

Guilde Internationale des Fromagers Confrerie de Saint-Uguzon
Paris, France Recognizes United States Cheese Professionals
in New York City, NY

NEW YORK CITY, NY (June 25, 2017) - Roland Barthelemy, President of [Guilde Internationale des Fromagers](#) traveled from France to recognize and induct nine cheese professionals from the U.S. on June 25, 2017 in New York City, NY during the 528th Chapter Induction during the Specialty 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. Eight 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: Lisa Zografos - Whole Foods Market, Toronto Canada, Roger Olsen - EMMI Roth Kase ME, Luisa Villegas Dominguez - Artzai-Gazta SPAIN, Andrew DeCou - The Fresh Market PA, Guillaume Lemonnier, Guilloteau - France, Mairer Idieder - Agour France, Thierry Roquefeuil - CNIEL France, Olivier Picot - French National Federation of Dairy Industries, France and elevated to Prud'homme Rob Kaulfelt-Murray's Cheese, NY.

The event sponsored by CNIEL was held in SOHO 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, and Dominique Huth, CEO and President, Savencia 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. 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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