MICHAEL FINEGAN

BOYNE VALLEY FARMHOUSE CHEESE

OUR DAIRY GOAT BUSINESS

- Milking 250 goats
- Using 40 acres
- 1 full time person with some family help
- Milking all year round
- 50 % Spring 50% Autumn
- 20 aside rapid exit parlour
- Goats inside all year
- Feeding silage and meal

PHOTOS

GENERAL INFORMATION

- We have 4 breeds: Saanen, Toggenburg, Alpine, Nubian.
- Herd average 2.7 litres per day
- Vaccinated with Covaxin 10
- Kidding in March and October
- Make and use approx. 700 bales of silage per year
- Bedded on barley straw
- Started in 2008 supplying Glenisk

THE CHEESE BUSINESS

- Boyne Valley Farmhouse Cheese Est. in 2010
- When the recession hit goat milk prices
- We started with a blue cheese, 'Boyne Valley Blue'
- And now we have a 2nd cheese, 'Boyne Valley Bán'
- We make approx. 3.5 tonnes per year
- Supplying restaurants, hotels and retail outlets nationwide
- We have won many awards including 3 stars in the 'Great Taste Awards' and Best Irish Cheese in the British Cheese Awards

CHEESE FACILITY

- Do a cheesemaking course, Teagasc Moorepark
- Avail of grants, Innovation Voucher, Leo grants, Leader
- Decide what type of cheese you want to make, soft, hard.
- How big do you want to get.
- Try and use farm buildings to convert.

BOYNE VALLEY BLUE

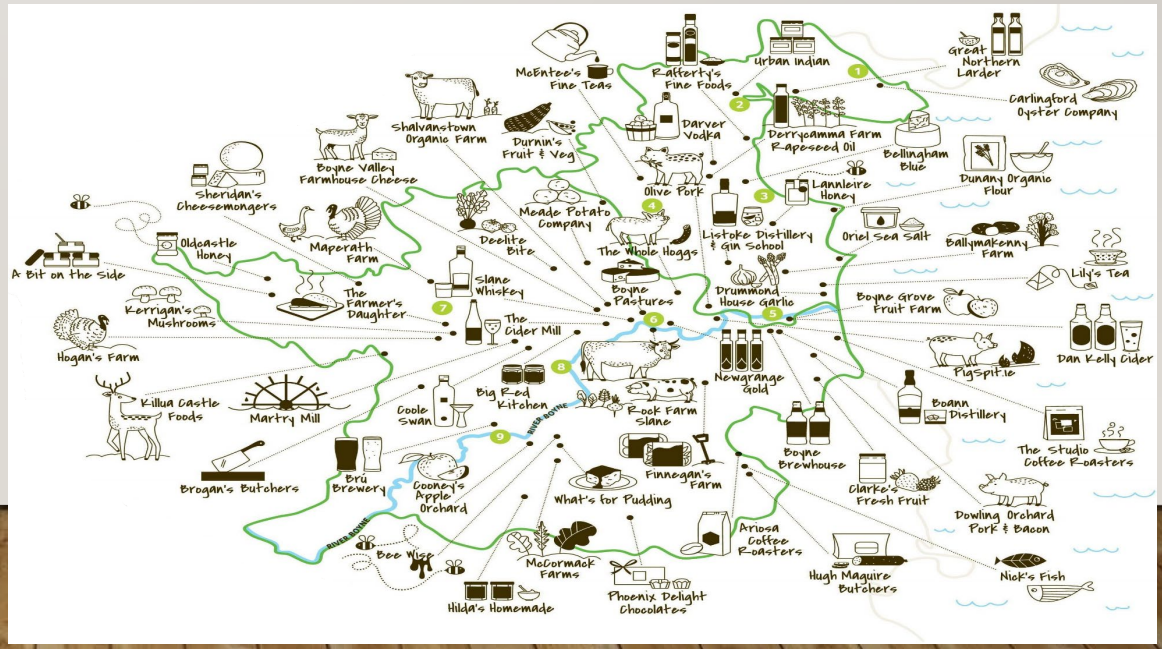
- Pasteurised semi hard blue goats cheese
- Only one of its type made in Ireland
- Mild to medium in strength
- Natural Rind
- Matured for a minimum of 8 weeks

BOYNE VALLEY BÁN

- A pasteurised semi hard white goats cheese
- Based on a French Tomme style cheese
- Mild to medium in strength
- Natural Rind

SOCIAL MEDIA

- Instagram @boynevalleycheese
- Twitter @boynevalleyblue
- Facebook Boyne Valley Farmhouse Cheese
- Check out @SlaneFoodCircle
- And @BoyneValleyFlavours



THANK YOU

- Questions?