

How To Find Kingbird Farm
 Open year round self-serve and
 by appointment

Kingbird Farm

9398 West Creek Rd.
 Berkshire, NY 13736
 (607) 657-2860
 Karma@kingbirdfarm.com
 www.kingbirdfarm.com

Kingbird Farm

Certified Organic
Vegetables
Poultry
Herbs
Eggs
Pork
 &
Grass Fed Beef



WELCOME TO KINGBIRD FARM
LOCAL HORSE-POWERED DIVERSE

We are a small, horse-powered farm on a forested hillside in Tioga County. This year we will again be offering a wide variety of organic poultry, meats, vegetables, and herbs.

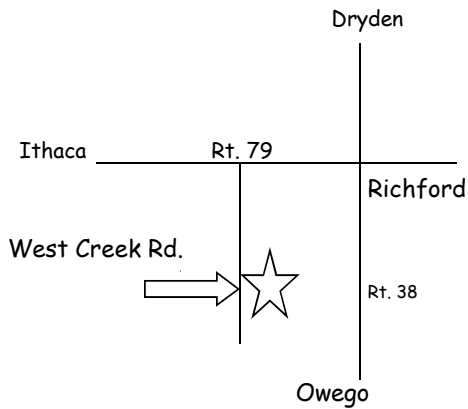
Our farming methods are based on a belief in diversified, small family farms with a respect for the land and the animals we raise on it. Our land is managed organically; increasing fertility with compost, controlled grazing, and natural minerals. No chemical or synthetic fertilizers and pesticides are ever used.



Our pork, poultry, eggs, vegetables, herbs, plants and pastures are certified organic by NOFA-NY Certified Organic LLC and all of our animals are fed certified organic feed.

PRODUCT AVAILABILITY

Eggs large and jumbo	Anytime
Available year-round on farm, at market, and Greenstar Co-operative Market	
Stew Hens, Broilers, Turkeys, and Ducks	Check Website
Beef cuts	Fall
Cuts avail. on farm by appt. & at market	
Pork cuts	Anytime
Cuts avail. on farm by appt. & at market	
Fresh Herbs	April-Dec.
Dried Herbs	Spring/Fall
Herb/Vegetable Plants	April-Aug.
Garlic/Shallots	July-Dec.
Cipollini Onions	July-Oct.
Potatoes	Aug.-Dec.
Tamworth Hogs	
Feeder Piglets	Spring/Fall
Registered Breeding Stock	Spring/Fall



Also find us at
 The Ithaca Farmers' Market
 Steamboat Landing
 Saturdays, April thru December

**Nurturing land and livestock
 for over ten years**



2009 Growing Season



Stall #64



The Ithaca
Farmers'
Market

Kingbird Farm Certified Organic Poultry

Kingbird Farm offers eggs from hens raised free-range on pasture and fed high quality certified organic feeds.

Our laying hens are raised from chicks on our farm and introduced to pasture as soon as weather permits. During the growing season they are rotationally grazed on certified organic pasture around an open-air hoophouse shelter. When the weather turns foul the hens are moved to a spacious greenhouse near the barn with access to the outdoors. They spend the winter on a deep composting pack that they can scratch while the composting heat keeps them warm. The hens receive only certified organic feed, alfalfa hay, and free-choice supplements (grit, oyster shell, kelp). The eggs are hand-collected, cleaned, and packed on farm and delivered to market immediately.



Meat Birds

This year we will be raising a limited number of broiler chickens, ducks, heritage turkeys, and stew hens. These birds will be Certified Organic and raised free-range on pasture throughout the summer. Please check our website for availability.

Certified Organic Pork

On Kingbird Farm our pigs are raised from farrow to finish free-range on pasture in the summer and in deep-bedded outdoor pens in the winter. They are fed exclusively on local certified organic grains and alfalfa hay and grazed on certified organic pastures. We start with our own rare heritage breed Tamworth piglets born on the farm and raise them organically with wholesome feed, fresh air, green forage, and respect.



At market size they are taken to a Certified Organic butcher just south of us in Pennsylvania. They are handled and processed with care. Fresh cuts are wrapped and frozen to our specifications for quick delivery to market. Hams and bacon are brined in sea salt and organic sugar and traditionally smoked. Our broad selection of fresh and smoked sausages are made with organic herbs and spices.

Certified Organic Feed

Kingbird Farm uses and sells certified organic feeds from Lakeview Organic Grains in Penn Yan, New York and other local growers. As organic feed continues to rise in price and becomes more difficult to obtain we strive to purchase locally grown grains. We are dedicated to supporting our local, organic grain farmers and believe that selling local meat means feeding only local grains.

Grass Fed Beef

Kingbird Farm is proud to offer all natural, entirely grass fed beef raised on certified organic pasture.

We cross our hardy Scottish Highland cows with a Red Angus bull for hybrid vigor and delicious beef on an all forage diet. They are grown slowly and naturally on only grass and hay. They spend the grazing season on rotationally managed pastures and they winter outdoors with our workhorses eating local grass/legume hay.

At approximately 18 months the beef cows are processed by a our Certified Organic butcher. They are handled and processed with care.



Vegetable Crops

We grow a select variety of crops in our certified organic fields. Our soils are protected by cover crops, our plants nourished with compost, and cultivated with horses. This year we will offer the following storage crops:

Garlic * Onions * Shallots * Potatoes



Certified Organic Herbs



We offer a wide variety of high quality culinary herbs from our certified organically managed beds. These herbs are nurtured with rich compost, moisture conserving mulch, and careful hand cultivation. They are available by the freshly cut bunch, potted plant, or packaged dry for winter cooking. Also available are herbal teas, naturally scented potpourris, wild mushrooms, medicinal herbs, and catnip.

Anise Hyssop	Lavender	Sage
Basil, Purple	Lemon Balm	Savory
Basil, Genovese	Lemon Grass	Shiso
Basil, Lemon	Lemon Verbena	Sorrel
Basil, Thai	Lovage	Sweet Marjoram
Bergamot	Milky Oat Tops	Tarragon, French
Calendula	Mint, Apple	Thyme, French
Catnip	Mint, Chocolate	Thyme, Orange
Chamomile	Mint, Mountain	Thyme, Oregano
Chervil	Mint, Pepper	
Chives	Mint, Pineapple	Cayenne Pepper
Chives, Garlic	Mint, Spear	D'atil Pepper
Cilantro	Mountain Mint	Habanero Pepper
Clary Sage	Oregano	Paprika Pepper
Dill	Parsley	
Epazote	Rosemary	<u>Plus Many Others</u>
Fennel		
Holy Basil		

For a complete listing of our Certified Organic Herb, Pepper, and Tomato transplants see our plant brochure

