

Physicians

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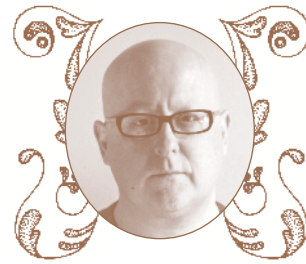
PHOTOGRAPHY



CHRISTOPHER JENNER
scalpelonline.net/0644

"Successful groundbreaking design is more than a mere sum of different parts. It is a synergy of inspiration, fierce dedication, vision and hard work. Christopher Jenner epitomises these qualities."
Metropolis

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JAMIE FOBERT
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"Jamie Fobert is one of architecture's bright sparks, and boasts Givenchy and Antony Gormley among his clients. Fobert's stone-cold modernism and use of materials – commonly, concrete, and lots of it – is winning him his fair share of fans. He's young and he is also hip. Watch this space."
The Independent

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TREND: DREAMERS IN MARBLE HALLS



GPSTUDIO
scalpelonline.net/0646

"GPStudio's hippie chic meets glam Tropez concept uses bright colours and textures against a neutral backdrop, with areas of light and shadow to create contrasts throughout the space. We like their work."
Design Week

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SLADE ARCHITECTURE
scalpelonline.net/0648

"Slade think about unions and intersections, surface and the underlying form, the permanent and the temporary – all in the context of a design trade show or a gala dinner. We are feasting on their designs."
Interior Design

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TREND: HEARTS OF OAK



UXUS
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"UXUS are the daring designers of the moment. Even in their office, UXUS have created a space that transports their staff and visitors into a wonderland of creative design, based on the 'mysterious and poetic atmosphere of old- and new-world fables'."
World Architecture News

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FERRAN ADRIÀ is the creative genius behind the celebrated, Michelin three-star restaurant, El Bulli – a modest beach-side hacienda that topped *Restaurant* magazine's poll a record five times and was widely regarded as the best eatery in the world. In 2014, El Bulli will reopen as the El Bulli Foundation, a 'centre for creative excellence' – the ideal philosophy for a *Scalpel* surgeon. Adrià is a self-taught chef. He believes that, in the future, the global influence of regional Chinese cookery and the rising power of the internet will have a profound impact on world cuisine, and he recommends three websites for true foodies: www.7canibales.com, www.eater.com and www.gastroeconomy.com.

For *Scalpel*, Adrià picked **ANTONIO MUIÑOS**, an authority on edible marine algae, whose company, Porto-Muiños, began life as a mushroom-canning operation. He now cultivates the algae on the Galician coast: sea lettuce, nori and the like, which are low-calorie but rich in omega-3 oils. They have become a profitable export.

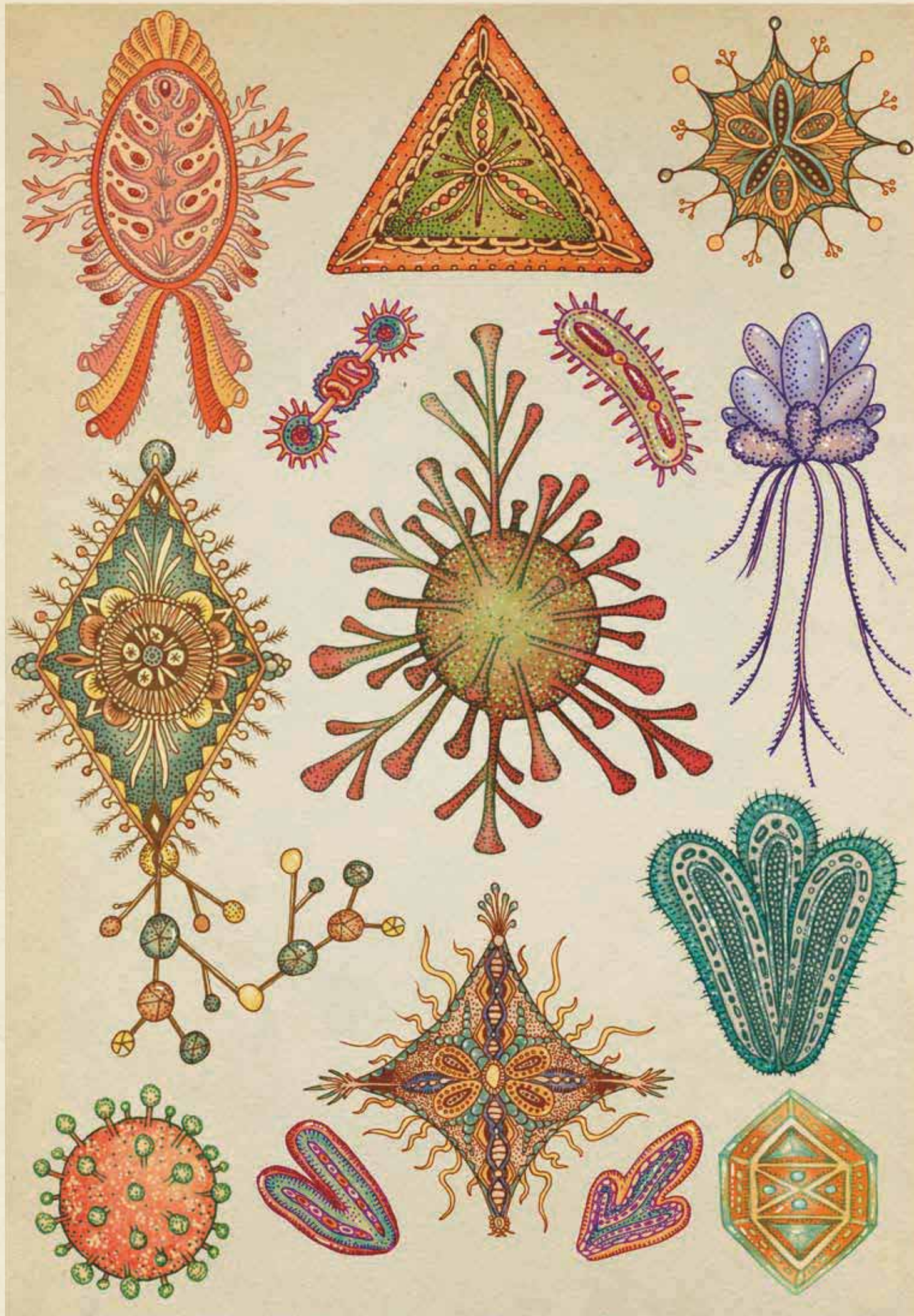
He also chose **PERE CASTELLS**, an organic chemist with years of research under his belt, who pioneered molecular gastronomy, collaborated on *Modern Gastronomy A to Z: A Scientific and Gastronomic Lexicon*, and advised Harvard on its degree course on the subject. He's currently trying to improve collaboration between lab and kitchen.

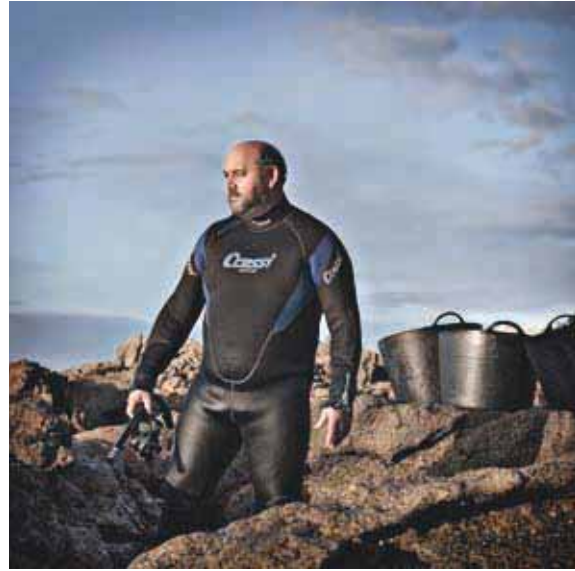
FUNDACIÓ ALÍCIA is a private, nonprofit organisation created in 2003 by the government of

Catalonia and the Caixa de Manresa Foundation of CatalunyaCaixa. Advised by leading chefs and scientists, it pioneers food education and research into health, regional culture and the environment.

Adrià is also a fan of **MICHEL BACHÈS** and his partner, Bénédicte, who own a citrus farm in France, growing more than 800 varieties of fruit. The nursery is located at the foot of the Pyrenees, and runs on low-tech principles, selling its produce both local and nationally.

Finally, we have **CHARLES ROLLS**, a former management consultant who successfully re-launched Plymouth Gin before creating the perfect tonic to accompany it. He started the Fever-Tree brand in 2005, which is now sold in more than 30 countries, to great acclaim.





“Through his family business, Porto-Muiños, Antonio, with his partner, Rosa Mirás, has revolutionised the world of algae and marsh herbs. Thanks to them, several species of Galician algae have been discovered, and used in gastronomy. The sea holds many pleasant surprises in the form of algae and sea plants that will supply our kitchens with new and fascinating products.” FA



Pere Castells

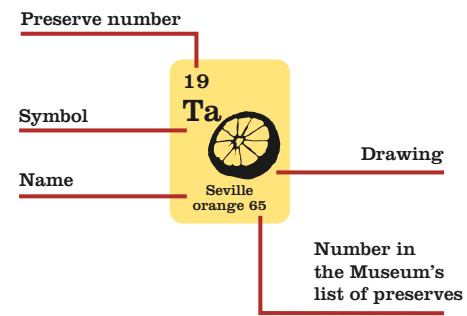
“He was one of the first Spanish scientists to work with chefs. As a connoisseur of their needs and ways, Pere can communicate his vast scientific knowledge to the kitchen in a way that cooks can understand and use. He is the perfect link between science and gastronomy.” FA

This Periodic Table of Preserves was developed by Castells and the Museum of Jam in 2007 and updated in 2010. The grouping of jams with similar qualities in a periodic table was a tribute to the work of the illustrious Russian chemist Dmitri Mendeleev, who published his book *Principles of Chemistry* in 1869, which proposed the theory of a periodic table of elements, grouped according to their chemical properties.

1 Lli lime 36	3 Ll lemon 37	4 Pa passion fruit 28	11 Aj grapefruit 5	12 Gs red currant jelly 32	19 Ta Seville orange 65	20 Cs black currant 11	21 Fb wild berries 30	22 Mo mulberries 45	23 Al apricot 1	24 Po apples 54	25 Ci cherries 15	26 Ra grapes 58	27 Si water melon 63				
37 Tr orange 64	38 Kw kiwi 34	39 Mb wild strawberries 38	40 Mi cranberries 44	41 Pr peach 55	42 Pe pears 51	43 Cia strawberry-tree 16	44 Ar must syrup 6	45 Me melon 43	55 Mn tangerine 41	56 Py pineapple 52	57 Ma strawberries 39	72 Mg pome-granate 40	73 Pn plum 56	74 Ne nectarines 46	75 Np medlars 47	76 Cq khaki 8	77 Pl banana 53
87 Cl clementines 17	88 Man mango 42	89 Ge raspberries 31	104	105 Se azarole 73	106 Gij jujube 113	107	108	109									

1 Acidic citrus fruits	2 Acidic fruits from other groups	3 Transitional fruits
4 Herbs and vegetables	5 Seasonal and others	6 Rare marmalades

58 Ol olives 72	59 Gal basil 74	60 Kd karkadé 76	61 Cf coffee 7	62 Cny chestnut 12
90 Ku kumquat 99	91 Om barley+pome-granate 88	92 Cy cinnamon 104	93 Dl dandelion 90	94 Rk rambutan+acacia+karkadé 94



Gastronomy

2 Cp spring 22	10 Ce summer 23	5 Eu eucalyptus 106	6 Ro rose 59	7 Css pumpkin 10	8 A garlic 3	9 Ab egg-plant 2	13 Gm mint 78	14 Vio violets 69	15 Pg carrot 50	16 Pv pepper 71	17 Ap celery 4	18 Ct autumn 24	28 Li lychees 35	29 Fi figs 27	30 Co quince 19	31 Rm rosemary jelly 79	32 Sa sambucus 62	33 Re beetroot 57	34 Cb sweet-sour onions 13	35 To tomato 67	36 Ch winter 25
46 Gu guava 33	47 Da dates 26	48 Cy quince preserved 20	49 Gf thyme 91	50 Ga acacia 93	51 N black turnip & honey 81	52 Por leeks 100	53 Lle beans 80	54 Cn Christmas 87	78 Pi papaya 48	79 C coconut 18	80 Ca shredded pumpkin 9	81 Gca chamomile 92	82 Tg orange flower 83	83 Mon sweet potato 97	84 Gj parsley 84	85 Cso courgette 85	86 Cr layered 21				
110 Xi chirimoyer 96	111 Fs nuts 103	112 Pf fruit paste 49	113 Ml lemon verbena 105	114 Gli wisteria 102	115 Pt potato+fresh almond 110	116 Es asparagus 82	117 Pm peas+mint 89	118 Sam ratatouille 95	63 Sf saffron 75	64 Gi ginger 98	65 Ry cantharellus cibarius 60	66 Va vanilla 101	67 Xo chocolate 70	68 Cv cava 111	69 Rg rhubarb+raspberry 61	70 Te tea jelly 66	71 An nori seaweed 77				
95 Cli cauliflower 112	96 Fa fruits+Brandy 29	97 Ae star anis 109	98 Cht chutney 14	99 Fn fennel 108	100 Arr rice 86	101 Vi wine 68	102 Gcl marigold 107	103 Atr other 114													



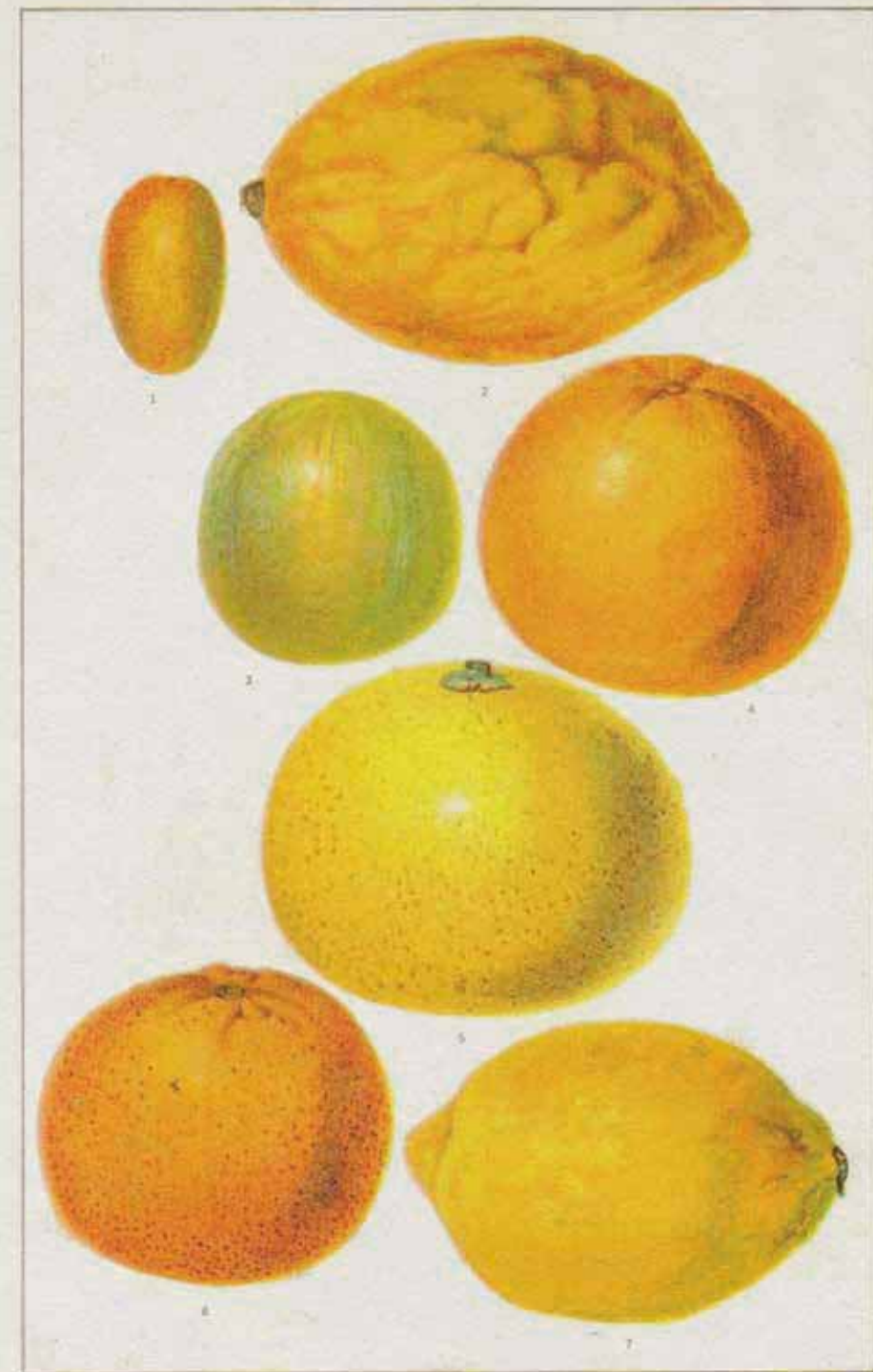
136 “Barcelona’s Alícia Foundation has a praiseworthy task – spreading knowledge about gastronomy and healthy eating to every age group. I’m convinced that, thanks to them, our children will eat in a more attractive and healthy way.” FA

137 Photomontage by Jaume Prat Ortells.

“Michel Bachès is in love with citrus fruit. At his home in Eus, near Perpignan, he takes care of hundreds of species of this family of fruits. He does incredible work in saving and promoting them. Because of him, many varieties from distant countries are available for European consumption nowadays. He is also preserving European species in danger of extinction.”

FA

CITRUS FRUITS



1 KUMQUAT NEARLY NATURAL SIZE CITRUS JAPONICA 4 ORANGE 2/3 NATURAL SIZE CITRUS AURANTIUM VAR. SINENSIS
 2 CITRON 1/2 NATURAL SIZE CITRUS MEDICA 5 POMELO 1/2 NATURAL SIZE CITRUS DECUMANA
 3 LIME NATURAL SIZE CITRUS MEDICA VAR. ACIDA 6 MANDARIN 1/4 NATURAL SIZE CITRUS AURANTIUM VAR. NOBILIS
 7 LEMON 1/3 DIAMETER CITRUS MEDICA VAR. LIMON



“Drink is an essential part of gastronomy – particularly cocktails after lunch or dinner. Charles has tried hard to find a natural tonic of very high quality. Thanks to him, late-evening gin and tonics are memorable.” *FA*





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ANTONIO MUIÑÓS
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"His entrepreneurial and innovative adventure propels an idea taken from a laboratory to fill an important gap in international markets."
El Mundo

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TREND: HEARTS OF OAK

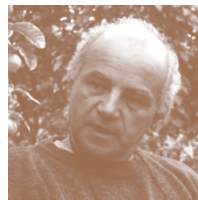


FUNDACIÓ ALÍCIA
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"Illustrating the tenacious bond between science and cooking, the Alicia Foundation uses physics, chemistry and biology to create foods that stretch the imagination."
Harvard Gazette

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TREND: ANGELS OF GRACE



MICHEL BACHÈS
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"The Japanese supercook Keiko Nagae, the pastry chef at Pierre Gagnaire's three-star eaterie, buys her yuzu – a prized Japanese citrus fruit hard to find in France – from a southern citrus and olive farm run by Bénédicte and Michel Bachès. 'They're the only ones who do it,' she said."
The China Post

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TREND: HEARTS OF OAK



PERE CASTELLS
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"Castell invites us to look at cooking, gastronomy and nutrition through the scientist's eyes and see them as a truly cultural activity that brings a wealth of knowledge into play."
Issuu

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TREND: DREAMERS IN MARBLE HALLS



CHARLES ROLLS
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"Fever-Tree's marketing pitch is that there is no point drinking an expensive, delicately flavoured gin if you are going to smother it with an indifferent tonic. Mr Rolls is riding the wave, supplying the country's premium gin drinkers with premium mixers."
Financial Times

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TREND: LIONS AND TIGERS AND BEARS

Lined area for notes.