

The Sublime Times

Published by Deborah Stigall & Sublime Solutions

Welcome to Sublime



Sublime Solutions
You Name It, We'll Stage It



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Hello. Thank you for reading the first edition of *The Sublime Times*. As the President of **Sublime Solutions**, a home staging and design firm, it is my hope to transform every house into a home. In the next few months, I will be providing you with more information about the importance of staging your home to sell. I am also a Realtor at **Keller Williams Bluegrass Realty** and am happy to assist you with your real estate needs.

The Sublime Times is available to any individual who signs up

via our website. Each month will include a new classic movie review, recipe, and horse profile.

Classic Movie Reviews are written by Krista Kimmel, a Lexington resident. Ms. Kimmel completed her MA in Communication from the University of Kentucky and currently works at the Red Cross. She developed a love of classic films at an early age. Her favorite stars of this era include Marilyn Monroe, Audrey Hepburn, Paul Newman, and Jimmy Stewart.

Billye Jean's Kitchen features recipes recommended by my Mom. Her claim to fame is her recognition as Kentucky's "Homemaker of Tomorrow" during her senior at North Middletown High School in 1960. A specialist in Southern cuisine, she enjoys cooking for family and friends.

Each month I will provide a brief history of one of the historic thoroughbred horses that are the namesakes of several streets in the Hamburg area. This month, the legendary **Hamburg** is briefly profiled.

Krista's Classics

For my inaugural column, I am choosing to pay tribute to the legendary Paul Newman, who recently passed away after a long battle with cancer. One of my favorite Newman movies is 1973's *The Sting*. The film was the second and final collaboration among Newman, Robert Redford, and director George Roy Hill. The three had previously struck gold with 1969's *Butch Cassidy and the Sundance Kid*. *The Sting* nabbed seven Academy Awards, including the statues for Best Picture, Director, and Original Screenplay.

Redford portrays Johnny Hooker, a rookie conman mentored by Luther Coleman (Robert Earl Jones) in Depression-era Joliet, Illinois. Luther is ready to "retire" from the con business, however, and instructs Hooker (who routinely blows all his money) to seek

tutelage under Luther's friend Henry Gondorff (Newman).

When Hooker inadvertently swindles an accomplice of Chicago crime boss Doyle Lonnegan (Robert Shaw), he immediately sets out to warn Luther of the hit men who are out to kill them. But Hooker is too late; he arrives just after Luther is killed by one of Lonnegan's goons and then escapes to Chicago to find Gondorff.

Hooker and Gondorff team-up – or do they? – to pull the ultimate "sting" on Lonnegan. With multiple twists and turns, *The Sting* is the quintessential caper flick, featuring exquisite art direction, fabulous costumes, and Scott Joplin's Ragtime score. The film's climax is one of the most discussed in history, and if you haven't seen it, I

won't spoil it here. I will say, however, you won't be disappointed and the scene features one of my favorite last lines in all of cinema.

The heart of the film, though, is Newman's comedic turn as Gondorff. In perhaps Newman's most memorable scene in the movie, Gondorff (pretending to be inebriated) joins one of Lonnegan's poker games. Lonnegan tells him that ties are required at their table, but he would be happy to loan him one. Gondorff thanks "Mr. Lonni-man" for his hospitality, prompting Lonnegan to point out the correct pronunciation of his name. Gondorff belches loudly in response.

We'll miss you, Paul.

The Heritage of Hamburg

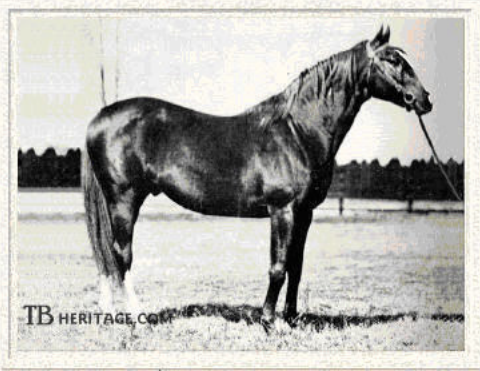


Photo and text courtesy Thoroughbred Heritage (www.tbheritage.com), sponsored by The National Sporting Library, A Research Library for Horse and Field Sports.

The bay colt Hamburg was born in 1895 at the Elmen-dorf Farm outside of Lex-ington. His Sire was Hanover, winner of the Belmont Stakes and 31 other races. His Dam was Lady Reel. Hamburg was sold as yearling to John E. Madden. The colt was described as strong and high-spirited. He was able to break with great speed

and won twelve of his six-teen starts as a two year-old. At the end of this sea-son, Hamburg was sold by Madden to Marcus Daly, the wealthy "Copper King" of Montana, for \$40,001. Hamburg Place was largely built with the money from this sale. As a three year-old, Hamburg won four of five starts. In his racing career, he earned \$60,380.

January-November 2008 Real Estate Stats

New Listings: **15,883**

Sales: **7,050**

Average Sale Price:
\$171,472

Average Number of Days
on the Market: **88**

**E-mail Me for More
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Statistics provided by LBAR for
Single Family Residential Properties



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There's No Place Like Home in the Bluegrass!

Billye Jean's Kitchen: Upside-Down Apple Pie



Ingredients

- 1/4 cup margarine
- 1 package refrigerated pie crusts
- 1/2 cup firmly packed brown sugar
- 6 Granny Smith apples, peeled and thinly sliced
- 1/2 granulated sugar
- 1 tsp ground cinnamon
- 1 TBLSP lemon juice
- 1 TBLSP all-purposed flour
- 2 tsp margarine, cut in pieces

Directions

- Rub 1/4 cup margarine over bot-tom and sides of 10 inch baking dish with sides; place pecans in bottom, flat side up.
- Press brown sugar over nuts.
- Unfold 1 pie crust, pressing out fold lines. Stretch crust to 10 inches and place over brown sugar and nuts.
- Combine apple slices, sugar, cin-namon, lemon juice, and flour, tossing to coat; spoon in center of crust and dot with 2 tsp of margarine.
- Place remaining crust on top, press to seal and flute edges.
- Bake at 400 degrees for 1 hour.
- Remove from heat and let cool on wire rack for exactly 5 minutes.
- Place a plate over top and invert pie so pecans are on top.