



Buttercup Farm is a licensed, small, sustainable, raw milk dairy nestled in Lisbon, Connecticut. It proudly produces decadent, fresh, creamy, rich, unpasteurized, raw cow's milk.

### Q. What is raw milk?

Raw milk is milk that is left in its completely natural state. It is not pasteurized, homogenized, or altered in any way. Raw milk is very nutritious. It is a whole food containing many natural vitamins, minerals and enzymes. There is a lot of research that points to raw milk aiding in allergies and autoimmune disorders.

### Q. What does it taste like?

Raw milk is much creamier than pasteurized milk. It has flavor and sweetness that changes with the seasons.

### Q. What can I use raw milk for?

Anything you would use pasteurized milk for and more! Raw milk is great for making ice cream, butter, ghee, and yoghurt too! Raw milk is also great for those with lactose intolerance! It contains the enzyme lactase so it is easier to digest than pasteurized milk.

### Q. How long does it last?

Our raw milk lasts for 7-10 days past the sell by date on the bottle cap. The milk you drink is bottled within two days from milking, but most of the time it is fresh out of the cow that morning! **It is important that the milk be kept in a fridge around 34-38 degrees** so that it doesn't spoil prematurely.

### Q. Do you use antibiotics?

We hardly ever use antibiotics! We only use antibiotics when the life and health of our animals depend on it. Our cows are very happy, very healthy, and rarely ever sick.

### Q. What do the cows eat?

The cows are mostly grass fed. They get a small grain treat during milking as a thank you for being so patient as we milk. They are supplemented with sea kelp and other natural supplements for optimal health!

### Q. How clean is the milk?

**SUPER** clean! The cow's udder gets cleaned 6 times with 6 new rags, then wiped with an alcohol prep pad before getting milked. After milking, the milk gets strained into the tank where it is chilled. Milk quality is tested in various degrees every day at the farm. We are licensed and inspected. The state lab tests monthly, and we send out our milk for independent testing as well- just to make sure. Our somatic cell count in our milk is normally in the range of 40,000-70,000/mL, which is phenomenal when compared to raw milk industry standard! **Industry standard allows up to 750,000/mL!**