

Ecological cheese farm

To prepare for our dinner on Thursday we went to a local ecological cheese farm. We got some information about what makes the farm ecological, about the animals, how the cheese is made and so on.

When we got there, we immediately were greeted by the friendly owner of the farm and his two dogs. He was very enthusiastic about everything. He told us that they only had sheep, pigs, goats and cows which all help to make delicious cheese. They don't have any corn fields, only grass which is used as food for the cattle. The fact that they only eat grass, is a part of the ecological concept. The farmer said that the cows give less milk than normal cows but also that they are less ill and that they live longer.

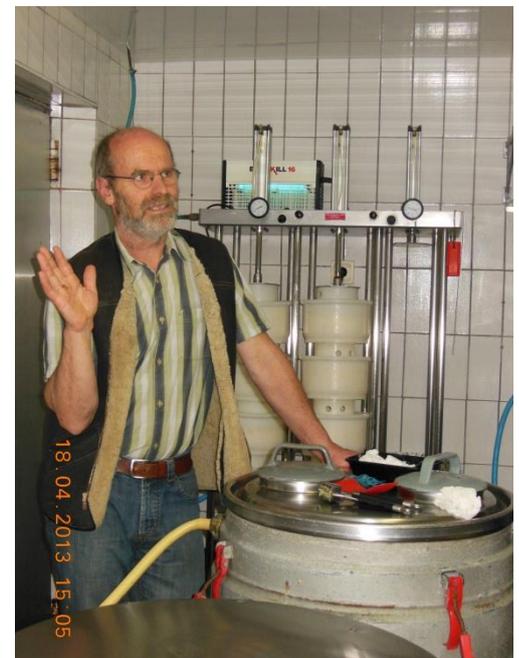
The products they make are being sold on the local market 5 times each week or on Friday in the shop in their farm. This is done by the farmer's wife. In the shop you can also buy other ecological food such syrups and coffee. They are not allowed to sell products that aren't biological which is being controlled every year.



Not many people work at the farm, they only have one woman who makes the cheese and there are a few pupils from a school who help taking care of the animals. There are

also other people who help to sell the cheese on the market.

After we got the information about the farm and the animals, we went to a special room where the cheese is being made. He explained the whole process and showed us what freshly made cheese looked like and where it was stored. It was really interesting to hear how milk can be turned into cheese. In the farm, fresh cheese and yoghurt is made as well. We learned that making cheese is not that easy and that it needs to be done very carefully and precisely.



After all the information we could taste the delicious ecological cheese and buy our cheese for dinner. It was very interesting to take a look behind the scenes of the cheese farm and to see where the cheese comes from.

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