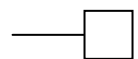




# WACS European Continental NORTH Director's Monthly Report

Prepared August 2005

By Gissur Gudmundsson





## Memo to WACS members

---

25th of August 2005

Dear President Metz, members of the WACS Executive Board and members of WACS.

I am pleased to send you the August monthly report of activities and relevant info from WACS member countries in the northern Europe region.

Spring is definitely coming, and chefs tell me that the winter work starts soon and everyone will be busy with making their chefs association run smoothly.

Like I told you in my last message then the board has been preparing changes with in the bylaws and we are almost finish with making corrections. Within the next few weeks we will send out the new bylaws to all 72 country presidents and ask for input and agreement to put this up for voting at the congress in New Zealand. We have decided to do this in this way to make it easier for everyone to read this before so it will be better to understand and come with input. Bylaws are something that will be always under construction because people change and the organizing structure changes – it's not a bad thing but it is something we all have to follow and learn about.

The board had the last meeting at ACF congress in San Antonio and the ACF made a great congress, and the program and all events was were well organised and it was great to meet so many American colleagues and have a chat with them and learn more about their Association. At the same time I had opportunity to meet friends from South America and it nice to see the work they are doing there at the moment. It's growing and growing fast.

A small reminder to you all about the meeting in Budapest in October, make your registration soon as possible and please let my know how it is coming, it will be great if we can all have a chat and maybe one beer to get to know each other better.

We have decided to invite all applying countries in Europe to take part in the meeting in Budapest and I hope they will have possibility to come so you all can get to know them and welcome them in to the family.

I like to remind you also about the Congress in New Zealand, important to book the flight early, there's going to be lot of people flying over at this time. Get more info on the Nordic website [www.nkf-chefs.com](http://www.nkf-chefs.com)

My friend and colleges take care and I look forward to seeing you around the world.

A Chefs regard,

*Gissur Gudmundsson*

President of the Nordic and Icelandic Chefs Association  
WACS European Continental Director



## News from European Continental NORTH

---



The Azerbaijan National Culinary Assn.

---



Kokkencheffernes Forening [www.kfdk.dk](http://www.kfdk.dk)

### Culinary Institute of Denmark

*Wednesday 24th of August 2005 at 18:00 was Culinary Institute of Denmark formally open.*

Many exciting things happened over two days because of the opening and was all the Nordic Culinary teams taken part in culinary events to make this opening memorably and at the same time given the teams possibility to getting knowing eats other.

Take a look at [www.culinaryinstitute.dk/](http://www.culinaryinstitute.dk/)

---



Finnish Chef Association [www.chefs.fi](http://www.chefs.fi)

### EAT&JOY HELSINKI SEPTEMBER 2005

Eat & Joy celebrates the continuous process of change in the Baltic area and the rise of Helsinki as one of the cultural centers of Northern Europe.

Finnish cuisine has become part of the Finnish experience industry and culture. Three restaurants boasting Michelin stars, highly regarded restaurant classics, and bold creators of new culinary ideas make Helsinki an attractive travel destination for the gastronome. nordjyske virksomheder, er med til at sørge for at Culinary Institute of Denmark åbner med et brag!

Få mere information om åbningen af Culinary Insitut

The capital's nightlife is energetic, with dozens of vibrant bars, clubs, and the hottest gay scene in Scandinavia.

Eat & Joy is a dynamic urban event in which 40 select restaurants present their best. The event also showcases the best examples of new Finnish design and music.

The event is produced in cooperation with the Helsinki Design Week and the Helsinki Film Festival. Other partners include the Finnish Tourist Board (MEK), the city of Helsinki, the Ministry of Education, the Foreign Ministry, and several food industry and restaurant businesses.

The event homepage: [www.eatandjoy.com](http://www.eatandjoy.com)

---



Chefs and Cooks Circle [www.chefsandcookscircle.co.uk](http://www.chefsandcookscircle.co.uk)

---



Icelandic Chefs Association and Nordic Chefs Association [www.nkf-chefs.com](http://www.nkf-chefs.com)



## Food and Hospitality 2006

Food and Hospitality 2006 will be the eight exhibition in its series to be held in the Smárinn Halls in Kópavogur, Iceland. This biennial exhibition began in 1992, and the exhibition held in 2004 broke all previous records with some 8500 m2 space for exhibitors and over 28,000 people visiting the exhibition. 150 companies were stand holders with a total of 300 companies as co-exhibitors. The large hall, which offers between 9,000 -10,000 m2 of exhibition space, ensures a "food and hospitality shop window" under one roof.

For more info take a look at [www.matur.is](http://www.matur.is)

---



Panel of Chefs of Ireland

---



Latvian Cooks Association LPKA [www.latviancooks.lv](http://www.latviancooks.lv)

---



Norges Kokkemesteres Landsforening [www.norgeskokker.no](http://www.norgeskokker.no)



Erling Sunndal Chef of the year in Norway 2005

Five years after Erling Sunndal was Chef of the year in Norway he came back and took the prize again, his three course menu with citrus baked Reindeer, light fried sucker salted salmon and caramelized " Norwegian Armeridderer was just perfect for the jury. Erling works as head chef at Flavors in Oslo together with the Bjørn Cameron Alexander winner from last year that came in number two this year and in third place came Kari Innerå that work in Gastronomic Institute in Stavanger

The competition was were hard and the quality of the chefs was were high that made the job for the jury difficult, in the jury was Sven Erik Renaa, Steffen Engelhard, Gissur Gudmundsson, Trond Moi, Stian Haugnes, Johan Slettvåg Hoel og Sigmund Hansen and Steinar Lindstrøm. Take a look at [www.matfestivalen.no](http://www.matfestivalen.no)

---



Russian Interregional Culinary Association

---



Sveriges Kokschefer Forening [www.swedishchefs.se](http://www.swedishchefs.se)

---



Association of Culinary Workers of Ukraine

---



The Welsh Culinary Association [www.welshculinaryassociation.com](http://www.welshculinaryassociation.com)

---



Federation of Chefs Scotland. [www.scottishchefs.com](http://www.scottishchefs.com)

---