



Granby Organic Dairy & Beef becomes SPCA Certified!

"We try to let our animals live as peaceful and normal a life as they would without us humans in the picture."

For Rick and Vickie Llewellyn, this has been their philosophy since they first started raising animals, over 25 years ago.

The Llewellyns have been long-time believers in the BC SPCA and its SPCA Certified program, so it's no surprise that they applied for certification when they recently completed construction of their new farm, Granby Organic Dairy and Beef, located in Grand Forks, BC.

"This farm's name alone tells us something about how unique it is and how committed the Llewellyns are to the welfare of their animals," says Alyssa Bell Stoneman, farm animal welfare coordinator for the BC SPCA. "It's very rare to have a farm raising both a dairy and beef herd at once, and we're thrilled to have them in the program."

"Bull calves are of relatively little use to dairy farms, and, as a result, they are generally sold off the farm for beef or veal production," says Geoff Urton, animal welfare coordinator for the BC SPCA. "These calves usually have to endure the stress of transport and sale at auction at a very young age."

It's for this reason that the Llewellyns' decision to keep bull calves on-farm

and raise them for beef was so welcome. By raising both herds, the Llewellyns are able to maintain control over the standards of care for all animals born on their farm. Granby's dairy cows are raised under the SPCA Certified Standards for Dairy Cattle, and any bull calves born from a dairy cow are raised under the program's Standards for Beef Cattle as part of the farm's beef herd.

"When people think of Jersey cows, they tend to think of milk and cheese," says Vickie Llewellyn. "But few people realize that you can have high quality meat from grass-fed Jerseys."

The Llewellyns have worked hard to develop a market for grass-fed Jersey beef and have found a strong local following. "And there's no reason

this cannot be practised everywhere," asserts Rick.

In fact, on a recent trip to Europe, the Llewellyns had many interesting discussions with farmers about their bull calf market. For instance, on Jersey Isle (which is part of the Channel Islands) Jersey bull calves are commonly raised for meat as no other breeds of cattle are permitted on the island.

Building Granby Farm from scratch gave the Llewellyns the opportunity to

Continued on page 2...

"When people think of Jersey cows, they tend to think of milk and cheese. But few people realize that you can have high quality meat from grass-fed Jerseys."

PAGE 2:

... Granby Organic Dairy & Beef *cont.*

... Vale Farm products available in stores across BC

PAGE 3:

...Events and Fundraising Update

plan for the ultimate in animal welfare. All farm facilities – including the milking parlour, holding corrals and head gates – were designed to minimize stress to the animals and allow them to fulfill their natural behaviours.

These committed farmers practise low-stress handling techniques on all their animals, including the beef herd. They have never branded the beef cattle or used electric prods, and they also eliminated the need to dehorn their beef cattle by choosing to raise a polled breed (a breed of animals that naturally do not grow horns).

For their dairy herd, the Llewellyns continue to be leaders in animal welfare, by following the SPCA Certified Standards, which incorporate recommendations from UBC’s Dairy Education and Research Centre, a world-class research facility located in Agassiz, BC.

Dairy calves are group-housed, allowing normal interactions for these very social animals. The dairy cows are also given free access to hay and are pastured throughout the spring, summer and fall and have access to outside areas even

in the winter months on the well-drained land available to them in Grand Forks.

Instead of culling old dairy cows, the Llewellyns ‘re-tire’ them from dairy production and let them live out their natural life on the farm. The elder cows even raise their own calves as long as they are able.

The Llewellyns also routinely observe animal behaviour (such as tail swishing and head shaking) to monitor animal discomfort and annoyances that might be caused by insects, heat, or other environmental factors.

Their beef is mainly marketed through Vale Farms, but is also available directly from Granby Farm.

To purchase directly from Granby Farm, contact them via:

Email: granbydairy@xplornet.com

Ph. (250) 442-8683

Fax (250) 442-8737

To purchase their beef through Vale Farms, see below.

Vale Farms Grassroots Beef Available Across BC!



SPCA Certified beef from Vale Farms is now available in more stores than ever! See sidebar for a complete list of stores selling their beef, which is also

grass fed and certified organic.

Vale Farms Grassroots has been SPCA Certified since 2005 and offers products year-round.

In addition to buying their meat in stores, their products are also available direct from the farm. Visit their website for more information and be sure to sign up for their seasonal e-newsletter, which features great recipes, brief articles and book reviews!

Website: www.valefarms.com

Email: valefarms@telus.net

Ph. 1(866) 567-2300

Oliver
Super Valu
The Sonora Room

Kamloops
Nature’s Fare
Markets

Penticton
Whole Foods Market
Nature’s Fare Markets

Revelstoke
PT Farm Market

Westbank
Nature’s Fare Markets

Burns Lake
Health In Order

Vernon
Nature’s Fare Markets

Salmon Arm
Shuswap Health Foods

Kelowna
Sunshine Market
Lakeview Market
Nature’s Fare Markets - Cooper Rd.
Nature’s Fare Markets - Lakeshore Rd.

Celebrate World Farm Animals Day on October 2!



Are you up for a challenge? Or three?

It's World Farm Animals Day on October 2, and in the spirit of that event, the BC SPCA is challenging consumers to do their part to promote higher standards of humane care for farm animals.

The BC SPCA's three-part challenge for consumers is:

Buy cage free eggs. Types of cage free eggs include free run, free range, SPCA Certified and Certified Organic.

Choose SPCA Certified products. A product with an SPCA Certified label comes from a farm that follows prescribed standards of farm animal welfare. For a list of SPCA Certified producers as well as retailers who sell their products, visit: www.sPCA.bc.ca/farm/participants.asp

Write to your retailer. If you can't find SPCA Certified meats, cheese and eggs in your local grocery store, download a customer request form from our website to give to the store's manager. This easy-to-download form is available at www.sPCA.bc.ca/farm.

Great Events of 2008!



This year's *Paws for a Cause... Walk for the Animals* was a great success raising more than a million dollars in revenue (and still counting)! Congratulations to all fundraisers and a special thanks to those who donated directly to The Farm Animals team, which raised over \$2,500. This money goes directly to farm animal welfare initiatives.



The BC SPCA once again participated in *Feast of Fields*, and this year served the first ever SPCA Certified scones!

These scones featured SPCA Certified eggs from Rabbit River Farms and SPCA Certified cheese from Little Qualicum Cheeseworks. Thanks to both producers for their generous donations which made these popular scones possible.

For detailed information on the BC SPCA Farm Animal Welfare Department, please visit www.sPCA.bc.ca/farminfo or contact:

BCSPCA
1245 East 7th Avenue
Vancouver, BC V5T 1R1

604-681-7271
1-800-665-1868
farminfo@sPCA.bc.ca

