



Photo Courtesy of Joe Appel Photography

THE COVETED "PRECIOUS MEDALS"

# LES PROTECTEURS

The newsletter for the  
Guilde des Fromagers,  
New World Chapter



Issue #1

Spring 2019

IN THIS ISSUE

## Welcome Cheese Protectors!

By Cathy Strange, President Guilde des Fromagers, New World Chapter

Greetings! If you are reading this article, then at some point within the last seven years, you have been recognized by your peers and have been inducted into the Guilde des Fromagers, New World Chapter. This chapter was first formed in 2012, but the history of the Guilde goes back much further than that.

### 50 Years Ago...

By 1968, Pierre Androuët had spent most of his life working in and around cheese. Over the years he learned the cheesemaker's stories and understood their passion for the cheeses they were making. He watched the local cheese retailers, affineurs and distributors who preciously cared for these cheeses and worked tirelessly to sell them at their *à point* condition...but how to truly recognize these dedicated cheese professionals?

The idea was born in 1969 to create the Guilde des Fromagers – An organization of producers, retailers, distributors and affineurs to celebrate the special bond that they all share with the love of cheese. Through the extensive research that he had done over the years, he remembered the story of Saint Uguzon who started life as a young shepherd named Lucio in the mountains of the Carvagna in the Italian Alps. It was said that he discovered to heat

the milk during cheese making, that it gave him a greater yield than the other cheese producers in the area. Lucio would give away this extra cheese to the poor. A former employee of his was so jealous of the admiration that Lucio received that he killed him. It is said that a spring of healing waters rose from that same spot. He was canonized in the 16<sup>th</sup> century and a small chapel was built in his honor. Today, he is the patron saint of cheesemakers and his birthday is celebrated on July 12<sup>th</sup>.

Pierre was so taken by this story that Saint Uguzon's likeness is in the center of each Guilde medal. The ribbon that adorns it has three stripes on it; Green for the grass; White for the milk; and Orange for the Cheese. The robes worn by the members during an induction ceremony are patterned after Paris merchants from the XVI Century.

The first induction was held in March 1970. By the end of 2018, there have been 557 such inductions with 6,999 enthronements. Today the Guilde is in 33 countries.

Join the New World Guilde and its Board Members in celebrating the next 50 years!

President. [Cathy Strange](#), Whole Foods Market, USA.  
Secretary/Treasurer. [David Gremmels](#), Rogue Creamery, USA.  
Vice President. [Will Studd](#), Will Studd Company, Australia.  
Vice President. [Dominique Huth](#), Savencia Cheese, USA.  
Ambassador of Les Guilde international. [Louis Aird](#) Saputo, Canada.

OLDWAYS CHEESE COALITION  
**INTERNATIONAL  
RAW MILK  
CHEESE  
APPRECIATION DAY**  
APRIL 20, 2019



#rawcheeseday

[www.oldwayscheese.org](http://www.oldwayscheese.org)

### Raw Milk Cheese Day

Pierre Androuët was once asked his thoughts on cheese made from Pasteurized Milk. Androuët wrinkled up his nose in disgust at the mere mention of pasteurization. "Cheese that comes from pasteurized milk loses all its personality and its taste," he declared. "It would be like pasteurizing wine!"

The Oldways Cheese Coalition feel the same way and have been advocating for traditional cheese since 1999.

Traditional cheeses are made by men and women following time tested techniques, such as using raw milk or natural cultures and molds, making cheese in copper vats, and aging on wood boards.

Please join us for our 5<sup>th</sup> Raw Milk Cheese Day, Saturday April 20, 2019

## A life in Cheese

By Trevor Thomas, Garde et Juré #6457

Shortly after being elected president for a fourth term in 1945, President Franklin D. Roosevelt was asked what he would like to do when he retired. "I would like to open a cheese shop in Hyde Park like that kept by my friend, Monsieur Pierre Androuët in Paris," he replied.

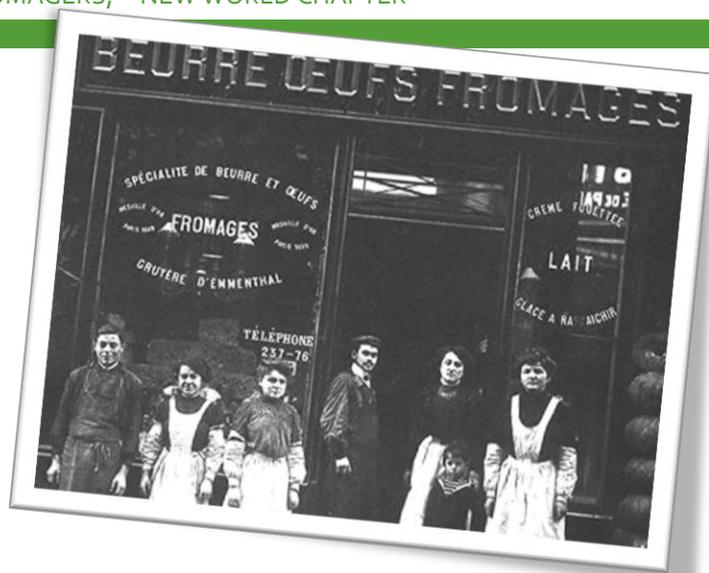
So who was this man that our 32<sup>nd</sup> President of the United States admired so much, and more importantly, what was so special about his cheese shop? To answer that question, we must travel back to the year 1909 and meet his father Henri Androuët. Henri was working as a peddler when he had the idea of bringing cheeses from all over France to Parisians who had not had the pleasure of tasting them. Henri Androuët goes into business that same year and opens his shop which was located at 41 rue d'Amsterdam. The House of Androuët was born, with the affinage of cheese as one of its primary goals. During this time in history, the roads were not yet paved which prevented them getting to the markets of Paris. Henri spent much of his time building the relationships with the cheesemakers and respecting their

time-honored craft.

Pierre Androuët (Henri's son) was born in 1915 and was raised in his father's shop. By the time that Pierre was 18, he knew that his heart was in that shop and he wanted to carry on the family legacy.

In Pierre's lifetime he authored (and co-authored) at least twelve books. One of his most celebrated was *Guilde du Fromage* written in 1971 which started off as a loving letter from Pierre as a father to a daughter, and it ended up becoming a 583 page book. Pierre guided the reader through each cheese by their province, milk type, fat content, rind, aging, shape, what wines to pair it with, and most important, what time of year it was at its best. He was recognized as one of France's greatest gastronomers.

*Pierre Androuët*



### HAVE A STORY TO SHARE?

"The Protector" Newsletter wants your story! Newsletters are published each quarter and include will include stories about the cheese makers, distributors, importers, affineurs, cheesemongers, and protectors.

Do you have news to share or interested in contributing? Please contact [Trevor Thomas](#)



1958 Paris – With his father Jean-François by his side, Roland selects his first Camembert

## Meet Roland Barthélemy, Prévôt

By Trevor Thomas, Garde et Juré #6457

In 1971, Roland Barthélemy acquired his first crèmerie in Paris. It was a small, single story location, but he had big dreams for this little shop. Just like his friend Pierre Androuët, he searched far and wide for the best cheeses to bring to restaurants and the cheese loving public.

Acknowledged by his peers, he was inducted into the Guilde Internationale des Fromagers (#324) and became the Prévôt for the Guilde in 1992.

In 1997, he fought tirelessly to have cheesemongers included into Meilleurs Ouvriers de France (shortened to MOF) which was a competition that started in 1924 to recognize the best of the best in their respective field (best chef, best baker, etc.)

For Roland, cheese is an essential element of gastronomy and he will travel Europe (and the world) to defend its quality. "My life has been spent learning and transmitting knowledge to others. The Guilde is a way to give that

recognition and it is a way to transmit knowledge and tradition to the next generation. I am glad to see that professional recognition for mongers is growing in the United States."



*Roland Barthélemy*