



Meet the Grower

Kenny's Farmhouse Cheese Austin, KY



Kenny's Farmhouse Cheese has been on the land of the hills of Barren County, KY since 1976 and has been making cheese with their own cow's milk since 1998. We make several styles of cheese on our farm, from the classic Cheddar and Gouda we started with, to some more unique signature varieties that are getting us some attention outside of our local market. Whatever cheeses you grew up on, chances are we make a version of it that will satisfy that childhood craving. If you are looking for something new and different, we can provide that too. Once you try them all, consider yourself an expert!

We know that the quality of our cheese is only as good as the milk, and we are reminded daily that this is dependent upon healthy animals. Our land was a dairy farm for several years before we began making cheese, so you could say that even before the origins of Kenny's Farmhouse Cheese, our focus has been on milk. This started with Kenny Senior, who from what many in the area will tell you, sought to set a new standard for dairy farming in the region. With great speed, the size of the herd was doubled, as was each animal's milk production due to greater care, superior cow comfort, and better nutrition.

Today our herd is made up of a crossbreed of several different types of cow. Some of these are American Holstein, European Holstein (smaller), Australian Red, Brown Swiss, and Jersey. It is a closed herd and has been for several years. That means we have total control over the breeding process and raise our own calves from birth. The milk is specific and consistent. We seek to breed and raise cows that are efficient in converting their feed into milk, are active, and live long. Generally speaking our cows live twice as long as the average for their breeds. We are constantly watching several metrics to learn what kind of quality of life our animals have. Kenny's son Jared will tell you that if you don't really know your cows you will quickly be in trouble.

Jared is now in charge of the dairy operation while Kenny maintains the creamery and the aging caves. The two are constantly in communication about what qualities are needed in the milk to create the cheeses we are looking for. We balance this with a sustainable approach that allows us to run a successful dairy farm and cheese operation side-by-side.



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