



WACS European Continental NORTH Director's Report

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From One Pole to the Other

A few adventurous Chefs, of Viking descendance, from the a small island by the North Pole recently decided to visit the South end of the world to see what was cooking down there.



After a very long trip from Reykjavik to Johannesburg, what a surprise and great relief it was for them when the president of the South African Chefs, Martin Kobald, invited them on the first night, not at a posh restaurant or a gala dinner, but simply to his home for a good old homestyle barbecue. Why the relief? Ask any chef and he will tell you that his favorite meal is a home cooked one and his favorite accomodation is his bed at home, not a five star hotel. Chefs work

interminable hours in restaurants and hotels; it is a nice break to go to a private, casual dinner party once in a while.

The surprise continued during the next days where it was obvious that the activities organized were meant to be less formal than what was usual during food shows. "I like to let the people feel like they are at home" explains Martin Kodald.

Indeed, the second night, the group was taken to a restaurant terrasse where, though the service and food was of high standard, the atmosphere somehow stayed very friendly and casual between the guests. The next night,



the group was invited for cocktails and appetizers at the work place of Arnold Tanzer, the WACS Continental Director for Africa and the Middle East; a minimalist post-modern warehouse which serves as the home base for his catering company, Food on the Move. The guests were able to walk around in the kitchen and sample some of the very unique creations offered by the hosts. Though informal, one couldn't help feeling like he was sharing a well kept secret and at

the same time an intimate moment into the host's life.

We were taken out to a traditional Irish Pub for the last night, with the whole package, the local band, chicken wings and beer. Everyone had a great time. Some were even seen dancing and playing spoons while others, more serious, patiently tried to learn the basic rules of the mysterious game of cricket being played on television.



Of course, the trip wasn't all fun and games. Well... there *were* a lot of games. Nine competitions in all in the Checkers Karoocuisine South African Chefs Village of the Hostex Gauteng 2007. Among these were the second edition of the One World Culinary Competition, held in Iceland the year before, and the first of the Continental Semi-finals of the Global Chefs Challenge. All held under the vigilant eyes of Dr. Bill Gallagher, Honorary President of WACS, who played a major part in the whole of the Hostex show

organization. His presence and especially his sense of humor on stage delighted the public over and over, reflecting the whole of South African soul; light but big hearted.

The One World Competition revealed some interesting presentations as each country was able to take the time to explain to the audience and judges the methods used, the culinary traditions incorporated in their dishes, but most of all, their passion. As the team from Congo said "Food brings people together" and this competition does this on an international scale. Fiji took the first place in this competition.

The WACS Global Chefs Challenge consists in the chefs preparing and presenting a four-course menu for eight servings made from a mystery basket which includes products from the local market. The final Challenge will be held at the WACS 2008 Congress in



Dubai where all the winners from the seven different continental areas will compete for the title of Global Chef. For more information, you can visit this link:

<http://www.wacs2000.org/resources/challenge.php>

Being the first Continental Director to hold this competition, Arnold Tanzer explained that there were inevitably challenges from which he hopes the other regions can learn, but that overall, the competition went very

well. South Africa took the first place and will be representing Africa and the Middle East in Dubai.

After a very eventful and educational trip to South Africa, the Vikings returned home to eat their organic lamb and wind-dried fish served under cold weather: There's no place like home!!!

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