



FROM OUR FARM TO YOUR KITCHEN

Brookside Farm

Gardiner, NY

brookside-farm.com

Drew and Sharon Sycoff keep their animals moving--the cows and the chickens ramble on fresh pasture everyday. Their animals are also free of antibiotics and hormones, and the farm is in the process of getting organic certification.

Sharon Sycoff grew up as a farmer's daughter in South Carolina and then left for the skies of adventure as a flight attendant. Her return to the farm began in New York City.

"I met Drew when we were both living in Manhattan. I'm not a city girl, and he grew up near all the potato farms on Long Island, so he knew a more country life, too," she explains. One day while driving the back roads upstate, they decided it was time to find some land and put down rural roots together.

What they found was 169 acres with a "ton of work to be done." Their first major project was to fence in the property, so their original herd of three cows, eleven hogs, and 1,000 chickens would have roaming space. Since the start, the Sycoffs have kept their animals moving--the cows and the chickens ramble on fresh pasture everyday. Their animals are also free of antibiotics and hormones, and the farm is in the process of getting organic certification.



"These really are the best eggs you'll ever have."

- Sharon Sycoff

And the rewards aren't only in taste: Eggs from hens in pasture have 3 to 6 times more Vitamin D than from hens in confinement.

- Source: Mother Earth News pastured egg nutrient tests, October 2008

Now the Sycoffs have three children, ages 2, 4, & 6, and their farm roots grow deeper everyday. "My favorite thing about being a farmer is that my kids get to have this life. They understand the process of raising animals and how to do it right. I love that - that and the food," she says.



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