

Mark Your
Calendar

OCTOBER 6

11 AM - 2 PM

FALL 2019

**OPEN FARM
SUNDAY**

Hi Neighbors!

The choppers are started and harvest is underway. You have probably noticed that the landscape has been changing from walls of towering corn back to wide open spaces. In addition to the planting and harvesting of crops, our farm families have had a busy summer.

At Freund's Farm, we were one of 8 companies with innovative manure solutions selected to participate in The Yield Lab's Manure Challenge. We have also officially launched CowPots Packaging. Our biodegradable material is a sustainable alternative to the packaging industry, visit: cowpots.com/cowpots-packaging.

At Laurelbrook Farm, we just completed installation of a second solar array at our farm which went live this month. With 1020 solar panels on our barn roof, we are generating 75 percent of our dairy farm's energy needs. Capturing renewable energy is an important part of our farm's commitment to sustainability.

In this newsletter, we invite you to attend Open Farm Sunday hosted at Freund's Farm and explain how to identify when corn is ready to harvest.

Sincerely,

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

FARM HER®

This summer Theresa, Rachel and Amanda Freund hosted a video crew on the family farm. The crew was filming an episode for the 4th season of FarmHer®.

This TV series explores the important role women play in agriculture by following photographer Marji Guyler-Alaniz, who specializes in capturing images of female farmers working in various sectors of the agriculture industry.

In this episode, Marji follows the farm girls from the bakery to the greenhouse, to the dairy barn and even out to the manure lagoon.



This episode features our farm's diversification and sustainability as well as some family history.

Watch Friday, October 4 at 9:30 pm



*You're invited! Meet your neighbors.
Open House at Freund's Farm*

On Sunday, October 6, we will be one of the Cabot farm family members opening our farm to thank you for your support.

You are invited to Freund's Farm between 11 am—2 pm.

Bring the whole family for fun activities and sample the World's Best Cheddar. For more information about the event and other Cabot Cooperative farms hosting, visit: cabotcheese.coop/openfarmsunday



Did you know?

The Cabot Creamery Cooperative turns 100 this year. We are celebrating the Centennial year by hosting an Open Farm Day.



The Freund & Jacquier Families

PO Box 636
East Canaan, CT 06024

Local
Postal Customer

PRSR STD
ECRWSS
U.S. POSTAGE
PAID
EDDM RETAIL

Corn Harvest Time

We monitor each stage of our corn's development closely, from initial germination to monitoring for pests, weeds, disease and nutrient uptake.



Different corn varieties have a range of maturity dates. There are some critical indicators to know when the plants are ready to harvest so that we capture the optimal nutrients to feed our cows for the next year.



By the end of August we visit the fields and peel back the husk on a few ears of corn. When the kernels form an indentation and the stalks start to dry, we know we're getting closer. We test the plant's dry matter which should be between 34-38% at harvest.



Another indicator is inside each kernel. We break the cob in half and crush open a kernel. We want to find a doughy substance. If it is more milky and liquid, that means the plant needs more time.



On harvest day, the chopper cuts the corn and shoots it into dump trucks. They unload at the farm and we spread it in layers across a pile with plows. Packing it down removes the oxygen. Finally, we cover the piles with plastic and preserve it by fermentation.



The finished product looks like this. The individual kernels of corn are crushed, so that the cow can access the nutrients within. We also define the particle length at chopping, to ensure optimal digestibility for our cows.



Activities at Freund's Farm for Open Farm Sunday:

- Visit the baby calves.
- Watch our Astronauts (robotic milkers) and meet the 'robot guy'.
- Meet the dairy nutritionist that creates the recipes for our cows.
- Learn about Carlwood Diagnostics and cow pregnancy tests.



- Take a seat in the tractor and learn about farm equipment.
- Greet the milk truck driver and learn how milk gets from farm to plant.

- Remove popcorn kernels from corncobs and snack on homegrown popcorn.

- Enjoy an apple cider donut and snack on Cabot Creamery Cheddar cheese.



Have a question about dairy farms or something you read in this newsletter?

Jacquier family: laurelbrookfarm@sbcglobal.net Freund family: amanda@cowpots.com