



Cricket Creek Farm

Williamstown, Massachusetts

Cricket Creek Farm is a small grass-based dairy located in Williamstown, MA. Nestled on the slopes of the Taconic hills, the farm, which traces its roots to the 18th century, consists of over 500 acres of rolling fields and woodlots, old apple orchards and a sugarbush. Dick and Judy Sabot purchased Cricket Creek Farm in 2001. Jude, who has a certificate in Artisanal Cheese Making from the University of Vermont, worked hard with her husband to establish Cricket Creek as a viable working farm. Dick Sabot passed away in 2005, and the farm is very much a testimony to his vision and enthusiasm.

Artisanal cheese has been the primary goal at Cricket Creek Farm since they began grass-based farming in 2001. They have a state-of-the-art cheese making facility and are exploring new cheese products. Cricket Creek Farm is also certified by the State of Massachusetts to sell raw milk on-site. In addition to raw milk and artisanal cheeses, the farm also sells raw butter, farm fresh eggs, grass-fed beef, and breads, cookies and pastries.

The farm has been certified humane by Humane Farm Animal Care, which requires a nutritious diet without antibiotics or hormones, sufficient space, shelter, and gentle handling, and humane animal care. The farm's management adheres to organic standards in the care of their land.

In many ways, Cricket Creek Farm serves an outstanding example of the revitalization and viable return to smaller scale, humane, and community-oriented local agriculture. Their mission is to continue the tradition of the small family farm and, in doing so, act as stewards of the land. They seek to raise healthy, content animals in an environmentally sustainable fashion, produce high-quality dairy products, and serve as valuable members of their community.

