

BreadWorks Newsletter

"Philadelphia style with Carolina character"

Urban elegance • Rural charm • Sustainable and organic foods

Ben Franklin Society Fund-Raising Events

NOVEMBER 2014 Number 11

Fellow Society Members -

October was busy! We had a great Sunday Brunch on the 5th, a North Wake AWS Wine-tober Fest on the 12th, video production by UNC-TV on the 14th and our annual Colonial Hearth Day Event on the 23rd-24th.

In November, we have two Sunday Brunch offerings scheduled - November 2nd and November 16th. We also have our Annual Ben Franklin Society Membership Meeting on Thursday, November 13th at 7:00pm - which is free and open to everyone - with light refreshments provided. Plan to come and support the continued growth of our Society - now with over 600 members!

Please read the expanded Ben Franklin Society NEWS section on Page Two for more details. We need you to participate, volunteer and help our Society Projects continue to be successful in 2015. In particular, we are looking for avid gardeners to join our NEW GARDEN CLUB dedicated to the future development and maintenance of Peggy's Colonial Kitchen Garden.

- Bob Radcliffe





SPECIAL REMINDER
ANNUAL MEMBERSHIP MEETING
NOVEMBER 13TH AT 7:00PM
LIGHT REFRESHMENTS - FREE
SPEAKER - STEVE STADELMAN, PHD

SUNDAY BRUNCH

NOVEMBER 2ND AT 1:00PM

HERBED SOFT-SCRAMBLED EGGS
GLAZED FRESH HAM
CHEESE GRITS & BAKED APPLE

Coffees, Juices and Setups for Mimosa's and Bloody Mary's Assorted Homemade Breads and Muffins with Butter, Jam and Honey Dessert: Sorbet with Almond Crisp

NOVEMBER 16TH AT 1:00PM

Puffed "Cast Iron Skillet" Pancakes with Praline Topping
Bob's Sausage Patty
Roasted Pear Salad
Coffees, Juices and Setups for Mimosa's and Bloody Mary's
Assorted Homemade Breads and Muffins with Butter, Jam and Honey
Dessert: Chess Tarts

\$15 DONATION (RESERVATIONS REQUIRED)

Join us for a delicious Sunday Brunch. Food service will start shortly after 1:00pm. Don't forget to B.Y.O.B. - we provide glasses, corkage and mixers. Again, this Event is only open to Ben Franklin Society Members. \$15 Donation covers your Brunch Menu as described above. An Associate Membership may be purchased at the door for \$5 per person. Bring a new friend along! Help build our Society membership. Hope to see you there!

ANNUAL MEMBERSHIP AND RESERVATIONS REQUIRED

Call 252-767-1167 or Email bob@lynchcreek.com

We now accept VISA, MasterCard, AMEX and DISCOVER Credit Cards



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Ben Franklin Society NEWS

WWW.BENFRANKLINSOCIETYNC.ORG

The Ben Franklin Society is a collection of independent Research Projects

ANNUAL MEMBERSHIP MEETING - NOVEMBER 13, 2014

Our ANNUAL combined Membership and Board Meeting is scheduled for 7:00pm Thursday evening, November 13th at Cabin Headquarters - Lynch Creek Farm. We are pleased to have Guest Speaker, Steve Stadelman, PhD. Steve is a Staff Scientist with NOVOZYMES and BFS Board Member. He will discuss "The origin, nature and implications of historic soils and sediments in the Upper Tar River Basin" and correlations with the Society's ongoing Grist Mill Inventory Research Project managed by Bob Radcliffe.

PEGGY'S COLONIAL HEARTH DAY III - OCTOBER 23-24, 2014

Society Members work individually, or in collaboration with others, on Projects of their choosing

its own activity schedule

The Society provides funding.

promotion and staffing

assistance for all Projects

Project Leaders make

presentations about their

Research Projects at Quarterly

Society Meetings

Peggy McGhee's Colonial Hearth Day (CHD) was held again this year on October 23rd and 24th. We received Grant Award support from United Way of Franklin County and Novozymes, N.A.. This will be the third year we have hosted this activity for over two-hundred 4th grade children chosen from Franklin County's most disadvantaged elementary schools. Last year's CHD Feature Story by Marion Blackburn can be read at http://www.benfranklinsocietync.org/SocietyDocuments/PeggysProject-2013.pdf

TDA AND NOVOZYMES GRANT FUNDS AWARDED

The Ben Franklin Society was awarded Grants from both the Franklin County Tourism Development Authority (TDA) and Novozymes, N.A. TDA awarded \$4000 to produce a promotional, web-based video for Peggy McGhee's Colonial HEARTH&GARDEN. While Novozymes awarded \$1750 to support Colonial Hearth Day III.

The Society meets Quarterly, while each Project maintains PEGGY'S COLONIAL KITCHEN GARDEN ARTICLE

Marion Blackburn has completed a new Ben Franklin Society Project Perspective Article about Peggy McGhee's Colonial Kitchen Garden titled "Sowing Seeds, Growing History" which can be read online at http://www.benfranklinsocietync.org/SocietyDocuments/PeggysGarden-2013.pdf

"ALMANAC GARDENER" TO FEATURE PEGGY'S GARDEN ON UNC-TV

Our Franklin County Extension Service Garden expert - Bill Lord - has videotaped a 5-minute segment about Peggy's Colonial Kitchen Garden in October for airing in 2015 on his PBS Show "Almanac Gardener" which reaches 90,000 households per airing. Thanks Bill, for your ongoing support of our Society efforts.

BFS Promotional Video in Production - Peggy's HEARTH&GARDEN

TDA funds are underwriting a Promotional Video production by Atlantic East Media - http://www.atlanticeastmedia.com (formerly d/b/a Bear-Daly Marketing & Media, LLC). We hope to begin airing the Video on YouTube before year's-end. We expect to attract visitors from across the State to experience this new and unique historic and educational venue.

NEW BEN FRANKLIN SOCIETY GARDEN CLUB

We are initiating a new regional Garden Club committed to the continued development and maintenance of Peggy McGhee's Colonial Kitchen Garden. BFS, with help from Novozymes and the Franklin County Tourism Development Authority, is transforming this local resource into a regional tourist attraction beginning in 2015. Help us expand the economic development potential of Franklin County. Call Kerry Carter for details at 267-973-8143

CABIN COBBLESTONES

Well you may not yet have noticed, but we recently added a cobblestone front step at the Log Cabin. No ordinary cobblestones I may add. Rather, we transported authentic Old City stones from Philadelphia in 2000. Our now deceased contractor-friend, Tom Coonan, gave them to us years earlier. So each time you enter the Cabin, be reminded that Ben Franklin himself may have tread upon those very stones in the 1700's.

News & Observer "Best Kept Secret in Franklin County"

We received the Raleigh NEWS & OBSERVER (N&O) paper contest award as the "Best Kept Secret in Franklin County". This contest selected ONE SITE for each of the 100 COUNTIES in NORTH CAROLINA and provides Front Page Coverage on the Monday Edition each week from Memorial Day through Labor Day Weekend. We were featured as Site No. 42 in the Monday, July 7th, 2014 Edition. Read the online article at:

http://www.newsobserver.com/2014/07/06/3988523/exploring-the-country-roads-in.html?sp=/99/100/&ihp=1

encouraged to utilize computer technology to assemble, communicate and

Project Leaders are

publish their findings

TWO VIDEOS ON YOUTUBE

Two HD-Videos have been produced by Atlantic East Media that showcase LCF and BFS on YouTube:

"Lynch Creek Farm Cabin Virtual Tour" at https://www.youtube.com/watch?v=CBFxd_6rmGY

"BreadWorks Tomato Pie with Bob Radcliffe" at https://www.youtube.com/watch?v=giLTiSLi02A.

Both videos have increased our Society visibility and membership.

Guest Speakers are normally featured at Quarterly Membership Meetings



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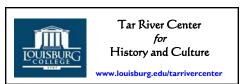








www.capcitycameraclub.com





PERSON PLACE Preservation Society

www.personplace.org

Friends of H. Leslie Perry Memorial Library

www.perrylibrary.org/friendsoflibrary.html





Affiliated Organization Memberships Make Business Sense

- ONE FREE MEETING PER YEAR
- "BLANKET" ASSOCIATE MEMBER
 STATUS FOR ALL OF YOUR MEMBERS
- FULL SOCIETY PRIVILEGES AT ALL BREADWORKS EVENTS

BreadWorks Dining and Entertainment Fund-raising Events are scheduled each month and provide a unique opportunity for members to socialize with friends

Lynch Creek Farm Cabin serves as headquarters for the Society, primary venue for activities, and a full-service Business Meeting and Event Center

Headquarters

Lynch Creek Farm 1973 Rocky Ford Road Kittrell, NC 27544

Contacts
Bob Radcliffe
252-767-1167

Email bob@LynchCreek.com

2014 Annual Membership Options

Associate \$5 Individual \$15 Family \$25 Non-Profit \$50 Corporation \$100+ Students - Free Children<12 - Free

Subscribe or Un-Subscribe to this Newsletter at:

www.BenFranklinSocietyNC.org

Franklin County
Volunteers
in Medicine

HELP WANTED

WE ARE SEEKING PART-TIME HELP TO SUPPORT OUR EXPANDED SCHEDULE OF BREADWORKS EVENTS IN 2015

- KITCHEN PREP AND COOKING
- BREAD PREP AND BAKING
- WAIT SERVICE

ARE YOU MOTIVATED AND PASSIONATE ABOUT FOOD SERVICE? UNIQUE OPPORTUNITY TO WORK AND LEARN.

Contact Bob Radcliffe 252-767-1167

The Ben Franklin Society is a 501(c)(3), Non-Profit, North Carolina Corporation dedicated "to performing independent and collaborative research on matters of importance to Franklin County, NC". Donations to the Society are tax-deductible. Society membership is open to everyone. Associate Membership is available for \$5 per year. Franklin BreadWorks is the Society Fund-Raising Project that is a collaboration between the Ben Franklin Society and Lynch Creek Farm. BreadWorks Dining and Entertainment Events are announced in our BreadWorks Newsletter that is distributed by e-mail and posted on our website each month. BreadWorks Events are private. Attendees must be current Ben Franklin Society members. 20% of each BreadWorks Event is a tax-deductible donation with payment accepted by cash, check or credit card.

No alcoholic beverages are served at BreadWorks Events, but you may B.Y.O.B. Parking is always free-of-charge.