

IFAJ-Congress 2024 Switzerland

Information Tour A: Eastern Switzerland

Tradition meets innovation

August 16th 2024

www.ifaj2024.ch

Content:

- Eventfarm Bächlihof in Jona, Canton St.Gallen
- Andrea and Urs Tschümperlin, St.Gallenkappel, Canton St.Gallen
- Profile of Braunvieh cattle
- Braunvieh Switzerland, Simon Schlebusch
- Agroclean udder wood wool
- Adelbachhof, Leandra and Köbi Hagmann, Necker, Canton St.Gallen
- Magdalena and Sepp Dähler, Kabierhof, Stein, Canton Appenzell
Ausserrhoden
- Sponsors
- Further information: Swiss agriculture and direct marketing

Timetable:

05.45	Departure to Eastern Switzerland
08.45	Arrival at the Bächlihof in Jona-Rapperswil
10.15	Departure to St.Gallenkappel
12.40	Departure to Necker/Neckertal
15.15	Departure to Stein in Appenzell Ausserrhoden
19.00	Departure to Interlaken
22.00	Arrival in Interlaken

Tourleader and responsible for the tour:

Melanie Graf, melaniegraf@bluewin.ch, +41 79 540 63 19

Farmer and Editor-in-chief at «St.Galler Bauer», www.stgallerbauer.ch

Please use **#ifaj2024** for posts on social media

The eventfarm Bächlihof in Jona goes the sustainable way

- Bächlihof, Blaubrunnenstrasse 70, 8645 Jona, Canton St.Gallen
- www.bächlihof.ch or www.juckerfarm.ch
- Owner: Stefan Bächli
- Farm manager: David Prevost
- Adventure farm
- Farm shop, restaurant and events
- Sustainable agriculture
- 4 hectares of farmland
- 6000 fruit trees
- Blueberries
- Pumpkin exhibition in autumn
- 75 employees (full-time, part-time, temporary)

Facebook: Bächlihof Jona

Instagram: Bächlihof

Twitter/X: JuckerFarm

#bächlihof

The Bächlihof in Jona, Canton St.Gallen, is known far and wide as an adventure farm and excursion destination. Visitors have the opportunity to visit and experience the farm 365 days a year. Together with the Juckerhof in Seegräben, the Spargelhof in Rafz and the Römerhof in Kloten, the Bächli family's farm forms the Juckerfarm AG adventure farms. Even though all the farms belong together, each farm is individually unique.

Fruits are produced at the Bächlihof. 6,000 fruit trees grow on 4 hectares - 24 apple varieties and 12 pear varieties. The farm also offers blueberries for self-picking. In autumn there are sensational pumpkin figures to marvel at. Soups, pasta, hummus and oat drinks are made from the farm's own ingredients in its own factory.

The natural playground, a straw bouncy castle and the goat park are popular places for families with children. Seasonal delicacies are served in the 400 square metre farm shop restaurant. Many fruits, berries and vegetables come directly from the fields. The Bächlihof is also suitable for events, offering space for seminars, conferences and even weddings.

Despite the wide range of experiences on offer, the Bächlihof still focuses on agriculture. Stefan Bächli is a trained fruit grower and owner of the Bächlihof in Jona. The farm was integrated into Juckerfarm AG in 2012. Stefan Bächli works as an agricultural consultant for the whole of Jucker Farm AG. He has been able to rely on his farm manager David Prevost and around 75 employees (full-time, part-time and temporary staff) for 18 years.

The Bächlihof is not an organic farm. Nevertheless, the farm goes beyond the Bio Suisse guidelines in many areas. Sustainability and biodiversity are important aspects at the

Bächlihof. Pesticides and artificial fertilisers are avoided as far as possible. Disease-tolerant and resistant varieties are also cultivated.

The plants are treated with a compost tea and strengthened with biochar. Chickens scratch around in the plants to keep pests away. Three Kunekune pigs serve as grazing pigs with their short trunks. They don't dig up the ground so much when grazing. Kunekune are a New Zealand pig breed with Asian origins. In the Maori language, kunekune means «fat and round». And so the three pigs sometimes just lie lazily in the shadow. In the future, the farm will continue to develop in the direction of regenerative agriculture.

The Tschümperlin family breeds Brown Swiss cattle

- Andrea and Urs Tschümperlin, Eichholz, St.Gallenkappel, Canton St.Gallen
- 26 Brown Swiss cows and a few cattle (heifers)
- Three milking parlour
- Average annual yield 8000 kilos of milk (per cow)
- 17 hectares of agricultural land
- 4 hectares of forest
- Milk goes to the Keller cheese dairy in Altendorf (Canton Schwyz)
- Sleep on straw, 100 overnight stays from May to October
- Member of Agrotourismus Schweiz (www.myfarm.ch)
- Farm is located on the Way of St James
- No employees, father Franz helps out

Pilgrims walk along the Way of St James to the alleged tomb of the Apostle St James in Santiago de Compostela in Galicia, Spain. The Way of St James is a system of signposted pilgrimage routes described in guidebooks that lead across Europe to the destination in Spain. One of the routes leads from Wattwil to Rapperswil, right past the Tschümperlins' farm in St.Gallenkappel (canton of St.Gallen). Here, the Tschümperlin family offers tired hikers a bed of straw.

Andrea and Urs Tschümperlin and their two children, aged 6 and 8, run the dairy farm with 26 Brown Swiss cows and accommodate around 100 guests from all over the world in their straw beds between May and October. There is a room for around ten people. The family are a member of Agrotourismus Schweiz (www.myfarm.ch) a platform for agrotourism in Switzerland.

«Sleeping on straw» is an innovative sideline. The Tschümperlins earn their main income from milk production. They are also passionate Brown Swiss breeders. Signs on the barn wall bear witness to their successes at shows. Urs Tschümperlin is passionate about the Brown

Swiss breed. For him, the milk content (protein and fat) is just right. The breed is easy to keep and the animals are robust and long-lived.

The animals are fed hay, grass and corn. Silage is not allowed because the milk is used for cheese. The average annual yield of a cow is 8000 kilos. The milk is collected by a truck from the Keller cheese dairy in Altendorf, canton Schwyz, around 20 kilometres away. Tschümperlin's cows are artificially inseminated. No bull on the farm.

The canton of St. Gallen (as well as the cantons of Appenzell Ausserrhoden and Appenzell Innerrhoden) is a Braunvieh canton. Shows are held every autumn in many communities (over 50 shows in the canton St.Gallen). The Tschümperlins love this tradition. They take part in the cattle show in the municipality of Eschenbach with their animals every year.

Cowbells are also part of the tradition. When the autumn comes, Urs Tschümperlin hangs bells on around 15 cows when he lets them out to pasture. The sound of the bells touches the heart and fills the breeder with pride. Cowbells fulfil an important purpose, especially on the alps: the farmer or herdsman can tell if something is wrong with the animals. The herdsman can also find his animals in the thickest fog. In St.Gallenkappel, farmer Tschümperlin hardly ever has to search his animals on the pasture, but they still wear bells. For the sake of tradition. They are simply part of it.



Credit: fotospeedy.ch

Facts and figures about the Keller cheese dairy

The cheese dairy Keller was founded in 1888 as the Altendorf cheese co-operative. Cheese was produced at this location for over 100 years. The new facility outside the village was opened in 2013. The Milch und Käse Altendorf AG was also founded with the new building. 30 farms from the region supply around 4 million litres of milk per year. That's around 400 tonnes of different cheese a year. The cheese dairy employs three dairy technologists and two apprentices. Erich Keller will come by the Tschümperlin farm and offers us cheese to taste. Delicious!
www.kellerkaese.ch

Profile of Braunvieh cattle

Swiss Brown Swiss cattle consist of two breeds: Brown Swiss (BS) and Original Brown Swiss (OB). Brown Swiss cattle are considered a fit protein breed. The Brown Swiss breed has a high milk production potential. The Original Braunvieh, on the other hand, is known for its dual utilisation. The animals provide meat and milk.

The breeding began around the 15th century in the Einsiedeln monastery in the canton of Schwyz. This is just around 40 kilometres away from the Tschümperlin farm in St.Gallenkappel. Swiss Brown Swiss cattle were imported to North America in the 19th and 20th centuries. Breeding continued in the USA, resulting in the Brown Swiss breed. In the 1970s, Swiss Brown Swiss breeders had their cows inseminated with semen from Brown Swiss bulls. Those animals with little or no Brown Swiss crossbreeding continue to be bred as Original Braunvieh.

The canton of St.Gallen is by far the largest Brown Swiss canton in Switzerland, with just under 23 % of the total Brown Swiss herd book. The canton of St.Gallen has 1669 Braunvieh farms with around 34,900 Braunvieh animals (31,900 BS). Appenzell Innerrhoden (5600 cattle), Appenzell Ausserrhoden (8800 cattle).

Braunvieh Switzerland

Braunvieh Switzerland was founded in 1897. As an organisation, Braunvieh Switzerland represents the interests of Braunvieh breeders. It defines the breeding objectives and breeding programmes for Brown Swiss cattle and manages the herd book, performance tests and breeding value assessments for the Brown Swiss, Jersey, Grey Swiss and Hinterwälder breeds.

Braunvieh Switzerland promotes the development and spread of Brown Swiss cattle as a productive breed. With these activities, the organisation contributes to economic and sustainable cattle farming in Switzerland.

Braunvieh Switzerland has 8949 registered herd book farms and 161,564 herd book animals, of which 152,943 are Braunvieh, 5361 Jersey, 2409 grey cattle, Rätisches Grauvieh and 851 Hinterwälder.

Simon Schlebusch, Head of Data & Development at Braunvieh Switzerland will also be at the Tschümperlin family farm to talk about Brown Swiss cattle and their importance.

More information: www.braunvieh.ch and www.braunvieh-sg.ch

Agroclean® udder wood wool from Wattwil in 20 countries

- Lindner Suisse GmbH, Bleikenstrasse 98, 9630 Wattwil
- holzwolle@lindner.ch
- CEO: Thomas Wildberger
- www.lindner.ch/en/

Facebook: agroclean

Instagram: lindner_suisse

YouTube: @lindner_suisse



Good milking hygiene and good animal and udder health are important factors for good milk quality.

Udder wood wool is used in many barns to clean the udders. There is only one company in Switzerland that specialises in udder wood wool: Lindner Suisse Holzwollemanufaktur in Wattwil in the canton of St.Gallen. The company develops and produces numerous special wood wool articles made from 100 % Swiss quality wood (Swiss wood label). Many farmers know and use udder wood wool - and not just in Switzerland. The innovative wood wool specialist exports Agroclean® udder wood wool to 20 countries.

The advantage over udder paper is that the wood wool cleans the udder skin-friendly and gently and at the same time stimulates the udder and teats, which favours the subsequent flow of milk. Agroclean® udder wood wool is a purely natural product without chemicals for cows, sheep, goats and camels. It is soft, splinter-free, low-dust and dry. It is approved for organic farming. Conventional wood wool would not be suitable for udder hygiene as it could damage the sensitive udder.

Wood has an antibacterial effect and contains antiseptic agents. Lindner Suisse has been successfully utilising these properties for udder hygiene since 1953.

At the Tschümperlin family farm in St. Gallenkappel, Thomas Wildberger, CEO of Lindner Suisse and Anouchka Lan Kam, Consulting and Sales, will tell you more about Agroclean® udder wood wool.

Visit the camera sow to the Hagmann family in Neckertal

- Adelbach-Hof GmbH
- Leandra and Köbi Hagmann, Adelbach 993, 9126 Necker, Canton St.Gallen
- info@adelbach-hof.ch
- www.adelbach-hof.ch
- www.kamerasau.ch
- 20 hectares of agricultural land
- Around 5-15 free-range pigs 3 times a year
- 23 Brown Swiss cows and one bull
- Milk processing on the farm (approx. 50 tonnes of milk specialities per year, residual milk goes to the cheese dairy)
- Direct marketing and online shop
- 2 permanent employees, 3 part-time employees

Facebook: Adelbach-Hof, Kamerasau

Instagram: adelbachhof, kamerasau

#kamerasau, #adelbachhof

Toggenburg region, canton of St.Gallen: The Necker flows quietly past the Adelbachhof farm. Cows graze in the pasture and a handful of pigs dig in the earth with their trunks in a field. Necker is the name not only of the river but also of the village. The river once gave the village and the entire municipality its name: Neckertal. The Hagmann family lives just off the main road, which runs like a vein into the Appenzellerland. Leandra and Köbi have built something innovative here. Since 2018, they have been processing the milk from their 23 Brown Swiss cows themselves. In their own farm dairy, they filled milk in plastic bottles and produces lactose-free yoghurts, yoghurt quark and Birchermuesli. As far as possible, they used fruit and berries from Eastern Switzerland. Around 50 tonnes of milk are processed each year. The rest of the milk is collected by a lorry from a cheese dairy.

Birchermüesli is an Adelbachhof speciality. It consists of fresh yoghurt, apple, raspberries, blackberries, strawberries, redcurrants, oat flakes and sugar. We will have the opportunity to taste the Birchermüesli at the farm.

The 23 Braunvieh cattle are not given any concentrated feed, they eat what grows in the meadow: grass in summer and hay in winter. The Adelbachhof is a rather extensive grazing farm without high-performance animals. Köbi and Leandra Hagmann attach great importance to the health of the animals.

The family once kept 110 fattening pigs. However, those days are over. But they haven't completely let go of the pigs. Three times a year, the pigs are re-housed. Then 5 to 15 pigs are at home here. They can let off steam in the neighbouring field at almost any time and

have the whole barn to themselves. A camera is set up in the barn and another camera is aimed at the field. You can watch the animals via www.kamerasau.ch. Visitors are also welcome on the farm at any time. Many families with children walk to the farm and visit the camera pigs. Many take this opportunity to shop at the Adelbachhof. A fridge with dairy products from the farm and meat from the pigs offers a wide selection.

Hagmanns also exchange products with other producers in the region. You can find products from the Adelbachhof at other farms that practise direct marketing. In return, products from other producers are available in the Hagmanns' self-service fridge. The farm produces under the IP Suisse guidelines. www.ipsuisse.ch

Pig farming in Switzerland

1,263,366 fattening pigs and 107,068 sows live on a total of 5467 farms in Switzerland. There are around 500 pig fattening farms in the canton of St.Gallen. Around 150,000 fattening pigs and around 10,000 sows live in the canton of St. Gallen. In Switzerland, the following maximum numbers of pigs apply: 250 breeding sows over 6 months old, lactating and non-lactating, and 1500 fattening pigs over 35 kilos, of both sexes. There are only estimates for free-range pigs. It is said to be less than one per cent. The keeping of free-range pigs is considered a niche.

Source: BFS 2022

Guests:

Municipal President **Christian Gertsch** will give us a brief insight into the municipality. The Neckertal consists of 13 villages and various hamlets. 6300 people live in the municipality. Neckertal is known for Switzerland's first treetop walk. The landscape characterized by agriculture.

www.neckertal.ch

Mathias Rüesch, CEO of the St.Gallen Farmers' Association, will also say a few words to the guests. The association supports farmers in legal matters, offers insurance, represents political concerns and informs the public about agricultural issues. The St.Gallen Farmers' Association is the owner of the «St.Galler Bauer» magazine.

www.bauern-sg.ch

At the Kabierhof at Sepp Dähler in Stein

- Magdalena and Sepp Dähler, Blindenau, 9063 Stein, Canton Appenzell Ausserrhoden
- www.kabier.ch
- 12 hectares of agricultural land, including approx. 1 hectare of brewing grain
- Around 45 per cent of the meadowland is extensively farmed as it is part of a nature reserve
- 20 free-range pigs (crossbreeds of noble pigs, Hampshire, Duroc)
- 30 calves and cattle, mostly F1 (crossbreeds)
- Farm slaughter of cattle
- Direct marketing of meat, horn and leather products
- Sheep, goats, cats and chickens
- No labels
- Kabierstübli (little restaurant) for guests, guided tours of the farm

Facebook: Kabier

Instagram: Kabierhof

#kabier #kabierhof

Magdalena and Sepp Dähler's farm is located not far from the village of Appenzell, in the canton of Appenzeller Ausserrhoden. The family has been growing wheat for the Locher brewery in Appenzell since 1996. By-products are produced in a brewery: Brewer's spent grains (malt residue after lautering the mash), beer starter (a mixture of water and beer) and brewer's yeast (from the sediment at the bottom of the storage tanks). The family has been feeding this to their cattle and calves since 1999. The menu also includes malt husks, a mixture of cereals, vegetable charcoal and hay rich in structure. The cattle like the brewer's yeast and spent grains. And they don't get a buzz from it. The microorganisms in the cattle's rumen break down the alcohol.



The animals are massaged twice a day with a hand brush. In the morning with beer starter and yeast, in the evening with rapeseed oil. The animals like that. On the one hand, they are well cared for and on the other, the animals are trusting and less susceptible to stress.

The cattle are kept in groups in a free-range barn. They lie on deep litter in the barn. They are also allowed to graze regularly. The animals are crossbreeds (F1). The mother is usually a Brown Swiss cow. There are crossed with a Limousin, Angus, Wagyu, Aubrac, Charolais or sometimes a Hérens bull. Usually by artificial insemination.

The animals are on the farm for around 17 to 24 months and weigh around 600 kilos. Since 1 July 2020, the law in Switzerland has permitted farm and pasture slaughtering (under certain conditions). Sepp Dähler's animals are killed on the farm by a specialist (butcher) and immediately taken to the regional slaughterhouse for butchering. Killing on the farm means that fewer stress hormones are produced, which benefits the quality and flavour of the meat.

The Kabierhof utilises the whole animal. The Dähler family follows the «from nose to tail» approach. The leather is tanned and passed on to artisans in Appenzell for processing. The leather products (leather handbags, belts, shoes) or lamps made from horns, jewellery or soaps and ointments (beef fat) are marketed directly.

The word Kabier comes from the German words kalb and bier (calf and beer). We will try this delicious beef for dinner. There will be a kabier grill buffet (grilled kabier boiled beef, kabier hamburgers, various kabier sausages, kabier spare ribs)

Guest: Petra Hanel Sturzenegger, Municipal President of Stein, will welcome us to the Kabier farm.
www.stein-ar.ch

The brewery: Brauerei Locher Appenzell (Locher Brewery Appenzell)

The Locher family has been brewing Appenzeller Bier since 1886 and for five generations. The award-winning range of beers now includes over 40 different specialties. Fresh spring water, barley malt, hops and yeast form the basis. The Sântis Malt Distillery has been producing fine single malt whiskies that have won several international awards since 1999. In the spirit of the traditional circular economy, other enjoyable specialties have been developed over the last three decades based on the side streams. Fine balsamic beer vinegars are produced in the CréaCeto vinegar factory. In the «brewbee specialties», spent grains and other by-products from the brewing process are given a second life in the form of enjoyable and sustainable foods.









With «brewbee», the Locher brewery has founded Switzerland's first food upcycling brand, which transforms brewery by-products such as spent grains and brewer's yeast into sustainable food and meat alternatives. The Trellini snack and a plant-based line have now been added to the diverse range.

www.appenzellerbier.ch, www.brewbee.ch

Thank you for the support

All the farmer families and supporter helped to ensure that the tour could take place. Thank you very much!

<p>Galledia Fachmedien AG: The publishing house specialises in specialist media. Among many other magazines, it also publishes the «St.Galler Bauer», a popular agricultural print magazine in Eastern Switzerland. www.stgallerbauer.ch</p>	 <p>www.galledia.ch</p>
<p>Lindner Suisse: The company develops and produces numerous special wood wool articles made from 100 % Swiss quality wood.</p>	 <p>www.lindner.ch/en/</p>
<p>Municipality of Stein: Stein is located in the Appenzell hinterland. The municipality is known for the Appenzeller Schaukäserei (Appenzell show dairy) and has many hiking trails.</p>	 <p>www.stein-ar.ch</p>
<p>Appenzell Ausserrhoden Farmers' Association: The farmers Associations are committed to the concerns of farmers and a fair agricultural policy. There are 655 farms in this canton. The Associaton has around 600 Members.</p>	 <p>www.appenzellerbauern.ch</p>
<p>Appenzell Innerrhoden Farmers' Association: The farmers Associations are committed to the concerns of farmers and a fair agricultural policy. There are 417 farms in this canton. The Associaton has 200 Members.</p>	 <p>www.bauernverband-appenzell.ch</p>
<p>St.Gallen Farmers' Association: The farmers Associations are committed to the concerns of farmers and a fair agricultural policy. The Associaton has 3098 Members. There are 3707 farms in this canton.</p>	 <p>www.bauern-sg.ch</p>
<p>St.Gallen Brown Swiss Cattle Breeders' Association: The association preserves and promotes the breeding of Brown Swiss cattle in the canton of St.Gallen and organises various Brown Swiss cattle shows.</p>	 <p>www.braunvieh-sg.ch</p>

<p>Rapperswil-Jona: Known for its castle, the Rapperswil-Jona Lakers (ice hockey) and as the home of tennis ace Roger Federer.</p>	<p>Rapperswil-Jona</p>  <p>www.rapperswil-jona.ch</p>
<p>Kellers Milch- und Käsespezialitäten: Cheese dairy in Altendorf, Canton Schwyz</p>	 <p>www.kellerkaese.ch</p>
<p>Municipality of Neckertal: The Neckertal in Canton St.Gallen consists of 13 villages and various hamlets. 6300 people live in the municipality. Neckertal is known for Switzerland's first treetop walk.</p>	<p>GEMEINDE NECKERTAL</p> <p>www.neckertal.ch</p>
<p>Agrotourismus Switzerland: Platform for farm holidays</p>	 <p>www.myfarm.ch</p>
<p>Sponsors Give aways</p>	
<p>Lütolf AG: Storage and processing of grain, largest Swiss producer of specialties made from Swiss corn. The company is located in St. Margrethen in the St.Gallen Rhine Valley.</p>	 <p>www.luetolfag.ch</p>
<p>Holderhof Produkte AG: Holderhof is a family-owned Swiss food company in Niederwil, Canton St.Gallen. The company produces innovative drinks from regional raw materials such as iced tea, lemonades, syrups, smoothies and more.</p>	 <p>www.holderhof.ch</p>
<p>Galledia Fachmedien AG: They publishes the «St.Galler Bauer», a popular agricultural print magazine in Eastern Switzerland.</p>	 <p>www.galledia.ch www.stgallerbauer.ch</p>
<p>Brauerei Locher Appenzell: The award-winning range of beers now includes over 40 different specialties. The brewery also produces whisky and processes by-products into crisps and pizza.</p>	  <p>www.appenzellerbier.ch www.brewbee.ch</p>

Many thanks to all the farms and families who agreed to show and tell us about their farms. Thank you for your time, hospitality and warm welcome!

A request

Dear journalists, if this tour results in a story, please send me a PDF/link. I appreciate that very much. I will be happy to forward the article to the families. Thank you very much.

melaniegraf@bluewin.ch

Further information about Swiss agriculture and direct marketing

More information and statistics on Swiss agriculture can be found at the Federal Statistical Office: www.bfs.admin.ch/bfs/en/home/statistics/agriculture-forestry/farming or use the QR-Code.



On the website www.ifaj2024.ch under News you will find the Congesses booklet with lots more information about Swiss agriculture.

More: www.agrarbericht.ch (German, Italian, French) Contact: media@blw.admin.ch (Federal Office for Agriculture)

Facts about direct marketing/direct sale in Switzerland

More and more farming families are looking for ways to get better prices for their products. While 7084 farms reported selling their own products directly in 2010, this figure had already risen to 11,358 in 2016, an increase of 60 percent.

Another trend is the processing of agricultural products on the farm, for example with the production of jam, apple juice, syrup, bread and similar products. 6252 farming families also process their raw materials on the farm. In 2020, the federal government counted 12,676 direct marketers. There are around 48,000 farms in Switzerland.

Although more farms are engaging in direct marketing, it is a mainstay for only a few. Processing and direct marketing with farm stores and participation in weekly markets are very work-intensive. If you want to live mainly from direct marketing, you have to focus your business entirely on it and work in a highly professional manner.

The overall share of direct marketing is low and is estimated to be less than 5 percent of the total market. According to estimates by the Federal Statistical Office, total production in Swiss agriculture in 2023 will be almost CHF 11.9 billion. The importance of direct sales depends on the product. It is highest for fruit and vegetables, followed by eggs and wine. In recent years and with the boom in suckler cow farming, the sale of meat from the farm has increased.

These figures come from the 2020 agricultural business census (supplementary survey) of the Federal Statistical Office. The 2023 data will be available from 2025.