



A MANAGEMENT BULLETIN FOR THE KENTUCKY AGRITOURISM INDUSTRY



## KENTUCKY WINE SHOWDOWN

### Vintages go for the gold in Commissioner's Cup competition

**Wight-Meyer Vineyard and Winery** of Shepherdsville became the first Kentucky winery to win the Commissioner's Cup for the top Kentucky wine by category in two categories at the 2014 **Kentucky Commonwealth Commercial Wine Competition & Commissioner's Cup**, held recently in Lexington.

"In just its second year, this event was very competitive, with more medals and more double golds awarded than last year," Agriculture Commissioner James Comer said. "We established the competition as a



Tyler Madison, KDA Grape & Wine Marketing Program manager (right), manages the 2014 Kentucky Commonwealth Commercial Wine Competition & Commissioner's Cup.

rigorous test for Kentucky's wineries, and they rose to the challenge."

Wight-Meyer's Vignoles was voted Best Dry White wine, and its "Pine Creek Summer" earned honors as Best Sweet/Dessert/Fruit wine.

Other Commissioner's Cup awards went to **Old 502 Winery** of Louisville, "Bourbon Barrel Red," Best Dry Red wine; **StoneBrook Winery** of Camp Springs, Dry Rosé 2013, Best Rosé/Blush Wine; and **Baker-Bird Winery**, Augusta, "Kentucky Black Barrel 2012," Best Boutique (Small Production) Wine.

To claim the Commissioner's Cup, a wine must earn at least a gold medal in Commercial competition and must be produced from at least 75 percent Kentucky fruit, said Tyler Madison, KDA Grape & Wine Marketing Program manager.

(see CUP, page 2)



Wines from Old 502 Winery and Baker-Bird Winery took double-gold-medal honors. The double golds signify that each judge independently awarded gold-medal status to the wine.

The three double-gold winners were:

- “Bach’s Wine,” Old 502, made from Chambourcin and Concord grapes;
- “Bore Dough,” Old 502, made from Cabernet Franc, Cabernet Sauvignon, Malbec, and Merlot grapes; and
- “Black Barrel Cabernet,” Baker-Bird Winery, made from Cabernet Franc grapes.

Baker-Bird and Old 502 each also entered a gold-medal-winning wine. Other gold medals went to wines from **Misty Meadow Winery** of Owensboro (3), **Purple Toad Winery** of Paducah (3), Wight-Meyer (3), StoneBrook Winery (2), **Prodigy Winery** of Frankfort, **Reid’s Livery Winery** of Alvaton, **Rising Sons Winery** of Lawrenceburg, and **Wildside Winery** of Versailles.

---

## **Kenlake State Resort Park To Host 25th “Hot August Blues” Aug. 22-23**

The 25th anniversary “Hot August Blues” Festival at **Kenlake State Resort Park** is set for Aug. 22-23 at the park’s amphitheater on the shore of Kentucky Lake.

Advance tickets are \$15 for Friday and \$20 for Saturday. Two-day advance tickets are \$30 per person. Children 12 and under are free. Tickets at the gate are \$20 for Friday, \$25 for Saturday, and \$40 for both days.

Advance tickets may be purchased online or at Roof Brothers Wine & Spirits in Paducah, Kaylee’s Farmhouse Restaurant in Aurora, the UPS Store in Murray, and at Kenlake State Resort Park (cash only).

The park restaurant will be open 5-9 p.m., and special lodging rates for Thursday night starting at \$54.95 for a lodge room are available.

Kenlake State Resort Park is located minutes away from the Land between the Lakes, a 170,000-acre recreation area. Kenlake offers lodging, cottages, campground and restaurant. More information is available at [www.hotaugustbluesfestival.com](http://www.hotaugustbluesfestival.com) or by calling (800) 325-0143.



— Tourism Cabinet press release



The five winners of the Commissioner’s Cup earned gold medal excellence starting from at least 75 percent Kentucky fruit.

The 144 entrants from 23 Kentucky vintners earned a total of 17 gold medals, 64 silver medals, and 43 bronze medals, Madison said.

Madison said the annual showcase is becoming a reliable guide “for those looking to locate the best wines Kentucky has to offer each year” from the more than 70 Kentucky wineries.

Full medalist list: <http://competition.kentuckywine.com>.

---

## **Be a special Ky. Proud vendor at Mount Sterling Oct. Court Days**

Kentucky Proud vendors have been extended a special invitation to participate in the oldest festival in Kentucky, **October Court Days** Oct. 17-20 in Mount Sterling.

The festival, with over 210 years of history, draws over 100,000 people yearly from all over the country. It is ranked among the state’s Top 10 fall festivals by the Kentucky Tourism Industry Association and *Kentucky Living* magazine

Organizers are accepting signups now for booths in a special area for Kentucky Proud vendors between Locust and Railroad streets in downtown Mount Sterling. The area is paved and has access to water and electricity. A 20-by-20-foot space for the festival’s four days will cost \$125.

Visit [www.mtsterlingtourism.com](http://www.mtsterlingtourism.com) to sign up or to learn more about October Court Days.

Mount Sterling is located 30 minutes east of Lexington on I-64 at Exit 110.

— Court Days press release



# Morehead becomes state's third Kentucky 'Trail Town'

Morehead is now the third official "Trail Town" in Kentucky, joining Dawson Springs (*AM*, July) and Livingston.

Morehead is now officially part of the effort to promote and develop Kentucky adventure tourism opportunities.

The Kentucky Trail Town Program is designed to help connect communities to trail systems and help develop them as tourist destinations. It will guide travelers to trails, food, lodging, campgrounds, museums, entertainment and other services.

## State tourism guidance provided

The state Tourism, Arts and Heritage Cabinet, the Department of Travel and Tourism, and the Office of Adventure Tourism will provide guidance to Morehead and other Trail Town communities and applicants on issues such as trail development and signage, information and resources from other state agencies, and how other communities have been successful by linking trails and services.

Once a community receives the Trail Town designation, the state will help promote and market the community and its trail-based services. A Trail Town community will be highlighted on websites, maps, visitor guides, and state promotional material.

## Joint initiative

The Morehead Tourism Commission led the initiative, along with the Shelton Trace Association, various community leaders, and volunteers. Other partners included Morehead State University, the U.S. Forest Service, the city of Morehead, and Rowan County Fiscal Court.

As part of the Trail Town work, the path of the state's longest trail, Shelton Trace, which celebrates its 35th anniversary this year, will be moved into Morehead along Main Street to improve accessibility.



Among the delegation celebrating the announcement were Kentucky First Lady Jane Beshear, Tourism Secretary Bob Stewart, Adventure Tourism Director Elaine Wilson, State Rep. Rocky Adkins, Morehead Mayor David Perkins, and Rowan County Judge-Executive Jim Nickell.

## Tailored to area advantages

Adventure Tourism Director Elaine Wilson said in the Trail Town program, each community decides what approach to take to tie in the trail system and provide services trail users need.

Some of Morehead's tourism assets cited in its Trail Town effort include: being located at the northern tip of the Daniel Boone National Forest; being the northern end of the Shelton Trace; nearby Cave Run Lake Recreation Area, with more than 100 miles of trails; the Morehead Parks system; the Licking River water trail, Eagle Lake, and Cave Run Lake; Kentucky Folk Art and Rowan County Arts Center; and an excellent downtown shopping district.

## More than 30 others applying

"I thank and congratulate the community leaders of Morehead for their work over the last two years," Kentucky First Lady Jane Beshear said. "This is a great opportunity for your community as well as the tourists who visit Morehead and all it has to offer."

More than 30 other communities have started the application process to become a Trail Town, Cabinet officials said.

For more information about Trail Towns and adventure tourism in Kentucky, visit [www.kentuckytourism.com](http://www.kentuckytourism.com).

— Tourism Cabinet press release

# Beechmont Farms becoming key link in food chain of south-central Ky.

**Beechmont Farms**, established in 2013, is located at 315 Beech Bend Road in Bowling Green. The farm, currently in its second year of operation, has begun to make quite a name for itself in south-central Kentucky.

The 7,500-square-foot building, with large garage doors running down each side, is surrounded by beautiful farmland. This building doubles as office space and headquarters for all its operations.

The charming building makes use of lots of natural light and open space, perfect for a farmers' market or a special event.

## Showed it could be done

Beechmont Farms hosted its first holiday farmers' market for eight weeks during the 2013 holiday season. It was well received by vendors and customers alike and has led to the formation of the Beech Bend Indoor farmers' market, which will start Oct. 4, 2014 and run through April 2015.

A great core of the area's best produce farms is represented at the winter market, complemented by meat, cheese, and milk producers and gifted artisans of all kinds. To round out the offering, locally sourced wood-fired pizzas (from Beechmont Farms), live music, cooking demonstrations, and much more will attract guests of all ages.



## Sustainable, diverse farm

Just a mile down the road is the farm, a 12-acre piece of land, some of which is bottom land bordering the Barren River.

Beechmont Farms specializes in sustainably grown produce and pasture-raised poultry. It also has honey bees to provide increased pollination and delicious raw honey.

The farm has begun a







pastured pork operation this season that employs an intensive pasture rotation system and will have pork available this fall.

### Pioneering in CSA as well

This summer, the farm has launched the Beechmont Buyers' Club, a non-traditional cooperative community-supported agriculture (CSA) operation.

Buyers' Club members have access to Beechmont Farm's products and can also buy Kenny's Farmhouse Cheese; JD's Milk and Dairy; Au Naturel Farm's fresh baked bread; and pastured eggs, goat milk soaps, and lotions from Rose Creek Creations.

The goal in choosing this type of CSA is to provide customers with a wide array of locally produced goods that will mimic a full grocery store-style shopping experience.

This has gone over well in its introductory season, and Beechmont will be accepting new applicants this fall as production continues to expand. Beechmont Farms is dedicated to providing its community with the highest quality, freshest local produce, pasture-raised meats, and value-added products available.



### Key link in the community

Beechmont is working to build a loyal customer base that strongly supports its business philosophy of collaboration with area farms and sustainable growing practices. One of its goals is to provide a convenient location not only for area customers to find the locally-produced items they desire, but also for the talented farmers and artisans of the region to showcase their many goods and talents.

Manager Birch Bragg adds, "Here at Beechmont Farms, we realize that we will only be as successful as the community around us, so it is imperative that together we start building a better tomorrow, today."

### Open Saturdays and by appointment

The Beechmont Farms facility is open every Saturday from 8 a.m. to noon as a roadside market, selling not only the farm's products but also the products of many other farms in the area.

If you can't make it down to the farm on a Saturday, manager Birch Bragg at (270) 349-9392 can schedule an appointment to purchase goods, arrange a farm tour, or answer questions regarding the Beechmont Buyers' Club or the upcoming Beech Bend indoor farmers' market.

More information: [www.beechmontfarms.com](http://www.beechmontfarms.com), or inquire with manager Birch Bragg at email address [birch@beechmontfarms.com](mailto:birch@beechmontfarms.com).



# Moonshining — as seen on TV

**Limestone Branch Distillery** in Lebanon is putting a new face on the moonshine industry in Kentucky — which is to say, marketing legal flavored moonshines and giving plant tours.



Photos: Limestone Branch Distillery via Grozine.

Brothers Steve and Paul Beam are heirs to an eight-generation tradition that began in 1795 when Jacob Boehm (later Beam) sold his first barrel of whiskey.

Limestone Branch has a new identity to cable TV fans of the docudrama show “Moonshiners” on the Discovery Channel. The distillery is featured in the show’s third season as a venue where one formerly outlaw moonshiner is trying to go legitimate.

## Flavoring the recipe

The distillery hasn’t yet been around long enough to age and distribute a bourbon, so it now produces mostly fruit-flavored moonshines, including apple-cinnamon and blackberry flavors.

Its latest products are MoonPie-licensed **MoonPie Moonshine** in, of course, chocolate, vanilla, and banana flavors. Other popular products are Gold Medal-winning **T.J. Pottinger Moon\*Shine** and the newest creation, **Minor’s Revenge**, named for great-granddad Minor, the fourth of eight generations from the founder to the current brothers.



## History and resources

Steve and Paul chose Lebanon for their venture for its abundance of local grain and cold limestone water, essential for their recipes. Most importantly, however, Lebanon speaks directly to the brothers’ roots in multiple generations of distillers on both their mother’s and father’s sides of the family. The complete, rich details are on the website, [www.limestonebranch.com](http://www.limestonebranch.com).

Under the guidance of their father, the brothers have reconstructed a micro-distillery reminiscent of an bygone era. From the ground up, they have constructed Limestone Branch with authenticity in mind.

## Follow the signs

The craft distillery, part of the Kentucky Bourbon Trail Craft Tour, is on the Lebanon bypass near its intersection with Saint Rose Road. The address is 1280 Veterans Memorial Highway, Lebanon KY 40033.

One TripAdvisor reviewer warned that GPS directions are not as reliable as the directional signs on the road, but in any event, distillery staff will talk you in if you’ll call ahead, (270) 699-9004.

— [limestonebranch.com](http://limestonebranch.com)



The brothers use a 150-gallon hand-hammered copper pot still to produce small, one-barrel batches of product.



## Pine Mountain State Park to develop canopy zip line tour

Pine Mountain State Park recently signed an agreement to construct a canopy tour throughout the woods at the park. The canopy tour will include educational platforms as well as zip lines to entice adventurous tourists to the area.

The canopy tour is set to begin in spring 2015, according to Judy Barton, executive director of the Bell County Tourism Association.

The park's dining room and kitchen area recently celebrated a grand re-opening following renovations made necessary by water damage after pipes froze and burst last winter, Barton said.

The park, which received an alcohol license last December, may now serve alcohol in the dining room and meeting rooms.

Pine Mountain will celebrate its 90th anniversary Aug. 9 with a movie about the building of the park and a guest speaker. More information regarding the event will be available later.

The county tourism commission recently applied for a grant from TOUR SEKY to assist with advertising monies through the fall.

### Walk benefits veterans

Bell County Adventure Tourism recently sponsored the Our Hometown for Our Heroes 5K Walk/Run for Independence at the National Guard Armory. The event also included an ATV ride event.

This event and others in the campaign will raise support and funds for Bell County's local heroes through a concert, concessions, and inflatables.

---

**Kelsey D. Gerhardt**, staff writer for the Middlesboro Daily News, contributed to this report.



## "Smoke and Strings" event to kick off Lexington festival

Tickets are on sale for the second annual "Crave Sunday Fare" event Sunday, Aug. 10 at the Kentucky Horse Park Grotto. The event is a warm-up for the "Crave Lexington" local food and music festival, set for September 13 and 14.

"Crave Lexington" organizers say they want the event to become the largest agritourism effort in Kentucky.

For the Sunday Fare event, four local chefs "have come together to create a four-course, family-style brunch around the general theme of 'smoked,'" says the group's news release. The theme of "Smoke and Strings" is carried forward by live music from the Lexington folk/bluegrass band Small Batch.

The event kicks off at 2 p.m. with a Kentucky Proud cocktail hour, followed by a four-course meal featuring a trio of smoked summer soups created by chef John Foster and his Sullivan University protégés Will Ulsted and Laura Vogel; a "bluegrass banchan" from chef Mark Jensen (of the Fork in the Road mobile galley and forthcoming Distillery District restaurant middle fork kitchen bar); main courses with meat and vegetarian options from Kentucky Horse Park chef Adam Wade; and smoked fruit pies by James C. South of the soon-to-open central Kentucky restaurant Solidago.

Tickets are \$65 each (\$50 under age 21) or \$500 for a table of eight. More information and the ticket order form are available at [tadoo.com](http://tadoo.com).

— Crave Lexington press release



### Campbellsville Trail Town to hold Connexions Triathlon Saturday

Campbellsville Trail Town is hosting its second annual "Connexions Triathlon" Saturday, Aug. 2 at Green River Lake State Park. Day-of registration and check-ins open at 7:30 a.m. EDT, with the race beginning at 8:30. The 8:30 race consists of an approximately three-mile run, 20 miles by bike, and a three-mile paddle.

Full participants pay a \$30 registration fee; those doing just one event will pay \$15. More information is on Facebook at <https://www.facebook.com/CampbellsvilleTaylorCountyTrailTown>.

— [campbellsvilleky.com](http://campbellsvilleky.com)

## **“You can almost always find Jeff and Sara in the field...”**

...or at the Pendleton County Farmers' Market ... or welcoming visitors wanting to help in making some amazing maple syrup ... or raising an amazing variety of produce ... or winning awards at the county fair ... or educating the public about his family's farm tradition. Jeff and Sara Pettit demonstrate how community-connected a farm can be at **Faith Acres Farm** in Butler.

Jim Pettit purchased a farm in the rolling Pendleton County hills during the mid-1950s. When Jim passed away 20 years ago, the farm sat idle until Jim's middle child of seven children, Jeff, dedicated his plow and expertise to reviving the Pettit farming tradition.

Faith Acres Farm, today approximately half the size of the original family farm, is operated by Jeff and his wife, Sara, both lifelong farmers.

Their efforts integrate tradition, ingenuity, and an entrepreneurial mindset with their desires to provide quality consumer products and educate the public about agriculture in the community.

### **An education, via maple syrup**

In February and March, when sap is flowing, the maple trees on the farm are tapped. The sap is gathered and taken to the sugar shack to be cooked down in the evaporator and processed to produce maple syrup.

Community visitors during tapping season often stick around for Sugar Days, taking part in the tapping process and reaping the rewards by topping their stacks of pancakes with Faith Acres Farm's pure maple syrup.

### **Friendly chickens, fresh eggs**

The farm features fresh brown eggs from either Buff Orpington



**Faith Acres Farm**  
107 Tree Top Drive, Butler, KY 41006  
(859) 750-0230  
[www.facebook.com/faithinfarming](http://www.facebook.com/faithinfarming)

hens laying grade A large and extra-large eggs, or smaller eggs from some fancy bantams.

The chickens are raised from egg to maturity right on the farm to assure a good bloodline and healthy chickens. Poultry on site for visitors' inspection are always ready to put on a show.

Fall activities planned include pick-your-own-pumpkin time.

The farm honors the family tradition of growing produce, in impressive variety. All plants are started from seed right on the farm, and Jeff takes special



Jeff and the farm's maple syrup evaporator.







**Above:** Jeff took 11 blue ribbons at the recent Pendleton County Youth Fair, and his yellow tomatoes won Best of Show. **Right:** Granddaughter Grace and stepson Hunter show how pet-friendly are the farm's roosters.



photos: submitted and from Faith Acres Facebook page

pride in growing his crops from seed to vegetable. He is always willing to explain his growing concepts and share stories of his boyhood on the farm.

### **Produce, and education**

Visitors may stock up on the freshest veggies at the farm or acquire the produce during weekly appearances at the local farmers' market, where Jeff and Sara educate consumers on meal selections and recipes.

At a recent farmers' market visit, the Pettits provided their neighbors and customers with tomatoes, green beans, new potatoes, onions, cucumbers, yellow squash, zucchini, green peppers, cayenne and jalapeño peppers, black walnuts, and the farm's highly prized maple syrup.

The name Faith Acres, not surprisingly, refers to an attribute that farmers must have in abundance. "Come see the beauty and blessing of our faith in farming and our mission of a faith in life," Sara said, inviting the public to a practical education in how farming links the community together and nurtures the spirit.

### **Thank your farm neighbor (with your business) during Farmers' Market Week Aug. 3-9**

Visit the Pettits from Faith Acres Farm at the Pendleton County Farmers' Market, or discover a story similar to theirs at a farmers' market near you during National Farmers' Market Week August 3-9.

During this special week, Kentucky consumers may buy nutritious local foods and honor the people who produced them.

"At a Kentucky farmers' market, you can buy the freshest fruits and vegetables as well as meats and other foods you can serve your family with confidence," Agriculture Commissioner James Comer said.

"You also can meet the people who produced those foods. They're your friends and neighbors, people you see in town or at the ballgame or at church, and when you shop at a farmers' market, you're helping them provide for their families," he continued.

More than 155 farmers' markets in Kentucky offer a vast

array of fruits and vegetables along with cheese, eggs, meats, honey, fresh cut flowers, crafts, and more. Some markets also provide sampling and live entertainment.

The Kentucky Department of Agriculture's Office of Agricultural Marketing and Product Promotion offers marketing assistance and educational training to Kentucky's farmers' markets and their vendors. "We recognize farmers' markets as viable retail outlets for agricultural products, and we want to strengthen these markets to help Kentucky producers," said Sharon Spencer, the department's farmers' market specialist.

The KDA maintains a statewide farmers' market directory and produced a comprehensive farmers' market manual and resource guide in cooperation with the Kentucky Department for Public Health.

For more information, or to find a farmers' market near you, visit [www.kyagr.com/marketing/farmers-market.html](http://www.kyagr.com/marketing/farmers-market.html).

# Agritourism Monthly

## FROM THE DESK OF

JIM TRAMMEL, Managing Editor  
500 Mero St. 7th Floor, Frankfort, KY 40601  
jim.trammel@ky.gov • (502) 564-1136

Some of you have asked how to write an article about your venue for *Agritourism Monthly*.

The best articles are about 1,000 words long and are accompanied by four or five good photos. I would like one of those photos to be of you, so we can see the person telling the story.

You can either write the whole thing yourself in your own style under your by-line, or send me your suggestions and I will interview you and write it myself. I usually combine the two approaches; send something to me, or to Dr. Amelia Brown Wilson (her email is [amelia.wilson@ky.gov](mailto:amelia.wilson@ky.gov)). We will read it, then I will call, ask some questions, and add some paragraphs based on your answers.

Your audience is other agritourism operators across the state, rather than customers or visitors. They can read ad copy on your website, so go beyond that. I want *AM* articles to contain management insights into how you go about your business, and ideas your fellow operators can apply.

Tell stories about your history that illustrate your unique situation. Discuss your past (the lessons you learned early on), your present (how you meet personal and business challenges), and your future (how you plan to stay where you are). Share any tips other operators might find useful – the best ones are the money-savers. Here are some inspirations to start you writing:

- What events in your life turned you toward agritourism? How did you acquire your facility?
- What procedures did you adopt unchanged and which traditions did you improve on? How did you overcome site problems, make friends with the neighbors, cope with regulations, find inexpensive marketing/advertising, achieve a healthy share of your market?
- What groups are you attracting (perhaps bourbon lovers, nature enthusiasts, wine tourists, foodies, history buffs, antiquers/crafters, weddings/events, school groups, *etc.*)? How do you reach them locally, regionally and nationally?
- Have you had a turn on a larger stage – served as a site for filming, been part of a TV show, provided authentic crafts to a performance or production, hosted celebrities, or represented your local area in larger venues?

Regarding the photos, I need different ones from what you have on your website. They won't reproduce well (because they've been reduced in resolution for the website), and people have already seen them anyway. Send digital photo files as the camera shot them, in .JPG or .PDF formats, at least 150 pixels per inch. If you have only prints, I will copy and return them unharmed. You may send photos to me at the email and snail-mail addresses above.

If you're publicizing an event, I need the article and photos in hand by the middle of the previous month. (By Sept. 15 for a festival in October, for example.) Let me know how you would prefer that I contact you if I need further information.

If you want to tell an illustrative story about yourself and your enterprise, we'd love to pass it along to everyone.



A stylized, handwritten signature of Jim Trammel in dark ink.

Jim T, Managing Editor





## Kentucky Agritourism Website Agritourism Venue Information Form

### ARE YOU A KENTUCKY PROUD AGRITOURISM VENUE?

**PLEASE UPDATE WITH YOUR CURRENT INFORMATION:**

**Agritourism Venue Name (e.g. "Evans Orchard"):** \_\_\_\_\_  
**Contact:** \_\_\_\_\_  
**Address:** \_\_\_\_\_  
**Phone:** \_\_\_\_\_  
**Email:** \_\_\_\_\_  
**Website:** \_\_\_\_\_

Are you a member of the Kentucky Proud program?      Member Number \_\_\_\_\_

Are you a member of the Farm Bureau Roadside Market Program? \_\_\_\_\_

**Hours of operation (please include seasonal hours if applicable):**

\_\_\_\_\_  
\_\_\_\_\_

**Directions to venue (i.e., from nearest Interstate, or from closest city):**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Upcoming Events – Limit three. If you would rather list season events like Apple Festival in September that is fine.**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**(Circle only 2 from the following)**

Ag Education	Christmas Tree Farm	Distillery / Brewery	Farm Attraction
Farmers' Market	Farm Stay / B&B	Garden / Nursery	Horse Farm / Racing
Livestock Museum	Orchard / Maze / U-Pick	Restaurant	Roadside Market / Farm Store
Trail Ride	Winery	Other	_____

**Short description of your Agritourism venue (Limit 200 words; feel free to use another sheet)**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Please return information form to**

Kentucky Department of Agriculture  
Division of Agritourism  
111 Corporate Drive  
Frankfort, KY 40601

amelia.wilson@ky.gov