



We are happy you have joined us today to learn more about where your milk comes from and how it is produced. We take the utmost care in bringing you the freshest and safest food possible.

Thank you for your interest and enjoy our products with the confidence of knowing where they came from.

Enjoy your visit!

Bill, Tom & Greg Peracchio
Owners, Hytone Farm



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



49 Chappell Road, Lebanon, CT 06249

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Welcome to HYTONE FARM



MEMBER FARM

2047 Boston Turnpike
Coventry, CT 06238
860-742-6745

Facts about Hytone Farm



COWS IN HERD

260 Holstein Cows
175 Young Holstein Stock

CROPS GROWN

180 acres of corn for silage
200 acres of grass for silage and hay
170 acres of cropland rented

MILKING FACILITY

Cows are milked twice a day, 4:00-7:30am and 3:30-7:00pm

Milking Parlor built in 1968, expanded from a double in 4 herringbone parlor to a double 8 herringbone in 1988

One person milks 60-70 cows per hour

One person, outside, cleans barn stalls and moves groups to the milking parlor

Milk is stored in 1500 gallon and 2000 gallon stainless steel refrigerated tanks

The herd produces about 1500 gallons of milk per day

FEEDING THE COWS

Cows are fed once daily. They are provided with corn silage, grass silage, cottonseed, citrus pulp, and nutritious grain with minerals

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

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

CALVES AND YOUNG STOCK

Cows calve in a pasture or the calving barn

Newborn calves are fed colostrum – mother's first milk

Calves are raised in individual stalls in a greenhouse

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 a new barn

Heifers are bred artificially at 13-16 months

Heifers calve at approximately 24 months and enter the milking herd



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 mattress to lay on

Curtains on the north wall are down in winter to cut the wind and snow blowing in. They are raised in the warm months to allow cooling breezes through the barn

Fans are installed to cool cows in the summer



MANURE SYSTEM

Manure is scraped into manure pit twice daily from all barns

The pit enables us to spread manure when crops need nutrients

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