

The Farm is Open!

- Goats, Cows, Horses, Pigs, Chickens, Guineas, Sheep and More!
- All animals raised antibiotic and medication free
- All of our meats and sausages are preservative free

• As close to organic as one can get without being certified

• We encourage guests to roam the grounds freely as we are opened to the public Thursday-Saturday



Bed and Breakfast

- 4 Beautiful Themed Rooms: The Paddock, The Honeymoon Suite, The Colonial, The Swamp Fox
- All rooms have private bathrooms
- Farm-to-table breakfast (some raised and produced on the farm)



Old McCaskill's Farm Kitchen

- DHEC approved
- Canning classes and demonstrations
- Where our jams, jellies, relishes, veggies and other goodies are made
- Farm-to-table lunch every Friday by our daughter Ashley
- Ashley's prepared meals and dips





Old McCaskill's Farm Store

- One stop shop for all your locally grown farm products
- Featuring our own lamb, pork, beef, goat, chicken, and free-range eggs
- Ashley's lunch, home prepared meals and other goodies
- 100% wool products from our own flock of sheep that are sheared on Spring Farm Day
- Canned jams, jellies, salsas, relishes, veggies, pickles
 - Other locally grown products from our neighbors such as honey, rice and grits, butter, cheeses, milk



Thursday 2-6pm | Friday 12-6pm | Saturday 2-6pm
Open Seasonally December Through March

Events – Spring Shearing Day

• All public invited

• Sheep get their annual she

• Border Collie demos

Food concessions

• Ice-cream churning

• Farm games and activities

Horse rides





- Pumpkin patch
- Hay and Horseback rides
- Games
- Food concessions
- Face painting
- Live music



Events – December Trunk Show

Country Christmas Shopping

- Local artists and craftsmen
- Local vendors
- Food concessions
- Free to the public



Farmers Markets

- Kershaw County Farmers Market
- Sandhills Farmers Market
- Farm-fresh meats and eggs
- Wool blankets and wool products (from our own sheep flock)
- Canned jams, jellies, veggies, salsas and relishes
- Ashley's prepared meals



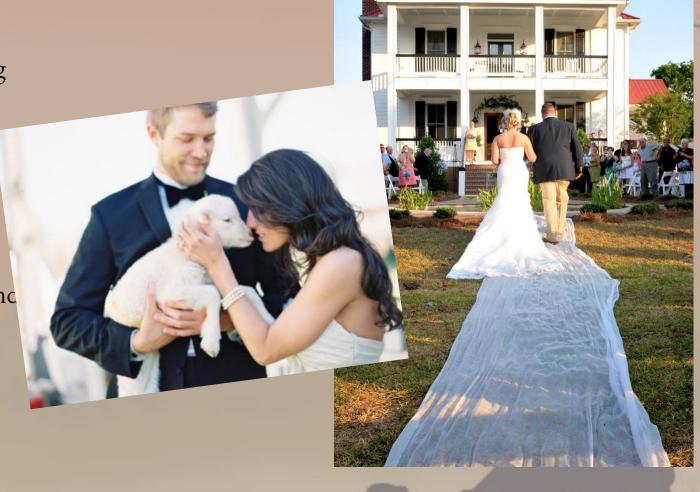
Field Trips / Tours

- Guided tours
- Elementary schools
- Daycare
- Summer camps
- Garden clubs
- Church groups
- Local clubs



Wedding and Reception Venue

- Have your wedding or reception on a working farm
- Approved kitchen for caterer to work from
- Spacious grounds area with beautiful, unique areas (front porch, horse barn, oak tree)
- Bed and Breakfast rooms for getting ready
- Guest-friendly, where everyone can wander and enjoy the farm
 - Large parking area



Merits













- The B&B is LLC
- Winner of the 2010 Certified SC Regional Farmers Market Promotional Contest
- Certified SC Grown
- TODS (Agriculture Tourist Oriented Directional Signage Program) Member
- SC Agritourism Association Member
- USDA Inspected Meats
- Board member of the Kershaw County Farmers Market
- supplemental Program





- Grant Recipient for Rotational Grazing with Chicory
- Licensed & Insured for Meat & Egg Handling
- DHEC Approved Canning Kitchen
- Certified in Better Process Control prescribed by the FDA & USDA at Clemson University SheepIndustry
- USDA Certified Labeling
- Part of the SNAP Supplemental Nutrition Assistance Program
- Vice President of SC Sheep Association
- Member of International Sheep Association





