



Conseil Européen des Confréries Oenogastronomiques
Consiglio Europeo di Confraternite Enogastronomiche
Consejo Europeo de Cofradías Enogastronómicas
Conselho Europeu de Confrarias Enogastronômicas
European Oenogastronomic Brotherhoods Council
Ευρωπαϊκό Συμβούλιο Αδελφοτήτων Γαστρονομίας & Οινολογίας
Európai Bor és Gasztronómiai Egyesületek Szövetsége
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XII CONGRÈS EUROPÉEN DES CONFRÉRIES OENOGASTRONOMIQUES LIÈGE – Belgique 7-8-9 Novembre 2014

Bières, Chocolat et cuisine belge
Saveurs de la gastronomie européenne



**BNP PARIBAS
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GÉNÉRAL AU TOURISME



**Province
de Liège**

ethias
ASSURANCE

www.ceuco.com

CEUCO

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XII EUROPEAN CONGRESS OF ENOGASTRONOMIC BROTHERHOODS
LIÈGE – BELGIUM, NOVEMBER 7th-8th-9th, 2014
Beers, chocolate and Belgian cuisine
Flavours of the european gastronomy

PROGRAM

Day	Time	Activities
5 November (Wednesday)	09:30	Tour and tasting cheese, syrup plant and brewery from land of Herve. Price of the tour, lunch included: 50 € (optional)
	18:00	Free time.
6 November (Thursday)	09:30	Visit chocolate factory and whiskey distillery. (optional) Price of the tour, lunch included local: 50 €
	18:00	Free time.
7 November (Friday)	08:30	Boarding boat ride at the foot of the "Palais des Congrès", (optional) visit Blegny-Mine, regional breakfast, transfer by touristic train : 60 € (see below the program of optional tours)
	18:00	Returning.
	20:30	Welcome dinner at the Congress Palace restaurant: 35 € (optional)
First part of the Congress		
8 November (Saturday)	09:00-09:45	Congress Centre: Registration of participants at the convention. Delivery of the documentation..
	10:00	Opening of the Convention Beers, chocolate and Belgian cuisine Flavours of the european gastronomy
	10:05-11:15	Welcome by the Presidents of CEUCO and the Organising Committee. Opening of the Convention by the authorities of the Province of Liège. Opening session. Communications.
	11:15-11:45	Pause. Coffee
	11:45-13:30	Ceremony prices AURUM "Europe Enogastronomic Excellence" 2014 Delivery of the sceptre to the country that will organize the next Congress 2015.
	13:45	Closing of the Congress - End of the first part
	14:00-17:00	Presentation of quality food products and taste the products presented by the Brotherhoods from the different regions of Europe.
	17:00	Free time
	20:30	Gala Dinner at the Congress Palace.
Second part of the Congress		
9 November (Sunday)	09:00	Concentration of Brotherhoods and parade from Congress Palace to St Paul's Cathedral.
	10:00	Mass in the cathedral
		Group Photo
	13:00	Lunch at the Theatre of Liège (optional 35 €)
	16:00	End of the Congress.



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Registration fees

Deadline for registration: October 8th, 2014
After this deadline subject to availability

Brotherhoods members of the CEUCO		
Until 8 th october	price per person	Includes participation in the Congress on November 8 th and the gala dinner
After 8 th october	90 € 120 €	

Brotherhoods NOT members of the CEUCO (subject to availability by CEUCO)		
Until 8 th october	price per person	Includes participation in the Congress on November 8 th and the gala dinner
After 8 th october	120 € 150 €	

Brotherhoods and Associated Members of the CEUCO can freely present their products as well as promote, tasting and sale.

Exceptionally, companies presented by the brotherhoods may participate in the conference organized by the CEUCO and promote and sell products.

Participation fee (outside the entrance per person) 130 € before 8th october and 150 € after 8th october, 2014.

(subject to availability by CEUCO)

Payment must be made within deadlines

RECEIPT OF PRODUCTS FROM November 3th, 2014

Address to send the products:

**Palais des Congrès
Esplanade de l'Europe 2A
B-4020 - Liège- Belgium**

The delivery of products must be confirmed to the Congress Secretariat in order to ensure receipt.

Tel. : + 32 475 868 049, email : ceucobe@gmail.com

www.ceuco.com

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CEUCO

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Accommodation

Note: Accommodation costs below do **not** include the cost of participation in the Congress. Price are per room.

The organizing committee has obtained special conditions for accommodation in hotels; Congress will be held at the “Palais des Congrès” of Liège. We invite you to book as early as possible via the Conference Secretariat in order to benefit from the nearest hotel and negotiated terms. Valid until **30th of MAY 2014**.

Some details about hotels:

Hotel		from the hotel to downtown	from the hotel to the Congress
Alliance	Hotel ****	20 minutes	1 minute
Husa La Couronne	Hotel ***	15 minutes	15 minutes
Ibis Centre Opera	Hotel ***	1 minute	20 minutes

Reservation BEFORE May 30 th , 2014		
	Type of room	Price per night including breakfast buffet
Alliance	Single or Double	80,00 €
Husa La Couronne (maximum 30 rooms)	Single or Double	69,00 €
Ibis Centre Opera	Single	74,00 €
	Double	88,00 €

To maintain a good organization, registration, booking hotels and tour will be made by the Congress Secretariat. We can not consider and be responsible for entries not made through the Congress Secretariat.



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Touristic programs (minimum 20 people per activity)

We offer participants and accompanying persons the opportunity to visit and discover some aspects of social and cultural life of the region, suggesting some spots.

Following optional tour programs:

Wednesday 5 of November PAYS DE HERVE

09:30h Departure from hotels.
Tour and tasting cheese, syrup plant and brewery Herve.
Lunch in a rustic restaurant of Herve country.
Back in Liège at 18:00h.

Price of the tour (lunch included) : 50 €

Thursday 6 of November CHOCOLATE and WHISKY

09:30h Departure from hotels.
Visite chocolaterie et distillerie whisky.
Terroir lunch in the salons Beaufort at Alleur.
Back in Liège at 18:00h.

Price of the tour (lunch included) : 50 €

Vendredi 7 novembre CROISIÈRE SUR LA MEUSE - BLEGNY-MINE

08:30h Departure from the Palais des Congrès.
Cruise on the Meuse. Transfer by touristic train and visit of Blegny-Mine.
Lunch on site.
Back to 18:00 h (tourist train and boat)

Price of the tour (lunch included) : 60 €

DETAILED PROGRAM OUT IN THE ANNEX

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Registration form send it by e-mail: ceucobe@gmail.com

(Fill in capitals and mark options)

Country			
Brotherhood / Association			
MEMBER of CEUCO <input type="checkbox"/> YES <input type="checkbox"/> NO (MANDATORY INFORMATION)			
Brotherhood not member of the CEUCO - (subject to availability by CEUCO)			
First name		Last Name	
Address (n° and street)			
Postal code		City	
Phone		Mobile	
Fax		E-mail	
Products delivered for the promotion and tasting		Saturday 8 th /11 <input type="checkbox"/> YES (fill below) <input type="checkbox"/> NO	
Type of products?			
Required cooking? <input type="checkbox"/> YES <input type="checkbox"/> NO		Fridge? <input type="checkbox"/> YES <input type="checkbox"/> NO	

Lodging and touristic programs

Arrival		Departure		Number of people	
Selected hotel	<input type="checkbox"/> Hôtel Alliance	<input type="checkbox"/> Hôtel Husa	<input type="checkbox"/> Hôtel Ibis		
Type of room	Number of single rooms			Number double bedrooms	
	Number of double rooms for one person				

Touristic programs and optional meals	Per person	Number of people	Total
Wednesday 5/11 – Pays de Herve	50 €		
Thursday 6/11 – Chocolate and whisky	50 €		
Friday 7/11 – Cruise and Blegny-Mine	60 €		
Friday 7/11 – Welcome dinner	35 €		
Sunday 9/11 – Farewell dinner	35 €		

Inscriptions	€	Hotel	€	Meals and touristic programs	€
Airport carriage – Number of peoples ()				€	Total to Pay

DEADLINE FOR REGISTRATION: October 8th, 2014

Confirmation of the reservation will be made after receipt of payment.

Location and date: Signature:

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TRANSFERS FROM AIRPORTS TO LIEGE (go and return)

The shuttle from airports ZAVENTEM (Brussels Airport) and CHARLEROI (Bruxelles Sud) to hotels in Liège (go and return) price at **45 €** and from airport MAASTRICHT-AACHEN priced at **20 €** (go and return)

AIRPORT TRANSPORTATION ☐ **YES** ☐ **NO**

Number of people go and return

AIRPORT ARRIVAL:

- ☐ Maastricht-Aachen
- ☐ Zaventem (Brussels Airport)
- ☐ Charleroi (Bruxelles Sud)

Fly Company : **Flight n°**

Arrival date : / / 2014 **Arrival time:**

AIRPORT DEPARTURE :

- ☐ Maastricht-Aachen
- ☐ Zaventem (Brussels Airport)
- ☐ Charleroi (Bruxelles Sud)

Fly Company : **Flight n°**

Departure date : / / 2014 **Check in time :**

METHOD OF PAYMENT (bank transfer)

IMPORTANT : Send a copy of the payment bank transfer by mail to the Congress Secretariat, indicating the name of the person, the brotherhood or association concerned.

Bank details

CEUCOBE Bank: BNP Paribas Fortis
IBAN: BE32 0017 1526 0902
BIC: GEBABEBB

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09: 30 Departure from hotels

Visit of the Old Mill cheese factory in Herve - Lunch in a rustic restaurant. Visit of an artisanal syrup factory in Aubel - Visit of the artisanal brewery "Grain d'Orge"

The price of the program including travel, tours, tastings and lunch (drinks included): 50 €

The Herve plateau is a natural area of Belgium located in the Entre-Vesdre and Meuse in the province of Liège, typical for his former farmland. This hilly region is characterized by its landscape of meadows planted with fruit trees and picturesque villages.

Tourist Office of the Pays de Herve: www.paysdeherve.be

Herve cheese is a soft cheese with a washed rind pulp obtained from raw or pasteurized milk cow, and manufactured according to the methods used in the area of Herve. It is eaten on bread alone or in cooking. It is usually eaten with a sweet product: syrup spread on a slice of bread. Its typical odor often requires the use of a cheese cover.

Fromagerie du Vieux Moulin : www.fromagerie-du-vieux-moulin.be – Visit and tasting

Syrup is a kind of molasses obtained after cooking and reduction of apple and / or pear. The result : after several hours, a very dark brown paste, slightly translucent. The latter is from Liège region in which there were many syrup manufactures. For five generations, Siroperie Craft Aubel has perpetuated the tradition of syrup according to ancient recipe of the farms of Pays de Herve. Still made in the copper vat over high heat and no added sugar, artisanal syrup is a concentrated juice of pears and apples coming from the Herve tall trees.

La Siroperie artisanale d'Aubel : www.sirop.be – Visit and tasting

Grain d'Orge Brewery is an artisanal business located in the town of Homburg. It produces four beers sold in 33 cl bottles and is specialized in manufacturing exclusive beers called « à façon ». It therefore brews special beers for small or special events according to the desiderata of sponsors.

Brice: This lager beer grading 7.5% alcohol is fermented in the bottle. The taste is well balanced between hop and spice.

The Joup: this red-brown beer grading 7.5% alcohol has a caramel flavor.

Canaille: a white beer grading 5.2% alcohol.

Grelotte: a seasonal beer grading 9% alcohol.

La brasserie « Grain d'Orge » : www.grain-dorge.com – Visit et tasting

A lunch in the purest Walloon tradition will be served in a rustic restaurant of a small village of the Herve area.

06/11/2014 Thursday - Chocolate and Distillery - Minimum number of participants 20



09: 30 Departure from hotels

Visit and tasting of the Charlemagne Chocolate factory in Herstal – Local Lunch local – Visit and tasting of "The Owl Distillery" distillery in Fexhe-le-Haut-Cloher. The price of the program including travel, tours, tastings and lunch (drinks included): 50 €

Chocolate is a gastronomic specialty of Belgium. The country produces 172,000 tons of chocolate per year. It is a symbol of the Belgian quality in the world.

The « Chocolaterie Charlemagne » was founded in 1974 and employs 17 people. It produces high quality chocolates that contain only natural ingredients, no GMO or oils. It works with up-market shops worldwide: 80% of its production is exported.

Charlemagne chocolates can be found in Munich, London, Vienna, Tokyo, Paris, New York, Miami, etc.. Chocolates with the elegance of natural, organic chocolates, ancient style truffles, « Mendiants » = « meaning beggars », Orangettes pralines for all food lovers.

The opinion of the guide « Petit futé » : Behind a medieval look (The Emperor was born in that seventeenth century farm), Charlemagne chocolates use innovation flavors and you can easily be tempted by a Little Bitter ginger or jasmine Chocolate or by an organic chocolate with green tea.
Chocolaterie Charlemagne : www.charlemagne.be .

The « pèkèt » is a grain alcohol distilled in the Meuse region of Namur in Maastricht. It is flavored with juniper berries that give its characteristic taste ; it is much appreciated by connoisseurs who drink it natural but « frappé ». The pèkèt is appreciated in the festivities of August 15th in Liege. It can be enjoyed in all the bars and cafés of the Cité Ardente.

Belgian whisky. From barley to bottle, all production steps are carried out in Belgium . Beyond its traditional side, The Belgian Owl is not peaty and distilled in alembic 'Pot Still' (gooseneck) . In order to preserve the flavors and scents of the rich product , The Belgian Owl is bottled unfiltered cold . In addition, the natural color from each barrel is followed. Therefore, each bottling may be slightly different from another , even if the aging time is the same. Etienne Bouillon has always been very curious to try the product at all stages of its creation. He thought it was perhaps not the only one and to share this curiosity better , he decided to bottle his whisky at various stages of aging. "Our goal is to give you to enjoy the best of nature and respect it for the best. Nature is different at every moment , our product comes with it. Good discovery and see you soon to share this magic ... aging ! "(Etienne Bouillon)

The Belgian Owl : www.belgianwhisky.com

A local lunch will be served in the "Salons du Beaurevoir" in Alleur.

07/11/2014 Friday - Blegny-Mine - Minimum number of participants 2



8:30 Boat : Boarding at the foot of the Palais des Congrès

Cruise on the Meuse - Visit Blegny-Mine - Transfer tourist train - breakfast

The price of the program including travel, tours and lunch (drinks included): 60 €

Cruise on the Meuse (Liège-Visé) aboard the boat "Le Pays de Liège"

Two hours of navigation: through Liege and Basse-Meuse river.

The Meuse, a 950-kilometer-long river, through France, Belgium and the Netherlands flows into the North Sea. Moreover, the fact that the Meuse flows through the Ardennes massif (formed during the Paleozoic), it is considered the oldest river in the world.

Transfer tourist train (Visé- Blegny-Mine)

Blegny-Mine . Situated between Liege and Maastricht, Blegny-Mine is one of four authentic coal mines in Europe whose underground galleries are accessible to visitors via the original well . Located at -30 and -60 meters , they allow a complete discovery of the coal mining process.

Blegny-Mine and the other 3 major mining sites of Wallonia (Le Bois du Cazier , Bois-du -Luc Grand - Hornu) are accepted in July 2012 as UNESCO WORLD HERITAGE.

The colliery was the last of the Liège area , it stopped his commercial and industrial activities in 1980 and then was open to the public as a tourist area . This colliery had two shafts for ventilation galleries that were here over 8 floors down and 530 m deep. From these galleries, operation was done by the method of " taille chassante " which involves moving parallel to the line of the greatest slope of the coal seam . These veins could be operated until a minimum thickness of 30 cm .

Some of the guides are still ancient miners from the site .

Blegny-Mine : www.blegnymine.be

Lunch on the site

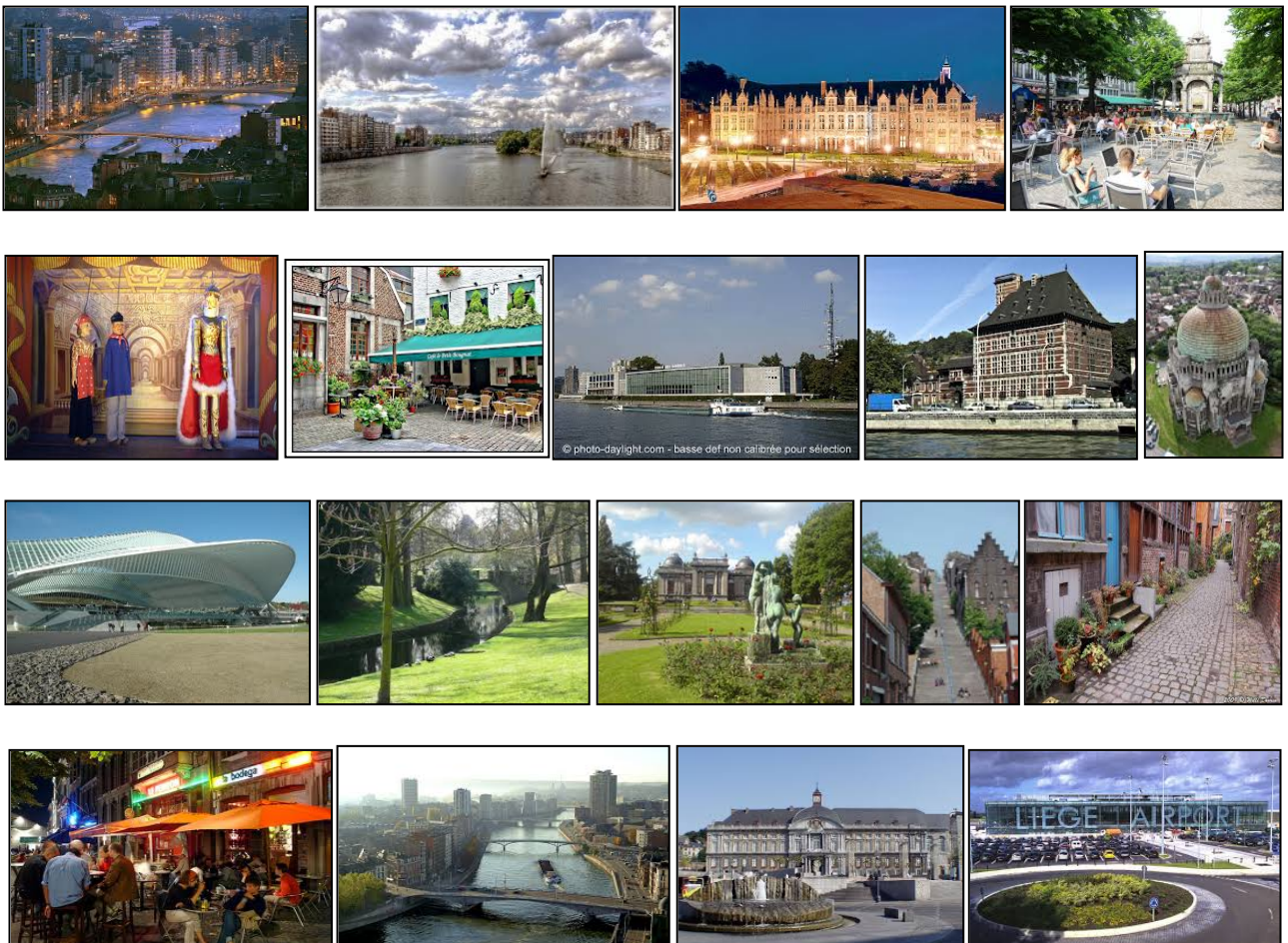
Back to Liege : tourist train and boat "Le Pays de Liège"



1001 reasons to visit Liège – The city in pictures

LIEGE, ancient city in the heart of Europe. Former capital of an independent principality for more than eight centuries, the "Cité Ardente" contains a cultural and architectural heritage of highest importance, widely shown in museums. Close to Maastricht and Aix-la-Chapelle, Liege, with its renowned university, its fair halls, markets, a convention center, shopping streets, its river port (the second in Europe) is a dynamic economical and commercial center. Its theaters, its Opera, its Philharmonic Orchestra, as well as cafés and renowned restaurants in town contribute to a warm welcome.

LIEGE is a home to many foreigners. The history of this mass immigration actually begins at the end of the First World War. Wallonia then is an important region of the economy. Manufacturers are forced to use a foreign workforce. Between 1920 and 1930, around 170,000 foreigners arrived, mostly Italians. In the early 50s, during the "Battle of coal," fleeing poverty, they were generally working in the Walloon mines. Over time, many of these immigrants became attached to their country of adoption



Flavours in Wallonia

Wallonia, will seduce you, not only for its wonderful attractions, but also for its delicious regional dishes and the friendliness of its inhabitants.



Beer : Wallonia is one of the regions in the world with the largest variety of beers

Chocolate : famous Walloon names have become ambassadors abroad

French fries : Wallonia produces many varieties of potatoes which are eaten in the inevitable chip shops.

Waffles represented in Wallonia by the famous Liège waffle, not to be confused with the Brussels waffle.

Cheeses, tastier than one another, and whose varieties have nothing to envy to those of France.

Ardennes salt meats such as Ardennes ham whose reputation is second to none.

Waters known and recognized for their virtues like Spa or Chaudfontaine.

Sweets : from the macaroon to the couque you can satisfy your cravings for sugar and sweetness.

Brandies : pèkèt, Eau de Villée or Walloon whisky can be enjoyed in moderation.



Some local Liege dishes



Meatballs (after the fashion of Liege)



Curly endive with bacon



Fricassee with apples, eggs and bacon



Cooked pears



Salade (after the fashion of Liege)



Buckwheat pancake