

KENTUCKY

THE HUM OF INDUSTRY

Louisville's former meatpacking district is abuzz once again.

By Sahar Khan

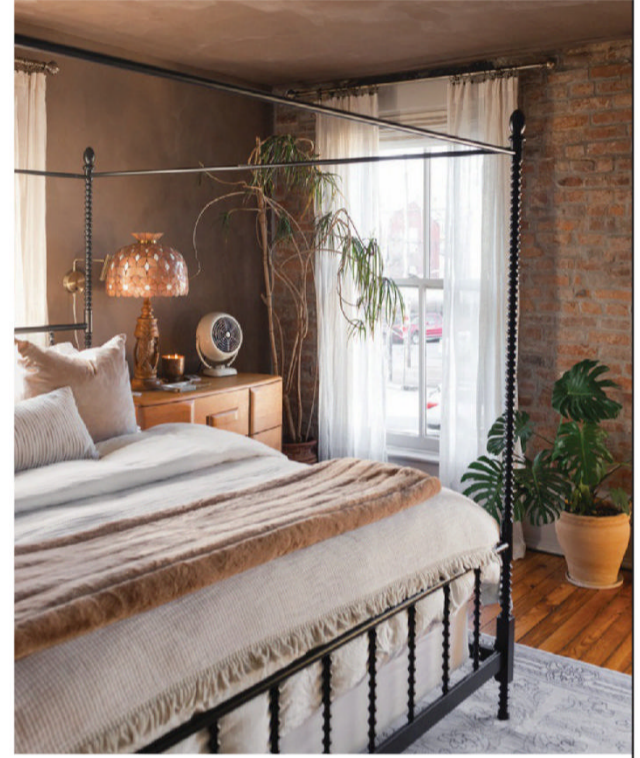
PIGS WILL FLY, declares a mural in Butchertown, under a rendering of a hog with wings. It's true that the area has done the seemingly impossible, going from blighted to booming in a matter of years.

One of Louisville's oldest neighborhoods, Butchertown (named for its once-ubiquitous slaughterhouses) was established in 1796 by German and Irish immigrants as an industrial live-work quarter. Two centuries later, the stockyards closed and the area slid into decline as residents moved away. Over the past few years, however, low rents, a focus on supporting small businesses, and efforts to protect Butchertown's historic charm have led to a wave of development.

A soccer stadium for Louisville City FC was unveiled in 2020. Tech start-ups moved in. Now boutiques and restaurants have sprung up to cater to the new generation that lives and



▲ St. Joseph Catholic Church in Butchertown, one of the oldest districts in Louisville.



◀ Mixing it up at Copper & Kings, a sustainable distillery where the focus is brandy, not bourbon.

▲ Stay I, a stylish (and shoppable) Louisville rental run by interior designer Jaclyn Journey.

works there. "We're like a secret," says Andy Blieden, a developer known as the unofficial mayor of Butchertown. "Visitors are blown away."

The heart of the neighborhood is ButcherBlock, a row of brightly painted 19th-century shotgun houses that have been repurposed as creative businesses. On the north end is **Stay I** (jaclynjourney.com; doubles from \$165), a photogenic apartment where antique charm (toile wallpaper, four-poster beds) is updated with a serene palette and limewash paint. Owner Jaclyn Journey, who codesigned the rental with fellow interior decorator Amanda Jacobs, recently opened **Vya** (shopatvya.com), an adjacent shop filled with tea, furniture, fluffy robes, and small-batch soaps.

Next door is **Pyro** (pyrogallery.com), a contemporary art gallery specializing in local artists like Stephen Kuhlman, whose hyperrealist watercolors zoom in on city details like graffiti and abandoned soda cups. At nearby **Formé Millinery Co.** (formemillinery.com), master milliner Jenny Pfanenstiel creates bespoke hats partly by hand and partly on a 19th-century braid machine (Oprah Winfrey is a fan). Next to Formé is **Cultured** (culturedcheeseshop.com), where owner Jessica Mattingly arranges intricate boards of charcuterie and farmstead cheeses.

A few streets over is the **Butchertown Market** (thebutchertownmarket.com), a tannery turned retail space with tenants like **Moss Hill** (mosshill.net), which makes mint-julep-scented lotions and other small-batch skin-care products, and

Bourbon Barrel Foods (bourbonbarrelfoods.com), which claims to operate the country's only soy sauce microbrewery. Its smoky aging technique? The secret is all in the name.

Kentucky is the land of bourbon, so it seems almost traitorous that brandy reigns at nine-year-old **Copper & Kings** (copperandkings.com; entrées \$14–\$19). But all is forgiven once you



Bo Shepherd and Kyle Dubay have turned their hobby into a full-time business with **Woodward Throwbacks** (throwbackshome.com), an architectural-salvage company that turns discarded materials into one-of-a-kind statement pieces. The Detroit-based couple creates everything from cabinets to dining tables and bar carts, giving old signs, doors, and scrap wood a memorable second act. A new showroom, called Throwbacks Home, recently opened in Capitol Park. — SEAN FLYNN

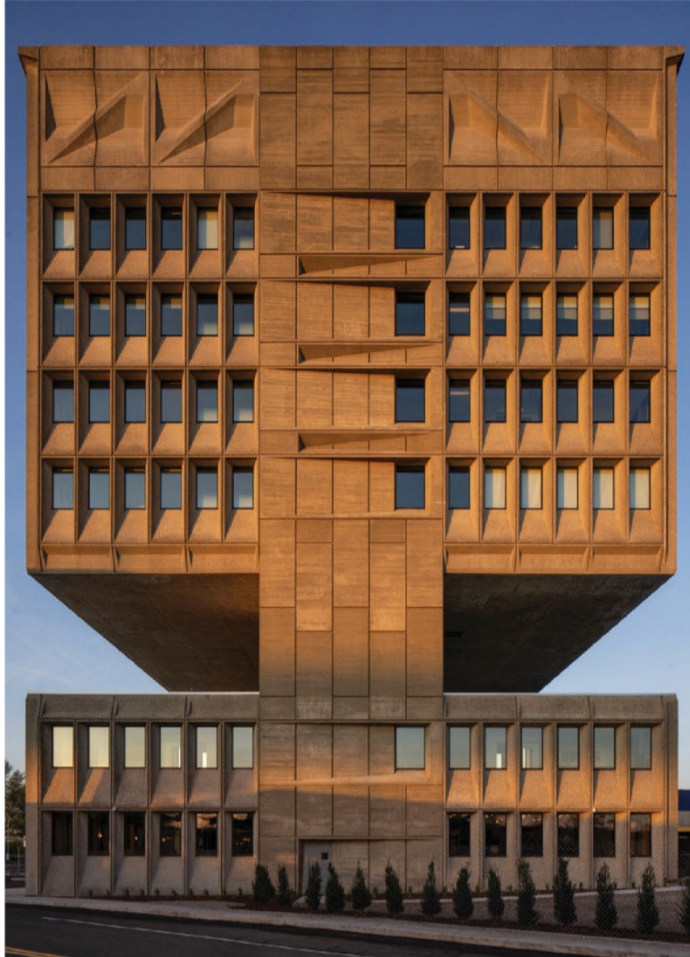
taste the quality of its spirits, which are aged in bourbon barrels. (Perhaps caving to pressure, last year the distillery released a small-batch bourbon aged in its brandy barrels.) At the rooftop restaurant, chef Josh Lehman's Kentucky-inflected dishes include a fried-pork sandwich with greens braised in apple brandy. Butchertown also hosts Louisville's annual Oktoberfest; all year long, participating brewery **Ten20** (ten20brewery.com) pours innovative beers in an elegant taproom with hand-glazed tiles behind the bar that are reminiscent of a Kentucky quilt.

At **Butchertown Grocery Bakery** (fb.com/butchertowngrocery), which has the look of a brasserie, inventive pastries include a cruffin rolled in spun sugar and, because it's the South, melt-in-your-mouth buttermilk biscuits. Adding to the flourishing food scene, local James Beard Award nominee Edward Lee is opening in Butchertown with **Nami** (nami-restaurant.com), a Korean steak house, and the adjoining **Neighbors Noodles**, a takeout spot serving the food of his childhood.

Unveiled in 2022 after a yearlong renovation, **Vernon Lanes** (vernonlanes.com; *entrées \$9–\$16*), an 1880s bowling alley that had fallen into disuse, now returns to its original function, accompanied by a restaurant and a music venue (where hometown rapper Jack Harlow celebrated his birthday). As one of the oldest bowling alleys in the country, it proves that, in Butchertown, the good times were never really over.



A friend turned me on to Portland-based **Jamison Chopp Knives** (jamisonchoppknives.com), started by a bladesmith who left his finance job for the forge nearly a decade ago. Many of Chopp's gorgeous kitchen and everyday-carry knives have shapes inspired by Japanese styles, with handles of whorled exotic woods like gidgee, koa, or snakewood. They aren't cheap, but they're worthy of handing down for generations. —PAUL BRADY



CONNECTICUT

Concrete Changes

New Haven's architectural story continues with a cutting-edge renovation.
By Elizabeth Cantrell

ANYONE WHO'S DRIVEN I-95 through New Haven has seen it: an imposing 10-story Brutalist monolith looming just off the highway. Designed in 1969 by Hungarian-American architect Marcel Breuer, the building's unusual shape—the middle portion appears to be missing, the top floors suspended in midair—have made it a conversation piece for the tens of thousands who pass by each day.

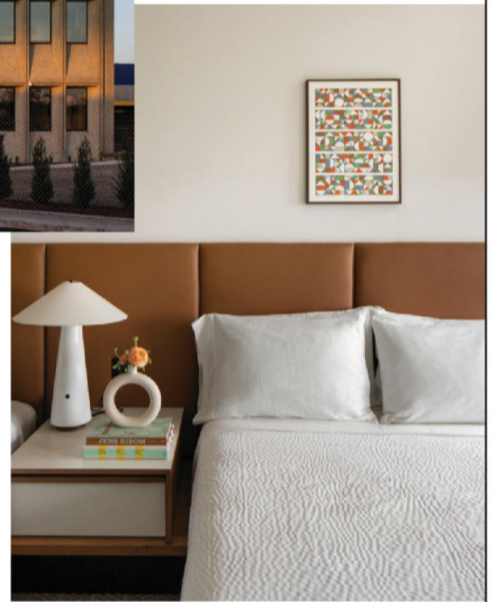
Built as the headquarters of the Armstrong Rubber Company, the hulking structure had lain vacant for nearly 20 years until it opened in May 2022 as **Hotel Marcel** (hotelmargel.com; *doubles from \$179*), and it's now one of New Haven's best places to stay.

A two-year renovation transformed the corporate offices and research facilities into 165 minimalist rooms and suites, with Midcentury Modern touches like Cesca desk chairs and Anni Albers upholstery. The sunken lobby, which leads to an inviting restaurant and bar, once housed a giant computer bank.

The Marcel also has serious sustainability cred. It's set to become the first net-zero-energy hotel in the U.S. and, with

LEED Platinum status already secured, is working toward Passive House certification—a rigorous European standard given to buildings that regulate temperature and energy use through construction and material choices. More than 1,000 solar panels, on the roof and on canopies over the parking lot, provide 100 percent of the property's electricity. Hotel operations are entirely fossil-fuel-free. Twelve Tesla Supercharger slots (plus another 12 charging stations) are available to guests.

Breuer wasn't the only architect making waves in New Haven during the postwar era—the city became a kind of incubator for Modernist design, thanks in large part to the Yale School of Architecture. While you're in town, visit other Brutalist icons like the curved, cavelike Temple Street Garage or Yale's Jenga-esque Art & Architecture building, both by Paul Rudolph. But an even more accessible design experience lies just steps away from Hotel Marcel—at the IKEA located right next door.



From top: The 1960s Marcel Breuer-designed office building that now houses Hotel Marcel; one of the hotel's 165 rooms.