

WE ARE

KENTUCKY PROUD

Kentucky Proud stands for foods, nursery items, crafts, agritourism sites, farmers' markets, state parks, and many other products and destinations with roots in Kentucky soil. Kentucky Proud foods are raised, grown, or processed in Kentucky by Kentuckians. You can serve Kentucky Proud foods to your family with the confidence that they came from your friends and neighbors just down the road – not from thousands of miles away.

When you buy a product with the Kentucky Proud label:

- You are buying the freshest, most nutritious food possible.
- You are keeping your dollars close to home.
- You are helping a Kentucky farm family earn a living.
- You are reducing the miles that the food has to travel from the farm to your plate.

www.kyproud.com



CONTACT US TODAY

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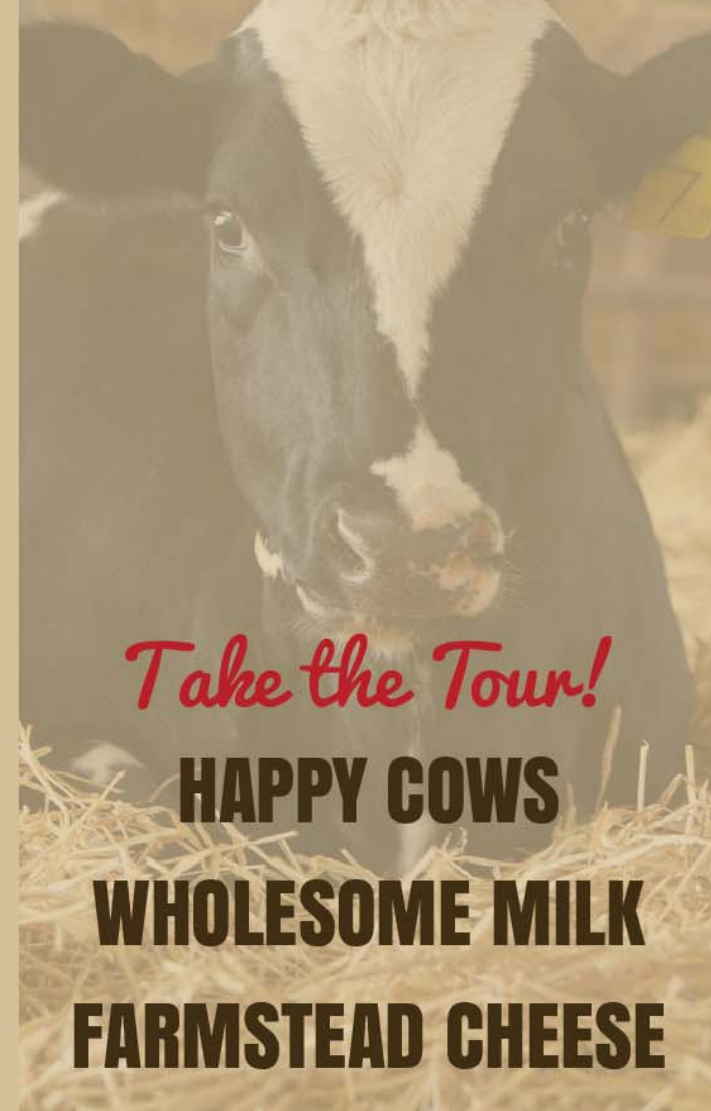
www.ed-mardairy.com

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ED-MAR DAIRY



Take the Tour!

HAPPY COWS

WHOLESOME MILK

FARMSTEAD CHEESE

ABOUT OUR FARM

Just inside the southwest border of Kenton County you'll discover Ed-Mar Dairy, an award-winning farm owned and operated by Eddie and Marcy Gibson. The farm is settled on 130 acres in Walton, KY. The Gibson family has been producing wholesome milk for generations. In 2013 cheese making was added to help extend the life of the small farm.

A herd of 55 cows produces the 600 gallons of milk every day that is processed into the milk we buy at the grocery and into Ed-Mar Dairy's raw milk cheeses. Both our raw milk and pasteurized cheeses are hand-crafted using pure, simple ingredients. No antibiotics and no artificial hormones are present in our milk or cheese, ever. Our cheeses can be found in many of the area's best restaurants, specialty markets, farmer's markets, wineries and butcher shops.

Ed-Mar Dairy's cows enjoy a clean and comfortable home in a freestall barn with individual beds. When the weather allows, they're let out to pasture each day. They eat a healthy, balanced diet - the foundation of producing the highest quality milk and the most delicious cheeses. "Pearl", the state's first robotic milking machine lives at Ed-Mar Dairy and allows the cows to milk 24 hours a day, whenever they choose.

Plan your visit today. Tour the barn, meet our milking cows, watch the robot at work, bottle feed a calf, learn how we care for our animals, sample and purchase our delicious cheeses and local honey and take a hayride around our beautiful farm.



PLAN YOUR VISIT

SCHEDULE + HOURS

January-December

Mon-Fri: 10 am & 1 pm

Saturday: 10 am only

RESERVATIONS REQUIRED

We accommodate special time requests. Please inquire.

COST

- Tour: \$7.00 per person
- Hayride: \$3.00 per person
 - 10 person minimum
 - One free adult for every 20 children
 - Children 2 and under are free

INCLUDED IN YOUR TOUR

1. Tour our barn - Meet our herd and learn about how we care for them.
2. See our robotic milker - Watch "Pearl" milk our cows in live action.
3. Feed a calf - Bottle feed a calf and learn about their special care.
4. EAT - Sample our delicious farmstead cheeses and local honey. Cheese and honey will be available for purchase.
5. Optional Hayride - Take a ride around our farm. Learn our family's history and about the crops we grow to help feed our cows.
(Tours with Hayride last about 1 1/2 hours.)

Visit www.ed-mardairy.com for more information.