

Welcome

Welcome to our holiday farm,

Here are some rules and information to make your stay as pleasant as possible. We kindly ask you to inform us as soon as possible if you notice any problems or defects, so that we can resolve them.

The maximum occupancy is stated in your travel documents and may not be exceeded.

We wish you a pleasant stay,

Fam. De Milliano/Brugge



Important Information

A

Arrival &
Departure

Check-in:

Friday between 16:00 and 18:00

Check-out:

- Monday or Friday at 10:00
 - On Sundays you can enjoy a late check-out. Please leave latest by 20:00. Other times are possible by prior arrangement.
 - Please leave the accommodation swept clean and put the dishes in the dishwasher and switch it on. Emptying it is not necessary.
-

B

BBQ

A Kamado BBQ is available in each accommodation. Please see the attached instructions for use, lighting and cleaning.

B

Bedlinen

Always use bed linen on the beds. If you do not, cleaning costs for pillows, duvets and mattresses may be charged to you.

Forgot your bed linen? You can rent a package from us.

C

Cycling	There are various cycling routes in Zeeuws-Vlaanderen (junction network routes) and just across the border in Belgium (Meetjesland), including: • Zwin Route • Panorama Route • Smugglers Route • Creeks Route St. Laureins
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D

Damage	• Nobody intends to damage anything in the accommodation, but accidents can happen. • We would appreciate it if you report any damage to us quickly, so that we can replace or repair it as soon as possible for the next guests.
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Day Trips	The following places are easy to reach: • Bruges • Damme • Ghent • Knokke-Heist • Ostend Closer by, the following are worth visiting: • Sluis • Cadzand • Breskens You can also cycle directly from the farm through the creek area and border region.
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Departure	Before leaving: • Check that you have taken all personal belongings with you, such as chargers, books, toys, etc. • Please leave the accommodation in good order (swept clean). • Empty the rubbish bins in the accommodation into the correct containers. • Leave the dishwasher running. • Empty the refrigerator. • Leave the stove, microwave, BBQ and oven clean.
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Dogs	• Please keep dogs on a lead on the property due to other guests. • Do not leave dogs alone in the house or apartment.
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E

Electricity	Because electricity usage is included in the rental price, we ask you to use electricity responsibly. During the winter months, please ensure: • windows are closed, • lights are switched off when not needed, • lights and appliances are switched off when leaving the accommodation.
Electric cars	For insurance and fire safety reasons, charging your electric car is not permitted. Please use official charging stations nearby.
Environment	We value saving energy to help protect the environment. Therefore, we kindly ask you to use energy and water responsibly. Tips: • Keep windows and doors closed when the heating is on. • Ventilate only briefly. • Turn down the heating if you are not using a room for a longer period. • Wear warmer clothing. • Turn off lights when you are not using a room for a longer period. • Use eco programs on dishwashers and washing machines and use lower temperatures (30°C). • Limit the use of hot water (shower, bath and kitchen). Waste separation: see Waste.

F

Farm & Orchard	For safety reasons, entering the business premises, fields, orchard and buildings is strictly prohibited. We are therefore not liable for any incidents in these areas.
Fire	In case of fire, call 112. A fire extinguisher is located in the hallway. All accommodations are equipped with smoke detectors.

H

Heating We ask you to use the heating responsibly.

During the winter months, please ensure:

- windows and doors are closed,
- lights and heating are switched off when not needed,
- heating is switched off when you leave the accommodation.

History The farm has been owned by the family since the early 1800s and was an arable farming business until 2000.

At the beginning of the 21st century, the farm was taken over by the next generation and a holiday farm was started, located in the middle of our (pear) orchards.

The large agricultural barn has cultural and historical value and dates from approximately 1830.

During the liberation in 1945, heavy fighting took place. The Leopold Canal on the border with Belgium was deliberately breached, causing the polder area to flood. There was also heavy bombing to drive out the occupying forces, and the farm had to be evacuated.

The farmhouse was rebuilt in 1945 and the barns were repaired.

I

Insects Our accommodation is located in the countryside, meaning that during warm weather there is a greater chance of insects.

N

Night-rest Please always consider each other and our neighbours.

Quiet hours apply from **22:00**.

Please:

- turn off sound equipment,
- lower conversation volume.

Talking is allowed, but remember that sound travels further in the evening and at night.

Please make sure:

- dogs do not bark,
 - children are no longer running around or playing near other guest accommodations.
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If you experience disturbance, kindly speak to the other person about it. If you are causing disturbance, please adjust your behaviour immediately.

Also think beforehand about whether your behaviour could disturb others.

Respect each other's well-earned holiday and night's rest.

If you notice an unsafe situation, please contact us immediately.

P

Parking	Your cars must be parked next to the holiday accommodation in such a way that access to the barns and fields remains clear.
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Pharmacy	There are pharmacies in Oostburg and Maldegem.
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Prohibited	The following are not allowed: • Setting off fireworks (for peace and safety reasons). • Charging electric cars via a household socket. There is an electric charging station in Eede (Aers Energy and RoboCharge) at the village square. • No open fires. • Candles are only permitted in the designated glass candle holders. Do not use tableware for this purpose. • No pets on sofas or beds. • Entering the business premises, fields, orchard or buildings is strictly prohibited for safety reasons. We are not liable for any incidents in these areas.
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R

Restaurants	In Sluis, Breskens, Groede and along the coast there are many restaurants and beach pavilions.
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See for example:

- Gastvrij Zeeuws-Vlaanderen
- Tripadvisor
- Google

In Eede / Aardenburg:

Restaurant de Grens

Rijksweg 18-A, Eede, Netherlands

Website: www.restaurantdegrens.nl

Opening hours:

- Thursday 11:00–20:00
 - Friday–Sunday 11:00–21:00
 - Monday 11:00–20:00
- Closed Tuesday and Wednesday.
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Frituur-Steakhuis Tom

Rijksweg 19-A, Eede

Open Wednesday–Sunday 10:00–23:00.

In den Wijngaard

Smedekensbrugge 34, Aardenburg

Opening hours:

- Wednesday 11:00–23:00
- Thursday 11:00–17:00
- Friday–Sunday 11:00–23:00

Website: www.indenwijngaard.eu

Please check the website for closed private events.

S

Shopping

For supermarkets, see **Supermarket**.

Sluis has many nice shops and restaurants and is definitely worth a visit.

Smoking

Smoking is prohibited indoors.

Please smoke on the terrace or in front of the house/apartment.

Supermarkt

In Oostburg (12 km) you will find several supermarkets. They are open daily:

Opening hours approximately:

08:30–19:00/20:00

Also open on Sundays (until around 17:00 or 18:00).

- Jumbo
- Albert Heijn
- Aldi
- Lidl

In Maldegem (7 km):

Check Google for current opening hours. Approximately 08:30–19:00/21:00.

- Aldi
 - Lidl
 - Colruyt
 - Jumbo (also open Sundays)
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Smoke detectors

All accommodations are equipped with smoke detectors. It is possible that they may accidentally go off due to dust particles.

Vacuuming the detector usually solves this problem.

T

Taxi**Aardenburgse Taxicentrale (ATAX)**

Phone: +31 (0)117 492 900

Email: info@atax-aardenburg.nl

W

Waste

General waste

Grey container and grey container with red lid — waste must be placed in closed rubbish bags.

Green waste

Green container.

Paper

Container with blue lid.

PMD (plastic, metal and drink cartons)

Place in the PMD bags in the wooden box.

Wifi

Our farm has Wi-Fi / WLAN.

Netwerk	Password
Biezenpolder	vakantiehoeve
Biezenpolder1	hooizolder
Biezenpolder2	dorsvloer

KAMADO BBQ MANUAL

Important Safety Instructions

- This product is **ONLY SUITABLE FOR OUTDOOR USE**.
- NEVER leave a burning fire unattended.
- RISK of carbon monoxide poisoning — NEVER use this product or allow it to cool down in small enclosed spaces.
- Do NOT overfill the appliance with fuel.
- FIRE HAZARD: hot charcoal may escape during use.
- WARNING: Do NOT use petrol, turpentine, lighter fluid, alcohol or similar chemicals to light or relight the appliance.
- Only use fire starters that comply with EN1860-3.
- It is strongly recommended to use lump charcoal in your Kamado. It burns longer and produces less ash, which can restrict airflow.

IMPORTANT:

When opening the lid at high temperatures, lift the lid only slightly at first so air can enter slowly and safely. This prevents backdrafts or flames that could cause injury.

General Safety

- Always follow the cooking instructions in this manual.
- Do NOT use the Kamado on a terrace or other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Keep the Kamado at least 2 metres away from flammable objects.
- Do NOT use the Kamado as a heater.
- Do NOT touch or move the Kamado while it is lit; it becomes extremely hot.
- ALWAYS use heat-resistant gloves when handling hot ceramic parts or cooking surfaces.
- Allow the appliance to cool completely before moving or storing.
- ALWAYS keep children and pets at a safe distance while the oven is in use.
- Before use, check the appliance for wear or damage and repair where necessary.

Preparing the Kamado

- Make a fire by placing rolled-up newspaper with several firelighters or solid fire blocks on the charcoal plate at the bottom of the Kamado.
- Place 2 or 3 handfuls of charcoal on top of the newspaper.
- Do NOT use petrol, turpentine, lighter fluid, alcohol or similar chemicals.
- Open the lower air vent and light the newspaper with a long lighter or safety matches.
- Do NOT overfill with fuel; an overly strong fire can damage the Kamado.
- Let the fire burn until all fuel is used and the fire goes out.
- If the first flames are too high, the felt seal may be damaged before it has properly bonded.
- After first use, check that all fittings are tight. The metal ring connecting the lid to the base expands with heat and may loosen. Tighten it with a wrench if necessary.
- Your Kamado is now ready for normal use.

Extinguishing

To put out the fire:

- Stop the fuel supply.
- Close all vents and the lid so the fire goes out naturally.

Do NOT use water to extinguish charcoal, as this can damage the ceramic Kamado.

Storage

- If the Kamado is left outside when not in use, allow it to cool completely and cover it with suitable rain protection.
- The chrome-plated grill is NOT dishwasher safe. Use mild detergent and warm water.
- When using the Kamado, press down both wheel locks so it cannot move.
- It is recommended to store the Kamado covered during winter, for example in a garage or shed.
- Store in a frost-free location.

Cleaning

- The Kamado is self-cleaning. Heat it to 260°C for 30 minutes and it will burn away food residue and dirt.
- Do NOT use water or cleaning products inside the Kamado. The ceramic walls are porous and absorb liquid, which can cause cracking.
- If there is a lot of soot, use a brush or the supplied tool to scrape away charcoal residue before the next use.
- Clean grills and racks with a non-abrasive cleaner once the appliance has completely cooled.
- Clean the outside with a damp cloth and mild detergent after the Kamado has cooled completely.

Maintenance

Twice a year (or more often if needed):

- Tighten the rings.
- Oil the hinges.

Lighting, Use & Safety

- Place the Kamado on a stable, level, horizontal, heat-resistant and non-flammable surface.
- Keep it away from flammable objects.
- Ensure there is at least 2 metres of space above and around the Kamado.
- Light using newspaper and firelighters as described above.
- Do NOT use chemicals to light it.
- Open the bottom air vent and light the newspaper.
- Once lit, leave the bottom vent and lid open for around 10 minutes to create a base of hot coals.
- Allow charcoal to heat and glow for at least 30 minutes before cooking.
- Do NOT cook until a layer of ash has formed on the charcoal.
- Do not stir or move hot charcoal; it burns more evenly this way.
- Only use heat-resistant gloves when handling hot ceramic or cooking surfaces.

Instructions for Low Temperature Cooking

- Light the charcoal according to the instructions above.
- Do **NOT** move or stir the glowing charcoal.
- Open the lower air vent fully and leave the lid open for about 10 minutes to create a base of hot coals.
- Monitor the Kamado until it reaches the desired temperature.
- Close the lower air vent completely to maintain the temperature.
- You can now cook on the Kamado.

IMPORTANT:

When opening the lid at high temperatures, lift it only slightly at first so air enters slowly and safely. This prevents backdrafts or sudden flames that could cause injury.

- ALWAYS read the food preparation information in this manual.
- ALWAYS use heat-resistant gloves when handling hot ceramic parts or cooking surfaces.

Instructions for Smoking

- Follow the same procedure as for low temperature cooking.
- Monitor the Kamado until it reaches the desired temperature (see temperature instructions).
- Leave the lower air vent slightly open.
- Close the upper air vent and check the temperature for a few more minutes.
- Wearing heat-resistant gloves, sprinkle wood chips over the hot charcoal.
- You can now smoke food on the Kamado.

Tip:

Soak wood chips or smoking planks in water for 15 minutes to extend the smoking process.

IMPORTANT:

When opening the lid at high temperatures, lift it only slightly at first so air enters slowly and safely. This prevents backdrafts or flames that could cause injury.

- ALWAYS read the food preparation information in this manual.
- ALWAYS use heat-resistant gloves when handling hot ceramic parts or cooking surfaces.

Instructions for High Temperature Cooking

- Light the charcoal according to the instructions.
- Close the lid and fully open both the upper and lower air vents.
- Monitor the Kamado until it reaches the desired temperature.
- Close the upper air vent halfway and check the temperature for a few more minutes.
- You can now cook on the Kamado.

IMPORTANT:

When opening the lid at high temperatures, lift it only slightly at first so air enters slowly and safely. This prevents backdrafts or sudden flames that could cause injury.

- ALWAYS read the food preparation information in this manual.
- ALWAYS use heat-resistant gloves when handling hot ceramic parts or cooking surfaces.

Food Preparation Information

Please read and follow these instructions carefully when cooking on the Kamado.

- Always wash your hands before and after preparing raw meat and before eating.
- Keep raw meat separate from cooked meat and other food.
- Before cooking, make sure the grill surface and utensils are clean and free from food residue.
- Do NOT use the same utensils for raw and cooked food.
- Make sure all meat is thoroughly cooked before eating.
- WARNING: Eating raw or undercooked meat may cause food poisoning (for example from bacteria such as E. coli).
- To reduce the risk of undercooked meat, cut into the meat to check that it is cooked properly inside.

- **WARNING:** When meat is properly cooked, the juices should run clear and there should be no pink/red juices or discolouration visible.
- It is recommended to pre-cook larger pieces of meat before finishing them on the grill.
- After using the Kamado, always clean the grill cooking surface and utensils.

Adding Fuel

- With the air vents closed, the Kamado can maintain a high temperature for several hours.
- If you need a longer cooking time (for example when roasting a large piece of meat or slow smoking), you may need to add more charcoal.
- Add charcoal and continue following the instructions above.

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per lb.		
Pulled Pork	2 Hrs per lb.		
Whole Chicken	3 - 4 Hrs.		
Ribs	3 - 5 Hrs.		
Roasts	9+ Hrs.		
Grill / Roast (160°C-180°C)		Top vent	Bottom vent
Fish	15-20 Min.		
Pork Tenderloin	15-30 Min.		
Chicken Pieces	30-45 Min.		
Whole Chicken	1-1.5 Hrs.		
Leg of lamb	3-4 Hrs.		
Turkey	2-4 Hrs.		
Ham	2-5 Hrs.		
Sear (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Open 

Closed 