



Food from greener pastures

A close-up photograph of a young brown and white cow calf standing in a lush green pasture. The calf is facing left, its head down as it nurses from its mother, whose body is partially visible on the left. The background shows a white fence and a building, suggesting a farm setting.

THE FARM

Erba Verde Farms is a pasture-based farm specializing in the production of organic poultry, pork, veal, milk, and eggs. Located in East Aurora, our farm is dedicated to producing food that is superior in nutrition and taste with the greatest amount of positive environmental impact possible.

Our animals are raised humanely with access to fresh air, clean water, and room to roam. They are fed certified organic grain as a supplement to their diet when needed. That's because we believe that all great food starts with healthy, happy animals that spend most of their lives on grass grown in healthy soils – the name Erba Verde actually means “green grass” in Italian. We raise great grass, and the animals do all the rest!

PRODUCTS

MILK

The centerpiece of our farm is the milk herd share. We manage the herd and provide milk to our collective owners at several pickup locations around Western New York. We milk Jersey and Jersey/Holstein cross cows because they are well suited for this region and produce creamy, delicious, fresh milk.

CHICKEN

If you have never tasted organic poultry raised on pasture, you don't know what you're missing. Our birds' incredible taste is due to the healthy environment and activity that are part of their everyday routine. Poultry is harvested the day customers pick it up or frozen immediately.

EGGS

Egg-mobiles that carry 150-200 free-roaming laying hens follow our dairy herd, moving every three days just behind the cows. The hens produce eggs of superior quality largely due to the diversity of the birds' diet – their yolks are firm, bright yellow, and almost buttery in flavor.

PORK

Our pigs live out on pasture and move to fresh grass regularly to help them stay clean and healthy. A pastured pig does what God intended for it to do – root, dig, and run. The result is savory organic pork that is well-marbled and darker in color.

VEAL

Male veal calves from our dairy herd are raised by their mothers for three to four months with 12-hour nursing access. Mother-suckled veal is humanely raised and results in cuts that are wonderfully tender and richly flavored.

We deliver our products to several locations including Ellicottville, Buffalo, and Clarence, and offer monthly billing for your convenience. To purchase products or sign up for our milk share, email us at info@erbaverdefarms.com or give us a ring at **(585) 365-3612**.



THE FARMERS

Bryan has spent his whole life learning farm management while growing up on a dairy farm that his father has run for more than 40 years, earning a degree in Animal Science from Cornell University, and amassing a management resume that includes two dairies and two restaurants.

Amy spent more than ten years as a marketing and advertising executive before moving to the farm, where she continues to freelance as an account planner for local ad agencies and has consistently grown the farm's customer base through smart, well-planned customer communication. Coming from a large Italian family that instilled a life-long love of cooking fresh, delicious food, Amy grows many of her own herbs and vegetables right outside her busy kitchen door.

Together, Bryan and Amy have spent the past five years raising a family, raising good food, and raising the bar on locally and sustainably produced food in Western New York. Their shared passion for this work finds them visiting and networking with other local farms, reading work by author-activists such as Michael Pollan and Joel Salatin, and extolling the virtues of bright yellow, sweet cream butter from their farm.





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