

LEGEND

Waterway

KoeKaasRoute

Connecting route

NS railway station

Metro station

Bike rental shop

Ferry services

For information on timetable please check the websites of the ferry services.

Cheese farm / cheese shop

Speelpolder

www.speelpolders.nl

Picnic area

Food & drinks

Recreational area

Bird watching spot

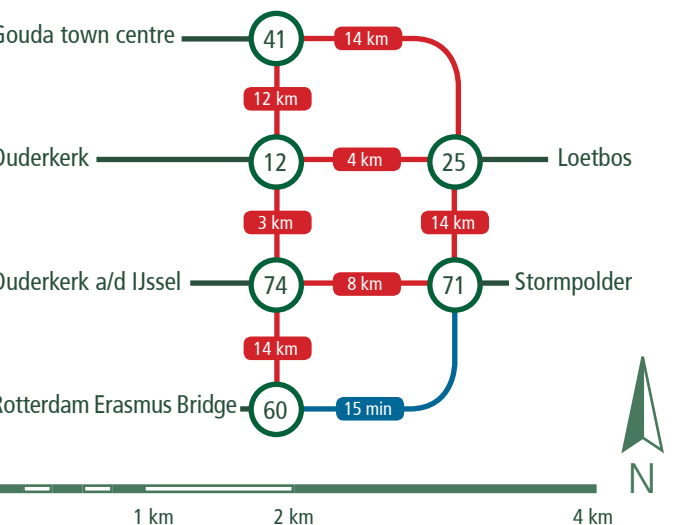
TOP (Toeristisch Overstappunt) Touristic Transfer Point

A Toeristisch Overstappunt (TOP) is a starting point where you can leave your car to cycle or walk in the rural area.

www.toproutenetwerk.nl

EASY NAVIGATION

The Cow Cheese Itinerary makes use of the cycle junctions network. This is signposted along the road by white signs with green numbers.  
www.fietsknooppunten.nl



The Rotterdam saying 'It is as old as the road to Kralingen' indicates that something is indeed really very old – as old as the hills. This saying refers to the *Oudedijk* or Old Dike. This road was built by the Romans as the principal road between Rotterdam and Gouda. In the 17<sup>th</sup> century the road was paved and then served as a toll road for nearly 200 years. The rural character of the road has been preserved.

The old village of **Kralingen** was situated along the 'Veenweg' or Peat Road that ran from the cemetery Oud Kralingen to the Kralingse Plas. The peat in the vicinity of Kralingen was first used as agricultural land. In the 17<sup>th</sup> century, agriculture disappeared as the peat was in high demand as fuel. As a result, in Kralingen the peat was excavated to a depth well below the water level. The excavation of the peat resulted in a large number of peat lakes between Kralingen and Nieuwerkerk aan den IJssel. The Kralingse Plas is a visible reminder of this era. At the end of the 18<sup>th</sup> century many prosperous residents of Rotterdam had country houses in Kralingen.



The **Regional Museum Krimpenerwaard** is located in a monumental 17<sup>th</sup>-century hall house farmhouse: a farm with long sidewalls. Living and working quarters were combined under one roof.

The **Regional Museum Krimpenerwaard** gives an accurate and nicely presented impression of life in the *Krimpenerwaard* in the 19<sup>th</sup> century. The little sweet shop satisfies your sweet tooth, enabling you to continue your cycling tour with new vigour. Address: IJsseldijk 312 in Krimpen a/d IJssel.  
www.streekmuseumkrimpenerwaard.nl



A **dwarshuisboerderij** or **T-huis** is a farm where the farmhouse living quarters have been built perpendicular to the barn. The cosmopolitan furnishing of the living quarters is special with its wall anchors and beautiful shutters. The farmhouse at IJsseldijk 296/298 in Krimpen a/d IJssel was built at the end of the 19<sup>th</sup> century and is a Dutch listed monument.

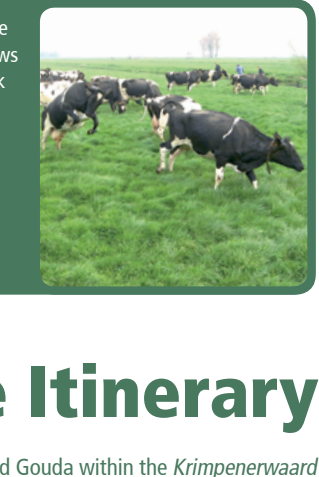
The **Johanna Maria Hoeve** is a listed farmhouse from the second quarter of the 19<sup>th</sup> century. Address: IJsseldijk 218/220 in Krimpen a/d IJssel.

The national monumental mid-18<sup>th</sup>-century urban farm **Boer d'Arij** is being completely restored. This wonderful farm will remain preserved for future generations. Its name *Boer d'Arij* refers to Arij Teeuwen, the first farmer mentioned in the records, and its last farmer Arie Verdoold. Address: IJsseldijk 134 in Krimpen a/d IJssel.  
www.boerdarij.nl

**Cheese farm Speksnijder** has produced and sold farmhouse cheese for many decades. The milk factory receives the milk during the weekend and turns milk into cheese five days per week. The cheese farm and the shop can be found at Tiendweg West 28 b in Lekkerkerk  
www.kaasboerderijspeksnijder.nl

**New use of old farmhouses**  
Many farmers stop their businesses because there is no successor. They may apply for a change of use of the farm to retain the characteristic farms. This encourages the start of new businesses or farmhouses are transformed into apartments. The farmhouse at IJsseldijk Noord 212 in Ouderkerk a/d IJssel is a good example: it was transformed into four houses, three apartments and a preschool.

**Dairy and cheese farm Schep** takes care of almost 500 cows that are in their meadows from early spring to October. All of their milk is made into farmhouse cheese. They make the most delicious farmhouse cheese in the Netherlands and they received a reward in 2010: Farmhouse cheese Cum Laude. Of course, this cheese is for sale in the shop. Address: Zuidbroek 153 in Bergambacht.  
www.kaasboerderijschep.nl



The **ribbon development** from *Ouderkerk* to *Gouda* is characterised by many monumental buildings and authentic farms. In times past, this long stretch of ribbon development within the dikes was the foundation for the reclamation of the peatlands in the *Krimpenerwaard*. From this ribbon the first ditches were dug to drain the land. Only afterwards the dike was built to protect the progressively lower *Krimpenerwaard* against the water of the River *Hollandsche IJssel*.

The children's farm **Klaverweide** is located in an old farm, dated 1650, with a beautiful thatched front house. The shop sells cheese, honey, eggs and ice cream. Address: 's Gravenweg 327 in Capelle a/d IJssel.  
www.kinderboerderijklaverweide.nl

Have you always wondered what it would be like to make cheese? Cheese farm Hoogerwaard (1658) offers workshops on cheese making on a regular basis. Of course, a tasty piece of farmhouse cheese can be bought in the farm shop as well. And many more interesting activities and products are available. Address: Lageweg 45 in Ouderkerk a/d IJssel. [www.hoogerwaard.info/individueel-bezoek](http://www.hoogerwaard.info/individueel-bezoek)

**De Veerstalhoeve** is a family-run company with a farm shop that provides a wide range of traditionally prepared food items including meat from its farm, Gouda farmhouse cheese, jam, sweets, mustard and much more. Address: Goudarakse Tiendweg 97 in Goudarak.  
www.deveerstalhoeve.nl

You can enjoy the **traditional cheese market** at the *Markt* in Gouda every Thursday morning. The Markt is the central square of Gouda with the *Stadhuis* (City Hall) as well as the *Waag* (Weigh House), where the Gouda Tourist Information is located. Furthermore, there are numerous restaurants, bars and lively outdoor cafés. Nowadays, the square is conveniently called *Markt* but in the past each side of the Markt had its proper name: Butter Market, Cow Street and the Rainbow.  
www.welcometogouda.com



In 1217, Gouda was granted city rights and in 1667 the city also obtained weighing rights. The city commissioned Pieter Post to design the *Waag*. In 1670 the scales were installed and anyone with goods that needed weighing was obliged to go to the *Waag*. This not only applied to cheese, but, for instance, also to butter. These days, the *Waag* houses the Cheese and Crafts Museum. For more information, please visit the website:  
www.goudsewaag.nl

't **Kaaswinkel** is a special shop in the old centre of Gouda. Its speciality is Gouda farmhouse cheese. The shop is located at Lange Tiendweg 30 in Gouda.  
www.kaaswinkelje.com

The **Gouds Kaashuis** is the place to be to taste and experience the flavours of delicious Gouda farmhouse cheese but also cheeses from further away and regional products. Discover the taste of Gouda! Address: Hoogstraat 1 in Gouda. [www.goudskaashuis.nl](http://www.goudskaashuis.nl)

'**Stolkse**' kaas  
The *Krimpenerwaard* has long been protected by the natural boundary of the three rivers the *Hollandsche IJssel*, the *Vlist* and the *Lek* and was difficult to reach in earlier times. As a result it was hard to transport fresh milk to its buyers and customers in time. The farmers therefore processed the milk into cheese that had a much longer shelf-life. This is why traditionally a lot of cheese was produced in the *Krimpenerwaard*. The village *Stolwijk* has always been an important part of this. The cheese produced here has name protection and is registered under the name '*Stolkse*' or '*Stolkse*/*Stolkse* kaas'.

**Vonk Kaashandel** is a cheese wholesale supplier and cheese store, opened mornings only. Real '*Stolkse* kaas' is available here. *Het Kaaswinkelje* is situated at Populierenlaan 12 in Stolwijk.  
www.vonkkaas.nl

At **MooiMekkerland** 2000 goats are milked three times a day. The shop has several kinds of goat cheese on sale. The farm shop can be found at the address Koolwijkseweg 6 in Stolwijk.  
www.mooimekkerland.nl

Pay a visit to cheese farm **Jongenhoeve**. Here you can see the cheese making process and the milking stables at the farm. Please ask the farmer's wife. She likes to answer any questions that you may have. The Jongenhoeve produces 1500 kg of cheese every day. Cheese farm Jongenhoeve and its cheese shop can be found at Benedenberg 90 in Bergambacht.  
www.jongenhoeve.nl

# CowCheese Itinerary

Cycling in the area between Rotterdam and Gouda within the *Krimpenerwaard*





## Discover the *Krimpenerwaard*

The *Krimpenerwaard* between Rotterdam and Gouda might be the Netherlands' best kept secret. An unprecedented charm and uniqueness make this area an oasis of tranquillity and a space to slow down and relax. Discover how versatile the *Krimpenerwaard* region can be! Come and enjoy the beautiful Dutch peat meadows, nature in the pastures, various recreational areas and, last but not least, attractive villages and historic towns. Cycling, walking and sailing possibilities are almost infinite.

One way to explore this lovely area is the *KoeKaasRoute* that we have set out for you. This route lets you experience the rich agricultural past within this region by highlighting the best that the region has to offer: cycling past old farmhouses and along ancient roads between Rotterdam and Capelle aan den IJssel via the meadows and farms in the *Krimpenerwaard* to the beautiful cheese capital Gouda and back again.

## Enjoy

Take a cycle tour and enjoy the grazing cows and the farmland birds in the elongated meadows with their flowery banks of ditches, with a perfect view of a monumental farm in the background. For lovers of nature and bird watchers it is worthwhile making a small detour at various points during the cycle tour to enjoy the meadows and its many birds. The route passes a string of villages such as Stolkwijk, Ouderkerk aan den IJssel and the ancient city of Gouda. Experience the hospitality of the business owners and buy cheese, honey, eggs and other products at their farms or try one of the regional dishes in one of the cosy restaurants.

The starting point of the route can be anywhere, but you can of course also decide to cycle part of the route. The legend states the distances of the route so you can easily determine the length of your cycle tour. May we suggest the interesting cycle route via Krimpen aan den IJssel where the Regional Museum informs you of the rich local history? From Krimpen you can continue your bike tour by waterbus to return quickly to Rotterdam over the river.



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## Ribbon development and polder roads

Ribbon development is typical of many villages in the *Krimpenerwaard*: there are numerous elongated villages along small rivers. The first pioneers who settled here each reclaimed a narrow strip of land perpendicular to the water. Later on, villages also emerged and developed around the churches that were built. The ribbon development also led to small polder roads that nowadays still serve as link between the rural area and the villages. In the ancient polder landscape of the *Krimpenerwaard* even today there remain a number of polder roads where wooden poles for electricity and street lanterns can be seen. Although some have been replaced with aluminium poles, efforts are made to preserve the remaining wooden poles.

The *Krimpenerwaard* is a peat grassland area. Around the eleventh century people first started the exploitation of this peat and subdivided the land into long narrow parallel plots of a similar size of usually 1600 metres long and 96 metres wide. This landscape of narrow plots and wide ditches in the *Krimpenerwaard* has retained its authenticity and is the foundation of the area's unique character. The dike is a good place to observe this open agricultural area with lots of grass and water.



## Cows in the meadow

Cows grazing in the meadows where they enjoy the fresh grass is quite a common sight in the *Krimpenerwaard*. Early spring is truly the best time of the year to witness their joy. They have spent the full winter stabled and when they are allowed out for the first time in spring they literally jump for joy and dance into the meadow! If you would like to experience this typical event: in spring farmers often pick a date to let their cows out into the pastures and announce it via their website.

## The tastiest cheese

We are all familiar with Gouda cheese: The characteristic cheese shaped like a wheel that may weigh up to no less than 16 kilos. For many centuries this cheese has been traded in the Dutch city of Gouda, hence the name 'Gouda cheese'. Gouda cheese is not produced in Gouda itself but mainly on farms in the neighbouring region the *Krimpenerwaard*. Actually, Gouda cheese may be made anywhere in the world as the name Gouda is not registered. Goudse farmhouse cheese (Gouda farmer's cheese) on the other hand, does enjoy the European recognition: 'traditional specialities guaranteed'. Why is it that the Goudse farmhouse cheese from the *Krimpenerwaard* has won many prizes over the years?

### Peat meadow grassland

The *Krimpenerwaard* is real peat grassland. Around a thousand years ago this landscape was still a swamp until it was drained. Plant remains in the swamp formed peat bogs that dried out partly after drainage. This soil was too wet and therefore unsuitable for agriculture – but instead it was quite good pasture land. And as such it was a favourable spot for livestock, such as sheep, goats and cows.

### Lush grass rich in proteins

For centuries the farmers in the *Krimpenerwaard* worked hard to feed their milk cows grass as rich in protein and lush as possible. Subsequently, the craftsmanship in the production of raw milk cheese ensures that all the tastes present in the delicious grass are retained. When you taste the creamy cheeses, you get a sense of the grasses that the cow transferred into its milk. All the flavour the cow transfers into its milk automatically ends up in the cheese. That is the origin on the cheese's delicious flavour.



## Grass, hay and silage grass

Cows eat grass. In summer it is readily available but not so in wintertime. Farmers found a solution by mowing and drying the summer grass for a few days and then storing it in a so-called pit. This high-moisture grass is then sealed until winter. Sometimes the grass is also pressed in big round bales wrapped in plastic. In this way the essential nutrients are maintained in the silage grass. In addition, farmers may also allow the mowed grass to dry thoroughly until it becomes hay, which cows also like to eat in winter. This is then pressed into square blocks that can often be seen on the meadows or near the farm in summer or autumn.



## Cheese Valley

The *Krimpenerwaard* and Gouda are part of the Cheese Valley. Cheese Valley is a unique collaboration of ancient Dutch cities, villages and the countryside at a short distance from Amsterdam, Rotterdam, Utrecht and The Hague. A visit here can easily be combined with attractions such as the *Kinderdijk* windmills or the *Keukenhof*. Keep an eye on the calendar of Cheese Valley as regional markets and other attractive cheese excursions are often promoted. Visit the website [www.cheesevalleyholland.com](http://www.cheesevalleyholland.com) for more information. A number of cheese farms with a shop can be visited as they are situated along the *KoeKaasRoute* or just off the route.

- De Cornelishoeve, Opperduin 386, Lekkerkerk [www.cornelis-hoeve.nl](http://www.cornelis-hoeve.nl)
- Kaasboerderij Boogaardt, Benedenheulseweg 54A, Stolwijk [www.kaasboerderijboogaardt.nl](http://www.kaasboerderijboogaardt.nl)
- Beijersche Schuur, Beijerscheweg 12, Stolwijk
- Kaasboerderij van Eijk, Oost-Vilsterdijk 4, Vlist [www.kaasboerderijvaneijk.nl](http://www.kaasboerderijvaneijk.nl)
- Kaasboerderij De twee Hoeven, Steinsedijk 37, Haastrecht [www.detweehoeven.nl](http://www.detweehoeven.nl)
- Kaasboerderij Boer Bas, Tiendweg West 1, Ouderkerk aan de IJssel

## Come visit the cheese farm

The *KoeKaasRoute* or CowCheese Itinerary guides you along a number of farms. The owners are happy to welcome visitors to their farms. Please check the opening hours on the websites of the businesses mentioned in this brochure. Some farms sell cheese and sometimes you are offered workshops on making cheese yourself. But how does it work – making cheese?

### Making cheese starts with fresh milk

One kilo of cheese is made from ten litres of milk. In the cheese dairy, the milk is poured into a large container and then mixed with lactic starter needed to make a tasty cheese. Rennet is also added as it contains the enzymes necessary for the milk proteins to curdle.

### Making curd

When the rennet and lactic starter have had enough time to work on the proteins the milk will transform into a substance as thick as *kwark* or curd. The next step for the cheese maker is to remove the curd (chunks) from the whey (the liquid). Now the curd will be cut into smaller cubes or chunks until very small pieces float in the whey. The liquid whey is not discarded as it is still very useful. For instance, it can be used in ice cream, chocolate bars, cookies but also in some soft drinks. The cheese maker then starts working on the curd.

### The cheese goes into the mould

The curd now consists of many small lumps the size of grains. The cheese maker transfers the curd to a smaller mould, which will give the cheese its final shape and size. The curd is then pressed until it turns into one firm block. Once it has a fixed shape the mould can be taken away. If eaten straight away, the cheese would have little flavour and it would easily fall apart. Therefore, the cheese is rolled into a very salty water bath. It will remain floating in this brine bath until the cheese is properly salted and has solidified. The cheese is now nearly ready to ripen.



### Ripening cheese

Before the cheese goes to a warehouse, it will be coated with a layer of plastic to prevent mould and excessive moisture loss during the ripening process. Both the structure and the flavour of the cheese change during this process. Young cheese matures in around four weeks, mature cheese needs around four months and fully mature or old cheese takes one year.

### There is no arguing about matters of taste

The only thing left now is to find which cheese is the tastiest. The younger the cheese, the milder its flavour and factory-made cheese always tastes the same. But the taste of farmhouse cheese differs each time, because raw milk that is not pasteurised is used to produce the cheese, which makes the flavour depend on what the cow has eaten. And did you know that the taste of cheese made in the winter is completely different from cheese made in the summer or the autumn? In the winter the cows do not graze the fresh grass from the meadows in the *Krimpenerwaard*. In spring others plants and herbs grow in the meadows than in autumn and this again provides completely different flavours in the cheeses produced.

## Colophon

This brochure is published by the municipalities Capelle aan den IJssel, Gouda, Krimpen aan den IJssel, Krimpenerwaard and the Rotterdam regional council in collaboration with the Groenalliantie.

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Municipality of Rotterdam

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## Urban and rural connection

The municipality Rotterdam would like to introduce the landscapes and nature around the city to its residents. Quite often city dwellers are unfamiliar with the rural area that is close to town and its possibilities for activities, learning or experiencing new things. That is the reason that the city of Rotterdam and other parties involved have introduced these routes in the area. The routes make use of the system of cycling junctions that are all interconnected. The *KoeKaasRoute* is also an attractive cycle tour for parents and children. For further information on the possibilities around Rotterdam, for instance in Gouda and the *Krimpenerwaard*, please visit these websites:

- [www.ontdekdekrimpenerwaard.nl](http://www.ontdekdekrimpenerwaard.nl)
- [www.welcometogouda.com](http://www.welcometogouda.com)
- [www.groenehart.nl](http://www.groenehart.nl)
- [www.cheesevalleyholland.com](http://www.cheesevalleyholland.com)
- [www.route.nl](http://www.route.nl)
- [www.inschoonhoven.nl](http://www.inschoonhoven.nl)

