

# Table Talk: Cheesemaker No. 1 again

BY JULIAN ARMSTRONG, THE GAZETTE    SEPTEMBER 15, 2010

The cheese called **Louis d'Or** has been named the winner of the annual Quebec cheese contest Selection Caseus, beating out more than 160 cheeses from 40 Quebec cheesemakers. Made by Fromagerie du Presbytere, the winner -a firm, washed-rind, cow's milk cheese -is the second cheese from the cheesemaker at St. Elizabeth de Warwick to win the top prize; last year, the same cheesemaker came first in the prestigious contest with its Bleu d'Elizabeth blue cheese.

Runners-up in the 2010 contest, also announced by the Quebec agriculture department in Montreal Monday, are Hercule de Charlevoix, from Laiterie Charlevoix in Baie St. Paul, in second place; and Le Monnoir from Fromagerie Au Gre des champs in St. Jean sur Richelieu, in third place.

The government also announced the creation of a cheese research centre designed to offer technical and organizational help to Quebec cheesemakers. Funding for the centre for the next two years will amount to \$300,000.

The cheese contest was judged by a panel of specialists at the St. Hyacinthe agricultural school Institut de technologie agroalimentaire. For a complete list of the winners in each category, visit [www.itasth.qc.ca/caseus](http://www.itasth.qc.ca/caseus) and click on Finalistes et recipiendaires.

## **Chefs join forces**

Two established Quebec chefs have joined forces and will give classes this fall on their methods of preparing party foods. Jacques Robert, chef-owner for more than 30 years of Au Tournant de la Riviere in Carignan, has closed his restaurant and joined the Montreal catering company Cornellier Traiteur, where he will teach alongside his new colleague, Denise Cornellier. Cornellier long ago took part of her training in Robert's kitchen.

Their first class is Oct. 30 at 6 p.m. when they will demonstrate a variety of ways of preparing foie gras; from soup to frozen dessert is their claim. The price is \$225 and includes dinner of the luxury dishes demonstrated, along with wines.

Bouchees for a cocktail-supper will be their topic Nov. 17 at 6 p.m., again with a meal and wines, for \$150. Register for either class at Cornellier Traiteur, 5354 St. Laurent Blvd., 514-272-8428, [www.cornelliertraiteur.com](http://www.cornelliertraiteur.com). Robert, credited with helping launch nouvelle cuisine in Quebec, will take charge of preparing Corneiller's food for catered events. The two chefs had the idea for a partnership while catering charitable events together.

A third class with mushroom specialist Benoit Le Bigot will be given Sept. 29 at 6 p.m., priced at \$150. How to handle and cook a variety of wild and cultivated mushrooms is the topic and dinner of the dishes demonstrated is included. Call the telephone number above to register.

## **Wines to go**

The harvest season gets started today along the wine route in the Eastern Townships and continues through Oct. 15. Plan a trip to the country, sampling vintages along with food served at the wineries or at inns and restaurants in the region. For details, go to [www.laroutedesvins.ca](http://www.laroutedesvins.ca). Click on Welcome, then Harvest Season, Discover, Taste, and Share, or call 888-811-4928.

A variety of special activities are planned. Examples:

-a mushroom workshop Sept. 25 at Auberge des Appalaches in Sutton, including suggestions about wines to enjoy with your mushrooms for \$60; or with a five-course meal, \$80;

-Brunch this Saturday and Sunday and also Sept. 25 and 26 at Domaine des Cote d'Ardoise, priced at \$15.95;

-Dinner at the Frelighsburg table champetre La Girondine based on their specialties -duck, lamb, rabbit and guinea hen -for \$55, wines \$15, dates Sept. 17, Sept. 24 and Oct. 1 and Oct. 8.

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