

THE BROTHERWOOD OF THE KNIGHTS OF GOUTE-BOUDIN ... and its goals.

The Confraternity of the Knights of the Taste-Boudin is by the Doctor Viviane PILLOT born on March 23, 1963 in Mortagne-au-Perche which opened that day its 1st Fair to the Black pudding Why this Brotherhood? She is first Percheronne and its members percherons or percherons adoption, and these are not the least enthusiasts, desire: "To make known and love the province of Perche, its landscapes, its monuments and their history, its products »The province of Perche with gently undulating landscapes, green and beautifully wooded, - its forests are populated with venerable oaks several centuries old - in the soft light which it is bathed also makes discover its visitors art lovers pure jewels: churches, mansions, priories, sober lines, firm and harmonious.

The products of this beautiful province are to his measure; frank and high quality and it is these products of the Perche that the Brotherhood would like to "showcase" both its deli meats and meats as its dairy products, cider and brandy. Le Perche, the immediate neighbor of sweet Normandy, if it differs in its distinct characters, gives similar products, and its brandy is called "Calvados". We must mention here these magnificent Percheron horses whose breeding, certainly, is less intense than formerly but which are known and still bought by the whole world and in particular Japan and South America. In full swing today are the horse farms of some of the big winners of the equestrian sport.

But the Brotherhood is also especially interested and its name indicates this old Mortagnaïse specialty "the cooked bloods" that is to say the pudding what found in the third and fourth paragraphs of these goals:

To enumerate the great variety of the sausages of France, to preserve or even to revive the processes of regional manufacture, not only Percheronne but of each French province; Encourage the search for the quality of this economic dish by competitions which will take place annually, in free gaiety and friendship, on the occasion of local festivals.

The pudding is, it is true, one of the oldest and probably the oldest of the "cooked dishes" (some historians say it is one of the few primers of the Assyrian cuisine that came to us similar to almost anything the pork butchers of Tire who excelled in this kind of preparation) leads the Brotherhood to take its interest in all the art of the table and "through contacts with different gastronomic societies, to encourage the search for good recipes and to revive old local traditions. And it will be for her, the opportunity to exalt among its members "the feelings of friendship, mutual aid, honor, disinterestedness".

Finally, if this Brotherhood was born in MORTAGNE, it is because there is a beautiful activity but also a charm to which the late Jean de la VARENDE was sensitive, who described it as follows:

"Mortagne is all delicious and guard of pure traces of its millennial supremacy. In a strange light, she exalts her hotels and churches; after the tunnels of the forests, it sparkles, dominating from above its clear ponds and its almost fleshy ones.

"It was the capital of Perche and despite its 4,000 inhabitants, it is still a big city. It possesses, like a jewel, a ferronnière, a public garden nothing which was to be as famous as these sought-after landscapes, made famous by the travelers. One can see there one of the only true equestrian statues that are; a horse of green bronze, infinite without a rider, life-size and looming on the grassland

where gallop his live congeners; a horse statufié only for him and not for the man and which is due to the genius of FRÉMIET, in his ardor and his puerility delighted. I know only Mortagne of rich enough and equine for having paid that.