

Locally Grown The Cream Always Rises to the Top

When Will Newhouse decided to bring his own milk to market in glass bottles, Good Natured Family Farms was a natural partner. Now farm fresh milk is available in Kansas City markets.

Will Newhouse, became the proud owner of his first calf at the age of 7 and that was just the beginning. “I’d always worked around my grandfather’s cattle, Will said, “and decided that was the life for me. For awhile I milked some cows on my dad’s farm, but I wanted my own.” So in 1994 Will took the plunge and bought his own dairy farm. The property, which had been a dairy farm for over 120 years, became home to Will and his family.

Today Will raises 90 cows on pasture and feeds them the hay and grain he grows on the farm. He gives them no hormones and no subtherapeutic antibiotics. Raising his cattle naturally came instinctively to Will. But he decided that if he put that much effort into his cows, he wanted people to be able to appreciate the milk, so he decided to go straight to the market and go there in old-fashioned, glass bottles. “I think milk stays fresher and colder in glass bottles. Plus I liked the fact that we were the first dairy farm in Kansas to use glass bottles in thirty years.”

Will’s long days start at 4:00 a.m. milking his cows and if all goes well, the milk is pumped into a large, chilled holding tank by 6:30 a.m. That milk then goes into the vat pasteurizer and through the homogenizer. The homogenizer equalizes the fat globules with the milk cells. However, since Will uses only a single stage homogenizer, the fat globules remain larger, like milk was before multi-stage homogenization.

“I think my cows, the slow vat pasteurization and this single state homogenizing is what makes our milk so rich and creamy. Even our low fat varieties contain some fat globules. It’s that cream that rises to the top and collects together,” Will said. “Some of our customers don’t recognize that as cream and think there’s something wrong. The multi-state homogenization used by large dairies makes the fat globules really small so they stay in suspension. Many people have never seen cream in their milk. A good shake of the bottle will disperse the clump of cream.”

Newhouse Dairy produces whole, chocolate, 2%, 1%, and skim milk plus their famous eggnog. The partnership with Good Natured Family Farms has made Newhouse Dairy’s line of milk available in 13 Hen House Markets and 14 Ball’s Price Chopper stores in Kansas City.

So next time you pick up a bottle of Good Natured Family Farms’ milk and you see that cream, you will know it belongs there because, with the right conditions, the cream always rises to the top.