

Southeast Area Rally Registration "Bourbon Bootcamp"

March 29th-31st, 2012 Lexington, Kentucky

Name _____

Address _____

City _____ State _____ Zip _____

Phone Number _____

Email Address _____

Send completed form and total due to:
(Payable to KASCOE)
KASCOE Treasurer, Patti Karn
536 Crane Pond Rd
Philpot , Ky 42366
Email questions to: Marcinda Kester
fixn2@windstream.net

IMPORTANT: Number of Adults Attending Number of Children Attending



To Make Hotel Reservations Please Contact:
DoubleTree by Hilton at: 1-859-268-0060
<http://doubletree.hilton.com/en/dt/groups/personalized/L/L/EXRRDT-GKC-20120329/index.jhtml>
Group Name - KASCOE Rate of \$89 (single) (+ Tax Per Night)
Reservations must be made no later than February 27th

Registration	Cost	Number Attending	Total Cost
Before December 1, 2011	\$20.00		
After December 1, 2011 but before February 1, 2012	\$25.00		
After February 1, 2012	\$30.00		
EVENT	Cost	Number Attending	Total Cost
Thursday March 29, 2012			
Bourbon, Wine and Horse Farm Tour (Includes lunch and tastings) See Attached Description.	\$50.00		
Hospitality (Kentucky and North Carolina sponsored)	Free		
Dance	Free		
Friday March 30, 2012			
Silent and Live Auction with Hors D'oeuvres	Free		
Hospitality (North Carolina sponsored)	Free		
Benefits Planning Seminar (Please submit registration for consultation)	Free		
Dance	Free		
Saturday March 31, 2012			
Kentucky Proud Luncheon	\$20.00		

Tough Enough to Wear Pink Dinner Options			
<i>Grilled Breast of Chicken with Bourbon Teriyaki Glaze; Three Tier Roasted Potatoes; Sauteed Zucchini and Yellow Squash; Salad and Dessert</i> OR	\$27.00		
<i>Herbed Rubbed Prime Rib Au Jus; Garlic Mashed Potatoes; Seasonal Mixed Vegetables; Salad and Dessert</i>	\$35.00		
Dance with Band	Free		
Donation: "Breast Cancer Awareness"	Any Amount		
"Bourbon Bootcamp" T-shirt prepaid	\$20.00	Size(s):	
Total Registration Due			\$

Travel Information:

I will be traveling to Rally by: Airline: _____ *complete below Car: _____

Date of Arrival	Airline/Flight Number	Time of Arrival
Date of Departure	Airline/Flight Number	Time of Departure

Note: Only transportation to and from the Lexington Airport will be provided.

Area Family Fun Activities

1. **The Arboretum of Lexington** www.ca.uky.edu
2. **Lexington Children's Museum** www.lexingtonchildrensmuseum.com
3. **Explorium of Lexington** www.explorium.com
4. **McConnell Springs** www.mcconnellsprings.org
5. **Louisville Zoo** www.louisvillezoo.org
6. **Louisville Slugger Museum and Factory** www.louisvilleslugger.org
7. **The Kentucky Horse Park** www.kyhorsepark.com
8. **University of Kentucky Basketball Museum**
www.ukbballmuseum.org/

Other important websites:

www.kybourbontrail.com

www.equusrunvineyards.com

www.talonwine.com

www.chrismanmill.com

www.jeanfarris.com

www.elkcreekvineyards.com

www.makersmark.com

<http://www.mintjuleptours.com/Kentucky-Bourbon-Trail.asp>

<http://www.bourbonheritagecenter.com/>

Tour Details

1st Stop- Buffalo Trace

The History of a Legendary Bourbon **Our Bourbon**

The Grain



Buffalo Trace Kentucky Straight Bourbon Whiskey is expertly crafted in the time-honored tradition unique to bourbon. Buffalo Trace begins with the finest Kentucky and Indiana corn, selected rye, and superior malted barley. Together, these grains represent our unique mash bill—a trade secret known only by those craftsmen responsible for producing this highest-quality whiskey.

Upon delivery the grains undergo a general visual inspection for any obvious abnormalities. Bushel weight is then checked to ensure the grain demonstrates the proper baseline characteristics. Finally, a sample of the grain is tested in the distillery laboratory to determine if it meets Buffalo Trace's rigid standards for moisture levels and chemical balance.

The Milling



To prepare the newly received grains for the mashing process, they must first be carefully milled to exactly the right specifications. Grains at Buffalo Trace are milled with a hammer mill using a screen that only allows particles of milled grain as large as 10/64 of an inch in diameter through. In our experience, we have found that this size screen, called a #10, lets more of the true grain through to be part of the mash without compromising the integrity of the mash itself. The next larger screen would allow whole kernels of rye and barley through, and the next smaller screen would create too fine a grain, causing the mash to become too thick.

The Mash



Mashing water—fresh and rich with minerals from its natural filtration through Kentucky limestone—is heated in a steam-generated pressure cooker. Once the water reaches the proper temperature, the corn is cooked under pressure until it is ready for rye to be added. After the addition of the rye, a malted barley slurry is added to the mixture, which allows its activated enzymes to turn the starch from the cooked grains into a soluble sugar. The new mixture is, at this point, a sweet mash.

Fermentation



This part of the process takes place in our 12 fermenters — with each fermenter holding 89,952 gallons, they are the largest in the industry. After the mash has cooled, yeast is added with a small amount of the previously fermented and distilled mash, also known as sour mash. The sugar present in the mash feeds the yeast to produce alcohol and carbon dioxide. The uniquely rich nutrients of the pure Kentucky limestone water used in this process also enrich the yeast. Buffalo Trace Kentucky Straight Bourbon Whiskey undergoes a natural fermentation lasting anywhere from three to five days.

2nd Stop- Wild Turkey

WILD TURKEY BOURBON

UNVEILING CEREMONY FOR WILD TURKEY'S DISTILLERY EXPANSION

LAWRENCEBURG, KY 6/21

On June 21st, Wild Turkey is celebrating the opening of our newly expanded distillery down in Lawrenceburg, KY. We want to meet the growing global demand for the Wild Turkey brand and we believe there's no better place to do it than in Wild Turkey's original home. The expanded facility, which will let us double our production, is a tribute to the quality of Wild Turkey bourbons and a celebration of the people who've worked in our facility to make our bourbons legendary. We're looking forward to continuing doing what we love on an even larger scale, and to sharing our little piece of Kentucky with even more people in the years to come. Tours will not be available to the public on June 21st but we will resume our normal daily tours on Wednesday June 22nd. Please come on down for a visit!

3rd - Stop- Wallace Station

Lunch

WALLACE STATION

Deli - Bakery - Catering

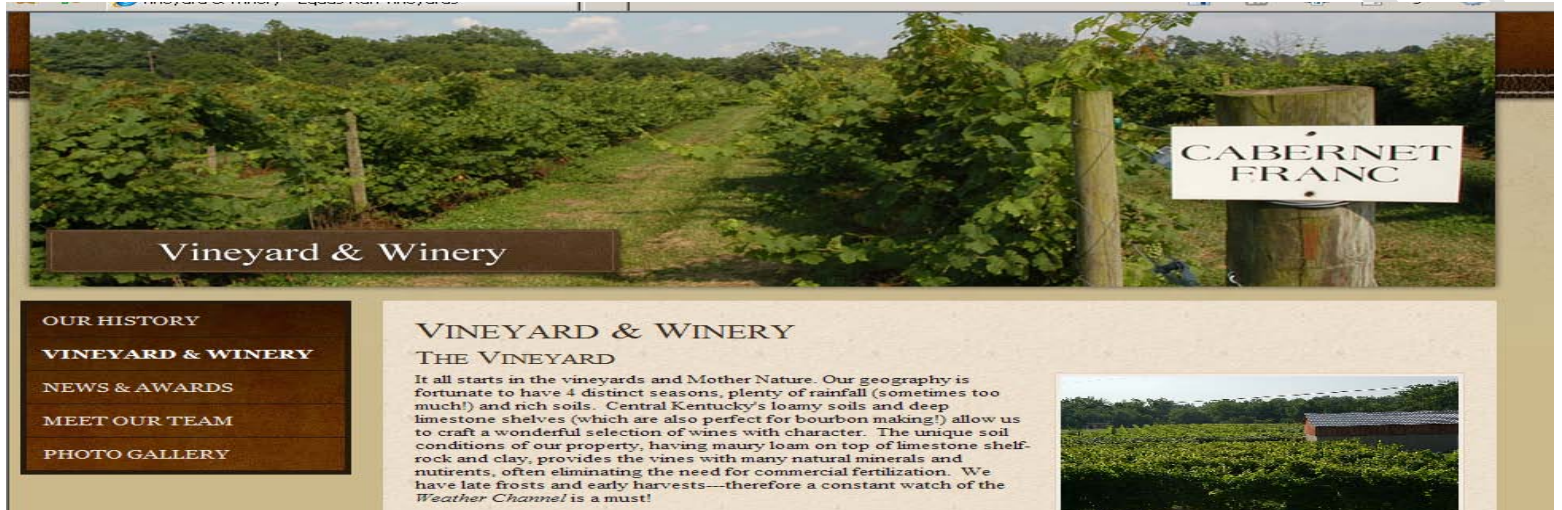



Featured on the Food Network

We are open for dinner weeknights and Saturday nights! Regular menu and specials each night!

Monday — Classic Fried Chicken
Tuesday — Woodford County Meatloaf
Wednesday — Country-style

4th Stop- Equus Run Vineyard




The image shows a screenshot of a website for a vineyard and winery. The top section features a large photograph of a vineyard with a wooden post and a sign that reads "CABERNET FRANC". Below the photo is a dark brown banner with the text "Vineyard & Winery". To the left is a vertical navigation menu with the following items: "OUR HISTORY", "VINEYARD & WINERY", "NEWS & AWARDS", "MEET OUR TEAM", and "PHOTO GALLERY". The main content area has the heading "VINEYARD & WINERY" and "THE VINEYARD". Below this is a paragraph of text describing the vineyard's location and soil conditions. To the right of the text is a small inset photograph of a vineyard.

Vineyard & Winery

OUR HISTORY
VINEYARD & WINERY
NEWS & AWARDS
MEET OUR TEAM
PHOTO GALLERY

VINEYARD & WINERY
THE VINEYARD

It all starts in the vineyards and Mother Nature. Our geography is fortunate to have 4 distinct seasons, plenty of rainfall (sometimes too much!) and rich soils. Central Kentucky's loamy soils and deep limestone shelves (which are also perfect for bourbon making!) allow us to craft a wonderful selection of wines with character. The unique soil conditions of our property, having maury loam on top of limestone shelf-rock and clay, provides the vines with many natural minerals and nutrients, often eliminating the need for commercial fertilization. We have late frosts and early harvests—therefore a constant watch of the *Weather Channel* is a must!



5th Stop- Three Chimneys Horse Farm



Three Chimneys Farm

Three Chimneys Farm began with a dream, a plan and 100 acres of undeveloped land in 1972. Today it incorporates approximately 2,300 acres in seven divisions, five of which are devoted to mares and foals, one to yearlings and one is home to 11 world class stallions.

Mr. & Mrs. Robert N. Clay own and developed Three Chimneys Farm. When Robert Clay founded the farm in 1972, he was with Top Yield Industries, later becoming president of that company. In 1984, he oversaw the sale of Top Yield Industries to Cargill, Inc. and from that point on, Clay devoted his time to Three Chimneys. The Three Chimneys Stallion Division was built in 1984 and the first stallion to stand was Champion Slew o' Gold, in 1985, followed soon by the only undefeated Triple Crown winner in history, Seattle Slew.

Clay, in the mid-1980's, took the unusual (for that time) approach of limiting the farm's stallion population and establishing a niche for the farm as a boutique, where "The Idea is Excellence." Three Chimneys' management philosophy for stallions is to provide a special place for an owner to send his horse -- a place which limited its equine population in order to ensure personal management and promotion of each stallion.