

Miles Smith Farm

Approved Farms

We raise our own cattle and purchase cattle from farms that follow the Miles Smith Farm Quality and Welfare Standards to provide humanely raised, healthy beef for everyone. New England has a wealth of small cattle farmers who have the betterment of the environment and the health of the animals in mind.

These farmers care for their cattle in the same way we do and usually want to farm, but not sell meat. We purchase cattle from these farmers so that local, healthy meat can be brought back to the community where these hard working farmers live and improve the environment for everyone.

The animals are processed humanely and with respect at one of two facilities in New Hampshire. The farms that provide cattle include:

Approved Cattle Suppliers (●)

Robert Potter & Sons | Gilmanton IW, NH
David Babson | Ossipee, NH
Gelinas Farm | Pembroke, NH
Bob Akerstrom | Belmont, NH
PT Farm | North Haverhill, NH
Star Lake Farm | Springfield, NH
Larry Moore | Loudon, NH
Roy Amey | Pittsborough, NH
Allen Bouchillier | Lancaster, NH
Lynn Birch | Woodstock, VT
Henry Doody | Winchendon, MA
Steve Normanton | Litchfield, NH
Miles Smith Farm | Loudon, NH

Approved Cattle Processors (★)

PT Farm | North Haverhill, NH
The Local Butcher | Barnstead, NH
Noacks Meat Products | Meriden, CT



MILES SMITH FARM

Federal funds for this project were awarded under the Local Food Promotion Program of the Agricultural Marketing Service, U.S. Department of Agriculture