



Lamb Farms

OUR FAMILY'S PASSION IS PRODUCING QUALITY MILK,
WHILE PROVIDING EXCELLENT CARE TO OUR COWS & THE LAND.

Winter 2015

Hi Neighbors!

Can you believe another year has flown by? At this point in the season, we take a moment to count our blessings, which are abundant. We had a good harvest and everyone on our crew was kept safe. Our cows are proving to be happy and comfortable by providing us quality milk, and our family is healthy and together on the farm. What more could we ask for? A stronger milk price would be nice in the new year, but other than that, life is good on the farm. Thank you again for your support of our family business! We appreciate those of you who have reached out to us with questions at times, allowing us to explain our decisions, and in some cases, show you around the farm. As always, our door is always open for you - we just ask that you give us a call so we can give you the time you deserve. We love being a part of this community and want to wish you all a very Merry Christmas and a healthy and prosperous New Year!

-The Lamb & Veazey Families

Big Farm. Big Family.

Our family farm has certainly grown over the years - in size, in cows, in people and in responsibilities. Leslie Lamb, known as "Grampa Lamb" to most of us, was a 10th generation farmer and the original owner of Lamb Farm. The farm technically started in Darien until it was taken through eminent domain to become part of Darien Lake State Park. But the state couldn't stop him from farming, so he moved to Oakfield in 1966 to what is now our home farm and established a partnership with his son, Gordon, where they milked 100 cows. Ten years later, Leslie and Gordon added Jim Veazey as a partner in the farm. Today, we have two generations and 13 family members involved in our blended family business. This arrangement allows each of us to have an area of expertise. The Lamb's tend to be cow people, and enjoy managing the herd and making sure all the ladies are in tip-top shape, while the Veazey's are crop people, making sure our crops are in order, that we have ample feed for our animals, and they also handle the farm office. Farming is a complex operation and we feel blessed to have so many talented people in our family to help steer our ship so that one day the next generation will have the opportunity to live this fulfilling lifestyle.

CONTACT US ANYTIME!

We want to hear from you!
Please let us know if you have
any questions about our farm,
or if there is anything we can
do to be better neighbors.

Contact:
Farm Office
585-948-5777
lambfarms@hotmail.com

Or find us on the web at
www.lambfarmsinc.net



Find us on
Facebook
"Lamb Farms"



We are family! Standing (L to R): Alicia Lamb, Kyra Lamb, Jonathan Lamb, Matt Lamb, Kendra Lamb, Karen Veazey, Jennifer Schnettler, Jeff Schnettler, Janette Veazey-Post, Jonah Schnettler, Mitchel Pangrazio, Kevin Veazey, Jeff Post. Seated (L to R): Claire Lamb, Gordon Lamb, Chloe Lamb, Peggy Lamb, Marlene Veazey, Travis Veazey, Jim Veazey, Cadence Veazey.

Farming in Winter

As we head into the colder months, we can't help but think back on last winter. The National Weather Service described the winter of 2014-2015 as "harsh with prolonged coldness and abundant snow". We agree! Some visitors ask how the winter impacts us on the farm, so we wanted to share a little with you here.

The winter started with a bang with "Snowvember". Bruce Walton of Walton Milk Hauling, who trucks our milk from Oakfield, had quite an experience during that storm. Bruce was hauling milk into the Sorrento plant in Buffalo and became stuck on the 400 when his truck couldn't go through the snow anymore. Bruce ended up stranded there for four days before the roads re-opened. Fortunately, a family living nearby allowed him to stay in their home. The snow was up to the windows of the milk truck, approximately 7 feet deep!

During that storm, our milk cooperative, Upstate Farms, dumped around 34,883 gallons of milk because milk trucks either couldn't get to the farm or couldn't get the milk into a processing plant. We were fortunate to be on the northern edge of the impacted area, so our milk was able to be picked up and processed at O-At-Ka in Batavia. We can't fail to recognize the local highway crews who do a great job keeping our roads passable, even in the worst conditions!

On the farm, while the cows handle the cold quite well, it's our farm team that works extra hard to keep everything running smooth! Beyond snow plowing, the cold weather brings additional tasks like thawing frozen pipes, trucks and tractors that don't want to start in the morning, digging out calf hutches, keeping ice off the cows' walkways, and the list goes on!

We truly appreciate the farm employees, milk truck drivers and everyone else who pitches in to keep the farm running, especially on the coldest of days! Fingers crossed for a milder winter this year courtesy of El Nino!

Some days it takes twice the time to do our chores due to snow and cold temperatures. Regardless of the weather, our commitment is to our animals and getting a safe and wholesome product to all of you. Here's Bruce's milk truck during that memorable November storm - it's barely recognizable. And to the right is little Chloe helping feed calves last winter - all hands on deck to help care for our animals.



Dairy Makes your Holidays Delightful!

Our taste buds know, you just can't beat REAL dairy products on your holiday table! It's easier than ever to make sure that the product you pull off the grocery store shelf is a real dairy product, made with milk from cows on U.S. dairy farms and without imported, imitation or substitute ingredients... just look for the REAL seal! And to know that that dairy product is made in New York State, just look for a plant code that starts with 36. To get you started, we hope you'll enjoy this family favorite recipe that uses lots of delicious dairy products!

Baked Potato Soup

- 2/3 cup Butter
- 2 Tbsp Finely Chopped Onion
- 2/3 cup Flour
- 7 cups Milk
- 4 large Potatoes (cooked, peeled, & cubed)
- 12 Bacon Strips (cooked & crumbled)
- 1 1/4 cup Shredded Cheddar Cheese
- 1/2 cup Sour Cream
- 1 tsp Salt
- 1/2 tsp Pepper

In a large kettle, melt butter and soften onion. Stir in flour; heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes. Bring to a boil, stirring constantly. Reduce heat; simmer for 10 minutes. Add remaining ingredients. Stir until cheese is melted.

Lamb Farms
6880 Albion Road
Oakfield, NY 14125

PRSR STD
ECRWSS
U.S. POSTAGE
PAID
EDDM RETAIL

Local
Postal Customer



A Holstein's spots are like a fingerprint. No two cows have exactly the same pattern of black and white spots. They are all unique...like snow flakes.