



The Orr Family

Welcome to Fort Hill Farms. Fort Hill Farms is a diversified farm located in the quiet northeastern corner of Connecticut in the town of Thompson. Much of the land that the farm owns today comprises the original land grant to Major Robert Thompson from the King of England dated May 16, 1683 and has been in continuous agricultural production for greater than 300 years. Today, Peter and Kristin Orr operate, with three generations of family involvement, many agricultural pursuits on this scenic and historic site. Once again, milk is offered for sale from the farm's award winning Dairy herd to the public in partnership under The Farmer's Cow label. From the peak of Fort Hill a vista of three states can be seen which makes for a spectacular setting for featuring many unusual plant offerings, an educational corn maze, and a Lavender Labyrinth for visitors to enjoy. The farm also grows pumpkins and celebrates the harvest every fall with a pumpkin festival. They have been deemed "Best in New England" by Yankee Magazine and due to their focus on local products were named Connecticut Tourism Ambassadors. The farm has become a popular destination for people to enjoy.

Thank you for your interest, and enjoy our products with the confidence of knowing where they came from. Please enjoy your visit and come back often!



The Farms of The Farmer's Cow

Fairvue Farms, Woodstock • Hytone Farm, Coventry
Mapleleaf Farm, Hebron • Fort Hill Farms, Thompson
Cushman Farms, Franklin • Graywall Farms, Lebanon

The Farmer's Cow Story



The seed was planted for The Farmer's Cow when our six Connecticut dairy farms, with shared concerns, began planning for the future of our family farms. With the growing interest in fresh, locally grown foods we believed consumers were looking for just what we produce: fresh Connecticut milk from Connecticut cows. So we formed our own milk company.

The Farmer's Cow is dedicated to putting a face on Connecticut Agriculture – educating people about farming, sustainable agriculture and ensuring farmland preservation. Our farm tours are one way we do this, offering the public a first-hand look into our working dairy farms. We understand the important role our dairy farms play in the economic health of our communities. We are committed to producing natural, Connecticut milk and other farm products, fresh daily.

Our Growing Product Line:

Milk • Half & Half • Heavy Cream • Ice Cream
Eggs • Apple Cider • Summer Beverages • Coffee



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Welcome to FORT HILL FARMS



THE
**FARMER'S
COW**TM

MEMBER FARM

260 Quaddick Road,
Thompson, CT 06277
860-923-3439

Facts about Fort Hill Farms

COWS IN HERD

230 milking cows and 250 young stock. Mostly Holsteins with a few Gurnsey and Jersey breeds.

MILKING FACILITY

Cows are milked twice a day, starting at 2:00 am and 2:00 pm

Milking parlor built in 1976

One person milks 40-50 cows an hour

One person outside cleans barn stalls, scrapes manure and feeds cows

Milk is stored in a 2000 gallon stainless steel refrigerated tank

The herd produces about 1,500 gallons of milk a day and is shipped daily for processing

CROPS GROWN

Over 300 acres of Corn for silage and grain

200 acres of Grass for silage and hay

Over 100 acres in pastures

FEEDING THE COWS

Cows are fed several times a day. They are provided with corn silage, grass silage, and nutritious grain with minerals

Several different formulas are fed to different groups with a mixer wagon

Fresh, clean water is available to all cows at all times

CROPPING SYSTEM

Forage crops of grass and corn are harvested and stored as silage

The feed is packed into bunker silos where great effort is spent on packing the forages in order to eliminate oxygen & promote good fermentation

Silos are covered with white plastic and covered with tires to shed moisture

IN THE BARN

We have a free stall barn which means the cows can freely walk around, eat, drink or lay down to rest

Stalls are bedded with sand every week to provide a soft bed to lay on

Curtains on the north wall are up in winter to cut the wind and snow blowing in. They are lowered in warm months to get cooling breezes through the barn

During the summer months, cows are cooled with fans and sprinkled with water in the milking holding area

CALVES & YOUNG STOCK

Cows calve in a pasture or the calving barn

Newborn calves are fed colostrum-mother's first milk

Calves are first raised in calf hutches

After weaning, they are moved to small group pens and fed grain, hay, and silage

At six months, they are moved to larger groups in the heifer barn

Heifers are bred at 13-16 months

Heifers calve at approximately 24 months and enter the milking herd

MANURE SYSTEM

Manure is scraped into manure pit twice daily from the milking barn

The pit enables us to spread manure when crops need nutrients

Manure is pumped into a tanker or spreader and applied to the fields

THE CREAMERY

The Visitor's "In-Farm-ation" Center is located on the site of the original Fort Hill Farm Creamery, where milk and cream were cooled and separated. Here you can enjoy our delicious, all natural The Farmer's Cow ice cream. Our super-premium ice cream is made from our original recipes, using our own rich milk and cream, containing no artificial growth hormones. While eating your ice cream, have a conversation with the Fort Hill Farms' talking cow!

SELLING THE FARMER'S COW PRODUCTS

The Farmer's Cow milk, seasonal beverages, eggs and other products are available for purchase at The Creamery.

THE FARMER'S COW WELCOMING THE PUBLIC

Every fall, The Farmer's Cow sponsors the Corn Maze Adventure at Fort Hill Farms. Guests from all over Connecticut, Massachusetts and Rhode Island visit to spend an afternoon in the 6+ acre Farmer's Cow maze.

