

FORT HILL FARMS & GARDENS OPENS NEW CREAMERY
Offers Visitors Rare Treat to Try Ice Cream Made from Farm's Own Cows

Thompson, Connecticut, July 26, 2010 – Fort Hill Farms & Gardens in Thompson is now offering visitors an uncommon opportunity: the chance to enjoy ice cream and then visit the farm and farmers behind the milk and cream. A member of The Farmer's Cow, a group of six state dairy farms that produce fresh, hormone-free milk and other products, Fort Hill Farms & Gardens is proud to be serving the brand's new line of all natural ice cream in its new creamery.

"In today's mass produced age of not knowing where your food comes from, we're proud to offer people a chance to not only enjoy some excellent ice cream but also take a stroll to visit the farm and meet some of the calves that will one day give us the milk and cream to make more ice cream," says Peter Orr, co-owner of Fort Hill Farms & Gardens. "We're currently scooping all ten flavors of The Farmer's Cow Ice Cream and selling cones, sundaes, milk shakes and malts. Additionally, The Creamery offers the entire line of The Farmer's Cow products as well as dried lavender and other lavender products from our award-winning gardens."

To celebrate the opening of The Creamery, Fort Hill Farms has come up with a few special offerings. "The Taste of Fort Hill" challenges visitors to try a 3oz sample cup of each of the ten ice cream flavors for \$1 per scoop. Those who taste their way through all 10 flavors, will received a final scoop of their favorite flavor—compliments of The Creamery! That's a lot of ice cream to sample," laughs Orr.

Other foods grown on the farm will be available as toppings. The "Quintessential Dessert," (named for the farm's Quintessential Gardens) is vanilla ice cream with our own lavender topping and a lavender cookie on the side. Blueberries also grown on the farm are used for toppings.

"This has become the year of ice cream. We not only have the new creamery and our ice cream in stores, but our corn maze, which opens in August, is ice cream themed," says Orr. "We're very proud to give visitors a real chance to connect where their food comes from and to learn about the importance of agriculture. Fort Hill

Farms & Gardens makes an excellent destination choice to enjoy a warm summer or fall day.”

About Fort Hill

Fort Hill Farms & Gardens, voted by *Yankee Magazine* as New England’s “Best Place to Go Nowhere” in 2010, is open daily at 8a, weather permitting. The new creamery is open 11:30a until 9ish each day. The farm and gardens are located at 260 Quaddick Rd in Thompson, Connecticut. For more information call (860) 923-3439 or visit www.FortHillFarms.com

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MEDIA CONTACT: Chris Watts

(860) 838-1808

chris@pmarketingllc.com

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