



Nov - Dec 2021

Guilde Internationale des Fromagers

A magical chapter meeting
in Provence!



Save the date!

27 February, Gala
Chapter meeting
and Induction at the
Cercle de l'Union
Interalliée, Paris
8th arrondissement



>> The church of the Valayans

Saint-Uguzon in pride of place at the Christmas crèche

November 27 will see two very special chapter events, in the great tradition of Provençal crèches, at the church of the Valayans, in Pernes-les-Fontaines, near Carpentras.

The patron saint of the Guilde Internationale des Fromagers, Uguzon, the only cheese saint, will be officially "inducted" into the Christmas crèche at the Church of the Valayans, as well as into the procession of the living santons. The theme of this year's crèche will be "Milk through the centuries." The village and the villagers will be in traditional costumes. This 586th

chapter meeting, with the Guilde in full regalia, will take place during the mass, with the blessing of the santon and the induction of the priest who will be celebrating the mass. All are then invited to the market square of the village of Valayans, where there will be a Christmas market. The event is being organized by the Association of Parish Works of Valayans.

The mayor of the town will then be inducted. The next day, head towards the Camargue and Saintes-Maries de la Mer, where Guilde members can discover the manadiers, these herders of semi-feral cattle and horses in the salt marshes of the Camargue, and learn about their work, whose savoir-faire has been handed down from generation to generation. ■

The weekend's program

Saturday November 27

*Les Valayans village
(Pernes-les-Fontaines)*

11:00 am: Christmas market opens

4:00 pm: Procession of the living santons at the church, with entertainment and choral music. Blessing of the crèche "Milk through the centuries" and procession of Guild members.

6:00 pm: 586th chapter, in the church.

7:00 pm: 587th chapter, at the market square.

8:00 pm: Provençal dinner.

Sunday December 28

Day in the Camargue, meeting the manadiers

9:00 am: Depart from the Hotel La Goutte d'Eau

10:30: Meet at the Manade des Baumelles – Cabanon de Cambon. D38 – 13460 Les Saintes-Maries de la Mer

11:00 am: Learn about the manade

1:00 pm: Lunch and musical entertainment at the Manade

2:00 pm: Visit the town of Saintes-Maries de la Mer

Reservations due before November 23

By email: contact@guilledesfromagers.fr or by telephone: +33(0)6 07 08 94 81

Hotel de la Goutte d'Eau.

Guilde rate : 110 euros for two (breakfast included)

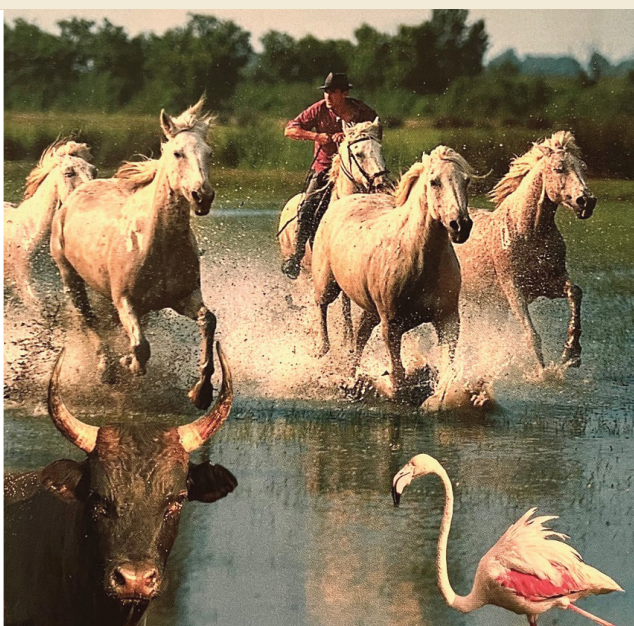
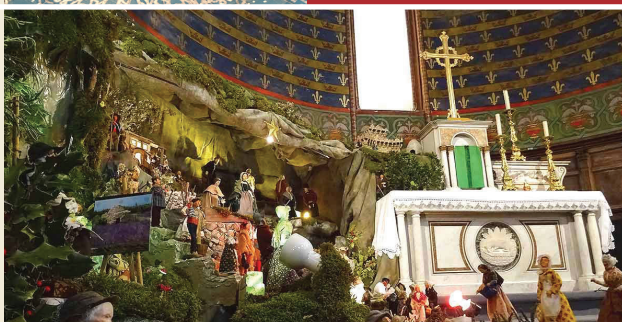
1777 Chemin des Coudoulets
84210 Pernes-les-Fontaines

Tickets for the dinner at the Salle des Fêtes des Valayans: 40 euros per person

Tickets for the manade and musical luncheon: 60 euros per person. ■



This shepherd, named "Lucio" but also called "Uguzon," is credited with the discovery of using heat in cheesemaking, a method that allowed him to make more cheeses than the other shepherds and thus to have enough to offer to the poor and needy.

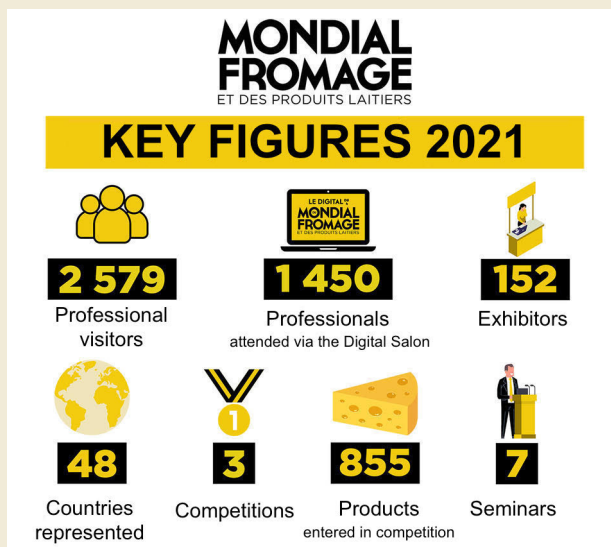


>> Mondial du Fromage et des Produits Laitiers in Tours The Guilde in the front row

Faithful to its tradition of promoting cheese patrimony, the Guilde took charge of the dairy products competition at the Mondial du Fromage in Tours: 855 cheeses were tasted and evaluated by a jury of about a hundred professionals. Next time in 2023! ■



Monique Lefèvre, Roland Barthélemy, Débora Pereira, Iman Manzari, Michel Lefèvre, Agnès Boileau and Christophe Caillaud-Joos.



At the 580th chapter meeting, held at the Palais des Congrès in Tours, 19 new members were inducted.

>> 40th anniversary of Agour and Annual Meeting Celebrating summer shepherds!

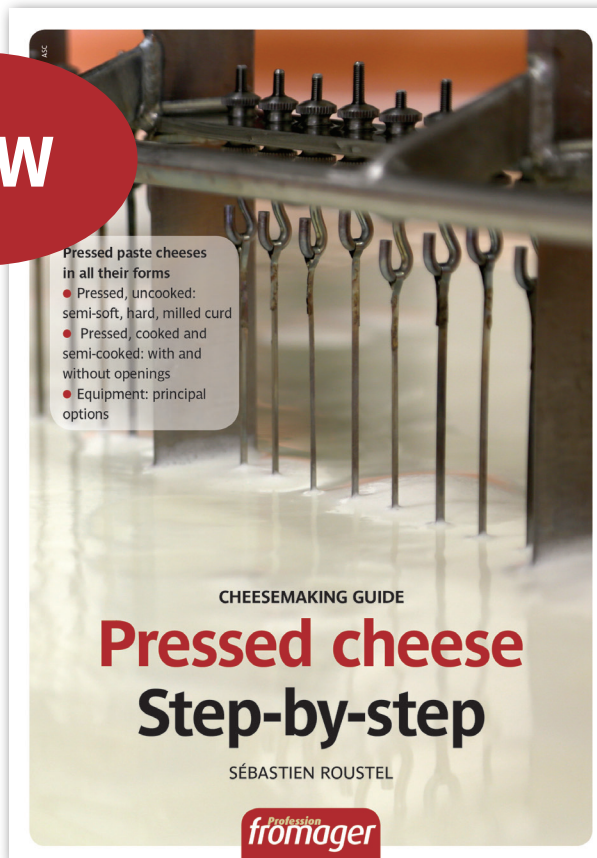
The Guild met in Basque country November 6 and 7 to celebrate the 40th anniversary of the Fromagerie Agour, owned by Peio Etxeleku and his family. Members participated in the opening of the brand-new creamery, in Lizartza, in Spanish Basque country, which will make blues and Idiazabal AOP.

"We are the sole producer active in both Basque AOPs," declares Peio, whose leading product is Ossau-Iraty AOP. Sunday was the Guilde's annual meeting. After reviewing the minutes from 2020, perspectives for 2022 were presented, with the great pleasure of being able to gather in person regularly! ■

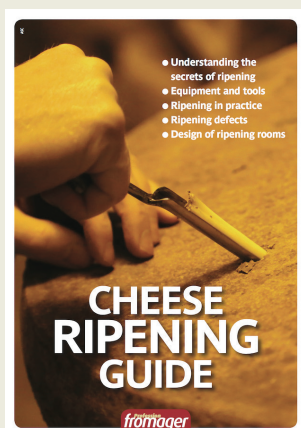


The bookstore of *Profession fromager*

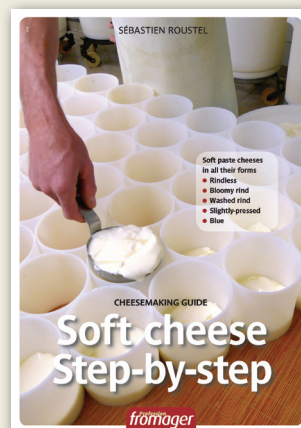
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