



# Howling Wolf Farm



Photo by Tim Calabro

Presented by  
**Jenn Colby** and  
**Chris Sargent**

# The Farm

Here is the future home of Howling Wolf Farm in Randolph, VT. The property consists of 77 acres, approximately one-third wooded and two-thirds pasture/orchard/open. It has picturesque views, barn and out-buildings. As a sloped property, it's well set up to be a grass-based livestock farm with zero tillage, minimal machinery and gravity-fed water. Livestock could be grazing these fields as early as this summer.



The farm mainly has statewide agricultural soils, with pockets of prime and non-agricultural soils. It is well connected to neighborhood trails, is surrounded by conserved properties, and is able to be certified organic.

Sections of the barn are prime for meetings and events (with a little work), while others are ready immediately for animal occupation.





# Farm Production



We currently raise sheep in a village neighborhood, investing high quality meat and parasite-resistance genetics while we wait to expand production (top left). At our former home, we used sheep to manage invasive species and reclaim overgrown areas while producing meat (above). At left, we also raised excellent quality pork, and developed winter systems to take advantage of greater processing availability in the spring. We used our own pigs for meat cutting demonstrations taught by a Master butcher and hosted classes at our former farm.



At our future location, we will dive back into pigs, add dairy or beef cattle custom grazing, and are considering an enterprise raising dairy goat kids for meat. The farm is only a few miles from Ayers Brook Goat Dairy.





# Education and Farm Experiences



We have had many students over the years interested in learning more about the animals and the farm. One of our popular activities has been challenging the kids to identify a grass, a legume and a forb (broad leaf) to feed the sheep. While we have not been formally attached to any classrooms at our village location, we have many more “walk in” visitors from the neighborhood who stop by to meet the sheep and check on lamb progress.



At our future location, we will install two yurts for rental. One will be located at the edge of a pasture and one in the woods. These will be available as short or long-term rentals or intern housing. The farm location is less than ten miles from an Amtrak station.





# Competition and Catering



Since 2005, our alter ego Howling Hog Barbecue has won more than 40 awards in Kansas City Barbecue and New England Barbecue Society contests. We've prepared and served barbecue, bakery items, spice rubs, and side dishes through contests, festivals, catered locations, recurring annual tournaments, and farmers' markets. We have regular experience cooking for groups up to 100.



While our rental-house kitchen is not set up for large-scale cooking, we've used this time to develop and test recipes, read cook-books and play with food.





# Value-Added Products



For more than eight years, we have practiced preparing sausage, barbecue meals ready to eat (MREs), and other products such as ramen broth and lard. These have been used as gifts and for our own household.



With an inspected kitchen, we can expand the production and distribution of these products to the local area.



# Marketing Presence



Over the past several years, we have been building a social media following and setting up opportunities for cross merchandising with the farm and barbecue team. We are poised to incorporate this marketing into our new ventures and audiences.



# Colby & Sargent Qualifications

- More than twenty-one years working in agriculture and environmental management.
- Visited and learned from more than 150 livestock farms in the past ten years.
- Six combined years working in restaurants, plus ten years of competition cooking.
- Fifteen years of land use planning, land use law and project management.
- Five years of combined experience with carpentry and house painting.
- Degrees in animal science, music, community development, bookkeeping, and resource management & administration.
- Eight years practicing sausage, bacon and additional value-added meat recipes.
- More than 40 combined years of professions requiring excellent customer service skills.
- Designed more than eleven web sites.
- Seventeen years of direct farming experience with chickens, turkeys, pigs, sheep, and beef.
- Fifteen years as a grass-based farmer.
- Group cooking experience at events from 4 to 100 people.
- Twenty years of organizing events, including week-long residential trainings, regional and national conferences, food-related tradeshow, in-store demonstrations, on-farm workshops, tours, and festivals.

## Want to learn more?

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