



Sweet Home Grenoble

Beaufort Cheese Factory

Friday, October 17th 2014 from 8:30am to 4:30pm

Beaufort cheese, made from cooked raw cow's milk, is a protected designation for a French cheese produced in Savoie in the region of Beaufort from which it takes its name.

In the morning, we will discover all the secrets of Beaufort and its soil via a sensory approach and original tools.

Then we will have lunch and visit the medieval town of Conflans.

Meeting point : *At 8:30 am. In front of the Café LE COQ HARDI, 15 rue Belgrade, Grenoble.
Back to Grenoble at 4:30 pm. May be later depending on the traffic
If we are more than 7, we need another car....*

Cost: *20 € for member – 25 € for non-member
Includes transportation, the guided visit. Add the price of the lunch.
Minimum : 4 people.
Cancellation fee after October 13th : 10 €*

Registration : *By Monday, October 6th at the Language exchange meeting or send the
following form and the check payment payable to
"Sweet Home Grenoble" to
Corinne CRESPI, 119 rue de Criel, 38500 VOIRON.
If you have any questions, please contact:
Corinne CRESPI : 06 28 94 33 19
E-mail : sweet.home.grenoble@hotmail.fr*

Registration Form

Beaufot Cheese Factory

Friday, October 17th 2014 from 8:30am to 4:30pm

Name :

Mobile phone :

Member : 20 € xpers =€

Non member : 25 € xpers =€

Cancellation fee after October 13th : 8 €