

Dear Agricultural Commission Member,

It would be much appreciated if your Agricultural Commission would help spread the word about Raw Milk Dairy Day by posting it in any of your websites or newsletters.

Thank you for your assistance
Jassy Bratko
NOFA/Mass Press Coordinator

**RAW MILK DAIRY DAY
SATURDAY, SEPTEMBER 13, 2008**

Eight Massachusetts dairies that sell raw milk will open up their farms for tours and other activities on Saturday, September 13. Visit your local dairy and learn why raw milk tastes so good and why it's so good for you! Meet your farmers and their cows or goats and get to know where your food comes from. For information about Raw Milk Dairy Day see www.nofamass.org/programs/organicdairy/rawmilk.php or contact Kate Rossiter, NOFA/Mass Organic Dairy Coordinator, at krossiter@nofamass.org, or (413) 498-2721.

Bostrom Farm

10:00 a.m. – 3:00 p.m.

Kyle Bostrom, 701 Colrain Rd. , Greenfield , MA
(413) 772-3732
klbostrom@comcast.net

Visit this small grass farm raising unique foods – not commodities. Enjoy a walk through our pastures and pat the pigs!

Chase Hill Farm

10:00 a.m. – 4:00 p.m.

74 Chase Hill Rd, Warwick , MA
(978) 544-6327

Chase Hill Farm produces organic raw milk, farmstead cheeses, pasture-raised veal and beef from grass-fed cows, eggs from pastured poultry and whey-fed pork. The farm practices sustainable farming methods, including rotational grazing, seasonal calving, and the use of draft horses. The farmers will offer grazing tours of their farm and cheese making facilities. Visitors are welcome to bring a picnic lunch.

Cricket Creek Farm

10:00 a.m. – 6:00 p.m.

Jason Demay and Amy Jeschawitz, 1255 Oblong Road , Williamstown , MA
(413) 458-5888
info@cricketcreekfarm.com
www.cricketcreekfarm.com

Cricket Creek Farm consists of over 500 acres of rolling fields and woodlots, old apple orchards and sugarbush. Our herd of 90 cows is made up of registered Brown Swiss and Jerseys . Come and tour the farm and watch milking at 4:30 p.m. Visit our farm store for local products such as syrup, honey, Cricket Creek Farm pasture raised, grass-fed

beef and pork, farmstead cheese made on the farm. Also, baked goods made fresh daily.

Lyons Brook Farm

10:00 a.m. – 3:00 p.m.

Sandi Porter, 76 Drift Road , Westport , MA
(508) 636-2552
PLBF629@juno.com

Lyons Brook Farm is a small goat milk dairy on the Westport River . They raise registered Alpines and Nubians. Goats are shown at many New England fairs. Raw milk is sold at the farm. Come and enjoy walking tours of the farm and barns, milking demonstrations and goats being fitted for Fall shows.

Oake Knoll Ayrshires

12:00 noon – 4:00 p.m.

Terri Lawton, 70 North St. , Foxboro , MA
oake_knoll_ayrshires@lawtonsfamilyfarm.com

Oake Knoll, a working dairy farm, is located on a 275 year old family farm. We sell raw milk and harvest and sell vegetables in season. Our strength is milk quality, and customer input is very important in our management process. We will have milking demonstrations, calves to pet and information about feeding cows.

Robinson Farm

2:30 p.m. – 5:30 p.m.

Ray and Pamela Robinson, 42 Jackson Road , Hardwick , MA
(413) 477-6988
info@robinsonfarm.org
www.robinsonfarm.org

Hayride 3:00

Moving cows from pasture 4:00

Cows milking 4:30

Robinson Farm is a 40-cow grass-based dairy offering certified organic eggs, raw milk, flowers, vegetables, hay and humanely raised veal, as well as local beef, pork and cheese. Come take a self-guided tour of the farm to see chickens, calves and grazing cows on pasture. The farmstand will be open. Bring a picnic supper to enjoy by the perennial flower beds.

Sidehill Farm

2:30 p.m. tour

137 Beldingville Rd, Ashfield , MA
(413) 625-0011

paul@sidehillfarm.net

Sidehill Farm will offer a guided tour beginning at 2:30 pm, including visits to pastures, the town's oldest milking parlor, and their unusual facilities – a milk room built into a step van and a yogurt plant in a semi trailer. Stay after the tour for samples of their raw milk and yogurt.

Upinngil Farm

10:00 a.m. – 4:00 p.m.

Clifford and Sorrel Hatch, 411 Main Road , Gill , MA
(413) 863-2297

pickens@crocker.com

www.upinngil.com

Upinngil is a diverse farming operation. The principal enterprises are: small fruits (strawberries, raspberries and grapes); dairy (Registered Ayrshire Cattle); field crops (potatoes, wheat, spelt, beans, pumpkins, corn); forage crops; and market garden crops. Most of the farm's production is sold at the farm through a year round farm store, seasonal farm stand and u-pick. The farm's milk, cheeses, whole grain flours, honey and maple syrup are available only at the farm. Fruit and vegetables are sold also at local food coops and markets. Tours of the dairy and cheese sampling will be available throughout the day. Tours of the farm's pastures, vineyard and berry patches will be at 11:00 a.m. and 1:00 p.m. There will be a demonstration of oxen driving from 2:00 – 4:00 p.m.