

3 Reasons to support



DREAMING COW
new zealand style artisan yogurt
happy cows, amazing yogurt

one

Dreaming Cow is both Local and Highly Eco-Conscious

Despite our international influences, Dreaming Cow is located right here on our Family Farm in Pavo, Georgia. Our Family has been grazing dairy cows in South Georgia since 1994, and we take our role as land stewards very seriously. In fact, commissioned studies through UGA and the NRCS have determined that the nitrogen leaching on our Farms is much less than a conventional American dairy farm. We also participate in soil erosion prevention programmes and biological pest control case studies in our constant endeavor to care for our land.

We take our packaging seriously! Our new yogurt cups use 40% less plastic than a conventional 6 oz cup and is held rigid via a recyclable cardboard label, and all of our sampling cups are made of bagasse (sugar cane fiber) and our sampling spoons are made of fast growing birch wood. Also most of our ingredients are either organic or locally sourced, such as raw organic amber agave nectar or our honey from The Savannah Bee Company. And we're always all natural, every time.



This is us giving a tour of our farm and our factory right here in Pavo, Georgia.



This is our new cup that uses 40% less plastic.



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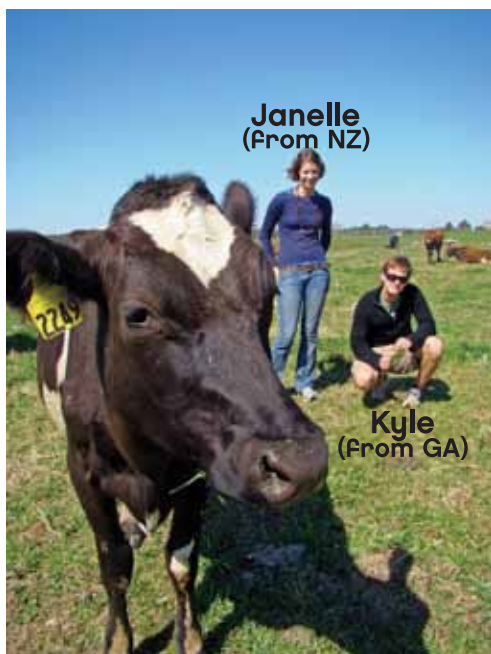
Dreaming Cow is truly Farmstead artisan.

Being Farmstead means we have complete quality control of our product starting with the soil our grass grows in, to the happiness and wellbeing of our milking girls, and all the way to the Freshness of milk we use for our yogurt.

Our milk is pumped over directly from the dairy barn, avoiding any fossil fuel waste for transportation, and our yogurt is made fresh every morning. Our processing ethics are based on our own love of clean, wholesome foods, and we do not use any stabilizers, gums, preservatives, added hormones, or refined sugars. How many yogurts on the shelf can make these claims?

And all of our development is done in-house (by us!) to reflect our values as processors and our dedication to our craft and our supporters. In fact, it is our supporter base that determines what flavors are developed and launched based on their feedback we get at various farmer's markets and through our Facebook page.

We label our yogurt as a New Zealand-style cream top. We were fortunate enough to work with a small artisan producer in the South Island of New Zealand, and brought back the same clean cream top concept to our family's own grass-based dairy here in Georgia. There is nothing else like our yogurt, and people love it!



Let cows be cows and artisans be artists.



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three

We are one of only a handful of grass-fed dairy processors nationwide. And we can ship interstate!

85% of the cow's milk made in America comes from grain-fed cows. This is a problem because cows are ruminants and have not evolved to eat grain. When cows are properly fed year-round green grass instead of the highly processed grain diet, the milk yielded is a much higher quality and contains all sorts of amazing fatty acids such as Omega-3s and Conjugated Linoleic Acids.

The milk isn't the only thing improved since well managed grass-fed cows are healthier, have less disease, and live longer happier lives. Dreaming Cow prides itself on having the most contented cows in America, and that's an ethic we will always stand by. Cows in our system live upwards of 15 years, cows in confinement often only last a few years before they burn out and are sent to the hamburger mill.

As consumer demand continues to grow for grass-fed dairy and all the benefits it brings, Dreaming Cow will be there to assist you in meeting that demand. We are primed to grow, and with three grazing dairies and heaps of processing knowledge to boot (Sweet Grass Dairy is also one of the Family businesses), we will eventually provide other grass-fed dairy products.

Dreaming Cow is also completely insured, FDA regulated, and we have a HACCP plan.



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