

## Deerfield Farm

Deerfield Farm is located in Durham, Conn. The dairy produces a wide array of products that include milk in chocolate, strawberry and coffee flavors, yogurt in plain, vanilla and strawberry options, soft cheese in four varieties of herbs and gelato in five seasonal flavors. Products are sold to consumers at a store on the farm and The Local Beet, a green grocer in Chester, Conn. They are also by the chefs at Perk on Main, a high-end café and caterer in Durham.



The 20-cow Jersey herd has roots as a hobby for the Naples family and 4-H projects for the children more than three decades ago. Today, it is managed by Melynda Naples. The facilities and land are leased from the town of Durham, which constructed the picturesque red barn in the spring of 2005. The Jersey herd came to the farm a month later. From the beginning, it was Melynda's goal to process and market products from her cows direct to consumers; her dream became a reality in the summer of 2008.

Milk is processed on the farm in a state-certified processing room using a 15-gallon vat pasteurizer. The size allows Melynda to make small batches of several different products and provide the freshest product possible. Milk is bottled in gallon, half gallon, quart and pint-sized plastic jugs. Yogurt and cheese are also made on the farm. Milk from the herd is processed into gelato at the 80 Licks Ice Cream plant in Durham.

Deerfield Farm has been an All-Jersey producer-distributor since January 2010. Melynda uses the Queen of Quality® logo because it is eye-catching and encourages consumers to learn about the benefits of Jersey milk.

“The research provided by NAJ has been very helpful in reassuring customers that our product is unique, top-quality and more nutritious than other milk,” Melynda noted.

Deerfield Farm also markets Jersey veal that has been raised without the use of hormones or antibiotics and Jersey milk soap handcrafted at the farm. The farm store also sells products from other local farmers and craftsmen, including eggs, pumpkins and pottery. Meetings of the Jolly Ranchers 4-H Club are held at the farm Sunday afternoons in the summer to give young people hands-on experience working with animals.

The efforts are in line with Melynda’s overall goals for the farm, “I chose this because I believe in locally and sustainably-produced products and the benefits they bring to the farmer, the consumer and the environment.”

