



Windsor Dairy News

September 10, 2009

Thank you for your continued support!

In This Issue

- Butter & Cream
- Where's the Beef?

Keep an eye out for:

- Newsletters
- Invoicing
- Goat Shares

We will have more information for you as we move forward on these and many other projects.

Contact Us

We love to hear from you! Please send your feedback, questions, comments and suggestions!

Come out to visit!

Tours weekly on Friday & Saturday at 3pm.

www.windsordairy.com
(970)674-0571

Dear Windsor Dairy Members,

We are pleased to announce the arrival of new cows!

Meg purchased a tiny herd of 100% grass-fed, certified organic cows from an Amish farmer in Iowa. Please welcome these new ladies to Windsor Dairy!

A "conventional" grain-fed cow produces 12 to 15 gallons of milk per day. Windsor Dairy's healthy, 100% grass-fed cows produce about 1/5 as much, averaging about 3 gallons per cow per day.

The heat of the summer combined with late lactation & being 100% grass-fed, August's yield was approximately 2 gallons per cow per day. I often joke with new share members that a cow share purchase is 1/21 of a cow (based on 3 gallons per cow per day). Now that we are down to 2 gallons per cow per day, you are the proud owner of more cow - approximately 1/14.

Even at the lower milk production, we have plenty of milk for shares. We are so thankful that these cows became available (it is a truly rare occurrence to find organic, 100% grass fed cows on the market) because we want to continue providing the delicious milk-intensive extras that we make each week while maintaining maximum milk nutrition. You can rest assured that we will never feed grain just to bump up milk production!

It takes 2 ½ gallons of milk to make one pint of cream or crème fraiche, and 3 gallons of milk to make one pound of butter.

Butter, cream and crème fraiche will be back on the scene soon!

Roast Today, Sandwich Tomorrow!

Our 100% Grass-Fed, Certified Organic Beef Herd (Red Angus & Tarentaise crosses) pastures on a beautiful piece of land in Bellvue, Colorado. Their lean meat has an extremely healthy fat profile (2-6 times the Omega-3 and CLA than that of conventional beef).

The tremendous demand for ground beef leaves us with many freezers full of roasts and steaks!

Our Boneless Roasts and Brisket are **ONLY \$8.00/lb.!** Bone-in Chuck and Arm roasts are **\$6/lb.** We are running a special on sirloin tip steaks at **\$8/lb & top round steaks at \$7/lb.** Member prices for Sirloin and T-Bone are between \$12/lb. You may also order by the ¼, side or full at a flat \$5.00/lb.

-Meg and the rest of us at Windsor Dairy

