

A Meal Fit for a Queen

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The Queen of England plans to have a Kentucky Proud menu while visiting the Commonwealth.

Churchill Downs is preparing for its most famous visitor to date! The Queen of England will be a guest at this year's Kentucky Derby.

Since news broke of her upcoming visit, the royal menu has been a work in progress and it's going to have a very local flavor.

For the past four months, Kenny's Cheese Shop in Barren County has been buzzing in preparation, because the queen is only eating food labeled Kentucky Proud.

You could call Kenny Mattingly "The Big Cheese," after all, he is humbly preparing it "fit for a queen."

"I'm honored our cheese will be served at the Kentucky Derby and that she's showing up to enjoy it too," Mattingly said.

The queen is known to travel with her personal chef who is responsible for making organic, natural foods, but after hearing about Kentucky Proud products like Kenny's cheese, she gave her chef a break.

"That's why Kentucky Proud is here - to make people aware there's good quality food out there. You don't have to eat food that's far away," Mattingly said.

In fact, his cheese is home grown.

"I like to see cows eating the grass and I'm looking at the cheese right here at the result of that process," Mattingly said.

Her Highness will be happy to know Kenny's cheese is made from unprocessed milk known to be healthier.

"So we have to age it longer for it to naturally pasture," Mattingly explained, but not too long as Kenny vows there's no cheese more fresh than his.

"It's as fresh as you can get. The milk comes out of the cow at 4 a.m. and cheese is made at 6 p.m.," Mattingly explained.

Kenny and his cheese shop are looking forward to hearing the queen's critique after the Derby because from one big cheese to another, he's hoping to keep his nick name.

Queen's Meal

Appetizer: Kentucky Bibb salad, featuring sliced strawberries, almonds, feta cheese and cider vinaigrette served on Bibb lettuce.

Side Dish: Western Kentucky-style pole beans, flavored with onions and ham hocks; country cassoulet and a mix of chicken, duck, country ham, blacked-eyed peas and vegetables.

Main Course: Roast chicken breast topped with wild Kentucky Shitake mushroom cream sause and barbeque shrimp.

Dessert: Silks cookies and mint julep strawberries wtih spring biscuits.

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<http://www.kyagr.com/buyky/cats.aspx?group=7&category=44>.