Good Dog
Groomery

Greenfield's
Cream-N-Sugar
Cafe

Raise a toast to bourbon
Find the shaker in this issue and be entered to win a $10 grocery card.

Visit our website, thesalt-magazine.com, and click on the Shaker Contest link at the top and enter your contact information. Your name, street number, street name, city and zip code are required. Only your name and city will be published. All entries must be received by Feb. 1. Only online entries will be accepted.

In the November/December issue, the shaker was hidden on page 10, nestled in the rocks at the bottom.

Congratulations to our most recent winner, Betty Dodds, of Hillsboro.
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On the Cover
This photo at Good Dog Groomery, in Washington Court House, is by Jennifer Woods.
There’s something beautiful about the peace that descends on a house after the holidays.

The decorations are stowed. The glitter is cleaned up (as well as possible). The calendar is clear.

The cold settles into the corners of the house, lulling you under the afghan and into hibernation mode.

But if you resist that urge, I promise it’ll be worth it. This slower time can be a perfect time to lunch with friends, experiment with new recipes, plan home improvements, organize your thoughts. Reflecting on where you’ve been and where you’re going is key to living well.

But do get outside, if only to pause for a moment to appreciate the clear skies and the winter sun. This season needn’t be a sad one, what with all the interesting shops and options to check out in the region.

This issue has plenty of ideas, from a Greenfield coffee house called Cream-N-Sugar, The Good Dog Groomery in Washington Court House, a fun concept of using naturally occurring yeast for your baked goods (gather supplies now to be ready for spring), and a look at Kentucky bourbon and why it’s a good idea for a weekend getaway if the winter starts wearing on you.

Here’s to the new year and new goals!

- From the Editor -

Cold weather calls for hearty food. Here’s a recipe, inspired by delish.com, that is a tasty addition to the dinner table and looks nice enough for company. I’ve made it without the bacon and onions, because I can’t be trusted when I’m shopping without a list, and it was still very good. I believe this would make a great soup with the addition of chicken stock, but I haven’t tried that yet. If you do, let me know!

Baked Cauliflower with Cheese

1 to 1 1/2 heads of cauliflower, chopped into florets
2 tablespoons butter
3 cloves garlic, minced
3 tablespoons flour
2 cups milk
2 ounces cream cheese
1 1/2 cups shredded cheese
Salt and pepper
6 slices bacon, cooked and crumbled
6-8 green onions, sliced

Preheat oven to 350 degrees. Place cauliflower in a large casserole dish.

In a saucepan, melt butter; add garlic. Add flour and stir continuously until mixture is thickened and slightly darker in color. Add milk and cream cheese, heating at a simmer until the cream cheese melts. Remove from heat; stir in 1 cup cheese. Season as needed.

Pour cheese sauce over cauliflower in the baking dish. Stir in most of bacon and green onions, reserving some with the remaining cheese for topping.

Bake uncovered for 45 minutes to 1 hour, testing with a fork for desired doneness.
The Good Dog Groomery aims to keep all its clients — both the two- and the four-legged — happy and safe.

There are only two groomers that run the business yet they manage over 960 clients and are open for more. Those groomers are Catherine Yeoman (also the owner) and Amber Osborne.

The company has been in operation since 2014. According to Yeoman, she purchased the company in March 2019 from the original owner, Jackie Peacock.

“She did a wonderful job getting the business to where it needed to be,” Yeoman said. “We kept all the products and services the same. Nothing changed other than the owner.”

Yeoman lives in Fayette County with her husband and their two sons. Prior to purchasing the business, she worked in various careers within health care for 12 years. The reason she shifted her focus was because animals are her passion.

“Their welfare is very important to me,” she said. Yeoman and Osborne are both actively involved with the Fayette Regional Humane Society.

“I do their grooming. Grooming for the dogs that come in that are surrendered or found,” explained Yeoman. “I do it because I want to give back. The humane society is very critical to our community and they help a ton of people. They are not-for-profit so we give back any way we can to the humane
“We aim to have one-on-one time with each client. We do it as much as we can, but sometimes we get behind when taking pictures or playing with them.”
— Catherine Yeoman, owner

That grooming is done as a donation and is not charged to the FRHS. Yeoman is on the board for the FRHS and has fostered for the organization since 2012. Osborne also assists with rescues and fostering.

“Amber has been here since May of 2019,” said Yeoman. “She is very knowledgeable with dogs on their behavior and she also does dog training. She has several animals on her own. She has had pet rats to the basic dog — so she’s had quite a bit.”

There are three cats that live at the groomery and interact with customers. Two of these cats were rescues through the humane society. They can occasionally be seen walking or sleeping in the store-front windows.

A “Spa Session” the ladies offer to clients includes a blueberry facial, a lavender bath, a blow out, a hair cut, paw pads and nail trim along with a sanitary (cleaning up the dogs’ privates). This session is done by appointment-only Mondays-Fridays. The cost starts at $35 but varies depending on breed, size and condition of fur.

“Our prices are based off weight and breed,” said Yeoman. “If a matted dog comes in here, that’s going to cost more than a dog that is well-groomed. Short haired is again based off the size because of the amount of product we’d have to use and the amount of time. So the bigger the dog, the more the product and the more time. I do Neapolitan Mastiffs that are about 130 pounds, and I start them at $95.”

It typically takes an hour and a half per appointment, depending on how easy the dog is to work with.

“What kind of sets us apart from other groomers is if the dog stresses out, we won’t force them through the groom. We will stop,”
explained Yeoman. “We will educate the parents on what would be helpful for their next grooming session.”

One of the things suggested to pet owners is to speak to their veterinarian to determine a dosage of Benadryl to give prior to the appointment. If Benadryl doesn’t work, the veterinarian could suggest a different method.

“We aim to have one-on-one time with each client,” said Yeoman. “We do it as much as we can, but sometimes we get behind when taking pictures or playing with them.”

This one-on-one time means they will try to keep dogs out of crates as much as possible. So as soon as the dogs enter the shop, they go straight to the back for their bath, blow dry, then to the grooming table and at that point get picked up by their owners.

The blueberry shampoo used for facials, according to Osborne, is an actual facial cleanser made with oatmeal and blueberry so it’s similar to baby shampoo.

“If you use shampoo that is not made for (facials) then it will burn and irritate the eyes,” said Osborne. “So they get a facial and then they get a scrub down with Dawn Professional.”

Osborne explained they use...
Dawn as it kills germs and bacteria on the dog’s skin. After the Dawn, a lavender shampoo is used to soften fur.

“Then we make sure the soap is rinsed out really good because leaving soap will actually dry them out or irritate them. Sometimes the fragrance will irritate them so we need to make sure they are rinsed out really good. Then, if they let us, we use our high-powered industrial dryer.”

That dryer is the “blow out” portion of the session. It is connected to a hose which can be used to dry the dog’s fur. As it dries, the air also blows out the loose and dead fur. This especially helps with longer-haired dogs like Huskies or Australian Shepherds who are shedding heavily.

“Some dogs don’t care for this,” explained Osborne. “Sometimes, if they get anxious with this, they might use the bathroom in the tub or they’ll start jumping and biting. If ... it’s causing bad anxiety, we don’t want to stress them out.”

Those who can’t handle the blow out are put in the “drying crate” where there is a towel to lay on and two fans to help dry fur. Although this takes twice as long as the blow out, it allows dogs to dry with less anxiety.

Once dried, the dogs are taken to the grooming table. At the end of the grooming session, dogs are dressed with either a bow or bandanna unless their owners request that be skipped.

According to Yeoman, notes can be made on the various files in the system regarding “the dogs' behavior, personality, how we cut them, techniques that work and don't work, keep track of their birthday, all kinds of stuff.”

Another feature of the system allows clients to schedule grooming appointments on a specific day extended through several visits. According to Yeoman, 85 percent of their clients are booked through 2020 as they know which day of the week works best for their schedule. Most of them schedule appointments for every 2-12 weeks.

During the session, pet owners are welcome to stay with their four-legged family members who have separation anxiety but Yeoman warned sometimes their presence makes it worse.

To help with safety and sanitary purposes, in order to become a client, pets must be flea-free and proof of vaccinations must be given. Yeoman explained they also keep veterinary information on file just in case anything is needed.

They also offer nail trimmings for $10. Nail trimmings is a simple walk-in and doesn’t require proof of vaccinations. One of the tools utilized for nail trimmings is a Dremel which allows nails to be filed down.

Grooming appointments can be made for cats, although they cost significantly more because wounds left from their bites and scratches can be more dangerous.
Heather Walker thought she was out of the cafe business when, in July 2014, she and her husband, Lee, made the decision to close the Purple Turtle, a Washington Court House cafe and bakery she took over from her brother in 2012. In July 2017, however, Walker, her husband and her brother opened the Cream-N-Sugar Cafe in Greenfield, which Walker said started as a family business.

The cafe got its start because her brother, in an effort to spend more time at home, opened a home-based bakery. Walker’s brother sold his baked goods to local businesses, but Walker said that, with the amount of baking and transporting he was doing, he wasn’t able to spend time at home.

“My husband and I kind of talked. We didn’t really want to do baking because that was kind of the struggle. There was too much going on at the Turtle,” Walker said. “Our thought was like, if we opened a shop, we could have a storefront to sell his baked goods, so he could just bake it, fill the case here, and we would run the coffee part and just split it down the middle.”

Walker’s parents loved the idea of having a family business and leaving a legacy, so they helped fund the cafe, purchasing machinery and a building to house it, though the Cream-N-Sugar was already established at its current location by the time Walker’s parents closed on the other, larger space.

“We opened, we started selling my brother’s pastries, and we were doing the coffee. Then my brother started
to feel like he wasn’t supposed to be baking anymore, so he stopped baking about a month in,” Walker said. “We knew that we weren’t supposed to close. We’d just spent thousands of dollars to open this place, and we couldn’t just shut her down. People were excited about the fact that we have this here. I mean, it’s one of those things that Greenfield kind of needs. You can go to McDonald’s and get a coffee, or you can go to Burger King and get some not-so-great coffee, but there was no place to get a good coffee or a pastry.”

The coffee for the Cream-N-Sugar comes from Rōst Coffee, a coffee roaster in Chillicothe. Walker said, though they did consider selling Crimson Cup like they had at the Purple Turtle, she and her husband knew from their first taste of Rōst that they wanted to sell it at their cafe. The owner of Rōst even showed them the “correct” way to brew Rōst coffee.

“After they showed us how to brew the coffee, I was kind of like, ‘We did the Court House place wrong,’” Walker said. “When we first tried Rōst, I got a black coffee, and Lee got a double espresso. He drank the espresso, and it didn’t leave a bitter taste in his mouth. He was like, ‘As long as the coffee doesn’t cost like $20 per pound, we’re done.’ We didn’t even hesitate.”

Many of the coffees on the Cream-N-Sugar chalkboard menu are standard espresso-based drinks like the cortado, the americano, and the Brown Butter latte — one of the cafe’s featured drinks — are Rōst recipes. But there is one drink that Walker will take credit for: the Doc Holliday.

“It’s a white chocolate, huckleberry latte. My husband likes the Wyatt Earp thing, and he was like, ‘We need a Doc Holliday,’ and I said, ‘Well, it has to have huckleberry syrup in it,’” Walker said. “We played around and came up with white chocolate and huckleberry. It’s kind of our shop’s thing.”

In addition to the specialty coffees, Walker also bakes the pastries sold at the Cream-N-Sugar. All the baking is done at Walker’s house in her single oven. She wakes up at 1:30 or 2 a.m. to begin baking the pastries for that day. Scones and cinnamon rolls are staples, but she uses local produce as frequently as she can, incorporating ingredients like strawberries from Barrett’s Strawberry Farm in Leesburg in the summer, apples from Karnes Orchard in Hillsboro in the fall and honey from Freshour Farms in Greenfield. All the pastries have to be done by 5:30 a.m. so Walker can transport them from her home to the cafe by 6 a.m.

“Since we don’t bake on-site, I have to have everything baked before coming here,” Walker said. “We don’t have a huge outflow of pastries every day, so it’s manageable.”

When the cafe opened, Walker’s husband, brother and several others who would come when they could met at the Cream-N-Sugar for Bible study in the mornings. Though that group dissolved after her husband took a job milking cows in the early mornings and her brother moved away, other people do come into the cafe to hang out for a little while. Walker said a woman and her granddaughter frequently spend a couple hours at the cafe working on homeschool work and projects. A man drives from Chillicothe at 7 a.m. to drink coffee and chat. Walker’s father and his friends come to the cafe to play chess. Walker said even the Greenfield police chief has joked about setting up an office in the Cream-N-Sugar. Even if people don’t stay long, though, Walker has multiple regulars who frequent the cafe.

“I feel like ‘Cheers’ sometimes. I know everyone who comes in the door, and if you come in multiple times, you probably have a regular, so I’m like, ‘Hey, do you want your regular?’” Walker said. “I’ve even ruined some of our customers to the point where they know what they like, but they don’t actually call it anything, so if I’m not here, they’ll be like, ‘I’ll have my regular,’ and my husband will say, ‘Okay, what is it?’ and they’re just like, ‘I don’t know. She just makes me a drink.’”

Walker said her goal is for the Cream-N-Sugar Cafe to be a light in the community.

“We wanted to be that comfortable place in the community, where people can just come in and feel like not attacked, not oppressed, not bombarded by everything going on. Just a respite, an area where you can take a breather and feel welcomed.”

— Heather Walker
Chocolate Chip Cookies
Makes approximately one dozen 2-ounce cookies

1 stick butter, softened
1/2 cup brown sugar, packed (light preferred, but dark works)
1/4 cup white sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
1 egg
1/2 tablespoon vanilla
1 cup semisweet chocolate chips (Nestlé preferred)
1 cup all-purpose flour (Sapphire flour preferred)
1/2 cup pastry flour (gives a softer, chewy texture)

Preheat oven to 400 degrees. Line a baking sheet with parchment paper and set aside. In a stand mixer, or by hand, cream butter, sugars, salt and baking soda. Add egg and vanilla and mix thoroughly but try not to over mix. Add chocolate chips, mix well. Next add flours and mix until all flour is incorporated.

Scoop out about 2 ounces of dough and place about 2 inches apart on cookie sheet. Press cookies down lightly. Bake for 8-9 minutes (ovens may vary so monitor cookies for doneness). Do not over bake. Cookies will continue to bake on pan for a few minutes after they come out of the oven.
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Wild Sourdough Starter

From L. Mark Kibler
Morning Meadow Farm, Blanchester

Making your own sourdough starter culture is simple because there is wild yeast in the air all around us. All you have to do is catch some and help it to start growing.

You will need:
- 2-4 small glass containers or small bowls, large enough to hold 1/3 cup of water
  Choose containers with wide mouths/openings.
- Pure water
  This can be distilled water, fresh spring water, etc. Try to avoid water that has been chemically treated or chlorinated.
- 1 teaspoon of natural sugar per container
  This can be honey, pear juice, apple juice, pineapple juice, agave nectar, etc. I’ve tried all of these and the different types of sugar tend to “catch” different strains of wild yeast, each with its own unique taste. Some are have a mild sourdough taste and some are quite tangy. Wild yeast is more resistant to acid than baker’s yeast and so the acid in the fruit juice is not a concern.
- Untreated, unbleached flour of your choice — 2-4 tablespoons per container
- A glass stirring rod or a clean fork or spoon
  This is to stir the starter culture. As you catch and grow different strains of wild yeast, use a different clean stirrer when you feed (add sugar) to the growing cultures. If you use the same spoon in the different cultures you will cross-contaminate them and end up with two (or three) different yeasts in the same container/culture.
- A small piece of window screen or similar material — one for each container
  This is to keep insects out. The screen should have holes large enough to allow the wild yeast to fall into the water.
- A clean fork or spoon
  This is to stir the solution.

Here’s how:

Put 1/3 cup of warm or somewhat hot water into each container.

Stir one teaspoon of the sugar(s) you plan to use into the water.

Add the flour until the consistency of the water/sugar solution is “soupy” or slightly watery.

Place the container(s) somewhere that has a slight breeze and that is warm (around 75-85 degrees) but not blistering hot (such as full summer sunlight). Outside on a small table or inside near an open window is a good spot and wild yeast will blow in on the wind. Too much heat and wind though, and the water/flour mixture will dry out.

Cover each container with a small piece of screen to keep insects out.

Let the containers sit for 2-5 days to catch wild yeast. Gently stir the containers once a day to mix the yeast into the flour/water/sugar solution.

Be patient. Good things take time and not all of the containers will catch wild yeast. In the containers that do catch wild yeast you will see small bubbles start to form in the mixture. This is from the gas that is being released as the yeast grows or reproduces. When you see bubbles beginning to form on top of the solution, add enough warm water, sugar and flour to increase the size of the mixture by about 50% or so. You have begun to feed your growing yeast cultures.

Not all the containers will catch wild yeast and you may have to repeat the whole process two or three times before it works. That’s why using multiple containers the first time you do this is recommended.

You will not see gas bubbles in the liquid in the containers that didn’t catch wild yeast. After 3-5 days you may see a brown watery liquid on top of these mixtures and they may have a mildly foul smell. Discard them, clean the containers well, and start again if you’d like.

NOTE: After a healthy, growing culture sits for several days you will also see brown liquid form on top of the “dough.” This is a byproduct of yeast reproduction. It’s also a sign that it’s time to use or discard the top half of this particular culture and feed it some more sugar-flour-water. Once you have wild sourdough yeast cultures growing, transfer all the levain (a fancy word for the starter culture) into a wide mouth quart jar or similar glass container with a (loose) lid. Keep the container somewhere warm and keep feeding it with sugar-flour-water until the jar is about half full of levain/starter. At this point you can use half of the mixture, keeping the other half in the jar to feed and use again and again.

To make sourdough, add the amount of flour, water and sugar that you would to any bread dough, then knead it according to your recipe. Please note that sourdough often requires more than twice, even three times the normal amount of time to fully rise, so factor this into your recipe.
Spicy Navy Beans
— From Mike Shelton, of Hillsboro

- 2 cups dried navy beans
- 1 ounce vegetable oil (Smart Balance Omega)
- 2 small okra, cut up
- 3 small green onions, cut up
- 7 or 8 small dried whole red pepper pods, hot cayenne
- 1/4 teaspoon Mexican chili powder
- 1 teaspoon seasoning salt
- 1/2 teaspoon pepper (add at the last 2 hours)

Scrub the beans, rinsing several times. Soak beans with fresh water overnight.
Add the beans to a slow cooker and cover with water that reaches 1 1/2 inches over the beans. Add oil, okra, onions, pepper pods and chili powder. Cook on high for 5 1/2 hours, adding seasoning salt and pepper for the last 2 hours.
Serve in bowls with a couple twists of a Peppercorn Medley Grinder (made by McCormick: black, white, green and pink peppercorns, allspice and coriander) with a side of crusty bread.

Coconut Macaroon Pie
— From Mary Ann Vantress, of Xenia

- 1 1/2 cups sugar
- 2 eggs
- 1/2 teaspoons salt
- 1/2 cup soft butter
- 1/4 cup flour
- 1/2 cup milk
- 1 1/2 cups shredded coconut
- 9-inch pie shell, unbaked

Beat sugar, eggs and salt until mixture is lemon-colored. Add butter and flour, blend well. Add milk and then fold in 1 cup of the coconut. Pour into pie shell, top with remaining coconut. Bake 325 degrees about 60 minutes.

Salt Scoop

Send us your favorite recipe. We may feature it in an upcoming issue.

Visit our website, thesaltmagazine.com, and click on the Recipe Submission link at the top to be entered. Include a photo of your dish, too, if you’ve got one. All entries must be received by Feb. 1.
Every submitted recipe will be entered in a drawing for a $25 grocery card.
Congratulations to Mike Shelton, of Hillsboro, who won for his Spicy Navy Beans recipe submitted for this issue of Salt.
Story and photos by Jane Beathard

It’s the all-American alcoholic beverage.
And 95 percent of the world’s bourbon whiskey is produced in central Kentucky — all within a two-hour drive from most points in southern Ohio.

That fact and many more about the Bluegrass State’s history and culture are awaiting discovery on the Kentucky Bourbon Trail.

About a million visitors travel the trail annually, said Sam Newton of the Bourbon Trail Visitors Center in Louisville’s Frazier History Museum.

The center encapsulates the history of bourbon and why the very best comes out of Kentucky.

In 1999, the Kentucky Distillers’ Association created the trail to increase its members’ revenues and spur interest in the liquor.

There are currently 17 distilleries (stops) on the formal trail, with 20 on a special Craft Bourbon Trail.

Newton said it takes about nine days to experience them all on a self-guided tour — at a rate of about two distilleries a day.

For anyone who doesn’t have that kind of time, he recommends three tour companies — Copper Stills, Central Kentucky Tours and Mint Julep Experiences.

Staff do the driving — not a bad idea since tastings conclude each stop. And knowledgeable guides describe just how and why Kentucky came to be the bourbon capital of the universe.

Mint Julep was the first to organize a formal tour in 2008. Today, the company has 26 vehicles of various capacities and conducts tours Wednesday through Sunday.

Guide Joni has been with the company since day one.

“Bourbon took off in 2010 and then accelerated two years ago,”
Bourbon by the numbers
- A bourbon rickhouse or warehouse can contain up to 20,000 barrels at one time.
- Jim Beam produces a third of all bourbon distilled in Kentucky.
- Kentucky’s traditional Bourbon Trail includes 17 stops.
- By law, all bourbon must be derived from 51 percent corn.

she explained. “The market has doubled in recent years.”
Joni credits TV shows like “Mad Men” for making bourbon fashionable after years of indifference.
Then, there’s the overseas market that is soaring — especially in Asia. Several big Kentucky distilleries are now Japanese owned.
“It’s also now fashionable for women,” Joni said. “And Mint Julep offers ‘women only’ tours.”
Each distiller employs a somewhat unique process, but all are very interesting, she explained.
Mint Julep’s “east” tour takes visitors into Kentucky’s horse country; while the “south” tour goes into the state’s old tobacco-growing area.
Some distillers like Heaven Hill jumped on the tour bandwagon early. Its production facility is geared to show visitors a good time as well as whiskey making. Others like Old Forester, Evan Williams and Makers Mark soon followed.

Roots of the bourbon tradition run deep in Kentucky soil and can be traced to France and the American Revolution. Louisville is named for King Louis XVI who assisted the American cause during that war. He was of the House of Bourbon and when Kentucky joined the union in 1792, what was then the eastern half of the state was named in his honor.
Irish and German immigrants had brought their liquor-making skills to the new country. They were mostly East Coast dwellers and learned to mix yeast with the more plentiful corn (instead of rye) to create a unique spirit.
When the fledgling U.S. government enacted a Whiskey Tax in 1791 to pay off the war debt, many of these early distillers fled to Kentucky’s frontier to escape the “revenuers.”

The state’s limestone-based spring water gave a distinctive taste to the clear “moonshine” these liquor pioneers developed. The same water also made area grasses slightly blue-green in color. Hence Kentucky became the Bluegrass State.
Legend has it that a Baptist minister named Elijah Craig stored his clear moonshine in a charred barrel following a barn fire. That barrel eventually produced a whiskey that was brown and so tasty that others began to mimic the process. The longer the moonshine was stored in the charred barrel, the more flavorful it got.
“(Craig) accidentally created bourbon (as we know it),” Joni said.
Bourbon had a good run until the early 1900s when the temperance movement and infamous Volstead Act put a damper on Kentucky’s flourishing liquor industry.
From 1920 to 1933, when the act was repealed, only a handful of distillers were allowed to produce bourbon for “medicinal purposes.”
One of those was Buffalo Trace, now the oldest continuously operating distillery
in the country and an important stop on the trail.
To make sure products were safe and drinkable (bottled in bond), in 1964 the federal government set production, content and storage standards for bourbon.
First and foremost, it must be produced in the U.S., although not necessarily in Kentucky.
Fifty-one percent of the grain used to make straight bourbon must be corn, with the rest barley, rye or wheat. It must be aged at least two years in new, charred, white oak barrels.
Its strength usually runs between 80 and 125 proof, with the legal minimum bottled strength being 80 proof or 40 percent alcohol. Only limestone-filtered spring water may be used to lower alcohol content.
“Blended” bourbon must contain at least 51 percent straight bourbon.
Today, bourbon is a $8.6 billion industry in Kentucky and more than 20,000 people are employed in its creation and distribution. On any given day, there are 8 million barrels aging in the state’s “rickhouses” (bourbon warehouses), Joni said.
Distilleries both big and little are scrambling to keep up with demand and scores of new rickhouses dot the landscape.
“Bourbon is on the upswing,” Joni noted. “It has exploded.”
Column by
Kay Frances

In the old days, if you wanted information, you got up from the couch and walked to the public library. You’d go to the card catalog, find what you were looking for, take the card to the circulation desk and ask them to help you find it. I’m a bit embarrassed to admit that I never did understand the Dewey Decimal System, much to the irritation of my local librarians. I can just hear them at their staff meetings, “Seriously. What is WRONG with people? It’s not that hard!”

So, in the old days, you had the capability of learning about 1.5 facts per week. Another source of information was encyclopedias. Several of the families in our neighborhood had full sets of them displayed proudly in a bookcase in their living rooms. These were primarily sold by door-to-door salesmen which explains why my family never had a set. My parents never opened the door to salesmen. When someone would knock on the door, my mom would peer out the kitchen window as my dad bellowed, “Who IS it?” Mom would holler back, “It’s a SALESMAN! Everybody HIDE!!”

Never has information been more readily available than it is now. Most people have a computer or a smart phone and you can do a quick search to find out anything you want to know. In the old days, you would settle your arguments with a duel. Now you can do a quick search on your phone to find out who is correct on any given dispute and will have instant bragging rights.

The downside is that we have information overload. Years ago, the national news was only 30 minutes, so you just got the big picture. Now we have cable stations with 24-hour coverage. There really isn’t more to cover than there used to be, but they find a way to say the same thing 146 different ways.

A lot of people get their information from social media. They believe what someone they knew from grade school says when they never trusted them to begin with. I trust them about as much as my parents trusted door-to-door salesmen. There is an overall attitude of “well, if it’s on the internet, it must be true.”

We used to have to trust doctors. Now, we are all experts. All you have to do is plug your symptoms into a search engine and everything you need to know about your condition is conveniently delivered to your device. No pesky eight years of medical school necessary! So, when the doctor tells you that you have a sinus infection, you can smugly let him or her know that what you really have is rickets. Or an allergic reaction to pencil lead. Then, sit back and bask in your righteousness. That’s right. Doctors don’t know EVERYTHING.

Sometimes I yearn for the days when things were simpler and information was easier to decipher. Maybe someday I’ll finally learn the Dewey Decimal System. I’m sure there’s an app for that.
Buckeye Love

Show us what you’re up to!
We’re interested in learning about what our Ohio neighbors are making in their free time. There’s so much creativity happening outside of the 8 to 5, a way for folks to help with the household budget or just express themselves in a way their jobs don’t ask of them.

Send a photo of a finished item, cost, social media info and your contact info to amcgeesterrett@aimmediamidwest.com.

Are you a maker?

Sarah Mellington and Ben Smith, Wilmington
The Bearsmith
Facebook: The Bearsmiths
Hand knitted bears with handmade garments. About 18 inches tall. $25 and up. Custom available.

Leona Douglass, Union City
Brown Bag Soap Co.
store at 1549 state Route 47, Union City
Facebook: Brown Bag Soap Co.
brownbagsoap.
storenvy.com
brownbagsoap@yahoo.com
937-968-6736
Hand-cut handmade Himalayan salt soap.
$6 in store, $6.25 online. Oatmeal soap in variety of scents, soy wax melts and hand-painted signs available.

Kalie Leighner, Van Wert
Facebook: Simply Jaded
kalieleighner@gmail.com
419-234-0109
Bath bombs, bath salts, sugar scrubs, bath fizzies. $4-$6.

Dorothy Henry, Wilmington
Hickory Grove Studio
hickorygstudio@gmail.com
937-382-0506
Crocheted accessories for doll houses. Pillows, rugs, afghans, bedspreads, wreaths, stockings, Christmas tree skirts. Cost varies.
By Ivy Potter

What is your favorite Christmas movie?
“White Christmas”

Favorite Christmas song?
“Jingle Bell Rock”

What is the best Christmas present you’ve ever received?
My granddaughter when she was born.

Do you have a New Year’s resolution for 2020?
Yes. My wife tells me I need to have more patience. I like things moving, and it’s frustrating to me when something holds up a project or keeps it from moving.

One great thing that you encountered in 2019?
The extreme generosity of those in the community who have donated to my program Operation GRACE.

What do you love most about your community?
The people. I’ve met some wonderful and giving people through my job and Operation GRACE.

There are so many wonderful teachers, principals and superintendents alone that are really committed to helping these kids that are in need.

Serving the Transportation needs of Highland County
by providing safe & reliable transportation services

HARTS
Highland Area Rural Transportation System

Working to keep Highland County MOVING!
FRS Transportation, HCCAO, Chris Hopkins Transportation, Carpenter’s House of Prayer/Shiloh Recovery Services are providers of various types of transportation in Highland County.

We will be happy to answer any of your transportation questions.

Highland Area Rural Transportation System (HARTS) provider vehicles are clearly marked for your safety and easy identification.

For Information Contact Joseph Adray, HARTS/Highland County Mobility Manager at (937) 402-6156 Email jadray@harts4highland.org Website www.harts4highland.org

Funding for this advertisement is partially paid for by ODOT office of transit.
One more thought ...

“Educating the mind without educating the heart is no education at all.”
— Aristotle

Photo by Tom Barr
Winter sun shines on Wilmington College.
Know someone who needs..

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