Beat: Arts

PRINCE CHARLES REVEALED HE FEARS FOR THE EXISTENCE OF TRADITIONAL FRENCH CHEESES

WAS AWARDED THE FRANCOIS RABELAIS PRIZE

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USPA NEWS - Prince Charles has revealed he fears for the very existence of traditional French cheeses as he received a prize in the city of Paris for his long-term commitment to organic farming. Having spoken earlier at the opening of the key Unted Nations climate talks outside Paris, Prince Charles was...

Prince Charles has revealed he fears for the very existence of traditional French cheeses as he received a prize in the city of Paris for his long-term commitment to organic farming. Having spoken earlier at the opening of the key Unted Nations climate talks outside Paris, Prince Charles was awarded named after the Renaissance scholar and physician.

Every region of France has its own particular cheeses. Back in the time of General de Gaulle, France had 246 cheeses and it has quite a few more than that now, given the large number of new products, inventions or copies of traditional cheeses, that have emerged from France's hundreds of dairy companies in the past 20 years.

In 1962, French President Charles de Gaulle was famously quoted as saying 'Comment voulez-vous gouverner un pays qui a deux cent quarante-six variétés de fromage?' ('How can you govern a country which has two hundred and forty-six varieties of cheese?')

French cheese production is classified under four categories :

- Fermier : a farmhouse cheese, which is produced on the farm where the milk is produced.

- Artisanal : a producer producing cheese in relatively small quantities using milk from their own farm, but may also purchase milk from local farms.

- Coopérative : a dairy with local milk producers in an area that have joined to produce cheese. In larger coopératives quantities of cheese produced may be relatively large, akin to some industriel producers (many may be classed as factory-made).

- Industriel : a factory-made cheese from milk sourced locally or regionally, perhaps all over France (depending on the AOC/PDO regulations for specific cheeses).

Prince Charles told an audience of distinguished scientists under the institute´s domed roof in the French capital: 'The distinctiveness of local cuisine is one of the most important ways we identify with the places and regions we love.' ...He recalled a visit to Paris in 1992 when he pleaded the case for British specialist cheese producers “” and said that more than two decades on, his concerns were only heightened in a world of genetically modified produce.(The Guardian)

Cheese can help you maintain good bone density and prevent osteoporosis. Adults need calcium to keep their heart, their muscles and their nervous system healthy. Calcium also plays a role in many other vital physiological activities, including blood clotting, nerve conduction, muscle contraction, and blood pressure regulation. Calcium also has been linked to prevention of colon cancer, migraines and PMS. Although calcium is the body's most abundant mineral, our body does not produce enough of it on its own. (Isle de France Cheese)

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