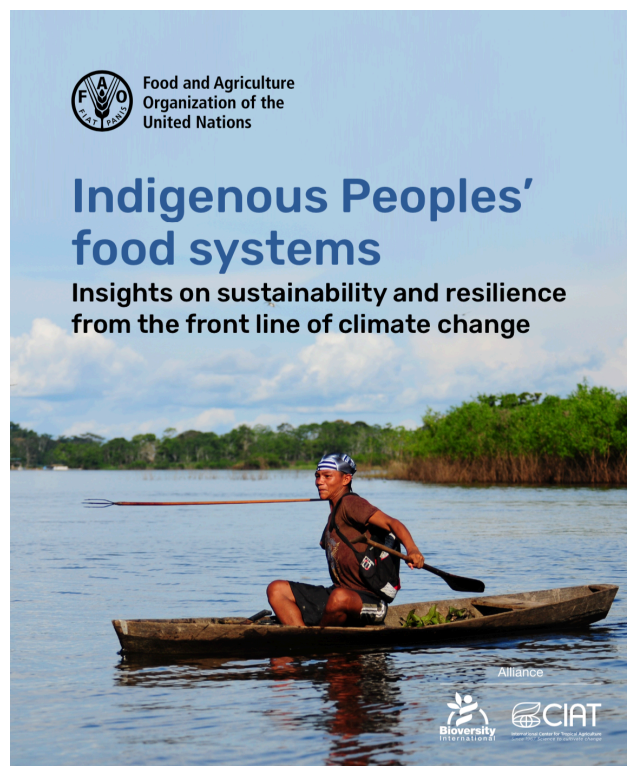




ALFRED NOBELS BJÖRKBORN



July 8, 2021

From the Frontline of Climate Change to the Hall of Fame Indigenous Peoples win and join Nobel Medicine Laureates.

There has been only one winner of the Hall of Fame every year. This year, for the first time, there will be two, including one which is FREE. Winner 1 is the Visual & Culinary Delights of Nobel Medicine Laureates (Infobooks, Stockholm). It is "magical, uniting science, art and cuisine" says Thomas Perlmann, Secretary General of the Nobel Assembly in his foreword.

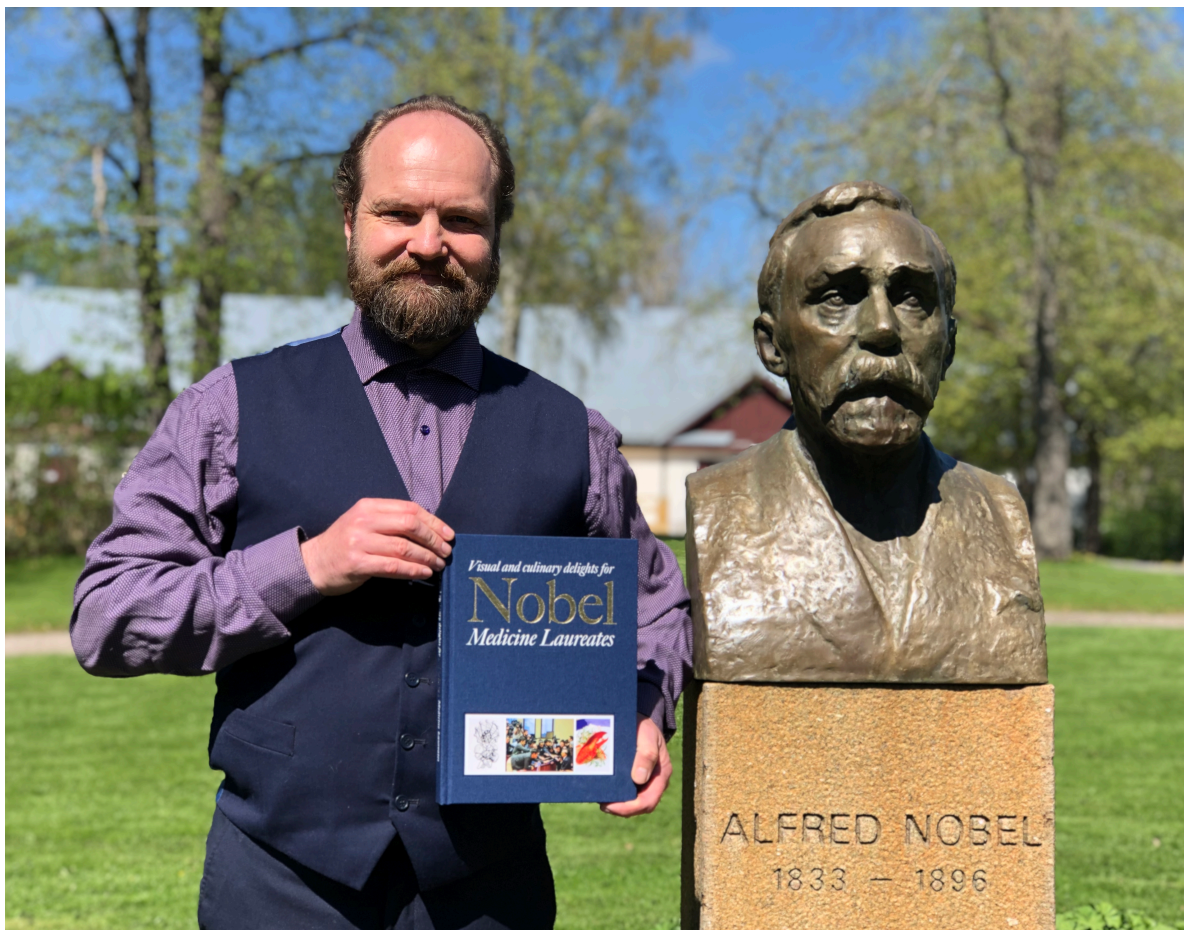
The winner for FREE is Indigenous Peoples Food Systems (FAO, Rome - Biodiversity International - CIAT) The subtitle of the book is: Insight on

sustainability and resilience from the frontline of climate change. It is published in time for the Pre-Summit for Food Systems Change in Rome July 26-28. It will celebrate World Indigenous Peoples Day on August 9.

Both books are exhibited at Alfred Nobel House in Karlskoga, Sweden in the Sustainable Gastronomy exhibition, with 600 books from 55 countries. The inauguration was on June 18 for Sustainable Gastronomy Day, ending on October 21 with Alfred Nobel's birthday celebration. The exhibition is organized by the Gourmand Awards and the Hallbars Sustainability Research Institute.

For more information,

Contact: Pelle Agorelius, curator of the exhibition, tel +46 70 6467577





ALFRED NOBELS BJÖRKBORN

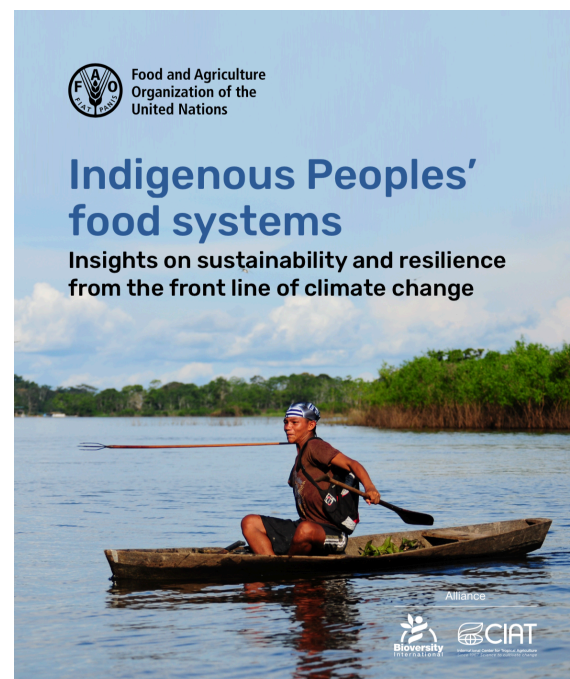
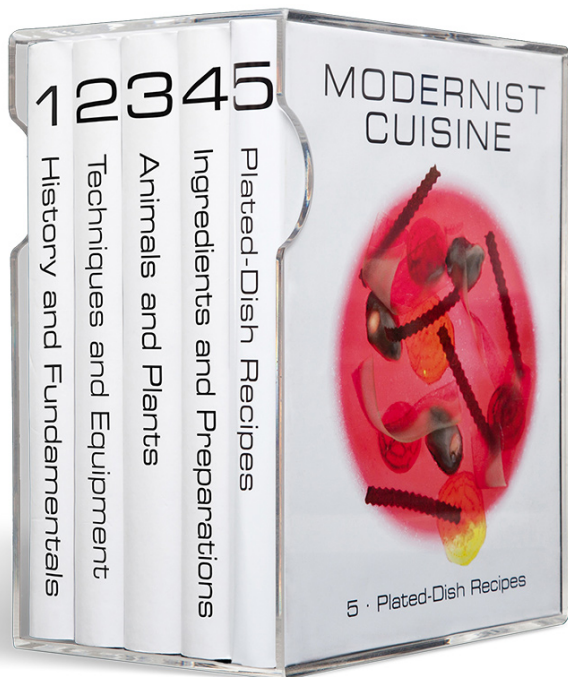
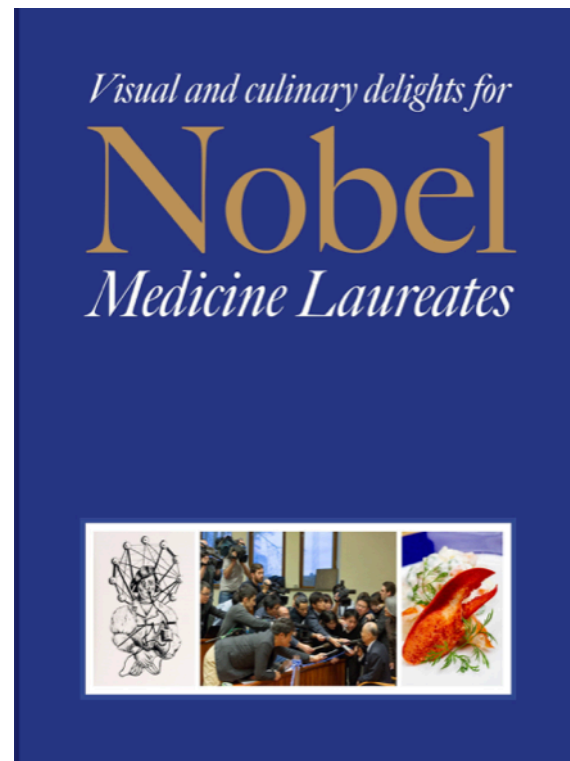
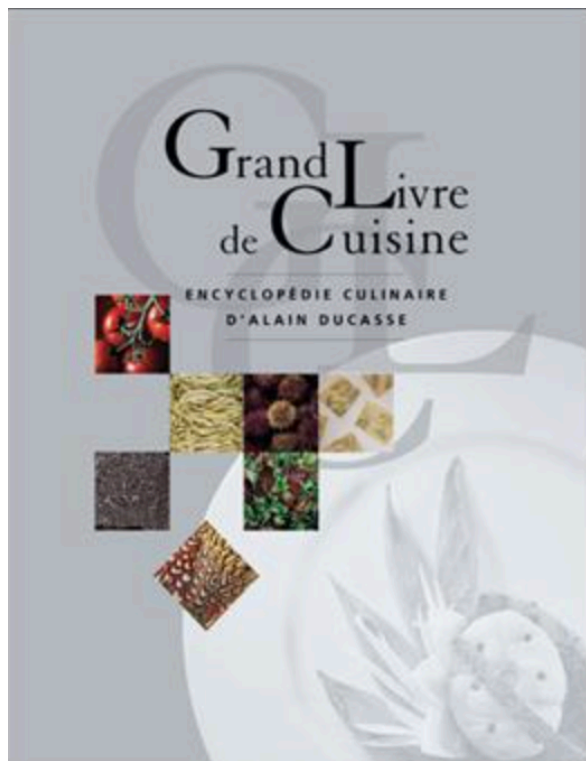


Sustainable Food Culture Exhibition

Gourmand Hall of Fame 2001-2021

Year = Awards ceremony, not publishing date

- 2001 France - Le Grand Livre d' Alain Ducasse (Editions Alain Ducasse)
- 2002 Spain - El Bulli 1983-2002, Ferran Adria, Juli Soler (ElBulli)
- 2003 Switzerland - Opt Art, Bruno Hausch (Culinary Chronicles)
- 2004 USA - On Food and Cooking, Harold McGhee (Simon & Schuster)
- 2005 France - Ph10, Pierre Heme (Agnes Vienot)
- 2006 France - Larousse Gastronomique (Larousse)
- 2007 China - Healthy Dishes for the Imperial Court, Chef Jiao Min Yao (China Light Industry Press)
- 2008 Spain - Quique Dacosta 2000-2006 (Montagud)
- 2009 Japan - L' Art de Guy Martin, Photos Yoshihiro Saito (Superstudio)
- 2010 USA - Modernist Cuisine, Nathan Myhrvold, Chris Young, Maxime Billet (The Cooking Lab)
- 2011 France - Toute la Cuisine de Bocuse, Eric Trochon, Jean Charles Vaillant (Flammarion)
- 2012 USA - The Cookbook Library, Anne Willan (University of California Press)
- 2013 France - Ma Cuisine Francaise, Yannick Alleno (Laymon)
- 2014 Japan - Japanese Cuisine and the Emperor, Nihon Riyol, Sakafumi Matsumoto (Ei Shuppansha)
- 2015 Switzerland - Cuisine du Gibier Plumes, Benoit Violier (Favre)
- 2016 Russia - Russia Cuisine, Tradition et Modernite (Chernov)
- 2017 France - E, Eric Frechon (Solar)
- 2018 USA - Modernist Bread, Nathan Myhrvold, Francisco Migoya (The Cooking Lab)
- 2019 UK - Encyclopedia of Food Security & Sustainability, Pasquale Ferranti, Elliott Berry, Lock Anderson (Elsevier)
- 2020 Japan - Japonisees, Kiyomi Mikuni (House of Mikuni)
- 2021 France - Le Pain des Compagnons, Laurent Bourcier Picard La Fidelite, 4 volumes, 2000 pages
- 2022 Sweden - Visual & Culinary Delights of Nobel Medicine Laureates (Infobooks)
- 2022 FREE - FAO - Indigenous Peoples Food Systems (FAO- Bioversity International - CIAT)



Organizers
Gourmand World Cookbook Awards
Hallbars Sustainability Research Institute
www.hallbars.org