

## **Gloucester Cattle**

Gloucester cattle are ideal for milking in a micro-dairy due to the high quality of their milk, which makes it excellent for cheese making. The proportions of protein and butterfat give high total solids, which means that more cheese can be produced per litre of milk than from conventional breeds. It also has small fat globules, so the curds and whey separate easily.

They are a dual purpose breed, meaning they can be milked and their offspring can be successfully fattened to produce high quality beef (if purebred it can be sold under the Gloucester Beef Certification Mark, to supply a niche market). This eliminates one of the main problems of modern dairying, where it is often uneconomic to rear male calves.

The cows are a medium size, long-lived and keep well on lower quality pasture and a small amount of hard feed, making them relatively cheap to keep. Milky pedigree lines can yield up to 4500 litres per year and have a level lactation curve, meaning that they give the same amount of milk each day throughout their lactation and do not put any undue stresses on their body, reducing milking related health issues to a minimum.

Gloucesters have a biddable nature when handled calmly and once accustomed to the parlour behave as well as any other dairy cow. In addition to this they are strikingly beautiful to look at!

Milking Gloucesters also gives the pride and satisfaction of keeping one of the longest established native dairy breeds and helping it to avoid slipping further down the Rare Breeds Survival Trust's Watchlist and potentially facing extinction.