



## *Meet the Grower*

### *Risin' Creek Creamery Martinsville, IN*

The Risin' Creek Goat Dairy and Creamery sets in the river valleys of beautiful southern Indiana, just outside the city of Martinsville. The land was first farmed by the Downey Family, which owned a vast amount of property. The portion our farm is on was cared for by tenant farmers. It was primarily used for pig and cattle grazing. Fifty years later there are still remnants of "hog houses" as well as remains from the tenant farmhouse itself on the property. One of the most unique structures is a vegetable cellar built into the side of the hill behind our goat barn. It is one of our goals to restore the land to how it was 50 years ago, and to continue to care for it for many years to come. Tim and Sheena are the third generation of current owners, with three generation being active on the farm, Tim's parents, Dana and Diann, Tim and Sheena, and their son Cole. Tim's grandparents, Frank and Lola Nungester purchased the property when the Downey Farmstead was dispersed.

Being good stewards of the land is the basic philosophy across all aspects of the farm. Sustainable farming practices are used to care for the land and animals. We fertilize our hay fields with composted manure from our animals. We avoid chemical sprays, both pesticides and herbicides, opting for more organic practices like fly traps, and fly predators for fly control. The whey from making cheese is fed to our herd of heritage breed Tamworth pigs. Whey fed pork is often thought to be the best available! If one of our goats requires antibiotics, her milk is withheld for twice the required withdraw period. Along with doubling any needed withdraw period, all of our milk is lab tested for antibiotics prior to being used for product, as well as having monthly samples tested for bacteria and somatic cell counts. Random samples of finished product are taken by our dairy inspectors for further testing! This ensures that we have a clean, safe, antibiotic free product that you can feel good about feeding your family.

Risin' Creek Creamery currently produces fresh Chevre, a smooth classic spreadable goat cheese, Goat Milk Feta, and our Goat Milk Caramel Sauce. All of our products are made from milk that is produced by our own herd of Nubian goats. We have a commitment to raising our animals and caring for our land with a sustainable mindset.





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