

# SWEDA NEWS

*Creating a Community Where People Want to Live and Work*

2nd Quarter

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## Contact Information:

Springfield-Washington Co. Economic  
Development Authority  
124 West Main Street  
Springfield, KY 40069

Phone: 859-336-0052

800-430-5505

Fax: 859-336-9410

[halsweda@bellsouth.net](mailto:halsweda@bellsouth.net)

Visit us at [www.sweda.org](http://www.sweda.org)



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# Technical School Groundbreaking - Wet weather doesn't dampen ceremony for new college

By: Jeff Moreland  
Editor - The Springfield Sun



The future site of the Elizabethtown Community and Technical College's Springfield campus was a sappy mess Thursday afternoon but that didn't dampen the spirits of the large crowd in attendance for the groundbreaking ceremony.

"Today is a special day," Dr. Thelma J. White, President/CEO of Elizabethtown Community and Technical College, said to the crowd. "It's a special day for our region."

The Springfield Campus, which is estimated to be complete in 2009, will serve Washington, Marion, Nelson, Spencer and surrounding counties. The 47,000 square foot building

will feature classrooms and laboratories for the college's technical programs, student services areas and faculty offices.

Technical and specialized training programs planned for the Springfield campus include machine tool, tool and die, industrial maintenance, metrology, fluid power, basic electricity, electrical construction and motor controls. Continuing education courses and personal enrichment classes for local citizens also will be offered. ECTC will partner with St. Catharine College in Springfield to ensure that students have access to general education classes.

"All of us at ECTC are excited about this new journey," White said. "In some 18 short months, when this new facility is completed, together we will open the doors of educational opportunity a little wider for all of the citizens from Washington, Marion, Nelson, Spencer and all of the surrounding counties. The opportunities we have before us far outreach the challenges that we will have in the future. If we remain focused and persistent together we can improve the quality of life for individuals and families living throughout the region."



Ross Tarrant Architects of Lexington is the project architect. Morel Construction Company of Louisville is the general contractor.

The Kentucky General Assembly approved funding for the \$14.5 million facility in 2006.

## \$30 Million Grant Secured for Biorefinery



**More than \$30 million and nearly 100 jobs are headed for Springfield, Ky.**

The announcement came Friday in Lexington that made official the plans to bring a rural community biorefinery to Washington County. The grant was issued to Ecofin, LLC, an affiliate of Alltech Inc. When completed, the biorefinery will be among the first in the United States to utilize cellulose, such as switch grass, corn cobs and corn stover, at raw material levels of up to 30 percent, according to a statement issued by Ecofin. This will then be converted to ethanol and other value-added products.

A \$30 million grant was issued from the United States Department of Energy to help pay for the \$70 million refinery, and another initiative valued at \$8 million has been given to the project from the Kentucky Economic Development Finance Authority. Washington County Extension Agent Rick Greenwell said the biorefinery will not only be a benefit to Washington County, but to the entire region.

"It's definitely regional, and we've known that all along," Greenwell said. "It's many faceted, because of the crops that can be utilized in the implementation of distillers dried grains (DDGs). The difference in this plant and all other ethanol plants in the U.S. is that DDG's are the product, and ethanol is a by-product."

Greenwell said besides selling the DDG's, farmers will have the opportunity to buy products with various additives for which Alltech is famous internationally. While the products will benefit animal health by reducing their need for antibiotics and improving their immune systems, which Greenwell pointed out include European studies that show little or no antibiotics being needed, it will also help humans. "It will help humans in some aspects, one of which is organic selenium, which is transferable to humans, and was not available to us prior to this opportunity," Greenwell said.

Once the biorefinery is up and running, Greenwell said there will be a gradual switch from corn to cellulose, for which the plant is being set up, such as lower usable corn stalks, switch grass and corn cobs.

"This plant will be a prototype for the world, and will take low-cost input items and turn them into usable products," he said.

The 93 jobs expected from the initial stages of the plant are going to be helpful, but Greenwell expects more jobs to come from the biorefinery down the road. "Without a doubt it will bring more. I can't speculate on a number, but the prospect for the future is huge," he said. "It won't just be farm labor jobs, but in spinoff, the plant will create a lot of mid-class jobs, and it's definitely going to change the way we do agriculture in Central Kentucky. In this post tobacco era, the need for diversification is as great as ever."

The biorefinery is also going to be good for the local economy. With jobs leaving the community, Hal Goode, executive director of the Springfield-Washington County Economic Development Authority is happy to see jobs moving into the county. Goode agrees with Greenwell on the agricultural impact for the county.

"Local agribusiness professionals will have real opportunities for the ag community. For instance, why place a dairy in Kentucky? Kentucky spent \$250 million in 2005 to import milk from other states to meet our demand," Goode said. "This project could start a statewide chain of plants. The employment opportunities are vital during these economic times for our community, region and state. This project is a true complement to Alltech and our local community leadership."

One of those leaders, Springfield Mayor John W. Cecconi, said he is pleased to see the new jobs headed for the community, especially on the heels of the news that another industry will be leaving soon.

## \$30 Million Grant Secured for Biorefinery

we can soon find a buyer for the Akebono plant and maintain that work force there. The economy has been down with doom and gloom, but again, I never saw a river go so low it didn't come back in the banks." Washington County Judge-Executive John Settles agreed with Cecconi, and added that he was pleased to see the grant approved. "I was really concerned about the delay, because this could have happened earlier," Settles said. "It's a great relief now, and this kind of puts the final piece of the puzzle in place. I expect to start seeing some action now. We've heard a lot from Alltech and the new company Ecofin, and I'm looking forward to everything getting started." Kentucky's agricultural production can also see a large benefit from the biorefinery by housing dairy and beef cattle to be branded under the Kentucky Proud label. In addition to its primary function, the biorefinery will also have the capability to produce algae, a plant that needs little besides sunlight and carbon dioxide. According to statistics from National Geographic, algae can theoretically produce 5,000 gallons of biofuel per acre per year, compared to corn, which can produce 400 gallons per acre per year. Production at this facility is expected to start in the fall of 2009.

## Bluegrass Dairy is Keeping it Kosher

By: Jeff Moreland  
Editor - The Springfield Sun

When it comes to most products produced by Bluegrass Dairy & Foods, Rabbi Yosef Levy makes sure things are done by the book. It's not just any book, but the Old Testament of the Holy Bible that determines what is, and is not kosher.

Levy is employed by the Orthodox Union, but works out of plants across Kentucky and Indiana to ensure that the items they produce as kosher are actually made the proper way to conform to biblical definition. Kosher foods are considered by Jewish law to be clean and permissible for those who are of Jewish or other faiths requiring a kosher diet.

"What I do is just like any food inspector, except the requirement of what I do is based on the Bible," he said. "The Bible state specifically for an animal to be kosher it has to chew the cud and have split hoofs. Then of course it has to be slaughtered by a rabbi. Blood is not kosher, so the animal has to be salted and the blood removed. Insects are not kosher. When it comes to fish, to be kosher a fish must have fins and scales. Also, you can't eat meat and dairy products together, so for example, I can never have a cheeseburger."

What Levy and others who must eat kosher foods can have is any product that contains his company's logo, the letter O with a U inside. The logo is found on many products in grocery stores, and consumers often purchase kosher items and don't realize it.

"The market for kosher products is growing at around 15 percent a year and more and more companies are looking for the kosher symbol," Levy said. "Because people are getting more health conscious these days, people are looking for organic and kosher certified products. It's ironic, but more people who are not Jewish are looking for kosher products than Jewish people. I think about 2 percent of the American population is Jewish, but a lot more people are buying kosher products. I believe statistics say about 60 percent of the products in American supermarkets today are kosher. A lot of people just happen to buy products that are kosher anyway, with products like sugar, flour and other things that are just naturally kosher."



## Bluegrass Dairy is Keeping it Kosher

making the food products are actually kosher according to OU standards, which are considered the highest in the industry. "I'm not a policeman. I'm not here to make problems or find problems," Levy said. "Typically if a problem is found, it can be resolved, and you fix it and go on. I'm here to help as opposed to find problems. No one can be at a facility 24/7. I come in at different times of day, I do my job, and it goes very well. If a company really wants to cut corners and cheat, they could do it. But if they get caught doing it, the OU says we can't certify you, and if the company loses certification, often they will not get another agency to certify them. Typically it's not worth their while."

Jerry Hardin is general manager of Bluegrass Dairy & Food, and he said the relationship between his company and Levy is a strong one. Bluegrass and Levy work together to be sure all kosher-labeled items meet the proper requirements.

It's not only ingredients, but also equipment at these factories that must be kosher. If a piece of machinery at Bluegrass or another facility produces something that is not kosher, before kosher materials can be produced, there must be a cleaning process, along with a waiting period for kosher items to pass through it.

"All of our dryers, sooner or later, will run non-kosher products," said Jerry Hardin, general manager of Bluegrass Dairy & Food. "When we do the non-kosher products, we're going to clean the equipment, but the resting stage and boiling water stage are the only things different."

Levy explained that before kosher products can be produced, machinery must be cleaned as it normally would, but other steps including the use of boiling water, and a 24-hour period of rest must be observed.

"It's quite important to us that we have the rabbi," Hardin added. "It's been quite a teaching process, but our people have learned and worked with Rabbi Levy, and we're all on the same page now, and we know what is acceptable and what isn't. We go by the book, and we don't change anything or take any shortcuts."

The Orthodox Union is not the only kosher certification agency, but it is the most highly recognized, with more than 400,000 finished products or ingredients being certified. Levy said that name recognition is what makes products with the OU symbol the most trusted when it comes to kosher products.

"OU is the largest and most accepted kosher food certification in the world. When somebody goes into the supermarket looking for the symbol, they know right away that the product is kosher," he said. "Different companies have different standards, and I can go out there and start my own kosher certification, just like any other company. The question is are other kosher agencies going to accept me? They do not necessarily accept every other kosher certification in the world because unfortunately their standards may not be as high as ours. But if there's an OU symbol on the product, I can assure you it's kosher."

For more information on kosher products, Levy said he welcomes questions via e-mail at [levy@ou.org](mailto:levy@ou.org). Information is also available on the Internet at [www.oukosher.org](http://www.oukosher.org).

Bluegrass Dairy & Food began operations in Springfield/Washington County in 1999. The facility specializes in dehydrated dairy and non dairy ingredients, custom spray drying and dry blending. Billie Joe and Debbie Williams from Glasgow, Ky. are the owners and the facility is located at 606 W. Main Street in Springfield. With several expansions in the past nine years, Bluegrass Dairy & Food has been a strong and stable employer for the residents of Springfield/Washington County and surrounding counties and we commend Billie Joe and Debbie Williams for an outstanding job.

## Springfield/Washington County bids Farewell to Toyotomi America President Masayuki Kondo

Toyotomi America President Masayuki Kondo began his tenure in Springfield in 2004. He and Mrs. Kondo have lived in Springfield since their arrival and now it's time to turn another chapter and welcome Toyotomi's new President, Yukihiro Ushiro.

Mr. and Mrs. Kondo were two of the most gracious individuals and we in Springfield/Washington County hope that they enjoyed their stay here as much as we enjoyed having them live in our community. We will certainly miss them, their warm and welcoming smiles, their dedication to Toyotomi America and just simply their community support. And most of all, Halloween on Main will not be the same without Mr. Kondo and his huge smile as he handed out candy to all those ghosts and goblins. We could never really figure out who was the most excited about Halloween; the children or Mr. Kondo.

On behalf of the Springfield/Washington County Economic Development Authority, we wish Mr. Kondo and his family health, happiness and a prosperous future.



## SWEDA Welcomes Young Tool & Machine

SWEDA welcomes Young Tool & Machine to our manufacturing family. Young Tool and Machine is located at 419 Highway 433 in the Mackville community of Washington County. Eddie Young and his son Cody work together to supply the manufacturing community with the ability, workmanship and equipment needed to develop tooling or make repairs to projects that manufacturers face daily. Their capabilities include CNC milling, Wire EDM Burning, welding and grinding. According to Springfield Washington County Economic Development Authority Executive Director Hal B. Goode, "Young machine is a perfect example of entrepreneurial spirit in our community. Eddie and Cody are well versed in machining techniques to assist our local companies."



Young Tool and Machine  
419 Highway 433  
Mackville, KY 40040  
Tel.: 859-262-5682  
Fax: 859-262-0195  
e-mail: cody\_2500d@hotmail.com

Eddie Young  
Cell: 859-481-8538  
Cody Young  
Cell: 859-481-2156

## Tobacco money bringing technology to farms - Phase I money to help farmers with cost of computers, high-speed Internet service

Hood explained that there are several qualifying factors for farmers, but added that those farmers who have grown tobacco themselves, or those most recently removed from growing, will be more likely to qualify for the program since it is funded through tobacco money.

"Qualifying is based on several questions in the application, and it's not that something would necessarily disqualify them, but the closer they are to being a producer or the first generation removed, that gets them closer to being qualified," Hood said.

Hood said there is enough money on hand for 200 people to potentially take full advantage of the program and receive the maximum \$500 benefit, and she said anticipation is that even more will be reached by the program. She stressed that not every farmer would use the entire amount allowed, which could allow for some of the money to be used for additional farmers who may be interested. When it comes to qualifying for the program, the best way to start, according to Hood, is to attend some upcoming public meetings designed to inform farmers about the program and help them with the application process. She said a public information meeting has been scheduled for June 5, and those interested have two options for attending. A 1:15 p.m. meeting, as well as a 7 p.m. meeting will take place to help spread the word about the program and what it

can do for a farm, and farmers are encouraged to attend one of these times, although it is not mandatory. Following this meeting there will be two educational meetings, which are mandatory to receive the grant, according to Hood, adding that attendance of those educational meetings will be factored into the score to determine qualification for the program.

"The first of the mandatory meetings will be an introduction to computers, with general knowledge. There will be some people who will apply and they will have every little familiarity with computers," Hood said. "The

## **Tobacco money bringing technology to farms - Phase I money to help farmers with cost of computers, high-speed**

might not understand.

The grant money for the program is being distributed by the Washington County Fiscal Court, and magistrate Hal Goode, who has worked to help bring high-speed Internet to the community, said this is another important part of the community's available services.

"You have to have infrastructure in a community. It will be great to have high-speed Internet here in the county, and just as water is, this is another critical component to our county's infrastructure," Goode said. "It will take a little time to reach our goal of a large percentage of the county, but we are well on our way." He stressed that for people moving to Washington County to live, as well as to do business, high-speed Internet access will be a key for the county's future. He said it will be especially important as an educational tool for students, as well as for home entrepreneurs looking to run home-based businesses. The effort to bring high-speed Internet is a joint effort of the Washington County Fiscal Court, Connect Kentucky, the Washington County Extension Office, Springfield Washington County Economic Development Authority (SWEDA), Mayor Cecconi and the City of Springfield, Springfield Water & Sewer, and other local organizations.

Washington County Extension Agent Rick Greenwell said farmers who may already have a computer need to be aware that any computer older than seven years will not be capable of receiving high-speed Internet service.

## **Emily W. Hundley Library to be built at St. Catharine College**

By: Tom Bystrek

There is currently an Emily W. Hundley Library on the campus of St. Catharine College. It acquired that name in 2006 after a gift from its namesake allowed renovations to the facility that has been in use at the college since 1933.

But as good as those renovations made the existing library; the need for a completely new building remained a top priority at St. Catharine. That priority has now become reality as Emily W. Hundley, a Lebanon native, has stepped up again to offer the lead gift for a library for which a groundbreaking will be held later this year followed by the building's construction. "I am looking forward to it," said Hundley. "I am not sure about those big letters on it. That scares me to death."

But the letters will proclaim it as the Emily W. Hundley Library, a building that will sit prominently on campus adjacent to the Richard S. Hamilton Health and Science Building. It will be a three-story structure with 34,000 square feet. It will include six classrooms and a music recital area. A large board room on the second floor will



serve as a multipurpose room for other meetings and events. The library will also have offices, archives, many computer areas and will include a café on the first floor.

## Emily W. Hundley Library to be built at St. Catharine College

Continued support of the growth at St. Catharine. Mrs. Hundley has been on the St. Catharine team since 1998.

She first gave us a baby grand piano which aided in the beginning of the Mid-Kentucky Chorus. For the last ten years she has shown a continued commitment to St. Catharine and to the mission of educating students from this region." The Emily W. Hundley Library will be the fourth building to be constructed on the St. Catharine campus in the last seven years. Ilona Burdette, Director of Library Services and Assistant Director Kaye Peterson are excited about what the newest addition will have to offer. "Ms. Hundley paved the way with her donation that doubled the size of the library we are now in," said Peterson. "And now the new library will allow us to keep up with all of the new technology that is available. It will be a state-of-the-art facility." Burdette, who came to St. Catharine in 1999, added, "The renovation has served well to tide us over during planning for a new library. We're fortunate to be building our new facility as new degree programs and higher student expectations are extending the need for library resources and services. It's exciting to be able to plan for a facility which takes into account how students study and use technology. I believe the new library will meet the expectations of the new generation of students and serve the campus and community for years to come."

## NELCO Offers Production Systems Engineering for Factory Floor Management at UK Center for Manufacturing



[Lexington, KENTUCKY] - Alltech's Lexington Brewing Company has won the 2008 Taste of the Bluegrass Best Alcoholic Beverage distinction for its Kentucky Ale. Alltech's Lexington Brewing Company has been a winner in this category since 2005 and the Kentucky Bourbon Barrel Ale has won the Taste of the Bluegrass Best Alcoholic Beverage distinction for three years in a row.

Additionally, the Kentucky Bourbon Barrel Ale also received a silver medal in 2007 from the Great American Beer Festival in Denver, Colorado while Kentucky Light claimed a bronze medal in 2005; making all three beers produced by Alltech's Lexington Brewing Company are local and national award-winning beverages.

Kentucky Ale was created in 2000, and is a marriage between two classic beer styles, Irish Red Ale and English Pale Ale. Alltech's Lexington Brewing Company is Lexington's only local brewery, established in the heart of downtown. Currently, the brewery produces Kentucky Ale, Kentucky Light and Kentucky Bourbon Barrel Ale.

"Alltech is proud to be the recipient of this award," said Dr. Pearse Lyons, president and founder of Alltech. "This is our fourth straight win in the Best Alcoholic Beverage distinction category and this awards shows that our brewery creates a product that all of Kentucky can be proud of. "

Alltech has a manufacturing facility in Springfield and is the proud sponsor of the Alltech FEI World Equestrian Games 2010™ to be held September 25-October 10 in Lexington, Kentucky, USA.

Please contact Grant Landon (glandon@alltech.com) for any additional information about Alltech's Lexington Brewing Company and Kentucky Ale.

## Director's Report

The second quarter in Springfield and Washington County has been busy. As you can see, our area is a perfect place to relocate and start a new business. July is Retention time and like no other community, we recognize our valuable staff and team members of our manufacturers in Washington County. It is a lot of fun and a perfect time to show our appreciation. This is our fifth year of this program that feeds our manufacturing community a picnic style lunch and the one standout of this project is that the funding from this comes from the local community businesses that support our local team members.

SWEDA continues to work with the Kentucky Economic Development Cabinet and Jim Medberry with Binswanger in the marketing of the [Akebono Building](#). Production will be complete for Akebono the end of August 2008. Built in 2002, the Akebono building will be one of the top available manufacturing buildings in the State of Kentucky. SWEDA continues to highlight the [Springfield-Washington County Commerce Center](#) as our 325 acres of green space that is "shovel ready" for future manufacturers.

If our office can assist you in any fashion, please contact me. Thanks for viewing our quarterly newsletter.

Best Regards,

Hal B. Goode  
SWEDA Executive Director

**SWEDA**  
**124 West Main Street**  
**Springfield, KY 40069**  
**859-336-0052**  
**800-430-5505**  
**halsweda@bellsouth.net**  
**Visit us at: www.sweda.org**