



Guilde Internationale des Fromagers Confrérie de Saint-Uguzon

Siège social international de l'association : 5 Rue de la Juiverie 84200 Carpentras - France
Tél : 33+(0)490607045. Fax : 33+(0)490662026 - contact@guildedesfromagers.fr - www.guildedesfromagers.com

Guilde Internationale des Fromagers Confrerie de Saint-Uguzon

Paris France Recognizes United States Cheese Experts and Professionals in Madison WI

July 3, 2013, Madison WI, USA- Roland Barthelemy, President of Guilde Internationale des Fromagers travelled from France to recognize and induct **14** cheese professionals from the United States July 3 in **Madison, WI** during the 30th Annual American Cheese Society Conference. The individuals inducted are considered not only experts in the making of cheese, but also experts in the production and preservation of standards, quality and education of fine cheese.

Included are some of the United States finest Cheese Makers, Cheese Mongers and Food Writers, all part of a group of dedicated culinary experts receiving the high honoree. **12** individuals were recognized at the level of Garde et Jure and **1** at Maître Fromager Level of the Guilde Internationale de Fromagers. Inductees of the Garde et Jure level included: **Rachel C. Cohen, Director of Operations, Cowgirl Creamery, Marin, CA. James A. Natzke, Sara Hill, Culinary Manager and Cheese Education, Wisconsin Milk Marketing Board, Madison, WI. Ron Buholzer, President of Klondike Cheese Company, Monroe, WI. Clem Zuercher III, Secretary-Treasurer, C.E. Zuercher, Skokie, IL. Sally Z. Witham, President of Classics Provisions, Minneapolis, MN. Kari Foley, Specialty Foods Buyer, Whole Foods Market Florida Region, Ft. Lauderdale, FL. Nora Weiser, Executive Director, the American Cheese Society, Denver, CO. Mike Gingrich, President, Uplands Cheese Company, Dodgeville, WI. Andrew Hatch, Cheesemaker and General Manager, Uplands Cheese Company, Dodgeville, WI. Janet Fletcher, food writer and author, Napa, CA. Laura Werlin, Author and Educator, San Francisco, CA.** And at the Maître Fromager Level **Max McCalman, Dean of Curriculum and Maitre Fromager, Artisanal Cheese, NY, NY.**

The ceremony was held **at the Frank Lloyd designed Monona Terrace Community and Conference Center** following a forty year tradition of pomp complete with robes, French Champagne, and a presentation of medals and certificates. The evening concluded with an outstanding cheese plate of American farmstead and artisan cheeses from **Cowgirl Creamery, Petaluma, CA. Rogue Creamery, Central Point, OR. Vermont Butter and Cheese Creamery, Websterville, VT. Uplands Cheese Company,**

Dodgeville, WI. presented by **Chris Gentile of the Artisan Connection.** The ceremonies were mastered by internationally renowned cheese expert and current president of the International Guild, Mr. Roland Barthélemy and further remarks were presented by New World Guild President **Cathy Strange, Global Cheese Buyer, Austin TX, and Ambassador Louis Aird, Import/Export Director, Saputo Canada, Peg Smith, Owner, Cowgirl Creamery, Petaluma, CA. Joseph Zuercher, Owner C.E. Zuercher, Skokie, IL. Ruth Flore, Norseland Cheese.** This was the second Guild Chapter for the United States in 2013. The New World Guild was officially created in 2012 in San Francisco during the International Fancy Food Show and included the induction of Cathy Strange, Global Cheese Buyer, Whole Foods Market, Austin, TX and David Gremmels, Cheese Maker, Rogue Creamery, Central Point, OR were officially recognized at the prestigious level of **Ambassadeur of the Guild Internationale des Fromagers.**

The "Guild des Fromagers" and "Confrerie of Saint-Uguzon" was created in 1969 in Dijon, France by Mr. Pierre Androuët, a cheese maker, epicurean and intellectual with a degree in fine arts. The Guild, for dairy professionals who were dedicated to preserving standards in cheese making throughout the world, and the Confrerie, for cheese aficionados and experts such as chefs, restaurateurs, food scientists and food journalists whose objective was to share their knowledge and the knowledge of the cheese makers.

The Guild des Fromagers and the Confrerie de Saint-Uguzon has **5950 members in 33 countries.**

Photos available

New World Guild des Fromagers Induction Madison WI at ACS Conference 2013

Contact:

Cathy Strange, Global Cheese Buyer, Whole Foods Market, Austin, Texas
President of the New World Guild of Les Fromager
Ambassador Guild Internationale des Fromagers
T. +1.512.542.0848 * E. cathy.strange@wholefoods.com

David Gremmels, President and Cheese Maker, Rogue Creamery, Central Point, Oregon
Ambassador Guild Internationale des Fromagers
M. +1.541.601.7758 * E. david@roguecreamery.com

Louis Aird, Director, Import-Export, Saputo, St-Laurent, Quebec, Canada
Ambassador Guild Internationale de Fromagers
M. +1.514.386.2299 * E. louis.aird@saputo.com