



*commonwealth presents*

issue no. seven

# THE RABBIT TALE

*our employee newsletter*

## Notes About Sippage



### Slavček Sivi Pinot

Orange wine is now available on our glass pour list. What's orange wine you ask? Orange wine is the inverse of rosé - if rosé is a red wine vilified like a white wine, then orange wine is a white wine vilified like a red wine.

White grapes are left in contact with the skins, stems, and pips producing an amber color, as well as tannin, structure, and more complex flavors. This style of wine is a nod to history as this is very likely the way wines were made in the Republic of Georgia over 6,000 years ago.

The Slavček Sivi Pinot is a skin contact Pinot Grigio from the Vipava Valley on the border of Italy in Western Slovenia. Classic Pinot Grigio flavors with a slight amber hue, full body, and nice acid. The grapes are grown on an organic and biodynamic farm that has been in the same family since the 1700's.

### MadTree

#### Entropic Theory

Entropic Theory is the culmination of two years worth of experimentation and trials. MadTree went through nearly 20 different recipe iterations as part of their TreeSearch Experimental IPA to develop an IPA with a subtle tropical flavor. The beer was brewed as a partnership with iSPACE, a non-profit that benefits local students with STEM education around the region.

### Kentucky Wild Gin Smoked

This is a very exciting new offering from Bellevue, KY's New Riff Distilling. Their new smoked gin is made from naturally smoky, as well as smoked botanicals, and a portion of the base spirit includes an unnamed peated whisky mash. We are very excited to be working with this product and look forward to putting it in a new cocktail this fall.

# Upcoming Events & Schedule

## October

In October, we will all be celebrating Commonwealth's 1 year anniversary. Remember opening night when you all rocked it? We wouldn't be here without you, you are all so talented! Commonwealth is an amazing team because of you. And we wouldn't be here without our guests. If you see a repeat guest be sure to thank them. We will be sharing details about all they ways we will be celebrating year one and sharing gratitude. Watch on Slack.

## Employee Appreciation Picnic

On Monday, September 11 we will meet at Winton Woods for kayaking, canoeing, and archery. The day will be led by Adventure Outpost Manager, Tom Buckley. Tom is an American Canoe Association (ACA) certified Level 2 River Canoe and Kayak instructor, a certified Wilderness First Responder, trained as an American Mountain Guide Association Climbing Wall Instructor and as a United Kingdom Mountain Leader. We will start with a moment of silence to observe the day. Lunch will be served at the picnic shelter and we will have a year-in-review meeting as well as employee recognition. After event happy hour details on Slack.

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# Feedback & Celebrations

## Guest Reviews

"Best Burger I have ever experienced! I say that because it was an experience, not just a meal! I will be back! Thank you!" - Kyle W.

"Our July 22, 2017 wedding wasn't traditional, but it was incredibly intimate, and the service of the Commonwealth team was impeccable. Chef Chris created a three-course menu for us with options for each course, plus he gave us five different canapés for the cocktail hour, all of which were out of this world. Bryan created a cocktail for our guests, recommended wine for the table, and did everything to assure that we had everything we and our guests needed on the day. Toward the end of our wedding feast, Chef Chris came up to say hello, and our guests gave him a much deserved (spontaneous) round of applause. Their experience was that good. Commonwealth was already one of our favorite places to dine, but now it is that and so much more. Go there for dinner, go there for an intimate, perfect special event. It truly is one of the best dining and service experiences you can have in Cincinnati/NKY." - Tonya K.

## Congrats & Welcome

We have 2 new people on the Commonwealth Team. Carmen, Dish; Emanuel, Cook. Please take a moment to welcome them and make them feel at home.

# our employee newsletter

## Food & Culture

### Commonwealth Soundtracks

From the 70s era Rock-Ola in our bar area, to the hand-picked mixes we keep going all day and night during service, Commonwealth is a musically eclectic place to be. We truly believe in curating an inviting atmosphere for our guests, and a diverse soundtrack is definitely key to that. While you might not hear all of the following in our dining room while sharing a bottle of the La Boutanche, here's a little bit of what we've been listening to these days:

"Syvan Esso, Halsey, Låpsley... I usually prefer indie pop and rock, a little on the softer side." - Kelly M.

"Gucci Mane - 'Droptopwop (Prod. By Metro Boomin)' Gucci's out of jail and as good as he's ever been... I just wanted something raw, but there's actually some thoughtful and introspective lyrics in there." - Isaac K.

"Chihei Hatakeyama - 'Minimum Moralia', pairs well with my calm, focused attention while I'm drinking my gyokuro kukicha (green tea)." - Bryan H.



### Tim Farmers Country Kitchen

Commonwealth was just featured on Tim Farmers Country Kitchen on KET. A life-long Kentuckian, Tim has been an outdoor lover since his childhood. He was both fly-fishing and squirrel hunting by the age of 8. In 1984, Tim was injured in a motorcycle accident, which left him without the use of his right arm. Due to his strong will and ability to adapt to any situation, Tim continues to do what he loves best. He has learned to shoot a rifle cross-shouldered, tie a fishing line with his mouth, and shoot a bow and arrow with his teeth. Tim has won many regional archery competitions. In 2012, Tim took his cooking skills to the small screen and is now hosting the very popular, "Tim Farmer's Country Kitchen" cooking show. He shares gardening and farming tips with his audience, including traditional food preservation and preparation such as canning, curing bacon and hams, making your own butter, building a pig pen and more. We were honored to be featured on Tim's show. You can watch the show on KET or at [timfarmerscountrykitchen.com](http://timfarmerscountrykitchen.com)

### Reservations

As you know, we now have a new reservation system called RESERVE. Please let us know if you hear repeat questions from guests during this process so we can add them to our FAQ on the website. Thanks for your patience and hard work while we transfer to the new system to better serve guests.

# History & Resources

## Kentucky Cookbooks

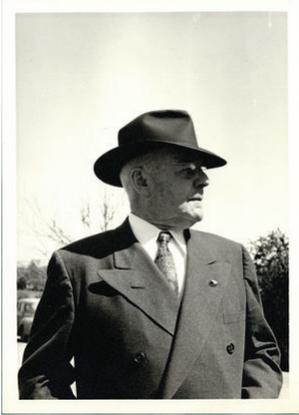


Photo Credit: NPR

You can thank Duncan Hines for that box of powdered cake mix on the grocery shelf. At Commonwealth our pastry chef, Amanda, makes desserts from scratch—but we would be remiss if we were highlighting Kentucky cooking history without mentioning Duncan Hines. Mr. Hines was an innovator and an entrepreneurial thinker. He was born in Bowling Green Kentucky and started his career as a salesman for a printing company. While Mr. Hines was on the road he experienced a variety of restaurants. In 1935, he made a list of his top favorite 100 restaurants and sent it with his Christmas cards. The list was so popular that he continued the practice and published *Adventures in Good Eating*. He published multiple cookbooks and started a branded grocery business with Roy Park, which was bought by P&G, and later bought by Pinnacle Foods. The annual Duncan Hines Festival is sponsored by the Bowling Green Kentucky Junior Women's Club. So the next time you see a box of Duncan Hines you will know its roots were with this famous Kentuckian.

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## Happenings in our City



### New Neighbor

Blume Floral Shop and Garden is opening a couple doors down on Main Street. Blume offers locally sourced seasonal flower arrangements. These flowers not only come from their farm in Boone County, but from other talented growers in the area.



### 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.