

Fall
2018

THE WALLACE CENTERS OF IOWA DES MOINES · RURAL ORIENT

BIG AS A BARN NEWS

Enriching Community through Sustainable Food & Civility Initiatives

Country Life Center hit hard

Back-to-back disasters have thrown a wrench into normal operations at WCI. Southern Iowa Rural Water Association issued a water boil advisory June 1 for a 9-county area, including the Country Life Center. The advisory was finally released June 15 after causing the cancellation of lunches and dinners for three consecutive Fridays, shutting down produce harvest and sales for two weeks, and postponing the start of the Summer CSA for a week. WCI turned away dozens of visitors and lost thousands in income during a typically busy time of year.

Adding insult to injury, a severe thunderstorm hit the farm and surrounding area June 28 with 70+ mph winds. Thankfully no one was injured, but all five high tunnel hoop houses are beyond repair. Trees and large branches snapped, including one branch that went through the west wall of the farmhouse. Shingles from the barn roof and glass from shattered patio tables littered the lawn, and patches of paint ripped from buildings. Staff are developing a long-term recovery plan at this time.

WCI is determined to carry out programs and services in our community, but it's going to take time and resources to regroup and recover. Your support is critical as we move past these disasters. You can help WCI get back to normal by attending programs and events such as Friday lunches or dinners, purchasing items at the gift shop or renting space for your next event.

Financial contributions are welcome as well. Make a tax-



June 28 windstorm damage on the east hoop house (top) and farmhouse (bottom), both at the Country Life Center.

deductible donation to The Wallace Centers of Iowa by calling with a credit/debit card at 515.243.7063. You can also send a check to WCI, 756 16th Street, Des Moines, IA 50314. Thank you for your care and concern as we move forward from these unfortunate events. ☘

Volume 12, Issue 3—Ann Taylor, editor
Big As A Barn News is published quarterly by
The Wallace Centers of Iowa, 756 16th Street,
Des Moines, IA 50314
POSTMASTER: Send address changes to
The Wallace Centers of Iowa, 756 16th Street,
Des Moines, IA 50314.
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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Windstorm forces changes to CSA

The extensive damage caused by the June 28 windsorm at the Country Life Center is forcing us to change our CSA program for the Fall and Winter seasons. The new priorities for farm staff will be tearing down damaged buildings, rethinking produce operations, and planning for 2019.

We'll still deliver 5 weekly shares as planned, but only to the current Fall subscribers. Produce will emphasize "storage ability": carrots, beets, garlic, cabbage, sweet potatoes, and apples. The crew will try their best to grow other produce without hoop houses.

Reluctantly, we're canceling the traditional Winter season. Instead, we're offering a one-time HOLIDAY BOX to be delivered December 11. The box will be filled with varieties such as winter squash, sweet potatoes, apples, garlic, winter radishes, etc. Each box costs \$60, with a total of 20 boxes offered. Priority for Holiday Boxes will be current Winter subscribers, but others can order as well.

Customers who have already paid for a Winter share can:

- Convert their subscription to a Holiday Box. The



Storm damage to all five hoop houses are causing changes to the Fall and Winter CSA program.

remainder can be refunded or converted to a donation.

- Cancel the weekly winter share and ask for a full refund or convert the payment to a donation.

If you're not a Fall or Winter subscriber, but would still like to help WCI recover and regroup, here are some ideas:

- Come for a meal: Thursday nights at Wallace House, or Friday lunch or dinner at the Country Life Center.

- Rent one of our locations for your next event. Contact Deborah at the Wallace House or Lisa at the Country Life Center.

- Volunteer in the garden at the Country Life Center. Wednesdays to Fridays are best. Call Andy Boone to arrange: 515.491.6903.

- Monetary contributions are welcome, too. Send your check to the Wallace House, or call 515.243.7063 with a debit or credit card.

Thanks to our CSA subscribers for their patience, understanding, and support as we work through this challenge. We're determined to continue our quality programs and services to the community, but it will take time and resources to recover. ☞

Women's leadership • Cooking class

Mark your calendar for the fall Women's Leadership Lunch series October 3, 10, 24 and 31 at the Wallace House. Program coordinator Deborah Boyer is hard at work in choosing a theme, researching topics, and contacting potential speakers. This popular series gathers community residents together to hear stories of women who identified a need and took action. The intimacy of the Wallace House encourages networking, questions, and conversation. Cost is \$25/person/lunch or \$80/person for all four. Call the Wallace House at 515.243.7063 after September 3 for speaker information and reservations. *Interested in sponsoring this program?* Contact Ann at the Wallace House to find out how. ☞



Nearly every single **Cooking Class** in 2018 has been sold out! The only class remaining is "Root to Stem: Eating the Whole Plant" on October 1. Chef Katie will demonstrate how to use different parts of vegetables to make delicious dishes. Class begins at 5:30 pm for \$40/person. Call the Wallace House at 515.243.7063. Private cooking classes are available at either location. Contact Chef Katie or Chef Amy to find out more. ☞

CLC gift shop supports Iowa artists

Despite her years of experience, Gift Shop Manager Lisa Swanson is always pleasantly surprised at the talented artists who consign their products in the farmhouse at the Country Life Center. “All but a handful of the items we carry are created in southwest or south central Iowa,” she noted. “At any given time, we have 25 or more vendors and a constantly changing selection.” Prices range from a couple of dollars to a bit over \$100, with great gifts for nearly any occasion and a nice variety of seasonal items for the home.

Mark your calendar for the Holiday Boutique November 15-17. Hours are 3 - 7pm Thursday, 10am - 7pm Friday, and 9am - 1pm Saturday. Lunch and dinner are available only on Friday. A special feature of the boutique is homemade candy from the Orient-Macksburg Library Friends. Proceeds from candy sales go towards supporting the library.

Regular gift shop hours are Wednesday and Thurs, 10am - 3pm and Fridays 10am - 5pm and by appointment or chance. Contact Lisa at 641.337.5019 with questions. 



Hand poured soy candles made by Michelle Meyer of Atlantic come in different sizes and fragrances such as rainwater and Black Sea.



You'll find an entire wardrobe for 18" dolls from retired home economics teacher Lois Houghtaling of Greenfield.



You'll be obsessed with washing your hands with these amazingly scented handmade soaps by Michelle Carter of Dexter.



Weavers Betsy Keenan of Maloy and Nathan Hamilton of Creston create completely different styles of rugs—all beautiful.

Catch Chef Katie on Iowa Ingredient



IPTV host Charity Nebbe poses with Chef Katie Porter during the taping of the "Iowa Ingredient" cooking and travel show. Katie is the featured chef during a segment focused on kohlrabi. The episode will be broadcast in April 2019.

Chef Katie will soon be making a second appearance on IPTV's "Iowa Ingredient"—a cooking show that focuses on a single ingredient produced in Iowa. Kohlrabi is the featured vegetable for the April 2019 episode. Katie made a stuffed kohlrabi and a kohlrabi slaw with coconut dressing. Katie's first appearance on the show was in 2013.

Chef Katie's regular gig is the Farm to Table Thursday dinners each week at the Wallace House, which highlights produce harvested at the Country Life Center. The changing weekly menu features a special appetizer, entree and dessert created by Katie, plus seasonal vegetable side dishes that can be shared around the table.

Call Deborah at 515.243.7063 to book your table anytime from 5:30 to 8 pm. BYOB. Because of event and holiday conflicts, no Farm to Table Thursdays will be held September 20, October 25, or November 22. 

Kids Cooking recap • Tour historic homes



Students at the Wallace House are all smiles during the Kids Cooking Class in June. The class was also taught to a group of 14 at the Country Life Center.

Chefs Katie and Amy taught 24 students this summer during their Kids Cooking Class series. Feedback was exceptionally good, with 23 students both interested in attending again and highly recommending the class to a friend.

What did they learn? "...you can make foods with vegetables good and water good without sugar." "Different knife skills." "Things are better homemade." 22 of the 14 students were confident that they would use some of the tips and techniques taught. 



UNI Public History student Jacob Carson checks visitor tickets at the Wallace House during the 2016 Sherman Hill tour. Volunteers are needed September 29-30 to give a brief history of the house and the Wallace family.

The Wallace House is an enduring stop on the annual Sherman Hill Historic Tour of Homes. This year's tour is ONE WEEKEND ONLY, September 29-30, rather than the two weekends in the past. Volunteers are needed at the Wallace House to greet visitors, mark tickets, share program info and Wallace family history. Shifts are 10 am-1 pm and 1 pm-4pm. A free pass to tour other homes is a perk for volunteering. If you're interested in helping out, call Deborah or Ann at 515.243.7063. 

Have you tried all 99 restaurants?

For the second year in a row, the **GATHERING TABLE** restaurant at the Country Life Center is one of “99 restaurants to try in Iowa.” The Iowa Department of Economic Development’s Travel Iowa division selected one restaurant in each of Iowa’s 99 counties and compiled them all in a list to encourage Iowa residents and visitors to roam the state and seek out different kinds of dining venues.

A wide variety of eating establishments is included—all the way from fine dining in Grinnell to ice cream treats in Atlantic. The Gathering Table’s changing menus feature the seasonal fruits, vegetables and herbs grown right outside the kitchen door in the nearby 12-acre production garden and orchard.

The Gathering Table is open on Fridays from 11 am to 1 pm for lunch and 5:30 to 8 pm for dinner. Walk-ins or reservations are welcome for lunch. For dinner, please call for reservations by 3 pm: 641.337.5019. 



A day of volunteers at Wallace House



We have many volunteers who help out frequently at both locations, but our volunteers were particularly out in force on a recent Tuesday at the Wallace House! The “mailing mommas” (as they call themselves) stuffed about 250 envelopes that morning (above left). Eleanor weeded the garden (left), folded some brochures and swept the front porch. Jan, Christine, Brian and Willard (not pictured) participated in a board of directors executive committee conference call, and Nancy staffed the CSA pick up (above) on the front porch. We’re so fortunate to have these dedicated people working on our behalf. Thank you to these and all our other great volunteers! 

Many ways to help support WCI

We're often asked when guests are touring our locations, "What do you need?" The short answer is "SUPPORT." Support comes in all kinds of different ways, including participating in programs, sharing WCI news with friends and family, and in-kind donations. Financial contributions are particularly helpful, and gifts of all sizes are welcome. There are 3 main kinds of financial contributions:

- **Annual Membership Donations** are used for general operating support.
- Gifts to one of two **Endowment Funds** provide long-term support.
- Donor-designated contributions are directed toward specific projects (whole or in part) such as these **Current Needs**:

Support the clean-up efforts connected with damage from the June 28 severe windstorm, including tearing down all five high tunnel hoop houses. Estimated cost - \$10,600

Improve the roof on the farm house addition – When there is wind and rain, the water does not run off the roof, but seeps underneath the shake shingles. An architect concluded that the roof does not have a high enough pitch. Estimated costs - \$4,400

Improve the floor and door in the Gathering Barn kitchen. When the rain and wind are from the east, water seeps under the door. Several carpenters have tried to repair it, but it continues to be a problem. New concrete is needed for a permanent solution. Estimated cost - \$5,600

Keeping up with orchard work continues to be a challenge. A person focused on trimming, mowing, and picking can improve yields. Estimated cost - \$9,375 per year

Install new Wallace House basement furnace. Replacing the heating and cooling system for will improve energy efficiency and reduce utility bills. Estimated cost - \$4,000

WCI's two Endowment funds are held at the Community Foundation of Greater Des Moines. An annual distribution each February provides cash for programs and operational needs. Donors who reside in Iowa will want to explore WCI's Endow Iowa endowment fund, which provides Iowa tax credits.

If you'd like to contribute towards any of these needs or to annual or long-term operations, please mail this form or contact Ann Taylor (515.243.7063, anntaylor@wallace.org) with any questions. Donations are tax-deductible as allowed by law. ☞

Count me in! Here's my 2018 contribution

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.

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**

TYPE OF GIFT: (circle one)

• **Annual Gift Levels:**

Grower (\$50)

Believer (\$100)

Thinker (\$250)

Innovator (\$500)

Dreamer (\$1,000+)

• **Current Needs:** I've marked above which project I'd to support. *(please mail in entire page)*

• **Endowment Funds:** Contact me with more information about endowment giving. *(no obligation)*

Good-bye to Boone



CSA Program Manager Andy Boone has resigned his position effective around October 1. Boone, as he is affectionately known, is moving with his family to Decorah, Iowa. They have been accepted into the SILT program, which matches young beginning farmers with landowners who want their land to be farm sustainably. Here's his explanation about the program:

“Sad to say this will be my final season with the Wallace Centers. Over the winter we applied through the Sustainable Iowa Land Trust for a farm in the Decorah area and will be taking over the lease November 1. We'll have 70 acres to raise

100 percent grass-fed lamb, forest-raised pork and certified organic small grains to feed our pigs. The farm has been certified organic for seven years and has equipment for making hay and planting and harvesting grains. This farm was donated to SILT by a family that wanted the farm to stay in sustainable agriculture. We'll be starting with a three year lease. If all goes well, then we move to a 20-year renewable lease that is inheritable to our children. We're extremely excited for this huge jump into a new farming operation in a new area.” Best of luck, Boone! 🍀

web site improved

The Wallace Centers of Iowa has an extensive web site with more than 40 pages of information that covers programs, Wallace family history, newsletters and media, ways to give, facility rental and more. Earlier this year, staff member Ann Taylor began working with freelance graphic designer Tara Christensen to improve the appearance and user-friendliness of the site. The project is now complete.

To make the project more manageable, Taylor divided the effort into three phases. The website's pages were grouped into three categories, depending upon the urgency to update. Program pages that are visited often were given higher priority. Medium tier pages were worked on during the second phase, and programs with a limited audience or support pages waited until phase three.

“Tara is really good at creating templates that could be used for different programs, and provided design consistency that was lacking in my earlier work,” commented Taylor. “She didn't make drastic changes to the look of the website, but made slight adjustments and added graphic elements that pulled the pages together.” Find the website at www.wallace.org. 🍀



“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

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RETURN SERVICE REQUESTED

HELP US GO GREEN!
Send us your email address

2018 CALENDAR OF EVENTS

weekly: Community Supported Agriculture (CSA) delivery on Tuesday afternoons to Wallace House, Pioneer in Johnston, Weiland home in Greenfield, and at the Country Life Center

weekly: Farm to Table Thursdays, Wallace House • 5:30 to 8 pm • reservations recommended

weekly 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

- Sept 3 Both locations closed for Labor Day
- Sept 20 No Farm to Table Thursday due to event conflict
- Sept 21 Hearts & Homes Tea, WH, 11:30 am - 1 pm, FULL
- Sept 29-30 Sherman Hill Historic Tour of Homes (including Wallace House) 10 am - 4 pm

- October 1 Cooking Class: "Root to Stem", WH, 5:30 pm
- October 3 Women's Leadership Lunch, WH, 11:30 am - 1 pm
- October 10 Women's Leadership Lunch, WH, 11:30 am - 1 pm
- October 12 Hearts & Homes Tea, WH, 11:30 am - 1 pm, FULL
- October 23 Fall CSA begins
- October 24 Women's Leadership Lunch, WH, 11:30 am - 1 pm
- October 25 No Farm to Table Thursday due to event conflict
- October 31 Women's Leadership Lunch, WH, 11:30 am - 1 pm