



commonwealth presents

issue no. six

THE RABBIT TALE

our employee newsletter

Notes About Sippage

Ampeleia Unlitro Grenache

Ampeleia Unlitro Grenache is an organic and biodynamic wine from the Tuscan coast of the Mediterranean Sea. The Ampeleia Winery sources these grapes (primarily Grenache with a bit of Carignan and Alicante Bouchet) from their younger vineyards. This wine is not a big bold red, but rather a light and fruity summertime crusher that pairs well with a wide range of foods. It is aged in 100% concrete, with flavors of red fruit, rose petals, earth, and juniper. This wine benefits from a bit of a chill.



Against the Grain Kentucky Ryed Chiquen

From Against the Grain Brewery in Louisville, KY, this is a Amber Rye Ale aged for five weeks in Redemption Rye whiskey barrels. This beer is malt-forward, yet fruity, spicy, and dry with a nice kick from the whiskey on the back end.

Suze Gentian Liqueur

Suze Gentian Liqueur is a French apéritif made from gentian root harvested in the Jura region of Northern France. Flavors of citrus, earth, and flowers combine with a pleasant bitterness to make this a truly unique spirit. Guests can try Suze in our new Viceroy cocktail, or suggest it over ice with tonic and an orange slice.



Upcoming Events & Schedule

August 23

Over 50 women attended the last Morning “Happy Hour.” This event is a way for women to build community, to support each other and to make connections. The event runs from 7:30-8:30 a.m.

End of Summer

We are working on the details for a company picnic at the end of summer. The half day will provide a team update on marketing and sales, a company culture exercise, employee recognition, lots of homecooked food, icecream, canoeing and kayaking. Details to follow.

Feedback & Celebrations

Guest Reviews

“Fantastic modern southern cuisine inspired by traditional dishes like Owensboro BBQ, Southern chow chow, with a twist of French, North African, and local. Superb service, fun and knowledgeable wait staff. Great outdoor roof deck and bar. This is the place to try rabbit if you’ve never had it—they’ve made it the other white meat. This is my new favorite in Greater Cincinnati.” –Dann W.

“Had dinner there last night for the first time. Wholeheartedly impressed! From the time we walked in until the time we left it was a genuinely pleasant experience. The service was great, the atmosphere is really comfortable and visually appealing, and the food is fantastic. Highly recommend, and we will back on the regular!” –Diane G.

“Food was delicious and server was ABSOLUTELY excellent. Will definitely be coming back.” –Sammy from Nashville

Congrats & Welcome

Erin was recently accepted to Miami University where she will be studying topics in printmaking. Great work Erin!

We have 3 new people on the Commonwealth Team. Issac, Server; Alex, Hostess; Brennan, Dish. Welcome to the team!

Kudos

Did someone do something to help you out, or make your day? Have something to celebrate? Email Tess, hellotessburns@gmail.com, to include it in the Rabbit Tale.

our employee newsletter

Food Knowledge

Poke

Poke (pronounced poh-keh), is traditionally a raw-fish salad. The Hawaiian word poke translates "to chop" or "to cut crosswise." Commonwealth's version has traditional components with a southern twist. Our Poke Bowl is made with watermelon, quinoa, sorghum and pickled jalapeno. This item is available on the new lunch menu.

Commonwealth Staff Reads

Our culture is about our craft, community, and life-long learning. It has been fun to see people trading books, and making film suggestions. In the spirit of life-long learning, here's what some of us are currently reading.

Gender Trouble by Judith Butler
-Stephen H.

The Wind Up Bird Chronicle by Haruki Murakami -Erin M.

Flappers and Philosophers by F. Scott Fitzgerald -Kelly M.

The Journal of Emily Shore -Tess B.

The Book of Greens: by Jenn Louis and Kathleen Squires -Chris B.

Commonwealth is a proud member of the Mercantile Library of Cincinnati. If you're looking for a resource item let us know.

Porchetta

A porchetta sandwich with braised collard greens and garlic aioli is featured on the lunch menu. You will also often see porchetta as a dinner special at Commonwealth. Porchetta is made from a suckling pig that has been boned, seasoned with garlic and herbs, and roasted, typically sliced and served as a filling in sandwiches. Although popular in the whole country, porchetta originated in central Italy. Elsewhere, it is considered a celebratory dish. It's a common street food in Rome and Lazio served as a filling for pizza bianca. It is also eaten as a meat dish in many households or as part of a picnic.

Farmer Spotlight

Martin Hill Farms is located in Aberdeen, Ohio. They grow a large variety of heirloom vegetables and fruits year 'round. All of the farm's crops are planted, grown, harvested, packed and delivered by 'Farmer Mike'. Martin Hill Farms uses compost and simple, water soluble naturally sourced fertilizers on their produce crops. Martin Hills Farm strives to educate local consumers about the importance of their consistent support of small family farms and about the consequences of our current food systems.



History & Resources

Kentucky Cookbooks

Even before the beginning of the Great Depression, Kentucky residents found themselves in hard times due to the collapse of farm commodity prices after WWI. Some of the government programs developed around the Great Depression shaped Kentucky foodways in the 30's and often led to new cookbooks. The Works Progress Administration 1935 Program resulted in a few cookbooks compiled by staff members and delivered by women on horses (called the Pack Horse Library Project.) Some of the recipes in these booklets and others like them taught things like how to reduce the number of eggs used in recipes, and introduced the use of new foods such as milk powder for those that were on relief.



Photo Credit: Down Cut Shin Creek: The Pack Horse Librarians of Kentucky

Happenings in Our City



New Neighbor

Shiver is now open at 522 Philadelphia St. Shiver makes gourmet small batch pops with unusual, sometimes healthy, sometimes wild flavors. Lynn hand makes the pops with flavors like Black Cherry Pinot Noir Pop and a Fudgecicle with Peanut Butter Chips.



Mainstrasse Village Bazaar

The Mainstrasse Village Bazaar takes place on the 6th Street Promenade in MainStrasse on the fourth Sunday of each month through October 22.



Covington Farmers Market

Located on Third and Court Streets, between Greenup Street and Scott Boulevard, the Covington Farmer's Market runs each Saturday between May and October from 9 a.m. - 1 p.m. The Covington Farmers Market has over 20 vendors with fresh and local produce, meats, eggs, honey, baked goods, pet treats and more.