

AUTUMNWOOD FARM

"MILK FROM GRASS TO THE GLASS"

Newsletter

MARCH 2009 - ISSUE 2



ANNIVERSARY

March 6th, 2009 marked our one year anniversary of being in the business of bottling our own milk. Thank you to our loyal customers for your support throughout this past year. We are also grateful to all the members of our staff and family who have put in countless hours of work to make this venture successful. Although, we have made a few mistakes, we are constantly learning and striving to lengthen shelf life of our product and find ways to get it to you as fresh as possible.



• Since 1902 •

ON THE FARM

March on the farm is a month of changing seasons. The cold and snow of winter are being replaced by the longer days of warmer temperatures, the sounds of birds singing and muddy field conditions as the recently frozen ground surrenders to the strengthening rays of sunshine.

Migrating Canada Geese have landed right in the cow yard. Wild turkeys have been seen in flocks of up to eighty, as they scavenge for leftover corn kernels from the corn silage that has been fed to our heifers out in the open pasture. White-tail deer have been sighted in groups of twenty to thirty. Their feeding patterns change with the thaw and coming green.

We recently completed our breeding season for the cows. Gestation for cattle is approximately nine months. We stop breeding the females about March 15th, so the last calves for the year will be born about December 15th. We do this for a few reasons. Calves born during very cold weather are more difficult to raise and the female giving birth during very cold weather is more prone to having frostbitten teats, which makes milking these cows very difficult, as well as being painful to the cow. Another benefit to this practice is we can plan to celebrate Christmas as a family without the added chore of middle of the night checking of animals about to give birth.

WHAT'S NEW

Our yummy chocolate and white milk is available at the Autumnwood Farm store in pint size glass bottles. Just right for those living alone or for a snack for on the road.

We need your help, if you don't see our milk on your grocer's shelf, please ask for it. They probably have some in back, but have not had time to restock the shelf.

The latest grocery store location to carry Autumnwood Farm milk is Tim's Country Cupboard in Stacy, MN.

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. This "Family Day on the Farm" will feature creamery tours, cow milking demonstrations, a petting zoo, hay rides and milk samples. Please be sure to mark your calendar for this special event!

SPECIAL RECOGNITION: *Compliments*

"I'm lactose intolerant to the milk in plastic jugs, but I can drink your milk and I love it. I usually have the bottle open before I get out the door of your farm store!"

- Jean B., Hugo, MN

"I love having fresh milk right here in town. We love your milk. The chocolate milk is decadent!"

- Don B., Wyoming, MN

"I just want to thank you for offering your milk in our local markets. I was hesitant at first because the cost is more than store brand, however we decided our children's health and development was worth the extra money. Plus it makes us feel good to know we are giving our kids the best and supporting local farmers as well. The glass bottles are also great! Please let me know if you ever have farm tours for young kids. Thank you."

- Sheila H.



WHERE TO PURCHASE OUR PRODUCTS

Andover

Festival Foods

Lexington

Festival Foods

Bloomington

Festival Foods

St. Michael

The Marketplace

Brooklyn Park

Festival Foods

Stacy

Stacy-Lent Tesoro
Tim's Country Cupboard

Forest Lake

Autumnwood Dairy Store
Cub Foods
Marketplace Foods

Stillwater

Cub Foods

Hugo

Festival Foods

Vadnais Heights

Festival Foods

Grundhofer's Old Fashion Meats

White Bear Lake

Festival Foods

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