

Doko Farm

Blythewood, South Carolina



Amanda and Joe Jones have spent the last 15 years bringing a family farm back to life. Since taking the reins of Joe's grandfather's farm in 2007, the Jones's have dedicated themselves to producing healthy whole foods that are raised responsibly and humanely. They specialize in pasture-raised heritage meats.

The Challenge

Streamline orders and payment for multiple sales outlets, including a farm stand, CSA, farmers market and "Meat-up" events

BUILDING CONNECTIONS WITH THE COMMUNITY

It took a few years of hard work for Amanda and Joe to find their niche raising heritage meats and poultry. After landing on their chosen specialty, they felt the final piece of the puzzle was to connect with the community by opening the farm for guided tours and visitors. Building community connection is something Amanda Jones feels strongly about. "Transparency and education are essential for building trust with our local food system," she says.

Facilitating easy access to their farm's bounty for both retail and wholesale customers is also a high priority. Doko Farm meats can be purchased via multiple channels including the Doko Farm Stand, Blythewood

It (Food4All) is absolutely worth it for all the time saved emailing back and forth with customers and sending out Square invoices to collect payment (and following up on invoices if payment is not submitted.) ... I have been very happy with the platform.

-Amanda Jones, Doko Farms

Farmers Market, Hollywood-Rose Hill CSA, and Doko Farm “Meat-ups.” They also serve local farms through livestock sales of their heritage breeds and providing mentorship to new farmers just starting out. Restaurants seeking high quality lamb, pork and poultry also know they can rely on Doko Farm to meet their needs.

The Solution

Food4All allows the Jones’ to focus on what they do best — raising the highest quality heritage meats, stewarding the land and their livestock, and enriching the community by opening access into their farm and way of life.

This is how we wanted to nourish our family. We love the community connection of providing the same high-quality foods to our customers. Although it is a lot of work to pull off events such as Spring Farm Fest or being a tour site for the Ag + Art Tour, it is something we really enjoy. After all, the very definition of our chosen farm name, Doka, is “gathering place.”

-Amanda Jones, Doko Farms

FOOD4ALL ONLINE MARKETPLACE FUN FACT

Q: What is your favorite recipe / meal / item to prepare / thing to grow / to eat

A: “I love nibbling my way through the gardens, and our daughter collects herbs in the evenings for herbal tea — a relaxing nighttime ritual. Lazy weekend brunches with homemade biscuits, eggs, sausage from our farm, and veggies from our friend’s local farm might be my favorite. Then again it is hard to beat an herb roasted chicken for dinner, or a slow simmered bone broth... we just love good food! Knowing how our food was raised, and the people who grew it, makes us appreciate it that much more.”

-Amanda Jones, Doko Farm



For more information or to purchase Doko Farm products, see the Food4All listing: [Doko Farm Online Store](#).