

# Cliff View Notes

## Cliffview Resort

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Vol 6 No. 3

News & Notes For Owners, Employees, Friends & Guests

May 2016

### Readin', Ritin' & Route 23

U.S. Highway 23 is a designated National Scenic Byway in honor of the unprecedented number of country music entertainers who were born or lived along that highway. U.S. Highway 23 began in Mackinaw, Michigan in 1926 and by the time of the Great Northern Migration of the early 50's, extended south to Jacksonville, Florida. For the Kentucky expatriates living north of the Ohio river, it was the life line that took them back "Down Home" at every opportunity. It was so important that the alliterative phrase "*Reading, Riting and 'Rithmetic*", was modified by those expatriates to "*Readin', Ritin', and Route 23*". Kentucky native and prolific song writer Dwight Yoakam, born in Pikeville, Kentucky, even had a hit song of that title. Route 23 is home to more than a dozen successful country musicians who call the green mountains of eastern Kentucky home. The **U.S. Highway 23 Country Music Museum** opened in April 2005 and is

located beside the Paintsville Information Center, exit state routes 40 and 460, from US Highway 23. Country music fans will be interested and intrigued by country music star memorabilia and displays supplied by the artists. Exhibits include Johnson County's own Loretta Lynn, Crystal Gayle, and Hylo Brown. Other exhibits include Ricky Skaggs, Patty Loveless, Billy Ray Cyrus, the Judds, Tom T. Hall, Keith Whitley, Dwight Yoakam, Gary Stewart, and Rebecca Lynn Howard. A unique gift shop features cookbooks by Loretta Lynn, Naomi Judd, and other area authors in addition to CDs, books, and videos by your favorite entertainers. The gift shop also features Appalachian crafts reflecting the artistry and culture of U.S. Highway 23. There is something for everyone at the Country Music Highway Museum Gift Shop. For more information and reservations, please call (606) 297-1469. Or log onto [www.visitpaintsvilleky.com](http://www.visitpaintsvilleky.com)

### Happy Birthday, Congratulations and Welcome !!

To many people, May first is celebrated as May Day; here at the Resort we celebrate Jessica Day! Okay, maybe I'm exaggerating, but we do appreciate **Jessica Evans** and her "*Housekeeping Heroines*". They are the wonderful Resort housekeeping staff who make certain the Resort accommodations are always spotless, attractive and comfortable and that our guests can be totally immersed in rustic comfort.

Oh yeah, Jessica celebrates her birthday May 1st!

**Kayla**, Jessica's daughter, is graduating from Lee County High School. She plans to attend Northern University beginning in June, majoring in Business. She is 2nd in the nation! with FBLA, Future Business Leaders of America. Housekeeper **MaryLou Riley's** birthday is May 29th.

**Brittany Thomas** is our newest member of Housekeeping. She is from Booneville KY. Since she loves the outdoors, she fits right in at Cliffview. Brittany is also an animal lover with 5 dogs - 3 of them are rescue dogs!

### Letters. We Get Letters

"Amazing views and HIGHLIGHT of our trip!!!"

We have zip lined before but nothing like this. Completely AWESOME!!! From top to bottom, a truly great experience!! From Nancy taking care of me on the phone getting my zip all setup to the really fun zip guides, Aaron, Blake, Tyler who added so much to the experience.

There are 5 zip lines perfectly building in excitement as you go and zip. Number 4 & 5 are off the charts!! They are long, fast and really high in the air with the most amazing views you will ever see!!

Our 10 year old daughter LOVED this place!!!

Reviewed on Trip Advisor

"Wow!"

I am not usually an adventurous person, but I loved the ziplines here. The two over the gorge were awesome - especially with the fall colors of October. We also rented a go pro camera and my son and I switched off wearing it so we have some great video of our zipping. I highly recommend both the zipline here. We also stayed several days at the Cliffview Lodge on-site and it was also awesome. Room was a bit small for the 4 of us, however, with the wrap around porches, nice living area, breakfast tables for us to play board games and kitchen for simple food and snacks, it was the complete package for fall break with two kids, ages 11 and 14.

Visited October 2014

# Cliff View Notes

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Cliffview Resort,  
Campton, Kentucky

## Publisher

Jenny Ison

## Editor

Jerry Ison

## Contributors

Jenny Ison  
Ian Teal  
Sandy Teal  
Nancy Hamann  
Paul Hamann  
Amy Sellin  
Nancy Griffin  
Tina Seigley



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Cliffview Notes is published monthly for the entertainment of Cliffview Resort Guests, Owners, Visitors, Staff and Friends.

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## HELPFUL WEBSITES & PHONE NUMBERS

### State Facilities

#### Natural Bridge State Resort Park General Information

(606) 663-2214 or 1-800-325-1710 (reservations) 2135 Natural Bridge Rd. Slade, KY 40376 Trail map & descriptions, park laws and regulations, lodging, camping, group meeting facilities, group programs  
*"Natural Bridge State Resort Park is hiking, arches, exploring, scenery, reflection, and making memories."*

[www.parks.ky.gov/findparks/resortparks/nb](http://www.parks.ky.gov/findparks/resortparks/nb)

#### Kentucky State Nature Preserve Commission

[www.naturepreserves.ky.gov](http://www.naturepreserves.ky.gov)

**The Skylift** (606) 663-2922

[www.naturalbridgekyskylift-and-giftshop.com](http://www.naturalbridgekyskylift-and-giftshop.com)

**Red River Gorge National Geological Area** (606) 663-8100

[www.fs.fed.us/r8/boone/districts/cumberland/redriver\\_gorge.shtml](http://www.fs.fed.us/r8/boone/districts/cumberland/redriver_gorge.shtml)

**Gladie Cultural-Environmental Learning Center** (606) 663-8100

[www.fs.fed.us/r8/boone/districts/cumberland/gladie.shtml](http://www.fs.fed.us/r8/boone/districts/cumberland/gladie.shtml)

**Red River Gorge Trail Crew (Volunteers)** [www.RRGTC.com](http://www.RRGTC.com)

**Leave No Trace – Outdoor Ethics** [www.lnt.org](http://www.lnt.org)

**Kentucky State Parks - Create your own Experience.**

[www.parks.ky.gov](http://www.parks.ky.gov) Become a KYSP fan at:

<http://www.facebook.com/pages/Kentucky-State-Parks/152588316577>

### Private Facilities

**Cliffview Resort & Cliffview Retreat** 606.668.6222

[www.cliffviewresort.com](http://www.cliffviewresort.com) 455 Cliff View Road, Campton, KY 41031

**The Lodge is available for groups, weddings and retreats.**

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**Red River Gorge Zip Lines** 855.ZIP.TOUR ( 855.947.8687)

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**Scenic Cabin Rentals** 606.668.6487 [www.sceniccabin.com](http://www.sceniccabin.com)

**Paul Hamann** 513.378.8716 **Nancy Hamann** 513.919.7150

**Red River Gorge Cabin Rentals** 606.668.3272

[www.redrivergorgecabinrentals.com](http://www.redrivergorgecabinrentals.com)

**Thrillville** 844.CLIMBHI (844.254.6244) [Thrillville.org](http://Thrillville.org)

**Ian Teal** 513.284.2332 **Sandy Teal** 859.409.0024

**Cliff Notes Jenny or Jerry Ison** 865.674.6740

*Email stories, ideas, suggestions, news to: [jenny@jerryison.com](mailto:jenny@jerryison.com)*



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## Things To Do In The Red River Gorge Area



- **HillTop Pizza** Pizza, Salads, Subs, Spaghetti, Lasagna.  
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- **Daniel Boone Coffee Shoppe & Deli.** Gourmet coffees, Deli Foods, Camping Supplies  
606-663-2549 Natural Bridge Road (KY Rt. 11) near Slade Exit 33 15 minute drive.
- **Thrillville Aerial Adventure Park** 1/2 Mile south of Exit 33 on KY Rt 11, Slade, KY  
For more info click onto Thrillville.org or call 844.CLIMBHI (844.354.6244) 15 minute drive
- **Natural Bridge State Park, Lodge & Sky Lift:** Camping, Hiking, Rooms, Fine Dining at  
[www.parks.ky.gov/resortparks/nb/index.htm](http://www.parks.ky.gov/resortparks/nb/index.htm)
- **Red River Gorge Hiking, Rock Climbing:** [www.fs.fed.us/r8/boone/](http://www.fs.fed.us/r8/boone/)
- **Cave Run Lake** boat rentals, swimming beach: (606) 784-9666. 1 hour to Cave Run Lake.
- **Wild Things of Kentucky Reptile Zoo & Gem Mining** KY Rt. 11 Slade 859-577-0277 15 minutes.
- **Daniel Boone Trading Post** 606-663-2549; Natural Bridge Rd (KY Rt 11) 15 Minutes
- **Ye Ole Country Peddler** 606-663-2683. All on KY Rt 11, 15 minute drive.
- **Kayaking and Canoeing:** [www.redriveradventure.net](http://www.redriveradventure.net) 606-663-1012
- **Via Ferrata Rock Climbing Park:** Great for beginners 606-668-6441 [torrentfalls.com](http://torrentfalls.com) 5 Minutes.
- **Rock climbing, rappelling, camping:** 606-369-051 **Ash Cave Rappelling** 10 minutes.
- **Massage & Manicure** In-house available with orders of 2 or more massages. 859-595-6388
- **Kentucky Tourism & Vacation Guide:** <http://kytourism.com/> [www.tourseky.com](http://www.tourseky.com)
- **Hiking Trail Guide** and Descriptions. Great for beginners. [www.redrivergorge.org](http://www.redrivergorge.org).
- **Drive In Theater Stanton, KY.** Open April-September. 606-663-9988, 30 minute drive. Call First!
- **Peddler's Mall** Open Year Round. Stanton and Winchester. Gifts, Arts & Crafts, Antiques, Flea Market. Stanton is a 25 minute drive; Winchester is an hour's drive.
- **Beech Fork Golf Club** in Clay City - 606-663-9479 30 minutes.
- **Sag Hollow Golf Course** in Booneville 606-593-4653 40 minutes.
- **Beattyville Public Golf Course.** Off Rt. 52 in Beattyville, KY 606.356.4199 30 minutes  
*Drive times are from Cliffview Resort to the listed attraction/event.*

If a **Holiday Party, any Party, Family Reunion, Corporate Meeting, Church Retreat or Wedding** is on your to-do list, go ahead and check it off. We have the perfect solution to party planning from catering to lodging to activities. The **Lodge at Cliffview** will sleep 64. The 7000 square foot **Activity Center** seats up to 250 and has a fully equipped commercial grade kitchen. Our newest Lodges, the **Retreat** and **Lakeside** will sleep up to 50 with double appliance kitchens and technically compatible media rooms.

Call Amy at 606.668.6222 for details.

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# Cookin' with Jenny

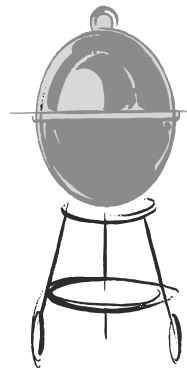
## It's Grillin' Time In The Gorge

### Grillin' in Springtime

Barbecuing, grilling, cooking out. Those three names are all used at different times and locations to refer to the practice of cooking food on a grate over an open flame or glowing coals. In some areas, barbecuing or BBQ is used only in reference to cooking pork. There is even a little cutesy phrase the purists use, "If it ever did moo, it ain't 'cue!"

So we are gonna use the all-inclusive term, "grilling". ( Or more colloquially, *grillin'* 'cause if you want to speak Southernese, ya gotta drop the R's and G's! )

One sure sign that spring has arrived is the smell of the first cookout of the season. Our neighbors started the grilling off right this year, with a nice, juicy steak. Unfortunately for us, they somehow let inviting us over to 'help out', slip their minds. However that unmistakable, irresistible aroma wafting across the road stirred the primal need to consume burnt flesh. At least that's how the "Master Griller" justified buying a new, all stainless, charcoal and propane, multi rack super heterodyne, ceramic coated, WiFi and surround sound ready Giant Bluish Egg Grill Supreme.



Okay, I exaggerated the WiFi and sound part. I'm certain the Giant Bluish Egg Grill Supreme would have been wonderful and we could have created some very tasty meals on the device if he would have only gotten the already assembled demo. Unless we get some expert advice and help, it looks like it's gonna be the Fourth of July at the earliest before we'll be ready to grill!

Oh well, we can always appreciate that wonderful smell drifting through the neighborhood.

### Here are a few hints to make your next cookout better:

- Never add lighter fluid to a fire after it has been lit.
- If you use a platter to take raw meat out to the grill, wash it thoroughly before using it to take the cooked meat off the grill. The same goes for any utensils.
- Coals are ready for cooking when they are glowing a dull red and are mostly covered with a dull gray ash.
- Cleanup will be much easier if you spray the grill with a non-stick cooking spray before using it. Or, using tongs dip a wad of paper towels in vegetable oil and mop the grate with it before firing up.
- To prevent flare-ups, trim the fat from the meat. To control them after they occur, keep a spray bottle of water handy.
- You can add more flavor to grilled meats by adding wood chips to the fire. Mesquite, hickory and apple are especially good. Soak them in water for an hour before using them.

Last but not least, hold off on adding the barbecue sauce until the last 15 minutes of cooking. Adding it sooner will burn the sugars contained in the sauce.



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# The Manly Thrill of a Blazin' Grill!

Hey, y'all! Come on in and welcome! I'm Buck Thorn, the Natural Born Griller, the Thriller at the Griller!, the Weber Wonder! Okay, sorry. This time, I'm gonna share some tips and recipes from my latest recipe and how-to book, How to Grill a Mockingbird.

But first off, let me assure you, we don't grill any actual mockingbirds! Heck that is without a doubt, my all-time favorite, most number one bird in all the world. Why, I'd run clean off the road, even through a rich man's expensive landscape, before I'd hit a mockingbird.

We just chose that name for the sensationalism and I thought it sounded kinda cerebral-like. Know whut ah mean?

## Masculine Meals

Note: Read this entire article before you begin grillin'. The side dish takes longer to prepare than does the main course.

Okay, there's nothing like the feeling of power a man gets from firing up the old Weber. Or whatever grill you have.

From the earliest of times, mastery of fire has been one of man's greatest achievements, humankind's ultimate separation from the beasts.

For several thousand, maybe hundreds of thousands of years, the control and care of the fire and it's use to cook food has been held by the female of the species.

While, most of the quest for fire is still a woman's quest and it is usually she who decides when and how the fire or other means of heat is used, ( Honey, turn the heat up! Are you trying to freeze me to death!) men do have claim to the grill.

Grilling in the backyard, at the lake or campgrounds, even on a picnic is 99.99% male dominated. And rightly so. I mean the control of an open fire, fire outdoors, has always been the responsibility of men. The control of the briquettes is thusly and properly left to the male.

We are going to begin with what I consider the easiest food to grill.

A hot dog you say?

No, this is even easier than fixin' those compacted bits of viscera.

This is the easiest and quickest thing a man can grill - shrimp! Yes sir, shrimp. There is virtually no fat, so they never catch fire. They have a built-in cook timer - they turn pink when done, usually in about 5 minutes and they even taste great when over cooked. The bigger they are, the easier they are to grill. Unfortunately, size also dictates price, so jumbo shrimp (isn't that an oxymoron?) come with a jumbo cost. But these huge decidedly delicious babies look truly impressive on the grill and are easy to cook. The only thing that adds to the degree of difficulty is peeling them. If you like, just leave the peels on, let the eaters peel em! After all, you've provided those folks one of the best grilled treats available.

Here's how I do shrimp: First, start your grill fire. It really doesn't matter if it's propane or charcoal, but if it's propane, don't fire it up till you're ready to grill. Position the rack at least four, maybe five inches from the heat source. Now, prepare a sauce the day before or while you're waiting for the charcoal to get to grilling temp. This is fairly easy.

Clean out the margarita blender and add in 1 cup chopped cilantro leaves, 1 table-

spoon or more peeled and diced ginger, 1 small habanero pepper that has been seeded and diced. *Warning! Habaneros are extremely hot, go easy!*

You may wish to use a jalapeño instead. Maybe you should try dried red pepper flakes the first time out; 1/4 cup extra-virgin olive oil or canola oil.

Puree till smooth and pour into a bowl. Add a little salt & pepper and thin with some fresh lime juice. If you make this the day before, let it come to room temp before serving.

Grill the shrimp about two - three minutes then turn when the shells are too hot to touch or the shrimp has turned a bright pink or even a tad brown. Serve immediately with the sauce and very cold beers. Corona or MGD seems to go best.

The perfect compliment to these shrimp is grilled corn on the cob and here's how: This should be started before the shrimp since corn takes almost 1/2 hour to grill.

Place rack about 4 inches from the moderately hot heat source. Peel back, but don't remove the husks. Remove the "silk", dip the corn in water and smooth the husks back in place, cook for 10 - 15 minutes, turning occasionally. When the husks begin to turn brown, remove them. Coat the corn with butter - no, absolutely not margarine! - and return to the grill. Turn occasionally until they are nicely browned, about 5 - 10 minutes.

Now is the time to put the shrimp on!

Squeeze lime juice on the corn, serve immediately with salt, pepper and chili powder handy. Allow each person to season the ears per their taste. Smack a portion of cold potato or macaroni salad, and some baked beans on the plate pop open a couple of those ice cold beers (This ain't England, boy!) and you are gonna be worshiped!



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## Spring Festival Season Begins In The Bluegrass



Kentucky comes alive this spring with festivals and special events. From barbecue to wild mushrooms – and hillbillies to fillies – there’s a festival for everyone this spring. Here is a sampling of upcoming events and for a full list of events throughout the state visit : [www.kentuckytourism.com/events](http://www.kentuckytourism.com/events).

### Kentucky Derby Festival – Louisville - April - May

The Kentucky Derby Festival is an annual festival held in Louisville, Kentucky during the weeks before the first Saturday in May. The festival, Kentucky's largest single annual event includes: Thunder Over Louisville, the largest annual fireworks display in North America; the Great Balloon Race; the Great Steamboat Race, featuring the Belle of Louisville; the Pegasus Parade, one of the largest parades in the United States; and the Derby Marathon and mini-Marathon.

### International Bar-B-Q Festival – Owensboro – May

The International Bar-B-Q festival serves up non-stop entertainment that is sure to please all ages. In addition to the main barbecue competition that features teams from across the nation, there are also performances featuring a variety of music and dancing that highlight local, regional and national talent. Face painting, pie-eating contests and the festival's Family Pavilion provide fun for the entire family. You can work up an appetite, test your speed and endurance or stretch your legs by competing in the annual 5K Run/Walk. Festival attendees can sample burgoo and barbecue sandwiches from the cooking teams up until the main event on Saturday afternoon when the mutton, pork, chicken and burgoo is ready for sale by the pound and gallon. Spend hours browsing booths filled with handmade arts and crafts and a selection of festival souvenirs.

### Francisco’s Farm Arts Festival– Midway - May

Francisco’s Farm Arts Festival is a juried fine art and craft event featuring over 100 artists from more than 14 states. Visitors to the festival meet and interact with artists and purchase directly from the creators. The festival is a two-day outdoor event held at Midway University. Complementing the artist's booths are eclectic food concessions, live music, public art projects, artist demonstrations, and other special exhibits.

### BBQ ,Blues and Bikes – Elizabethtown – May

The streets of Downtown Elizabethtown will be buzzing with families, the smell of barbecue, the rockin’ sounds of blues, and the sight of thousands of motorcycles. International Blues artists will perform throughout the weekend.

### Kentucky Mountain Laurel Festival – Pineville – May

One of the oldest Kentucky festivals, the Mountain Laurel festival fills the streets of historic Pineville with vendors, a gala parade and the Queen Coronation.

*We thank the Kentucky Department of Tourism for this information. Please go to their website: [www.kentuckytourism.com](http://www.kentuckytourism.com) for the details about these and other Spring events in the Bluegrass State.*

## A Real Bummer!

Usually, whenever you hear that phrase, it’s referring to a bad thing or an unfortunate situation; not this time. This real Bummer is a thrilling, fun family adventure featuring the very Hummer-like vehicle called a *Bummer*.

Coming soon to a Gorge (The Red River Gorge) near you is the Bluegrass’s newest thrilling adventure attraction

It is actually a clone of the famous Hummer and does everything the original Hummer did/ does. The course is an hour-long, water, mud, almost vertical trails with whoop-dee-does and more thrills than a hundred foot roller coaster!

Stay tuned for details or check us out at:

**RedRiverCabinRentals.com.**

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