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Spring 2012 Volume 4, Issue 1



ON THE COVER

Forecastle has been rocking Louisville for years and the 10th anniversary promises to shine even brighter. The Flaming Lips (cover) and Wayne Coyne (above) at the 2010 festival. Story on page 18.

Cover photo by Willie MacLean/BirdsEyeFoto

4 FROM THE EDITOR

Editor Stephanie Apple discusses what's new for spring and the current issue.

6 NEW IN THE LOU

What's new in Louisville – exciting attractions, opportunities and events, and an economy on the move.

12 PROFESSIONAL DEVELOPMENT

GE has several leadership programs in place for young professionals, such as the Edison Engineering Development Program. This highly selective program requires a rotational work experience over the course of two years.

15 NEW TO LOU

Mayor Greg Fischer recently named 26-year-old Justin Scally as the new executive director of Metro Animal Services. Justin is ready to rise to the challenge for Metro Animal Services and be a leader among his peers.

16 HEALTH & WELLNESS

Looking for a new activity to stay healthy? Tennis is great for any age. Offering lessons, leagues, tournaments and camps, Louisville's tennis clubs cater to all levels of players.

18 COVER STORY

Merging entertainment, education, sights and sounds, the Forecastle Festival strives to inspire personal growth and connect travelers from across the country.

24 NON-PROFIT

Teach Kentucky aims to retain talent and improve the quality of education in the commonwealth by recruiting highly motivated young people to teach in public schools.

26 JUST FOR FUN

Local YPs share some of their favorite Kentucky Derby traditions.

28 LEADERSHIP

Cynthia Knapek inspires the next generation of leaders as the new president of Leadership Louisville.

29 YPs IN THE COMMUNITY

Louisville is a community that supports its young professionals with a variety of organizations and programs to keep young leaders engaged.

30 FEATURED COUPLE

Drs. Erica and Brad Sutton came to Louisville by way of The Johns Hopkins University, where they met in medical school. They offer a unique perspective on the city they are experiencing for the first time.

32 ENTREPRENEURS

Looking to define a startup culture in Louisville, Adam Fish revived Forge in 2010. The organization brings entrepreneurs and innovators together via an online social network and a quarterly event series.

Lauren Chitwood started an event planning and design company in Louisville in 2008. Known for providing a high level of service for weddings and more, the outlook is bright for Lauren Chitwood Events.

34 EAT & DRINK

Gourmet isn't a word that is typically used to describe a taco, but NuLu's Taco Punk isn't your ordinary taco bar. This quick-service concept mixes fresh, local ingredients, an amazing salsa bar and a great crowd.

36 10 THINGS WE LOVE

When it comes to road trips, the Bluegrass and Southern Indiana offer a wide variety of fun activities close to home.



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We like you too! Like us on Facebook and be in the know on the latest Speed news



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The **Speed** Art Museum

2035 South Third Street Louisville, KY 40208 (502) 634.2700 speedmuseum.org



YPs Blossom in **Louisville**

We couldn't w ait to bring y ou our fir st issue of 2012 for so many reasons. We are thrilled to be co-hosting our first launch party with the Young Professionals Association of Louisville (YPAL) on April 16 at Napa River Grill from 5:30 to 8:30 p.m. We hope to see you there!



Stephanie Apple is the editor of BG Magazine and an account executive with Robert Half Management Resources.

Celebrations started early in Louisville with the NCAA tournament in Mar ch, and it looks lik e good times will be plentiful this spring and summer with Derby right around the corner and the 10th anniversary of Louisville's Forecastle Festival just w eeks away. Thousands of people fr om around the world will have an opportunity this year to see why we're so proud to call Louisville home.

In this issue, you'll meet some of the young entrepreneurs and leader s who ar e

inspiring this community b y pursuing careers in a wide r ange of industries, such

as health care, education and manufacturing. W e also talk to Cynthia Knapek who hopes to connect and inform young professionals through programs and e vents at Leadership Louisville.

And finally, warmer weather means outdoor activities and road trips. We've got plenty of both in and ar ound Possibility City. Read about our favorites, including

activities that will k eep you healthy and adventures that will entertain you throughout the summer.

We will see y ou again in a fe w months. Happy Derby!



Owensboro's International Bar-B-Q Festival, scheduled for May 11-12, is a great escape from Louisville.



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World's Foodie Headquarters

Louisville received more evidence of its growing reputation as a great place to eat when it w as named one of the "**Best Foodie Getaways around the World**" by **Zagat** and one of the South's "**10 Tastiest Towns**" by **Southern Living** magazine. In addition to world-class fine dining restaurants, programs like Farm to Table have helped connect local farmers to caterers, chefs and school cafeterias; excellent culinary-arts education programs at **Sullivan University** and **Jefferson Community and Technical College** have supplied local restaurants with top-quality chefs; and the Healthy Hometown program makes fresh produce available in areas of the city under served by full-service groceries. Healthy Hometown received the national Childhood Obesity Prevention award.



Long John Louisville

The new corporate headquarters for **Long John Silver's** recently opened in Louisville at Williamsburg Plaza, near the corner of Hurstbourne Parkway and Shelb yville Road. Home to appr oximately 70 employees, the new HQ represents a \$3.8 million investment in the state. **LJS Partners** acquired Long John Silver's from Louisville-based **Yum! Brands** last December. Yum! Brands sold Long John Silver's and **A&W Restaurants** individually



Lt. Gov. Jerry Abramson speaking at the opening of Long John Silver's worldwide headquarters. Looking on are (from left) Daryl Snyder, Greater Louisville Inc.; Mayor Greg Fischer; and Mike Kern, president and CEO of LJS Partners.

to separate buyers. Both companies decided to k eep their headquarters in Kentucky, with A&W locating in Lexington. Long John Silv er's has grown to become America's largest, quick-serve seafood chain with more than 1,300 franchised restaurants and 8,400 employees worldwide.



I'm With You

The **Red Hot Chili Peppers** will be stopping by the **KFC Yum! Center** on June 7 as part of one of their biggest tour s to date (after a five-year tour hiatus). The multiplatinum, Grammy award-winning, Rock n' Roll Hall of Fame inductees kick ed off their "I'm With You" tour last September , after the album topped charts in 18 diffeent countries. Reserved tickets are \$38.50 and \$59.50.

Culinary Champs

Two students of **Sullivan University's** National Center for Hospitality Studies w on gold medals at the **American Culinary Federation** competition in P ontiac, Mich. Kelsee Newman and Halie Raymer represented



Sullivan University's Baking and Pastry Arts pr ogram and brought home the top prizes. Competitions play а vital role in culinary arts as they continually raise the standards of culinary excellence.

Looking Good

Hyatt Regency Louisville is under going a \$5.8 million r enovation, involving a ne w front entrance, lobby, fitness center, and a new restaurant and bar. The front entrance has been moved to Fourth Street, with a canopy for guests who w ant valet service. The former entr ance will continue to be utilized as a motor lobby, where guests have access to self-parking. The lobb y's facelift includes three separate pods for check-in and check-out. Louisville-based Glassworks was commissioned to design an artistic glass wall behind the front desk. The Hyatt Stay Fit Fitness center (at 1,2 00 square feet, it's double the size of the pr evious center), is adjacent to the lobby. The new Sway Restaurant will offer a seasonal menu of classic Southern dishes with a contemporary twist.

Mop Tops Take to the River



North America's largest **Beatles** tribute festival is Ma y 24-28 at the Belvedere and **Galt** House Hotel. The 11th annual Abbey Road on the River features 60 bands from around the

country and the w orld. This year's headline act is **Jefferson Starship** on Satur day, May 26. Festival goers can also enjo y free guitar lessons, Beatles film screenings and presentations, Beatles karaoke, a costume contest and parade, and a Beatles mer chandise marketplace. Tickets are on sale at arotr.com.



Headliners Jefferson Starship

Louisville Lures Businesses, Catches Jobs

Jefferson National Financial Corp. is r elocating its headquarters s from New York to Louisville, creating 95 jobs at an average annual salary of more than \$85,000. JNFC curr ently has 55 employees in its Louisville facility. An expansion project plans to e xpand or relocate the current 14,000-square-foot facility into **3**,000 square feet in



eastern Jefferson County.

Magna Seating of America's new 139,500-square-foot Bullitt County facility represents a nearly \$2 0 million investment and is expected to create up to 450 new jobs within the next few years – 216 jobs more than originally planned. The company will manufactur e seating and seating components to support Ford's C520 program at the Louisville Assembly Plant. Kentucky is currently home to 440 automotiv e-related industries that employ nearly 68,000 people.

GE Appliances' GeoSpring[™] Hybrid Water Heater manufacturing facility at Appliance Park is the r esult of a \$38 million inv estment in the new product and a evitalized facility. In 2009, GE made a commitment to invest hundreds of millions of dollars in Louisville, creating more than 1,000 new jobs in Kentucky by 2014.



Cardinal on a Hot Tin Roof



Tin Roof is coming to St. Matthews. Scheduled to open in late May or early June in the former Brendan O'Shea's spot on Shelbyville Road, Tin Roof will be open se ven days a week for fun and food. Compan y President Bob Franklin is excited to bring "our br and of live music, great food and friendly service" to Louisville. There are other Tin Roof bars in Lexington, and in T ennessee, Alabama and South Carolina. The live music venue is coming soon to Cincinnati and Indianapolis, too.



Bon Appétit, NuLu!

The restaurant development and management team that opened **Doc Crow's Southern Smokehouse and Raw Bar** on Whiskey Row in 2011 is bringing a new French bistro to NuLu. **Basa** owners Steven and Michael Ton, along with master sommelier and veteran restaurateur Brett Davis and attorney Chip Hamm, are opening **la Coop: Bistro à Vins** in April on East Mark et Street. The menu is F rench comfort food with entrées priced at \$2 0 or less and a cocktail program that includes wine infusions and French aperitifs, for lunch and dinner Tuesday through Saturday.



Go-Go Healthy with GMeals

GMeals offers nutritious and tasty , ready-to-eat cuisine for br eakfast, lunch and dinner . Menu items are made with the freshest ingredients available and range from \$3 to \$13 each, like cinnamon apple oatmeal made fr om steel-cut oats , turkey wraps and salmon roasted on a cedar plank with quinoa pilaf. The GMeals food company just started in 2012 and has three pick-up locations: P oplar Level Road, Holiday Manor Shopping

Center and inside the Proformance Fitness and Heuser Clinic Building on River Road.

Urban Bourbon On Display

The **Kentucky Derby Museum** at **Churchill Downs** has a ne w exhibit: Urban Bourbon, pr esented by **Four Roses**. The design for the e xhibit has an upscale, urban loft feel and is a direct tie to **Louisville's Urban Bourbon Trail** passport program, which encourages visitors to sample the



culture of bourbon at v arious establishments in the metr o area. The Urban Bourbon Exhibit showcases the history and heritage of Louisville's involvement in the bourbon industry. It is on display through Dec. 31

on the second floor of the museum in the **Matt Winn Gallery** and is included with general daily admission for the Kentucky Derby Museum.



Edgar Degas (French, 1834-1917) "Dancer Adjusting Her Shoe," charcoal and pastel on paper, from the collection of the Dixon Gallery and Gardens, bequest of Mr. and Mrs. Hugo N. Dixon, 1975.6

Speed-y Impressionists

Through May 6, the **Speed Art Museum** presents **Renoir to Chagall: Paris and the Allure of Color**. The exhibit features paintings by the great French Impressionists and k ey artists who came immediately before and after them, including Cassatt, Cezanne, Degas, Gauguin, Matisse, Monet and de Toulouse-Lautrec. The museum will be closing in October to begin the demolition and construction phase of its \$50 million expansion project. While the building is closed, the museum will continue to hold outreach programs and events through partnerships with regional cultural attractions and community organizations.

Travel + Leisure: Hot Brown!

The Brown Hotel has been named to **Travel + Leisure's** 2012 list of the **Top 500 World's Best Hotels**. Each year, the magazine's Top 500 list allows readers to vote on thousands of hotels through an online voting system. The Brown Hotel was a new addition to the list and was also distinguished as being top in value with an overall score of 88.56.



Loop the Loop

The Louisville Loop's Big Four Bridge trailhead was unveiled in Mar ch, and marks the beginning and end of the anticipated 100-mile multi-use path. The Loop's mile-marker zero is located at the base of the Big F our circular ramp, which will soon be a pedestrian and cyclist path across the river. The trailhead sign is one of six er ected so far along the 23 miles of e xisting Loop, making it easier to enjo y walking, running or cycling along the path. Markers placed every quarter mile along the Loop help people measure their w ellness activities. Local health initiatives and the Loop signage system have been funded through a federal grant from the Centers for Disease Control and Prevention.

<image>

Wise Women

With presenting sponsor **Ernst & Young**, the **Leadership Louisville Center** and **Today's Woman** magazine present the 2012 100 Wise Women series. Upcoming keynote speakers include Tierra Kavanaugh Turner, CEO of **TKT and Associates**, on June 13; Heather Høvell, CTeaO (Chief Tea Officer) of **Rooibee Red Tea** on Sept. 12; and R uth W. Brinkley, CEO of **KentuckyOne Health** on Oct. 30. The breakfast meetings at the



Olmsted are \$30. Proceeds from 100 Wise Women go to the Joan R iehm Women's Leadership Fund, created to allow women to participate in Lead -Louisville ership Center programs. Since the scholarship fund was created in 2007, 62 w omen have received scholarships totaling more than \$67,000.

Bingham Fellows Announced

The Leadership Louisville Center selected 44 community leader s to participate in the **Bingham Fellows** Class of 2 012. As the community rallies around the goal of 55,000 Degrees and creating a college-going culture, the 2012 Bingham Fellows will continue the program's 24-year legacy of tackling the most timely and impactful challenges of our region.



Bingham Fellows getting to know each other at the opening retreat.

New Orbital Satellite

Kentucky Space is beginning the design of its next orbital satellite , **KySat 2**, with an expected launch in late 2 013. The satellite will carry a number of technology validation experiments, including one e xploring the effect of the space envir onment on a no vel chemical solar cell coating. College students will play a primary r ole in the design and building of KySat 2. Kentucky Space, a nonprofit organization, has been involved in developing and flying high-altitude balloons, orbital and suborbital space cr aft, and it has developed and flown payloads to the International Space Station.

Classic Kentucky Bourbon, Classic American Experience

CNN International cited NASCAR, the drive-in theater, New Orleans jazz and barbecue among their "10 Classic American Experiences." Oh, and what was #6 on the list? Visiting the distilleries on the **Kentucky Bourbon Trail**. Created by the **Kentucky Distillers' Association** in 1999, the Kentucky Bourbon Trail tour features six distilleries: Four Roses, Heaven Hill, Jim Beam, Maker's Mark, Wild Turkey and Woodford Reserve.





Thumbs Up from Downtown

The Louisville Downtown Man agement District honored Adam Burckle, owner of Adam Matthews, Inc. and the Homemade Ice Cream and Pie Kitchen

Share the Road

stores, and founder of the A dam Matthews Foundation, with the S. Russell Smith, Jr. Special Achievement award for his efforts o ver many years in bringing the iconic Louisville Clock back to its downtown home. The beloved sculpture was designed by Louisville artist



Barney Bright and has been placed in Theatre Square. LDMD will present the S. Russell Smith, Jr. award periodically to recognize a special achievement significant to downtown Louisville.

The LDMD board of directors also announced 19 recipients of the Cornerstone Awards, given to companies and developers that completed projects costing at least \$1 million (construction costs only) in downtown Louisville in 2011. Award recipients were Baja Works Development Corp., Cathedral of the Assumption, the Center for Women & Families, City Properties Group, JDL Castle Corporation, Jefferson County Public Schools, the Kentucky Center for the Performing Arts, Louisville Metro Government, Marian Development Group LLC, Norton Healthcar e, NuLu Lofts LLC, Stock Yards Bank & Trust Co., University of Louisville, Valle & Stephen Jones



and City Properties Group, Waterfront Development Corporation, and the Weber Group & City Properties Group.

Valle and Stephen Jones and City Properties Group won a Corner stone Award for the \$18 million adaptive use of Whiskey Row Lofts . The pr oject combined three historic buildings for a five-story complex with apartments, retail space and parking. The lead architect was CityWorks Architecture & Urban Planning.

L-R Simmons students Douglas Johnson Jr. and Veronica Peaks talk with Kathleen Mandlehr, SPEAC interim director

Degrees of Adulthood

Four Louisville-based colleges launched the Signature Partnership Education Access Center, a facility at Simmons College to help adult learners work toward a college degr ee. Partially funded by the Kentucky Council on Postsecondary Education, SPEAC partners include Jefferson Community and T echnical College, Simmons College, Spalding University and University of Louisville. Adult learners are assisted with diagnostic testing and advising, choosing a college, applying for financial aid and preparing for college-level classwork. The center complements ongo ing programs such as the city's goal to boost the number of adults with a college degr through the 55,000 Degrees initiative.

Biz Stats

How did the Louisville business-for-sale market fare in 2011? BizBuySell.com released data based on 81 Louisville-area businesses it had listed. As of the end of 2011, if you wanted to buy a business in Louisville, the current median asking price was \$225,000 (at the end of 2010 it was \$245,000). The listed businesses had a median r evenue of \$265,000, do wn from \$300,000. Nationally, BizBuySell's annual year-end report found that mor e small businesses were sold in 2 011 than in 2010. Barring unfor eseen global economic issues, the prognosis is for a continued slo w but steady gr owth in the business-for-sale market in 2012.

DIY Distilling

The **Distilled Spirits Epicenter** opens in April on South Eighth Street in downtown. This unique facility will allo w people to create their own custom v odkas, whiskeys, rums, moonshines and mor e. The education and training center and artisan distillery were created by Flavorman custom be verage company founder David Dafoe. It establishes the fir st distillery in do wntown Louisville since pr e Bredibition making it passible



town Louisville since pr e-Prohibition, making it possible for

entrepreneurs, distillery oper ators and industry e xperts to create their own custom spirits. "Beverage Mechanics" will offer their e xpertise and manage each project from start to finish. The Epicenter will claim no trademark on its creations, so each product will be the property of the client. The cost for developing a custom spirit will vary according to the complexity of the product and the level of service needed. **Grease Monkey Distillery, Moonshine University** and **Challenge Bottling** will all operate under the Epicenter.

Global Is Local

Louisville has seen unpr ecedented growth in its immigrant population in recent years, making up tw o-thirds of Louisville's population growth within the last decade. The city's **Office for Globalization** has assisted in the formation of tw o international councils, the **Indian Professional Council**, led by L. Srinivasan, and the **Magnificent7**, a Hispanic and Latino netw ork. Both councils will host monthly networking events and provide advocacy and community representation for their respective ethnic communities. More international councils are being planned to mak e Louisville a globally known multicultural city attractive for business and investment.



Breast Is Best

The **University of Louisville Hospital Center for Women and Infants**, and the K entucky Women, Infants and Children (WIC) program are training 100 percent of Kentucky's birthing hospitals in "K angaroo Care" practices. Kangaroo Care promotes skin-to-skin contact with mother and baly in the hous immediately after birth and thr oughout the hospital sta y. Launched by staff at UofL Hospital in 2 007, UofL and WIC are creating and implementing a series of statewide trainings for the rest of the state's birthing hospitals. "The Kangaroo Care program resulted in dramatic improvements in breastfeeding rates among w omen who



gave birth at UofL, and we expect to see this success replicated statewide," said F ran Hawkins, Kentucky WIC director.

Photographic Vision

Have you seen the photogr aphy exhibit at the **Green Building Gallery**? The subject is the natural landscape that comprises one of the largest park projects in the nation. **"The Vision of**

a Generation: Photographs From The Parklands of Floyds Fork" is on display through April 27, a project of **21st Century Parks** and The Green Building, featuring the work of Louisville-based photographers Bob Hower, John Nation and Ted Wathen. **The Green Building** was Louisville's first LEED plati num certified commercial building when it opened in the fall of 2 008 in the heart of NuLu.



Kid Art Camp Keeps Your Kids Busy, Crafty and Artistic During the Summer

The **Kentucky Museum of Art and Craft** on West Main has a variety of art camps during the summer months for childr en from kindergarten to middle school. Called KidArt Camp, the



weeklong mixed media w orkshops are offered in morning or afternoon sessions, starting June 11. Blackacre Art Week is July 23-27 at Black acre State Nature Preserve off Tucker Station Road, an intense hands-on art camp for creative middle school students taught b y some of Kentucky's finest artists.

bg | spring 2012

professional development

by Misty Cruse

Edisons Light Up Louisville's Professional Scene

Our community is no str anger to the economic power of GE Appliances. In February, GE launched pr oduction of the GeoSpring[™] Hybrid Water Heater, the fir st fresh product line in decades at Appliance Park, and hiring is also under w ay for a premium refrigerator launch ne xt month. While the ne ws of pr oduct line expansion may not come as a surprise to r eaders, many may not be a ware of the educational opportunities provided by GE to equip and engage engineers with specialized skills to develop and improve products.

The Edison Engineering De velopment Program (EEDP), began compan ywide in 1923. Named after GE founder and former Louisville resident Thomas Edison, the program originally was developed to help students bridge the gap between their academic experience and new technical experience in the workforce. Tim O'Connell, an engineer and 23-year employee of GE, is the manager of the Edison Engineering De velopment Program locally.

"Students generally have a hard time making that transition from academic studies to application of skills in a technical environment," said O'Connell. "EEDP gives students a transition opportunity while teaching them technical skills valuable to their work environment."

How the EEDP works

The Edisons, as program participants are called, receive a rotational experience driven by actual GE business priorities. This format allows them to not only work on various projects and in various capacities throughout their specialty, but also w ork closely with experienced engineers and top management in GE. The pr ogram cultivates technical problem-solving skills through advanced engineering coursework, formal reports and presentations to senior leadership, in addition to valuable work experience.

"We have certain technologies w e need our staff to know specifically," said O'Connell. "This r otational experience introduces the Edisons to e very technology pertaining to their assignment goal and gives them an invaluable opportunity to netw ork among management and instructors."

So, how does one become an Edison?

The Edisons are engineers with degrees in mechanical or electrical engineering. The

engineers hired into EEDP ar e not simply interns, but full-time GE employees.

"EEDP is an intensive program for people who have a passion for technology, a drive for technical excellence, and share in GE's core values," said O'Connell. "The pr ogram is designed to acceler ate professional development through technical training and business-critical assignments; if y ou love technology and want a career in engineering, this is the program for you."

The program structure consists of a twoyear term that includes four assignments, each six months long. An assignment leader is designated in each ar ea and the projects are organized around the four product lines at Appliance Park – clothes care, water heaters, dishwashers and refrigeration. While this may sound intense, the training is preparing participants for real life at GE, equipping them with valuable skills that an intense, hands-on appr oach provides. Participants are required to attend classes during the w ork day, but must complete coursework outside of regular hours. Grades are given based on reports submitted related to the coursework.

"The coursework not only pr epares participants for specific work at GE, but also helps determine the str ongest engineers in the program," O'Connell said.

This is an important factor later when Edisons are being matched with open positions that best suit their skill set.

All coursework throughout the program can count to wards an M.S. degr ee in



Michael Benedict, a recent graduate of the Edison Program, focuses on designing new products.

Continuing education opportunities

GE also continues to pr epare Edisons for their next step in education. P articipants can earn credit towards an M.S. degree in engineering or other r eal world application technologies through 200 hours of coursework taught by resident experts related to specific projects. mechanical or electrical engineering. Degrees are fully funded by the program if completed within three years and all related courses are accredited with both University of Louisville and Georgia Tech.

While membership in EEDP sounds like an elite club, there are actually 50 engineers active in the program from universities across the region. UofL graduates make up approximately 15 percent of Edisons. Graduates from University of K entucky, Purdue University,

How to apply for EEDP

The application process for the program is similar to the general employee application process. The best fit for the program is an individual with an undergraduate degree in mechanical or electrical engineering. Candidates who have completed a GE co-op program are the first to be considered for entrance into EEDP. Co-op programs are offered to college students working towards a degree in engineering. Students typically spend a semester or summer working full-time within GE in order to gain experience and understanding of the required skill sets.

Interested candidates can apply online anytime at ge.com/careers/ students/eedp/index.html. Interviews for eligible candidates typically begin in July and January based on applicants graduation date.

Ohio State University, University of Michigan, Rose-Hulman University and University of Florida are also part of the program.

The next steps

If a two-year learning experience and paid graduate tuition is not incentive enough, GE places all Edisons who complete the pogram in full-time positions with the company.

"After the pr ogram is complete, each Edison receives a list of jobs for which they're eligible," said O'Connell. "In January, 12 Edisons completed their training and they were given their best available job matches."

This not only benefits the engineering students and graduates, it serves a valuable purpose for GE. Through this and similar programs, the company effectively trains employees who want to be part of the GE landscape long term.

"We really try to find the best fit for individuals who want an engineering career," said O'Connell. "Engineer's completing the program now have had the opportunity of being part of the design teams that worked on products being introduced to the appliance landscape right now."

professional development



A group of Edisons working on their project for a National Engineers Week competition.

The opportunity to w ork directly with seasoned engineers and upper management is an advantage for young professionals.

"The program is a gr eat way to start a career. In addition to tr aining, Edisons get a lot of e xposure to managers in terms of

project reporting and

networking events,"

said O'Connell. "One

engineers in the program

to be on a fir st-name

basis with pr oject

leaders so they know

the specific needs of

the business. This

gets them r eady for

of my goals is for

Find out more

If you're interested in learning more about the program, visit the website for additional program details, application information, informative videos and interesting profiles of the bright engineers currently participating in the program. Visit ge.com/careers/students/ eedp/index.html to learn more.

> the next stage so the y know who to talk with and how to figure out where they can make the best contribution."

> And in addition to lots of opportunity to make connections, the Edisons have two years to rotate through the various product lines to experience different things, determine their strength, and make more informed decisions about their next career steps.

GE is pleased with it's end of the bargain as well.

"As a result of the pr ogram, we have a group of engineers who are trained and experienced in the culture, and they have a great network including instructor s, assignment leaders and other engineer s," says O'Connell. "W e recognize everyone has individual strengths and interests. With this program, everyone can figure out what works best for them."

Community outreach

All the action, ho wever, isn't just taking place inside Appliance P ark. The Edisons get out into the community with programs that help high school students r ealize their strengths and figur e out ways to plug into education and car eer paths that help them determine and reach their goals. Having realized the benefits of education, and they feel passionately about passing that message on to the next wave of students.

"Edisons regularly work within the Jefferson County Public School system to do activities like judge science fairs in order to directly interact with juniors and seniors in the classroom," O'Connell said.

Another example of the Edisons' community involvement is National Engi - neers Week. NEW, an initiative designed to celebrate and motivate engineers across the country, was recently held Feb. 19-25.

During the week, more than 700 engineers from Greater Louisville divided into seven teams based on their specific product lines. Engineers participated in numerous events throughout the community, including philanthropic activities and "junkyard wars" where participants were tasked with building something unique with available - limited - items.

The Edisons chose to design and build a device used to launch an object a speci fied distance. They were given four hours to work on this challenge befor e testing it in front of a liv e audience of mor e than 400 other engineers!

This year's winner – the Edisons.



Misty Cruse is owner/ president of CrusePR and a writer for BG Magazine. by Meghan Mando

A Dog's Life

Looking for a family-friendly location to move his family, Justin Scally eventually settled on Louisville. In his new role at Metro Animal Services, Justin Scally will pursue various initiatives to help all the animals under the organization's care.

<complex-block>

Prior to joining Metro Animal Services, Scally was responsible for the Humane Society of the United States task force that stopped illegal mass breeding. He also worked with disaster r elief services. His background made him well-prepared to serve as the organization's executive director, even at 26.

"When you're working with disaster

services, you never know what's going to happen, whether it is flooding or evacuations. You have to be able to roll with the punches, and accept and tackle the challenges," said Scally.

> Passionate about animals and community activism fr om a young age, Scally had a mission to learn anything and e verything he could about saving animals. He worked various internships, including as a vet tech, and was also a volunteer firefighter.

Under his leader ship, Metro Animal Services will initiate various initiatives. Scally would like to see the end of eutha nasia for health y and adoptable animals in Louisville. To accomplish this, he is working to improve conditions for the animals.

"Animals don't care about m y age," said Scally, who faced some criticism because of his age. "They just care about the success of our programs."

Scally will be working to make the

public more aware of the challenges faced by Metro Animal Services . Additionally, he will strive to improve employee morale, which he thinks is an important part of improving the organization.

As Scally settles into his new career, he is pleased that his y oung family is enjo ying Louisville. Different than the East Coast, Scally describes Louisville as dynamic . "The

About Metro Animal Services

More than 14,000 animals each year receive care at Metro Animal Services through services such as sheltering pets that have been abandoned. Metro Animal Services is also responsible for enforcing the Care and Control Ordinance, which employs 18 Animal Control Officers investigating 27,000 complaints in the community. In addition to the Animal Control Officers, Metro Animal Services has a 48-person staff that includes veterinarians and assistants.

In 2010, Metro Animal Services started work on the Animal House, an adoption center for Louisville animals. The 10.000-square-foot facility features 20 dog rooms, 18 puppy townhouses, 16 cat condos, two free roaming cat rooms and a Pocket Pet room. The new facility also has interview rooms to conduct private interviews with families and individuals looking to adopt pets, as well as a retail space for selling pet care items. Adoption hours are listed on the Metro Animal Services website at louisvilleky.gov/AnimalServices.

energy constantly changes depending on the neighborhood. I really like it," he said.

While Scally currently spends most of his time at work, he hopes to be able to join asso ciations and boards in the future and become more active within the community.

"It's important to rise to the challenge , and be a leader amongst your peers," says Scally. "I like to look at the successes of those who came before and see how they did it. It's important to persevere and educate y ourself about the career you're interested in. Don't let being young influence what you can be and do in the community. You can still be qualified and passionate."



health & wellness

by Heather Hise

Tennis Starts With Love

Cynics say that love means nothing, and when it comes to tennis , they're right. What other sport has such a pleasant way of saying zero, zip, nada, nil?

Louisville's vibrant tennis scene is perhaps one of the city's best-kept secrets. Offering camaraderie, fitness and competition, it's a sport that prides itself on inclusivity.

Unlike sports that captur e more widespread media attention lik e football and basketball, tennis caters to players of all levels and ages. It's one of the fe w sports you can take up as soon as you're able to walk and grip a r acquet, and some adult leagues include players in their 7 0s and 80s. Very rarely are tennis players concerned with being past the all-important "prime" that is critical to success in most other sports.

Larry Kline, part owner and tennis director of the Louisville T ennis Club (LTC) and Blairwood Tennis, Swim and Fitness Club, is a lifelong veteran of the game.

"I've been playing since I w as 9 y ears old, and everyone in my family is involved in



tennis in one way or another," said Kline. "It's truly a sport for a lifetime."

In fact, Kline's family was named the United States T ennis Association (UST A) Family of the Year in 2008. He and his wife Sue met as tennis pla yers at the Univ ersity of Kentucky, and their three children have played throughout their school car eers and still help with tennis camps and kids' clinics.

With his business partner's Chris and Jill Burckle, Kline is dedicated to maintaining ITC and Blairwood so they are among the best in the city. They recently upgraded the fitness center at LTC, and both clubs' indoor courts are resurfaced every two to thr ee years to

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Advantage Tennis Center 897-7185

> Bass Rudd (UofL) 852-1682

> > **Blairwood** 426-8820

Louisville Indoor Racquet Club 426-2454

> Louisville Tennis Club 426-4923

Springhurst Tennis Club 412-2950

keep them in the best possible condition. The indoor lighting is twice as bright as some of Louisville's other tennis facilities.

"My daughter actually found it difficult to play elsewhere because she w as used to the brighter lights," said Kline. "To help her train, we dimmed the lights at L TC so she could learn to adapt to darker conditions."

LTC and Blairwood have a combined 2 0 indoor courts and 24 outdoor clay courts. Clay surfaces, while they need considerable daily maintenance such as watering, brushing and lining, are great options for beginner s and people with knee problems. Not only are clay courts softer and more forgiving on the body, but they also tend to be 20 degrees cooler in the summer compared with hard courts. For



The indoor courts at Louisville Tennis Club and Blairwood are resurfaced every two to three years to keep them in the best possible condition.

budding professionals, clay courts allow them to train in becoming mor e competitive with European players who have long been accustomed to playing on the surface.

"Training on clay is where it's at," said Kline. "The points are slower and last longer, so players really have the chance to de velop their game and do more with the ball from a physical and tactical standpoint."

A point of pride for the clubs ar e the players who ha ve developed there – man y of whom ha ve signed with NCAA Division I teams and attend college on tennis schol – arships. But no w, LTC and Blairw ood are focusing on recruiting entry-level players who have never played before or ha ve limited



Blairwood also features Jr. Olympicsized indoor pool facilities.

experience. There is a particular push for players at the 2.0 le vel, the lowest level of play offered through USTA leagues.

"We really want to get new people involved in tennis, draw them in so they can experience the game and the fitness it offers," said Kline. "A lot of people feel intimidated at fir st, but once our beginners get out ther e and see others playing at their le vel, they jump right in."

Offering a wide variety of programs, the clubs are bound to have an option that fits everyone's lifestyle. With "play as you go" fast feed clinics and cardio tennis classes, busy professionals who can't commit to a specific time every week have the opportunity to drop in when their schedule allows. For those seeking a mor e structured experience, USTA leagues allo w for weekly practices and matches.

Kline touts the clubs' ability to individualize programs for players of all ability levels and confidence. Some prefer private lessons, while others enjoy taking lessons with a friend. A machine that holds 350 tennis balls is available for rent by the hour for those who would rather practice solo.

"My job is to pair people with the right level for them. Our goal is to get our beginner s playing as fast as possible so they can start enjoying the game," said Kline. "We have beginners

in their 60s out there having a blast. It's never too late to start."

blairwood.net louisvilletennis.com





It's noted in the top 33 festivals in the country by *Paste Magazine*; it's one of the top 101 things to do in America according to *SPIN*; it's the Forecastle Festival, and it also happens to be headquarter ed in a small house at the edge of the w oods with only a gravel driveway.

JK McKnight, the festiv al's founder, wouldn't have it any other way.

It started out as a hobb y, according to McKnight, with mostly local bands pla ying at Tyler Park in 2 002, and has gr own into a phenomenon, attr acting more than 75 artists and nearly 30,000 fans of music, art and activism from across the nation.

The inaugural event was a gr assroots, organic effort. A fr ee, outdoor summer festival arranged to celebr ate the Louisville music community and encompass the mean ing of Forecastle: a place where people could come together and r elax in a v ery family-

The 10th Anniversary of Louisville's Forecastle Festival offers up a mega dose of music and art with a special attention to activism.

like hospitable atmospher e. Everything was donated and the talent performed for fr ee. The event cost less than \$500 to produce, and McKnight was 21 at the time.

"I was focused on making my own music and showcasing other Louisville musicians in the beginning," McKnight said. "I just wanted us to have a platform to share our talent and art with the community. I was also obsessed with all things nautical and kne w the name Forecastle was perfect to describe what I wanted to do." The next year, McKnight recruited sculptor Mike Ratterman to head up a showcase of local arts groups. Ratterman recruited 30 local artists to exhibit underneath Tyler Park's limestone bridge for a unique visual e xperience. About a dozen environmental and socially conscious organizations were present as well, establishing the event as more than a music festival and creating a new format for Forecastle: Music.Art.Activism[®].

Momentum was building and McKnight realized something unique w as coming together. Working to regionalize the event in 2004, Forecastle Festival became the lar gest gathering of musicians, artists and activists the city had e ver seen. Forecastle moved to Cherokee Park in 2005 and became the fir st festival in o ver a decade to be held at the historic landmark. The fir st corporate sponsors came on board that year, and more than 5,000 people attended – a park record.

the Right Direction Phote: Willie MacLear/BirdsEyeFot

"I was blown away by the success we had," McKnight said. "But I knew we could grow even more, and that's when my vision of holding the festiv al at Waterfront Park was born."

The event was growing fast and so was its complexity.

"People don't realize how difficult it is to book a festival. Everything in the world is based on relationships, and there are as many as three levels of relationships to go through when securing a band," he said. "Artists are all over the world at any given moment, so getting them all to be in Louisville at the same time is no small feat. We were at the point of

bringing in more than 50 acts – that's 150 levels to work through. We knew it was time to join with a talent partner to provide the best quality possible." That partner w as Production Simple, a Louisville-based concert and event company that began working with Forecastle in 2006, making the festiv al multi-day for the fir st



time. In 2007, Forecastle moved to the waterfront at the Belvedere.

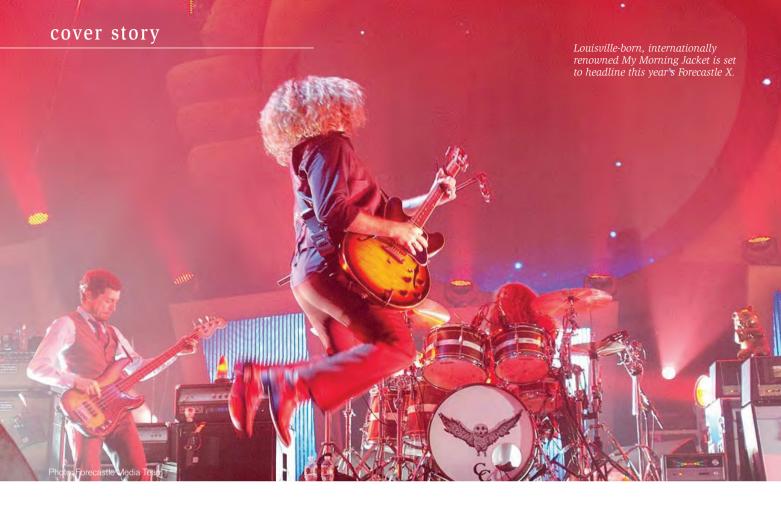
"I knew we could do it, I just had no clue it would be that large that fast," McKnight said. "I was truly amazed, but r eady to continue pushing towards our main focus of supporting environmental and sustainability issues in conjunction with great music and art."

> He was moving closer to the vision he first had at 14 y ears old: to cr eate a foundation that would donate to a specific environmental cause and make a change in the world.

> "During our park days, we showcased every activist issue and let anyone exhibit," said McKnight. "We were ready to strictly focus on environmental, sustainable and active-lifestyle causes, making Forecastle the first festival to actively market those specific issues as an

integral part of the event."

By 2008, the festival was receiving major national media attention and the format w as again changed to a thr ee-day "Festival and





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Symposium" on the Riverfront.

The symposium format allowed Forecastle musicians, artists and envir onmentalists a

chance to meet with leader s in their industry, as well as expand their own skills, showcase their causes and build new partnerships.

This began a string of the most successful festiv al years for Forecastle, ushering in a partnetship with Nederlander Entertainment – one of the country's oldest, largest and most e xperienced operators of live theatre and music. The festival also won acclaim with inclusion in "Top 15 Outdoor F estivals in the Country" b y *Outside Magazine* and "Top 10 events in the

state" by the Kentucky Tourism Council.

Forecastle 2010 was a breakthrough year. It was the first time the festiv al was held at Waterfront Park, where a crowd of 30,000 attended shows by internationally renowned bands like DEVO, The Flaming Lips , The Smashing Pumpkins , SPOON, and Widespread Panic. founder of A C, what huge potential and growth opportunity we would have if we partnered with them."



"Because of all this momentum, we caught the eye of AC Entertainment, the producers of Bonnaroo, Moogfest and more than 750 concerts throughout the y ear," said McKnight. "I knew the first time I met Ashle y Capps, McKnight is no w employed with A C Entertainment, and he continues w orking to make Forecastle a top festival in the country as well as develop the activism arm of the event, the Forecastle Foundation.

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The Forecastle Foundation is a non-profit organization that will be the central focus of Forecastle activism, promoting local environmental education and international conservation.

"The Foundation will give us an opportunity to narrow our focus to a single issue, that we consider to be at the forefront of concerns in the 21st century," he said.

The Foundation's focus is on the earth' s final remaining "hot spots," areas of extreme biological diversity that encompass only 2.3 percent of the earth's surface, but account for more than 50 percent of all plant and animallife. Hot spots play a vital role in regulating world temperatures, as well as providing a number of necessities most Americans use on a r egular basis, including food, medicine, paper, detergents, cosmetics and countless other products.

Deforestation, illegal hunting, pollution and a plethor a of other factor s are endangering these hot spots . Through education, conservation and fundraising, the Forecastle

McKnight has r ecruited like-minded individuals from small business o wners and local food mo vement leaders to outdoor festiv al gurus and individuals from the Environmental Protection Agency to comprise the first board of directors for the Forecastle Foundation.

"We have 25 board members in place," added McKnight. "Each individual involved knows that we depend on the thir d world every day, and there's a balance we must strike. It's this board's mission to get that knowledge out there and fight to kep these areas of the world safe."

The Foundation also will serve as a platform for schools and businesses to learn about sustainability and conserva-

Forecastle X Lineup The 2012 event marks the 10th year of the festival, which began in 2002 as a small, free outdoor neighborhood event celebrating the Louisville music community. Since then, it has evolved into the one of the country's premier multiday summer festival destinations focusing on music, art and environmental activism. This year's lineup serves as a testament to the festival's tremendous growth. Bassnectar and Wilco will join My Morning Jacket as headliners of the three-day event which will also feature Andrew Bird, Girl Talk, Atmosphere, Neko Case, Sleigh Bells, A-Trak, Clutch, Flying Lotus, Galactic, Preservation Hall Jazz Band, Dean Wareham Plays Galaxie 500 and many others.

> Wildlife Fund among others. One way activists can

partner with F orecastle is through the Ambassa dor program which, when it goes public, will offer individuals a chance to personally align with the Foundation and be a part of contributing to up to thr ee zones per v ear. Forecastle Ambassadors will r eceive updates, quarterly r eports and opportunities to visit the hot spots with the board of the Foundation. Community events, concerts and

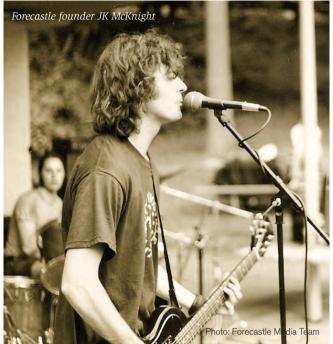
other festivals will also be hosted throughout the year to raise awareness about the mission and recruit new members.

Photo: Forecastle Media Team

With growing crowds, higher-profile performers and a swelling social conscience,

Foundation hopes to secure the future of these locations, ensuring a vital piece of the health of the planet for years to come.

tion. At the festiv al, the F oundation will showcase global efforts that are a result of collaboration with musicians, artists and attendees. Some partner gr oups include Conservation International and W orld



Forecastle is coming into its o wn. And what better way to kick off the 1 0th anniversary of the river city's hometown music festival than to feature Louisville's own My Morning Jacket as the headliner.

"My Morning Jack et and their families have always been huge supporters of F orecastle, and we are thrilled that the stars have finally aligned and they will be headlining with us," McKnight said. "It took a while to happen, but all of us are so e xcited that it has - especially on the 10-year anniversary." And without

And without supporters, McKnight is well aware that none of this would be possible. "Forecastle has been

built on the tireless support that my parents, sister and brother-in-law and countless other volunteers who work hours on end have given Fore-cas-tle (f'ok_sol) n.~A superstructure at the bow of a ship where the crew is housed. Hard at work in the unruly sea, a place workers gather to unwind after a hard day of labor. A place where the people come together.

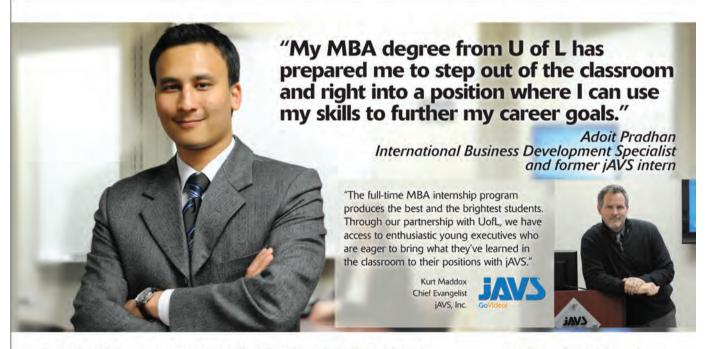
A celebration of sights, sounds and sustainability, Forecastle connects travelers north, south, east and west. Merging entertainment with education, Forecastle inspires a voyage of personal growth and global change.

because of the love they have for the festival," he said. "We truly have a Forecastle Family, and I couldn't do it without them."

The Forecastle Festival, dubbed Forecastle X, will again set sail at W aterfront Park this year, July 13-15, 2 012, with a lineup sur e to knock your socks off. To purchase tickets or find out more about the Festival, including the Forecastle Foundation. *forecastlefest.com.*

JQ)

Melissa Zoeller is the owner of Z Public Relations and co-owner of A-Z Kids Consignment Sale, LLC.



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non-profit

by Abby Laub

Motivated **Job-seekers Onl**

Attracting average teachers is not the mission of Louisville-based non profit Teach Kentucky; founder and pr ogram director Rowan Claypool hopes the program will continue to attr act exemplary teachers and create life-long Kentucky residents.

Unlike other ne w teacher r ecruitment programs like Teach for America, T each Kentucky aims to r ecruit people who ar e serious about a life-long career in education.

to teach in our public schools , thus enhancing the quality of education for our students and enhancing our civic life b y retaining these young teachers in Kentucky."

Recruiting now for its 1 1th class of teachers, the or ganization has r oughly 70 teachers placed in K entucky school systems, primarily in Louisville and its surrounding communities. Through a rigid selection process, Teach Kentucky sorts through more than 200 national applicants to select approximately 20 highly qualified young people to enter the program.

Those selected by Teach Kentucky earn a Kentucky certification and are required to



Austin Allain, Washington & Lee graduate, Massachusetts native, Assistant Principal Western Middle school, former middle science teacher, JCPS.

"Teach for America is really about a two-year tour of service and then going into something else," Claypool said. "Teach Kentucky is about r ecruiting people that are really committed to pur suing education as a profession. It shares the kinship of appealing to the same demogr aphic group, but for a very different outcome."

Teach Kentucky's mission is to "r ecruit and attract highly motiv ated young people obtain a master's degree. Beyond formal certifica tions and degrees, Teach Kentucky ensures that its recruits become fully engaged in the local scene.

"Because they are making a mor e extensive commitment, we make a more extensive commitment to get them con nected and engaged with the community," Claypool explained. "We view them as

new long-term residents in Greater Louisville." And the hard work to get Teach Kentucky

teachers imbedded in the community has paid off. It boasts a 70 percent retention rate to the local school s ystems. Only 15 per cent of participants leverage their Teach Kentucky experience to teach else where. Claypool said the reason people typically leave the state is because they are with a significant other.

Participants in Teach Kentucky make a two-year commitment, which usually begins with starting a master's program in June and teaching in mid-A ugust. The r ecruits work full-time while taking classes, in addition to

Teach Kentucky, the brainchild of Louisville native and Yale-alum Rowan Claypool, recruits the nation's best teachers to staff local schools and occupy the local community.

summer coursework.

"Almost all of our candidates ar e one or two years out of college, it's people in their early 20s," Claypool said.

Being young and relatively unattached is beneficial, as is having a "real genuine desire to be a teacher," he added.

Once in the pr ogram the going can get tough, but that is why community support is essential.

"They're never going to be alone," Claypool said. "Ther e are multiple la yers of support and connections, so a 20-something can move to town with confidence and know they'll be connected and supported. Louisville is an attractive place to live. Once people get here and see the advantages, staying longterm makes sense."

Another benefit the y oung teachers get is continuing, non-tr aditional education to supplement their master's programs.

"We provide them with informal wisdom that's essential to being a successful teacher," Claypool said. "We run a Teach Kentucky summer institute, which is 40 hours of professional development focused on the challenges that a young teacher will encounter their first year."

Teachers are placed in schools acr oss Louisville, with the majority heading into Jefferson County Public Schools.

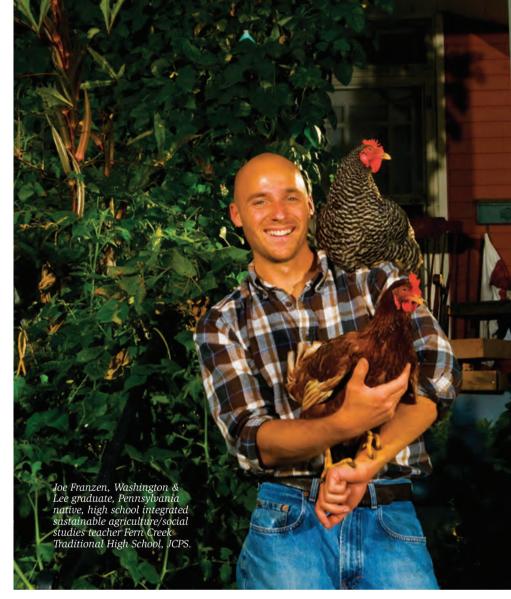
"We also w ork with districts that ar e near Louisville, and the y're dramatically different. They're much smaller with a v ery different kind of student population," Cla ypool said, adding that most teacher s seek out JCPS specifically to take on the challenges presented in an urban setting. "Jefferson County has all of the challenges that you would ever want. And yet, because it serv es the whole county and it has political and social support fr om residents in the county, it has the prospect of succeeding where most large urban districts don't."

Beyond the typical tr aits sought out in good teacher s, Teach Kentucky now is specifically pursuing teacher excellence in the science, technology, engineering and math categories (STEM).

"We have the Teach Kentucky challenge for people that teach middle and high school math and/or science," Claypool said. "For the last six years, we've had a lot of discussion about our society and our econom y needing people that are proficient in this discipline, so we're really targeting people who can teach in those areas."

Scholarships are offered to teachers who score high in these ar eas on national pr oficiency tests.

"We are really trying to do something that is addressing the needs," Claypool said. "School systems don't just need teacher s – they need good ones."



So far, the efforts of T each Kentucky are working.

"I think we have a great working partnership with all of the local school districts, and we are a very positive contributor of good quality talent," Claypool said.

Although there is no w ay to obtain data about student test scor es and ho w they specifically relate to individual teacher s, Claypool believes that T each Kentucky teachers do well in this area and also assume

leadership roles in their respective school systems.

"In an early stage they're taking on leader ship roles within their schools," he said. "W e think that this is a group of strong leaders. They're young, and the y've got to get their feet on the ground and be good teachers first, but the y're ambitious and motivated." He added that the youngest assistant principals in Shelby and Jefferson counties are from Teach Kentucky.

"They've been able to accomplish it as quickly as it can be accomplished," he said.

In addition to Teach Kentucky, Claypool created a summer internship pr ogram for 30 Yale students a y ear called Bulldogs in the Bluegrass. It also aims to attr act intellectual talent to the area.

"The genesis is that e very city is trying to figure out how to attract talent," Claypool said. "We need to have specific, coherent and constructive initiatives that include a job, a connection to the community and a meaningful purpose."

For more information on T each Kentucky and all of its pr ograms, visit teachkentucky.com.



Abby Laub is a writer for BG Magazine. She can be reached at editorial@lanereport.com.



just for fun

by Meghan Mando

How Do You Derby?

My love for Derby started in kindergarten when I spent weeks crafting a broomstick "horse" for the annual running of the Anchorage Kindergarten Derby. In grade school, I celebrated at Thunder Over Louisville, Chow Wagons and the Gr eat Steamboat R ace.



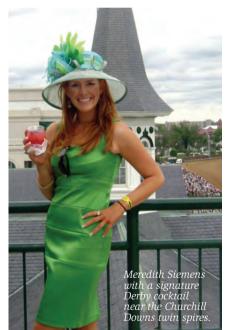
Derby was a time to reunite with old friends and intr oduce new friends to Louisville during my college y ears. More recently, one of my favorite Derby Traditions has been the post-Derby party at the P endennis Club. Last y ear, the Jimmy Church Band

entertained guests of all ages as we danced the night away celebrating Louisville's favorite time of the year. I am gearing up for Derby this year by creating delicious baked goods through my new business, Channing's Cakes & Cookies . Look for "K entucky inspired" treats made with bourbon, pecans and mint julep fla vors on my website, chaningscakesandcookies.com!

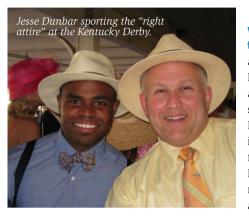
– Channing Underhill, Northwestern Mutual **Every religion has its holy days**, and as a born-and-r aised Kentuckian, Derby is one of mine . No matter what continent, state or outpost I called home , the fir st Saturday in Ma y mandated a pilgrimage back to the Bluegass. Annually, an unruly herd of childhood playmates, sorority sisters and long-distance friends gathers to drink juleps, eat grits and br eak biscuits around our family's dining room table. Southern hospitality is our tr adition – instilled, often indulged, and ultimately inherited from my parents. Derby is a rare and precious experience; a privilege to be shar ed by those who call this r egion home. I relish in my opportunity to serve as ambassador to the greatest two minutes in sports – e xpert of the exacta box, last-minute milliner and trainer-in-training for every thoroughbred to sniff victory in the paddock. During the *D*11 Derby, I decided to more back to Louisville and

this year I look forward to hosting friends around my own dining room table. I'm excited to tip hats with Derb y veterans and see the watery eyes of new visitors during their first playing of "My Old Kentucky Home." For two minutes, the world stops and watches the pursuit of gr eatness, and that's a tr adition that is certainly not just for the racehorses.

– *Meredith Siemens*, Greater Louisville Inc.



Louisville's favorite time of year is the Kentucky Derby. Parties, festivals, fundraisers, fireworks, and the most exciting two minutes in sports bring the world's attention to city of Louisville. Young professionals share their favorite traditions for celebrating.

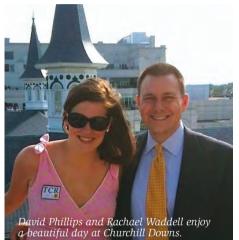


In Kentucky, we respect our traditions, and as a native of Louisville, I keep my Derby activities both clas sic and timeless . Before taking part any Derby in festivity, a true Kentucky gentleman must sport the right attire. From the

tailored jacket with the bow tie topped off with the perfect hat, I plan on making a statement. Before heading off to the races, we are sure to enjoy brunch at North End Café, wher e the home-style potatoes and scrambled eggs are excellent. My Derby officially begins by enjoying a Mint Julep and a r owdy chorus of "My Old K entucky Home." Most importantly, no matter how many bets we lose at the track, Derby must be spent with those who we enjoy the most. The Derby experience is a celebration of our traditions and our most treasured friendships.

– Jesse Dunbar, Freelance Contractor **Without a doubt, my favorite Derby tradition** is morning brunch. There's no better way to start the first Saturday in May. Over the y ears, the participants ha ve changed, but the tr adition remains. Southern hospitality essentially requires a huge spread when any brunch is taking place: Go vernor's Egg, Apple wood-smoked Bacon, fresh fruit and coffee must be on the menu. It's tough to beat

Southern fare. but the compan y always seems to trump the food. Dressed in Derb y attire, everyone is in a gr eat mood despite starting the day so early. And conversation inevitably revolves around the contenders, reminiscing about previous Derby days and what to expect



from the day ahead. The only ingredients I need for the perfect Derby brunch are my family and friends, some great Southern food, and of course, an Old Fashioned or two for good measure.

– **David Phillips**, SinglePoint Solutions

leadership

by Robert Hadley

Some leaders are quick to leave

their mark on an organization by suggesting they've inherited a disaster that needs repairing, but Cynthia Knapek, newly minted president of the Leadership Louisville Center, is not that kind of leader.

"I did not inherit a broken organization," Knapek said. "It's a very strong organization that allows the possibility to just sa y, 'well, what would I like to go in and grow?"

Possibility may be the oper ative word when it comes to pr edicting what's next for Leadership Louisville under Knapek's command. She points out that her counterparts at Gr eater Louisville Inc. are fond of calling Louisville the "Dossibility City".

lf It's Not Broken, **Make It Better**

Cynthia Knapek welcomes possibility and opportunity as the new president.

"I think ther e's something to that," she said. "I think this to wn has a lot of opportunity, both for individuals and for us collectively as a city. We have a new mayor who is focused on innovation, so we can capitalize on that and create a feeling of innovation and entrepreneurship here, and I think w e're on the verge of (realizing) that."

Knapek earned a master's degree in higher education administration at the University of Louisville. "I was really interested in the work that goes on behind the scenes to run a university, so I was thinking that might be where I ended up," Knapek said.

Realizing that the local mark et offered a limited number of jobs in univ ersities, and wanting to sta y close to her par ents and siblings (she's the oldest of six childr en), Knapek instead began w orking at a bank, but it didn't last long.

"I left the bank because my father had always told me that y ou spend so many waking hours at a job, so it's that old adage that y ou really need to love what you do," she says. "It didn't answer that 'Gee, do you really love what you do?' question."

Two mentors at Assumption High School also played a role in propelling her toward her next jobs. Mary Lee McCroy, Knapek's AP-English teacher, and Mary Robert Ralph, who taught religious education.

Based in part on the influence of those early mentor s to r each beyond the status quo, Knapek found herself drawn to civic involvement and became active in student government at Assumption.

"I felt inspir ed by the idea that whatever the or ganization is, whether it's your school or your city or your business, that the individual has not just the ability, but the responsibility to adv ance things forw ard," Knapek explains.

Knapek was able to put that impulse to good use in her ne xt job at Brightside , the city's long-running beautification pr ogram. Right away, she r ealized government and private-sector jobs rely on different methodologies, despite their similar missions.

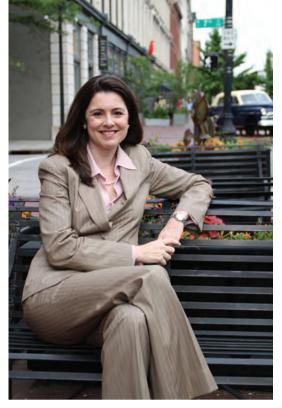
"In government, there's very little defined authority," Knapek sa ys. "Whatever your project is, it's not likely to be just your project. It is likely to involve two or three other departments that have a part to play in that project."

Leadership Louisville, like many privatesector entities, operates in a much easier-tomaneuver landscape, Knapek says.

"If we want to form a partner ship, then we can do that," she said. "If w e have the capacity to do something, and we see the idea and the opportunity, then we pursue it."

Although the speed fr om idea to imple mentation is faster in her curr ent position, the soft skills she master ed in earlier roles – including serving on the boards of YPAL and Gallopalooza – honed the cor e skills Knapek now brings to Leadership Louisville.

Knapek prioritizes team-building in addition to her more typical skills like project management, but that's no eas y task, e ven when you operate in the nimble world of the



As the new president of the Leadership Louisville Center, Cynthia Knapek plans to keep community leaders informed and encourage more participation in local government.

private sector. So, how does she accomplish these goals?

"I have always been able to get people , even traditional adversaries, together at the same table to talk about what w e have in common and how you [can] use that to move things forward," Knapek says. "Everyone has to feel like 'this is my baby, and I want it to be as successful as you do'."

Knapek seems confident that this approach will work in the top spot at Leader ship Louisville, particularly when it comes to the community's most pressing issues: economic de velopment and job creation. Early on during her work in government, Knapek says she learned that decisions get made by people who show up, so part of her mission will be to get more people to participate in community government.

She also learned that the people who show up need to be informed about the issues in order to make good decisions.

"That's the second piece of the puzzle that Leadership Louisville hopes to provide," Knapek says. "Not necessarily an adv ocacy role or to lobb y one way or another, but it is our job to make sure all of our community leaders are fully informed about the pros and cons of the issues."



Robert Hadley is president of IABC-Kentucky and a writer for BG Magazine.

YPs in the community

by Abbie Gilbert

Action-Packed Association

YPAL events start 2012 off right.





The Young Professionals Association of Louisville (YPAL) has had a successful start to 2 012. We debuted the Healthcare Speaker Series, hosted a Homebuying 1 01 event and continued an education initiative to learn mor e about the Metro education system from Louisvillearea school officials and JCPS principals.

In February, YPAL hosted the annual Young Professionals Day at the Capitol, where young professionals from Lexington and Eastern Kentucky joined YPAL members to meet and mingle with legislators. The group enjoyed getting to kno w one another and finding out more about the legislative process.

From the upcoming W omen in Healthcare Speaker Series event to the first installment of the YPAL Legal Series, March

Top: BG Advisory Board members Abby Shue (left) and Meghan Mando (right) attend the Brightside Green Tie Bash.

Bottom: Marlow Reidling and Geoff White participated in Young Professionals Day at the Capitol.

is another action-pack ed month for the organization. On Mar ch 2, YP AL, along with the Louisville Urban League, continued its fiv e-year involvement with the Brightside Green Tie Bash. The e vent supported Brightside's mission to beautify the city and foster community pride.

Want to hear mor e about upcoming YPAL events? Visit ypal.org to check out our monthly calendar and sign up for our Weekly Update email.



Abbie Gilbert is president of YPAL and corporate and employer relations manager at University of Louisville.

featured couple

by Heather Hise

Putting down roots: Drs. Erica and Brad Sutton

They've only been Louisvillians since September, but Drs. Erica and Brad Sutton are already feeling right at home.

"We feel mor e connected her e than we did after a decade in Baltimor e," said Brad. "Baltimore is about the same size, but Louisville feels much smaller. Everyone has been friendly and welcoming."

"The city has a personality – young and vivacious," Erica added.

The two came to Louisville by way of The Johns Hopkins Univ ersity, where they met in medical school. Erica is a gener al surgeon specializing in minimally invasive surgery,



while Brad focuses on cardiac electrophysiology.

"We both wanted jobs in our r espective fields, and ther e are a limited number of universities in the country that can accommodate two specialists," said Br ad. "That is a testament to what Louisville is doing – that they had jobs for both of us."

Also top of mind w ere their childr en, Gabrielle, 3, and Julian, 2, who attend White-field Academy.

"It was time to come closer to our o wn families and a community that embr aces family," said Brad.

Hailing from Mt. V ernon, Ind., Erica attended Indiana Univ ersity where she w as homecoming queen, spent a semester in Italy, and graduated with a triple major in psychology, chemistry and math.

A native of Indianola, Iowa, Brad attended Eureka College, a small liberal arts school in Illinois, where he played on the tennis team and was involved in acting and singing. He was a biology major and minored in philosophy, religion and chemistry.

The Suttons both ar e faculty members at the Univ ersity of Louisville, and Br ad practices primarily at Je wish Hospital. Erica runs the surgical simulation center at University of Louisville, where she puts her advanced skill set in laparoscopy to good use.

"I've wanted to be a sur geon since high school," said Erica. "Now, as a teacher, lives depend on how well I teach someone to be a surgeon. I take seriously who I influence in that way."

Brad's path to medicine began after high school when he consider ed joining the P eace Corps, but instead decided to try pre-med courses in college. After working in a Zimbabwe hospital, he knew medicine was his calling.

"Originally I w anted to go into public health, but then I fell inlove with cardiology," said Brad. "The specialty is a nice combina tion of using my brain and my hands."

The Suttons came to Louisville by way of The Johns Hopkins University, and they are now faculty members at the University of Louisville.



The Suttons describe Louisville as young, vivacious and a wonderful place to raise a family.

Erica and Brad have

traveled extensively

throughout the

world, including

healthcare-related

stints in India, Africa

and the Caribbean.

More recently, Brad has become inter ested in the business side of healthcar e. Last year, he earned an MB A in medical services management and is no w working with the University of Louisville College of Business to develop a health sector concentration.

"Eventually, I'd lik e to tak e a lar ger role in administr ation," said Br ad. "One problem with every health system is that the people who know the financial side and the people who know the clinical side don't

necessarily speak the same language, or have the same priorities or concerns. I w ould like to bridge the gap between the two sides."

Erica and Brad have traveled extensively throughout the w orld, including healthcarerelated stints in India, Africa and the Carib bean. They were also involved in community

development through the Baltimor e YMCA, leading kids' softball leagues and camping trips. Erica founded the James Earl Hart Dundation, named after her gr andfather, to deter the development of youth violence.

"Surgery is what I've always felt I should do to help people who are sick, but along the way I learned other things that are important to me as a mother, sister and daughter," said Erica.

With busy careers, Erica and Br ad find relaxation in running - especially as the y

train for the Derb y Festival mini mar athon. They've also worked their way up to becoming "almost average skiers," a sport they had a chance to practice during a recent vacation to Lake Tahoe. Sometimes date night includes the kids if it's been a particularly bus y week at work and the y haven't spent much time together as a family.

"Erica is good at building memories," said Brad. "She plans things for us to do with the kids so we're living through unique experi-

> ences – not just going to w ork, going home and doing it all o ver again. She's good at 'mobilizing the troops' to ha ve experiences."

> While they're still learning their way around Louisville, the Suttons are helping recruit

other physicians from Johns Hopkins to the ar ea. Their efforts have essentially given them a crash course in learning Louisville's most popular r estaurants, neighborhoods and attractions that have the power to lure some of the best doctor s in the country.

"This is a w onderful place to r aise our family," said Erica. "It's also been an e xcellent place to start our careers. I can see being happy here for a long time."



Young Professionals Association of Louisville

Remember the old adage, "It's not about what you know, but who you know"?

As the premier networking group for young professionals, YPAL connects its members with prominent community leaders, key Metro decision makers, and other ambitious and passionate 20-and-30 somethings. Join YPAL today and begin rubbing elbows with some of Louisville's present and future "people to know".



www.ypal.org

entrepreneurs

by Mariam Williams

For Lauren Chitwood, everything about college – including the parties – was a wise investment. She obtained a degree in integrated strategic communications from the University of Kentucky, where she served on the development board and organized large fundraising events. And as a member of the sorority Alpha Delta Pi, Chitwood attended and planned numerous parties and made lasting connections to many women who would later become brides.



Approximately 55 percent of business at Lauren Chitwood Events, an event planning and design company in Louisville, is bridal. The rest of Chitwood's business comes from corporate or personal social events that can be just as elaborate as a wedding and reception. The company has gone from producing five to 10 events per year when it opened in 2008, to putting on 25 to 30 high-end events per year.

Despite the stereotype, Chitwood, 26, says she hasn't encountered any bridezillas. "The hardest thing that anybody has to deal with is managing expectations. If something is tense or uncomfortable, it's usually because expectations have not been managed appropriately," said Chitwood.

As president and designer at Laur en Chitwood Events, Chitwood maintains intimate knowledge of her clients' preferences. At a wedding she planned and designed in 2009, for example, she had the Louisville Cardinal mascot make an appearance.

"These clients were tremendous fans of the univ ersity. I thought, what better way to surprise your guests than to have the college mascot show up at the r eception? There's something special about kno wing clients well enough to make those recommendations and decisions that you know will just put them through the roof," said Chitwood.

Seeing her clients' elation is the best part of the job for Chitwood. "I love the moment wher e everything's ready, and I w alk the client

Designing **Eventful Expectations**

through their party before anybody's there. It just gives us the opportunity to see them thrilled, and for them to see all the things we did that they didn't expect," she said.

A full-time salaried assistant planner , one in-house florist and a designer, comprise the team at Lauren Chitwood Events. Their in-house production makes them stand out from other event planners; Chitwood doesn't hand the design and pr oduction off to a contr actor. Linens, lighting, décor, custom furniture, floral design – everything that makes an event unique to a client's taste and personality – Chitwood's team creates in their production facility. She also coordinates with photographers, caterers and several other vendors and is in charge of logistics and post-event tasks like budget reconciliation.

Chitwood decided to open her own company on a whim. She was prepared for a car eer in adv ertising and public r elations, but ther e weren't many agency jobs at the time.

Chitwood said she w as naive about financing and cash flo w for startups. She had fantasized about a business just large enough to cover the bills and her initial overhead was low, but when she had the opportunity to grow, she took it. She hired an employee and opened an office and production facility outside of her home.

Her business continues to evolve alongside her home life Chitwood and her husband had their first child, a daughter, in November.

She's currently considering how she wants her business to gr ow. She's also focused on obtaining corporate clients who may have downsized their in-house event planners during the recession.

"I want my business to continue to grow and maintain my reputation with a high level of service, but I first want to fit my family's needs right now. That's the challenge of small businesses wher ever you go. It's continuously evolving," said Chitwood.

Into the Fire: Forge Hammers Out Collaborative Environment

Adam Fish , 25, came to Louisville i002 to pursue degrees in business and medicine at University of Louisville. But after a year in the MD/MBA program, he knew he didn't want the life of a physician.

He graduated from University of Louisville with an MB A in August 2011. An internship during the summer of 2 010 at Chrysalis Ventures' headquarters in Louisville pointed him toward working with

Forge exists both as an online social netw orking site and blog at ForgeHQ.com, as well as quarterly events which feature a speaker, food, drinks and netw orking. Forge currently has about 530 members, most of whom ar e entrepreneurs, investors, founders or other startup employees, and Fish is reaching out to more artists and tech de velopers. Louisville artist and arts

startup companies and entr epreneurs. While at Chry salis, he met Matt Winn, who, along with T odd Earwood, co-founded a netw orking group for entr epreneurs and innovators in 2 007 called F orge. The group died out after a y ear or so, but at Winn's suggestion, Fish revived it in 2010.

Working with Chry salis, he said, was beneficial because it allowed him to connect with a group, diverse while other artists and innovators struggled to connect to those ar ound them. Other cities had go-to places and events where creative types could find each other r egularly. Fish knew Louisville had the criti cal mass to support that kind of culture, but for some reason, it wasn't happening. He w anted to define a startup cultur e in Louisville. "[Something] similar to what you would find in Boston,



Boulder, Austin or Silicon Valley, where entrepreneurs can easily reach out to others and share this kind of bond," he said.

What has developed is a community of inno vators with interests and careers in diverse industries.

"It's an organization designed to promote innovation through the intersection of art and technology," he said. Instead of tar geting localized small businesses or lifestyle small businesses, Forge focuses on the types of innovation, technology or business that would garner outside investment.

Fish spent a part of his car eer in independent filmmaking, during which he noticed a crossroad between artistic and business pursuits.

"Bringing new products to market, creativity, hard work...the experience is very similar," he said.

He was also inspired to link the art and entrepreneurial communities in Louisville by South by Southwest (SXSW), an annual festival in Austin, Texas, celebrating art, technology and innovation.

blogger Cameron Deeb made a presentation about his work at a recent Forge event.

"Attendees just want to be around people who are doing something or making a change," he said. "Forge events get them in the same room and allow them to interact."

Fish hopes Forge will be the city's entrepreneurial culture hub. And while he works to accomplish that mission, his current income is from his videography work. And he is closing out the inv estment capital stage for Roobiq, a technology company he co-founded in 2011 that will develop patent search and analysis software.

As "chief advocate" and co-founder of Forge, Fish eventually wants the

group to host alarge, regional event that would become the go-to event for innovators throughout the Midwest.



writing, communications and research consultant for Research Works.

spring 2012 bg

eat & drink

by Robert Hadley

Foa Taco Punk

First, let me say that I am not traditionally a taco person; especially when it is of the soft category. My formative experiences with tacos in a couple of local elementary school cafeterias left me with a lasting appetite for the crunchy beef variety.

That said, I w as impressed with the offerings of NuLu's newly opened eatery, Taco Punk. Located at 736 East Mark et St., Taco Punk is former 610 Magnolia chef Gabe Sowder's answer to the question, "Can NuLu pull off a Qdoba without actually bringing in a Qdoba?"

The answer is, yes it can, and quite w ell as a matter of fact, judging by the menu and the size of the mid-week lunch crowd.

Sowder said the desire to transition from a career built on fine dining to a taco bar – especially one located in NuLu – was a no-brainer.

"After eight years at 610 Magnolia, I felt like I had nothing left to pr ove," he said. "I

have a 6-year-old son I can spend more time with. With fine dining, you have to be ther e every minute of the day."

Since comparisons betw een Taco Punk and Qdoba ar e probably inevitable, we'll get those out of the way first. Like Qdoba, y ou wait in line to place your order, drinks ar e self-serve and the food is made-to-or der in fr ont of you while you wait. What sets T aco Punk apart are three things: the funky, urban-loft décor (e xposed ductwork and beams, red floors and chrome stools with red vinyl seats), the ingr edients (mostly from local growers with a commitment to sustainability), and the magnificent salsa bar.

I was informed of the salsa bar b y the young woman at the register. She mentioned it with a raised eyebrow and flash of eye, so obviously, I couldn't r esist bellying up to this six-foot stainless steel counter. Diners have five main selections, including salsa roja, salsa verde, hot salsa r oja, pineapple





habanero and what is colorfully kno wn as Gabe's Drain Cleaner.

I left the Dr ain Cleaner to mor e sturdy stomachs, and instead sampled the (mild) salsa roja and the unique pineapple habanero (how could y ou resist that name?). Each had a sit-up-and-take-notice quality suitable for a fine NuLu establishment. The pineap ple habanero offered a fruity fr ontal assault followed by a slow burn that steps on the gas and doesn't let up until spring' s in the rearview mirror.

But I digress.

My main course was the Americano, one of nine main menu selections that include pineapple pork, smoked chicken mole, chorizo and potato, Yucatan-style fish, and others. The Americano is about as traditional as you can get: grass-fed ground beef in a warm, soft-taco shell topped an y way you want it from a selection including two types of cheese, red onions, jalapenos, guacamole and other tr aditional Mexican fare. The ground beef was warm and

Mexican fare. The ground beet was warm and tasty, like comfort food should be.

Each of the main menu items is a vailable alone or as a punk platter with chips , salsa and a side (sides include beans , rice and guacamole). A Light Bites menu offes Punk N Bean Soup, Smokin' Chick Tortilla Soup, Body Surf Ceviche and Mixed Groupie Salad. Nightly specials (listed on the w eb at tacopunk.com) are available Monday through Saturday.

Taco Punk also serv es beer (\$3.75 and \$4.75) and wine (\$5.75). Hour s are 11 a.m. to 10 p.m., Tuesday through Thursday, and 11 a.m. to midnight on F riday and Saturday. The hours and the wine list make Taco Punk a viable alternative to the suburban taco bar s for either a relaxing lunch or fun stop during a night on the town.



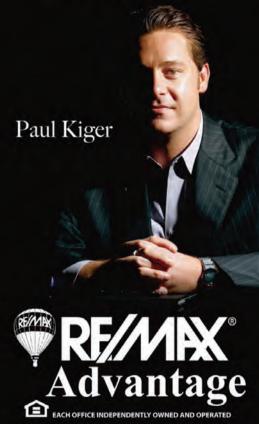
Taco Punk is a quick service gourmet tacos restaurant that uses fresh, local ingredients and offers a magnificent salsa bar.

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10 things we love...

by Stephanie Apple



Love the Lou? Love Us, Too!

Quick weekend getaways are perfect for a roadtrip that's still close to home. Check out a few of our favorites.

Cumberland Falls

Sometimes referred to as the "Niagar a of the South," Cumberland F alls is a beautiful spot where the Cumberland Riv er plunges 65 feet. Be sur e to check out the moonbo w schedule before you go.

parks.ky.gov Corbin, KY

Newport, Ky.

Home to Ne wport on the Le vee and the Newport Aquarium, there's a lot of fun and excitement in this Northern Kentucky city. Festivals, hotels, restaurants and more can be found on the waterfront overlooking Cincinnati.

newportonthelevee.com northernkentuckycvb.com

Bardstown, Ky.

Rich history and bourbon come together in Bardstown, a city which has been r ecognized nationally as one of the best small towns in America. With bourbon distillery tours, a dinner tr ain, ghost hunting and My Old Kentucky Home, there's plenty to see and do in Bardstown.

visitbardstown.com

Natural Bridge

Hiking up to Natural Bridge in Red River Gorge is worth the journey. A sandstone rock bridge spanning 65 feet in height and 78 feet in length, Natur al Bridge offer s a beautiful view of Kentucky.

parks.ky.gov Slade, KY

Red River Gorge

Within the Daniel Boone National F orest, Red River Gorge has more than 60 miles of hiking, canoeing on R ed River and cliff line that attracts climbers from across the country. The area is known for its scenic beauty and unique rock formations.

naturalbridgeredrivergorge.com redrivergorge.com Stanton, KY

Land Between The Lakes

With plenty of hiking and scenic tr ails between Kentucky and Barkle y lakes, Land Between The Lakes is the ultimate outdoor adventure. This popular attr action features 170,000 acres and 300 miles of undeveloped shoreline.

lbl.org Golden Pond, KY

Lake Cumberland

What would a summer in K entucky be without a trip to Lak e Cumberland? Offering ample fishing, camping, and of course, houseboats, it's the perfect spot for a large group of friends to reconnect. Mountain views, water views and plenty of sun mak e Lake Cumberland a favorite among Kentuckians (and Tennesseans, Ohioans, etc.).

parks.ky.gov Jamestown, KY

Downtown Lexington

A renewed focus on nightlife has transformed downtown Lexington into a gr eat getaway for Louisvillians looking for a night out away from home. Upscale bars, restaurants and hotels can all be found within a few blocks, so no cab required.

downtownlex.com visitlex.com

Owensboro, Ky.

With 25 festivals each year between April and December, Owensboro calls itself "K entucky's festival city." Our favorites include the International Bar-B-Q Festival in May, and the Bourbon and Jazz F estival, one of the city' s newest festivals, in June.

visitowensboro.com

French Lick

With two hotels, three golf courses, a spa, a casino and plenty of indoor and outdoor activities, what more could you ask for? Great year round, but even better in the summer.

frenchlick.com

Life's short. Spend it in a city you love.

"Upwardly mobile lover of life seeks city with friendly flair, natural beauty, and abundant personality for fine dining, outdoor adventures, career advancement and the all-around good life (white picket fences an option). Must love dogs." Sounds like someone's looking for Louisville. You're in luck: Louisville's available and looking for you. Hook up with the city of your dreams at www.possibilitycity.com or start the relationship at www.friendoflou.com.



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