

Cobblestone Farm

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Products available to the Co-op:

Ground turkey and breast cuts as well as soup bones and organ meats

Animals/Facility:

1. Are the animals born-on-farm or purchased after born? If purchased, how long on the farm before processing?

Chicks are purchased as day old poults and are raised for at least four months.

2. Is the breed~ heritage, controlled genetics, mainstream breed, or modified?

Broad breasted white and bronze

3. What is the diet of the animal? (percentages)

The diet is primarily grain, corn, and soy (22-28% protein). The turkeys have free choice forage on grasses and ferns as well as garden waste such as tomatoes, watermelons, apples, and squash.

4. Is the feed organic? Contain genetically modified soy or corn? Conventional non-gmo? Locally grown? Medicated feed? Any controls over quality or origination?

The feed is non-medicated conventional, purchased from Thompson's Feed in Mansfield.

5. Are the animals medicated or given supplements/antibiotics/hormones of any kind?

No.

6. Is the animal finished, i.e. fed grain for the final portion of its life?

They are fed grain throughout their lives.

7. Quality of life: What are the living conditions? What kind of access is there for the animals to free range and have clean pasture?

They spend the first two weeks of life in an indoor brooder. When old enough they are moved outdoors into 8' x 16' moveable pens. The pens are moved up to twice a day for fresh grass. When more mature they are fenced in a portable poly-net and moved once per week.

8. How much land is allotted for the animals to graze?

1-2 acres.

9. Give examples of how the animals are treated with respect and kindness.

We often bring them treats from the garden and use low gentle voices when we need to move them.

Processing:

10. Is the meat certified organic, USDA, and/or does it carry any other certification?

USDA certified.

11. What are the farm's controls in-place for resale & inspection/health controls? Licensed?

N/A

12.How is the meat processed? Slaughterhouse, field kill, on the farm? If slaughterhouse-include location and name of facility.

Slaughtered at Baffoni's Poultry Farm in Johnston, RI. Processed at Litchfield Locker in Litchfield, CT/

13.How is the meat wrapped e.g. waxed paper, vacuum sealed, etc.?

Vacuum sealed.

14.Is the meat aged?

Meat is ground/cut three days after slaughter then frozen.

15.Do any of the processed meats contain nitrates, soy (in particular MSG) or any other artificial fillers or flavor enhancers? (for example-if kielbasa or hotdogs contain nitrates or MSG)

No.

16.What processed products are available without artificial fillers, flavor enhancers or chemical preservatives?(example-hotdogs, bratwurst)

N/A