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Free for Friday Lunch?



Make sure you plan at least one trip to the Country Life Center this season for Friday Lunch. Chef Sarah Mathieus will be in the kitchen each week from May 10 to Sept. 27, turning the fresh garden produce into tasty menu items. Email [Lisa](#) for reservations or call 641.337.5019. Walk-ins are welcome too.

dates to know

Farm to Table Thursdays, 5:30 to 8 pm, WH
Friday Lunches 11am - 1pm, CLC

May 17 Hearts & Homes, WH
May 20 Cooking Class, WH
May 23 Spring Greens at DMARC
May 29 Ground Breakers Lunch, WH

June 3,4 Kids Cooking, WH
June 17,18 Kids Cooking, CLC
June 26, Ground Breakers lunch, WH

WH: Wallace House
CLC: Country Life Center



American Dreamer

To celebrate Henry A. Wallace's 131st birthday, Tom Milligan will portray the Iowa native during a dinner theater performance of "American Dreamer: The Life and Times of Henry A. Wallace" on Monday, October 7 at the Henry A. Wallace Country Life Center near Orient. The 3-course dinner begins at 6 pm with the performance at 7 pm. After the 45 minute performance, you can talk with Milligan and view Henry A. Wallace artifacts on display. Tickets are \$35 per person, including gratuity. Reservations are required by calling 641.337-5019 or emailing [Lisa](#).



Cooking Classes

Classes begin at 5:30 pm at the Wallace House, last 2+ hours and include dinner. \$45/person. Contact [Deborah](#) for your seat.

May 20: Pucker Up! Rhubarb isn't just for pies. Learn how to use it and other tart ingredients in savory dishes. 2 spots only
July 15: Tacos! No need to look for a taco truck! Make your own tasty and fun street tacos.
Sept. 16: Tapas. These traditional Spanish tapas could be the hit of your next patio party. WAIT LIST
Oct. 7: One Pot Meals. The perfect class for busy people! Get dinner on the table quickly with these delicious and convenient dishes.
Nov. 18: Holiday Appetizers & Decorating Tips. One of our most popular classes will help make entertaining easy this holiday season.



shared use kitchen

Operated by WCI, the Mickle Center Shared Use Community Kitchen in Des Moines is available to rent. Contact Kitchen Supervisor [Mary Kapler](#) or call her at 515.282.4715.

volunteer

donate

Ground Breakers Lunches



Hear from women who are breaking new ground in the workplace and community. Beth Shelton, CEO of the Girl Scouts of Central Iowa, is speaking on Wednesday, May 29 about a new "infants at work" policy. Antoinette Stevens, cyber security analyst at Principal, will talk June 26 about her

efforts to help low-income adults transition to new careers in IT thru Reboot Iowa. \$20/person at the Wallace House, 11:30 am - 1 pm. [RSVP](#)

Know Your Farmer



Milton Creamery

Our first Know Your Farmer dinners have been so successful that we are scheduling more than originally planned!

June 6: Milton Creamery

Welcome Rufus and Jane Musser to the Wallace House as they share their story of adding value to milk from Iowa farms, supporting jobs in the community, and creating an award-winning product. Menu TBA. Doors open 6 pm, Dinner served at 6:30 pm. Email [Deborah](#) or call

515.243.7063.

July 27: Mosa Shayan, Farm Programs Manager, WCI

Time for a road trip! Learn how fruits and vegetables get from the farm to your fork. Tour the gardens and orchard at the Country Life Center, then feast on a 3-course meal that you'll not soon forget. Chef Katie is teaming up with Chef Sarah for the best of both WCI locations! Email [Lisa](#) or call 641.337.5019. Welcome at 4:45 pm, tour 5 pm, seating 6 pm, dinner served 6:30 pm.

All dinners \$55/person, BYOB, community seating.

Live to Garden? Do Good!



If you love to garden, volunteer for WCI's "Garden for Good". We're growing 10,000 lbs. of sweet potatoes for the Food Bank of Iowa. Every Monday during the growing season, volunteers will work 10 am to noon to help plant, weed or harvest. Contact [Lisa](#) to get on the volunteer email list.

Cash contributions are needed to cover the expenses of seed, equipment, and labor. If you'd like to be a "Garden for Good" sponsor, please email [Ann](#). This "Garden for Good" will help food-insecure Iowans access more locally-grown produce and eat more healthfully. Thank you!

Join us at DMARC's Spring Greens



WCI is partnering with the Des Moines Area Religious Council (DMARC) for its inaugural fundraising event on Thursday, May 23. Chef Katie, along with some of Des Moines' best chefs and mixologists, will

provide small bites of some of her favorite recipes. Proceeds benefit DMARC's food pantry. Visit their web site for [tickets](#).

get your kids cooking



Chefs Katie and Sarah are teaming up to teach cooking classes to kids ages 10 to 13 at both locations. The [Wallace House](#) goes first on June 3 and 4

from 9 am to 11:30 each day. Cost is \$50/person. The same class will be offered June 17 and 18 at the [Country Life Center](#). Because of a grant from the Greater Greenfield Community Foundation, cost is only \$10/person. Space is limited, so sign up now!

Thursday dinners get tasty reviews



"Great flavors!" was the comment after the new season of "Farm to Table Thursdays" kicked off at the Wallace House. Chef Katie's seasonal, locally-sourced [menu](#) features a special

chef's appetizer, entree, and dessert inspired by the farm, plus several mainstays (this menu is just a sample). Reservations are available from 5:30 - 8 pm and strongly recommended. Check your calendar for those special occasions and [reserve](#) your seat now. 515.243.7063

Hearts & Homes at Wallace House



Bring your family or friends to one of our Hearts & Homes programs—a 3-course lunch and program. Dates include June 14, July 12, and August 9, each from 11:30 am to 1 pm.

\$25/person. Email [Deborah](#) or call 515.243.7063. Private teas are also available; just ask.



The Wallace Centers of Iowa
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