



**CHEESEMAKING HAS BEEN IN THE BLOOD** of the Bergeron family for three generations. Grandfather Edmond Bergeron produced cheddar in the Lac-Saint-Jean community of Saint-Bruno. His sons Raymond and Égide established themselves in Saint-Antoine-de-Tilly, making cheddar from the local milk. Now the third generation, consisting of Chantal, Mario, Roger and Sylvain, are continuing the family tradition of cheesemaking. No longer making cheddar, they are specializing in the production of Gouda.

In 1989 Fromagerie Bergeron began operation. Their pledge is to produce top-of-the-line cheese known and appreciated across North America for its consistent good taste.

3837, route Marie-Victorin  
Saint-Antoine-de-Tilly, QC  
418-886-2234

**FOUNDERS**  
Chantal, Mario, Roger and  
Sylvain Bergeron

**MILK TYPE**  
Pasteurized cow's and goat's milk

**PRODUCTION LEVEL**  
Semi-industrial

Federally registered

**LOCAL ATTRACTIONS AND ACTIVITIES**

- Domaine Joly-De Lotbinière—ancestral seigneurial manor of Sir Henri-Gustave Joly de Lotbinière, former French-Canadian lieutenant-governor of British Columbia (1900-1906); property is renowned for its beautiful gardens (Sainte-Croix)
- Expo de Lotbinière—summer agricultural fair (Sainte-Agathe)
- La Ferme du Platon—game bird farm (Sainte-Croix)

**FOR MORE IDEAS, VISIT**  
[www.cldlotbiniere.qc.ca](http://www.cldlotbiniere.qc.ca)  
(French only),  
[www.chaudiereappalaches.com](http://www.chaudiereappalaches.com)  
and [www.bonjourquebec.com](http://www.bonjourquebec.com)

**CHEESE PRODUCED**

**USING COW'S MILK**

**LE CALUMET**  
*a firm, natural rind, Gouda-style cheese, smoked with cherrywood*

**LE COUREUR DES BOIS**  
*a firm, natural rind, Gouda-style cheese with cumin seeds, coated in black wax*

**LE FIN RENARD**  
*a firm, washed rind, Gouda-style cheese*

**GOUDA CLASSIQUE**  
*a firm, natural rind cheese, coated in red wax*

**GOUDA CURDS**

**GOUDA EXTRA DOUX**

**LE POPULAIRE**  
*aged for one month*

**LE LOTBINIÈRE**  
*a firm, natural rind, Jarlsberg-style cheese, coated in yellow wax*

**LE POPULAIRE**  
*freshly pressed Gouda curds*

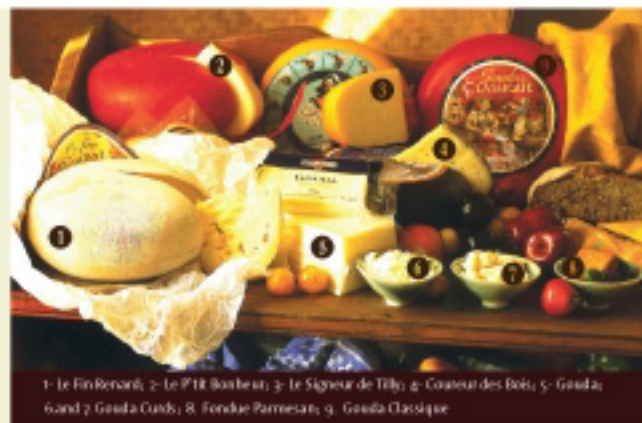
**LE P'TIT BONHEUR**  
*a firm, natural rind, Gouda-style cheese, coated in red wax and aged for 6 to 8 months*

**LE SEIGNEUR DE TILLY**  
*a firm, natural rind, Gouda-style cheese, coated in yellow wax; developed as a light version of Gouda Classique*

**LE SIX %**  
*a firm, natural rind, Gouda-style cheese with a milk fat content of 6%*

**USING GOAT'S MILK**

**PATTE BLANCHE**  
*a firm, natural rind, Gouda-style cheese, coated in black wax*



1- Le Fin Renard; 2- Le P'tit Bonheur; 3- Le Seigneur de Tilly; 4- Coureur des Bois; 5- Gouda Grand; 6- Gouda Curds; 7- Fondue Parmesan; 8- Gouda Classique

**AVAILABILITY**

**STORES**

- Onsite store  
Summer season, open daily  
9 a.m. to 7 p.m.  
Off season, open daily 10  
a.m. to 5 p.m.
- Corneau and Cantin  
(Chicoutimi)
- Les Fromages d'Ernest  
(Drummondville)
- Laiterie Charlevoix  
(Belle-Saint-Paul)
- Marché du Vieux-Port  
(Quebec City)
- Mayrand (Saint-Léonard)

**USED AT THE FOLLOWING  
RESTAURANTS**

- Casse-croûte Chez Léon  
(Saint-Appolinaire)
- Manoir de Tilly  
(Saint-Antoine)

*For distributor inquiries, please contact their sales team.*