



## **Bannister Oak Farms Policies and Procedures.**

To buy a share in the herd, you make a one-time payment per share. Additionally, shareholders pay a boarding fee each month for the feeding care of your cow/goat. Each share entitles you to a 1/2 gallon of cow milk, or 1 Qt of goat milk each week. You may buy as many shares as you would like.

### **Cow Shares (one time fee)**

1 Share:

1/2 Gallon = \$25

2 Share:

1 Gallon = \$50 etc...

### **Goat Shares: (one time fee)**

1 Share:

1 Quart = \$15

2 Shares:

1/2 Gallon = \$30 etc...

### **Boarding Fees:**

Since you own a share in the herd, you are essentially paying us to feed, milk and take care of your cow/goat. This fee is due every month.

### **Cow Share Boarding fee:**

1 Share (1/2 Gallon) - \$26/mo

2 Shares (1 Gallon) - \$52/mo

3 Shares (1 1/2 Gallons) - \$78/mo

4 Shares (2 Gallons) - \$104/mo

etc...

### **Goat Share Boarding fee:**

1 Share (1 Qt) - \$15/mo

2 Shares (2 Qt) - \$30/mo

3 Shares (3 Qt) - \$45/mo

4 Shares (1 Gallon)- \$60/mo

etc...

### **Signing the Agreement:**

We encourage everyone who wants to take part in our herd shares to come and visit the farm. We will go over the herd share agreement, and choose an available weekly pick up day and time in advance for retrieving milk.

### **Payment:**

Boarding/Maintenance (agistment) monthly fees must be paid at the first of the month or by prior arrangement. We accept cash or check, but cash is preferred.

### **Jar Etiquette:**

Herd Share Owners may either supply their own clean glass jars at time of share purchase, or buy new ½ gallon jars from Bannister Oak Farms at \$4.00 per jar, which includes screw cap and lid. Jars must be washed and cleaned before exchanging them for new milk. We will re-wash and sanitize all jars once more when they are returned. If you forget your jars when coming in for exchange you must purchase new jars.

(We know those jars are handy, but please do not use them for storage of any other food items, especially fermented foods like kombucha or lacto-fermented veggies)

\*If your milk is not picked up by the scheduled pickup day, Bannister Oak Farms is not responsible for providing fresh milk for that week. (If you cannot make your scheduled pick up date, please give us a courtesy call)\*

## **FAQ's**

### **What do the animals eat?**

The most important part of their diet is the pasture grass and alfalfa hay on which they graze all day. The pasture is not fertilized with any chemical fertilizer. While being milked, the cows are given a small amount of organic, non-GMO oats and barley (for starch requirements). They also receive mineral supplement free choice (available at all times). Our animals never receive antibiotics or growth hormones in their feed.

### **How should I handle the milk that is supplied to me?**

The milk supplied will be raw--that is, it is not heat-treated or pasteurized. It will be chilled; and you should take care that it remains so until you can get it home and into your refrigerator. If you have some distance to drive or stops to make before you arrive home, it is imperative that you make provision with insulated containers and ice or chillers to keep the milk at refrigerator temperature until you return home. Milk should be kept in a refrigerator for freshness.

### **How long does raw milk last?**

If milk is kept in a fridge set at 35 degrees, it should last for at least 7 - 10 days. If milk is not maintaining its freshness, here are a couple of things to consider:

~Be sure to monitor your fridge temp to ensure milk is being kept at 35 degrees (and don't keep milk in the door).

~Be sure to transport milk in a cooler with ice after picking up from the drop site.

### **What happens to my milk when I'm on vacation?**

We encourage you to let a friend or family member either enjoy your milk while you're away or freeze it for you so you can drink it when you return. Refunds are not given since the shareholder's cow still needs to be boarded, milked, and cared for even when the owner is on vacation and not receiving milk.

### **What happens if I decide I no longer want to continue in ownership of my milk share?**

You have no long-term commitment to the farm. Should you decide to discontinue participation in the herd share program, please let us know at least 30 days in advance if you are wanting to sell your share.

### **Do you have a website you recommend for further research about the benefits of raw milk?**

[www.raw-milk-facts.com](http://www.raw-milk-facts.com)

[www.westonaprice.org](http://www.westonaprice.org)

[www.realmilk.com](http://www.realmilk.com)

<http://www.rawmilkcolorado.org>

**Do you offer skim or fat free milk?**

No, we don't. The cream is an important fat for your body. It's fine to skim the cream off the top of the milk and use it for other recipes, but be sure the cream finds its way into your diet. We never recommend skimming the cream and throwing it out.

**Do you have any suggestions for milk that is a couple of weeks old and has gone sour?**

It's always good to remember that unlike pasteurized milk, raw milk gets better for you the older it gets. The probiotic properties in raw milk continue to multiply as the milk ages. (i.e.: the increased health benefits of yogurt) If you find that your milk is turning sour, we don't recommend throwing it out. There are many things you can make from sour or clabbered milk. A wonderful educational cookbook for learning how to use raw milk is Sally Fallon's "Nourishing Traditions."

If you have any other questions, feel free to contact us at [bannisteroakfarms@gmail.com](mailto:bannisteroakfarms@gmail.com)