

# ALL ABOUT CHAFFIN FAMILY ORCHARDS



Chaffin Orchards is without a doubt a unique and special place. The farm's roots go back to UC Berkeley professors, who planted Mission Olives here almost a century ago. Del Chaffin was their first farm manager and bought the farm after he graduated from the university and added to it over time. He was an early environmentalist during a time when it wasn't necessarily popular to be of that philosophy. He understood that resources were limited and needed to be maintained wisely. His goal was to start a family farm with the purpose of selling the highest quality products to local consumers all year round. Five generations later his dream continues.

You can see and feel the immense history of this farm anywhere you spend time here. You might notice how big and thick the tree trunks are in the orchards. The majority of the stonefruit and citrus trees are about 50 years old. The trees have been treated with respect through their lifetime and not burned out by harsh chemical fertilizers. They are still continuing to produce amazing fruit today; in fact, we notice the fruit gets better with deeper flavors every year. These older trees are varieties that derive from an era when fruit was bred for taste, not its ability to be transported. You will find quite a few heirloom and Ark of Taste varieties here; some that are extremely rare! This farm has never bought into the philosophy of the mega-industrialized food system. We believe food should taste good! That's why our fruit is all handpicked just prior to sale. We don't pick fruit before it's ready and we don't use any cold storage to try and suspend the seasons. We sell the fruit at the peak of freshness, when it's ripe.

We also manage the farm differently than most places. Not only are the trees all organically farmed, but we use the livestock as land management tools to cause various desired impacts. We use the cows and sheep to mow and keep the orchard floors clean of tall grasses. We use the chickens to keep bug populations in check and to deposit their high nitrogen manure. And we use the goats to do light pruning and handle invasive weeds. We have now been farming this way for about 10 years. Utilizing these symbiotic relationships between the livestock and the crops allows us to keep the tractors parked practically year round. We currently consume approximately 85% less fuel than we did before we started to employ the livestock's various specialties in the orchards. It also means we get more crops per acre and have a wider variety of things to sell, both of which allows us a little bit of economic protection in an industry normally known for its razor thin profit margins and shifting seasonal prices.

We have been selling Grassfed meats off the farm and at the farmers' markets successfully for the last few years. Local consumers have become very aware of the immense difference in health benefits and environmental benefits of grassfed meats raised their entire life on open pastures vs. conventional grainfed meat from animals confined in a feedlot. For more information on that go to [www.EatWild.com](http://www.EatWild.com) or pick up a copy of The Grassfed Gourmet cookbook which has all sorts of educational information and resources about grassfed meats.



The ranch has also recently been Certified Predator Friendly. This recognizes that this farm takes a non-lethal approach to managing livestock in concordance with natural predators. We have a healthy population of mountain lions, bear, bobcats, and coyotes. We have seen firsthand how these animals keep populations of their natural prey like skunks, deer, rodents, etc. in check. You will notice around the farm that we have electric fences and guardian dogs around our livestock to protect them from predators. Because we utilize rotational grazing the animals are constantly moving to new areas, so we are never displacing native wildlife for any great duration of time or over a large amount of land. We have had virtually no losses to predation thanks to the creative ways we manage the livestock.



Our grassfed meats are also now Certified Animal Welfare Approved. This national program audits farms to ensure that animals are raised in a manner that allows them to behave naturally and promotes management that minimizes any animal discomfort. Very few ranches can meet their strict policies, and we are one of the first farms in California to be certified by both Animal Welfare and Predator Friendly. We are so proud to be able to offer consumers an alternative to conventional store bought meats and give them peace of mind that our livestock are raised in a manner that promotes environmental health while keeping the animals as happy and comfortable as we can.

We thank you so much for your business and your support of our mission to provide healthy delicious food while enhancing the environment. If you have any questions please don't hesitate to contact us.

### **Chaffin Orchards**

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### **What Chaffin Family Orchards Produces:**

- Grassfed Beef
- Grassfed Lamb  
(taking a break to get new trees established in the orchards)
- Grassfed Goat (aka Chevon)
- Pasture Raised Chicken
- Pasture Raised Eggs
- Grassfed Beef Jerky
- Extra Virgin Mission Olive Oil
- Specialty Homestyle Fruit Jams
- Natural Un-dyed wool from Shetland Sheep

Chaffin Orchards also produces varieties of the following fruits:

- Cherries
- Apricots
- Plums
- Peaches
- Nectarines
- Figs
- Pears
- Avocadoes
- Green Olives (for homecuring)
- Pomegranates
- Persimmons
- Mandarins
- Oranges