

**Gaby et Jules**  
5837 Forbes Avenue  
Pittsburgh, PA 15217

**\*\* FOR IMMEDIATE RELEASE \*\***

**[interviews and photo opportunities available]**

**LA CRÈME DE LA CRÈME - FRENCH PÂTISSERIE "GABY ET JULES" TO OFFER AUTHENTIC FRENCH PASTRY IN SQUIRREL HILL**

French owners fulfill family dream, showcase talents of Master Pastry Chef David Piquard

**PITTSBURGH, PA – AUGUST 1, 2013** – On August 30, hungry Pittsburghers will finally be able to sate their desire for authentic, Paris-quality French macarons, éclairs, milles-feuilles, and other French specialties when a new pâtisserie "Gaby et Jules" opens in the heart of Squirrel Hill at 5837 Forbes Avenue.

The pâtisserie is a joint venture of Frederic and Lori Rongier, owners of the popular French bistro Paris 66 in East Liberty, and Master Pastry Chef David Piquard, whose elegant and mouth-watering desserts at the restaurant have created a demand that has outgrown the intimate bistro.

"People can't get enough of Chef Piquard's macarons and other delicacies," says owner Lori Rongier. "And his talent and training are of such high standards, we really wanted to give him a bigger stage to showcase all that he can do and to serve a wider customer base."

The much-anticipated opening of the pâtisserie is not only the culmination of years of hard work and planning but also the fulfillment of generations of family dreams. Both Gabriel "Gaby" Rongier and Jules Piquard, grandfathers of the owners, dreamed of opening pâtisseries in France, but those dreams were postponed by wars, marriage, and children. Flash forward to 2013 where a banner enjoining Pittsburghers to "Meet Gaby et Jules" hangs on the gleaming red façade of their namesake shop. Eyes twinkling mischievously from their photographs, the French *grand-pères* smile out at passers-by as if fully aware of the significance and celebration of this opening.

"It is very emotional for us," admits Frederic Rongier, a native of Paris who came to the United States in 2000. "We are so happy to be fulfilling this dream, not only for ourselves but for our families. And we are grateful to the city of Pittsburgh for welcoming us with open arms and helping to make this possible. With this pâtisserie, we offer the best of our talents and artistry to the city and hope that all will enjoy this gift from France."

Every pastry in the shop will be hand crafted in the traditional French way, with no shortcuts taken. Tremendous care goes into creating each pastry. Artistry and technique is paramount.

"Taste begins with the eyes," says Chef Piquard. "When I create a new dessert, I start with the shape. Then I experiment until I find just the right flavors, just the right ingredients. It all must be perfect. This is my passion."

Just like Piquard's edible creations, the jewel-like storefront of the new shop is formal and elegant, modeled after the best of contemporary high-end pâtisseries in Paris. Everything is *comme il faut* – from the spotless stainless steel kitchen to the white marble-topped counters and sparkling glass vitrines – reflecting the significant renovations to the building that formerly housed the Oliver

Flower Shop. “Every detail of the shop, the kitchen, the staff and the pastries must be just right,” says Piquard, embodying the uncompromising standards of his training and craft.

Piquard’s inspiration came early at his grandfather’s side as a boy growing up in the Alsace-Lorraine region of France. He trained long and hard through the rigorous French program to become a full chef and then also a pastry chef, an unusual double credential reflecting his unrelenting work ethic. As he progressed, his mentors and peers recognized his natural gifts and credited him as having *la main d’or* – a “golden hand” – with pastry. Having topped off his training with stints at Lenôtre and Ladurée in Paris, he earned top credentials as a pastry chef while banking more than 20 years of experience in the French culinary scene.

Piquard will now be a busy man. While opening the new shop and training the staff of twelve that it will take to produce and sell enough pastry to meet demand, he will maintain his post as Executive Chef at Paris 66, where his colleague Franck Lacaille has recently taken up reins as Chef de Cuisine. Together with French Chefs de Salle (head waiters) Marie-Lise Girault and Renaud Daburon, they make up what the Rongiers call the French Dream Team. “No one else offers this fully authentic French experience, and it brings a unique dimension to cuisine in Pittsburgh that everyone can enjoy. From the everyday French food at our bistro to the finest pastries that would please even the most discriminating palates of Paris, we offer a full range of choices that are all 100% French,” says Rongier.

August 30 marks the pâtisserie’s soft opening. A Grand Opening event is being planned for later in the fall.

### **About Gaby et Jules**

*Specializing in French macarons, classic French pastries, and a signature confection known as the Paris-Pittsburgh, Gaby et Jules offers Parisian-quality fine French pastry in Pittsburgh, Pennsylvania. Named for its owners’ grandfathers, the shop’s tagline “Made with Love” reflects the fulfillment of a family dream, the gregarious joie de vivre of owner Fred Rongier, and the creative passion of Master Pastry Chef David Piquard. Gaby et Jules currently offers retail sales from its storefront with plans to roll out wholesale, catering, and gift order fulfillment in the near future. For more information, email [info@gabyetjules.com](mailto:info@gabyetjules.com) or visit [www.gabyetjules.com](http://www.gabyetjules.com).*

### **Contact:**

Frederic Rongier  
412-292-2496  
[fred.rongier@pandwforeigncars.com](mailto:fred.rongier@pandwforeigncars.com)

###