

## history of the mortagne fair at mid-lent

Since the middle ages several important fairs and markets took place in Mortagne annually. The mid-lent fair in march was the most famous. in addition to the traditional market, it brought together meat animals as well as horses, pigs and poultry. The war stopped this demonstration until 1946.

in 1950, a courageous team composed of MR. MAURICE CHOLET, president of the trade union, GEORGES JOSEPH, president of the tourist office, and ROBERT MOREUIL, representative of the chamber of agriculture of the Orne, decided to revive the fair exhibition at the same time as the competition of meat animals, so at mid-lent.

due to lack of space, the first fair took place in the public garden and the mont cacune street which is at the bottom of the garden facing a magnificent panorama. the beginnings were promising but the place was rather limited and the extension impossible. the affluence of the beginning faltered.

in 1959, the fair is established in the campground on 16 000 m2. new stands are made. to innovate, ROBERT TANNÉ, future mayor in the elections of 1971 and his father-in-law EUGÈNE TURCAT created a gastronomic side and presented deli and pastry dishes which obtained a big success with the visitors.

in 1962 arrives mortagne JEAN GOUPIL, inspector of the direct contributions. he came from arpajon where he was, as a volunteer, secretary of the bean fair. he is invited to become a member of the office of the tourist office at the same time as MRS. VIVIANE PILLOT, doctor and pharmacist.

at a meeting of the office of the head office during which we were always looking for an idea towards gastronomy, for the fair of 1963.

MR. ALCIDE DODIER, mayor, reminds that at the colonial exhibition of 1931, in Paris, a huge map indicated the gastronomic specialties of france and mentioned for Mortagne-au-Perche "the bloods cooked". JEAN GOUPIL chained at once: "let's create the boudin fair!

the Pork Butcher contacted, six of Mortagne with three established on the outskirts of neighboring towns and frequenting the Saturday market in Mortagne, accept the idea.

it is suggested to organize a competition of the best Black Pudding tasted by a jury. the City ? no, it's not his role. The Tourist Office? No, not enough prestige a brotherhood? it's the ideal.

DR. PILLOT agrees to take care of materializing the idea with her husband, a surgeon at the hospital of the city. the brotherhood's no, status, coat of arms, dignitary costume and contest rules.

MADAME GOUPIL, wife of JEAN GOUPIL, is a seamstress. she makes the dresses. the brotherhood buys hats like LOUIS XI.

the poster is made by FRANÇOIS BOUSSIGNAC, draftsman of the company normande de corrugated cardboard. it is january 17, 1963, the first Black pudding fair is scheduled for march 23, 24 and 25, 1963.

Tour is ready or almost and the success is huge from the start.

it was decided that the nine delicatessens would sell black pudding in a circular stand, next to each other, spread around a grill of 4 feet diameter fueled with charcoal.

On february 17, 1963, at 4:00 pm, a meeting was held at the tribunal hotel, where 25 people from Mortagne and the region were invited to create "the brotherhood of the knights of the taste boudin". 21 people become founding members. the office is elected. the grand master is DR. JEAN PILLOT, surgeon of the hospital.

the coats of arms of the brotherhood are designed and designed by a talented painter and decorator ROBERT DELCOLLE. the porcelain medal of limoges is made by a mortagne factory "massabuau". in his workshop there appears the adopted coat of arms.

DOCTOR PILLOT, great master, leaves mortagne for angers in 1968.

LDONSE GOTTERI, his friend, dealer citroën, succeeds him. he died suddenly in november 1985, when he was 69 years old. his son JEAN-CLAUDE GOTTERI, pharmacist in nogent rotrou, bravely takes over the torch. he computerized the contest in 1987 with his friend JEAN-CLAUDE MARCY, computer specialist in Nogent-le-Rotrou.

the first contest of 1963 included only the nine charcutiers of Mortagne and the market that sold the Black Pudding during the fair. The following year, it was decided to declare them "out of competition" because they made "the best Black Pudding"? ... at the same time, they were members of the grand jury. The competition became locale and from year to year national and even international.

The brotherhood organized several trips with exceptional chapters in jersey, on the English territory, in Germany, in Austria and in Spain. she took care in 1991 and 1994 of a fair at West Indian pudding in Martinique. on june 28, 1990, with the help of the minister of commerce and handicrafts of the time, FRANÇOIS DOUBIN (whose anagram is boudin!), a very exceptional chapter took place in the ministry or were inducted a dozen personalities.

At the moment when the competition became international, we realized that France, according to the regions, made very different black pudding

Instead of four regions originally, seven were created to give all competitors the same opportunity.

The record of the contest participants took place in 1976 with 716 competitors. But it was also the year of all records:

-in the contest of the strongest eater of Black Pudding, a competitor has absorbed, in 15 mns , 4.8 pounds of black pudding with, according to the regulation, with a glass of water.

The number of paid entries in 2 days (Saturday and Sunday) was 15,550 at the fair.

For 40 years, the competition has continued its journey and the quality of the product has improved a lot throughout Europe.

A new category was inaugurated "creative savory salty or sweet". a promising success and highly appreciated by consumers; we add foie gras, scallops, crustaceans, walnuts etc ... ..

the pork butchers are very ingenious and do not miss an idea ...

this is bearing fruit, "if we can say," indeed before our event, the Mortagnais invited by friends offered flowers. Today, they bring boudin! ....

SO WILL WE LEAD THIS ONE?

**WORDS SPOKEN BY THE GRAND MASTER OF THE BROTHERHOOD FOR  
THE ENTHRONEMENT OF THE NEW KNIGHTS:**

**« Par Hiram, roi de Thyr**

**Et des Phéniciens,**

**créateurs du Boudin,**

**Par Lucullus, maître de la table,**

**Je vous fais chevalier du Goûte Boudin de Mortagne-au-Perche »**

**« By Hiram. King of Thyr**

**And Pheniciens,**

**Creators of Black pudding,**

**By Lucullus, Master of the table,**

**I make you Knight of the Taste Boudin de Mortagne-au-Perche»**