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June Is Dairy Month! 🍦

1 message

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MFBF Supports Dairy Producers During Dairy Month, Year Round

For more than a century, Massachusetts Farm Bureau Federation (MFBF) has supported local dairy farmers by advocating on their behalf for policy that can help keep them farming. As June has been dubbed National Dairy Month and commodity milk prices remain low, consumers should consider showing their support for the local dairy farmer.



“The 2017 USDA Census of Agriculture indicates that there were 220 operations with milk cows in Massachusetts at the time the data was collected,” said MFBF President Mark Amato. “This number is likely lower as dairy farmers have faced tough economic times with the cost of production exceeding the price paid to them. To assist these farmers during these tough times, MFBF worked with several other commodity organizations to lobby the legislature to increase the dairy tax credit to \$6 million last legislative session and was successful.”

In addition to a tough financial situation impacting their business, dairy farmers are also concerned about legislation relative to animal shelter within the Commonwealth. As one-size-fits-all policy does not necessarily meet the needs of all ages and species of animals, MFBF members support HB 868, which would create a committee to develop guidelines for animal shelter. The group would come to consensus on guidelines for each animal

specie based on age and more.

This is just one example of policy that MFBF supports that could be helpful to Commonwealth dairy producers. Other examples can be found online, [HERE](#).

“Farm Bureau is a grassroots, member-driven organization,” Amato said. “Through the support of our members, we are able to continue to advocate their behalf.”



Where To Find Local Dairy Products

Massachusetts dairy farmers work hard every day to bring you great tasting, wholesome milk and other dairy products. The majority of family operated dairy farms in Massachusetts are wholesale milk producers.

Massachusetts dairy farmers pool their milk with other dairy farmers from across the Bay State. Fresh milk from over 150 Massachusetts dairy farms is picked up on a daily basis and delivered to a local dairy processor. The dairy processor then pasteurizes bottles and delivers the milk to a grocery store near you! Milk sold at retail stores is a regional product which means dairy farmers from across New England contribute to the milk we drink here in Massachusetts and vice versa. Some Massachusetts dairy farms are opened to the public and have year round farm stores where you can find milk that is processed on the farm, farmstead cheese and ice cream. Find those locations online, here: <https://massnrc.org/farmlocator/map.aspx>.

Recipe: The Easiest Ever No Bake Blueberry Cheesecake

Ingredients

- 0.76 cups reduced fat digestive biscuits
- 0.35 cups unsalted butter
- 2.27 cups reduced fat soft cheese
- 1.64 cups reduced fat double cream
- 4 tbsp lemon juice
- 1 tsp vanilla extract
- Blueberry Jam
- 80 g Fresh blueberries to accompany



Instructions

1. Grease the bottom and sides of a 20cm loose bottomed cake tin and line the bottom with greaseproof paper.
2. Blitz the digestive biscuits to a crunchy crumb consistency either in a food processor or place in a bag and bash with a rolling pin.
3. Melt the butter in a medium sized saucepan, then stir in the crushed biscuits.
4. Press the biscuits into the bottom of the greased cake tin, ensuring all of the bottom is covered evenly, then place the tin into the fridge for a minimum of 20 minutes.

5. Whisk together the cream cheese, double cream, lemon juice and vanilla extract.
6. Pour the cheesecake mixture over the biscuit base and smooth out.
7. Place the cheesecake into the fridge to chill for at least 4 hours. If you can make this the day before and chill overnight, then even better.
8. Before serving, remove from fridge for 5 minutes and carefully lift the cheesecake out.
9. Remove the greaseproof paper, top with the blueberry jam and serve with the blueberries.

Source: https://neilshealthymeals.com/the-easiest-ever-no-bake-blueberry-cheesecake?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_tribes&utm_content=tribes&utm_term=699006640_27965176_109283.

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The Massachusetts Farm Bureau Federation is a non-profit organization representing nearly 6,000 family members across the Commonwealth. MFBF is an advocate for farmers, run by farmer members who develop policies through its grassroots process. Its mission is "to protect the rights, encourage the growth, and be of service to its members, in the best interest of agriculture."

For more information about the Massachusetts Farm Bureau Federation, please visit www.mfbf.net.

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