



IMPACT ON PEOPLE AND THE NATURAL ENVIRONMENT

Andorra, among the territories in Europe with the highest risk of mortality due to heat

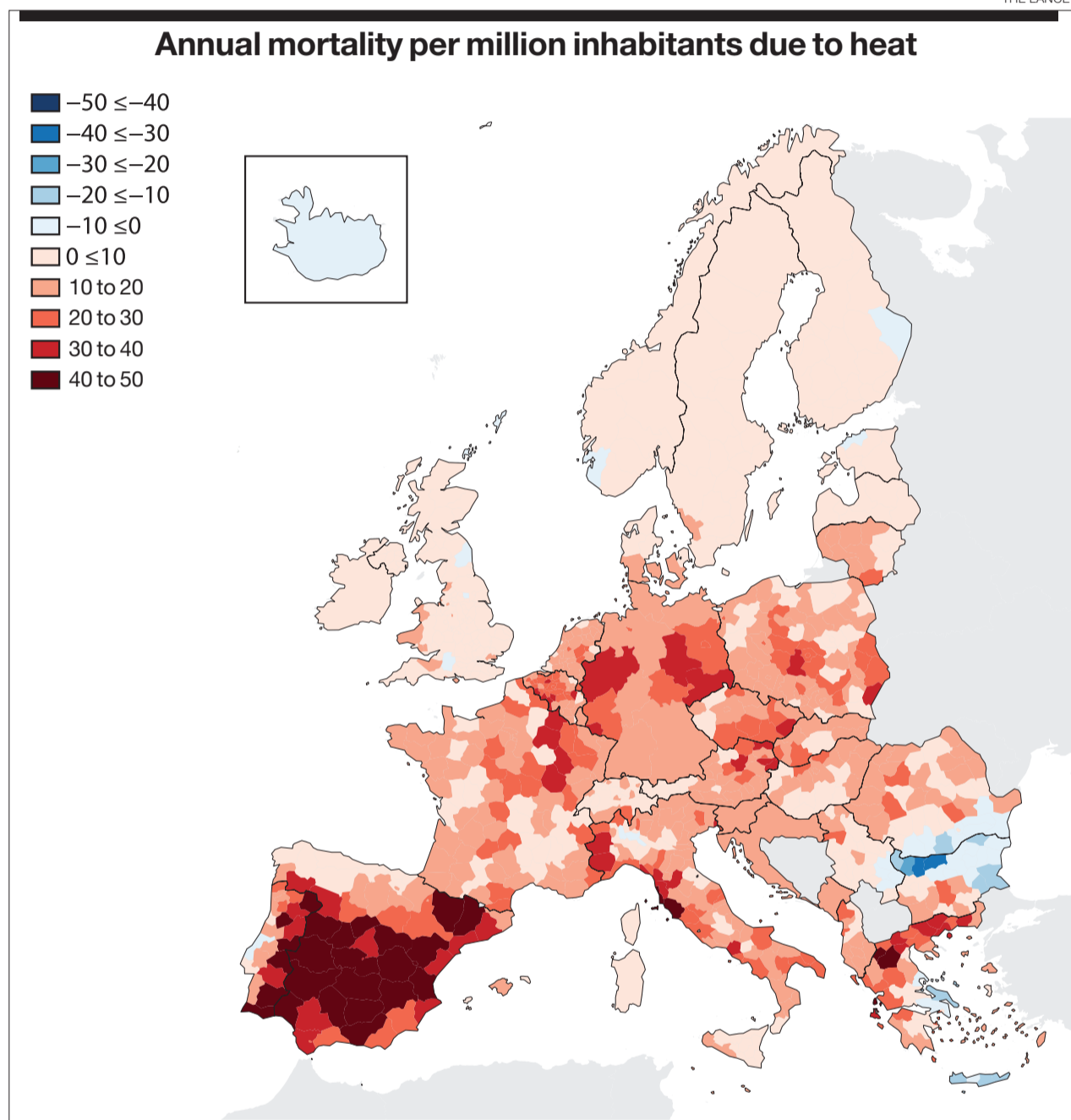
The study warns that the impact on health will worsen if efforts are not accelerated

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Andorra is among the European territories with the highest risk of mortality due to heat exposure. This was highlighted by the study published last Wednesday by The Lancet magazine, which specializes in medical content, through the Lancet Countdown in Europe report. In the observations made on the continent, the text points out that between the years 2000 and 2020, temperature-related mortality has increased by 94% in the 990 regions that have been analyzed, which is a direct consequence of global warming. In fact, on occasion, some territories studied exceed a 150% increase in these 20 years.

In particular, the most severely affected areas are those in southern Europe, and especially Spain, where the majority of regions are concentrated where the annual mortality per million inhabitants due to the heat is between 40 and 50, such as the neighboring province of Lleida. The other side of the coin is presented by Iceland and the northern territories of Bulgaria, with the lowest records of this casuistry. Either way, the report concludes that across the continent, exposure to heat waves has grown by 57% on average between 2010 and 2019, compared to records from 2000 to 2009, standing at values of 250% in specific regions.

These are the direct and most palpable effects of warming in the territory, but the increase in temperature and climate change also directly affects other cases. The Lancet report refers, in this regard, to the advance of flowering of clinically relevant allergenic trees such as olive, birch and alder, which begin between 10 and 20 days earlier than 40 years. But in areas such as the Alps, the Balkans and the Scandinavian mountains, this season has moved forward a whole



month. These changing environmental conditions also favor a climatic adaptation for infectious diseases, such as West Nile virus or dengue. Regarding the second, the text cites that in the last five years, sporadic native dengue outbreaks have been reported in Spain and France.

For all that, and despite recognizing that European countries have some of the best health care

systems in the world, the study warns that if there is no «urgent acceleration» of efforts to mitigate the impact of climate change, the impact on health will worsen in the coming years, directly affecting «the well-being and the lives of millions of people».

Beyond the incidence on people's health, the document also includes the impact on the natural environment. First, The Lancet

points out that the frequency of extreme drought has increased in the last decade. Specifically, the indicator points out that 55% of the European regions studied have suffered extreme to exceptional summer droughts in the last decade. In addition, it is also highlighted that more than 30% of all droughts observed since 1950 have occurred in the last decade.

In a similar vein, the study notes

the figures

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that climate change is making weather conditions increasingly suitable for wildfires. Indeed, the text indicates that in a no-adaptation scenario, burnt areas could increase by 200% in Europe this century compared to the period between 2000 and 2008. However, the report concluded that exposure to smoke from fires did not grow between 2003 and 2020, the result of improvements in fire prevention and extinguishing tasks. Likewise, The Lancet also mentions the economic losses related to the climate, the reduction in the supply of jobs and the reduction in GDP growth per capita.

For these reasons, the study concludes that mitigation actions have been insufficient to achieve the emission reduction targets for the year 2030, and asserts that Europe should increase efforts five-fold in order to reach the neutrality objective of carbon in the year 2050. In particular, despite celebrating that progress has been made in increasing the exposure to green areas in many cities, they have not evolved favorably in other matters such as the adoption of diets more sustainable to reduce greenhouse gas emissions produced, for example, by diets based on a high consumption of food of animal origin.≡

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Interview

JEAN LUC HERBERT



Rodrigo Martinez

Chef of the Beç Restaurant

«Beç is not just a restaurant, it is a dream come true»

IRINA RYBALCHENKO
ESCALDES ENGORDANY

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As all know, a concept is key to the success of any project. The concept of the restaurant Beç (Birch Tree) is based on its name. Birch symbolizes purity, light, femininity and tenderness. Birch sap is a well-known seasonal delicacy, birch is slender and beautiful.

A perfectly balanced menu combined with fusion cuisine, a generous wine list, an eco-friendly interior (you should especially pay attention to the huge photo of a birch forest on the second floor), an open terrace overlooking the city and, finally, perfect cleanliness and snow-white tablecloths. And the serving dishes are always remembered. Lunch or dinner seems much more delicious to a guest when they like how the table

is decorated and the food is served.

To attract customers, you should offer something that is not in the neighboring restaurant, something original. Chef Rodrigo Martinez talked with us about the originality of the Beç restaurant and gourmet cuisine.

-When and why did you decide to become a chef?

-It all started around 1998 when I decided to study cooking in Buenos Aires. I admit that I was looking for a quick way to get a job. This was an excuse not to go to university.

-What is your profession: just a profession or an art?

-I think it's more than just a profession. It's passion, love, devotion ... that's life. And, of course, I think that it has a good share of art.

From my point of view, this is one

of the few craft professions that will survive over time.

-Please tell us about the concept of the Beç restaurant. What does it offer and what do its guests prefer?

-Beç is not just a restaurant; it is a dream come true. A dream in which we put a lot of care and effort every day so that everything meets our guests' expectations.

As a concept, we want to make a sincere restaurant so that our guests understand what we do and how we do our work.

At Beç, we use the highest quality products and combine them with the most advanced technology in high-end cuisine.

Andorran guests want restaurants to be different, but not crazy. They need places where they can eat well and are taken care of. So simple and so difficult at the same time.

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« Andorran guests want restaurants to be different, but not crazy. They need places where they can eat well and are taken care of. So simple and so difficult at the same time»

-What do you think of fusion cuisine? Do you have these types of dishes on your menu?

I think that fusion cuisine is everything nowadays. Without fusion, dishes would be very boring.

The Beç menu is made with a «mix» of recipes that I have been collecting and learning during my professional career. We have recipes from Spain, France, Japan, Argentina, Mexico, Italy and many other countries. And from Spain, we have recipes from leading gastronomic regions such as Catalonia, the Basque Country, Madrid and the Balearic Islands, which are the places where I have been studying as a chef.

-What ingredients do you use the most? Do you use the entire palette of products or tend to exclude

JEAN LUC HERBERT



JEAN LUC HERBERT

something?

-I am open to using any ingredient; if a product is of good quality, I use it. I do not like using products that have undergone industrialization processes.

-What do you think Andorra can offer in terms of cuisine? Are there any ingredients, recipes, or dishes that interest you?

-I think Andorra can give a lot. I believe that we should attach great importance to the wild ingredients that the mountains give us. And, why not, we should use the land better in terms of growing crops.

-What is the secret of a successful kitchen?

-Honestly? I don't know. I only know, from the prism of my experience, that you need to work hard for 100% to make your customers happy.

-Do you like to improvise or prefer to reproduce good recipes? Do you have your own recipes? Where do you get ideas for new dishes?

I use all the tools at my disposal. At Beç we work with classic recipes, my recipes, recipes from other professional colleagues, recipes from books, YouTube and Instagram.

And I hope that one day we can research to create new ones and be able to share them with other teams and our customers.

-Does the chef's own personality affect the quality of his cooking, or does it all depend on professionalism?

-It affects, that's undeniable. And your team is also very influential.



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-What kind of cuisine do you like? What are your ideals in this sector?

-I like different cuisines because each one brings something different, but most of all, I identify with Spanish, Mexican and Japanese cuisines.

My ideals are quality, order and discipline.

-What inspires you?

-Everything inspires me, I can't say anything specific... But my main inspiration is to cook delicious dishes that customers understand and enjoy.



-Do you follow the philosophical principle: you are what you eat?

-I'm not strong in philosophy. I'm more for a balanced diet and good food.

-There is the opinion that good recipes, as long as quality products are used, do not contain many calories. Do you agree?

-I believe that quality and calories have nothing to do with each other.

If you buy sea bass that is of good quality, it is low in calories because

fish is generally low in calories.

But if you buy foie gras, it's also good quality even if it has many calories.

I think the secret is to find balance at all levels.

-When do you think you will get a Michelin star?

-To be honest, the only thing we care about is filling our restaurant with repeat guests so that our customers enjoy and come back.

And if some kind of recognition comes later, it is welcome, although receiving it is not our priority. ≡

COUNCIL OF MINISTERS

Filloy emphasizes that the municipalities must guarantee the landfill service

The Government approves the parish planning guidelines to prepare the studies of urban planning burden

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The Minister of Territory and Housing, Víctor Filloy, points to the seven municipalities as responsible for guaranteeing the stability of the country's landfills to absorb the movements of earth and stones related to construction activity. Although last Wednesday the competition for the centers for the provis3ew initiatives to provide a solution to the lack of landfills». In fact, Filloy pointed to the legal reality, both of the competences law and of the regulation of national landfills, to justify the responsibility of the municipalities to offer these spaces and that the Executive «has tried to solve the situation momentarily with this competition that it has been deserted».

Continuing in the same direction, the Minister of Territory explained that the Government approved the guidelines for the planning of the municipalities to comply with the law that aims to guarantee the sustainability of urban growth. In this sense, he established a division of the responsibilities that each actor has in the process of awarding licenses and the aspects that each must follow in order to issue the reports addressed to Urbanism and Environment. As for the municipalities, these will have to follow criteria linked to the supply and distribution of drinking water and electrical energy, along with aspects such as the accessibility of secondary road networks and wastewater treatment, among others.

In relation to the dumping of land derived from the infrastruc-



SFGA / JAVILADOT

► The Minister of Territory and Housing, Víctor Filloy, at the press conference after the Council of Ministers.

Corporations will be able to apply the new regulation if they finish the reports before the one-year deadline

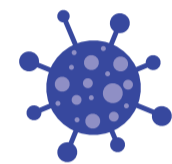
ture construction process, the private parties concerned will have the responsibility of assigning the destination of the land and stones extracted. With reference to the Government, it is assigned responsibility in areas such as electricity supply, wastewater management and solid waste treatment.

On the other hand, Filloy poin-

ted out that there are exceptions to which the new filter will not have to be applied, such as the installation of natural risk protection devices or the construction of rental housing. He also indicated that if the corporations complete the reports before the one-year deadline, they will be able to start applying the new regulation. ≡

Lower hospital pressure despite the admission of a new patient

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The pressure on Hospital Nosttra Senyora de Meritxell for patients infected with the coronavirus continues its downward trend, despite the fact that a new person was admitted to the plant. Regarding the total number of cases that were detected during the past week, these rise to 86, while the medical discharges reach 100 people, which means a reduction of 14 cases compared to the last week, placing the assets in 129.

Total cases rise to 86, while discharges reach 100

In the same way, the Minister Spokesperson, Eric Jover, reported that the total number of cases to date is 46,535 people, although the discharges reach 46,251. Fortunately, there were no deaths due to covid, which have remained at 155 since the beginning of the pandemic. Faced with this health context, Jover indicated that the Government will maintain the same level of recommendations during the next week. ≡

Next year's work calendar approved

The labor calendar for 2023 stipulates a total of 14 public holidays throughout the year of compulsory compliance, remunerated and non-recoverable for the branches of construction, industries in general, offices, banking establishments, hairdressers, transport and the distribution of goods and services not directly related to tourism. The decree also states that workers in the tourism sector will enjoy the same amount of paid and non-refundable holidays, but the holidays can be moved to any other day by agreement between the parties.

Extension to deliver accommodation tax

The Government allows the first two weeks of November to submit tax returns on stays in tourist accommodation. In this way, exceptionally, the declarations of this tax corresponding to the July-September quarter of 2022 will not be considered to have been submitted out of time, as long as they are submitted before November 15th, while the original date was October 31st. The decision was taken to make it easier for taxpayers to submit their returns, taking into account that this is the first settlement.

Tenders for the works of the youth plan

The planning, coordination and preparation of Andorra's National Youth Plan (PNJA) has been given the green light to begin its implementation. Thus, the Executive approved the call for an international public competition that must serve as a reference for the set of institutions and actors involved in this group in their policies and actions in the field of youth. The selected company must plan and coordinate the preparation of the PNJA, developing strategic lines and an action plan, together with mechanisms that favor the participation of young people.

The expansion of the cattery yard is awarded

The Executive awards the extension of the Official Cattery courtyard to the company Construccions Entrimo for a total amount of 10,402.58 euros. The aim of the works is to expand the outer area of the infrastructure to improve the recreation space of the facilities and thus be able to improve the welfare conditions of the animals that enter the center. The expansion of this area is done with the intention of responding to one of the requests for improvement of the facilities by the entity that has been awarded the management of the public service of the Official Cattery.

Issue of euro coins for the year 2022

The Ministry of Finance awards the work of issuing euro coins for the year 2022. The work consists of minting, making, transporting, receiving, processing, custody and distribution of the issue of coins this year. The most important amount of the award is for the Spanish National Coin and Stamp Factory, which will be the institution in charge of minting, for an amount of 600,502.19 euros. However, it is expected to reach an income of around 5.8 million euros thanks to the future issue of these coins and the sale to collectors.

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