

# DÉLICE NETWORK

The City Network on Food & Gastronomy



## Activity Report

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# Editorial

## *Preparing the next 10 years*

2017 was a milestone for Délice. **10 years anniversary**, 10 years of international cooperation, 10 years believing that **food & gastronomy have a real role to play in the development of our cities**. The celebration of this first decade was seen as the opportunity to look back at what has been achieved and to look to the future to where our network is headed.

After the election of a new Executive Committee late 2016, this strategic mission was given to the Board, looking to open up to a new decade of our organization.

2017 has therefore been a year of reflexion, questionings and analysis, bringing all member to think about **what kind of Network they want and how they intend to work together**.

2017 was also marked by the incredible **chef pairing organized by Montreal** at the occasion of the 275th anniversary of the City. **15 member cities participated** to the MONTREAL EN LUMIERE Festival program, having a Chef and a journalist spend a few days within a Montreal Restaurant for a unique chef pairing. The three Délice Gatherings organized in Montreal, Lausanne and Aarhus allowed our cities to **gain strong knowledge and competences on various topics and to keep strengthening their relationships**.

Many changes are coming ahead for 2018 making this year of transition a special moment for Délice. We all agree that **Food & Gastronomy are more and more present in cities' strategies** all around the world, giving to our Network a great opportunity to nourish its members and partners.

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Olivier MARETTE, President of Délice Network  
Délice Representative of Brussels



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# A PEEK INTO 2017

JAN

During the SIRHA Fair, **Lyon** hosts the Bocuse d'Or final competition, announcing that **Torino & Guangzhou**, two Délice cities will be hosting the Regional Competitions in 2018.

FEB

15 cities reply to the special invitation of **Montréal** for the most important chef pairing project organized within the network, at the occasion of the 375th anniversary of Montreal and the MONTREAL EN LUMIERE FESTIVAL.

MAR

The winter Délice Gathering is held in **Montréal**. Cities are invited to look into the Food Trends and how they allow to foresee the societal changes within cities from around the world.

APR

First edition of the **Délice Magazine**, highlighting the projects and accomplishments of all member cities within their Food & Gastronomy sector.

MAY

The spring Délice Gathering is held in **Lausanne**, giving to member cities the opportunity to meet with the partners actively involved in the LAUSANNE A TABLE project and to develop knowledge on terroir.

JUN

Délice welcomes it's 23rd member city. **Mérida**, the Capital City of the State of Yucatan in Mexico becomes a new representative of the great Mexican culinary culture & culinary scene.



# A PEEK INTO 2017

JUL

The Lyon Street Food Festival holds a Press Conference announcing that **Puebla & Hong Kong**, 2 Délice cities, will be the guest cities of the upcoming Lyon Street Food Festival.

AUG

16 cities finalize their city poster within the collection “**The Taste of a Great Food City**”, preparing the upcoming exhibitions organized in the Aarhus and Lyon food festivals.

SEP

The City of **Aarhus** hosts the Annual General Meeting during the Week of Festivals. Délice delegates are invited to discover the Aarhus Food Festival and the leading position held by Aarhus on the topic of Food Innovation.

OCT

The new **Statutes of Délice** are approved by the General Assembly, marking a new era for the Network.

NOV

The Executive Committee holds a **workshop in Brussels** to work on the Strategic Plan proposal, following the inputs and recommendations of all members.

DEC

Izmir welcomes **Torino** as a guest city of the 3rd International Gastronomic Tourism Congress, offering the opportunity for both cities to strengthen their bonds and share their strategies on tourism.





## INTRODUCING A NEW MEMBER

### *Délice Member City #23: Mérida, Mexico*

As Capital City of Yucatan, a state who has developed a strong tourism activity based on culture and heritage, Mérida has developed important promotion activities based on food & gastronomy. The Gastronomy of Mexico is today recognized as a UNESCO Intangible World Heritage. Various cities including Mérida have chosen to use this asset for their promotion and are putting much effort into preserving their treasure.

*"Gastronomy has long been an important consideration for our city, and one we are extremely proud of. Our lives revolve around the traditional dishes and recipes that have been passed from generation to generation. Finding that there is a global network of cities that also focus on the gastronomic theme for the benefit of tourism motivates us to exchange ideas and share experiences for our mutual benefit and destiny."* Carolina Cardenas, Director of the Tourism & Economic Development Department, City of Mérida

**"Joining Délice to exchange ideas and share experiences for mutual benefit"**





## INTRODUCING A NEW PARTNER

### *Inter Beaujolais, France*

Inter Beaujolais is the official body representing all the 3 000 winegrowers and wine traders of the Beaujolais AOCs, promoting the wines & destination in worldwide markets. Beaujolais is one of the most famous Wine Region of France, located in the outskirts of Lyon. The "Beaujolais Nouveau" is today celebrated around the world, and Beaujolais vineyards count today a large diversity of blends and award-winning domains.

*"Inter Beaujolais joined Délice Network very naturally, believing that there cannot be gastronomy without wine and that good food and good wine are universal values. Délice Network gathers visionnary cities who give a strong credit to food & gastronomy.*

*When promoting the Beaujolais Wines worldwide, we follow the same strategy. Our wines are considered by specialists as adaptable with cooking cultures from all over the world and it is therefore with great interest and passion that we connect today with Délice values & Délice cities."* Jean Bourjade, General Manager of Inter Beaujolais

**"Good food  
and good wine  
are universal  
values"**

# THE EXECUTIVE COMMITTEE

## *Who they are, what they do*

The Executive Committee acts as the running body of the organization. The six members are elected for a three-year mandate and act under the authority of the President. After holding the spot of President for the first decade of the organization, Jean-Michel Daclin, the founder of Délice Network, former Deputy-Mayor of Lyon, has stepped down. A new President has been elected to bring Délice in its second decade under a new dynamic.

This new Board, elected in November 2016 is composed of 6 cities. For their first year of Mandate in 2017, they have decided to redefine the overall identity and working strategy of the network. This led to the renewal of the statutes, the definition of a 5 year Strategic Plan and the publication of internal Rules & Regulations.

In addition to their role as a group, each member of the Excom was given an area of responsibility, allowing to facilitate the development of the Network and to profit from the expertise of each member involved.



### **Olivier Marette | City of Brussels | President**

As the Gastronomy Expert of Visit.Brussels, Olivier has an overview of all the food & gastronomy sector of the thriving Belgium Capital

→ In charge of the general management & strategic orientation

### **Camilla Nyman | City of Gothenburg | Vice-President**

As CEO of Gothenburg&Co, Camilla is involved in all strategic matters for the development of her city, including all matters related to Food & Gastronomy

→ In charge of overview the administrative & HR tasks

### **Miguel Mendez Gutierrez | City of Puebla | Secretary**

As an assessor to the Mayor of Puebla, Miguel give a political perspective to the Board, representing the growing non European members of the network

→ In charge of city recruitment and growth of the network

### **Juliette Cantau | City of Lyon | Treasurer**

Representing the Mayor of Lyon on all international matters regarding gastronomy, Juliette brings the vision of the founding city of Délice

→ In charge of the external partnerships and projects

### **Ignasi de Delàs | City of Barcelona |**

The Deputy Director of the Tourism Board of Barcelona has a long experience in International Networks and has just joined Délice as representative of the founding city of Barcelona

→ In charge of the Délice meetings & gatherings

### **Elina SILTANEN | City of Helsinki**

As Director of the Wholesale market for the City of Helsinki, Elina has recently replaced Milla Visuri, the former representative of Helsinki

→ In charge of internal and external communications



## **Délice Network Main Office**

The Executive Committee is supported by the Main Office of Délice, in charge of all the daily operations of the organization, located in Lyon. The Main Office is led by Camille Benoist, the Manager of Délice Network. A position of Délice Project Officer was opened in October 2017, today filled by an intern, Manon Bianchi.



# DELICE NETWORK MEMBER CITIES IN 2017

As focusing on the definition of the new strategic line and recruitment criteria, 2017 was very steady in terms of City Membership. While no city has decided to leave the network, only Mérida was added to the list of member cities, bringing the total of members up to 23 cities, located on 4 continents



AARHUS, Denmark  
BARCELONA, Spain  
BIRMINGHAM, UK  
BORDEAUX, France  
BRUSSELS, Belgium  
CAPE WINELANDS, South Africa  
CHICAGO, USA  
GOTHEBURG, Sweden

GUANGZHOU, China  
HELSINKI, Finland  
HONG KONG, China  
IZMIR, Turkey  
LAUSANNE, Switzerland  
LEIPZIG, Germany  
LISBON, Portugal  
LYON, France

MADRID, Spain  
MERIDA, Mexico  
MONTREAL, Canada  
PUEBLA, Mexico  
RIGA, Latvia  
STAVANGER, Norway  
TORINO, Italy

# DELICE NETWORK ACTIVITIES IN 2017



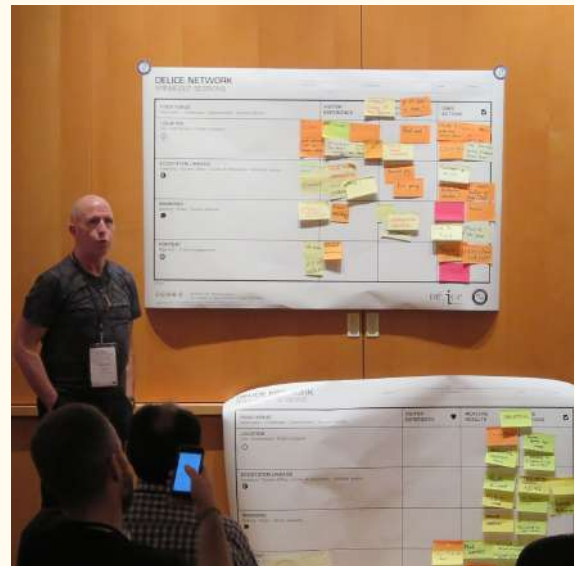
# RENEWAL OF DELICE STEERING DOCUMENTS

Following the election of the new Executive Committee and the arrival of a new Délice Network Manager in 2016, it has been decided to review the Steering Documents of the organization and define a new strategy for the upcoming years. While the Network was celebrating its 10 years anniversary, the partners felt the need to work on the objectives of Délice.

Therefore, the Executive Committee and Main Office dedicated much time in 2017 to the work on three important documents:

- **The Statutes**, defining the legal framework of the organization
- **The Rules & Regulations**, explaining the various processes and working methods
- **The 5 year Strategic Plan**, presenting the Mission, Vision and objectives of the organization

Following the approval of these main documents, the Main Office will be working on annual Actions Plans in order to follow the lines defined by the new strategic plan.



## METHODOLOGY OF THE STRATEGIC PLAN

Following an online consultation sent to all members, the Executive Committee organized three Strategic Workshops to discuss the main orientations. These orientations were presented to the General Assembly during the 2017 AGM and adapted to the feedbacks received.

The final project is approved by the General Assembly early 2018.

# RENEWAL OF DELICE STEERING DOCUMENTS

## OUTCOMES OF THE STRATEGIC PLAN

### WHAT IS DELICE IN 2017?

The discussion led during the various strategic workshops tended to position Délice as a strong professional city network, dedicated to cities who have chosen Food & Gastronomy as a strong development axis.

#### Délice Mission

Délice Network is a tool for worldwide cities who consider Food & Gastronomy as a boost for urban economic development and city attractiveness, by learning, sharing and connecting.

#### Délice Vision

Délice aims to become the most significant professional network linking food and gastronomy to city development, promotion and the overall wellbeing of its citizens.

### THE NETWORK TOPICS

Within the great variety of food related topics, Délice has decided to support city institutions by focusing on four main topics.

Food Culture as part of the City Identity

Food Sector as a boost for Economic Development

Food Scene as a tool for global Recognition & Attractiveness

Food Policies to enhance Urban Livability

### DELICE GOAL: TO BUILD COLLECTIVE INTELLIGENCE

Four working pillars have been designed to build the future action plans. The Network will propose gatherings, activities and projects to the member cities, all responding to one of these purposes:

1. To offer a platform to capitalize on each city's strategy
2. To organize knowledge transmission and create intelligence
3. To coordinate global advocacy on various food-related projects
4. To facilitate partnerships and collaborative projects between cities

### DELICE DEVELOPMENT & GROWTH

As part of the strategic orientations, Délice has decided to expand and attract more cities. Identifying the right cities and inviting them to join the network is part of the main challenges for the years to come. The objective of the network is to reach 35 members by 2022, focusing mostly on cities in America and Asia, where Food & Gastronomy are of great importance for the development of the territories.



# DELICE GATHERINGS

The annual international gatherings are the highlights of Délice Network activities. Each member city may host a Délice gathering, inviting all members to join for three days of networking, experience sharing and conferences around a central topic. The gatherings also give the opportunity to host cities to present their approach to Food & Gastronomy and involve their political leaders and private partners in the event. In 2017, Montreal, Lausanne and Aarhus were the host cities of the Délice gatherings.



**ANNUAL GENERAL MEETING  
AARHUS, DENMARK**  
“New Ways for Better Food:  
a Leading Ecosystem for  
Food Innovation”



**WINTER MEETING  
MONTREAL, CANADA**  
“How do Current Food  
Trends Reflect on the  
Societal Changes in our  
Societies?”



**SPRING MEETING LAUSANNE,  
SWITZERLAND**  
“Terroir as part of an Urban  
Food Policy”

# DELICE NETWORK MEETING - MONTREAL / MARCH

## “How do Current Food Trends Reflect on the Societal Changes in our Societies?”

### 14 attending cities

Montreal hosted the first meeting of the year during the famous MONTREAL EN LUMIERE Festival. An exceptional edition to celebrate the 375th anniversary of the city. During the Délice gathering, participating cities were able to discover how Montreal manages to organize successful festivals during the winter period, in particular around gastronomy and lighting. In addition to a presentation of Tourisme Montréal on how food & gastronomy is used to develop the image and reputation of Montreal, various ambitious and innovative food related initiatives were also presented.

#### Focus on Montreal Food Strategy

Montreal, the City of Festivals has for sure managed to develop a reputation as a global food city. The strength of Montreal food scene cannot be understood without a dive in the history of the city to understand the diversity of the culinary heritage of Montreal. This great diversity has given the city a numerous amount of restaurants, markets and other innovative food initiatives that Tourism Montreal uses as playground to create a strong food strategy, with the help of actors of the food ecosystem gathered within a “Gastronomy Committee”. Because of the various public initiatives and projects such as “Montreal à Table”, new entrepreneurs keep coming up with ideas to keep enriching the food scene and reputation of the City.



#### Focus on Food Trends

When mentioning food trends, many are those who believe that the trends come and go, from one trend to the other. But when studying the topic it appears that some trends reflect more than just a passing craze. Over the past years, urban societies have changed their way of approaching food as they have changed their way of consuming in a larger sense. While some of the trends brought by these societal changes are transitory, others are looking to stay. They are to be considered within the urban development policies of any city.

External Experts Invited:

- Charles Banks, CEO The Food People (UK)
- Alexandra Swenden, Co-Curator of Gelinaz! (Belgium)
- Rebecca Mackenzie, CEO of the Ontario Culinary Tourism Alliance (Canada)





# DELICE NETWORK MEETING - LAUSANNE / MAY

## “Terroir as Part of an Urban Food Strategy”

### 11 attending cities

The City of Lausanne and various members of the Lausanne à Table organization were involved in preparing a program fit to present the diversity and friendliness of the Lausanne food scene. While the city still owns various farms, vineyards and restaurants, they are looking to have them run by entrepreneurs who seek sustainability, social bonds and promotion of quality local products. The visit to the Alimentarium Museum was the opportunity for Délice delegates to try networking while cooking.

#### Focus on Lausanne Food Strategy

The City of Lausanne definitely has decided to focus their Food & Gastronomy strategy on their local products and their cultural heritage. By preserving numerous food related companies as city owned to ensure the quality, by developing urban farming and alternative agriculture and throughout the Lausanne à Table events dedicated to promoting taste and terroir, Lausanne is currently developing a holistic strategy, bringing all partners together around one general project.



#### Focus on Terroir

The more academics try to define terroir, the more they realize how complex this concept is. While the name was initially linked to wine and therefore rural, it has today become a strong marketing tool, meant to give credit to territories on certain products. Terroir has gone from rural to urban, from wine to all food related products. But in a globalized world where people, recipes and products are on the constant move, terroir has become impossible to frame, giving a wide range of opportunity for cities, regions and countries to define their own terroir.

#### Experts Invited:

- Alessandra Roversi, Consultant in Food Policy (Switzerland)
- Nathalie Spielmann, Associate Marketing Professor specialized in Terroir (France)
- Gezim Musliaka: Albanian chef member of the Slow Food Chef Alliance (Albania)







# ANNUAL GENERAL MEETING - AARHUS / SEPTEMBER

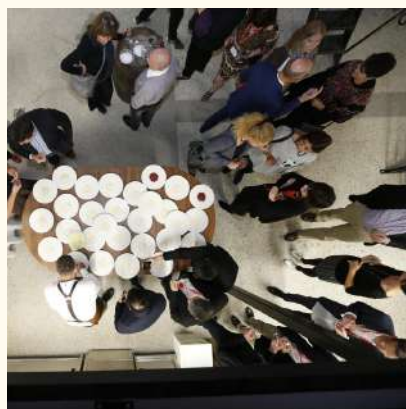
## “New Ways for Better Food: A Leading Ecosystem for Food Innovation”

### 15 attending cities

The 2017 AGM was held early September in order to discover the Festival Week of Aarhus during the year of European Capital of Culture and European Region of Gastronomy. Among the highlight of this week of festivities is the Aarhus Food Festival, one of the most important food events of the region. In addition to the Festival, the Délice delegates got to grasp the importance of Food & Gastronomy in Central Denmark. Thanks to initiatives such as AgroFoodPark, all the ecosystem around food innovation is gathered in Aarhus, making it a unique Food City in Europe. Thanks to some famous chefs and well thought food markets, Aarhus is also becoming a real foodie-city in Europe, attracting more and more visitors.

#### Focus on Aarhus Food Strategy

While the focus was given to how Aarhus managed to become the great regional center for food innovation, the relationship between Aarhus and gastronomy goes way beyond. They are becoming a top European foodie city, with a diverse and rich food scene. In Aarhus, Food & Gastronomy is also much about social bonds and solidarity. The city counts numerous public and private initiatives to promote good food, organic production and social bonds.



#### Focus on Innovation

What makes a destination innovative on the Food & Gastronomy sector? For most of the experts, the answer lies in collaborations. By joining forces, having both private and public actors work hand in hand in a territory, new ideas emerge and bring innovation. Aarhus is quite a case study for that matter. Initiatives such as AgroFoodPark, the Danish Food Cluster and the Food Program of the Aarhus University prove that the city of Aarhus managed to attract all food innovation initiatives to turn the city into a hub for food innovation, attracting large companies, start-ups, researchers and more.

External Experts Invited:

- Rob Trice: CEO of the Mixing Bowl (USA)
- Inés Sagrario, Partner of Competitiveness Agency (Spain)





# PROJECTION INTO THE 2018 GATHERINGS



## DELICE NETWORK MEETING

BRUSSELS, BELGIUM - Feb 7-9

**"Dining Experiences: it's all about the concept"**

Consumers are now seeking much more than a menu and an ambiance when eating out. They expect a concept and an experience. And while consumers are more and more demanding, chefs need to exit their comfort zones to stay competitive and at the top of their game. For cities around the world, the challenge is to better understand this trend to better push new initiatives and market them: pop-up restaurants, gastronomic events, unusual restaurants and more.



## DELICE NETWORK MEETING

GUANGZHOU, CHINA - MAY 8-10

**"Local vs International Cuisine: a diverse food scene for diverse targets"**

While some cities have chosen to market fully their local cuisine and heritage, for others diversity is the key. To satisfy business tourists and local consumers, they put much effort in attracting foreign chefs and promoting cuisine from around the world. What are the challenges? What do our consumers and tourists expect and how to promote this diversity while preserving our city food identity?



## ANNUAL GENERAL MEETING

GOTHENBURG, SWEDEN - OCT 8-10

**"Ratings & Rankings: who are the influencers for food cities?"**

Every year, the global culinary world holds its breath when Michelin announces new visited destinations or when San Pellegrino announces the 50 Best Restaurants. With their international reputations, these influencers are able to set trends on the food destinations of tomorrow. But what are the mechanisms behind and are they the only influencers our cities can use to stand out?



# DELICE PROJECTS & COLLABORATIONS

Délice aims to facilitate connections and collaborations between the member cities. Throughout network projects and multilateral collaborations, cities are given the opportunity to strengthen their relationships with other cities, to highlight their belonging to the network and to participate to some optional projects. While 2017 was a pilote year for these projects and collaborations, they will be strengthened in 2018, following the orientations taken by the new strategic plan.





## PUBLICATION OF THE DÉLICE MAGAZINE #1

*April 2017*

2017 marked the 10-year anniversary of Délice Network and the beginning of a new momentum, with a strong will to open to new members and raise the profile of the organization.

The Délice Magazine was developed in order to highlight the member cities and their various accomplishments in terms of Food&Gastronomy. The magazine intends to show the richness of the network throughout the initiatives and projects shared within. The first edition of the 32-page magazine, distributed to members, partners and target cities also highlights the first 10 years of the network.

Released in April 2017, the Délice Magazine was edited in 2000 copies and viewed online over 800 times. Future editions are planned that will focus on the growing Délice inner-city collaborations and partnerships facilitated by the network.

### Délice Magazine is about:

- Presenting the specificities of each member city on Food & Gastronomy
- Presenting the topics of interest to potential new cities
- Allowing member cities to highlight their belonging to the network
- Facilitating Best Practice sharing among members

### A peek into the 1st edition:

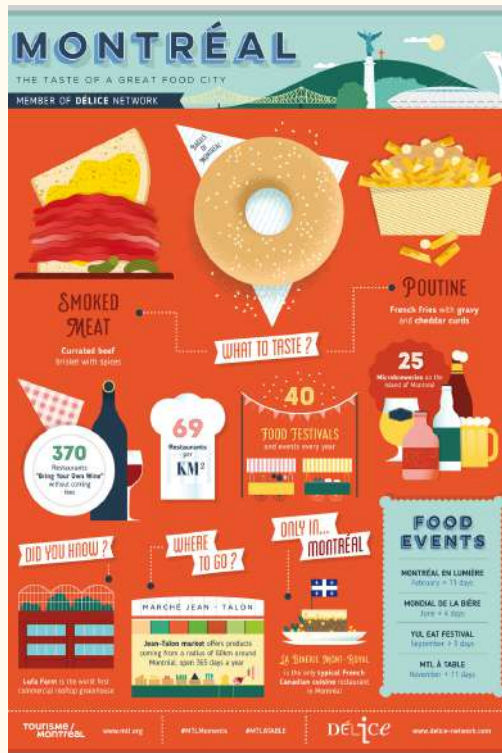
Bordeaux: the secrets behind the rise of a food capital

Cape Winelands: Food Heritage at the crossroads of History and Cuisine

Chicago: Rolling out the red carpet for the James Beard Awards

Puebla: the cradle of Mexican Cuisine





# THE TASTE OF A GREAT FOOD CITY

## Collection of infographic posters

Because each member city of Délice is different in its approach to Food & Gastronomy, Délice launched a collection of infographics to highlight each one of them. Their creation was centralized at the main office of Délice in order to respect a harmony between all posters. This voluntary based project was offered to all member cities willing to develop their marketing tool and participate to the group project. In total, 17 cities out of the 23 have participated to this project in 2017. In the second semester of 2017, when a majority of the posters were developed, cities were invited to organize exhibitions of the full collection within their food events or other political gatherings. These exhibitions allow member cities to showcase their belonging to Délice and the great diversity within the Network member cities. Facing the interest of member cities, the creation of posters and the exhibitions will be continued in 2018.

### The 2017 Exhibitions of *The Taste of a Great Food City* collection:

- January: SIRHA 2017 (Lyon)
- May: Inauguration of the Regional Capital of Gastronomy 2017 (Aarhus)
- September: Lyon Street Food Festival 2017 (Lyon)
- September: Aarhus Food Festival 2017 (Aarhus)







## MONTREAL CHEF PAIRING

*February - March 2017*

In February, at the occasion of the 375th anniversary of Montreal, Délice Network was chosen as main partner of the MONTREAL EN LUMIERE Festival, in partnership with TOURISME MONTREAL and SPECTRA. While Lyon was the Guest City, the organizers decided to extend the invitation to all Délice cities, to celebrate the 10 years of the network and the anniversary of the city.

For each city, a chef was invited to participate to a pairing in a local restaurant. The invited chefs made the trip with their assistant and a journalist from a top local media of their city. The pairing lasted for 4-5 evenings and was included within the official program of the Festival.

In total, 14 Délice Cities participated to the operation that led to great friendships among the chefs and interesting press coverage around the world. Never before have there been so many international chefs cooking in Montreal at the same time!

# DÉLICE CITY COLLABORATIONS

Délice Network aims to facilitate collaborations between the member cities on various food-related topics. These partnerships may be based on experience sharing or for a specific event or project related to Food & Gastronomy. They strengthen the bonds that tie the cities with each other within the network. While 2017 marked the starting point to the development of these partnerships, some interesting outcomes are already to be pointed out.



## IZMIR / LYON

In January, Izmir chose Lyon as a Délice partner City to invite national journalists to discuss tourism & gastronomy and the strong partnership that link both cities. National TV and a specialized food magazine covered the topic after a press trip to Lyon.



## LYON / PUEBLA / HONG KONG

For the second edition of the Lyon Street Food Festival in September, both Puebla & Hong Kong were guest destinations. They were invited to present their food, culture and destination to the 18,000 participants of the Festival. Liz Galicia, one of the best chefs of Puebla, attended the Festival to present her food to the Lyon customers.



## TORINO / IZMIR

After having Puebla attending the previous edition, Torino was guest city of the 2017 edition of the International Gastronomic Tourism Congress set in Izmir. In addition to presenting their tourism strategy linked to gastronomy, the Tourism Board of Torino Province was able to hold a booth and meet with tourism professionals to promote the destination.

## OTHER COLLABORATIONS

Some other strong bilateral collaborations between Délice cities have been ongoing for a few years and keep getting stronger year after year, such as Bordeaux with Hong Kong Wine & Dine festival.



# WHAT'S COOKING IN DÉLICE CITIES...

Délíce Network aims to be of paramount significance for competence building, inspiration and experience sharing. As such it is really important for the network to be aware of its member cities achievements and projects in terms of food & gastronomy: here are a few examples of Délíce member cities.

## CHICAGO



Chicago Gourmet celebrated its 10th anniversary with its biggest year yet. Owned and produced by the Illinois Restaurant Association, the festival showcased over 250 of Chicago's finest restaurants and chefs, hundreds of renowned vintners, spirit makers, and premium breweries from Chicago and around the world. To punctuate its 10th birthday, Chicago Gourmet hosted ten celebratory events throughout the festival week. The festival's ever-expanding international offerings included: the Mexican Tasting Pavilion and Thailand Kitchen of the World Tasting Pavilion at the main event, the Italian Riverwalk Dinner, Mexican Farm2Table Dinner, Japanese Dinner on the Pritzker Pavilion Stage ancillary events, wines and beers from Belgium, France, and Italy, and much more. Chicago Gourmet is undoubtedly a keystone of the culinary landscape of the City of Chicago.

## GOTHENBURG



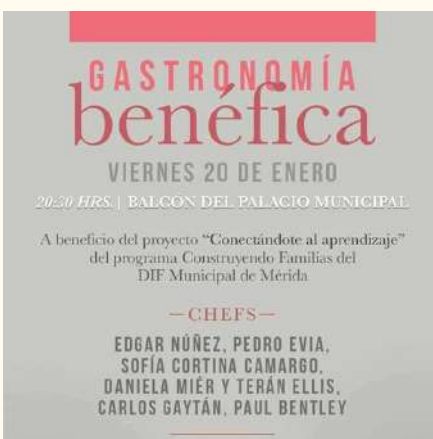
Göteborg has during 2017 hosted the national gala for junior and senior food as public and sustainable food is a great focus for the city. The aim is to teach and sensitize all categories of people about what good food really is, as well as associate the environment with the way we eat.

The White Guide Junior and White Guide Senior were created to help raising the quality of public gastronomy by highlighting and distributing good examples, from senior and school food.

The White Guide Junior will seek a balance between good taste, nutritional value, supply, meal environment, service, educational cooperation and other parameters that contribute to a complete school time.

The White Guide Senior encourages cross-border cooperation - where all conceivable roles in a senior residence contribute and create a whole range of meals and care, and that recognizes the power of good and nutritious meals.

## MÉRIDA



Mérida Fest celebrates the 475th anniversary of a city whose gastronomy has steadily risen in prominence.

During this event, six renowned chefs shared their culinary secrets, and served 100 guests on the balcony of the Municipal Palace for a benefit dinner. Proceeds will go toward an educational program for 80 children of San Benito Market vendors.

Chefs Pedro Evia Porto, Edgar Nunez Magana, Sofia Cortina Camargo and more participated to this dinner and the gastronomic conference that followed, where they shared their knowledge about gourmet cuisine.

Meanwhile, a gastronomic festival took place with the best of the traditional Yucatecan cuisine of taquerías and food truck.



# WHAT'S COOKING IN DÉLICE CITIES...

## RIGA



In the Year 2017, the culinary scene of Riga was focused around the Riga and Gauja region - the European Region of Gastronomy. A special concept, called "Wild at Palate" was created to feature the link to nature and seasonality that the Latvian cuisine has been maintaining throughout centuries, favouring fresh products from farms, forests, streams and lakes.

The highlights of the year were:

- Street Food Festival on January 14 - for the first time in winter season
- Two Restaurant weeks in May and October
- Riga Festival Restaurant during the largest free public event Riga City Festival on August 19
- Interactive presentations of Latvian cuisine and more called "Latvian Senses" in Finland, Estonia and Lithuania.

The European Region of Gastronomy was run by Riga Tourism Development Bureau "Live Riga" and carried out together with the leading restaurants and the Cities of Riga, Sigulda, Cesis and Valmiera.

## BORDEAUX



For 4 days, 80,000 visitors strolled around the grounds of the 4<sup>th</sup> and latest eat! BRUSSELS drink! BORDEAUX.

Four big tents showcased the 7 pavilions of Bordeaux wines and decked out in the colours of the Bordeaux Wine Council (CIVB) advertising campaign, alongside the pop-up kitchens of the 23 selected Brussels chefs.

On the central plaza, the Bordeaux Wine School ran about twenty themed workshops in French, English and Dutch, including several highlighting the chefs' nicely-balanced food-wine pairings.

Over 1650 people received training on Bordeaux wines during the event.

## STAVANGER



To provide a boost to strengthen and further develop food production and food culture from the Stavanger region (Rogaland county), a food manifesto has been developed and approved by all key food stakeholders. The Délice networks meetings have been an inspiration for how other cities work with this, and especially the meeting in Lausanne and visit to the Alimentarium gave important input to the start of the discussion in Stavanger region on how to develop the manifesto and gather the key players from the food sector in the region.

The aim of this manifesto is to create pride, awareness and motivation for decisions, strategies and actions within the food sector.

# Délice Network

The City Network on Food & Gastronomy

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