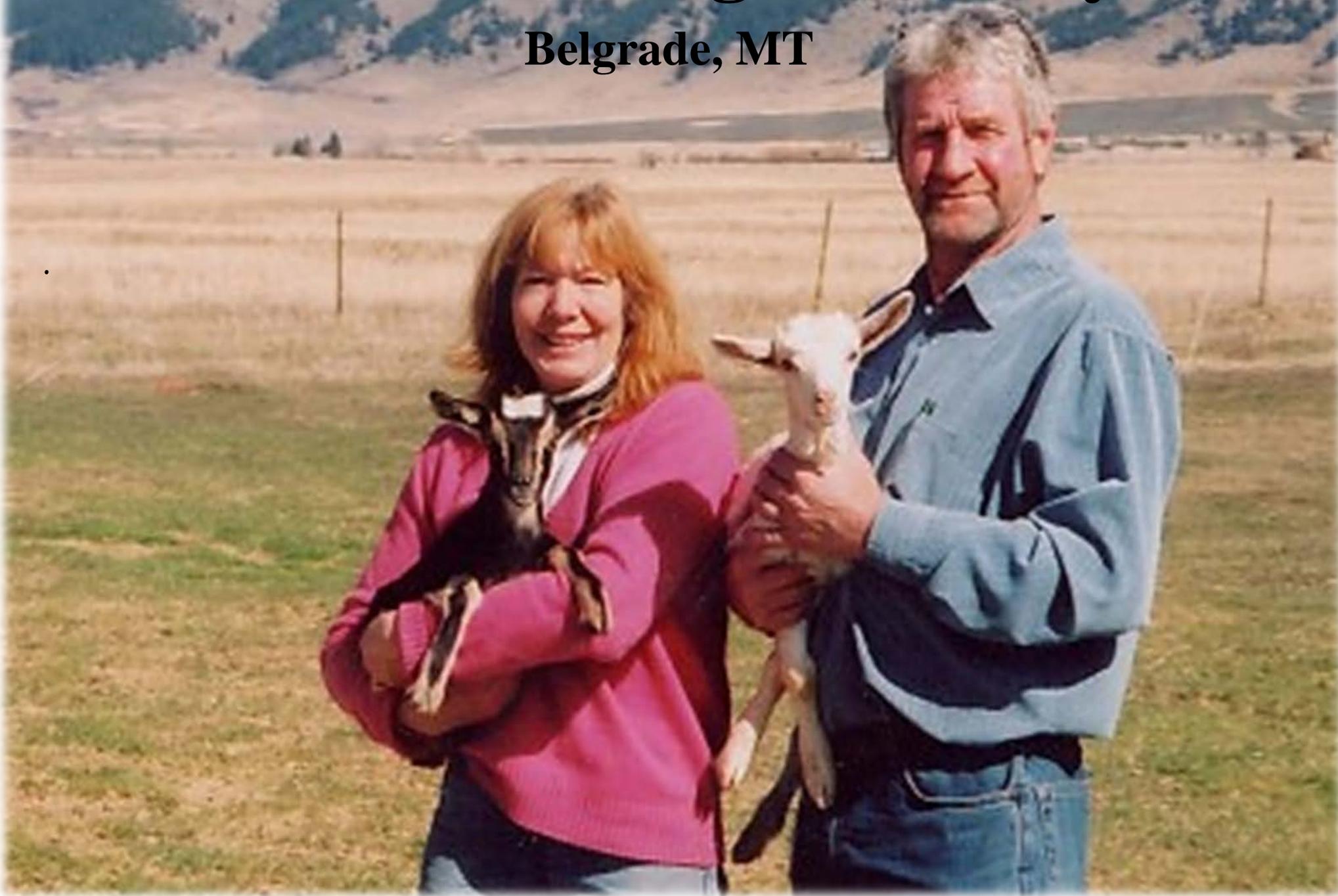


# Amaltheia Organic Dairy

Belgrade, MT



# Meet Your Farmers

## Melvyn, Sue, Nate, and Sarah Brown



**Location:** Near Bozeman, MT at the base of the Bridger Mountain Range

**Year Founded:** Founded in 2000, began producing goat cheese in 2002

**Farm Size:** 20 acres with 150 adjacent organic acres for grazing livestock

**Livestock:** 300 goats & 100-200 hogs each year

**Products Available:** Pork meat, goat milk, organic certified goat cheeses, vegetable CSA

**Products Sold Through:** Multiple grocery stores in Bozeman, Market Day Foods, Farmers Markets, CSA shares, and distributed across the country

Amaltheia became certified organic through the USDA and the MT Department of Agriculture in 2005. Having a diversified farm has helped the Browns utilize byproducts and use sustainable practices whenever possible. Whey, a byproduct from the cheese making process, is used to feed the hogs that are raised on the farm. Goat manure, a byproduct from raising 300 goats every year, is turned into compost that is used on the land for fertilizing crops. In 2008 and 2009, Amaltheia was awarded EcoStar awards for their efforts in helping to create a more environmentally and economically sustainable Montana.

The farmers at Amaltheia appreciate and enjoy the support of their community. Sue Brown describes the benefits of farming in Montana as the support she feels from Gallatin Valley, the entire state of Montana, and from Senator John Tester and other Montana representatives that support small farms. She encourages youth to investigate where their food comes from and how it was grown, “Healthy food is part of a healthy lifestyle, and if you’re going to live a nice long life you need to eat healthy.”