

## 4. Wallace Centers relaunches farm-to-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 [James Beard Foundation's Chef Bootcamp for Policy and Change](#).

**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 [Wallace House](#) in DSM's Sherman Hill neighborhood and the [Wallace Farm](#) near Orient.

**Dig in:** WCI is hosting [a five-course dinner series](#) (\$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:** [Pizza on the Prairie](#) and the [Hearts & Homes Luncheon](#) series resume next month.



Wallace Centers of Iowa 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