For Immediate Release

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

DENVER, CO (JULY 29, 2017) - Roland Barthelemy, President of <u>Guilde Internationale des Fromagers</u> traveled from France to recognize and induct thirteen cheese professionals from the U.S. on July 29, 2017 in Denver, CO during the 531st Chapter Induction during a ceremony at the Parkside Mansion. 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. Thirteen individuals were recognized at the level of Garde et Jure of the Guilde Internationale de Fromagers. Inductees of the Garde et Jure level included: Jen Bauer – American Cheese Society, CO, Marcella Wright – Bringing Specialty Cheese to You GA, Jim Sartori – Sartori Cheese WI, Sheri Allen – Artisanal Touch Events UT, Tyler Bare – Rogue Creamery OR, Robert Crawford – Gourmet Foods International CO, Wendy Mitchell – Avalanche Cheese CO, Alex Seidel – Fruition Restaurant CO, Clara White – Cheese Importers CO, Chuck Hellmer – Haystack Mountain CO, Jackie Chang - Haystack Mountain CO, Sebbie Buhler – CO and Louis Risoli – Boston MA.

The event sponsored by Savencia USA was held in the Parkside Mansion following a forty-eight year tradition of pomp, the ceremony is 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 Specialty Executive Coordinator of Whole Foods Market, Ambassador and Vice-Presidents/Ambassadors David Gremmels, Owner/Cheese Maker, Rogue Creamery, OR, Dominique Huth, CEO and President, Savencia Cheese USA, PA and Louis Aird, Fine Cheese Marketing Category Specialist, Saputo, St-Laurent,

Quebec, Canada. 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. 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 21, 2018. For further information Oldways Cheese Raw Milk Day info

To access photos from the event, please visit New World Guilde website

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