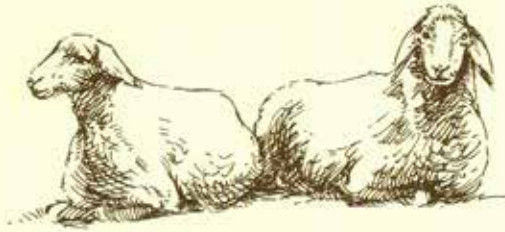
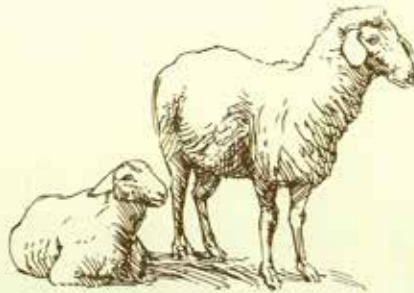




Saint-Etienne-de-Tinée
AURON



FESTIVAL of TRANSHUMANCE



The Festival of Transhumance, a tribute to the shepherds...

Nestled in the upper Tinée Valley since the Middle Ages, our village has prospered over the centuries, turning towards the neighboring Alpine massifs for economic exchanges. Its inhabitants practiced subsistence agriculture and animal husbandry, crafts flourished and in the winter the men went to work in Provence or the Northern Alps. In summer, transhumant herds from Provence settled in the mountain pastures.

The Festival of Transhumance that brings us together today is an opportunity to recall the pastoral tradition that made Saint-Etienne-de-Tinée famous. It also allows us the pleasure of paying public tribute to our shepherds and highlighting these men and women who have chosen to exercise one of the oldest and noblest professions in the world.

Vigilant and attentive, autonomous and able to carry out several tasks, familiar with solitude, they live in harmony with the nature that surrounds them. Young people from Saint-Etienne, following the path of their elders, have chosen this fine profession and

I would like to congratulate and encourage them. Wishing to stay in the country, they are part of the lifeblood of the Tinée Valley and want to preserve our natural environment and our traditions.

I would like to thank the breeders and the shepherds who come to our mountain pastures every year.

I would like to express my gratitude to all the people of Saint-Etienne who are keen to bring this special day to life and offer the best welcome to our visitors. Municipal staff, elected officials, teachers, shopkeepers, restaurateurs, members of associations, the choir, individual volunteers, all show a great commitment to making our municipality lively and showing its dynamism. Like everyone in Saint-Etienne-de-Tinée, I am happy to welcome you here.

Have a pleasant and joyful Festival of Transhumance!

Colette FABRON

Mayor of Saint-Étienne-de-Tinée
Vice-president of the Nice Côte d'Azur Metropolis
Regional Councilor



THE PEOPLE OF SAINT-ETIENNE

heirs to a strong identity forged over the centuries

Saint-Étienne residents, proud of their traditions, their language and their cuisine, want to share it and pass it on to younger generations. Many of them cultivate this identity within dynamic associations and participate in various events that meet with great popular success.

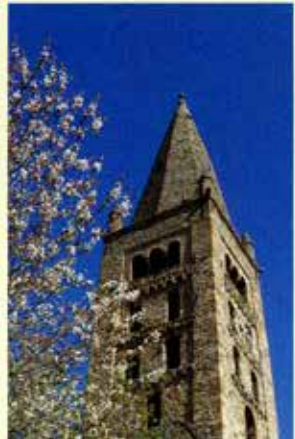
The Festival of Transhumance, May

Planting by the conscripts, events around old trades are all opportunities to revive the past and show ancestral know-how.

This is manifested in particular by the transmission of cooking recipes using local ingredients and the preparation of traditional dishes by volunteers wishing to introduce visitors to their culinary specialties. Among these ravioli with herbs, black polenta with milk sauce, cussonnets and andeirouols are very popular.

The residents of Saint-Étienne, and in particular the association of museums, took a very active part in the drafting of a reference work published in 2015, *Language and Memory of Tinée*. The result of enormous work, it is the intangible heritage of La Tinée which is now preserved and enhanced by this work.

It comes in addition to the **exceptional heritage**, in particular sacred, of the town which has remarkable examples of the art of the so-called **Primitive painters of Nice**. It is present in the chapels of Saint-Erige (Auron), Saint Sébastien and Saint-Maur. The parish church, the chapel of the Trinitarians and those of the hamlets are precious testimonies of the evolution of sacred art since the 15th century.





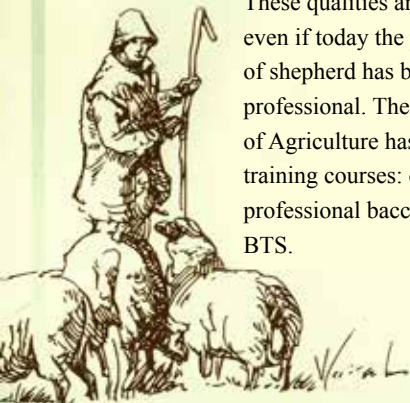
THE SHEPHERD'S LIFE

from yesterday to today

Far from the idyllic and poetic vision of the shepherd dreaming of the stars, the shepherd's life is tough, made up of multiple tasks. *My grandfather is a shepherd. He passed on to me his passion for the profession. To be a good shepherd, you just have to know how to love. Loving what you do, loving your job, loving your herd. Do not be afraid of bad weather; be careful and be patient.* Fabien

Since the dawn of time, the shepherd has been solitary, enduring, foreseeing, protective.

These qualities are essential even if today the profession of shepherd has become more professional. The Ministry of Agriculture has set up training courses: certificate, professional baccalaureate, BTS.



The life of the shepherd in the mountain pastures is organized around the alpine hut which nowadays has considerable comfort (shower, wood stove, solar panels). At the beginning of the summer, the helicopter transport takes place, which provides the shepherd with everything he will need during the summer (various equipment, food, salt, electric fences, batteries, etc.).

The shepherd knows well the ground he occupies. He knows how to study the quality of grassland and defines the areas to be grazed each day in order to provide consistent feed to the animals.

A herd is cared for with vigilance. You have to stand up for it and agree to share its destiny. Rising very early in the morning, the shepherd inspects the condition of the animals, treats the injured or sick, then leads his herd to the grazing area provided for the day.

You have to walk, even when you're tired, in the sun or in the rain. It is also necessary to know how to face the night, the storm or the wolf without being afraid. Do not get impatient, know how to wait, always look carefully and plan ahead.

The shepherd is always surrounded by his indispensable partners, his dogs. Vigilant guardians, always on the alert, fine connoisseurs of animal reactions, they lead the herd, watch over it, ensure that it stays together and defend it against predators.

During the day, while under the supervision of the dogs, the ewes stop eating to ruminate, it is stubble, the shepherd takes advantage of this respite to carry out various maintenance works: cleaning, meals, moving and possible repair of the electrified night fence. In the evening, the shepherd ensures that the animals are gathered there to avoid the unpredictable attacks of the wolf.

During the summer season, the family remaining in the village harvests the hay and prepares the fodder which is used to feed the animals in winter. From late winter to early spring, the shepherd is busy with lambing.



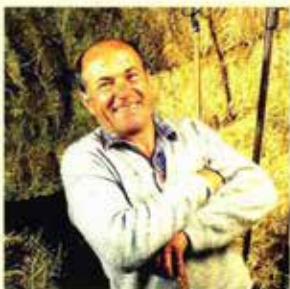
THE SHEPHERD, A PASSION IN THE HIGH TINEE

Thank you to all those who have led their herds during the transhumance festival since its creation

The breeders



Joseph FULCONIS



Charly FABRE



Paul MURRIS



Jean-Pierre BRESSI



Prosper BRESSI



Didier FISCHER



Nuno POINHAS



Amandine BONNAUD

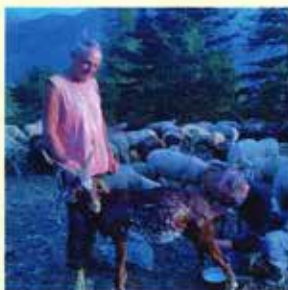


Roger BONNAUD

The shepherds



Jean-Louis FABRE



Jean-Claude FABRE



André FABRE

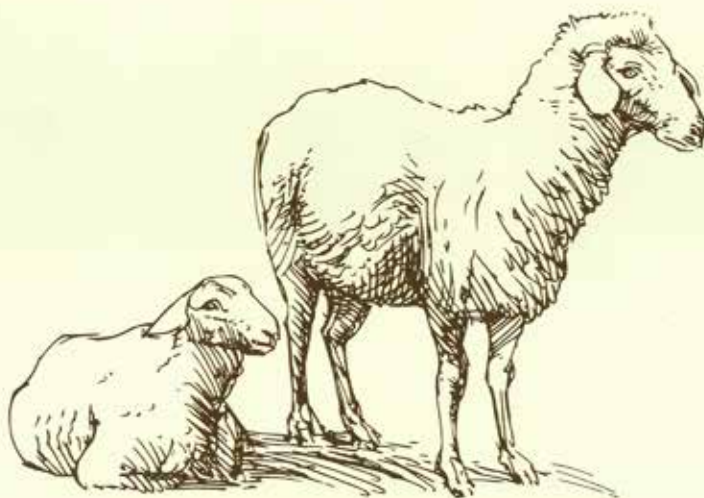
*Congratulations to the young people who
perpetuate the family tradition*



Jérémy FABRE



Fabien FABRE





THE WOOL

From the shearing to the sweater...

Shearing takes place once a year, when the good weather approaches. It is carried out by professionals, formerly with special scissors, now with an electric clipper and allows the sheep's wool fleece to be recovered. The sheep are then marked before leaving for the mountain pastures to avoid the mixing of the herds.

The fleeces are soaked, then washed and thumped with a beater to extract the grease. Then the wool is spread over the meadows for drying. Teased, combed and spun with a distaff or spinning wheel, it will be skeined and then balled. The women will knit it in the summer while looking after the animals or during the long winter evenings.

A natural fiber that has always been used, wool is, among its many qualities, insulating, soft and comfortable. The wool industry, of which the north of France was a jewel, was challenged by synthetic materials and declined.

Nowadays, the desire to use natural materials, the taste for the handmade and the enthusiasm of celebrities from entertainment, sport and haute couture for knitting have marked the return of wool. Highly sought-after varieties (merino, lambswool) are used for luxury clothing.

Formerly the shepherds could profit from the sale of the wool. This is no longer the case today: wool is worth 10 to 15 cents per kilo while the shearer costs 2 euros per ewe shorn.



THE MILK

The Saint-Etienne-de-Tinée milk museum evokes the role of the Demandols cowshed which housed cows whose milk was sold in the village or sent to the towns on the coast. Today, there is no more cattle breeding in the town, but two shepherds exploit the sheep's milk and sell the cheeses and other products they make (yogurts, ice cream, . . .) in the sheepfolds of Roria and Belloire.



Hugues Fanouillaire explains his work to us. “The milk from our ewes is harvested twice a day. Each ewe makes about 1.5 liters of milk per milking. The evening milking is cooled to 4 degrees to be preserved without the onset of acidification.

“This milk is natural, without any additives or treatment, it is said to be “whole.” In the morning, the two milkings are mixed to begin cheese making. For the cheeses we take care throughout the process to develop the lactic flora of the milk, it is naturally present already in the udder of the female and therefore comes from the diet of the region. The lactic flora will bring the taste qualities to the cheese but it is also excellent for our digestion as it is an incomparable probiotic.

“We process the milk produced by our 60 ewes on site in our cheese dairy. The sale also takes place on site at the farm, these are farm products. It's direct sale.”



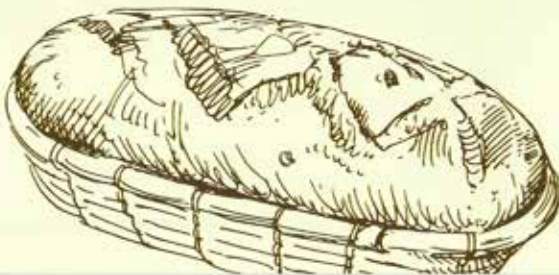
THE MEALS OF THE SHEPHERDS

In Saint-Etienne-de-Tinée, traditional food was very simple based on local products (flour, vegetables, milk and meat).

We made a lot of pasta by hand, very economical and nutritious (crouzets, andeirouols, verpès, ravioli, etc.), pastries for special occasions (ganses, donuts, cussonets, pies). Cows' milk was processed into butter and cheese; meat, a Sunday dish, was provided by pigs or slightly older animals (goats, chickens, etc.). Everything was cooked in the fireplace or on the wood stoves which served as heating and produced hot water. The most common drink was "barley coffee," which was more economical than commercial coffee.

The Shepherds' Meal

The ingredients were transported by mule. The shepherds cooked on the wood stove in their cabin. The presence of a small chicken coop provided eggs. The food was simple and frugal. The **andeirouols** formed the basis. It's spoon molded dough. It is made with flour and salt water. You can add an egg. Then with a spoon we take a little dough that we throw little by little into boiling water. There is a variant made with potato. They are called "hairy." We grate a potato or two and make the andeirouols. With the products of nature, sangaris (wild spinach) or mushrooms, the shepherd prepared omelettes.



THE TRANSHUMANCE

An ancient story

For centuries, breeding has been an essential activity in the commune of Saint-Etienne-de-Tinée and transhumance an ancestral practice.

In 1702 the steward Mellarède listed there: 134 horses, mules and donkeys, 162 oxen and cows and 10,170 sheep and goats. Transhumance goes back to the dawn of time, the animals being unable to spend the winter with us, left for Provence in October and returned in June, around the day of Saint Jean. This long trip used to be done on foot and now in converted trucks.

In the archives we find traces of its importance and of the rental of pastures from Saint-Etienne to Provençal shepherds.

The high mountain pastures (Chavalet, Bolofret, Chabanals, Clai, Morgon, Dumeneiros) were frequented during the summer season by transhumant herds from Provence. The community rented them for a variable period, to an adjudicator who agreed directly with the shepherds. On June 3, 1648, a one-year lease granted to Pierre-Antoine Pons for the price of 170 royal crowns of 60 sous each, payable half at the time of the arrival of the herds and half at the time of their departure... Extract from Historical Nice The communal life of Saint-Étienne-de-Tinée under the old regime, Hildesheimer (Ernest): 1957 article number: 145.

In 1851, Father Joseph Bonifaci mentioned that the shepherds of Arles came with 20,000 sheep to the Saint-Etienne estate.

Today there are a few thousand sheep in the summer pasture on the Haute Tinée.



THE TRANSHUMANCE

Today a festival of traditions, teaching and sharing

Since 1989, the Fête de la Transhumance has enabled Saint-Etienne residents to perpetuate and promote traditions and ancient trades, in particular thanks to the presence of associations that guard the heritage of the elders. With the strong participation of children on this day, the succession is assured.

The Festival of Transhumance is:

- Pit sawyers preparing shingles the old-fashioned way.
- The making of churned butter.
- The threshing of wheat in the tarare (wind instrument, ventor).
- The distillation of lavender (in the past, wild lavender was picked by hand and sold in Grasse).
- Hunters and their trophies.
- Traditional music and dance, fifes and drums.
- The religious tradition with the blessing of the herd, the procession and the mass around our brotherhoods of white and black penitents and the choir from Saint-Etienne.
- Visiting chapels and museums (old bread oven, milk and school).
- Demonstration of ancient crafts (wool spinning, embroidery, barley coffee, etc.)

