



Fernhill is a family run, environmentally kind & caring working farm - We demonstrate that it can be done and learn new skills while 'doing'

Andrew & Jen are the farmers, both coming from farming backgrounds and trained in Agricultural production and practical teaching. They live on the farm with their two sons Kyle who is 4 and at school, and Seth who is 3 and starting pre-school.

Jon the Chef and Sylvie the gardener also live on the farm.

Once known as Funnel farm due to a glacial clay deposit forming a pond 800 feet on top of limestone hills, this site has a long established history with livestock and the farm buildings date back to C1770. Andrew bought the farm in 1997 in a dilapidated state after being severely under-financed since the 1950's. We have since spent time rehabilitating the landscape through farming practices that are environmentally sensitive, while also rebuilding the barns to offer facilities where others can share our space, learn and enjoy. Today, Fernhill Farm is a working beef, sheep and pig farm consisting of 160 acres of grasslands, woodlands, farm yards with an orchard and a kitchen garden.

### **Fernhill Farm Animals:**



**Sheep** – We keep Texel sheep for their meat producing qualities and cross-breed these with Shetland ewes that are kept for their hardiness and ability to be productive on low quality grassland. This creates lambs that are good for the food industry and replacement females for our own flock replacements or sale to other farmers. Approximate numbers lambing this April are 800 breeding ewes hopefully producing a lambing percentage of 150+ % - a lot of lambs when you arrive on the farm!

- We have four working dogs – our dogs are trained sheep dogs, resident to maintain movement of our semi-nomadic flocks of ewes, rams, lambs and mutton weathers.

- The Beef herd is based on the Aberdeen Angus breed and we have 40 cows producing quality calves for breeding and dinner plates. They are an old traditional breed, all black and naturally polled (no horns) with a gentle nature and hardy to our hill top climate and forage production. They are extensively grazed all year with supplementary feeding of hay, silage and molasses throughout the winter months.



Their calves are born from March and suckle their mother's milk until they are 9 months old, when they are weaned and sold to Andrews Dad who finishes them for a top supermarket. 5 heifers are kept for herd replacements.

- We have four pedigree Saddleback sows that produce piglets for sale as meat or breeding females. These pigs live in the woodlands or are next to our garden, cultivating and fertilizing the soil ready



for our next crop. We feed them a compound feed from a feed merchant and supplement with root crops grown especially for animal feed.

This area was our 2009 potato patch and thanks to our pigs and the use of our neighbours plough and a group of farm volunteers to plant them out we grew very lovely potatoes.

- We have 5 chickens producing eggs every day - these are just for own consumption and Kyle & Seth love to collect their eggs, cook them and eat them with home produced meat and vegetables from the garden. We also have an Indian Game trio (2 hens and a Cockeral) that we are hoping will breed and hatch out chicks as table birds.

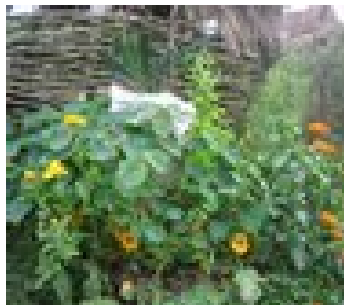
## **Kitchen Quarry Garden.**

Jen and Sylvie the gardeners are slowly turning an old stone quarry into a kitchen garden and after just 3 years we now can produce lots of our own vegetables. We annually grow Irish potatoes, carrots, onions, peas, beans, kale, spinach, cabbages, tomatoes, sweetcorn (maize) like you do in Uganda but also some others like beetroot, swede, parsnips, brussel sprouts that you may not know.

Having spent two years living in Uganda with Voluntary Service Overseas (VSO) I have some knowledge of your home country and lifestyle.



This is Seth with our key hole garden looking very healthy and growing courgettes, cabbages, peas, kales, beans and peas.



We built this and our bag gardens in 2009 with Jane Opolot from Send A Cow as part of our Uganda farmyard. The UK children visiting our farm had a wonderful learning experience thanks to Send A Cow.

We are continually trying to grow more but due to our climate and being 800 feet above sea level means we have a shorter growing season. We would like to create a protected growing area, under plastic or glass to be able to grow more to supply our visitors with fresh produce to compliment our meat products. Currently we sell our beef, lamb and pork products to customers through a meat box scheme and we can provide workshops, training days, weekend holidays etc in our newly opened Camping barns.

This is where you will be staying:



These are old cattle sheds rebuilt to create a space in the countryside where families can visit, see and experience farming using traditional, educationally improved and now Ugandan Organic farming methods of food production.

This picture is Jane with the tutors involved with our Grow It Global project 2009 at Farmer Nicks Farm.

Please visit our website [www.fernhill-farm.co.uk](http://www.fernhill-farm.co.uk) if you

can, email us [jen@fernhill-farm.co.uk](mailto:jen@fernhill-farm.co.uk) and our postal

address is Fernhill Farm, Cheddar Road, Compton Martin, Somerset, BS40 6LD, UK.



We will await your arrival and it shall be a great honour to welcome you to our farm.