

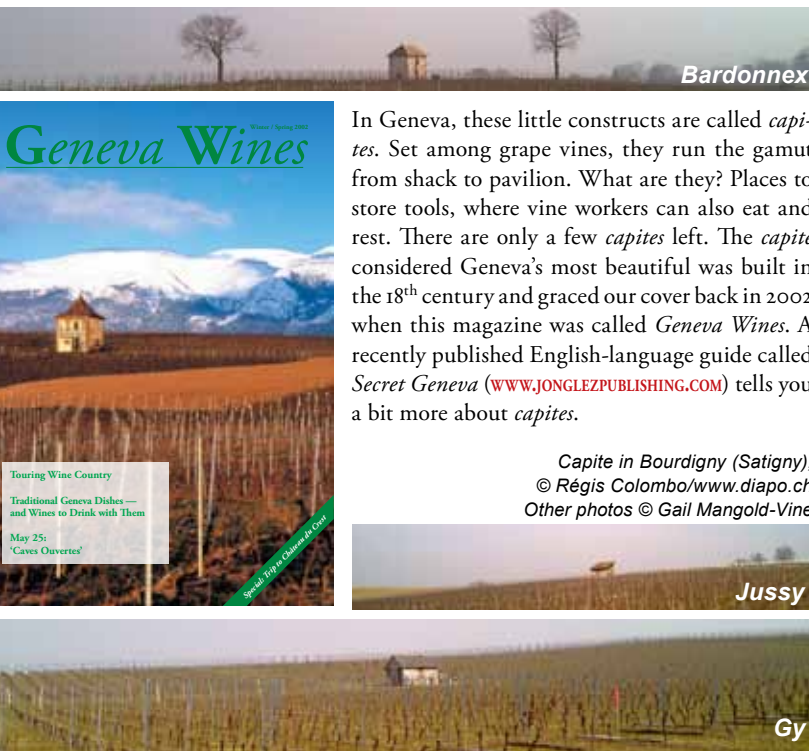
VOL. VI/2011

# TERRIFIC TERROIR magazine



**your annual guide to geneva's countryside  
farmers' markets wine eateries festivals  
news resources and more**

**In its 11<sup>th</sup> year**



In Geneva, these little constructs are called *capites*. Set among grape vines, they run the gamut from shack to pavilion. What are they? Places to store tools, where vine workers can also eat and rest. There are only a few *capites* left. The *capite* considered Geneva's most beautiful was built in the 18<sup>th</sup> century and graced our cover back in 2002 when this magazine was called *Geneva Wines*. A recently published English-language guide called *Secret Geneva* ([WWW.JONGLEZPUBLISHING.COM](http://WWW.JONGLEZPUBLISHING.COM)) tells you a bit more about *capites*.

Capite in Bourdigny (Sâtigny),  
© Régis Colombo/www.diapo.ch  
Other photos © Gail Mangold-Vine

## A Word from the Editor

What's trending? Artisanal food and wine. Local products. Around the world in English-speaking countries, whether in wide audience or specialized media—and carbon footprint issues aside—that's the slant of foodie news, restaurant reviews, and travel articles.

And that's exactly what, for 11 years now, this **annual guide** to Geneva's terroir has been about. Local products. Food and wine in Geneva—things to try, where to buy.

There's more than ever in our 2011 issue. Glance down at the table of contents for just some idea of what **Terrific Terroir Magazine 2011** has to offer.

We recommend that you read it cover to cover. You'll not only make myriad discoveries—knowing your stuff could help you breeze through the quiz on the new "Genève Terroir" iPhone app (p. 3) and win some terrific local products.

Good luck. And enjoy!

—Gail Mangold-Vine



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- CAGI Cultural Kiosk at the UNOG (Door 6, weekdays 9-5)
- Geneva Tourism & Conventions (address and hours on p.4)
- Information Arcade (address and hours on p.4)
- OffTheShelf English Bookshop (address and hours on p.4)

To download **Terrific Terroir** in PDF, go to the English version of [WWW.LESVINSDENEVEVE.CH](http://WWW.LESVINSDENEVEVE.CH) (Press).

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Cover photo: © Régis Colombo/diapo.ch. The photographer used a telephoto lens to get this view of Geneva's iconic Jet d'Eau from vineyards in Cologny.

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Companies, organizations, clubs—any place with a lot of English speakers and located in the city or canton of Geneva, or in the Nyon area, can e-mail [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH) to receive free copies of *Terrific Terroir*.

# 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? Fresh air, 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 neat little 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 little enclaves of Céligny and even they are only about 12 miles away.

For maps, go to [HTTP://MAPS.GOOGLE.CH](http://maps.google.ch) or [HTTP://MAP.SEARCH.CH/GENEVE](http://map.search.ch/geneve).

## 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](http://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 transport (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.

Unless you have a pass or day ticket, and Céligny excepted (full fare CHF 18.40 round trip), get a Tout Genève one-way ticket (presently CHF 3) which you can buy at the bus stop or on the bus itself. The machines don't give change, so take exact fares with you. 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:** in the west, south and east of the canton, check out Telebus

and Proxibus ([WWW.TPG.CH](http://www.tpg.ch) Horaires et Réseau, Bus sur Appel).



## For walkers and cyclists

Walkers will probably drive or take public transportation out to the countryside. Check out [WWW.CAMPAGNON.CH](http://www.campagnon.ch) for nature trails, river trails, Vita fitness trails. Cyclists can bike out from the city: three "Cyclévations" cycling itineraries (to Satigny, Sézennove and the Salève) are also on the site plus lots more including the location of farm shops and wineries. For additional farm and winery

info, go to [WWW.OPAGE.CH](http://www.opage.ch). To find out about borrowing or renting bikes, go to [WWW.GENEROULE.CH](http://www.geneveroule.ch) or [WWW.RENT-A-BIKE.CH](http://www.rent-a-bike.ch).

**NEW:** Via Rhôna. Cycle from Cornavin train station along the Rhône to Chancy (16.5 km/10.25 mi). This is the

recently launched 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. Get a map of the Geneva leg free by calling 022 546 76 00 (weekdays between 9-noon, 2-5); they'll mail it to you. Or download at [WWW.GEROLEAVELO.CH](http://www.gerouleavelo.ch); click on "Le Parcours."

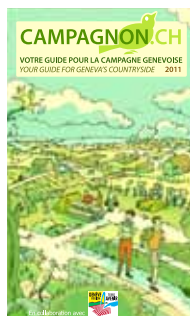


## For runners

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 2011 options.

- **May 7** Courir pour aider, Meinier
- **May 25 and 31, June 8 and 15** Tour du Canton, Vernier-Village, Anières, CERN, St. Julien in France
- **June 25** Course du Vignoble, Soral
- **September 3** Courses du Mandement (Satigny, Dardagny, Russin)
- **September 17** Demi de Jussy
- **October 9** RER Run Evasion Rhône (Geneva to Dardagny)

More at [WWW.COURIR-GE.CH](http://www.courir-ge.ch).



## Just Out! "Genève Terroir" iPhone app

Want to check out great country walks, or where farm stores and wineries are, when they're open and what they have to offer? How about good authentic eateries, or farms with guest rooms to rent?

This new iPhone application, powered by Nomad Systems, has all this and much more including automatic updates about what's on, from fests to the next



wine tasting course. It even has "mini-guides" like food/wine pairing, wine serving temperatures and tips, what fruit & veg are in season.

Addresses, contact details, maps, where places are in relation to your present location, directions: it's all on the app. Plus, you can share your experiences with your friends on Facebook.

Download "Genève Terroir" free at the [WWW.APPLE.COM](http://www.apple.com) app store.

## Tours

May through October, there's a two-hour Geneva Countryside Tour, a **bus package**: more at [www.keytours.ch](http://www.keytours.ch). Or call Anne Quiry at 022 301 37 00 to find out about her "vineyard and regional product" **walking tours** with minibus transfers and lunch included: her small groups are often a mix of English and French speakers, and she leads the approximately six-hour-long excursions in both languages. [www.zimizpromotions.ch](http://www.zimizpromotions.ch).

## Taking boats

Look into taking a **Rhône cruise** ([www.swissboat.com](http://www.swissboat.com)) departing from Geneva City. Disembark at Peney, have lunch at the Café de Peney (open 7/7), 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 villages of Bourdigny, Chouilly and Peissy then back to the station. Week-ends, reserve the Telebus at least an hour ahead, more at [www.tpg.ch](http://www.tpg.ch) Horaires et Réseau, Bus sur Appel.

Check [www.cgn.ch](http://www.cgn.ch) schedules to see about taking a **lake boat**, for ex. 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.

## Resources

For a hard copy of the campagnon.ch map, the 2011 edition of which comes out in May, 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.geneva-tourism.ch](http://www.geneva-tourism.ch).

**City of Geneva Information Arcade**, 1 Pont de la Machine, 1204 Geneva, open Monday 12-5:30; Tuesday-Friday 9-5:30; Saturday 10-4:30, T 022 311 99 70, [www.ville-ge.ch](http://www.ville-ge.ch).

Also check out the:

**Discovery Générale Nature et Paysage**, 7 rue des Batoirs, 1205 Geneva, Monday-Friday 8-12, T 022 388 55 40, [www.ge.ch/nature](http://www.ge.ch/nature). Their free *Discovery Trail along the 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 74.50.

*Touring Geneva Wine Country*. The only guide to Geneva's countryside, by *Terrific Terroir* editor Gail Mangold-Vine. Richly illustrated, with profiles of each country commune. Lists not only wineries, but farms, markets, accommodation, restaurants, shops, cultural, open air and kids' options, and more, CHF 21.50.

**OffTheShelf English Bookshop**, 15 Boulevard Georges-Favon, 1204 Geneva-Plainpalais (Tuesday-Friday 9-6:30; Saturday 10-5), [www.offtheshelf.ch](http://www.offtheshelf.ch).

# News

## Happy Thursdays at the Geneva Welcome Center

"Everybody is welcome: those working in the international organizations, in the private sector, Swiss and expats alike," says the Center's director Christian Dunant.

He is referring specifically to the Happy Thursday soirées held on the first and third Thursday of each month from 6 p.m., when attendees receive a first glass of wine on the house.

"The first Thursday we meet at various venues; on the third Thursday, the event is held at our premises." And that's when that free glass is going to be Geneva wine. "We buy from all the different wineries, no favoritism," Dunant says—which also means that faithful Happy Thursday goers end up sampling a whole palette of local vintages.

Dunant, a former Swiss ambassador to Morocco, Afghanistan and Pakistan, has been at the helm of the Center for some two years. Under his leadership what is known as the CAGI—for Centre Accueil Genève Internationale; the acronym, which is pronounced *kah-jee*, is often used by English-speakers as well when referring to the Center—has raised its profile.

Opened in 1996 to provide information and a housing service to the 40,000 (including family members) working in the UN, other international organizations and diplomatic missions, the Geneva Welcome Center has gradually grown various services, including a website packed with information about life in Geneva, and the CAGI Cultural Kiosk at the UNOG.

"Some 170,000 visiting delegates pass through the United Nations Office at Geneva each year," Dunant says. "By making it possible for them, as well as those posted here, to check out what's up at the museums, the concert halls, the theaters—and book tickets to performances right there—we have upped our service levels not only to our basic constituency but a vast extended group as well."

Kiosk manager and CAGI events organizer Lionel Barbier adds that the Kiosk works with numerous booking agencies to be able to offer as wide a spectrum of options as possi-

Photos Courtesy of CAGI



UNOG Kiosk and Happy Thursday at the Geneva Welcome Center

ble: "in fact, we are the only FNAC sales point outside the FNAC stores," he says, referring to the large French book and media chain with branches in Switzerland.

Dunant says that the CAGI is expanding its

kiosk services yet further, working with tourism offices so that day excursions and trips can be made available as easily as tickets to performances.

"Already now," he says globally, what the CAGI offers makes it by far—by far—the best of any welcome center in cities that host international organizations." He adds that plans are afoot with OPAGE, Geneva's wine promotion office, to offer a free bottle of Geneva wine to new arrivals posted with the international organizations when visiting a winery of their choice.

CAGI, which is housed in a handsome period villa in the International Quarter, is subsidized by the Swiss federal government, the cantons of Geneva and Vaud, Geneva City and Lausanne. Several other public and private sector entities also provide generous financial support. "This unique partnership between public and private sector aims at keeping the region attractive to international organizations," Dunant says.

Both the Center and UNOG Kiosk are pick-up points for *Terrific Terroir Magazine* (see p. 2).

For more about Happy Thursdays and the CAGI, go to [www.cagi.ch](http://www.cagi.ch).

## And the Winner Is...

In the 2010 edition of *Terrific Terroir Magazine*, photographers were asked to submit pictures taken at Caves Ouvertes—the Open House Day of Geneva wineries that takes place every May—or that year's Harvest Festival in Russin. The prize was dinner for two at Michelin-starred Domaine de Châteauevieux in Satigny.

While photos of both events did come in, as in 2009 it was Russin imagery that caught the eye of the three contest judges: Denis Beausoleil, director of OPAGE, the office for the promotion of Geneva's agricultural products; star photographer Régis Colombo, renowned for his pictures of Swiss wine country; and Gail Mangold-Vine, editor of *Terrific Terroir*.

The winning shot, featured on page 21, shows a young girl going by on a float in the Russin Harvest Festival parade, giving a dazzling smile as she raises her glass of must—freshly-pressed grape juice.

The photographer is Nicolas Louit. A Frenchman, Louit came to Geneva in 2000 and works as IT manager for a major multinational. An enthusiastic amateur photographer, he has placed second in two local photo contests in recent years, but this is his first top slot.

More about Nicolas Louit's work at [HTTP://KUGULU.PHOTOSHELTER.COM](http://KUGULU.PHOTOSHELTER.COM).



PHOTO COURTESY OF NICOLAS LOUIT

Nicolas Louit

February 11 to 13, 2011 was the easy way international and Swiss brands of luxury foods, wines and spirits, meshed not only with the chocolates made by some of Geneva's most high-end *chocolatiers*—Ducret, Pascoët, du Rhône, Stettler—but with the products of local winemakers and farm shops.

No surprises there for Nathalie Droz, a partner at the Left Bank Corsinge beer brewery Brasserie des Muraillles ([WWW.BMURAILLES.CH](http://WWW.BMURAILLES.CH)): "As a small producer, unless you're right up there in terms of quality you don't survive."

Sentiments echoed by Claire-Lise Desbaillet of Domaine des Molards in Russin ([WWW.MOLARDS.CH](http://WWW.MOLARDS.CH)). She was doing a brisk business (this was the run-up week-end to Valentine's Day) selling bottles of *Le Pêché* sparkling wine in portable ice bags with red tulips in them.

"The wine is a blend of Chasselas, Pinot Blanc, Riesling Sylvaner and my own peach mix that I make from fruit on our farm," she says. "The wine is light and festive, very competitive price-wise."

Other Geneva wine producers present were Christian Sossauer of Domaine des Pendus in Peney, Satigny ([WWW.DOMAINE-DES-PENDUS.CH](http://WWW.DOMAINE-DES-PENDUS.CH)), and Daniel Sulliger, who owns the Clé de Sol winery in Chouilly, Satigny ([WWW.CLEDESOL.CH](http://WWW.CLEDESOL.CH)). As a three-time exhibitor at the event he noted the "ever-greater appreciation on the part of visitors for terroir products."

Other local exhibitors included one of Geneva's most attractive farm shops, the Ferme de Merlinge in Left Bank Gy ([WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH)), and Espace-Terroir ([WWW.ESPACE-TERROIR.CH](http://WWW.ESPACE-TERROIR.CH)), a subscription service for fresh produce and other terroir products.

Jean-Claude Hochstrasser, an artisanal chocolate maker from Meinier, was selling his *griottes* (local cherries soaked in alcohol then dipped in chocolate) and *pavés de Genève*—rich cubes of chocolate—in gift sets with *Séduction* apple wine from the Cidrerie de Meinier.

"I sell by appointment from my home, and at fairs like this or the Festival du Chocolat in Versoix," he says. "What we [small producers] have going for us is that people really like to feel they've made a discovery, they've found something a little bit rare and special. I have clients who come all the way to Meinier from Vaud to buy my chocolates."

"At the end of the day," says Claire-Lise Desbaillet, who said she was not surprised at the easy fit between big luxury brands present and local producers, "what we're doing is also a kind of luxury—excellent quality, but home-grown, with the personal touch."

## Spotlight On

# New Wine Bar in Tour du Molard



Text on page 6

PHOTOS COURTESY OF J.-F. SCHLEMMER

## Local Producers at "Genève Saveurs"

What stood out at the 3<sup>rd</sup> annual "Genève Saveurs: Salon de la Gastronomie et de l'Art de la Table" fair, which took place from



PHOTO COURTESY OF DOMAINE DES MOLARDS, RUSSIN

Claire-Lise Desbaillet at the "Genève Saveurs" salon

The man who turned a historic monument into a bar serving Geneva wines is restaurateur Jean-François Schlemmer. The bar has a unique ambiance, two subtly-lit, cozy rooms (and various stair landings) with windows offering unbeatable views of the Jet d'Eau on one side and the Place du Molard on the other.

Originally part of the defenses that protected the port that Place

du Molard used to be, the original Molard tower was destroyed. Today's version dates back to 1591. Tour du Molard has undergone numerous changes inside and out since the 16<sup>th</sup> century, not least this most recent transformation.

"There are presently some 120 wines on our list, available by the glass or by the bottle. Bottles can be ordered to drink in the bar, or to take away; we charge between 5 and

14 francs for a glass of wine," says Schlemmer, adding that he's thinking about introducing wine-tasting packages that would include tasting portions of five to seven wines with a grilled bread snack.

That is the only food sold at the Tour du Molard bar: very wide slices of delicious grilled bread, with a range of different freshest-of-the-fresh gourmet toppings, cut into several slices. One open-faced sandwich

makes a light meal for one; order several and that's tapas for a group.

Our advice? Get to this bar early—there's not much room to begin with, and it can crowd up fast.

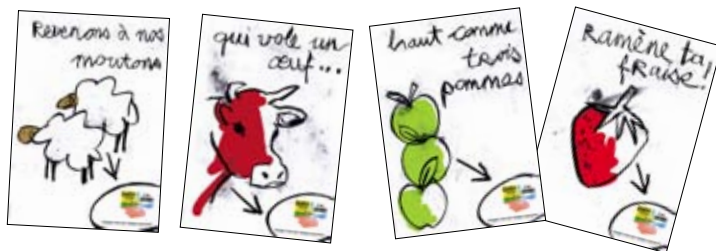
2 Place du Molard, 1204 Geneva, T 022 310 02 02. Monday-Saturday, noon to midnight. Credit cards accepted.

On nice days there's sidewalk seating in Place du Molard.

## Feature

# A Bird's Eye View of the Geneva Farm Scene

We summarized our interview with Jean-Pierre Viani, Director General of the cantonal Department of Agriculture, to make the information easier to take in at a glance. The illustrations are from the Genève Région-Terre Avenir campaign



created by Atelier Roger Pfund, Geneva, using common French expressions relating to the images.



## Land division

The surface of canton Geneva is 282 km<sup>2</sup>, which translates into 28,000 hectares. Of those, 46% (or nearly 13,000 ha) is agricultural land.

- 1) 6,000 ha – grandes cultures: grain (mostly wheat), oleaginous plants like sunflowers and oilseed rape (colza); and row crops like beets, potatoes, corn;
- 2) 2,000 ha – livestock;
- 3) 2,000 ha – ecological compensation areas;
- 4) 1,500 ha – vineyards;
- 5) 350 ha – fruit & veg.

Among the uses of the remaining terrain: pastures for the canton's considerable number of horses—some 2,000. There are some 3,000 ha of forestland in canton Geneva.

## Regional thinking

Geneva is part of the "Franco-Valdo-Genevoise" (FVG) agglomeration consisting of neighboring France, the Nyon district of Vaud, and canton Geneva. The

population of this area is presently 800,000.

The challenge in coming years is working together with the FVG to balance healthy economic growth and the need for housing with the concept of "alimentary sovereignty"—the principle by which each state is entitled to choose its food supply freely in accordance with collective regional or national interest.

Food self-sufficiency is also a priority: Geneva presently covers about 20% of its needs on its own; the FVG (including Geneva) covers nearly half its present food requirements.

## Geneva's agricultural policy

Sustainability, biodiversity, and maintaining the rural landscape—along with a belief in the fundamental right of people to decide what food they want to eat and to produce at least some of that food locally—are cornerstones of Geneva's agricultural policy.

Switzerland also invests heavily in pursuing a similar line, not least

in order to maintain a measure of its rural identity and heritage. It is third after Denmark and Austria on the list of European countries with the most heavily subsidized farming sectors (2008 figure). Agriculture accounts for

a little over 1% of Swiss GDP, 535 billion Swiss francs (2009).

For further information: [ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE) (French only). For federal policy: [WWW.BLV.ADMIN.CH](http://WWW.BLV.ADMIN.CH) (also in English).

## Jean-Pierre Viani on Geneva's unique Genève Région-Terre Avenir quality label

"Because we pay attention to issues such as biodiversity, the protection of waters, decent pay and benefits for workers, humane treatment of animals—there is no factory farming in Geneva—the cost of production is very high here and in Switzerland in general. It all comes at a price.

In return for paying a bit more, however, consumers get transparency, traceability: a clear picture of exactly how things are produced, step by step through the chain.

To help them identify Geneva products, in 2005 we created the Genève Région-Terre Avenir [Geneva Region-Earth Future] label that guarantees that products that qualify for the label are not only local and fresh, they are produced sustainably and equitably according to stringent regulations.

The label is a very original concept; it is the only mark of its kind that I know of that is owned by a state."

More about the label at [WWW.OPAGE.CH](http://WWW.OPAGE.CH), English version; click on Genève Région-Terre Avenir.



# 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 Gy.

## Fresh Seasonal Produce

### Right Bank

**Versoix.** Ferme Courtois, 13 Route de la Branvaude. T 022 755 43 16, [WWW.FERMECOURTOIS.CH](http://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 6:30 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 only. Also: eggs. **By app't.**

**Bellevue.** Biolocal, 34 Route de Valavran. T 079 294 10 88. Organic produce. Also: pasta including quinoa, rice, cereals (flakes), eggs, fresh herbs in season, dried herbs for teas, bread, jams, fruit juice, mustards, oils, vinegars, honey, chocolate and dried fruit. **Shop:** Monday 3 to 7 p.m.; Wednesday 3 to 6 p.m.

**Geneva City.** Ferme de Budé, 2 Chemin Moïse-Duboule. T 078 747 39 49, [WWW.FERME-DE-BUDE.CH](http://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. **Market:** Tuesday 8-12:30; Friday 8-12:30 and 2:30-7 (meat is also sold in the afternoon); Saturday 8-1.

**Geneva City.** Les Artichauts, Parc de Beaulieu, 3 Rue Baulacre. T 077 451 75 60, [WWW.ARTICHAUTS.CH](http://WWW.ARTICHAUTS.CH). Specialists in organic heritage veg-

etables such as violet Plainpalais artichokes, and herbs. **A pick-it-yourself and leave-the-money kitchen garden, open all day in May and June and Monday to Friday from 6 to 8 p.m. from July through September.**

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

**Meyrin.** Ferme de Feuillasse, 10 Route H.-C. Forestier. T 022 782 90 58, [WWW.LAFRAISIERE.CH](http://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 Enchantée, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, [WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH). Fruit and potatoes only. 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

## Some of 2011's Big Terroir Events

<b>Fête de la Tomate</b> Market with up to 50 varieties of tomato and lots more, entertainment, good things to eat and drink	July 15 (evening only) and 16, 2011	Carouge (Rhône/Arve), Rue Blavignac <a href="http://WWW.UMG.CH">WWW.UMG.CH</a>
<b>Fêtes de Genève</b> Rich program of concerts and other events capped off with a fireworks extravaganza. Try local specialties at street stalls and the "official" Geneva wines selected especially for the occasion	August 4-14, 2011 ("Pre-Fêtes" July 21- August 3, 2011)	Geneva City, Waterfront <a href="http://WWW.FETESDEGENEVE.CH">WWW.FETESDEGENEVE.CH</a>
<b>Brunch at farms and wineries</b> on Switzerland's National Day	August 1, 2011	Check website for participating farms <a href="http://WWW.BRUNCH.CH">WWW.BRUNCH.CH</a>
<b>Semaine du Goût</b> Log on for events and restaurant deals during "Taste Week" when terroir food and wine are promoted nationwide	September 15-25, 2011	Check website for participating eateries <a href="http://WWW.GOUT.CH">WWW.GOUT.CH</a>
<b>100<sup>th</sup> Anniversary of the Laiteries Réunies Genève</b> To celebrate, there will be tastings of this dairy company's milk, cheese and other products, real cows, the works	September 24, 2011	Plan-les-Ouates (Rhône/Arve), Chemin des Aulx <a href="http://WWW.LRGG.CH">WWW.LRGG.CH</a>
<b>Fête de la Courge</b> Pumpkins!	October 2, 2011	Corsier (Left Bank) <a href="http://WWW.CORSIER.CH">WWW.CORSIER.CH</a>
<b>Les Automnales</b> Terroir products, wine tasting, entertainment 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 11-20, 2011	Palexpo (Right Bank), Airport area <a href="http://WWW.AUTOMNALES.CH">WWW.AUTOMNALES.CH</a>
<b>Escalade</b> Big time historic re-enactment. Street stalls sell specialties like vegetable soup, spit-roasted wild boar and mulled wine	December 9-11, 2011	Geneva (Left Bank), Old Town <a href="http://WWW.1602.CH">WWW.1602.CH</a>

There may be changes to the above, and other events like Carouge's dairy fest in April, so check [WWW.OPAGE.CH](http://WWW.OPAGE.CH) **What's On** 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*).

## Annals of the Unexpected

Geneva is Switzerland's largest producer of eggplant and lentils, and has the highest number of bison in the country.



## Market Profile

### Les Artichauts

in Geneva City's Beaulieu Park, on the Right Bank



Artichaut Violet de Plainpalais

PHOTOS COURTESY OF LES ARTICHAUTS

"We see ourselves as running a kitchen garden for city folk," says Matthias Gudinchet, one of the founding members of the Association Les Artichauts.

Clustered around a few outdoor plots and greenhouses in a city park, Les Artichauts is also a plant nursery, a self-pick market—and it promotes "forgotten varieties."

By no means all of the group's large assortment of seeds, seedlings and fresh organic produce are heirloom varieties, but these do include eggplant, beans, fennel, pepper, beets, lettuce, tomatoes, and celery.

From Geneva alone—aside of course from the *Cardon argenté épineux de Plainpalais* AOC—there is the *Violet de Plainpalais* artichoke, cabbage, zucchini and chard. "Plainpalais" crops up in several names because, in the 17<sup>th</sup> century, Protestant refugees started farming there and created a number of local varieties.

Les Artichauts also grows melon, kitchen herbs, and some flowers.

In May and June, all day Wednesday and Thursday, they sell seedlings. July through September, Monday through Friday from 6 to 8 p.m., is the time to buy seasonal produce. "If no one's there, you'll find scales and price lists in the greenhouse; just leave your money," says Gudinchet.

**Association Les Artichauts**, Serres du Parc de Beaulieu, 3 Rue Baulacre, 1202 Geneva, T 077 451 75 60, [WWW.ARTICHAUTS.CH](http://WWW.ARTICHAUTS.CH).

## Mushrooms

You can collect them yourself in the late summer and early fall; the canton's forests are a good place for this popular occupation, particularly in Chancy in the westernmost part of the canton. But hold it right there: *do not eat a single thing* until you've taken your basket of mushrooms to the "mushroom counter" to be checked so that you're sure everything is edible. Service de la Consommation, 22 Quai Ernest-Ansermet, 1205 Geneva. The counter is open year round, Monday-Friday, 8:30-10 and 5-6, and consultations are free. T 022 564 56 00, [HTTP://G00.GI/GWN5I](http://G00.GI/GWN5I).

Few suspect that beneath the ground at Jonction there is a vast network of dimly lit, cold tunnels where the firm of Parmentier grows oyster and shiitake mushrooms. Or that they cultivate some 200 tons per year of *champignons de Paris* (button mushrooms) in nearby Cartigny. They also import wild mushrooms. All this is sold to wholesalers, but you can also buy directly from them. 4 Rampe Quidort, 1227 Acacias, T 022 792 21 56. Monday-Friday 7-noon, 1:30-4:30, Saturday 7-noon.

Geneva whole milk, jams, vinegars, oils, mustards, flowers, and more. **Market:** Tuesday 7 a.m. to noon, 3:30 to 7 p.m.

## Rhône/Arve

**Cartigny.** Ferme de la Brunette, 360 Route de Chancy. T 022 756 16 76, [WWW.GALLAY-FLEURS.CH](http://WWW.GALLAY-FLEURS.CH). Cardoon specialist. **Also:** jams, honeys, mustards, lentils, meat, cheese, fresh Geneva whole milk, wine, flowers and much more. **Shop:** Monday and Thursday 2 to 7 p.m.; Tuesday and Friday 8 a.m. to noon and 2 to 7 p.m.; Wednesday and Saturday 3 to 7 p.m.

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

goat's cheese. **Sales:** Wednesday 4 to 7:30 p.m.

**Croix-de-Rozon.** Trajets Jardins & Maraîchage, 17 Chemin de la Chenallaz. T 079 321 09 91, [WWW.TRAJETS.ORG](http://WWW.TRAJETS.ORG) under Entreprises. Organic veg, herbs, some fruit, edible flowers. Spring and fall: oyster and shiitake mushrooms. **Sales:** Monday through Friday, 8:30 to 11:30 a.m. and 1:30 to 4 p.m.

**Carouge.** Union Maraîchère de Genève, 16 Rue Blavignac, T 022 827 40 05, [WWW.UMG.CH](http://WWW.UMG.CH). Mostly veg, some apples and pears, at discount prices. **Market:** 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.

## Super Stars

Longeole IGP sausage and the Geneva Cardoon AOC are flagship Geneva products bearing federal "protection of geographical status" (IGP) and "protected designation of origin" (AOC) labels respectively. Find out more at [WWW.AOC-IGP.CH](http://WWW.AOC-IGP.CH) or on the Swiss culinary heritage database [WWW.PATRIMOINECULINAIRE.CH](http://WWW.PATRIMOINECULINAIRE.CH).

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

**Grand-Lancy.** Pierre Boehm, 11 Chemin Creux-du-Cheval. T 078 620 34 28, [WWW.CARDONGEVOIS.COM](http://WWW.CARDONGEVOIS.COM). Veg only; cardoon specialist. **No direct sales here, but look out for his prepared cardoons in jars at Coop and stores everywhere.**

**Perly.** Marché des Mattines, 21 Chemin des Mattines. T 078 901 16 10, [WWW.MATTINES.CH](http://WWW.MATTINES.CH). **Also:** fresh Geneva whole milk, eggs, fruit juice, meat, cheese, honey, and much more. **Market:** Tuesday to Friday 2:30 to 6:30 p.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.

**Plan-les-Ouates.** Marie-Thérèse Delétraz, 234A Route du Saconnex d'Arve. T 022 771 21 29. Organic heirloom veg including parsnips; wild garlic and dandelions in season. **Also:** eggs,

T 022 784 09 42. **Also:** fresh Geneva whole milk, eggs, cheese, apple juice, jams, honey and much more. **Market:** 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

**Chêne-Bougeries.** François Grosjean, 55 Chemin de la Montagne. T 022 349 22 65. Veg specialists, also of heirloom varieties including cardoons, and some fruit mainly berries. **Sales:** Tuesday and Friday 9 a.m. to noon.

**Puplinge.** Ferme Gonin, 32 Route de Cornière. T 022 349 74 50, [WWW.FERMEGONIN.CH](http://WWW.FERMEGONIN.CH). Mainly vegetables. **Also:** jam and flowers. **Market:** Monday, Wednesday and Friday 2 to 6 p.m.; Saturday 10 a.m. to 1 p.m.

**Meinier.** Philippe and Florence Chenevard, 80 Route

PHOTO © GAIL MANGOLD-VINE 2011

de Compois. **T** 022 759 15 19. **Also: eggs, jams, meat.** **Market:** *Wednesday 1:30 to 7 p.m.*

**Corsier.** Jean-Charles Argand, 20A Route de Corsier. **T** 076 562 59 67. Veg and pumpkin specialist. **Also: flowers.** **Market:** *Friday 6:30 a.m. to 1 p.m.*

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

**Gy.** Ferme de Merlinge, 85 Route de Gy. **T** 022 759 15 92, [WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH). Berry specialist (**self-pick during the summer months**). **Also: bread, wine, oils, cheese, meat, eggs, vinegars, jams, and much more.** **Shop:** *open March to December, Wednesday 9 a.m. to 6 p.m., Saturday 9 a.m. to 12:30 p.m.*

## 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](http://WWW.POMME.CH). **Sales:** *September-December, Tuesday through Friday 3 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.** **By app't.**

**Collex-Bossy.** Domaine de l'Orcy, 20 Chemin d'Orcy. **T** 079 449 10 12. **Also: honey, jam, 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](http://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 7 p.m. Rest of the year: Saturday morning or by app't.*

**Russin.** Les Grands Vergers de Russin, 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. 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](http://WWW.MOLARDS.CH). **Also: jam, syrups, wine.** **Sales:** *Monday through Saturday 4 to 7 p.m. or by app't.*

**Russin.** Denis and Nicole Girardet, 34 Route des Molards. **T** 022 754 10 39. **Also: wine.** **Sales:** *Monday through Saturday 9 a.m. to 7 p.m.*

### 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](http://WWW.POMMETROINEX.CH). **Sales:** *September-November, Wednesday and Saturday, 9 a.m. to 6 p.m.*

### Left Bank

**Cognoy.** Domaine de la Vigne Blanche, 13 Route de Vandoeuvres. **T** 022 736 80 34, 076 396 80 34. Grape juice. **Also: jams, brandies.** **Sales:** *Monday-Friday, 5 to 7 p.m., Saturday 9 a.m. to noon.*

**Meinier.** Ferme de la Touvière, 10 Route du Carre d'Aval. **T** 022 750 00 20. **Also: oils, cereals, wine.** **By app't.**

**Meinier.** Cidrerie de Meinier, 23 Route de Compois. **T** 079 213 89 26. **Also: "Séduction" apple wine.** **Sales:** *September-*

### Market Profile

## Philippe and Florence Chenevard

### in Left Bank Meinier

One car after another stops in front of the farm; customers emerge with their market baskets and head for the glass door that opens into this charm-loaded market, trying not to let in the dog.

Outside and in, old farm paraphernalia, tools, wooden wheels, scales, baskets, create atmosphere, added to by strings of colored lights inside. A generous tumble of produce fills the small space, formerly a stable, with fresh smells. "It's our own produce, in season, complemented by produce from other farms around here and some from the wholesale market at La Praille," says Florence Chenevard. "I refuse to refrigerate, so if it's not freshest of the fresh, it's not here."

There are original touches everywhere, such as the white feather basket in which eggs are presented.

There is also a selection of home-made jams. Chenevard makes these with strawberries, raspberries, cherries, red currants from her garden, and wild blackberries and other fruit.

The Chenevards also raise some cattle, pigs, rabbits—"when we have meat available, including chicken, we contact customers who've expressed an interest to let them know."

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



Family pet Dypsie at the entrance to the Chenevard market

### Lake Fish

According to regulations, there can only be 19 professional fish-erpersons in Geneva at any given time. Three of them received their licenses recently: Neal Ricci, who works out of Port Choiseul in Right Bank Versoix, and Julien Monney and Romain Gindre in Hermance (actually "CoHérAn", spanning the communes of Corsier, Hermance and Anières on the Left Bank, but their HQ is in the Hermance harbor).

While there are some 40 types of fish and even crayfish (*écrevisses*) in the lake, Ricci focuses on perch, which he sells whole or filleted, although on request he will fish *féra*, pike (*brochet*) and char (*omble chevalier*)—all this, assuming the fish are available. "It's best to call ahead and place an order, that way I can have it all ready for you when you come to pick it up."

Monney and Gindre have a wider range including not only perch, whitefish (*féra*), pike and char but roach (*vengeron*) and trout. On request they'll also catch large or small crayfish for you. Again, best to check out ahead what's available and how you'd like it prepared. **TIP:** Try their smoked fish.

Neal Ricci, 20 Chemin du Vieux-Port, Versoix, Chalet 2, **T** 079 732 36 39, *Monday-Friday 9:30-11:30 a.m.*

Pêche du CoHérAn, Leisure harbor (by the lake boat jetty), Hermance, Gindre **T** 079 470 46 97, Monney **T** 076 411 3144. *Tuesday and Thursday 3-6:30 p.m.; Wednesday and Friday 11 a.m.-2 p.m.; 4-7 p.m.*

## Market Profile

COURTESY OF MARCHÉ DES MATTINES



## Le Marché des Mattines

### in Perly, Rhône/Arve

“Ouvert Open” reads the sign at the Marché des Mattines in Perly, right by where, on Saturdays, a roast chicken truck sets up for business. You can’t miss the entrance to the indoor market because of the distinctive sign (our photo) above the door.

The market is manned by José Ribeiro and overseen by Jeremy Blondin, son of the “M” in BMB Productions—Bernard and Michel Blondin, two brothers who run one of the canton’s largest farm businesses.

“We started four years ago, basically with the idea of featuring our tomatoes and greens. People really liked it so we kept adding on,” says Jeremy Blondin, a fluent English speaker.

Their picked-on-the-day greens and radishes and some 10 varieties of tomatoes remain the stars of the show but they also stock fruit, loads of other vegetables, some heirloom varieties like Jerusalem artichokes, meat, dairy products including Cartigny goat’s cheese, even spring and summer rolls made by a Vietnamese family friend, and *briouates* (beef and seasonings in phyllo pastry) made by a Moroccan cousin.

**Le Marché des Mattines**, 21 Chemin des Mattines, 1258 Perly, T 078 901 16 10, [WWW.MATTINES.CH](http://WWW.MATTINES.CH), Tuesday-Friday 2:30-6:30 p.m.; Saturday 8:30 a.m.-12:30 p.m.

### Going the Whole Hog

Geneva’s wild boar population is kept in check by game wardens known as the “Corps des Gardes de l’Environnement” (hunting per se is illegal in the canton of Geneva). If animals are killed it will be between late summer and March, and these are then handed over to Boucherie du Palais in Carouge. For the ultimate in BBQs, they can prepare a whole animal for spit roasting—and rent you the spit as well. Or you can order specific cuts; they also make terrines and sausages. Call well ahead to see what they have and place your order. T 022 309 43 60, [WWW.VIDONNE.CH](http://WWW.VIDONNE.CH).

### Presentations at Maison du Terroir

If you speak French, check out the schedule on the French version of [WWW.OPAGE.CH](http://WWW.OPAGE.CH) under “Cours”. March to December you can spend evenings learning about Geneva products: lentils, cooking oils, tomatoes, honey, macaroons (with popular Carouge baker François Wolfisberg), wild boar, cardoons—even orchids and poinsettias.

Maison du Terroir, 93 route de Soral, 1233 Lully, T 022 388 71 55. The evenings cost 30 francs each. There’s also a bison meat dinner (September 22, 2011 – 75 francs) and a Longeole IGP dinner (November 24, 2011 – 60 francs). All events start at 7 p.m. To register: [TERROIR@OPAGE.CH](mailto:TERROIR@OPAGE.CH).

**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](http://WWW.POMMIER-GARNI.CH). **Also:** oils, fresh Geneva whole milk, wine, honey, jam, cardoons, lentils, beers, terrines, sausage, cookies, and more. **Shop and tearoom: Tuesday through Friday 8 a.m. to 2 p.m., 4 to 7 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](http://WWW.CHAMBET.CH). **Also:** wine. **Sales: Friday 5 to 7 p.m.; Saturday 10 a.m. to noon.**

**Hermance.** Verger de la Segaise, 201 Route de Chevrens. T 076 316 88 77. **Also: honey. Sales: From mid-September to the end of February: Monday, Wednesday, Thursday and Friday 2 to 6:30 p.m., Saturday 9 a.m. to noon and 2 to 6 p.m.**

## Meat & Dairy

### Right Bank

**Céligny.** Florian Baudet, 51 Route de Crassier. T 022 776 28 02. Sells fresh Geneva whole milk daily from 5 to 6 p.m.

**Collex-Bossy.** Les Plaines de Rosière, 27 Route de la Rosière. T 022 774 13 82, [WWW.LESPLAINESDEROSIERE.CH](http://WWW.LESPLAINESDEROSIERE.CH). Will be selling elk meat from autumn 2011.

**By app’t. NB:** They raise bison but no longer sell the 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 8 a.m. to 4 p.m.**

**Meyrin.** Raymond and Bernard Felix, 62 Route de Prevevin. T 022 782 89 54. Suckling pig. **Also: honey. By app’t.**

**Satigny.** Domaine du Nant d’Avril, 34 Chemin de Merdisel. T 022 753 17 74, [HTTP://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/](http://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/). Poultry. **Also: wine. By app’t.**

**Vernier.** Ferme des Grands Bois, 82 Route de Peney. T 022 341 05 19, [WWW.FERME-DES-GRANDS-BOIS.CH](http://WWW.FERME-DES-GRANDS-BOIS.CH). Confiture de Lait (milk jam). **By app’t.**

## Rhône/Arve

**Cartigny.** Chèvrerie du Champ Courbe, 6-10 Rue du Temple. T 022 756 01 62. Goat’s cheese, eggs. **Self-service** (7/7, March-November).

**Cartigny.** Ferme Miville, 22 Route de Vallière. T 022 754 17 75 or 079 203 74 68. Poultry. **By app’t.**

**Cartigny.** Marcel Pittet, 14 Rue Pré de la Reine. T 079 300 96 16. Sells fresh Geneva whole milk. **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. 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](http://WWW.MAISONFORTE.CH). 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. Beef, pork and poultry, eggs. T 022 750 16 05. **Also: 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. **By app’t.**

## Other Products

### Absinthe, Brandies, Liqueurs

## Rhône/Arve

**Saconnex d’Arve (Plan-les-Ouates).** Absintherie Not Guilty,

50 Chemin de Maronsy. T 079 202 49 03, [WWW.ABSINTISSIMO.CH](http://WWW.ABSINTISSIMO.CH). *Also: selected Swiss terroir products.*

**By app't.**

**Saconnex d'Arve (Plan-les-Ouates).** ML Passion, 50 Chemin de Maronsy. T 076 273 33 50. **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.** Jakob Beer, 15 Route de Rougemont. T 078 719 40 39. **By app't.**

### Left Bank

**Corsinge (Meinier).** Brasserie des Murailles, 48 Route de Corsinge. T 079 348 10 78, 079 418 40 72, [WWW.BMURAILLES.CH](http://WWW.BMURAILLES.CH). **Sales: Thursday evening by app't.**

## Grains and Flour

### Left Bank

**Choulex.** Domaine de Miolan, 83 Chemin des Princes. T 079 449 05 74. Pearl barley, barley flakes, wheat and spelt flour. *Also: grape juice, colza oil.* **Sales: Friday 5 to 7 p.m.; Saturday 10 a.m. to noon, or by app't.**

### Honey

### Right Bank

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

**Geneva City.** Le Rucher de Chambésy, 4 Rue des Confessions. T 022 340 10 39, [WWW.BARBARA-VUILLE.CH](http://WWW.BARBARA-VUILLE.CH). *Also: bee-related products.* **By app't.**

### Rhône/Arve

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

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

**Onex.** Jean-Daniel Duc, 10 Rue de Vieux Moulin. [JEAN-DANIEL.DUC@WANADOO.FR](mailto:JEAN-DANIEL.DUC@WANADOO.FR). **By app't.**

**Petit-Lancy.** Christo Sabev. T 022 792 67 52. **By app't.**



PHOTOS © GAIL MANGOLD-VINE 2011

## Trajets Jardins & Maraîchage



*Subscription Farming: Profile*

### in Rhône/Arve

Talk about off the beaten track—but this single hectare of land located between Troinex and Croix-de-Rozon yields lovely organic seasonal produce, and the opportunity to show up and have them harvest (snip, pick, pull out of the ground, whichever applies) whatever's in season. On clear days, you get a view of the Jet d'Eau in the distance from here.

Over the course of a year (warm months mostly) what Trajets Jardins & Maraîchage has to offer translates into 35 types of vegetables, 20 types of salads and herbs, edible flowers, and fruit—apples, berries, cherries, even melon and watermelon. In the spring and fall, they also have oyster and shiitake mushrooms available.

Says Grégoire Stoky, produce manager: "We're open on weekdays if people want to stop by. But our main activity is contractual farming—filling baskets for our subscribers."

Stoky says that as they gear up in the spring, baskets are less abundant, but during the warm months "a weekly basket can weigh as much as 10 kilos (22 lbs)." He adds that even if their website says they're in waiting list mode as regards subscriptions, "call and ask; you never know."

**Trajets Jardins & Maraîchage**, 17 Chemin de la Chenallaz, T 079 321 09 91, [WWW.TRAJETS.ORG](http://WWW.TRAJETS.ORG) (under Entreprises), Monday through Friday, 8:30 to 11:30 a.m. and 1:30 to 4 p.m.

## Fruit & Veg: Get a Subscription!

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 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 a subscription fee.

### Right Bank and Rhône/Arve

**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](http://WWW.PANIERA4PATTES.CH).

### Right Bank – Geneva City

**Les Mangeurs**, Grottes and Pâquis: organic veg and apples, designated pick-up points, [WWW.MANGEURS.CH](http://WWW.MANGEURS.CH).

### Rhône/Arve

**Les Jardins de Cocagne**, Avusy: organic veg, terroir shop (members only), subscription plus work hours, designated pick-up points, [WWW.COCAGNE.CH](http://WWW.COCAGNE.CH).

**Le Jardin des Charrotons**, Confignon: organic veg, subscription plus work hours, designated pick-up points, [WWW.CHARROTONS.ORG](http://WWW.CHARROTONS.ORG).

**Les Vergers d'Épiculture**, Bernex, Plan-les-Ouates and Bardonnex: largely organic fruit, fruit products (juice, jam etc), subscription plus work hours, self-harvest, [WWW.VERGERS-EPICURE.CH](http://WWW.VERGERS-EPICURE.CH).

**Les Cueillettes de Landecy**, Bardonnex: organic fruit and veg, self-harvest, [WWW.CUEILLETES.ORG](http://WWW.CUEILLETES.ORG).

**Trajets Jardins & Maraîchage**, Croix-de-Rozon (Bardonnex): organic veg, deliveries, [WWW.TRAJETS.ORG](http://WWW.TRAJETS.ORG) (under Entreprises). They also have a market, details above.

### Left Bank and Rhône/Arve

**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](http://WWW.TOURNEREVE.CH).

### Left Bank

**Les Ares et Vous**, Choulex: organic veg, deliveries, [WWW.LESARESETVOUS.CH](http://WWW.LESARESETVOUS.CH).

**Aux Petits Oignons**, Corsier (T 076 562 59 67) and **Les Potagers de Gaïa**, Hermance (T 077 483 60 39 and T 076 316 68 68) provide fresh produce to clients living in the immediate vicinity.

Many of the contractual agriculture plans listed above have waiting lists. There is however one company, [ESPACE-TERRAIR.CH](http://WWW.ESPACE-TERRAIR.CH), that works in tandem with the Geneva produce farmers' co-operative UMG and makes home deliveries of fresh fruit & veg (including organic), and terroir products, to 900+ subscribers in the city and canton of Geneva and La Côte (Vaud) up to Nyon, [WWW.ESPACE-TERRAIR.CH](http://WWW.ESPACE-TERRAIR.CH).



## Mara des Bois

### The Gourmet Strawberry

Mara des Bois strawberries ripen to a positively voluptuous texture—and sweetness balanced by just the right amount of acidity—and have a lovely aroma reminiscent of their distant cousin, the *fragaria vesca* aka the woodland strawberry.

The variety, a hybrid of four heirloom varieties (Gento, Ostara, Red Gauntlet, Korona), was created by a French nursery in the early 1990s. It has become a Geneva favorite since local growers started to produce it about a dozen years ago—happily, because this is not a berry that takes well to long-haul shipment.

Bernard Janin of Perly (Rhône/Arve) is one of a handful of growers in the canton who grow Mara des Bois. “We have a charter, so all of us grow them the same way: in greenhouses, suspended in hanging baskets. Instead of pesticides we have biocontrol [the use of natural predators to eliminate insects or keep their numbers in check]. Should there be a spot of oedium, we use organic treatment.”

The Mara des Bois season is May to October. Some 100 tons of the fruit are produced in Geneva annually, making the canton the largest producer in Switzerland.

A fellow grower, Philippe Magnin of Lully (Bernex), Rhône/Arve, says that the plants require a lot of work and berries must be picked the same day that they are trucked to the Union Maraichère de Genève (UMG) co-operative so they can be on store shelves the next day.

“Retail, look for Mara des Bois strawberries at Coop, Migros, and Manor,” says Magnin.

**TIP:** You can buy Mara des Bois plants to grow in planters. Roy in Left Bank Vésenaz charges 3 francs for seedlings ([WWW.JARDINIEREROY.CH](http://WWW.JARDINIEREROY.CH)). Enquire at garden centers near you.

PHOTO COURTESY OF UNION MARAICHÈRE DE GENÈVE

## Did You Know Some Farms Rent Rooms?

### Right Bank

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

Bernard and Florence Vulliez, 6 Route de Champvigny, T 022 753 10 85, [WWW.VIGNOLLES.CH](http://WWW.VIGNOLLES.CH) (B & B)

Dardagny. Philippe and Christine Bersier, 440 Route du Mandement, T 022 754 13 95 (B & B)

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

Vernier. Marc and Nathalie Zeller, 82 Route de Peney, T 022 341 05 19, [WWW.FERME-DES-GRANDS-BOIS.CH](http://WWW.FERME-DES-GRANDS-BOIS.CH) (B & B)

### Left Bank

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

Jussy. Derik Schüpbach, 40 Route de Lullier, T 022 320 30 60 (rooms rented longer-term only, no short stays)

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

**Plan-les-Ouates.** Gabriel Roth, 20 Route de Saconnex-

d'Arve. T 022 300 31 78. *By app't.*

**Troinex.** Argos, 68 Route de Troinex. T 022 784 20 67, [WWW.ARGOS.CH](http://WWW.ARGOS.CH). *By app't.*

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

### Left Bank

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

**Thônex.** Rucher de Saint-Ambroise, 91 Rue de Genève. T 022 349 00 54. *By app't.*

**Meinier.** Domained'En Bruaz, 6 Route de Corsinge. T 079 634 67 39, [WWW.DOMAINEDENBRUAZ.CH](http://WWW.DOMAINEDENBRUAZ.CH). *By app't.*

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

**Corsier.** Le Rucher des Princes, 1 Chemin du Fournil. T 022 348 88 20, [WWW.LERUCHERDESPRINCES.COM](http://WWW.LERUCHERDESPRINCES.COM).

*Also: mead (hydromel) and gift baskets. By app't.*

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

### Oils

### Right Bank

**Versoix.** Huiles de Carthagène, 29 Chemin de Machefer, T 022 755 14 87, [WWW.FERMEDEMACHEFER.CH](http://WWW.FERMEDEMACHEFER.CH). (Vernier sales point: Patrick Abbé, 32 Route de Satigny, T 022 341 14 64; he also sells wine. Jussy sales point: Denis Pinget, 5 Route du Château l'Evêque, T 022 759 14 58). *By app't.*

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

## Flour Power

John Schmalz, who despite his name is Geneva born and bred, is the director of the Cercle des Agriculteurs de Genève (CAG).

This is the farmers' co-operative that represents the biggest segment of local farmers: those who farm what are called *grandes cultures*—grain, oleaginous crops and row crops. And grain is the biggest player—certainly the most visible, what with a 6,000 ton silo just out back of Schmalz's Satigny office (and others around the canton), and a panoply of flours that are milled at the Pallanterie mill in Right Bank Vésenaz and until recently were sold wholesale only.

That was until Schmalz got the idea of packaging flour in one kilo (2.22 lb) packets for retail customers and marketing it primarily through the burgeoning network of farm stores around the canton (see pp. 7-15) and the CAG's own outlets. This is “Farine Fleur,” a white flour comprised of wheat and rye with wheat bran. It's been such a hit that Schmalz has more retail projects up his sleeve, including one involving organic flour.

If bakers will want to test the actual flour, non-bakers will get a charge just out of visiting Cercle des Agriculteurs (also known as “Landi”) stores: farm machinery; paraphernalia for gardening, BBQs, pets, kids; not to mention a whole grocery section that stocks way more than the flagship flour including an assortment of Geneva wines.



PHOTO © GAIL MANSOUB-VINE 2011

## Cercle des Agriculteurs Outlets in Geneva

### Right Bank

Satigny – 15 Rue des Sablières, T 022 306 10 10

### Rhône/Arve

Lully (Bernex) – 1 Chemin des Cornaches, T 022 850 91 60

### Left Bank

Meinier – 14 Route de Compois, T 022 752 44 71

## Street Markets in the City and Around the Canton

### Right Bank – Communes

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

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

**Vernier**, Les Avanchets, Centre Commercial, 20 Grand-Bay, Friday, 7 a.m. to noon

**Vernier**, 28 Rue du Village, Wednesday, 7 a.m. to noon

**Meyrin**, Place des Cinq-Continents, Tuesday and Wednesday, 6:30 a.m. to 1:15 p.m.; Friday, 1 to 7 p.m.; Saturday, 6:30 a.m. to 2 p.m.

**Satigny**, Place du Village, Tuesday and Thursday, 7 a.m. to 12:30 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 p.m.

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

**Marché Bio de St-Jean**, Corner of Chemin Furet and Avenue de Gallatin, Thursday, 4 to 8:30 p.m. **Organic produce only is sold here!**

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

**Marché de Grenus**, Place de Grenus, Saturday, 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 Avenue du Petit-Lancy (école), Monday and Thursday, 6 a.m. to 1:30 p.m.

**Lancy**, Marché de Grand-Lancy, Place du 1er Août, Friday, 6 a.m. to 1:30 p.m.

**Plan-les-Ouates**, Place des Aviateurs, Monday and Thursday, 8 a.m. to 1 p.m.

**Carouge**, Place du Marché, Wednesday and Saturday, 6 a.m. to 2 p.m. (from 7 a.m. October through March)

**Veyrier**, 2 Place de l'Église, 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, 1:30 to 7 p.m.

**Corsier**, 20 Route de Corsier, Friday, 6 a.m. to noon

**Puplinge**, Place du Village, Tuesday 11 a.m. to 6 p.m.; Thursday 8 a.m. to 6 p.m.

**Jussy**, Place des Prés-Seigneur, Wednesday, 2 to 6 p.m.

### Left Bank – City (Champel)

**Marché de Champel**, Plateau de Champel, 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. (1:45 p.m. on Saturday)

### Left Bank – City (Fusterie)

**Marché de la Fusterie**, Place de la Fusterie, Wednesday and Saturday, 6:30 a.m. to 7 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 6 p.m.



## Rhône/Arve

**Aire-la-Ville**. V. and C. Bosson, 62 Vieux-Four. T 022 757 61 09, [WWW.BOSSON-VINS.COM](http://WWW.BOSSON-VINS.COM).

**Also: pasta, wheat semolina, tomato sauce, lentils, wine.**

**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 022 757 61 53, [WWW.CAVE-DES-LOULAINES.CH](http://WWW.CAVE-DES-LOULAINES.CH).

**Also: vinegars, grape juice and jam, wine. 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 Varioudes. T 079 674 33 31, [WWW.LA-RENARDIERE-GE.CH](http://WWW.LA-RENARDIERE-GE.CH) coming soon. Rhubarb wine (still and sparkling); foie gras. **By app't.**

## Need seasonal fruit & veg charts?

[WWW.OPAGE.CH](http://WWW.OPAGE.CH), click on English version, then Resources and "It's the season of..."

## Don't know the words for things?

[WWW.PROVENCEBEYOND.COM/FOOD/ENGLISH-FRENCH-FOOD-DICTIONARY-1.HTML](http://WWW.PROVENCEBEYOND.COM/FOOD/ENGLISH-FRENCH-FOOD-DICTIONARY-1.HTML)

French-English [WWW.PATRICIAWELLS.COM](http://WWW.PATRICIAWELLS.COM)

*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.*

## Food Pyramid

*A food pyramid tells you what you should be eating more (and less) of. The Swiss Society for Nutrition has one in English. Also in English: a nutrition disk for children. Both can be downloaded free at [WWW.SGE-SSN.CH](http://WWW.SGE-SSN.CH).*

The illustration is from the French-language book *Genève et ses marchés* by Jérôme Estèbe (text) and Olivier Vogelsang (photos) that communicates the atmosphere of Geneva's different markets. Practical info includes maps that show you exactly where each market takes place. Hardback, 157 pp., ISBN 978-2-940446-19-3, Editions Glénat (Suisse) SA, Nyon, 2010, CHF 39. Photo from the book is used with the permission of the publisher.

## Rissole Filling

### Right Bank

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

### Saffron

### Rhône/Arve

**Laconnex**. 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.**

**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 may only be available at specific times during the year; call to reserve and tell the supplier if you'd like cuts that may normally be unavailable.

PHOTOS © G. ALI, MANGOURA-VINE, 2011

## Dairy Update

The Laiteries Réunies Genève, or LRG, in Plan-les-Ouates is a co-operative made up of hundreds of regional dairy farmers (and their 8,700 cows). There are eight dairy farms in Geneva, located mostly on the Right Bank and in the Rhône/Arve sections of the canton.

In the first ten months of 2010, LRG figures show that over 2 million kilos of milk were produced by Geneva dairy farms.

For a few years now, LRG has been selling 10-liter packs of Geneva whole milk to institutional kitchens. New is that the delicious fresh milk (which is homogenized and high-pasteurized) is now available in a 3-liter pack with a tap.

Also in the lead-up to their big anniversary year—



This image with Geneva's Jet d'Eau in the background is on the back of the milk carton

LRG celebrates its 100<sup>th</sup> anniversary in 2011—the company introduced *Tomme de Genève* cheese made from Geneva milk in the LRG's production facility in Plan-les-Ouates.

Pierre Charvet, LRG's director for dairy products, tells *Terrific Terroir* that synergistic discussions with Pascal Chapuis-Piccot, a buyer for the 32 Migros stores in Geneva, resulted in the launch last September of the 100-gram roundels of soft cheese. "They were such an instant hit with consumers," says Charvet, "that we sold 4.5 tons of the *tomme* between September and December 2010."



For more about LRG: [WWW.LRGG.CH](http://WWW.LRGG.CH). Go to Events on p. 7 for more about their 100<sup>th</sup> anniversary celebration to which everyone is invited.

### Where to buy 3-liter packs of whole milk from Geneva

Manor, Geneva City, Vésenaz, Chavannes Proxi, Chambésy Epicierie de la Place, Satigny Laiterie Muller, Halle de Rive (29 Boulevard Helvétique, Geneva City)

Farms or stores in Céligny, Versoix, Petit-Saconnex, Dardagny, Cartigny, Bernex, Perly, Veyrier, Meinier—see *Farmers' Markets*, pp. 7-10.

Where to buy *Tomme de Genève* Migros stores in Geneva



### Recipe for Fried Tomme

Ingredients for two people: 2 *Tommes de Genève*; 1 egg or some milk; breading flour (look for *chapelure* in the store); butter; salt, pepper

Dip the *tommes* into the egg yellow or milk, then make sure they're well covered with breading flour. Butter a pan lightly; gently place the *tommes* in the pan. Fry them one and half minutes on each side or until golden brown.

Serve with a salad.

## Olivia Bovet, Maker of Goat's Milk Soap



Olivia Bovet milks her goats twice daily

Allergic skin reactions that developed while she was living in Canada led Olivia Bovet to goat's milk soap. It worked a charm, but when she returned to Switzerland she found that it was not available for a reasonable price.

"Since I had what I call my 'secret recipe' [for soap] from Canada, I decided to make my own. Georgette Gribi, who makes goat's milk cheese in Cartigny [Geneva], agreed to sell me some milk. The other ingredients—oils, caustic soda—were not hard to find."

After earning a master's degree in communication at the University of Geneva in 2009, Bovet decided to go into business producing the soap and founded Capra Créations Sàrl.

"I now have four goats. They produce milk between April and November, which is when soap-making takes place. I make 200 bars a week—eight different kinds, with different mixtures of oils and varying colors from natural pigments."

Bovet sells her soap at outlets listed on her website, and some local markets like the crafts fair in Puplinge [September 10 and 11 in 2011, [WWW.PUPLINGEARTISANAT.COM](http://WWW.PUPLINGEARTISANAT.COM)]. "And there's a 'self-service' box at the place where my goats are kept, between 35 and 39 route de Bellebouche in Corsier. I only fill it during the spring and summer; people help themselves and leave the money."

Otherwise, order online—the products will be sent by mail, or delivered (free) in the Geneva area. The soap costs between 10 and 13 francs per 100-gram bar.

More at [WWW.CAPRA.CH](http://WWW.CAPRA.CH) or T 022 752 06 86.



## A Geneva Treat: Bison Meat

Many are surprised to see bison grazing out near Geneva International Airport. The animals belong to Laurent Girardet, a breeder in Collex-Bossy. He imported his first bison from Canada in 1990, he says, followed by some Wyoming bison.

At any given time, he now has between 120 and 150 animals—Geneva born and bred—on his farm, Les Plaines de Rosière. They are kept outdoors all year round, grazing



Bison Châteaubriand

during the warmer months and hay-fed during the winter. "They are not forced; we do not fatten them," says Girardet.

He thinks that is one of the reasons people like the meat so much (aside from the fact that it is "not fatty, low in cholesterol, and very tender")—because the animals are free to range in the different pastures they are rotated around during the course of the year.

Girardet used to sell bison meat directly from his farm, but no longer does: now, sales go through two local butchers, Gerber in Versoix and André Vidonne's Boucherie du Palais in Carouge.

Two restaurants in Geneva are particularly known for serving bison meat. Philippe Chevrier's Domaine de Châteauevieux serves it periodically. But Jean-Claude Bazzi's Auberge de Collex-Bossy has actually made a feature of it: "three fourths of our turnover comes from bison dishes," he says. The Auberge's catering menu offers such deli-

COURTESY OF THE AUBERGE DE COLLEX-BOSSY, GENEVA

ceries as verrines of bison meat and foie gras in aspic, while restaurant fare includes bison carpaccio and main courses that run the gamut from ragout to Châteaubriand.

To celebrate the Auberge's 10<sup>th</sup> anniversary this fall, Bazzi says he's planning an "all bison" menu. Also popular with customers is his made-to-order bison terrine with mushrooms (a 300 gram pot costs 22 francs); bison meat and foie gras *en crôte* costs 26 francs for 300 grams.

For its part, Domaine de Châteauneuf makes bison and lemon grass terrine (300 gram jar, 25 francs) that it sells in its de luxe grocery store in the restaurant compound. Thierry Jeantet, who runs the store, says that they also make bison lemon grass paté in a crust, but "finger food or buffet size, the price is by weight, and you must order it in advance."

**More at:**

**Domaine de Châteauneuf**, [WWW.CHATEAUNEUF.CH](http://WWW.CHATEAUNEUF.CH)

**Auberge de Collex-Bossy**, [WWW.AUBERGECOLLEX-BOSSY.COM](http://WWW.AUBERGECOLLEX-BOSSY.COM)

**Boucherie du Palais SA**, [WWW.VIDONNE.CH](http://WWW.VIDONNE.CH). They stock fresh meat; air-dried meat; raw sausage.

**Boucherie-Charcuterie Gerber SA**, 21 rue des Boucheries, 1290 Versoix, T 022 755 10 07.

Says Christian Gerber: "We not only have all the cuts you'd get with beef, terrine, raw sausage, air-dried and smoked, but

we also prepare bison meat for charbonnade, fondue Chinoise and Bourguignonne, and have vacuum-packed chili con carne."

**NEW:** Laurent Girardet has started raising North American wapiti—elk—and says that meat will become available in the autumn of 2011. "It is even more tender than bison," he says, adding that during the introductory phases he'll sell the meat directly from his farm, and only in large cuts.

[WWW.LESPLAINESDEROSIERE.CH](http://WWW.LESPLAINESDEROSIERE.CH).

## The Year in Potted Plants and Flowers

Jacques-Olivier Elmer is the owner of one of the canton's largest nurseries, Elmer Production Horticole, in Left Bank Meinier and the representative of his sector on the board of Geneva's office for the promotion of its agricultural products (OPAGE).

"There are some dozen growers of cut flowers, house plants, bedding plants, and trees and shrubs in Geneva," says Elmer. "Last year, we created a little wallet-size, fold-up publication [our illustration] for consumers to sensitize them not only to our sector but to encourage them to buy seasonal and local."

Elmer says the list is by no means exhaustive—just a sampling of popular cut flowers and plants, and when they are available during the course of the year.

The names and addresses of florists, garden centers and supermarkets that carry Geneva-grown flowers and plants can be found on the OPAGE website (see below), but increasingly retailers are making a sales point of the fact that they carry locally-grown flowers by posting the information inside and outside their stores. Many flower-buyers may have been struck, for example, by the many times they saw "tulipes de Genève" vaunted in shop displays this past winter.



### cut flowers Fleurs coupées produites à Genève

Mois	01	02	03	04	05	06	07	08	09	10	11	12	
Alstromeria													Peruvian lily
Amaryllis													
Calla													
Chrysanthèmes													
Dahlias													
Girolées													
Gloriosas													
Helianthus													Sunflower
Hortensias													
Lys													
Lysianthus													
Poids de senteurs													
Roses													
Tulipes													

### potted plants Plantes en pots produites à Genève

Mois	01	02	03	04	05	06	07	08	09	10	11	12	
Aromatiques													
Azalées													
Begonia Elatior													
Bulbes													
Chrysanthèmes													
Cyclamens													
Geraniums													
Orchidées													
Pensées & bisannuelles													
Plantes à massif													
Poinsettias													
Primevères													
Vivaces													

"Not only does selling locally-grown flowers give consumers something extra to feel good about, since it offers them the chance to decrease their carbon footprint [because no long-haul transport is required to get the flowers to retailers]—it also means flowers last longer since they're fresher." Elmer urges customers to ask shop owners where flowers are from, and to indicate their preference for home-grown.

Elmer says that consumer favorites right now "are orchids, particularly phalaenopsis, which look great in every sort of interior, modern or traditional, and are available year round. Another big trend? Aromatic plants—fresh herbs, your rosemary, thyme, basil and other cooking herbs," he says. "They're not only decorative, and easy to maintain in pots, but they look and taste so much better than dried herbs."

If you wish your own hard copy of the seasonal chart illustrated here: send an e-mail requesting the publication to [info@opage.ch](mailto:info@opage.ch) and they will send you one, free of charge, by snail mail.

Consult the list of florists and garden centers selling Geneva-grown plants and flowers at [www.opage.ch](http://www.opage.ch), English version—click on products, then flowers.

# The Wine Scene

*Wine is best enjoyed in moderation.*

## 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 km<sup>2</sup> (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 even in tiny Céligny, two Geneva enclaves in the canton of Vaud.

## Production

Presently producing some 10 million liters (2.6 million US gallons) of wine annually, some 54% red 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 the ubiquitous 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 (in fact, the largest organic winery in Switzerland is in Geneva), 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 Chardonnay, Gewürztraminer, Sauvignon Blanc, Pinot Gris, Pinot Blanc, Viognier, Aligoté and of course Chasselas. Dominant reds include Pinot Noir, Syrah, Merlot, Cabernet Sauvignon, and Cabernet Franc; two relative newcomers, Gamaret and Garanoir, have joined the ranks of Geneva's flagship varieties alongside Gamay.

## Some 2011 Wine Tasting Events

<b>Caves Ouvertes</b> Open House at Geneva's wineries	May 28, 2011	Canton-wide, see pp. 19-20
<b>Vinathon</b> A walk through grape country with winery pit stops	September 3, 2011	Place of departure Satigny (Right Bank), check <a href="http://WWW.VINATHON.CH">WWW.VINATHON.CH</a>
<b>Russin Harvest Festival</b> Flower parade, market, music, good food, and a Connoisseur's Corner with a large selection of Geneva wines	September 17-18, 2011	Russin (Right Bank), see p. 21 <a href="http://WWW.FETEDSVENDANGESRUSSIN.CH">WWW.FETEDSVENDANGESRUSSIN.CH</a>
<b>Vendange Comme Autrefois</b> Pressing grapes the old-fashioned way in a historic lake-side village; drink must, and enjoy a rustic hot lunch and baked goods made by local women. Area wines for sale	September 25, 2011, 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
<b>Fête de la St. Martin</b> Open House Day of all wineries in this charming village: good food, music and entertainment go hand in hand with the wine tasting	November 5, 2011, 10:30 a.m. to 6 p.m.	Peissy, Satigny (Right Bank). For more info call Bernard Rochaix, 022 753 90 00
<b>Barkavin</b> Wine tasting on a (moored) lake boat	November 24 and 25, 2011 (to be confirmed)	Geneva City (Left Bank), Jardin Anglais. <a href="http://WWW.BARKAVIN.CH">WWW.BARKAVIN.CH</a>

There may be changes to the above, and new events, so check [WWW.OPAGE.CH](http://WWW.OPAGE.CH) What's On to stay up to date.

For Fêtes de Genève, August 1 brunch, Semaine du Goût, Les Automnales and Escalade, see calendar on p. 7.

## By Popular Demand

In 2011, there will be two, instead of the usual one, English-language introductory courses to wine tasting and Geneva wines.

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.

**Dates:** Wednesday May 25, 2011 and October 12, 2011

**Time:** 7-9 p.m.

**Place:** Maison du Terroir, 93 Route de Soral, 1233 Lully (Bernex). A few free parking places are available. Bus stop Curiades; take the L bus from Jonction, timetable at [WWW.IPG.CH](http://WWW.IPG.CH).

**Price:** CHF 50 per person. Maximum number of participants: 24.

Please register sooner rather than later at [TERROIR@OPAGE.CH](mailto:TERROIR@OPAGE.CH), or call 022 388 71 55.

*There are also French-language courses in wine tasting, sparkling wine, food/wine pairings and beer and spirits; check these out on the French version of [WWW.OPAGE.CH](http://WWW.OPAGE.CH) under "Cours."*

## "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.

Some 15 wineries produce a red blend that the rules say has to contain a maximum of 50% Gamay and a minimum of 20% Gamaret 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.OPAGE.CH/LESVINSDEGENEVE](http://WWW.OPAGE.CH/LESVINSDEGENEVE) (English version).

## The Geneva Wine Selection Awards

In May, as they have been since 2000, local wine professionals and members of the hospitality industry, specialized press and general public gather for three high-intensity morn-

## Wines of Distinction

Here's a review of just some of the Geneva vintages that—from late March 2010—found favor in national and international competitions. Earlier in 2010, as reported in the last issue of this magazine, Geneva wines took a total of five gold medals at Chardonnay du Monde (Burgundy) and Vinalies Internationales (Paris).

**Vinitaly**, [WWW.VINITALY.COM](http://WWW.VINITALY.COM), March 29-April 2, 2010, Verona, Italy. Vignoble de l'Etat, Lully (Bernex), 2008 Gewürztraminer Premier Cru *Coteau de Lully*, **silver**; Domaine des Pendus, Peney-Dessous (Satigny), 2008 Muscat, **special mention**.

**Concours Mondial de Bruxelles**, [WWW.CONCOURSMONDIAL.COM](http://WWW.CONCOURSMONDIAL.COM), April 23-25, 2010, Palermo, Sicily. La Cave de Genève, Satigny, *Blanc de Blancs Chardonnay*, **gold**; *Côté Soleil* (2008), **silver**; *Le Trésor Chardonnay* (2008), **silver**; Domaine du Paradis, Satigny, Viognier *Pont des Soupis Blanc* (2009), **silver**.

**Citadelles du Vin**, [WWW.CITADELLESDUVIN.COM](http://WWW.CITADELLESDUVIN.COM), May 15-17, 2010, Bordeaux, France. La Cave de Genève, 2007 red blend from the "Les Vins de Philippe Chevrier" collection, "*Trophée Citadelle*," **gold**—this wine was also voted **Best Swiss Wine**; *L'Aiglette*, 2008 Sauvignon Blanc, "*Trophée Excellence*," **silver**; Domaine du Paradis (Satigny), *Noir Divin* 2007, "*Trophée Excellence*," **silver**.

**Mondial du Pinot Noir**, [WWW.MONDIAL-DU-PINOT-NOIR.COM](http://WWW.MONDIAL-DU-PINOT-NOIR.COM), August 20-22, 2010, Sierre, Valais. Domaine des Bossons, Peissy (Satigny), 2009 *Le Vieux Clocher*, **gold**; Cave et Domaine Les Perrières, Peissy, 2009 *Pinot Noir de Peissy*, **silver**.

**Mundus Vini**, [WWW.MUNDUSVINI.DE](http://WWW.MUNDUSVINI.DE), August 27-September 5, 2010, Neustadt an der

ings of wine tasting. Typically they taste some 600 Geneva vintages from over two-thirds of the canton's 100 or so wineries.

OPAGE publishes a free booklet every year with the top-performing wines, in time for a prize-giving ceremony held at the Hôtel de Ville in June.

Here, 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—our illustration—by

famed local artist Robert Hainard (1906-1999). A Press Prize (an Hainard print of a weasel) and the Geneva Hotel School Prize (a baby boar in bronze, also by Hainard) are handed out for favorite wines. The prizes are tongue in cheek—wild boars are the bane of a



COURTESY OF OPAGE



Left: Sébastien Schwarz, *Domaine des Bossons* enologist, stands behind Eric Leyvraz, owner of the winery that won gold in Paris and Sierre. Right: Florian Barthassat, enologist at La Cave de Genève – gold in Brussels, Lyon, Paris, Best Swiss Wine in Bordeaux

Weinstrasse, Germany. Clos des Pins in Dardagny, 2008 Pinot Blanc, **silver**; *Légende* (2007), Domaine du Centaure, Dardagny, red blend, **silver**; La Cave de Genève, Satigny, *Feuille d'Or Gamaret* (2009), **silver**.

**Mondial du Merlot**, [WWW.MONDIALDUMERLOT.COM](http://WWW.MONDIALDUMERLOT.COM), November 12-14, 2010, Lugano, Ticino. Cave et Domaine Les Perrières, Peissy (Satigny), *Merlot de Peissy*, 2009, **silver**; Domaine des Molards, Russin, *Merlot AOC Genève* 2009, **silver**.

Go to [WWW.EXPOVINA.CH](http://WWW.EXPOVINA.CH) to see the ten Geneva wines that received gold and silver diplomas at the **Internationale Weinprämierung Zürich**, and to [WWW.GRANDPRIXDUVINSUISSE.CH](http://WWW.GRANDPRIXDUVINSUISSE.CH) to check out Geneva's **Swiss Wine Award** gold and silver medalists.

### FLASH

At the first **International Competition of Gamay** held in Lyon, France on January 15, 2011, a Grand Gold medal was won by Domaine de la Merrière, Soral, for its 2009 *Vieilles Vignes* vintage. Gold medals were won by Domaine des Abeilles d'Or (Chouilly, Satigny) for its 2009 Gamay and Cave de Genève, Satigny, for its 2009 *Le Pionnier* and *Vieilles Vignes* 2009. [WWW.CONCOURSGAMAY.COM](http://WWW.CONCOURSGAMAY.COM). La Cave de Genève just went on winning, taking two gold medals at **Vinalies Internationales** held from February 25 to March 1, 2011 in Paris. [WWW.VINALIES-INTERNATIONALES.COM](http://WWW.VINALIES-INTERNATIONALES.COM).

winegrower's existence because of the havoc they wreak in vineyards. The weasel is a reference to journalists' propensity for "weaseling out" information.

### International and Swiss awards

Great results are regularly achieved in competition by Geneva wines—see "Wines of Distinction" on this page for recent wins.

### How Sweet It Is

For many years, at competitions in Switzerland and abroad, La Cave de Genève's sparkling wine, *Baccarat Blanc de Blancs Chardonnay Brut*, has been raking in the medals like nobody's business. Recently launched: a sweeter rendition, *Baccarat Chardonnay Demi-sec*. Cave de Genève enologist Florian Barthassat developed the wine, which is marked by a full body and light citrusy notes. "There is market demand for sweeter wines, so this *demi-sec* opens *Baccarat* up to a broader public," he says. The winery also produces a *Baccarat Rosé Prestige Brut*, made from Pinot Noir grapes, a Valentine's Day favorite. [WWW.CAVEDEGENEVE.CH](http://WWW.CAVEDEGENEVE.CH).



PHOTO COURTESY OF OPAGE

PHOTO COURTESY OF CAVE DE GENÈVE

Press releases about wines that win prizes in Switzerland and abroad throughout the year can be found at [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

### The 2010 vintage

According to cantonal enologist Alexandre de Montmollin, the 2010 vintage "will be one of the very best in recent years—in fact, our expectation is that it will be exceptional, on a par with 2003 and 2005. Rich in sugar balanced by good levels of acidity, 2010 wines promise to be beautifully well-rounded and harmonious." If you read French, link through to de Montmollin's annual report from [HTTP://ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE).

### Finding out more

Besides this annual free publication, which is also posted in PDF on the English version of [WWW.OPAGE.CH/LESVINSDEGENEVE](http://WWW.OPAGE.CH/LESVINSDEGENEVE) (under Press), information in English is available in *Touring Geneva Wine Country* (see p. 4) and the *Swiss Wine Guide 2011-2012*, [WWW.GUIDE-DES-VINS-SUISSES.CH](http://WWW.GUIDE-DES-VINS-SUISSES.CH).

A pocket-size wine tasting primer is available in English free of charge from [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH).

There are also wine events and other events at which Geneva wines are available: our calendar (p. 16) lists the big ticket items, but consult **What's On** at [WWW.OPAGE.CH](http://WWW.OPAGE.CH) for more throughout the year.

Last but not least: OPAGE organizes wine courses in English—details p. 16.

For those who read French or German, there are further options. Hard copies of the 2011 supplement on Geneva wines produced by the



prestigious Zurich-based wine magazine *VINUM* are available free of charge through [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH). Also free from the same source, but in French only, are two pocket-size mini-guides

to cheese and wine pairings and how to serve wine (**our illustration of glasses on p. 17** features a page from the latter).

Available at bookstores is veteran French food writer Jean Lamotte's

recently-published *De la Vigne et des Vins genevois* (ISBN 978-2-8321-0392-0) which includes a list of over 100 recommended wines.

Finally: 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 about viticulture that represents a Swiss "first."

## Profiles of Winemakers



Yves Kohli

© GAIL MANGOLD-VINE, 2011

### Yves Kohli, Corsier

Not far from the village center sits the compact Domaine des Groubeaux winery which has belonged to the Neury family for five generations. This is Corsier's only winery, and for two years enologist Yves Kohli has been farming its 2.7 hectares of vineyards and making the white, rosé and red still wines for which the Domaine is known.

Originally from the Morges area in Vaud, after graduating from the University of Applied Sciences in Changins (Vaud) Kohli came to Geneva to work, and as a Cave de Genève enologist for nine years has done his fair share of vineyard visits. However, sitting recently in his winery's tasting room, pointing to his work clothes and sturdy work boots, he noted wryly to a visitor that "dispensing advice is one thing, doing all the work is quite another!"

Kohli says he's happy with the palette of nine grape varieties presently

grown at Groubeaux: Chasselas, Chardonnay, Pinot Blanc, Sauvignon Blanc, Gamay, Pinot Noir, Merlot, Gamaret and Garanoir. But he intends to create some new wines, in fact he's already started (see Highlight).

**Domaine des Groubeaux**, 17 Chemin des Ambys, 1246 Corsier, T 079 474 29 92. By app't.

**HIGHLIGHT:** Launching for the 2011 holiday season—a Chardonnay and Pinot Noir Brut traditional method sparkling wine.

### Céline Dugerdil, Avully

Céline Dugerdil is in charge of winemaking at her family's estate; her father Laurent does the grape-growing—some 12 varieties on 10 hectares.

Dugerdil, who earned her enology diploma at the specialized school of the University of Applied Sciences at Changins (Vaud), combines winemak-

ing with raising two sons, aged 2 and 6. She is also an officer of the Geneva chapter of the Swiss Winegrowers' Association.

On the winemaking front: she is launching a new wine at Caves Ouvertes (see Highlight). "I may do a white blend at some future time, but I'm basically happy with the varieties we have, and the number of wines (presently 13): I want to focus on doing them well, not expanding the number."

Dugerdil says that she is, however, contemplating re-introducing the huge 2000 liter (about 530 US gallons) wood vats that most wineries, including hers, replaced with stainless steel—she thinks the wood ones are better for aeration.

**Domaine de la Printanière**, 104 Route d'Avully, 1237 Avully, T 022 756 28 54, coming soon [WWW.LAPRINTANIERE.CH](http://WWW.LAPRINTANIERE.CH), open Monday-Friday 4:30 to 6:30 p.m.; Saturday 9 a.m. to noon; and by app't.

**HIGHLIGHT:** New in 2011—an oak-aged Gamay, Cabernet Sauvignon, Gamaret and Merlot blend.

### Raphaël Dunand, Soral

The young entrepreneur, who is currently finishing up his federal diploma in enology at the specialized school of the University of Applied Sciences in Changins (Vaud), worked for years at the big league

Domaine des Abeilles d'Or winery in Chouilly, learning the ropes: if his family have traditionally been growers, he is the first to have created a winery and started producing wine. He has nine hectares under vine.



Raphaël Dunand

© GAIL MANGOLD-VINE, 2011

For the time being Dunand makes Chasselas—and oak-aged Chasselas, which is a novelty. "When I first launched it, it was horrible, real *jus de planches* [plank juice, i.e. over-oaked], but it's coming along nicely."

He vinifies Gamay and, under the name *Les Devas* (a deva is a plant spirit), makes Viognier, Chardonnay, Chenin Blanc, Merlot, Syrah and Cabernet Franc varietals. He also produces dessert and sparkling wines. Part of his plan is to include Auxerrois, Kerner, Garanoir and Grenache varietals, which will be ready in 2013.

But, he says: "I see expansion in terms of quality, not quantity. My motto is stay small, be simple, stay happy."

**Domaine des Lolliets**, 41 Route des Lolliets, 1286 Soral, T 022 756 42 27, by app't.

**HIGHLIGHT:** Oak-aged Chasselas (supplies limited).

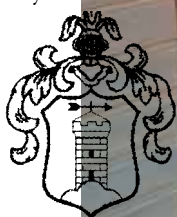


Kohli's bottle labels show the excellent sun exposure of his Corsier vineyards



Céline Dugerdil

© GAIL MANGOLD-VINE, 2011



# Caves Ouvertes

Open House Day at Geneva's wineries

Saturday, May 28, 2011

## 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. For more information about wineries without websites, log on to [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

**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 (check winery websites or the "Tribune du Terroir" section in the May 27 edition of the local newspaper *Tribune de Genève* to find out what entertainment is planned). 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 people who wine taste the pro way opt for cycling since you can arrange for purchases to be delivered to your 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](http://WWW.TPG.CH), Horaires & Réseau; for the RER to Satigny, check [WWW.CFF.CH](http://WWW.CFF.CH) or call 0900 300 300

(CHF 1.19/minute from landline). Shuttle buses loop around some wine villages; call 0900 022 021 (CHF 0.94/minute from landline) 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 Cave de Genève reps: [WWW.CAVEDEGENEVE.CH](http://WWW.CAVEDEGENEVE.CH)  
Map of the canton on p. 3.

### Right Bank – Céligny

- Domaine Les Racettes\* (079 636 66 22)
- Le Clos de Céligny ([WWW.CLOS-DE-CELIGNY.CH](http://WWW.CLOS-DE-CELIGNY.CH))

### Right Bank – Bellevue, Collex-Bossy, Genthod

#### Bellevue

- Domaine de Colovrex\* (079 637 93 25)

#### Bossy

- 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)
- Domaine du Château de Collex ([WWW.DOMAINEDUCHATEAU.CH](http://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), A. Revaclier (022 753 12 48), M. Roset (022 753 14 52), B. Vulliez ([WWW.VIGNOLLES.CH](http://WWW.VIGNOLLES.CH))
- Domaine de Champvigny ([WWW.CHAMPVIGNY.CH](http://WWW.CHAMPVIGNY.CH))
- Domaine des Alouettes (022 753 13 70)

### Chouilly (Satigny)

- Cave de Genève reps: D. Dugerdil (022 753 40 40) or J. Dugerdil-Gubler\* (022 753 17 44), M. Penet\* (022 753 17 83)
- Domaine du Clos du Château ([WWW.CLOSDUCHATEAU.CH](http://WWW.CLOSDUCHATEAU.CH))
- Domaine du Crêt – Berthaudin\* (022 732 06 26)
- Domaine de la Clé de Sol ([WWW.CLEDESOL.CH](http://WWW.CLEDESOL.CH))
- Domaine des Abeilles d'Or ([WWW.ABEILLESODOR.CH](http://WWW.ABEILLESODOR.CH))

## Dardagny

- Cave de Genève rep: P. and C. Bersier-Ramu\* (022 754 13 95)
- Clos de la Donzelle ([WWW.CLOSELADONZELLE.CH](http://WWW.CLOSELADONZELLE.CH))
- Clos des Pins (022 754 14 57)
- Domaine de la Planta ([WWW.DOMAINEDELAPLANTA.CH](http://WWW.DOMAINEDELAPLANTA.CH))
- Domaine des Crêts ([WWW.CRETS-MALVAL.CH](http://WWW.CRETS-MALVAL.CH))
- Domaine des Faunes ([WWW.LES-FAUNES.CH](http://WWW.LES-FAUNES.CH))
- Domaine des Rothis ([WWW.DOMAINE-DES-ROTHIS.CH](http://WWW.DOMAINE-DES-ROTHIS.CH))
- Domaine du Centaure ([WWW.DOMAINE-DU-CENTAURE.CH](http://WWW.DOMAINE-DU-CENTAURE.CH))
- Domaine Dugerdil ([WWW.DOMAINE-DUGERDIL.CH](http://WWW.DOMAINE-DUGERDIL.CH))
- Domaine Les Hutins ([WWW.DOMAINELESHUTINS.CH](http://WWW.DOMAINELESHUTINS.CH))
- Les Secrets du Soleil (022 754 13 84)
- Stéphane Gros\* ([WWW.STEPHANE-GROS.CH](http://WWW.STEPHANE-GROS.CH))

## Essertines (Dardagny)

- Domaine de Chafalet ([WWW.DOMAINEDECHAFALLET.CH](http://WWW.DOMAINEDECHAFALLET.CH))
- Domaine des Esserts ([WWW.DOMAINEDESESSERTS.CH](http://WWW.DOMAINEDESESSERTS.CH))

## La Plaine (Dardagny)

- Cave de Genève rep: P. Duvernay\* (022 756 12 05)

## Meyrin

- Cave de Genève rep: F. Grunder (022 782 57 07)
- Paul-Henri Soler (079 746 24 61)

## Peissy (Satigny)

- Domaine des Bossons ([WWW.DOMAINE-DES-BOSSONS.COM](http://WWW.DOMAINE-DES-BOSSONS.COM))
- Domaine des Charmes ([WWW.DOMAINEDESHARMES.CH](http://WWW.DOMAINEDESHARMES.CH))
- Domaine des Trois Etoiles ([WWW.TROIS-ETOILES.CH](http://WWW.TROIS-ETOILES.CH))
- Domaine Grand'Cour\* (022 753 15 00)
- Les Crêtets ([WWW.LESCRETETS.CH](http://WWW.LESCRETETS.CH))
- Les Perrières ([WWW.LESPERRIERES.CH](http://WWW.LESPERRIERES.CH))

## Peney (Satigny)

- Domaine des Pendus ([WWW.DOMAINE-DES-PENDUS.CH](http://WWW.DOMAINE-DES-PENDUS.CH))
- Les Balisiers ([WWW.BALISIERS.CH](http://WWW.BALISIERS.CH))

## Russin

- Cave de Genève reps: D. Girardet (022 754 10 39/079 653 06 56), F. Pittet\* ([WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH)), D. Penet (022 754 17 21), E. Porchet\* (022 754 13 39)
- Cave des Baillets ([WWW.CAVEDESBAILLETS.CH](http://WWW.CAVEDESBAILLETS.CH))
- Domaine des Molards ([WWW.MOLARDS.CH](http://WWW.MOLARDS.CH))

## Satigny

- Cave de Genève ([WWW.CAVEDEGENEVE.CH](http://WWW.CAVEDEGENEVE.CH))
- Château des Bois ([WWW.CHATEAUDESBOIS.CH](http://WWW.CHATEAUDESBOIS.CH))
- Les Gondettes ([WWW.LESGONDETTES.CH](http://WWW.LESGONDETTES.CH))
- Domaine de la Devinière ([WWW.LA-DEVINIERE.CH](http://WWW.LA-DEVINIERE.CH))
- Domaine de la Roselle ([WWW.DOMAINESTERROIRS.COM](http://WWW.DOMAINESTERROIRS.COM))
- Domaine du Nant d'Avril\* ([DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/](http://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/))
- Domaine du Paradis ([WWW.DOMAINE-DU-PARADIS.CH](http://WWW.DOMAINE-DU-PARADIS.CH))
- Le Grand Clos\* (022 753 12 30)
- Les Vallières ([WWW.LESVALLIERES.CH](http://WWW.LESVALLIERES.CH))

## Vernier

- Cave de Genève reps: P. Abbe\* (022 341 14 64), M. Zeller\* ([WWW.FERME-DES-GRANDS-BOIS.CH](http://WWW.FERME-DES-GRANDS-BOIS.CH))

## Rhône/Arve

### Aire-la-Ville

- Cave de Genève rep: C. and V. Bosson ([WWW.BOSSON-VINS.CH](http://WWW.BOSSON-VINS.CH))
- L'Aérien\* (079 561 21 67)

### Athenaz (Avusy)

- Domaine des Graves ([WWW.DOMAINEDESGRAVES.CH](http://WWW.DOMAINEDESGRAVES.CH))

### Avully

- Domaine de la Printanière (022 756 25 22)
- Domaine du Courtil (022 756 28 74)

### Avusy

- Domaine de Champlong (022 756 27 89)

### Bernex

- Au Petit-Gris (022 757 10 18)
- Cave de Beauvent ([WWW.CAVE-DE-BEAUVENT.CH](http://WWW.CAVE-DE-BEAUVENT.CH))
- Christian Guyot\* ([WWW.VINS-GUYOT.CH](http://WWW.VINS-GUYOT.CH))

### Cartigny

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

### Charrot (Bardonnex)

- Domaine d'Amoz ([WWW.VINS-GENEVE.ORG](http://WWW.VINS-GENEVE.ORG))

### Laconnex

- Cave de Genève rep: S. Läng (079 252 91 74)
- Château de Laconnex ([WWW.CHATEAUDELACONNEX.CH](http://WWW.CHATEAUDELACONNEX.CH))
- Domaine des Trois-Lacs (022 756 20 34)
- Domaine du Bossatier\* (022 756 25 48)
- Domaine Jean Batardon (079 637 62 71)

- Les Vignes du Pêcher ([WWW.LACONNEX-BEACH.CH/PECHER](http://WWW.LACONNEX-BEACH.CH/PECHER))

### Landecy (Bardonnex)

- Domaine du Grangier\* (022 743 19 66, 079 413 55 22)

### Lully (Bernex)

- Cave de Genève rep: A. Tremblat\* (022 757 39 13)
- Cave de Lully\* (022 757 15 89)
- Cave des Oulaines ([WWW.CAVE-DES-LOULAINES.CH](http://WWW.CAVE-DES-LOULAINES.CH))
- Domaine des Bonnettes (022 757 19 30)
- Domaine des Curiades ([WWW.CURIADES.CH](http://WWW.CURIADES.CH))
- L. and L. Mermoud\* ([WWW.MERMOUD.CH](http://WWW.MERMOUD.CH))
- Vignoble de l'État ([WWW.GE.CH/VIGNOBLE](http://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](http://WWW.CAVESEZENOVE.CH))
- Les Grands Buissons ([WWW.GRANDS-BUISSONS.CH](http://WWW.GRANDS-BUISSONS.CH))

### Soral

- Cave de Genève reps: E. 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](http://WWW.CAVE-DES-CHEVALIERES.CH))
- Domaine Château Rougemont (022 756 42 65)
- Domaine de la Mermière ([WWW.MERMIERE.CH](http://WWW.MERMIERE.CH))
- Domaine des Lollies (022 756 42 27)
- Domaine du Faubourg ([WWW.DUFAUBOURG.CH](http://WWW.DUFAUBOURG.CH))
- SYD – Vins Stéphane Dupraz ([HTTP://VINS.SYDUPRAZ.CH](http://VINS.SYDUPRAZ.CH))

### Troinex

- La Pierre-aux-Dames ([WWW.MAISONFORTE.CH](http://WWW.MAISONFORTE.CH))

### Veyrier

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

### Left Bank

### Anières

- Domaine de la Côte d'Or ([WWW.LACOTEDOR.CH](http://WWW.LACOTEDOR.CH))
- Domaine des Ménades (022 751 20 29)
- Domaine Villard & Fils (022 751 25 56)
- Les Parcelles (022 751 01 20)

### Chevrens (Anières)

- Domaine des Champs-Lingot ([WWW.CHAMPS-LINGOT.CH](http://WWW.CHAMPS-LINGOT.CH))

### Choulex

- Cave de Genève rep: J. Rivollet ([WWW.CREVE-CCEUR.CH](http://WWW.CREVE-CCEUR.CH))
- Domaine de Miolan (079 449 05 74)
- Les Coudrays ([WWW.LESCOUDRAYS.CH](http://WWW.LESCOUDRAYS.CH))

### Collonge-Bellerive

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

### Cologny

- Domaine de la Vigne Blanche (022 736 80 34)

### Corsier

- Domaine des Groubeaux (079 474 29 92)

### Gy

- Cave de la Chéna ([WWW.CAVEDELACHENA.CH](http://WWW.CAVEDELACHENA.CH))
- Clos de la Zone (079 626 85 14)
- Ferme de Merlinge\* ([WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH))
- Domaine du Chambet ([WWW.CHAMBET.CH](http://WWW.CHAMBET.CH))

### Hermance

- Domaine du Manoir (022 751 13 20)

### Jussy

- Cave de Genève rep: A. Mévaux, Domaine Château l'Évêque (079 263 22 65), D. Pinget (022 759 14 58)
- Château du Crest ([WWW.DOMAINEDECREST.CH](http://WWW.DOMAINEDECREST.CH))
- La Gara (022 759 13 34)

### Meinier

- Cave de Genève reps: A. and M. Corthay\*, Carre d'Aval (022 750 00 20/079 352 80 82), M. Favre\* (022 759 18 56), S. Favre\* (022 752 11 12)
- Domaine de Bellebouche\* (022 751 20 57)
- Domaine de la Tour, Carre d'Aval (022 750 22 79)
- Domaine d'en Bruaz ([WWW.DOMAINEENBRUAZ.CH](http://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 2011

# Fête des Vendanges

Geneva's Harvest Festival in the village of Russin

Saturday and Sunday, September 17 and 18, 2011

## 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 49<sup>th</sup> time this year.

One of the great things about the Russin festival, which draws about 16,000 people over the two-day period, is that it can be so many things to so many. A family with kids? Entertainment and activities may include a fun fair, visits with farm animals, pony rides—and of course the Sunday parade.

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* and *guinguettes*. These include home-made baked goods (including their famous 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 morning market. 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 150 wines from every part of the canton are sold by the glass.

For Saturday night revelers, entertainment includes DJ 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 10 p.m. The parade begins after lunch, at 2:30 p.m.

**Cost:** parking is free. So is musical entertainment, some activities for kids, and the parade.

**Paying:** food and beverages; market purchases; rides, games and other fun fair entertainment are 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



This is the winning photograph of the **2010 Terrific Terroir Photo Contest**. Title: Toast to the Crowd! Photographer: Nicolas Louit. Technical details for the photo: taken in Russin during the Harvest Festival Sunday parade on September 19, 2010. f 4.5 1/320 100mm using a Nikon D80 and Nikon 80-400 VR zoom.

The radiant young girl, who is on a parade float, is the daughter of a local grape grower and she is raising a cup of freshly-pressed grape juice. She embodies the spirit of the festival, which involves all generations in the community in the excitement and pride of planning and bringing off the two-day event.

**More about Nicolas Louit** on pp. 4-5.

station Cornavin, a one-way ticket costs CHF 3 and the ride takes 19 minutes. Trains run at least

twice per hour. Schedules at 0900 300 300 or [www.cff.ch](http://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 10:25 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 a **Noctambus** bus leaving from the stop next to the village *épicerie*. The last bus is at 3:30 a.m. Exact departure times and routes are available on the festival website.

**Festival details** may be subject to change, so check the website [www.fetedesvendangesrussin.ch](http://www.fetedesvendangesrussin.ch).



PHOTOS 1 AND 5 COURTESY OF OPAGE; 2,3,4 © GAIL MANGOLD-VINE

## Terroir Ambassador Profiles

### Woods

Woods is located in the InterContinental Hotel, a stone's throw away from the UN Office at Geneva. Its interior design by New York-based Tony Chi & Associates mixes contemporary Western minimalism with an Eastern feel including wall art by South Korean artist Lee Jae-Hyo.

Sandro Gamba's cuisine takes references from world cooking styles but remains resolutely French-based. A three-course à la carte meal for 89 francs is at the lower end of what one can expect to pay per person, beverages excluded. However, there are fixed price three-course menus for 44 francs (lunch only) and 59 francs (beverages excluded).

Must-try local wines sold by the glass are Pinot Blanc from the Domaine des Abeilles d'Or in Chouilly (Satigny), and the *Mandragore* Gamaret from Clos des Pins in Dardagny.

**TIP:** Sunday brunch is the thing here, and there's a special buffet for children. Under sixes pay nothing; aged 6-12, the cost per child is 35 francs. Brunch per adult is 70 francs; beverages are not included in the prices. There is also a child-minder, so parents can get a little time off. Noon to 3 p.m. Best to reserve.

**Woods**, 7-9 Chemin du Petit-Saconnex, T 022 919 33 33, [WWW.INTERCONTINENTAL-GENEVA.CH](http://WWW.INTERCONTINENTAL-GENEVA.CH)

### Café Papon

David Félisaz and Christophe Bernerd are at the helm here, former chef and sous-chef respectively at Geneva's Hôtel des Bergues (Four Seasons)—and as one might expect with that background, there is some pretty high-flying French fare on the menu that includes a three-course fixed price menu for 60 francs (beverages excluded).

There are also simple favorites, like perch fillets (available June-September), and, Monday through Saturday, at lunch, a 20-franc *plat du jour* that includes a small salad.

Café Papon's interior design successfully mixes traditional and contemporary elements under the vaulted ceilings of one of Geneva's most historic buildings, the



Woods (Courtesy InterContinental, Geneva)

15<sup>th</sup> century Hôtel de Ville in the heart of the Old Town.

**TIP:** The terrace is one of the prettiest in town; come here to sip an aperitif of Geneva wine and soak up views of the 18<sup>th</sup> century archway, be-flowered fountain, and very old chestnut trees on La Treille which takes its name from the trellises over which grape vines grew several hundred years ago.

**Café Papon**, 1 Rue Henri-Fazy, 1204 Geneva, T 022 311 54 28, [WWW.CAFE-PAPON.COM](http://WWW.CAFE-PAPON.COM)

### Catering – Genecand Traiteur

At a 2008 fundraiser for Barack Obama in Geneva's Old Town, George Clooney was guest of honor. Says Gislain Genecand, whose firm catered the event: "He's a man who knows how to enjoy a good meal"—and pay a compliment. According to Genecand, Clooney pronounced the food and drink "superb."

Genecand is the third generation of his family to run the 85-year-old firm.

"What we offer, in terms of cuisine but also in terms of the equipment we rent for events, runs the gamut from rustic to elegant. Our specialized cooks, who make everything in-house except for bread and chocolate, can also provide different styles—Indian, Middle Eastern, Geneva terroir, even country-style USA."

Genecand Traiteur owns the Ferme du Vignoble in



Café Papon (Courtesy Café Papon, Geneva)

Satigny wine country—a suitable address for a company with a wine list comprised of 95% Geneva wines. Here, anything from seminars to weddings can be held. But, says Genecand, "we cater any size event, anywhere."

**TIP:** In its upstairs business premises in Carouge, Genecand Traiteur runs a cozy restaurant with extremely reasonable prices. It's open from 7 a.m. to 4:30 p.m. on week-days; lunch starts at 11:30 (reserve). It's also a take-away and *épicerie fine* selling fine foods and wine.

**Genecand Traiteur SA**, 55 Avenue de la Praille, 1227 Carouge, T 022 329 31 96, [WWW.GENECAND.CH](http://WWW.GENECAND.CH)



Who else?



Tomato and tarragon flan, watercress soup



Vegetable timbale, drizzle of olive oil

COURTESY OF GENECAND TRAITEUR, GENEVA

### Other Good Caterers

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

**Apéro'sfair**, 3 Rue Beau-Site, 1203 Geneva, T 022 344 90 60, [WWW.APEROSFAIR.CH](http://WWW.APEROSFAIR.CH)

**Le Coin de Campagne**, 24 Rue du Grand-Bureau, 1227 Carouge, T 022 342 50 15, [WWW.CAMPAGNE.CH](http://WWW.CAMPAGNE.CH)

**Le Floris**, 287 Route d'Hermance, 1247 Anières, T 022 751 20 20, [WWW.LEFLORIS.COM](http://WWW.LEFLORIS.COM)

**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](http://WWW.CHEVRIER-TRAITEUR.CH)

**Régéservice S.A.**, 33 Chemin des Pontets, 1212 Grand-Lancy, T 022 794 38 83, [WWW.REGESERVICE.CH](http://WWW.REGESERVICE.CH)

**Traiteur A. Vidonne**, 5 Rue Blavignac, 1227 Carouge, T 022 309 43 60, [WWW.VIDONNE.CH](http://WWW.VIDONNE.CH)

## Terroir Ambassadors

...the forty-six 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 the well-known Dardagny-based artist Albertine.

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



### Right Bank – Céligny

- Buffet de la Gare, 25 Route de Founex, T 022 776 27 70, [WWW.BUFFET-GARE-CELIGNY.CH](http://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](http://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](http://WWW.AUBERGE-DE-CHOULLY.CH)

#### Dardagny

- ✓ Auberge de Dardagny, 504 Route du Mandement, T 022 754 14 72

#### Peissy (Satigny)

- Café des Amis, 83 Route de Peissy, T 022 753 12 81, [WWW.RESTAURANTS-GENEVE.CH/CAFE\\_DES\\_AMIS](http://WWW.RESTAURANTS-GENEVE.CH/CAFE_DES_AMIS)

#### Peney (Satigny)

- ✓ Café de Peney, 130 Route d'Aire-la-Ville, Peney-Dessous, T 022 753 17 55, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH) and [WWW.CAFEDEPENAY.CH](http://WWW.CAFEDEPENAY.CH)

#### Russin

- ✓ Le Vignoble Doré, 332 Route du Mandement, T 022 754 11 13, [WWW.VIGNOBLEDORE.COM](http://WWW.VIGNOBLEDORE.COM)

#### 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](http://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.EXPOGOURMET.CH](http://WWW.EXPOGOURMET.CH)
- ✓ La Récolte, Crowne Plaza Geneva (\*\*\*\*), 75-77 Avenue Louis-Casaï, T 022 710 30 52, [WWW.LARECOLTE.CH](http://WWW.LARECOLTE.CH)
- ✓ Latitude, Mövenpick Hotel & Casino Geneva (\*\*\*\*\*), 20 Route de Pré-Bois, T 022 717 17 20, [WWW.MOEVENPICK-HOTELS.COM](http://WWW.MOEVENPICK-HOTELS.COM)
- Vieux-Bois, Geneva Hotel School, 12 Avenue de la Paix, T 022 919 24 26, [WWW.VIEUX-BOIS.CH](http://WWW.VIEUX-BOIS.CH)
- ✓ Woods, Hotel InterContinental (\*\*\*\*\*), 7-9 Chemin du Petit-Saconnex, T 022 919 33 33, [WWW.INTERCONTINENTAL-GENEVA.CH](http://WWW.INTERCONTINENTAL-GENEVA.CH)

### Right Bank – Downtown

- ✓ Brasserie Bagatelle, 20 Boulevard James Fazy, T 022 732 26 29
- ✓ Le Duo, Hôtel Manotel Royal (\*\*\*\*), 41 Rue de Lausanne, T 022 906 14 60, [WWW.MANOTEL.COM](http://WWW.MANOTEL.COM)
- ✓ Café de la Gare, Hôtel Montbrillant, 2 Rue de Montbrillant (\*\*\*\*), T 022 733 77 84, [WWW.MONTBRILLANT.CH](http://WWW.MONTBRILLANT.CH)
- ✓ Le Grill, Grand Hotel Kempinski (\*\*\*\*\*), 19 Quai du Mont-Blanc, T 022 908 90 81, [WWW.KEMPINSKI-GENEVA.COM](http://WWW.KEMPINSKI-GENEVA.COM)
- L'Entrecôte Couronnée, 5 Rue des Pâquis, T 022 732 84 45, [WWW.RESTAURANTS-GENEVE.CH/ENTRECOTE-COURONNEE](http://WWW.RESTAURANTS-GENEVE.CH/ENTRECOTE-COURONNEE)
- ✓ Restaurant Edelweiss, Edelweiss Manotel (\*\*\*), 2 Place de la Navigation, T 022 544 51 51, [WWW.MANOTEL.COM](http://WWW.MANOTEL.COM)

### Rhône/Arve

#### Avusy

- ✓ Café d'Avusy, 16B Route d'Avusy, T 022 756 26 70

#### 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](http://WWW.RESTO.CH/LABOURSE)
- Café des Négociants, 29 Rue de la Filature, T 022 300 31 30, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH) and [WWW.NEGOCIANTS.CH](http://WWW.NEGOCIANTS.CH)
- Le Dix Vins, 29b Rue Jacques-Dalphin, T 022 342 40 10

#### Lully (Bernex)

- Restaurant Les Curiades, 10 Chemin du Vieux-Lully, T 022 757 40 40, [WWW.RESTAURANTLESCURIADES.CH](http://WWW.RESTAURANTLESCURIADES.CH)

#### Sézegnin (Avusy)

- ✓ Au Renfort, 19 Route du Creux-du-Loup, T 022 756 12 36, [WWW.RENFORT.CH](http://WWW.RENFORT.CH)

#### Sézenove (Bernex)

- ✓ Café Restaurant de la Fontaine, 5 Chemin des Grands-Buissons, T 022 757 21 08, [WWW.RESTOLAFONTAINE.CH](http://WWW.RESTOLAFONTAINE.CH)

#### Soral

- Café La Fontaine (New Member), 59 Route de Rougemont, T 022 756 14 21

### Left Bank – Downtown

- ✓ Café du Centre, 5 Place du Molard, T 022 311 85 86, [WWW.CAFEDUCENTRE.CH](http://WWW.CAFEDUCENTRE.CH)
- Le Lyrique, 12 Boulevard du Théâtre, T 022 328 00 95, [WWW.CAFE-LYRIQUE.CH](http://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](http://WWW.PIED-DE-COCHON.CH)
- ✓ Brasserie-Restaurant de l'Hôtel de Ville, 39 Grand-Rue, T 022 311 70 30, [WWW.HDVGLOZU.CH](http://WWW.HDVGLOZU.CH)
- Café Papon, 1 Rue Henri-Fazy, T 022 311 54 28, [WWW.CAFE-PAPON.COM](http://WWW.CAFE-PAPON.COM)

### Left Bank – Plainpalais and Cantonal Hospital

- Les Recyclables, 53 Rue de Carouge, T 022 328 23 73, [WWW.RECYCLABLES.CH](http://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](http://WWW.LECOTTAGE.CH)

#### Choulex

- ✓ Café des Amis, 132 Route de Choulex, T 022 750 13 39, [WWW.CAFE-DES-AMIS.CH](http://WWW.CAFE-DES-AMIS.CH)

#### Collonge-Bellerive

- ✓ Le Saladier, 1 Chemin du Château, T 022 752 47 04

#### Conches

- Le Vallon, 182 Route de Florissant, T 022 347 11 04, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH) and [WWW.RESTAURANT-VALLON.COM](http://WWW.RESTAURANT-VALLON.COM)

#### Gy

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

#### Presinge

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#### Vandœuvres

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