



A Little about Myself



Home Farm

- Family run farm. Est in 1990
- Milk 450 dairy cows
- Keep all youngstock for replacement and beef
- 200 ewes





Harper Adams University 2016-2021

Extended FdSc Degree Agriculture

BSc Honours Degree Agriculture

Placement Year – Premier Nutrition & Lakeland Dairies



Smyths Daleside

- Sales Representative for Co.Tyrone , Northern Ireland

The Milk Bar

- Founder of The Milk Bar
- Opened on the 24th September 2021
- Milk Vending Machine on the Home Farm
- Supply milk to coffee shops & restaurants



Family Generation





The Difference Between Our Milk and Supermarket Milk

- Supermarket milk is both homogenised and standardised.
- But what does that mean ?
- Homogenisation is the process of reducing the size of the milk fat globules and dispersing uniformly through the rest of the milk,
- Standardisation is the process of separating the milk and fat before mixing it back together in different quantities – giving you whole, semi skimmed and skimmed milk.
- The Milk Bar is not subject to either of the above processes and so forms a natural layer of cream on top.

Sustainability

- Reducing Carbon Miles
- Reducing the use of Plastic



Achievements

Blas na hÉireann Finalist



Runner Up for Food Coast Donegal Award



Nominated for Innovation Award for Women Farmers 2023



Collaboration

- Local businesses
- Benefits
- More to offer





School Trips & Events

Social Media



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Support



The Milk

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Any Questions ?

