

Mölke Buggy tour 15 km

Experience Notter & Zuna +/- 60 minutes

Route of 15 kilometers past De Oalle schoppe, veal Zuna, Reggezuivel and Zuna cheese.

- Leave the vacation park and turn **right** on Molendijk and follow this road.
- At the crossroads go **straight** ahead on the Zunaweg

On the right side you see "De Oalle schoppe".

The Oalle schoppe

In beautiful Notter stands Erve 't Schot, a centuries-old estate with a 17th century barn for loose cattle. Once part of Havezathe "De Grimbergh," it has been cherished by the Nollen family since 1836. After a careful restoration in June 1999, it retains its historic charm, including subtle details such as the deliberately dark right-of-way.

- Cross the traffic circle **right** and enter Blokkendijk
- Turn **right** into the Beldmansweg

On the left you will see "Zuna kaas"

Zunakaas

In late 2016, the Ter Haar family started making cheese on their farm. Since then, they have been processing some of their cow's milk into a beautiful finished product Artisanally prepared farmhouse cheese! Zunakaas also has a cozy farm store with a wide range of Twente regional products including: fruit juice, jam and elderberry products. Opening hours: Wednesday to Friday from 13.30 to 17.00 and Saturday from 09.30 to 15.30. We also sell this in the local store at the Mölke.

- Turn **left** into the Smalendijk
- At the end of the road, turn **left** onto the parallel road called Provincialeweg
- Then at the traffic circle go **straight** on to Zunaweg
- This is also where you just drove.
- At the end of the road turn **left** into the extended Morsweg
- Then go over the bridge

On the right side you see the pop-up campsite of vacation park Mölke

- Turn **left** at the intersection and follow this road
- Turn **left** into the Eusinkweg
- Turn **right** at a large barn

On your left you will see "Reggezuivel"

Reggezuivel

At this dairy farm of the Beunk family in Notter, they process, in an artisanal way, some of their own milk into delicious farm dairy. On the farm they have over 100 dairy cows that are milked daily by the milking robot. Tasty and honest products, including farmhouse buttermilk, full-fat yogurt, different kinds of fruit yogurt, hangop, butter and custard.

In our gypsy wagon in the yard these products are for sale, also in handy little bottles for on the road. Opening hours: Wednesday from 15.30 to 18.00, Friday from 13.30 to 18.00 and Saturday from 9.30 to 12.30. We also sell this in the regional store at the Mólke.

- Then turn around and drive back a bit
- Turn **left** at Klokkendijk
- Then take the first **right** onto the Blokdijk, this road is unpaved
- Go **straight** ahead at the intersection and continue on the unpaved Blokdijk
- Turn **right** at the next intersection and follow the Notterveldseweg
- At the next intersection go **straight** on onto the unpaved bicycle path
- At the end of the road turn **right** onto the paved Van Kregtenweg
- Then go **straight** across the intersection and get back on the Zunaweg
- Cross the bridge again
- At the crossroads go **straight** on onto the Morsweg
- At the next intersection turn **left** into the Dennenweg

On the right you will see "Kalfsvlees Zuna"

Kalfsvlees Zuna

Since 2001, the Ten Hove family has switched to raising rose calves. Besides raising and caring for these calves, the family also grows their own corn and grass. This is used in feeding the calves resulting in firm yet tender pink meat. This meat contains less saturated fat than other beef, so it can be part of a healthy meal!

Curious about this farm? You are welcome to visit their farm store where they sell their own veal and many other agricultural local products. We also sell this in the regional store at the Mólke. Opening hours: Open Wednesday, Friday and Saturday from 13:00 to 18:00.

- Turn **right** to the Molendijk
- Continue along the Molendijk
- You are now driving back to the Mólke and take the first **left** into the park

