

Life Lived on 'Point' in Connecticut

*Written by David G. Kmetz
Photography by Scott Erb and Donna Dufault*



Devon Point Farm in Woodstock, Connecticut, is home to a new breed of American farmer. It is not an inherited farm. It also isn't owned by a corporation, leased from a trust, or sponsored by an endowment. The owners, Patty and Erick Taylor, are self-financed (savings from their corporate-world earnings prior to building their farm four years ago), and now they live solely off of what they produce. Their existence is squarely dependent upon the quality of the product they provide for their customers.

The farm is immaculate, warm, inviting and everything you would imagine if you could paint the picture perfect place to grow food—a far cry from the abandoned farm property it was four years ago. At that time it was completely covered with brush, saplings, invasive species, dead apple trees, and old farm machinery. In just four years this husband-and-wife team managed to clear 60 acres of pastures, install five miles of fence for their Devon cattle, build a home, carve out of the woods the timbers used to build an amazing post-and-beam barn, plant 11+ acres of vegetables for their all-natural CSA Vegetable Farm Share program, and deliver their second child in their home. Phew! Sound like pioneers to you?

The Taylors' motto is "Know Your Farmer, Know Your Food." Devon Point's 100% all-natural, grass-fed and grass-finished beef has no antibiotics, no hormones, and no grain, and it's only available for purchase on the farm. Their CSA Vegetable Farm Share Program's healthy vegetables (over 35 varieties) are grown without synthetic pesticides, fertilizers, or herbi-

cides. The Taylors' CSA has expanded membership each year and the program will feed up to 200 families this season.

In addition to high-quality food, Devon Point Farm also offers visitors an amazing experience. The fields abound with the sounds of children laughing and crunching down a freshly picked snow pea and the distant melody of mother cows calling their young. From the mouth-watering heirloom tomatoes to purple carrots, you will always find something special during a visit to the farm, including a summer farm camp for kids and a pick-your-own Pumpkin Patch in the fall.

This brings us to the 'Devon' in the name Devon Point Farm. The Cattle raised by the Taylors hail from Devonshire, England. They're as rich in history as they are in flavor, making them the finest grass-fed beef money can buy. The Devons' secret lies in the genes of the cattle: They can fatten on a traditional diet of grass and forbs during the growing season and survive harsh winters off their fat reserves. Devon Point's cattle thrive on grass, sunshine, clean water, and fresh air; at Devon Point Farm, that's all they are given. Beef raised the natural way has health benefits, given that it contains omega-3 fatty acids, vitamin E, healthy (and tasty) fats, and anti-cancer compounds called Conjugated Linoleic Acids (CLAs). Devon cattle are a tri-purpose breed, making the best oxen, producing high butterfat milk sought after by cheese makers, and grass-fed beef so distinguished that in England, the finest restaurants serve "Red Ruby Devon" Steaks. It's no surprise, then, that the Pilgrims brought them to the New World.

So, when you take your next bite of beef, consider how you can best nourish your body, soul, and community. Devon Point Farm is truly a bright spot in the rebirth of small-town America and healthy eating. **F**

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Devon Point Farm will offer a harvest dinner in August 2012. They invite all foodies to enjoy a "farm eating" experience that showcases the food they produce. For details please visit their website.

Devon Point Farm

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Patty Taylor



Lexi, 6 yrs old



Interns, Tara Tranguch, Abbey Percibal with owner Patty Taylor



Julia, 3 yrs old

