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## Farm produces milk from start to finish

By BRENNA WIEGAND For the Capital Press

Third-generation dairy farmer Garry Hansen has found a clear niche selling milk in glass bottles.

In 2000 Hansen purchased a dairy farm near Mulino, Ore., a stone's throw from the farm where he grew up. He has raised and managed cows since childhood and is dedicated to his herd of registered Jersey cows and the Jersey breed.

Like his family before him, Hansen sold his milk to the Darigold co-op but grew weary of government-regulated prices and other limitations. When financial troubles hit the dairy in 2003 he decided to go it alone and set out to build Garry's Meadow Fresh brand.

He purchased processing

equipment from a retired producer-processor and spent five years putting the infrastructure in place that would allow him to produce milk from start to finish.

The going was slow; for two years Hansen and his team raced around to five Portland farmers' markets every weekend.

Hansen bottles his milk in both glass bottles and plastic jugs. One Saturday in 2009 he brought an equal number of plastic and glass containers to Beaverton's Farmers' Market. The glass-bottled milk sold out within the first two hours.

"That kind of unclouded our vision and put us on the right path," Hansen said. Over the next year they worked in earnest to build the brand and get it on local



Courtesy of Garry's Meadow Fresh Dairy

Garry's Meadow Fresh milk makes a splash on store shelves. The independent dairy found its niche in glass-bottled milk and gentler processing methods.

store shelves. Hansen said his training and experience as an auctioneer proved helpful in his marketing.

Another pivotal point came in 2010 when Garry's Meadow Fresh got the nod from New Seasons Market, an upscale Portland-based chain. Hansen finally withdrew from the co-op.

"New Seasons is good about giving local people a try and they're really growing," said Hansen. At this time, 60 percent of the dairy's milk goes to New Seasons.

In 2009 Hansen was milking about 50 cows; he now milks 85, bottling



pasteurized — brought to

280 degrees for two sec-

shelf life — ours is 18 days to three weeks," Hansen

said, "but it preserves far

more active enzymes and

Hansen doesn't homogenize

to break down the milkfat

the cream will be on top,

just the way it came from

the cow," he said, adding

that many older folks claim its taste hearkens back to

and blend it into the milk.

Another difference is that

"Except for the fat-free,

the flavor is better."

"It doesn't have as long a

Garry Hansen is shown with Kiss, one of his registered Jersey cows.

about 300 gallons of milk

a day in glass half-gallon,

milk appeals to customers

because it's fresh, locally

grown and processed differ-

ized — heated to 145 de-

grees and held there for 30

minutes. Most milk is ultra

The milk is vat pasteur-

ently from the norm.

Beyond the glass, the

quart and pint-size bottles.

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the milk of their youth. Running a dairy and processing plant, finding a niche, building a brand and staying on top of supply and demand is hard work.

"The price points may look high — whole milk averages \$4.50 a half gallon with a \$2 bottle deposit but you've got to put heart and soul into all aspects of the business," Hansen said.

