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Happy hour

Kentucky's signature spirit
provides bright spot in
economic downturn

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Fall 2013
Volume 5, Issue 2



COVER STORY

From Pikeville to Paducah, in counties wet, dry and moist, the commonwealth's signature spirit is taking on a new mantle and bringing home the bacon. BG takes a look at the best places to drink bourbon and learn how it's made.

Cover photo by Shaun Ring

3 FROM THE EDITOR

Fall is here and BG Editor Abby Laub talks about the season's highlights.

4 NEW IN THE BLUE

The Bluegrass is buzzing this fall and winter. New places to eat and drink, new accolades, businesses, and a long list of holiday events to enjoy.

10 HEALTH

The Miss Fits are pulling huge numbers in the gym, setting national records and inspiring other women to take control of their wellness.

12 TRENDS

Beer, baked goods and sausage are just a few of the craft items available in a vibrant startup community.

14 COVER STORY

Kentucky's signature spirit pumps millions of dollars into the state's economy, despite the financial downturn, thanks in part to a surge in bourbon tourism.

20 ARTS

Inspired by a childhood fascination, Tony Davis creates one-of-a-kind treasures out of reclaimed bourbon barrels that scream "Kentucky."

22 ENTREPRENEUR

Raleigh Bruner's moving business has exploded in a short amount of time. Along with growing his company, he has challenged a state law in place since the 1950s.

24 FEATURED COUPLE

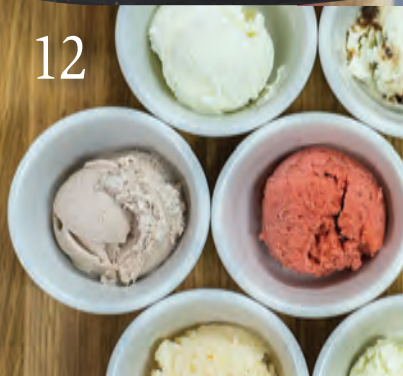
Steve and Andrea Kohlman lead busy lives with two kids, five dogs, busy jobs and a creative nonprofit that is raising thousands of dollars for needy children in Haiti.

26 EQUINE

Fall is a great time to enjoy horses, and Churchill Downs and Keeneland are setting records, pulling in big numbers and keeping the stakes high.

28 10 THINGS WE LOVE

The Bluegrass has more than enough places to ride bicycles, and fall is the time to do it.



Fall is my favorite time of year

Fall is my favorite time of year, especially with the abundance of entertainment opportunities in the Bluegrass. More than anything else, being outdoors is the best thing about this season.

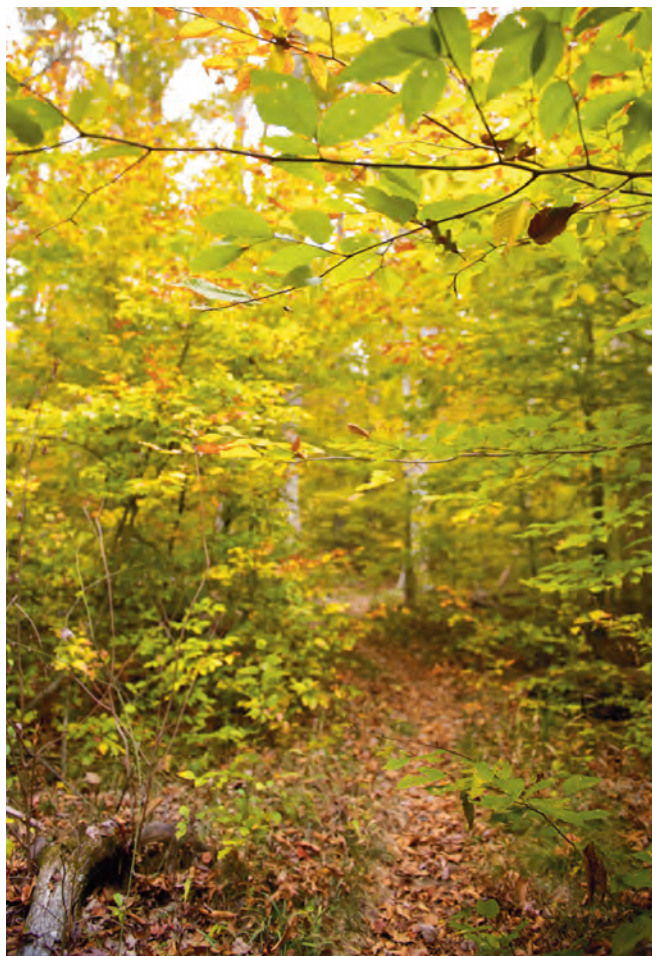


Abby Laub is editor of BG Magazine. She can be reached at abby@lanereport.com.

In the fall, Central Kentucky is tough to beat. Be sure to check out aromatic local apples and colorful squashes and greens at the area's farmers markets. Head out for a bike ride (see our 10 Things We Love column for some ideas), visit the area's many fall festivals, or head to Red River Gorge for a hike or paddle the Kentucky River surrounded by tree-laden palisades.

Not only do we have great outdoors, but this issue is full of exceptional young people who are continuing to make the Bluegrass a better place to live. Like Raleigh Bruner, who built a booming company practically overnight all while fighting to change state laws in favor of entrepreneurs like him. Or check out The Miss Fits, a group of seriously buff yet perfectly normal women who are improving the lives of other women — one blog post at a time. Our featured couple is raising thousands of dollars for Haitians while working full time jobs and raising two children. We have great people here, great ideas and great opportunities to enjoy ourselves. Happy fall!

All the best,
Abby Laub



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The Amazon Customer Service Center, nicknamed "Win," is located on Rolling Hills Lane in Winchester.

Bezos in the Bluegrass

Amazon's new 80,000-s.f. customer service center opened in Winchester over the summer, at an investment of more than \$20 million by the Seattle-based company. The project will create more than 550 full-time jobs and hundreds of seasonal jobs over the next few years, providing customer service and technical support for Amazon's customers. Amazon has fulfillment centers in Lexington, Campbellsville, Louisville and Hebron.



Alex Krueger, Amazon's Winchester site leader, said the employees at the call center are what make it special. "We have found tremendous talent in abundance in Winchester and we're so proud to be a part of the community," he said.

Powering the world

Further solidifying Kentucky's emerging role in the development of next generation batteries, **NOHMs Technologies Inc.** has chosen Lexington to locate its R&D, product development, business operations and a state-of-the-art research, manufacturing and product development facility for military, cell phone and electric vehicle lithium-ion batteries. The company plans to create up to 162 jobs and invest more than \$5.3 million in the project, utilizing the **Kentucky-Argonne Battery Manufacturing Research and Development Center** and **UK's Spindletop Administration Building**.

Founded in October 2010, NOHMs Technologies has developed a battery based on lithium-sulfur chemistry, with a vision to commercialize the technology to revolutionize vehicle markets from spacecraft to electric automobiles. NOHMs says its lithium-sulfur batteries can deliver enough energy at a cost low enough to allow mass commercialization of electric vehicles.



From left, Nathan Ball, CEO of NOHMs Technologies Inc., recently opened the company's headquarters in Lexington and posed with Kentucky Gov. Steve Beshear; Commerce Lexington CEO Bob Quick; University of Kentucky President Eli Capiluto; and Lexington Mayor Jim Gray.

Hilton on the horizon

NAI Isaac recently brokered the sale of 2.696 acres of P-1 zoned land in the Nicholasville Road corridor to **CVH Lexington LLC**, which plans to construct a new **Home 2 Suites by Hilton** hotel. The land is behind **Trader Joe's** on Professional Heights Drive.



Kentucky Wins! focuses on getting expanded gaming on the ballot

A coalition of Kentucky business and community leaders recently launched **Kentucky Wins!**, a grassroots effort focused on allowing the public to vote on expanded gaming. By 2015, the coalition notes, it is estimated that Kentuckians will export at least \$527 million in gaming revenues to casinos in nearby states, generating tax revenues in Indiana, Illinois, Ohio and West Virginia, according to a 2011 **Spectrum Gaming Group** study. In the coming months, the group — which represents large corporations, small independent businesses, teachers, the equine industry and local cities — will travel around the state promoting the effort.



Donate your old business attire

Dress for Success is a worldwide nonprofit organization promoting the economic independence of disadvantaged women by providing them with professional attire, a network of support, and career development tools to help them become self-sufficient. New to the Bluegrass, Dress for Success Lexington is located in Eastland Shopping Center. The space is large enough to house a boutique of donated clothing from which clients can select professional attire, as well as two dressing rooms, a career center with computers and other resources to help women with job searches, storage for donated items, and office space for the executive director and volunteer staff. Donations of suits and professional outfits in all sizes are welcome.





Get thee to KHP

TripAdvisor has honored the **Kentucky Horse Park** in its **2013 Travelers' Choice** awards for attractions. The Horse Park made the list in the category of Top 25 Amusement Parks and Water Parks in the United States (12 of them are Disney properties in Orlando and Anaheim). This is the first year the Travelers' Choice honors have been presented to attractions. TripAdvisor uses a proprietary algorithm to determine rankings based on the quantity, quality and frequency of reviews for any given property. General admission to the Horse Park, including the next day free, is \$16.



Alltech founder and CEO Dr. Pearce Lyons announces a sustainable farming alliance with Kentucky State University. At left is Dr. Mary Evan Sias, KSU president.

Local research, global impact

Alltech and **Kentucky State University** have formalized a farming-focused research alliance to develop sustainable farming techniques and modern farming models, as the agribusiness industry faces feeding a global population of nine billion by the year 2050. Alltech will invest \$75,000 per year toward research at KSU and provide support for graduate students' research in agriculture, food sciences, sustainable systems and related fields. Alltech has signed research alliances with more than a dozen universities and institutes around the world, including KSU and **University of Kentucky** in the United States, plus universities in China, Japan, France, India, Norway and Australia.

Where's the wine?

A free app for **Apple iOS** and **Google Android** devices helps users locate and learn more about Kentucky wineries. The **Kentucky Wine Trails** app has info on 65 Kentucky wineries, with maps, histories, websites and other details to find wine on the go.



New eats

Shakespeare and Co. Restaurant is slated to open its second Lexington location in **Chinoo Center** in late 2013 or early 2014. The Victorian-themed restaurant features a menu of gourmet food and drinks.

First Watch, the daytime café based in Bradenton, Fla., has opened its second Lexington location. The first opened in September 2012 on Richmond Road and the second is a 3,500-s.f. restaurant in the **Simpson Center** near **UK** on South Broadway. The freestanding outparcel is



operated by the **Holland Rosen Group LLC** as part of a multi-unit franchise agreement to open up to eight restaurants throughout Lexington and Louisville over the next five years. First Watch is open seven days a week from 7 a.m. to 2:30 p.m.



menu ranges from burgers to vegan dishes. Fresh seafood includes tilapia grown by **FoodChain**, the urban farm also located in the Bread Box.

Enoteca is one of the newest additions to Jefferson Street. Taking its name from the Italian word for "wine bar," the cocktail lounge has hand-selected wines by certified sommelier Renee Brewer, along with other adult beverages like Kentucky bourbons and craft beers, and plenty of tapas for the rest of your taste buds.



Flowers forever

The Arboretum, the state botanical garden of Kentucky, is approaching construction of phase two of the **Dorothy Smith Oatts Visitor Center**. The **Arboretum Legacy Campaign** has a goal of raising \$1.2 million, with \$200,000 going toward an endowment to support the facilities and educational programs, and \$1 million to build an addition to the existing visitor center for a conference room, research room, offices, gift shop and outdoor terrace.

In 2000, Oatts challenged the community to match her personal contribution of \$350,000 to build a center to house educational space and staff offices. Since the visitor center was completed, more than 12,000 people have attended classes and events each year, while thousands more take advantage of the walking trail and living classrooms throughout the property's 100 acres.



Block + Lot

Clay Andelucci, Peter Barr and Greg Leveridge have created a new company called **Block + Lot**, a real estate business with an eye on the economic health of the Bluegrass. The three have known each other for years and have a common passion for downtown revitalization, urban infill projects, and everything Lexington and Central Kentucky. The owners bring experience and youthful energy to the company, each having worked in retail and residential sectors, as well as industrial and office.

Block + Lot is will soon market **"Pepper Campus,"** a group of buildings on Manchester Street near the revamped distillery district. The trio has signed on **Barrel House Distillery** and **Iron Horse Forge**, along with a new restaurant that will have waterfront seating. Elkhorn Creek runs behind the property.

Renovating Lexington's most famous movie house



One year into its fundraising campaign, the **Friends of the Kentucky Theatre** is well on its way to meeting its campaign goal for upgrades to Lexington's most famous movie house. So far, \$705,600 has been raised. Phase I of planned improvements to the theatre, the conversion to digital projection and sound equipment, were completed this summer. Additional upgrades — the installation of new seating, electrical and lighting upgrades, and new carpet and paint — are scheduled to begin on Feb. 17, 2014, and are estimated to take six to eight weeks to complete. The **State Theatre** will remain open during renovations.

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An artist's rendering shows how the renovated and expanded UK Gatton College of Business and Economics will look when completed.

Dramatic increase in space, high-tech enhancements

The **University of Kentucky's Gatton College of Business and Economics**

recently revealed the architectural plans and conducted a ceremonial groundbreaking for a major expansion and renovation of its facilities. The Gatton College project is part of UK's overall capital improvement plan, and no state tax dollars will be used in the project. The plans call for a dramatic increase in space for educational offerings, as well as high-tech enhancements to classrooms and laboratories for students on both the undergraduate and graduate levels. The timetable calls for completion of the project by Spring 2016.

Council approves zoning for new retail hub

Lexington's Urban County Council has approved zoning for a new \$92.5 million retail development on the city's south side of town, in what the developers call "the bull's eye of Lexington's thriving retail hub." **The Summit**, which is being developed by Alabama-based **Bayer Properties**, will be located on 50 acres at the corner of Nicholasville Road and Man o' War Boulevard and will encompass 1 million s.f. of residential and commercial space. The site has been the subject of much discussion over the years regarding its best usage. Residents living on adjacent property have expressed concern about the additional traffic the development will bring to an already congested area.



An aerial view of the corner of Nicholasville Road and Man o' War Boulevard in Lexington, where Bayer Properties plans to build The Summit.



LYPA recognizes 2013 outstanding YPs

Lexington Young Professionals Association (LYPA)

honored emerging leaders in the community at its annual **Rising Stars** awards dinner in October. The honorees were: **Amy Carrington**, director, Leadership Development, Commerce Lexington; **Jessica Tretter**, financial advisor, Keystone Financial Group/LPL Financial; **Richard Sanchez**, migrant education program recruiter, Fayette County Public Schools; **Emily Sandford**, owner, social blogger, Authentically Emmie; **Stuart Hurt**, co-owner of House by JSD; **Brandi L. Berryman**, Lexington Downtown Development Authority; **Katy Ross**, attorney, Kentucky Public Protection Cabinet, Department of Financial Institutions; **Davonna Saier**, owner of Eldercare Ease and Women's Health Public Relations Coordinator, Baptist Health Lexington.

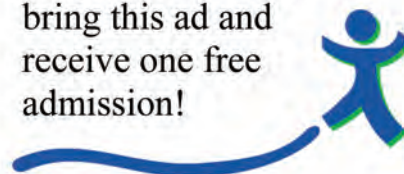


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Holiday equine extravaganza

The **Kentucky Horse Park** welcomes “The Spirit of the Horse: A Holiday Equine Extravaganza” to **Alltech Arena** on Nov. 29 and 30. This is an original equine entertainment production, produced and performed by the **KYB-GPE Equine Theater Production Co.**, telling a magical holiday-themed story on horseback with orphans and villains, reining, dressage and liberty work. The live one-hour show features world-class horses and riders. General admission is \$15; VIP seating is \$25.

Christmas classics at ECU Center

The **Lexington Ballet** will perform a perennial favorite, “The Nutcracker” Dec. 7 at the **ECU Center for the Arts**. The next day, **The Lexington Philharmonic** will present Handel’s “Messiah,” under the baton of conductor Scott Terrell and featuring the **Lexington Chamber Chorale** and guest soloists. Tickets for both events start at \$25. On Dec. 10, the center presents “A Christmas Carol,” and on Dec. 12, **Leann Rimes** brings her holiday tour to Richmond.

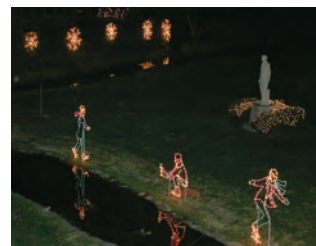


Manheim Steamroller

Mannheim Steamroller will have two performances at the **Lexington Opera House** on Nov. 22 at 2 p.m. and 7:30 p.m. The “Christmas by Chip Davis” show has been a favorite holiday celebration for 28 years, featuring dazzling multimedia effects and Christmas music.

Lighting of the Trace

The 15th annual **Lighting of the Trace** takes place at **Buffalo Trace Distillery** in Frankfort on Thursday evening, Dec. 5. Colorful, festive displays will be illuminated at the distillery, with holiday music from the **Kentucky State University** choir. The driving tour of the lights will then be on display nightly through Jan. 2.



All aboard!

After much anticipation, Lexingtonians have a new way to dine – the **R.J. Corman Railroad Co.'s Lexington Dinner Train**. The dinner train launched Aug. 14 with 38 passengers for lunch and 40 for dinner.

Throughout each expedition, a three-course meal is paired with sights from six horse farms, including **Haven Trees** and **Calumet**, and other points of interest such as **Keeneland** and **McConnell Springs**.

The menu, which includes locally grown foods prepared by chef **Gil Logan**, is set to

Heart of Danville

The **Heart of Danville Main Street Program's** holiday open house is Nov. 22-23, and the Christmas parade and tree-lighting ceremony is Dec. 7 on Main Street in Danville.



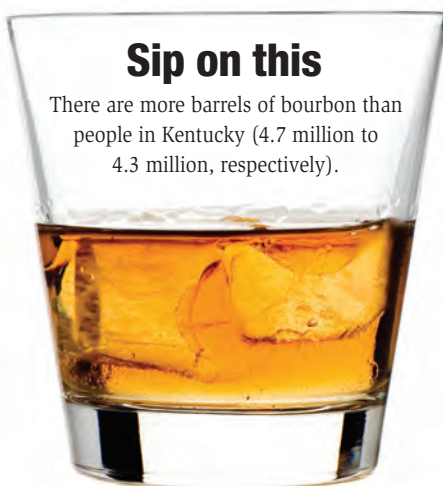
Luminate Lexington

The **Unified Trust Co. Ice Rink** opened Nov. 8 at **Triangle Park**, which is the site for Luminate Lexington, the day after Thanksgiving. Presented by **Kentucky Utilities Co.**, the Nov. 29 program of events includes the **Holiday Artist's Market**, the Holiday LIVE! concert, a visit from **Santa Claus**, and the official tree-lighting ceremony at the redesigned Triangle Park. Vendors and live musical entertainers will be set up from 2 to 7 p.m. Santa and **Mayor Jim Gray** will flip the switch at 6:30 to light up downtown Lexington. The annual Christmas parade is Tuesday, Dec. 3, on Main Street from Midland to Mill.



Buffalo Trace gets two international awards

Buffalo Trace won a dozen awards and top honors over the summer at the **International Wine & Spirits Competition** in London, England. **Eagle Rare** single barrel bourbon won the first-ever Bourbon Trophy, as well as a gold outstanding medal.



Sip on this

There are more barrels of bourbon than people in Kentucky (4.7 million to 4.3 million, respectively).

Town Branch wins SIP Award

Town Branch bourbon won a gold medal in the straight bourbon category at the fifth annual **Spirits International Prestige (SIP) Awards** in Las Vegas. Launched in Kentucky by **Alltech's Lexington Brewing and Distilling Co.**, Town Branch bourbon is also distributed in Tennessee, Ohio, Florida, Georgia and New York.



Triple-distilled Master's Collection available

The limited edition **Master's Collection** from **Woodford Reserve** hits stores in early November. The straight malt whiskey and the classic malt are the first fully matured whiskies crafted from malt in Kentucky since Prohibition. They have been triple distilled in Woodford Reserve's copper pot stills. Individually numbered and presented at 90.4 proof, each is available in 750-mL bottles at a suggested retail price of \$99.99.



Kentucky Pumpkin Barrel Ale hits the shelves

Alltech's **Lexington Brewing and Distilling Co.** produced its first seasonal beer, in draft and bottles, called **Kentucky Pumpkin Barrel Ale**. Aged in fresh bourbon barrels, at 10 percent alcohol by volume, the ale is brewed with Kentucky-sourced pumpkin and spiced with cinnamon, nutmeg and allspice. Some retailers are offering collectible jack-o-lantern snifters along with the ale.

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The Miss Fits



Photos by Abby Laub

Several women sat on the floor at J&M Strength and Conditioning on Regency Road in Lexington and discussed their excitement at seeing new veins in their toned, strong arms.

"I'm very proud of what I can lift," Emily Clark said. "It's nice to feel tough. You can be super girly and still be really, really strong. I get excited when I see a new vein pop out or my shoulders get a little bigger ... When someone's built like that, you know they've worked for it."

Clark is part of The Miss Fits — a group of Lexington-based women who are into lifting heavy weights, as well as generating a discussion on their blog about how they tackle every day obstacles and celebrate triumphs in and out of the weight room. Though they lead normal lives — their ages range from 23 to 42, some are married, some are mothers and two are pregnant — their fitness regimen is anything but normal.

Peeking in at their workouts at J&M Strength and Conditioning on Regency Road, you'll find the group of seven women and their trainer, Jim Laird, hauling chains, doing pull-ups with calloused hands, bench pressing 100-plus pounds, talking about "getting under the bar" as in Olympic-style weight lifting, and preparing for lifting meets. These are not your mat-toting Pilates chicks. The Miss Fits get in to the gym, get the job done a few days a week and then keep their lives in order the rest of the week with clean eating, adequate sleep, de-stressing and active, sensible lifestyles.

"Everyone here is a full-time worker, so trying to balance gym with real life is something everyone battles with," Clark said. "But we're only in here three or four hours a week, so not an intense schedule."

But the work is intense. Pulling hundreds of pounds in their dead lifts, squatting well over their body weights and generally putting

The Miss Fits are, from left, Jen Rankin, Lizz Kunz, Anne Strode, Emily Clark, Suzanne Waldrop, Missy Hicks and Kim Klimek.

a new face on female weight lifting, work that tough does not require hours and hours of time. Go in, get it done, they say.

Suzanne Waldrop used to live by the opposite mentality — more is better. But the former distance runner and marathon addict said it was becoming obvious that the more she ran, the "softer" she got.

"If someone would have tried to tell me three years ago to stop running I would not have listened," she said. "Personally I got into running because my son was 3 and I was still carrying baby weight, so I got on the treadmill and ended up running half marathons and marathons. My body required more and more and more. That's what brought me in here, thinking I needed to add strength training and do both. Jim told me, 'No.' It took me a while to listen."

Things didn't start to change for her until she backed off on running and began lifting weights and improving form and posture.

Waldrop jokes that she finally "drank the Kool-aid," and when started lifting heavy and working out less often, she saw drastic results. Now, the mother of two holds the NASA Unequipped Powerlifting national record in deadlifting, pulling a jaw-dropping 369 pounds in the Masters 1 and Masters Pure (lifetime steroid free) divisions. She won first place in all three divisions entered, with a squat of 253 pounds and a bench press of 121 pounds. Three other miss fits — Clark, Jen Rankin and Missy Hicks — also set personal records and won different weight categories with jaw-dropping numbers, like Rankin's 220-pound squat.

The rest of the group also is pulling impressive numbers. What started as a group of like-minded women taking group classes at J&M Strength and Conditioning quickly turned in to The Miss Fits. Now they share their journeys, knowledge and thoughts on their website, www.themissfits.com, as well as their Facebook page. The feedback has been good, and the encouragement has helped each of them reach new goals.

They also have inspired more women to get into weightlifting, dispelling the myth that it will make women bulk up and look manly.

"I think a lot of times it does get a bad rap and women think they'll get bulky, but I

think it's about body image in general," said Lizz Kunz. "There's a lot of pressure from the media and society to look a certain way and feel a certain way about yourself, and I think what lifting does is it helps alleviate that pressure. You're not going to get super bulky and look like an Olympic man. You're going to be strong and your body is going to transform, but it's going to bring out the best of you."

Waldrop said her "soccer mom" friends have noticed the changes she's made and pull her aside and ask her what she is doing.

"They see the change, and my kids say I'm obsessed with it," she laughed. "If someone asks me, I do tend to go on and on, but it's so fun to talk to everyday women like us who are learning and having fun with it."

Training with the group has helped member Jen Rankin control her stress levels and eat appropriately. Previously she was not getting enough calories and protein. Since she began eating more, resting when she needs to and lifting heavier weights, she has become much more lean.

"We have to take care of ourselves out of they gym so we can come in and lift," she said.

All of the women are chasing personal lifting records but hardly ever will be found stepping on a scale. Generally, they go by how their clothes fit, how they look and how efficiently they can work out.

Waldrop's deadlift record is proof that the method and hard work pays off.

All of the women have set state records in weight and age categories.

When they hit the weights, heads turn. Men often are impressed by their abilities.

Kunz mused, "'Who are these girls in here? They look pretty normal and then they're pulling 300-plus pounds.' It makes guy scratch their heads."

All with perfect form.

"I've had guys come over and literally sit down and just watch me, and the next thing you know they're asking me questions about training," Waldrop said.

To get started, first find a good trainer who knows what he or she is doing. Do your homework and try out gyms.

"And diet is first," Kim Klimek said. "Eat the correct foods to fuel your training. We suggest staying away from gluten. Just start at your own ability level and work up — starting with the right diet and training level and don't try to dive in too fast."



Suzanne Waldrop deadlifted 369 pounds in October, breaking the national record.

All of the women started with simple exercises, such as body weight squats, and in some cases, they had to wait weeks and months before "getting under a bar" and lifting weights.

Most of the group follows a Paleo or similar diet.

"Basically we all try to do real food, fresh, lots of veggies and good protein," Klimek said.

Splurges are a welcome reminder that having a little fun sometimes is necessary and can be totally guilt free with a proper diet the rest of the week.

"We are all every day, busy women and the cool thing is that we are now good friends and we support on each other," Waldrop said. "We are just talking about how we feel and our own struggles. We're just sharing that and hoping to do that for other people through our efforts with the blog." ■



Kim Klimek is one of two Miss Fits training while pregnant.

by Katheran Wasson

Whether it's beer or baked goods, Lexington's booming craft business scene is all about passion. Why else would young entrepreneurs take on jobs tasking them with everything from filing tax returns to taking out the trash, and "short" days that last 12 hours?

It's tough to measure the impact these small businesses are having on Lexington, but the city is a good place to launch one, said Becky Naugle, director of the Kentucky Small Business Development Center, which offers business consulting services throughout the state. Incomes here are relatively high, and the recession impacted Lexington less than other cities, she said.

"I think anytime you have a vibrant start-up community and a variety of businesses, it's healthy for the economy, and it's good for the community all the way around," Naugle said. "It gives employment options. It gives consumers options. It adds to the quality of life."

Niche businesses can't compete with big, national companies on price, Naugle said. Instead, they have to focus on customer experience and the quality and novelty of the product they're selling. Involving the customer in the experience is also key — through things like social media, and incorporating giving back into their business plan from the start.

coffee shop with two business partners. Some new restaurants try to do too much, and they have to cut corners to make it happen, she said.

"We wanted to do several things really well because I think people really recognize that," Hays said.

Joe Ross was in the mortgage business when he, Hays and pastor Teddy Ray decided to launch the coffee shop. He was the only one with experience managing a business, and he'd even helped open several stores with Starbucks.

While many small business owners take out loans or get help from friends and family to start, the trio at North Lime was able to fund their launch on their own, Hays said.

Small enterprises **boom**

Lexington's love of buying local encourages native entrepreneurs to put their heart in it

Kentucky lost 17,061 jobs overall in 2010, according to the latest data available from the Small Business Administration. The only sector that added jobs was businesses with fewer than 10 employees, which grew by 7,885 workers. The bulk was among the smallest of the small — businesses with fewer than five employees — which accounted for more than 97 percent of that growth.

It's no wonder small businesses are often called "the backbone of our economy," said Bob Quick, president and CEO of Commerce Lexington Inc.

"The growth of all business, but especially small business, is very important to our economy," Quick said. "Not only do small businesses make up around 90-percent of the Commerce Lexington Inc. membership, they also have accounted for more of the job growth than larger companies over the last decade."

Experts point to the success of "buy local" movements as one possible reason for the boom in craft businesses over the last several months. Another may be the economic downturn, which prompted some to look for employment alternatives.



Crank & Boom founder Toa Green launched a new craft ice cream business this year.

A sweet success

The owners of North Lime Coffee & Donuts were all in stable jobs when they decided to trade it all in for the uncertainty of owning a shop to pair made-from-scratch donuts with fresh-roasted coffee.

So far, the gamble has paid off. They now employ more than a dozen full- and part-time staff, and the small storefront at the corner of North Limestone and Sixth streets maintains a vibrant crowd.

The key is craft, said Heidi Hays, who left her job as an engineer at Lexmark to start the

The 'un-McDonald's-ification of our food'

Bob Cole, president of the Coleman Group, a commercial real estate and property management company, said he thinks craft businesses are part of what's making Lexington a more appealing place for young adults to live.

"We're a little bit behind some of these larger markets, but we've got this great culture in which people are taking risks," he said. "It's really becoming a pretty cool environment for young people, and I do think it's important to our community."

Seth Brewer, who his wife, Renee, owns Wine + Market and now across the street the new Enoteca wine bar on thriving Jefferson Street with has begun making and serving craft sausage.

"This isn't happening in many places in Kentucky that I know of," Brewer said as he mixed up a batch of andouille in the kitchen of Enoteca.

It all started a few years ago, when Brewer got interested in the Deep South and its food. Sausage is still a big part of the cuisine in places like New Orleans, and he decided to start making it in-house instead of ordering it from elsewhere.

After loads of research and early experiments with a Kitchenaid mixer, he's learned the ins and outs of crafting raw and dry-cured sausage by hand, based on traditional recipes. For now, the sausage will be served at the couple's restaurants, but



Brewer said he can see it growing into its own operation someday.

"As a consumer, I think it's part of the un-McDonald's-ification of our food. ... Knowing you're helping send your neighbor's kids to school by buying a product they're selling — it's community," he said.

Morning to midnight paid off

Toa Green grew up in the restaurant business. Her parents owned a Thai restaurant in Frankfort when she was young, and later opened Thai Orchid Cafe on South Broadway in Lexington.

Green, a chef, took over the family business last year. She wanted to serve coconut ice cream — like the kind found on the streets of Thailand — and whipped up a batch in a 2-quart Cuisanart ice cream machine. She began playing around with different flavors, and



Left: Crank & Boom's flavors reflect local and seasonal ingredients. Right: Seth Brewer of Wine + Market began making sausage when his interest grew in Deep South food.

the response was so great, she realized the ice cream could become its own brand.

Crank & Boom Craft Ice Cream officially launched in May. Since then, Green and her husband, Mike, have added a retailer a week, and the ice cream is sold in restaurants like Azur, Sunrise Bakery and Holly Hill Inn.

That fast growth means a lot of work. Green estimated she works 80 to 100 hours a week, often from morning to midnight with a 10-minute lunch break. But the effort has its rewards.

"I actually really like it (working), and I love growing a business and seeing that it started from nothing. It started from an idea and it grew," she said. "What really drives me is the growth potential and what it could mean for our staff, what it could mean for our family, this community and all the people who have helped us along the way."

Green's focus on craft ice cream means making it with Kentucky products whenever possible, no artificial flavorings from a bottle and only real fruit and other ingredients. And she said it's encouraging that Lexington consumers are willing to pay a premium to support the entrepreneurs next door.

"I think people see that helping each other succeed builds a better place for all of us to live. I think people appreciate the craftsmanship that goes into it, and they appreciate the work and the skill that goes into it," she said.

"I think the spirit of entrepreneurship is what really builds a great community." ■



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cover story

by Anne Sabatino Hardy





Young professionals enjoy the bourbon selection at Asiatique in Louisville, a stop along the Urban Bourbon Trail.

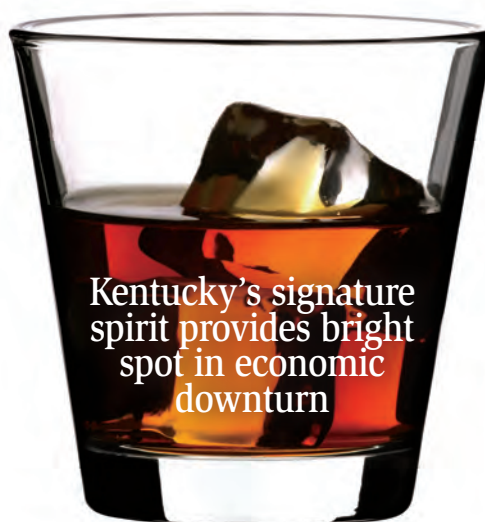
Photo by Marty Pearl

Happy hour

From Pikeville to Paducah, in counties wet, dry and moist, the commonwealth's signature spirit is taking on a new mantle and bringing home the bacon.

Many like to cite the statistic that there are more barrels of bourbon in Kentucky than residents – 4.7 million barrels compared with 4.38 million residents (and that's not counting 300,000 barrels in reserve for use in products aside from straight bourbon). A new study from the Kentucky Distillers' Association quantifies that particular claim, and demonstrates some startling statistics about just how supportive bourbon really is to Kentucky's economic structures.

No longer only relegated to its somewhat sacred role at the end of a long day – or the beginning of a good time with friends – bourbon has been revealed as a much more sophisticated spirit, and a more stable provider, than perhaps previously thought.



Kentucky's bourbon industry currently includes 19 major distilling operations in eight counties, plus a dozen craft distilleries also have surfaced recently. The uptick in craft operations mirrors growth in established companies, with overall production increasing 50 percent the past 10 years.

Kentucky prevails in the global marketplace, boasting production of 95 percent of the world's supply. And bourbon is the largest

export category of all U.S. spirits – to the tune of 25 million proof gallons to 126 countries in 2008.

But just because Kentucky exports such a great amount of bourbon to the world doesn't mean the world doesn't also come to Kentucky. In fact, the state has seen notable increases in revenues associated with bourbon tourism.

The distilleries participating in the Kentucky Bourbon Trail (Four Roses, Heaven Hill, Jim Beam, Maker's Mark, Wild Turkey, Woodford Reserve, Evan Williams, and most recently the new Alltech Town Branch Distillery) have experienced 1.7 million visits in only the past five years. In 2010, more than 9,000 people completed the Bourbon Trail tour, up 300 percent from 2009. Many who complete the trail are from out of state, relatively affluent and complete multi-night hotel stays in Kentucky, according to Bourbon Trail officials.

A bourbon revolution in Central Kentucky

From bourbon on the rocks to the Old Fashioned, Central Kentuckians are drinking more bourbon. And they have more bars than ever to try out iconic brands.

Lexington has a dozen or so establishments that bill themselves as “bourbon bars.” One of the newest is a throwback to a former campus hotspot – the **Jefferson Davis Inn** or the JDI. The original downtown bar closed in 1996, but the new and improved version opened earlier this year at the corner of Cedar and Broadway. The three-floor bar boasts nearly 70 bourbon selections.

Other places to wet your whistle:

Arcadium – Located at the corner of 6th Street and Limestone, you can choose from 50 bourbons and drop a pocketful of quarters into beloved vintage arcade games, such as Frogger, Donkey Kong, Ms. Pacman, Tetris and Galaga.

Bluegrass Tavern – Located in Cheapside, this bar offers more than 200 different varieties of bourbon. It has been named to Southern Living magazine’s annual list of “Best Bars of the South.”

Horse and Barrel – This upscale British pub at deSha’s in Victorian Square has one of the largest collections of single barrel and ultra premium bourbons in the state.

Jonathan’s at Gratz Park – Jonathan’s offers more than 100 bourbons and features Kentucky bourbon in a variety of gourmet dishes.

Parlay Social – Black-tie bartenders pour more than 50 bourbons and several signature cocktails. Finish a bottle of Maker’s Mark and become an honorary Maker’s Mark Ambassador.

Paulie’s Toasted Barrel – Located on Main Street, this bar boasts more than 100 bourbon brands and has a Maker’s Mark VIP room.

There’s also **The Jax, Drake’s, Dudley’s, Harry’s, Bellini’s, Portofino** and others.

“I can tell you without any hesitation we’ve seen a tremendous surge in bourbon tourism,” said Mary Quinn Ramer, vice president of marketing for the Lexington Convention and Visitor’s Bureau. “We have seen what people were seeing all across the region, which is a pent-up demand for an authentic bourbon experience. What’s been great is that they are not just interested in product, they’re interested in the people who make it, the stories and the lore – everything that goes with it.”

The notable tourism influx in Lexington may be even more indicative of bourbon’s reach since, unlike Louisville, which boasts a well-established bourbon distillery infrastructure with popular attractions such as its Urban Bourbon Trail bars and well-known bourbon restaurants such as Proof on Main, Lexington is still developing specific tourism attractions. The first is Alltech’s Town Branch Distillery, in the heart of downtown Lexington.

“Even before we had Town Branch, we were seeing an increase in bourbon tourism, in earnest probably since 2005 or 2006,” Ramer said. “And now we can say even in the midst of the city center, you have an authentic bourbon experience – with great bourbon bars and great restaurants that feature bourbon in their dishes.” (See sidebar: A bourbon revolution in Central Kentucky.)

Lexington is home, too, to the Barrel House Distillery, a member of the new Kentucky Bourbon Trail Craft Tour created late last year to complement the Kentucky Bourbon Trail experience. Barrel House is located just west of downtown on the site of the old James E. Pepper Distillery. Currently four products are produced there: Pure Blue Vodka; Devil John Moonshine; OAK Rum; and a still-to-be-named bourbon whiskey that is quietly aging.

Outside of the urban bourbon center of Louisville and the burgeoning Lexington scene, Bardstown – the “Bourbon Capital of

the World” – is a popular spot to rest, with distilleries dotting the countryside, and bed and breakfasts catering to travelers from far and wide. Estimates from the recent KDA research indicate that, for each 1,000 completions of the Bourbon Trail, these adventurers spent \$585,000 in the region (divided among food and beverage, retail shopping and gas, as well as hotels and B&Bs).



Photo by Jeff Rogers, Lexington Convention and Visitors Bureau

Tours of Buffalo Trace Distillery in Frankfort include viewing the bottling line.

Those who have moved to or visited Kentucky for the first time within the past 10 years might be accustomed to the notion of the commonwealth as a tourist destination. Along with bourbon, the region boasts the beautiful rolling hills of horse country and the world-famous races for which those grazing beauties prepare, not to mention the global stage on which Kentucky performed while hosting international guests during the 2010 Alltech FEI World Equestrian Games.

At its heart, though, the Bluegrass State has a long history and tradition of hard work in manufacturing. And bourbon is true to that heritage, with a reach that extends to

support jobs and tax revenues even beyond bluegrass borders.

Throughout the eight counties with noted bourbon operations, jobs directly attributed to bourbon number nearly 3,000 and, throughout the state another 3,100. The annual payroll for those jobs is nearly \$250 million, including positions at Brown-Forman Corp. in Louisville – one of Kentucky's 10 Fortune 1000 companies.

Brown-Forman, as an example, boasts \$2.5 billion in revenue and operates one of the largest spirits production centers in Kentucky. The Louisville headquarters manages worldwide production, distribution and marketing for the company and its many brands, which include the iconic Woodford Reserve, as well as Early Times and Old Forrester, along with many other notable wine and spirit brands.

Other major operations include Sazerac, which operates bourbon brands Blanton's, Buffalo Trace and the fanatically sought after Van Winkle line. Add in Campari Group, which operates Wild Turkey, and it's not hard to see how the jobs add up. In addition to internal production and management at these bourbon behemoths, support industries ben-

efit from the spirit's popularity as well.

For every bottle, a range of other products and services exist: wooden barrels and pallets, plastic bottles, manufacturing equipment, labeling, trucking, electricity, construction and more. Innumerable other products and manufacturing operations are affected by bourbon, and contribute to the relatively high employment and payroll multipliers for distilling. The KDA estimates the distilling industry in Kentucky is responsible for 8,690 jobs in the state – and that those jobs account for a payroll of \$413 million.

Additional hard-to-quantify benefits include unique secondary markets. Many of the hard goods also are recycled after use in bourbon production. Barrels are resold and reused for aging brandy or other beverages like ale or for novelty furniture and accessory manufacturing.

Meanwhile, corporate citizenship by the spirits companies or their foundations accounts for consistent contributions to arts and cultural organizations.



Spirited shipping

Where does it go? Germany, Australia, United Kingdom, Japan, New Zealand and France together represent 73 percent of the total U.S. exports of bourbon.

Finally, perhaps one of the most important elements of this economic boon is that the distilling industry, unlike so many other industries in recent years, is stable. During the past decade, which saw the most significant recession in recent history, distilling industry employment was up 4 percent, while other manufacturing sectors were down 33 percent collectively. Spirits have become recognized as relatively recession-proof.

That's good for employees and jobseekers as well as the places they live and work. While employment has been supported, likewise have state and local governments. KDA estimates that in 2010 distillers paid about \$11.7 million in inventory property taxes and \$2.7 million in property taxes (for buildings, land,

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A tour group learns how the copper pot stills work at Woodford Reserve Distillery.



Gruppo Campari in September celebrated the grand opening of a \$43 million packaging facility at the Wild Turkey Distillery in Lawrenceburg, Ky. Wild Turkey's Barrel House is shown above



Four Roses opened its 5,000-s.f. visitors center and gift shop late last year, part of a \$2.4 million expansion of the Lawrenceburg distillery property.



Buffalo Trace in Frankfort, Ky., is the oldest continually operating distillery in the country. There has been distillation there since 1775. It even distilled bourbon during Prohibition, when a special permit was granted for Buffalo Trace to produce bourbon for "medicinal purposes."



Barton 1792 Distillery operates on the Bardstown site of the historic Tom Moore Distillery, established in 1879 near the "Tom Moore Spring," the same spring from which Barton draws its iron-free limestone water today. The 192-acre distillery is home to many historic buildings, including the stillhouse and 28 aging warehouses.



Alltech's Town Branch Distillery is located in the heart of downtown Lexington. Late last year, the distillery was added as a stop on the Kentucky Bourbon Trail.



Heaven Hill's Evan Williams Experience, a multimillion-dollar tourist attraction, is set to open this fall in downtown Louisville. Located on historic Whiskey Row, the new attraction celebrates the legacy of Evan Williams, Kentucky's first distiller and namesake of Heaven Hill's flagship bourbon brand. Above, an artist's rendering depicts the artisanal distillery inside the Louisville attraction.



Jim Beam in Clermont, Ky., recently opened American Stillhouse, a new visitors center. The building is a replica of a 1940s stillhouse, along with the actual staircase from the original historic stillhouse.



Maker's Mark bottles, topped with their trademarked red wax, are transported down an assembly line at the distillery in Loretto, Ky.



Heaven Hill Distillery opened in Bardstown, Ky., shortly after Prohibition. It is now the seventh largest spirits supplier in the United States.



Photo by Marty Pearl, courtesy of the Louisville Convention and Visitors Bureau

The Brown Hotel Lobby Bar is a popular spot for bourbon lovers of all ages. It is one of 27 bars included on the Urban Bourbon Trail.

equipment and inventory). These property taxes fund important school and government operations. Overall, it is estimated that state and local governments receive \$126 million a year.

Most Kentuckians know – and pride themselves on – the contributions bourbon makes in many areas, but this new study sheds light on the depth of the distilling industry’s economic impact in the commonwealth. It bears a heavy burden in supporting Kentucky financially, so let’s raise a glass to prosperity! ■

Bluegrass bourbon in the news

Buffalo Trace — After 240 years, Buffalo Trace Distillery has been named a National Historic Landmark by the United States Department of the Interior.

In April, the iconic distillery in April broke ground on an experimental warehouse, the first new building Buffalo Trace has added to its 130-acre complex in more than 60 years. The small warehouse will house independently operating chambers that will allow specific variables to be tested to determine their effect on aging barrels.

Wild Turkey opens new packaging facility — Wild Turkey brand-owner Gruppo Campari opened its new, 145,000-s.f. packaging facility in Lawrenceburg. The site will allow Wild Turkey to have full control of its entire production, from distilling to aging and bottling, all in Lawrenceburg, where the famous brand began in the 1800s.

Woodford Reserve expanding — Brown-Forman Corp. is investing more than \$35 million to expand operations

at its Woodford Reserve Distillery in Versailles. The expansion includes new bourbon maturation warehouses, new stills, improvements to the bottling line, and other upgrades designed to increase capacity, efficiency and productivity at the facility.

Beaumont Inn — The historic Beaumont Inn, a Central Kentucky staple and the state’s oldest family-owned country bed and breakfast, was named a Kentucky Bourbon Trail Official Sponsor. The inn and its alluring Old Owl Tavern has become a favorite hangout for bourbon connoisseurs on their quest to learn the art and science of America’s only native spirit, said Adam Johnson, director of the Kentucky Bourbon Trail experience.

Lebanon named Official Trailhead — Lebanon, located in the geographic heart of Kentucky and home to Maker’s Mark and Limestone Branch distilleries, has been named an Official Trailhead of the Kentucky Bourbon Trail.

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by Zoya Tereshkova

Three years ago, the Lexington-based business called Studio 300 existed only on paper, and its founder, Tony Davis, was making his hand-crafted designs as gifts for friends.

Now, his cutting boards, wine racks, bottle openers and Kentucky Derby lazy susans, all made of reclaimed Kentucky bourbon barrels, are on sale at each of the 11 Liquor Barns in Kentucky, and Davis works long hours to fulfill orders that become larger every month.

"They are flying out of here," said Patrick Davis (no relation to Tony Davis), assistant manager at Hamburg Pavilion Liquor Barn, referring to Davis's designs. "People fall in love

its foundation in 1776 until mid-1950s. Now, with the bourbon industry on the rise again, Davis is working to capture the spirit of this essential part of Kentucky culture.

"I'm retelling the story of Kentucky bourbon by my barrel crafts," he said.

'A different, sweet smell'

Davis has never been a drinker but became fascinated with bourbon barrels when he was a teenager. Growing up in a home where dinners could be insufficient to prevent going to bed hungry, Davis rode his bike to the P.D.Q. market at New Circle

Tony Davis' passion – and willingness to work hard – builds a business rising on Kentucky's bourbon tide

The scent of success with barrel craft

with them. They think they are unique, and they especially like that they represent Kentucky."

Between his full-time job at the U.S. Department of Justice and his craft business, Davis, 42, works more than 80 hours a week. Studio 300 is a one-man operation: from picking up barrels to making designs to delivering them to five Lexington stores and others in Louisville, Danville and Bowling Green, Davis does it all by himself.

"I don't live a normal life. I don't go to the movies or out to eat," he said. "But every day, I feel accomplished by doing things that matter."

Studio 300 brings in enough to pay for two vehicles purchased for deliveries and cover all expenses including buying barrels, brushes, glue, shellac, spare equipment, and rent and utilities for his workshop on Manchester Street in Lexington.

Davis is especially proud of his workshop in a former barreling house inside the old James E. Pepper Distillery, which thrived from

Road and Meadow Lane to redeem returnable bottles and buy a sandwich, bag of chips and an Ale-8-One. After that meal, he would check out the big dumpster behind the store. Among the things the teen who liked to work with his hands would find were parts of bourbon barrels.



"Back in the '80s, they were selling half-barrels as flower planters [at the P.D.Q.]," Davis said. Some broke and were discarded. "I would pick the staves out, fill my bag and take it home."



He loved the staves' bourbon scent.

"It wasn't like [a smell] from the bottle, but a different, sweet smell," he said.

Davis used the staves to cover the walls in the clubhouse he and his friends built in his backyard, and the sweet smell lingered all the way until he moved out of the house at 18, he said.

Two years later, Davis was in the Marine Corps, stationed at Camp Pendleton in California. On his leave time, he visited famous Napa and Sonoma Valleys where he first saw artisan pieces made from wine barrels.

"I thought it would be cool to do the same with our Kentucky bourbon barrels," he said, and he promised himself one-day, he would start a business making things out of barrels.

He attended college, and got a job with the Department of Justice, where he has worked for 15 years. Years went by. A spur to act upon his sidelined dream finally came as the 2010 World Equestrian Games were approaching.

Countdown to a dream

"One day, I was stuck in traffic on the corner of Vine and Main," Davis recalled. "My eyes traveled to the stoplight. Just below it, there was a clock ticker counting time till the first day of the World Equestrian Games."

Staring at the countdown ticker, it dawned on him that he needed to do something unique for Kentucky, "something with my own twist."

That night, he brought in the bourbon barrel that had sat in his backyard for months and was starting to rot, and cut the metal bands off it.

"The staves fell on the floor, I picked up two of them, put them together, and that's how my Kentucky Knows sculpture was started," he said.

He glued two staves for a face, made round holes for eyes and put tiny metal figures of Thoroughbred horses taken off the Blanton Bourbon bottles for pupils. He made a nose out of a corncob, and a trademark for his future business was born.

"Kentucky Knows horses and bourbon; that's what I was trying to say," he said.

On the spot, Davis also came up with a use for the barrel's head with its distinct distillery stamp: He made his first bourbon barrel cutting board, a future bestseller. He purchased more barrels and kept making cutting boards, refining the design. By the time the Equestrian Games rolled around, he had 70.

"I didn't know how to market and sell, so I just got in my pickup truck and went around downtown. Wherever I saw a (WEG) crowd, I would pull over and yell, 'Kentucky Bourbon Cutting Boards for sale!'" he said.

People responded well: Davis sold out and got a few dozen orders. Inspired, he registered his business, naming it Studio 300 in honor of the number of Marines he served among aboard ship during their deployment to the Persian Gulf. However, after the Games were over, business slowed down. Davis went from one gift shop to another, but no one was interested.

Davis didn't know what to do next to make his business real. And that's when an encounter with Liquor Barn district manager for Kentucky, Jeanette Johns, occurred, marking a new beginning in his life.

Search for inspiration turns up a partner

Davis often stopped by the specialty store to look at bottle and tag designs for inspira-

"I didn't know who she was," said Davis, referring to Johns. "She wanted to see my cutting board, and I handed it to her."

Johns arranged for Davis to meet with Brad Williams, U.S. Liquor Barn director of purchasing, who figured the reclaimed bourbon barrel crafts would be a hit at Liquor Barn.

"It didn't take me two seconds to figure that I needed to do business with Tony," Williams said.

He asked Davis to make 16 cutting boards by next week. When those sold out in a matter of days, Williams put another order in, and the partnership developed, going from one product to a collection of six, and from one store to 11.

It takes several days for the cutting boards to dry after they are made. At one point, with drying boards on every surface in his house and backyard barn, including his bed and sofa, Davis decided it was time to have a workshop. In addition to finding the former barrel house space, he invested his life savings of \$10,000 into state-of-the-art equipment to replace a hand-me-down saw table and tools bought at garage sales. After working non-stop for two years, he's now ready to hire part-time help.

"This is a dream, not a job," he said. "But a dream is not a piece of cake, it's hard work. You need to go through grit and grind to succeed."

Davis' success, Williams said, is a product of his value system and his "passion for making things that people adore. It's not about the money for Tony."

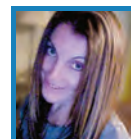
Davis wants to "create a legacy."

"What's in the bottle is gone in a couple of hours," he said. "My products will last for a long time, and hopefully will be handed down from father to son." ■



tion. One day, he talked with a store clerk a long time, sharing his ideas and frustrations.

"I went on and on, and he listened patiently. He was nice to me, and I said, 'I want to give you something,'" Davis recalled. A few days later, with a gift cutting board in hand, Davis was waiting near the cashier lanes for the employee, when he was approached by a woman wearing a store nametag.



Zoya Tereshkova is a correspondent for BG Magazine. She can be reached at editorial@lanereport.com.

Mover and shaker

Wildcat Moving owner Raleigh Bruner started out as just a guy with a trailer and a truck helping his sister move with a friend of his.

"The next thing you know, we were overwhelmed with calls," Bruner said. "We were working 12 hours a day every day."

The 2010 University of Kentucky masters in business administration graduate said he was in school for a long time but did not really know what he wanted to do. He just knew that he liked to be outside and liked working with his hands. Soon, his grassroots moving business was exploding.

"We were ridiculously cheap," he said. "We have good margins, but we aren't gouging people."

Bruner, 31, adds that by policy his employees are clean cut and educated.

"We want young guys who have a future ahead of them who need money to get through school," said the married father of one. "Someone you would want in your home and can be comfortable with."

Taking a fresh perspective on a moving company and doing things that made sense was quickly paying off faster than Bruner ever imagined. Wildcat Moving is ranked No. 1 in the state by Angie's List and is on track to exceed \$1 million in revenue for 2013.

"Sometimes I'll come up to this office, and all eight trucks will be here and we have these two big bays and think, 'How did this happen in three years?'" he reflected. "We went from a craigslist business, and now we're a good-sized local company."

But then the trouble started, and an obscure state law about moving companies threw a wrench in Wildcat Moving's business plan.

According to the Kentucky Transportation Cabinet, the company is operating illegally. In 2012, transportation officials sent Bruner a letter ordering his company to apply for a household-goods certificate, a requirement since the 1950s. However, the owner must first prove that a need exists for a new moving company, regardless of sales success. And for that to happen, existing moving companies must approve.

"No permit has ever been issued to a company that has been protested by its competitors," Bruner said. "I think our competitors started to notice we were successful. We were doing well. We had our trucks painted. We were advertising."

He added, "If you apply for the certificate, the state notifies your competitors, and if they know you're operating without the certificate they will call the police and try to drive you out of business."

To get around the law, some companies have instead resorted to buying existing permits at prices of more than \$20,000.

Bruner called the system unfair and controlled by huge, powerful companies who are friends with politicians.



"I'm the kind of person that, this makes me mad," he said. "I don't like this bullying stuff. I put my nose to the grindstone when I found out what was going on. I was on the right side of what was going on, and I was running a successful business and doing everything right."

The situation caught the attention of The Pacific Legal Foundation, a Sacramento, Calif.-based legal group that fights for limited government. They are representing Bruner and his company for free, and filed a federal lawsuit challenging the legality of Kentucky's certificate process. The state is dropping its lawsuit against Wildcat Moving until that federal suit is resolved, allowing the business to operate without the certificate pending the result.

For now, Bruner said, he is operating sort of as a "rogue moving company."

Until June when the federal judge granted him an injunction against the state that made its household-goods certificate law null and void, Bruner said the company was getting frequent police citations.

Bruner sees the law as a state-sanctioned monopoly.

"It's a good old boy system; someone probably got a new car or something, and there you go," he said. "It is pretty crazy to run into this in 2012. This should not be going on."

The Lexington native never imagined he would be learning the ins and outs of the legal system.

"I'm a small business owner who turned into this legal activist," he said. "The state has since offered me a certificate, but if I took it it would kill the federal lawsuit and the law would not change. ... It's like making a deal with the devil; who knows what they'll come up with next."

The unplanned state of affairs seems almost to have a life of its own.

"I didn't mean to ever start a moving company, and I ended up changing the industry and setting precedence in federal courts," Bruner said.

Wildcat Moving's case also caught the attention of television personality John Stossel who taped a segment in New York that is set to air this fall as part of an hour-long special on unconstitutional state laws.

From what he has learned along the way, Bruner offered this advice.

"In the information age, you have a lot of free resources at your fingertips," he said. "If you just have the determination to solve the problems, you can eventually work through it."

He acknowledged that his growing business — which has turned into The Wildcat Group and includes moving, home inspection, pressure washing and furniture repair — is walking a tight rope at the moment but overall is thriving.

"We've done really well. The economic climate is good for start-up companies. You hear a lot of talk from politicians about helping small business owners, but I've been in touch with every politician you can think of and the response has been underwhelming," he noted. "Nobody puts their money where their mouth is. It's deregulation that we all need."

There are some exceptions. State Rep. RuthAnne Palumbo, he notes, has been a great help as well as several University of Kentucky professors who have offered mentorship advice.

For now the business group will remain at a manageable size. Bruner does not want to grow too quickly and lose Wildcat's level of customer service and have to rely on huge amounts of advertising.

He employs nearly 40 people.

"In three years that's not bad, considering it was just me and another guy and a pickup truck and a trailer," Bruner said. ■



Raleigh Bruner



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Marriage with a mission

Couple renovates and sells furniture to benefit Haitian ministry's nutrition program



Steve and Andrea Kohlman have busy jobs, two young daughters, five dogs and, like so many American couples, a jam-packed garage.

But instead of gathering dust, the furniture and odds and ends stored there get spruced up and sold, with 100 percent of the profits sent to Haiti to help feed, educate and spiritually nourish the neediest of children.

Since launching Repurposed Soul in January 2012, the Kohlmans have raised more

than \$20,000 for Waves of Mercy, a ministry in Port-de-Paix with Kentucky roots. The couple jumped into action after the ministry took a major financial hit when several regular donors passed away.

"We don't have the money to give as much as we would like out of our own pockets — if we could, we would give it all — so we just started talking about what we could do," said Andrea, a nurse who travels to Haiti two or three times a year for mission work.

"Just seeing all those little faces and watching them go home with their bellies full, knowing they weren't hungry and they were happy, it was so overwhelming that I just couldn't stand the thought of maybe some of that money (Waves of Mercy) had lost directly affecting that nutrition program."

Steve, her husband of nearly 10 years, had always enjoyed art and interior design. He said he thought it would be fun to give old furniture a new spin and then sell it to raise money.

"A couple of years ago, you couldn't have dragged me to an antique show or a yard sale," he said, laughing. "Now I want to go every Saturday."

Since starting Repurposed Soul, Steve has learned a lot through trial and error – and YouTube. Andrea stays busy with her work and as a mom, but Steve says she gives final (and often very honest) approval on finished pieces.

"Well if I don't tell him, someone else will," Andrea said.

The couple met in Andrea's hometown of Louisville in 2000. Steve, a native of Newport News, Va., was just out of college and working at the church Andrea attended. They began dating and married a few years later. They now have two girls: 8-year-old Ellie and 6-year-old Claire.

Five years ago, the family moved to Nicholasville and Southland Christian Church. Steve, 36, coordinates inner city missions for the church, and Andrea, 32, is an intensive care unit nurse at the University of Kentucky Chandler Hospital.

A few years ago, Andrea felt called to go to nursing school, but she

wasn't sure why – until she took her first mission trip to Haiti.

"When I got down there, it was almost like it was just so clear to me that this is why the Lord had called me to nursing," she said of her trip, taken just two months before a catastrophic earthquake struck the Caribbean island.

Early on, the couple coordinated most sales through Facebook. A few months ago, they started hosting sales at their house, collecting loads of furniture, advertising like

crazy and then opening their garage up to the public. The last sale raised \$4,500 for Waves of Mercy.

"That just blows me out of the water, because I'd never imagined that,"



Andrea Kohlman has made numerous trips to Haiti, where she puts her professional nursing skills to good use.

Steve said. "Yes, it's a lot of work, but that's definitely something that keeps me going – that we're able to see the results and how they're able to use that money."

The Kohlmans celebrated their 10th anniversary in October. A few weeks later, they plan to travel to Haiti together, and Steve will see firsthand the place and the people they've been working so hard to help.

Some people ask them if they would consider opening a store, but so far, they're happy operating out of their garage. Besides, paying rent would take away from the money they're able to send to Haiti.

"In a weird way, doing it out of your garage just works," Steve said. "I don't want to worry too much about what the next step is. God will continue to use it however he sees fit, and we'll just go along and have fun doing it." ■



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Autumn is a season of tradition — from attending football games and enjoying bonfires on crisp evenings, to visiting apple and pumpkin orchards. For a broad swath of Central Kentucky, autumn also means the exciting ring of starting gate bells at Keeneland and Churchill Downs race meets.

For the first time in 139 years, Churchill Downs hosted a boutique September meet over 12 dates between Sept. 6-29 and will host its traditional fall meet Oct. 31-Nov. 30, while Keeneland hosted its fall meeting Oct. 4-26.

tional day-after-Thanksgiving spot on Friday, Nov. 29. All nine stakes races scheduled for the meet are graded events.

The Fall Meet highlights will include a pair of the popular Stars of Tomorrow race programs devoted exclusively to 2-year-olds. Those programs, staged for the ninth straight year, were scheduled for opening day on Sunday, Oct. 27, and closing day on Saturday, Nov. 30.

Special events during Churchill's fall meet include Family Fun Days every Sunday and a

\$600,000 per day. Eight of its fall stakes events were Breeders' Cup Challenge series races automatic qualifying winners for the Breeders' Cup World Championships to be held Nov. 1-2 at Santa Anita Park in California.

"The fall meet is so special for our fans because they get to see horses who are campaigning for year-end honors; athletes that are truly at the top of their game," said W.B. Rogers Beasley, Keeneland's vice president of racing. "Both our stakes and overnight racing programs continue to thrive, and that is made

The stakes are



Central Kentuckians
can't help falling
for horse racing
again every autumn

Overall, Churchill's four-week September meet showcased eight stakes races cumulatively worth nearly \$1 million with the first running of the \$175,000 Homecoming Classic Sept. 28 as the most lucrative event.

The 140th running of the Clark Handicap Presented by Norton Healthcare is the premier event on a roster of fall meet.

The Clark, a race for 3-year-olds and up that has attracted some of the most talented older horses in American racing in recent years, will be renewed in 2013 in its tradi-

Downs After Dark night racing program Nov. 16.

Keeneland held 17 stakes — six of which were grade I races — worth more than \$4.6 million in purse money for its recently completed fall race meeting. Grade 1 stakes were the Darley Alcibiades; Shadwell Turf Mile; Dixiana Breeders' Futurity; First Lady; Juddmonte Spinster; and Queen Elizabeth II Challenge Cup.

The Keeneland race schedule, which opened with the prestigious Fall Stars Week-end Oct. 4-6, offered purses averaging about



Photos courtesy of Keeneland



high

possible by the great partnership with have with our horsemen and our fans.”

A new feature for the Lexington track this fall was the Keeneland Race Day app for mobile devices featuring real-time updates of racing information, a betting calculator, events calendar, and an interactive map that allows patrons to navigate the track and share their location with friends. ■



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

Veteran photographer Dry's eyes moisten every year when 'My Old Kentucky Home' plays before the Derby

Dan Dry will never forget the first time he photographed horse racing at Churchill Downs. “It was the 1976 Kentucky Derby and the horse that won was Bold Forbes,” said Dry, who was a student at Ohio University. He had already completed two internships at National Geographic and was ready to expand his horizons by taking photographs at Churchill for Louisville’s *Courier-Journal* newspaper.

“I had only seen harness racing at the county fair in my little town in Ohio. ... For a college kid, that’s a hell of an indoctrination to show up at Churchill Downs on Derby Day,” he said.

Dry, now senior vice president and chief visual officer of the Louisville advertising firm Power Creative, has only missed photographing two Derbys since that first experience of capturing horses’ images under Churchill’s iconic Twin Spires. And since Churchill is one of Dry’s main clients, he doesn’t plan on missing any more Derbys, which he now covers each year with a team of around seven others from Power Creative.



“Churchill is so historic ... for 139 years, on the first Saturday in May, the best of the best 3-year-olds get on that track and everybody gets in their finery,” said Dry. “The energy, the diversity of the crowd ... there’s nothing like it.”

A photographer by trade for many years, in his role at Power Creative, he can now see the event from both sides.

“Most of the people I use on Derby Day are not photographers by trade, so we look at things a lot differently,” he said. “We’re there because we love it and want to be there;

it’s not a job. It’s fun to go out there for a week and become a shooter again and see everybody I know.”

In addition to the big race, Dry shoots morning workouts at Churchill during the week leading up to the big race as well as opening night of Churchill’s spring meet and the track’s Taste of the Derby event. His biggest challenge as a horse racing photographer, Dry said, is having perfect timing.

“You have to be as lucky as the gamblers and the jockeys and horses, because if you’re in the wrong position, you’re out of luck,” he said. “They’re not going to re-run the Derby for you if you missed (the shot).”

Considering the legendary races that have been staged at Churchill for well over a century and impactful memories that surround the venue, there’s no doubt why Dry considers it such a special place.

“On Derby Day, when I’m standing down from the finish line and think about how there have been 139 Derbys run on that track, and how I’ve been a part of many of them, and then they play ‘My Old Kentucky Home.’ I get goose bumps and I shed a tear, because it’s so incredibly special,” said Dry.

View an exhibit of Dry’s work at the Local Speed museum on East Market Street in Louisville. Sponsored by Power Creative, Dry’s show opened Oct. 4.

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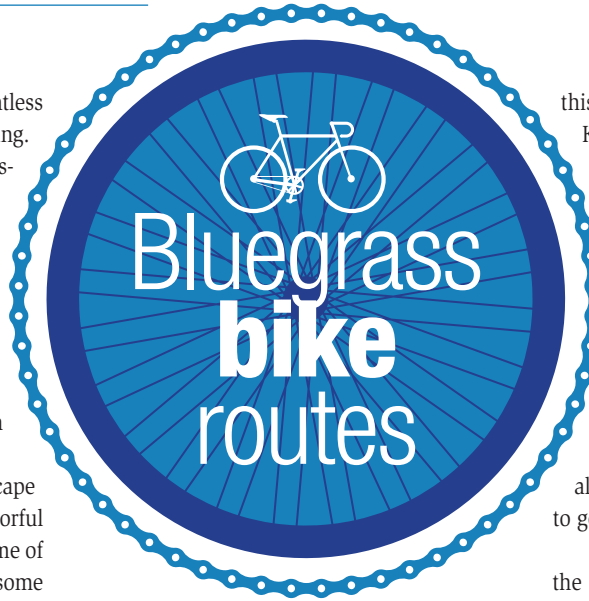

shaun
RING

10 things we love...

by Abby Laub

Fall is my favorite time of year for countless reasons, but one that tops the list is cycling. For years I have been a cyclist, and my husband commutes to work by bike every single day, regardless of the weather. During these few perfect months, I savor the opportunities to bike without the extreme temperatures, especially now that I have a little one in tow. There is hardly anything that my 15-month-old likes more than riding on the back of my cruiser in her bike seat.

Other times, my husband and I escape for a jaunt on our road bikes to let the colorful trees blur by in a split second. Here are some of our favorite routes — some kid friendly, some not. It goes without saying, wear your helmet!



1. Clays Mill near Southland Drive. There are two great parks – Hill n Dale and Southland – within a mile of each other and endless safe, quiet streets to explore with a toddler in tow.

2. The Legacy Trail. It really can't be beat for a car-free kiddie or kid-less ride. Explore the Kentucky Horse Park by bike once you reach the end of the trail.

3. Wilmore. The epitome of a small, slow-moving town, Wilmore and the surrounding

country roads make for a great place to ride with challenging hills.

4. Old Frankfort Pike. The views and hills on this road for a challenging road bike ride are hard to beat. It is a quintessential horse country ride that is uniquely Kentucky.

5. Steele Road, Versailles. This road can connect you to Old Frankfort Pike loop, and also run you through historic downtown Versailles.

6. Harrodsburg Road. There is a wonderful, wide shoulder on this road and a divided bike path for much of the way. This is a safe ride that passes tons of horse farms and has rolling but not terribly challenging hills. A great ride with kids thanks to the divided bike path that begins just inside Jessamine County on 68.

7. Downtown Lexington. This is a great leisurely ride. There are so many bike lanes on University of Kentucky campus and throughout downtown. My husband and I often ride from our home near Southland Drive through campus up to the Farmers Market on Saturday mornings.

8. Steele Branch Road, Frankfort. If you enjoy a short self-supported tour on your bike,

this road will take you straight down to the Kentucky River Campground. It is great fun on the way down with tight turns and a strong steady descent with pretty views of trees and hills.

9. US-25. For a longer tour of Kentucky, riding this north to south route keeps you near civilization, but also gives you sweeping vistas of the state. The route basically follows I-75, giving you easy access to towns such as London and Mt. Vernon, Lexington and Frankfort, all the way up to Cincinnati. It's also easy to get off the beaten path anywhere you like.

10. James Lane. In Jessamine County, the Keene area makes for great road biking. James Lane is a great option to shorten (or lengthen) your ride around the back roads near the town of Keene. It connects Delaney Ferry Road and Military Pike (which allows easy access to Lexington), and is a super smooth, fast and fun ride.

Many of the Bluegrass country roads are narrow with hardly any shoulders, so ride in a group and wear bright colors for better visibility!



Abby's husband and 15-month-old daughter get ready for a ride.



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