

PREP

FOR FOOD & HOSPITALITY PROFESSIONALS

Fishing for More Profits

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Shuckman's Fish Co. and Smokery repositions its 90-year-old Louisville business using aquaculture

BY KARA KEETON

“It is all about knowing your customer, knowing your products, and always being ready to try something new,” said Lewis Shuckman, third-generation owner of Shuckman's Fish Co. and Smokery. “That is what has kept us in business for more than 90 years – that and loving what we do!”

A Family Tradition

Isia Shuckman started Shuckman's Meat Market in 1919 in downtown Louisville, and over the years he expanded the mar-

ket to include general groceries to meet the needs of the customers.

Isia's innovative and entrepreneuring spirit was passed down through the generations, inspiring his son A.J. and grandson Lewis to look towards new opportunities as times and customers changed.

“In 1969, we became Shuckman's Meat Co. focusing on frozen food products including meat products, fish and seafood,” Lewis said. “Then in the 1980s we saw the trends changing. Folks were eating more fish and seafood than other



Kara Keeton photos

Kentucky Spoonfish caviar

protein, so my father and I decided to take the business in a new direction once again and began focusing more on the seafood and fish industries.”



Shuckman's smokes various species of fish – many of them native to Kentucky – including salmon, trout, hybrid striped bass, largemouth bass, paddlefish, catfish and spoonfish.

Shuckman's Meat Co. soon became Shuckman's Fish Co. By the mid-1990s Lewis' entrepreneuring spirit had led to the development of a line of smoked products, so "Smokery" was added to the name.

Today, Lewis shares in the daily operations of Shuckman's Fish Co. and Smokery with his wife Vicki and his oldest daughter Lauren Belanger.

Smoke and Eggs

It wasn't long after Lewis convinced his father to make the move toward aquaculture that Lewis began experimenting with smoking to add value to their wholesale products.

"I wanted to set us apart from other smokeries, so I began working with Kentucky rainbow trout," Lewis said.

"I knew I had something going with the smoked products, and I knew Kentucky's aquaculture producers had something going with what they were growing," he said. "With us working together, me adding value and them growing amazing products, it could be a homerun for Kentucky aquaculture."

What became the homerun for Shuckman's Fish Co. and Smokery, putting them on the national map, was another Kentucky-grown aquaculture product, Kentucky Spoonfish Caviar.

"I got thrown out of a lot of kitchens when I first started taking our caviar to the chefs," laughed Lewis.

Once the chefs tasted the Kentucky delicacy, Lewis said they quickly changed their tune. It wasn't only the taste of the caviar that sold chefs on the potential, but it was also the fact it was raised domestically and was reasonably priced.

"We are considered an entry-level caviar; in other words, you can spend bigger money. But domestic Kentucky Spoonfish Caviar has great taste, great mouthfeel, great presentation and a great price," Lewis said. "It is amazing the positive exposure we have gotten and Kentucky has gotten with our caviar."

The Discovery Channel, *New York Times*, *Wall Street Journal*, *USA Today*, *Food and Wine* magazine, *Cigar Aficionado* and NPR are just a few media outlets that have spotlighted Shuckman's Kentucky Spoonfish Caviar and other unique Kentucky products, like their Bourbon-cured and smoked fish fillets using 15-year-old whiskey from the Rip Van Winkle distillery in Lawrenceburg.

"I think that is what makes us unique here. We have products that are really Kentucky Proud," Lewis said. "From where the fish are grown to the ingredients used to cure and smoke the final product that goes on the retail shelf."

Spreading it on

Over the past several years, Shuckman's has expanded beyond the caviar and smoked fish products that put the small family business on the national map, experimenting with other value-added aquaculture based products. The most successful of these have been the line of seafood spreads that are done completely in house, using all natural products with no artificial colors or preservatives.

"We've got a Bourbon Smoked Salmon Spread, a Crab Spread, a Smoked Whitefish Spread and Shrimp Spread just to name a few," said Lewis. "These spreads have just taken off. We have them in

stores across Kentucky and also service three regions for Whole Foods."

Along with experimenting on products for their own brand, the Shuckman's work with other producers and retail markets to process and private label products in their facility.

"My wife Vicki has worked with Value Market to develop an amazing beer cheese recipe that we process here at our facility and then private label for Value Market," said Lewis. "We are also the only company in Kentucky that is certified to do smoked cheese, so we are working with some companies on smoked cheese products as well."

Lewis is quick to point out that certification, a HACCP plan, a schedule for production and detailed recording keeping are all critical for their small business success.

"This company has always strived to find better ways to produce our quality products, and food safety is a big part of that," said Lewis. "Another important part of producing quality products, is producing products that our customer wants in the quantity our customer wants."

Whether it is tweaking an existing product for a customer to set their menu or retail case apart or it is just producing a small quantity of a product for a special event, Lewis says they want the customer to know that they can depend on Shuckman's to produce a quality product to their specifications.

"Our wonderful Kentucky Spoonfish Caviar, all of our smoked fish products and our seafood spreads are all done in house," said Lewis. "We don't tell them what we are going to sell them, they tell us what they want to buy. So we can offer a product to anyone at almost any budget rate that is our home plate advantage." 🍷

Kara Keeton is a correspondent for Prep magazine. She can be reached at editorial@lanereport.com.

TOURISM GROWS 4.8 PERCENT; 2010 ECON IMPACT IS \$11.3B



THE economic impact of tourism in Kentucky amounted to \$11.3 billion in 2010, a 4.8 percent increase from 2009. "Thanks to events like the World Equestrian Games and the many other excellent tourism attractions we have in Kentucky, our state is benefitting with jobs, wages and tax revenue," said Gov. Steve Beshear. Tourism was responsible for 169,258 jobs in Kentucky in 2010, an increase of 2,657 from the previous year. These jobs generated more than \$2.5 billion in wages for Kentucky worker. Tourism generated \$1.188 billion in tax revenues for local and state governments in 2010. The report was produced by Certec Inc. of Versailles.

The **Alltech FEI World Equestrian Games** in 2010 at the Kentucky Horse Park had an economic impact of \$201.5 million (\$128.2 million in direct spending; \$73.3 million in indirect spending), according to a report by Certec Inc. of Versailles, commissioned by the Tourism, Arts and Heritage Cabinet. The Alltech World Equestrian Games Foundation reported that it sold or provided complimentary tickets to 419,853 visitors from 63 countries and all 50 states.

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WILD EGGS SCRAMBLES FOR SITE OPPORTUNITY IN DENVER

LOUISVILLE-based restaurant group Egg Headz LLC is opening its first out-of-state restaurant, **Wild Eggs**, this summer in Denver, Colo. Co-owners J.D. Rothberg and Shane Hall have partnered with Rothberg's brother and Denver resi-

Estes PR photo



Wild Eggs co-owners Shane Hall and JD Rothberg with executive chef JJ Kingery

dent Michael Rothberg to open the contemporary breakfast, brunch and lunch restaurant in the West Wash Park area of the city. The first Wild Eggs restaurant opened in Louisville in 2007 and has since expanded to a total of three locations in the city.



QUICK CUTS

FRANKFORT

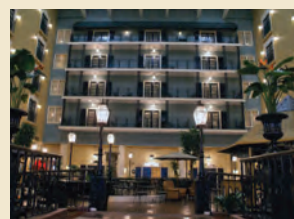
● **Staxx BBQ** opened in the former Lee's Famous Recipe spot on the west end of Frankfort on May 18. Local owners are Dan Liebman and chef Tommy Walters, who purchased the property to showcase a menu of barbecued chicken, beef, pork, turkey and sausage, served with a half-dozen different sides. Seating capacity is just over 70; the restaurant is open for lunch and dinner everyday.



Staxx BBQ photo

HARDINSBURG

● The **Breckinridge County Farmers' Market** opened in June in Hardinsburg. Gov. Steve Beshear presented the farmers' market with a sign from the Kentucky Agricultural Development Fund (KADF) to show consumers that the market is a KADF investment. The Breckinridge County Extension District Board, on behalf of the Breckinridge County Farmers' Market, received a \$75,000 grant from the KADF to help build the new facility.



LEXINGTON

● **DoubleTree by Hilton** is in the midst of a year-long global rebranding effort. Acquired by Hilton Worldwide in 1999, DoubleTree by Hilton grew by 50+ hotels in 2009-2010 and is on track to add 50 more in 2011. The Lexington location, which opened on Richmond Road in 1988 as **French Quarter Suites**, became DoubleTree Guest Suites in 1996, a Sheraton Suites Hotel in 1998 and a DoubleTree by Hilton in 2007. By October 2011 new signage will reflect the current branding of DoubleTree Suites by Hilton Lexington.

● On the heels of **Shorty's Urban Market** on West Short Street, a second downtown Lexington grocery store also opened in May. **Town Branch Market** is at the corner of Main and Esplanade, a food and sundries market offering a range of single-serving entrées, fresh salads and fruits, coffee and baked goods, as well as miscellaneous health, beauty and office items.



● Based in Encino, Calif., **Menchie's** has 90 frozen yogurt shops across the country. Patrick and Debbie Brookins, of Bluegrass Fro Yo LLC, opened the first Kentucky Menchie's franchise on May 14 in the Plaza at Fayette Mall. Serving 12 flavors daily, including one set of nondairy and another set with no sugar added, the Menchie's frozen yogurt product is approved by the National Yogurt Association.

● As of August, Chinoo Center is the home of **Wild Thyme**, an event center founded and owned by Joey and Allison Davis. "Cooking up fun" is the theme for hands-on cooking classes for all ages, including cooking birthday parties for kids ages 3 and older. The center also offers a gourmet retail area with organic food products and kitchen gadgets, party platters for pick up and customized catering.



QUICK CUTS

LEXINGTON

● Chef Carolyn Gilles is the owner of a new collaborative teaching kitchen called **The Wholesome Chef**. Chefs and educators help clients better understand the connection between food and health, and offer instruction in how to prepare many vegetables that may be unfamiliar, with a focus on local, seasonal and organic foods. Classes are held at the Woodland Triangle location; private lessons can also be arranged.

● Neapolitan-style pizza served with a "smashed" spicy Arrabbiata sauce is the basis of **Smashing Tomato**. Kuni Toyoda, who was the founder of Fazoli's, came up with the quick-casual restaurant idea of Smashing Tomato seven years ago. In 2006 he opened the first location in Fayette Plaza; the Hamburg store followed in 2009 and the third one, on Richmond Road, opened in late May 2011. Toyoda has no franchise plans, but will possibly branch out to Louisville or northern Kentucky.



Staff photo



● Make sushi in your own home? This is the goal of **ABC Sushi**, founded this spring by Ashley Lesko. For \$25 per person, an ABC Sushi guide provides equipment, ingredients and instruction for groups of 12 or more (off-site) in the basics of sushi, including the history, how to cut a cucumber and how to roll a maki roll.

LOUISVILLE

● **Seviche** chef/owner Anthony Lamas won first place at the **Sustainable Seafood Challenge** in Monterey Bay, Calif., in May. His winning dishes included oak-grilled salmon, wild mushrooms and shrimp flauta. Look for Lamas on TV as a contestant in the premiere season of a new Food Network show, **"Extreme Chef."** The episode, called "Wild Wedding Cook Off," airs Aug. 11. Seviche was closed for four weeks to renovate and expand the Bardstown Road restaurant. It re-opened June 24 with 60 additional seats, a remodeled kitchen and updated bar, and 40 more parking spaces.



Estes PR photo

● The success of the **Urban Bourbon Trail** has led the Louisville Convention & Visitors Bureau (CVB) to expand the program, which began May 30, 2008. The five new stops in 2011 are **Asiatique, Buck's, Corbett's, an American place, Equus & Jack's Lounge, and Ramsi's Café on the World**. Open to residents and visitors age 21 and older, the Urban Bourbon Trail Passport program allows individuals to collect unique stamps from the participating stops and be rewarded with a special gift. There is no time frame for completing the passport.

● In June, Louisville was awarded the Outstanding Achievement City Livability Award for its **Farm to Table program** in the 2011 City Livability Awards, sponsored by the U.S. Conference of Mayors. Louisville Mayor Greg Fischer accepted the award during a ceremony in Baltimore. Louisville Farm to Table brings together area farmers and their locally grown foods with Louisville consumers in their homes, schools, restaurants and workplaces, bolstering the local food economy. It provides an economic benefit to local farmers by expanding their markets as well as meeting the rising consumer demand for local foods.

CLIENTS BEGGING FOR VEGAN GET NEW HOME CUISINE PLAN

HOME Cuisine has launched a new vegan food plan showcasing fresh, healthy dishes. The new plan caters to the vegan lifestyle, which does not contain any animal products or saturated fats, is high in fiber and packed with cancer-fighting antioxidants. Three meals are prepared daily by Home Cuisine chefs, rigorously following guidelines of both the American Diabetes Association and American Heart Association. The cost is \$140 per week plus tax; meals can be picked up at any Rainbow Blossom location, or for an additional fee delivered to customers' homes.



One of the company's new vegan food plan menu items features squash stuffed with lentils, onions and carrots on top of spinach, served with cucumbers, tomatoes and red peppers tossed in a Middle Eastern glaze.

KENTUCKY HOSPITALITY AND HOT BROWNS DEPLOY TO IRAQ

THE Brown Hotel was chosen for a two-week hospitality service training program for a special team of soldiers serving in the Kentucky Army National Guard. The 617th Military Police Company will be deployed to Iraq in support of Operation New Dawn to operate a military-run hotel reserved for government officials and international dignitaries. The Brown Hotel management trained the 30 soldiers and command staff in hospitality service protocol from June 23 to July 7.



BILL SAMUELS GETS TAPPED AS LIFETIME BOARD MEMBER



KDA photo

Jeff Conder, VP Americas Operations for Beam Global Spirits & Wine, presents the KDA "lifetime honorary member" certificate to Bill Samuels, Jr., recently retired president and CEO of Maker's Mark Distillery.

BILL Samuels Jr. has been named a lifetime honorary member of the **Kentucky Distillers' Association (KDA)** board of directors, a title bestowed on only four other people in the group's 131-year history. Samuels retired in April as president and CEO of **Maker's Mark Distillery**. He joined the KDA board in 1968 and is the longest-serving member of the board since its founding in 1880. The last person to be named a lifetime honorary member was Samuels' father, who founded Maker's Mark in 1953 and passed away in 1992.

WILD TURKEY INVESTS \$50M TO DOUBLE BOURBON OUTPUT



Campari Group photo

Jimmy Russell, master distiller, and his son, Eddie Russell, associate distiller, christen a Wild Turkey barrel.

WILD Turkey is spreading its wings. On June 21 the new \$50 million distillery was unveiled, the first major distillery expansion in decades in Kentucky. The 134,000-s.f. facility will allow Wild Turkey to double its production to 11 million proof-gallons of liquid annually to meet the growing global demand for its Bourbon and rye whiskies. A new release, Wild Turkey 81 Ken-

tucky straight bourbon whiskey, is the first whiskey crafted solely by associate distiller and Kentucky Bourbon Hall of fame member Eddie Russell. It is distributed in the United States by Skyy Spirits. Wild Turkey was acquired by Gruppo Campari in 2009.

INCREDIBLE FOOD SHOW SET FOR OCT. 8TH AT RUPP ARENA

THE third annual **Kentucky Proud Incredible Food Show** returns to Rupp Arena and Lexington Center on Oct. 8. The event will feature samples and products for purchase from more than 100 exhibitors: Kentucky Proud producers and growers, specialty food companies, local restaurants and wineries. "Secrets

Lexington Center photo



Celebrity chefs Michael and Bryan Voltaggio, "Top Chef" season 6 champion and runner-up, will have two cooking demonstrations during the show.

of the Bluegrass Chefs" will tape a show segment. Sullivan University hosts a Kentucky Proud breakfast for the first 300 paid admissions through the door. Celebrity chefs Michael and Bryan Voltaggio, "Top Chef" Season 6 champion and



runner-up, will have two cooking demonstrations. Tickets go on sale Aug. 5, \$15 general admission.

QUICK CUTS

LOUISVILLE

● **Morton's The Steakhouse** has a new collection of five low-cal cocktails, **Spa-Tinis**. With names like Lean and Green, Antioxidant Me and Skinny Rita, each is under 200 calories. Created by Morton's VP of wine & spirits Tylor Field III, certified sommelier Sara Fasolino and master mixologist Francesco LaFranconi, the Spa-Tinis are \$14, available at all domestic locations (60+ in the USA), including the West Main St. restaurant in Louisville.



Estes PR photo

● Food Network's "**Cupcake Wars**" kicked off its third season June 14 with guest judge **Kevin Flanery**, Churchill Downs Racetrack president. At the show's taping in mid-March, he tasted 20 cupcakes showcasing ingredients based around the traditions of the Kentucky Derby, including mint julep cupcakes. One contestant was Lexington's James Brown, owner of **Brown's Bakery** on Versailles Road, who made a mint julep cupcake ("not enough Bourbon," said the judges), chocolate-peanut butter, strawberry shortcake and Bourbon-chocolate pecan ("yes, enough Bourbon this time"). Annette Starbuck, owner of Goodie Girls Cupcakes in Glendale, Calif., was the winning contestant.

● Louisville-based tour and event company **Mint Julep Tours** launched a new product this spring to meet consumer demand in the growing experiential tourism segment. The "Roll Out the Barrel" tour offers a day-long experience designed for guests looking for a premium cultural encounter with America's only native spirit. Tour guests enjoy brunch in a private setting at one of Louisville's famed bourbon hot spots and travel to a distillery to sample unfiltered, barrel-strength Bourbon with a professional taster, then reserve their own special bottles.



● On Sept. 25, aspiring master sommeliers will head to downtown Louisville's **Bristol Bar and Grille** for the Level II: Certified Sommelier examination. Offered by the **Court of Master Sommeliers**, the exam will be led by Bristol Bar and Grille beverage director Scott Harper along with fellow master sommeliers Brett Davis and Matt Citruglia. The cost is \$295.

MADISONVILLE

● **Clark Associates** is locating a new distribution center in Madisonville this summer to serve the company's e-commerce business, **WEBstaurantStore Inc.**, a leader in online distribution of foodservice equipment and supplies. The company will invest \$3.3 million and initially create 50 new jobs, growing to 95 jobs over the next several years.



RUSSELL

● Brad Wright and Chris Lawson, who met at UK in 1999, launched **High Liquors** in June to offer a full premium liquor product line under one brand. Made in smaller batches and handcrafted instead of using an automated process, High Rum is distilled in Trinidad and Tobago; High Vodka in Ketchum, Idaho; High Tequila in Tequila, Mexico; and High Whiskey in Lawrenceburg, Ind. The spirits are available in about 100 bars, restaurants and retailers in Kentucky, and the company, based in Russell, Ky., plans to expand the line to include gin and scotch later this year.



MORE FLOURLESS OPTIONS

Gluten-free diets can still leave great taste on the table

BY ABIGAIL LAUB

GLUTEN sensitivities affect only about 10 percent of the population, with approximately one percent of people having celiac disease, but the popularity of gluten-free food is gaining much more momentum among the population as a whole.

Matt Elder, vice president and part owner of Blend Pak, Inc. in Bloomfield, Ky., said since opening his gluten-free production facility at Bloomfield Farms last fall, demand has steadily increased, both in the retail and industrial sectors.

And in eateries around the state, gluten-free is appearing on more and more menus, everywhere from bakeries to Italian restaurants.

Naked Pizza has stores in both Lexington and Louisville and includes a gluten-free crust on its menu. Lexington

About Celiac Disease

According to the fact sheet Celiac Disease, published by the National Institutes of Health, about one in 133 people in the United States has celiac disease. When individuals with celiac disease eat foods or use products containing gluten, their immune systems respond by damaging or destroying villi – the tiny, fingerlike protrusions lining the small intestines, the fact sheet explains. Celiac disease is both a disease of malabsorption – meaning nutrients are not absorbed properly – and an abnormal immune reaction to gluten.

franchise owner David Lawyer said the company's mission of providing quality food using healthy, all natural ingredients without preservatives goes hand in hand with providing a gluten-free option.

"It's all inclusive, people can make choices, people that normally can't eat pizza can eat pizza," said Lawyer, who also serves as the statewide franchise developer.

He said the gluten-free options are not huge sellers yet, with only about 15 percent of the store's sales going that way, but he thinks it will continue to catch on when people realize it is available and that it tastes so good.

"I think it's really good," he said. "I'd rather have the regular pizza, but the people who have gluten allergies say it's the best gluten-free they've ever had."

At the moment the gluten-free option is more costly than the crust made with wheat flour; the crust costs Naked Pizza three to four times more than its regular crusts, Lawyer said.

"I'd like to sell more just because I know there are people out there that would really appreciate it," he said.

In Louisville, Ramsi's Café has always had gluten-free products on its menu.

"We've definitely noticed more of a demand and more people asking about

Many restaurants across the state are offering gluten-free menu items for guests with dietary restrictions.

gluten-free menus and we've recently reprinted our menu to indicate what is gluten-free or what could be made gluten-free," said Rachel Norman, the café's front of the house manager. "The main draw is that a lot of the items on our menu are cooked to order, so we've created a symbol that appears next to the item on the menu that can be cooked gluten-free."

Ramsi's does several gluten-free dessert options, and they added a made-in-house gluten-free chapati bread.

Norman said she thinks the increase in demand for gluten-free products is partly due to the fact that some new diets indicate that cutting out grain-related products is a healthier way to eat.

"I would say that more people say when ordering that they're on a gluten-free diet than people say they have a gluten allergy," she added.

But the cost of gluten-free products probably will not get any cheaper, Elder speculated.

"Gluten-free products are traditionally more expensive than their gluten containing counterparts and will probably always be," he said. "This is strictly due to the raw materials that have to be used in place of traditional 'wheat flour.' Since wheat is the staple of life and one of the cheapest food commodities, it will always be cheaper to formulate traditional products.

"That being said, the opening of our new plant allows us to keep a close eye on our production and raw material costs which helps to keep our costs low."

Elder is well-versed on Celiac Disease and No-Celiac Gluten Sensitivity and said many studies have found that a gluten-free diet can significantly decrease allergy symptoms among children.

"Some medical practitioners believe that gluten-free diets benefit other condi-



Naked Pizza now offers pizza made with gluten-free crust.

tions such as irritable bowel syndrome, ADD/ADHD, autism, multiple sclerosis, cystic fibrosis, thyroid disease, headaches, mouth ulcers, poor immunity to disease, skin problems such as dermatitis and eczema and other autoimmune disorders,” he said.

Also, some people indicate that they simply “feel better” eating a gluten-free diet.

“Many people also find that weight loss programs are much more effective once gluten is eliminated from the diet,” he said. “It is interesting to note that many people who live in gluten-free households due to a family members allergy, find that they have improvements in their own health conditions once their own diets transition to being gluten-free as well.”

But, taste is taste, and items such as cakes and cookies are tough to make to the same effect without “real” flower containing gluten. Substitutions can be made, and Bloomfield Farms’ new 15,000-s.f. facility now specializes in some of those items.

“On the industrial side of the business our two most popular products are pizza dough mixes and chicken breading systems,” Elder said. “On the retail side our

two most popular products are the cookie and cornbread mixes.”

But, naturally, cutting out significant portions of the carbohydrate food group can have some consequences, so people on a gluten-free diet – whether by choice or necessity – need to keep diet supplementation in mind and consult a doctor.

“One of the cons of a gluten-free diet is that a majority of the gluten-free products on the market are less fortified with iron and vitamins B & D than regular bread products,” Elder said. “This can be offset by consuming more fruits, vegetables and lean meats but it is something that needs to be monitored.”

Bloomfield Farms makes a number of gluten-free products and its most popular items are cookie and cornbread mixes.

If switching to gluten-free foods is a personal preference or the doctor’s orders, Kentucky is increasingly offering food choices to fit the needs of all of its citizens. With Elder’s help, a tasty dessert could still be on the table, sans gluten. 🍌

Abigail Laub is a correspondent for Prep magazine and the managing editor of The Lane Report’s Faster Lane. She can be reached at editorial@lanereport.com.



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UPCOMING MEETINGS AND CONVENTIONS IN KENTUCKY



Northern Kentucky Convention Center



Downtown Louisville



Lexington Center

NORTHERN KENTUCKY CONVENTIONS**BetterInvesting National Conference**

Sept. 15-18

Cincinnati Marriott at RiverCenter, Covington

F+W Media Woodworking in America

Sept. 30 - Oct. 2

Northern Kentucky Convention Center

Investment Casting Institute Annual**Technical Conference and Equipment Expo**

Oct. 9-12

Marriott Cincinnati at RiverCenter, Covington

LOUISVILLE CONVENTIONS**Civil Air Patrol Annual Conference**

Aug. 17-20

Marriott Louisville Downtown

Southeastern Association of State Highway & Transportation Officials Annual Meeting

Aug. 20-24

Galt House Hotel

Window Coverings Association of America Annual Conference

Sept. 7-10

Galt House Hotel

Scoliosis Research Society Annual Meeting

Sept. 14-17

Galt House Hotel

German Studies Association Annual Conference

Sept. 22-25

Louisville Marriott Downtown

Kentucky Association of School Councils Annual Conference

Sept. 27-28

Louisville Marriott Downtown

US Business Leadership Network Annual Conference

Oct. 16-19

Louisville Marriott Downtown

Kentucky Counseling Association National Convention

Oct. 11-13

Galt House Hotel

American School Health Association Annual Conference

Oct. 12-15

Galt House Hotel

Kentucky Association of Counties Annual Conference

Oct. 26-28

Galt House Hotel

LEXINGTON CONVENTIONS**Int'l Association of Women Police Annual IAWP Training Conference**

Aug. 21-25

Hilton Lexington Downtown

Kentucky Council on Crime and Delinquency Annual Conference

Sept. 6-9

Marriott Griffin Gate Resort & Spa

Kentucky World Language Association Annual Conference

Sept. 22-24

Hilton Lexington Downtown

Kentucky Association of Nurse Anesthetists Fall Meeting and Scientific Program

Sept. 30 - Oct. 2

Hyatt Regency

Kentucky League of Cities Annual Conference

Oct. 4-7

Hyatt Regency

National Intramural Recreational Sports Association 2011 Region II Conference

Oct. 13-15

Hilton Lexington Downtown

Kentucky Tourism Council/Kentucky Hotel Lodging Association Annual**Kentucky Tourism Industry Conference**

Oct. 17-19

Hyatt Regency

Kentucky Reading Association Annual Conference

Oct. 27-29

Hyatt Regency

Source: Local convention and visitors bureaus

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