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CHEROKEE TRIANGLE

Pie kitchen to open in old computer shop

By Bill Pike
bpik@courier-journal.com
The Courier-Journal

Plans for a Homemade Ice Cream and Pie Kitchen in the former MacTown computer store on Bardstown Road sounded delicious to two of its soon-to-be neighbors.

"I can't wait," said Chuck Rubin, owner of Chuck Rubin Photographics at 1031 Bardstown Road. "They have good stuff -- great stuff."



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Homemade Ice Cream and Pie Kitchen will soon open where the old MacTown store used to be. (By Bill Pike, The Courier-Journal)

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Todd Brashear, who owns Wild And Woolly Video at 1021 Bardstown Road, didn't know about the plans until a reporter told him.

"That's good news, but it's not good for my waistline," Brashear said. He expects the pie kitchen to draw more potential customers to the area.

Metro planning officials last week approved

Adam Burckle's plans to open a Homemade Ice Cream and Pie Kitchen at 1041 Bardstown Road, near the Baxter Avenue intersection, by December.

He said the location is an "eclectic, unique" neighborhood that's similar to SoHo in New York. "Bardstown Road in the Lower Highlands is a treasure."

The store, which will be Burckle's third on Bardstown Road and his eighth overall, will offer 98 dessert items, including pies and cakes baked on site and ice cream prepared at Burckle's central kitchen in Bluegrass Industrial Park.

The ice cream will include traditional flavors, such as chocolate, and newer flavors such as Oreo and pumpkin. "A lot of kids like sherbet because they like the vibrant colors. Women seem to like chocolate," Burckle said. "Men are more across the board. They have more fruit than chocolate."

Cones will cost \$2.29 for one dip and \$3.64 for two. "Our servings are large," Burckle said.

A piece of pie or cake will cost \$2.95. "We make everything from scratch -- our cakes, pie crusts and the caramel in our caramel yellow cake," he said.

MacTown moved out of the two-story building about two years ago. "It was built for a computer store, not an ice cream and pie store," Burckle said. "We'll have to install sinks, refrigeration, tables and the things we need."

He said the interior would include old-fashioned wooden booths and display cases. "We want a setting that's warm and cozy, where people would stay and have a conversation. Almost all ice-cream stores are white and sterile. I don't know why that is and we don't want that."

Burckle agreed to buy the building from Moe Properties LLC but declined to disclose the price. The building, which has about 8,000 square feet, and its quarter-acre lot are assessed at \$883,570, according to Jefferson County property records.

Built in 2000, the building has three upstairs apartments that Burckle said would remain. He has no plans to change the building's exterior except to clean it.

The pie kitchens in Louisville are at 2525 and 5616 Bardstown Road, 3737 Lexington Road, 12613 Taylorsville Road and 3598 Springhurst Boulevard.

There's also a store in Clarksville, Ind., with another scheduled to open in Shelbyville later this month.

Reporter Bill Pike can be reached at (502) 582-4243.