

KINDRED CROSSINGS LLC

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

Animals are taken by farmer to Hilltown Pork a USDA inspected Slaughter & processing facility in Canaan, NY.

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

USDA inspected. Not organic

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

All cattle and sheep are born on the farm. Piglets are bought from a farm in Portland CT two months old and are raised for another five months on the farm.

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

Galloway cattle are a heritage breed that goes back to about 1400 AD. Have used artificial insemination but are changing back to using their own bull which is changed every two years. The sheep are Shropshire & Oxford and the hogs are Berkshire.

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

Cattle & Sheep are on 85 acres of pasture from April to November. This is supplemented with dry hay, grass balage. The cattle receive no more than five pounds of grain concentrate (soy, wheat and corn) per day. The sheep receive no more than two pounds of grain per day. They also get minerals & kelp. All feed is free choice except grain.

Pigs are on pasture and are also given about 6 lbs of grain Per day.

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

Feed is not organic. All hay and balage comes from the farm. Chicken manure (from layers) as well as manure produced on farm is used on the fields.

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

Cattle: yes for last eight weeks (no more than five pounds per day).

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

No hormones (no implants in ear). Not fed antibiotics. Deworm twice a year. Vaccinate for disease (at least six months before slaughter).

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

Free range. 85 acres of pasture and hayland.

10. 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.

Taken to Hilltown Pork, a USDA inspected slaughter & processing facility in Canaan, NY. where it is slaughtered the day after arriving. Pork cuts are then taken to Noack's Meat Products for smoking and processing.

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)

Slaughterhouse does each farm's animals separately.

14. Is the meat aged? (red meats)

Cattle: hung for 12 to 14 days.

Sheep: hung for 7 days.

Pigs: hung for 4 to 5 days.

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?

Available year round. Advance notice welcome.

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

Will deliver weekly.

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

Packaged in cryovac and frozen.

19. Options for package/bulk ordering? Discounts?

Sells by final packaged weight instead of by the side (see attached price list).