

July 21, 2008

To Whom It May Concern:

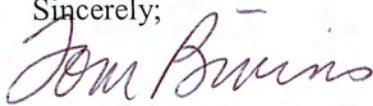
It is with great pleasure that I write this letter of recommendation for Mr. Walter Jeffries and Sugar Mountain Farm. We have been very pleased with the pork products that we have received from Mr. Jeffries and his family farm.

As a company committed to purchasing locally, we understand the constraints and limitation around which Mr. Jeffries has worked since his company began and look forward to the continued success he will have around building a complete food system with his business. Mr. Jeffries has demonstrated to New England Culinary Institute great resourcefulness in the production of his animals, his feed partners, his delivery of product, and finally, the quality of his product.

New England Culinary Institute sees the value in the growth of family farms such as Mr. Jeffries' and feel that he is on the best track for developing, preparing and delivering a quality product. We will certainly continue to support his efforts.

If I can be of further assistance, please contact me at 802-225-3366 or email me at Tom.Bivins@neci.edu.

Sincerely;



Tom Bivins
Executive Chef
Montpelier Campus
New England Culinary Institute



Where you learn it by living it • www.neci.edu

Vermont Butter & Cheese Creamery, Inc.

40 Pitman Road

—

Websterville, VT 05678

January 6, 2010

Walter Jeffries
Sugar Mountain Farm
252 Riddle Pond Road
West Topsham, VT 05086

RE: Letter of Recommendation

To Whom It May Concern:

This letter confirms Vermont Butter & Cheese Creamery's support of Sugar Mountain Farm's expansion to process hogs and provide added-value services to farmers in Central Vermont.

Since June 2006, Walter has handled 1,000 to 1,500 gallons of whey from our creamery on a daily basis. Whey management is a challenge for any small cheese operation and it is an important part of our business to be able to utilize a closed system and green technology of using our cheese making by-product to feed hogs supplying them with almost 10% of their dietary needs.

If we can be of further assistance in support of Sugar Mountain Farm please do not hesitate to contact me. In the meantime, thank you for your consideration.

Sincerely,

Bob Reese

Bob Reese
President

RAR/kmd

Peter Ireland
31 Belden St.
Williamstown
MA 01267

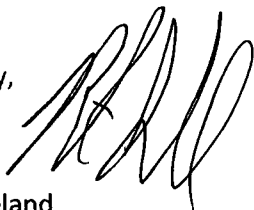
To Whom It May Concern:

I am writing on behalf of Walter Jefferies to attest to the quality of my experience with him as a customer, and his accomplishments as a business person. I ran a restaurant in Norwich, VT for four years and we defined ourselves by using local foods. Vegetables were easy to find, and we were able to purchase local beef. Obtaining the beef was not easy, and while it required a lot of coordination between the farmer, restaurant and butcher it was possible. Pork was only a special occasion purchase as the supply was limited, and butchering facilities had fewer slots available for pork. When I purchased local pork it was from Sugar Mountain Farm.

With the on-site abattoir that Walter is pursuing I see great opportunities. With every transaction I made with him he has been prompt, professional, and delivered a product of superior quality. His personal traits cannot be quantified but are essential to building success in any business. Walter's attention to the fundamentals of running his business is key to his success. He has clear systems of accounting and caring for his business from the land and animals to the customer. There is space for the service that Walter will provide and his vision for developing such a market is sound.

I am confident that Walter will continue to find success as he grows his business. I believe he can and will define the type of success that will provide for his family and community but also can provide a model for others to follow and find their own success.

Sincerely,

A handwritten signature in black ink, appearing to be 'P. Ireland', written over a horizontal line.

Peter Ireland



Walter Jeffries
Sugar Mountain Farm LLC
252 Riddle Pond Road
West Topsham, VT 05086

Dear Walter,

I was so pleased to learn that Sugar Mountain Farms will be developing an on-farm slaughter facility.

Sugar Mountain has been an integral part of our annual Pig Roast here at Magic Mountain, and I can only imagine how on-farm slaughter will improve your already excellent product.

As you probably know, the number of butcher shops in the area has been dwindling. In fact, before our planning committee came across Sugar Mountain, we were having a tough time finding someone to help us with our needs.

We cater to a crowd that appreciates the importance of locally raised foods. The consistency that an on-farm slaughter would provide will just embolden our customer base.

I wish you the best in your endeavors, and look forward to expanding our relationship in the future.

Best Regards,

Bob Williams
Assistant Director of Hospitality Services
The Inn on Magic Mountain

Sharon Zecchinelli

409 Sand Hill Rd.

Enosburg Falls, VT 05450

802-933-6709

July 7, 2008

To Whom It May Concern,

I have known Walter and Holly Jefferies for 5 years. I have bought spring piglets from them and Sugar Mountain Farm hot dogs.

Currently, there is a high demand for locally raised food and consumers are searching out locally raised and produced food, especially here in Vermont. I know from experience, raising piglets bound for our freezer, on-farm slaughter, as opposed to trucking live animals to a slaughter facility miles and miles away, is the most humane way to handle animal slaughter.

The Jefferies make every effort to produce a consistently high quality of pork using excellent animal husbandry practices and raising pigs in the most natural of settings. It only follows that they should also have a slaughter house on their farm in order to achieve the highest degree of control in the end product as possible.

Sugar Mountain Farm and the Jefferies are leading the way for other Vermont small farmers to provide a consistently good product, that is naturally raised, and locally grown.

Sincerely,



Sharon Zecchinelli

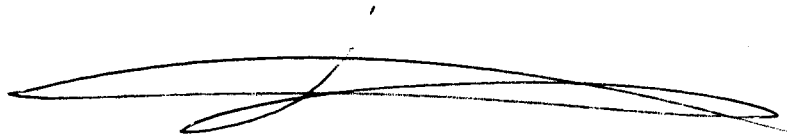
To whom it may concern,

Here at Michael's on the Hill our mission is to provide top quality food and service while supporting local and sustainable agriculture.

Farms like Sugar Mountain make our job easier. Their commitment to quality is evident in everything they bring to us. One gets the sense that they care deeply for their animals, their community and their environment.

There has been the occasion when a product has not been available due to the limits of Sugar Mountain's current situation. It would greatly benefit us and anyone who loves fine food for the Jeffries to be able to expand their business.

Thank you for your time,

A handwritten signature in dark ink, appearing to read 'Doug Paine', with a long horizontal flourish extending to the left.

**Doug Paine
Sous Chef
Michael's on the Hill
4182 Waterbury Stowe Rd.
Waterbury Center, VT
802.244.7476**



8/11/08

To Whom It May Concern:

I am writing this letter on behalf of Sugar Mountain Farm. Sugar Mountain Farm supplies us with all of our local pork products. In the past year the demand for local products, especially meat products, has grown considerably. Our customers and fellow Vermonters have seen the value of buying locally raised meats. Sugar Mountain Farm has far exceeded the level of quality of pork available in the area and has an impeccable level of care for their animals. The only draw back has been the consistency of delivery. As of now, we need to order our meats well ahead and hope that the slaughterhouse is not backed up. The addition of an on-farm slaughterhouse would help tremendously in filling this void in availability. We look forward to doing business with Sugar Mountain Farm for a long time. Feel free to call if you would like to discuss this further.

Thank you

A handwritten signature in purple ink, appearing to read "Thomas L. Clements", is written over a faint, larger signature.

Thomas L. Clements
Sweet Pea Natural Food
(802)496-7763

August 9, 2008.

To Whom It May Concern:

I am writing to you regarding Sugar Mountain Farm. I am a manager and buyer at the Plainfield Coop in Plainfield, Vermont. Sugar Mountain has been one of our vendors for over a year now, and we have been very pleased and impressed with the high quality of their products and their operation as a whole. As a Coop, we are concerned about where the food we provide for our members comes from, and how it was grown or raised. We strive to support our small local farmers whenever possible, to keep our community economically viable, strong, and self-sustaining. Sugar Mountain is exactly the kind of business that we want to work with – their animals are pastured, raised naturally and humanely; they are very responsive to our needs, delivering fresh, delicious pork weekly at a reasonable price; and they are pleasant, engaging, enthusiastic people to deal with. As more customers have gotten to know their products, their sales at our store have gradually increased, and we plan on having a long and enjoyable working relationship with Sugar Mountain.

When Walter and Holly told me that they were planning to build their own on-site slaughterhouse and butchering facility, I was very pleased, for them and for us. I know from working with a number of local farmers that Vermont has very few slaughterhouses anymore, and this had made life for these small entrepreneurs quite difficult. They tend to be far away, and they are overburdened with too many animals, and weekly I hear of problems that these farmers have dealing with them. Their meat wasn't processed correctly, or badly, or they didn't get back what they came with, etc. etc. This costs them money who can least afford it. As well, it can be traumatic and frightening for the animals to have to leave their homes and travel long distances to an unfamiliar place filled with strangers who may not treat them with compassion. An on-site facility will enable Sugar Mountain to have more control over their operation, save on travel time and money, and ensure that their animals are treated with care and respect, which will in turn translate into greater flexibility, consistency, and responsiveness in filling orders, so it's good for us, too. I'm sure that it will serve them and us well, enabling them to increase their business and diversify. I only hope that other small farmers will be able to follow suit, as there is such a pressing need for these types of operations in Vermont at present.

Sincerely,



Nancy Ellen, co-manager,
Plainfield Coop.



1 School Street,
Montpelier, VT 05602
802.223.7051

August 11, 2008

To Whom It May Concern:

I am writing in support of Sugar Mountain Farm's effort to do on-farm slaughtering. We have been customers of Sugar Mountain since shortly after we opened in October of 2007. Specifically, their product is always been high quality, they offer extremely good customer service and I appreciate their commitment and professionalism.

More generally, our customers continually and increasingly ask about the origins of their food... where does it come from, who is raising it, what is the source's philosophy about antibiotics, feed, pasturing etc. Today's consumer is both much more wary and much more educated. They understand the need for local food sources and are willing to pay up front for that. While the federal regulation concerning country of origin marking is a step in the right direction, neither I nor the customer is going to feel as comfortable discussing pork that came from another country or an Agribusiness farm in Iowa as we would discussing Sugar Mountain Pork.

Customers ask for local pork and we, through Sugar Mountain, are happy to provide it. Customer feedback on the quality and taste difference from conventionally raised pork has been notable and very positive. I personally appreciate the ability to say "give them a call," or "let me ask Walter and I'll get back to you."

That Sugar Mountain is intending to add to the chain of food security by on farm slaughtering can only be a plus and a marketable one at that.

Sincerely,


Sharon Allen and Peter Foote

The Uncommon Market

July 18, 2008


To whom it may concern,

My name is David Viau & I am the Purchasing Chef Manager for New England Culinary Institute's Essex Campus. I have been working closely with Walter Jefferies & Sugar Mountain Farm now since the fall of 2007. We have had a very open, & ongoing discussion of utilizing their fresh locally raised pork in our school's restaurants. This is something that we were finally able to make a reality late in the winter of 2008. The major hurdle in being able to bring this high quality, local, sustainable product to our chefs, students, & customers is due to the lack of suitable processing outlets.

Being an educational institution we are trying to put into practice what we preach. As a company we are trying to go in the direction of as much local & sustainable product purchasing as possible. This is a commitment we have made as an organization, but this is also driven by our customer's expectations. Vermont, with its many farmers, is in a unique position to lead in the growing countrywide movement for local, sustainable products. This is particularly difficult when referring to local meat. With the current amount of processing available to local farmers it makes it difficult for both buyer & producer to have consistent access to the product. There are times that we as a business are unable to utilize local meat resulting directly from unavailable processing. This then requires us to source our product from out of state purveyors denying the sale to someone local. Allowing Walter Jeffries & Sugar Mountain Farm to have their own slaughter house for their own animals will help to increase our ability & the ability of others to purchase their products; keeping the money local. This in turn will continue to allow Walter to be a successful farmer & businessman.

New England Culinary Institutes working with Sugar Mountain Farms has been an educational, successful, & fulfilling experience. It has been a pleasure to have the opportunity, & hopefully continued opportunity to, work with Walter Jeffries & Sugar Mountain Farm.

Sincerely,

A handwritten signature in black ink, appearing to read 'David R. Viau', with a large, stylized initial 'D'.

David R. Viau

MARY-LOUISE ZANONI
Attorney-at-Law
P.O. Box 501
Canton, New York 13617
315-347-1100

July 10, 2008

Recommendation for Walter Jeffries, Sugar Mountain Farm

I have known Walter Jeffries for nearly three years. He is a strong and effective advocate for independent farming and the production of local, artisan-quality foods. I first came to know Walter because I concentrate on those areas myself, both in my work as a freelance writer and in my law practice, which has involved work for farmstead cheesemakers, organic produce growers, and sustainable-agriculture organizations.

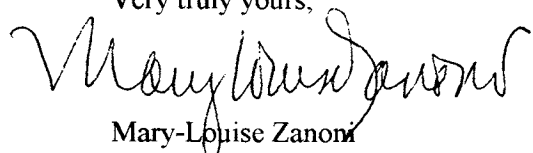
I have purchased pork from Sugar Mountain Farm and I gladly make the two-hour trip to pick up the farm's superior product because of its excellent flavor and the environmental and social benefits of supporting independent livestock farming. Sugar Mountain Farm is part of the ever-growing movement toward raising livestock in a healthy outdoor environment, with grazing as the primary food source, without use of antibiotics or hormones, and in a manner that supports the animals' natural behaviors. More and more consumers turn to these sources of animal products each year, some for the very high quality, some for health reasons, and some out of concern for animal welfare. All the family-scale livestock farmers I know who raise animal products this way cannot keep up with the growing demand for their products.

Since purchasing Sugar Mountain Farm in 1988, Mr. Jeffries and his family have developed pasture, fencing, and shelter for their livestock and have designed and built a new, energy-efficient home. They have developed their business incrementally, carefully controlling costs and taking on new projects only when previous projects have been successfully completed. Sugar Mountain Farm is financially stable and growing because the Jeffries family relies upon their own diverse skills and labor and minimizes outside inputs.

The present project of an on-farm processing facility is a perfect fit for the existing business. It will allow the Jeffries family to save the considerable costs of transporting and butchering livestock and allow them to capture substantially more of the value of the finished product. On-farm processing is also very appealing to customers, who view it as creating meat of superior flavor and eliminating stress for the livestock.

I would encourage you to offer Mr. Jeffries your support because the growth of Sugar Mountain Farm is a benefit not only to him and his family but to his community and to all his customers.

Very truly yours,



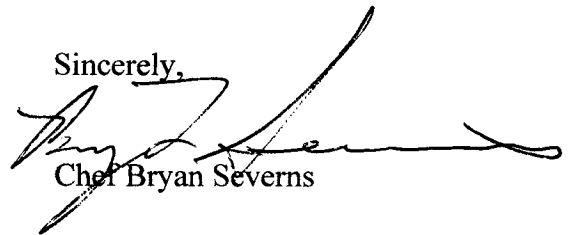
Mary-Louise Zanon

July 10, 2008

To Whom It May Concern:

It is with great pleasure that I write this "letter of recommendation" for Sugar Mountain Farm. As the former Meat Fabrication Instructor at New England Culinary Institute, I had several opportunities to use SMF pork. I was always impressed with the quality of product and the professional manner in which it was handled. My dealings with Walter and his wife were also very professional, while the passion for their endeavor was always evident. The expansion of their operation to include an inspected slaughter and processing facility is a welcome move for small agriculture in Vermont.

Sincerely,

A handwritten signature in black ink, appearing to read "Bryan Severns", written over the printed name.

Chef Bryan Severns

To Whom it may concern,

August 25th, 2008

I have been a butcher for 44 years primarily here in Vermont but also in.....
out west. Sadly we are seeing the art of butchering wane. With the loss
of slaughter and butchering facilities it is making it harder for small local
farmers to get their livestock to small stores like Sweet Clover Market
where I am the meat manager here in Essex Junction, Vermont. This in
turn limits the access to locally produced food and means that our food
dollars are sent out of state to the big producers in the mid-west.

I have been working to pass on the art of butchering to people who are
willing to take the time to learn. The Jeffries family, Walter, Holly and
Will, of Sugar Mountain Farm, have been taking commercial meat
cutting classes with me since spring. They are all showing excellent
talent at hands on butchering. We have focused on pork since that is
what their farm produces.

I look forward to continuing to work with the Jeffries as they get their
facility up and running.

I highly recommend supporting the Jeffries in their endeavor to build
and operate their own inspected on-farm slaughter and butchering
facility. It will be a valuable addition to the Vermont agricultural
landscape.

Sincerely,



Cole Ward

Meat Manager

Sweet Clover Market

21 Essex Way #418

Essex Junction, VT 05652

(802) 872-8288 work

(802) 878-1468 cell

.....

To whom it may concern: Over the past year it has been my great pleasure to carry and serve pork from Sugar Mountain Farm. As both a chef and a consumer it is a high priority for me to use the finest quality ingredients. The other main factor driving my purchasing is keeping my food dollars in the state of Vermont. In Sugar Mountain Farm, I have found a producer that sells top notch quality meats produced in a natural and humane environment and is a proud member of the Vermont agricultural community.

In this day and age of cheap and easy, more and more persons like myself place much importance on using products created "the old way." By that I mean livestock raised on a traditional farm without steroids and antibiotics and fed real food. This is what I was raised eating and I feel that it would be a terrible shame for future generations to lose this connection to their food. There is no reason that we need to move past the days of knowing your butcher or local farmer by name and seeing firsthand the raw materials that go onto your dinner table.

I would gladly spend much more of my commercial food budget on products from Sugar Mountain Farm if they were in a capacity to slaughter and process their own animals. I already greedily buy up as much of their bacon and ham as they can produce and would easily buy that much more if it was available. Knowing that my money is going to Vermont farmers, using their own slaughtering facilities, and ultimately to the Vermont economy in general makes a great product even more rewarding for me to purchase.

Jeffrey Lang,
Executive Chef
Alchemist Pub And Brewery



To Whom It May Concern:

My name is Nick Sivret, and I'm the meat buyer at Hunger Mountain Co-Op. I'm writing on behalf of a vendor of mine, Sugar Mountain Farm. I've been working with the proprietors, Walter and Holly Jefferies for just about a year now and I've always found them to be professional and reliable. Though the business is relatively young, it is clear that a great deal of consideration and planning preceded the venture. This is obvious in the quality of their products and in the organization of their operation.

It is Sugar Mountain's intent to build an on-site slaughtering facility on his farm- a proposal that recommends itself in many ways. The market for local meat is clearly growing rapidly. The meat department here at Hunger Mountain is among the fastest growing departments in the store. Last calendar year we saw- adjusting for inflation- growth just shy of 20 per cent- a figure that has continued into the first quarter of this year. In fact, beyond the superiority of their product, we brought Sugar Mountain on as a vendor to simply keep up with demand. And as it is now we have trouble keeping their products on the shelves for more than a couple of days. Their products are in high demand, demand which has only increased since their mention on the front page of the New York Times last Tuesday (7/22). Increased slaughtering capacity could only help close the gap between supply and demand.

More broadly, the limited capacity of meat processing in Vermont is well known and often commented-upon problem amongst producers and retailers. Moreover, it is well known to the Vermont Department of Agriculture, which had been advocating for increased capacity for quite some time. Any additional capacity could no doubt be quickly and fully utilized.

Furthermore, on-site slaughtering has particular advantages. The majority of the problems we face as a retailer arise in the processing stage. A middle-man means more opportunity for compromised product. Lost product is a lost investment for the producer and lost opportunity for us as a retailer. It's in effect under-production- in a market that is already bursting at the seams. Slaughtering on-site is also beneficial for the animals. Traveling long distances to foreign environments produces a great deal of stress from the animals, which- leaving altruistic considerations aside- compromises the product, as stress-hormones negatively impact the quality of the meat.

For all the above reasons, I strongly endorse Sugar Mountain's proposal and urge you to consider it.

Sincerely,

Nick Sivret

Meat Buyer: Hunger Mountain Co-Op

(802) 223-8000

nicks@huntermountain.com

From: "Dan Fraser" <Dan@danandwhits.com>
Date: July 2, 2008 1:25:26 PM EDT
To: <walterj@sugarmtnfarm.com>
Subject: re: **Letter of Recommendation**
X-Spam-Status: No

DAN & WHIT'S GENERAL STORE
P.O. BOX 157
319 MAIN STREET
NORWICH, VT 05055
(802) 649-1602
www.danandwhits.com

To Whom It May Concern:

July 2, 2008

I am writing on behalf of Sugar Mountain Farm, and the quality of product that they produce. We have been handling their products, pork chops, bacon, hot dogs, roasts, etc. and our customers love them. The quality is excellent, it is local, fresh and best of all from Vermont. Everyone is trying to shop locally, and do what is environmentally correct. With few slaughterhouse options, it would be nice to have Sugar Mountain Farm be able to do their own. It would be less stressful for the animals, would save gas and the environment by not having to drive them to a far off slaughterhouse and it would further support the local economy.

If I can provide further details regarding Sugar Mountain Farm and their products, please do not hesitate to contact me.

Thank you,

Dan Fraser
Manager



June 12, 2008

To Whom It May Concern:

On behalf of Sugar Mountain Farm, we wish to express our enthusiastic support for the construction and installation of an on-site inspected slaughterhouse. The slaughterhouse would allow more efficient and humane handling of the animals which in turn will create a better product for consumers.

As a retail store that regularly purchases Sugar Mountain Farm products for sale and use in our cafe, our customers would appreciate knowing that the meat they are purchasing is coming from one single source. The assurance that the meat was born, raised and processed on the farm will certainly help to boost sales.

Thank you very much.

Ariel Zevon

Executive Director of LACE (Local Agricultural Community Exchange)