



About Kate's Butter:

Word is spreading from coast to coast about Kate's Butter. The all-natural, prize-winning butter is earning raves everywhere from *Food & Wine*, *New York Magazine* and The Frugal Yankee Radio Hour to *The Boston Globe*, *Down East Magazine* and The Phantom Gourmet.

The uniqueness of Kate's Butter lies largely in the time-honored traditional methods used in its production. Kate's is made fresh daily by the Patry family in beautiful Old Orchard Beach, Maine. The award-winning company's proud dairy heritage dates back four generations, to the early 1900s in Minot, Maine.

Daniel Patry, Founder and President of Kate's Butter, learned the traditional craft of producing first-rate, all-natural butter from his Uncle Roland, who in turn had learned the craft from Daniel's grandfather, Alphonse Hemond, nearly a century ago. The same slow-churn method that Alphonse used on his dairy farm for producing milk, cream and butter is proudly used by the family team at Kate's Butter today.

From the age of 13, Daniel spent many hours with Roland, patiently learning about taste, texture, quality and preparation. Using old wooden churns, he learned firsthand how the slow-churn process is essential to producing a creamy, delicious butter. He also learned that butter should be made with only the freshest



cream, and nothing else. Patient, careful attention to the butter-making process, together with a commitment to using all-natural ingredients, remain the foundation of the Patry family philosophy today.

Daniel produced his delicious sweet cream butter for family and friends for many years, before finally deciding to introduce it to the market in 1981.

The slow-churn process, where butter is crafted one batch at a time, is still used today at Kate's Butter in Old Orchard Beach,

Maine. "We want to give people the same natural, flavorful butter that we enjoyed in the 'old days,' when it was made fresh daily on the farm...the way it should be," according to Daniel.

In 2005 Daniel's son Lucas joined the Maine company. The Patry family is proud that the tradition of quality, freshness and flavor continues at Kate's Butter.

For further information and a list of distributing locations, visit www.kateshomemadebutter.com .



Kate's
HOMEMADE BUTTER



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In the News:

New York Magazine names Kate's Homemade Butter its Top Pick in "The Best Being Made" butter feature: "Churned daily in small batches from fresh pasteurized cream supplied by local dairy farms and free of artificial growth hormones, Maine-made Kate's has a good creamy texture and well-rounded flavor, perfectly balanced with sea salt."

Food & Wine names Kate's Homemade Butter a favorite brand:

"Produced in southern Maine's Old Orchard Beach, this all-natural butter with a nice hint of sweetness and salt has the creaminess and body of the best examples from France, England and Denmark."

The Boston Globe spreads the word about Kate's Homemade Butter:

"An artisanal butter from Maine rates raves and kudos. Kate's sweet cream butter is made fresh daily in small slow-churned batches, using pasteurized cream from cows gloriously ignorant of artificial growth hormones."

Nationally syndicated food columnist J. Scott Wilson names Kate's Homemade Butter to 2008 Father's Day Gift Guide:

"If you've ever spent big bucks seeking out some high-grade European butter, you can now get superior taste that comes from right here in the U.S. The flavor is absolutely sublime."

The Celebrity Café delivers raves for Kate's Homemade Butter:

"A delicious, smooth and creamy butter experience you'll never forget. Kate's makes butter in small, slow-churned batches from its Maine facility to ensure the highest-quality and the greatest-tasting butter in America."

The New York Sun calls Kate's Homemade Butter "the cream of the crop":

"If you want something a cut above...Kate's Homemade Butter, made in small batches in Maine, has a bit more character than the supermarket brands. And the salted variety is less aggressively salty than most of its counterparts, so the saltiness complements the buttery flavor instead of masking or overwhelming it."

Down East magazine highlights Kate's Homemade Butter,

Highlighting the butter on its list of "150 Reasons to Give Thanks We Live in Maine."

The Phantom Gourmet recognizes Kate's Homemade Butter with "Top of the Food Chain" award:

"The butter speaks for itself, made with sea salt and churned in small batches. It's light and rich, bursting with sweet cream flavor. And perfect for slathering all over a muffin."

The Portland Press Herald / Maine Sunday Telegram visits Kate's Homemade Butter and delivers raves:

"I came away with a lesson in butter-making and an appreciation for the passion that [Founder and President Dan] Patry brings to his work."

Port City Life names Kate's "a better butter," adding:

"You'd be hard pressed to find someone more passionate about butter than Dan Patry, the founder and president of Kate's Homemade Butter in Old Orchard Beach."

The World Dairy Expo awards Kate's Homemade Butter the gold – and a near-perfect score – at the World Dairy Expo:

Wisconsin Dairy Products Association names Kate's Homemade Butter as the 2006 World Dairy Expo Dairy Champion in the Salted Butter category. Competing against butter makers from across the nation, Kate's winning entry received an impressive 99.5 points out of 100 – and glowing accolades from judges: "Kate's Homemade Butter flavor was perfect. Kate's owner Daniel Patry has an excellent product. He is innovative, carefully selects the cream he uses in his butter, and is meticulous about the way Kate's equipment is cleaned. The result is a superior product."