

Beat: Vips

## **PRESIDENT MACRON PAYS A TRIBUTE TO PAUL BOCUSE WHO DIED AT 91**

### **THE GREATEST CHEF OF GASTRONOMY EVER**

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**USPA NEWS** - The French President Macron, who assess the high value of the French Gastronomy, pays a smart and honest tribute to the "Pope of gastronomy" Paul Bocuse, the greatest chef (Three Michelin Stars) of all times, who died at 91. Emmanuel Macron wrote him an ultimate letter as a homage. The letter starts by "To Mr Paul Bocuse, from simple food lovers to the most discerning gourmets, in the territories of France as in the most distant countries, Paul Bocuse was the epitome of French cuisine. His name alone summed up French gastronomy in its generosity, its respect for tradition but also its inventiveness." The Letter concludes by "Today French gastronomy is losing a mythical figure that will have profoundly transformed it. The chefs cry in their kitchens, at the Elysee and everywhere in France. But they will continue his work." The President Macron joined his wife Brigitte, who is also admirer and connoisseur of the French gastronomy, to present their condolences to the family of Paul Bocuse.

to Mr. Paul Bocuse

From simple food lovers to the most discerning gourmets, in the territories of France as in the most distant countries, Paul Bocuse was the epitome of French cuisine.

His name alone summed up French gastronomy in its generosity, its respect for tradition but also its inventiveness.

His career was that of a man of fidelity.

Fidelity to France, when he joined the French Army of Liberation alongside General de Gaulle.

Loyalty to his masters, especially to Fernand Point, whose memory he never ceased to honor.

Loyalty to his friends, who have become, over time, the admirable legion of French gastronomy, from the Troisgros brothers to René Lasserre, from Michel Guérard to Gaston Lenôte, from Christian Millau to Charles Barrier, joined over the years by epigones taking up the torch and ensuring the perpetuation of his work.

Fidelity also to his land of Collonges-au-Mont-d'or, where he was born, where he lived, worked, created and where he died.

There fed this sacred fire that never left him and allowed him to bring French gastronomy into the modern world without denying or betraying it, but taking it to new heights. The Nouvelle Cuisine, of which he was a founding father, sometimes criticized or misunderstood, opened for French cuisine a glorious chapter which today allows him to occupy the first world rank, making everywhere the pride of France and the French. Proud of his title of Best Worker of France (MEILLEUR OUVRIER DE FRANCE A UNIQUE FRENCH LABEL), Paul Bocuse was a tireless campaigner of the transmission, which he did one of the battles of his life, founding training institutes, presiding competitions, investing in cook associations in France and around the world.-----

Until these last days he never ceased to transmit, to train generations of French and foreign leaders, paternally watching over them. Paul Bocuse will remain the example of an undisputed and generous master, combining the greatest requirement and the simplest humanity. It will also remain and especially a work, made of recipes, know-how, products and flavors that he knew how to combine, making accessible to all the secrets of his culinary genius. Today French gastronomy is losing a mythical figure that will have profoundly transformed it. The chefs cry in their kitchens, at the Elysee and everywhere in France. But they will continue his work. The President of the Republic and his wife send their family, his friends, the world of French gastronomy their deepest condolences. (Source Elysee)

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