

QUEEN'S HOUSE,
LEICESTER SQUARE,
LONDON, W.C.2.
GERRARD 6597

big Tues.

? any new

Curry meet.

QH

G. T. Cummins Esq.,
British Associated Pathé Limited,
142 Wardour Street, W.1.

Tues.

2nd March 1961

Dear Tommy,

There will be again an International Gastronomic Luncheon given by the Chairman of the London Publicity Committee of the British Travel & Holiday Association Mr. Charles Forte, and myself on 16th March at the Café Royal.

There is an important difference between previous occasions and this one. The menu contains five courses; each course will be prepared by a different chef in charge of those five restaurants which I have found to be the best, not in London, but in the provinces. When I tell you that one of them is in Burnley (!), you will appreciate that there is a serious sign of recent improvements spreading slowly outside the Capital. The other four eating places are in Glasgow, Prestbury (Cheshire), Truro and Gatwick.

I would be grateful and very pleased if you would consider this event for inclusion in the news. Needless to say that all possible help will be given to any of your cameramen. If you do decide to use the subject, please let me know so that I can make the necessary technical arrangements.

With kindest regards,

Yours sincerely,

Egon Ronay
Egon Ronay

2. 15
Cafe Royal
(Hull Paté)
Tues.

Gracie.

*check on this one it could
make a story if covered right.*

[Signature]

INTERNATIONAL GASTRONOMIC LUNCHEON

16th March 1961 at the Dubarry Room of the Café Royal
Information: Room 51, Queen's House, Leicester Square, W.C.2.
Gerard 6597 - or (Gerrard 7548)

THE CHEFS

James R. Fullarton (48), born and bred in Scotland, has been head of the kitchens at ROGANO in Glasgow (Exchange Place) for 16 years and has worked there for 24 years altogether. The cooking is almost entirely French with a very strong emphasis on shellfish and fish dishes and on sauces. The remarkable thing about his classically French cooking is that all 17 of his cooks are Scottish and that he, himself, has never worked abroad.

Socrat Lagos (45), is the Turkish chef of the GATWICK MANOR, between Gatwick Airport and Crawley, on the Brighton Road. Until 3 years ago he worked at various embassies in Ankara and at the famous Casino Municipale de Taxim, and was chef of the Turkish Pavilion at the Brussels World Exhibition. The cuisine at the Gatwick Manor is mainly Turkish, the owner is of Turkish extractions.

Jacques Molinari (34), is a Frenchman who worked most of his life in the South of France. At one time he had a short spell in Dublin where he met his wife, and returned to France. It was from his position as chef saucier at the Hotel de Paris, Monte Carlo, that he was flown over to Burnley last year, to take over the kitchens of the newly built KEIRBY HOTEL. In his kitchens he has since enlisted the help of several Frenchmen.

Auguste Solamito (58), is a Monégasque who has spent his younger working days in Monte Carlo. He has been in England for many years and worked mostly at the Berkely, Savoy and Claridges. In 1950 he turned an old transport café into one of Britain's best restaurants under the name of LE RENDEZVOUS DES GOURMETS, at Truro, Cornwall. He is the only chef-patron taking part, though he says that it is his wife who deserves the credit.

Stanley R. Wieozorek (38), was born in Poland and came to England at the beginning of the war to join the Polish Free Army. He is the chef de cuisine of the BRIDGE at Prestbury, near Macclesfield, (Cheshire). His cooking is almost exclusively French and his kitchen staff consists of two Swiss, one Frenchman and one Englishman.