For Immediate Release

Guilde Internationale des Fromagers Confrerie de Saint-Uguzon Paris, France Recognizes United States Cheese Professionals in San Francisco

SAN FRANCISCO, CA (January 23, 2017) - Roland Barthelemy, President of <u>Guilde Internationale des Fromagers</u> traveled from France to recognize and induct twelve cheese professionals from the U.S. on January 23, 2017 in San Francisco, CA during the 519th Chapter Induction during the International Fancy Food Show. 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 honor. Twelve individuals were recognized at the first level of Garde et Jure of the Guilde Internationale de Fromagers. Inductees of the Garde et Jure level included: Jennifer Bice – Redwood Hill Farms CA, Lydia Burns – Pastoral Cheese IL, Seana Doughty –Bleating Heart Cheese CA, Gordon Edgar –Rainbow Grocery CA, Cindy Callahan – Bellwether Farms CA, Liam Callahan – Bellwether Farms CA, Judy Creighton – Lavendar Ridge Vineyards CA, Jeannine Creighton – McKenna Marketing CA, Stephane Plessis –Isigny Sainte Mere France, Gayle DeCaro – Gelsons Market CA, CA and Sam Studd – Will Studd Collection, Australia.

The ceremony was held in San Francisco following a forty-six year tradition of pomp complete with robes and a presentation of medals and certificates. Internationally renowned cheese expert and Prevot of the International Guilde, Mr. Roland Barthélemy, mastered the ceremonies and Cathy Strange, Whole Foods Market Executive Coordinator, presented further remarks. The ceremony celebrated the New World Chapter of the Guilde and the recognition of the New World Chapter Board composed of President and Ambassador Cathy Strange, Global Cheese Buyer, Ambassador and Vice-Presidents/Ambassadors David Gremmels, Owner/Cheese Maker, Rogue Creamery, OR, and Dominique Huth, CEO and President, Alouette Cheese, USA, PA. The organization members represent Mexico, the United States, Canada and Australia. Mr. Pierre Androuët, a cheese maker, created the Guilde des Fromagers and Confrerie of Saint-Uguzon in 1969 in Dijon, France epicurean and intellectual with a degree in fine arts. The Guilde, 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.

We invite all cheesemongers around the world to celebrate International Raw Milk Cheese Day on April 15, 2017. For further information <u>Oldways Cheese Raw Milk Day info</u>

To access photos from the event, please visit <u>New World Guilde website</u>

Contact:

Cathy Strange, Global Cheese Buyer, Whole Foods Market, Austin, Texas Ambassador Guilde Internationale des Fromagers T. +1.512.542.0848 <u>cathy.strange@wholefoods.com</u>

David Gremmels, President and Cheese Maker, Rogue Creamery, Central Point, Oregon Ambassador Guilde Internationale des Fromagers T. +1.541.601.7758 <u>david@roguecreamery.com</u>

Louis Aird, Fine Cheese Marketing, Import-Export, Saputo, St-Laurent, Quebec, Canada Ambassador Guilde Internationale de Fromagers T. +1.514.386.2299 <u>louis.aird@saputo.com</u>

Will Studd, International Cheese Specialist and media commentator, Australia Ambassador Guilde Internationale de Fromagers T. +61 418.548005 <u>E.will@studd.com.au</u>

Dominique Huth, CEO President, Alouette Cheese USA, New Holland, PA Maitre Fromager Guilde Internationale des Fromagers T. +1.717.355.8592 <u>dominique.huth@alouettecheese.com</u>