



Welcome to Clover Valley Farms!

Our Vision: enhancing the quality of life for our community through farming practices that lead to better environmental quality and a rich array of whole foods, while keeping balance between work and things that keep us physically, mentally, emotionally and spiritually renewed.

Farm Story



We (Jeff, Cindy and May) began farming over 13 years ago to produce healthy, sustainable food for our family and friends. We soon realized that it was time to expand!

Since then we built a year-round solar greenhouse to grow vegetables, flowers and herbs, started a large vegetable garden, a currant and fruit tree nursery bed, restored our heritage apple orchard and planted a new one, and of course began raising chickens, turkeys, ducks and hogs not only for our own consumption, but to also sell directly to customers. Since 2005 our original flock of 50 birds has grown to over 500!

Today we own 5 acres of organic (non-certified) pasture for poultry and hogs and 3 acres in gardens, orchards and the greenhouse. It is important to note that although our production methods are completely organic, we are not USDA certified.

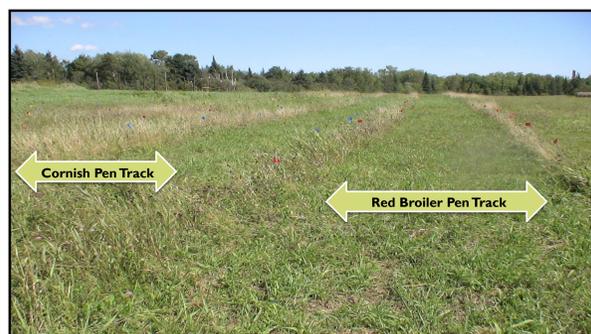
Pasture Rejuvenation

Through S.A.R.E. and MDA farm grants, we are conducting research on pasture rejuvenation using hog and poultry rotational grazing. By grazing our pastured poultry in “Salatin-style” pens, the animals not only fertilize the soil, but gain vital protein and nutrition by eating insects and fresh forage. For us, it means lush pasture and healthy soil which will nourish our animals year after year. It also adds to our profitability.

What does this mean for our customers? Healthier, tastier, organically raised meat!



Cornish Broilers in a Salatin pen to be pulled through the pasture. All pens are moved at least once a day to ensure that the chickens receive fresh forage and insects.



A picture from last summer showing the pasture after pulling Red Broilers and Cornish Broilers through the field. These strips of field are much greener and healthier than the control strips between them.

Products



the hogs enjoy a tasty treat of fresh fruit and veggie scraps!

the hens have access to plenty of open spaces to pick at the bugs and grass.

We offer a variety of organically produced, cruelty-free products to our customers, including:

- Farm Fresh Eggs
- Cornish Cross Broilers
- Freedom Range Red Broiler
- Stewing Hens
- White Pekin Duck
- Broad-Breasted White Turkey
- Pasture-raised Pork
- Rooster Feathers for fashion & fishing!
- Fresh Herbs
- Apples and Cider
- Currants and other small fruits

Coming soon! We hope to add a mix of value-added products like Muesli, pancake mixes, culinary vinegars, etc.

Interested in processing your own birds? Rent our mobile poultry processing unit for your own small-scale poultry enterprise.

Internship Opportunities

Interested in learning more about local, sustainable agriculture? Clover Valley Farms offers seasonal internships which includes on-site housing, meals, and a livable stipend. Gain hands-on experience living and working on our farm by caring for the animals, tending to the garden and greenhouse, working with our on-farm research, interacting with customers, processing the poultry, helping us develop new products, and much more!



Our 2011 interns Marcie and Phylcia had no experience farming but were interested in learning more about sustainable agriculture



No past experience is necessary, just the willingness to learn.



If interested, please contact us for more information!