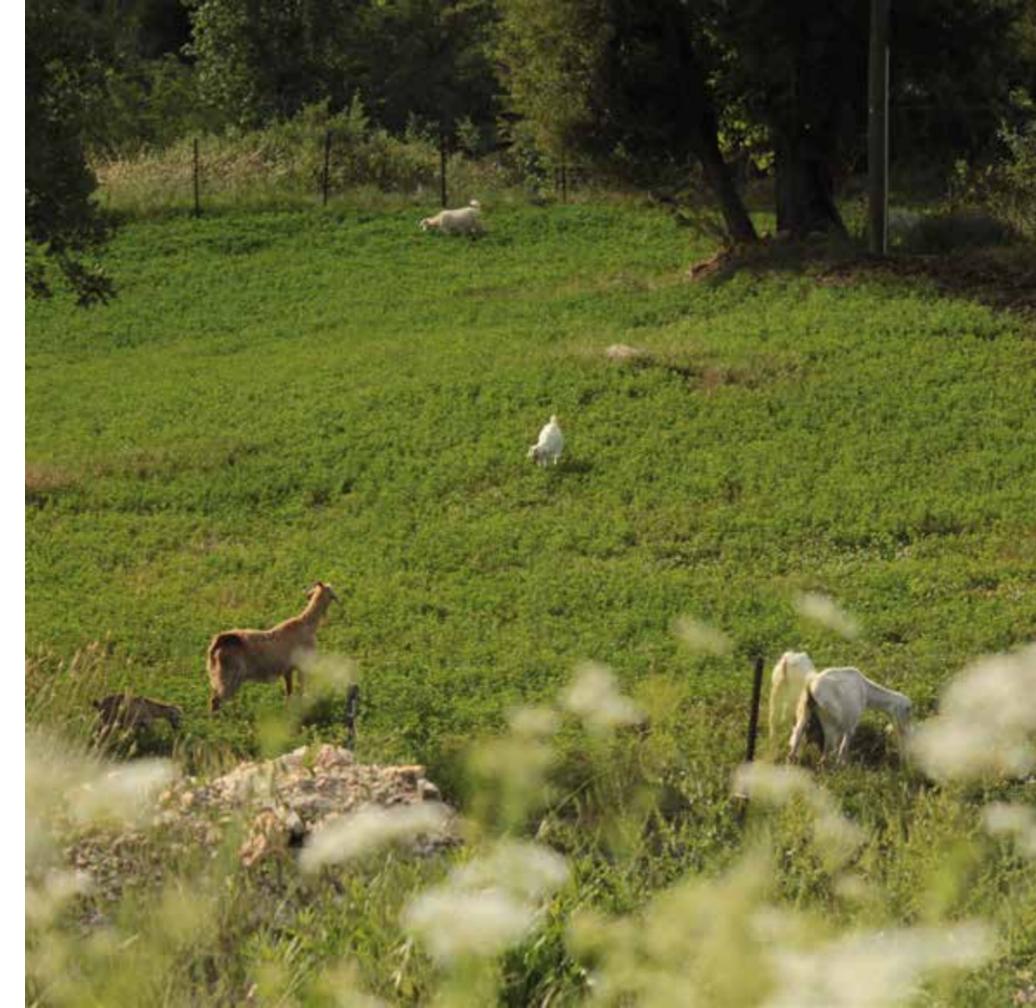


*Tangala Farm started in 2008 with a small vegetable garden and 2 goats. Today, Tangala is a project platform for sustainable rural living and local artisan productions.*

*Since our establishment we organize cheese workshops and group events in our project building. Tangala is a Wwoof accredited farm sharing projects with volunteers and visitors since 2010.*

*Tangala Project Platform is developing new rural projects with local and international partners as Atölye Deneme Art Association.*



## "Tangala natural architects"

*Either by participating in events or being a guest you can meet Tangala Natural Homes. We have 2 project buildings in different sizes, designed as spacious places. The two floored stone building is located at the entrance of the farm. Base floor is under the soil with the cheese making and aging rooms. Entrance floor is designed for events and projects in which minimum 12 people can accommodate easily. On the other side of the goat's barn stands our very first natural construction; Tangala Cob House, with its wide open living area and kitchen.*



## TANGALA GOAT FARM

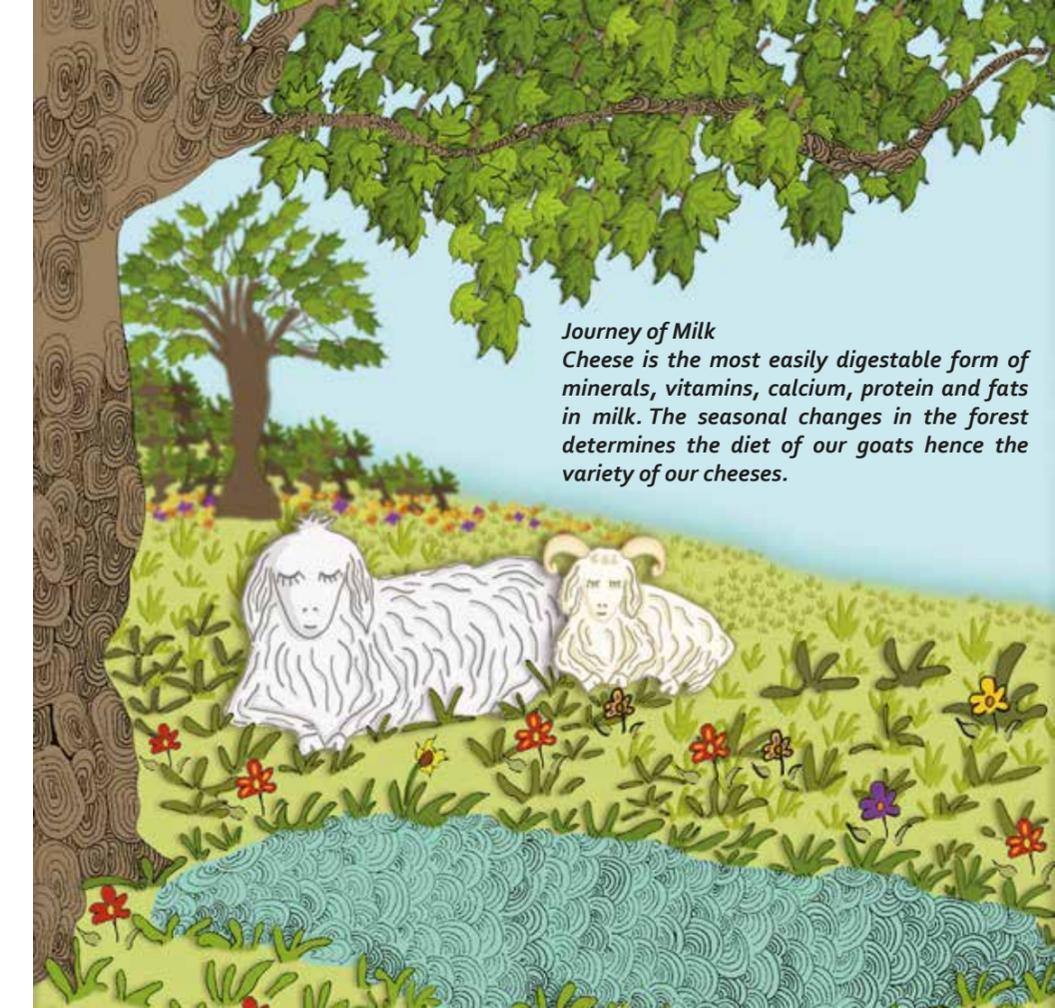
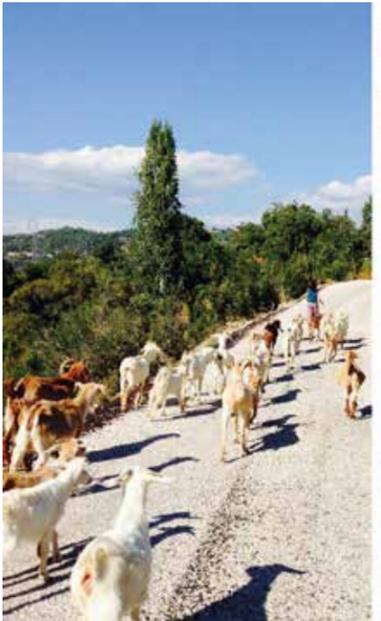
[www.tangala.org](http://www.tangala.org)

[facebook.com/EvdePeynir](https://facebook.com/EvdePeynir)

[instagram.com/tangalapeynirleri](https://instagram.com/tangalapeynirleri)



The seeds of Tangala is cultivated in 2008 at the foot of Taurus Mountain range, in a little farming village called Yaka -Tlos near Fethiye. Since 2009 we make livestock farming (goats and bees). We are producing artisan cheeses from our herd's milk. Our goats are fed in forest and mountainous terrain.



**Journey of Milk**

Cheese is the most easily digestible form of minerals, vitamins, calcium, protein and fats in milk. The seasonal changes in the forest determines the diet of our goats hence the variety of our cheeses.

**"Tangala Cheeses – We support artisan production"**

**Tangazola**

Tangazola, our blue cheese is named after traditional Gorgonzola. Aged and treated minimum 3 months under special conditions This semihard and aged blue mouldy cheese is produced all year around. Tangazola is a must-have for cheese trays. Tangazola is a mysterious companion to mushroom and pasta dishes. Can be served on top of small bread slices as a surprisingly delicious appetizer.

**Tangala Fresh Cheeses (Camambert/Reblochon/Brie)**

Tangala fresh and soft cheeses are aged minimum 4-6 weeks under special conditions. Produced all year around except during hot summer months You can serve our fresh cheeses with vegetable dishes salads and appetizers. Our soft cheeses are good accompanying with wine and can be served in cheese plates. They get gooey in room temperature and can be slightly heated in oven.



**"Tangala Cheeses – We support artisan production"**

**Tangala Heckberry Cheese**

Our hackberry cheese is produced only during spring and summer. Our goats eat hackberry, staphylea and sandalwood leaves in spring and fruits in summer. It is a semihard natural rinded cheese that is aged for minimum 3 months. This cheese takes its name from hackberry shrub. What makes our hackberry cheese special is the sweet flavor of the fruits that gives its distinctive flavor to the milk. Heckberry cheese can be used in sandwiches, served with red wine or cooked with mushrooms and fresh vegetables. Is also very tasty when grated on pastas! During grape harvesting season we produce a series of Heckberry Cheese that is aged in grape pomace.

**Tangala Oak Cheese**

Our Oak cheese is produced during autumn and winter. It is a hard cheese with aged bloomy rind. The special character of this cheese comes from the acorns of oak trees and bushes that our goats eat during autumn and winter. This fatty nut gives the milk a characteristic flavor and aroma. Our oak cheese can be served in cheese trays and is a very good companion for pasta dishes.



**"Tangala natural produces"**



Tangala is a farmstead artisan producer. We believe the traditional and natural methods of production are facing extinction. It is important for us to produce distinctive tastes with natural methods that are unique to our climate and geography. Other than artisan cheeses we produce cedar honey, grape syrup, pomegranate syrup and dried black figs

**Tangala Cedar Honey**

Our hives are carried to Taurus Mountain cedar forests at 1600 meters altitude. We take honey from the hives in autumn considering the needs of the bees for winter. Our hives are placed at remote forestry areas where there is no industrial agriculture hence no chemical or pesticide traces in our produce.

**Tangala Dried Black Figs**

We have a big fig tree in our farm which is told to be 80 years old. We collect figs for 2 months starting in end August and dry them on our roofs. After figs are dried, we process them in old traditional ways. We use hackberry and blue berry bushes with marjoram (a special type of oregano) to boil the dried figs. After being boiled they are again dried for couple of more days and then covered with flour from out side to preserve safely.

**Tangala Grape Syrup**

Those old grape fruits in our garden are just perfect to make syrup! They are put into sacks to be squeezed in the old stone pool. The juice is collected into the copper cauldrons and boiled with wood fire for minimum 24 hours. A special soil is added during cooking, which later is drained.

**Tangala Pomegranate Syrup**

The old and new pomegranate trees in our garden give its special sweat and sour taste to our syrup. All our syrups are cooked long hours with wood fire in copper cauldrons.

