

The “Franco Marengi” Study Center

Comprised of personalities from the worlds of culture, journalism and Italian academia, the **Study Center** was named after its creator, President Franco Marengi. The Center addresses a variety of issues on the Italian cultural scene, and studies emerging trends. To this end, **27 Regional Study Centers** have been launched to conduct thorough research on the gastronomic culture of every Italian region. The “Franco Marengi” Study Center selects an annual theme culminating in contributions to the **Gastronomic Cultural Itineraries** series. The Study Center is currently under the direction of Paolo Petroni.

The “Giuseppe Dell’Osso” Library

The **Academy Library**, named for the late President Giuseppe Dell’Osso who created it, houses over 5,000 works on history, gastronomic literature, regional Italian and foreign cuisine, Italian food products, diet, nutrition and oenology, including reproductions of 16th - 18th century volumes, as well as Academy and Delegation publications. The library volumes are currently housed at the **Milan Bicocca University’s** Ateneo Library: thus this important patrimony is now available to the public (Monday- through Friday, from 9 am to 6:30 pm). Bibliographic research using these sources may also be conducted through the Academy’s website.



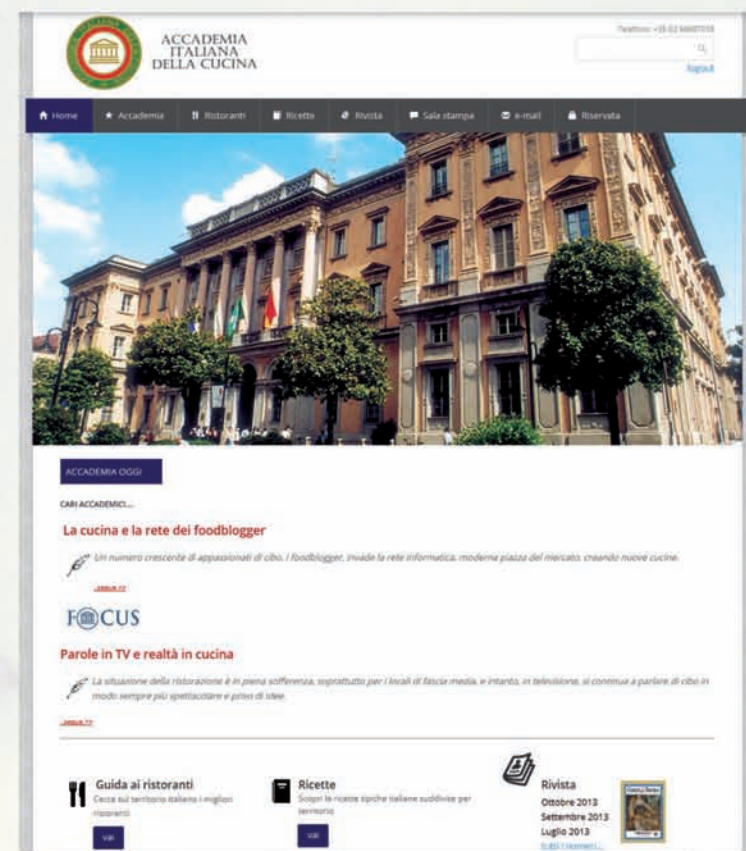
Orio Vergani: the founding father



The founder of the Italian Academy of Cuisine, Orio Vergani, was a leading personality in the worlds of journalism, literature and art. As an accomplished writer, playwright, art critic and chronicler with an inquiring mind, he had a profound impact on Italian journalism. Born in 1898, he began his journalistic career at the newspaper *Messaggero della Domenica* and joined the *Corriere della Sera* in 1926. After returning from a visit abroad as the *Corriere’s* correspondent at the Tour de France, he founded the Italian Academy of Cuisine in 1953 and served as its first President until his untimely death in 1960.

Co-Founders with Vergani: **Luigi Bertett** (president of the Italian Automobile Club), **Dino Buzzati Traverso** (journalist, writer, painter), **Cesare Chiodi** (president of the Italian Touring Club), **Giannino Citterio** (industrialist), **Ernesto Donà dalle Rose** (industrialist), **Michele Guido Franci** (secretary general of the Milan Trade Fair), **Gianni Mazzocchi Bastoni** (publisher), **Arnoldo Mondadori** (publisher), **Attilio Nava** (physician), **Arturo Orvieto** (lawyer and writer), **Severino Pagani** (writer and playwright), **Aldo Passante** (director of RAI production center, Milan), **Gian Luigi Ponti** (banker, president of Milan Tourist Bureau), **Giò Ponti** (architect), **Dino Villani** (journalist, advertising specialist, painter), **Edoardo Visconti di Modrone** (industrialist). Journalists and writers **Massimo Alberini** and **Vincenzo Buonassisi** were also present at the creation which took place at the Hotel Diana in Milan.

The Academy online



The Academy’s website (www.accademia1953.it) is more dynamic, informative, and user-friendly than ever, with 9,000 visitors each month. It provides instant access to Academy news in Italy and around the world, as well as its latest publications. Among the many menu items, one can consult the **National Cookbook**, which includes Italian regional dishes, and over 2,000 recipes that faithfully reflect our culinary traditions. The **Restaurant Section** includes reviews of 3,000 establishments across Italy and in all the countries with one or more Academy Delegations. The latest issues of the magazine “**The Civilization of the Table**” are available in both Italian and English. The major Academy **Notebooks** can also be downloaded.

Prizes

The Academy confers recognition, including awards and certificates, upon those whose gastronomic work contributes to the diffusion of cultural values and to the principles of maintaining quality and defending tradition.

ORIO VERGANI PRIZE
Awarded to those persons, agencies or associations **unrelated to the Academy** that through their activities have honored the gastronomic culture and civilization of the Italian table in various fields both in Italy and abroad.

GIOVANNI NUVOLETTI PRIZE
Named for the late “re-founding” President Giovanni Nuvoletti, this award is given to those persons, restaurants and organizations that have contributed to the preservation, awareness and appreciation of the cuisine of their region.

DINO VILLANI PRIZE
Presented to the proprietor of artisanal or small businesses that have distinguished themselves over time by promoting an appreciation of high quality Italian food products.

LUIGI VOLPICELLI PRIZE
Presented to Academy Delegations for the artistic quality and appearance of their menus.

CERTIFICATES
Certificates for **Excellent Cuisine** and **Good Cuisine** are conferred upon those restaurants in Italy and abroad for their devotion to quality and tradition.



The Academy and its objectives

The Italian Academy of Cuisine was founded in Milan on July 29, 1953 by Orio Vergani together with other leading figures in the fields of culture, industry and journalism. Designated as a Cultural Institution of the Italian Republic in 2003, **the Academy’s mission is to safeguard traditional Italian cuisine and improve and promote it in Italy and abroad.**

The Academy studies all aspects of gastronomy and Italian cuisine; it generates proposals, provides information in response to requests from public officials, agencies, associations and public and private institutions and promotes initiatives aimed at fostering a better understanding of traditional Italian culinary values.

Restaurant or culinary school professionals may not become members of the Academy. Applicants are nominated by the local Delegate and acceptance is decided by the President. Candidates may be admitted to the Academy only after a careful evaluation of their personal and ethical qualifications, especially their appreciation of the historical and cultural values of Italian cuisine.

The structure of the Academy

The central bodies of the Academy are:
The President's Council, comprised of 9 members: President, Deputy Vice-President, Vice President, Secretary General, Treasurer, and 4 Counselors, each with different responsibilities.
The Academy Advisory Council, comprised of 30 members;
The Board of Auditors, comprised of 3 members and 2 substitutes;
The Arbitration Board, comprised of 3 members and 2 substitutes.

The 2013-2015 President's Council



211 Delegations in Italy



The Delegations

The Academy is a non-profit organization. Its mission is carried out through the activities of its headquarters and its Delegations in Italy and abroad. There are currently **211 Delegations in Italy and 77 abroad, with over 7,500 members**. The Academy studies all aspects of "the civilization of the table" and its convivial meetings provide an opportunity for Academicians to meet and exchange ideas. The convivial meetings culminate annually with an **ecumenical dinner** on the third Thursday of October, when all the Delegations worldwide gather around their respective tables to celebrate, evaluate or rediscover a different food selected by the Study Center. The Italian Delegations' activities are coordinated by **26 Regional Coordinators**.

Publications

The Restaurant Guide

Through the Delegates' ongoing monitoring of the restaurants, the **Restaurant Guide** provides a comprehensive look at cuisine in Italy and around the world. Using a rating system of 1 to 4 "temples" the Guide lists and evaluates those restaurants that combine professionalism and hospitality. Updated continuously, the online Guide can be consulted at the Academy's website, and is also **available through free Apple** (iPhone and iPad) and Android apps.

The Good Traditional Table

The hard version of the Guide is published biannually. It is devoted to the preservation of those restaurants that use authentic local products and recipes. The Guide only lists those establishments offering cuisine that respects local traditions (with a touch of imagination), use high quality local ingredients, provide excellent service and offer a good price-quality ratio. The printed version of the Guide is only distributed to Academicians.

The Gastronomic Cultural Series

Every two years the Academy publishes a new volume in the Gastronomic Culture Series, that contributes to the knowledge of past and present gastronomic issues, and establishes guidelines for the further study of gastronomic and culture developments.

other publications

The Italian Academy of Cuisine's publications are aimed not only at identifying and preserving Italian gastronomic culture, but also at following and encouraging its evolution and dissemination.

Civiltà della Tavola

Civiltà della Tavola (The Civilization of the Table) is the Academy's primary communications vehicle. Published monthly (11 issues annually), it presents articles and discussions on a variety of cultural and gastronomic themes. A pdf version of the magazine is available on the website in both Italian and English.

The Menus of the Quirinale

A prestigious publication that presents a collection of the menus of official state dinners at the Quirinale palace during the 150 years of Italian unification, and demonstrates the identifying role played by cuisine. Starting in 1861, the 250 menus in the collection describe the trends and culinary customs of Italy's 4 kings and 11 presidents.

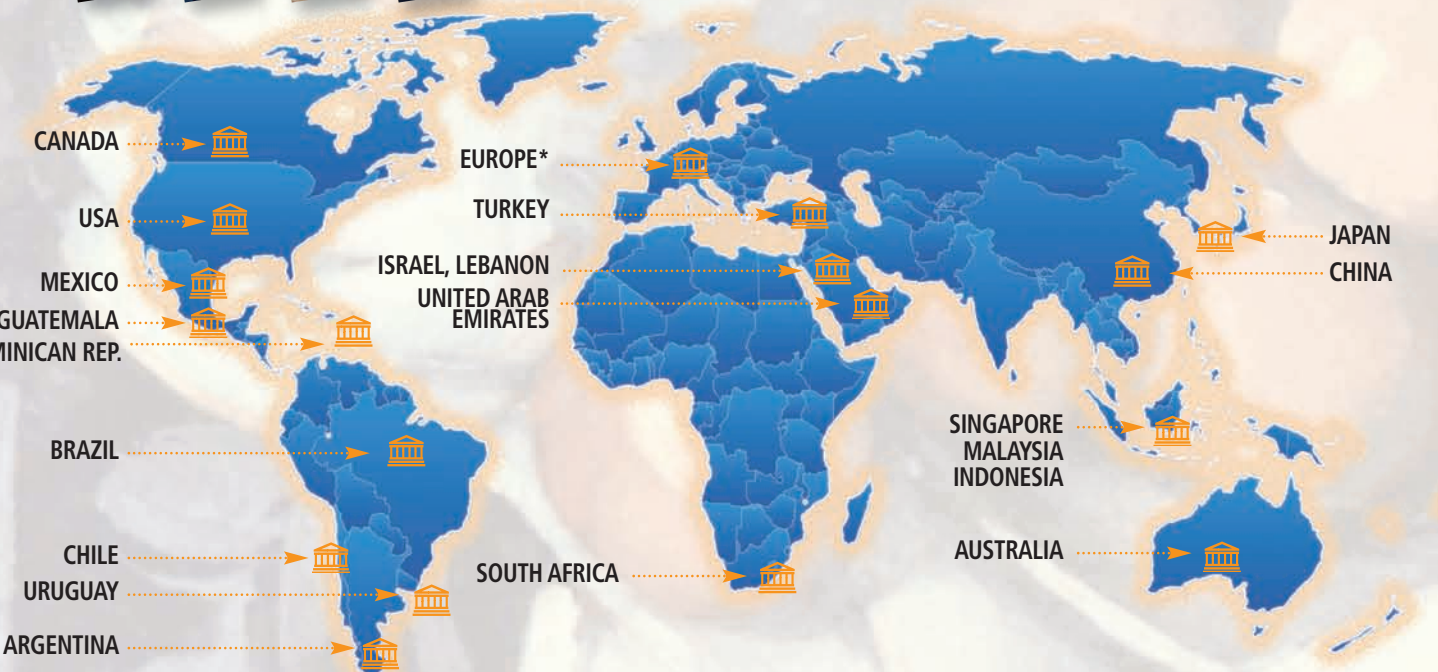
The Gastronomic Culture Series

The Academy publishes a new volume in the **Gastronomic Culture Series**, dedicated to a different theme each year, chosen by the "Franco Marengi" Study Center. The series is devoted to the study of a regional Italian food product selected for its "universality".

Themed Notebooks

The single-themed Notebooks are part of an important series devoted to subjects discussed at major Academy and Delegation conferences. It is an editorial initiative devoted to issues and phenomena associated with the Civilization of the Table in Italy, and it represents the patrimony of our social history and national customs.

In the background and on the cover: a depiction of the painting *Still Life with Fruit* by Paul Cézanne.



* Austria, Belgium, Denmark, Finland, France, Germany, Ireland, Luxembourg, Malta, Norway, Holland, Poland, Portugal, Principality of Monaco, United Kingdom, Czech Republic, Romania, San Marino, Slovenia, Spain, Sweden, Switzerland, Hungary.