

TMK Distillery celebrates grand opening with Bath #1 Cowcohol for sale

TMK Distillery was recently constructed at TMK Creamery, a farmstead dairy operation located in Canby Oregon. TMK Distillery upcycles whey leftover from the cheese-making process into a vodka they call Cowcohol at the first farmstead Distillery.



Canby, Oregon Oct 22, 2022 ([Issuewire.com](https://www.issuewire.com)) - TMK Distillery is adding the proverbial umbrella to their top-shelf vodka with Batch #1 of Cowcohol, distilled on the farm available only at the Distillery grand opening weekend, October 29 and 30, 2022. TMK Distillery was recently constructed at TMK Creamery, a farmstead dairy operation located in Canby Oregon. TMK Distillery upcycles whey leftover from the cheese-making process into a vodka they call Cowcohol at the first farmstead Distillery.

The Distillery Grand Opening weekend includes the opportunity to meet and take a photo with Cowlebrity Miss TMK and a special menu and TMK celebratory boozy milkshakes! TMK Cowcohol, which recently made the list of the '30 Best Top Shelf Vodkas' is noted as "one of the creamiest vodkas on the market" by Mashed.com.

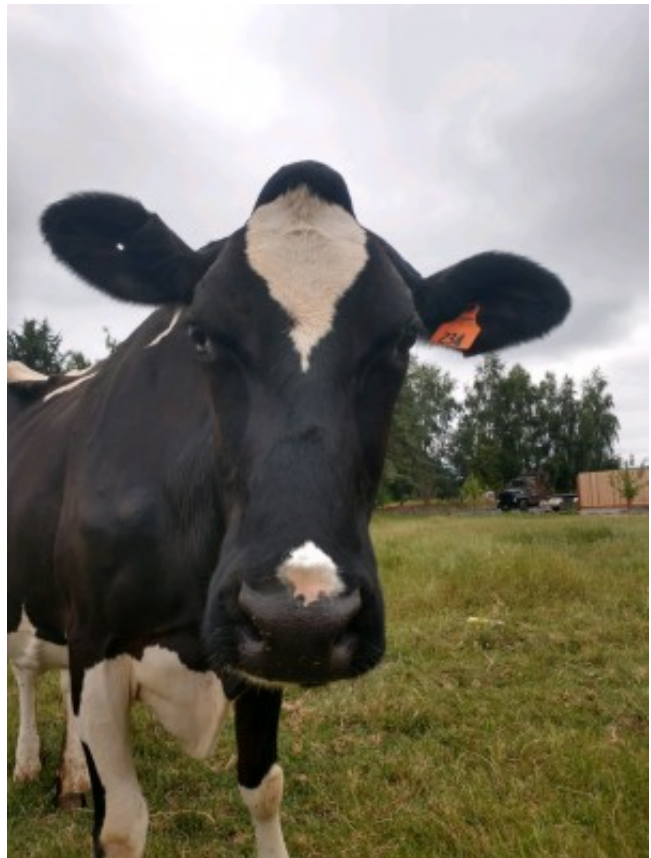
Grand opening weekend festivities include scavenger hunts and pumpkin painting for the younger crowds, with cocktails and the opportunity to purchase "Batch 1" bottles of their smooth moo hooch for the grown-ups. Additionally, Friday evening offers a chance to tour behind the scenes and milk a cow with the Head Dairyman, in a popular event called 'Milking with Marc'. At the Distillery, grand opening

weekend will also prominently feature TMK Foodtruck favorites and special creations in partnership with West Linn Oregon's Nineteen Thirty Three Taproom owners Doug Nelson and Landers Boyd.

The public is invited and encouraged to attend.

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.



TMK Creamery

media@tmkcreamery.com

(503) 683-3397

Source : TMK Creamery

[See on IssueWire](#)