



## The Second Generation

In 1954, Raymond and his brother Égide bought a cheese factory on Rang des Plaines in Saint-Antoine-de-Tilly. They renamed it Meuldor and produced cheddar.



## Bergeron's Family

### The Third Generation

Raymond and his wife Colombe Ouellet passed on their passion and know-how to their children Sylvain, Chantal, Mario, and Roger, who built the current cheese factory and have been operating it since August 16, 1989.



## History



## The Cheesemaker's Vision Spotlight on Cooking

Cheese and sweets—a mouthwatering marriage! My favorite snack is a bit of maple butter on a slice of Le Fin Renard. Simply irresistible!



## Spotlight on History

Three generations of Bergeron cheesemakers have seen Quebec's cheese industry go through many changes. My grandfather used to receive milk in quaint grey milk cans directly from dairy farmers. My father witnessed the arrival of stainless steel and delivery via tank trucks. My brothers and I are living in the era of systematic regulation. Things sure have changed from the days of the little artisanal cheese dairy—which operated with its windows wide open and no screens—to the modern cheese factory where every little detail is strictly monitored! But one thing that hasn't changed over the years is our family's passion and pride in being master Quebec cheesemakers.

### The First Generation



Edmond Bergeron began making cheddar in 1940 on Rang 8 Labarre near the village of Saint-Bruno in Quebec's Lac-Saint-Jean region.

### Preparing a Three-course Quebec Cheese Platter

When hosting a proper cheese tasting, the principle is simple: start with mild cheeses and finish with more flavorful ones. This way, the delicate flavors gradually make way for stronger ones. The same logic applies for the drinks you pair with your cheeses. Take a tour of Quebec with a first course of *La Faisselle* from Ferme Cassis et Mélisse, *Le Fleurmier* from Laiterie Charlevoix, and *Patte Blanche* from Bergeron. For the second course, go with *Le Roy Léo* from Fromagerie FX Pichet, *Le Presqu'île* from Fromagerie Repentigny, and *Le Lotbinière* from Bergeron. For the final course, try *Le Bleu d'Élisabeth* from Fromagerie du Presbytère, *Alfred le Fermier* from Fromagerie La Station Inc., and *Le Calumet* from Bergeron.



## Flavorful



## Spotlight on Bergeron

Le Seigneur de Tilly is made from partially skimmed milk. Its distinct, mouthwatering flavor makes it a tasty alternative to traditional and low fat cheeses. Serve it as a first course in a cheese tasting. Enjoy it on its own or add to cooked dishes, salads, and hors d'oeuvres to enhance flavor.



## The Cheesemaker's Vision

CO-OWNER OF FROMAGERIE BERGERON



## Enjoy a Taste of Quebec and Treat Yourself to a Fabulous Feast!

Want to have a successful cheese tasting? Discover the diversity and quality of Quebec products. You'll put together some of the finest cheese plates in the world!



## Cheese Platters Preparing an End-of-meal Cheese Platter

For single cheese platters, I try to offer a variety of textures by serving three or four cheeses along with almonds and fruits. I avoid bread, which is a bit too heavy here, and instead opt simply for crackers. I suggest serving a fresh ewe's milk cheese, like *Le Louché* from Fromages du Verger; a soft cow's milk cheese with a bloomy rind, such as *Le Riopelle* from l'Isle aux Grues; and a firm interior-ripened cheese, such as *Le Classique* from Bergeron. If you prefer a cheese platter with even more character, opt for a washed-rind cheese, which can be either soft (e.g., *Le 14 Arpents* from Fromagerie de Médard), semi-soft (e.g., *Le Migneron* from Charlevoix), or firm (e.g., *Le Fin Renard* from Bergeron).

## Quality of Quebec

### Enjoyment, Selection, and Pride

Visitors at Fromagerie Bergeron often ask me for tips on how to host a good cheese tasting at home. They're surprised to learn just how easy it is here in Quebec! You don't have to hunt for exotic cheeses or make it an overly complex affair. And the reason is simple: enjoying cheese is a matter of personal taste. If you enjoy the results, you made the right choice. Of course, it's great to make new discoveries and to vary the types of cheese from one tasting to the next. And I'm proud of just how exceptional Quebec cheeses are. Here are a few of my personal favorites.



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