



Lifestyles

Don't forget Loretto when making your holiday shopping, eating, and *drinking* choices

By Elizabeth Kennedy Blackstone

Dreary weather last week did nothing to dampen my spirits when Loretto native (and frequent editorial contributor to the *Advocate*) Emily Weathers Kennedy took me on a tour (actually leg one of a tour, I hope to come back and see a lot more of Loretto) of her home community.

Spirits were in fact, the operative word because we had a look at the **Hund Haus**, the community's Wine & Spirits Store owned by Emily's long-time friend Jon Pettus and his sister-in-law, Leigh Ann. In my vast liquor store experience (kidding, mostly), Hund Haus is about as family friendly and as pet friendly as any I have ever seen. The warm colors, wood floors, friendly proprietor and pictures of friends' and family dogs on the walls seemed to combine to say, "Come on in."

"I had a customer tell me awhile back that this is a place where he could take his wife," Pettus said with pride. Indeed, the place felt

like a place where a lady could shop along with the gentlemen and the dogs...

So what's with the dogs?

German for Dog House, the **Hund Haus** name reflects the family's passion for wine and their love for animals. The photos on the wall are mostly of dogs rescued from Lawrence County.

Since the store opened about this time last year, many members of the community stop on Saturdays for the store's popular wine tasting events to try vintages from their large selection. With a year's experience under his belt, Pettus is more than ready to meet the holiday shopping challenge and is happy to advise customers on their choices.

Hund Haus Holiday tastings - featuring wines, spirits and recipes especially for the season - will be hosted every Saturday from 2 p.m. to 6 p.m. from now through New Years Eve.

Pettus's knowledge, good nature and wide selection combined to put me back on the road with full shopping bag.

As we were leaving, Emily was telling me how pleased she has been with the wines and liquors Pettus has recommended BUT she assured me that the best wine in town was made at her own home by her husband, Kerry (and a sip later confirmed that). That conversation led us to check out a new place in Loretto: **The Wine Maker Shack** which features wine making supplies of all kinds.

Owner Don French of New Prospect said he has more and better wine making supplies than virtually anywhere between Nashville and Birmingham.

"I have people coming from Rogersville, Alabama, Columbia, Tennessee and beyond because I have



It's beginning to look a lot like Christmas at Hund Haus.

such a large selection," French explained. "Awhile back, I rode with a buddy of mine to Nashville to get wine making supplies and I started to think there was a need for a wine supply store around here and that's how I started."

French said he could accommodate someone just starting out with wine making kits and books and advice as well as the more customized needs of a veteran wine maker.

"I always tell people to call me if they need me and give them my number," French said. "We are even talking about doing some classes and demonstrations if we can get enough interest."

Inspired by the first two stops, the conversation turned to cooking with alcohol and Emily explained to me how much a little of this or that could add to a recipe. A major source of her information came from - you guessed it, another friend in Loretto, Michelle Lewis, a recent import to southern Lawrence County from California who teaches alternative cooking and has a food blog.

In fact, Emily has a blog of her own and I am happy to report that she has allowed the *Advocate* to share

Cooking with quaffs

Reprinted with Permission from Emily Weathers Kennedy's blog: <http://emilykennedyauthor.com> (Look under "food")

I learned a new word a while ago when working the Sunday New York Times crossword puzzle

but found myself looking it up again this week. The puzzle was workable and fun and reminded me of one of my favorite new terms: quaff. It means "alcoholic beverage."

There are many wine aficionados in Lawrence County, particularly in Loretto. Some are second and third generation wine makers, the first bringing skills from their native Germany when they immigrated. My husband has been growing muscadines and making wine for many years now. He follows my uncle, who followed my grandfather (his father-in-law), who raised a vineyard to make wine to sell for his many children's Christmas presents. He created his sweet grape concoction in the cellar of his barn during Prohibition. My father always enjoyed my uncle's sweet wine as he had my grandfather's. Nowadays, we make the wine using only the natural fruit juices, preferring a dryer taste. The problem is that we don't let it age long enough for the true flavors to be created. It's too good to shelve!

There are also beer enthusiasts around these parts. Some make their own home brew. Others prefer ales from small breweries, savoring the different malted barley and hops flavors. My husband made a batch once. We had guests from England for whom he purchased a variety of lagers and ales to satisfy their tastes while in America. Their beer of choice? His homebrew! They drank it all!

Cooking with quaffs is a real joy because they add lovely complex flavors without imbibing consumers. In other words, you won't get tipsy on my Chicken Marbella cooked with wine or my hamburger pie baked with dark beer. You'll have to sample your ingredients for that!

Recently, my husband, daughter, and I really enjoyed participating in some cooking workshops in Loretto led by my friend, Michelle Lewis, who has started *Adventures in Alternative Cooking* ([find the blog at adventuresinalternativecooking.wordpress.com](http://adventuresinalternativecooking.wordpress.com)). So far we have used quaffs to make wine salts, orange extract (using vodka), and red sauce chili with wine. Not only were the aromas heavenly as we cooked, but the tastes were delightfully enhanced and rich.

To see Emily's recipe for *Chicken Marbella*, made with white wine or Michelle Lewis's recipe for *Fireside Chili*, made with beer, check out our website at www.lawrencecountyadvocate.net.



A stone puppy protects the counter at Hund Haus. There is also a jar of dog biscuits for his less stiff kin.

KIDS have all the answers

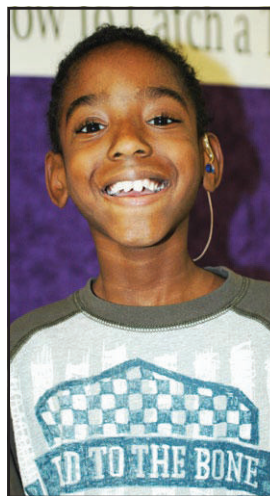
Why does Santa laugh so much?



JACK MARSTON
"Cause he eats so much cookies."

*Maria Caruso's 1st grade class,
Lawrenceburg Public School*

What will Santa give Mrs. Claus for Christmas?



REXIE SMITH
"Cause he's happy."



QWENBIE ROSSON
"Choo-choo trains."

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