

Frequently Asked Farm Questions

What products does your farm sell?

We sell a variety of products, all of which are produced from our farm, including, Grade A Goats milk, cheese (coming in 2009), USDA meat (lamb & Chevon), eggs, U-pick blueberries, jams, honey, seasonal U-cut flowers, wool fleeces, custom woolen yarn & blankets and other value-added products all available in our on-farm Country Store.



How do I purchase products from your farm?

Please visit the Grade A Milk page to learn more about purchasing milk from our farm.

If you are interested in purchasing an animal for breeding, 4-H, or as a family animal, please contact the farm for availability and pricing.

All eggs, USDA meat and value added products are sold from the farm store on an honor system. The store hours are Monday-Friday 10:00 a.m.-6:00 p.m. You are welcome to visit during those hours to make your purchases. We have provided instructions (posted on the refrigerator) and 'order sheets' for you to use to make your purchase.

U-pick blueberries are available during the appropriate season (generally mid-July through mid-August) again on a self-serve system. We will have instructions, buckets, containers for your picked berries and a scale available at the farm store during picking season.

Are your chickens free-range?

Our hens are provided a hen-house and run for their safety. Because we live in an extremely forested area, predators (such as coyotes, bobcats and raccoons) are ever-watchful for a quick chicken dinner. We make every effort to provide the hens with free-range time on a daily basis, however unless we are at the farm to ensure their safety that does not happen. Quality of life begins with providing a safe healthy situation for all animals. The hens have lots of room to scratch, peck and dust themselves, within their run. They are provided with grass clippings and vegetable matter as a regular part of their diet.

Do you sell veggies or are you a CSA?

We have chosen not to adopt the CSA model as our growing season is substantially shorter than veggie farmers in the Vancouver area. We do often have surplus veggies available that can be purchased from the farm store veggie stand as available.

Are you organic?

Our farm practices organic methods, but we have chosen not to seek organic certification. We utilize natural composted sheep and goat manure as our source of fertilizer and we utilize intensive rotational and multi-species grazing methods to ensure the health of our soils as well as our livestock. Our goal is to have a healthy farm which, in turn, will produce healthy farm-fresh food for our customers.

Do you sell your animals?

All of our animals must meet our production standards in order for our farm to remain financially viable. If they do not meet our high production standards, we consider selling them to appropriate homes as family milk-goats. Please contact the farm to if you would like further information.