
FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



COMTÉ
RIVOIRE
JACQUEMIN



PAUL DISCHAMP
MAÎTRE AFFINEUR EN AUVERGNE
- SINCE 1911 -

Lincet
Didier Lincet



The French Cheese Club 2012

Booth 1952 - Walter E. Washington Convention Center, Washington, D.C.
Summer Fancy Food Show June 17-19, 2012

College Park, MD – June 12, 2012

The French Cheese Club invites you to visit Booth 1952 at the Summer Fancy Food Show in the Walter E. Washington Convention Center, Washington, D.C., June 17th-19th, 2012. Please call 646.216.9472 for an appointment to meet with Cécile Delannes, the Ambassador and your direct link to our cheesemakers.



NEW! Paul Dischamp Maître Affineur en Auvergne SAINT-NECTAIRE FONDUE ... one-half of a most delicious petite Saint Nectaire PDO to be melted in a ceramic crock for a scrumptious fondue – ideal for a romantic dinner and for parties!



NEW! E. Graindorge CAMEMBERT BBQ ... for BBQ parties, a delicious Camembert flavored with Calvados and aged with herbes de Provence

Renowned for generations, our cheeses bring French terroir and tradition to you:

- ✓ **Fromagerie Berthaut**, Mr. Jean Berthaut: Époisses, Affidélise, Soumaintrain, Trou du Cru
- ✓ **Fromagerie E. Graindorge**, Mr. Thierry Graindorge: New Camembert BBQ, Normanville, Camembert au Calvados, Grain d'Orge, Livarot, Neufchâtel, Pont l'Évêque
- ✓ **Fromagerie Lincet, Mr. Didier Lincet**: Crème de Chaource, Fromage de Troyes, TuttiFrom, Chaource, Brillat Savarin (Fresh or Affinés), Délice de Bourgogne and more

- ✓ **Fromageries Paul Dischamp** Maître Affineurs, Mr. Jean-Luc Dischamp: New St. Nectaire Fondue, Bleu d'Auvergne, Cantal (raw milk), Fourme d'Ambert, Saint Nectaire Laitier
- ✓ **Fromageries Rivoire-Jacquemin**, Mr. Jacques Subileau: Comté and Morbier

About the French Cheese Club:

Established in March 2007, the French Cheese Club is an association of five independent, family-owned French fromageries specializing in the production of traditional French cheeses. The personalities of our cheeses give life to our land and villages. The French Cheese Club focuses on the endorsement of quality, promotion and market expansion, assisting every actor within the distribution chain throughout the United States from the importer to the cheesemongers in their stores with logistical, promotional and staff training needs, and will help you develop your sales. Visit booth 1952 for brochures, flyers, or to order a informational P.O.S. materials. Your knowledge, handling and presentation of your cheese selection can be a real competitive advantage as consumers become increasingly aware of French tradition and seek the unique flavor and quality of cheese at its delectable best. We will be pleased to answer any questions about cheese production, regulations, handling and enjoyment, to help you discover our dairies or how to visit SIAL 2012 in Paris, France, October 21st – 25th, 2012.

To learn more, call Cecile Delannes 1.646.216.9472 or e mail Contact@FrenchCheeseClub.com