Godwar Camel Cheese Fest
24 November 2022
Camel milk is super stuff and its healing qualities are widely acknowledged. But we believe there is more to it: It has the potential to become the USP of Rajasthan, just like Darjeeling tea, Gouda cheese, Parma ham and Bordeaux wine! Because of the unique nomadic herding system and the all-natural diet of the camels on a large diversity of ayurvedic plants, we feel that Rajasthan’s camel milk is the best in the world, the champagne of camel milks, so to speak!

In order to showcase the culinary potential and diversity of camel dairy products we are honoured to invite you to the Godwar Camel CheeseFest on 23rd/24th November at the site of the Kumbhalgarh Camel Dairy near Ranakpur-Sadri.
Camel Breeders’ meeting—mainly for camel breeders from all corners of Rajasthan, but you are welcome to join, listen in and to try to understand the grassroots perspective! (All day)

Evening, ca. 6 p.m. onwards:

An evening among camels in the field around the herders’ campfire. You will listen to their songs and music, while the traditional Rajasthani dish of dal-baati is being prepared in the embers of the fire. (Reservation and donation of Rs 300 is requested)
Early morning, ca. 8 a.m.

**Chaifari**
Visit a nomadic herd, drink fresh camel milk from an aak leaf, cuddle with camels, enjoy camel milk tea brewed over the fire
(Reservation and donation of Rs 500 required)

11 a.m.

**The Camel Conservation Project and Camel Charisma: The Story**
Hanwant Singh Rathore, Co-founder of Camel Charisma

**About Camel Cheese**
Dr. Ilse Köhler-Rollefson
The Programme

24th November

1-2 pm:

**Camel Cheese Tasting Menu**
(reservation and donation of Rs 700 required)

3 p.m.

**Cruelty-free Dairy: The Concept**
Augusta de Lisi, Nomadic Nutrition


If you would like to know more, please write to info@camelcharisma.com or call Hanwant Singh Rathore (+91-9660083437) or Dr. Ilse (+91-9829477535).