



Photo courtesy of Comte USA

## THE MUSICIANS OF THE JURA MOUNTAINS

## Jewel of the Jura

By Marcella Wright, Garde et Juré #6680

Aside from being inducted into the *Guilde des Fromagers*, being invited to join the Comte USA Association on their summer press tour are what cheese dreams are made of! Visiting farms, cheesemakers and Fort Saint Antoine instilled in me one more time the enormous passion in creating this artisan cheese. A passion that expresses itself on the farms and on the farmers' faces as they speak of their cows, most of which are named; a passion that shines through as the cheesemaker touches the curd to test if ready to be separated from the whey; a passion that you can smell the moment you walk into Fort Saint Antoine.

### Beginning at the Dairy...

Our tour began with a drive to a dairy farm owned by Jonathan Martin and his mother in the Malbuisson area. It was near milking time and while Jonathan visited, his mother prepped and milked their herd of 40 Montbeliarde cows. Less than 5% of the milk that makes Comte AOP cheese can come from the French Simmental breed.

Jonathan explained how the cooperative style *fruitière* works. There are about 150 *fruitières* within the Comte Association, mostly made up of ten or less farms, with 40-50 milking cows per farm. Per the PDO, all the farms must be located within 25 kms.



(about 16 miles) of the *fruitière*, where the cheesemaker takes the milk and produces the cheese. The farmers own shares in the *fruitière*. The cheesemaker is an employee and not a shareholder.

The PDO issues a predetermined number of green Comte cards (see above) to each *fruitière* yearly. Each Comte wheel must have a card affixed on the side, which is added just before the pressing. Once the *fruitière* uses all the cards, the remaining milk is used to make Morbier AOP and local *tommes*.

### Then to the *Fruitière*...

We visited a *fruitière* which makes twenty-two wheels of Comte AOP daily, with a small make room and an attached aging room. The wheels are kept for ten to fourteen days before being picked up by the *Affineur* and taken to one of 13 aging facilities throughout the region to be aged for a minimum of four months.

I am grateful that I had the opportunity to represent the New World Chapter of the *Guilde* in the beauty of the Jura Mountains and their amazing Comte AOP cheese!



# LES PROTECTEURS

*A quarterly newsletter for the Guilde des Fromagers, New World Chapter*



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## IN THIS ISSUE



### International Cheese Awards

By Michael Landis, Garde et Juré #5569

It was an honor to be the American Ambassador for North American Cheeses and a Supreme Judge at this year's International Cheese Awards in Nantwich. I met several of the Judges that were assigned the USA cheeses and talked with them about some of the unique attributes that they will encounter with some of these American Artisan Cheeses. I returned a little later after they had finished their judging and they were so impressed with the cheeses that they are creating an "American Cheese Market Pavilion" for 2020.

Jasper Hill's Bayley Hazen Blue won three awards (including Paul-Smith Palmer Memorial Trophy Reserve Supreme Champion and The Champion Overseas Trophy)

Carr Valley Cheese Co. won "Best USA Cheese for their Penta Crème Blue Cheese.

A great day for these two fine cheeses! I was proud to represent the U.S.

## Educating Globally

By Sheri Allen, Garde et Juré #6681

The greatest satisfaction I have with my career in cheese is providing education to consumers to enhance their cheese selections and enjoyment of the vast array of cheeses available to them in (and from) the U.S. marketplace.

Two years ago, shortly after my induction into the Guilde, I had the opportunity to begin working with U.S. Dairy Export Council in the capacity of an authorized Education Consultant to support them as they developed their U.S. Cheese Specialist Certification Program curriculum. USDEC is a nonprofit, independent membership organization representing the global trade interests of U.S. Dairy Producers. Their mission is to enhance demand for U.S. Dairy by assisting suppliers to meet market needs that facilitates sales to ensure the health and vitality of the U.S. Dairy Industry.

USDEC works with more than 100 U.S. Dairy producers, and has International offices in Central & South America, Europe, Middle East, and multiple locations across Asia.

I help provide training for the USDEC Cheese Specialist Certification Program. This program has a

certification exam at the conclusion of the seminars awarding successful candidates a pin and certificate.

My first training tour was in the Middle East in 2018. This year we expanded the time spent in the market and the number of countries in the region, training six retailers in Dubai, Qatar, Saudi Arabia, Lebanon and Kuwait.

My career in Cheese Education has allowed me to use my ACS CCP & CCSE credentials, along with my association with the Guilde des Fromagers to continually learn and share knowledge with the cheese enthusiasts around the world.

"Cheese improves the flavor of life".



### HAVE A STORY TO SHARE?

"Les Protecteurs" Newsletter wants your story! Newsletters are published each quarter and include will include stories about the cheese makers, distributors, importers, affineurs, cheesemongers, and protectors. Please send your submissions to [Trevor Thomas](mailto:Trevor.Thomas@lesprotecteurs.com)

## Meet David Gremmels, Secretary, New World Chapter

Excerpts from Cheese Connoisseur Magazine – "David Gremmels, Rogue's Renaissance Man" – Winter 2017



David Gremmels is a principled entrepreneur, he walks the walk of ethical business at his dairy and at Rogue Creamery, the company he has stewarded since 2002. In his spare time, he advances the cause of American cheese and advocates for the handcrafted food from

his unique culinary corner of Southern Oregon.

*"I'm so grateful for the childhood that I had and the experience that was shared by the elders in my family. Certainly, working with my hands, but creating models and methods, missions and visions, has been woven into my life from all that I learned from my family. It's helped me create a lifestyle and business that is grounded in doing the right thing.*

*It's my hope to have a similar influence and impact through the volunteerism I participate in.*

*When I acquired the creamery from Ignacio Vella in 2002, we (Rogue Creamery) gathered together as*

*a team with the help of a facilitator, and our mission was created. We aligned with: "People dedicated to sustainability, service and the art and tradition of creating the world's finest handmade cheese." That's really what drives us every day.*

David was inducted into the Guilde in 2009, and became the Treasurer and Secretary of the New World Chapter when it was formed back in 2012.

Rogue Creamery's Rogue River Blue was just voted **World's Best Cheese** at the World Cheese Awards in Bergamo, Italy!

#### **Guilde des Fromagers, New World Chapter Board of Directors:**

President. [Cathy Strange](#), Whole Foods Market, USA.  
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