



TRIPLE CROWN

ENTERTAINING

**EVERYTHING YOU NEED TO KNOW ABOUT THE KENTUCKY
DERBY, PREAKNESS STAKES, AND BELMONT STAKES**

EDITORIAL BY DUSTIN FABIAN

PHOTOGRAPHS FROM ZOE METZ, GREG DOHLER, HAZEL RODRIGUEZ



Hall of Fame Jockey Javier Castellano working out with Bolt d'Oro for the first leg of the Triple Crown, the Kentucky Derby. Executive Chef Michael Norman, along with Mike Rogers, EVP of the Stronach Group, and Sal Sinatra, Maryland Jockey Club President, working out some menus for the second leg of the Triple Crown, the Preakness Stakes.



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into a cocktail perfecta.



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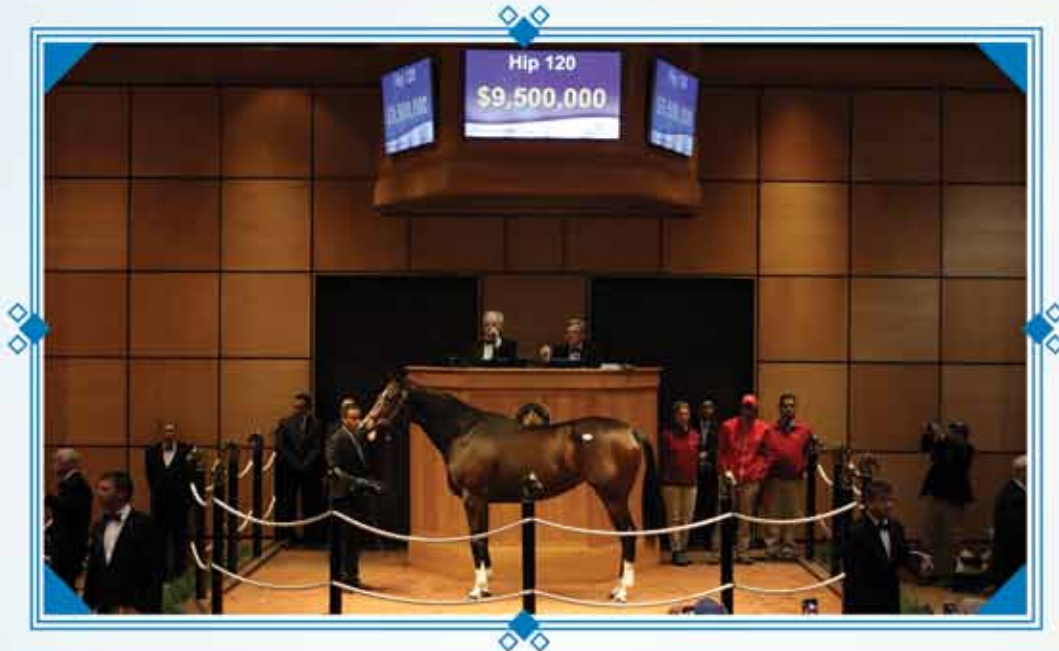
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Photo by Suzie Picou-Oldham

Soar *with* Fasig-Tipton!



Fox Hill Farm's **Songbird** selling for **\$9.5 million** at the Fasig-Tipton November Sale, the most expensive horse sold in the world in 2017.

2018 Sales Calendar

Midlantic Two-Year-Olds in Training <i>Under Tack Show - May 15 - 17</i>	May 21-22
July Selected Horses of Racing Age Sale	July 9
The July Sale	July 9 - 10
The Saratoga Sale	August 6 - 7
New York Bred Yearlings	August 11 - 12
Midlantic Fall Yearlings	October 1 - 2
The Saratoga Fall Sale	October 15
The October Sale	October 22 - 25
The November Sale	November 4
Midlantic December Mixed	December 4

**Dates are subject to change*

TRIPLE CROWN HISTORY



The Triple Crown is made up of three races – the Kentucky Derby, Preakness Stakes and Belmont Stakes – and represents horse racing’s highest and most distinguished honor. Any horse that sweeps those three races, which are spread over five weeks in May and June, is forever immortalized in the pantheon of horse racing’s all-time greats.

WHO COINED THE PHRASE ‘TRIPLE CROWN?’

Charles Hatton of the Daily Racing Form is credited with popularizing the term ‘Triple Crown’ to describe a winner of the Kentucky Derby, Preakness Stakes and Belmont Stakes in 1930 when Gallant Fox swept the three races. That means, when Sir Barton swept the series in 1919, it wasn’t even considered such a monumental achievement!

HOW MANY HORSES HAVE WON THE TRIPLE CROWN?

Since 1919, just twelve horses have swept the Kentucky Derby, Preakness and Belmont to capture North America’s Triple Crown. The list of Triple Crown Champions includes several of the greatest racehorses of all time, including Secretariat (1973), Seattle Slew (1977), Citation (1948) and War Admiral (1937).

In 2015, American Pharoah broke a 37-year drought to become the first Triple Crown winner since 1978.

WHAT MAKES THE TRIPLE CROWN SO DIFFICULT TO WIN?

To win the Triple Crown, racehorses have to win three of the world’s premier horse races in a five-week span. Such an achievement requires a level of talent, speed, stamina and luck that is nearly impossible to achieve in horse racing.

In the Kentucky Derby, three-year-olds line up against 19 rivals in the longest race of their life to that point. And if they win there, it’s on to Baltimore two weeks later for the Preakness. In the Preakness, they’ll square off against some new horses...and some horses they just beat in the Derby. If they’re successful in the Preakness, they run back three weeks later in the Belmont Stakes, which is known as the ‘Test of the Champion.’ Why? At 1 ½-miles, it’s the longest of the Triple Crown races and is ¼-mile longer than the Kentucky Derby. And to win there, they’ll have to beat as many as a dozen horses, many

of whom ran in the Kentucky Derby and skipped the Preakness, leaving them fresh and well-rested for a shot at the Belmont.

Any number of misfortunes can derail a Triple Crown bid, including injury, fatigue or just bad luck. Just ask Spectacular Bid, who stepped on a safety pin on the morning of the 1979 Belmont Stakes that led to an uncharacteristic third-place finish.

TALK ABOUT SOME TRIPLE CROWN ‘BAD BEATS.’

The list of Triple Crown near-misses is significantly longer than the list of successes. Here are four of our favorite ‘bad beat’ stories:

- In 1998, Bob Baffert’s Real Quiet swept the Kentucky Derby and Preakness, but jockey, Kent Desormeaux, admits he pushed the horse to the lead too soon in the Belmont, where he was nipped by a fast-closing colt named Victory Gallop in the shadow of the finish line. Baffert would go on to claim the Triple Crown in 2015 with American Pharoah.
- Spectacular Bid’s victory in the Belmont Stakes seemed to be a certainty in 1979. He’d won the Kentucky Derby and Preakness with remarkable ease and brought a 12-race win streak into the ‘Test of the Champion.’ On the morning of the race, however, ‘Bid stepped on a safety pin and his trainer, Grover ‘Bud’ Delp, attributed his lackluster third-place finish to that misfortune.
- In 2004, ‘America’s Horse,’ Smarty Jones, was regarded as a lock to win the Belmont Stakes, following blowout wins in the Kentucky Derby and Preakness. However, much like Real Quiet, he went too fast early in the Belmont and couldn’t hold on to a late lead as he was passed steps before the finish line by longshot Birdstone.
- Kent Desormeaux, who lost the Triple Crown in 1998 with Real Quiet, was back in 2008 with Big Brown, a scintillatingly fast horse that had turned the Derby and Preakness into runaways. However, when the real running started in the Belmont, Big Brown had nothing in the tank. He plummeted backward through the field and was ultimately eased by Desormeaux, who famously noted, “I had no horse.”

KENTUCKY DERBY

MAY 5, 2018
CHURCHILL DOWNS, LOUISVILLE, KY

ADENA BEEF SLIDER

INGREDIENTS

3 ounces of Adena Farms Grass-Fed, Grass-Finished Beef
1 brioche slider roll
1 ounce ketchup
1 ounce mustard
1 filet hydroponic bibb lettuce
1 slice Roma tomato
4 ounces of Truffle Fries
Salt and pepper, to taste

DIRECTIONS

1. Form the beef into a slider, and season with salt and pepper.
2. On a hot grill, cook slider on both sides for about 2 minutes or until desired internal temperature is reached.
3. Remove from grill and set aside. Toast bun on grill for about 10 seconds on each side.
4. On top bun, place lettuce filet and Roma tomato slice. Place burger on bottom bun and assemble both sides together.
5. Serve with Truffle Fries, ketchup, and mustard.

TRUFFLE FRIES

INGREDIENTS

4 ounces of French fries
2 teaspoons white truffle oil
2 ounces Parmesan cheese
1 teaspoon chopped parsley

DIRECTIONS

1. Set deep fryer to 350°F and cook fries until golden.
2. In a small mixing bowl, toss fries with truffle oil, Parmesan cheese, and parsley.





COWBOY RIB-EYE

INGREDIENTS

16-ounce cowboy rib-eye steak, cleaned
5 pieces of grilled asparagus
4 ounces of roasted fingerling potatoes
Salt and pepper, to taste
2 ounces brown sauce
2 ounces béarnaise

DIRECTIONS

1. Season cowboy steak with salt and pepper, and set aside.
2. Set grill on high. Grill steak for about 3 1/2 minutes on each side for medium temperature.
4. Remove steak from grill, and let rest for about 5 minutes.
5. Plate roasted potatoes and grilled asparagus with the steak on top.
6. Serve with béarnaise and brown sauce.

GRILLED ASPARAGUS

INGREDIENTS

5 asparagus spears
1 teaspoon oil
1 tablespoon melted butter
Salt and pepper, to taste

DIRECTIONS

1. Bring water to a boil and add asparagus. Cook for 3 minutes until tender.
2. Rub asparagus with oil, salt, and pepper. Put on hot grill and cook until char marks form.
3. Remove from grill, and brush with butter.

ROASTED FINGERLING POTATOES

INGREDIENTS

4 ounces of halved fingerling potatoes
2 tablespoons olive oil
1 tablespoon fresh rosemary
Salt and pepper, to taste

DIRECTIONS

1. In a medium mixing bowl, combine potatoes, oil, rosemary, salt, and pepper until seasoning is evenly spread.
2. Set oven to 350°F, and cook potatoes 15-20 minutes until fork tender.
3. Remove from oven and set aside.

PREAKNESS STAKES

MAY 19, 2018
PIMLICO RACE COURSE, BALTIMORE, MD

MANGO CRAB SALAD

INGREDIENTS

1 pound of jumbo lump Crab Meat
1 mango, diced small
1 ounce mesclun lettuce mix
6 slices of blood orange
6 slices of lemon

DIRECTIONS

1. In a medium bowl, toss mesclun mix with the diced mango and Crab Meat.
2. Place tossed lettuce, mango, and crab meat on a salad plate and place fruit throughout salad.
3. Drizzle salad with mango vinaigrette.

MANGO VINAIGRETTE

INGREDIENTS

1 cup fresh mango, diced
1/4 cup orange juice
1/4 cup rice vinegar
2 tablespoons fresh lime juice
1 tablespoon light brown sugar
Salt and pepper, to taste

DIRECTIONS

1. Combine first 5 ingredients in a blender and puree.
2. Season with salt and pepper, to taste.





MARYLAND CRAB CAKE

INGREDIENTS

1 pound of jumbo lump crab meat
1/4 cup red bell pepper, diced small
1 1/2 tablespoons mayonnaise
1 egg
2 teaspoons chopped curly parsley
2 teaspoons sea salt
1 teaspoon freshly ground black pepper

DIRECTIONS

1. In a medium bowl, combine crab meat, red bell pepper, parsley, mayonnaise, egg, salt, and pepper until mixed evenly.
2. Evenly divide mixture into 3-ounce portions and form into cakes.
3. In a hot non-stick pan with oil, sear crab cakes on each side until crispy.

PREAKNESS STAKES

MAY 19, 2018

PIMLICO RACE COURSE, BALTIMORE, MD

MARYLAND FRIED CHICKEN

INGREDIENTS

5 lbs bone-in, skin-on chicken
1 tbsp dry mustard
1 tbsp garlic powder
1 tbsp onion powder
1 tsp salt (garlic salt is a good substitute for both garlic powder and salt)
1 1/2 cup white flour
1 tsp baking powder
2 cups oil (peanut oil is most commonly used, but Crisco works, as well)
Chesapeake Bay seasoning to taste

DIRECTIONS

1. Separate chicken pieces and dry with a paper towel
2. Mix mustard, garlic powder, onion powder, and salt, and sprinkle over the chicken
3. Mix flour and baking powder in a bowl and coat chicken until covered well
4. Refrigerate chicken for 30 minutes to 2 hours. Preheat oven to 200F
5. Heat oil to 375F in cast iron skillet with lid. Place chicken in pot, cover, and cook until brown, approximately 5 minutes
6. Lower temperature and cook uncovered until chicken is cooked through
7. Place chicken on wire rack fitted to baking sheet, sprinkle Chesapeake Bay seasoning, and place into oven for about 10 minutes or until the chicken internal temp reaches 165 degrees.

CARAMELIZED SWEET POTATOES WITH MAKER'S MARK MOLASSES SAUCE

INGREDIENTS

About 3 pounds sweet potatoes, peeled and sliced crosswise into 1/2-inch-thick rounds
2 tablespoons canola or grapeseed oil
1/2 teaspoon kosher or sea salt
4 tablespoons (1/2 stick) butter, melted
1/4 cup dark molasses 100%
1/4 cup Maker's Mark Kentucky straight Bourbon Whisky
1/2 cup packed dark brown sugar
1 cup pecan pieces

DIRECTIONS

1. Preheat the oven to 450°F.
2. Combine the sweet potatoes with the oil and salt in a mixing bowl, and toss to coat well.
3. Place the sweet potatoes on a baking sheet and arrange them in a single layer.
4. Transfer to the oven and cook until they begin to caramelize and soften, about 30 minutes.
5. Meanwhile, combine all the remaining ingredients, except the molasses and whiskey in a small mixing bowl.
6. Transfer the potatoes to a casserole dish.
7. Return the casserole to the oven and continue to cook, carefully stirring once, until the potatoes are caramelized and tender, about 30 minutes.
8. Preheat a three quart sauce pan over a medium flame for 5 minutes
9. Add the Whisky
10. Add the molasses
11. Stir immediately until the ingredients are well combined
12. Continue to stir every 5 minutes until the molasses sauce has reduced to half of its original volume.
13. Drizzle warm over sweet potatoes and serve.



BELMONT STAKES

JUNE 9, 2018
BELMONT PARK, NEW YORK, NY

LOBSTER PICATTA

INGREDIENTS

1 cup flour
2 whole eggs
6 ounces of lobster tail meat
3 cloves chopped garlic
1/4 cup capers
1 tablespoon roux
1 tablespoon fresh lemon juice
1/4 cup chablis blanc
1/4 cup lobster stock
5 ounces of angel hair pasta

DIRECTIONS

1. Place flour in one small bowl. Place eggs in a separate bowl and scramble.
2. Cut the lobster tail meat into 2-ounce pieces.
3. Coat the lobster meat in flour, then egg, then cook in a medium pan with oil.
4. In the same pan, add garlic and cook until light brown.
5. Add capers and sauté with garlic for 1 minute.
6. Add roux and lemon juice to pan until smoothed out.
7. Add chablis blanc and cook for about 1 minute.
8. Add lobster stock, lower heat, and cook for 2 minutes.
9. Place cooked pasta in bowl and serve with sauce and lobster on top.





Wolfgang Von Wieser, Corporate Executive Chef, Stronach Group; Tamir Shanel, Executive Vice President, Food and Beverage, Stronach Group; Giovanni Arias, Director of Culinary Operations, Gulfstream Park; and Amy Sanchez, Food and Beverage Supervisor



ABOUT THE STRONACH GROUP

Tamir Shanel, Executive Vice President of Food and Beverage at The Stronach Group, is part of The Stronach Group's ongoing commitment to developing unparalleled experiences across its properties. The Stronach Group modernizes and reignites the sport of thoroughbred horse racing with six of the most successful and historic thoroughbred race tracks across North America.

The Stronach Group also hosts two of the biggest horse races in the world: the Preakness Stakes and the Pegasus World Cup Invitational at Gulfstream Park. The

Preakness Stakes, held at the venerable Pimlico Race Course, is part of the Triple Crown of horse racing. Pimlico is one of the oldest and most historic tracks in the country, having hosted the head-to-head race between Seabiscuit and War Admiral in 1938, which is considered the greatest sporting event in American history. The Pegasus World Cup Invitational is the world's richest horse race with a purse of \$16,000,000.

Altogether, The Stronach Group's race tracks, restaurants, and special event venues host well over one million patrons every year. And they're able to do so with world-class service and amenities, and a world-class team.

SIGNATURE COCKTAILS



KENTUCKY DERBY

MINT JULEP

- 2 oz Woodford Reserve®
- ½ oz simple syrup
- 3 fresh mint leaves
- Crushed ice

Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir. Garnish with more ice and fresh mint.



PREAKNESS STAKES

BLACK-EYED SUSAN

- 1 part of Maker's Mark® whisky
- 1 part of DeKuyper® Peachtree
- 1 part of Effen® vodka
- 2 parts of orange juice
- 2 parts sour mix

Shake all ingredients with ice and strain into a Preakness glass over fresh crushed ice. Garnish with an orange and cherry flag.



BELMONT STAKES

BELMONT JEWEL

- 1.5 oz Woodford Reserve®
- 2 oz lemonade
- 1 oz pomegranate juice
- Orange zest

Shake vigorously with ice and serve in a rocks glass with ice. Garnish with lemon twist.



Budweiser

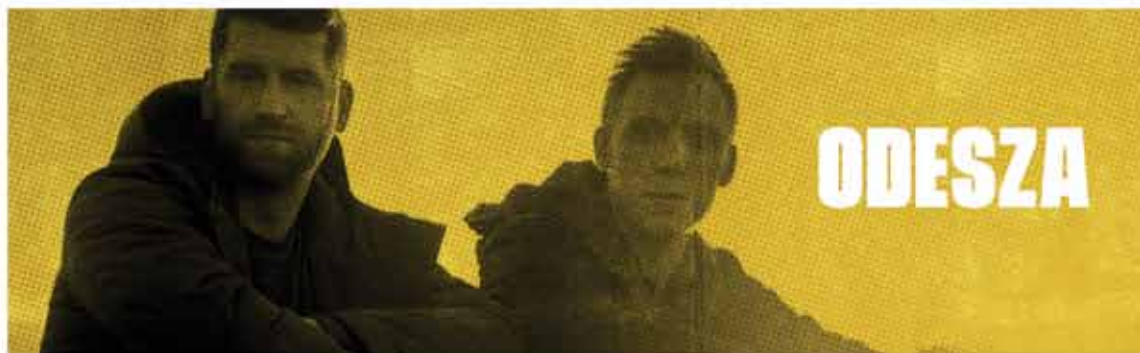
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SATURDAY

MAY 19TH, 2018

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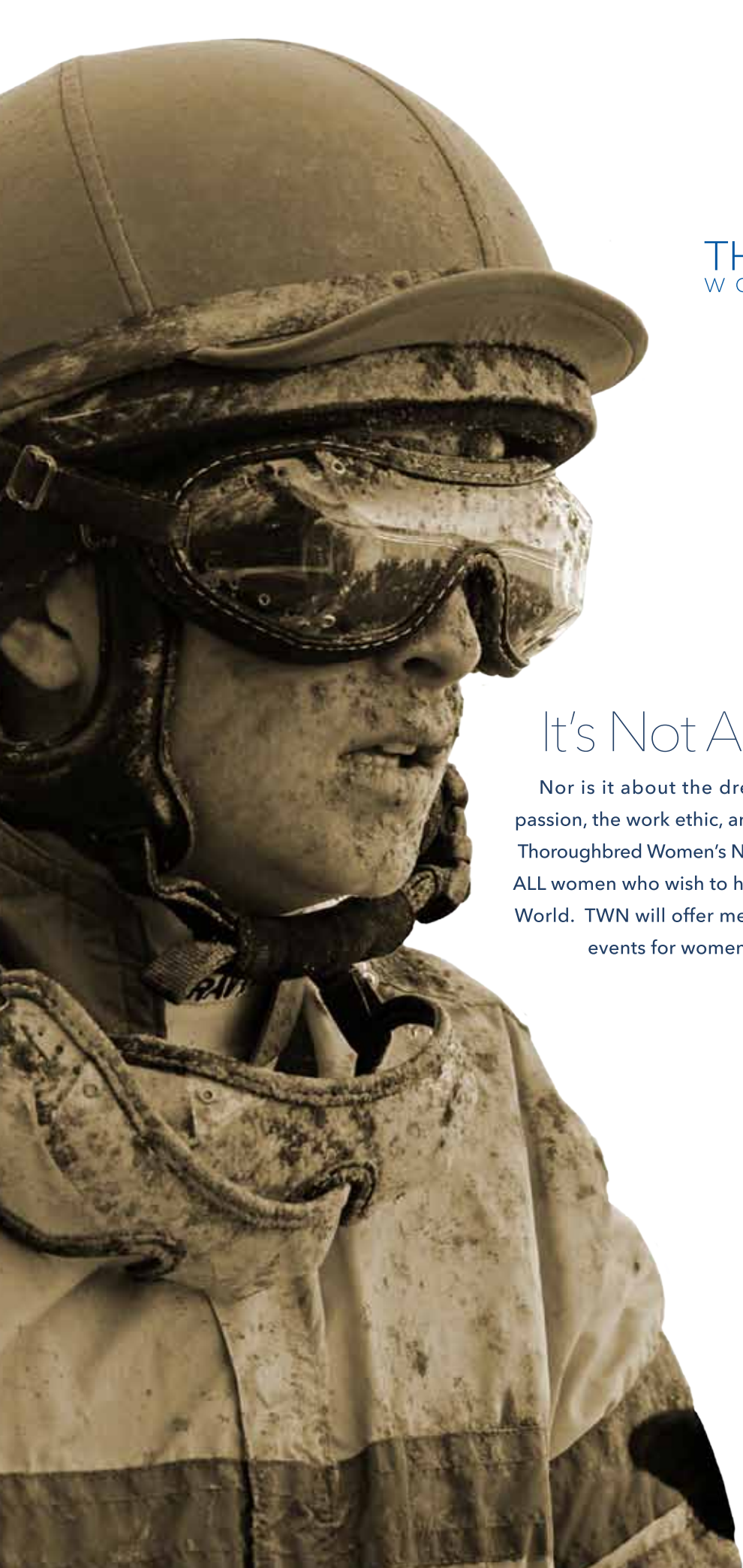


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