

Pete's White Cheese

Pete's White Cheese is a hard, cheddar-type cheese made from raw goat's milk on a 35 acre farm in Knightdale, 4 1/2 miles east of Raleigh NC. Only milk from goats kept on the farm and regularly tested for absence of disease is used; the animals are fed over 80% with hay and corn grown on the farm, on which no chemical insecticides or herbicides are applied. A home-grown yeast-milk culture, liquid vegetable rennet, and a very small amount of table salt are the only additions to the milk. The cheese is now available in the Triangle area.

Peter Witt, who became familiar with biologic-dynamic farming methods on his mother's farm in southern Germany, has owned and operated the Knightdale farm since 1966, replacing tobacco and cotton with alfalfa, corn, sorghum and soybeans. He has bred Nubian goats for 24 years. His strain tries to balance good health and gentle behavior with even milk production and good body characteristics. At present the 6th generation is being milked.

As a research scientist exploring substances which affect behavior and the central nervous system, Witt became aware of body storage and side effects of insecticides and herbicides in the late 1940s. In 1957 he decided to abandon all use of these substances on his fruit trees and vegetables, and extended this later to field crops, noting a minimum of difficulties in raising the crops if monocultures were reduced to a minimum.

The small farm, where all steps including feed production, goat raising and cheese making can be observed is open to visitors by appointment.

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