

The following pages celebrate stories of the many brave pioneers who have taken risks to become leaders in the locavore movement. In doing so, they have supported the publication of *Edible Louisville® & the Bluegrass* with their precious marketing dollars because they want their message to reach out to you — our wonderful readership.

It is because of their dedicated efforts that Kentucky and Southern Indiana have gained national attention as foodie community, as well as a great place to live.

As you read these stories, we hope you will feel inspired to visit them, thus making an investment in your hometown with your dollars. No doubt you will discover new culinary delights, a few treasures, and make some new friends along the way.



Locally Owned & Locally Grown

John Hale and Vicki Hale opened **Lotsa Pasta** on March 4, 1982, in a tiny storefront on Bardstown Road. Their original intent was to provide fresh homemade pasta to a city that had none. The crew of two built a loyal following from the first day they opened the door and many of those customers are still coming in. Within a decade, success made it necessary to move into a larger, more comfortable space and St. Matthews became our present location.

While the original Italian and Mexican delicacies and products are still the centerpiece; the scope of countries represented has grown considerably. The social Saturday morning line of locals talking UL or UK basketball was joined by the accents of their Spanish, Asian, and European clients early on. The world had come to Louisville and naturally found its way to Lotsa Pasta.

A bakery was added, and we started producing the classic Italian breads and gave us both bread to sell and a great base for our unbeatable sandwiches. As with everything we do, we pride ourselves on baking the very best bread and have developed quite the variety.

The majority of our staff has been with us for years. We have watched your kids grow up; know your neighbors, relatives, and most of your food preferences. All of us are foodies and we love to discuss the newest trends and help with ingredients and recipes.

So, for those of you, who are not yet familiar with our shop, please enjoy using our website to learn about Lotsa Pasta. For those of you who have been with us for years, we offer our continuing appreciation and we wish all of you “Buon Appetito!”



Lotsa Pasta

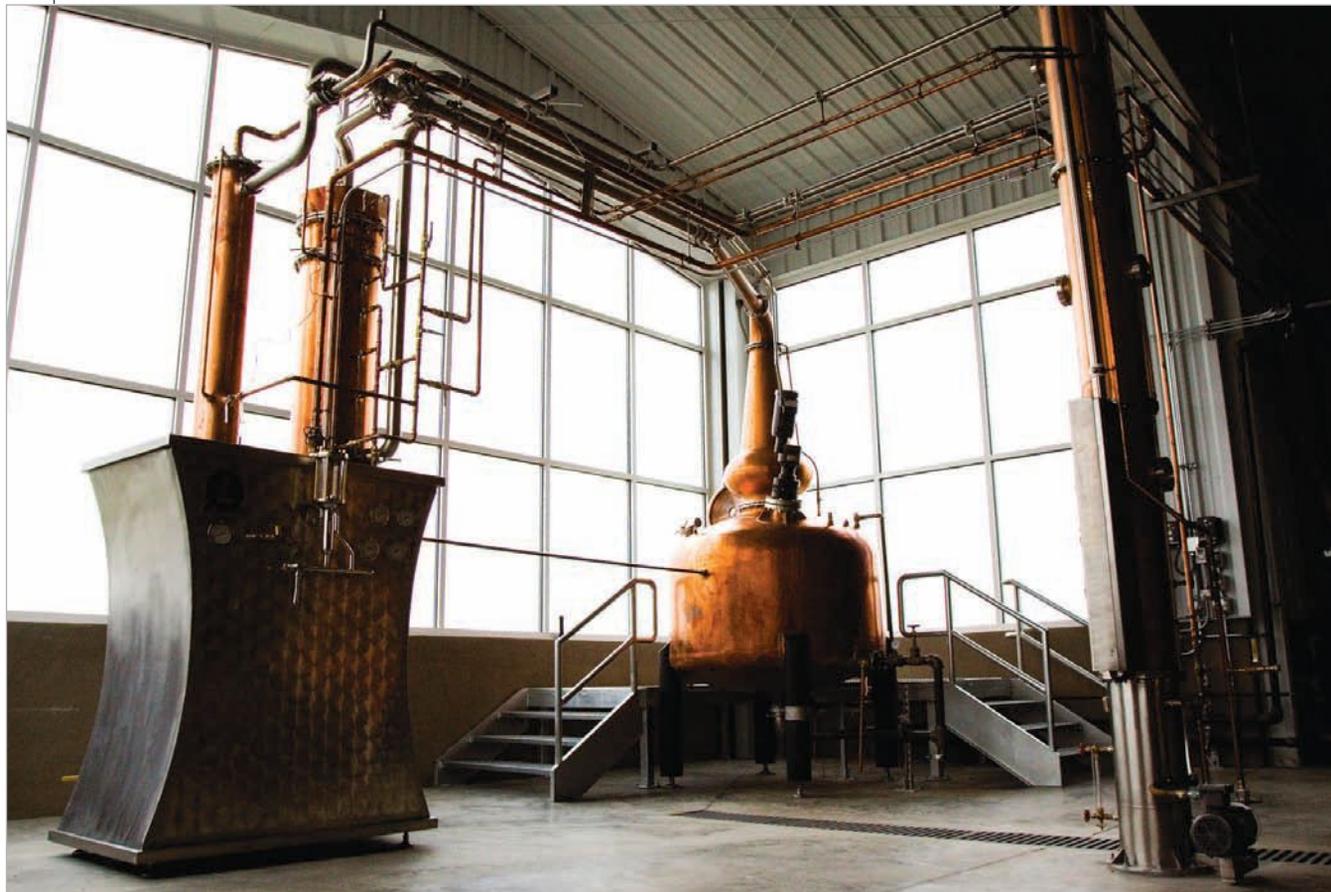
3717 Lexington Road
Louisville, KY 40207

502-896-6361

www.lotsapastalouisville.com



Photos | News and Tribune



Starlight Distillery was established in 2001, with brandy distilling. It was a thoughtful decision to produce spirits in the Huber family winery, established in the 1970's.

The law allowing distilleries to produce grain-based, in addition to fruit-based, spirits went into effect in Indiana in 2014. The new building addition and distilling equipment were constructed and Starlight began producing grain spirits in 2014. The first full year of production, 2015, included bourbon, malt, and rye whiskeys, in addition, rum and vodka. The initial releases of bourbon were distilled on a Christian Carl 80 gallon pot brandy still. Outside of brandies and gins, Starlight spirits are now distilled on a 500 gallon Vendome pot.

The distillery is located in the knobs of Southern Indiana, just a short drive over the Ohio River from Louisville. It sits in the middle of 650+ acres of fruit trees, vineyards, pumpkin patches, strawberries, bramble fruits, and vegetables. Whiskey corn is grown on the property, including non GMO heirloom varieties, a red, white and blue.



Starlight Distillery

(Located at Huber's Orchard, Winery & Vineyards)

19816 Huber Road,
Borden, IN 47106

812.923.9463
www.starlightdistillery.com

Monday thru Saturday | 10am-6pm
Sunday | Noon-6pm
Distillery tours offered daily.
Call to schedule a tour!



Located in downtown's 21c Museum Hotel, **Proof on Main**'s menu is a showcase for the bounty of the Ohio River Valley, featuring Executive Chef Mike Wajda's soulful, ingredient-driven food. Fresh, local and seasonal ingredients inspire the ever evolving menu. What cannot be used immediately is pickled or preserved and saved. In addition to partnerships with regional farmers and producers, Proof on Main's unique relationship with Woodland Farm allows diners to eat locally raised heritage meats and to sample the season's best ingredients. Woodland Farm, located 24 miles east of the restaurant, is owned by 21c founders Laura Lee Brown and Steve Wilson. Preserving the farmland of Kentucky and bringing heritage foods back to the table are among the couple's greatest passions. Brown and Wilson collaborate with Wajda to provide Proof with sustainably grown produce and heirloom fruits. In 2010, they began raising heritage breed chickens to supply the restaurant with eggs as well as Hereford and Mulefoot hogs. The farm is also home to the couple's sustainable bison operation, Kentucky Bison Company, which supplies Proof and numerous other restaurants around Louisville with hormone-free, grass-fed bison.



PROOF ON MAIN

Proof on Main

702 West Main Street
Louisville, KY 40202

502-217-6360
www.proofonmain.com



Family owned and operated, Kentucky Peerless Distilling Company offers an authentic grain to bottle experience with real history in downtown Louisville, Kentucky. Our story began in Henderson, Kentucky where a gentleman named Henry Kraver opened Peerless nearly 128 years ago. Our family's very first bourbon went into the barrel in 1889 under Distilled Spirits Plant number 50. Today, we are reviving the craft after a 98-year hiatus due to prohibition. We operate under the same DSP number in our own state-of-the-art distillery under the ownership of Henry Kraver's great grandson, Corky Taylor and his son Carson Taylor, respectively 4th and 5th generations. With the use of the finest ingredients, we believe that patience builds character and fine bourbon can never be rushed. All under one roof, the select Kentucky Peerless grains are milled, cooked, fermented, double-distilled, and barreled as bourbon & rye. Our first batch of Peerless Straight Rye Whiskey is due to hit the bottle in April 2017, making it our first brown spirit on the market in 100 years.



Kentucky Peerless Distilling Company

120 N. 10th Street, Louisville, KY 40202
502-566-4999

Hours of Operation:
Wednesday – Saturday 10 a.m. to 5 p.m.
Distillery Tours at 10:30, 11:30, 12:30, 1:30, 2:30, 3:30

Call to book your tour reservation today!



WATERFRONT
BOTANICAL
GARDENS

Waterfront Botanical Gardens

PO Box 5056
Louisville, KY 40255-0056

502-276-5404

info@waterfrontgardens.org
waterfrontgardens.org

The Waterfront Botanical Gardens Education Pavilion and Gardens will provide an outdoor classroom and laboratory where students of all ages will be able to further their understanding of plants and their role in the environment.

The pollinator gardens will allow students to explore the symbiotic relationship between plants and butterflies, bees and other insects. The woodland gardens will be a model of a temperate deciduous forest. The natives garden will allow students to appreciate plants that are often thought of as weeds. The edible gardens will demonstrate how humans are sustained by plants.

All of these spaces will work together to create a comprehensive tapestry of our botanical world that will give students the opportunity to unplug and explore a true 3D environment that affects their lives every day.

You can support the building of the Education Pavilion through the Education 100, a campaign to raise \$1 million toward the construction of the building. Find out how you can be recognized in this amazing building at waterfrontgardens.org or call 502-276-5404.

For the twenty-second year, **Historic Locust Grove** is In Bloom! The Gardeners' Fair returns to the historic house on May 12-14, 2017. This annual event connects Locust Grove's 19th century farm with your 21st century garden, with a focus on sustainable gardening, green living, heirloom plants, organic gardening, and the good earth that creates our beautiful outdoor environments. The event will feature ideas to revitalize outdoor living spaces and gardens of any size, demonstrations of the manufacture and use of various gardening tools, and introductions to bugs and bees as pesticides and pollinators. Stop by to get your hands dirty, smell the roses, and spend the day in the fresh air!

Historic Locust Grove is a 55-acre 18th-century historic site located at 561 Blankenbaker Lane.

Gardeners' Fair: May 12-14, 2017, 10-5pm daily. Admission: \$6 for adults, \$3 for children.

For more information visit locustgrove.org.



Historic Locust Grove

561 Blankenbaker Lane
Louisville, KY 40207

locustgrove.org



Cake Flour

A NATURAL BAKING COMPANY

Cake Flour

Glenview Pointe Shopping Center
2420 Lime Kiln Lane, Suite C
Louisville, KY 40222

Monday – Friday 7:00am – 6:00pm
Saturday – 8:00am – 3:00pm
Sunday – Closed

502-425-0130
www.cakeflourbakery.com
orderit@cakeflourbakery.com

*Vegan and non-gluten options available.

Cake Flour A Natural Baking Company is known for delicious baked goods made with natural ingredients and prepared daily from scratch. Owner, Claudia DeLaTorre, is passionate about using real ingredients, free of artificial sweeteners, flavors, dyes and preservatives. Customers can taste how quality ingredients beautifully prepared, can make memories that last a life-time. From the first bite to the last morsel, sweet treats are made for making memories. Holidays, birthdays, weddings and special celebrations, Cake Flour is proud to be part of the memorable moments in your life.

Cake Flour bakery also offers a daily selection of seasonal scones and muffins to hearty breakfast sandwiches and artisan breads. Lunch also includes seasonal soups, salads and sandwiches to please the taste buds. Cake Flour is the perfect place to meet a friend for coffee or lunch, and share a special sweet treat.

Good food from natural ingredients, that's Cake Flour. Come taste for yourself.



Established in 1988, **R. J. Corman's My Old Kentucky Dinner Train**

provides guests with a one-of-a-kind dining experience that they won't soon forget. Visitors are invited to enjoy a gourmet meal of their choice* prepared and served on board our restored 1940s dining cars.

Guests board the train at the historic train depot in Bardstown, where they can visit the My Old Kentucky Dinner Train gift shop and enjoy a glass of bourbon from our full-service bar. Our seasonal menu features several delicious dining options for guests to choose from. The meal is served during a 37-mile round trip journey through Kentucky's scenic countryside, where visitors will see views of Jim Beam distillery, Jesse James' safe house and the Jackson Hollow Trestle in the Bernheim Forest.

My Old Kentucky Dinner Train also hosts special themed excursions throughout the year such as Murder Mysteries, Bourbon Excursions and the North Pole Express. For more information about upcoming special events, or to make reservations visit our website at www.kydinnertrain.com.

**Vegan and gluten free menu options are available.*

My Old Kentucky Dinner Train

602 North 3rd Street
Bardstown, KY 40004

Tickets & Information: 502-348-7300
Group Sales: 502-349-9207

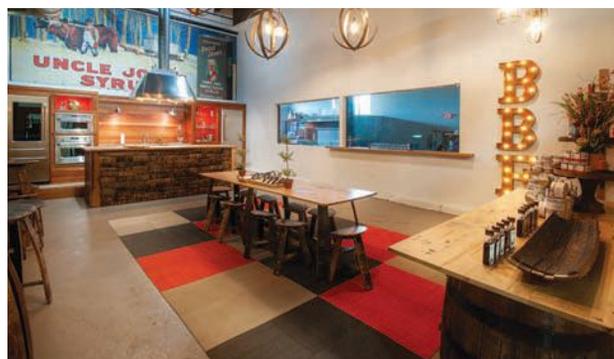


Lockbox

167 West Main St.
Lexington, KY 40507
859.899.6800
Lockboxlex.com

LOCKBOX

Located in Lexington's 21c Museum Hotel, **Lockbox** showcases a commitment to sourcing local, high-quality ingredients. Led by executive chef Jonathan Searle, Lockbox uses thoughtful yet simple preparations and cooking techniques in a contemporary brasserie setting. Designed by Deborah Berke Partners, the Lockbox space highlights historic features like original marble floors, decorative plaster details, large arched windows and even a historic safe deposit vault that is used for private dining. Communal tables in both the dining room and the lounge will provide opportunities for large groups to dine together, or for individual guests to meet new people while they dine. Visit 21cLexington.com for more details.



Bourbon
Barrel
Foods

Bourbon Barrel Foods

Butchertown Market
1201 Story Ave. Suite 175
Louisville, Kentucky, 40206
(502) 333-6103

Retail Store
2710 Frankfort Avenue
Louisville, Kentucky, 40206
info@bourbonbarrelfoods.com
(502) 618-0939

Studio Kitchen
Host corporate dinners or meetings in the Studio Kitchen for 10-20 people. We work exclusively with Farm to Fork Catering. Contact heather@bourbonbarrelfoods.com

HANDCRAFTED Louisville, Kentucky USA

Bourbon Barrel Foods produces a collection of all-natural, award-winning gourmet foods that embrace the history and mystique of Kentucky's Bourbon Country.

All of our items are handcrafted in small batches in Louisville, Kentucky. We use reclaimed barrels straight from Kentucky's finest bourbon distilleries as both a smoking and aging agent. This process imparts an added dimension of flavor and aroma that cannot be replicated using any other method.

Our signature product, Bluegrass Soy Sauce, is the only microbrewed soy sauce made in the United States and the ONLY soy sauce in the world fermented and aged in bourbon barrels. Bluegrass Soy Sauce has received recognition and acclaim from chefs, industry experts and gourmet enthusiasts around the globe. It has been featured on *Bizarre Foods America*, the *Science Channel: How It's Made* as well as in *Southern Living*, *Esquire*, *Garden and Gun* and *Food & Wine*. Visit us at bourbonbarrelfoods.com.



Good Foods Co-op

455-D Southland Drive
Lexington, KY 40503

859.278.1813

www.goodfoods.coop
goodfoods@goodfoods.coop



Good Foods Co-op embodies the local food movement, and has for the past 45 years. It has proudly served Lexington and Central Kentucky since 1972, so you could say the concept of “farm to table” - at least around here - started with the co-op.

Being community owned and operated (now with over 7,700 owners!) allows Good Foods to offer more local selection than any other grocery in Central Kentucky. That means over 250 Kentucky producers fill their shelves. That also means that 50 cents of every dollar spent at the co-op stays right here in the local economy.

We all know that food that travels far is not the tastiest. That’s why in addition to plenty of Kentucky proud produce, meats, and grocery items, Good Foods also puts homemade love into what they offer in their bakery, deli, and café items. You can see the careful handmade folds in the pie crusts, taste the love and freshness in their grab ‘n go meals, and feel good knowing your favorite menu items off the hot bar were made just feet away from where you sit down to enjoy them.

More and more people are paying close attention to what goes into their bodies these days, and shopping at Good Foods Co-op takes the guess work out of that. They put a priority on stocking the shelves with products that are not only local and organic but also GMO-free, Fair Trade, humanely raised and produced, sustainably harvested, minimally processed, and free from known harmful ingredients like trans-fats.

That commitment to quality also extends into what you put ON your body. Their wellness section features a wide range of natural body care products and remedies along with a knowledgeable staff that can help you find the solutions you’re looking for.

Sharing food usually involves sharing a story, so stop by the co-op, have a bite to eat, learn a little bit about your favorite products and where they came from, and be a part of the local movement. Because Good Foods Co-op not only sells local products, they ARE a local product.



Foxhollow Farm, a 1300-acre biodynamic farm in Crestwood, Kentucky, is committed to connecting the community to local food that nourishes both the earth and their neighbors. The benefits of Foxhollow's grassfed beef include higher levels of Omega 3's, lower calories, sustainable methods, and a rich taste. As the weather grows colder, Foxhollow Farm is offering a way to eat local farm-fresh beef throughout the winter with 100% grassfed whole- and half- beef bundles. Growing interest in the grassfed beef movement has led some in the community to join together in purchasing half- or whole- beef bundles for increased savings per pound, with families then dividing up the freshly frozen, vacuum-sealed cuts. Offering customized options for favorite cuts like Ribeye and Filet, and an opportunity to pick up your beef on the land where it was raised, Foxhollow's 100% grassfed beef bundles bring the farm to families.

Foxhollow Farm

8905 HWY 329 | Crestwood, KY 40014
info@foxhollow.com

www.foxhollow.com



Jeptha Creed

500 Gordon Lane
Shelbyville, KY 40065

Tours:
Tuesday by appointment only
Wednesday - Saturday 10am - 6pm on the hour

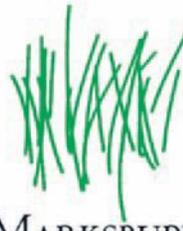
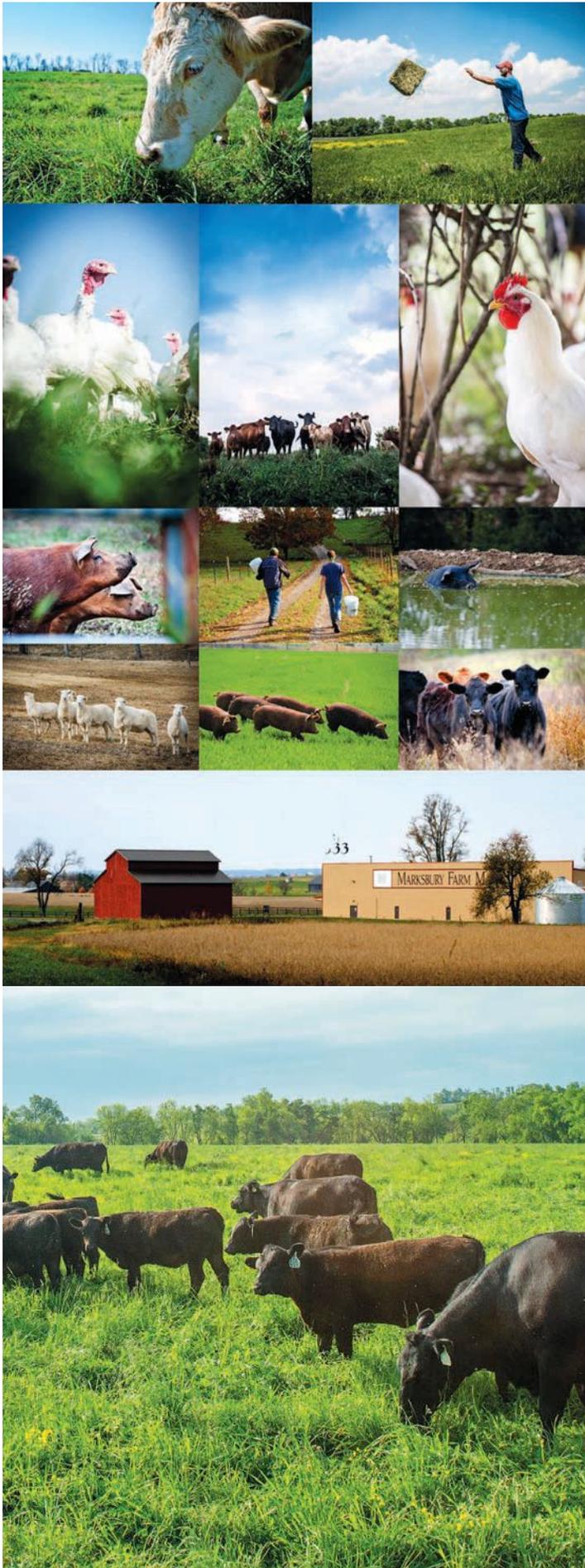
Retail and Bar:
Tuesday - Saturday 10am - 6pm

502-487-5007
www.jepthacreed.com
info@jepthacreed.com

Jeptha Creed is a farm to glass distillery just off exit 32 on I-64. Using our home grown Bloody Butcher Corn, we produce vodka, moonshine, and bourbon (Coming 2019). Jeptha Creed uses real ingredients to create their spirits, never using extracts or artificial flavorings. Currently on the shelves are their Original Vodka, Honey Flavored Vodka, Original Moonshine, and their Louisville Lemonade Flavored Moonshine. More home grown flavors to come in the Spring of 2017.

Come see how they are *Making Old Fashion New!* Tours of the distillery take place Wednesday through Saturday 10am - 6pm on the hour. Tuesday is by appointment only. If you don't have time for a tour, stop by the craft cocktail bar! With a cocktail for each spirit as well as a few seasonal favorites, you're sure to find your new favorite drink at Jeptha Creed!

Getting married? Jeptha Creed has 1,760 square feet of rental space! For more information, email them at events@jepthacreed.com.



MARKSBURY FARM MARKET

Marksbury Farm Market

Local

Marksbury works with a community of Kentucky farm families who own and operate small-scale diversified farms. Kentucky is known throughout the world for its high quality pasture, which creates the basis for our high quality meats.

Natural

Our livestock have a varied diet, and are always able to forage for naturally occurring energy and protein sources. They are never fed or administered antibiotics, hormones, steroids, or animal byproducts.

Pasture Centered

Cattle and sheep graze and browse, pigs root and wallow, chickens pick and scratch. Managed responsibly, these activities are beneficial to the farm and the environment, and are how livestock stay healthy, maintain low stress, and find fulfillment. Every animal raised for and by Marksbury Farm has the opportunity to express these natural behaviors on pasture or in woodlands.

Animal Welfare

Marksbury Farm owns and operates a USDA inspected meat processing facility in Garrard County, Kentucky. This facility is specifically designed to create a calm and respectful environment for the animals. Marksbury Farm is committed to humane handling of every animal that comes into the facility.

Transparency

Trust and integrity through closeness and transparency: our farmers, our retail store, and our processing team are all proud of what they do and welcome the opportunity to share it. We strive to be part of a local food community built upon knowledge and relationships, rather than label claims. Please join us in building this community by visiting us at our butcher shop, our processing plant, or at MarksburyFarm.com, and learn more about our vision.

Marksbury Farm Market and Processing Plant

7907 Nicholasville Road
Lancaster, KY 40444
859-754-4224

Open to 10am–7pm Tuesday–Saturday



Hidden away in Lexington's oldest boutique hotel, **Distilled at Gratz Park Inn's** owner/Chef Mark Wombles is inspired by southern roots and local ingredients. He has forged partnerships with local farmers and the menu is dotted with regionally recognizable names like Weisenberger, Stone Cross and Benton. Incorporating Kentucky twists into dishes, he goes very local with his honey—the bees live on the hotel roof.

Menus change to reflect the local available ingredients around which the restaurant is built, and while including local favorites like fried chicken and country ham, the offerings will please the most sophisticated palates.

A snug and sophisticated bar offers over 50 of the best bourbons the Bluegrass has to offer, a varied list of beers including local craft and an excellent wine list.

Distilled | Gratz Park Inn

Distilled 
RESTAURANT & BOURBON BAR

120 West 2nd St, Lexington, KY 40507
distilledatgratzparkinn.com
859-255-0002
distilledatgratzpark@gmail.com



Architectural Salvage, W.D. Inc.

Architectural Salvage began their quest in saving the past for the future by creating a business that has grown to over 24,000 square feet under roof and five architectural salvage yards. Since 1985 designers, builders, collectors and curious creatives have made us a "natural resource" in their treasure hunt for the unique, the unusual and the hard-to-find architectural antiques. With thousands of items in stock Architectural Salvage offers an unprecedented assortment of antique and reproduction mahogany entryways, antique furniture, leaded glass, hardware, lighting, mantels, columns, fencing, garden décor and more.

Located at 618 East Broadway in downtown Louisville, we constantly are changing our inventory providing you with an unique and lasting shopping adventure.

Architectural Salvage

618 East Broadway
Louisville, Kentucky 40202
502-589-0670
info@architecturalsalvage.com

Monday – Friday 9am to 5pm
Saturdays 10am to 3:30pm





Cochinita Pibil: the Mayan celebration dish

In 2007, Chef Bruce Ucan and his sister-in-law, Anne Shadle, opened **The Mayan Café**. As a Mayan Indian from Mexico's Yucatan peninsula, Chef Bruce's vision has been to create dishes founded in Mayan cooking traditions and prepared with ingredients sourced locally from farms in Kentucky and Indiana. Over the last 10 years, our farm-to-table sourcing has caused an evolution in how we do things at the restaurant—from adjusting the menu to accommodate the supply from our farmers, to featuring seasonal local produce. We are constantly pushing to increase our local purchases.

January 2017 marks our 10 year anniversary. To celebrate, January's dinner menu will feature the 10 best dishes of the last 10 years, like the seafood crepes, and our duck mole! Every Monday in January, we will be giving away *free lima beans* all day. Those crazy lima beans have been our most popular dish since the day we opened. And to anyone who eats each of the 10 best entrées in January, we will give free lima beans for the entire year!

We want to give a gigantic thanks to the *Edible Louisville* community of farmers, buyers and our customers, for supporting us over these last 10 years. Cheers to 10 more!



MAYAN CAFÉ

The Mayan Café

813 E. Market St.
Louisville, KY 40206

502-566-0651

www.themayancafe.com



Smith-Berry Winery is a true small farm winery in the state's famous bluegrass region. We pattern ourselves on the family farms of Europe that have been producing fine wines for centuries. You can come out any day of the week to taste our selection which includes varieties such as oak aged reds and whites, semisweet, sweet and fruit wines, we offer wines to appeal to every

taste. Owner/Vintner Chuck Smith has perfected the art of making high quality wines. While here you can take a walk around our beautiful farm with a glass of wine or bring a picnic to enjoy under the pergola. Or come out for our concerts, which include made from scratch dinner, we hold these twice monthly from Memorial Day through October.

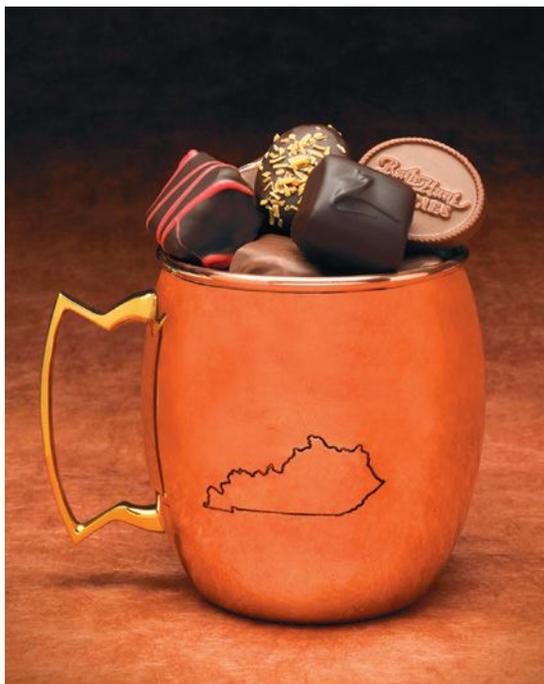


Smith-Berry Winery

855 Drennon Road
New Castle, Ky 40050
502-845-7091
smithberrywinery.com
Mon. – Sat. 10:00 – 6:00
Sunday 1:00 – 6:00

Bourbon Balls, Cream Candy, Blue Mondays—since 1921 **Ruth Hunt Candies** has been locally owned and operated and making traditional KY treats that we all love. Started by Ruth Hunt in her home kitchen and now owned by Larry Kezele of Lexington, Ruth Hunt is delighted to be a major provider of KY candies and the chocolatier for Woodford Reserve, making Bourbon Balls, Bourbon Caramels, Mint Juleps, Chocolate Bourbon Sea Salt Caramels, and Bourbon Butter Crunch; sold here at home and shipped worldwide.

You can find all of Ruth Hunt's sweet treats at the Lexington Store on Walton Avenue, or the factory store in Mt. Sterling, KY. With a wide variety of candy, gifts, cards, specially selected KY food and handcrafted products, and KY cookbooks, Ruth Hunt can help with a gift for any occasion. A full service USPS on premises makes shipping easy. Please visit our conveniently located Lexington store on Walton Avenue, or our factory store in Mt. Sterling, KY.



Ruth Hunt Candies

213 Walton Avenue
Lexington, KY 40502
859-268-1559

info@ruthhuncandy.com
www.ruthhuncandy.com

550 N. Maysville Road (Factory Store)
Mt. Sterling, KY 40353
800-927-0302



In September 2016, Bob Hancock and Kit Garrett who opened Blue Dog Bakery in Louisville's Crescent Hill neighborhood 18 years ago, opened the doors of a new endeavor — **Red Hog**, Louisville's first whole animal butcher shop. Located just a few blocks from Blue Dog on Frankfort Avenue, Red Hog provides a source for local, responsibly raised meat, available as fresh cuts, cooked or cured. Expect to find a rotating selection of artisanal cheeses, Blue Dog bread, prepared foods, items off the rotisserie, and a limited array of complementary grocery items, like pickles, olive oil, mustards, vinegars and relishes.

Built around the love of cooking with live fire, Red Hog's exposed kitchen is focused on a woodburning pizza oven and large woodfired grill and hearth. Guests can expect to find a constantly changing menu of charcuterie, cheese, sausages, pizzas, sandwiches, barbecue, soups and stews, grilled meats and vegetables, and anything else imaginable. The full bar features classic and specialty cocktails, food friendly wine, and a variety of bottled, canned and draft beer.

While the seating inside is cozy, Red Hog's outdoor courtyard offers additional seating. When the weather is nice, the garage doors open to create a delightful indoor/outdoor experience.

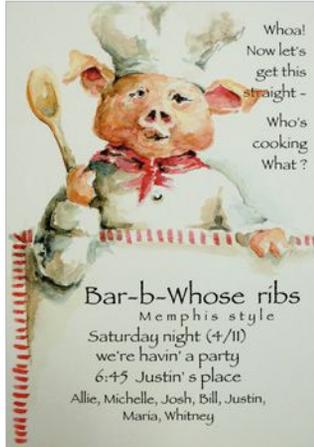


Red Hog Local Craft Butcher

2622 Frankfort Ave.
Louisville, KY 40206
502-384-0795

hello@redhogartisanmeat.com
RedHogArtisanmeat.com.

Hours: Tuesday–Friday 11am–7pm
Saturday 9am–4pm



Celebrations

3632 Brownsboro Road
 Louisville, Kentucky 40207
 502.894.9590
www.celebrations-ky.com
 f Celebrations-ky

Celebrations, founded in 1990 by Stan and Trish Lounsbury and her father Ed Neel, is dedicated to providing the Louisville area with outstanding products and service. We are an outstanding source for the finest invitations and announcements, from formal weddings to Bar Mitzvahs to a first birthday. We help our customers design the perfect invitations, announcements, and stationery which reflect their unique personality and style.

We take great pride in offering a wide range of gift ideas from local and statewide artisans, as well as fair trade products which support the work of indigenous people from underdeveloped countries. We offer handmade jewelry and beautiful decorative wood products, women's apparel and accessories, home decorations and accessories, candles and home fragrances, greeting cards and wrap for every occasion.

We are also a full service custom frame shop, with extensive experience working with two-dimensional art on paper and canvas, stitchery, and a wide variety of objects in shadow boxes.



Bernheim
 ARBORETUM AND RESEARCH FOREST
connecting people with nature

Just 20 miles South of Louisville is one of our region's great treasures, **Bernheim Arboretum and Research Forest**. Whiskey maker, Isaac W. Bernheim established the 14,500 acre forest in 1929 as a gift to the

people of Kentucky. Bernheim's mission is to connect people with nature and there's no better place to do just that. With more than 40 miles of hiking trails, a children's play garden, a canopy tree walk and a whole host of programs and activities for all ages, it's not only the perfect place to connect with nature, it's also the perfect place to create memories.

At our Platinum LEED-certified Visitor Center, you can also enjoy the culinary treats of Isaac's Café, open 7 days/week year-round. For more information visit bernheim.org.

Bernheim Arboretum and Research Forest

HWY 245 | Clermont, KY 40110 | 502-955-8512
 Open Year Round (Except Jan. 1 and Dec. 25)
 7am to near sunset

Isaac's Café
 April-Oct: open daily 11am - 4pm
 Nov-Mar: Weekdays 11am - 2pm
 Weekends 11am - 3:30pm

(Check Fees, Hours and Weather under General Info online)
 Free weekdays; \$5 per car weekends;
 members always free
nature@bernheim.org
www.bernheim.org



A casual lunch. A hand-crafted cocktail. A dinner with friends. A special occasion or any occasion. Make your dining destination **Lilly's—a Kentucky Bistro**.

We've led the effort to support our local farmers by using products grown within a short distance of our restaurant. Organic vegetables. Free-range beef. Kentucky proud beef. Artisan cheeses. It's our mission to provide an unparalleled dining experience—one that reflects the original flavors of the bluegrass state.

Make a reservation to dine with us today. Or join us for one of our many special events, such as wine and cocktail pairings and prix fixe meals as well as our weekly small plates and half price bottles of wine featuring live jazz music on wednesday nights.



Lilly's — A Kentucky Bistro

1147 Bardstown Road
Louisville, KY 40204

502-451-0447

www.lillyslapeche.com
Info@lillyslapeche.com

Have you been wondering where a person can shop for local produce in the winter? In the uniquely **Indoor Winter Farmers' Market** courtesy of **Harvey Browne Presbyterian** at 311 Browns Lane of course...

For the second year HB Presbyterian is hosting an Indoor Winter Farmers' Market for the community to have access to fresh, locally grown produce, free range eggs, antibiotic free meats, multi-ethnic snacks and if you are looking for gift ideas this market provides great products such as pottery and turned wooden bowls and pens and pencil sets.

Every Saturday from 10:00 to 1:00 Kentucky Proud vendors are offering their local treasures in a warm/dry space made available within the gym of HB Presbyterian (311 Browns Lane).

The Indoor Winter Farmers' Market is a Louisville "foodies" answer to finding farm fresh ingredients.

Being assured that you are purchasing quality produce from certified local growers and producers is important, still



it is the freshness and taste that counts for "foodies." Nothing ensures a recipe's success like using farm-fresh ingredients.

When buying local produce, there is less time between picking and purchasing your food which leads to higher nutritional value and flavor for what you offer your friends and family.

Harvey Browne Presbyterian Church

311 Browns Lane
Louisville, KY 40207
502-896-1791

Contact Doug Earley at
doug.earley@yahoo.com
for more information.