



### Hi Neighbors!

Both of our families have been farming in East Canaan for nearly 70 years. To ensure the viability of our family farms; we have adopted new technologies and innovations; including solar panels, GPS equipped tractors, robotic feed pushers and animal tracking monitors. While we modernize our farms, our top priorities have remained the same; cow care, milk quality and land stewardship. Everyday we are focused on keeping our animals comfortable and healthy so that they continue to provide the highest quality milk for Cabot Creamery's award winning dairy products.

In this newsletter we share Connecticut dairy facts and answer a common question about milk safety. Also, June is Dairy Month and we hope you'll take time to enjoy a strawberry shortcake with an extra dollop of real whipped cream to celebrate with us!

A special note of recognition; George Russell retired from Freund's Farm this year after 55 years working with our family. Thank you George for all your contributions to the East Canaan farming community.

As always, thanks to all for your continued support.

*Sincerely,*

*The farming families from Freund's Farm and Laurelbrook Farm*

### Did you know?

- Connecticut has...
  - 110 dairy farms
  - 19,000 cows
  - 72,000 acres of open space dedicated to growing crops for dairy farms.



*Fresh cut grass; harvested in East Canaan.*

### Milk: fresh and local



- There are 9 essential nutrients in one 8 oz. glass of milk.
- One cow produces an average of 128 glasses of milk every day.
- Milk travels from farm to your fridge in 48 hours.

### Spring on the farm

It's been a busy spring getting fields fertilized, corn planted and the first cutting of haylage harvested. All while keeping up with the needs of our cows and calves and ensuring they have fresh feed, clean bedding and plenty of TLC each day.



[www.ctdairy.org](http://www.ctdairy.org)

PRSRT STD  
ECRWSS  
U.S. POSTAGE  
PAID  
EDDM RETAIL

Local  
Postal Customer

# JUNE is National Dairy Month

**There are a growing number of fluid milk brands at the grocery store, but there's one thing they all have in common.**

When you go to the grocery store, it's important to know that the food you're buying to feed your family is safe. As dairy farmers, ensuring the safety and quality of the milk that leaves our farms is our highest priority. We wanted to answer a common question about how antibiotics are used responsibly on dairy farms and to assure you that **all milk at the grocery store is antibiotic-free.**

Milk is the most tested and safest food in the supermarket so please enjoy its exceptional nutritional value and great taste as an important part of your diet. Here's how our farms and the dairy community makes sure your milk is safe:



### Focusing on Cow Health

We take special care to make sure our cows are healthy with routine health checks and daily observation.



We work with a team of experts including veterinarians, nutritionists and researchers to provide a healthy environment for our cows. Once in a while a cow gets sick and, under the advice of our veterinarian, requires antibiotics to get well.

We follow strict standards to discard that milk until there is no possibility of any antibiotic residue. All milk is tested every day to guarantee to the public that milk is antibiotic free from every farm and in every state.

**For more information about dairy foods, nutrition, milk safety; visit [DairyGood.org](http://DairyGood.org)**

*Laurelbrook Farm's herd manager, Alexa Kayhart monitors health and wellness of all calves and cows.*



*Milk is picked up from our farms 365 days of the year.*

### Milk's Multiple Tests

When a milk truck comes to pick up our farms' milk, the driver takes a sample of the milk. Once the driver arrives at the milk plant, another sample is taken and tested for antibiotics and bacteria. The tank of milk cannot be unloaded unless it passes these tests. Milk that does not pass is dumped and never enters the food chain.



*Milk samples taken at farm.*

Questions or thoughts about our newsletter? Let us know.

*Jacquier family:* [laurelbrookfarm@sbcglobal.net](mailto:laurelbrookfarm@sbcglobal.net)

*Freund family:* [amanda@cowpots.com](mailto:amanda@cowpots.com)