

# Evergreen Acres Dairy - August Newsletter

## Highlights

- **Opening at a great store in Los Angeles starting on 8/13/2019....because we have the best products**
- **Why our Products ?**
- **New schedule for Bay Area deliveries starting 8/11/2019.**
- **Summer season new products: organic herbs, veggies and fruits**
- **Coming events cheese making classes and talks about why raw milk and what is kefir**

## Opening LA market now: you will find our products at Bristol Farms Natural Foods Stores

Bristol Farms is a leading edge "Natural foods" store who has approved Evergreen Acres as a new vendor **starting next week 8/13/19**. Bristol Farms started in 1982 and since then has received accolades as "best small market", with the "best deli", "best sushi", "best meat", and "best cooking school.". Next week we shall be delivering five products as listed below which will be demoed at 3 of their larger stores next week and demoed at all the stores over the next few weeks. We think this will help put them in a new "Best in Class for Dairy Products". The products will be available in 11 stores(see the store list below) starting the afternoon of 8/13. Please remember to bring your cooler with ice to get something special ....remember that raw foods contain natural active bacteria that are stable below 38 degrees Fahrenheit ,,,, email your feedback to us on how this is working.or not working for you. We can only improve if you give us your valuable feedback .

### Raw Goat Milk

#### Raw Goat Kefir

Fresh Goat Yogurt Custard : containing Cream Cheese, Fresh Goat sour cream, Goat butter, Pasture raised duck eggs, Honey, Vanilla

Fresh Plain Yogurt : containing cultured Goat Milk, Active Yogurt Culture

Fresh Yogurt with Cajeta : cultured Goat Milk, Active Culture, Goat Cajeta.

We also have a lot more products like Raw Feta cheese, Raw Cheshire cheese, Raw Goat Parmesan Cheese, fresh Chevre and Goat milk Mozzarella.will all be added to our menu and possibly be at stores in future deliveries,

Come and meet us at the stores at demo times, and try our samples...

First Demo 8/13/19 Tuesday 10am at the Beverly West store in West Hollywood

Second Demo 8/13/19 Tuesday 2pm at the Santa Monica Store on Wilshire Boulevard

Third Demo 8/14/19 Wednesday 9am at the Mulholland Store in Woodland Hills

More demo's will be scheduled for the following weeks till all 11 stores are up and running. demo locations and day/date times will be posted on our website....[www.evergreenacresdairy.com](http://www.evergreenacresdairy.com)

## Why is Evergreen Acres Dairy Best in Class?

Evergreen Acres Dairy has 36 acres of rolling range land pastures with rich organic natural soils now host to 8 acres of natural row crops pre-purchased by The Monterey Aquarium Restaurants. This is all under the guidance of their visionary chef Mathew Beaudoin who is winning awards for his partnering programs to deliver fresh organic produce from partner farms like ours directly to your table. Our Aged Raw Feta and duck eggs are used in all of the Monterey Aquairium 6 restaurants

We are the only Grade A dairy specializing in high butterfat creamy **Guernsey Goat** Milk in California and possibly the US.. We get a premium minimum 6 percent and higher "Sweet Goat Milk that is Guernsey....Not "Goatie" . We do this through controlled breeding and rescuing the Guernsey that is an endangered species in Europe and has about 30 breeders working to grow this breed in the US. We been cross breed with Nigerian dwarf for over 10 years. and successful add these

new herd of "Mini" Guernsey. We do this to produce high butterfat sweet milk rather than to produce a standard show goat breed. It is worth noting that about two years ago the Guernsey was recognized by the ADGA as a new dairy breed in the US.

So we claim we have the "**best goat milk on the planet**" and we challenge you to prove us wrong ...our customers agree with us ...

Goat milk in contrast to cow milk is almost the same as human breast milk, can be digested in 20 minutes, has a digestible vitamin A and because of the smaller molecular size butter fats makes a natural light energy drink. Unlike cow milk and because of the smaller molecules ,goat milk is naturally homogeneous and goat milk products can usually be frozen and defrosted without problems compared to cow milk that has to be homogenized by breaking up the molecular structure at high pressure. Freezing cow milk products ruins the consistency of the products.

Goat milk is also very high in lactoperoxidase that is a lactose and peroxide combination being used in some countries as a natural oxidation alternative to selectively limit growth of bad bacteria rather than killing everything using pasteurization. Goat milk has about ten times more lactoperoxidase than human breast milk and is one reason why raw goat milk is thought to be much safer.

### **We are the only Raw Goat Kefir Dairy in California.**

Evergreen Acres has developed its own natural process and cultures that people who grew up with goat milk will recognize as home grown Kefir. Because of the high butter fat content of our Guernsey goat milk, it also makes our kefir thicker richer and sweeter to taste. . For those of you who prefer a sweeter less tart Kefir we developed "Goatgirt ™ "which is a partially cultured young Kefir with a delicious yogurt like flavor. ...

Our Goat Milk products all have the signature of the high butterfat we produce. Our Raw Aged Feta is richer and creamier. We have a Mozzarella Fettucini that tastes like cheesy fresh pasta but has no pasta .....just a soft rich Mozzarella in a rich cheese whey sauce ...yummy. We have a stronger than Parmesan "Parmesan" with a Feta flavor that cooks so well and is also Raw and Aged for 2 years....

For those of you with a sweet tooth ..which includes me ....our sweets....Yogurt Cajeta with a caramelized topping that is condensed goat milk ...to die for and our Goat Yogurt Custard made from our pasture raised rich duck eggs and fresh tart yogurt....and honey from our hives.....also to die for ...the sort of desert you cant stop eating... but enough of that ....

By now you may have guessed we are not typical farmers. Jane, the chef behind all this has been in startups before and that is what our farm really is. Mike also from high tech and startups. Evergreen Acres is deliberately set up to be the best and not the biggest. Our techniques are innovative and we thrive on being the best and most natural. The small farm size is deliberate and our relationship with our livestock is intimate allowing the processes we use to be simple and effective. This is why people like our products. They are real and really good. **We know what we are doing.** Our next products include organic herbs, Mulberry trees, hawthorn berry bushes, Goji berries....and more healthy foods that will benefit humanity ...grown here ready to be harvested in fall.

## **Bay Area Deliveries to be rescheduled to include the LA deliveries**

[South Bay delivery schedule not change... still Friday.](#)

Most of our stores will now receive deliveries on Thursdays while we take care of our customers in LA. This is not going to work for the Three Stone Hearth that makes their in-house distribution on Wednesday and Thursdays so we plan to deliver to the SFO-East bay on Sundays till we are comfortable with LA shipments and people in a few weeks.

on Wednesdays we will not be at the Castro Market unless we can find people to cover this for us. So bear with us for a few weeks while we get LA up and running and then can go back to our previous schedule .

## **New Products coming soon ...**

We have started to get results from our new additions at Evergreen Acres ...plants from Jane's knowledge of organic Chinese Herbs and their health benefits and use in foods and medicines. Add to this fresh organic vegetables melons and squashes and fruits like flat peaches and you are going to see all these turning into Kombuchas and Jun drinks soon so ...watch this space . We just planted 800 mulberry plants for next season just to let you know.

We are planning to restart cook when we get time so Ginger Kefir beer/ Jun/ Turmeric beer/ cream cheese soup with tomato/ duck soup/ ZhongZi/ Chive egg pie... will be back ...we will update this on our website weekly...so sign up and get their first when new products arrive

## Coming Events in Dairy:

1> Why is Raw milk better? Why goat milk? Why Raw kefir?

Speaker: Mike Hulme

2> Cheese making: how to make Raw fresh Cheese and raw feta Cheese at home?

Speaker: Janet Locey and Gatte Hill bell Dairy goat farm

3> How to learn about your health? how to heal yourself with food? how to use Chinese herbs: Artemisia annua

Speaker: Jane Hulme

4> Veggie field Upick up days: come to pick up fresh juicy delicious Tomatoes (10 types ), also basil, squash, peppers,....

[send us email to show your interested about events and we will contact you asap.](#)



