

2023 IDP Farm & Industry Tour

November 9th, 10th, & 11th



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Day 1 — November 9th

⇒ Pick Up Locations & Times

Mishawaka	6:30am ET
Plymouth	7:00am ET
Rochester	7:30am ET
Kokomo	8:15am ET
Columbus	10:15am ET
Sellersburg	11:15am ET
⇒ Jim Beam Distillery Lunch & Tour	12:00 - 3:00pm ET
⇒ Dinner at Hotel	6:00pm CT

Day 2— November 10th

⇒ Western Kentucky University Center for Dairy Technology	9:00 - 11:00am CT
⇒ Chaney's Dairy Barn Tour & Lunch	11:00 - 1:30pm CT
⇒ Coral Hill Dairy Tour	2:00pm CT
⇒ Dinner at Hotel	6:30pm CT
⇒ Guest Speaker - Dr. Jack Britt	8:30pm CT

Day 3— November 11th

⇒ Depart for Indiana	8:00am CT
⇒ Huber Orchard & Winery - Lunch Tour	11:00 - 12:30pm ET
⇒ Arrival at Plymouth	4:30pm ET

Coral Hill Dairy

Set in the majestic hills of southern Kentucky is Coral Hill Dairy. The Komar family milks nearly 1700 cows and is known for their elite milk production and high quality. The dairy operation utilizes several practices such as a sand lane bedding recovery system, SCR heat detection technology, and the Dairy Comp 305 management program. We will see how this family has grown their dairy with progressive strategies enabling them to thrive and be successful

WKU Center for Dairy Technology

The WKU SmartHolstein Lab is a strategic, synergistic partnership between Holstein Association USA and Western Kentucky University Department of Agriculture and Food Science designed to be a research, development, and demonstration center for the dairy industry. Currently, over 30 different technologies are being tested and studied at the farm

Jim Beam Distillery

Walk the grounds of whiskey history. Pull up a chair with the First Family of Bourbon. Join us for a day in Kentucky that's two centuries in the making

Huber Orchard & Winery

Originally founded by Simon Huber on 80 acres of farmland in this very spot, today Huber's is one of the largest and most visited agritourism destinations in Indiana. While it has grown to over 700 acres, it is still farmed, owned, and run by the Huber family. The current 6th generation Huber owners continue to run the farm with the dedication and commitment shown by Simon Huber over 180 years ago

Dr. Jack Britt

Dr. Jack Britt was born in Glasgow, KY, graduated from Warren County High School and earned B.S. degrees (Agriculture and Biology) from Western Kentucky University in 1966.

He earned graduate degrees at N.C. State University (M.S., Physiology and Animal Science, 1968; Ph.D., Physiology and Biochemistry, 1971). He served on the Dairy faculty at Michigan State University, the Animal Science faculty at N.C. State University, and then as Associate Dean of Veterinary Medicine at NC State and Vice President for Agriculture at the University of Tennessee System. As a physiologist, Dr. Britt's research established a physiological basis for reproductive problems identified by livestock producers and developed management strategies to minimize detrimental effects on productivity. He has served as chair of ASAS Foundation and as a member of the ASAS board of directors. Dr. Britt and his late wife Frances are parents of Heather and Stephanie and have four grandchildren

Chaney's Dairy Barn

In 2018 the Chaney family decided to revisit some of the ideas and goals they had from the very beginning. With the support of family, friends and her spouse, Carl's youngest daughter Elizabeth made the move in 2017 to begin the process of being able to pasteurize the milk on their farm from their cows allowing them to sell fluid milk, make value added products such as cheese and yogurt and most importantly provide an ice cream mix to Chaney's Dairy Barn that is made with the milk from their cows. This will make Chaney's the only place in Kentucky making an ice cream that comes from their own milk

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