



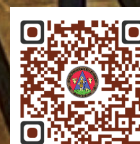
Sept-Oct 2022

# *Guilde Internationale des Fromagers*

**Annual meeting, chapters and inauguration**

## ***Deep in the heart of the Fort des Rousses***

**JuraFlore**  
Fort des Rousses





## >> Inauguration

# Up close in Comté

*A new, stone-vaulted cave dedicated to the most emblematic cheese of the Franc-Comtois.*

**F**rom October 21-23 2022, the Guilde hopes to welcome you to the rich terroir of the Jura, to discover the glory of its AOP cheeses: Comté, Morbier, Bleu de Gex and Mont d'Or. Jean-Charles Arnaud, Vice-Provost of the Guild and CEO of Jurafllore Fromageries will be your host and master of ceremonies. He has just completed the 37<sup>th</sup> cave within the complex of the Fort des Rousses, which he acquired for Jurafllore some 25 years ago. Guild members will be among the first to discover the new cave. The visit to the "Origine" cave will kick off at 6 pm on Friday, October 21. It will be followed by a gala dinner within the Fort itself. Other visits are planned beyond the Fort on Friday and Saturday: Fromagerie de la Haute Combe in Septfontaines (makers of Comté, Morbier, soft-paste cheeses), Fromagerie de Longevilles Mont-d'Or (Mont d'Or, Comté) and Fromagerie du Haut-Jura at Moussières (Bleu de Gex, Comté).

## Program

### Friday October 21

**7:30 AM.** Meet at the Fort des Rousses for the visit to a Jurafllore cheesemaker: choose between Fromagerie de la Haute-Combes, Fromagerie des Longevilles Mont d'Or, Fromagerie des Moussières.

**12:30 PM.** Chapter and mountain-style lunch at the Chalet du Poyet (generously hosted by the Fromagerie Arnaud)

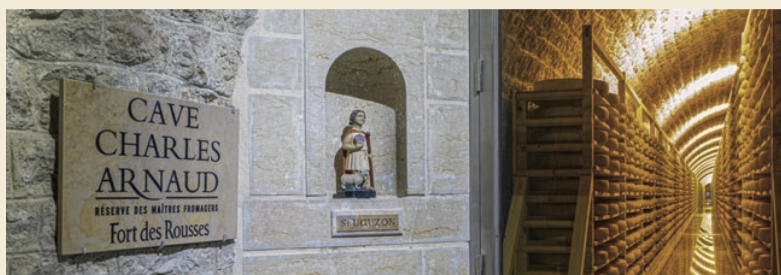
**6:00 PM.** Visit the Fort des Rousses Comté caves

### Saturday October 22

**8:30 AM.** Meet at the Fort des Rousses for the visit to the Fromagerie du Haut-Jura

**11 AM.** annual meeting of the Guilde at the Fort des Rousses. Regional Franc-Comtois buffet lunch.

**Registration on the Guilde website**



(Reproduction of photos of the Fort des Rousses is forbidden)

## An exceptional site

**I**t was in 1997 that Jean-Charles Arnaud, owner of Jurafllore, acquired the Fort des Rousses, where he himself had spent a year as a commando instructor, with the aim of transforming it into an affinage center. A foundational year, because at the same time he joined the INAO (National Institute of Appellations d'Origine) where after twenty years of successive terms he would rise to the presidency, leaving his indelible mark and philosophy on French AOPs and IGPs.

The second largest fortress in France (215,000 m<sup>2</sup> over 7 stories), it contains 70,000 m<sup>2</sup> of caves that benefit from natural air flow due to its vaulted roofs, ideal for

developing the texture, flavors and aromas of Comté.

Jurafllore is one of the last privately held companies within the Comté AOP, with 12% of the market. 17% of its sales are in export. The affineur has continually invested in improvements in its affinage techniques and to increase the Fort's capacity, year after year, leading to new discoveries: "We were surprised to discover former underground (gun)powder stores that we had no previous idea existed," recounts its owner, who is happy to make of it a veritable conservatory of microbial diversity. "The Fort has 37 different environments, each with a specific ecosystem." ■

## >> Notre-Dame des Valayans in Provence

# Eternal Saint-Uguzon

*A stained-glass window dedicated to the Patron Saint of the Guild in the church of Notre-Dame des Valayans.*



The parish association of Valayans and the Guilde Internationale des Fromagers have joined forces to create a stained-glass window dedicated to Saint-Uguzon, our patron, which will be inaugurated on September 11 at 10:30 am by the bishop of Avignon. Notre-Dame des Valayans is the only church in the Vaucluse whose interior is entirely painted. Built between 1852 and 1855, it was inscribed in the national Historical Monuments registry in 2014 under the formal name of Notre-Dame of the Immaculate Conception.

In November 2021 the Guilde made a donation of a santon (a traditional Provençal crèche figure) of Saint-Uguzon, which was blessed by the parish priest during the Christmas celebrations and has since been kept in the church's treasury.

A window dedicated to Saint-Uguzon will replace the window in the treasury which currently only contains plain glass panes. The work, 94 cm x 59 cm, will be made by a master glassmaker in Monteux, in the Vaucluse.

All Guilde members are invited to participate in making this happen\* and to attend its inauguration. ■

(\*) Donations may be made at [patrimoinelesvalayans.fr](http://patrimoinelesvalayans.fr) (donations are deductible at 66% in France up to a limit of net taxable income)

## Agenda 2022

### Brazil

● **September 15-18.** Mundial do Queijo do Brasil in São Paulo, Brazil.

### Wales

● **November 3-6.** 34<sup>th</sup> World Cheese Awards, in Newport, Wales.

## >> USA

# Blazing the trail



This year's American Cheese Society conference, held at the end of July, carried the theme "Blazing the Trail," recalling the trails to the West opened by the early settlers to the region, seeking new spaces and new hope. Unexpected travel incident: all the provost's luggage, containing all the regalia (robes, medals, etc.) was misplaced by the airline. The 598<sup>th</sup> chapter of the New World Club, in Portland, was thus held in civilian clothes with a symbolic medal borrowed from a Guilde member passing from one inductee to another. (The luggage was subsequently recovered).

**New Gardes et Jurés:** Lisa and Francisco Ochoa, Steve Seppi, Vanessa Chang, Debbie Harris, Bernice Reyes Sharp, Linnea Surla, Agela Abdullah, Cuba Hemmerling, Sarah Masoni and Katie Bray.

**Compagnons d'Honneur:** David Gremmels, Anne Goete.

**Prudh'hommes :** Lizbeth Goddick, and Kate Brown, Governor of the state of Oregon. ■

## >> German Club 20<sup>th</sup> anniversary

# In grand style



The Guilde's German club celebrated its first 20 years in June, in Berlin, with Swiss, Dutch, Austrian and Brazilian members in attendance. One of the weekend's highlights was a blind tasting testing a new cheese sensorial evaluation method, developed by researchers. ■



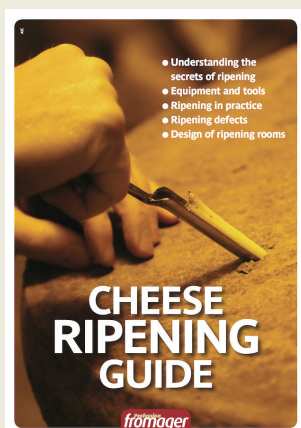
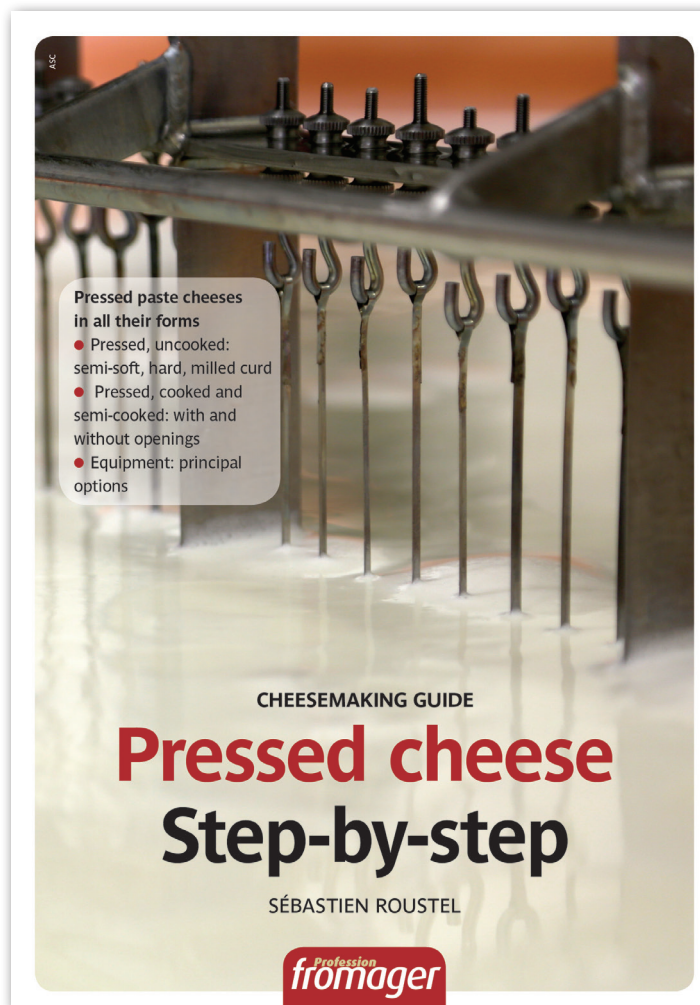


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