



Harvest Home Farm

Robert and Angela Klingenfus

Oldham County, Kentucky

<https://harvesthomedairyky.com/>

Story:

Harvest Moon Farm & Harvest Home Dairy is owned and operated by Robert & Angela Klingenfus. Our farm is located in the heart of Oldham County and has been in operation since 1972.

Harvest Home Dairy and Harvest Moon Farm are operated by Robert and Angela Klingenfus. We are located in Oldham County, Kentucky, and have been in operation since 1972. In the late 60's Robert and his brother, Eddie, began farming together and formed a small dairy. They had accumulated enough stock to begin their own operations in the early 70's. While farming separately to this day, they share major pieces of equipment and labor occasionally.

Harvest Home dairy currently owns and/or leases approximately 1100 acres of farm land. We milk on average about 140 cows with an equal number of replacement heifers coming into the herd. Angela monitors the production, breeding and health of all the animals. New born calves are with their mothers for three days, after which time they are moved to an adjoining barn built specifically for their care. The babies are cared for individually in their own separate beds. After about 6 weeks, the babies no longer need milk and are developed enough to move into group pens with about 6 other calves. This allows them to socialize as a herd group.

They stay in these groups together for another 3 months further developing. At about 4 months of age, several groups are combined together and they go outside to forage on grass and continue their development. When they reach an age of 15 months, they typically weigh about 850 pounds and are ready to be bred and become mothers. Gestation is 9 months, so ideally they will enter the milking herd at 24 months of age. At this time, they will rejoin their real mothers, grandmothers, older sisters, and other members of their cow families.

We have a licensed and inspected milk processing plant, and manufactures artisan cheese. Only a small portion of our premium Grade A milk goes to make cheese. Cheese is the only milk product we currently sell.

Products:

Our home made cheese is "Natural Cheese" and not a processed cheese product. "Natural" refers to the cheese making process in which cheese is made directly from our milk by coagulating or curdling the milk, stirring and heating the curd, then draining the whey and collecting or pressing the curd.

Soft / fresh cheeses are typically packed in crocks or tubs. The other cheeses come in wheels, blocks, and/or loafs. Softer cheeses can also come crumbled, while harder cheeses can arrive pre-grated. Semi-soft, firm and pasta filata varieties are often available in shredded form.

Tours:

We can custom develop tours for teachers or groups to cover the topics they want. We just love farming and can talk about it all day.

Schedule a tour of our farm and see how we operate, how we raise/harvest crops, and how our dairy cows are milked each day. See our on-site cheese making operation and enjoy a great day on the farm!

Our farm tours are great for all ages! From school kids, families, church groups, civic groups, and senior adults, everyone has something to learn and enjoy at our all-American dairy farm.