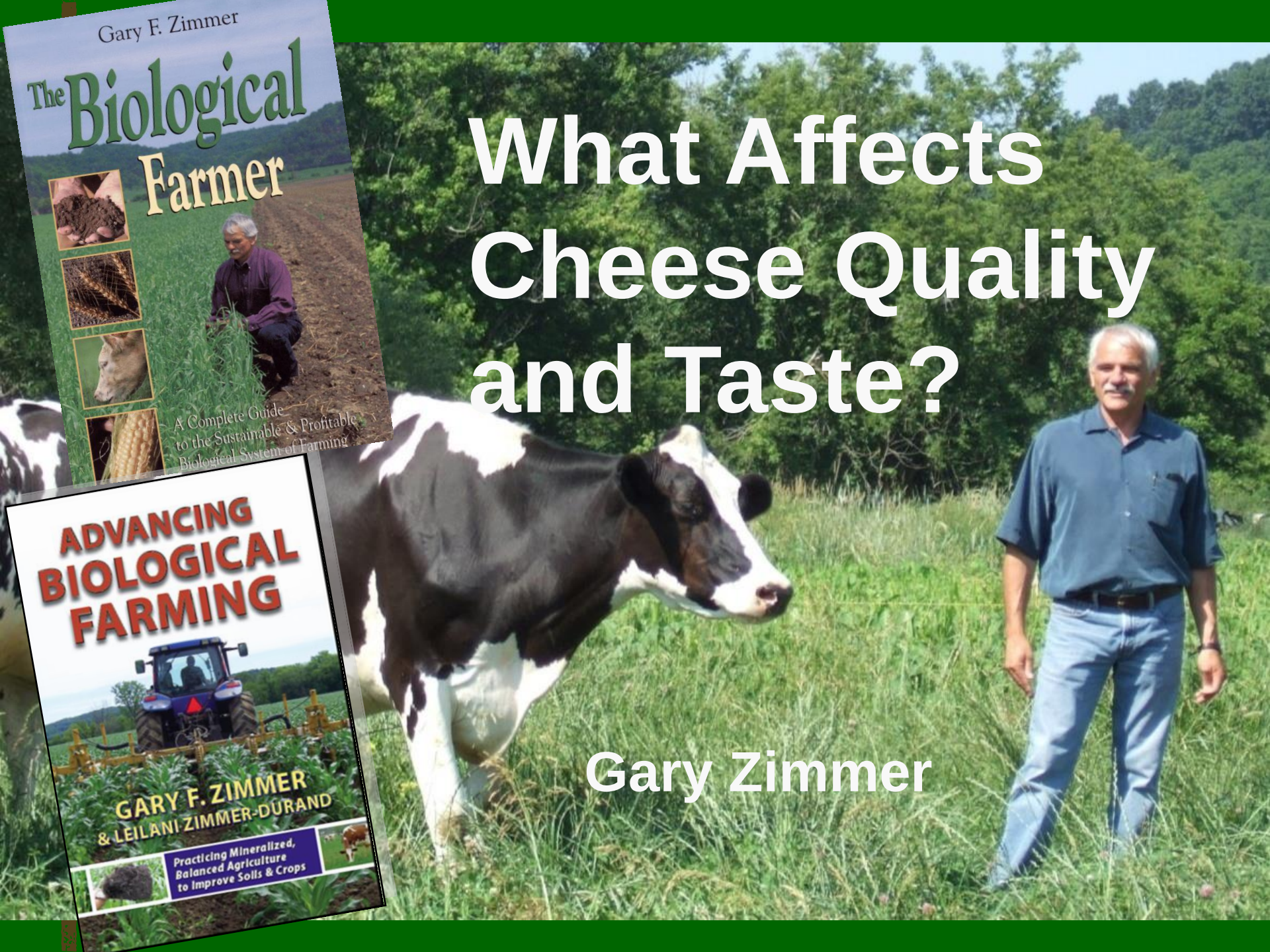

Gary F. Zimmer
The Biological Farmer
A Complete Guide to the Sustainable & Profitable Biological System of Farming
ADVANCING BIOLOGICAL FARMING
GARY F. ZIMMER
& LEILANI ZIMMER-DURAND
Practicing Mineralized, Balanced Agriculture to Improve Soils & Crops
What Affects Cheese Quality and Taste?
Gary Zimmer

MOSES 2008

Organic Farm of the Year

135 dairy farms
6 cheese factories
Award winning cheeses at Bigelow

It’s the diet!

What is quality?

Balanced minerals
High Ca, P, Mg, traces
High digestibility
High fat
N:S ratio

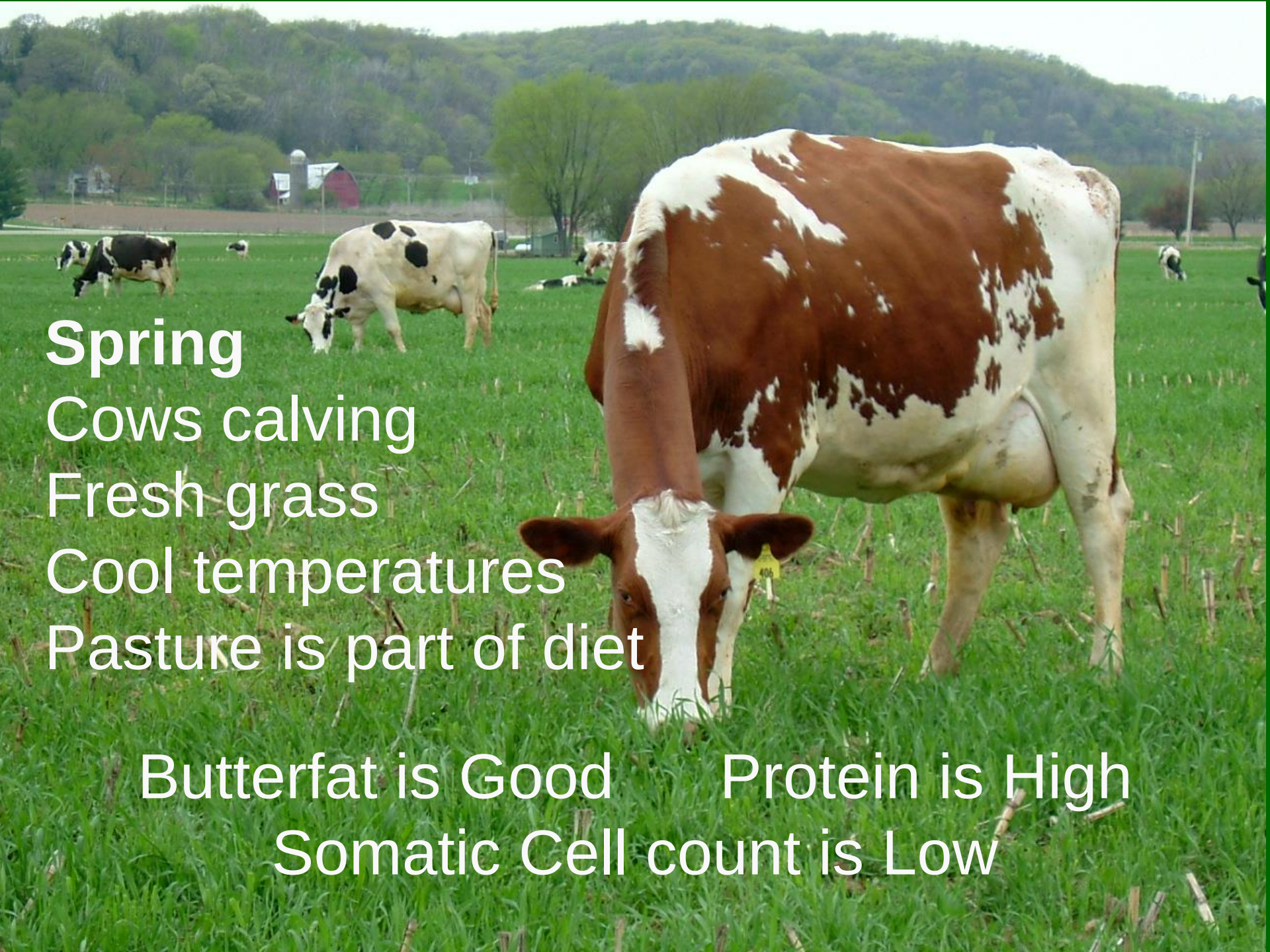
- Mineralized soil produces high quality forages which yield
- Healthy productive livestock with:
  - Minimal health complications
  - Breed back easily
  - Efficiently

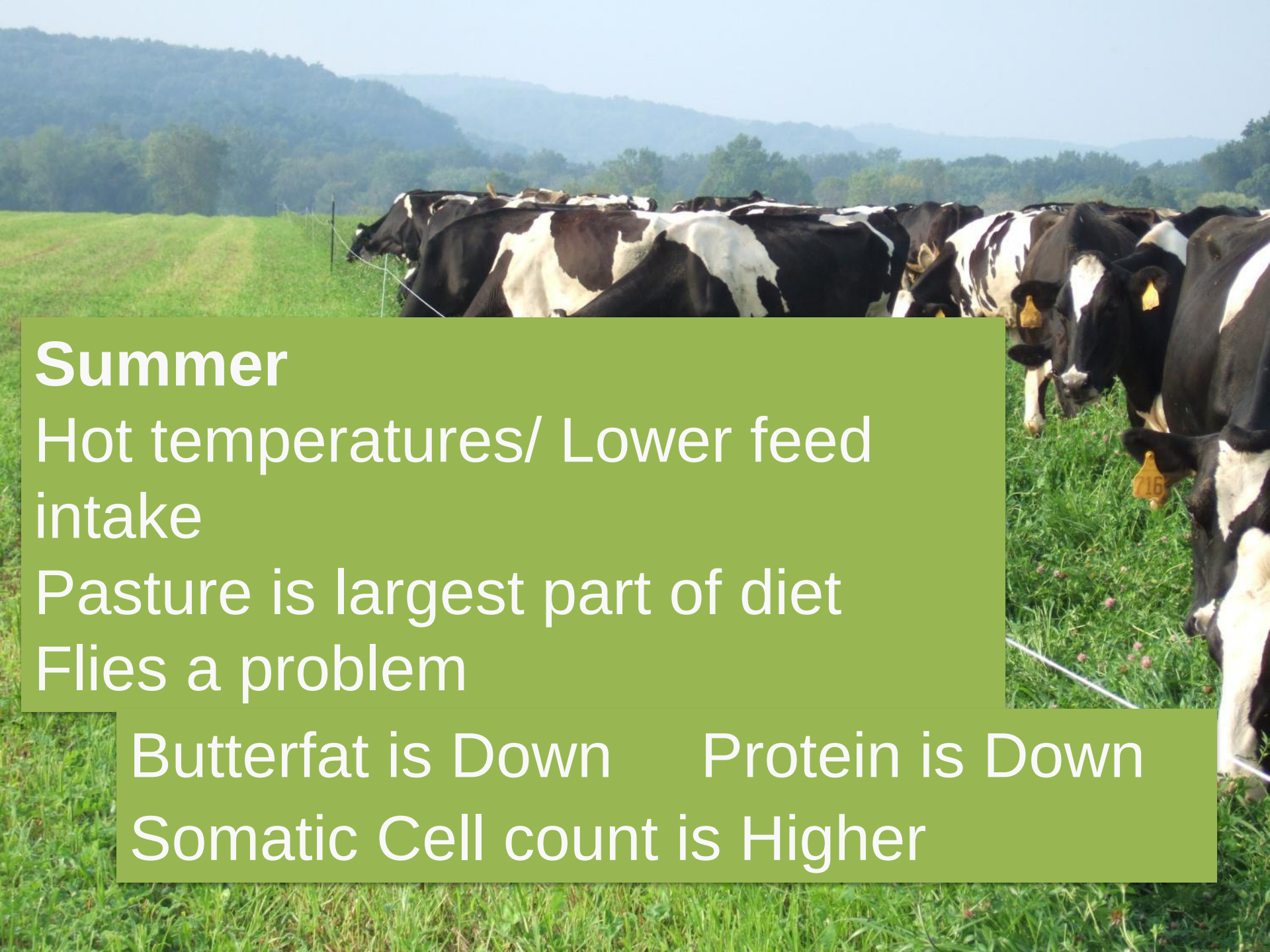
100% forage/pastures

It’s the breed and
climate

It’s the season

PASTURE GRAZED
SUMMER
CHEDDAR CHEESE
ORGANIC FAR
PASTURE GRAZED
FALL
CHEDDAR CHEESE
OTTERCREEK
ORGANIC FARM
USDA ORGANIC
PASTURE GRAZED
WINTER
CHEDDAR CHEESE
OTTERCREEK
ORGANIC FARM
USDA ORGANIC
PASTURE GRAZED
SPRING
CHEDDAR CHEESE
OTTERCREEK
ORGANIC FARM
USDA ORGANIC


Spring
Cows calving
Fresh grass
Cool temperatures
Pasture is part of diet
Butterfat is Good
Protein is High
Somatic Cell count is Low



Summer

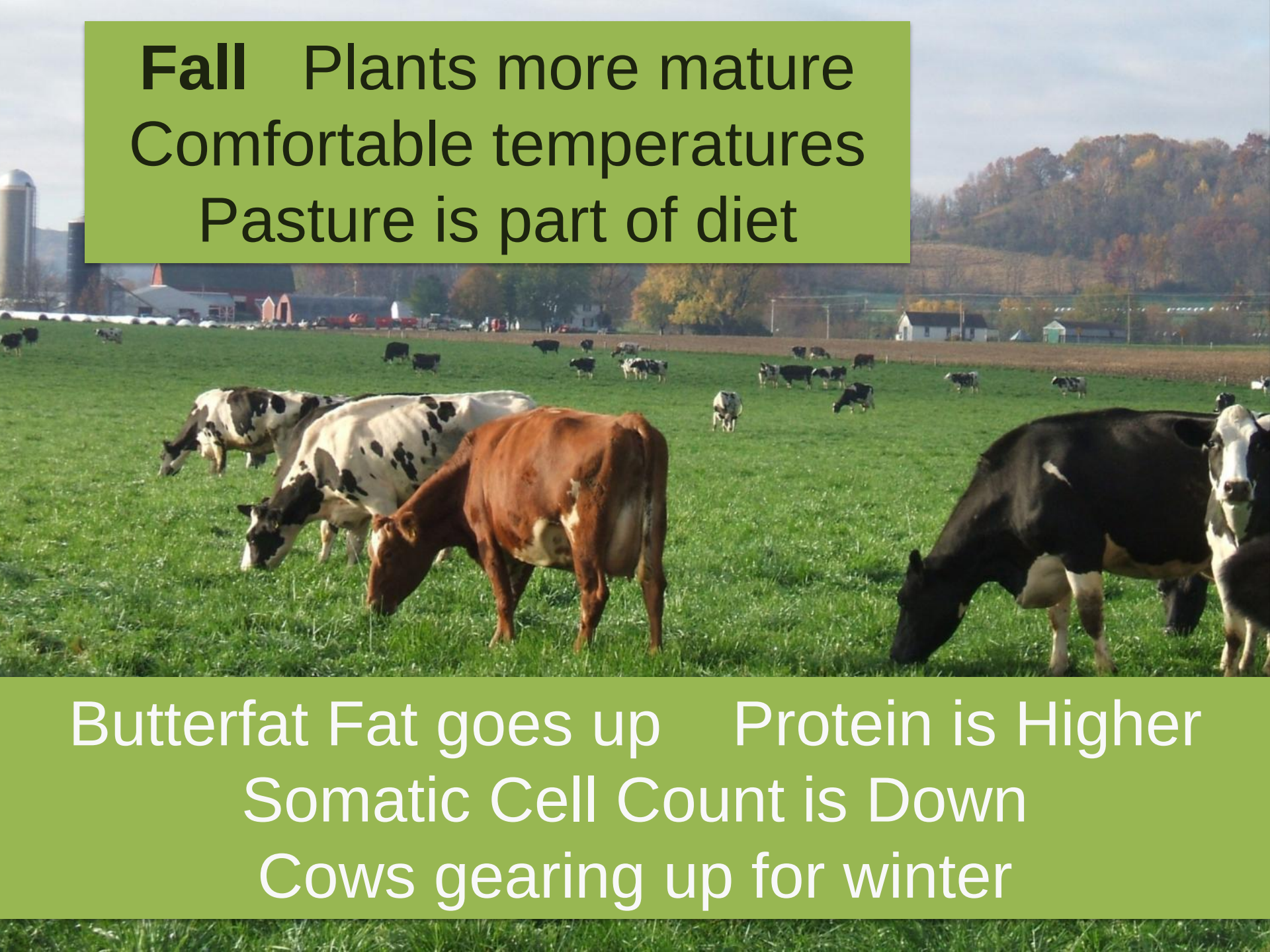
Hot temperatures/ Lower feed intake

Pasture is largest part of diet

Flies a problem

Butterfat is Down Protein is Down

Somatic Cell count is Higher



Fall Plants more mature
Comfortable temperatures
Pasture is part of diet

Butterfat Fat goes up Protein is Higher
Somatic Cell Count is Down
Cows gearing up for winter

Winter

Cows Confined

No Pasture: stored feeds

No bugs Feed intake is up

Highest Butterfat; Highest Protein;

Lowest SCC Richest Milk

It’s what we do and how we do it that makes award winning cheeses.