



TRADERSPOINT CREAMERY

fresh. simple. organic.

GENERAL INFORMATION

Traders Point Creamery is a family-owned dairy farm and artisan creamery in Zionsville, IN, that specializes in organic, 100% grassfed dairy products packaged in glass. Since 2003, we have blended tradition and innovation to craft the most nourishing full-fat dairy products possible. We remain committed to the vision of Dr. Fritz Kunz and Jane Elder Kunz for flourishing health from the soil to the spoon. Working together with farmers, consumers, and distributors, we seek to improve the landscape of sustainable food and nutrition while inviting people to reconnect with their food and where it comes from.

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: inquiries@traderspointcreamery.com

Website: www.traderspointcreamery.com

Visitors are welcome to see the farm, dine at our restaurant, and attend daily cow milking

Type of products:

Organic, 100% Grassfed, Non-homogenized, Full-fat Dairy Products

Whole Milk

Chocolate Milk: A creamy, full-bodied, authentic Dutch chocolate milk made according to a traditional recipe from The Netherlands.

Chocolate Milk "Shots": single serve size of our popular and delicious chocolate milk, packaged in a 5 oz. glass container.

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. Flavors include raspberry, wildberry, and banana-mango.

Single Serve Yogurts: the convenience of grab-and-go with the health benefits of organic yogurt! 5 ounces of 100% grassfed goodness in an adorable glass container!

Cheeses: Fleur de la Terre; Brick Street Tomme; Cottage Cheese; Geneva; Sheet's Creek Cheddar; Hillside; Red Barn; Fromage Blanc in plain, garden herb and spicy.

Creamline Artisan Ice Cream: Old-fashioned home-style ice cream.

**Available in quart and single serve sizes*

Our Family of Organic, 100% Grassfed Cheeses:

Our team of cheesemakers is dedicated to crafting artisan cheeses from our 100% grassfed milk, with flavors inspired by our Hoosier land.

Fleur de la Terre

Our award-winning Fleur de la Terre is our take on a classic, natural-rind Gouda. The gentle aging of this raw cheese results in a creamy yet firm texture that carries hints of the sweet herbs and grasses that grow on the rich bottom land where our herd grazes. Mild and buttery with a sweet, clean finish. Crafted April to June. Aged 4-6 months.

Sheet's Creek Cheddar

A raw aged cheddar that is made with the traditional clothbound method dating back to the Middle Ages. Our unique process involves wrapping the wheels in cloth and rubbing them with organic butter. This method results in a more complex, sophisticated flavor with broad appeal and a textured rind once the cloth is removed. Crafted from November to March. Aged 6 months.

Geneva

A raw gruyere-style cheese with a polished rind and well-balanced texture. Hints of hazelnut and floral notes accent its savory earthiness. Crafted from July to September. Aged 4-6 months.

Hillside

A soft-rind, camembert style cheese that is the most recent addition to our artisan cheese family. This mold-ripened round has a smooth and elegant texture that softens with age. Blended notes of citrus and mushroom. 8 oz. wheel is perfect for sharing! Aged 2-6 weeks.

Red Barn

A pleasant stinker but don't let the aroma dissuade you, because beneath the washed rind is a creamy paste with floral flavors that reflect the current season, developing savory intensity as it reaches maturity. Aged 2-6 weeks.

Brick Street Tomme

Our full-fat version of this classic, semi-firm French raw cheese with a natural felted rind. Delightfully rustic with a margin of silky ripeness just beneath the felted rind, lending earthy notes to the tart, crumbly center. Crafted from April to November. Aged 4-6 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)

2015 American Cheese Society, Providence, RI

1st place for Whole Milk Yogurt

2014 American Cheese Society, Sacramento, CA

2nd place for Whole Milk Yogurt

2nd place for Raspberry Yogurt

2nd Place for Cottage Cheese

2011 American Cheese Society, Montreal, Quebec

2nd place for Cottage Cheese

2008 American Cheese Society, Chicago, IL

1st place for Fromage Blanc

3rd place for Fromage Blanc Spicy

2nd place for Whole Milk Yogurt

2007 American Cheese Society, Burlington, VT

1st place for Fleur de la Terre in "Raw milk cheeses aged longer than 90 days"

2nd place for Fromage Blanc

2nd place for Whole Milk Yogurt

2nd place for Cottage Cheese

2006 American Cheese Society, Portland, OR

1st place for Whole Milk Yogurt

2005 American Cheese Society, Louisville, KY

1st place for Whole Milk Yogurt

The Loft Restaurant & Dairy Bar at Traders Point Creamery

Just over a mile from the 465 loop, our working farm with on-site restaurant is a serene break from the city hustle. The Loft Restaurant is open seven days a week for Lunch, Dinner, and Sunday Brunch for Indiana's most authentic farmstead experience. The seasonal menus feature true farm-to-table dishes made with the finest organic, local, and sustainable ingredients, many straight from our own farm! A meal in the 1860's antique barn offers visitors a view into an authentic cheese cave. Don't forget ice cream from The Loft's Dairy Bar!

THE LOFT RESTAURANT

The Loft Restaurant at Traders Point Creamery offers Indiana's true farmstead dining experience. The Loft Restaurant is located on the upper level of a restored historic 1860s barn, above the cheese creamery and farm store. The Loft Restaurant aims to uphold our farm's legacy by raising and serving food in harmony with the land.

Our talented chefs blend our award-winning cheeses and dairy products with fresh-picked produce and pasture-raised meats from our farm and other sustainable sources to create seasonal dishes that are a celebration of local color, texture, and taste.

Restaurant Hours:

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

Lunch: Monday through Saturday 11:00 a.m. to 2:30 p.m.

Dinner:

Tuesday, Wednesday, Thursday, and Sunday 5:00 to 9:00 p.m.

Friday and Saturday 5:00 to 9:30p.m. Live Music on Friday.

No dinner service on Monday nights

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

Throughout the year we host a variety of events including Wine & Beer Dinners and Live Music. 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, located in The Loft Restaurant, serves delicious flavors of our **Artisan Ice Cream**, including chocolate, vanilla, caramel, wildberry, and other seasonal flavors. Also enjoy milkshakes, smoothies, yogurts, old-fashioned root beer floats, and homemade pies!

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

At our **outdoor Dairy Bar**, fans of our artisan ice cream and dairy can now enjoy these timeless treats on our picturesque patio under the big Indiana sky. During warm months, this Dairy Bar serves ice cream, sundaes, milkshakes, smoothies, and floats. When the weather turns chilly, guests can gather around the fire pit on the patio. Check website for open-air Dairy Bar's seasonal hours.

THE ROOST

Our private event room, overlooking our pastures. Guests can enjoy The Loft Restaurant's unique farm-to-table experience in the privacy of their own dining and meeting space, combining the best of gourmet fare with the pastoral beauty of the outdoors. Large windows and the room's wrap-around balcony offer a picturesque view of our 150 acre dairy farm. The unique stone fireplace, wood interior, and rustic accents make a charming setting for private parties and corporate meetings. The Roost can accommodate up to 50 guests.

FARM TOURS & MILKING

Several tour options are available:

Self-Guided Farm & Nature Walk: Everyday 10:30 a.m. – 4:30p.m.; \$2/person includes maps and farm info. Stroll the grounds and enjoy the natural beauty of our farm and nature trail!

Private Guided Tour: Reservations required in advance; \$9 per person with a 12 person minimum; duration 1 to 1 1/2 hours.

Private Tour & Dairy Tasting: Reservations required; cheese, yogurts and milk to sample; \$13 per person; duration 1 1/2 hours.

Private Tour & Ice Cream: Reservations required; cup of homemade ice cream included; \$13 per person; duration 1 1/2 hours.

Private Tour, Ice Cream & Dairy Tasting: Reservations required; includes complete tasting and cup of ice cream; \$16 per person; duration 2 hours.

See website for more tour details.

Milking Parlor: Our historic Milking Parlor is open to the public for viewing. See our cows up close and stand alongside the farmers to see how we obtain the

rich, nutritious whole milk used to make our delicious products. The public is welcome at our daily evening milking (typically at 6pm, but call ahead to confirm).

ANNUAL EVENTS

10th Annual Christmas on the Farm:

Saturday, December 9th & 10th, 2017, 9:00am-2:30pm.

Celebrate the sights, sounds, and spirit of a country Christmas at Christmas on the Farm! Visit Santa in the Big Red Barn, then step outside to see his live Elk. Sing along with Live Holiday Music and create old-fashioned Christmas Crafts and Cookie Decorating in the barn. Take in the beauty of the farm on a Sleigh-Hayride, then treat yourself to organic Traditional Eggnog, creamy Hot Chocolate, classic Christmas Cookies, and other festive old-fashioned dishes. ***Tickets: pre-sale only.***

Tickets are sold for 90-minute time slots and grant ticket holders access to all the activities above during their reserved time. Food & Drinks available for additional charge. TICKETS REQUIRED FOR ALL ATTENDEES & AVAILABLE ONLY BY ONLINE PURCHASE.

For More Information Please Contact:

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