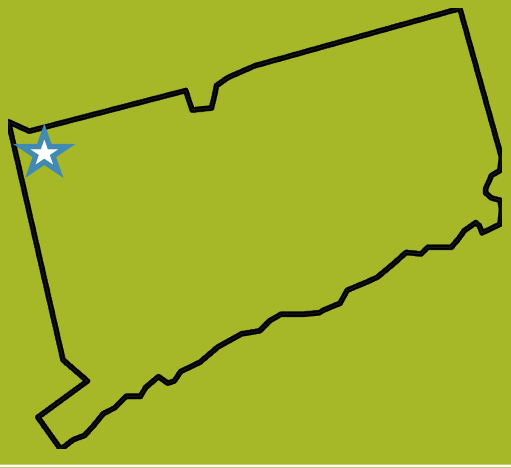
Diversification *without* **Divorce-ification** of the Family Dairy Farm



Matthew & Theresa Freund

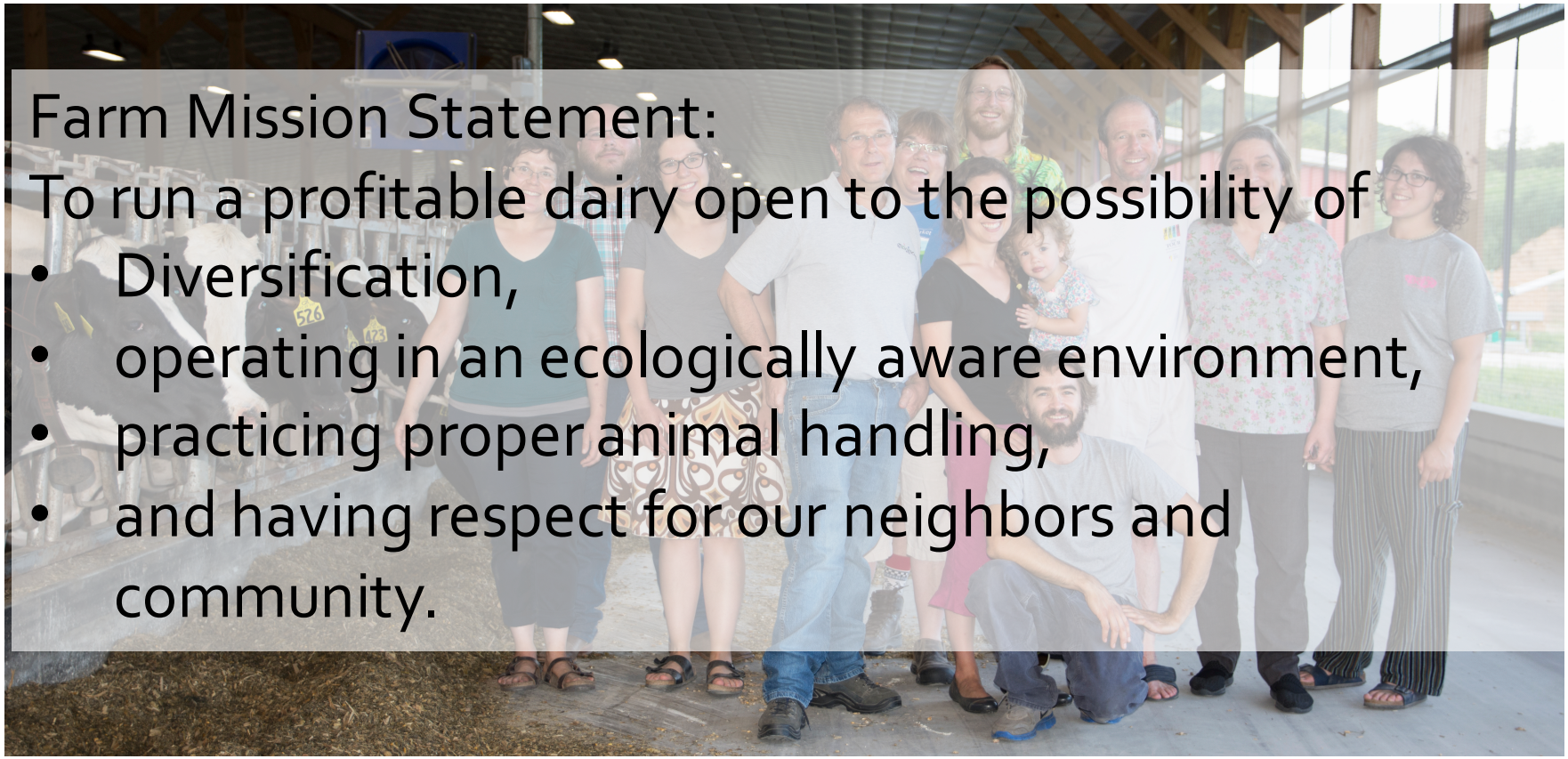
Freund's Farm & Freund's Farm Market

Our Farms, Our Future - SARE 2018

Freund's Farm, Inc.

A farming family since 1949

WE ARE FARMERS & WE OWN CABOT



Farm Mission Statement:

To run a profitable dairy open to the possibility of

- Diversification,
- operating in an ecologically aware environment,
- practicing proper animal handling,
- and having respect for our neighbors and community.

* 3 generations
3 farm businesses

FREUNDS FARM EAST CANAAN CONN. 06024

Freund's Farm Market
It Grows On You!

CowPots
The pots you plant!

Freund's Farm Market & Bakery, LLC

Started with a bushel of corn on the side of the road in 1960.

Grants received:
Ag Viability Grant (CT Dept of Ag)
USDA REAP
EQIP
NRCS - High Tunnel Initiative

L to R: 1960 selling sweet corn roadside, 1986 diversifying with pumpkins, 1991 moved into 2 bay garage, 2017 2 story farm market, 2017 homegrown and local products for sale

Farm Investments in Renewable Energy

1997- built methane digester to capture and burn biogas

Increased efficiency and *reduced footprint* for applying nutrients to fields

Find innovative solution to managing separated solids.

Grants received:

USDA:

- EQIP
- SBIR
- RURAL DEVOPMENT

CT Dept of Agriculture

* One of the longest, continuously running digesters in the USA.

CowPots, LLC

Innovation – adding value to our farm's byproduct

1 mature dairy cow = 100 lbs of manure/day

Grants received:

SARE

USDA:

- SBIR phase 1&2
- REAP
- EQIP

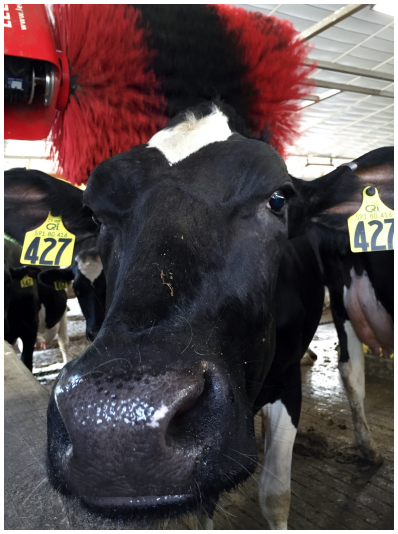
Dept of Ag – Ag Viability

Dept of Environmental Protection

Synergies among 3 farm businesses

Dairy	Farm Market	CowPots
Milk	Cabot products for sale and butter/cheese in catered meals	
Manure	Vegetables, herbs and cut flowers for sale and used in field production	12 sizes of biodegradable pots

Continuous improvement on dairy farm



L to R: Juno the feed pusher, 1 of 5 Lely robotic milkers, back scratchers, new barn with water beds, misting fans, alley scraper and insulated ceiling, participant in FARM program

Making space for the Next Generation

Finding their niche

Community Engagement

The average consumer is 3 generations removed from the farm.

FREUND'S FARM & LAUREL BROOK FARM NEWSLETTER

FALL/WINTER 2017

Hi Neighbors!

First, we want to say thanks! Thanks for supporting our family businesses. Thanks for the positive feedback on our newsletters and reaching out to us when you have questions about dairy farming. Thanks for driving with caution when you are sharing the road with our farm equipment. Thanks for your shared commitment in making our community a beautiful place to live.

We have officially harvested the last of the field crops. Both of our farms have successfully filled our storage bunks with grass and corn to feed our cows through the winter and spring.

We are looking forward to a slight change of pace this winter. On both our farms we are committed to continuous improvement. At Freund's Farm we just made improvements to the waterbeds in our barn. Our cows lie in bed for 11.5 hours/day, it better be comfortable! At Laurelbrook Farm you may have noticed our new calf raising area. We have been asked why we use those white hutches and have decided to dedicate this newsletter to talking about our baby calves, see back for more details.

Sincerely,

The farming families from Freund's Farm and Laurelbrook Farm

Laurelbrook Natural Resources

Diversification is important to the sustainability of our farm. In addition to delivering soil, sand, stone and gravel; Laurelbrook Natural Resources has expanded the distribution of the farm's compost.

Our long term plan is to reclaim the land for agricultural use when it is no longer productive for mining. We will maintain these 300 acres of open space to grow the crops for our cows.

www.laurelbrook.weebly.com

Questions or thoughts about our newsletter? Let us know.

Jacquier family: laurelbrookfarm@sbcglobal.net

Freund family: amanda@cowpots.com

Kara baking cookies in FFM bakery.

The goods at Freund's Farm Market

It was a great growing season for us; we filled the market freezer with homegrown sweet corn to enjoy this winter and canned dozens of cases of bread n' butter pickles, jams, and jellies.

We are stocking up on Cabot butter for all of our holiday cookie recipes. Our market will continue to be filled with goodies this winter and plenty of cookie platters for the holidays.

www.freundsfarmmarket.com

1983. L to R: George Russell, Jacolyn Brown, Theresa, Matthew, Benjamin, Esther and Eugene Freund

54 years (and counting)!

George Russell was 15 years old when he started a summer job at Freund's Farm. Upon finishing high school, George became full time and has been our herdsperson for decades. He still comes to work each morning to assist with cow care and record keeping. But now he is taking more time to spend with his 3 new grandchildren! Thank you George for the half a century of hard work and being part of our extended family!

L to R: Ag Ed field trip, DEEP Commissioner visit, Congresswoman tour, Matt on EPA panel about nutrient recycling, Nutritionist Dr Katz and family tour, biannual co-farm newsletter

Thank you.
Questions?

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