

SUMMER 2026

KENTUCKY

RESTAURANT JOURNAL

The Official Publication of the Kentucky Restaurant Association

Chefs That Sizzle

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VILLAGE**

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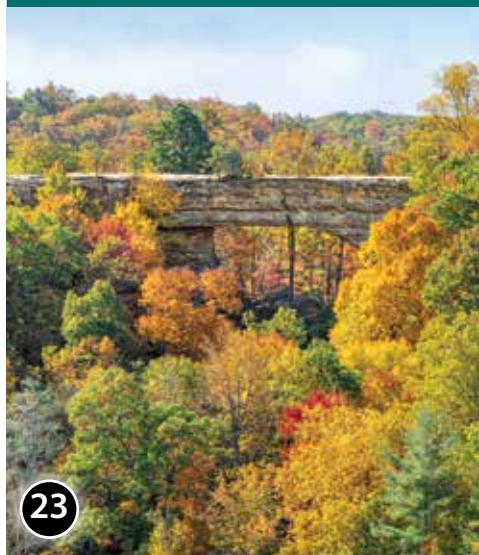
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FRONT BURNER



KENTUCKY STATE PARKS



CHEFS THAT SIZZLE



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Do you know a chef in your area who is creating a buzz with innovative cuisine, exceptional presentation or fresh new ideas?

KRA wants to tell the state about them in a quarterly feature in the Kentucky Restaurant Journal. Submit your favorite chef du jour to stacy@kyra.org. Please include restaurant and contact information. Selected submissions will be featured in the magazine as Chefs That Sizzle.

SAVE THE DATES

- | | |
|-------------|---------------------------|
| June 8 | Sporting Clays tournament |
| October 5 | Golftoberfest |
| October 14 | Taste of Louisville |
| November 16 | Restaurant Fall Forum |
| January 25 | Gala |

Chefs That
Sizzle

A WORD FROM OUR PRESIDENT

We've had an eventful last few months! In this issue you'll read about our Kentucky ProStart Invitational (KPSI) competition in March, our KRA Educational Foundation's annual Chefs for Hope fundraising dinner and the winning KPSI teams traveling to Baltimore to represent Kentucky at the National ProStart Invitational. We are grateful to sponsors, donors and volunteers for all the contributions to make these events possible. We just wrapped up the 152nd Kentucky Derby season, which was ... different ... this year. With Churchill Downs' decision to move the Friday Kentucky Oaks race to 8:40 p.m., our operators were very concerned about the loss of dinner business. Oaks night has long been the best sales night of the season, if not the year, for many area operators. We held several meetings with operators, offered input and launched a campaign encouraging local diners to make reservations to fill in open dinner spots. We were on several television, radio and print media to bring awareness to local restaurants. My primary goal is always to bring attention to supporting local restaurants, which I believe we accomplished.

The Kentucky General Assembly was also at work from January through mid-April, and it takes a good amount of time to assimilate bill information, communicate with members, gather feedback and ultimately let our legislators know KRA's position as well as encouraging members to personally contact them with their business impact stories. This year's alcohol bill was a doozy, and because it was ultimately

not passed we will see it again. I know our restaurant operators are very busy running their businesses, so rest assured if you see an alert from me asking you to take action, make a call or send an email it is very important – and you did just that with this bill and others.

When you read this, we'll be into June, which holds the Sporting Clays tournament on June 8, Juneteenth on June 19, Father's Day on June 21, several ServSafe classes, the Louisville Chapter's Firecracker golf scramble – then 4th of July before it's a bit quieter. I feel like Labor Day is the reset and people get back into routines with school back in session and business picking back up.

I wouldn't be me if I didn't thank you for being a KRA member, or inviting you to join if you are not yet: kyra.org. I hope your summer is a good mix of great business, some down time and time with family and friends!

Stacy Roof

Stacy Roof

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Calendar of Events

JUNE

- 1 KRA Board of Directors meeting
- 8 Sporting Clays Tournament
- 15 ServSafe Louisville
- 19 Juneteenth
- 21 Father's Day
- 29 KRA Louisville Chapter Firecracker scramble
- 30 ServSafe Louisville

JULY

- 4 Independence Day
- 7 ServSafe Louisville
- 21 ServSafe Louisville

AUGUST

- 4 ServSafe Louisville
- 17 KRA Board of Directors meeting
- 17 ServSafe Louisville



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THE LEGISLATIVE SESSION CONCLUDES

The Kentucky General Assembly adjourned on April 15, very close to midnight, completing a 60-day session where they adopted a budget, tax changes, alcohol changes and other issues. For restaurants, successes came in what did not pass. This included a restaurant tax and an alcohol tax shifting proposal. There were other successes including changes to the alcohol licensing for caterers and clarifications on labor laws related to tip pooling.

ALCOHOL TAX SHIFTING PROPOSAL:

During the 2025 interim an information discussion of alcohol tax reform derived by changing the alcohol tax structure. The reform would have removed the alcohol taxes at the manufacturers or producers' level, reform the wholesale tax to \$.004 per milliliter of alcohol and add a state alcohol regulatory of 4% at the retail level. The measure also expanded the local alcohol regulatory fee to all cities and counties, allowing new cities to levy an alcohol regulatory fee of 1% and for existing cities allowing them to keep the current rate or levy up to a 3% alcohol regulatory that would be collected and remitted by restaurants.

The measure was originally filed as HB 612 and sponsored by House Licensing

& Occupations Chair Matt Koch (R-Paris), also included one non-related tax provision would have permanently banned retailers from obtaining an alcohol license if the restaurant sold to minors three or times in 24-month period per location. House Bill 612 received opposition from restaurants and the bill was referred to the House Licensing & Occupations Committee, but it never received a committee hearing. This was not the end of alcohol tax reform, instead House Appropriations & Revenue Committee Chair Jason Petrie (R-Elkton) introduced HB 9 that was also sponsored by House Speaker David Osborne (R-Prospect).

House Bill 9 did have minimal changes from HB 612. The tax provisions and the permanent ban on licensing remained in HB 9. The bill passed the House Licensing & Occupations Committee over the protests of a restauraners. On the same day, the legislation passed the House by a vote of 63-31, sending the measure to the Senate.

While the Senate was considering the measure, supporters of the expanding channel access for the sale of wine and spirits based ready to drink products, continued to push the Senate for passage of the measure so long as the expanded channel access for included.

Opponents of the legislation continued to put pressure on the Senate, and it soon became clear that the measure did not have the Senate votes necessary to pass. So, a shift of the alcohol tax shifting legislation happened. The House reached out to the Senate and stakeholders with another proposal. Eliminate the tax shift to the retail level, by removing the state alcohol regulatory fee and replacing it with fees at the wholesale level. Also, the local alcohol regulatory fee would remain unchanged, except for all cities and counties with a local alcohol regulatory would be capped at 5%. This proposal was in play up until the last minutes of the legislative session, but ultimately, the Senate chose not to act on any alcohol tax proposal.

The concept of alcohol tax shifting leaves big questions for consumers, currently, Kentucky produces 95% of bourbon worldwide, meaning that taxes at the manufacturers level are shared globally. A tax shifting proposal to the retail level had the potential for Kentucky customers bearing the brunt of the tax changes, since the proposal's goal was not to generate any additional revenue at the state level. This was based on the assumption that when the taxes where

removed at the manufacturing level, those savings would be passed down through the three-tier alcohol system and subsequently on to consumers, but this was just an assumption and there was no real evidence that such savings would be generated and passed on to consumers. If the savings were used to gain extra margin as opponents suggested, Kentucky consumers would be left with increased alcohol costs.

RESTAURANT TAX:

Rep. Derek Lweis introduced HB 808 that proposed expanding the restaurant tax to all cities, except Louisville and Lexington, to levy up to a 3% restaurant tax. The legislation also expanded the uses of the tax revenues to include general fund purposes. The restaurant tax revenue would not be turned over to the tourism and convention bureaus as they are now. The bill was assigned to the House Local Government Committee where it remained until the end of the legislative session.

ALCOHOL LICENSES—CATERERS:

Senate Bill 109 introduced by Senate Licensing Occupations Committee Chair Julie Raque Adams (R-Louisville) would set deadlines and make clear alcohol licensing provisions for caterers. It also included a delay on the requirement for tobacco retailers to be licensed to sell tobacco, vapes and other nicotine products until Jan. 1, 2027, but tobacco companies cried foul at the delay and instead Adams introduced SB 145 that was one of the first bills to be fully adopted by the legislature. Senate Bill 145 did delay licensing for tobacco retailers until July 1, 2026, change made as the bill passed the House. In its final form, the legislation.

The caterers' provisions included changes allow caterers to sell alcohol at events on Sundays in wet territories, regardless of local laws prohibiting Sunday sales of alcohol. The Department of Alcohol Beverage Control (ABC) would be prohibited from requiring a minimum number of customers or limiting the number of

catered events in a certain time period. Additionally, SB 145 requires ABC to approve or deny all licenses within 45 days of receiving an application. The bill includes an emergency clause, so it became effective when the governor signed the legislation.

TIP POOLING:

House Bill 185 sponsored by Rep. Emily Callaway (R-Louisville) was amended in the Senate to clarify tip pooling arrangements and the employees who can participate. The bill originally started as a measure to boost second chance employment, but the Senate amended it. The amendments clarify that managers and supervisors are not eligible to participate in tip pools, but employees who provide a service for which they would be tipped are eligible to participate as are employees who directly support employees serving customers, regardless of the amount of customer interaction. The House accepted the Senate changes and the governor signed the measure. The tip pooling provisions are in effect now, since the provisions are subject to an emergency clause.

CANNABIS-INFUSED BEVERAGES:

In the 2025 legislative session, the General Assembly established a regulatory scheme for cannabis-infused beverages (CIBs), restricting the sale of CIBs to liquor stores only, as the products became a stiff competitor to alcohol beverages. Retailers authorized to sell CIBs would only be allowed to sell CIBs with no more than 5 mgs of THC per 12 ounce serving. The legislation also temporarily authorized the sale of the products at fairs and festivals, and in the 2026 legislative session, SB 223 proposed to permanently authorize the sale of CIBs at fairs and festivals. It would have also authorized hemp retailers to get a non-quota license for the sale of the beverages, so long as 70% of revenues generated by the stores are from the sale of hemp. It would created a permanent sampling license for distributors, manufacturers and retailers. The bill passed the Senate with amendments that removed the

emergency clause from the legislation, The House chose not to take up the measure and so it failed.

In the House, HB 896 filed by Rep. Al Gentry (D-Louisville) would have established testing standards for hemp within the Department of Public Health. It would have reduced the fee for cannabis infused beverages from \$2,000 to \$500. It would have also allowed cannabis infused beverage retailers to sell the products without obtaining an additional quota retail package license. The would have also made changes to hemp sales in general, it was referred to the House Licensing & Occupations Committee where it remained until the end of the legislative session.

ADULT PERFORMANCES:

Representative Scott Sharp (R-Ashland) introduced HB 360 that would have prohibited sexually-explicit performances from being viewed by minors. This would include drag shows where a person of one sex dressed to impersonate another sex. The legislation would establish criminal penalties for sexually explicit adult performances that had the potential of being viewed by a minor. The first offense would have been a Class B misdemeanor, the second offense would be a Class A misdemeanor and the third and subsequent offenses would be Class D felonies. The legislation included an emergency clause meaning that if adopted it would take effect upon the governor's signature. The bill was assigned to the House Judiciary Committee, where it remained until the end of the legislative session.

DONATIONS TO CONFERENCES:

House Bill 500, the state budget, authorizes retailers to make alcohol donations to State, Regional or national conferences. This will allow retailers, restaurants and caterers to donate alcoholic beverages to the 2026 Southern Legislative Conference. The Southern Legislative Conference meets in Lexington at July 11-15, 2026.



SAFE HANDLING OF FRESH PRODUCE: TIPS AND BEST PRACTICES

HOW TO ENJOY GARDEN-FRESH FRUITS AND VEGETABLES WITH CONFIDENCE

by AMY SHANKLE

DIRECTOR OF TRAINING, KENTUCKY RESTAURANT ASSOCIATION

Enjoying produce right from the garden is one of the best things Mother Nature has to offer! I remember when I was young, I used to walk through my grandma's garden eating tomatoes, peppers, grapes, those were the days! Even though a lot of the produce we eat today comes from bigger distributors, enjoying farm-to-table meals is great. Either way we must ensure food safety is top of mind.

According to estimates from the Centers for Disease Control and Prevention (CDC), nearly half of all foodborne illnesses in the United States are linked to contaminated produce. Leafy greens, tomatoes, melons, and sprouts are among the most common sources. Contamination often occurs during growing, harvesting, processing, or distribution. Common causes include contact with contaminated water, improper handling by workers, use of inadequately composted manure, and cross-contamination during storage

or preparation. By understanding these risks, consumers and producers can take steps to reduce the likelihood of illness.

Ensuring the safe handling of produce is essential for maintaining public health and preventing foodborne illnesses. It is important to follow established guidelines and adopt best practices throughout the selection, handling, and storage of fruits and vegetables.

When purchasing produce at a farmers' market, it is recommended to select vendors who adhere to proper storage protocols, such as keeping fruits and vegetables shaded or refrigerated, and who utilize clean gloves or utensils during handling. It is prudent to inquire about the vendor's farming and handling practices, including whether the produce is washed prior to sale and what steps are taken to mitigate contamination risks. Opt for produce that appears fresh, unblemished, and free



from mold or visible damage. Furthermore, avoid selecting items that have been exposed to direct sunlight for prolonged periods.

To enhance consumer confidence, consider purchasing from farmers approved by the Kentucky Department of Agriculture. Such vendors are subject to regulatory standards that ensure the safety and quality of their produce. Approval by the department indicates compliance with the best practices in cultivation, handling, and storage, thereby offering assurance regarding food safety.

ESSENTIAL GUIDELINES FOR SAFE HANDLING

Adhering to food safety protocols when handling produce is vital to the prevention of foodborne illness. Begin by thoroughly washing hands with soap and water prior to handling any fruits or vegetables. Rinse produce under running water, regardless of whether it will be peeled, and utilize a clean brush for firm items such as potatoes or carrots. There are specially formulated produce washes available for purchase, made with food safe ingredients. These are designed to remove residues and contaminants but should always be used according to manufacturers' instructions and rinsed off thoroughly. Check with your local health department if using this method.

Maintain separation between produce and raw meats, poultry, and seafood to prevent cross-contamination. Use clean cutting boards and utensils, and ensure they are sanitized after each use. Refrigerate cut or peeled produce promptly to preserve freshness and minimize the risk of bacterial growth.

Carefully inspect produce for indications of spoilage, such as mold or atypical odors, and discard any items deemed questionable. By conscientiously following these procedures, individuals can help ensure that produce remains safe and wholesome for consumption.

During the summer months, a variety of fruits and vegetables are especially popular and widely enjoyed. Common summer fruits include watermelon, cantaloupe, peaches, strawberries, blueberries, and cherries, all prized for their sweet, refreshing flavors. On the vegetable side, favorites such as tomatoes, sweet corn, zucchini, cucumbers, and bell peppers are abundant and often featured in salads, grilled dishes, and other seasonal recipes. These options not only taste great but are also picked at peak ripeness, ensuring the best quality and nutrition.

As Always, Food Safety First,
Amy Shankle
Director of Training
Kentucky Restaurant Association



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October 5, 2026

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BACK TO THE BASICS

FOUNDATIONAL BRANDING & MARKETING TRUTHS

by ANNE SHADLE

OWNER OF LEFT BRAIN SOLUTIONS & CO-OWNER OF MAYAN CAFÉ

In the last edition of the KRA magazine, I mentioned that I had been thinking a lot about marketing. And guess what?! I still am! Part of that is because I'm currently teaching a marketing class to restaurant, food truck, meal prep and catering company owners. The other reason is because I am intentionally pouring more energy into this part of my work – both for my restaurant and for my coaching company.

When your business is first getting going, you're actually doing brand building, not marketing. This is the long, slow job of letting the world know what problem your business solves and why you're special and better than the competition. In order to do this part well, you have to clearly answer both of these questions. And honestly, regardless of how long your business has been around, it's important to remain grounded in this information. You can easily get sidetracked with survival strategies and forget your core brand identity.

So, go ahead, answer these two questions.

1. What problem does your business solve?
2. What makes you better than the competition?

Use the answers to these questions as a tuning fork for your current voice and messaging.

Once you have your brand established, then the work shifts into the marketing space. This means you are communicating the value of your product to your target audience using social media, advertising, public relations or email marketing.

As I meet with clients, I have realized that one of the main reasons so many people feel overwhelmed in the marketing space is that they don't do it consistently or with solid time management skills. Restaurant owners are extremely busy and chaotic in how we work. We are pulled in different directions and into fires every day, so being consistent and intentional with our marketing practices is nearly impossible. And this simple fact ends up working against us.

If you are at a point where you want to invest your time and energy in improving your marketing strategies, look over this list of foundational marketing truths that I shared in my current class. Use these suggestions as building blocks to create your own plans and implementation strategies.

FOUNDATIONAL MARKETING TRUTHS

1. Marketing never stops. You can get to a point of stability with staffing where you're not hiring, but you always have to be marketing. This can be overwhelming, particularly with ever-changing trends, so you need to put systems in place to be accountable and committed to this work.

2. The first step of brand building is having a good product. If your product is good, genuinely good, people will talk about it. Once they eat your food, they'll want to tell their friends about it. This is just natural - we share what we love. So, be your own strongest critic. Have the best palette. Be obsessed with quality. Make sure your product is good!

3. Commitment is key. Schedule a recurring hour (or more!) each week on your calendar to work on marketing projects. Keep a running list of projects

in your phone or on your desk. Consistent posting is incredibly important because the algorithm will work against you otherwise. This commitment can help lead to consistency.

4. You can't measure what you're not tracking.

Build tracking metrics into your marketing efforts. This is crucial to getting better at this work. Ask your customers how they heard about you. Track their responses. Adjust future efforts based on what you learn.

5. Marketing is a long game. It's best done when you don't need to do it. You can have more creative ideas when you don't have a gun to your head. It's a long term approach to building your customer base.

Marketing can actually be fun when you feel you have some ability to affect and control the outcome of your work. If you commit the time, act with consistency, remain patient and build tracking metrics into your efforts, you will get better. And your business will be stronger for it.

Looking for support and accountability amongst other industry professionals? Learn more about my restaurant roundtable group!

REGISTER HERE: <https://www.leftbrainsolutions.io/roundtable-group-registration>



In 2007, I opened Mayan Café with my business partner, Chef Bruce Uacán. For 19 years, I have managed our finances, HR, marketing & catering operations. Additionally, I coach small business owners who are smart, capable, yet tired of reactive problem solving to find meaning and sustainability inside their businesses. Together, we fuse one-of-a-kind, process-oriented solutions with emotional growth strategies to achieve balance and enjoyment in their work. If you're interested in expert guidance on your entrepreneurial journey, please reach out today.

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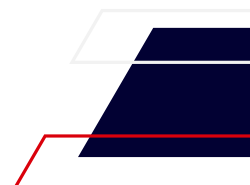
ADP's scalable cloud solutions offers tools that can be used from hire to retire, helping to keep your business compliant with ever changing federal, state and local laws. Through our strategic partnership, members will receive free early access to tools that will cut cost during your on-boarding such as:

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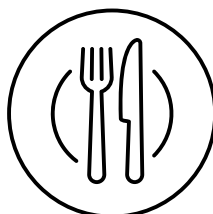


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by RICH CLEAVES, KENTUCKY PROSTART COORDINATOR

On April 2nd we held the annual Chefs for Hope fundraising dinner at Savor in Louisville. Seven of the areas' finest chefs volunteered their time and creativity to support Kentucky ProStart. Thank you Chef Brandy-Shackelford from Captain's Quarters, Chef Ming Pu from TANA, Chef Jeremiah Brown from Bristol Bar and Grille, Chef John Varanese from Savor at River House, Chef Henry Wesley from Hotel Bourre Bonne, Chef Abigail McGreevey from Bae's Bakery, and our lead Chef Josh Moore from Volare Italian Ristorante. These talented professionals served some amazing dishes which were enjoyed by all the guests in attendance. And working side by side in the kitchen assisting the chefs were ProStart students from Iroquois High School in Louisville and Arvin Education Center in LaGrange. It's a valuable experience for the students to be directed and mentored by these professional chefs. Three of the chefs told me that after dinner ended, they would like to hire these young chefs to work in their kitchens! It was a culinary night to remember!



The chefs pictured with the ProStart students from Iroquois and Arvin

On March 5th and 6th the Kentucky ProStart Invitational (KPSI) was held at Sullivan University in Louisville. At that competition schools from around the state competed in the culinary and management categories, with the winning teams earning a chance to go to Baltimore and test their skills against the champions from the other 50 states at the National ProStart Invitational (NPSI).

This year Moore High School from Louisville won the management competition at KPSI, and Hardin County Early College & Career Center came out on top at KPSI in the culinary competition. So on April 23rd the winning teams, their educators, and yours truly boarded a plane to Baltimore to participate at NPSI. Two of the students had never flown, so this was truly an experience to remember!

In Baltimore the students enjoyed a wonderful dinner at Jimmy's Seafood Restaurant, visited the Baltimore National Aquarium, and toured the Baltimore Art Gallery. One night the National Restaurant Association Educational Foundation representatives sponsored a night at the Baltimore Topgolf for a evening of fun and recreation. On the day of the competition the culinary team scored high marks for their sanitation and knife skills, teamwork, organizational efforts, and plate presentations. The management team created a very interesting food truck concept and their



The Hardin County EC3 Culinary team



The Moore High School management team
posters and equipment layout were considered some of the very best the judges saw at NPSI. All of the students represented Kentucky in a very positive, professional manner and we can all be very proud of these outstanding young people.

And a big shout-out goes to the educators who train and inspire these young people....Paul Hensel from Moore High School and Keshia Pitt from Hardin County. You make a very positive difference in the lives of your students. Thank you.

We want to welcome two new schools who will be adopting the ProStart curriculum in the new school year, Pendleton County High School and their educator Angela White, and Muhlenberg County High School and their educator Ashley Mefford. We look forward to supporting you.

And a special thank you to owner Dan Adams at C-Worth Super Store in Lexington for your continued support of Kentucky ProStart.





BITE INTO HISTORY AT SHAKER VILLAGE

By Shelby Jones, Shaker Village Chief Marketing Officer

Steeped in tradition, The Trustees' Table at Shaker Village of Pleasant Hill in Harrodsburg, Kentucky has been "making you kindly welcome" since 1968. Pleasant Hill has been many things to many people; but one aspect has stayed constant for over two centuries: Shaker hospitality.

A CULINARY LIFE

In the late 1960's the true spirit of Shaker hospitality manifested in the form of Elizabeth Kremer.

The founding board members of Shaker Village knew a quality restaurant was a necessity, both to support the new non-profit

institution and to provide a better guest experience. Mrs. Kremer was personally recruited by Chairman Earl T. Wallace in 1967, first opening a small soup-and-sandwich bar and later moving to The Trustees' Office for a full-scale restaurant. Upon accepting the position, she conducted extensive research on Shaker cooking, dining, and dress; all to make The Trustees' Table true to the Shaker spirit while serving the very best of homegrown Kentucky cooking. Mrs. Kremer personally developed beloved recipes such as Tomato Celery Soup, made old-fashioned dishes like Shaker Lemon Pie, and many other

favorites for a new generation. In 1986, after a long and celebrated second career, her health forced her to retire, and she passed away in September 1988.

Today, her legacy is carried on by another strong female culinary presence, Executive Chef Amber Hokams, who has been leading the culinary team at Shaker Village since 2018. A graduate of Le Cordon Blue of Austin, Chef Hokams says, "I'm eternally grateful for Mrs. Kremer's many years of constant dedication, creativity and most importantly, hospitality. The team and I strive to do her proud every day."

A CONTINUED LEGACY

Utilizing the bounty delivered from the Village's Farm and certified-organic Shaker Garden, Hokams' works closely with Farm Manager HP Lovelace to bring the freshest food to guests every season. They work months and even years out to plan the produce that will be planted in the garden and end up on guest's plates.

Hokams' menus highlight seasonal produce and change daily allowing for a unique experience each time you pull up a chair at The Trustees' Table. Hokams added, "Our seed-to-table approach makes us a distinctive dining destination. We utilize produce from our onsite garden, as well as livestock from our farm, and we partner with local farms to fill in any gaps. Our seasonal menus truly use the best of what's available steps outside of our kitchen door."

The menu has recently been reimagined, harkening back to Mrs. Kremer's original vision with a return to family-style dining. Each day brings a rotating selection of



straight-from-the-Shaker-Garden side dishes, which are shared amongst the table. One day's harvest could be collard greens while the next day brings okra.

Mainstays like Mrs. Kremer's Fried Chicken, Country Catfish, Tomato Pie and a 12 oz Hog Chop leave little room for dessert, but you should save room for a slice of the famous Shaker Lemon Pie. Guests who want the ultimate



family-style meal will enjoy the Fried Chicken and Biscuit Platter which includes a whole bird, brined for 24 hours, homemade biscuits, Shaker Village honey and two daily sides.

A DINING TRADITION

Whether it's your first visit or a beloved tradition, every meal at Shaker Village connects you to the land, the season, and the people who tend it. Friends and



families gather every year to make memories around special menus for Easter, Mother's Day, Thanksgiving and the holiday season.

Throughout the year the Village hosts Farm Fresh Adventures. These events allow Chef Hokams to stretch her skills and create unique, themed menus like Mardi Gras, Spanish tapas and guest-favorite Bluegrass in the Barn which features an Appalachian style menu. You don't have to wait for a special occasion or event to visit since The Trustees' Table is open daily for breakfast, lunch and dinner (gluten-free options are available). On the weekends guests can enjoy a breakfast buffet filled with classic

comfort food like biscuits and gravy, parmesan grits and fried cinnamon apples. On Sundays, the week is kicked off with a popular lunch buffet that has a rotating menu with two entrée selections and a host of sides that are determined by what's being harvested from the garden that week.

The team at Shaker Village looks forward to "making you kindly welcome" by serving you an unforgettable meal and introducing you to the legacy of the Pleasant Hill Shakers. To view The Trustees' Table menu and make a reservation visit shakervillageky.org or call 859.734.5411



A RECIPE TO SHARE

Shaker Lemon Pie is the most historically authentic dish on The Trustees' Table menu, and the most popular. Chef Hokams says, "It's a 19th-century recipe that uses every part of the lemon except the seeds. It's a well-balanced dessert, both sweet and a little tart."

SHAKER LEMON PIE RECIPE

Ingredients for filling:

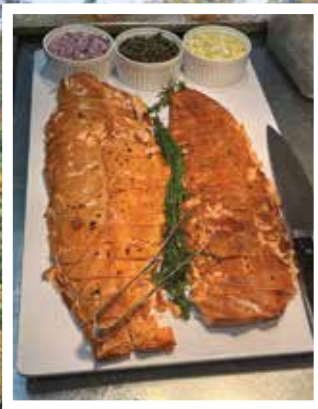
- 2 large lemons
- 4 eggs, well beaten
- 2 cups sugar

Directions:

- Slice lemons as thin as paper, rind and all.
- Combine with sugar; mix well.
- Let stand for two hours, or preferably overnight, blending occasionally.
- Add beaten eggs to lemon mixture; mix well.
- Turn into 9-inch pie shell, arranging lemon slices evenly.
- Cover with top crust. Cut several slits near center.

Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake for about 20 minutes or until silver knife inserted near edge of pie comes out clean.

Cool before serving.



Kentucky State Parks:

Blending Local Flavors with Outdoor Adventures

Kentucky's state park system stands as a model for how recreation, hospitality and local agriculture can work together to provide a great experience for guests. Across the commonwealth, our Kentucky State Parks are known for their scenic beauty, outdoor adventures, and strong support to local farmers and producers through the Kentucky Proud program. This partnership builds on our New Kentucky Home initiative by growing economic and cultural opportunities.

There are 17 state resort parks in Kentucky, all of which offer foodservice operations that incorporate locally sourced ingredients into their menus. Whether it's a hearty breakfast featuring country ham and eggs or a dinner menu showcasing Kentucky-raised beef and fresh produce, the parks consistently highlight the flavors of the commonwealth. In 2025, the park system purchased over \$500,000 worth of Kentucky Proud products, underscoring our commitment to local farmers.

The Kentucky Proud program launched after the 1998 Master Tobacco Settlement, which helped fund the diversification and strengthening of Kentucky agriculture. Today, membership in Kentucky Proud is free, and the program boasts more than 4,000 members. The program actively promotes farm-to-table initiatives and farmers' markets, and supports emerging industries such as hemp, wine and microbrewing.

Kentucky State Parks began purchasing more local products after state legislation made it possible to source Kentucky-grown and Kentucky-made products more directly. Since then, the parks have embraced a wide variety of local ingredients, including country ham, beef, pork,

chicken, corn, pinto beans, sausage, milk, eggs, bacon, flour, cornmeal and fresh produce. These ingredients enhance the quality of the meals and strengthen the connection between visitors and the state's agricultural heritage.

Each Kentucky State Park has something special for everyone. Lake Cumberland is famous for boating, while Dale Hollow Lake is a top spot for smallmouth bass fishing. Hikers love the beautiful trails at Natural Bridge State Resort Park in the Red River Gorge. Golfers enjoy the courses at Barren River Lake State Resort Park. Carter Caves State Resort Park lets you explore underground caves, and Cumberland Falls State Resort Park is home to the rare moonbow, a nighttime rainbow created by moonlight, which can only be seen at one other location in the world.

Cultural traditions are also celebrated within the park system. Pine Mountain State Resort Park hosts the annual Mountain Laurel Festival, an event that highlights local traditions and crafts. Many Kentucky Proud vendors participate, connecting visitors with local agriculture.

In the past 20 years, supporting local farmers and producers has become a key part of Kentucky State Parks' experience. Visitors come for the activities and festivals, but they also learn about Kentucky's farming heritage, from the food they eat to the crafts they buy.

Today, travelers want more meaningful and unique experiences. Kentucky State Parks do just that, blending natural beauty, recreation and a strong focus on local food and products. Visit Kentucky State Parks for memorable experiences and food brought to you by local farmers and producers.



You have Questions We have Answers

Questions & Answers

Q. How many foodborne illnesses have been traced back to produce at farmers' markets?

A. Foodborne illnesses traced back to buying produce from farmers markets account for a significant number of cases. According to the CDC, produce accounted for nearly half of the illnesses, with Norovirus being the most common pathogen associated with these illnesses. In 2024, it was reported that that six in ten US foodborne illnesses were linked to contaminated produce, indicating a substantial impact on farmer's market produce on foodborne illness outbreaks. When shopping at farmers' markets ask suppliers about their food safety practices and follow protocols with what you purchase.

Q. How do I know if a farmer selling produce at a Kentucky farmer's market is approved by the Kentucky Department of Agriculture?

A. Farmers can become members of the Kentucky Proud program which is the official state quality and marketing program for agricultural products. Farmers who are members of this program display the Kentucky Proud logo on their products and packaging. This logo indicates that the farmer has met the programs standards for quality and marketing.



Q: One of our customers mentioned our restaurant is not allowed to sell alcohol to go. We are licensed, and while it isn't a large part of our business we do offer it. Will you remind us what the requirements are?

A: A law (KRS 248.081) was passed in 2021 allowing licensed restaurants, bars, and breweries to sell alcoholic beverages—including mixed drinks and cocktails—for carryout, delivery, and to-go orders with the purchase of a prepared meal and only in quantities that a reasonable person would purchase with a meal; must be purchased by someone 21 or over, and if delivered the delivery person must be 21 or over. Alcohol must be placed in a bag or other container that is secured in a manner that makes it visibly apparent if the container has been subsequently opened or tampered with; and transported in a locked glove compartment or the trunk or other area that is not a passenger area under KRS 189.530(5).

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SAVE THE DATES

June 8
Sporting Clays tournament

October 5
Golftoberfest

October 14
Taste of Louisville

November 16
Restaurant Fall Forum

January 25
Gala

[KYRA.org/events](https://www.kyra.org/events)



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FREE ITEMS AVAILABLE!

- Kentucky Labor law books
- ABC laws of Kentucky
- Tip reporting information
- State & Federal posters
- State & Federal forms
- Alcohol posters
- And much, much more

EMPLOYMENT POSTERS & MORE

- State & Federal combined posters laminated or non-laminated
- Engraved plastic signs (No Smoking, Private, etc.)
- Restaurant employee applications
- Various other employment forms

KRA LIBRARY

Videos and Books available for members to borrow and/or purchase at your convenience

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**FOR DETAILS ON ALL MEMBER BENEFITS, CALL THE KRA OFFICE AT
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REQUIRED STATE & FEDERAL POSTERS

Federal law requires all employers to post certain notices:

- Employee Polygraph Protection
- Equal Employment Opportunity
- Job Safety and Health Protection (OSHA)
- Minimum Wage / Fair Labor Standards Act
- Uniformed Services Employment and Reemployment Rights Act (USERRA): The full text of the notice must be provided by each employer to persons entitled to rights and benefits under USERRA. Employers may provide the notice by posting it where employee notices are customarily placed. However, employers are free to provide the USERRA notice in other ways that will minimize costs while ensuring that the full text of the notice is provided (e.g., by distributing the notice by direct handling, mailing, or via electronic mail.)
- Family and Medical Leave Act: must be posted by private sector employers who employ 50 or more employees in 20 or more work weeks, and by all government agencies.

Individual notices may be printed from the US Department of Labor website at www.dol.gov or an all-in-one poster containing these six federal notices may be obtained from the KRA office. Kentucky state law requires all employers post the following notices as well:

- Unemployment Insurance Benefits
- Safety & Health Protection on the Job
- Wage and Hour Laws
- Child Labor Law
- Wage Discrimination Because of Sex
- Heimlich Maneuver
- Workers Compensation Notice



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