



# BreadWorks Newsletter

Ben Franklin Society  
Fund-Raising Events

February 2013  
Number 1

## Ben Franklin Society Fund-Raising Event 2013 BreadWorks Kick-off - SUNDAY BRUNCH February 17th and 24th - Lynch Creek Farm Cabin Accepting Reservations at 10:00am and 1:00pm Only



Now that our Cabin is complete, welcome to the kick-off of our 2013 schedule of Franklin BreadWorks Dining and Entertainment Events - the first of over twenty planned - with two Sunday Brunches in February at the Lynch Creek Farm Cabin.

Reservations are required - limited available seating - for Brunch on Sunday February 17th and 24th at either 10:00am or 1:00pm. The BRUNCH MENU is described below. The fee is \$15 per person.

Since all BreadWorks Events are private and for Ben Franklin Society members only, current 2013 membership is required. An Associate Membership in the Society may be purchased at the door for \$5 per person which entitles you to participate in this and all upcoming Society activities held in 2013.

Monies raised by this Event support ongoing Ben Franklin Society Projects that benefit the residents of Franklin and surrounding Counties.

Bring your friends as guests and introduce them to a great time for a worthy cause. Do this while listening to some relaxing live music by musician Dave Debonzo.

Lynch Creek Farm is located in Franklin County at 1973 Rocky Ford Road, Kittrell, NC 27544. For directions, visit our website at [www.LynchCreek.com](http://www.LynchCreek.com)

Your hosts Bob Radcliffe and Kerry Carter own and operate Lynch Creek Farm and are directors of the Ben Franklin Society. The collaboration of these business entities have made the Franklin BreadWorks possible.



### EVENT RECAP

- 2013 Ben Franklin Society Membership required
- \$15 per person
- At Lynch Creek Farm Cabin Sunday, February 17th and 24th, 2013
- Live Music by Guitarist Dave Debonzo
- We now accept most Credit and Debit Cards
- 25% Tax-Deductible

To Reserve your Table  
Call  
252-767-1167  
Email  
[bob@lynchcreek.com](mailto:bob@lynchcreek.com)

### BRUNCH MENU

*Puffed "Cast Iron Skillet" Pancakes w/ Powdered Sugar and Fresh Berries*

AND

*Wild Mushroom and Soft Scrambled Eggs over Toasted Sourdough Bread*

*Roasted Pears, Micro-greens and Arugula w/ Apple Cider Vinaigrette Dressing*

*Maple-cured, thick Bacon and Fresh Sausage Patty*

*Assorted Homemade Breads and Muffins w/ Butter, Jam and Honey*

*Coffees, Juices and Setups for Mimosa's and Bloody Mary's*

*Pumpkin Cheesecake w/ Caramel Sauce and Chocolate Pecan Tarts w/ Fresh Cream*

*with Live Guitar Music by Dave Debonzo*



## Ben Franklin Society Fund-Raising Events

Hosted at  
**Lynch Creek Farm**  
1973 Rocky Ford Road  
Kittrell, NC 27544

Telephone  
**Bob Radcliffe or Kerry Carter**  
252-767-1167 (Cell)  
252-492-2600 (Busn)

E-mail  
**bob@LynchCreek.com**

You can **Subscribe/Un-Subscribe**  
this **Newsletter** by visiting either

**www.LynchCreek.com**  
or  
**www.BenFranklinSocietyNC.org**

The Ben Franklin Society is a NC 501(c)(3) non-profit corporation dedicated to “independent and collaborative research on matters of importance to Franklin County, NC”. Donations are therefore tax-deductible.

The Franklin BreadWorks is an ongoing Society Fund-Raising Project - a collaboration between the Ben Franklin Society and Lynch Creek Farm.

BreadWorks Dining and Entertainment Events are held throughout the year. Attendees must be Ben Franklin Society members (nominally an Associate Member - \$5 per year). Event notifications are by e-mail only and are normally scheduled on weekends.

Payment is now accepted by Cash, Check payable to the “Ben Franklin Society”, and most Credit and Debit Cards. A portion of the receipts from each Event is stipulated as a donation to the Ben Franklin Society. Members receive a summary report of tax-deductible donations by e-mail each year.

There is no tipping for service, but donations are accepted. No alcoholic beverages are served, but you may B.Y.O.B. Parking is always free of charge.

## Ben Franklin Society NEWS

The Ben Franklin Society is a collection of independent Research Projects.

Society Members work individually, or in collaboration with others, on Projects of their choosing.

The Society meets Quarterly, but each Project maintains its own activity schedule.

At each Society Meeting, Project Leaders make presentations on the status of their Research Projects.

All Projects are encouraged to utilize computer technology to assemble, communicate and publish their findings.

### Colonial Hearth Day Re-Cap

Project Manager, Dr. Peggy McGhee

Thanks to your support and contributions in 2012, we completed our first and thus far most ambitious project - a huge success and tribute to the commitment of our membership to the mission of the Ben Franklin Society.

On Friday, October 26th, about one-hundred 4th Grade Franklinton Elementary School students arrived at Peggy’s Farm in Franklinton to immerse themselves in 4-hours of “Colonial Life”. Volunteers in period costume staffed twelve Learning Stations that small groups of students transited in 15-minute intervals. Experts demonstrated such skills as: Open Hearth Cooking, Herbs and Apothecary, Soap-making, Needlework, Keeping the Harvest, Our Indian Neighbors, Blacksmithing, Wood Wright,, Merchant, and Beekeeping

Go to our website at [www.BenFranklinSocietyNC.org](http://www.BenFranklinSocietyNC.org) and download a .pdf version of a 4-page article written by Marion Blackburn. She was commissioned to document this Event and her feature story augments the coverage we graciously received from The Franklin Times and Wake Forest Weekly.

Your support in 2012 made this event possible!

The Ben Franklin Society funds its Projects, but also seeks outside Grants on their behalf. We raised over \$1400 at BreadWorks Events in 2012.



We also secured an \$800 Grant from United Way of Franklin County and a \$500 Grant from Novozymes for Peggy’s Project.



To find out more about us, visit our website, attend a quarterly meeting, or come and enjoy a future BreadWorks Event.