

Green Valley Farm, LLC

www.greenvalleyfarmct.com

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

Farmer takes pigs to Adams Farm a USDA inspected Slaughter & processing facility in Athol, Mass. Chickens & turkeys are slaughtered by the farmer on site. State law allows up to 1000 chickens & turkeys to be slaughtered and sold by farmer without inspection or certification.

2. Is the meat certified organic or does it carry any other certification?

Pork is USDA inspected. Chickens & turkeys carry no certification.

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

Pigs are born on the farm.

Chickens & turkeys are bought at 3 weeks old from Murray McMurray Haychery in Pennsylvania.

4. Is the breed heritage, controlled genetics, mainstream breed, modified?

Pigs are Berkshire (heritage).

Chickens are Dark Cornish, Buff Rocks & New Hampshire Reds (not Heritage)

Turkeys are Bronze Breasted (heritage).

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

Pigs are pasture raised for 8 months. They also get table scraps and swine pellets (unlimited). Chickens & turkeys are on pasture and grain (unlimited). They also supplement with hay from a local farm.

6. Is the feed organic? Genetically modified? Locally grown? Medicated? Any controls over quality or origination?

Feed is not organic. See question #5. Grain is not medicated.

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

Pigs, chickens & turkeys have unlimited access to grain throughout.

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

No.

9. Quality of life: what are the living conditions? Clean, amount of land, appropriate land?

Total of 30 acres (8 acres pasture, rest forest). Animals are free to roam pasture & forest.

10. Access to free range and/or clean pasture?

Constant access to pasture.

11. How are the animals treated?

Fed free choice, free range, shelter if wanted, no pens.

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

Pigs: Taken to Adams farm, a USDA inspected slaughter & processing facility in Athol, Mass where it is slaughtered the day after arriving.

Chickens & Turkeys are slaughtered & processed at the farm by the farmer.

13. If answer to 10 is slaughterhouse, how is meat identified and tracked to insure the farmer's meat is that which is sold to us? (not grouped with other farm's meats)

Relies on slaughterhouse to track meat.

14. Is the meat aged? (red meats)

Hung for 7 days after slaughter.

15. Are you open to a visit or initial tour of committee member(s)?

Yes.

16. How available is your product? Seasonal/year round? Affected by other buyers? Ability to provide to this club?

Pigs: 9 ready to go to slaughter in April. When those are gone won't have more till fall.

Chickens: year round

Turkeys: Thanksgiving only

17. Ability/preference to freeze and package the product for delivery to the Co-op?

Could deliver to the co-op weekly.

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

Pork: frozen in cryovac

Chicken & Turkeys: vacuum sealed

19. Options for package/bulk ordering? Discounts?

See attached price list.