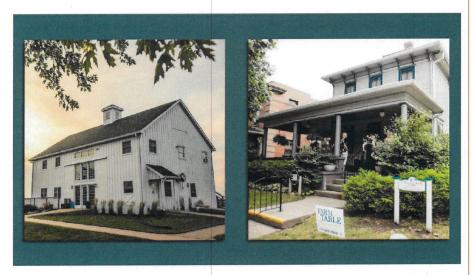
Wallace Centers relaunches farmto-table programs



Multiple educational meal programs operate from the Wallace Farm (left) near Orient and the Wallace House in DSM. Photos: Courtesy of WCI

Wallace Centers of Iowa (WCI) recently hired a new chef and is relaunching its popular farm-to-table meals.

Why it matters: The meals are an educational outreach, helping WCI advocate for Iowa's food, land and agricultural innovation.

 Many of its eating events were on hiatus after the group's long-time chef quit in September.

Driving the news: Saralyn Smith was hired as chef and director of programming, WCI announced last week.

 In 2019, Smith was the first Iowa chef accepted into the <u>James Beard</u> <u>Foundation's Chef Bootcamp for Policy and Change</u>.

State of play: WCI's meal programs will continue to focus on locally grown meals.

 The events will highlight the story of the food that's being served to bridge a disconnect people sometimes have with agriculture, Smith tells Axios.

Flashback: Part of WCI's mission is to preserve the legacy of the Wallace family — which includes farmers, journalists and politicians known for their influence in agriculture.

 The program operates from two historic locations — the <u>Wallace House</u> in DSM's Sherman Hill neighborhood and the <u>Wallace Farm</u> near Orient.

Dig in: WCI is hosting a <u>five-course dinner series</u> (\$75) at the Wallace House to showcase Smith's work.

• April 30, May 7 and May 14, starting at 6:30pm.

Worthy of your time: <u>Pizza on the Prairie</u> and the <u>Hearts & Homes Luncheon</u> series resume next month.



Wallace Centers of lowa this month opened a geothermal greenhouse on its farm in Orient where food will grow year-round and diversify its meal programs. Photo: Saralyn Smith, courtesy of WCI