

AUTUMNWOOD FARM

"MILK FROM GRASS TO THE GLASS"

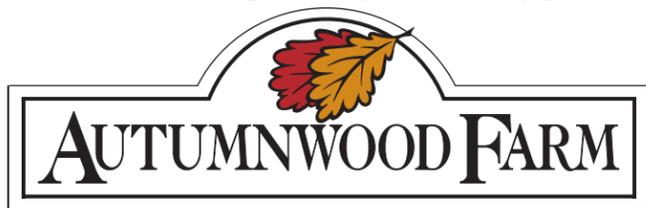
Newsletter

FEBRUARY 2009 - ISSUE 1



WELCOME

Thank you for your interest in Autumnwood Farm. Fresh milk, freshly bottled, fresh to you from the hometown dairy at Autumnwood Farm. Since 1902, members of the Daninger family have run a dairy operation on the south side of Forest Lake, Minnesota. Modern milking machines and technological advances in the new micro-creamery make today's dairy vastly different from that early 1900s farm, yet Autumnwood Farm bears one strong resemblance to its forerunner: a commitment to producing natural dairy products.



• Since 1902 •

Today, third and fourth-generation farmers Patrick and Sharlene Daninger and their children run a high-quality 21st century operation using the finest in dairy equipment and the latest environmentally sound agricultural methods to put fresh milk and milk products on your table. Their milking cows are raised with rotational grazing, naturally. The micro-creamery puts "freshness" in every bottle of milk or cream as the cows' milk is immediately processed and bottled on site. The Autumnwood label on every glass bottle is your assurance of natural goodness, and unmatched freshness.

As a family business with long-held ties to the land, Autumnwood Farm is fully invested in the animals, the land, and everything the land produces. The entire farm is managed in a highly sustainable and environmentally balanced manner. The Daninger family has been honored with awards for top-quality milk, community service, and environment-respecting farming practices.

There's farm fresh goodness packed into every bottle of milk from Autumnwood Farm. Using milk only from pastured cows, Autumnwood Farm brings all-natural, low-temperature pasteurized milk to health-conscious consumers. Through rotational grazing and carefully managed nutrition, the Autumnwood Farm cows produce milk that tastes good and is good for you.

Autumnwood Farm cows never receive growth hormone (rBST), and since they are raised naturally in a very healthful environment, they rarely need antibiotics. Every measure is taken to ensure that Autumnwood milk is free of any antibiotics.

Autumnwood Farm offers these high-quality products, direct from the dairy and on-site plant. All milk is bottled in reusable, environmentally friendly glass bottles.

- * Skim, 1%, and whole milk
- * Non-homogenized whole milk
- * Chocolate milk
- * Half and Half (soon)
- * Eggnog (in season)

From "the grass to the glass," you won't find fresher milk anywhere. Look for Autumnwood Farm milk and milk products in your grocer's dairy section.

Thank you for your support. **Ask for Autumnwood Farm milk in your local store.** Feel free to contact us with any questions.

UPCOMING EVENTS

The First Anniversary Autumnwood Farm Open House will be held May 31, 2009 between the hours of 1p.m. and 4:30p.m. The open house will feature creamery tours, cow milking demonstrations, a petting zoo, hay rides and milk samples. Be sure to mark your calendar for this special event!

COW OF THE MONTH: *Daffodil*

Hello Everyone! My name is Daffodil and I am six years old. I have had three calves. My youngest was born on July 23rd, her name is Daisy. In addition, to being a milking cow, I also have a career as a show cow.

I have been shown at the Washington County Fair for four years and have won Grand Champion twice and Reserve Champion two times. I also may have met you when I was at the Minnesota State Fair this last summer.

I really enjoy being a member of the Autumnwood Farm herd. I get all of the fresh grass I can eat and am always being pampered. I get special attention from my owner, Erin Daninger.

Please stop by our First Anniversary Autumnwood Farm Open House in May and pet me too! Until then, keep on enjoying my milk!



WHERE TO PURCHASE OUR PRODUCTS

Andover

Festival Foods

Bloomington

Festival Foods

Brooklyn Park

Festival Foods

Forest Lake

Autumnwood Dairy Store

Cub Foods

Marketplace Foods

Hugo

Festival Foods

Grundhofer's Old Fashion Meats

Lexington

Festival Foods

St. Michael

The Marketplace

Stacy

Stacy-Lent Tesoro

Stillwater

Cub Foods

Vadnais Heights

Festival Foods

White Bear Lake

Festival Foods

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