La Baguette de Pain

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The "Baguette de Pain," is an iconic bread and staple gastronomic delight of France. The traditional French baguette is made from wheat flower, water, yeast, and salt. The dough is shaped into a narrow elongate form that is typically 5-6 cm in diameter and 65 cm in length, and the finished loaf has a crispy crust. Elongate loaves of bread date to the 18th century, but the name "baguette" was given to these in 1920. In 2018, the craftsmanship and culture of the baguette was included in the French Ministry of Culture's "National Inventory of Intangible Cultural Heritage." In 2022, its technique and culture was added to the UNESCO Intangible Cultural Heritage List.

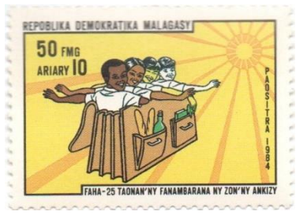
2024 sheet of baguette stamps from France. Actual size.

One of the earliest images of baguettes is the postcard (right) showing a scene from the 1905 milling and baking exposition, where women are pushing carts full of baguettes.

In 2024, France issued an aromatic stamp honoring the baguette, with images of wheat, a baguette, bakers, and a server decorating the selvage surrounding the sheet of 15 stamps (left). This was the crowning philatelic recognition of the baguette, which first appeared on a stamp in 1984.

1905 postcard from the Exposition of milling and baking, mailed in 1906. Actual size

Earlier stamps showing baguettes. All enlarged X 1.25.



Malagasy Republic 1984
Baguettes in the side pocket of the sachel

France 1992

France 2004 with
pictorial first day cancel

Sweden 2008

France 2009

France 2017 – "crispy"

ca 1905 postcard. Can you ever have too many baguettes?