



# Pamela Jacobs

BURDEN CREEK DAIRY

EST. 2017

DAIRY, LIVESTOCK, AGRITOURISM

## CONTACT

**ADDRESS** 2755 Exchange Landing Rd, Johns Island, SC 29455

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[Charlestongoatyoga@gmail.com](mailto:Charlestongoatyoga@gmail.com)

**WEBSITE** <https://burdencreekdairy.weebly.com>

 [BurdenCreekDairy](#)

 [@burdencreek\\_dairy](#)  
[@charlestongoatyoga](#)

## GENERAL INFO

**METHOD OF SALE** Wholesale, Restaurant, Direct. Call us!

**METHOD/TIME OF CONTACT** text or email

**PRODUCTS** cheese and milk

**PRODUCTION PRACTICES** Burden Creek Dairy produces raw grade A goat milk and artisan goat cheese, we believe happy goats make for delicious cheese.

**DESCRIPTION**

**CSA INFO**

## ADDITIONAL QUESTIONS

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

Danny discovered the farm when he was undergoing chemo and radiation, and found time spent with the animals as healing as any treatment. This fateful experience led him to purchase the dairy from its owner in 2017 along with Chris Maher.

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

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

Certified Organic, SC Grown, crop rotation, cover cropping, bees, herbicide/pesticide free, no-till, etc.)

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

We'd love to find someone who enjoys cheese, the culinary part of farming and contributing ideas. AND/OR an intern to work with the animals; care--milking, feeding, etc because the animals' health and comfort are a huge part

### WHAT TOPICS WOULD YOU CONSIDER TO BE YOUR STRENGTHS?

### WHAT DO YOU THINK THE FUTURE HOLDS FOR YOUR FARM?