

Viability of small farms managed by young farmers under new "farm-to-fork" strategy (2020-1-CZ01-KA203-078495)



FARMA HVOZD - AMALTHEA

Small family-run organic farm with high quality goat and cow milk products.

Identification data:

Name: Barbora Hrbková

Location: Hvozd, Olomoucký kraj

Farm size: 15 ha

In business since: N/A (but before the year 2000)

Main products: milk and dairy products

Web / Facebook / Twitter: https://www.facebook.com/farmahvozd/

Barbora Hrbková is 29 years old and has a bachelor's degree in Landscape Water Management. She farms 15 hectares in the village of Hvozd in the Olomouc Region. The Amalthea farm originated from a subsistence project of the Hrbková family, where the family raised several goats on several thousand square metres. The name of the farm refers to the sacred goat from Greek myths. At the moment, the farm only breeds goats and cattle and processes milk. Barbora does not offer other services outside of farming.

Barbara farms 15 hectares of farmland. With regard to goat (16) and cattle (6 dairy cows) breeding, she uses the permanent grassland exclusively for grazing and production of hay and haylage for her own use. All production is certified organic, which allows Barbara to be part of the PRO-BIO Organic Farmers Association and the Farm Processors Association. Membership of the associations allows Barbara to promote itself, and membership guarantees access to information and educational activities.

Organic production has always been a priority for the Hrbek family. By initially focusing mainly on production for the family itself, the products had to be as healthy as possible, and the animals had to be happy and content. The certification of the farm came much later. Organic farming itself brings a certain degree of satisfaction to the family (nature conservation, landscape).

From the milked cow's and goat's milk the farm prepares cheese (hard, soft), yoghurt (flavoured, white), all organic quality. The cheeses produced follow some old and lesser-known recipes from countries with a long tradition of goat cheese production. However, due to the scale of production and the quantity of raw material, each batch of production is an original. The prosperity of a small farm is only possible through on-farm processing and the direct sale of products with high added value. The products are therefore offered in a small own shop, at farmers' markets, and a small part of the production is offered in several small health food shops in the region.

Outside of formalised activities, Barbora cooperates with her family, with whom she shares some of the activities related to dairy production. Sharing experiences with other farmers is mainly informal and they maintain friendly relations.

The farm has been supported by the Rural Development Programme. The funds were used to purchase animals, necessary machinery, and land. At the same time, the dairy processing and production facilities were renovated. Part of this investment was financed by the Young Farmers Support Programme.

Barbora is distinguished from others by the high quality of its production, local goat's milk products (e.g. goat's butter), for which the farm has been awarded.

In the future, Barbora would like to continue the path her parents indicated - quality local production. Now, she is bound by a project approved by the Rural Development Young Farmer's Measure, where she has committed to a combined cattle and goat farm. After the project, Barbora would like to reduce the number

of cows and focus mainly on dairy and meat goats. At the same time, she would like to expand her dairy production as market demand is growing.

Photos:



