

About the Farmers

we moved to this area in 1972 as back-to-the-landers. Our main interest at that time was to learn to produce healthy food for our family; we had no prior experience. Through more than 40 years of homesteading and farming in Vermont, we've learned an amazing amount about the care of animals, crops and the land and we are still learning.

Most of our farming career centered on milking cows, especially Jerseys. Even though we were predominately dairy farmers, we always made sure that we raised a few pigs, chickens, turkeys and ducks for ourselves and always had beef in our freezer. We got out of the commercial dairy business in 1997. In 2001, we opened a small retail store where we sell our own naturally raised pork, beefalo, turkeys, chickens, and maple syrup.

But in 2009 we had the opportunity to expand our store, add organically grown vegetables and berries from Lee's garden, and milk a few Jersey cows. In addition to all of our other products, we now proudly and happily offer raw Jersey milk to our customers. Our farm has now come full circle and we are once again happily milking our beloved Jersey cows.

Price List**

| <u>PORK</u> | Price/Pound |
|---|-------------|
| Chops | 6.00 |
| Spareribs | 5.00 |
| Fresh Pork Roasts | 5.00 |
| Breakfast Sausage | 5.50 |
| Italian Sausage | 7.00 |
| Ground Pork | 5.00 |
| Bacon | 8.00 |
| Ham Steaks | |
| 6.50 | |
| Smoked Ham | 5.50 |
| Smoked Hams Butts | 5.00 |
| Liver | |
| 3.00 | |
| <u>BEEFALO</u> | |
| Burger | 6.50 |
| Steaks | 12.00 |
| T-Bone/Porterhouse, sirloin, & rib-eye | |
| Tenderloin | |
| 17.00 | |
| Kabobs | 6.50 |
| Stew Meat | 5.50 |
| Chuck/Shoulder Roasts | 5.50 |
| Brisket | 6.00 |
| Minute Steaks | 6.00 |
| Liver/Hearts/Tongue | 3.00 |

Naturally raised-
ROASTING CHICKENS 4.50/lb
RAW Jersey MILK \$3.50/1/2 gal.
MAPLE SYRUP

A-Medium, A-Dark, and B
Pint, \$9, Quart \$17.50, 1/2 Gal \$32.50

**Prices and availability subject to
change

Open Daily 9am to 5pm

bring the family
to visit the farm!

NATURALLY
RAISED MEATS,
MILK & PRODUCE
From

HOLLISTER HILL FARM

"Home of happy, healthy animals"



2193 Hollister Hill Road
Marshfield, VT 05658
Phone: (802)454-7725

www.hollisterhillfarm.com
lights@hollisterhillfarm.com

About our meats

Our animals have a happy and healthy life when they are here at the farm. They seem to enjoy having visitors in the barn and are especially curious about little kids.

When it is time for the animals to be slaughtered, we transport them in our own trailer to Brault's Market and Slaughterhouse in Troy, VT, which is a 62 mile drive from the farm. Sometimes we think that our truck could drive there on its own because we've done it so many times!

Brault's is a small, extremely clean slaughterhouse which is run by Tony Brault and his sister Kathy. They take tremendous pride in their work and treat the animals very humanely. They cut and process our meat to our specifications, put our Hollister Hill Farm label on each package, then quick-freeze it to maintain the best quality.

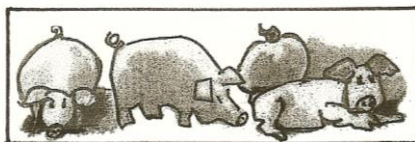
POULTRY

Our chickens and turkeys are fed all-natural Poulin grain (anti-biotic and growth hormone-free), garden surplus in season and surplus milk. They are slaughtered right here at the farm by Ralph and Cindy Persons from Hardwick. They also do a terrific job!

PORK

All of the pork we sell is raised right here at our farm on Hollister Hill. We have experimented with various breeds of pigs, such as Herefords, Landrace and Duroc, but we have found that the best tasting and most pleasant pigs to raise are the Herefords. In the 12+ years that we have been raising hogs, we have found that the Hereford sows are excellent mothers and raise litters that are very strong and healthy.

our pigs are fed commercial grain that we purchase from Poulin Grain Company in Newport, VT. This grain has no antibiotic additives or growth stimulants.



We also feed the pigs whole corn and organically raised hay, and surplus milk when we have it. Fresh, clean well water is always available to them. In the summertime the pigs get surplus vegetables and apples from our garden. The pigs are housed in our 1825 barn and enjoy lots of sunshine and well ventilated air.

BEEFALO



Beefalo is a cross between the North American bison and domestic cattle. The breeding of the Beefalo was successfully achieved in the 1960's making it possible to combine the hardiness, foraging ability, calving ease, and superior meat quality of the Bison with regular beef breeds. They are fertile and reproduce themselves as a breed. Hollister Hill Farm Beefalo are raised and finished on organic pasture and hay. The animals are given mineral salt and fresh water, nothing else. We never use growth hormones, medicated feeds or antibiotic additives to produce our meats.

Why eat BEEFALO beef?

Beefalo is lower in cholesterol than Fish (70mg), Chicken (60mg) or regular Beef (70mg). Beefalo has 47mg based on a 3/5oz. serving. Beefalo has 4.2 grams of fat compared to 19.6 grams of regular beef, and has the same calories as chicken and fish. Our Beefalo are grass-fed, which produces more Omega 6 and Omega 3 fatty acids in the meat and also is a great source of CLA (Conjugated linoleic acid), a fat that reduces the risk of cancer, obesity and diabetes. We slaughter animals only during the months they are out on pasture to capture these additional benefits of grass-fed meat.