

J. F Temple & Son Ltd.

Directors: Dr S.J. Temple, Dr C.M. Temple



The farm was started in 1912 by Fred Temple with 34 acres in Wighton. After son Jim and grandson John built up to 1300 acres of mostly tenanted land, great-grandson Stephen now farms approximately 225 hectares (over 500 acres) of land in Wighton, Binham and Field Dalling parishes. The majority of the land is owned, with 6 ha of meadows rented from Holkham Estate. Rainfall is about 600mm annually.

Staff: 2 Dairy, 1 Arable, 1 Engineer, 1 Cheesemaker, 3 Assistant cheesemakers full time equivalent, 1 part time Farm Secretary.

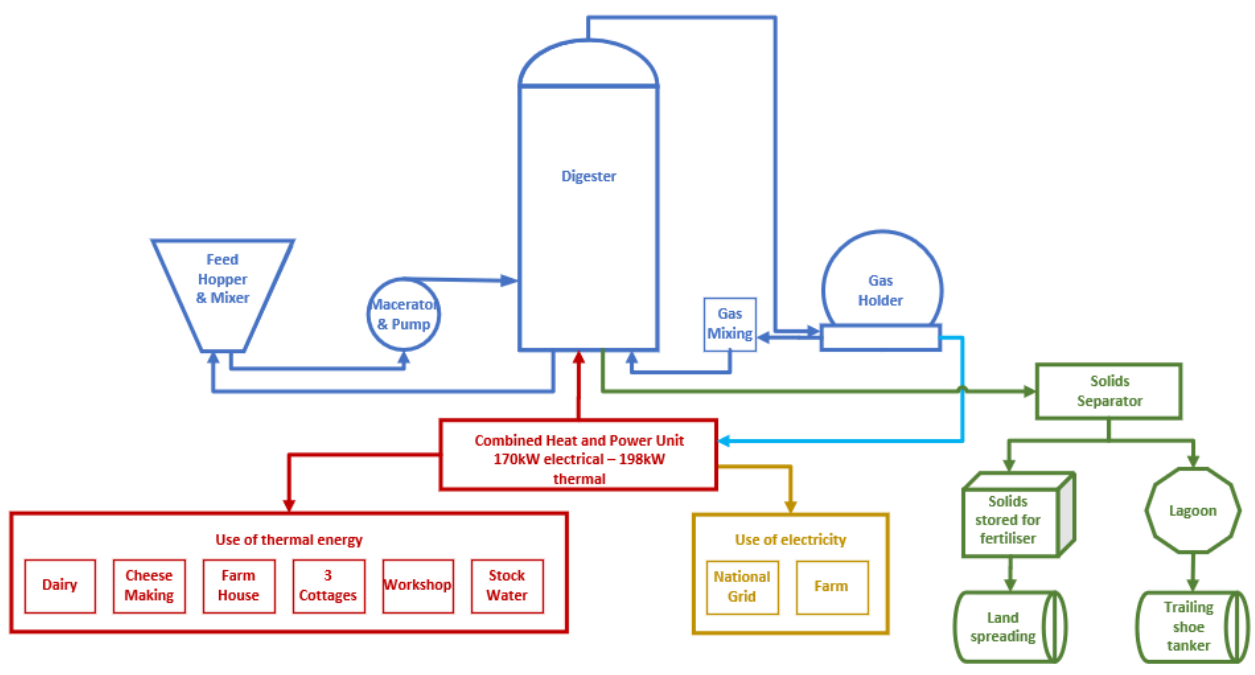
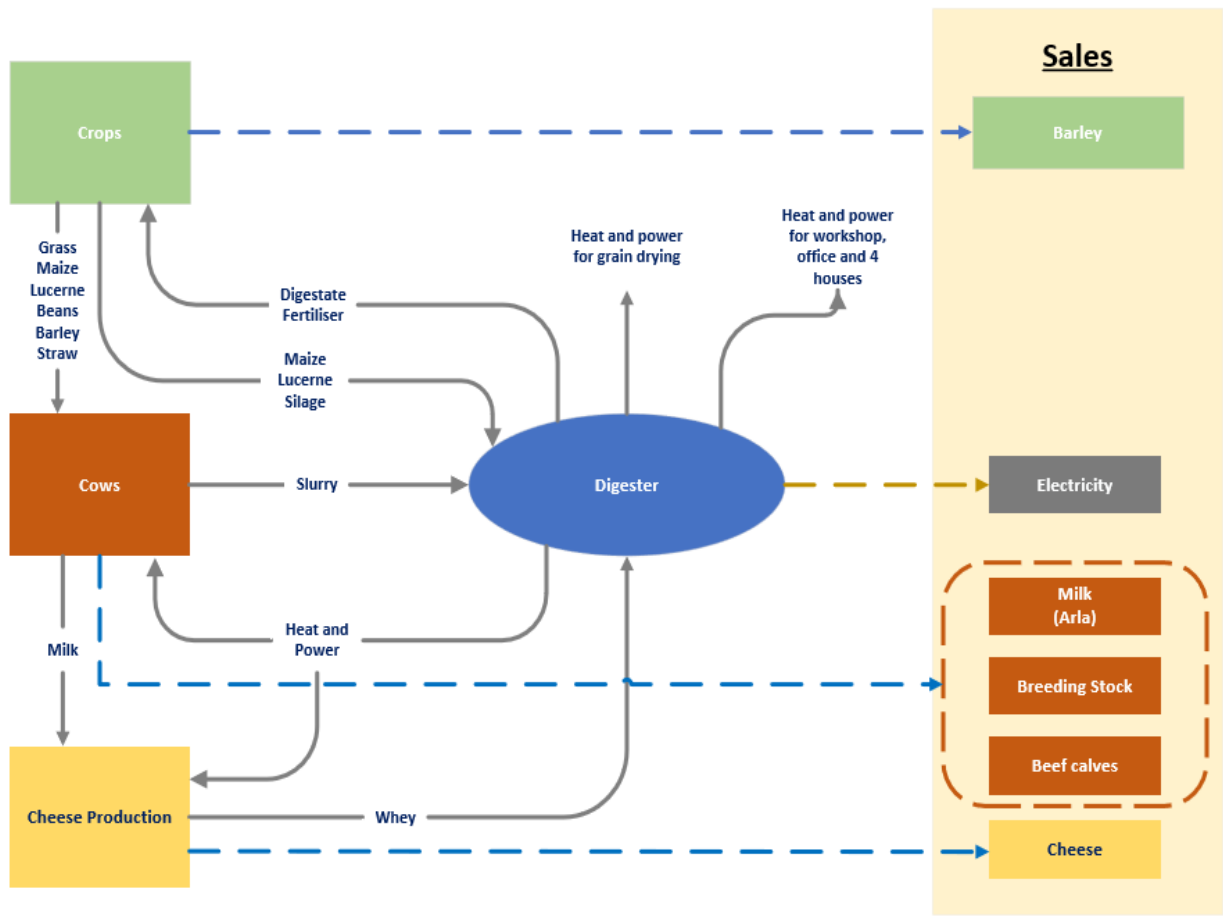
Cropping	Hectare	Maize drilling	Varieties & dates
Winter barley for feed, mixed varieties	57	Binham Road East	Prospect 13 April
Winter beans with oats, combine for feed	7.9	Doughty's House	Prospect 15 April
Grass Ley - grazing and silage	20.7	Dalling Memorial	Avitus 18 April
- grazing only	14.3	Dalling 2 pits	Gema 19 April
Lucerne	11.8	Dalling pad	Augustus 20 April
Forage maize – first drilling	80.6	Dalling 21 acres	Augustus 21 April
Forage maize – after grass silage	14.3	Doughty Ellis	Cito, trial varieties 22 April
Permanent pasture	14.6	Bond's East	Cito 13 May after grass silage
Cover crops	(75.5)		
Buffer strip grass	2		
Trees, straw stacks	3.4		
Total (excluding double cropping)	223		

Dairy: 130 Brown Swiss cows, 60 youngstock, all year round calving. Milk averages 8000 litres/cow/year at 4.28% butterfat, 3.4% protein. Two thirds sold to Arla, one third used on site for cheesemaking. Sexed pedigree semen used for 25-30 herd replacements per year, beef semen on the rest. 18 cows classified Excellent, 34 Very Good.

Anaerobic Digester: fed from cow manure, lower quality silage and whey. Provides electricity and heat, 75% of electricity exported to the grid.

Sustainability is at the heart of what we do. Since 2019 we have moved to regenerative cropping, following the principles of Minimise Soil Disturbance, Protect the Soil Surface, Diversity of Cropping, Maintain Living Roots and Livestock Integration. This reduces the amount of tractor work on the land, fuel use and wear on implements, and provides much improved soil structure and carbon build up. We strip-till maize and direct drill all other crops.

We grow as much as possible of the livestock feed on farm, including grass, maize and lucerne silage, barley (3 mixed varieties for diversity) and co-cropped beans and oats. Any silage which is less than top specification is fed to the anaerobic digester together with the manure from the cows. This produces much of the energy we need on the farm in the form of electricity and heat, and we export 75% of the electricity to the grid. The digester sits at the heart of the farm operation.



Any farmyard manure which has too much straw to be fed to the digester is windrow composted to make it into the best soil food. The digestate solids and liquids are used as valuable fertiliser.

Dairy sustainability: To avoid import of disease to the farm, we have been a closed herd since moving to Brown Swiss, and have been breeding for longevity. We use sexed semen on our best cows to breed our replacement heifers, and use good beef semen on the rest of the herd which gives us good quality beef cross calves to sell to a local rearer and fatterer. We also sell pedigree heifers to other herds. To achieve a healthy productive herd we operate as a team, with the herd manager, the vet and the nutritionist regularly working together to improve health and nutrition. We routinely test for diseases such as Neospora and Johne's and have not had a positive test for many years. We vaccinate where possible to prevent diseases such as lungworm, ringworm and respiratory disease. To reduce antibiotic use we use good bacteria (Pruex) to fight infectious bacteria in the dairy herd by dosing water supply and treating cow beds. To reduce insecticide we use biological fly control. We use outdoor calf hutches to improve calf health.

Plastic reduction:

We no longer buy feed and feed supplements in 20 kg bags where possible, buy in bulk or in tote bags of 1 tonne. Stop using wrapped bales for silage, use silage bunker instead. Straw baled in square bales so more can be stored under cover, the string of which can be recycled unlike round bale net wrap. Use washable udder cloths in industrial washing machine instead of disposable wipes.

.Emissions reduction:

Apply digestate liquid with trailing shoe tanker to reduce ammonia losses. Experimenting with treating digestate with sulphuric acid or biological treatments to reduce ammonia losses from digester through to soil application, not only saving ammonia emissions but also saving requirements for nitrogen fertiliser from fossil fuel.

Sustainability of the natural environment:

We work closely with the Norfolk Rivers Trust to protect and enhance the chalk stream that runs through our fields, and with the Norfolk Wildlife Trust to improve the environment for wildlife, such as developing wildlife corridors between ponds. We are hoping to work with the Norfolk Ponds Project to restore some ancient ponds in 2024. Our small plots of woodland and buffer strips also help support wildlife and we have recently planted about 3 miles of new hedge.

Extension and community outreach:

We host farm tours from school parties, and groups of interested members of the public as well as other farmers, to show them what we are doing in terms of sustainability.

See some of our history and current activities:

You Tube <https://youtube.com/@stephentemple1558>

Our Cheeses:

Wighton British Cheese Awards: Silver Award 2003
Soft fresh tangy cheese made to a local recipe.

Walsingham A hard, pressed matured cheese. Ideal for a real Norfolk ploughman's lunch. Also available smoked.

Binham Blue British Cheese Awards: Bronze Award 2008, 2012, 2014. Silver Award 2016. A creamy blue cheese.

Wells Alpine British Cheese Awards: Bronze Award 2009, 2012. A hard, Continental style cheese, developed since we bought Brown Swiss Cows!

Copys Cloud Artisan Cheese Awards 2022 Silver
A soft cheese with a white rind.

Gurney's Gold British Cheese Awards: Gold Award 2015
Virtual Cheese Awards 2020. A rind washed soft cheese with a peach-like golden skin.



Awards

- 2009:** Aylsham Show Norfolk Farms Competition Reserve Champion & Best Local Food Producer
NNDC Environment Awards Business Winner. RABDF Energy Efficiency Award
Eastern Daily Press Norfolk Food Awards Catherine Temple Outstanding Achievement
- 2010:** Farmers Weekly Green Energy Farmer of the Year, Campaign to Protect Rural England
CPRE Norfolk Award
- 2011:** Royal Norfolk Agricultural Association Timothy Colman Prize.
Considerate Hoteliers Local Green Supplier of the Year Award.
Royal Agricultural Society of England – Award for Excellence in Practical Farming and Business
- 2013:** UK AD & Biogas Industry Awards – Best Integration of AD into a Farming Business
Aylsham Show Diversification Award – Stuart Chapman Bowl
- 2015:** British Cheese Awards – Gold Medal award, Gurney's Gold. Aylsham Show Farms
Competition Livestock Cup
- 2016:** Norwich & Norfolk Eco Awards: Eco Food Producer.
Catherine Temple – Aylsham Show – President's Prize – Individual Food Hero
- 2017:** Energy Now Awards 2017 Best AD & Biogas Scheme winner. Aylsham Show Farms
Competition 1st Class 2
- 2018:** Green Heart Awards finalist., Aylsham Show Norfolk Farms Competition Livestock Cup,
AD & Biogas Industry Awards Highly Commended Best Methane or Ammonia Emissions
Management Project
- 2019:** Aylsham Show Farms Competition 1st Class 2
- 2021:** Artisan Cheese Awards – Binham Blue: Gold Award, Wells Alpine: Bronze Award
- 2021:** Diversey #WeAreDairy Award for Sustainability – Highly Commended
- 2022:** Aylsham Show Innovative Farming Award – Stephen Temple
- 2023:** Aylsham Show Best Livestock Award, Cream Awards Commended Climate Positive
Agriculture Award
- 2024:** Aylsham Show Farms Competition 1st Class 2, Reserve Champion, Reserve Diversification
Norfolk Magazine Food & Drink Awards Field to Fork Winner – Mrs Temple's Cheese