



BreadWorks Newsletter

Ben Franklin Society
Fund-Raising Event

May 2012

Ben Franklin Society Memorial Day Weekend - BreadWorks Dining Event Saturday, May 26th, 4:30pm (Rain Date Sunday, May 27th)

Welcome to our inaugural Fund-Raising Dining Event on the Cabin Grounds of Lynch Creek Farm. Monies raised are exclusively used to support ongoing Society Research Projects.

After three years of work and collaboration between the Ben Franklin Society and Lynch Creek Farm, we finally can launch the Franklin BreadWorks.

This is the first, in an ongoing series of Ben Franklin Society member-only Dining and Entertainment Events, to be held at the Lynch Creek Farm Cabin and Grounds.

Complete details of the Event are described in the Article below.

Since this is a private Fund-Raising Event, we are not open to the public; however, we have bundled an Associate Membership into the fee for this Event to help grow our organization's membership.

Ben Franklin Society member-

ship is open to everyone.

Lynch Creek Farm is located in Franklin County at 1973 Rocky Ford Road, Kittrell, NC 27544. For directions visit our website at www.lynchcreek.com

For more information about the Ben Franklin Society, visit www.BenFranklinSocietyNC.org

Enclosed photos show the Cabin and outdoor Wood-fired Oven.

Your hosts, Bob Radcliffe and Kerry Carter, are the owner/operators of Lynch Creek Farm.

Bob founded the Ben Franklin Society in 2009 and serves as its President and Board Chairman. He designed and built the Wood-fired Oven and will prepare the food for this Event.

Kerry, also a Board Member, designed the Cabin, and is largely responsible for landscaping the Cabin Grounds.

Welcome to our inaugural Event. We hope that you return



Bob baking a Tomato Pie in our outdoor Wood-fired Oven

for other Events. Your support of the Ben Franklin Society is most appreciated.

Enjoy!

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"Welcome to our inaugural Fund-Raising Dining Event on the Cabin Grounds of Lynch Creek Farm".

The Ben Franklin Society

Memorial Day Weekend Event Details

This Dining Event will feature Wood-fired Oven Tomato Pie (Pizza), with Appetizer, Salad, Soda and Dessert for \$15 per person or \$25 per couple - children under age 12 are free. Feel free to bring a friend or guest along. The Fee includes a 2012 Associate Membership for all Non-Members. 50% of the Event Fee is a tax-deductible Donation to the Ben Franklin Society.

Since we do not yet have credit or debit card processing capabilities, payment must be by

Cash or Check. All we additionally need from you, is your name and e-mail address.

Food service will begin at 4:30pm and continue until 8:30pm. Seating will be provided outdoors. We can customize your Tomato Pie when you place your order.

Music will be provided - with a special tribute to our Nation's Veterans - vintage 78 records played on Bob's 1908 Victor Model III Talking Machine.

Parking for about a dozen cars is available adjacent to the Cabin. Overflow parking will be handled in the Front Pasture.

You will also be able to purchase separately, Lynch Creek Farm artisan bread, vegetables, herbs, eggs and honey at our Farm Stand.

To assist us in food preparation, please e-mail bob@lynchcreek.com by Thursday, May 24th, that you are planning to attend

Key Information

- At Lynch Creek Farm Cabin Saturday May 26th
- Food Service 4:30-8:30pm
- Rain Date Sunday May 27th
- \$15 per person; \$25 per couple; children free; Associate Membership included
- Bring a Friend or Guest
- Featuring Wood-fired Oven Tomato Pie
- 50% Tax-Deductible

What's a Tomato Pie?



Authentic Artisan Tomato Pie

If you research the history of "Pizza" in the USA, you will find that the name was coined in New York City.

Well, Bob grew up outside Trenton, NJ where the term "Tomato Pie" was coined.

The "Pie" you are served at BreadWorks is Bob's recipe like the 1950's version he recalls that were cooked at DeLorenzo's in a Coal-fired Oven.

The crust Bob makes takes two days to ferment and is artisan - made only from flour, water, salt and yeast. There is no olive oil or sugar added to the dough.

The cheese is whole-milk Mozzarella with Parmesan added. The cheese is placed on the dough first, then the tomatoes and other toppings.

The tomatoes are authentic San Marzano imported from Italy. They are gently crushed and cooked on the Pie. There is no spiced tomato sauce, only chunks of tomato.

The Pie is cooked without olive oil - which is sprinkled on the crust after the Pie is finished baking.

It is not cut into pie-shaped slices, but rather irregularly-shaped slices, and cooked "crisp"

so each slice can be picked-up without folding.

Tomato Pie is about the Bread and Tomatoes - toppings are sparingly used to enhance, not overwhelm the Pie; whereas, Pizza is like a Tomato Pie on steroids.

Bob makes Tomato Pie, and hopes you will enjoy the delicate flavors of the bread, tomato, cheese, olive oil, garlic, spinach, exotic mushrooms, home-made sausage and pepperoni combinations baked in our authentic Wood-fired Oven.

Tomato Pie won't burn the roof of your mouth either!

"Tomato Pie is about the Bread, Tomatoes and delicate balance of other sparingly-used Toppings - Pizza is like a Tomato Pie on steroids".

*Bob Radcliffe
BreadWorks Chef*

What's a Wood-fired Oven?

Wood-fired Ovens are historic, dating back over a thousand years. They are becoming popular in the USA and you increasingly are finding them in fine restaurants.

Bob researched and then designed and built a custom oven so he could bake Breads and Tomato Pie.

The Oven took over 2-years to build and consists of over 1000, diamond-saw cut, fire-

brick pieces.

It is built in a half-dome shape on a floor of fire-brick. The chimney is not over the Oven, but in the doorway.

It is fired with oak and hickory (hardwood), not pine (softwood). All work with the oven occurs through the doorway - building the fire, cooking the food, cleaning the oven, etc.

It takes about 3-hours to fire

the Oven and temperatures reach up to 900-deg-F using wood. If combined with coal, over 1000-deg-F can be attained.

Tomato Pies are cooked with the door open and a small fire inside off to one side. When baking breads, there is no fire inside and the door is closed.

The Oven can be used to cook anything as you would with a normal Oven - except this Oven has a 56" inside diameter.

What's Artisan Bread?

Artisan Breads are slow-fermentation doughs made exclusively from flour, water, salt and yeast.

Sourdough breads are made from "wild" yeast present in course ground flours and slowly cultivated as a starter to be used forever.

Flours differ by grain type and protein content. "Soft" wheat used in biscuits has a 8-10%

protein content; whereas, "hard" wheat used in crusty breads can contain upwards of 15% protein.

By varying the %-moisture of the dough and slowing the fermentation of the yeast with temperature control, different textures and flavors emerge giving breads their distinctive tastes.

Bob has been studying and working with breads for a long

time and continues to experiment with those simple ingredients. It is fascinating to see the variety of breads that can be produced.

Bob's Tomato Pie dough is Artisan and takes two days to make. Bob's other breads all share long fermentation periods, which give the bread a flavor you cannot otherwise create if the fermentation process is accelerated.



Bird-eye view of the intricate dome brickwork of our outdoor, Wood-fired Oven.

About Lynch Creek Farm

We named our farm after Lynch Creek which forms the boundary of the east-side of our 55 acre property.

Lynch Creek originates at a spring in Vance County and flows into the Tar River above Louisburg. It has two documented Grist Mills along its reach that date back to the 1700's.

We have placed our farm into permanent conservation easement with the Tar River Land Conservancy - which ensures it will continue to be a farmstead forever. Future owners are required to maintain the property

as a farm.

We presently maintain a portion of our property as a Tree Farm and the balance in Beef Cattle and Greenhouse operations.

Our farm is managed to organic standards which restricts our use of herbicides, pesticides, antibiotics, chemical fertilizers . . .

Our Angus-x-Devon cattle are grass-fed only and a closed herd—restricted to only those cattle born and bred on the property.

We maintain a Farm Stand and sell a limited quantity of

product grown or made on the farm that includes vegetables, herbs, eggs, honey and breads.

To maintain the economic viability of our small farm property, we have built an authentic Log Cabin and Grounds to support business meeting and other compatible uses.

Our collaboration with the non-profit Ben Franklin Society links our property to the future of Franklin County.

We welcome you to our home and are pleased you have chosen to visit.



The Lynch Creek Farm Log Cabin also serves as the Headquarters for the Ben Franklin Society

About our Log Cabin

Our Log Cabin has been custom-built over the last ten years from the pine logs of two, century-old, Tobacco Pack Houses we moved from Elmo, Virginia.

Kerry designed the layout and the foundation was built to the size of the original logs. We cut-out the windows and doorways and added a new roof.

We used the “best” logs to build the Cabin and had the remaining logs cut onsite into

5/4 lumber with a portable band-saw (Mike Wheeler, Wilton, NC).

Bob planed, and lap-jointed the 5/4 lumber into the floor boards you find as the Loft Floor and as trim boards throughout the Cabin.

We similarly had 5/4 Oak lumber cut by Mike that we dried for 5-years and again milled into the floor boards you see in the Living Room Floor. They

have been face-nailed with authentic “cut nails”.

The porches extend the living space and together with the site terrain, make the Cabin feel much larger than it appears.

Extreme efforts have been made to conceal all ductwork, plumbing and wiring throughout.

The Cabin is available to rent for Business Meetings and Farm-stay Weekends.

“Collaboration with the Ben Franklin Society links our farm property to the future of Franklin County”.

*Bob & Kerry
Lynch Creek Farm
Owner/Operators*

About our Farm Stand

Our Farm Stand sells products we grow and produce on our Farm.

After years of experimenting with growing for farmer's markets, CSA's and pick-your-own, we now only grow for the BreadWorks and sell any excess we have at our Farm Stand.

BreadWorks Event Menus will always incorporate “local foods” from our farm and nearby farms.

Our Farm Stand is open for all scheduled BreadWorks Events. When you come to a BreadWorks Event, you will be able to purchase fresh produce, herbs, eggs, honey and artisan breads baked in our Wood-fired Oven.

North Carolina exempts Farm Stand sales from all sales tax except for processed foods, such as bread, where a 2% state sales tax applies.

Our Farm Stand is located at the Shed Building that houses our Wood-fired Oven.

Plan to purchase a “to-go” package as you depart.

Bear with us, as we learn how much to stock for sale at each Event.



We grow the Shallots and Garlic used at the BreadWorks



Ben Franklin Society Fund-Raising Event

Hosted at:
Lynch Creek Farm
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Kittrell, NC 27544

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www.LynchCreek.com
or
www.BenFranklinSocietyNC.org

The Ben Franklin Society is a NC 501(c)(3) non-profit corporation dedicated to "independent and collaborative research on matters of importance to Franklin County, NC". All donations are therefore tax-deductible.

The Franklin BreadWorks is an ongoing Society Fund-Raising Project - a collaboration between the Ben Franklin Society and Lynch Creek Farm.

BreadWorks Dining Events are held periodically throughout the year. Attendees must be a Ben Franklin Society member (nominally an Associate Member - \$5 per year). Dining Event notification and menus are by e-mail (telephone inquiry). Events are normally held on Friday or Saturday nights.

Payment is by Cash or Check payable to the "Ben Franklin Society" - sorry no Credit or Debit Cards yet accepted. A portion of the receipts from each Event is stipulated as a Donation to the Ben Franklin Society. Members receive a summary report of all tax-deductible donations each year by e-mail.

There is no tipping for service (but donations will be accepted). No alcoholic beverages are served (but you may B.Y.O.B.) Parking is free of charge.

Ben Franklin Society - Research Projects

Society Members, individually or in collaboration with others, work independently on Research Projects they propose.

At each of our Quarterly Society Meetings, Project Leaders make presentations about the status of their efforts.

All Research Projects are encouraged to utilize computer technology to assemble, communicate and publish their findings.

Currently the following Research Projects are underway:

- "Local Gardens of Interest" by Maureen Buck
- "Tuscarora Indian Lore" by Joanne Carpenter
- "Student Photography Society" by Bobby Cooper

- "Weed Identification Companion" by Lester Holley
- "The NC Colonial Hearth" by Peggy McGhee
- "Grist Mill Inventory" by Bob Radcliffe
- "Recreational Bicycle Maps" by Bob Radcliffe

The Ben Franklin Society is a collection of Independent Research Projects.

We are organized bottom-up, not a top-down. We are results-oriented. The Society meets quarterly, but each Project works independently and maintains its own schedule of activity.

Additionally, other like-minded individuals become a

resource to help overcome Research Project obstacles.

Members are 100% responsible for the success of all Society Projects.

Because the Ben Franklin Society is a 501(c)(3), Research Projects can apply elsewhere for grants and funding that exceed our funding capability.

Recently, we purchased a computer with display, internet connectivity, and a portable GPS device and notebook GPS software that provides state-of-the-art location and mapping capabilities for all Projects having a field-inventory component.

Plan to Join us at our next Quarterly Meeting in July. You will receive an e-mail notification with details at that time.



Tom Magnuson - Trading Path Association President - led budding Society enthusiasts along Lynch Creek in 2008 on a Field Trip to locate and interpret the historic footprints of the Gill and Whitaker Grist Mill sites that date back to the 1700's.