



THINGS YOU DIDN'T KNOW ABOUT BEEKMAN FARM

- Brent and Josh bought the farm just over two years ago. Shortly after they moved in, a hand-written note was placed in their mailbox from a local farmer (John Hall) who had a small herd of goats that needed a home. Today that same herd has grown to over 100 and is a key part of the business done at the farm. The farmer has also found a “home” there, managing the farm’s day-to-day operation; Farmer John has a house on the property.
- Almost all of what Brent and Josh have learned about starting a farm has come from asking their neighbors...and searching on Google.
- The farm is located on the outskirts of the village of Sharon Springs. During the 19th and early 20th centuries, Sharon Springs was one of the most popular spa destinations in the world. During the summer thousands would flock to the tiny village to “take the waters” which flow from the sulfur and magnesium mineral springs. Over the last half century, the village has suffered tremendously but through the efforts of Josh, Brent and other concerned villagers, they are determined to restore it to its former glory.
- For many years prior to the renovation of the Beekman Mansion (which had been abandoned), the land and barn was used to raise cattle. The 200 year old farm in upstate New York was originally built by William Beekman, the first judge of Schoharie County, NY, who was one of the most successful merchants in central New York at the turn of the 19th century.
- The main house was built between the years 1802 and 1804 for the princely sum of \$10,000. William Beekman actually owned three large farms in the area including a lumber mill and a grist mill. The entire area was known as Beekman Corners.
- Over twelve members of the original Beekman clan are buried on the property, and the crypt, marked by a heart-shaped rock sits just to the north of the main house surrounded by centuries-old lilac bushes. Seeing “city slickers” when Josh and Brent originally toured the property, the real estate agent suggested using the crypt as a wine cellar.
- Mary Beekman is a four year old who lives in the Beekman Mansion. In fact, she's lived there for over 200 years. According to a visiting ghost whisperer, Mary walks around on her tip toes and is very aware of the fact that she shares her home with Brent and Josh. She thinks of them as her "invisible friends" and is very amused by some of the things they do. Several carpenters who worked on the restoration of the house reported seeing a little girl ghost when working late at night.

- Almost all of the food consumed on the farm comes from the farm. No pesticides are used anywhere on the property and fertilizer is provided by compost and the farm animals.
- Beekman Farm is filled with goats, chickens, cows, turkeys, rabbits, and pigs. There are two ponds filled with wide-mouth bass, and of course there's Polka Spot, the llama (and diva) that the boys are training to be a goat herder.
- The farm produces gourmet cheeses, soaps and skin care products made from the milk of Beekman Farms' goats.
- This season the farm expects to produce about 3000 lbs of cheese.
- During the spring, summer and fall, the goats graze on the pasturelands that surround the farm. During the winter, the primary sustenance is hay that is grown on the farm; the herd consumes about 3000lbs of hay per week at this time.
- Farmer John names every single goat on the farm. Research has shown that milking animals that are given names and spoken to (rather than just being identified by a number) produce more milk per day. Each offspring is given a name that begins with the same first letter as the name of their mother. When the kids are born this year, there will be some lineages on the farm with as many as 5 generations.
- 40 members of the herd are currently pregnant. Each goat will generally give birth to twins or triplets. Single births are rare. This year the farm expects to welcome around 120 babies.
- During season, each goat will produce about a gallon of milk per day and have to be milked twice a day.
- The Heirloom Vegetable Garden at the farm has over 110 varieties of heirloom vegetables. Focusing on heirloom varieties helps preserve genetic diversity among plant species and produces a vegetable that can taste vastly different to commercially grown vegetables which are often the result of genetically modified seeds.
- Schoharie County in which the farm is located was known as “the breadbasket of the American Revolution” and is said to have some of the most fertile soil in the world. Onions, garlic, honey, maple syrup, apples and dairy are some of its most important crops.
- In summer 2010, Beekman 1802 will partner with Sotheby's to conduct an auction of heirloom vegetables called The Art of Farming. The auction will raise awareness of heirloom varieties among chefs in NYC and all the proceeds from the auction will go directly to the farmers who raised the crop. Seed Savers International will donate heirloom seeds for the farmers to grow out.
- In 2009 Josh and Brent organized a Harvest Feast that included a six-course meal in which every element was locally sourced, from the butter to the bourbon.
- In their first year of business, Josh and Brent wrapped and shipped over 100,000 bars of soap. Demand has been so high at times that they've had to sometimes keep a waiting list.

- Josh and Brent are committed to environmental sustainability, supporting local micro-economies, and developing debt-free business models. The success of Beekman 1802 will mean the success for many local artisans.
- Josh and Brent are the founders of the integrated media and lifestyle company, Beekman1802, which is devoted to the artisanal, the hand-made, and to the belief that each season gives us cause for celebration. The Beekman1802 Mercantile, offers hand-woven textiles and heirloom vegetable seeds straight from their garden, as well as recipes, how-to tutorials and more for anyone wishing to live a charmed and stylish country kind of life.
- Beekman 1802 Blaak, the signature cheese produced from the farm uses milk from the Beekman goats and cow milk from a neighboring farm. In addition to cheese, the milk is also used in a Goat Milk Cheesecake served nightly at The American Hotel and in cajeta--a goat milk caramel sauce.
- In 2009 Josh and Brent started the B. 1802 Rural Artist Collective to help craftsmen working in traditional methods (weaving, blacksmithing, embroidery, etc) to find new outlets for their work. The Collective is an effort to preserve these traditions.
- Brent and Josh blog and Twitter frequently about life on the farm. Their website, www.beekman1802.com receives over 100,000 visitors each month from all over the world.