

Winter
2017

THE WALLACE CENTERS OF IOWA

DES MOINES · RURAL ORIENT

BIG AS A BARN NEWS

Enriching Community through Sustainable Food & Civility Initiatives

Shared Use Kitchen Open!

The Shared-Use Kitchen located in the lower level of the Mickle Center is ready for business! WCI has been working with the Neighborhood Investment Corporation, non-profit owners of the Mickle Center, to transform the former nursing home kitchen into a licensed space for chefs, caterers, and food entrepreneurs in the Des Moines community.

Mary Kapler is managing the operations. Mary holds a MS in dietetics from Iowa State University and a BA in journalism and mass communications from Loras College. Her previous position at Tone's Spices focused on consumer testing, recipe development, and sensory testing, and she has a background in running a commercial kitchen.

"Setting up the proper protocols and processes is critical in insuring food safety and security for this space," she emphasized. "I love the concept of the shared use kitchen as a small business incubator. This is a space that is economical and fulfills a need."

Kitchen equipment includes two 6 burner gas stoves with ovens, a double stack convection oven, 40 gallon tilt skillet, 20 quart mixer, stock pot burner, and large proofer oven. In addition, food entrepreneurs have access to secure cooler and storage space, once they becomes certified. Mary is available to help potential users gain certification. ☞



Managed by WCI, the Shared-Use Kitchen at the Mickle Center in Des Moines is open to all kinds of food entrepreneurs.

VALENTINE'S DINNER
SATURDAY, FEB. 11
4-Course Meal • Live Music

Wallace House:
Seatings at 5:30 & 8 pm • \$60/person
Music by Bill Matykowski

Country Life Center:
Reservations 5:30 - 7:30 pm • \$50/person
Music by Julia & Bill Mullin

515.243.7063 (DSM) • 641.337.5019 (O)

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We welcome your comments, suggestions, and relevant news. Contact Ann Taylor at the above address or 515-243-7063. Submissions may be edited.

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A New Dining Partner

Starting February 25, WCI is partnering with Hoyt Sherman Place to provide locally-sourced meals prior to about 40 selected performances at the historic concert venue. This new venture will take the place of the weekly Thursday night Food for Thought meals.

Chef Katie Porter will still create tasty seasonal menus from local ingredients. “This is a chance for WCI to reach a larger and more diverse audience with our fresh produce and years of farm-to-table know-how. We were intrigued when Hoyt Sherman Place approached us with the idea,” she commented.

The first scheduled Farm to Table Dinners at Hoyt Sherman Place include **Jim Brickman** on Saturday, February 25 (5:30 pm seating), **BiRDMAN Live featuring Antonio Sanchez** on Thursday, March 2 (5 pm seating) and **Kris Kristofferson** on Wednesday, March 29 (5:30 pm seating). Cost for the meals range from \$40 to \$48/person. Performance tickets are not included.

Reservations for Farm to Table Dining at Hoyt Sherman Place can be made by calling Hoyt Sherman Place at 515.244.0507. 🌿

FARM TO TABLE DINING
at Hoyt Sherman Place
prepared by
The Wallace Centers of Iowa

Seasonal Dining • Sign up for CSA



You're among the first to know: the Wallace House will host a four seasonal dinners on Thursday nights during 2017!

Spotlighting the produce grown at the Country Life Center, Chef Katie will create tasty, changing menus with appetizers, entrees and desserts.

The Spring Dinner will be held Thursday, March 23. The Summer Dinner is Thursday, May 25. Fall and winter dates are yet to be determined.

Seasonal dinners will be prix-fixe with menus and prices posted about one month in advance. Iowa beer is available for purchase; bring your own wine. Live music from local musicians will be included. Find out more details or make your reservations by calling Deborah at 515.243.7063. 🌿

The Prairie Harvest CSA is back and promises to be better than ever in 2017! Our Community Supported Agriculture program allows subscribers to purchase a share in WCI's fruit, vegetable and herb production. At least 5 different kinds of produce is delivered weekly to various locations. Spring, Fall, and Winter shares are 5 weeks in length. The Summer share is 18 weeks.



This year we're offering **ALL FOUR** seasons to all pick up locations, including DuPont Pioneer in Johnston. Delivery is now available for 2 weeks **LONGER** than last year—33 weeks total. Delivery will be on Tuesday OR Wednesday afternoons, which will be determined soon.

Please call us for a registration brochure and check out all the details or find a brochure on our web site: www.wallace.org. 🌿

GARDEN WORKSHOP

at the Henry A. Wallace Country Life Center

SATURDAY, MARCH 25

9 AM TO 3:30 PM—DETAILED SCHEDULE TBD

TOPICS:

Succulents

Flower Arranging:

Using Flowers from Your Garden

Small Outdoor Power Tools:

Maintenance & Troubleshooting

Bluebirds

Completing Your Landscape with a Water Feature

WORKSHOP INFO

• \$25 Workshop Fee includes handouts, morning refreshments, lunch, & door prizes.

• **5 Approved Master Gardener Continuing Education Hours!**

• **REGISTRATION IS REQUIRED.** Registration form and fee are due Friday, March 17.

• The Country Life Center is located at 2773 290th Street, Orient - just 1/4 mile west of the Henry A. Wallace Road (P-33 in Adair County). Ph: 641-337-5019 web site: www.wallace.org



Please complete the registration information below and return with your check. **DEADLINE IS FRIDAY, MARCH 17.**

Name _____

Address _____

Phone _____
(the best number in case of inclement weather)

Email _____



**THE WALLACE CENTERS
OF IOWA**
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Registration is \$25 per person. Please make your check payable to The Wallace Centers of Iowa and mail to PO Box 363, Greenfield, IA 50849. Call 641-337-5019 with credit or debit cards. Questions? Email lisaswanson@wallace.org.

Hearts & Homes celebrates love & friends



The Hearts and Homes column in Wallaces' Farmer was edited by Nancy Cantwell Wallace from 1895 to 1909. Excerpts from the column are used in the Hearts and Homes Historic Tea program.

Extend your Valentine's Day celebration with a Hearts & Homes Historic Tea on Friday, February 17 at the Wallace House in Sherman Hill. Beginning at 11:30 am, the 90-minute tea includes a three-course lunch along with a program of readings from the historic pages of the women's section of Wallaces' Farmer magazine. In recognition of Valentine's Day, the program will focus on love and friendship.

One of the first female journalists in Iowa, Nancy Cantwell Wallace edited Hearts & Homes at her home in Sherman Hill from 1892 to her death in 1909. More than just recipes and household tips, Mrs. Wallace encouraged her readers—women, men, and children—to contribute their views on a variety of issues such as women's suffrage, school lunches, and education in rural areas.

Lunch includes beef and vegetable stew, fresh spinach salad and raspberry cheesecake. Cost is \$22 per person, payable in advance or at the door. Reservations are required by calling 515-243-7063 or emailing deborahboyer@wallace.org.

Hearts and Homes Historic Teas are held about once a month throughout the year, and can be privately scheduled for groups of 12 or more. Other spring dates include March 24, April 21, May 12, and June 2. 

Soup's On! • Fridays at the Farm

Chef Amy Sivadge at the Country Life Center prepares amazing soups that are hearty and flavorful. They are so popular, in fact, that we're going to offer them as "to-go" items beginning February 7.

Each Wednesday, WCI will send out an "Amy's Abundance" email with 2 soup selections. Customers can order as many quart containers as they like for \$10 each. Orders are due Friday noon and can be paid by credit card (phone orders), cash or check. The orders will be prepared and delivered on Tuesdays to pick up locations in Greenfield and Creston.

Delivery will be from 2 pm - 5 pm in Creston at Maple Street Memories, 222 N. Maple Street. In Greenfield, pick up will be late afternoon at BW Body Shop, next to the Grand Theater on the north side of the square.

Amy's first two selections are vegetable beef soup and potato soup. These "to-go" soups can be eaten immediately or will be great to freeze for later.

Want to be on the email list for weekly notifications? Please call or email Lisa Swanson at 641.337.5019 or lisaswanson@wallace.org. 



What could be better than eating a delicious meal just steps away from where the food was grown? On the grounds of the Country Life Center, the Gathering Barn's Friday lunches and dinners are truly a farm to table experience. **Starting April 7**, lunches are offered from 11 am to 1 pm, and dinner 5:30 to 8 pm. Walk-ins welcome, but reservations are strongly recommended, especially for evening dining. Live music is offered every Friday night. Friday meals will continue through December 15.

The Gathering Barn occasionally closes to the public for private events such as wedding receptions, reunions, and other gatherings. Please call 641.337.5019 to check specific dates. 

Leave a Legacy at WCI

Do you have causes that you care about? Have you thought about continuing support even after your lifetime? A charitable bequest can provide on-going support to non-profits and offer these benefits to you:

- **Simplicity:** Just a few sentences are all that is needed. Your estate planning attorney can find the official bequest language on our web site (www.wallace.org/give).
- **Flexibility:** Because you are not making an immediate gift, you can change your mind at any time.
- **Versatility:** You can structure the bequest to leave a specific item or amount of money, make the gift contingent upon a certain event, or leave a percentage of your estate.
- **Tax Relief:** If your estate is subject to estate tax, your gift is entitled to an estate tax charitable deduction for the gift's full value.

WCI accepts both unrestricted gifts and gifts for specific programs and purposes. Gifts can be directed towards

annual operations or placed into one of two endowment funds at the Community Foundation of Greater Des Moines: 1) The Wallace Centers of Iowa Endowment Fund and 2) The Wallace Centers of Iowa Endow Iowa Fund, which are eligible for a 25% Iowa tax credit. These funds distribute a percentage for annual operations which include community-building educational programs, facility improvements, and staff support.

A planned gift is a thoughtful and easy way to continue the generosity that you've demonstrated throughout your life. If you'd like to talk more about planned giving, please contact Ann Taylor, VP Marketing and Resource Development at 515.243.7063 or anntaylor@wallace.org.

All inquiries are confidential and without any obligation. You should also consult your trusted professionals for legal, financial, insurance, or estate planning advice. WCI staff are not engaged in rendering legal, accounting, or other professional advice. ☞

Your Support Very Important

Did you know that individual contributions are one of the most important donor categories for WCI? Almost 40% of our **donated** funds comes from individuals just like you who want to help provide the programs and services WCI offers the community. Foundations provide about half of our expected **contributed** income. Grants and corporate donors account for the remaining 10%.

The maintenance and improvement of our equipment and two historic locations benefit from donor support. Programs and community services such as the Small Farm

& Field Apprenticeships and Shared Use Kitchen rely on contributions for development, implementation and evaluation.

You can be included in our family of donors this year. It's easy to make a contribution by filling out the form below and sending it with your check. Or you can contact either location and make a contribution by credit card. All members receive invitations to programs and events, regular newsletters and acknowledgement in the annual report. You can also choose to remain anonymous. Thank you! ☞

Yes, I support The Wallace Centers of Iowa

Name: _____

Address: _____

City, State: _____

Zip: _____

Phone: _____

Email: _____

Please help us reduce mailing costs by providing your email address. WCI does not rent or sell its mailing list.

_____ Grower (\$50)

_____ Believer (\$100)

_____ Thinker (\$250)

_____ Innovator (\$500)

_____ Dreamer (\$1,000+)

_____ Another Amount \$ _____

The Wallace Centers of Iowa
756 16th St., Des Moines, IA 50314

**Credit/debit card donations are also accepted via our web site:
www.wallace.org/give/donate or by phone: 515.243.7063**

Gathering Barn getting bigger!

Well, not exactly--it will just SEEM bigger. Thanks to two very generous contributions, the west side of the upper floor is becoming a large meeting room space. Formerly used for storage, this new meeting room will accommodate about 40 people with a small food prep area for meals and refreshments. One of the first steps of construction added an egress on the north side of the barn in case of emergency. Ceiling insulation was added on the east side of the Barn and foam insulation was applied in the west room. The electrical and plumbing work is finished in the west room and an attic access for storage built into the east room ceiling.

A "lift station" (similar to an elevator) will soon be installed to carry guests with mobility issues. Special carpentry and electrical work for the lift station is complete and the lift station doors have been installed. A generous donation in memory of David Wallace made the lift station possible.

The next phase will be putting on the fire retardant drywall on the west room ceiling followed by the finished car siding. This exciting project is expected to be finished in February and a grand opening held in the spring. 🌿



With the help of two generous contributions, the second floor of the Gathering Barn at the Country Life Center is being renovated into a large meeting room, food prep area, and lift station.

EACF Funds Another Barn Project

The Empowering Adair County Foundation (EACF) has awarded WCI a \$10,000 grant to expand the Gathering Barn vestibule. The project will extra space for entering and exiting the building, additional equipment and coat storage, and increase energy efficiency.

In 2003, WCI constructed the 2,700 square foot Gathering Barn with commercial kitchen and meeting space. Demand for food service has increased 45% over the past five years, including locally-sourced meals; on-site food processing such as jams, compotes, and apple butter; and both on-site and off-site public and private catered events.

Not only does the Gathering Barn accommodate program needs but it's also is a community location where families and friends come together for reunions, weddings and other celebrations. The CLC offers a setting that appeals to people in terms of easy access, the quiet of the countryside, a private

place that is exclusive to the renters and a place that children and adults can roam the property and enjoy the outdoors.

The expansion project will:

- Reduce the amount of heat from the south exposure to the sun, making cooling more efficient and visitors more comfortable.
- Give visitors more room to enter and exit the building and additional space to hang coats.
- Provide more area to encourage conversation.

Currently there is minimal room for people to walk around, particularly if there are more than 60 people.

- Increase storage room for tables, chairs and other equipment needed for rentals and programs. Carrying tables and chairs up and down the stairs is an inefficient use of staff time, is physically demanding on the staff and tends to cause damage to the equipment, shortening its life. We appreciate EACF's support for this enhancement. 🌿

A Big Wallace Welcome

Helen Wallace joins Board of Directors

Helen Wallace is an Iowa native, currently living in Nashville, Tennessee. “After being exposed to the importance and awareness of agriculture at early age, it is with great pleasure to now be a part of WCI,” she commented. In the last 5 years, Helen has been working and volunteering on various farms in Tennessee. Her joy is sharing and educating the community on the importance of supporting local farms and knowing where your food is coming from. Making a path that is based on goodness for ones self, others, and the Earth, has been Helen’s favorite walk of life. She hopes to continue doing so for many years to come.



Helen Wallace

UNI Student Working with WCI on Public History Project



Alexis Anderson

Thanks to Dr. Thomas Connor’s public history class at the University of Northern Iowa, WCI will expand its exhibits for the public. UNI student Alexis Anderson will be helping with a short-term history project at the Wallace House. Alexis will comb through WCI’s archival holdings and develop detailed proposals for potential exhibits and displays, including cost estimates. The project is expected to take about 15 hours.

Alexis is a senior studying history education and would eventually like to earn a masters degree. This is her final semester at UNI before completing student teaching semester in the fall of 2017. She’ll spend the summer interning with the Cedar Falls Historical Society in their museum education program to gain some additional experience in the field of public history. We’re excited about making our archival resources available to the public and grateful to UNI for providing this opportunity. 🍀

WCI Wish List

Laminator for signs • Push mower with bagger



“Like” us on Facebook! Go to facebook.com and search for The Wallace Centers of Iowa.

THE WALLACE CENTERS OF IOWA: www.wallace.org

Wallace House : 756 16th Street, Des Moines, IA 50314 • Ph. 515-243-7063

Country Life Center: 2773 290th Street, Orient, IA 50858 • Ph. 641-337-5019

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HELP US GO GREEN!

Send us your email address

& receive a shorter monthly e-newsletter

2017 CALENDAR OF EVENTS

THE GATHERING TABLE RESTAURANT @ the Country Life Center
Fridays Lunches & Dinners • 11 am - 1pm • 5:30 pm - 8 pm, April 7 - December 15

CHEF KATIE @ THE WALLACE HOUSE

Seasonal Farm to Table Dinners Thursday March 23, May 25 plus two others TBD

| | |
|-----------|---|
| currently | Community Supported Agriculture subscriptions available |
| Feb. 11 | Valentine's Dinner: CLC reservations 5:30 - 7:30 pm, \$50/person |
| Feb. 11 | Valentine's Dinner: WH, seatings at 5:30 pm & 8 pm, \$60/person |
| Feb. 12 | Chef Katie speaks at Des Moines Home & Garden Show |
| Feb. 17 | Hearts & Homes Historic Tea: WH, 11:30 am, \$22/person |
| Feb. 25 | Farm to Table Dining at Hoyt Sherman Place (Jim Brickman performance) |
| March 2 | Farm to Table Dining at Hoyt Sherman Place (BiRDMAN Live performance) |
| March 16 | Iowa Master Farmers Awards Presentation, Sheraton West Des Moines |
| March 23 | Seasonal Farm to Table Dinner: WH |
| March 24 | Hearts & Homes Historic Tea: WH, 11:30 am, \$22/person |
| March 25 | Garden Workshop, CLC |

CLC: Country Life Center, 2773 190th St., Orient 641-337-5019
WH: Wallace House, 756 16th Street, Des Moines 515-243-7063