

## LOCAL PRODUCTS

We also carry a large and growing variety of locally produced products. You will find honey, maple syrup, spices, sauces, salsa, candies, soaps, and more all made right here in the Upper Valley! As the season progresses, we will also have fresh produce from the area. We hope to make your shopping experience as convenient as possible.



Look for our products at a growing number of stores and markets in the Upper Valley area.

We accept special orders for large quantities and special occasions. Please call for information.

[robiefarm@wildblue.net](mailto:robiefarm@wildblue.net)

## COME BY AND SEE US!



**FROM NORTH OR SOUTH:** take Interstate 91 to exit 16. Turn right onto Route 25 and proceed straight at traffic signal and over the bridge, leaving Bradford and entering Piermont. Turn right onto Route 10 South for approximately one mile. Robie Farm is on the right.

**FOLLOWING ROUTE 10 NORTH:** cross the town line dividing Orford and Piermont. We are the first farm on the left.

**COMING FROM PLYMOUTH:** follow Route 25 into Warren, and then turn left onto 25C. At the four-corners in Piermont, turn left (south) onto Route 10 for one mile. The farm is on the right.



# Robie Farm & Store



Raw Milk

Specialty Meats

Farmstead Cheese

Ice Cream

All Local Products

25 Route 10  
Piermont, New Hampshire  
(603) 272-4872  
[robiefarm@wildblue.net](mailto:robiefarm@wildblue.net)

## ABOUT US

**R**obie Farm is a small family-run dairy farm located on the banks of the Connecticut River in Piermont, New Hampshire. Six generations of Robies have farmed this property since 1870. As small family farms dwindle in number, farms such as ours are an increasing rarity. Robie Farm recognizes its responsibility to the planet and is actively reducing its ecological footprint. It is our goal to be an entirely sustainable and organic farm once again. We are now selling our all-natural farm fresh products at our store and at select local markets in the Littleton, Plymouth, and Hanover/Lebanon areas.

## MEATS

**O**ur finished dairy beef is from our own young dairy cows that are free from antibiotics and growth hormones. They are finished with three months of cornmeal to produce a more marbled meat. It is packaged locally where it is also weighed, frozen and USDA inspected. Our ground beef is exceptionally lean and tasty.

We also offer breakfast sausage made from our pigs. These animals are raised on whey from the cheese making process and other natural supplements. Many other cuts of both beef and pork are also available.

## MILK

**R**obie Farm offers whole, low-fat and skim raw milk in gallons and half gallons, as well as pints of cream. Our milk is regularly tested for bacteria counts and is antibiotic free. No growth hormones are used on our cows. Because our milk is not homogenized you'll notice that the cream rises to the top of the jug. Unlike pasteurized milk, raw milk sours but will not go rancid and has a surprisingly lengthy shelf life. Our herd (primarily Holsteins and Jerseys) is pasture grazed in the summer and cared for individually and as a herd in a humane way. They each have a name and a unique personality (some even have an abundance of personality!) We are a family farm, not a factory.

Raw milk not only has a fuller, fresher flavor than pasteurized milk, it is also currently receiving attention for its added health benefits. Recent studies are showing that children raised on raw milk have fewer health problems such as asthma and allergies. Also, many nutrients, enzymes, and bacteria that are important for healthy digestion are destroyed during pasteurization. For this reason, many lactose intolerant individuals may even be able to drink raw milk.

Sanitation hazards that made pasteurization necessary have now been minimized through modern milking equipment. Upon leaving the cow, the milk is drawn through a closed system of stainless steel pipes directly into the cooling/holding tank. All such equipment is washed and sanitized after each use, thus greatly reducing the risk of contamination.

**We are fully licensed and inspected by the State of New Hampshire as a Raw Milk Producer/Distributor.**

## EGGS

**A**ll of our eggs are from cage free or free-range chickens. We have partnered with some local farms in order to supply these farm-fresh eggs. We personally know the producers—these are well-cared for hens! They have comfortable nesting boxes and plenty of room to roam and scratch.



## CHEESE

**O**ur cheeses are made with our own raw milk in small batches then aged on wood right here on our farm. Currently we produce four types of natural rind cheeses:

*Toma* is a traditional Italian Alpine-style table cheese. It has an elastic body and a confident, but gentle nuttiness. Aged for 3 – 5 months. Also available smoked!

*Piermont* is one of our favorite cheeses. Named after the beautiful and uniquely diverse village in which it is made, this delicate yet tangy semi-soft cheese features both thoughtful impressions and pleasing undertones. Aged for 2 – 3 months.

*Swaledale* is a cheddar-type cheese, but should not be confused with the cheddars commonly found in the supermarket. It is a clothbound English farmhouse cheese that truly stands on its own. With a semi-dry texture and a long, deep finish, your taste buds will be drawn in and longing for another bite. Aged for at least 8 months.

*“Manch-vegas”* is our Yankee-friendly, cow-milk version of the Spanish cheese Manchego. Its initial strength of flavor suggests the sheep milk with which it is traditionally made but yields to a soft, pleasant, almost fruity flavor. Aged for at least six months. As with all artisan cheeses, remember to serve our cheeses at room temperature for best flavor.

## ICE CREAM

**W**e make homemade ice cream in small batches using only the highest quality ingredients. Flavors include Vanilla, Chocolate, Coffee, Custard, and many other variations. Seasonal favorites include Summer Strawberry, Strawberry Rhubarb Brownie, Blueberry, Raspberry Almond, and Pumpkin.



## BAKED GOODS

**D**elicious breads are baked fresh by daily by local artisans. Loaves of Anadama, Oatmeal, Shredded Wheat, Six Grain, Wheat Germ, and Rosemary Onion Rye breads are made with King Arthur flour and other premium products. Honey and molasses are used as natural preservatives. Also enjoy doughnuts as a perfect compliment to your morning cup of coffee.