

VOL. IX/2014

TERRIFIC TERROIR magazine



initiated its 14th year: your annual guide to Geneva's
countryside farmers' markets wines
eateries festivals news resources and more

Gourmet Rally
on August 16, 2014

Nose to Tail – The Cochonnaille Tradition

Nose to tail refers to a culinary trend – consuming every single bit of a slaughtered animal – that is very “in” right now from London to NY and LA. The driving force behind the movement is British chef Fergus Henderson author of *The Complete Nose to Tail*.



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“When you kill an animal it’s only polite to use every bit of it,” he says. He prefers the traditional way to our present, “pink in plastic” meat-industry reality of eating selected cuts we often buy pre-packaged.

In Geneva, the *cochonnaille* tradition – killing a pig in early winter, dividing it up into cuts of meat and using the rest to make pork products like charcuterie, sausage, patés and so on – is centuries-old and is presently enjoying something of a revival, with more and more restaurants offering *cochonnaille* meals between autumn and March. These all-pork meals can be prepared in a rustic fashion: Auberge des Vieux-Chênes in Left Bank Presinge (see p. 23) is particularly well-known for its traditional meal. But some chefs like Philippe Lehmann at Café Fontaine in Soral (see p. 22) are adding a gourmet touch – his March 2014 *cochonnaille* menu featured salad of Cartigny lentils and Longeole IGP sausage with lukewarm vinaigrette; country terrine with shallot jam flavored with grenadine; *atriaux* braised in red wine and fricassee of pork Geneva-style served with mashed potatoes and braised lettuce.

Atriaux (our image) have been around in Geneva since the 17th century, and are even mentioned in the canton’s anthem *Cé qu’è lainô*. They are made of ground pork and pork liver with spices and parsley.

Information in this item is based on Wikipedia/Atriaux and an article by Violet Kiani published in the *Süddeutsche Zeitung* Feb. 1, 2014.

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- **City of Geneva Information Arcade** (address/hours p.4)
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Cover photo: Choulex (Left Bank) © Dino Sacchi

A Word from the Editor

This year’s issue of *Terrific Terroir* features the first big Geneva Wine Trail event – the “Rallye Gourmand,” or Gourmet Rally, that takes place in August (pp. 4-5). This will see participants walking 4 miles of the Satigny leg of the trail with periodic stops to enjoy the various courses of a gourmet meal served with choice wines. They also get quizzed (in French, German or English) about Geneva’s countryside and those with all their answers right take part in a draw for the prize – a gift set of Esprit de Genève wines (p. 5).

With more and more farmers selling direct from the farm, and contractual farming agreements really taking off, check out the newcomers on pp. 7-13 – and catch up with what the president of the Geneva chapter of Slow Food has to say about local food developments (pp. 5-6).

But this issue is packed with info ranging from resources (pp. 3-4), calendars of events (pp. 8 and 16), profiles of farmers and winemakers. Whether it’s finding Terroir Ambassador restaurants (pp. 22-23) or country accommodation in a charming wooden trailer (p. 11), a complete list of the canton’s wineries (pp. 19-20), where and when there are street markets (p. 12) – that and a lot more are to be found on these pages. Enjoy.

– Gail Mangold-Vine



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“Ambassadeur du Terroir” restaurants feature local produce, wine. Plus: terroir-conscious caterers

Getting Around

Let's start with the map. Where it says GENEVE is Geneva City and its surrounding, built-up communes. The river feeding out of the lake is the Rhône. Lake and Rhône separate Geneva's Right Bank (international quarter, Cornavin train station, tourism office) from its Left Bank. The river feeding into Genève from the right is the Arve.

Everything above the Rhône is Right Bank; the area below is referred to as Rhône/Arve. To some, the Left Bank is in the city, while the communes extending out from it would be referred to as Arve/Lac—but many just say Left Bank for the whole area, from city to Hermance, Presinge, Jussy.

There are 45 communes in the canton of Geneva; Geneva City is one. The communes that we refer to as “the Geneva countryside” number around 35 and most are named on the green surface of the map.

What is there to experience in these country communes? Scenery – Geneva has a glorious surround of mountains, the Jura and the French Alps – rivers, forests, fields, vineyards, farms, wineries, markets, villages, authentic eateries, some appealing shops, and the occasional museum, most notably the Martin Bodmer Foundation in Cologny and the CERN Microcosm in Meyrin.

And remember: Geneva is very small. No commune is further away from city center than max 16.5 km (just over 10 miles) except for the tiny exclaves of Céligny and even they are only about 12 miles away.

For detailed map, go to [HTTP://MAPS.GOOGLE.CH](http://maps.google.ch).

Public transportation

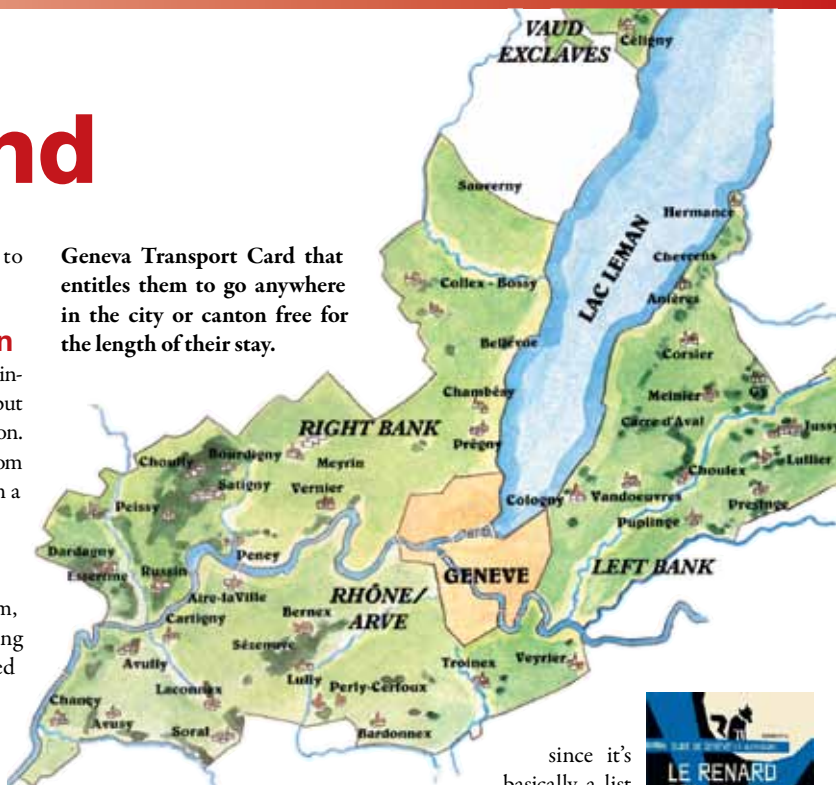
The RER (Cornavin-Satigny-Russin-Dardagny/La Plaine) train but mostly buses cover the entire canton. To get to Céligny, take a train from Cornavin to Coppet in Vaud, then a bus from the station.

To find your way anywhere, go to WWW.TPG.CH and type the address you'll be leaving from, the address or place you're going to, date and time of your planned trip. Your search will yield not only the nearest stops, best type of transportation (tram, bus, train), exact departure and arrival times, transfers if any, estimated walking times, and how long the whole trip will take—you can even find out if you can take your bike or not! All the info is in table and icon form so it's easily understandable if you don't speak French. The TPG also has an Android app you can download free from their site.

Unless you have a pass or day ticket, and Céligny excepted (full fare CHF 13.20 round trip via Coppet), buy a Tout Genève one-way ticket (presently CHF 3.50) at the bus stop or on the bus itself. New ticket machines take credit cards, but until they've installed new dispensers network-wide best to take exact fares with you: the machines don't give change.

Visitors staying at Geneva hotels, hostels, and campsites will get a

Geneva Transport Card that entitles them to go anywhere in the city or canton free for the length of their stay.



TIP: For Satigny, Dardagny, Russin, Avully, Cartigny, Aire-la-Ville and more in Rhône/Arve and on the Right Bank Mandement, check out Télibus and Proxibus (www.tpg.ch À votre service, Les services de proximité).

“Le Renard sur la Lune” guidebook

The 2014 edition of this 320-page resource features selected restaurants, wine bars, markets, wineries and much more in both town and country. For beaches, parks, nature reserves, walks – outdoorsy stuff – consult the “Bouger” section from p. 267. Produced by Geneva’s public transportation company, the TPG, the guide tells you how to get anywhere in the canton on public transportation. It is in French only – but

since it's
basically a list
of addresses and

a map even non-French speakers can get the gist. No matter how well you know Geneva you'll find places in this guide that you've yet to discover, perhaps WWW.LAFINDESHARICOTS.CH, a haven of local products; SWEETZERLAND.NET and its chocolate truffles; WWW.AUCHATGOURMAND-RESTAURANT.CH, that takes pride in using local products in international recipes including a selection of burgers.

Pick up a copy free at TPG sales points.

For walkers and cyclists

For walkers: the Geneva Wine Trail (Balade Viticole). Three walks through wine country on the Right Bank, Rhône/Arve and the Left Bank. Together the trails – which feature signage in French, German and English about grape varieties and cultivation methods – add up to over 70 km (43 mi) but where you join the trail or leave it is entirely up to you. For more info (also in English) go to WWW.GENEVEVITEROIR.CH. Or download the free Genève Terroir app (see box) from the site.

In Dardagny, there's a 2.5 to 6 km (1.5 to 3.7 mi) walk, the Sentier Viticole, developed by winemaker Stéphane Gros – go down Chemin de Bertholier from Route du Mandement in the village and follow the signs. There's a free down-

Apps in English

Make sure to download the free “Genève Terroir” app from the WWW.GENEVETERROIR.CH homepage! The app gives you access to all the information about Geneva’s countryside and farm products. It lists producers who sell fruit & veg, wine, meat, dairy products and flowers directly from the farm – search options are by name, product and location. Also listed are “Terroir Ambassador” eateries that serve local wines and produce, B&Bs, news, events – and country walks. It includes the new Geneva Wine Trail.

Available features:

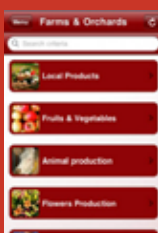
- display a map and plot a route from

your starting point

- automatic phone call and inclusion of the contact in your address book
- send by e-mail and share on Facebook
- the “Favorites” function gives quick access to

your favorite information so that you can consult it even off-line

From the WWW.GENEVETERROIR.CH homepage, click straight through to the App Store (the app is compatible with iPhone, iPod touch, and iPad -- requires iOS 3.1.3 or later) or Google Play (requires Android 2.2 and up).





loadable 30-page French-language brochure about the walk and other sights of interest in Dardagny at WWW.RANDONATURE.CH. Groups can reserve a guided tour of the Sentier Viticole in English with Gros; he makes it very vivid, with lots of information about the fauna that track through vineyards. T 079 516 26 42, WWW.STEPHANE-GROS.CH.

Walkers and cyclists can pick up a hard copy of the free campagnon.ch map from distribution points listed under Documentation below. Check out nature trails, river trails, Vita fitness trails. For cyclists: there are three "Cyclévations" cycling itineraries (from Geneva City to Satigny, Sézenove and the Salève). The map lists lots more including the location of farm shops and wineries.

Another cycling option is "Via Rhôna," a route that takes you from Cornavin train station along the Rhône to Chancy (16.5 km/10.25 mi). This is the Geneva leg of the national Suisse à Vélo (Nr. 1) cycling itinerary and a Franco-Swiss cycling route under development; ultimately it is expected to extend from the Rhône glacier in Valais down to the Mediterranean. More at WWW.SCHWEIZMOBIL.CH. Click on Cycling In Switzerland and Map, then under Genève. Info is in English.

To borrow or rent bikes: WWW.GENEVE-ROULE.CH or WWW.RENT-A-BIKE.CH.

For runners

If your fitness level is up to it, taking part in one of these runs is a great way to discover the countryside. Here are just some 2014 options.

- **May 27 and June 4, 11 and 18** Tour du Canton, Plan-les-Ouates, Dardagny, Bernex, Bout-du-Monde (Champel)
- **August 30** Course du Mandement (Satigny)
- **September 20** Demi de Jussy
- **October 12** RER Run Evasion Rhône (Geneva to Dardagny)

More at WWW.COURIR-GE.CH.

Taking boats

Look into taking a **Rhône cruise** (WWW.SWISSBOAT.COM) departing April through October from Geneva City. Disembark at Peney, have lunch at the Café de Peney (open

7/7, see p. 22), then walk up along the Nant d'Avril river to the Satigny train station for the return to city center. Or, before you train back, get on the W bus (week days only) and loop around the wine villages of Bourdigny, Chouilly and Peissy then back to the station. To do this on week-ends, reserve the Télébus at least an hour ahead, T 0800 858 800.

Check WWW.CGN.CH (or call 0848 811 848) to see about taking a **lake boat** from Geneva City to Hermance: visit this heritage village, walk up behind it and head towards Anières, Corsier, great views of mountains and lake, picturesque villages, shops, eateries, and the E bus gets you back to Rive in Geneva City.

Documentation

For a hard copy of the campagnon.ch map and other documentation go to:

Geneva Tourism & Conventions, 18 rue du Mont-Blanc, 1201 Geneva, Monday 10-6; Tuesday-Saturday 9-6; Sunday and holidays 10-4, T 022 909 70 00, WWW.GENEVE-TOURISME.CH.

City of Geneva Information Arcade, 1 Pont de la Machine, 1204 Geneva, open Monday 12-6; Tuesday-Friday 9-6; Saturday 10-5, T 022 418 99 00, WWW.VILLE-GENEVE.CH.

Also check out the:

Direction Générale Nature et Paysage, 7 rue des Battoirs, 1205 Geneva, Monday-Friday 8-12, T 022 388 55 40, WWW.GE.CH/NATURE. Their free *Discovery Trail along the Rhône (Au Fil du Rhône)* is very good.

Books in English

Geneva: Landscapes and Villages. A coffee table book with superb photographs and an interesting, history-oriented text by Christian Vellas, CHF 72.70.

Touring Geneva Wine Country. The only guidebook to Geneva's countryside, by *Terrific Terroir* editor Gail Mangold-Vine, in its second (2006) edition. Richly illustrated, with profiles of each country commune. Lists not only wineries, but farms, markets, accommodation, restaurants, shops, plus cultural, open air and kids' options and more, CHF 19.90.

OffTheShelf English Bookshop, 15 Boulevard Georges-Favon, 1204 Geneva (Tuesday-Friday 9-5:30; Saturday 10-5), WWW.OFFTHESHELF.CH.

PHOTO AND MAP COURTESY OF OPAGE



Feature The Gourmet Rally

A Geneva Wine Trail Event

On Saturday, August 16, 2014 the first big event organized in conjunction with the Geneva Wine trail takes place – the "Rallye Gourmand," or Gourmet Rally. The Geneva Wine Trail launched last year, and consists of three wine country walks in the largest of the canton's four wine areas – Right Bank, Rhône/Arve, and Left Bank. Signs along the way, in French, German and English, impart information about grape cultivation techniques and various grape varieties. There is a map and descriptions (in English) of the whole circuit at WWW.GENEVETERROIR.CH under Rural Tourism, Balade Viticole.

The Gourmet Rally is going to play out along the Satigny leg of the wine trail, starting at Satigny train station. Participants, who must sign up for the rally ahead, will be given a time slot to travel out to Satigny from Cornavin, Geneva's main train station – probably somewhere between 9:30 and 11:30 a.m. (to be confirmed). On arrival, groups of

15 will set off on foot armed with a map, and head for Peissy, then on to the hamlets of Chouilly and Bourdigny before heading back down to Satigny train station.

At six stops along the way – the Domaine des Charmes winery in Peissy, and wineries in Chouilly and Bourdigny – participants will be served the courses of a gourmet meal with selected fine local wines, and they will be asked to fill out a questionnaire (available in French, German and English) with simple questions about the Geneva countryside. Get the answers right and your name will be put in a hat for the draw. The prize is the entire Esprit de Genève collection of 19 wines (see box).

Starters prepared by Michelin-starred chef Philippe Chevrier's catering team will be served at two stops. Lunch – spit-roasted wild boar – will be at Clos du Château winery in Chouilly. After lunch it's on to the cheese course



– a selection of the famous goat cheeses made by Cartigny cheesemaker Georgette Gribi. There will also be Geneva dairy specialties from Laiteries Réunies to try (notably their Tomme de Genève)

– and then dessert. Several wines will be offered with each course.

It is estimated that the whole outing will take six hours. The level of walking is rated as easy, and the stretch to be covered adds up to 6.5 km (4 mi).

Organized by Geneva Tourism, OPAGE (the office for the promotion of agricultural products from Geneva) and Satigny winegrowers, this first-time event requires advance registration on WWW.GENEVETERROIR.CH and costs CHF 75 per person, CH

40 for children. The price includes the meal, wines (apple juice for kids) and a souvenir glass.

For more information go to WWW.GENEVETERROIR.CH. Some of the details given above may be subject to change.

Esprit de Genève

Launched in 2004, the Esprit de Genève (Spirit of Geneva) project aimed to create a wine that would represent the canton rather like an ambassador. Basic rules for the red blend stipulate that it has to contain a minimum of 50% Gamay, and at least 20% of Gamaret and/or Garanoir – all of these varieties being flagship local varieties. The Gamay brings the wine freshness, and fruitiness along with spicy notes, while the other two varieties contribute tight tannins, structure, roundness and finesse respectively.

Winemakers must use grapes from vines with limited yields, and age the wine in oak before it can be put on the market.

However participating winemakers aren't just being asked to follow a recipe: how long they oak-age the wine is up to them, and they are allowed to choose a maximum of 20% other red wines to add to their blend, which ensures that each of the wines has a character very much its own.

Nineteen winemakers produce Esprit de Genève wine, selections of which are available in

three gift sets, or as a complete collection retailing for CHF 418.—.

For more information about the Esprit de Genève project and a list of participating wineries (in English), go to WWW.GENEVETERROIR.CH. (under Terroir Products, Wine).

To order Esprit de Genève wines (the gift boxes make superb gifts, corporate and otherwise): WWW.LESWINSDEGENEVE.CH.



PHOTO COURTESY OF OPAGE

New So Gourmets!

When he created So Gourmets! one year ago, 30-year-old entrepreneur Jérôme Ravel intended to open up Switzerland's rich palette of regional food and drink by selling hampers of selected items to businesses for their corporate gifts. With a degree in commerce and

foreign languages, Ravel worked in customer service and finance before deciding to go with what he really loved – terroir products, an enthusiasm passed on to him by his parents. “They like good food, and both here in Geneva where I grew up and when we traveled they were

always eager to sample local specialties.”

For the time being, Ravel's Geneva specialties focus on products from

La Cave des Oulaines in Lully (Bernex) – their oils and their mustards. (The Oulaines Moutarde Gros Grains won a silver medal last September at Courtemelon, the huge terroir market and contest in Jura.) “I'm also in the process of negotiating with the Cidrerie de Meinier about their apple wine, that I'd like to see in our range, and we will be including Cave de Genève wines shortly as well,” Ravel says.

One thing he wasn't expecting was the amount of interest he's encountered from private clients: “I really thought we would be b to b,

but private interest has meant that periodically we're now renting stands in malls or at events to present our hampers directly to the public. I've also forged a partnership with local cultural magazine *Go Out!* and we'll be present at events they cover like gallery openings where we'll hold tastings of our products.”

Ravel adds one of his big targets is international Geneva – “to introduce foreigners in Switzerland to the wealth of good things to eat and drink, from Geneva and the rest of the country.”

More at [HTTP://EN.SO-GOURMETS.CH/](http://EN.SO-GOURMETS.CH/).

SO GOURMETS!

SWITZERLAND'S
FINEST +

Spotlight Slow Food, and a Talk with the Geneva Chapter's President

The Slow Food Movement was founded by its present president, Italian Carlo Petrini, in the 1980s, and is headquartered in Bra, Italy.

It now has national associations in Italy, Switzerland, Germany, the Netherlands, USA, UK, and Japan; one million supporters

around the world; and 100,000 members organized in 1,500 “convivia” (chapters) in 150 countries in North and South America, Europe,

Africa, and Asia. Randomly selected on the website, for example, there are seven convivia in China, 19 in Russia, 15 in Kenya, two in



Artist Jane Le Besque's interpretation of pre-historic food

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Kazakhstan, 22 in Turkey, four in Colombia, two in Burkina Faso.

Slow Food stands for biodiversity and good fresh local food grown in harmony with nature, sustainably distributed, and sold at prices that are fair for both consumers and producers. It is *against* fast food, the disappearance of regional foods and traditional methods of production and preparation, globalization. To get its message across, the movement uses various means such as education, awareness-raising campaigns and events, and active networks that it creates.

In 2004 it launched the Terra Madre international network of food communities WWW.TERRAMADRE.ORG – “groups of small-scale producers and others united by the production of a particular food and closely linked to a geographic area,” according to the website. The University of Gastronomic Sciences WWW.UNISG.IT/EN/ was also founded in 2004 in conjunction with the Italian regions of Piedmont and Emilia-Romagna. The university aims to turn out “gastronomes” or what they call a “new professional figure” – “the next generation of educators and innovators, editors and multimedia broadcasters, marketers of fine products, and managers of consortia, businesses, and tourism companies.” The Slow Food Youth Network WWW.SLOWFOODYOUTHNETWORK.ORG for under-30s is active in driving events with buzz, like the three-day Food Film Festival in Amsterdam or DiscoSoupe nights where clubbers turn up with knives to pare vegetables that would otherwise have been thrown out and make a tasty soup.

Caroline Abu Sa'da is president of the Slow Food Geneva convivium, one of some 20 chapters in Switzerland. Head of the research unit of Médecins sans Frontières (Doctors without Borders), the 34-year-old is French of Palestinian origin and – presently in the process of applying for Swiss citizenship – “a Swiss national in the making.” She says she was attracted to the Slow Food Movement when she came to Switzerland after researching her PhD in Palestine. “It was a political science paper that focused on the role of agriculture in nation-building.” In any case interested in the subjects of nutrition and food security, she found that Slow Food “defends principles I respect” and so joining “made sense.”

Slow Food Switzerland concentrates on projects which identify and defend foods that are in danger of disappearance. They cooperate with the Coop supermarket chain that sells some of these foods – Alp Sbrinz cheese, cold-pressed walnut oil, sour-dough rye bread – with the Slow Food name appearing on the product labels. Slow Food Switzerland was also a partner in the creation of the national inventory of Swiss culinary heritage WWW.KULINARISCHESEERBE.CH.

Like the Geneva chapter Abu Sa'da heads, the Swiss association also takes an active role in various events around the country, including sending its Slow Mobil to the huge fine food fair, Gourmesse (WWW.GOURMESSE.CH), that takes place annually in Zurich. Events the Geneva chapter sponsors or

drives tend to fall into two categories, Abu Sa'da says: occasions attended by people familiar with good food and with the Slow Food Movement – and events appealing to those who have very little if any notion of Slow Food principles and often even of fresh food itself.

An example of the former was a dinner held in May 2013 at the home of a local resident, British artist Jane Le Besque. The meal traced diet from the Mesolithic era, when food was hunted, fished and gathered, via the Neolithic period and early agriculture to the Iron Age with production of wine and cheese. The evening opened eyes not only to the possibilities of such diets but to food presentation as an art form.

An example of an event for people unfamiliar with Slow Food was a workshop held in Onex. Over 100 attendees “4 to 80 years old” turned up to learn how to cook lake fish and local vegetables. Afterwards they all shared the food. Abu Sa'da recalls the excellent vibes of the day particularly the intense interest of children discovering fresh fish and vegetables for the first time.

“We live in a very privileged area,” says Abu Sa'da when asked

how Geneva stacks up from a Slow Food perspective. She points out that the Genevois defend their local foods extremely well, citing the Genève Région – Terre Avenir label and the examples of the car-doon and Longeole sausage whose AOC and IGP labels respectively have rendered them iconic. “They’ve also done a huge amount of work in terms of contractual agriculture, and there’s mounting consumer interest in that form of buying food,” she says. In view of this, promoting foods in danger of being forgotten, or even cementing the Slow Food message with the cognoscenti, is not a priority for the Geneva chapter, Abu Sa'da says. “Our challenge is to spread the word to groups of people that don’t have access to fresh and tasty food.”

More at WWW.SLOWFOOD.COM

Coming up: May 28, 2014, Café Communautaire, Onex, 4pm, free workshop open to all. Themes subject to confirmation: fish, pasta, flaky pastry, plus a product presentation by the TourneRêve contractual agriculture association (see p. 11).

Landi

The Quintessential Farm Store

Landi is a retail arm of the Fenaco group that supplies Swiss farmers, and markets what they produce. According to the website, its “... highest goal is to produce as many foodstuffs in our own country as possible and thus sustainably secure the future of productive Swiss agriculture.”

There are Landi stores all over Switzerland, and they sell a jumble of farm and garden equipment, plants, camping and BBQ gear, stuff for kids and pets, household and leisure products, work clothes, and much more including FARMER mineral water and a line of beauty products that look interesting and are quite startlingly inexpensive. Shops also feature local specialties, and in Geneva – alongside local lentils and flours and oils and pasta among other products – that includes whole milk, apple juice, beer, and wine.

Landi stores (called Cercles des agriculteurs in Geneva) are places where you stay longer than you thought you would and buy things you weren’t planning to. They’re great fun and well worth a visit.

In Geneva:

- Cercle des agriculteurs de Genève et environs CAG, 15 Rue des Sablières, 1242 Satigny, T 022 306 10 10
- Cercle des agriculteurs de Genève et environs CAG, 1 Chemin des Cornaches, 1233 Bernex, T 022 850 91 60
- Cercle des agriculteurs de Genève et environs CAG, 14 Route de Compois, 1252 Meinier, T 022 752 44 71

WWW.LANDI.CH

The background fabric is the “Edelweiss” pattern used to make traditional shirts for farmers.

Farmers' Markets

More and more of Geneva's farmers are selling direct from the farm. Some of them have opened stores or organized markets to sell their own and other terroir products. We've compiled a list that tells you who's selling what and how. *Like all lists in Terrific Terroir, this one is organized starting in Right Bank Céligny and looping around the lake to Left Bank Hermance and Jussy.*

Fresh Seasonal Produce – Fruit & Veg

Right Bank

Versoix. Ferme Courtois, 13 Route de la Branvaude. T 022 755 43 16, WWW.FERMECOURTOIS.CH. Also: meat, dairy, bread, lentils, mustards, *fresh Geneva whole milk*, apple juice, wine, brandies, organic teas, cookies, flowers and much more. **Shop:** Monday, Tuesday, 9 a.m. to noon; 1:30 to 6 p.m.; Friday 9 a.m. to 6 p.m.; Saturday 9 a.m. to 5 p.m.

Genthod. Ferme Baumgartner, 38 Chemin des Limites. T 022 774 29 69. Potatoes. Also: eggs. **Sales by app't.**

Geneva City. Ferme de Budé, 2, Chemin Moïse-Duboule. T 076 224 82 85, WWW.FERME-DE-BUDE.CH. Some organic produce, also heirloom varieties. Also: pasta, oils, syrups, mustard, jam, honey, *fresh Geneva whole milk*, beer, wine, cereals, and much more. **Shop:** Tuesday 9-6; Friday 9-6 (check their website for the dates when local meat and fresh or smoked lake fish are sold); Saturday 9-4.

Geneva City. Les Artichauts, Parc de Beaulieu, 3 Rue Baulacre, T 077 451 75 60, WWW.ARTICHAUTS.CH. Specialists in organic heritage vegetables such as petit violet Plainpalais artichokes, and herbs. *A pick-it-yourself and leave-the-money kitchen garden, open Monday to Friday from 10 a.m. to 7 p.m. from July through September.*

Meyrin. Domaine des Arbères, 50 Chemin des Arbères. T 022 782 57 07. Green asparagus. Also: beef, wine. **Sales by app't.**

Meyrin. Ferme de Feuillasse, 10 Route H.-C. Forestier. T 022 782 90 58, WWW.LAFRAISIERE.CH. Berry specialist (*self-pick*). Also: some veg, liqueurs, syrups, brandies. 7/7 8 a.m. to 6 p.m. from the end of May

through the first part of July (berry season). **Market:** same hours but only Monday, Wednesday and Saturday the rest of the year.

Russin. La Ferme Pittet, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, WWW.LAFERMEENCHANTEE.CH. Fruit and potatoes. Also: jams, wine. **Sales:** Monday through Saturday 8 a.m. to 6 p.m.

Dardagny. Les Secrets du Soleil, 446-447 Route du Mandement. T 022 754 13 84. Also: cereals, wine, grape must, apple juice, *fresh Geneva whole milk*, jams, vinegars, oils, mustards, flowers, and more. **Shop:** Tuesday 7 a.m. to noon, 3:30 to 7 p.m.

Dardagny. Cultures Locales, WWW.CULTURESLOCALES.CH, sells organic vegetables and some fruit at a market stand at 548 Route du Mandement from May to November on Thursdays from 3-7 p.m. (also see Subscription Farming, p. 11).

Rhône/Arve

Cartigny. Gallay Fleurs-Fruits-Légumes, 360 Route de Chancy. T 022 756 16 76, WWW.GALLAY-FLEURS.CH. Cardoon specialist. Also: jams, honeys, mustards, lentils, meat, cheese, *fresh Geneva whole milk*, wine, flowers and much more. **Shop:** Monday-Saturday 8 a.m. to 7 p.m.

Cartigny (La Petite Grave). Raymond Cocquio, 3 Route Croix-en-Champagne. T 022 756 19 14. Potatoes. Also: lentils and wine. **Sales by app't.**

Bernex. Le Panier Bernésien. Ferme Pailly, 257 Rue de Bernex, T 076 324 31 59, WWW.PANIERBERNESIEN.CH. **Shop:** Thursday 5 to 7 p.m.

Bernex (Lully). Marché de la Plaine du Loup, 1 Chemin des Cornaches, T 022 757 40 47, WWW.LEMARCHEDELAPLAINEDULOUP.COM. Also: meat, dairy including *fresh Geneva whole milk*, bread, jams, vinegars, oils, mustards, flours,



PHOTO COURTESY OF FERME DE LULLIER

Ferme de Lullier, Jussy (Left Bank)

Since 2012 there's been a new farm store in the former stable of a farmhouse on the main street of the picturesque hamlet of Lullier in Left Bank Jussy. It's run by a young 30-something couple, Deborah and Patrick Wegmuller, who work their 53 hectares of farmland themselves and grow mainly what are called "grandes cultures" (arable crops) such as wheat, colza, soya, linseed and sunflowers. But they also produce garden crops, like the berries Deborah Wegmuller makes her jams from, and the eggs they sell are from their own hens. Not far from the farmhouse is a polytunnel where tomatoes, salads, bell peppers and zucchini are grown; potatoes, carrots, asparagus, onions and more are cultivated in a field nearby.

When you come to this farm shop, you take a large wicker shopping basket from a wheelbarrow by the entrance and enter an attractive spot-lit space with an array of fresh produce, and shelving stocking Cave de Genève wines, oils and pastas, vinegars and honeys, mustard, Geneva Whole Milk, apple juice, flour from wheat locally grown and milled (at the nearby Pallanterie mill), lentils and flaxseed, house-made tomato sauce and syrups – to mention but a few of the items available. Sensitive to the fact that many customers like to be able to get everything on their list in one store, the Wegmullers also stock produce from other local farms and many processed items produced by other Geneva farms.

They also hold periodic tastings and will on request create gift baskets which, as Deborah Wegmuller points out, contain foodstuffs not to be found in supermarkets or regular grocery stores.

Ferme de Lullier, 45 route de Lullier, 1254 Lullier/Jussy, T 079 584 45 25, WWW.LAFERMEDELULLIER.CH. Open Wednesday 3 to 7 p.m., Saturday 9 a.m. to 1:30 p.m. No credit cards.

lentils, wine and more. Shop: and 2 to 6:30 p.m.; Wednesday 9 Monday 2 to 6:30 p.m.; Tuesday, a.m. to noon; Saturday 9 a.m. to 4:30 p.m. Thursday, Friday 9 a.m. to noon

Perly. Marché des Mattines. 21 Chemin des Mattines. T 078 901 16 10. WWW.MATTINES.CH. Also: *fresh Geneva whole milk, eggs, fruit juice, meat, cheese, honey, and much more.* **Shop:** Tuesday to Friday 10 a.m. to noon and 2:30 to 6:30 a.m., Saturday 8:30 a.m. to 12:30 p.m.

Plan-les-Ouates. Ferme des Contamines, 248 Route du

Saconnex d'Arve. T 022 771 32 18. **Market:** Friday 3:30 to 7 p.m. **Croix-de-Rozon.** Trajets Jardins & Maraîchage, 17 Chemin de la Chenallaz. T 079 321 09 91. WWW.TRAJETS.ORG under Entreprises. Organic veg, herbs, some fruit, edible flowers. Spring and fall: oyster and shiitake mushrooms. **Market at 21 Route de Bossey:**

Monday through Friday, 8:30 to 11:30 a.m. and 1:30 to 4 p.m. (also see Subscription Farming, p. 11).

Troinex. La Ranch à Mymi, 74 Route de Bossey. T 079 790 46 64. Jam, apple juice, honey, syrup, lentils, some fresh produce. **Shop:** Wednesday, 9 a.m. to 6 p.m.

Carouge. Les Serres de la Croix Rouge Genevoise, CROIX-ROUGE-GE.CH.

organic (reconversion) vegetables, **market** stands on **Thursdays from 10 a.m. to 4 p.m. at the Serres de Belle-Idée, 2 chemin du Petit-Bel-Air, Chêne-Bourg,** or from **9:30 to 11:30 a.m. in front of the Geneva Red Cross, 9 route des Acacias** (also see Subscription Farming, p. 11).

Carouge. Union Maraîchère de Genève, 16 Rue Blagnac, T 022 827 40 00 or 079 955 08 42, WWW.UMG.CH. Mostly veg, some apples and pears, at discount prices. **Shop:** Monday, Tuesday and Thursday 2 to 6 p.m.; Wednesday and Friday 10 a.m. to 6 p.m.; Saturday 9 a.m. to 4 p.m.

Veyrier. Laure and Francis Chavaz, 62 Chemin des Marais. T 022 784 09 42. Also: *fresh Geneva whole milk, eggs, cheese, apple juice, jams, honey and much more.* **Shop:** Tuesday, 7:30 a.m. to 12:30 p.m.; Thursday, 3 to 7 p.m.

Veyrier. Domaine du Petit-Veyrier, 6 Chemin du Petit-Veyrier. T 022 784 12 54. Fruit only (including berries). Also: *jams, syrups, wine, liqueurs, brandies, beef and Christmas trees.* **By app't.**

Left Bank

Hermance. Les Potagers de Gaïa, 527 Route d'Hermance, T 076 316 68 68. Some biodynamically farmed produce, vegetables, herbs, eggs. **Self-service 7/7.** (also see Subscription Farming, p. 11).

Puplinge. Ferme Gonin, 32 Route de Cornière. T 079 332 08 05, WWW.FERMEGONIN.CH. Mainly vegetables. Also: *fresh bread, tomato sauce, honey, oils, apple juice, jams and flowers.* **Market and shop:** Monday, Wednesday and Friday 2 to 6 p.m.; Saturday 10 a.m. to 1 p.m.

Meinier. Philippe and Florence Chenevard, 80 Route de Compois. T 022 759 15 19. Also: *eggs, jams, meat.* **Shop:** Wednesday 1:30 to 7 p.m.

Corsier. Jean-Charles Argand, 20A Route de Corsier. T 076 562 59 67. Veg and pumpkin special-ist. Also: *flowers.* **Market:** Friday 6:30 a.m. to 1 p.m. (also see Subscription Farming, p. 11).

Jussy (Lullier). Centre de formation professionnelle, nature et environnement (CFPNE), 150 Route de Presinge. T 022 546 67

Some of 2014's Big Terroir Events

Terroir Market Commemorating the 200th anniversary of Geneva's joining the Swiss Confederation is a special street market featuring Geneva produce	May 30-31 and June 1, 2014	Geneva City (Waterfront) WWW.GENEVETERROIR.CH
Fête de la Tomate Market with some 50 varieties of tomato, big selection of terroir products, entertainment, good things to eat and drink	July 11 (evening only) and 12, 2014, 10 a.m. - 5 p.m.	Carouge (Rhône/Arve), Rue Blagnac WWW.UMG.CH
Fêtes de Genève Rich program of concerts and other events capped off with a fireworks extravaganza. Try local specialties at street stalls and the Geneva wines selected especially for the occasion	July 17 - August 10, 2014	Geneva City (Waterfront) WWW.FETESDEGENEVE.CH
Brunch at farms and wineries on Switzerland's National Day	August 1, 2014	Check website for participating Geneva farms WWW.BRUNCH.CH
Pregny Alp Festival Outdoor festival devoted to traditional Swiss music, with groups from different parts of Switzerland. Terroir food, local wines	August 10, 2014, 11 a.m. - 6:30 p.m.	Next to the Mairie in Pregny-Chambésy (Right Bank) WWW.PREGNY-ALP.CH
Les Patenailles et Manche du Tractor-Pulling Besides the tractor-pulling (part of the Swiss Championships), "garden-pulling," logging demos, terroir market, crafts stands, local beer and wines, Sunday brunch with Dames Paysannes. Sat. night dance with live bands starts at 9:30 p.m.	August 23 (from 11 a.m.) and 24, 2014 (9 a.m. to 5 p.m.)	Puplinge (Left Bank) WWW.PATENAILLES.CH WWW.TRACTORPULLING.CH
Semaine du Goût Log on for events and restaurant deals during 'Taste Week' when terroir food and wine are promoted nationwide	September 18-28, 2014,	Check website for participating Geneva eateries WWW.GOUT.CH
The Meal Part of a global campaign -- buy a ticket for a lunch of local products in support of food sovereignty	September 20, 2014, noon to 5 p.m.	Geneva City (Plainpalais) WWW.THE-MEAL.NET
Fête de la Courge A festive village pumpkins-and- squash market	October 5, 2014, 10 a.m.- 6 p.m.	Corsier (Left Bank), school yard WWW.CORSIER.CH
Fête du Petit Bétail Herding and sheep shearing demos; sheep beauty contest to be confirmed. Terroir food and drink also on hand here.	October 11, 2014, 10 a.m.- 5 p.m.	Carouge (Rhône/Arve), Place Sardaigne WWW.MENUBETAIL.CH
Les Automnales Terroir products, wine tasting, and a popular restaurant at OPAGE's Terre Avenir stand. Lunch special: a plate of the best-known local foods – Longeole IGP sausage, cardoons, green lentils	November 7-16, 2014, 11 a.m. - 9 p.m.	Palexpo (Right Bank), Airport area WWW.AUTOMNALES.CH
Escalade Historical re-enactment. Street stalls sell specialties like vegetable soup, spit-roasted wild boar and mulled wine	December 12-14, 2014	Geneva (Left Bank), Old Town WWW.1602.CH

There may be changes to the above, and other events, so check the websites and WWW.GENEVETERROIR.CH to stay up to date. Also watch the local press and posters for village events called *vogues* (great places to sample local products, see pigs racing – you name it) and their often wonderful Christmas markets (*marchés de Noël*). For wine-tasting events, see p. 16.

31, [HTTP://EDU.GE.CH/CFPNE/](http://edu.ge.ch/cfpne/). Fruit & veg. **Market:** Wednesdays, 4:30 to 6:30 p.m. Come September 2014 a bigger version of this market will be open three days a week.

Jussy (Lullier). Ferme de Lullier, 45 Route de Lullier, T 079 584 45 25, WWW.LAFERMEDELULLIER.CH. Also: eggs, jams, syrups, oils, apple juice, wine and more. **Shop:** Wednesday 3 to 7 p.m.; Saturday 9 a.m. to 1:30 p.m.

Jussy. René Vuagnat, 280 Route de Jussy, T 022 759 15 38. Potatoes, onions, pumpkins in the fall. **Sales:** Friday 4 to 6 p.m., Saturday 9 a.m. to noon and 2 to 6 p.m.

Gy. Ferme de Merlinge, closed until autumn 2014 when they reopen at Ferme de Bellebouché in Meinier, check WWW.FERMEDEMERLINGE.CH for updates.

Fruit – Mainly Apples, Some Pears + Juice & Cider

Right Bank

Versoix. Verger de St. Loup, 54 Route de Saint-Loup, T 022 755 60 10, WWW.POMME.CH. **Sales:** Tuesday through Friday 2 to 6 p.m.; Saturday 9 a.m. to 5 p.m.

Collex-Bossy. Domaine Girod Frères, 19 Route d'Ornex, T 022 774 16 97. Also: potatoes, honey, fruit brandies, wine. **Sales:**

September–October, Monday through Saturday 9 a.m. to noon, 1:30 to 5:30 p.m.; November–January, Saturday 9 a.m. to noon, 1:30 to 5:30 p.m.; February–August, Saturday 9 a.m. to noon.

Collex-Bossy. Jacquat Frères, 29 Route d'Ornex, T 079 606 46 37. Also: wine. **Sales:** September–December, Monday, Wednesday, Thursday through Saturday, 8:30 to 11:45 a.m. and 1:30 to 5 p.m.; January–August, Saturday 8:30 to 11:45 a.m. and 1:30 to 5 p.m., or by app't.

Collex-Bossy. Jean Haari, 47 Route d'Ornex, T 022 774 11 74. Also: wine. **Sales by app't.**

Collex-Bossy. Domaine de l'Orcy, 20 Chemin d'Orcy, T 079 449 10 12. Also: honey, jam, wine and fruit brandies. **Sales:** September–March, 7/7, 9 a.m. to noon, 1:30 to 5:30 p.m., or by app't.

Satigny (Peissy). Les Perrières, 54 Route de Peissy, T 022 753 90 00, WWW.LESPERRIERES.CH. Also: wine. **Sales:** Monday through Friday 9 a.m. to noon; 2 to 6 p.m.; Saturday 9 a.m. to noon; 2 to 5 p.m.

Russin. Les Grands Vergers de Russin, 301 Route du Mandement (during harvest season) and 1 Route des Molards, T 022 754 13 39. Also: wine. **Sales:** September–November, Monday through Friday 1:30 to 6 p.m., Saturday–Sunday 10:30 a.m.

Courses and Visits Organized by Maison du Terroir

The Maison du Terroir in Lully (Bernex) has long featured an intro to wine tasting in English (see p. 17) – but for the time being that's all there is in English on the annual program of courses and visits. While non-French speakers might have a harder time getting into a course (no matter how fascinating, like the December 4 event dedicated to those iconic pear-filled Geneva baked goods, *ris-soles*), language barrier or no there would be a great deal to be gotten from some of the visits planned.

On June 7, it's off to a poultry farm in Carouge. On June 21 they visit the large Courtois farm in Versoix that has one of the best farm shops in the canton (see p. 7). On September 6, a lake fisherman will be at the Fourneaux du Manège restaurant in Onex (see p. 22) to present perch, whitefish, char, pike and more fish that inhabit Lake Léman, followed by "fish tasting." On October 11, it's a visit to winemaker Stéphane Gros in Dardagny – an ideal opportunity to also go for a walk on the Sentier Viticole that Gros developed in the vineyards surrounding his winery (see p. 3). October 25 will be devoted to cardoons, with a visit to a farm in Grand-Lancy followed by a very special all-cardoon lunch at the Restaurant Les Curiades in Lully (see pp. 13 and 22). Another visit of interest on the program is the one planned to the Bieri dairy farm in Avully on November 15.

For more info and to sign up go to WWW.GENEVETERROIR.CH.



Laurent Burgisser explaining wheat-growing to school kids

PHOTOS COURTESY OF FERME À ROULETTES

Ferme à Roulettes, Sézenove (Rhône/Arve)

Thirty-something botanist Laurent Burgisser took over his family's 20-hectare farm in 2008, and is still helped out by his dad Xavier as far as the heavy-duty farming goes. Having acquired a mill and an oil press, Burgisser has launched production of semi-refined flour and sunflower oil. The flour is made from the farm's own wheat that is sown in small part by up to 80 kids from a local school who each have their own bit of land that they tend throughout the year. In another endeavor, baker Yvan Calame of Laconnex developed a kind of bread made from the farm's wheat – "Le Brignolet" that is available at the Laconnex bakery and the Plaine du Loup market in nearby Lully (addresses of both places below). Burgisser's ideas and sustainable practices earned his Ferme à Roulettes the IDDEA 2013 prize for "Best Environmental Project" (WWW.PRIX-IDDEA.CH) and indeed his environmental friendliness even extends to his delivery practices – he delivers orders placed by Sézenove residents on his bike.

More about the Ferme à Roulettes at WWW.LAFERMEAROLETTES.CH. To buy the farm's products and "Le Brignolet" bread:

Flour, oil and bread

Marché de la Plaine du Loup, 1 Chemin des Cornaches, 1233 Lully-Bernex, T 022 757 40 47, WWW.LEMARCHEDELAPLAINEDELLOUP.COM. Open Monday 2–6:30 p.m., Tuesday, Thursday, Friday 9 a.m. to noon and 2 to 6:30 p.m., Wednesday 9 a.m. to noon, Saturday 9 a.m. to 4:30 p.m. Credit cards accepted.

Bread

Boulangerie Première Moisson, 3 Route des Rupettes, 1287 Laconnex, T 022 756 14 16. Open Tuesday to Saturday from 6:30 a.m. to noon and 4 to 6 p.m., Sunday from 6:30 a.m. to noon. Credit cards accepted.



to 6 p.m. Rest of the year: Saturday morning or by app't.

Russin. Domaine des Molards, 21 Route des Molards, T 022 754 15 40, WWW.MOLARDS.CH. Also: jams, syrups, wine. **Sales:** Monday through Saturday 4 to 7 p.m. or by app't.

Russin. Domaine Girardet, 34 Route des Molards, T 022 754 10 39, WWW.DOMAINEGIRARDET.CH. Also: wine, potatoes, eggs, breads. **Sales:** Saturday 9 a.m. to 2 p.m. or by app't.

Rhône/Arve

Bernex. Ferme des Bois, 110 Route de Lully, T 022 757 27 29 or 079 293 30 88. **Sales:** Monday

through Friday 5 to 7 p.m.; Saturday 9 a.m. to noon.

Plan-les-Ouates. Verger d'Arare, 106 Route de Bardonnex, T 079 417 58 08. Also: plums. **Sales:** Monday–Friday 2:30 to 6 p.m., Saturday 9 a.m. to noon and 1:30 to 4 p.m., Sunday 10 a.m. to noon.

Troinex. Verger de Troinex, 9 Route de Pierre-Grand, T 022 771 04 30, WWW.POMMETROINEX.CH. **Sales:** September–November, Wednesday and Saturday, 9 a.m. to 6 p.m.

Left Bank

Meinier. Ferme de la Touvière, 10 Route du Carre d'Aval, T 022 750 00 20, WWW.TOUVIERE.CH. Organic



Ferme des Grands Bois, Vernier (Right Bank)

The Zeller farm, with its 85 cows, is one of Geneva's five dairy farms and like the others sells its milk to Planles-Ouates based Laiteries Réunies (see p. 14). The cows also provide many a child with a fine day out as for years Nathalie Zeller has been involved in the "Ecole à la Ferme" (School on the Farm) program for school groups that feature a visit with the animals in the barn, a tour of the farm, milk tasting and butter making.



PHOTOS COURTESY OF FERME DES GRANDS BOIS

But the 85-hectare Ferme des Grands Bois also produces arable crops and grapes. The latter are sold to the Cave de Genève. Marc Zeller is one of the Cave's "vignerons-vendeurs" (a network of winegrowers who sell Cave de Genève wines at their farms). The couple also rent rooms on their farm for guests staying three nights or longer.

For her part, Nathalie Zeller has developed a fine reputation as a maker of milk jam, which she says is South American in origin (*dulce de leche*). She started in 2006 when dairy farmers went on strike because the price they were getting for their milk was too low: "I had to do something with all the surplus milk, so I made jam," she says. Her *confiture de lait* is light-brown in color and has the consistency of a spread that can be eaten on crepes or bread, in yoghurt, or as a topping for ice cream. "The taste vaguely resembles caramel," she says. "To make the jam I put whole milk and sugar in a pot and heat it very slowly and for a long time. It turns into condensed milk before being reduced to the consistency of marmalade." She is presently in the process of negotiating distribution of her product.

Ferme des Grands Bois, 82 Route de Peney, 1214 Vernier, T 022 341 05 19, WWW.FERME-DES-GRANDS-BOIS.CH. No credit cards.

produce. *Also: oils, eggs, flours, wine. Shop: Monday through Saturday 8 a.m. to 9 p.m. (self-service if they're not there).*

Meinier. Cidrerie de Meinier, 23 Route de Compois. T 079 213 89 26. *Also: "Séduction" apple wine. Sales: September-November: Monday through Saturday, 9 a.m. to 6 p.m.; December-August: self-service.*

Meinier. Le Pommier Garni, 31bis Route de Gy. T 022 772 09 03, WWW.POMMIER-GARNI.CH. *Also: oils, fresh Geneva whole milk, wine, honey, jam, flour, cider, some fresh produce, cardoons, lentils, beers, terrines, charcuterie, cookies, absinthe and much more. Shop and tearoom: Tuesday, Thursday and Friday 8 a.m. to 6 p.m.; Wednesday 9 a.m. to 6 p.m., Saturday 9 a.m. to 3 p.m.*

Gy. Domaine du Chambet, 7 Chemin de la Garmaise. T 022 759 10 61, WWW.CHAMBET.CH. *Also:*

wine. Sales: Friday 5 to 7 p.m.; Saturday 10 a.m. to noon.

Meat & Dairy

Right Bank

Collex-Bossy. Les Plaines de Rosière, 27 Route de la Rosière. T 022 774 13 82, WWW.LESPLAINES-DE-ROSIERE.CH. Bison meat. Elk also bred here. **NB:** They no longer sell bison meat directly: contact butchers Gerber Versoix T 022 755 10 07 or Vidonne Carouge T 022 309 43 60 to buy bison meat and charcuterie.

Genthod. La Viande du Pré Vert, 33 Route de Malagny. T 022 779 27 30. Halal butcher. Beef, mutton, lamb, goat, poultry. **NB:** Most but not all meat sold here is Geneva-produced. *Shop: Tuesday through Friday 10 a.m. to 6 p.m.; Saturday 10 a.m. to 4 p.m.*

Meyrin. Raymond and Bernard Felix, 62 Route de Prevezin. T

022 782 89 54. Suckling pig. *Also: honey. Sales by app't.*

Satigny. Domaine du Nant d'Avril, 34 Chemin de Merdisel. T 022 753 17 74, WWW.NANT-DAVRIL.CH. Poultry. *Also: wine. Sales by app't.*

Vernier. Ferme des Grands Bois, 82 Route de Peney. T 022 341 05 19, WWW.FERME-DES-GRANDS-BOIS.CH. Confiture de Lait (milk jam) – no sales for the time being. *Also: wine. Sales by app't.*

Rhône/Arve

Aire-la-Ville. L'Aérien, 21 Chemin du Moulin de Vert, T 022 757 58 88. Pork (*cochon laineux*). *Also: wine. Sales by app't.*

Avully. Ferme Bieri, 41 Chemin des Tanquons, T 079 626 97 40. Simmental beef, minimum order 1/8 of the animal, reserve ahead. *Sales by app't.*

Cartigny. Chèvrerie du Champ Courbe, 6 Rue du Temple. T 022 756 01 62, WWW.CHEVRERIE.CH. Goat's cheese. *Also: syrup, milk jam, honey, eggs, kid. Self-service (7/7, March-November).*

Cartigny. Ferme Miville, 22 Route de Vallière. T 022 754 17 75 or 079 203 74 68. Poultry (reserve ahead). *Also: potatoes. Sales by app't.*

Chancy. La Salers Chancynoise, 93 Route de Bellegarde, T 022 756 09 29 or 079 262 94 45. Salers

beef, minimum order 5kg, reserve ahead. *Sales by app't.*

Laconnex. Domaine des Trois-Lacs, 12 Route de l'Eaumorte. T 022 756 20 34 or 079 243 82 30. Beef (aurochs). *Also: wine. Sales by app't.*

Bernex. Liliane and Marc Graf, 7 Chemin de la Chapelle. T 022 850 04 45. Beef and pork, including charcuterie. *Also: selected terroir products including fresh Geneva whole milk. Shop: Wednesday 3 to 6 p.m., Thursday and Saturday 9 a.m. to noon.*

Troinex. Domaine de la Pierre-aux-Dames, 4 Route de Bossey. T 022 784 15 77, WWW.MAISONFORTE.CH. Marsillon poultry. *Also: lentils, jam, oils, syrups, wine, absinthe, apple juice and more. Shop: Saturday 10:30 a.m. to 12:30 p.m. school holidays excepted, or by app't.*

Left Bank

Vandœuvres. Domaine des Bougeries, 80 Route de Choulex. T 022 750 16 05. Beef, pork and poultry. *Also: eggs, wine. Sales: Monday through Friday 9 to 11:30 a.m. and 1:30 to 5 p.m.; Saturday 9 a.m. to noon. Call ahead.*

Meinier. Ferme Jaquet, 17 Route des Carres. T 022 750 15 22. Beef including charcuterie. *Also: wine, Christmas trees. Open Friday p.m. otherwise sales by app't.*

GRTA: Genève Région – Terre Avenir

This logo can be seen on local product labels from flowers to bread, lettuce to honey, strawberries to wine – some 500 different products in all. You'll also spot the logo on posters around town, in supermarkets and street markets, grocery stores whether de luxe or mom and pop, and not least at many of the growing number of farms selling their products directly to consumers.

"Genève Région – Terre Avenir" literally means Geneva Region – Earth Future. The words refer to the fact that products bearing the label must be not only locally but sustainably produced. The GRTA label addresses environmental, public health and consumer protection concerns: the "agriculture of proximity" it represents ensures fresher food, less energy used to transport it, and greater transparency and traceability.

Geneva also has a policy of food sovereignty, which is to say it aims to produce a certain percentage of its own food. Together with the "Franco-Valdo-Genevoise" (FVG) region comprising Geneva, part of Vaud, and parts of neighboring France, the canton covers nearly half its present food requirements.

The GRTA label is owned by the canton. Products must meet stringent criteria, and are regularly monitored, to qualify for the label. More at WWW.GENEVETERROIR.CH.



Subscriptions To Fresh Local Produce

Contractual or sponsored farming schemes are basically about paying up front for a pre-agreed amount of food—and such arrangements are becoming ever more popular.

With some of the plans, you get food at regular intervals nearly all year round; with others, baskets are seasonal, usually spring and fall. Some farmers make home deliveries in their immediate area, but most producers distribute to various designated pick-up points around city and canton. Farming associations may require you to put in some work time, or gather your own produce, in addition to paying the subscription fee.

Right Bank

Le Panier à 4 Pattes, Genthod: seasonal baskets of produce and products including wine from Right Bank and Rhône/Arve producers, designated pick-up points, WWW.PANIERA4PATTES.CH.

DirectduJardin, Bellevue: Organic vegetables, fruit, herbs, eggs, flowers and branches in baskets starting at CHF 10 per week. If you don't fetch your items at their Bellevue premises there is another Right Bank pick-up point, WWW.DIRECTDUJARDIN.CH.

Cultures Locales, Dardagny: organic vegetables and some fruit, one basket a week between April and December, and discounts if you come and help out. They deliver (for a surcharge) and also run a market at 548 Route du Mandement every Thursday from 3-7 p.m., WWW.CULTURESLOCALES.CH.

Rhône/Arve

Les Jardins de Cocagne, Sézégny-Athenaz: organic veg, terroir shop (members only), subscription plus work hours, designated pick-up points, WWW.COCAGNE.CH.

Le Jardin des Charrotons, Confignon: organic veg, subscription plus work hours, designated pick-up points, WWW.CHARROTONS.ORG.

Les Vergers d'Epicure, Bernex, Lancy and Bardonnex: largely organic fruit, fruit products (juice, jam, etc.), subscription plus work hours, self-harvest, WWW.VERGERS-EPICURE.CH.

Les Cueillettes de Landecy, Bardonnex: organic fruit and veg, self-harvest, WWW.CUEILLETES.ORG.

Trajets Jardins & Maraîchage, Croix-de-Rozon (Bardonnex): organic veg, deliveries. They also run a market at 21 Route de Bossey in Troinex Monday through Friday from 8:30 to 11:30 a.m. and 1:30 to 4 p.m., WWW.TRAJETS.ORG (under Entreprises/Maraîchage).

Les Serres de la Croix-Rouge Genevoise, Les Acacias (Carouge): organic (reconversion) vegetables delivered weekly, or you can fetch your produce at their market stands on Thursdays (from 10 a.m. to 4 p.m. at the Serres de Belle-Idée, 2 chemin du Petit-Bel-Air, Chêne-Bourg, or from 9:30 to 11:30 a.m. in front of the Geneva Red Cross, 9 route des Acacias), CROIX-ROUGE-GE.CH.

Left Bank

Les Ares et Vous (Ferme des Verpillères), Choulex: organic veg, deliveries to Left Bank pick-up points, WWW.LESARESETVOUS.CH.

L'Affaire TourneRêve, Meinier: two fall baskets of varied produce and products from Left Bank and Rhône/Arve producers, designated pick-up points, WWW.TOURNEREVE.CH.

Le Jardin de Max, Vézenaz: organic vegetables, 35 weekly baskets per year, discounts if you come and help out, home deliveries, WWW.LEJARDINDEMAX.CH.

Aux Petits Oignons, Corsier: vegetables, fruit. Farmer Jean-Charles Argand also sells at the Corsier market on Friday morning and you can pick up your weekly baskets there. Deliveries to Corsier area addresses only, T 076 562 59 67.

Les Potagers de Gaïa, Hermance: weekly baskets May to December of bio-dynamically grown vegetables, discounts if you help out. Also run a self service market open 7/7 at 527 Route d'Hermance, POTAGERSDEGAIA.CH.

La Ferme du Monniati, Jussy: weekly baskets of organic (reconversion) vegetables from April to December, home deliveries to Left Bank communes otherwise designated pick-up points, LAFERMEDUMONNIATI.CH.

Many of the contractual agriculture plans listed above have waiting lists. There is however one company, **ESPACE-TERROIR.CH**, that works in tandem with the Geneva produce farmers' cooperative UMG and makes home deliveries of fresh fruit & veg (including organic), and terroir products, to subscribers in the city and canton of Geneva and La Côte (Vaud) up to Nyon, WWW.ESPACE-TERROIR.CH.

Also check out **Les Mangeurs**, 6 rue du Prieuré, 1202 Geneva. Not producers, but they offer subscriptions for locally (and often organically) grown produce. You can come and fetch your items at their Pâquis premises or for a surcharge have them delivered by Cyclo Services. They also operate a small terroir shop and eatery. WWW.MANGEURS.CH.

Guest Rooms in Farmhouses and Wine Villages

Right Bank

Vernier. Marc and Nathalie Zeller, 82 Route de Peney. T 022 341 05 19, WWW.FERME-DES-GRANDS-BOIS.CH (minimum three nights)

Bourdigny (Satigny). Michel and Eva Roset, 48 Chemin de la Vieille-Servette. T 022 753 14 52 (small apartment – minimum rental one week)

Bourdigny (Satigny). Bernard and Florence Vulliez, 6 Route de Champvigny. T 022 753 10 85, WWW.VIGNOLLES.CH (B & B)

Russin. Laurence Duez-Pittet, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, WWW.LAFERMEENCHANTEE.CH (B & B)

Dardagny. Philippe and Christine Bersier-Ramu, 440 Route du Mandement. T 079 661 44 03 (B & B)

Rhône/Arve

NEW – Sézégny. L'Instant Roulotte, 100 Route des Allues, T 078 926 73 31, WWW.LINSTANTROULOTTE.CH. B & B in two charming

wooden trailers with modern amenities (heating and full bath), each housing up to 4 persons. Available on request: a tour of the Geneva countryside in a covered wagon, and a terroir dinner with local wines served in your trailer. Bicycles are at your disposal and they'll stable your horse if you're traveling on horseback. Open April to October.



PHOTO COURTESY OF L'INSTANT ROULOTTE

Left Bank

Choulex. Jean Rivollet, 190 Route de Choulex. T 022 750 17 66, WWW.CREVE-COEUR.CH (B & B)

Hermance. Fabienne Naef, 15 Chemin des Fossés, T 022 751 10 09, WWW.RELAISDELABARONNE.COM (two small apartments, each with their own kitchen facility)

Street Markets – In the city, suburbs and country villages

Right Bank – Communes

Versoix, Place du Bourg, Thursday, 7 a.m. to noon

Meyrin, Place des Cinq-Continents, Tuesday and Wednesday, 6:30 a.m. to 1 p.m.; Friday, 1 to 6:45 p.m.; Saturday, 8:30 a.m. to 2 p.m.

Grand-Saconnex, Place de Carentec, Tuesday, 7 a.m. to 2:30 p.m.

Châtelaine, Place Rouge, Tuesday 8 a.m. to 1 p.m.

Vernier, Le Lignon, Centre Commercial, Thursday 8 a.m. to 1 p.m.

Vernier, Les Avanchets, Centre Commercial, 20 Grand-Bay, Friday, 8 a.m. to 1 p.m.

Vernier, 28 Rue du Village, Wednesday, 8 a.m. to 1 p.m.

Satigny, Place du Village, Tuesday and Thursday, 7 a.m. to 1 p.m.

Right Bank – City (International Quarter)

Marché de Liotard, Rue Liotard, Monday and Thursday, 6:30 a.m. to 1 p.m.

Right Bank – City (Pâquis and Grottes)

Marché de la Navigation, Place de la Navigation, Tuesday and Friday, 6:30 a.m. to 1:45 p.m., Sunday 8 a.m. to 7 p.m.

Marché des Grottes, 1 Place des Grottes, Thursday, 4:30 to 8 p.m.

Right Bank – City (Near the train station, by Manor department store)

Marché Cornavin, Rue Cornavin 3-5, Saturday, 6:30 a.m. to 2 p.m.

Right Bank – City (St-Jean)

Marché de St-Jean, Rue du Beulet, Tuesday and Friday, 6:30 a.m. to 1 p.m.

Rhône/Arve – Communes

Confignon, 32 Chemin Sous-le-Clos, Tuesday and Friday, 7 a.m. to noon

Onex, Marché de la Cité-Nouvelle, 27 Avenue des Grandes-Communes, Wednesday and Saturday, 7 a.m. to 1 p.m. (from 8 a.m. October through March)

Onex, Marché d'Onex-Village, 30 Rue Gaudy-le-Fort, Thursday, 7 a.m. to 1 p.m. (from 8 a.m. October through March)

Lancy, Marché du Petit-Lancy, 5 Place des Ormeaux, Monday and Thursday, 6 a.m. to 2 p.m.

Lancy, Marché de Grand-Lancy, Place du 1er Août, Friday, 6 a.m. to 2 p.m.

Plan-les-Ouates, Place des Aviateurs, Monday and Thursday, 8 a.m. to 12:30 p.m.

Carouge, Place du Marché, Wednesday and Saturday, 7:30 a.m. to 2 p.m.

Veyrier, 2 Place de l'Eglise, Saturday, 7:30 a.m. to 1 p.m.

Left Bank – Communes

Thônex, Place Graveson, Friday, 9 a.m. to 9 p.m.

Collonge-Bellerive, 111 Route d'Hermance, Friday, 1 to 7 p.m.

Corsier, 20 Route de Corsier, Friday, 7:30 a.m. to noon

Puplinge, Place du Village, Thursday 7 a.m. to 7 p.m. (during summer school holi-

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In Geneva markets, you'll see a "du jardin" sign like this one on local, garden-grown produce

days this market takes place on Tuesdays, from 7 a.m. to noon)

Jussy, Place des Prés-Seigneurs, Wednesday, 2 to 7 p.m.

Left Bank – City (Champel)

Marché de Champel, Avenue Peschier opposite Ste-Thérèse church, Thursday, 6:30 a.m. to 1 p.m.

Left Bank – City (Eaux-Vives)

Marché de Pré-l'Évêque, Place de Pré-l'Évêque, Monday, 6:30 a.m. to 1 p.m.

Marché de Rive, Boulevard Helvétique, Wednesday and Saturday, 6:30 a.m. to 1 p.m. (2 p.m. on Saturday)

Left Bank – City (Fusterie)

Marché de la Fusterie, Place de la Fusterie, Wednesday and Saturday, 6:30 a.m. to 6:45 p.m.

Left Bank – City (Plainpalais)

Marché de Plainpalais, Plaine de Plainpalais, Tuesday and Friday, 6:30 a.m. to 1 p.m.; Sunday, 8 a.m. to 7 p.m.

Jussy, La Ferme du Monniati, 111 Route de Monniat, T 076 616 33 62 or 076 616 04 59, WWW.LAFERMEDUMONNIATI.CH. Lamb. Also: organic vegetables. **Sales by app't.** (also see Subscription Farming, p. 11).

Other Products

Absinthe, Brandies, Liqueurs

Rhône/Arve Saconnex d'Arve (Plan-les-Ouates).

For what's in season – vegetables, fruit, flowers – see the charts on WWW.GENEVETERROIR.CH (Publications).

Don't know the words for things?

English-French WWW.BEYOND.FR/FOOD/ENGLISH-FRENCH-FOOD-Dictionary-1.HTML
French-English [HTTP://PATRICIAWELLS.COM/GLOSSARY/FRENCH_ENGLISH_FOOD_GLOSSARY.PDF](http://PATRICIAWELLS.COM/GLOSSARY/FRENCH_ENGLISH_FOOD_GLOSSARY.PDF)

Both these glossaries offer the French-French, not the Swiss-French, terms but the divergences aren't that great and in unclear cases just ask – most Genevois in the food business understand the French-French terms and can provide the local one for you.

E-Bike Caddie Service

Check out WWW.CADDIE-SERVICE.CH if you wish groceries purchased at the Rive or Plainpalais markets delivered to your home (Geneva City addresses only, CHF 5 for two 10 kg bags).

Food Pyramid

A food pyramid tells you what to eat more (and less) of. This one is produced by the Swiss Society for Nutrition, WWW.SGE-SSN.CH/MEDIA/MEDIALIBRARY/2013/03/_SGE_MERKBLAETTER_PYRAMID_BASIC_E.PDF.

Absintissimo (Absintherie Not Guilty), 50 Chemin de Maronsy. T 079 202 49 03, WWW.ABSINTISSIMO.CH.

Sales by app't.

Saconnex d'Arve (Plan-les-Ouates). ML Passion Liqueurs, 50 Chemin de Maronsy. T 076 273 33 50.

Sales by app't.

Saconnex d'Arve (Plan-les-Ouates). Distillerie et Cave du Saconnex-d'Arve, 200 Route de Saconnex-d'Arve, T 022 771 10 38. Brandies; if you bring them fruit from your garden they will distill it for you. Also: wine. **Sales Thursday and Friday 8 a.m. to noon and 2-6 p.m.; Saturday 10 a.m. to noon (closed on Saturday from June to August).**

Beer

Rhône/Arve

Soral. Brasserie du Père Jakob, 15 Route de Rougemont. T 078 719 40 39 or 079 227 66 41, WWW.PEREJAKOB.CH.



Sales: Friday 3 to 8 p.m.; Saturday 9 a.m. to noon.

Left Bank

Corsinge (Meinier). Brasserie des Murailles, 48 Route de Corsinge. T 079 348 10 78, 079 418 40 72, WWW.BMURAILLES.CH.

Sales: Tuesday, Wednesday and Thursday evening by app't.

Honey

Right Bank

Collex-Bossy. Au Bon Miel, 162 Route de Collex. T 022 958 00 11. **Sales by app't.**

Geneva City. Le Rucher de Chambésy, 4 Rue des Confessions. T 022 340 10 39, WWW.BARBARA-VUILLE.CH. **Also:** bee-related products. **Sales by app't.**

Rhône/Arve

Chancy. Les Ruchers de l'Allondon, 46 Chemin de Champlong. T 079 404 11 65. **Sales by app't.**

Avully. Les Ruchers de la Champagne, 3 Route du Moulin-Roget. T 022 756 11 30. **Sales by app't.**

Grand-Lancy. John Buffoni, 46 Route du Grand-Lancy. T 078 708 03 93. **Sales by app't.**

Plan-les-Ouates. Gabriel Roth, 20 Route de Saconnex-d'Arve. T 076 306 31 78. **Sales by app't.**

Troinex. Argos, 68 Route de Troinex. T 022 809 62 65, WWW.ARGOS.CH. **Sales by app't.**

Veyrier (Vessy). Le Rucher de la Guinguette, 132 Route de Veyrier. T 022 784 25 90. **Sales by app't.**

Left Bank

Geneva City. Le Rucher de Conches, 10 Rue John Grasset. T 022 320 83 93. **Sales by app't.**

Meinier. Marie-Louise Favre, 12 Chemin des Pralys. T 022 752 11 12. **Also:** sunflower oil. **Sales by app't.**

Corsier. Le Rucher des Princes, 1 Chemin du Fournil. T 078 737 77 48, WWW.LERUCHERDESPRINCES.COM. **Also:** mead (hydromel) and gift baskets. **Sales by app't.**

Corsier. Alain Humbert, 6 Chemin du Fournil. T 079 743 99 82. **Also:** jam. **Sales by app't.**

Oils

Right Bank

Versoix. Ferme de Machefer, 29 Chemin de Machefer, T 022 755 14 87, WWW.FERMEDEMACHEFER.CH. Produces Carthagène brand oils (rapeseed, sunflower, walnut, safflower, linseed and poppyseed). Partners and other sales points: in Meyrin, Patrick Abbé, 76 Route de Prévessin, T 022 341 14 64; he

also sells lentils and wine. In Jussy, Denis Pinget, 5 Route du Château l'Evêque, T 022 759 14 58). **Sales by app't** at all three locations.

Bourdigny (Satigny). Pierre Graber, 49 Chemin de la Vieille-Servette, T 022 753 16 57. Walnut oil. **Sales by app't.**

Rhône/Arve

Aire-la-Ville. Terre d'Esise, 62 Rue du Vieux-Four. T 022 757 61 09, [HTTP://ESIZE.WORDPRESS.COM](http://ESIZE.WORDPRESS.COM). **Also:** pasta, tomato sauce, wine and spirits. **Sales:** Friday 5:30 to 7 p.m.; Saturday 10:30 a.m. to 1 p.m. (closed on Saturday in January and February).

Bernex (Lully). Cave des Oulaines, 106 Route de Soral. T 079 372 36 55; 079 437 67 46, WWW.CAVE-DES-LOULAINES.CH. **Also:** prize-winning mustard, vinegars, grape juice and jam, wine and more. **Sales:** Monday, Tuesday, Thursday and Friday 5 to 6:30 p.m.; Saturday 9 to 11:30 a.m.

Rhubarb Specialties

Left Bank

Meinier. Domaine de la Renardière, 12 Chemin des Varlioudes. T 079 674 33 31, coming soon WWW.LA-RENARDIERE-GE.CH. Rhubarbwine (still and sparkling);

foie gras marinated in rhubarb wine. **Sales by app't.**

Rissole Filling

Right Bank

Dardagny (Malval). Domaine des Crêts, 36 Route de Malval. T 022 754 12 64, coming soon WWW.CRETS-MALVAL.CH. Rissole pear filling for traditional Geneva turnovers, recipe (in French) available on request. **Also:** wine. **Sales by app't.**

Saffron

Rhône/Arve

Lacconnex. Samuel Läng, 1 Route des Rupettes. T 079 252 91 74. **Also:** eggs, apples, wine. **Sales:** Saturday 10 a.m. to noon or by app't.

Farmers' Market Tips: Even if opening hours are given, it's a good idea to call ahead. Payment is usually in cash (Swiss francs). Note that meat is usually only available at specific times during the year; call to reserve and tell the supplier if you'd like cuts that may normally be unavailable.



The Plainpalais Cardoon AOC: A Geneva Native

The quintessential Geneva vegetable is the *Cardon argenté épineux de Plainpalais AOC* (depicted below) which looks like that before it undergoes a process known as blanching that prevents photosynthesis and turns the cardoon very pale. As the end of year holidays approach you'll start seeing fresh cardoons in markets – minus a lot of the leaves but still very tall and very thorny. If you don't want to tackle peeling the stalks, sprinkling with lemon juice, chopping them into pieces, and (just one recipe of many) boiling briefly then pan-frying them in butter before serving topped with fresh chopped mint or parsley, you can buy Geneva cardoons prepared

PHOTO GAIL MANGOLD-VINE



(image to the left) at Coop and other stores, and many of the farmers' markets listed on pp. 7-13.

You can also opt for another course of action: sampling cardoons at a restaurant. Better yet, sign up for the October 25 event organized by Maison du Terroir (p. 9). This day will be devoted to the Geneva cardoon, with a visit to a farm in Grand-Lancy to check out how they are cultivated followed by a very special all-cardoon lunch at the Restaurant Les Curiades in Lully, a Terroir Ambassador (see p. 22).

The Geneva cardoon is the result of crossing five different varieties of a plant that originated in the Mediterranean basin. Five-hundred years ago, Plainpalais – outside city walls – was where French Huguenot growers cultivated produce and it is where the Cardon argenté épineux de Plainpalais was born.

Honey: Rucher de la Guinguette

If your eye isn't caught by this poster as you drive along Route de Veyrier then you will probably notice the garden, a private garden opposite Il Mirtillo restaurant that is considered one of Geneva's finest – it was one of the gardens opened for the Jardins Ouverts (WWW.JARDINSOUVERTS.CH) garden tour in 2012. Beekeeper Georges Weber and his wife Ruth, the owners of the garden, say their beehives while in the vicinity are not set up in the garden itself. Weber now produces honey in modest amounts, and it is mostly sold in 500 gram jars to "regulars," and others if stocks permit.

Le Rucher de la Guinguette, 132 Route de Veyrier, 1234 Vessy, T 022 784 25 90.

More addresses of honey producers above. A few more producers are listed on the Geneva beekeeping society website, WWW.ABEILLES-DE-GENEVE.CH.



PHOTO GAIL MANGOLD-VINE

The Geneva Must-Try: **Longeole IGP** Sausage

The English version of the Swiss Meat website (www.schweizerfleisch.ch) has a fine description of Geneva's iconic Longeole IGP sausage:

"Longeole (Protected Geographical Indication) is an extremely satisfying uncooked sausage from the Canton of Geneva. This pork specialty should be boiled for approximately 2 hours at 75°C and then left to simmer for 10 minutes. Legend has it that it was invented by a monk called Père Longeot, who added fennel seeds and rind to the usual stuffing. Its elongated shape, smooth meat and aromas of meat, fennel and spices, are characteristic of the Longeole." We would change that just a bit to read "... smooth, unctuous and juicy meat..."

And what does Protected Geographical Indication (the French acronym is IGP) mean? It means that Longeole IGP can only be produced in Geneva according to certain very specific criteria approved by Swiss federal authorities. An IGP protects both the product and consumers who know when they see the IGP mark that they are buying the genuine quality item. One of the perks of an IGP for a product is that its name earns the right – like Champagne – to be capitalized.

For French readers, a brochure about Longeole IGP is available in PDF here: www.geneveterroir.ch/sites/default/files/publications



WIKIPEDIA COMMONS

/OPAGE _ MINIS-GUIDES _ LONGEOLE _ VERSION _ DEFINITIVE.PDF.

And google "La Nuit de la Longeole" as January 2015 comes around for details about Longeole Night on January 31 during which you get to sample sausages made by seven different makers.

The following stores make and sell Longeole IGP:

CMB Boucherie-charcuterie des Alpes SARL, 56 Route de Satigny, 1242 Satigny, T 022 732 47 48

Del Maître SA, 60 Route de Satigny, 1242 Satigny, T 022 309 43 60

Muller SA, 1 Place des Grottes, 1201, Genève, T 022 733 68 37

Dussauge SA, 5 Rue des Corps Saints, 1201 Genève, T 022 732 30 11

Grande Boucherie du Molard SA, 20 Rue du Marché, 1204 Genève, T 022 311 71 66

Boucherie de Plainpalais SARL, 61 Bd. du Pont d'Arve, 1205 Genève, T 022 329 60 91

Boucherie-charcuterie Boisson SA, 6 Place du Marché, 1227 Carouge, T 022 342 11 13

Boucherie du Palais SA, 5 Rue Blavignac, 1227 Carouge, T 022 309 43 60

Boucherie du Rondeau, 4 Route de St-Julien, 1227 Carouge, T 022 342 25 78

Brönnimann Fils, 4 Rue du Marché, 1227 Carouge, T 022 342 00 79

Genecand Traiteur SA, 55 Av. de la Praille, 1227 Carouge, T 022 329 31 96

L'Artisan des Saveurs Fontaine SA, 6 Av. des Communes-Réunies, 1212 Grand-Lancy, T 022 794 32 38

Marc Graf, 7 Chemin de la Chapelle, 1233 Bernex, T 022 850 04 45

Dairy Update

The big news at Plan-les-Ouates-based Laiteries Réunies is that they recently started packaging Geneva Whole Milk in one-liter bricks. Previously the product, which wears the Genève Région Terre Avenir, or GRTA, label (see p. 10 for more about the label) was available only in 3-liter packs. Not yet confirmed is the news that the new liter packs may also henceforth be available in supermarkets, unlike the 3-liter pack which was sold at Manor but mainly through a

network of Geneva farm stores most of which are listed on pp. 7-13.

Geneva whole milk is collected by Laiteries Réunies from the canton's five dairy farmers, packaged and distributed.

Laiteries Réunies is a Swiss company structured like a cooperative and managed by a holding company, LRG Groupe SA, along with several other companies in the dairy and meat product sectors, in trade, and in logistics and transport. Pierre Charvet, director general and head of the dairy arm, tells *Terrific Terroir* that Laiteries Réunies recently added some GRTA label yoghurts (natural, strawberry and apricot) to its assortment. The company also produces Tomme de Genève, a cheese they sell in a "normal" version and in another version ("à poêler") meant to be pan-fried and served semi-melted.

Laiteries Réunies will be serving its GRTA Tomme as part of the Gourmet Rally cheese course on August 16 (see article on pp. 4-5).

More about the company and its products at www.laiteries-reunies.ch.



PHOTO COURTESY OF LAITERIES RÉUNIES



There are 22 cantonal breads in Switzerland – this is Geneva's. To see all 22 go to:

www.newlyswissed.com/blog/wp-content/uploads/2012/06/swiss-breads-by-canton.pdf

The Best Bread

Presently being re-worked is the www.boulangerie-genevoise.ch website which features the complete list of Geneva's artisan-breadmakers – and since the site is run by the professional association to which these bakeries belong it's really the only place to get that info. So while we wait for the info to come back online, here are the names of some artisan bakeries with branches around town: www.boulangerie-ruckstuhl.ch, www.wolfisberg.org, www.pouilly.ch, www.pougner-geneve.ch, www.boulangerie-philippe-taille.ch. Otherwise just look for the word "artisan-boulangier" on bakery storefronts, it's your guarantee that you'll be getting a craft product.

Thanks to Schweizer Bäcker-Confisere, Bern, www.swissbaker.ch for the photo.

Spotlight on Pears

In traditional Geneva cooking, pear desserts are among the most popular – in compotes, but also pear pie, as in the famous *Tarte aux Poires à la Genevoise* which depending on the recipe also contains raisins, zest of orange and lemon, walnut oil, cinnamon, cream. (There's a nice recipe in English for Geneva-Style Pear Tart at WWW.THEWORLDWIDEGOURMET.COM/RECIPES/GENEVA-PEAR-TART.)

Another Geneva pear specialty is the *rissole*, a turnover with a pear filling made from a very special kind of little pear that is virtually inedible it's so hard and has to be cooked for hours to soften.



PHOTO COURTESY OF DETA

So why not buy a few delicious local pears – along with some apples – and make the following recipe? It is one of five recipes designed specifically around Genève Région – Terre Avenir (GRTA) products, in this case the fruit.

Apple and Pear Compote with Black and White Chocolate Sprinkles

Cooking time for the fruit: 7 minutes

Preparation time: 20 minutes

Ingredients for 4 people:

800 grams of Golden apples
600 grams of Williams pears
80 grams of sugar
20 grams of 85% dark chocolate
20 grams of white chocolate
1 lemon – squeeze it for the juice
1 soup spoon of orange flower water
Some candied orange peel (optional)*

Cut the apples and pears into little pieces and cook them in a bit of boiling water. As soon as they are well-cooked, take them out of the

pot and sprinkle lemon juice on them, then use a fork to mash them. Add the sugar and the orange flower water and mix gently. Let cool, then refrigerate.

To prepare the compote, pour the fruit into a bowl or individual verrines and cover with the chocolate sprinkles, adding a bit of candied orange peel if desired.

* To make the candied orange peel, first peel an orange then cut the peel into narrow strips. Blanch the pieces three times, changing the boiling water you use each time. Then place the peels in a mixture of 50% water and 50% sugar and add a little grenadine.

Permission to use this recipe was kindly granted by Geneva's Dept. of the Environment, Transport and Agriculture (DETA). More at [HTTP://GE.CH/AGRICULTURE/MANGER-ET-BOIRE-GENEVOIS](http://GE.CH/AGRICULTURE/MANGER-ET-BOIRE-GENEVOIS).



PHOTO COURTESY OF DETA

Roussillon Fleurs – Artisan Florist

At the foot of a cluster of those ubiquitous Meyrin apartment blocks, a bit hidden from the road, is Roussillon Fleurs – not a garden center as one might at first imagine on approaching, but a nursery for annual plants and perennials and a flower shop. This is not the place to come if you're looking for gardening tools or products, but yes if you want a wide assortment of plants – they're strong on flowering plants – including vegetables and herbs, some growing in greenhouses and some displayed in pots around the property. Then there is the flower shop itself, where one can buy cut flowers or order bouquets and arrangements for any occasion.

One extra little treat here is the garden, which features hundreds of flowering plants around a frog-filled pond. It's a place to spend a reflective moment and it's a learning space as well as all the plants have a label bearing their name.



PHOTO GAIL MANGOLD-VINE



PHOTO GAIL MANGOLD-VINE

Roussillon's website bears checking out – they have over 100 annual plants, all listed with photograph. And there's a section on perennials with the plants are also listed by their botanical name – it includes an impressive list of plants native to Switzerland or naturalized, also with photos, all of which are available at Roussillon.

Altogether, Roussillon offers over 700 varieties of plants.

Owner Rémy Abbt bought Roussillon 10 years ago after it had already been going strong for 30 years. He is a floriculturist, and his wife Valérie is a florist. Abbt, who is half English himself, employs a garden coach, Alexandre Monnet, who speaks English and has extensive knowledge of

English gardens. His services are very popular with the English-speaking community, Abbt says.

On Saturday June 14, 2014, Roussillon is having an Open House Day – an ideal opportunity to come and discover this out-of-the-ordinary place.



PHOTO GAIL MANGOLD-VINE

Roussillon Fleurs, 70, Chemin des Ceps, 1217 Meyrin, T 022 782 90 12, WWW.LEROUSSILLON.CH. Open Monday through Friday 9 a.m. to 12:30 p.m., and 1:30 to 6:30 p.m., Saturday 9 a.m. to 4 p.m. Credit cards accepted. They deliver all over the canton.

For the names of other growers and florists in Geneva see WWW.GENEVETERROIR.CH.

French actress Carole Bouquet is the god-mother of the 2013 vintage of Geneva wines. Paolo Basso, a holder of the Best Sommelier of the World title, is the godfather.

The Wine Scene

Some Basic Info about Geneva Wines

Geneva is Switzerland's third largest wine-producing canton, after Valais and Vaud. Vineland twines through residential areas and around villages, some of them less than 10 minutes from city center, and covers about 1,500 hectares of the canton's total surface of 282 km² (about 109 square miles).

Geneva boasts the largest wine-growing community in all of Switzerland, Satigny on the Right Bank, but there are vineyards and wineries in all parts of the canton – on the Left Bank, between the Rhône and Arve rivers, and in Céligny, two tiny Geneva exclaves in the canton of Vaud.

Some 2014 Wine Tasting Events

Caves Ouvertes Open House at Geneva's wineries	May 24, 2014	Canton-wide, see pp. 19-20
Vinathon A walk through grape country with winery pit stops	June 14, 2014	Point of departure Right Bank Mandement: for details check website WWW.VINATHON.CH
Rallye Gourmand A 4-mile walk through wine country with food and wine served along the way	August 16, 2014	Point of departure: Railroad station in Satigny (Right Bank), see pp. 4-5
Russin Harvest Festival Flower parade, market, music, good food, and a Connoisseur's Corner with a large selection of Geneva wines	September 20-21, 2014	Russin (Right Bank), see p. 21 WWW.FETEDSVENDANGESRUSSIN.CH
Vendange Comme Autrefois Pressing grapes the old-fashioned way in an historic lake-side village; drink "must," and enjoy baked goods made by local women. Area wines for sale	October 5, 2014, 11 a.m. to 4:30 p.m.	Hermance (Left Bank) – Caveau des Vignerons Arve et Lac, 35 rue du Midi. For more info call Jaques Naef, 022 751 13 20
Fête de la St. Martin Open House Day of all wineries in this charming village: good food, music and entertainment go hand in hand with the wine tasting	November 8, 2014, 10:30 a.m. to 5:30 p.m.	Peissy, Satigny (Right Bank). For more info call Bernard Rochemaix, 022 753 90 00
Barkavin Salon of Geneva wines and spirits, on a (moored) lake boat	November 20 and 21, 2014, 6 - 10 p.m.	Geneva City (Left Bank), Jardin Anglais. WWW.BARKAVIN.CH
"Vin Nouveau" Day Some 20 members of the Geneva chapter of the Swiss Winegrowers' Association have Open House to taste their new wine	November 22, 2014, 10 a.m. to 4 p.m.	Canton-wide. List of participating wineries will be posted on WWW.VINS-GENEVE.CH or contact AGVEI@BLUEWIN.CH for more info

There may be changes to the above, and new events, so check WWW.GENEVETERROIR.CH to stay up to date. For Fêtes de Genève, August 1 brunch, Semaine du Goût, Les Automnales, Escalade and more events where Geneva wines can be sampled see calendar on p. 8.

Wine is best enjoyed in moderation.

Production

Presently producing some 10 million liters of wine annually (8,229,097 million in 2013, or 2,173,897 US gal lqd), 54.8% of it red (in 2013) and the rest white, Geneva has experienced a remarkable renaissance in both the quality and the variety of its wines.

Recent years have seen broad diversification of grape varieties, away from a focus on Chasselas and Gamay, and an upsurge in the number of winegrowers who are trained enologists. Their spirit of creativity puts them in the vanguard of Swiss winemakers.

But Geneva has also led the way in Switzerland in two other respects: its sustainable growing techniques (IP, organic), and as the first Swiss canton to introduce *Appellation d'origine contrôlée* (AOC) regulation.

Kinds of wine

Just some of the exciting wines being produced in Geneva today include full-bodied red blends, subtle oak-aged vintages, sophisticated sparkling wines, and exquisite sweet wines. There is also an upsurge in well-made, image-changing Chasselas and Gamay wines.

While dozens of grape varieties are grown in Geneva, among the most prevalent whites are Aligoté, Chardonnay, Gewürztraminer, Pinot Blanc, Pinot Gris, RieslingxSylvaner, Sauvignon Blanc, Viognier and of course Chasselas. Dominant reds include Dunkelfelder, Cabernet Franc, Cabernet Sauvignon, Merlot; two relative newcomers, Gamaret and Garanoir, have joined the ranks of Geneva's flagship varieties alongside Gamay and Pinot Noir.

"The Spirit of Geneva"

"L'Esprit de Genève" wines are the fruit of a canton-led project to celebrate Geneva in vintages that meet pre-defined criteria but also reflect the creativity and individuality of each winery taking part.

Nineteen wineries produce a red blend that the rules say has to contain a minimum of 50% Gamay and a minimum of 20% Gamaret and/or Garanoir while 20% of the blend can be made up of other varieties chosen by the winemaker, typically Merlot or Cabernet Sauvignon.

The amount of oak aging is up to the winery, but the results bar none count among the most voluptuous and concentrated of Geneva wines, reinforcing the canton's newfound reputation for top-flight red blends.

More about "L'Esprit de Genève," including participating wineries, at WWW.GENEVETERROIR.CH (English version, under Products then Wine).

The Geneva Wine Selection Awards

In May, as they have since 2000, local wine professionals and members of the hospitality



2013 Geneva Wine Selection Award winners, from left winemaker Eric Leyvraz (Domaine des Bossons, Peissy) holds the "Cafétières Restaurateurs" trophy for his 2009 sparkling wine Cuvée Grande Réserve Sec; René Desbaillets (Domaine des Abeilles d'Or, Chouilly) got the Press Prize for his 2012 Sauvignon; Sébastien Dupraz (Cave des Chevalières, Soral) won first prize for his 2012 Chasselas; and Jean Malet (Cave des Bailleys, Russin) got the Geneva Hotel School prize for his 2012 Merlot. Photo courtesy of OPAGE.

industry, specialized press and general public gather for three high-intensity mornings of wine tasting. Typically they taste some 700 (725 in 2013) Geneva vintages from about three-fourths of the canton's 100 or so wineries.

OPAGE publishes a free booklet every year with the top-performing wines – just a picture of the bottle and name of the winery – in time for a prize-giving ceremony held at the Hôtel de Ville in the Old Town in June. It can be accessed online at WWW.GENEVETERROIR.CH (French version, under Produits, Vins, Concours, Sélections des vins de Genève, Palmarès). In 2013, 69 wines were awarded gold medals.

At the Geneva Wine Selection Awards, the winemaker whose wine got the highest number of points wins the right to keep until the next year a small bronze cast of a wild boar by famed local artist Robert Hainard (1906-1999). A Press Prize (Hainard print of a weasel) and the Geneva Hotel School Prize (baby boar in bronze, also by

Hainard) are handed out for favorite wines. An Hainard fox is the latest annual prize, awarded by the "Cafétières Restaurateurs" – Geneva's café and restaurant industry.

The prizes are tongue in cheek – wild boars for example are the bane of a winegrower's existence because of the havoc they wreak in vineyards. The weasel is a reference to journalists' propensity for "weaseling out" information.

Part of the reason for Geneva's stellar performance at international competitions is that only wines which have won at the Sélections are entered, so in this sense the local competition fills a kind of pre-selection role and quality filter for the wines presented internationally.

International and Swiss awards

Great results are regularly achieved in competition by Geneva wines – for the first 2014 results, see the box on this page. Press releases about wines that win prizes in Switzerland and abroad throughout the year can be found at WWW.GENEVETERROIR.CH (English version, under Products, Wine, Competitions).

The 2013 vintage

According to the report entitled *Contrôle officiel de la vendange 2013*, this vintage's wines are fresh and expressive, "the white aromatic varieties strong on the perfumes that typify them, while the classic whites like Chasselas, Chardonnay, Pinot Blanc and Pinot Gris stand out for being particularly expressive. As for the red varieties, despite concentration slightly inferior to the last three vintages, they still have a very good structure, the Pinot Noir with very fruity griotte aromas, the Gamay with aromas of crunchy red fruit, and the Gamaret with aromas of dark red fruit and spices." If you read French, link through to the annual report from [HTTP://ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE).

At the **Chardonnay du Monde** (WWW.CHARDONNAY-DU-MONDE.COM) competition in Ravatys, Burgundy, France, which took place from March 12 to 15, Geneva winemakers won a total of eight silver medals. The winning wineries were Domaine Les Hutins (Dardagny), Domaine de Champvigny (Bourdigny), Domaine du Centaure (Dardagny), the Clos de Céligny, La Gara (Jussy), Les Perrières (Peissy), and the Cave de Genève (Satigny) for its Baccarat sparkling wine and its *Trésor*.

The only Swiss wine to receive a gold medal at the **Concours Mondial de Sauvignon** (WWW.CMSAUVIGNON.COM) held in Bordeaux, France, on April 11-12, 2014, was the Cave de Genève's Sauvignon Blanc de Genève *L'Aiglette* 2012. Domaine du Paradis (Satigny) won silver in the competition.

Big 2014 Winners So Far

The **International Competition of Gamay** (WWW.CONCOURSGAMAY.COM) took place in Lyon, France, on February 1, 2014 – and Geneva walked away with two gold medals and four silver medals. Gold went to Les Perrières (Peissy) for its Gamay de Peissy 2012, and to the Domaine des Alouettes (Bourdigny). Silver went to Domaine des Abeilles d'Or (Chouilly), Domaine des Charmes (Peissy), Clos des Pins (Dardagny), and Les Perrières (Peissy).

At the **Vinalies Internationales** (WWW.VINALIES-INTERNATIONALES.COM) wine competition in Paris, held this year from March 1-5, Domaine du Paradis (Satigny) took gold for its Sauvignon Blanc 2012, while Les Vallières (Satigny) also won gold for its Sauvignon Blanc *Magie Blanche* 2012. A silver medal went to the Cave de Genève (Satigny) for its Viognier de Genève 2012.

Introduction to wine-tasting

Course facilitator Simone de Montmollin, a qualified enologist, mixes theory and practice as she leads a tasting of between 8 and 10 different Geneva wines that will give you not only a good idea of the variety of wines produced in the canton but teach you the basics of wine tasting.

Date: Wednesday, September 17, 2014

Time: 7-9 p.m.

Place: Maison du Terroir, 93 Route de Soral, 1233 Lully (Bernex). **By car:** Route de Chancy, turn off at Route de Soral. A few free parking places are available. **Public transportation:** take Tram 14 to Croisée de Confignon, then Bus S (direction Sézenove) to the Maison du Terroir stop – time table at WWW.TPG.CH.

Price: CHF 40 per person. Maximum number of participants: 24.

Please register sooner rather than later at WWW.GENEVETERROIR.CH (English version under Courses, fill out the form marked Inscription). For more information call 022 388 71 55.

There are also wine courses given by local winemakers in French; check these out at WWW.GENEVETERROIR.CH (French version, under Cours).

Finding out more

In addition to the wealth of English-language resources listed in this magazine:

- For those who read French or German – the 2014 supplement on Geneva wines produced by the prestigious Zurich-based wine magazine *VINUM*. Hard copies in French or German are available free of charge through NJAEGER@OPAGE.CH.
- If you read French, and have a facts-and-figures-oriented curiosity about winegrowing, do consult [HTTP://ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE). It also links to GeoVIT, an impressive information tool that represents a Swiss "first."

Buying Wine at the Airport

Many visitors to Geneva don't get a chance to buy wine at a winery or seek out a wine store before they leave. However, no worries. In the Departure transit zone at Geneva International Airport check out the Cave de Genève wines at the duty-free shop. Sold by the bottle, these include Chasselas, Chardonnay, Pinot Blanc and a white blend, with reds represented by a Gamay and a Pinot Noir. There are also two rosé wines available: Rosé de Gamay AOC and Œil de Perdrix de Genève AOC. The wines are from their *Vieilles Vignes* (Chasselas, Gamay) and *Personnalités de Genève* series about which more at WWW.CAVEDEGENEVE.CH.

Focus on Organic and Biodynamic Wines Winemaker Profiles

Domaine de la Devinière, Satigny (Right Bank)

Winemaker Willy Cretegy is an activist who created the La Vrille movement which fights for sustainable development. His winery has been meeting Swiss Bio (www.bio-suisse.ch) requirements for producing organic wine since 1995.



Willy Cretegy

PHOTO COURTESY OF OPAGE

The requirements forbid the use of weed killers and artificial fertilizers (the main causes of soil pollution) and also ban the use of chemical treatments to fight disease.

In winemaking Cretegy uses fewer sulfites – needed to stabilize and preserve wine – than are used in conventional wines.

Among the other sustainable actions Cretegy has taken is asking clients to return empty wine bottles so they can be washed and reused. Rainwater, used among other things to wash winery equipment, is collected. And they've installed a 200 square meter photovoltaic solar power plant that feeds energy back into the SIG utility company grid.

The Domaine de la Devinière produces some 15 organic wines: whites from Aligoté, Gewürztraminer, Sauvignon Blanc, Pinot Blanc, Pinot Gris, Chardonnay, Chasselas, Riesling-Sylvaner and Viognier grape varieties; reds from Gamay, Pinot Noir, Gamaret, Garanoir, Diolinoir, Cabernet Sauvignon and Merlot; a *crémant* sparkling wine made from Pinot Blanc; and a dessert wine made from Gewürztraminer.

Cretegy is a big one for outreach, and is present at many fairs and expos in Geneva and elsewhere as well as the weekly Grottes, Plainpalais and Rive markets in the city (see p. 12). He has also made his winery more approachable by having an English version of his website. In addition, his wines are available in restaurants

everywhere from the Gasthaus zum Schäfli in Trogen (St. Gallen) and La Fine Bouche in Zurich to several Terroir Ambassadors (see p. 22-23) in Geneva: Le Dix Vins in Carouge, Le Café de Peney in Satigny, the Auberge Communale de Meyrin, and Le Creux de Genthod in Genthod. The wines sell both at conventional wine stores like Chez Beco in Satigny and Manor department store, but equally in health-food shops like Le Marché de Vie in Eaux-Vives.

Domaine de la Devinière, 101 Route du Mandement, 1242 Satigny, T 022 753 22 87, mobile Willy Cretegy 079 626 08 25, www.la-deviniere.ch.

Open Wednesday and Friday from 4 to 7 p.m., Saturday from 10 a.m. to 4 p.m., and by app't. Credit cards accepted.

Domaine de Miolan, Choulex (Left Bank)

Bertrand Favre has been farming these 60 hectares in the communes of Left Bank Choulex and Vandoeuvres since 1997. Fifty five of the hectares are devoted to arable crops, and five to winegrowing. The grape varieties he cultivates are Chasselas, Muscat, Scheurebe, Sauvignon Blanc and Gewürztraminer, along with Garanoir, Gamaret, Gamay, Pinot Noir, Merlot, Cabernet Sauvignon and Cabernet Franc for a total of 12 in all.

As far as viticulture is concerned, he focuses on low yields and methods that are as “natural and gentle as possible,” and that goes for the winemaking too. After starting out with integrated production methods, he moved via organic farming – his wines are certified by Bio-Suisse (www.bio-suisse.ch) – to biodynamic methods which replace the use of chemical products in the vineyards with natural treatments for the vines such as infusions (tisanes) of plant extracts or decoctions (boiled plant extracts).

Favre produces some 18 wines – red (oak-aged and not), white, rosé, as well as a dessert wine and a sparkling wine.

“We add as few sulfites as possible. Our biggest dose of them is equivalent to what we're taught in wine-growing college is a normal dose. Unfortunately nothing has been found to replace sulfites as a preserving and stabilizing agent, and producing long-lasting stable wines is also important to us.”

Favre says his wines are available at the Ferme du Budé farm store (see p. 7) and Les Mangeurs in Pâquis (p. 11). They are also to be had at that fun venue Les Trois Bouchons in Vésenaz as well as at Terroir Ambassadors Café Papon, Auberge des Vieux-Chênes in Presinge, Café des Amis in Choulex (pp. 22-23) and many more local eateries.

Besides discovering the wines there are two other compelling reasons to head out this way. The first is that Chemin des Princes where Domaine de Miolan is located is a historic route so-named because it's where the Savoy salt convoys came through on their way from salt mines in France to ship the goods across Lake Léman from Collonge-Bellerive. The second is that the complex Favre's tasting facility is in is a fine example of 19th century farm architecture that gets high marks from the Society for the History of Art in Switzerland.

Domaine de Miolan, 83 Chemin des Princes, 1244 Choulex, T 079 449 05 74, www.domainedemiolan.ch.

Open Friday from 5 to 7 p.m., and Saturday from 10 a.m. to noon, or by app't. Credit cards accepted.

Domaine Château l'Évêque, Jussy (Right Bank)

Alexandre Mévaux makes biodynamic wines. Biodynamic agriculture, a kind of holistic organic farming, is the brainchild of anthroposophist Rudolf Steiner (1861-1925). While many of its methods are similar to other types of organic farming, there is a spiritual component to biodynamic growing – such as astrologically determined



Alexandre and Martine Mévaux

PHOTO COURTESY OF CHÂTEAU L'ÉVÊQUE

times for sowing and planting – that some may consider wacky.

“Our vines are biodynamically cultivated in accordance with terrestrial and cosmic rhythms. This makes for perfect grapes with an authentic taste,” says Mévaux and indeed the grapes are an impressive sight, exuding a kind of healthy energy, and the difference applies to their concentrated taste and aromas too.

Château L'Évêque wines bear both the Bio-Suisse (www.bio-suisse.ch) and Demeter (www.demeter.net) labels – Demeter sets the standard internationally for biodynamic products. There are some 12 of them made from 10 varieties grown on 7 hectares – Chasselas, Pinot Blanc, Chardonnay, Sauvignon Gris, Gewürztraminer, Gamay, Pinot Noir, Gamaret, Merlot, and the unusual Cabernet Jura, a new variety “that is very resistant to disease, and has a great taste.”

Mévaux also farms 35 hectares of arable crops and grows raspberries that – in July – he sells direct from the farm as well as to Manor.

It was Mévaux who, when he took over the farm from his dad Yves in 2006, installed the winemaking facility. He shares the same approach to sulfites as winemakers Cretegy and Favre and uses 20 milligrams of sulfites per liter – a very small amount.

Château L'Évêque wines, which are mostly sold by a distributor, are available in stores and restaurants including the local Jussy eateries Auberge de la Ferme (La Renfile) and La Couronne; the Auberge de Confignon; Michelin-starred Cigalon; and the Hotel Angleterre. Mévaux's business partner and wife, Martine Saucy Mévaux, also points to restaurants in other parts of Switzerland, in Basel and the canton of Jura.

Domaine Château L'Évêque, 19 Route de Château L'Évêque, 1254 Jussy, T 022 759 01 90 and 079 263 22 65. Open by app't. Credit cards not accepted.



Bertrand Favre

PHOTO COURTESY OF OPAGE

Caves Ouvertes

Open House Day at Geneva's wineries

Saturday, May 24, 2014

The info

What is Caves Ouvertes about?

Open House Day is when new wine is launched (by May, some two-thirds of the wine made from the grapes harvested the previous autumn is bottled and ready to be marketed). This is an annual occasion when serious quantities of Genevois get out to the countryside to check in with their favorite winemakers and purchase wine for their cellars. Many turn up with the kids and the family pooch in tow and make a day of it – the wineries set up tents with picnic tables, sell food, and some also feature entertainment. The atmosphere is convivial and informal.

The wineries: Geneva's independent wineries and selected sellers of Cave de Genève wines are listed by location on pp. 19–20.

Caves Ouvertes opening hours: Generally, 10 a.m. to 5 p.m. That's the rule of thumb if you're just stopping off in villages and wandering into whichever places catch your eye. However, *if you have specific wineries you wish to visit: check their websites or call ahead to make sure they'll be open and for how long. Most but not all of Geneva's wineries are open for Caves Ouvertes.*

Cost: wine tasting is free, but expect to pay 5 francs for a tasting glass which you carry with you to all other wineries you visit during the day, and then take home. Some wineries also sell food and provide tables; families and groups of friends often set up for lunch, buying a bottle of wine to go with their meal. Entertainment is free

and parking is free, but do check out 'Getting around' (below) before deciding on what mode of transportation to opt for.

Paying: cash (Swiss francs) only. If purchasing wine for your cellar, credit cards are okay *if* the winery accepts them (not always the case, or not under a certain amount). Geneva residents can ask for a bill and postal payment slip.

Getting around: provided you wine taste the pro way (spitting out), or have a non-tasting designated driver, your car is the best option – especially if you plan on buying wine. Many who wine taste the pro way – and not too profusely – opt for cycling since purchases can be delivered to home or office for a relatively modest minimum order; delivery is often free to Geneva addresses. For public transportation, log on to www.tpg.ch, Horaires & Réseau; for the RER to Satigny, check www.cfe.ch or call 0900 300 300. Shuttle buses loop around some wine villages; call 0900 022 021 for details. However you choose to travel, we recommend that you hit the Right Bank Mandement area early since – being the place with the highest concentration of wineries – it attracts the most people and crowds up fast.

How about getting a group of friends together and sharing the cost of renting a minibus with driver? Companies are listed under Minibus in the Geneva phone directory.

Geneva's Wineries by Region

Website for wines sold by Cave de Genève reps: www.cavedegenve.ch
Map of the canton on p. 3.



PHOTO COURTESY OF OPAGE

Right Bank – Céligny

- Les Vins du Crieur Public et de la Sorcière* (079 636 66 22)
- Le Clos de Céligny (www.clos-de-celigny.ch)

Right Bank – Bellevue, Collex-Bossy, Genthod

Bellevue

- Domaine de Colovrex* (079 637 93 25)

Bossy

- Cave de Genève rep: C. Mercier* (022 774 15 06) – Caves Ouvertes 2014: see under Collex.
- Domaine Girod Frères (022 774 16 97)
- Jacquat Frères* (079 606 46 37)
- La Vigne à Bossy (022 774 12 30)

Collex

- Cave de Genève rep: J. Mermillod (022 774 34 12). For Caves Ouvertes 2014 he will be joined by Eric Porchet from Russin and Claude Mercier from Collex.
- Domaine du Château de Collex (www.domaineduchateau.ch)

Genthod

- Cave de Genève rep: Y. Humbert* (022 774 16 38)

Right Bank – Mandement Area

Bourdigny (Satigny)

- Cave de Genève reps: P. Graber* (022 753 16 57), La Pérolière SA, A. Revaclier (022 753 12 48), M. Roset (022 753 14 52), B. Vuilliez* (www.vignolles.ch)
- Domaine de Champvigny (www.champvigny.ch)

- Domaine des Alouettes (022 753 13 70)

Chouilly (Satigny)

- Cave de Genève reps: J. and D. Dugerdil (022 753 17 44), M. Penet* (022 753 17 83 and 079 677 09 30)
- Clos du Château (www.closduchateau.ch)
- Domaine du Crêt – Berthaudin, 43 Routes des Jeunes, 1227 Carouge* (022 732 06 26)
- Domaine de la Clé de Sol (www.cledesol.ch)
- Domaine des Abeilles d'Or (www.abellesdor.ch)

Dardagny

- Cave de Genève reps: P. and C. Bersier-Ramu* (022 754 13 95), C. Bellevaux* (022 754 15 33), F. Pottu* (022 754 12 64)
- Clos de la Donzelle (www.closdeladonzelle.ch)
- Clos des Pins (022 754 14 57)
- Domaine de la Planta (www.domainedelaplanta.ch)
- Domaine des Crêts (022 754 12 64 and 079 456 19 34)
- Domaine des Faunes (www.les-faunes.ch)
- Domaine des Rothis (www.domaine-des-rothis.ch)
- Domaine du Centaure (www.domaine-du-centaure.ch)
- Domaine Dugerdil Dardagny (www.domaine-dugerdil.ch)
- Domaine Les Hutins (www.domaineleshutins.ch)
- Les Secrets du Soleil (022 754 13 84)
- Stéphane Gros* (www.stephane-gros.ch)

Essertines (Dardagny)

- Domaine de Chafaleit (www.domainedechafaleit.ch)

- Domaine des Esserts
(WWW.DOMAINEDESSESSERTS.CH)

La Plaine (Dardagny)

- Cave de Genève rep:
P. Duvernay* (022 757 06 89)

Meyrin

- Cave de Genève reps:
P. Abbé* (022 341 14 64), F. Grunder*
(022 782 57 07)
- Paul-Henri Soler (022 340 64 38)

Peissy (Satigny)

- Cave Les Crétets (WWW.LESCRETETS.CH)
- Domaine des Bossons
(WWW.DOMAINE-DES-BOSSONS.COM)
- Domaine des Charmes
(WWW.DOMAINEDESCHARMES.CH)
- Domaine des Trois Etoiles
(WWW.TROIS-ETOILES.CH)
- Domaine Grand' Cour* (022 753 15 00)
- Les Perrières (WWW.LESPERRIERES.CH)

Peney (Satigny)

- Domaine des Pendus
(WWW.DOMAINE-DES-PENDUS.CH)
- Les Balisiers (WWW.BALISIERS.CH)

Russin

- Cave de Genève reps:
D. Girardet (022 754 10 39), F. Pittet*
(WWW.LAFERMEENCHANTEE.CH), D. Penet*
(022 754 17 21), E. Porchet* (022 754 13 39)
– Caves Ouvertes 2014: see under Collex.
- Cave des Baillets (022 754 14 97)
- Domaine des Molards (WWW.MOLARDS.CH)

Satigny

- Cave de Genève (WWW.CAVEDEGENEVE.CH)
- Château des Bois (WWW.CHATEAUDESBOIS.CH)
- Les Gondettes (WWW.LESGONDETTEES.CH)
- Domaine de la Comtesse Eldegarde* (022 753 06 65)
- Domaine de la Devinière
(WWW.LA-DEVINIERE.CH)
- Domaine de la Roselle
(WWW.DOMAINESTERROIRS.COM)
- Domaine du Nant d'Avril*
(WWW.NANT-DAVRIL.CH)
- Domaine du Paradis
(WWW.DOMAINE-DU-PARADIS.CH)

- Le Grand Clos* (022 753 12 30)
- Les Vallières (WWW.LESVALLIERES.CH)

Vernier

- Cave de Genève rep:
M. Zeller*
(WWW.FERME-DES-GRANDS-BOIS.CH)

Rhône/Arve

Aire-la-Ville

- Cave de Genève rep: C. and V. Bosson
(ESIZE.WORDPRESS.COM)
- L'Aérien* (022 757 58 88)

Athenaz (Avusy)

- Cave de Genève rep: S. Terrier* (022 756 13 70)
- Domaine des Graves
(WWW.DOMAINEDESGRAVES.CH)

Avully

- Domaine de la Printanière
(WWW.LAPRINTANIERE.CH)
- Domaine du Courtil (022 756 28 74)

Avusy

- Domaine de Champlong (022 756 27 89)

Bernex

- Cave de Genève reps:
A. Tremblat* (022 757 39 13), O. Yerli* (022 757 19 20)
- Au Petit-Gris (022 757 10 18)
- Christian Guyot* (WWW.VINS-GUYOT.CH)
- Domaine de Beauvent
(WWW.CAVE-DE-BEAUVENT.CH)

Cartigny

- Cave de Genève reps:
J. Buri* (022 756 18 73), R. Cocquio* (022 756 19 14)

Laconnex

- Cave de Genève rep: S. Läng* (079 252 91 74)
- Château de Laconnex
(WWW.CHATEAUDELACONNEX.CH)
- Domaine des Trois-Lacs (022 756 20 34 and 079 243 82 30)
- Domaine du Bossatier* (022 756 25 48)
- Domaine Jean Batardon (079 637 62 71)
- Les Vignes du Pêcher
(WWW.LACONNEX-BEACH.CH/PECHER)

Landecy (Bardonnex)

- Cave de Genève rep: J. Despraz* (022 771 24 66)
- Domaine du Grangier* (022 743 19 66)

Lully (Bernex)

- Cave de Lully (022 757 15 89)
- Cave des Oulaines
(WWW.CAVE-DES-LOULAINES.CH)

- Domaine des Bonnettes
(WWW.BONNETTES.CH)
- Domaine des Curiades (WWW.CURIADES.CH)
- Mermoud Vignerons*
(WWW.MERMOUD.CH)
- Vignoble de l'Etat (WWW.GE.CH/VIGNOBLE)

Perly

- Domaine de Quédan* (022 771 44 68)

Plan-les-Ouates

- Distillerie et Cave de Saconnex d'Arve
(022 771 10 38)

Sézenove (Bernex)

- Cave de Sézenove
(WWW.CAVESEZENOVE.CH)
- Les Grands Buissons
(WWW.GRANDS-BUISSONS.CH)

Soral

- Cave de Genève reps:
S. Battiaz* (022 756 14 15), J. Dupraz* (022 756 26 02), G. Thévenoz* (022 756 12 00)
- Cave des Chevalières
(WWW.CAVE-DES-CHEVALIERES.CH)
- Domaine Château Rougemont (022 756 42 65)
- Domaine de la Mermière
(WWW.MERMIERE.CH)
- Domaine des Lolliets (WWW.LOLLIETS.CH)
- Domaine du Faubourg
(WWW.DUFAUBOURG.CH)
- SYD - Vins Stéphane Dupraz
(WWW.SYDUPRAZ.CH)

Troinex

- La Pierre-aux-Dames
(WWW.MAISONFORTE.CH)

Veyrier

- Domaine du Petit-Veyrier (022 784 12 54)

Left Bank

Anières

- Domaine de la Côte d'Or
(WWW.LACOTEDOR.CH)
- Domaine des Ménades
(WWW.DOMAINEDESMENADES.CH)
- Domaine Villard & Fils (022 751 25 56)
- Les Parcelles (022 751 01 20)

Chevrens (Anières)

- Domaine des Champs-Lingot
(WWW.CHAMPS-LINGOT.CH)

Choulex

- Cave de Genève rep:
J. Rivollet (WWW.CREVE-CŒUR.CH)
- Domaine de Miolan
(WWW.DOMAINEDEMIOLAN.CH)
- Les Coudrays (WWW.LESCOUDRAIS.CH)

Collonge-Bellerive

- Cave de Genève reps:
A. Falquet* (079 487 09 25), C. Pilet-
Falquet (022 752 12 01), R. Dupraz* (022 752 32 14)

Cologny

- Domaine de la Vigne Blanche
(WWW.LAVIGNEBLANCHE.CH)

Corsier

- Domaine des Groubeaux (079 474 29 92)

Gy

- Cave de Genève rep: J.-M. Fonjallaz* (022 759 11 77)
- Cave de la Chéna
(WWW.CAVEDELACHENA.CH)
- Clos de la Zone (079 626 85 14)
- Domaine du Chambet
(WWW.CHAMBET.CH)

Hermance

- Domaine du Manoir (022 751 13 20)
- Domaine des Dix Vins (022 751 18 35)

Jussy

- Cave de Genève reps:
M. Dubouloz* (022 759 16 57), A.
Mévaux* (022 759 01 90), P. Wegmüller*
(076 568 75 91)
- Château du Crest
(WWW.DOMAINEDECREST.CH)
- Domaine de Château l'Evêque (022 759 01 90)
- La Gara (022 759 13 34)

Meinier

- Cave de Genève reps:
A. and M. Corthay*, Carre d'Aval (022 750 00 20), M. Favre* (022 759 18 56),
M.-L. and S. Favre* (022 752 11 12)
- Domaine de Bellebouche* (022 759 15 92)
- Domaine de la Tour (022 750 22 79)
- Domaine d'en Bruaz
(WWW.DOMAINEENBRUAZ.CH)

Presinge

- Cave de Genève rep:
J.-M. Chappuis* (022 759 11 39)
- Domaine de l'Abbaye* (022 759 17 52)

Vandœuvres

- Domaine des Bougeries* (022 750 16 05)

*** not open for Caves Ouvertes 2014 – may be subject to change. If you are set on visiting specific wineries, call ahead.**



PHOTO COURTESY OF OPAGE

Fête des Vendanges

Geneva's Harvest Festival in the village of Russin

Saturday and Sunday, September 20 and 21, 2014



PHOTOS COURTESY OF OPAGE

The info

What happens at the Fête des Vendanges?

Russin's Harvest Festival, Geneva's only harvest festival, is organized by residents of the tiny village of Russin (see map on p. 3) and volunteers from surrounding communities in the western part of the canton. The festival takes place for the 52nd time this year.

One of the great things about the Russin festival, which several tens of thousands of people attend over the two-day period, is that it can be so many things to so many. A family with kids? Entertainment and activities include a fun fair and of course the Sunday parade, and may include being able to pet small farm animals or pony rides.

On both days, a big attraction for adults and kids alike is the good food and drink available at stands and improvised eateries called *buvettes*. These include home-made baked goods (including the renowned local *polonais* cake) and Russin apple juice plus of course Russin AOC Chasselas and Gamay wines. Under no circumstances miss the "must" – grape juice pressed specially for the occasion only a few hours before kick-off on Saturday.

For some, the highlight of the festival is the Sunday market featuring terroir products and crafts by locals. Others come to attend the ecumenical service on Sunday morning.

Wine tasters, some with notebooks and pens at the ready, gather at the 'Coin des Connaisseurs' on the corner of Chemin des Christophes and Chemin de la Croix-de-Plomb where up to 135 wines from every part of the canton are sold by the glass.

Music is always a big part of the festival, ranging from costumed Swiss "oompah" bands playing Guggenmusik, to DJs and live bands playing a range of popular music styles.

Fête opening hours: Food and drink stands are open from 11 a.m. on Saturday. The festival opens officially at 4 p.m. and goes on until the wee hours. On Sunday, things get rolling at 8:30 and are in full swing by 11 a.m., winding down by 8 p.m. The parade begins after lunch, at 2 p.m.

No charge for: parking, musical entertainment, some activities for kids, and the parade.

Costs: food and beverages; market purchases; rides, games and



Russin 2013. Check out the huge cheese fondue with the Edelweiss flowers on the red pot

other fun fair entertainment. Payment in cash, Swiss francs only.

Getting there: by car, it's best to approach the village from Satigny. The road from La Plaine is closed off, so you will have to make a detour leading to Satigny and then head back towards Russin. Cars are directed to improvised parking lots in fields outside the village. **By RER train** from Geneva's main station Cornavin, a one-way ticket costs CHF 3.50 and the ride takes about 15 minutes. Timetables at 0900 300 300 or WWW.CFF.CH. Please note: in Russin, there's a 10-minute walk between village

and station. **Getting back on Saturday night:** the last train for Cornavin leaves at 10:29 p.m. Two buses for Cornavin leave from Russin train station after that, at 11:36 p.m. and 12:36 a.m. (Please double check all times listed here on the CFF site). In the wee hours there's **Noctambus** service, with buses leaving from the stop next to the village *épicerie*. Exact departure times and routes are available on the festival website.

Festival details may be subject to change, so check the website
WWW.FETEDSVENDANGESRUSSIN.CH.

Highlights of this Year's Harvest Festival

The president of the Fêtes des Vendanges organizing committee is Christian Tièche, a volunteer village fireman and resident of Russin.

He gives *Terrific Terroir* a sneak peek at this year's doings, which includes he says a whole revamping of the decorations that adorn the village.

In addition, this year the market that normally takes place on Sunday mornings will be held in a much bigger version all day Saturday and Sunday. "It's a combination terroir market, with local foods and produce, and crafts," says Tièche.

Another novelty this year is a French-language enology course given by a well-known enologist. It can accommodate up to 100 people, and will be held at the Tente de la Jeunesse at the entrance to the village. More details and registration info will be posted in due course on the festival website WWW.FETEDSVENDANGESRUSSIN.CH.

Nasca (WWW.NASCALIVE.COM), a popular Geneva pop-rock band, has been asked back this year. Appearing again too are Jouez Cool (WWW.JOUEZ-COOL.CH) a versatile group made up of members of Geneva's police force. They are by far not the only musical entertainment, and as usual there will be more brass bands than you can shake a stick at.



Jouez Cool in concert

Terroir Ambassadors

...the fifty-five restaurants so designated by OPAGE, Geneva's office for the promotion of its agricultural products, because they serve local produce and wines with pride. The logo was designed by Dardagny-based artist Albertine.



✓ = Open on Sunday ✓ = Open on Sunday, lunch only ✓ = Open on Sunday, dinner only

Right Bank – Céligny

Buffet de la Gare, 25 Route de Founex, T 022 776 27 70, WWW.BUFFET-GARE-CELIGNY.CH

Right Bank – Genthod

✓ Restaurant du Creux-de-Genthod (open March to December), 29 Route du Creux-de-Genthod, T 022 774 10 06, WWW.CREUXDEGENTHOD.COM

Right Bank – Mandement Area

Chouilly (Satigny)

✓ Auberge de Chouilly, 19 Crêt-de-Chouilly, T 022 753 12 03, WWW.AUBERGE-DE-CHOULLY.CH

Dardagny

✓ Auberge de Dardagny, 504 Route du Mandement, T 022 754 14 72, WWW.AUBERGE-DARDAGNY.CH

Meyrin

✓ (NEW MEMBER) Auberge Communale Meyrin, 13bis Avenue de Vaudagne, T 022 782 44 78, WWW.AUBERGE-MEYRIN.CH

Peissy (Satigny)

Café des Amis, 83 Route de Peissy, T 022 753 12 81, WWW.CAFEDESAMIS.CH

Peney (Satigny)

✓ Café de Peney, 130 Route d'Aire-la-Ville, Peney-Dessous, T 022 753 17 55, WWW.CAFEDEPENEY.CH

Russin

✓ Le Vignoble Doré, 332 Route du Mandement, T 022 754 11 13, WWW.VIGNOBLE-DORE.COM
✓ Restaurant La Chaumaz, 42 Route des Baillets, T 022 754 11 46

Satigny

Café du Soleil, 173 Route du Mandement, T 022 753 11 71

Vernier

La Grange, 64A Rue du Village, T 022 341 42 20, WWW.RESTOLAGRANGE.CH

Right Bank – Airport, International Quarter

Le Poivrier (restaurant open 7/7 during large expos; otherwise open Mon.-Fri., self-service), Palexpo, 30 Route François-Peyrot, T 022 761 15 00, WWW.PALEXPO.CH

✓ Seventys, Crowne Plaza Geneva (★★★½), 75-77 Avenue Louis-Casai, T 022 710 30 52, WWW.CPGVA.CH

✓ Latitude, Mövenpick Hotel & Casino Geneva (★★★★★), 20 Route de Pré-Bois, T 022 717 17 20, WWW.MOEVENPICK-HOTELS.COM
Vieux-Bois, Geneva Hotel School (closed school holidays), 12 Avenue de la Paix, T 022 919 24 26, WWW.VIEUX-BOIS.CH

✓ Woods, Hotel InterContinental (★★★★★), 7-9 Chemin du Petit-Saconnex, T 022 919 33 33, WWW.INTERCONTINENTAL-GENEVA.CH

Right Bank – Downtown

✓ Brasserie Bagatelle, Place des 22 Cantons, T 022 732 26 29

✓ Le Duo Restaurant and Bistro, Hôtel Manotel Royal (★★★★★) (restaurant closed weekends, bistro open weekends), 41 Rue de Lausanne, T 022 906 14 60, WWW.HOTELROYALGENEVA.COM

✓ Café de la Gare, Hôtel Montbrillant, 2 Rue de Montbrillant (★★★★★), T 022 733 77 84, WWW.MONTBRILLANT.CH

✓ Le Grill, Grand Hotel Kempinski (★★★★★), 19 Quai du Mont-Blanc, T 022 908 90 81, WWW.KEMPINSKI-GENEVA.COM

L'Entrecôte Couronnée, 5 Rue des Pâquis, T 022 732 84 45, WWW.RESTAURANTS-GENEVE.CH/ENTRECOTE-COURONNEE/ENTRECOTE-COURONNEE.HTM

Restaurant Edelweiss, Edelweiss Manotel (★★★★★) (dinner only; open Sunday night during July, August, September), 2 Place de la Navigation, T 022 544 51 51, WWW.HOTELEDELWEISSGENEVA.COM

Rhône/Arve

Aire-la-Ville

Café du Levant, 53 Rue du Vieux-Four, T 022 757 71 50, WWW.CAFEDULEVANT.CH

Avusy

✓ Café d'Avusy, 16B Route d'Avusy, T 022 756 26 70, WWW.RESTAURANT-CAFE-AVUSY-CHEZ-CASA.CH

Bardonnex

✓ Café Babel, 17 Place De Brunes, T 022 771 04 03

Carouge and Acacias

Brasserie La Bourse, 7 Place du Marché, T 022 342 04 66, WWW.RESTO.CH/LABOURSE
Café des Négociants, 29 Rue de la Filature, T 022 300 31 30, WWW.CHATEAUVIEUX.CH and WWW.NEGOCIANTS.CH

Le Dix Vins, 29b Rue Jacques-Dalphin, T 022 342 40 10

Grand-Lancy

Brasserie Europaille, 64 Avenue Eugène Lance, 1212 Grand-Lancy, T 022 794 70 40

Lully (Bernex)

Restaurant Les Curiades, 10 Chemin du Vieux-Lully, T 022 757 40 40, WWW.RESTAURANTLESCURIADES.CH

Onex

✓ Les Fourneaux du Manège, 127 Route de Chancy, T 022 870 03 90, WWW.FOURNEAUXDUMANEGE.CH

Plan-les-Ouates

Café de la Place, 143 Route de St-Julien, T 022 794 96 98, WWW.RESTAURANT-LAPLACE.CH

Sézegnin (Avusy)

✓ Au Renfort, 19 Route du Creux-du-Loup, T 022 756 12 36, WWW.RENFORT.CH

Sézenove (Bernex)

✓ Café Restaurant de la Fontaine, 5 Chemin des Grands-Buissons, T 022 757 21 08, WWW.RESTOLAFONTAINE.CH

Soral

Café Fontaine, 59 Route de Rougemont, T 022 756 14 21

Veyrier

Cercle du Salève, 2 Chemin J.-Ed. Gottret, T 022 784 10 98, WWW.CERCLE-DU-SALEVE.COM

Left Bank – Downtown

✓ Café du Centre, 5 Place du Molard, T 022 311 85 86, WWW.CAFEDUCENTRE.CH

Le Lyrique, 12 Boulevard du Théâtre, T 022 328 00 95, WWW.CAFE-LYRIQUE.CH

Left Bank – Old Town

✓ Au Pied de Cochon, 4 Place du Bourg de Four, T 022 310 47 97, WWW.PIED-DE-COCHON.CH

✓ Brasserie-Restaurant de l'Hôtel de Ville, 39 Grand-Rue, T 022 311 70 30, WWW.HDVGLOZU.CH
Café Papon, 1 Rue Henri-Fazy, T 022 311 54 28, WWW.CAFE-PAPON.COM

Left Bank – Plainpalais and Cantonal Hospital

(NEW MEMBER) L'Odéon, 60 Boulevard St-Georges, T 022 328 55 98, WWW.ODEONGENEVE.CH

Les Recyclables, 53 Rue de Carouge, T 022 328 23 73, WWW.RECYCLABLES.CH
L'Acluse, 9 Rue John Grasset, T 022 329 94 49

Left Bank – Suburbs and Countryside

Anières

✓ Le Cottage, 38 Rue Centrale, T 022 751 16 17, WWW.LECOTTAGE.CH

Choulex

✓ Café des Amis, 132 Route de Choulex, T 022 750 13 39, WWW.CAFE-DES-AMIS.CH

Collonge-Bellerive

✓ Café des Marronniers, 123 Route d'Hermance, T 022 752 59 57, WWW.CAFEDESMARRONNIERS.CH

Conches

Le Vallon, 182 Route de Florissant, T 022 347 11 04, WWW.CHATEAUVIEUX.CH and WWW.RESTAURANT-VALLON.COM

Gy

✓ Auberge de Gy, 134 Route de Gy, T 022 759 21 22

Hermance

✓ La Croix Fédérale, 14 Rue du Nord, T 022 751 34 30, WWW.RESTAURANTS-GENEVE.CH/RESTAURANT_LA_CROIX_FEDERALE/
RESTAURANT_LA_CROIX_FEDERALE.HTM

Presinge

✓ Auberge des Vieux-Chênes, 121 Route de Presinge, T 022 759 12 07, WWW.VIEUXCHENES.CH

Thônex

✓ Brasserie La Terrasse, 37 Avenue Adrien-Jeandin, T 022 349 79 00, [HTTP://LA-TERRASSE.E-MONSITE.COM](http://LA-TERRASSE.E-MONSITE.COM)

Le Cigalon, 39 Route d'Ambilly, T 022 349 97 33, WWW.LE-CIGALON.CH

Vandœuvres

✓ Auberge de Vandœuvres, 2 Route de Choulex, T 022 750 18 64, WWW.AUBERGEDEVANDOEUVRES.COM

Villette (Thônex)

Restaurant de Villette, 55 Route de Villette, T 022 789 04 70, WWW.HOSTARIA-DE-VILLETTE.COM

Two New Terroir Ambassadors

Right Bank: Meyrin

Auberge Communale de Meyrin



PHOTO GAIL MANGOLD-VINE

Housed in an old Geneva farm, the auberge has both a brasserie and dining room. The latter looks out onto a pretty terrace and view of the Jura Mountains. Owner Charles Hegi hails from the Swiss canton of Jura, and one of the distinguishing features of his restaurant is that he serves a traditional Jura St. Martin's Day feast in November (more will be posted in due course on the auberge's website). The first night the pork-centric meal based on the *cochonaille* tradition (see p. 2) is available only as a fixed price menu, but for the next two months the dishes can be ordered à la carte. In general, chef Gilles Mathioly sticks pretty much to well-loved French and Swiss dishes. Cheese features prominently, as in fondues but also as in melted Vacherin served with potatoes in their skins and salad. Or try that quintessential Zurich dish: veal strips with mushrooms served with rösti that Mathioly panfries in *saindoux* (lard) instead of butter. Ask them to match a Geneva wine to your meal – they have a good selection, and Charles Hegi is very knowledgeable.

13bis Avenue de Vaudagne, 1217 Meyrin, T 022 782 44 78, WWW.AUBERGE-COMMUNALE-MEYRIN.COM. Open lunch and dinner Tuesday through Saturday and Sunday lunch.

Credit cards are accepted at these venues. Both feature menus and wine lists with prices on their website, serve Geneva wine by the glass, and a plat du jour priced between CHF 18.50 and CHF 21 at lunch on weekdays. Reservations advised at all times. Please note that because many ingredients are seasonal, some dishes won't be available year round and menus may change with the season.

Left Bank: Plainpalais area

L'Odéon

The atmosphere is eclectic and arty in the three dining areas of this popular city eatery with its strong French feel in line with the cuisine of chefs Christophe Thuet and Bertrand Venant. Tables and chairs painted a quirky pink and yellow adorn the sidewalk terraces open in season. Wines include a representative sampling from some 20 wineries in the three largest wine regions in the canton. Hanging indoors and out at this venue is a map of "their" terroir that highlights the restaurant's different suppliers

by location – from "honey from the roofs of St Gervais" via green lentils from La Petite Grave, pork from the Château de Jussy, beef from Meinier and vegetables from Confignon, to "mozzarella from Plainpalais" (i.e. from the master Italian cheese makers at 1, rue Dizerens who use Geneva milk to craft their artisanal mozzarella).

60 Boulevard St-Georges, 1205 Genève, T 022 328 55 98, WWW.ODEONGENEVE.CH. Open lunch and dinner Tuesday through Friday and Saturday dinner.



PHOTO GAIL MANGOLD-VINE

Terroir Caterers

Services vary, as do food styles which run the gamut from country-plain dishes to international cuisine and poshest French. But all these caterers make a point of featuring local ingredients and wines.

Genecand Traiteur, 55 Avenue de la Praille, 1227 Carouge, T 022 329 31 96, WWW.GENECAND.CH
Jenny et Cie, 80 Avenue de Châtelaine, 1219 Châtelaine, T 022 796 48 29, WWW.BOULANGERIE-JENNY.CH

Le Coin de Campagne, 24 Rue du Grand-Bureau, 1227 Carouge, T 022 342 50 15, WWW.CAMPAGNE.CH

Le Floris, 287 Route d'Hermance, 1247 Anières, T 022 751 20 20, WWW.LEFLORIS.CH
Philippe Chevrier – Le Traiteur S.A., Domaine de Chouilly, 34-36 Route du Crêt-de-Chouilly, 1242 Chouilly (Satigny), T 022 753 93 30, WWW.CHEVRIER-TRAITEUR.CH

Régéservice S.A., 33 Chemin des Pontets, 1212 Grand-Lancy, T 022 794 38 83, WWW.REGESERVICE.CH

Traiteur A. Vidonne, 5 Rue Blavignac, 1227 Carouge, T 022 309 43 60, WWW.VIDONNE.CH
Traiteur de Châtelaine, 10 Chemin Pré de la Fontaine, 1217 Meyrin, T 022 796 01 24, WWW.TRAITEURDECHATELAINE.CH

Uptaste Traiteur Contemporain, 6 Rue du Cercle, 1201 Geneva, T 022 734 08 06, WWW.UPTASTE.CH

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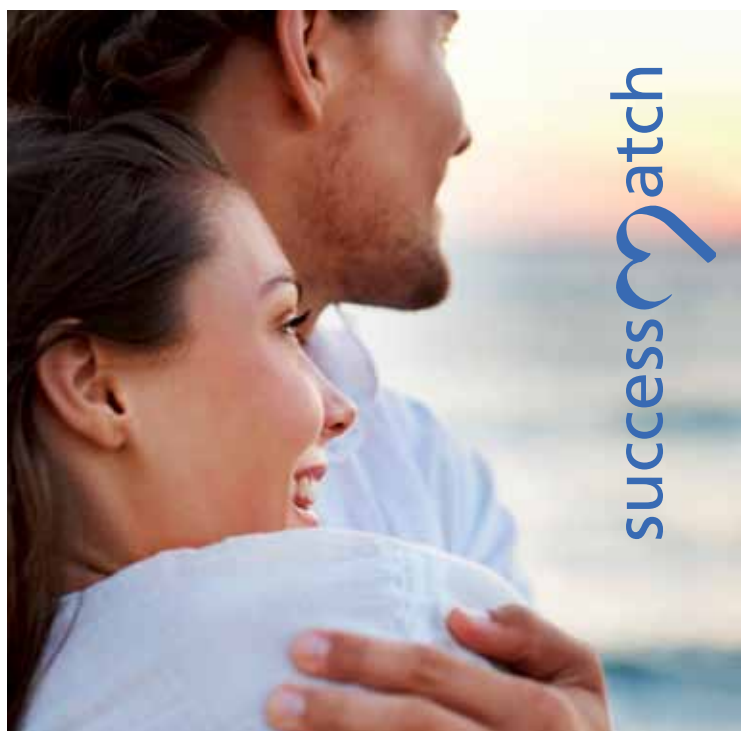


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