

Do you Report about the press trip and the visit of the Entlebucher Alpabfahrt in your media? #swissagtour18

- The website alpabfahrt.ch links to all reports that the journalists publish in their media, please send the link to Sandra Steffen (rehaerze@sunrise.ch).



Overview of the Visited Alps and Operations

	<p>Alp Äbnistetten, Hasle</p> <p>The Äbnistetten Alp is located 1'250 metres above sea level directly beneath the Äbnistettenflue. There had not been any cheese produced there since 1948. In the winter of 2011, the Theiler family replaced the 260 year-old structure and set up a cheese dairy and integrated shop. Every day approximately 650 litres of fresh milk from the alp is turned into cheese, butter and cream. The cheese and milk production is under the supervision of Thomas Hofstetter, while Silvia and Reto Theiler are now in charge of marketing. The stall holds 36 dairy cattle and 16 young cattle.</p> <p>Proprietors: Reto and Silvia Theiler-Steger, Wissenbach, 6170 Schüpheim, www.alp-aebnistetten.com</p>
	<p>Ziegenhof Wigger, Hasle</p> <p>Beat Wigger, along with his wife Rita and their four sons, run an approximately 20 hectares operation up at 1'200 metres above sea level. Around 100 goats from 6 different breeds live on the farm. An additional four cattle spend the winter. Their milk is given to the goats. Some of the goat milk is made into ice cream, which is then sold to the discount store, Lidl, as well as the local farm store and retailers around the region.</p> <p>Both Rita and Beat also hold part-time work elsewhere.</p>
	<p>Bauernhof Widen, Entlebuch</p> <p>Ueli and Ursula Renggli run the 20.3 hectare operation "Widen" on the "Rengg" near Entlebuch in the mountain zone 2 at 1'000 m above sea level. They produce the milk traditionally, as they do on many farms in the Entlebuch. They produce approximately 110'000 kg per year. The operation is in the conversion phase to BIO, they will receive the label per 1.1.2019. Since 2011, the drying plant of the Entlebucher Kräuter cooperative, which is currently supplied by 15 herbalists plus some collectors, is located on the Widen farm. Even Rengglis themselves plant on 12 ares lady's mantle and orange mint. In 2017, the company also invested in organic free-range poultry fattening, and 2000 chickens cavort around 4 free-standing huts on the meadow.</p> <p>www.entlebucher-kraeuter.ch</p>



Alp Mittler Farnere, Schüpheim

The Alp Mittler Farnere is located around 1'403 metres above sea level south of the village Schüpheim. Farnere is a well-known mountain in Schüpheim. A new stall was built on the Mittler Farnere in 2007. Another stall is located above the alpine hut. There is room for 11 cattle, 35 young cattle, 14 calves and two goats in the stanchion barn. The alp itself contains around 30 hectares of pasture, farmland and forest. The milk is given to feeder cattle, as well as toward the production of butter. Owner: Family Hans Felder, Steimättli, 6170 Schüpheim



Spezialitäten Käserei Klusen, Schüpheim

The cheese dairy co-op in Klusen was formed in 1906. In 1965 it made the change from being open half the year to a year-round operation. Today the "Entlebucher Spezialitäten Käserei AG" runs a modern production facility with 14 employees. Silo-free milk from 28 producers around Entlebuch is made into Sprinz cheese as well as homemade cheese and milk specialties. All buildings are heated by a wood stove from wood chips from the region. The energy consumption for the entire operation is Co2 neutral. www.spezialitaeten-kaeserei.ch



Entlebucher Bier GmbH, Hasle

In 2008, six enthusiastic beer drinkers bought a hobby brewing machine after a spontaneous idea and started brewing the ENTLEBUCHER BEER. Over the years, the demand has increased, the brewery has been enlarged and professionalized, a master brewer has been hired, delivery vehicles have been acquired, etc. Recently, the plans to take over a restaurant and build a larger production facility there have been communicated. In addition, in the summer of 2018, the first malting barley could be harvested in the Entlebuch, on the farm Grosschreie in Hasle by farmer Stefan Emmenegger (speaker Thursday evening). www.entlebucher-bier.ch

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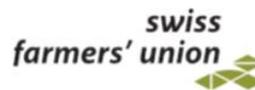
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