



Bio Leitzachtaler Ziegenhof & Billisberger Hof.

Photographic Exhibition: the daily life and challenges of two organic farmers.

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Introduction

My Intention in the final project of the environmental studies certificate program is to show through photos how important the slow food concept and the Bavarian conservation of biodiversity are for the farmers in Bavaria.

I have decided to observe and interview two organic farmers: the Leitzachtaler Ziegenhof and the Billisberger Hof, based on photographs and texts.

My central intentions were to show the ecology of sustainable food systems, to present through the interviews of the farmers the organic management, successful development of food production and sustainable agriculture.

My central Research Field is the organic production in Bavaria and the importance of the farmer's management of the organic food system.

Hereby I have been observing through the field research the farmers daily life and interviewing their sense of agro ecological perspectives.

My pictures are the result of the fieldwork in Fishbachau and Moosinning in January and February 2017.

The Reason why I have chosen the Photos as my final Thesis, is because the transparency of conduction of the farmer's daily life.

The photo exhibition shows mainly how organic Farmers live daily and how single aspects of the factory influence the agriculture.

The research method that has been used in the final thesis is anthropological perspective, which means that I have been working with qualitative methods during my fieldwork.

The Target Market will be focused on a specific audience in order to send the message of slow food concept, the behaviour around food and the standards of organic food production, aimed to conserve biodiversity.

In my field research I will show the importance of organic farmers in nowadays society, which do not use processes such as irradiation, industrial solvents or synthetic food additives.

The central aim is to show how consumers could eat sustainable.

In general the consumers ignore about the food system functions and food- buying choices, it's my desire to show through photos and interviews how eating and producing sustainable food is a kind of grassroots way of provoking the entire food- system change.

The research questions and methods benefit from conservations in several disciplines such as Biology, Sustainable Management and Nutritional Science, because it leads to plants food consumption over animal consumption, by showing the importance of the right use of agricultural land and the influence of the organic based practices and principles of the farmers in Bavaria.

The challenges I have faced doing the final thesis is how difficult the organic production of food and the discussion of green consumerism.

The most difficult research question is the description of the role of a consumer in a sustainable food system.

Buying organic products in an organic farm does really lead to a sustainable food system?

According to Jennifer Wilkins 2005, my research question could have an answer „the practice of engaging in food- related behaviours that support, rather than threaten, the development of a democratic, socially and economically just, and environmentally sustainable food system“(Wilkins 2005, 23).

Sharing the central concept of the Slow Food Organisation, of bringing farmers and consumers back together like „Genussgemeinschaft“.

My ambition, desire and intention in this final thesis is to show the audience (my central audience), how organic production processes looks like in the farmer's daily life and what kind of challenges they have been facing every day in order to produce organic food.

The Slow Food Organisation of Munich has introduced to me the Leitzachtaler Ziegenhof and the Billisberger Hof, both organic and Demeter farms, here I have come to the central consideration of going back to the land, outward to the people and forward to sustainability.

I came to the conclusion that organic Farmers could built alternative food networks, food-based community and a sustainable Bioregionalism.

1. Slow Food and Genussgemeinschaft- Städter und Bauer

Founded by Carlo Petrini in 1986, the Slow Food promotes the regional food products, encourages farming of plants, seeds and the local ecosystem.

It has been known for its Motto: „good, clean and fair. Nowadays the organization has more than 78, 000 membership worldwide.

The central aim is to preserve the traditional agriculture and the promotion of local bio businesses.

The Munich Slow Food Convivium has more than 1.000 Membership in 20 years.

It has been defined as one of the most influential organization in Germany for Food Security and Regional Production Philosophy.

Slow Food Munich known for their Innovation in Food Citizenship, such as The Slow Mobile (Children Knowledge of Regional Food and Cooking Courses for the Youth), Arche des Geschmacks (Promotion of Food Foundation and Conservation of Biodiversity, here Murnau- Werdenfelser Beef and the Bavarian traditional Bread: Riemische Maurerlaiberl, Pfeffingmuckerln, Schaustabuum).

Slow Food Youth Network (SFYN) do a lot of things, such as Organic Cooking Courses, Eat-Ins and Cooking with Students.

The Organization Genussgemeinschaft- Städter und Bauer is known for its activeness in Food Citizen, Food Security and Eating Sustainably.

Its Philosophy is the vital connection between the People on farm and the people in the city, which could shape the future together.

The Organization has been trying for years it preserves the conservation of biodiversity in Bavaria.

Marlene Hinterwinkler tries all the time to help the farmers and shows a certain solidarity and regional conservation, in order to enjoy genuine food tomorrow.

Small businesses - according to the popular opinion and the bank, could not survive.

Private Investments thanks to the organization could help Farmers to survive or open the Hofladen (small bio shop).



Figure 1. Marlene Hinterwinkler from the Genussgemeinschaft- Städter und Bauer in the Buttermaking Process in Fischbachau. The Organization Genussgemeinschaft- Städter und Bauer is known for its activeness in Food Citizen, Food Security and Eating Sustainably. Its Philosophy is the vital connection between the People on farm and the people in the city, which could shape the future together.

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Genussgemeinschaft Städter und Bauer, Diffusion of the concept Eat local, this helps the consumers to reconnect food production back to lands, promoting sustainable farming practices and promoting the diffusion of seasonal food.

2. Leitzachtaler Ziegenhof

Since 1989 the farmers Werner and Martina Haase have been running the farm. The Farm has been renovated in 1992 and has converted to bio farming.

The Farm is known for the goat's cheese, cow milk and the vegetables.

For the first time the farm was mentioned in 1477. It has been run as a family business for several generations.

In 1989, they began to keep goats and in 2000 Martina and Werner Haase took the farm as its own. They have been working since 1992 on bio dynamic practices, for the love of nature and the preservation of cultural landscape.

They got Murnau-Werdenfels cow, contributing to the preservation of a native, endangered animal species.

Since 2017, they are one of the most important farms, known for their organic agriculture.

The visitor will find a lot of animals such as; pigs, goats and the Murnau- Werdenfels cows, which are Werner's best friends.

During my visit in Fischbachau he spoke about his favourite Murnau- Cow and how much he had loved her.

Every Season the animals are outside in a free space, Werner continuously said so.

“It's very important to respect their privacy and their need”, said the farmer.

What is really impressive is the Hofladen in Fischbachau, here you can find all sort of cheeses, sausages and meat.

The Slow Food Organization has supported financially the farmer, creating the Hofladen. In this way the organization could help the farms in the countryside, creating a new relationship between farmers and people from the city. They have created new community supported agriculture.

Once in the month Marlene Hinterwinkler visit the farmer's family and takes some food for the people in the city, where new green consumers pick up their boxes with fresh and sustainable food.

A new community of green supporters have been supporting organic farmers, sharing the benefits of food production and organic farmlands. In this way the Werner got a little financial security from the organization of Genussgemeinschaft- Städter und Bauer.



Figure 2. The Leitzachtaler Ziegenhof is known for its coats. The Family Haase has decided since 1928 to take protect endangered coats like: Frankenziege, Schwarzwaldziege, die Thüringer Waldziege, die Röhnziege, die Harzziege, or the most famous Erzgebirgsziege. Werner and Martina Haase are well known for their coat milk and the sour milk.

2.1 Murnau-Werdenfelser Cow

Originally the Murnau-Werdenfelser Cow is the Werdenfelser Land, the Alpine and pre-Alps area around Garmisch-Partenkirchen, Mittenwald, Oberammergau and Murnau.

The animal represents one of the oldest and robust breed from upper Bavaria.

It has been declared to be a German breed adapted to a husbandry in boggy landscapes.

The Slow Food Foundation for Biodiversity and the German Society for the Conservation of old and endangered livestock breeds; give financial support to the breeders.

The breed itself is in danger of extinction, with 152 females in the herd book and frozen semen around eleven males, this has been announced by the Slow Food Foundation for Biodiversity.

Nowadays the breed is still considered to be in a critical state because of their extinction.

The Murnau- Werdenfelser Cow are brown- yellow in the most cases, sometimes they could have also colour variations to reddish brown. Their Hooves and horn tips are often black.

The strong known could adapt easily to marsh terrains. The average age is around eight years, because of the strong resistance to illnesses.

Because of the industrial agricultural production and the low economic conditions of the farmers, the animals were used for milk production and farm labour.

The German organization Gesellschaft zur Erhaltung alter und gefährdeter Haustierrassen e.V. (GEH) has declared the Murnau- Werdenfelser Cow in 2007 as one of the endangered labour animals in Germany.

The Slow Food Foundation for Biodiversity, in Munich is the Arche des Geschmacks has been engaged in the sustainable marketing of the breed.

The Slow Food Foundation for Biodiversity also sustain financially the farmers, each of them could maintain 5 or 10 Murnau- Werdenfelser Cows.

The organization involved for the protection of the cows in Munich is the Förderverein zur Erhaltung des Murnau- Werdenfelser Rindes e.V.



Figure 3. In the Leitzachtaler Ziegenhof the Murnau- Werdenfelser Cows are all the seasons outside. Werner Haase believes that the cows are happier and could live longer. The sun and the food outside give them more energy and vitality. At the Leitzachtaler Ziegenhof the cows seemed very relaxed and they came towards the visitors trying to speak with us. Werner's oldest Murnau- Werdenfelser Cow was 13 years old. When Werner Haase speaks about her death he starts to cry. The farmer is deeply in love with his animas.

2.2 Butter Production at the Leitzachtaler Ziegenhof

At the Leitzachtaler Ziegenhof I saw the Butter making Process. Werner Haase showed us the all process. A little group and I we had the opportunity to see the whole process of butter production.

In this case I will show through the photos the way butter is produced, from milk to a resistant butter form.

For the Butter Production Werner Haase used raw milk, this is a special feature in our industrialized food production. He needs 23 liter of milk to produce one kilo of butter.



Figure 4. Werner Haase puts all the milk inside. After 10-20 Minutes he stops the machine, taking the liquids that have remained inside. In this case he takes it, transforming it into Buttermilk.

After taking the buttermilk Werner Haase puts water in the almost finished butter and turn on the butter machine again. It takes 10 minutes again.

Afterwards all the visitors could see the result of the butter making process and take the fresh butter with us home.



Figure 5. Famous Sour milk Butter. Known for having the traditional butter taste.

3. Billisberger Hof

Amadé Billesberger has transformed his father's farm.

The Billisberger Hof is a four generation farm, which has a long tradition.

Everybody calls Amadé Bio Mogli, because he transformed the whole farm into an organic Farm since 2007. Meanwhile, crops such as wheat, rye and spelled, as well as emmer, potatoes and soya are grown on 55 hectares of arable land, with about ten hectares of grassland.

On some half a hectare vegetables have been cultivated such as tomatoes, zucchini and some more vegetables.

Two Chicken Transporters have been created by Amadé Billesberger, each with 220 chickens.

But he has also 40 sheep, one dog and two cats.

He has been helped in the farming management by temporary employees, and occasionally interns from the Waldorf School as well as students from Weihenstephan.

He has been creating his own business, such as Billesberger Brot (Billesberger flour and semolina) and self-made Noodles made in different shapes, which he sells in different stores in Munich.

Amadé Billisberger sells his noodle packs made from recycled cardboard, which are completely free from plastic.

He is also known for his self-made pasta the "Billisberger Bio- Dinkel Spirelli" or for the concept of Food Assembly, which he took from the organic concept of France.

His principal aim is to live without plastic, that's why in his little shop; he does not use any of it. With his 37 years Bio Mogli is one of best well known Farmers in Munich.



Figure 6. Amadé Billisberger has grown up in Munich. After the high school he decided to learn more about agriculture and organic production. He finished his studies in Landshut and got his father's farm in 2007. Naturland and other organic certificated agencies called him as one of the best new talented farmer's in Europe.



Figure 7. Different Flours in the Billisberger organic Farm.



Figure 8/9. The Farmer's best idea was the Chicken transporter. Bio Mogli has 2 chickens mobile, each one contains 220 chickens. The Idea was to transport the chicken from one place to another. In this way the chicken lives healthy and produces more.

Conclusion

During my fieldwork I discovered the importance to be an organic farmer. I saw a lot of difficulties and challenges in having an organic farm.

In the first case organic production is not easy and having the certification of organic production means to have all the time controls and high level standards of procedures in the field.

The presence of the organic farmers anyway is fundamental for our nowadays society, because they give us the important reason to believe in a sustainable food system.

Today we have alternative food networks, such as slow food or food assemble, which gives more and more consumers the opportunity to interact with farmers in the countryside.

The new green buyers have the opportunity thanks to the organic farmers to develop relationships with growers, learn of the ecological soundness of the farming practices and became aware of how the industrial food puts profits ahead people and the environment.

This final thesis aims to put the organic farmers and endangered species in the central stage and provides the motivation to participate in changing the current system by supporting alternatives, such as organic products of well-known farmers.

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