

TMK Creamery Food Truck Takeover

TMK Creamery is delighted to announce their new partnership with Doug Nelson, owner of Nineteen Thirty Three Taproom in West Linn.



Canby, Oregon Sep 1, 2022 ([Issuewire.com](https://www.issuewire.com)) - Beginning Friday, September 2, the TMK food truck will feature new and improved favorites including; TMK Fried Cheese curds with sweet pepper jelly sauce and house-made dill ranch, a TMK-packed Charcuterie snacking board, steak specials, desserts, and more!

TMK has partnered with Nineteen Thirty Three taproom on several successful farm-to-fork dinners, showcasing TMK products including cheese, all-angus steak, ice cream, and more. When asked about the partnership, owner Todd Koch says *"Starting and operating the food truck has been challenging and exciting for us. To be able to partner with established, well-loved business owners and expand on what we're able to offer our guests is a huge win in my book. We are so lucky to have them here."*

Nineteen Thirty Three Taproom owners Doug Nelson and Landers Boyd will operate the TMK food truck, onsite at 27221 S Dryland Road in Canby on Saturdays and Sundays through the rest of 2022.

ABOUT TMK

TMK Distillery and its sister operation TMK Creamery are located in Canby, Oregon in the Pacific Northwest of the United States. TMK exists to bridge the gap between urban and rural families by providing remarkable experiences that deliver a transparent look at farmstead cheese-making and sustainably upcycling useful byproducts into creative offerings like ice cream, vanilla extract, and Cowcohol. TMK began a registered holstein dairy program just over 30 years ago when owner, Todd Koch, bought his first Holstein heifer in middle school. Through award-winning dairy genetics and tremendous family effort, TMK built a dairy in Canby, Oregon, just 35 minutes outside of Portland. In 2017, TMK built a state-of-the-art commercial Creamery and began making Farmstead cheese. Farmstead cheese is produced from milk collected on the same farm where the cheese is produced. TMK continues to grow the alfalfa and grass to feed TMK "Cowlebrities" and use their milk as the primary ingredient in their delicious cheeses. TMK is the first Farmstead Creamery + Distillery. TMK Creamery upcycles the whey leftover from the cheese-making process into Cowcohol! This sipping vodka, and future spirits, offer a smooth finish that is perfect for sipping, or in all of your favorite cocktails. To find out more about TMK, please visit our website www.tmkdistillery.com.

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Media Contact

TMK Creamery

media@tmkcreamery.com

(503) 683-3397

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