**HORSES:**

**Shire Horses:**

The tallest and lightest of the heavy-breed horses and weighing approximately one ton, Shire horses are capable of pulling enormous loads, have a willing disposition, and add an aura of grandeur to any occasion. There are approximately 30 Shire horses currently at Ayrshire Farm. Some of these horses perform as a part of the Ayrshire Carriage Company, and many are an integral part of Ayrshire’s sustainable farming practices, where horsepower offsets the use of fossil fuels.

**CATTLE:**

**Ancient White Park:**

The bloodline of the White Park cattle at Ayrshire descends purely from the herd sequestered at Chillingham, Northumberland, England, in the 13th Century where they were hunted, just as deer are today. With approximately 370 pure White Park cattle in North America today, this breed is on the verge of extinction. They are usually snowy white with black noses, ears, horns, and feet. They are “feral” cattle, meaning that they have never been domesticated, and will not submit to being milked, or yoked for power.

Adapting exceptionally well to a wide range of habitats, the Ancient White Park cattle produces high-quality, lean beef with exquisite marbling and full flavor. The beef is much sought after by top restaurateurs and butchers. It has won Ayrshire’s public beef tastings for the last two years, with the Highlanders coming in second.

**Highland:**

Thrifty, versatile, and resilient, having evolved and survived in the barren Scottish Highlands, Highland cattle are recognized by their long, back-swept horns and thick, wavy coats which provide excellent insulation in colder, northern climates.

The oldest registered breed of cattle, Highland cattle were the first breed registered in the herd book of 1884. Highlanders are disease-resistant and enjoy great longevity and fertility with some herds averaging 12 or more calves from each cow. Highlander beef is lean, well-marbled, and low in cholesterol.

**Holstein:**

Currently bred to be the world’s most productive dairy animal, Holsteins originated from the regional cattle of the Batavians and Frisians approximately 2,000 years ago. Signature large animals with white and black patterns, Holsteins are excellent grazers, providing large quantities of moderate-fat milk products.

**HOGS:**

**Tamworth:**

Among the oldest of pig breeds, Tamworth, originated in England with genetic input from Irish pigs. Recognized by its elongated head shape, and narrow body, these pigs range in color from pale gingery to dark mahogany red. Less than 300 registered breeding Tamworth female pigs remain, making this a rare breed. Tamworth are very hardy. They have been called the “bacon pig” because of their ability to achieve high body mass without much actual fat.

**Gloucestshire Old Spot:**

The world’s oldest spotted pedigree breed, the Gloucestershire Old Spot originated in southwest England, and is recognized by its large white body with at least one distinct black spot, and long, lopped ears. Docile and a long-term breeder, it is hardy with a natural layer of back fat which provides beautifully
marbled, succulent, and flavorful meat, resulting in superior quality pork and bacon. This is the pig of choice of Britain’s most selective butchers and retailers.

POULTRY:

Buckeye chicken: The Buckeye, a now-rare large American heritage breed, originated in the late 19th century. They are short and glossy, russet in color, and cold-weather hardy. Raised under free-range conditions, they have very meaty thighs, in addition to robust wings and breasts. A buckeye bird can dress-out upwards of nine pounds.

Cornish Cross chicken: Bred specifically for meat production, the Cornish Cross is a fast growing broiler chicken and an excellent brooder. This commercial breed is the standard meat chicken for the American market, it is large and stocky, and originates in England.

Bourbon Red turkey: Originating in the Bluegrass area of Bourbon County, Kentucky, in the late 1800s, the heritage-breed Bourbon Red is known for its rich, reddish color and delicious flavor. It regularly places second in heritage-breed Turkey Tastings.

Bronze turkey: Usually a metallic greenish bronze color, the Bronze turkey is broad-breasted and meaty. The most popular heritage-breed turkey variety in the U.S., this bird is stately with a six-foot wingspan. It was first bred in the 18th century, and was first admitted into the American Poultry Association’s Standard of Perfection in 1874.

Midget White turkey: Developed in Massachusetts in the 1950s, the Midget White is a smaller version of the white broad-breasted turkey especially bred for its small size and flavor. Laying an average of 60-80 eggs per year, they also produce excellent meat, winning the Turkey Tasting at Ayrshire Farm for the last two years.

EGGS:

Araucana: The Araucana, also known as a South American Rumpless, is a breed of chicken originating in Chile. The Araucana lay blue eggs and have feather tufts near their ears. Contrary to popular belief, the Araucana's blue-to-green colored eggs are not more nutritious than eggs of other colors. The birds are reliable layers of beautiful, medium-sized eggs.

Australorp: Originating in Australia from Orpington stock, the Australorp is a hardy chicken with white skin, dark slate feathers with a green hue, and pinkish-white feet. Laying approximately 250 light-brown eggs per year, as a breed, they hold the world’s record for egg production.

Barred Rock: The Barred Rock chicken is a dual-purpose bird, known both as a good egg layer as well as having well-fleshed, succulent meat. The breed, developed in mid-19th Century New England, is also known as the Plymouth Rock, and is large, and long-lived.

Buff Orpington: Developed in England, the Buff Orpington is hardy, friendly, and like the Barred Rock, a dual-purpose breed. Fluffy and ranging in colors of buff, black, blue and white, they are excellent layers, producing large brown eggs.

Delaware: Of mixed lineage, the Delaware is a medium-sized breed with a white body with black accents. Hardy birds, they are excellent layers of large to jumbo brown eggs and thrive in free-range conditions.
Dominique: Originating from mongrel stock, Dominiques are durable, productive and low-maintenance. With a salt-and-pepper body in silvery white and dove grey, they are excellent, broody mothers and produce medium to large-sized eggs.

New Hampshire Red: A New England native, the New Hampshire Red is broad and broody, making an excellent mother hen. Competitive, these medium-to-large-sized birds lay dark brown eggs and also produce excellent meat.

Rhode Island Red: The Rhode Island Red, developed in Massachusetts and Rhode Island, is deep red in color, remarkably disease resistant, and an excellent egg layer known for its tender meat.

Silver Gray Dorking: Brought to Britain two thousand years ago, the Silver Gray Dorking is a beautiful breed. Pure white, mixed with slate grey and sporting black “underpants” markings, it is a large, flavorful bird.

Speckled Sussex: Developed in the 19th Century in Sussex County, England, the Speckled Sussex is a heavy breed, bathed in rich mahogany, with white-tipped feathers. It produces light brown eggs.

Salmon Faverolle: Of French origin, the Salmon Faverolle is large in size with a fluffy face. They are prolific egg producers, laying medium-sized light brown to cream-colored eggs.

Farming Certification Definitions:
Certified Humane®
Food so certified, meets the Humane Farm Animal Care program standards, which includes humane standards including a nutritious diet without antibiotics or hormones, adequate shelter, resting areas, sufficient space, and primarily the opportunity to engage in natural behaviors, such as grazing, pecking, or foraging 100% of the time.

The Certified Humane® program is the only animal welfare certification and labeling program that requires the humane treatment of farm animals from birth through slaughter. The goal of this program is to improve the lives of farm animals by recognizing consumer demand for kinder and more responsible livestock management practices. This independent (no producer or industry association) program, was developed and is administered by Humane Farm Animal Care, a 501(c)(3) organization. HFAC mandates on-farm inspections by its own independent certification staff, demands strict adherence to its birth-through-slaughter humane regulations, and publishes its standards openly (see www.certifiedhumane.org).

The Certified Humane® label on a product assures the buyer that the meat products have come from facilities that meet humane, objective standards for farm animal treatment.

USDA Certified Organic
Products that are certified as organic by the U.S. Department of Agriculture are produced by farmers who adhere to the stringent National Organic Program (NOP) rules for food, animal and crop production. Meat, poultry, eggs, and dairy products that are certified organic come from animals that are never given sub-therapeutic antibiotics or synthetic growth hormones. Organic food is produced without using synthetic pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation through the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. Before a product can be labeled organic, a Government-approved certifier annually inspects the farm where the food is grown and the production facilities to make sure all the rules necessary to meet the USDA’s NOP standards and practices are met.