

Spring
2018

THE WALLACE CENTERS OF IOWA

DES MOINES • RURAL ORIENT

BIG AS A BARN NEWS

Enriching Community through Sustainable Food & Civility Initiatives

Be the Change: Women of Action

WCI is hosting a series of lunches at the Wallace House every Tuesday in April from 11:30 am to 1 pm. Each lunch will feature a leader from the Des Moines area describing how she identified a need and stepped up to create change. Speakers include:



April 3 – *Manisha Paudel, Equity Coordinator, Des Moines Civil & Human Rights Commission.* From child labor issues to environmental justice, Manisha focuses her efforts on creating a just and equitable society for all. As a teen, Manisha co-founded a youth magazine in Canada. While at Drake University, she re-established an Amnesty International college chapter.



April 10 – *Lee Schott, Women at the Well prison ministry.* Pastor Lee Schott is director of Women at the Well, a prison ministry program based inside the Iowa Correctional Institute for Women. The program encourages the spiritual growth of its members, assists them when they transition back into the community, and helps others better understand the hurts and hopes of the women who reside within the correctional facility.



April 17 – *Molly Hanson, Executive Director of Iowa Rivers Revival & co-founder of Women for Water.* In response to Iowa's water quality problems and believing that Iowans can work together to solve them, Molly founded Women for Water with her colleagues and friends Jennifer Terry and Kerri Johannsen. This organization empowers women to advocate for clean water.



April 24 – *Ambassador Mary Kramer, Sexual Harassment in the Workplace.* Last year Ambassador Kramer was appointed to assist the Iowa Senate in its effort to improve workplace culture following a \$1.75 million legal settlement in a sexual harassment case. Mary served in the Iowa legislature from 1991 to 2003.

Held in the spring and fall, the Women's Leadership Lunch series leads to greater understanding and awareness of current issues in the community, connection to local resources, and inspiration from area leaders. Cost for each lunch is \$20/person. Make reservations by calling Deborah at 515.243.7063. Please provide info about dietary restrictions in advance. 

Volume 12, Issue 2—Ann Taylor, editor
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65+ Quilts from Adel, Bridgewater, Casey, Creston, Des Moines & Mt. Ayr

Spring Quilt Show



April 7 - 14
(CLOSED SUNDAY, APRIL 8)



Hours: 10 am - 3 pm daily • Wednesday only: 10 am - 6 pm

inside the Gathering Barn at the
HENRY A. WALLACE COUNTRY LIFE CENTER
2773 290th Street, Orient, IA
www.wallace.org | 641.337.5019

A Visit with D'ing Darling May 10

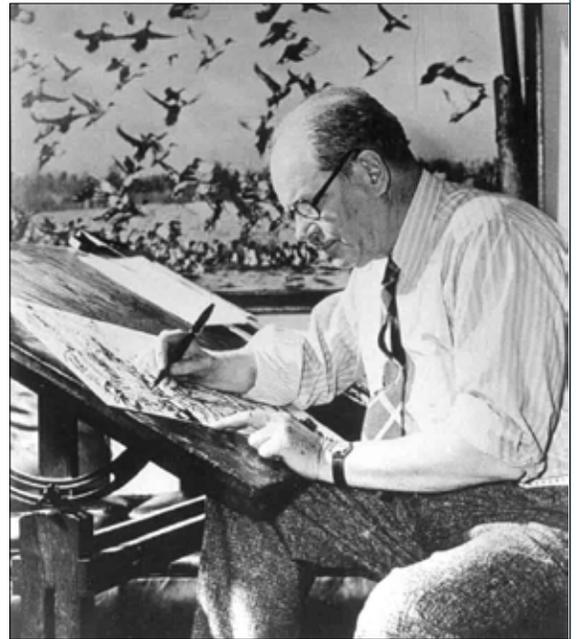
The Wallace Centers of Iowa has received funding from Humanities Iowa, a private non-profit state affiliate of the National Endowment for the Humanities, to host *"The Art of Conservation: A Visit with D'ing Darling"* by Tom Milligan at 7 pm on Thursday, May 10 at the Wallace House. A cultural resource since 1971, Humanities Iowa offers many cultural and historical programs and grants to Iowa's communities.

During the performance, Jay N. "Ding" Darling visits with the audience as an old friend in his 11th floor office at The Des Moines Register. Considered by many to be one of the most important members of the modern conservation movement, Darling recalls his remarkable life journey, which includes two Pulitzer Prize-winning editorial cartoons and efforts as a nationally known conservationist. From the introduction of The Duck Stamp to the creation of the National Wildlife Federation, the impact of his work is still felt today.

Following the 45 minute presentation, audience members can talk with actor Tom Milligan and view Ding Darling cartoons on display at the Wallace House. Refreshments will be served. The event is free and open to the public. Because seating is limited, reservations are suggested by calling 515.243.7063. If you are a person with a disability who requires special assistance, please call 515.243.7063 in advance.

Performer Tom Milligan has spent 45 years as a working theater artist in Iowa. As an actor, director, scenic designer and producer, his work has been seen throughout the Midwest, especially at the Des Moines Playhouse, Ingersoll Dinner Theater, The Drake Opera Theater, Hoyt Sherman Place, The Drama Workshop and other venues in the Des Moines area. In 2005 he moved to the Amana Colonies, working on multiple productions at the Old Creamery Theater and the Iowa Theater Artists Company, plus many self-produced productions. His 16-year association with Humanities Iowa reflects his passion for both theater and history through his unique one man play presentations.

This program is part of the "Democracy and the Informed Citizen" initiative, administered by the Federation of State Humanities Councils. The initiative seeks to deepen the public's knowledge and appreciation of the vital connections between democracy, the humanities, journalism, and an informed citizenry. We thank The Andrew W. Mellon Foundation for its generous support of this initiative and the Pulitzer Prizes for its partnership. 



A contemporary of Henry A. Wallace, Jay N. "D'ing" Darling was sworn in by HAW in 1935 as temporary head of the U.S. Biological Survey, forerunner of the U.S. Fish and Wildlife Service.

THE ART OF CONSERVATION: A Visit with D'ing Darling with Tom Milligan

Thursday, May 10, 7 pm
Wallace House

45-minute presentation
free • open to the public
refreshments

limited seating • reservations suggested
515.243.7063

NEW! Farm to Table Thursdays begin April 12



Farm to Table Thursdays at the Wallace House will feature some favorite staples on the menu, along with seasonal sides and weekly specials inspired by the farm. Dinners begin April 12.

"I'm really excited to be back every Thursday along with Carla and the rest of the crew," commented Chef Katie. "We're looking forward to having you dine with us!"

Occasional live music includes Janis and Tim Falk on April 19.

We're bringing back Thursday night Farm to Table dining at the Wallace House starting **APRIL 12th**, right at the beginning of the growing season. **FARM TO TABLE THURSDAYS** takes our farm produce, adds protein from other Iowa farms and businesses, and transforms them into delicious dishes.

Weekly specials will keep you coming back, plus we'll have a few staples on the menu that are some of your favorites: Lamb and Vegetable Meatballs, Farm Vegetable Platter, Crispy Polenta Cake, and Housemade Ice Creams.

Seasonal sides (plenty for sharing) will showcase vegetables from the farm. We'll also have live music occasionally. Don't miss Janis and Tim Falk playing April 19th.

Call Deborah at 515.243.7063 to book your table anytime from 5:30 to 8 pm. BYOB. No dinner May 10, July 26, September 20, November 22. 

2 new cooking classes offered this spring



A native of Corning, Amy played NCAA Division 1 basketball and graduated with a degree in Exercise Science. After graduation she coached collegiate women's basketball for a year, then began working in the restaurant industry. After 8 years of working out of state, she moved back to Iowa. Her work as a chef has provided her with a greater understanding of food and where it comes from. She works closely with WCI's farmers every week to create a menu that showcases the fresh fruits and vegetables grown just steps from the kitchen door.

Get up to speed on the newest tastes and latest cooking methods with our chefs Katie Porter at the Wallace House and Amy Sivadge at the Country Life Center. WCI's culinary classes focus on using fresh, locally-sourced ingredients whenever possible. Each class begins at 5:30 pm (unless noted), lasts at least 2 hours, and includes dinner and take-home materials.

Chef Amy is offering two classes this spring at the Country Life Center for \$35/person:

- **SAUCES:** Turn an ordinary dish up a notch with just the right sauce. Well-known for her tasty sauces, Chef Amy will share her secrets. Tuesday, April 24.
- **HERBS:** Grown right outside the classroom, learn how to use fresh herbs to season everything from butter to sauces to meats. Tuesday, May 22.

At the Wallace House, \$40/person, topics include:

- Make Your Own Spice Blends: April 23, 11 am to 2 pm
- Say Yes to Desserts: May 21
- Fun & Flavorful Vegetarian Dishes: June 11
- How to Make & Use Pickled & Fermented Veggies: July 23
- Root to Stem: Eating the Whole Plant: October 1
- Holiday Appetizers & Decorating Tips: Nov. 5

Call the Country Life Center at 641.337.5019 or the Wallace House at 515.243.7063. 

Gathering Table opens April 27

In the mood for a drive? Enjoy springtime in Iowa as you travel to the Country Life Center for Friday lunch or dinner at the Gathering Table. Chef Amy and Lisa will be there to welcome you from 11 am to 1 pm for lunch or 5:30 to 8 pm for dinner.

The changing menus feature the seasonal fruits, vegetables and herbs grown in the nearby 12-acre production garden and orchard.

“Our uniqueness is serving you fresh produce started from seed and grown on site, then harvested a day or two before you eat it,” noted Chef Amy. “The weekly changing menu provides the comfort of dishes you recognize as well as introducing you to tastes you might not have ever tried. And the view of the ever-changing prairie is amazing.” Walk-ins or reservations welcome for lunch. Reservations requested for dinner by 3 pm. Call Lisa for reservations at 641.337.5019. 



CSA: spring, summer, fall & winter produce

Along with nearly 7,400 other farms across the US, WCI markets its farm products through a CSA program. Community Supported Agriculture joins subscribers in sharing the risk and bounty of production by purchasing a farm share. WCI offers spring, summer, fall and winter shares of more than 40 different varieties of sustainably-grown fruits, vegetables and herbs. Subscribers received at least 5 different kinds of produce each week, plus a weekly newsletter with easy recipes and storage tips and a reusable grocery bag.



CSA subscribers received super-fresh produce with longer storage life, less waste, and more taste. They have the satisfaction of knowing where their food comes from and contributing to Iowa's food dollars. In addition, they have opportunities to visit the Country Life Center where the produce is grown.

Sustainably-grown produce means that no off-farm inputs are introduced such as petroleum-based chemicals or fertilizers. Weed control is maintained without herbicides through hand weeding, plastic covers and manual tillers. Use of cover crops and composting

increases soil fertility and health, and the only pesticides used are certified for organic use. In addition, WCI practices generally accepted protocols for harvesting, packaging and storing produce.

One of WCI's CSA shares will typically feed 3-4 people. Some subscribers find that it's too much, and split a share with a friend, neighbor or co-worker. Weekly newsletter tips can help preserve any excess for later use. Produce is distributed on Tuesdays to the Wallace House in Des Moines, the Carver Center at DuPont Pioneer in Johnston, the Weiland home

in Greenfield, or can be picked up at the Country Life Center near Orient. Produce such as lettuce, carrots, and radishes will be cleaned and bundled into equal amounts. Subscribers fill their reusable bags from the week's CSA assortment, choosing bundles or designated numbers from large bins and leaving any unwanted produce. Any leftovers will go to fellow subscribers, food pantries or back to the farm.

Distribution is scheduled to begin in early May, weather-dependent. Each new season follows immediately after the previous season ends. Contact us at 515.243.7063. 

seed money can support WCI's work



Farmers need seed money each spring as they prepare the ground for planting, purchase seed, and upgrade machinery. The Wallace Centers of Iowa is no different—we also need seed money as we gear up for produce production, plan educational programs, and improve our historic facilities.

As the 2018 growing season begins, The Wallace Centers of Iowa's growth as a sustainable farming operation, learning center and historic attraction that welcomes thousands of people each year will continue in these ways:

- Optimizing produce production with new labor-saving small field farm equipment, additional temperature-controlled crop storage space, and more covered growing ground
- Partnering with the Iowa Humanities Board to host "The Art of Conservation: A Visit with D'ing Darling"

performance at the Wallace House on May 10

- Developing a plan to offer the public a more authentic historic experience at the Country Life Center within existing facilities.

Seed money is needed now so we can be successful at these and other efforts. Now is a great time to show your support to WCI's mission and work with a gift of seed money. Choose one of three ways to make a contribution:

- Fill out the membership slip below and mail it with your check
- Call the Wallace House in Des Moines with a credit or debit card number: 515.243.7063
- Donate on-line via PayPal at www.wallace.org/give/donate.

Thank you for your continued interest and support! ☘

Here's some seed money for 2018

Name: _____
 Address: _____
 City, State: _____
 Zip: _____
 Phone: _____
 Email: _____

- _____ Grower (\$50)
- _____ Believer (\$100)
- _____ Thinker (\$250)
- _____ Innovator (\$500)
- _____ Dreamer (\$1,000+)
- _____ Another Amount \$ _____

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

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**

Hearts & Homes Teas popular



We've already had a terrific response to the Hearts and Homes Historic Teas this year! Four of the five public programs have been sold out, plus we've booked an additional five private programs.

One of the first female journalists in Iowa, Nancy Cantwell Wallace edited the Hearts & Homes women's column 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. WCI's 90 minute program includes excerpts from Nancy's column that lead to great table discussions. Each program is different so that people can come back again and again.

Throughout 2018, WCI offers one Friday date each month and two in December. You can also book a private tea for a group of at least 12 people. Book clubs, Quester groups, PEO chapters, Red Hat ladies, bridal showers—we've hosted all kinds of groups. Most of our teas take place on a weekday.

Reservations are required by calling 515-243-7063. We often gather small groups together at larger tables, but you can request a private table as well. Upcoming spring dates include April 13 (wait list), May 11 (wait list), and June 15 (wait list). Summer dates include July 13, August 17, and September 21. 



"Like" us on Facebook! Go to [facebook.com](https://www.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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E-mail: info@wallace.org

RETURN SERVICE REQUESTED

HELP US GO GREEN!

Send us your email address

& receive a shorter monthly e-newsletter

2018 CALENDAR OF EVENTS

Begins April 12: Farm to Table Thursdays, Wallace House • 5:30 to 8 pm • reservations recommended

Begins April 27 at the Country Life Center: Friday Lunches, 11 am - 1 pm, walk-ins welcome
Friday Dinners, 5:30 - 8 pm, reservations requested by 3 pm

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| April 3 | Women's Leadership Lunch, WH, 11:30 am - 1 pm |
| April 7-14 | Spring Quilt Show, CLC, 10 am - 3 pm, 10 am - 6 pm Wednesday (closed Sunday) |
| April 10 | Women's Leadership Lunch, WH, 11:30 am - 1 pm |
| April 11 | Hearts & Homes Tea, WH, 11:30 am - 1 pm |
| April 17 | Women's Leadership Lunch, WH, 11:30 am - 1 pm |
| April 23 | Cooking Class: Make your own spice blend, WH, 11 am - 2 pm |
| April 24 | Women's Leadership Lunch, WH, 11:30 am - 1 pm |
| April 24 | Cooking Class: Sauces, CLC, 5:30 - 7:30 pm |
| May 1 | CSA spring shares begin • weekly delivery |
| May 10 | A Visit with D'ing Darling, WH, 7 pm |
| May 15 | Hearts & Homes Tea, WH, 11:30 am - 1 pm |
| May 21 | Cooking Class: Say Yes to Dessert, WH, 5:30 - 7:30 pm |
| May 22 | Cooking Class: Herbs, CLC, 5:30 - 7:30 pm |
| May 23 | Garden Workshop, WH, 11:30 am - 1 pm |
| May 28 | Both locations closed |

CLC: Country Life Center, 2773 190th St., Orient 641-337-5019

WH: Wallace House, 756 16th Street, Des Moines 515-243-7063