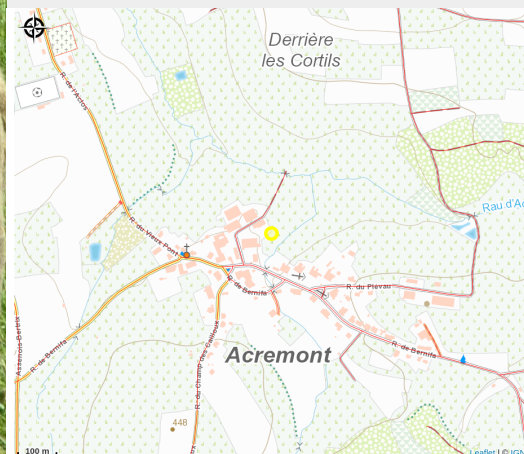


The sheepfold of Acremont



Attribution : (P.Willems/FTLB)



Useful information

Category : Local product

Description

The Belgian milksheep at the sheepfarm in Acremont produce daily a lot of milk which is transformed at the farm into cheeses, yoghurt and delicious ice-cream. Cheesemaster Peter and his wife Barbara welcome visitors (individually or in group). Master cheese maker Peter De Cock and his wife Barbara welcome visitors on a guided tour of their farm to see the running of a sheep farm through processing of sheep's milk to the finished product.

After obtaining his agricultural degree with specialisation in dairy farming at the Hoger Instituut der Kempen, he completed higher studies at the Ecole de Fromagerie et d'Industrie Laitière de Moudon (EFILM Canton de Vaud) and obtained his diploma of Cheese Master. In 1999 he arrived with his first Belgian Milksheep in the little village of Acremont; Since then the herd grew until about 250 sheep. These provide fresh milk every day which is transformed at the farm to cheese, yoghurt and delicious ice cream.

You can find Peter's father weekly at the markets of Overijse, Evere, Leuven and Watermaal-Bosvoorde.

Peter and Barbara are present on the weekly covered farmers' market in the "Halle de Han" in Tintigny.

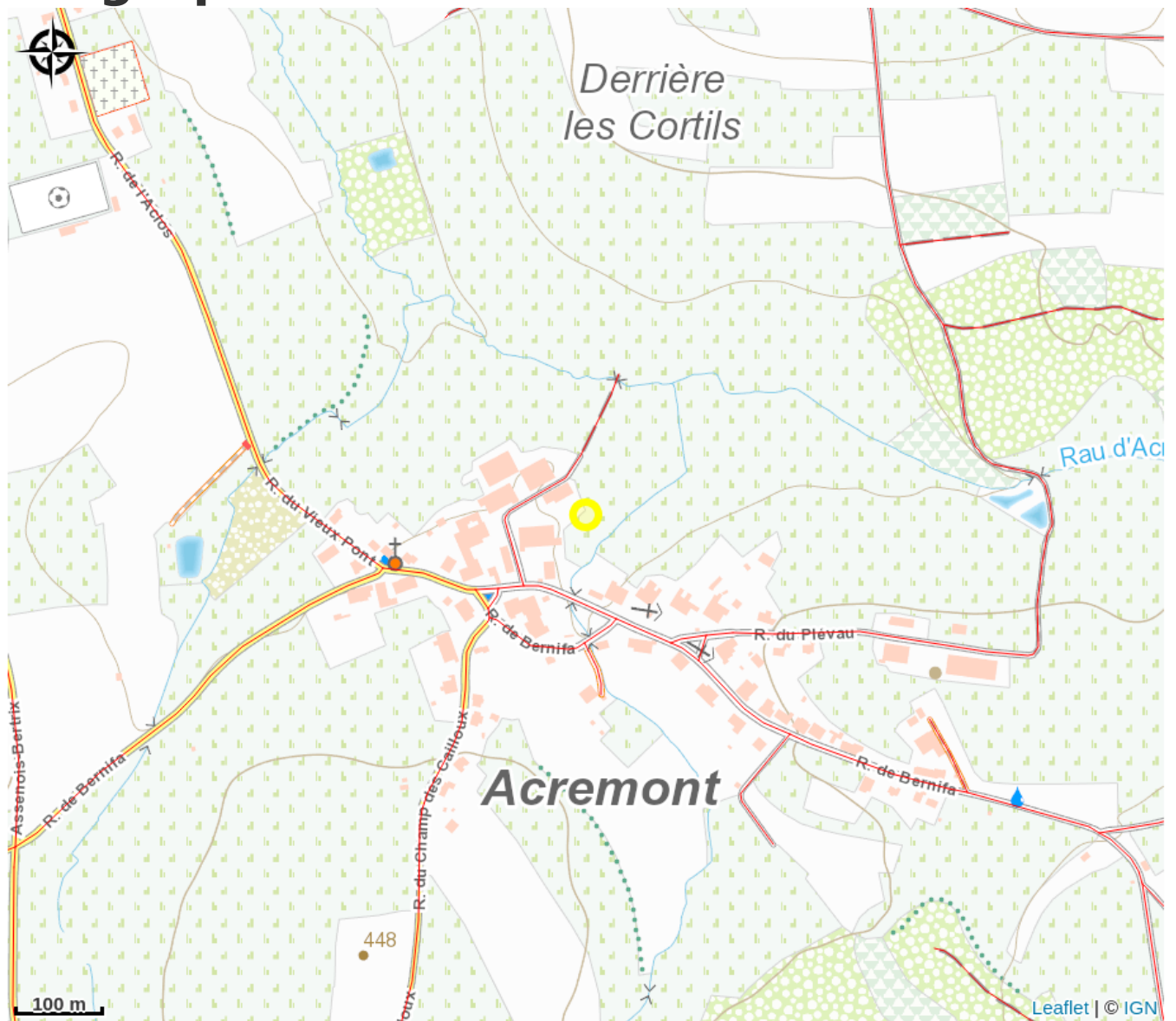
They can host you at their farm during the below mentioned hours or after reservation for groups. A visit is always coupled to a tasting of the products, but can also be followed by a meal (cheese platter or raclette)

On sunny days, you can enjoy a homemade icecream at the terrace with panoramic view.

Lessons of spinning and weaving can be organised on demand.

Since 2012 there has been a holiday house for 8 persons at the farm.

Geographical location



All useful information

Contact

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