

STROPOLI'S,

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good 'crew' of children... got five boys and a girl that's gonna take over the business one day, so we're working on getting them trained."

Myers said his eight year old actually produced pasta sampled by the council.

"So, I'm getting them started," Myers joked.

Myers gave the council a "brief synopsis of what we do."

"Everything we make is from scratch," he said. "We make our own pastas in-house. The meats we source are local meats, Kentucky Proud meats. We source our tomatoes from Italy. They're freshly-canned, they're organic and they are certified. We source our certified, Italian cheeses."

Myers said Stropoli's utilizes a unique and humble approach.

"We have a limited menu," he said. "It's still growing. Each week I'm being taught something by this business."

"This was a project we launched in August at the 127 Yard Sale," Myers said. "I set up a tent, I picked out two dishes, we cooked up a bunch, and I said, 'I'm gonna sell this to the town, and we're gonna decide. If people give good feedback, we're gonna move forward with this thing.'"

"Well, the experiment has run rampant," Myers said. "It's like a runaway horse, and I'm trying to catch the reins."

It's doing exactly what it was designed to do."

Myers' marketing skills introduced Stropoli's to a wide-spread audience.

"Right now, we're at the point where we've been selling food on Facebook," he said. "We do daily lunch specials. We do probably 30-50 lunch specials a day between 11 a.m. and 1 p.m."

Although social media savvy, Stropoli's is "mom and pop."

"It is my wife and I, and what help we can get from our older children," Myers said. "We're throttled, we're limited, but we want to feed everybody. The reality is we cannot feed everybody every-day. There has been a mechanism of of supply and demand with our project."

Myers encourages and appreciates feedback on social media.

"If you take the time... to catch up on some of the posts, some of the comments, you get the idea," he said.

Presently, Myers posts specials online around 9 p.m., and often finds the next day's allotment sold out within an hour or less.

"We spend the morning cooking, we prep up and deliver between 11 a.m. and 1 p.m.," he said. "I've got a really busy three-hour block there kind of running ragged."

"Our goal is to simply

get as much food in as many bellies as we can," Myers said. "That's been our project."

Then opportunity came knocking...

"I was happy with where we were at," he told the council. "You've got a very aggressive, progressive administration here now who are very diligent about seeing that this town grows, that this town has things that it hasn't had before."

"And not just in conversation," Myers said. "They put their money where their mouth is. They put their effort in there. They're very diligent."

"They pursued me diligently and convinced me that we need to go ahead and take the step and start opening the doors and try seating and go that route," he said.

With a targeted opening of early February, Stropoli's Famous Pasta will open at Midtown Plaza, (Off U.S. 127 between Russell Springs and Jamestown) in the former Lucy's Mexican Restaurant location.

"We're trying to get some dining room renovations take care of," Myers said. "It's going to be a little different take. It's not going to be the standard restaurant you're used to."

Initially, Stropoli's will offer "two to three items a day with a rotating, daily special," Myers said. "First come, first served, and we're

probably gonna run hours of 11 a.m. to 2 p.m., we're gonna break for two hours in the afternoon to allow us to recoup, get our legs back under us, get the food ready for the evening, and kind of switch gears and hopefully work toward a family meal prep for the evenings. We'll probably stay open 4 p.m. to 7 p.m. on the second shift."

"But my belief is if there's somebody knocking on the door wanting some food, you let them in and you feed them," he said

Ultimately, Myers said "we want people to know our goal is to feed everybody that we possibly can, we want to start with the freshest ingredients, and keep everything very simple so we can do it well because that's what it's all about, and I think that's what you'll learn is the mantra behind Stropoli's Famous Pasta."

"We're super excited," he said. "I think people see the vision. It's a great town. You have people who want to encourage and promote growth and have new things."

"We have a saying, 'Mangia!' " Myers said. "It means, 'Eat up!'"

Mayor Thomas noted Stropoli's is one of two, new restaurants to open soon in Russell Springs.

A new KFC is expected to possibly open by the of this month where Long John Silvers' was located, Thomas said.

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get rid of the two we've got now."

"The second one was a 'tie-in' down at Creelsboro to get another feed across the river," he said. "And then the third one was all those water lines...the county road extensions."

McGowan said it was his understanding there is, or possibly will be "Clean Water" or American Rescue Plan Act (ARPA) money available, but the scope of the projects continues to grow.

"We've got 11 roads total now that I've added on to that project profile," McGowan said. "One of the ones that was there was the C. Wooldridge Rd. I've had several calls on it."

"I don't know where we're at on that," the clerk told the court. "We turned it in, it's been approved (By official entities such as the Division of Water)."

Russell County Judge Executive Gary D. Robertson said he believed a bidding process would be involved due to the cost of the projects.

McGowan said an earlier, total cost estimate - not including C Wooldridge Rd. - came in at approximately \$1,480,000.

"Just for those other 10 roads," he said.

Judge Robertson and McGowan both said they have not heard anything recently

from the Kentucky Infrastructure Authority (KIA) in regard to possible funding for the projects.

Third District Magistrate Mickey Garner inquired about the possibility of the county and city "splitting" the cost of the C. Wooldridge Rd. project.

Robertson said the court could use a portion of the county's ARPA money.

The judge said anything the county did toward the project "would have to be through" the City of Jamestown.

"If we make a motion to give you \$15,000 on this road, will you take that road and do it?" Garner asked the representatives from Jamestown.

McGowan said he could "spec" the project, and take it before the city council.

"That's on the council," he said. "As long as the council approves it."

Robertson cautioned "it's a long process to go through...it's going to be a while to get all that going."

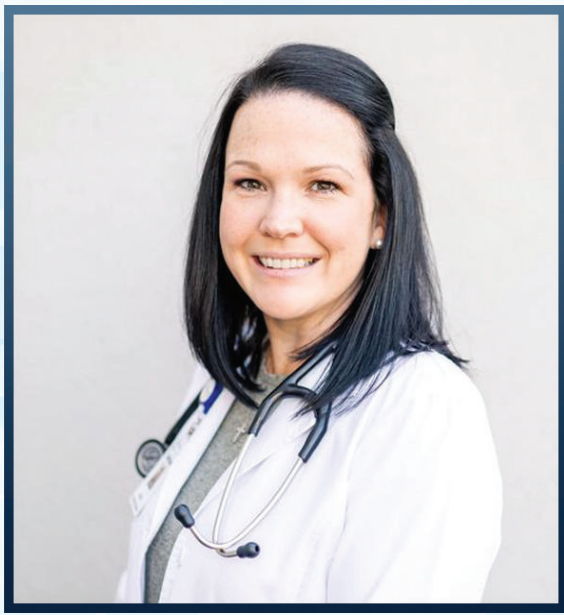
The fiscal court voted unanimously to pursue a resolution to give \$15,000 in ARPA money toward C. Wooldridge Rd.

The issue is expected to be discussed further at city and county meetings next month.

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Welcomes

Amber Moore, APRN-C and Nicole Turner, MSN, APRN, FNP-C



Amber Moore, APRN-C is a Family Nurse Practitioner. To schedule an appointment with Amber, call (270) 866-2440. Amber's office is located in Family Practice Associates of Russell Co., 124 Dowell Road behind the hospital.



Nicole is a Nurse Practitioner, and her Office is located in Primary Care Associates of Russell County & After-Hours located on Joe T. Petty Drive, behind the new KFC. The clinic offers services to Children & Adults & After-Hours Care. For an appointment call: (270) 866-8881 Or for After-Hours (270)866-7303. Walk-ins Welcome.



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