



## Press Release

### Exceptional Contribution to cheese

### is awarded to Monsieur Roland Barthélemy

The 2014 World Cheese Awards Exceptional Contribution to cheese trophy has been presented to Monsieur Roland Barthélemy, a French cheese aficionado who chose skiing as a first career instead of his family's traditions of working within the dairy industry.



Presenting the award at the World Cheese Awards lunch in London on November 14<sup>th</sup>, Bob Farrand, Chairman of the Guild of Fine Food, organisers of the World Cheese Awards explained: "Although his heart lay on the slopes of Mont Blanc, Roland respected the wishes of his parents and went to work in Les Halles Central Market in the heart of Paris, where he worked as a 'mousse' the lowest rank in the market. But, the call of the ski slopes burned

deeply and for four years Roland toiled from early morning until late, working as a ski instructor all morning and filling in with bar work until late.

“In fact, each year Roland juggled three jobs in three locations, some might say he dividing his life and work into four month wedges. In the markets of Paris from September to December, as a ski instructor from December to April, and when summer came, and the snow melted, Roland travelled to the Cantal and Savoie region to work on small farms making cheese.

“Working with dedicated producers he discovered the complex flavours that develop in cheeses made using raw milk. Four years later, skiing in winter, cheese making in Summer, working in the market, and the 22 year old reached a pivotal moment in his life. A friend offered to help set Roland up in business and, in 1971 at the tender age of 22, Roland opened his own fromagerie on rue le Grenelle in Paris.”

Notable milestones for Roland have been; travelling over 50,000 kilometres around France each year visiting tiny producers and supporting many almost lost cheeses, supplying cheese for a dinner in honour of the world famous chef Paul Bocuse, travelling the globe in his role as President of the Guilde des Fromagers, being awarded the Officier de l’Ordre National du Mérite Commander du Mérite Agricole, and subsequently being elevated by The French Ministry of Culture to the highest honour in France – the Chevalier de la Légion d’Honneur.

Monsieur Barthélemy has played a pivotal role in promoting raw cheeses – his dedication to the preservation and promotion of raw milk cheese has been relentless.

“Roland Barthélemy has dedicated his working life to cheese and his endeavours have secured recognition at the highest levels for the profession of the Fromager. He has spent years striving to elevate his craft to the same level as top chefs, has judged all over the world and has continued to champion at every opportunity the cause of raw milk cheese. This award is approved and applauded by cheese judges, cheesemakers, cheese mongers and countless cheese lovers around the world,” finished Bob Far

The award was presented at the World Cheese Awards lunch with a dedication delivered in English by Bob Farrand with a simultaneous French translation by his wife Linda. The lunch was attended by over 250 cheese judges and producers.



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