



‘The Farmer & The Foodie’ visit third-generation dairy farm in East Bernstadt to learn about cheese-making process

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On this episode of *The Farmer & The Foodie*, Maggie Keith and Lindsey McClave visit a third-generation dairy farm in East Bernstadt, Ky., to learn about the cheese-making process, including hooping and cutting fresh Swiss cheese curd.

Recipes on this episode include:

- Cheese soufflé
- The ultimate cheese board
- Pimento cheese
- Quick-pickled Swiss chard stems

The Farmer & The Foodie

KET Saturday, Jan. 27 • 3:30/2:30 pm

KET2 Monday, Jan. 29 • 5:30/4:30 pm

Stream at [KET.org](https://ket.org) and the PBS App

The Farmer & The Foodie is a KET series that follows hosts Maggie Keith (the farmer) and Lindsey McClave (the foodie) as they explore Kentucky learning about the ingredients that they use to create delicious new recipes every week.

Each episode takes viewers behind-the-scenes with local farmers and food producers to see first-hand how the food is made, and then Maggie and Lindsey take what they’ve learned into the kitchen to create a delicious dish.

Recipes from all the episodes on *The Farmer & The Foodie* are available for download at [KET.org/Farmer&Foodie](https://ket.org/Farmer&Foodie).



The Farmer & The Foodie is funded in part by the KET Endowment for Kentucky Productions. The program is produced by Jared Hamm and Brandon Turner.

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