



Welcome to Soetmelksvlei

Visitor information

- Free Wi-Fi is available on the farm.
- We serve delicious, farm-fresh food in our restaurant. No private picnics are allowed.
- There are two dedicated children's play areas – explore these for maximum fun.
- Regrettably no dogs are allowed, as this is a working farm with many feathered friends. Guide dogs are welcome.
- Watch out for our farm animals, please. They have a charm of their own, but may catch a fright if caught by surprise.
- The historic context of Soetmelksvlei makes it a unique experience. Kindly treat all our staff with respect; they will respond to inquiries as well as they are able to.
- Kindly note that certain areas of the farm might be challenging for wheelchairs (also for parents with pushchairs). We do not have staff available to escort guests but offer wheelchairs at the Pakhuis Reception for those with strong family members or friends who can assist.
- The Protection of Personal Information Act (POPIA) protects your personal data. This includes processing your data only for reasons that you have consented to.
- The farm is a no-drone zone.

Times

THURSDAY TO SUNDAY 09h00–16h00
 Shuttle departs Babylonstoren at 30-minute intervals from 08h30 to 13h00.
 Returns at 11h00 and every hour, on the hour, until 16h00.
 Old Stables Restaurant hours: 09h00–15h30 (last orders at 15h00).
 Jonkershuis Farm Shop hours: 09h00–16h00.

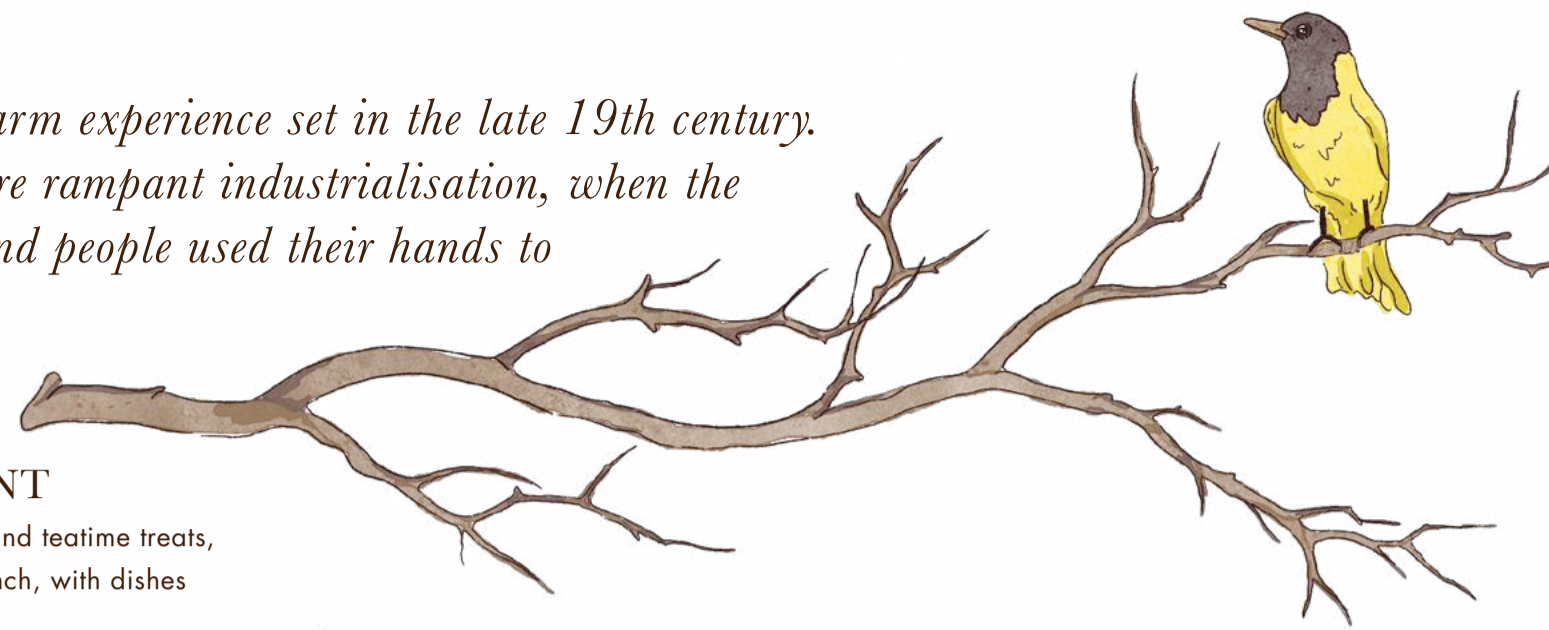


Please note that this is a working farm. We have open water as well as working mechanical equipment and unprotected drops and steps, so children and anyone unable to swim must be closely supervised at all times.

It is a condition of entry that all persons enter and use the premises at their own risk, and that the owners, management and their employees and agents will not be liable for injury or damage of any nature whatsoever, whether arising from negligence or any other cause whatsoever, which is suffered by any person who enters the premises or uses the amenities.

Soetmelksvlei. Babylonstoren, Babylonstoren Road, Franschhoek, South Africa. www.babylonstoren.com
 f t i @babylonstoren

Soetmelksvlei is an interactive farm experience set in the late 19th century. Step back in time to an era before rampant industrialisation, when the world moved at a slower pace and people used their hands to create what was needed.



OLD STABLES RESTAURANT

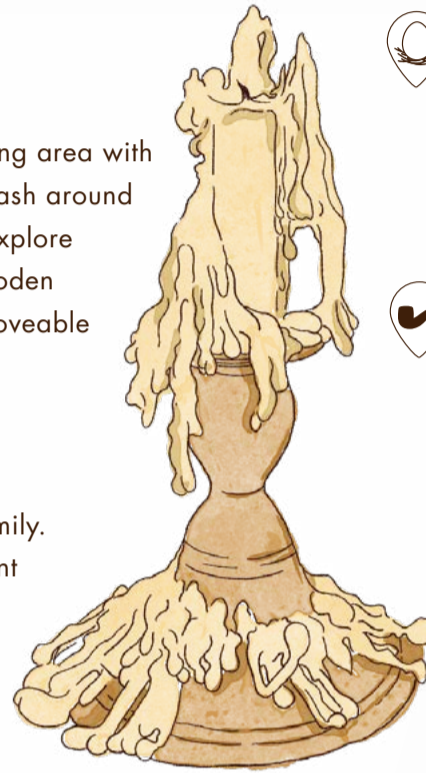
The restaurant serves delicious baked goods and teatime treats, as well as a seasonal farm-to-fork menu for lunch, with dishes typical of the Boland.

KIDS' OUTDOOR PLAY AREA

Parents can unwind at the restaurant's outdoor seating area with an unobstructed view of the play area. Kids can splash around in the shallow water canals, play in the sand pits, explore the haystack clamber area, try their hand at the wooden "milking cows" that squirt water, or play with the moveable donkeys on the historic threshing floor.

KRAAL

Animals are an integral part of the Soetmelksvlei family. The Kraal is home to our Ayrshire milking cows, giant Chianina oxen, miniature donkeys, sturdy Percheron horses, Blackhead Persian sheep and carthorse. Our two collie dogs roam the farmyard in search of a friendly pat.



JONKERSHUIS FARM SHOP

The interior evokes a farmers' market or general store of old, with collections of domestic antiques alongside traditional bakes, preserves, cordials and handcrafted items by local artisans. From crocheted blankets to wooden toys and hand-forged iron cookware, the shop offers keepsakes as well as nibbles and refreshments to take home, or to enjoy at Soetmelksvlei.

MEAT ROOM

This is where meat and poultry preparation workshops are held. All workshops are booked in advance through the Babylonstoren website. The kitchen is equipped with state-of-the-art contemporary utensils to ensure recipes can be recreated at home. Note the old-fashioned cooler adjacent to the Meat Room, where charcoal and water are used to prolong the shelf life of perishables.

CREAMERY

This is where the farmyard's core produce is utilised in baking workshops. All workshops are booked in advance through the Babylonstoren website. The kitchen is equipped with state-of-the-art contemporary utensils to ensure recipes can be recreated at home.



GARDENER'S COTTAGE

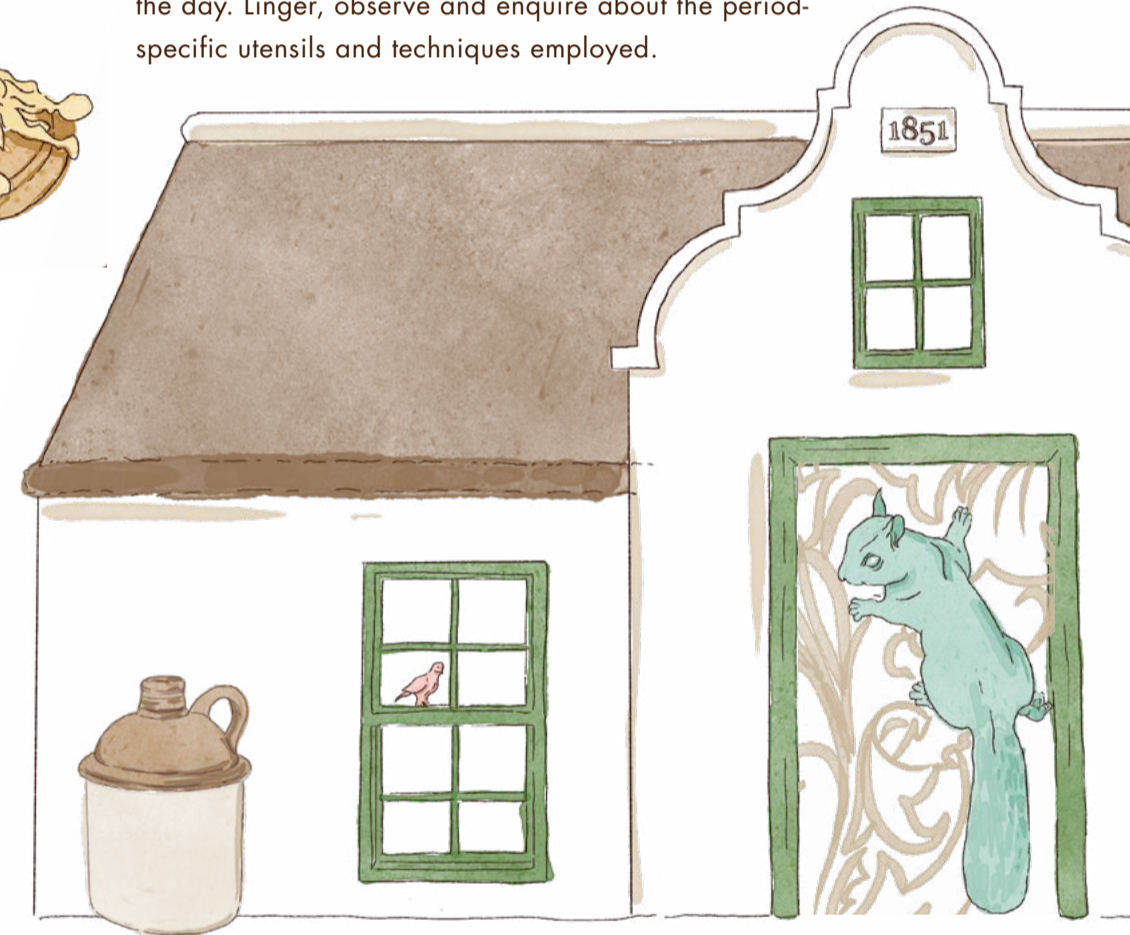
The cottage is in the kitchen garden and reflects the gardener's vast knowledge of healing herbs and traditional plants. Earthy aromatics, heirloom seed collections in glass bottles and the serenity of unadorned surfaces speak of a life lived in harmony with nature.

FOWL HOUSE

Our Naked Neck chickens (*kaalnekhoenders* in Afrikaans) live in the house with the most beautiful gable on the yard. An antique dehusker in the back yard of the Fowl House strips a corncob of its kernels in seconds. The farmyard is also home to other chicken breeds, Pekin ducks and turkeys.

FARMHOUSE

Explore the sights and sounds of home life in the 19th century in our meticulously refurbished Farmhouse, where historical experts went to great lengths to source era-appropriate antiques, or to recreate items in the style of the era. Kitchen activities are unscheduled and ongoing throughout the day. Linger, observe and enquire about the period-specific utensils and techniques employed.



OLD CELLAR & DISTILLERY

A wonder room in the true 19th century sense of the word: part exhibition space, part playhouse and part reading room. It celebrates the era's fascination with cultural and natural history collections. A library desk with charging stations can be used for research or leisure. Children can explore the delightful interior of the life-size Cape Dutch playhouse. At the Distillery behind the Old Cellar, distillers craft traditional witblits in the copper still.

WORKSHOP

A blacksmith, carpenters and leather workers ply their trade using 19th century tools and techniques to make and repair farm implements and utensils for the home. Guests are welcome to observe and ask questions, or to marvel at the magnificent display of handmade antique and contemporary tools.

MILL

The mill is an exact replica of a 19th century watermill. Wheat is milled into flour daily. Guests can buy a flour token and bag from the Jonkershuis Farm Shop to collect fresh flour from the watermill.

-  Shuttle Pickup
-  Pakhuis Reception
-  Restrooms
-  Old Stables Restaurant
-  Kids' Outdoor Play Area
-  Kraal
-  Jonkershuis Farm Shop
-  Meat Room
-  Creamery
-  Gardener's Cottage
-  Fowl House
-  Farmhouse
-  Old Cellar & Distillery
-  Mill
-  Workshop

