

Berry Festival Tours

Saturday 9th February and Sunday 10th February 2013.
at 11am and 3 pm each day

at

Wegraakbosch
Organic Farm and Dairy

Home of Organic Cheese



Directions

From Polokwane - Travel straight to Haenertsburg (57km). Proceed straight at the stop sign at Haenertsburg. 4 km after the stop sign turn left into Cheerio L Road (gravel). 1.6km along the gravel road take the right fork, drive for 100m and on the right hand side is Wegraakbosch Farm .

From Tzaneen - Take the road to Polokwane (3km). Cross the road bridge and turn right to join the road to Modjadjikloof. 5km along the road, turn left into Magoebaskloof Pass. 20km to the top of the Pass, then turn right 8.5km into Cheerio L Road (gravel). 1.6km along the gravel road take the right fork, drive for 100m and on the right hand side is Wegraakbosch Farm.



Organic implies sustainable and renewable but the most important idea that it embraces is the respect of all forms of life, from the simple amoeba, bacteria and fungi right through to the plants, reptiles, birds, mammals and humans. It is a beautiful world we live in! How can we keep it that way?

Starting with the soil, is it not a great idea to plow with pigs? They enjoy eating the roots and looking for worms and grubs, turning the soil and HEY! The waste that is produced in the form of dung and urine is a bonus fertilizer! Bye bye kikuyu hullo happy pigs!



Compost the amazing plant food. Humans make the heaps of layered grass, dung and other plant material but the guys that really sort it out are the bacteria and dung beetle larvae. These worms produce a beautiful soil and look at the size of their rich droppings!



We make the compost on the lands from where it is easy to spread by hand. The uncomposted grass acts as a slow release fertilizer and a mulch, to blanket the soil and keep the moisture in.



We remember all the effort to load the compost, all the diesel used and compacted soil as well as the fact that we sometimes couldn't get into the lands because it was so wet...

Our soil gets darker every year it is becoming less and less acid even clover grows easily here now. Our vegetables are now beautiful and they taste fantastic. They last and they are a great food. The pride one has in growing a tasty product is difficult to describe. We challenge you to taste the goodness!



How come this ground hornbill hangs around here so much? Is it because there is enough food?
Why is there enough food? Is it possibly because we are farming organically



Renewable sustainable energy - is it possible to run a business - a dairy - without Eskom? We have never had Eskom, we get our electricity from the sun and store it in large batteries for when we need it.

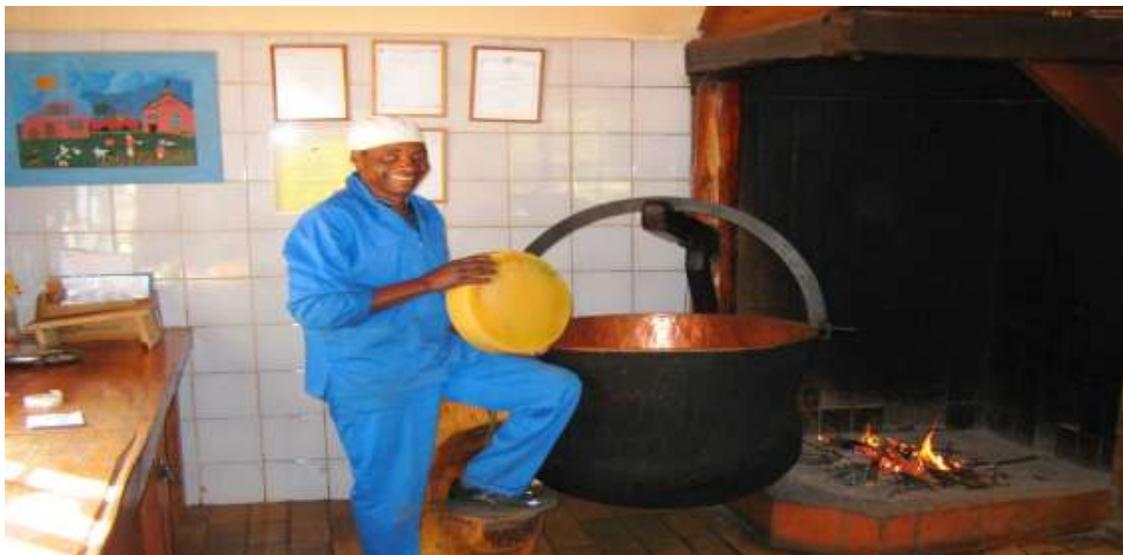
Hot water is made by burning wood. What will we do when all the alien invader plants have been burned up? We do have some ideas and this long drop is possibly an untapped source of biogas. Will we find the answer at the Sustainable Living Festival?



The waterwheel is an ancient concept but with innovative improvements it can now be used to pump water to a height of 100 meters.



Once again we make cheese in an ancient manner, in a huge copper cauldron over an open fire. If it is simple and the results are so fantastic - why try and make it h-tech?



Joshua our milker is excellent , he is gentle and is able to milk the cows in a short time. Primitive? If it is effective, the milk is hygienic and lasts and we don't need electricity or

chemicals, the cows are tamer and we can pick up health problems immediately, is it really so backward?



The reason we can get away without electricity is that we are preserving our milk as it has been done for 4000 years, long before fridges were thought of. The two words that make one edgy are bacteria and mould. Funnily enough we work with both we use certain good bacteria as our starter culture and a mould to flavor and protect our cheese. Everyone is surprised to hear that we keep our dairy clean with bacteria and no soap!

It is easy to work with machines, but it is working with people that should be our aim. That is why a lot of our work is done by hand. Here you can see the amazing team that have made all this possible. Thomas is the man who makes everyone laugh while he gets the job done. What a great bunch of people!



The product





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