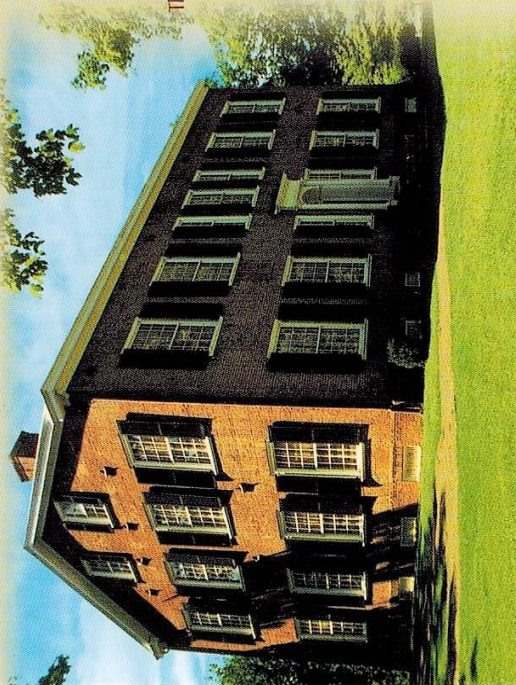
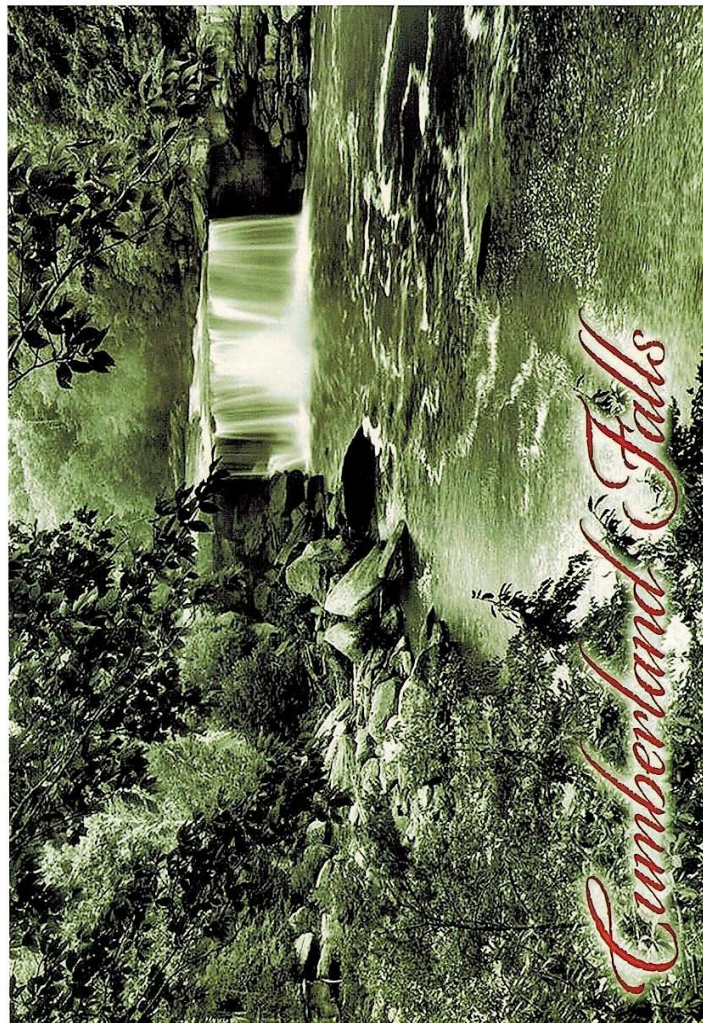


My Old Kentucky Home

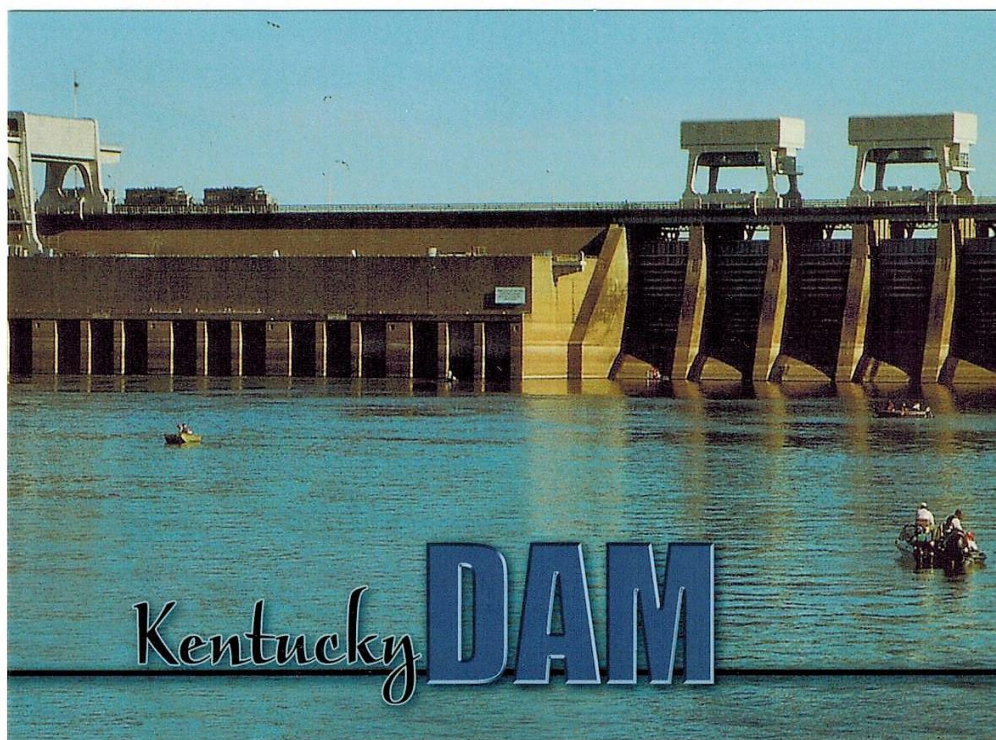


The sun shines bright in the
old Kentucky home
'Tis summer, the people are gay,
The corn top's ripe and the meadow's
in the bloom,
While the birds make music all the day;
The young folks roll on the little cabin floor,
All merry, all happy, and bright,
By 'n by hard times comes
a-knocking at the door,
Then my old Kentucky home,
good night!

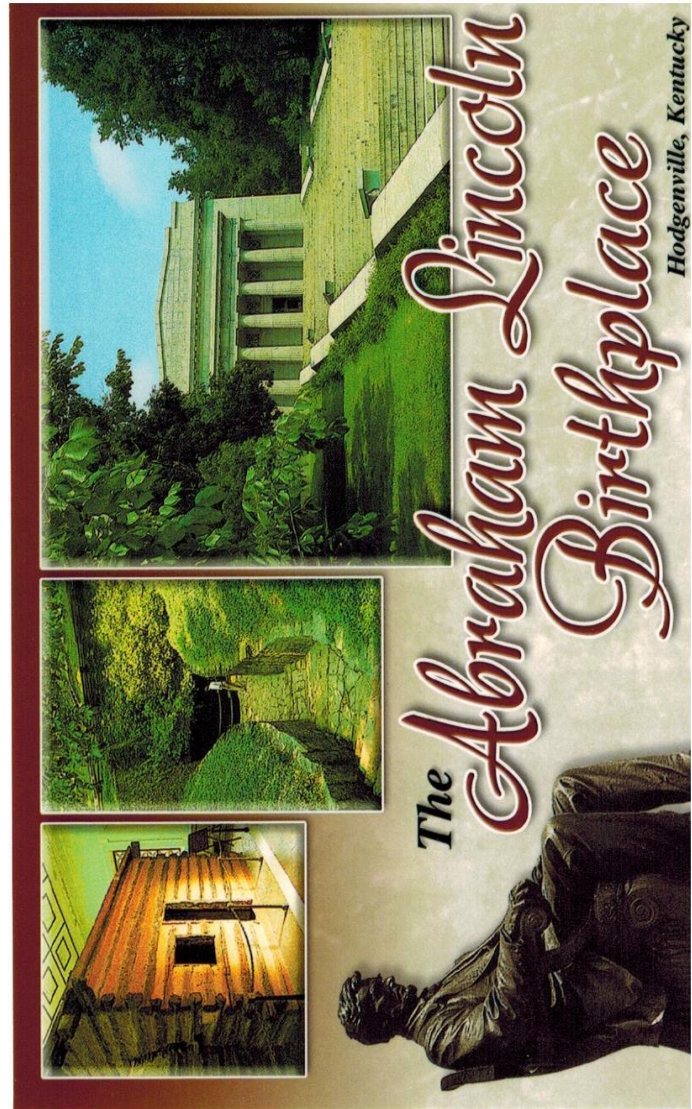
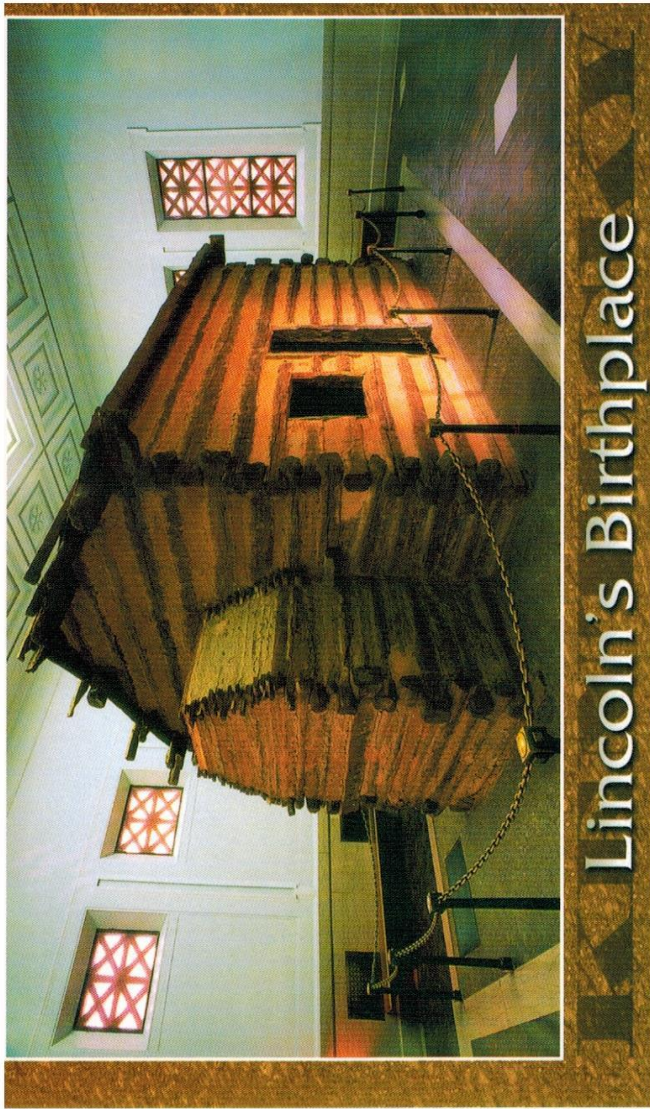
Weep no more, my lady,
Oh weep no more today!
We will sing one song
for the old Kentucky home,
For the old Kentucky home far away.



Cumberland Falls




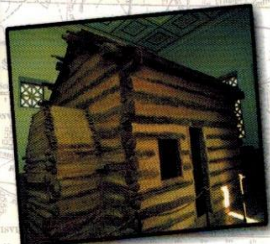

Kentucky DAM

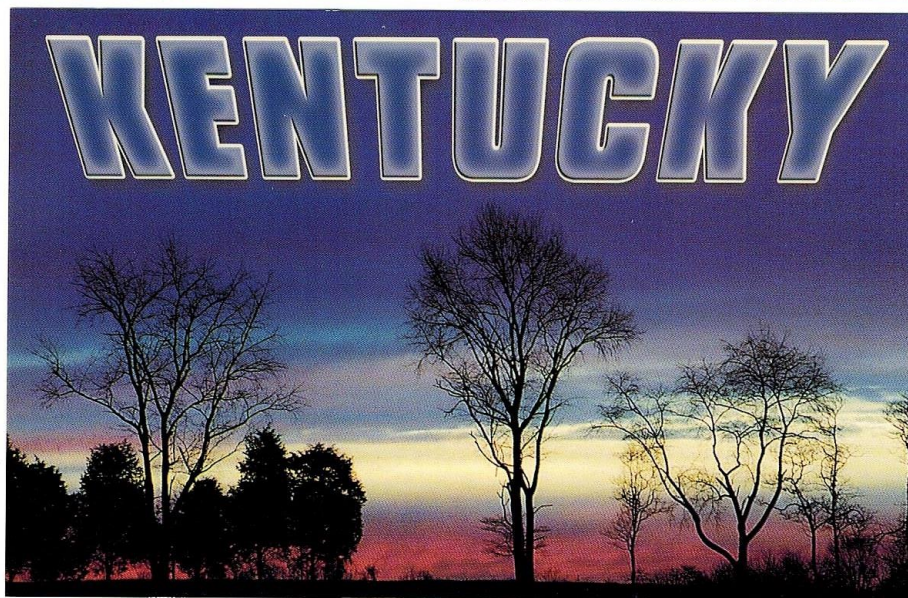
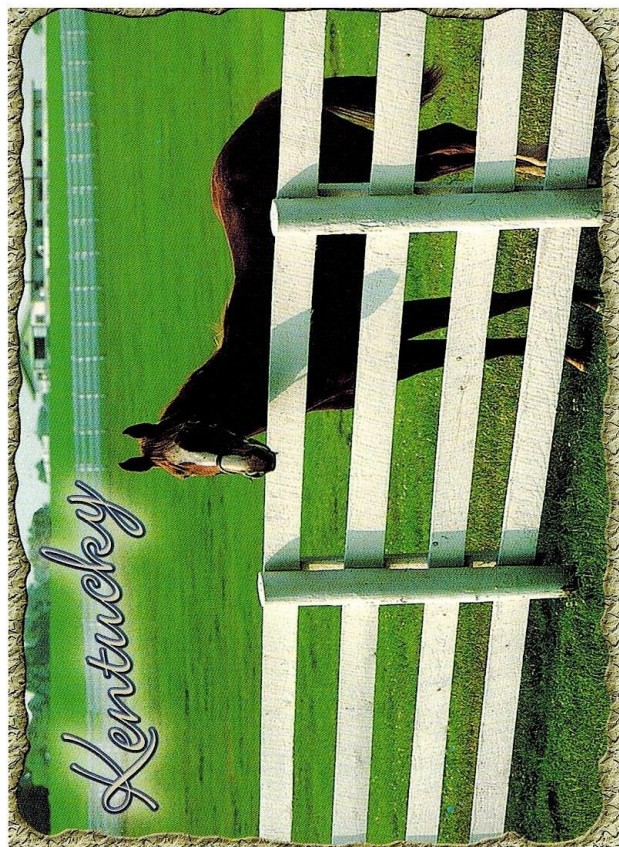
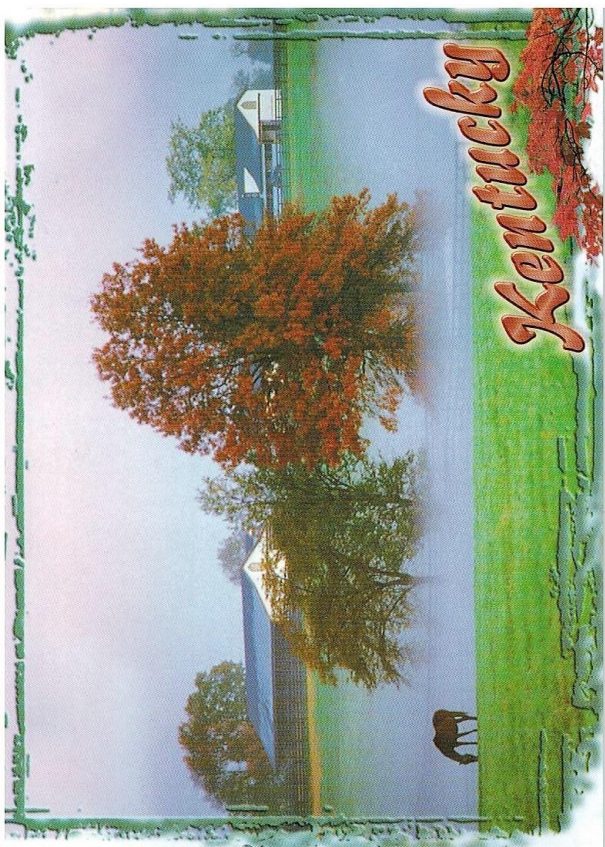


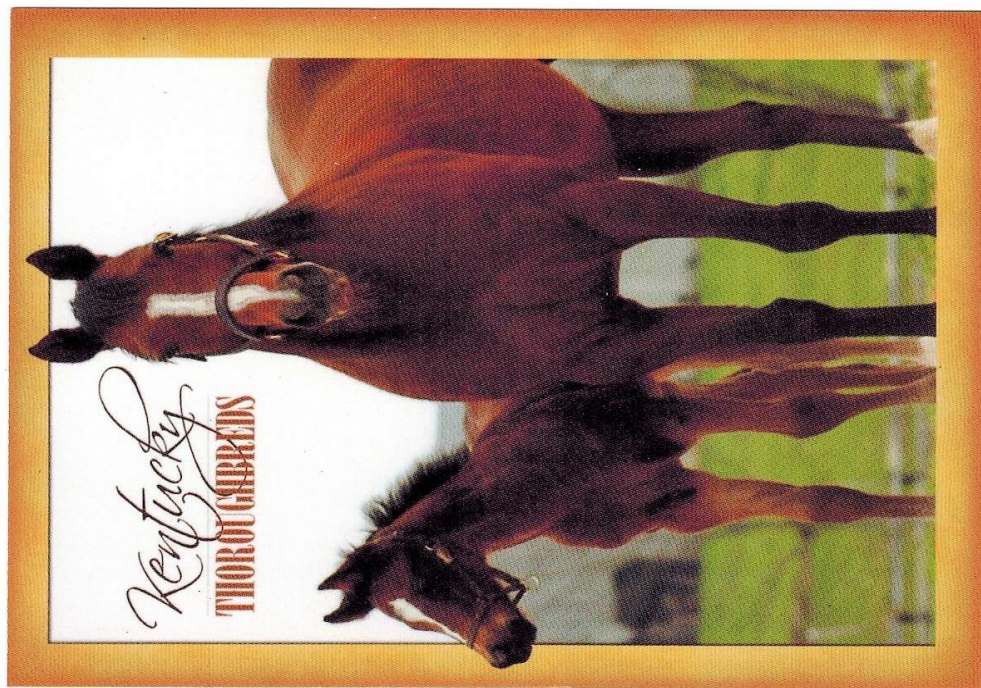
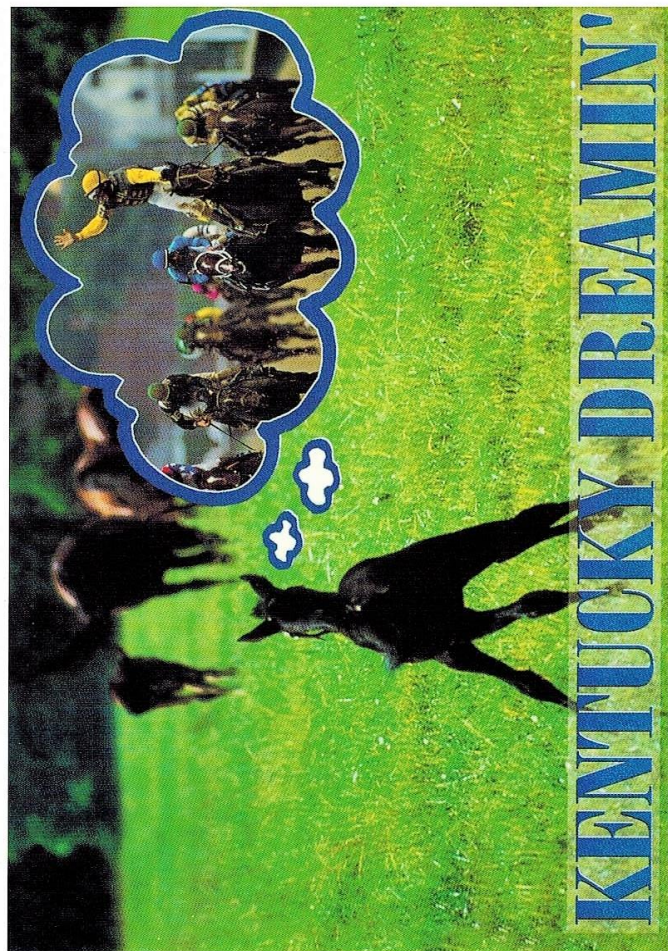
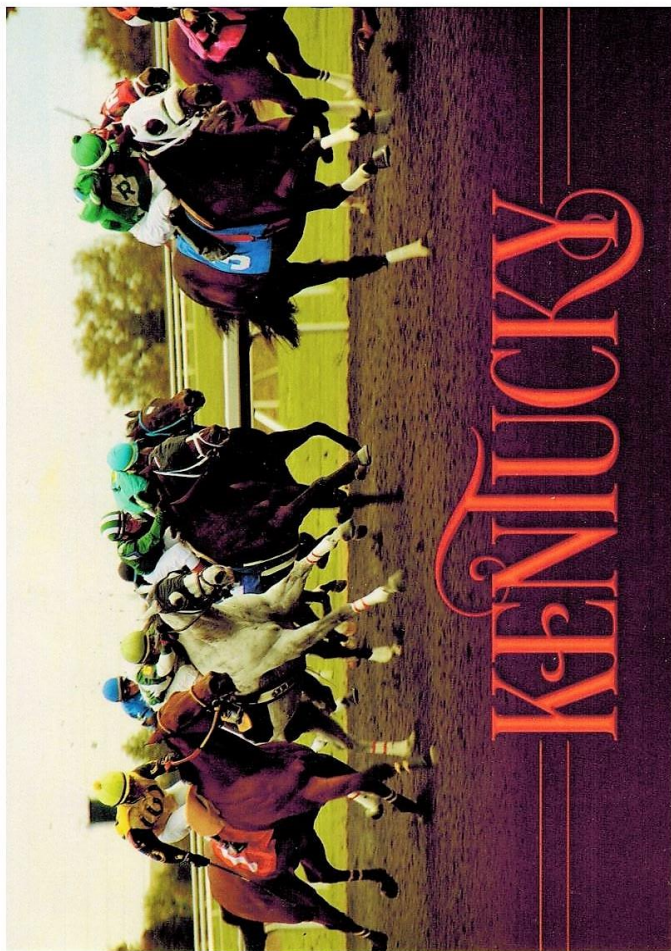
Abraham Lincoln

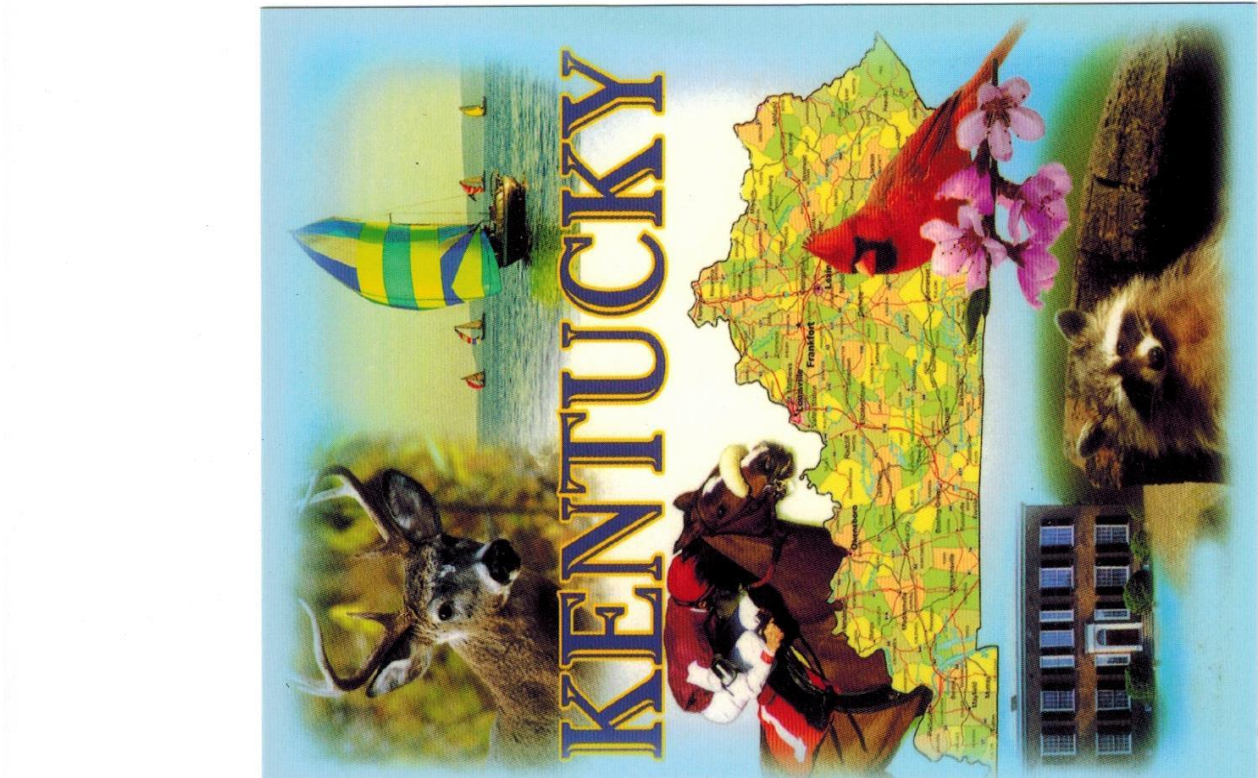
...did you know?

- ...was born February 12, 1809 to Thomas and Nancy Hanks Lincoln.
- ...was named after his grandfather
- ...was born in a one-room log cabin on "Sinking Spring Farm" south of Hodgenville, Kentucky
- ...at a young age, his family moved a few miles away to Knob Creek, Kentucky, at the age of seven, the family moved to Indiana
- ...even though he left The Bluegrass State, Kentuckians played a major role in his life. Kentucky was home to his ancestors, parents, wife, best friend, law partners, business associates and political mentors.
- ...married Mary Todd from Lexington, Kentucky, and they had four sons







Bread Pudding with Kentucky Bourbon Sauce

Bread Pudding Ingredients

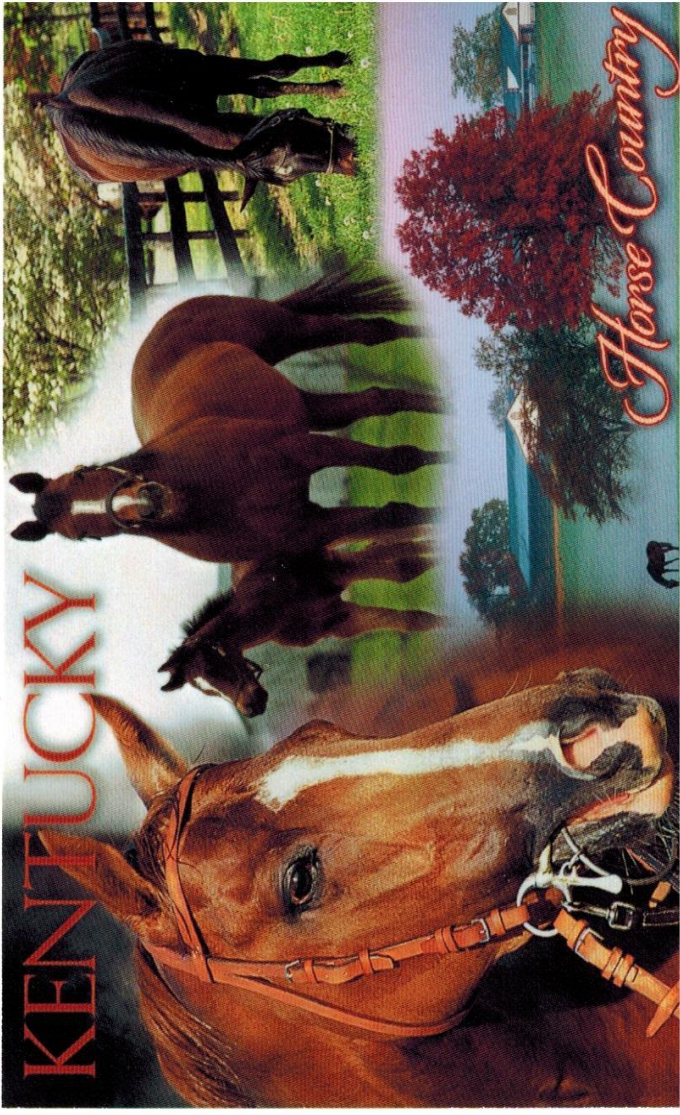
- 1lb French style bread
- 3% cups milk
- 3 eggs
- 2 tsp vanilla
- 3/4 cup granulated sugar
- 1/4 tsp cinnamon
- 1/4 cup pecans or walnuts
- 1/4 cup raisins

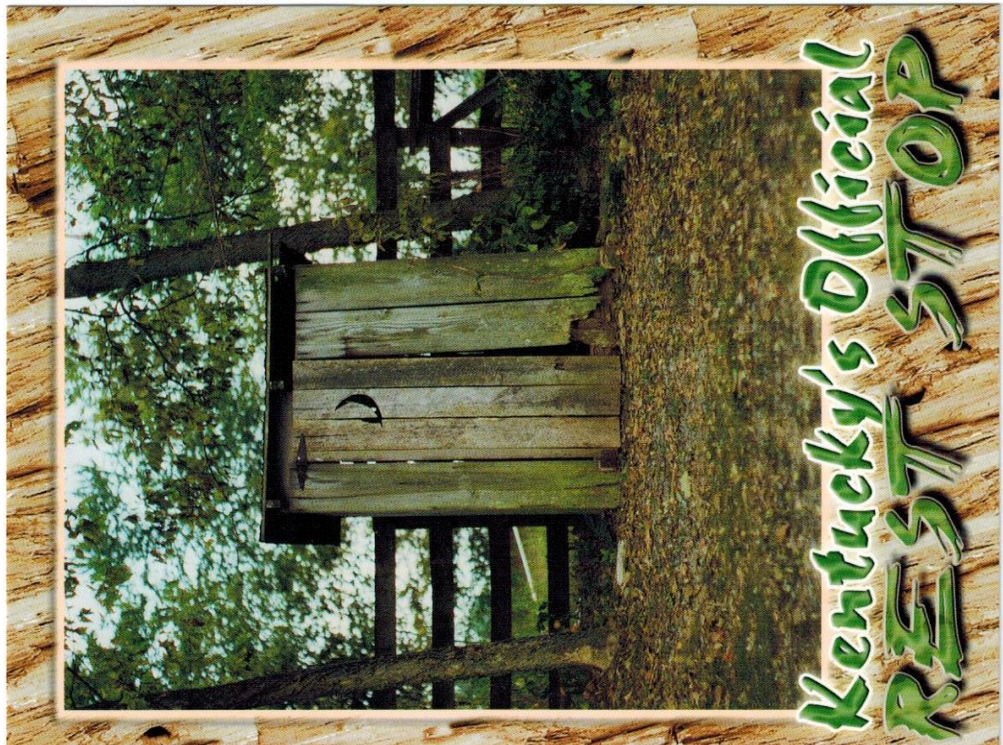
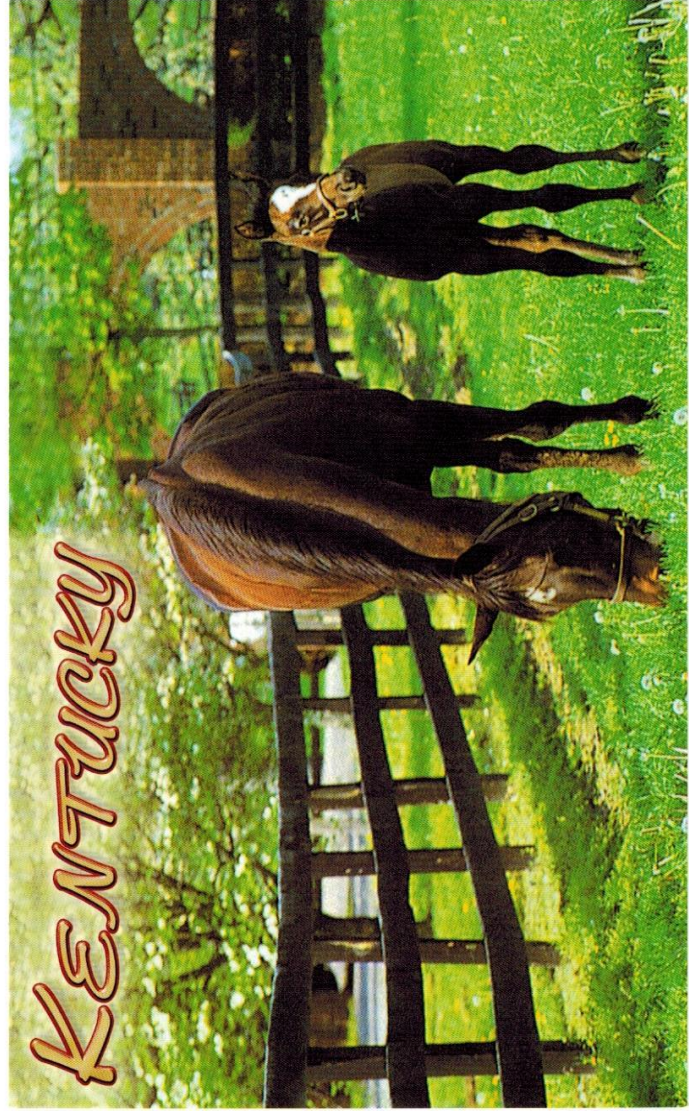
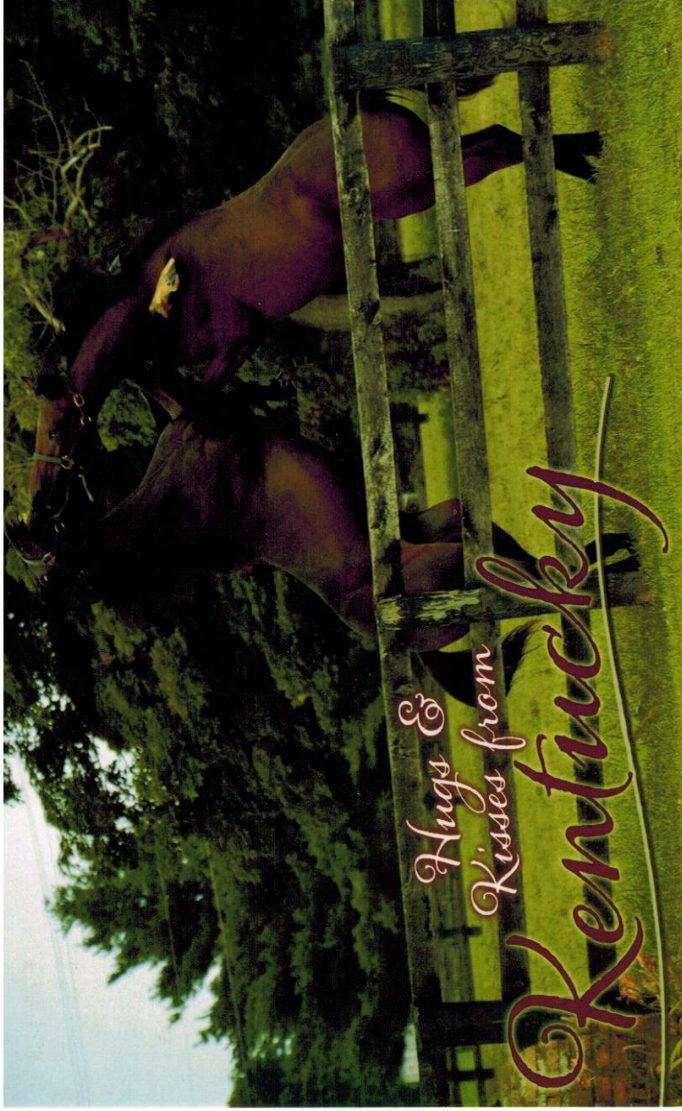
Kentucky Bourbon Sauce Ingredients

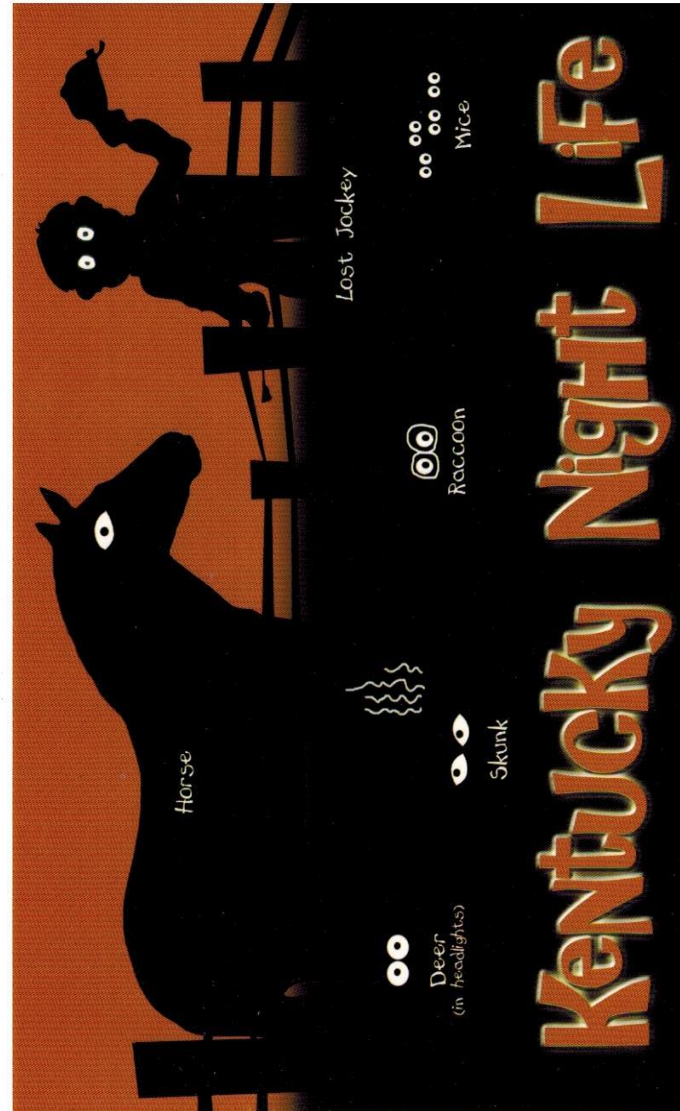
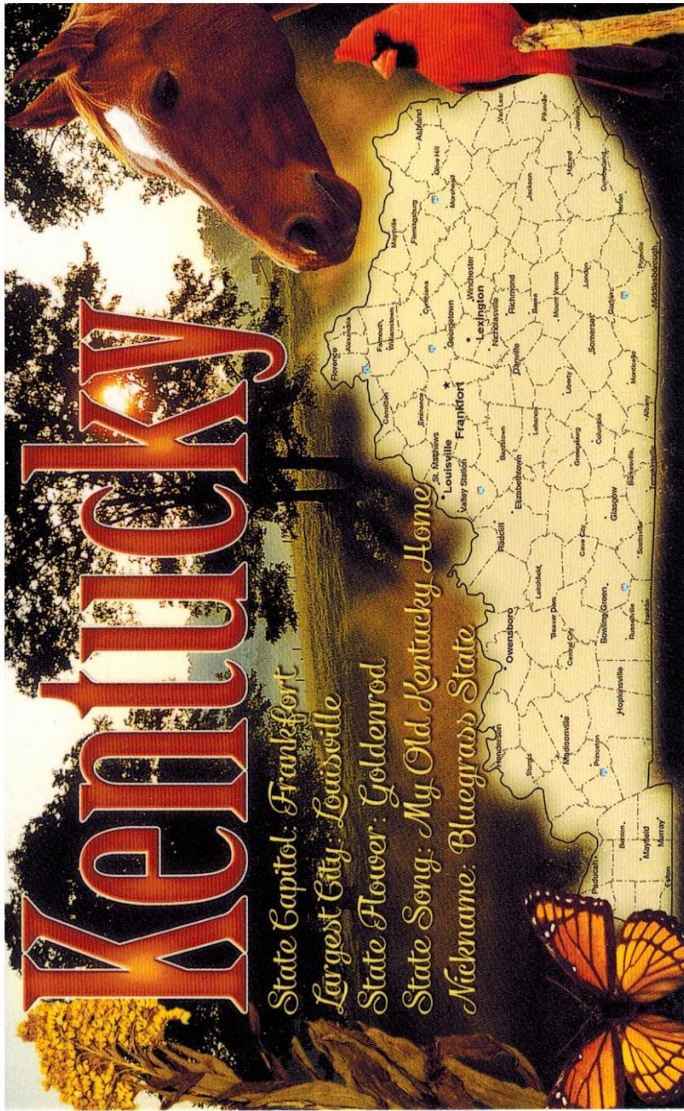
- 1 cup granulated sugar
- 6 Tbs butter, melted
- 1/2 cup buttermilk
- 1 Tbs Kentucky Bourbon
- 1/2 tsp baking soda
- 1 Tbs white corn syrup
- 1 tsp vanilla

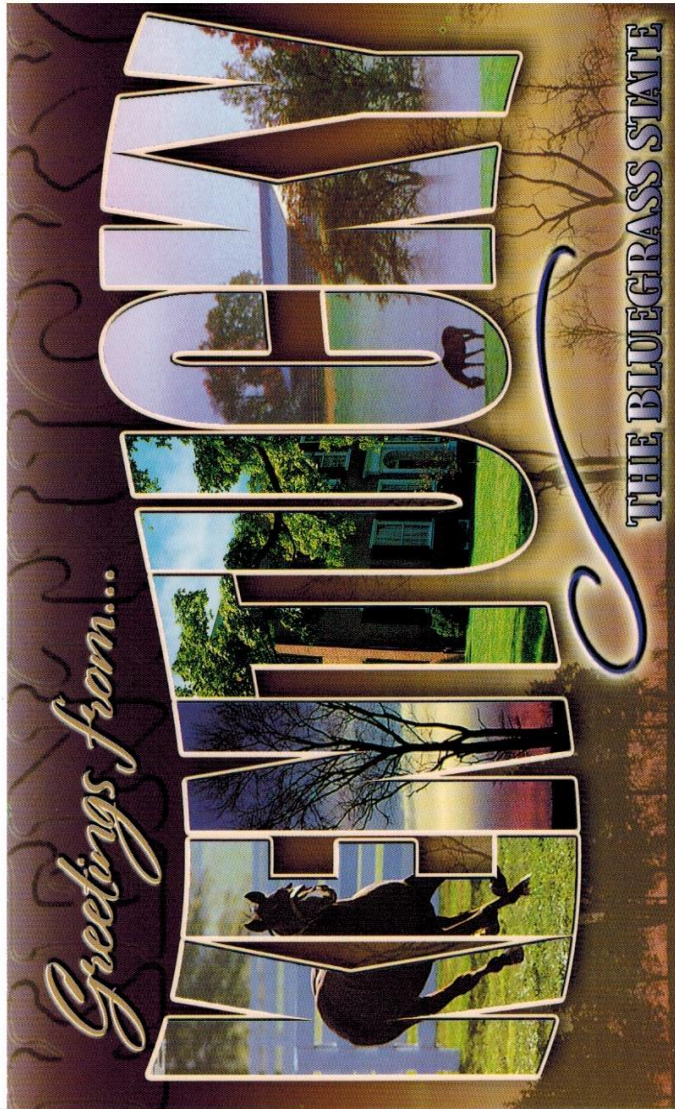
Procedure: Tear bread into medium pieces. Add sugar and cinnamon. Mix milk, lightly beaten eggs and vanilla and add to bread mixture. Place half of mix into casserole dish and layer nuts and raisins. Top with the rest of the mix. Bake at 350° for 30 min or until lightly brown. Serve warm with Kentucky Bourbon sauce.

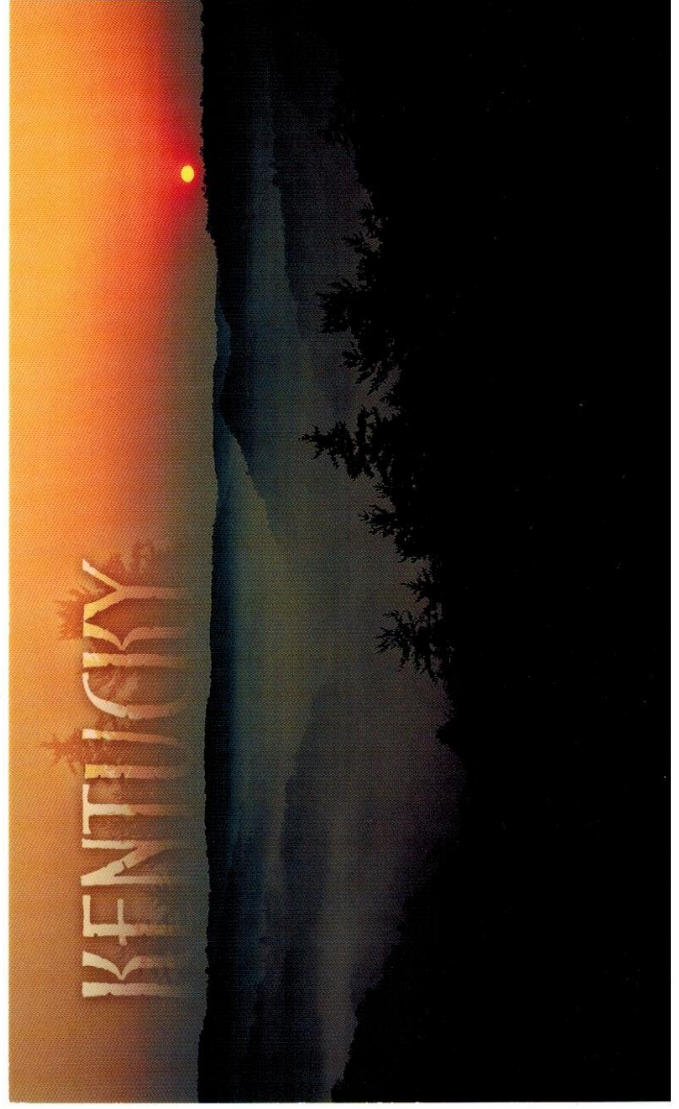
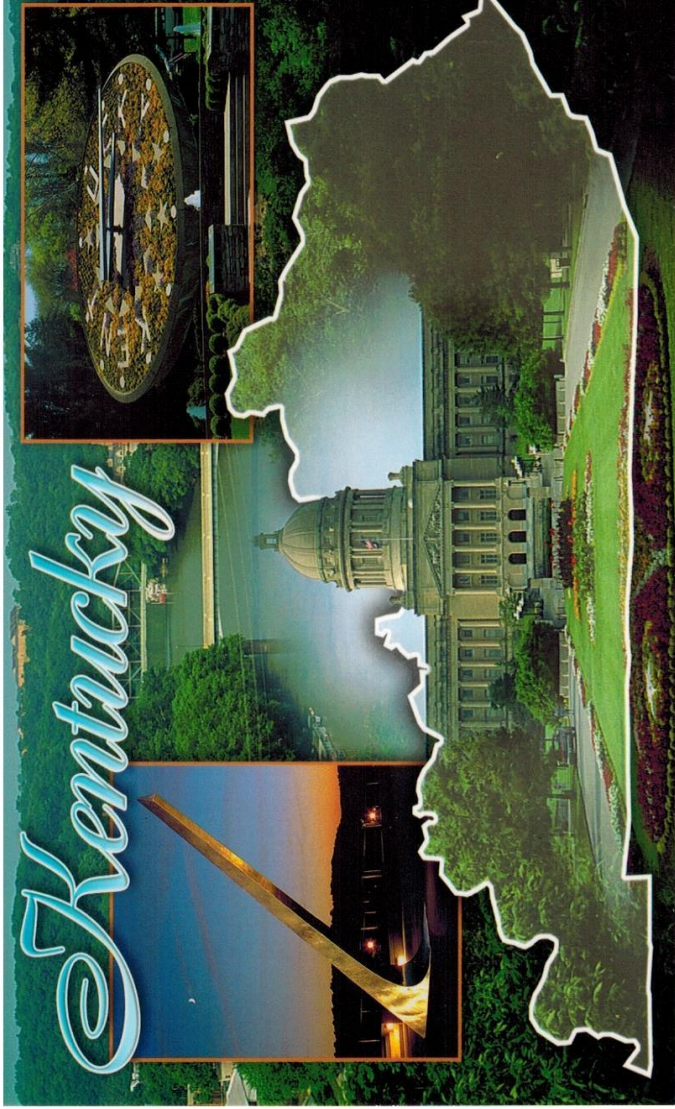
Procedure: In a saucepan mix all ingredients. Bring to a boil for 1 minute. Serve warm.

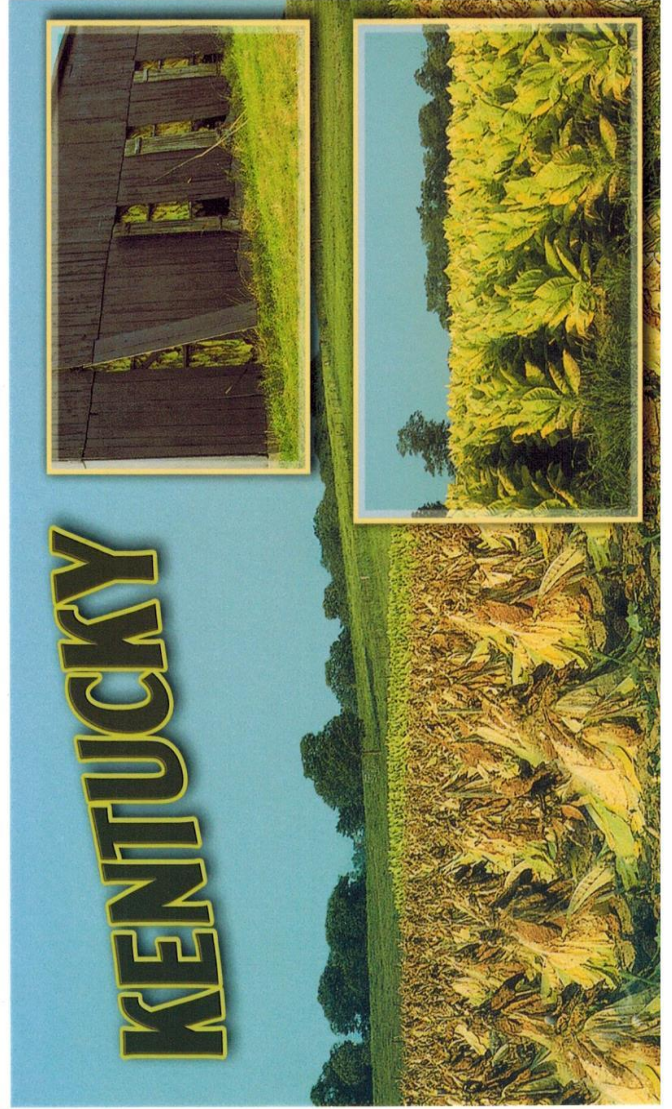
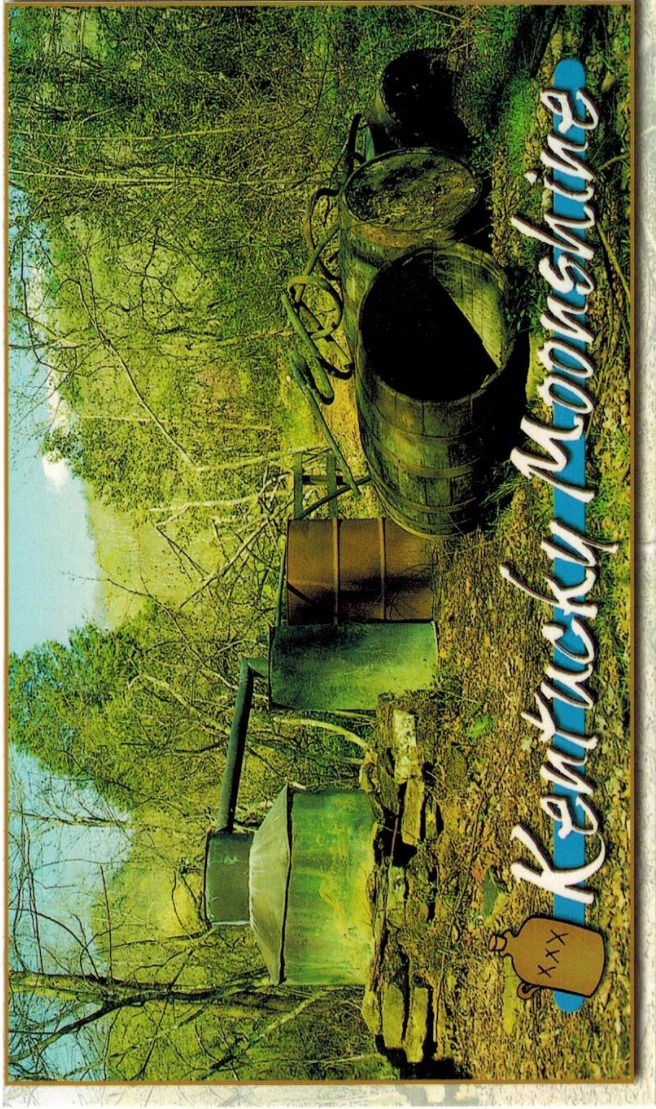


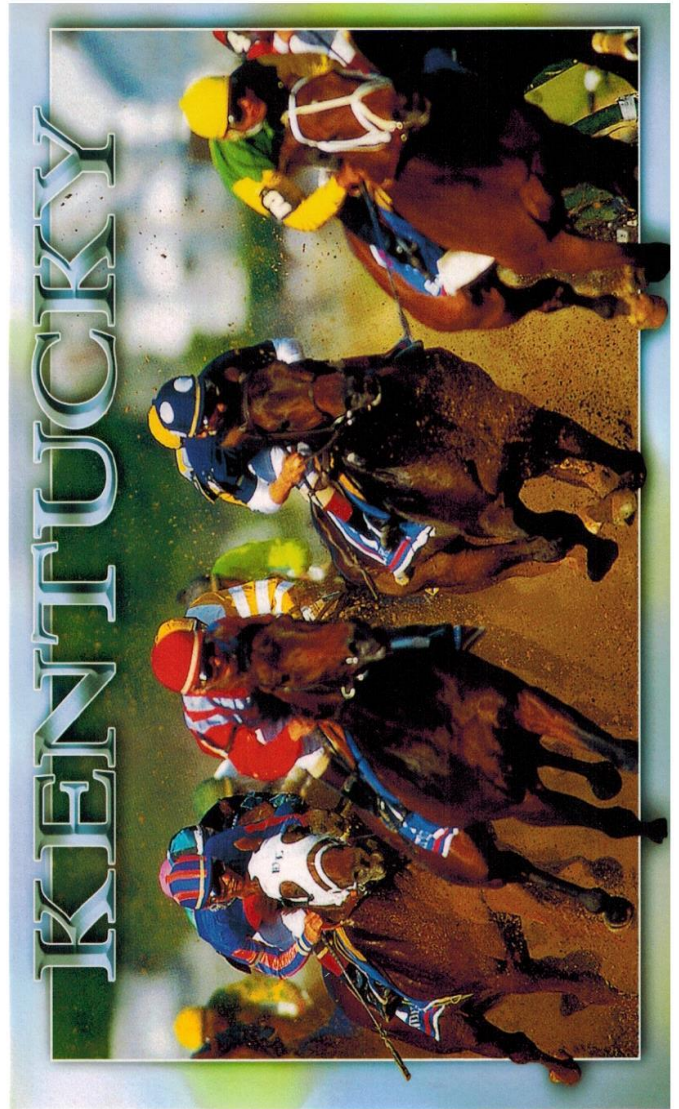
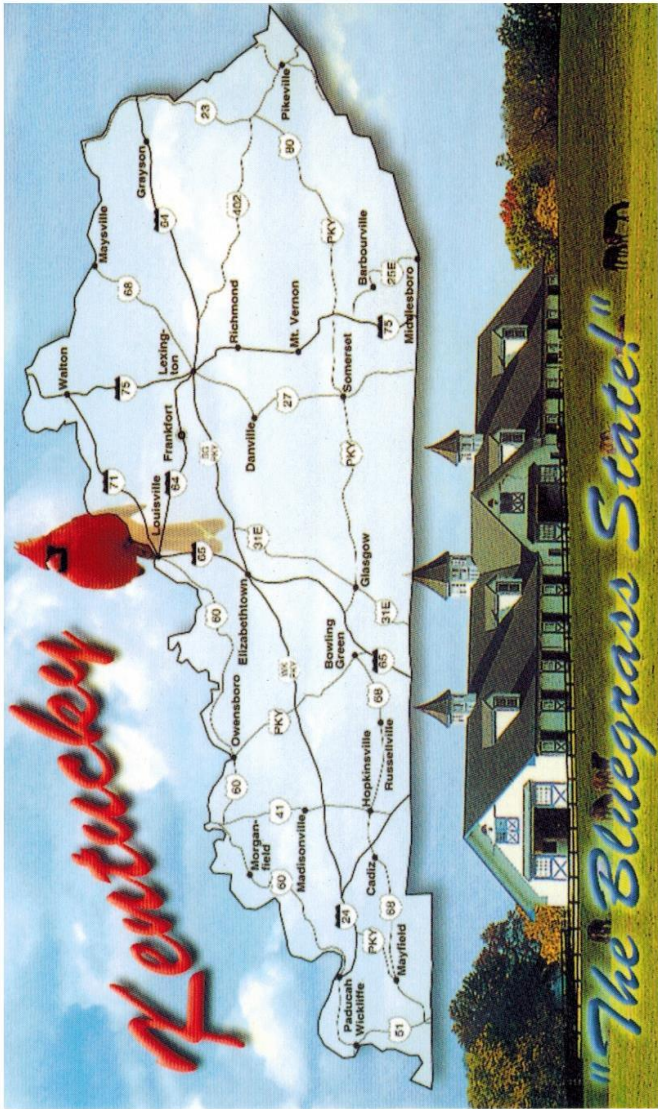


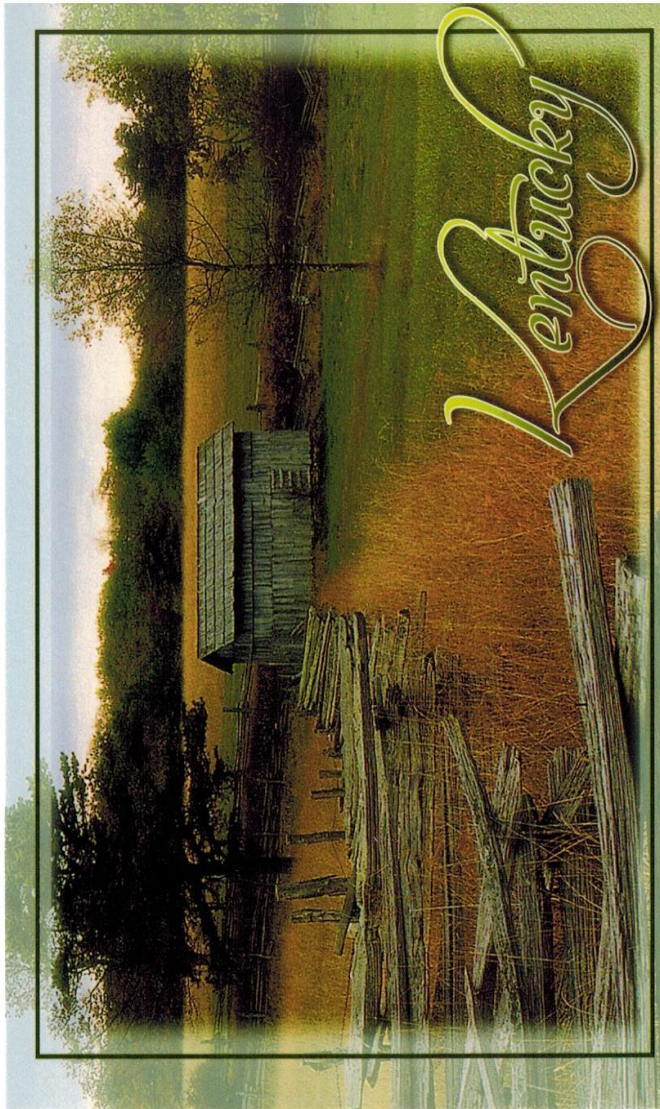
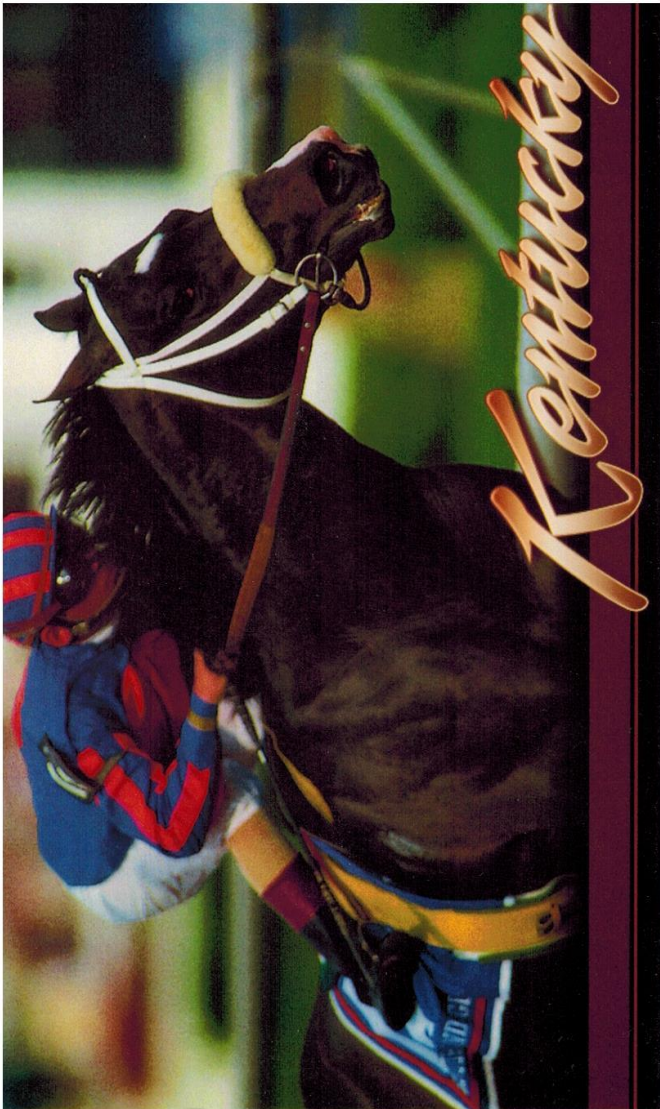












The Oaks The Lily

1 oz. vodka
1 oz. sweet and sour
3 oz. cranberry juice
Splash of Triple Sec

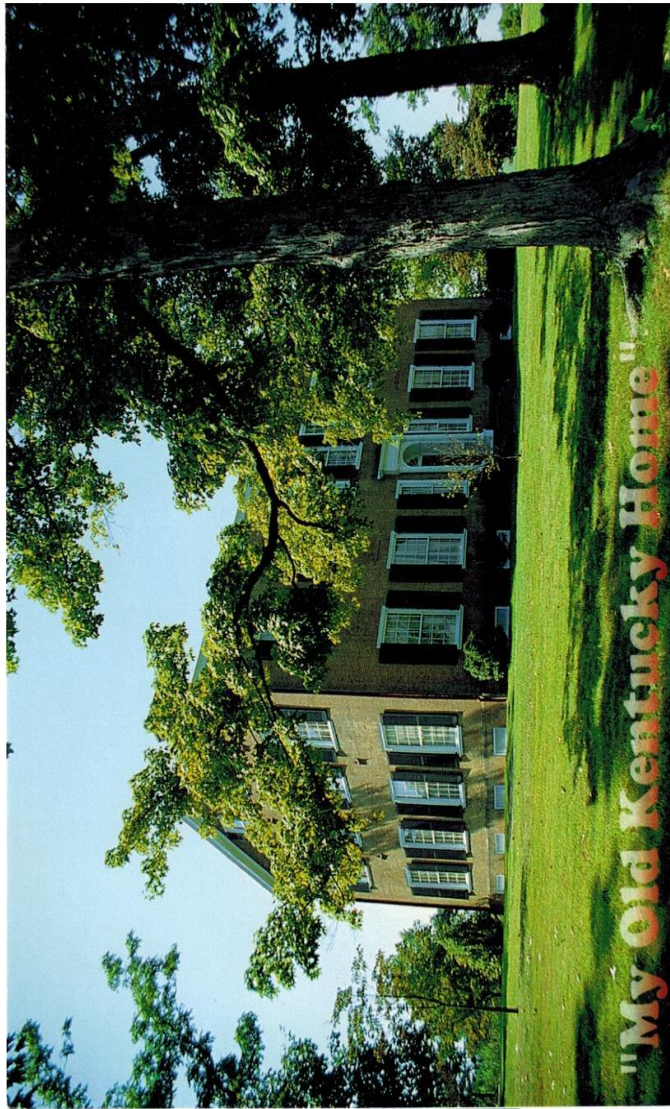
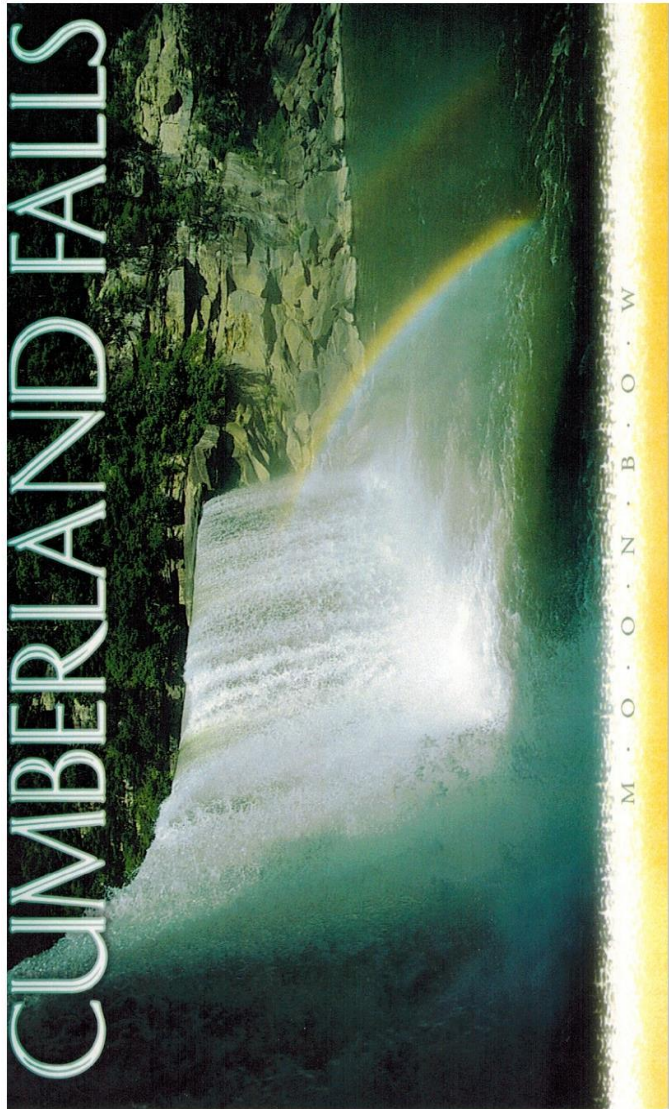
Mix the ingredients,
& pour in a tall glass
over crushed ice.
Garnish with an
orange & cherry.

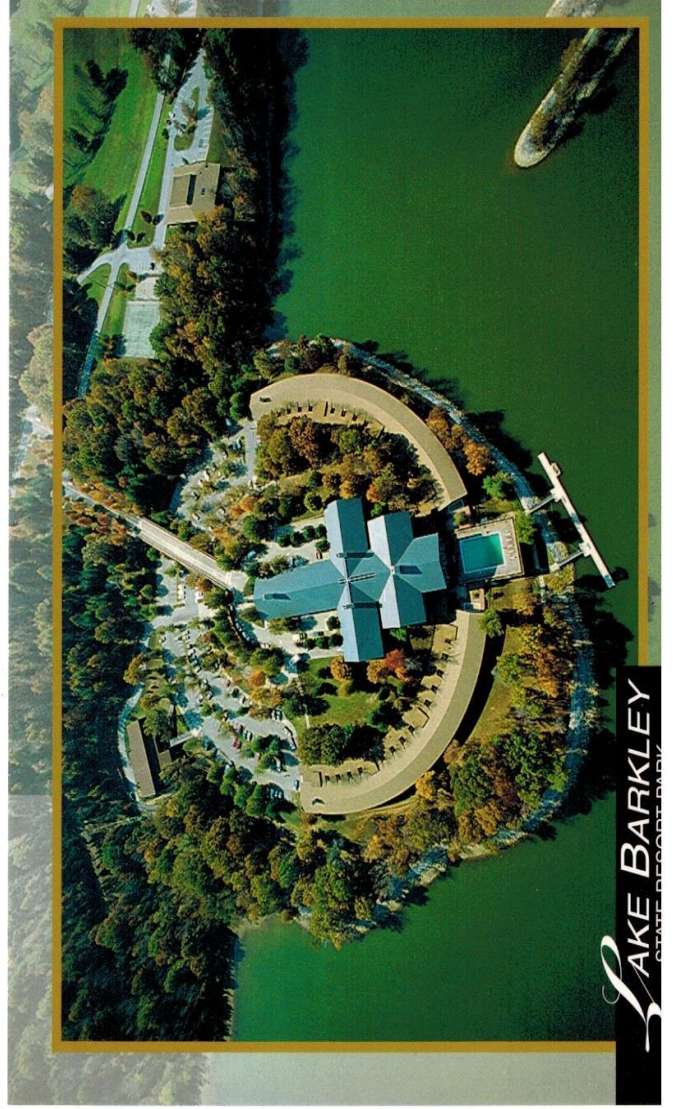
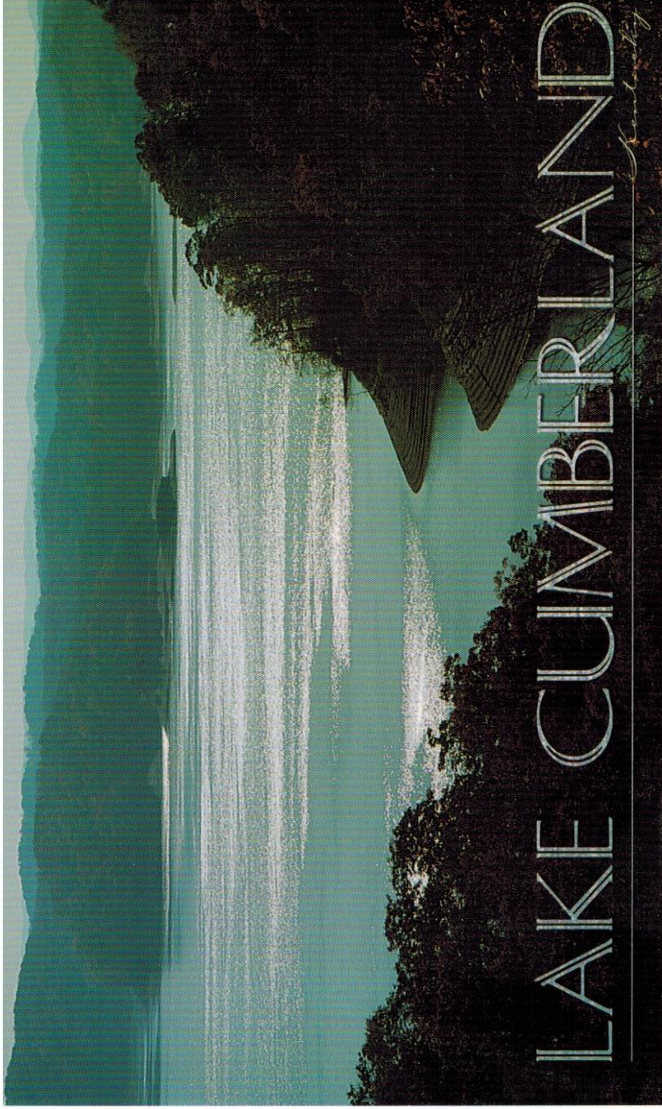
"My Old Kentucky Home"

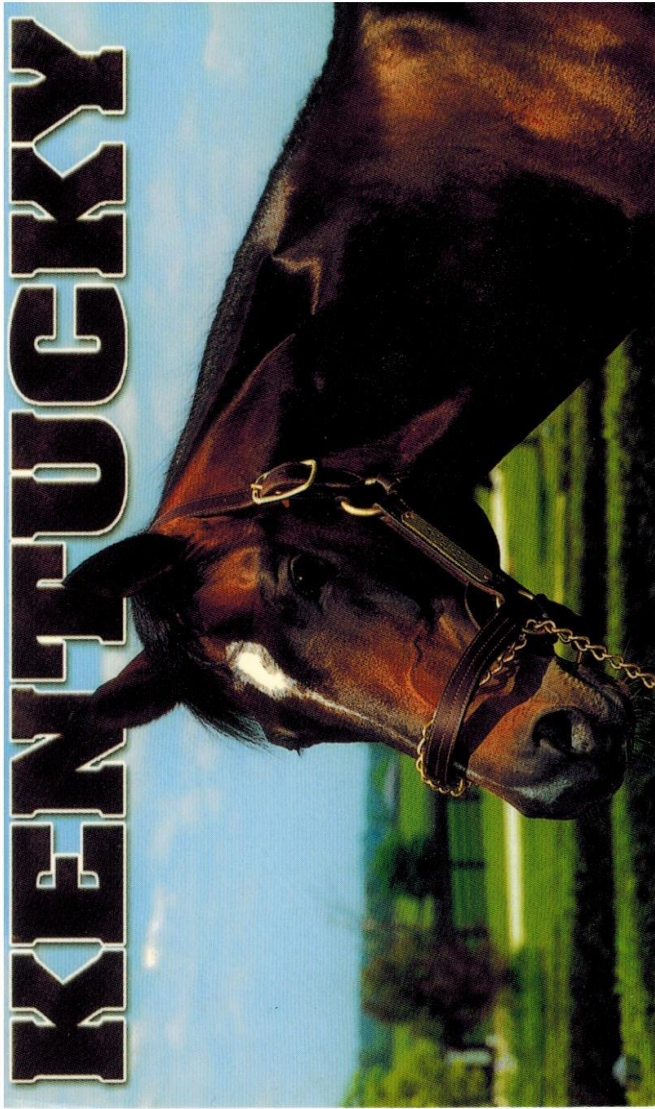
Kentucky Mint Julep

4 c. water
2 c. sugar
4 c. loosely packed fresh
mint leaves, chopped
4 c. bourbon
Crushed ice
Fresh mint leaves

Combine water and sugar in a medium
saucepan; bring to a boil. Reduce heat
to medium and cook for 10 minutes.
Reduce heat to low, add chopped
mint leaves and simmer 30 minutes.
Let syrup stand at room temperature
overnight, strain. Fill julep cups with
crushed ice. Combine bourbon and mint
syrup; pour over ice. Garnish with mint.
Yields 7 1/2 cups.







DANIEL BOONE

...did you know?

- ... was born in Berks Co., Pennsylvania, Nov. 2nd, 1734
- ... is said to have shot his first bear when he was twelve
- ... began exploring, pioneering, hunting and trapping in North Carolina and moved west through to Missouri
- ... was often hired as a guide, and even served for the parents of Abraham Lincoln
- ... warned fellow settlers of a planned ambush by British forces on the August 19, 1782 skirmish known as The Battle of Blue Licks
- ... was made famous by a book subtitled The Adventures of Col. Daniel Boone first printed in 1784
- ... the book featured an illustration of Boone wearing a 'coonskin cap', even though in real life he never actually wore one!



