

What is a Herd Share?

A Dairy Goat Herd Share is an agreement between a farmer and individual to share the ownership of a dairy goat. This allows all owners of the animal to consume raw milk and products from that animal. This also means sharing in the costs of housing and care of the animal(s) and labor to process the milk. Herd Share agreements are now allowed in North Carolina and Fun Frolic Farm is offering 12 shares for the 2020 season.

What does it cost?

Annual fee of \$50, partial ownership of our goat herd for the 2020 season (covers care, housing, feed)
One time \$10 fee for jars/containers (2 glass quarts w/ lids, 2 cheese containers)
\$10 weekly fee covers milk processing, equipment care and refrigeration.

What do I “share” in the herd?

Fun Frolic Farm will keep two to four milking does at all times, we will have four in 2020. Each goat carries four herd shares, allowing us 16 total shares available. Fun Frolic Farm reserves ½ of the milk produced by the goats for farm products. Then number of shares offered each season will depend on the number of goats that successfully kid.

How much milk will I get?

Each week every share will receive your “share” of the milk and cheese made from the herd at Fun Frolic Farm. This usually varies between 1 quart to a half gallon of milk and about ¼ to ½ pound of cheese, sometimes you may have more! You will share in the abundance of the spring milk flow... and the slowdown in the fall season. You are responsible for picking up your share each week.

How much milk does a goat make?

Each goat will usually make one to three quarts, or more, each day. This amount will vary constantly throughout her lactation cycle, which is around 28-32 weeks. The first 3 weeks after birth 100% of the milk goes to the kids.

Where do I collect my share each week?

Weekly pick up is on Thursday's at Fun Frolic Farm anytime after noon. Shares will be stored in a refrigerator in our basement, labeled with your name. Other of our farm goods will be available for purchase there as well. We will start pick ups on Thursday March 5th, 2020.

How is the milk processed?

Milk from Thursday PM - Monday AM is made into cheese (primary Chevre, some feta & mozzarella).
Milk from Monday PM - Thursday AM will go into jars for you to enjoy fresh!

When milking we wash the teats and our hands with an iodine solution, strip the teats and milk directly into a sealed glass jar. The milk is immediately filtered into a covered pail in the barn. Then the milk come inside, is filtered again and cooled or processed into cheese. This is a raw milk home-dairy share, please educate yourself on raw milk benefits and hazards.

Benefits of being a Herd Share Member extend to other farm products. You will receive discounts on Soap, Lotion, Bath 'n Body products and fresh eggs from our hens.

Reserve your share for 2020 by sending your \$50 membership fee before March 1st. Shares are reserved in order payment is received. Thanks you for supporting our family farm!