



Casey Price

JEREMIAH FARM AND GOAT DAIRY

EST. 2002

HOMESTEADING, DAIRY

CONTACT

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Jeremiah Farm & Goat Dairy



N/A



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GENERAL INFO

METHOD OF SALE On-farm sales

METHOD/TIME OF CONTACT By phone/text before 10 pm or email for appointment

PRODUCTS Grade A raw goat's milk (seasonal, by the half gallon), produce, herbs, and eggs. We also do educational tours, classes, and workshops

PRODUCTION PRACTICES Our goat milk is from antibiotic and hormone free goats. All produce & herbs are grown naturally and pesticide free. Eggs are free range & hormone/antibiotic free.

DESCRIPTION Jeremiah Farm welcomes families and small groups to visit by appointment ONLY. We also offer cheese and soap making classes at the farm or at your home or business

CSA INFO N/A

ADDITIONAL QUESTIONS

HOW DID YOU GET INTO THIS TYPE OF WORK? (EX. BACKGROUND)

I was raised on a big farming lot in a small town and my husband had similar upbringing. We wanted our kids to grow up in a similar lifestyle.

WHAT ARE YOUR MAIN GOALS OR THE FOCAL POINT OF YOUR OPERATION?

We focus on education and connecting people with their food.

WHAT CERTIFICATIONS DOES YOUR FARM HAVE OR ARE YOU WORKING TOWARDS? (EX. CSA, GAP, ORGANIC, ETC.)

Certified Grade A Milk Dairy.

WHAT WOULD A TYPICAL SCHEDULE FOR YOUR APPRENTICE BE? (DAYS/TIMES)

Monday-Saturday from 8am-1pm. The apprentice would be doing the same tasks as me (shadowing and learning on their own).

WHAT TOPICS WOULD YOU CONSIDER TO BE YOUR STRENGTHS?

Livestock (specifically dairy goats), fermented food, and cheese-making.

WHAT DO YOU THINK THE FUTURE HOLDS FOR YOUR FARM?

The last 15 years I've done farm tours, fermented food classes, and soap-making classes so we want to broaden the scope by making more products. We want to enable interns to explore dreams and goals as well as round out our operation.