

spotlight



The Easter weekend is here and if you're looking for something fun for you and the family to do, search no further. Destination turns the spotlight on five places that show 'learning is fun'

FAMILY FUN

Brown's Cheese Factory

Brown's Cheese Factory in Limuru has been in the Brown's family for close to 40 years, and the Brown's have been in the cheese business since 1979. You know it's a trusted brand and when you do get down there for a lesson in cheese making, they know exactly what they're doing.

In addition to learning the traditional methods of making cheese, you get to take a tour of the farm and meet not only the cows that produce some of the milk the cheese in your fridge is made from, but Bacon and Mildred, as well. As you can already guess from his name, Bacon's a pig, as is Mildred. Can you just imagine what fun your kids will have mimicking the grunts of Bacon and Mildred's brood?

If the portly fellows don't tickle your children's fancy, they could always learn how to milk cows.

It's not all dairy – you will also get a chance to tour the Brown's garden and taste exotic fruit like cherry guavas and have your mouth water at the sight of edible flowers.

Speaking of mouth-watering, you will have the opportunity to sample a selection of the 17 varieties of cheese the Brown's manufactures, including some seasonal varieties. Vegetarians need not be put off as the cheese is suitable for vegetarians in addition to it being ripened naturally and having no additives including colour or coating.

As the cheese sampling is bound to whet your appetite, lunch will be served and the ingredients are sourced from the Brown's biodynamic vegetable garden. No need to worry about your kids' aversion to vegetables as there is pizza and ice cream available for the little ones.

If you prefer it, you can opt for the cheese and wine lunch where you get to learn what cheese goes best with which wine as you sample them on a variety of homemade breads and crackers with a variety of savoury and sweet jams. For this experience however, you need to make advance bookings, so be sure to take note of the contact information.

And when the afternoon activities are done, you can carry some of the experience home with you as you have the option to buy Brown's cheese at factory prices.

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