

# CELEBRATE KINGS: *Pride in our people, places & products*

## *When it comes to pork, Kings County's Meadowbrook Farm has the "full-meal deal"!*

The peaceful surroundings could lull passersby into believing all is quiet along Pleasant Valley Road! But in the midst of the rolling fields and lush farmland north of Berwick is busy Meadowbrook Farm - home to 250 sows, a bustling meat market, a thriving catering business, and one very community-minded couple!

Jim and Margie Lamb own the Somerset, Kings County, farm where, 27 years ago, Jim began raising pigs. Fifteen years ago, he and Margie opened the market as a way to promote their pork. As soon as its doors open each morning, the farm's roadside meat market is active with customers.

"We've built a pretty good name for quality products and good service," says Jim. "People want to know how the livestock is handled and fed, and we can answer those questions."

Through the years, they have added beef to their menu, which comes mainly from the neighboring Lamb family farm - keeping it all in the family!

"We have consistent product all the time," says Jim. "Everything we sell is government inspected, as is our shop. We've done as good a job as possible to make sure our product is quality."

About 12 years ago, the combination of Jim's devotion to producing high-quality meats and Margie's creativity and sociable nature merged into a recipe for success as their catering business was born.

"The catering part really started when I decided to cater a wedding for a friend,

and it grew from there," says Margie, also a full-time teacher. "Personally, I like the creative part. And I get to meet some really great people."

The very busy catering business has grown solely through word-of-mouth and is fully booked until mid-September.

"We're booking for next summer already," says Jim. "We like to accommodate everyone, so it's great when people book early."

Catering six or seven pig roasts a weekend throughout western Nova Scotia, Margie and Jim will provide all of an event's catering needs. Though they have people who help, they do the majority themselves.

As an event's pig roast is supplied already cooked, many community groups take advantage of this by ordering roasts for public suppers. They can

be assured the meat is cooked consistently.

Outside of business, it is important to Jim and Margie that they give back to the community that supports them. They especially like to help local schools.

"We've provided sides of pork to elementary schools to support their healthy lunch programs," says Jim. "They sold tickets on the meat to raise needed funds." Local service clubs also benefit as donations from Meadowbrook Farm help them raise money for good works.

Whether it is their farm, meat market, catering business, or their community gifts, Margie and Jim do it all with warm spirits and big smiles. "It's the little things that make a big difference," says Jim.



Margie and Jim

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