



Kenny's Farmhouse Cheese

Kenny and Beverly Mattingly

Barren County, Kentucky

<https://kennyscheese.com/>

Products:

We make several styles of cheese on our farm – from classics like White Cheddar and Gouda that we started with almost 20 years ago – to original cheeses that are now celebrated as signature offerings nationwide. Whatever cheeses you grew up on, chances are we make a high quality version of it that will satisfy that childhood craving. If you are looking for something new and different, we can provide that too.

Story:

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 oversees the dairy operation and maintains the creamery and the aging caves. There is careful monitoring between the dairy and creamery about what qualities are needed in the milk to create the cheeses we are looking for. The operations are balanced with a sustainable approach that allows us to run a successful dairy farm and cheese operation side-by-side.

In 2015, Kenny started looking into one of the latest trends in dairy farming, robotic milking, in which cows allow a machine to milk them whenever they want, rather than twice daily. In July 2016, the existing dairy barn collapsed due to storms that moved through the area. Visioning the future for

Mattingly Farm, Kenny decided that with the rebuild, he would incorporate a robotic milking center. Above the barn, there is an observation deck that overlooks the cows and the beautiful countryside.

Tours:

A one of a kind farmstead experience, stay in a newly constructed barn on our 350 acre dairy farm. The Mattingly farm is home to Kenny's Cheese, farmstead cheese made right here on our farm.

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In July 2016, the existing dairy barn collapsed due to storms that moved through the area. Visioning the future for Mattingly Farm, Kenny decided when building back he would incorporate a robotic milking center. Above the new barn, with observation decks overlooking the cows and the beautiful countryside, are 2 apartments that are rented through Airbnb.

You have a unique opportunity to stay in the heart of the action. You will be welcomed by our friendly dairy cows and possibly a new baby calf or two. And because we want to share our Amazing cheese with you, we will leave some in the fridge for you to choose your favorite or favorites!