

The Himalayan Institute Supports Fox Hill Farm

Good Neighbors and Partners in Sustainability

HONESDALE, PA (December 22, 2010) – Local Wayne County family-owned and farmed Fox Hill Farm is pleased to begin receiving operational support from the Himalayan Institute this season in the form of kitchen scraps, like potato peelings, which become premium hog feed.

“We were so excited to come across the opportunity to help HI in their mission of sustainability. Our partnership saves 300-500 pounds of food waste a week from the landfill. What’s more, it’s a means to produce locally sustainable meats and replenish and rejuvenate the pastures,” says second-generation owner George Brown who, along with his wife, Katharine, and their two children, produce grass-fed beef, pastured pork, and free-range chickens and eggs. Katharine is also a flower farmer and garden designer.

Fox Hill Farm follows the sustainable production model made famous by Joel Salatin at Polyface Farms in the movie “Food Inc.” and by food writer Michael Pollan. Mr. Brown continues, “These methods create happy, healthy critters, improves the quality of the soil, and sequesters carbon while doing so.”

The Himalayan Institute has been exploring possibilities to implement a composting program at its international headquarters campus just north of Honesdale. “We are proud to help the Brown family farm and do our part as good neighbors while we work through some of obstacles presented by such a large composting program. We are always delighted to give back to Honesdale and the Wayne County community,” says Brian Fulp, Director of Local Operations at the Institute.

The Himalayan Institute is a non-profit educational, spiritual and charitable organization, and is the premier center for yoga, meditation and holistic health. The organization also established and supports humanitarian projects through sustainable community centers in India, Mexico and Cameroon, West Africa.