

Redwood Hill Farm Is Named First Certified Humane Goat Dairy in the United States

Redwood Hill Farm has been quietly making premier artisan goat yogurt and award-winning cheese since 1968. But with sales increasing an average of 32 percent just in the last year, and more people enjoying this tangy, delicious alternative to cow dairy products, they are finally ready to tell the whole story: they not only make award-winning products but they boast the first Certified Humane Dairy in the country.

“We use a natural approach to animal husbandry, which we think translates into delicious goat milk cheese and goat milk yogurt.”

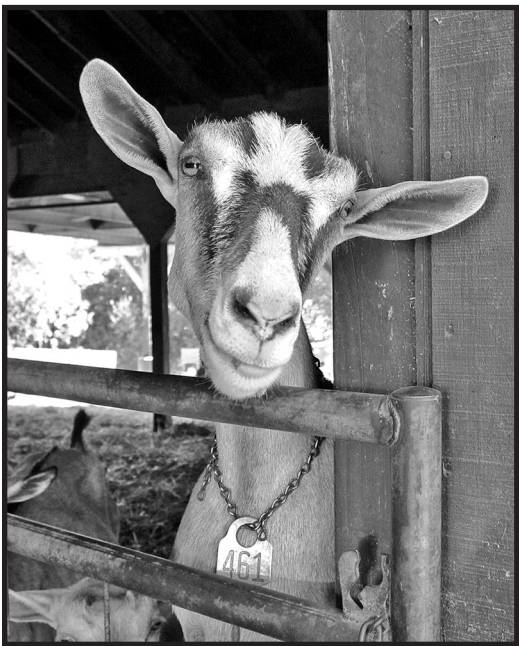
—Jennifer Bice, General Manager Redwood Hill Farm



* Meets the Humane Farm Animal Care Program standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

Unveiled in May 2003, the “Certified Humane Raised and Handled” (HFAC) label is now being used by 31 companies. The label assures consumers that a meat, poultry, egg or dairy product has been produced according to HFAC’s precise standards for humane farm animal treatment. Animals must receive a nutritious diet free of antibiotics or hormones and must be raised with shelter, resting areas and space that are sufficient to support natural behavior.

Goats, unlike sheep or cattle, do not tolerate rain or wind, therefore adequate shelter must be provided at all times to protect from inclement weather. Being social, gregarious animals, goats must not be kept in isolation, but housed within sight or sound of goats or other animals. Milking and shearing/clipping procedures must also meet HFAC standards.



Redwood Hill Farm has 300 dairy goats, including Alpine, LaMancha, Nubian, and Saanen. They are milked for production of goat milk cheese and goat milk yogurt. Jennifer is also well known as a goat breeder and judge of dairy goats at shows. Redwood Hill’s yogurt is widely available nationally through natural foods grocery stores, co-ops and independent retail outlets. Its cheeses are available in grocery stores throughout California, Oregon, Washington and various cities in the mid-west and eastern part of the United States. Redwood Hill also ships cheese directly to restaurants and individuals throughout the country.

For more information about Redwood Hill visit their website at www.redwoodhill.com

Hi, my name is Zimba
I am one of the 300 humanely raised dairy goats at Redwood Hill Farm. I would love to meet you at one of our next Spring Farm Tours! Write to me at www.redwoodhill.com for details and dates.

HFAC is a national nonprofit organization supported by the American Society for the Prevention of Cruelty to Animals (ASPCA), The Humane Society of the United States (HSUS), regional and local animal protection organizations, foundations and individuals. More information can be found at HFAC’s website, www.certifiedhumane.org.