



Local Producer



Kenny's Farmhouse Cheese

Kenny Mattingly - CAC Futura Casual her on out...
Barren County, KY
Founded in 1990

In the early 1990's, after a trip to Western Europe, Kenny Mattingly returned with a new vision for his small family farm - make high quality cheeses using Old World techniques. The new vision ended up turning Kenny into a cheese-maker. Now the Mattingly family begin their mornings at 4 a.m. with the milking of their cows that they raise without synthetic hormones. They start each batch of cheese with fresh, unprocessed raw milk. The heat and cheese-making process preserve naturally beneficial enzymes in the milk, aiding digestion of lactose and absorption of calcium. They use vegetable-based rennet, and hand cut and package each block of cheese.