

## Titles & Ribbons

Bailli (Chapter President)      Local Officer      Chevalier or Dame de la Chaîne



Chef Rôtisseur      Maître Rôtisseur      Maître Hotelier



Chevalier/Maître d'Honneur      Bailli Délégué (National President)      Officier



International Counseils      National Officer      Echanson



Each member of La Chaîne des Rôtisseurs is awarded an appropriate ribbon denoting rank when he or she is inducted or promoted. Members should wear their ribbons at all Chaîne events unless noted. Not only do members then stand out from guests, but knowledgeable members can tell ranks apart by noting the colors of the different ribbons. Those selected as officers wear special ribbons, with the color designating either operating (green) or administrative (blue). Officers' ribbons are sometimes edged with braid. Gold indicates national service, silver braid indicates regional service, and no braid indicates local service.



## LA CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS

BAILLIAGE OF GREATER  
WASHINGTON, DC



**PLEASE VISIT OUR WEBSITE AT  
[HTTP://LACHAINEDC.COM](http://lachainedc.com)**

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**LA CHAÎNE DC, INC. IS A NON-PROFIT CORPORATION**

La Confrérie de la Chaîne des Rôtisseurs is the oldest and largest international food and wine society in the world. An invitation only organization, it is dedicated to the promotion of fine dining, bringing together professional and nonprofessional members from around the world who appreciate outstanding cuisine, exceptional wine and international camaraderie.

La Chaîne offers extensive international, national, and local events through Bailliages, Chapitres, and travel programs.

# CHAÎNE HISTORY



**Recent Induction Class, Award Recipients  
and Officers of the Bailliage of Greater Washington , D. C.**

## CHAÎNE TODAY

Today La Chaîne des Rôtisseurs is the oldest and largest gastronomic organization in the world. The society has grown dramatically, spreading its influence and presence worldwide. Today, The Chaîne brings together professionals (such as chefs, restaurant and hotel owners and managers) and non-professional members from around the world who share in the "spirit" of the Society and who appreciate and enjoy wine and fine dining. This association of people dedicated to fine cuisine, now devotes itself to promoting and developing the gastronomic values whilst at the same time widening its focus to 'table art'.

Within the Chaîne there is also the Société Mondiale du Vin for those members who have a special knowledge of, or interest in, wine and spirits and craft beverages.



**Société Mondiale du Vin Inducting  
Officials**

## EVOLUTION OF THE CHAÎNE

La Chaîne des Rôtisseurs is an international gastronomic society devoted to promoting fine dining and preserving the camaraderie and pleasures of the table. The Chaîne is originally based on the traditions and practices of the old French royal guild of goose roasters – the goose was particularly appreciated during the Middle Ages. The guild's authority was gradually expanded to include the roasting of all poultry, meat and game. The written history of the guild of "Les Oyers" or "Goose Roasters" has been traced back to the year 1248. At that time King Louis IX, later to be Saint Louis, assigned Etienne Boileau, the Provost of Paris, with the task of bringing order into the organization of trades and guilds, developing young apprentices and improving the technical knowledge of guild members. He gathered together the charters of more than 100 of these trades, among them the Goose Roasters. Over the years, the activities and privileges of the Goose Roasters Guild were extended to preparing and selling all kinds of *meat*, including poultry and venison.

In 1509, during the reign of King Louis XII, some new statutes were introduced, which resulted in the change of the name of the guild to "Rôtisseurs" and its activities were restricted to poultry, game birds, lamb and venison. In 1610, under King Louis XIII, the guild was granted a royal charter and its own coat of arms. The original coat of arms consists of two crossed turning spits and four larding needles, surrounded by flames of the hearth on a shield. For over four centuries the "Confrérie" or brotherhood of the Roasters cultivated and developed culinary art and high standards of professionalism and quality standards befitting the splendor of the "Royal Table" until the guild system was disbanded, together with all others, in 1793 during the French Revolution.

The Rôtisseurs were almost forgotten until 1950 when Dr. Auguste Becart, Jean Valby and "Prince" Curnonsky (elected Prince of Gastronomes), and chefs Louis Giraudon and Marcel Dorin resurrected the Society and created La Confrérie de la Chaîne des Rôtisseurs in Paris, France.

## CHAÎNE COAT OF ARMS SINCE 1950

For the new Confrérie, a logo was created which used the former historic shield in the center. It was encircled with fleur-de-lis and two chains, between which the new name of the Society and the foundation dates of 1248 and 1950 were written. The inner chain represents the professional members; the outer chain the non-professional members and the bond which unites all of the members.

## MEMBERSHIP

Membership in La Chaîne is by invitation only. More than 80,000 persons participate annually in its activities throughout the world, with 6,000 members in the USA. Baillages (Chapters) in more than 80 countries coordinate their programs through La Chaîne's international headquarters in Paris.

In the United States, La Chaîne has approximately 125 local chapters. The National Office is located on the grounds of Farleigh Dickinson University in Madison, New Jersey.

Membership in La Chaîne offers the opportunity for new members to meet people who share a common interest in fine dining and good fellowship. For the professional members, such as chefs, restaurateurs and hoteliers, it offers opportunities to demonstrate their exceptional skills and creativity to a discerning, appreciative audience. Nonprofessional members receive an especially warm welcome in these establishments.

## ACTIVITIES AND FUNCTIONS

Each Bailliage holds a series of dinners and events throughout the year. These events range from formal black tie events to what the DC Bailliage playfully calls "Chaîne on the Edge," i.e. events which are informal and generally held at restaurants which have great food but do not have a typical fine dining atmosphere.

Membership is transferrable world-wide and provides for attendance at events all over the world. The Chaîne supports emerging professionals through world-wide young chef and young sommelier competitions. In addition, the Chaîne Foundation is a tax-exempt organization which provides scholarships to deserving culinary and oenological students, and through charitable giving and educational activities.



**Celebrating the Chefs!**