

## Sidehill Farm

Ashfield, Massachusetts

**F**ounded in 2001, Sidehill Farm is a 64-acre farm located in the Berkshire hilltown of Ashfield and owned and operated by Amy Klippenstein and Paul Lacinski. Sidehill's owners started out as dedicated gardeners, growing heirloom tomatoes, fresh greens, herbs and other foods. Today they cultivate three acres of their land and produce more than 30 vegetable varieties for local markets and restaurants.



### Adding a Dairy Operation

Sidehill began making yogurt in 2008, and it quickly became the farm's biggest selling product. Wild Oats sells five flavors of Sidehill yogurt: whole milk maple; whole milk and low-fat vanilla; and whole milk and low-fat plain. If you like your yogurt mild and creamy, we think you will love Sidehill yogurt.

### Creating Great Yogurt From the Ground Up

"We believe that the best way to produce tasty and healthy yogurt is to start with excellent milk, and the best way to do that is to raise healthy, happy cows," says Paul.

Sidehill's herd of 35 grass-fed Normande and Canadienne cows are milked seasonally, from March to December, giving Amy and Paul and "the girls" a break during the winter months. Their cows eat certified organic pasture in the spring, summer and fall, and hay cut from those pastures in the winter.



Sidehill Farm uses certified organic extracts and fruit to produce its flavored yogurts, and sweetens its yogurt with real maple syrup that is produced locally. "These are all ingredients that we feel good about and enjoy eating. And we feel good about using them in the products we sell," concludes Sidehill yogurt maker and yogurt lover Paul Lacinski.