

This week I thought to inform you all as to the breeds and species that we utilize on our farm to accomplish the high utilitarian and culinary demands we impose on them here at Brookford Farm.

Bovine: Normande. We have chosen this French dual purpose (milk and meat) breed mainly because of its unique ability to thrive in a 100% Grass Fed environment. Our Normande herd devours the annual and perennial grasses which are grown on 470 of our 500 open farmed acres. They turn all this roughage into the Milk, Beef and Veal which we sell throughout the year. In addition to the saleable products they also produce over 4 million pounds of manure annually which we use to feed all the microbes in our regenerating soil. We have chosen Normande because the ratio of protein to fat in the milk is relatively equal which is desirable in cheese making. There is more and better marbled beef on a finished Normande steer than we had ever seen on the Jersey. Our ground beef is generally a blend of retired dairy cow and steer trim. All our steaks and roasts only come from our finished steers. It takes us close to 3 years to properly finish a 100% Grass Fed steer. In lean hay winters, like the one we are in now, we sell veal from our calf herd to reduce the mouths we need to feed through the winter. We have started to experiment crossing the Normande with Wagyu. We won't have any of those steers finished for another 3+ years. Stay tuned!

Swine: Berkshire. We have chosen this heritage breed from England for many reasons. Mainly, it's delicious! The Berkshire in Japan is the pork equivalent to Wagyu in beef. The heavily marbled muscle cuts produce an extraordinary looking and tasting pork. Those traits in addition to our unique method of whey finishing all our pigs produces a pork which is truly out of this world. At the moment we are utilizing our drove of hogs to reclaim marginalized farmland. For example, next year's project is to clear the drip tape which was left us by the sod farm off a 30 acre field in the far northern corner of the property. The hogs tend to root all the tape up out of the ground and leave it on the surface. That makes it easy for us farmers to go through and simply pick it up and place it in the dumpster. I've yet to meet a breed of swine not suited for rooting and the Berkshire is no exception. Hogs are on pasture as much as possible here in New England, receive non-GMO grain, whey from our creamery and vegetable waste.

Poultry: Golden Comets and Cornish Cross. We have chosen to utilize hybrid production breeds of chickens for both our egg laying flock and our meat producing flock. Americans, in general, are accustomed to purchasing their poultry products for very little money. That fact, in addition to New England not being a grain producing region of the US makes purchasing grain for these grain dependent critters very expensive. In order for us to continue producing poultry products here on the farm we have been forced to choose highly productive breeds and work our management around their needs. We maintain that all our poultry is raised on pasture as much as is possible here in New England. In addition to the pasture the birds are fed vegetable waste from the garden and free choice non-GMO grain. We raise poultry on the farm because of the high demand for poultry products and for the high nitrogen manure which is a by product of the operation. Layer manure is particularly high in calcium as well.

Product Highlight: Bacon Cheddar Breakfast Patty. This product is the closest this to culinary heaven we have experienced here on the farm. It is made with 45% our very own nitrate-free maple bacon, 45% ground pork, 10% 2 year old, 100% Grass Fed, Brookford Cheddar. I have four boys,

ages 6-17, its a house favorite. If you haven't tried this one I would recommend it, plus its on sale this week.