

Resource Evaluation

PHYSICAL ASSETS

ITEM	SIZE	QUALITY	PLUSES AND MINUSES	CURRENT USE(IF ANY)
Land				
Water (identify all sources and types)				
Waste (see section on waste water and whey)				
Buildings				
Source of Electricity (grid or not)				
Farm Machinery				
Processing Equipment				

LOCATION

As mentioned previously, traditionally dairy farms that were close to urban areas tended to make fresh-perishable products like ice cream, fluid milk, cream cheeses and the like. The farther the farm was from urban areas, the more non-perishable products it tended to make.

In the last 15 years farmers are coming full circle and looking at dairy processing on the farm again. Location matters when you are making fresh-perishable products more than if you made raw aged cheeses that you mailed through UPS. If you direct market, how “convenient” is the product to the customer? Remember, you may go 15 miles out of your way for milk you thought was good for you and your family, but do your neighbors share your same thinking? Generally not.

In this section we will look at your location and access to the outside world.

Location	How Far from Farm	Quality of travel
Nearest County Route		
Nearest State Route		
Nearest Highway/Interstate		
Nearest town/village		
Nearest nearest urban area(s)		
Nearest Dairy Supply House		
Nearest Plumber/Electrician/Carpenter		
Nearest Farm Supply Shop		
Nearest Refrigeration Specialist		

There are “Quality of Life” factors to consider if you are looking to rent or purchase a farm to do dairy processing as well. You may want to consider access to friends, family, a community of cheese makers and or dairy farmers, and entertainment that suits your personality.

If you have a piece of land that does not seem to suite the products that you want to make, are you attached to this land?