

## GASTRONOMIC FESTIVALS OF THE WORLD

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### *Sani Gourmet Highlights*

The Sani Gourmet Festival is a newer addition to the events programme at Sani Resort. The annual Sani Gourmet Festival is a culinary celebration that brings together some of the finest Chefs from Greece and around the World. Every year Michelin Starred Chefs join the acclaimed line up set at the Sani Resort' premier restaurants to create delightful dishes that will amaze everyone. Over the ten day festival, Sani guests are treated to a number of gourmet related workshops, including; wine tastings, presentations and cooking demonstrations. Now in it's sixth year Sani Gourmet is growing in its notoriety and is fast becoming a world-renowned festival.

### *World Gourmet Summit*

World Gourmet Summit (WGS) is an international gastronomic extravaganza organised by A La Carte Productions Pte Ltd (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB). An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of the internationally acclaimed vintners. Encompassing a series of dazzling events like the gourmet golf experience, vintner dinners and special themed and celebrity dinners, it is a gourmet spectacular specially crafted for the discerning individual who appreciates great wines and fine cuisines. Every year, a constellation of stars of the culinary world arrives at our Singapore shores and whip up delicious, delightful, delectable and desirable cuisine for discerning individuals who appreciate fine cuisine, great wines and unique dining experiences.

### *Festivals scallops in Normandy*

In late October, the population of the seaside town of Villers-sur-Mer grows more than 10 times: on holiday scallops Fete de la Coquille here meets annually about 30 000 people. In the center of the city is a big fair, where a hundred stalls sell not only scallops, and oysters, mussels, shrimp, sausage, as well as the famous Norman cheeses - Camembert and Pont livarot Leveque. Top Chef Calvados department provide free tastings of local cuisine and folk groups sing, dance and organize a solemn procession in historical costumes. The program of this festival, besides the culinary side, offers maximum penetration into the life of the local fishermen: excursions on fishing boats and shipyards, workshops on tying knots and mending nets, antiques fair and even a festival of songs about the sea - almost unique in Europe , which brings together singing fishermen from different countries.

### *Apple Festival in Herefordshire*

The coat of arms depicts three Herefordshire green apple - in the number of orchards is a county in the west of England, it ranked first in the country. In October, here celebrating a new crop of apples two-day festival, which is called - The Big Apple. During the festival in the famous village of Much Markle, where already 130 years old make good English cider, you can visit the workshop for its production. And the

surrounding pubs at the time of The Big Apple offers a special apple menu: meat dishes with a sauce of cider, apple pies, glazed and baked apples

### *Seafood Festival in Galicia*

True lovers of seafood ready to hit them on the edge of the earth (so - finis terrae - called Galicia by the Romans), but because the festival Fiesta del Marisco in the town of O Grove on the Atlantic coast of Spain, is annually visited by about 200 000 people. Galician cuisine is peasant simple and sincere, but a variety of marine reptiles is amazing, so there is one rule: to try as much as possible - good tasting held every day, right on the ocean, a specially established visors. On the shelves - velvet crab meat with a delicate pink, fried squid, cuttlefish in its own ink sauce and scallops, oysters, shrimp, barnacles, lobsters and lobster. Special attention should Pulp-and-Feira, octopus Galician: it is cut rings, cooked in a copper pot, sprinkled with olive oil and served with baked potatoes in their skins. Another local celebrity, kaldeyrada - soup made from several types of fish and seafood - is borrowed from neighbors Galicians portugaltsev. In addition, the Fiesta del Marisco is a contest for the most unusual dish of mussels and all the proposed options can also be a try. Absorb seafood is offered under the howling bagpipes (where this tool is called "Haiti"), the clicking of heels dancers habanera and the best Galician wine - white Albarino.

### **References**

1. <http://sanigourmet.gr/>
2. <http://www.worldgourmetsummit.com/wgs2013/main.php>
3. <http://m.forbes.ru/article.php?id=57634>