

2007 Conservation Farmers 2of the Year – FCSWCD Cooperators of the Year

Kathy and Liam Trodden, of Second Chance Farm, of Avon, were selected as the 2007 Conservation Farmers of the Year by the Franklin County Soil & Water Conservation District's Board of Supervisors. They own and operate Second Chance Farm with approximately 20 acres of pasture fields and Longfellow Creamery, both located at 20 Maple Lane, Avon.

While the Troddens have owned the Avon location since 1971, farming is nothing new to them. Liam grew up on a small farm in Ireland. And Kathy owned and operated a catering business on Nantucket Island for over 20 years. When they met, Kathy's love of cooking and Liam's interest in organic farming created a perfect match.

Longfellow's Creamery and Second Chance Farm, LLC., was established in 2001 after the Troddens purchased 57 acres along the Sandy River. Today, it is a Maine Organic Farmers and Gardeners Association certified organic, grass-based farm producing beef, veal, pork, farmstead cheese, raw and organic milk, organic yogurt and butter, fiddleheads, maple syrup and baked goods including wood-fired old world breads.

The Creamery, named for its location in the heart of Maine's Longfellow Mountains, produces farmstead artisan cheeses and other dairy products. Their cheeses are named after different mountain peaks in the region including Bigelow Blue and Tumbeldown Tomme and their signature aged cheddar cheese, Longfellow's Serenade.

As a small, family owned farm, the Troddens treat their animals with special care making sure each one has a humane, stress-free environment. Their cows never are given growth hormones, antibiotics or animal by-products. The pigs, goats and veal calves are treated with that special care, as well. Therefore, it is no surprise that the Troddens would incorporate conservation practices into their organic farm, including

- Developing comprehensive nutrient management plan, finished in December 2005.
- Drilling well and water tubs, completed December 2005.
- Putting in approximately 9,400 line feet of permanent fencing in 2005 and 2006, resulting in livestock being fenced away from streams and wet areas.
- Implementing nutrient management and rotational grazing practices every year.
- Building a manure storage facility and a concrete feed lot pad, completed in 2007.

Kathy, who became a cooperator with the district in August 2007, says she and Liam are honored at being cited for their conservation efforts. However, they are just conducting practices that demonstrate their dedication to being a local source for the finest quality grass-fed organic beef, veal, pork and dairy products. The Troddens invite people to call ahead to visit or come by and watch one of their cheese-making demonstrations on Mondays from 10 am to noon in July, August and September. To learn more, visit their website at www.longfellowscreamery.com, email them at info@longfellowscreamery.com or call 207-639-2074.

