

Traders Point Creamery Farm Information

GENERAL INFORMATION

Traders Point Farm Organics & Creamery is a family-owned artisan creamery and dairy farm located in Zionsville, Indiana. We believe in “nourishing the land that nourishes us all.” This means preserving the family farm and continuing our grandparents’ legacy of sensible, sustainable agriculture that uses our natural resources wisely, following time-honored farming techniques and bringing you the best in organic, healthy, delicious foods.

- Established: 2003
- Owners: Jane Elder Kunz and Dr. Peter (Fritz) Kunz
- Address: 9101 Moore Road, Zionsville, IN 46077
- Phone number: (317) 733-1700
- Fax number: (317) 733-1776
- Email: info@tpfororganics.com
- Website: www.traderspointcreamery.com
- Visitors are welcome to observe creamery production and cow milking
- Type of products: **Organic and 100% Grass-fed** non-homogenized dairy products, including:
 - *Whole Milk*
 - *Chocolate Milk*: A creamy, full-bodied, authentic Dutch chocolate milk made according to a traditional recipe from The Netherlands.
 - *Whole Milk Yogurt*: European-style stirred yogurt with a fresh, smooth flavor. It is made exclusively with live cultures and without stabilizers.
 - *Low-fat Vanilla Yogurt*: Made with organic vanilla extract.
 - *Fruit Yogurt*: European-style stirred yogurt combined with organic fruits. Seasonal flavors include raspberry, wildberry, banana-mango, low fat vanilla and plain whole milk.
 - *Greek Yogurt*: Made using classic methods, available in Traditional and Maple Flavors.
 - *Cheeses*: Fleur de la Terre, Tomme, Bloomy, Fromage Blanc in plain, garden herb and spicy; Cottage Cheese; Feta and seasonal fresh mozzarella.
 - *Creamline Artisan Ice Cream*: Old-fashioned home-style ice cream.

CHEESEMAKER

In January 2011, Linday Klaunig, 26-year-old Zionsville native, joined Traders Point Creamery as our new Cheesemaker. Our owners found Klaunig working as a Cheesemaker at Consider Bardwell Farm in Vermont and wooed her to the Creamery. In January the Indianapolis Star named her one of the people to watch in local food for 2011!

Our Family of Organic 100% Grass-fed Cheeses:

Fleur de la Terre

Our award-winning Fleur de la Terre is a classic farmstead Gouda. The gentle aging of this cheese results in a creamy yet firm texture that carries hints of the sweet herbs and grasses that grow on our rich bottom land. Mild and buttery with a pleasingly tangy after bite. Aged 4-10 months.

Tomme

A classic, semi-firm French farmstead cheese washed in Sun King's Wee Mac beer. Delightfully rustic with a margin of silky ripeness just beneath the rind, lending earthy notes to the tart, crumbly center. Aged 2-4 months.

Bloomy

A soft-ripened cheese with an ash rind. Similar to Camembert or Brie. This darling little crottin has a dense, cheesecake texture and bright lemony flavor, mild & creamy when young, developing mushroomy flavor with age. Aged 2-6 weeks.

Feta

This raw milk Greek-style feta is a pungent surprise to the those accustomed to mild grocery store feta. It is aged in a brine made from whey, allowing us to use minimal salt and creates conditions for full flavor development. Aged 2-4 months.

Cottage Cheese

A European-style cultured cottage cheese; fresh and delightful. Handmade in small batches using the traditional methods used in small cottages hundreds of years ago.

AWARDS

Clear Choice Awards

- 2011 Clear Choice Awards
 - Conversion Recognition Award for Cottage Cheese Jars
- 2009 Clear Choice Awards
 - Conversion Recognition Award for Fromage Blanc Jars

American Cheese Society (ACS)

- 2011 American Cheese Society, Montreal, Quebec
 - Cultured Milk Products from Cow's Milk, second place for Cottage Cheese
- 2008 American Cheese Society, Chicago, Cultured dairy products from cow's milk, first place for fromage blanc

- Cultured dairy products with flavors added, third place for fromage blanc spicy
- Cultured dairy products yogurts from all milks, second place for whole milk yogurt
- 2007 American Cheese Society, Burlington, Farmstead cheeses aged longer than 90 days, raw milk, first place for our Fleur de la Terre
 - Cultured products made from cow's milk, second place for fromage blanc
 - Cultured products, yogurts made from all milk, second place for whole milk yogurt
 - Cultured products made from cow's milk, second place for cottage cheese
- 2006 American Cheese Society, Portland, Yogurts made from cow's milk, first place for whole milk yogurt
- 2005 American Cheese Society, Louisville, Yogurts made from cow's milk, first place for whole milk yogurt

Traders Point Creamery Loft Restaurant and Dairy Bar

Just a mile from the 465 loop, this working farm is a serene break from the city hustle. The Loft Restaurant is open seven days a week for Lunch, Dinner, and Sunday Brunch for an ultimate farm to table experience. The menus feature organic specialties including organic dairy, farm fresh produce and 100% grassfed beef. A meal in the 1860's antique barn offers visitors a view into an authentic cheese cave and ice cream from The Loft's nationally famous Dairy Bar.

THE LOFT RESTAURANT

The Loft has truly become a popular organic "farm to table" dining experience for visitors, many of whom have become regulars. Each season on the farm is a celebration of color, texture and taste. Our chefs blend our award-winning cheeses and dairy products with fresh-picked produce from our farm garden to create the dishes on our one-of-a-kind menu.

Restaurant Hours:

**Seasonal restaurant hours apply. Check website for updates.*

Lunch in the Loft, Monday through Saturday 11:00 a.m. to 2:30 p.m.

Dinner in the Loft, (Winter Hours) Wednesday through Saturday 5:00 to 9:00 p.m.

Sunday Regular Dinner Menu with a Family Style Special, 5:00- 8:00 p.m.

Sunday Brunch, 9:00 a.m. to 2:30 p.m.

Winter Saturday Breakfast, 9:00 a.m. to 11:00 a.m.

Loft Restaurant Events: Throughout the year we host a variety of events including Wine & Beer Dinners, Guest Chef Nights, and Live Music Concerts! We offer both organic and sustainable wines and beers, all of which are paired with seasonally appropriate organic cuisine.

THE DAIRY BAR

A favorite stop of kids and kids at heart, our Dairy Bar serves delicious flavors of our ***Creamline Artisan Ice Cream***, including chocolate, vanilla, caramel, coffee, strawberry, and raspberry. Milkshakes, smoothies, yogurts, old-fashioned root beer floats, homemade pies and pastries are also on offer here.

Dairy Bar Hours: 11 a.m. to 5 p.m. daily

FARM TOURS

Basic Farm Tours

Tours are available. See our happy herd up close!

- Self-Guided Tour: Everyday 9 a.m. – 5p.m.; \$2/person includes maps and farm info.
- Private Tour: Reservations required; \$6/person with a \$72 minimum; duration 1 to 1 1/2 hours.
- Private Tour & Tasting: Reservations required; cheese, yogurts and milk to sample; \$8.50/person; duration 2 hours.
- Private Tour & Ice Cream: Reservations required; cup of homemade ice cream included; \$9.50/person; duration 2 hours.
- Private Tour, Ice Cream & Tasting: Reservations required; includes complete tasting and cup of ice cream; \$12/person; duration 2 hours.

OTHER FARM HAPPENINGS

Dinners on the Deck: What could be more fun than sitting outside with family and friends, enjoying a delicious, organic, homemade meal with a glass of wine or a beer, and listening to live music? Dinners on the Deck kick off the first Friday in June and continue each Friday through September. These popular dinners blend the flavors of our Summer Green Market's fresh produce and our chefs' creative menu. Dinner is served from 5 p.m. to 9 p.m.

Summer Green Market: Our summer farmer's market is open every Friday from 4 p.m. to 8 p.m., including vendors of the freshest organic produce, meats, baked goods, homemade soaps and much more.

Winter Farmers' Market: We move our farmer's market into the heated big red barn for our winter season from November through April, every Saturday morning from 9 a.m. to 12:30 p.m. And while the market is on, The Loft

restaurant is open for Saturday Breakfast from 9 a.m. – 11 a.m. for scrumptious farm goodies. Check our website for an updated menu.

Milking Parlor: Our state-of-the-art Milking Parlor is open to the public for viewing. See our cows up close and stand alongside the farmers and see how we obtain the rich, nutritious whole milk used to make our delicious products. Milking is daily at 4:00pm in our historic milking parlor barn.

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ANNUAL EVENTS

6th Annual Oktoberfest: On Saturday, October 13th, 2012 we will be celebrating our Fifth Annual Oktoberfest on the farm. So dust off your lederhosen and head to Traders Point Creamery. This celebration, in the German tradition, offers plenty of tantalizing organic food, beer and wine, and toe-tapping music from PolkaBoy, a rollicking 13-piece polka band. There are plenty of activities the kids will enjoy too, like hayrides, a pumpkin patch, family activities, and watch cow milking! And while you're having fun, you'll be helping the farm raise money for the Traders Point Rural Historic District, a nonprofit organization that protects more than 7,000 acres of green space around Eagle Creek for the enjoyment of generations to come. An additional 2,600 acres have been added to the National Register of Historic Places with the help of our Oktoberfest. This rare honor is only the third rural historic district to be named in Indiana. The fundraiser has donated over \$50,000 to the Traders Point Rural Historic Districts in the last 5 years. Tickets are \$10, \$8 in advance. Log on to www.traderspointcreamery.com for more information.

5th Annual Christmas on the Farm: Saturday, December 15, 2012. Traders Point Creamery transforms itself into a winter wonderland, complete with Santa himself sitting on a chair made of hay bales!

Christmas on the Farm is a holiday extravaganza for the whole family. Old St. Nick, live Elk, Sleigh-hayrides around the farm, music and caroling, craft-making opportunities for the kids and a Green Market that is chock-full of fun holiday gift ideas for the stocking stuffers in all of us. And if that's not enough, there's plenty of time for warming up in The Loft restaurant delightfully decorated with fresh greenery and holiday bows. Linger over holiday dishes homemade with fresh farm ingredients and indulge in our organic, 100 % grass-fed homemade Eggnog or creamy Hot Chocolate. And getting back to the heart of what Christmas is all about, visitors to the farm can choose to donate to our Education Fundraiser.

Christmas on the Farm is the perfect way to celebrate the true spirit of the season surrounded by friends and family! For more information, visit the TPC Web site at www.traderspointcreamery.com.

For More Information Please Contact:

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Nourish the Land that Nourishes us All!