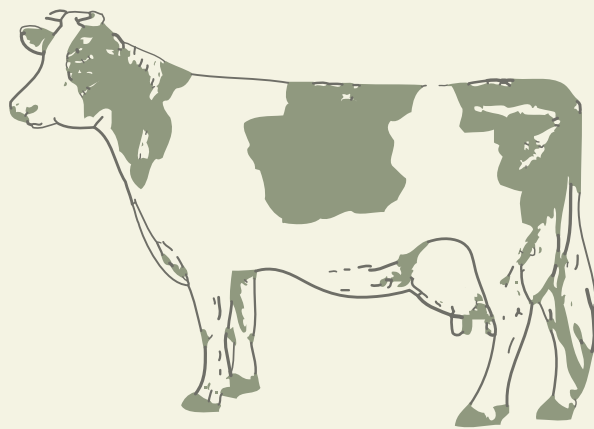
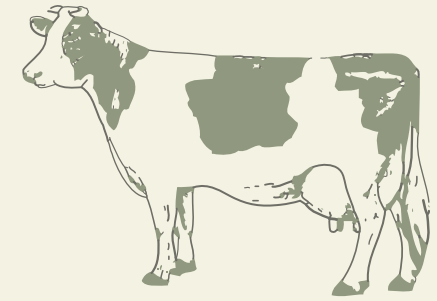


Keeping NH's Dairy Heritage Beautiful, Delicious and Strong!

Buying dairy products from certified organic NH farms
a guide from NOFA-NH

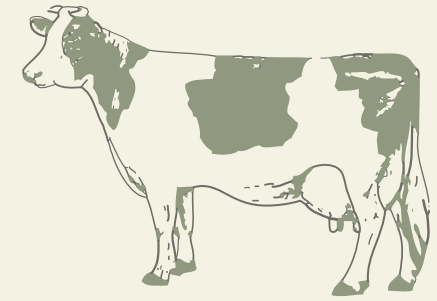




Every day, farmers and cattle at over a dozen certified organic farms are busily producing fresh, healthy, local organic milk, beautiful landscapes, biodiversity, and economic resilience here in the Granite State.

Some sell their products directly to customers at their farms, while others like the UNH Organic Research Dairy and Brookfield Farm have contracts to produce milk for larger organic processors, such as Organic Valley or Stonyfield.

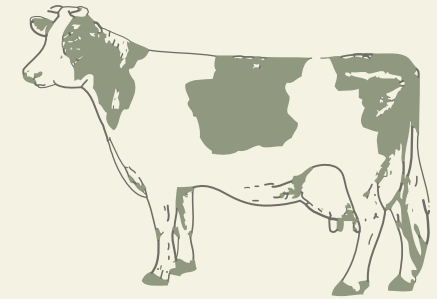
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Buying local organic

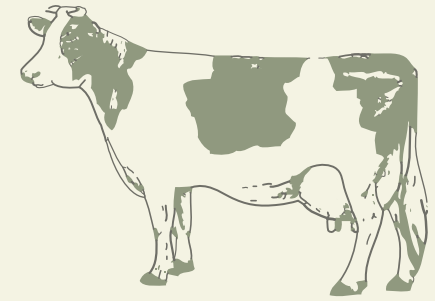
- Supports your family's well-being and the economic vitality of your region.
- Shows your concern and care for the dairy cows themselves. They live much better lives here in New Hampshire than in the monstrously crowded Concentrated Animal Feeding Operations / CAFO's of the West and Southwest.

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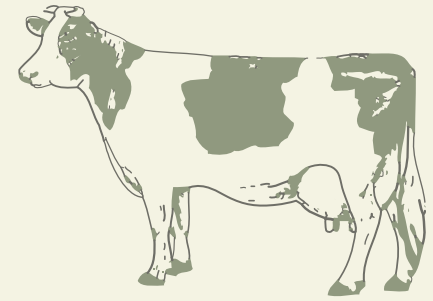
Buying local organic uplifts practices centered on the health of living beings and the avoidance of toxic pesticides and synthetic nitrogen fertilizers. It's a way of growing that strengthens biodiversity and protects air and water quality even as it helps restore soil health, lowers carbon dioxide levels, and improves climate resilience.

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Keep an eye out for certified organic dairy products at local farms and retail stores, and buy local whenever possible!

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Callie's Creamery

Peterborough, NH

raw cow's milk, yogurt (seasonally)

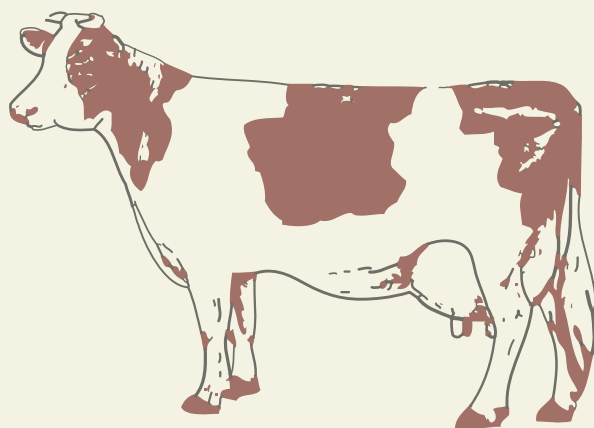
Where to buy: contact the farm to set up weekly subscription service

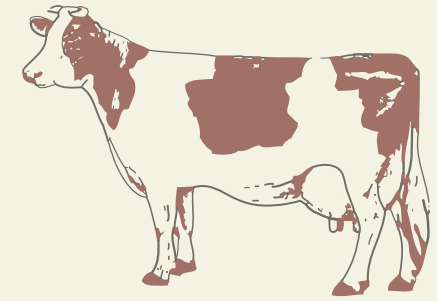
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Brands sourcing organic milk from farms in
New Hampshire and/or New England

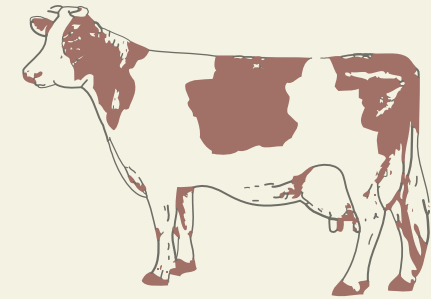
a guide from NOFA-NH





A number of dairy farms in New Hampshire sell their milk through a farmer-owned cooperative or through businesses that source milk from many farms. These sell and make milk and dairy products under one or more brands.

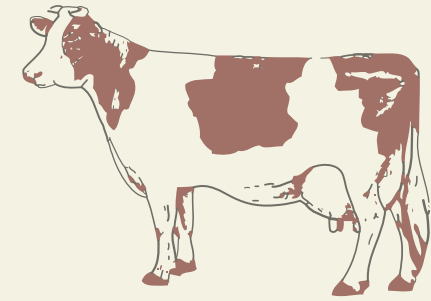
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Brands committed to sustainably sourcing milk from small to medium-scale organic family farms in New Hampshire and/or New England:

- **Stonyfield Organic** (owned by Lactalis) – milk, frozen yogurt, smoothies, yogurt
- **Organic Valley** (owned by the farmers' cooperative Organic Valley) – milk, butter, cheese, cream

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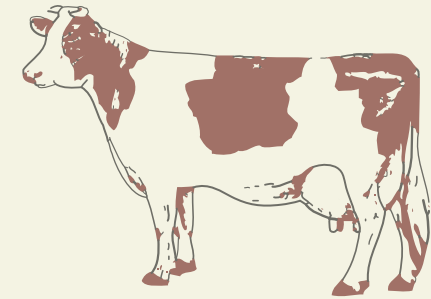


*In August 2021, Horizon Organic/ Danone, which was one of four major purchasers of regional milk, notified almost 90 dairies in New England that their contracts would be terminated the following year. A few months later, Maple Hill Creamery dropped 46 more organic northeast dairies.

This was a devastating blow to these particular farms and to organic dairy in our area, as the remaining organic milk buyers do not have enough processing and purchasing capacity to provide contracts to all the farmers who have been dropped.

Horizon Organic and Maple Hill Creamery's actions are a good reminder to always assess which brands align with your values and to support local farmers.

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The lack of small-scale processing plants and the overall market concentration of the dairy supply chain prevents local farmers from getting their wonderful foods to the public. A similar shortage of processing plants exists for small-scale farmers trying to raise local meat.

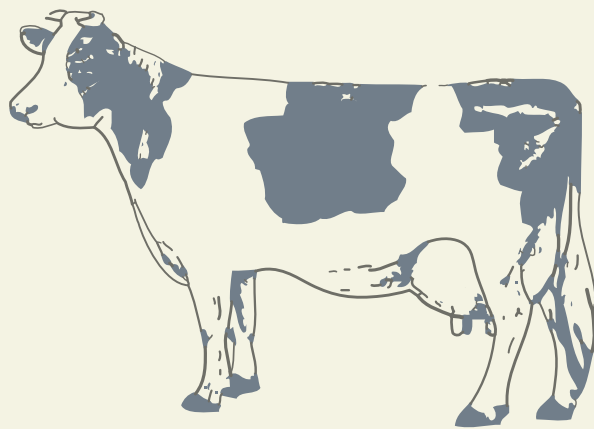
We need legislation and an increase in conscious purchasing by consumers at several levels to help overcome these obstacles.

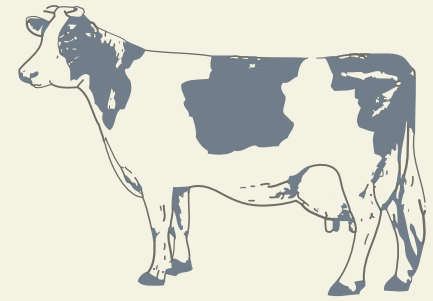
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Support your local dairy farmers

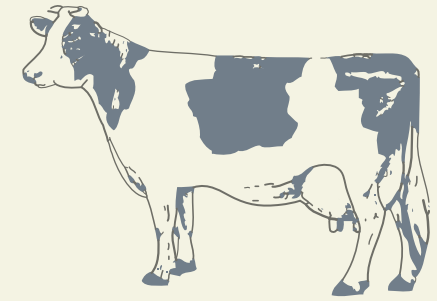
a guide from NOFA-NH





Choosing local dairy is
an excellent way to
support your community
and state!

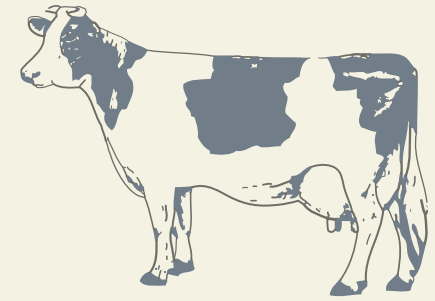
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Local dairies

- Conserve open spaces, grassland habitats, and biodiversity
- Make NH a beautiful place in which to live or visit
- Help create a more vibrant, self-sufficient region with varied work options related to producing, growing, and marketing the very foods that keep us alive and healthy

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Supporting local dairies can help reduce our dependence upon environmentally destructive and often unjust global food chains.

Choosing local helps reduce your greenhouse gas impact on the precious atmosphere!

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Local NH Dairy Farms

Dartmouth & Lake Sunapee Region

- McNamara Dairy (Plainfield)

Lakes Region

- Huckins Farm (New Hampton)
- Moose Mountain Farm (Brookfield)

Merrimack Valley

- Benedikt Dairy (Goffstown)
- Brookford Farm (Canterbury)
- Contoocook Creamery (Hopkinton)
- Morrill Farm Dairy (Penacook)

Local NH Dairy Farms

Monadnock Region

- Connolly Brothers Dairy Farm (Temple)
- Flying Cloud Dairy (Alstead)
- Manning Hill Farm (Winchester)
- Windyhurst Farm (Westmoreland)

North Country

- Naughtaveel Farm (Conway)
- Hatchland Farm (No. Haverhill)
- Springvale Farms/Landaff Creamery
(Landaff)

Seacoast

- Whippoorwill Dairy Farm (Kensington)