

BESSIN
the Normandy
of the new experiences

Press kit



Scallop festivals in le Bessin

Autumn 2016

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2

Contents

Press release	p. 3
Le Goût du Large in Port-en-Bessin-Huppain – 12 th & 13 th November 2016	p. 4
La coquille Saint-Jacques en fête in Grandcamp-Maisy – 3 rd & 4 th December 2016.....	p. 5
A « gourmet brunch » in Port-en-Bessin with « les Filles du Bord de mer® ».....	p. 6
Scallop recipes	p. 7
Practical informations.....	p. 8



Press kit: Scallop festivals in le Bessin

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Scallop festivals in le Bessin

Autumn 2016

3

Press release

Each year, in the autumn, le Bessin celebrates the start of scallop harvesting. In the fishing towns of the region, two festive events are organised on the theme of the sea and seafood: “*Le Goût du Large*” in Port-en-Bessin-Huppain in November and “*La Coquille Saint-Jacques en fête*” in Grandcamp-Maisy in December. “*Pecten maximus*” will be at the heart of the events... Enjoy!

Lower Normandy is a maritime region par excellence, where the scallop represents the main fishing product in terms of tonnage. The waters off the coast of Normandy provide an ideal environment (temperature and nature of the sea bed) for the development of the shellfish. For this reason, more than half of the scallops harvested in France come from Normandy.

In le **Bessin**, two fishing villages have scallop harvesting as their main activity: **Port-en-Bessin-Huppain**, situated to the north of Bayeux, and **Grandcamp-Maisy**, to the east of the Baie des Veys. Each year, the opening of the fishing season is the occasion to celebrate and sample scallops and other seafood.

Food tasting, cooking demonstrations, fish auctions, book fair, concerts and guided tours are all on the programme of the festivals! A few weeks before Christmas, the two events will once again attract many hungry visitors keen to sample and buy the delicious scallops of le Bessin!

Two dates to remember and note in your diary: **Le Goût du Large** in *Port-en-Bessin the 12th & 13th November 2016*, and **La coquille Saint-Jacques en fête** in *Grandcamp-Maisy the 3rd & 4th December 2016*.

An unmissable event for gourmets!



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12th & 13th November 2016



Organised in 2004 for the first time, the event “Le Goût du Large” attracts each year close to 50 000 visitors over two days. Fishermen and inhabitants rally round one theme: the sea.

For the 13th edition of this festival, the professional fish market will open its doors to the public, for the sale of fish and seafood. Along the quays, visitors will have the opportunity to admire **old sailing ships**, sail aboard the rowing boats *La Jolie Brise* and *Le Saint-Jacques*, while others watch **fishermen repair their nets**.

Restaurants will tickle diners’ tastebuds with special scallop menus and there will also be **culinary demonstrations** organised by Flyin’Chef, the local associations and recipes concocted by

fishermen’s wives.

The **Cultural Centre Léopold Sédar Senghor** will propose different **guided tours** revealing the history of the harbour, and a **village dedicated to children**, with numerous animations...



« Musique sous les embruns », festival of maritime songs

Since 2005, “Le Goût du Large” also includes “Musique sous les embruns”, a **festival of maritime songs**! Under a marquee on the quays, regional and international bands will perform in a very festive and friendly atmosphere. In 2016, six bands will give concerts in Port-en-Bessin-Huppain: **Urban Folk Quartet (England/Spain)**, **La Bricole (Boulogne-sur-Mer)**, **Solorazafindrakoto (Madagascar)**, **The Roving Crows (England)**, **Craic Irish Dance (collective)** and **Les Bons Voisins (Normandy)**. All take their inspiration from traditional Irish music, Celtic “folk rock” and maritime songs.



Port-en-Bessin-Huppain, first port in Normandy for traditional fishing



Situated in the heart of the D-Day Beaches area, only 10 kilometers from Bayeux, « Port » as it is called here, is nestled between two cliffs of the coast of le Bessin. Here, we live to the rhythm of tides and passing boats. Fishing represents the first economic activity of the village, and gives Port-en-Bessin-Huppain **the first rank of Normandy fishing harbours!**

Key figures...

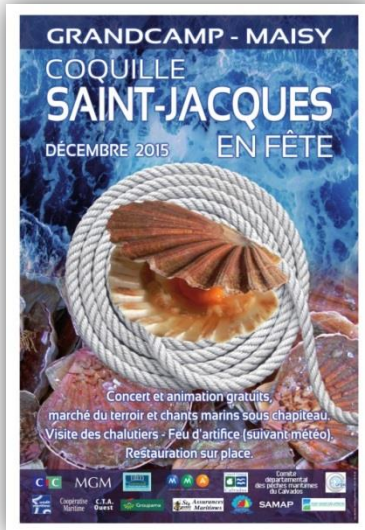
- 2000 inhabitants, 150 fishermen, 35 boats
- 7840 tons of fish and shellfish landed in 2015 with 2016 tons of shells Saint-Jacques

Contacts (General public)

Tourist office of Port-en-Bessin: +33(0)2 31 22 45 80 - www.bayeux-bessin-tourisme.com

Centre Culturel Léopold Sédar Senghor : +33(0)2 31 21 92 33 – www.portenbessin-huppain.fr

3rd & 4th December 2016



Celebrating the start of scallop harvesting in the Baie de Seine zone, the charming fishing harbour of Grandcamp-Maisy organises a scallop festival, created in 2007!

To the sound of maritime songs, it is the opportunity for visitors to sample recipes prepared by local chefs and especially by “Jojo (a retired fisherman) and Marie-Jo” who prepare each year their famous scallop “matelote”! It will also be the occasion for gourmets to buy fresh scallop, the star of the fete, in the professional fishmarket and the covered market!

The Scallop Festival in Grandcamp-Maisy will also be the opportunity to discover other **Norman specialities** such as the acclaimed **Baie des Veys oysters**. In fact, oyster farms



in Grandcamp-Maisy are open to visitors all summer long!



La Grandcopaise © Association Le Torbouai

During the festival, the fishing village of Grandcamp-Maisy will be the place to sample good food and see the **old sailing ships** and fishing boats anchored in the harbour. For the occasion, these will be open to visitors! «**La Grandcopaise**», traditional boat listed as a historic monument, will be docked all through the week-end! A market and a fireworks display (on the Saturday night) will also be organised to complete this festive week end.

To enliven the quays of Grandcamp-Maisy, **concerts** of maritime songs will be organized, with sea lovers who care about sharing the songs to hoist, to tack, to haul...

Grandcamp-Maisy, in the heart of the Baie des Veys

Grandcamp-Maisy, to the west of Calvados, is situated in the heart of the **Baie des Veys**, famous for its oysters culture. By the end of the 19th century, the fishing activity increased: with more than 100 boats in the early 20th century, the necessity of a harbour is obvious, and Grandcamp-Maisy gets important infrastructures. Nowadays, the oyster and the scallop are the hallmark of Grandcamp-Maisy!



Contacts (General public)

Tourist office of Grandcamp-Maisy: +33(0)2 31 22 62 44 - www.isigny-grandcamp-intercom.fr

Scallop festivals in le Bessin

Autumn 2016

6

A "gourmet brunch" around the scallop with

Les Filles du Bord de mer® and La Compagnie Ordinaire de la Mer®



To celebrate the opening of the scallop season in the Baie de Seine, « **Les Filles du Bord de Mer®** », owners of charming gîtes and apartments in Port-en-Bessin, and « **La Compagnie Ordinaire de la Mer®** », pop-up store and tea room, organize a "gourmet brunch", in front of the sea, around the "Label Rouge" scallop from Normandy, the **Saturday 10th & Sunday 11th December 2016!**

Sébastien Remy, head chef at "L'Angle Saint-Laurent" in Bayeux, will cook scallop recipes during this brunch.

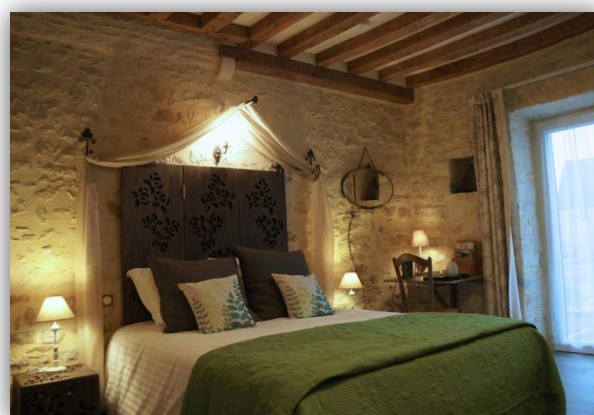


More info on www.lesfillesduborddemer.com

And for a week-end break near Grandcamp-Maisy, I choose the B&B « **Les Oiseaux de passage** » (Isigny-sur-Mer)

It is in a 17th Century barn in the heart of the Cotentin and Bessin marshland that Gérard and Hélène chose to open their guesthouse "**Les oiseaux de passage**". *The Storks, the Swallows and the Curlew* are the names given to the three guest rooms in this top-of-the-range establishment. Authentic and cosy atmosphere with its wooden beams and stone walls! The plus: a relaxation area where body treatments and massages are available à la carte!

More info: www.bnb-lesoiseauxdepassage.com



Scallop festivals in le Bessin

Autumn 2016

7

Scallop recipes *with Didier ROBIN from Château La Chenevière in Port-en-Bessin*

Pan-seared scallops with apples and cinnamon

Serves 4:

- 16 Label Rouge scallops
- 50 g of Isigny butter
- 4 apples
- Fresh chervil
- Ground cinnamon

Preparation

- Shell and clean the scallops, keeping the roe on.
- Peel and quarter 2 apples. Cook on a low heat until the juice comes out.
- Add the butter and season with salt and pepper.
- Fry 2 apples in salted butter. Then pan fry the scallops in a little butter, 2 minutes on each side.
- Dress 4 scallops per person on a warm plate, drizzle with juice, then sprinkle with cinnamon. Finally arrange the sautéed apples on the plate. Serve immediately.



Scallop rougail with sweet masala

Serves 4:

- 12 scallops from Normandy
- 100 g shallots
- 100 g sun-dried tomatoes, thinly diced
- 100 g capers
- 10 g lime, cut in segments
- 10 g preserved lemons, cut in strips
- 30 g fresh herbs such as parsley and coriander
- Salt, pepper and chervil
- 5 cl bell pepper syrup
- 1 dl olive oil
- 1 cl reduced balsamic vinegar
- fleur de sel

Preparation

- Shell and clean the scallops, keeping the roe on.
- Finely chop the shallots and herbs, and dice the sun-dried tomatoes.
- For the rougail: warm the shallots in a pan and add the diced sun-dried tomatoes, the lime segments and the capers. Then stir in the olive oil.
- Fry the scallops in olive oil, 1 minute on each side.
- To dress the plates: place the rougail at the bottom, in a zigzag pattern. Add the scallops on top and sprinkle with sweet masala. To finish, drizzle a little reduced balsamic vinegar, add a few drops of bell pepper syrup, the strips of preserved lemon, and the fresh herbs. Season with fleur de sel.



Scallop festivals in le Bessin

Autumn 2016

8

Practical informations

*Le Bessin, in the heart of Normandy,
at a stone's throw from the D-Day Beaches,
between Paris and Mont Saint-Michel...*

By car: Direct access by motorways A13 and A84 then RN13.

By train: Bayeux is on the Paris Saint-Lazare – Cherbourg line.

Direct Paris-Bayeux in 2 hours. The train station is a 10 minute walk from the centre of Bayeux.

By air: Airport Caen-Carpiquet (20 km)

By sea: Car-ferry terminal in Ouistreham (30 Km)

And for camper-vans?

► « **Le Goût du Large** » in Port-en-Bessin the 12th & 13th November 2016

Parkings will be dedicated to camper-vans (informations on www.portenbessin-huppain.fr). Price: 4,50 € per night.
Park camper-vans will be forbidden outside these places.

► « **La Coquille Saint Jacques en Fête** » in Grandcamp-Maisy the 3rd & 4th December 2016

A field of 30 places (specifically for camper-vans) will be open, next to the [communal area](#) (14 locations, situated rue Moulin Odo).

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