

Business Spotlight-Fifty South

Fifty South, the popular and eclectic restaurant located at 2128 Route 50, celebrates its first year in business. The restaurant is the brainchild of Kim Klopstock, owner of the upscale “The Lily & The Rose” catering service. Says Klopstock, “We made it through our first year of marriage, The Lily and the Rose and Fifty South, and for me, it just keeps getting better. Certainly the initial learning curve was huge.”

For almost twenty years, Klopstock has been dedicated to using only the highest quality products, with a focus on using local and organic. Interestingly enough, as they’ve noticed a marked increase in special dietary requests, the restaurant has added items to the menu to fill these special needs. Items include: gluten free, wheat free pasta, and brownies, agave nectar (an all natural sugar substitute), vegetarian selections, vegan, local, organic, and fair trade products. Being “green” is also a part of the equation. They compost, feed discarded food to several local pet pigs and recycle their cooking oil for biodiesel fuel.

In these tough economic times, supporting the local economy becomes even more important, by providing jobs, supporting the community and serving affordable, quality food made by loving hands. Klopstock says the success of Fifty South is based on the support, encouragement and patience of the community. And in return, Klopstock has a strong desire to support other local businesses as well. “We’d like to take this opportunity to thank (the community) for giving us a chance to serve you.

Thank you for allowing me to fulfill a very important dream of mine.”