



BreadWorks Newsletter

Ben Franklin Society
Fund-Raising Events

September 2012
Number 4

Ben Franklin Society Outdoor Dining Event Bob's "Tomato Pie" Buffet Friday Evening, September 28th, 5:00pm until 8:00pm (Rain Date Saturday Evening, September 29th)

Welcome to our first "Tomato Pie" Buffet fund-raising event on the Cabin Grounds of Lynch Creek Farm. Kick-back and relax with friends at our informal Friday evening social



Bob Radcliffe baking a Tomato Pie in our outdoor, old-world, wood-fired oven

gathering. Bring your friends as guests and introduce them to a great time for a worthy cause. Monies we raise support ongoing Society Projects that benefit the residents of Franklin and surrounding Counties.

Membership in the Ben Franklin Society is open to everyone. Since this is a private event, it is not open to the public, but memberships are available at the door. Our Associate Membership (\$5 per year) entitles you to participate in this, and all other, Society activities.

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

Your hosts, Bob Radcliffe and Kerry Carter are owner-operators of Lynch Creek Farm, founders of the Ben Franklin Society, and managers of the Franklin BreadWorks Project.

Come, sit back, and enjoy yourself this evening! Bring a friend along. Don't forget to B.Y.O.B. See you there!

- Kerry & Bob

EVENT RECAP

- \$10 per person
- Children under 12 free
- At Lynch Creek Farm Cabin Friday, September 28th
- Food Service 5:00-8:00pm
- Rain Date Saturday, September 29th
- Featuring assorted Wood-fired Oven Tomato Pies
- Bottled Sodas
- Recorded & walk-on Live Music
- B.Y.O.B.
- 20% Tax-Deductible

What's a "Tomato Pie"?

Research the history of "Pizza" in the USA and you will find that name was coined in New York City.

Bob grew up outside Trenton, NJ where the term "Tomato Pie" was coined. The "Pie" you are served at BreadWorks is Bob's recipe - like the 1950's version he recalls were prepared at DeLorenzo's and cooked in a coal-fired oven.

The crust Bob makes takes two days to ferment and is artisan - made only from flour, water, salt and yeast. There is no olive oil or sugar added to the dough.

The cheese is whole-milk Mozzarella with Parmesan added and placed on the dough first, then the tomatoes and other toppings.

The tomatoes are authentic San Marzano imported from Italy. They are gently crushed and cooked on the Pie. There is no spiced tomato sauce - only fresh chunks of tomato.

The Pie is cooked without olive oil - which is sprinkled on the crust after the Pie is finished baking - which guarantees you won't burn your mouth eating Tomato Pie.

It is not cut into pie-shaped slices, but rather irregularly-shaped pieces and cooked "crisp" - so each slice can be picked-up without folding.

Tomato Pie is about the Bread and Tomatoes - toppings are sparingly used to enhance, not overwhelm.

Bob makes Tomato Pie - and hopes you will enjoy the delicate flavors of the bread, tomato, cheese, olive oil, garlic, spinach, mushrooms, sausage and pepperoni toppings - baked in our old-world wood-fired oven.



To assist us with food preparation

Please **RSVP**
by **Thursday**
September 27th

[e-mail bob@lynchcreek.com](mailto:email_bob@lynchcreek.com)



Ben Franklin Society Fund-Raising Events

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

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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 periodically 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 by Cash or Check payable to the “Ben Franklin Society” - sorry no Credit or Debit Cards yet accepted. A portion of the receipts from each Event is stipulated as a donation to the Ben Franklin Society. Members receive a summary report of your tax-deductible donations each year by e-mail.

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.

NC Colonial Life Education Day

Project Manager, Dr. Peggy McGhee

On Friday, October 26th, about one-hundred 4th Grade Franklinton Elementary School students will arrive at Peggy’s Farm in Franklinton to immerse themselves in 4-hours of “Colonial Life”. Volunteers in period costume will staff twelve Learning Stations that small groups of students will transit in 15-minute intervals. They will already have seen a slide show at school outlining what they will experience and learn. Experts will interactively demonstrate such topics as: Colonial Hearth Cooking, Saving the Harvest, Blacksmithing, Soapmaking, Herbs, Spices and Apothecary. The children will take something home with them from most Learning Stations. They will be challenged with questions before they depart.

This Project is a pilot project that will be expanded each year hereafter to include students from all Elementary Schools in Franklin County. Presently, the cost to bus students to such sites as Olde Salem and Williamsburg have become prohibitive. Dr. McGhee, former Franklin County Superintendent of Schools, is committed to developing a cost-effective approach to convey historic, hands-on learning experiences still valuable for today’s children.

The Ben Franklin Society funds its Projects and seeks outside Grants on their behalf.



For Peggy’s Project, we sought and received an \$800 Grant from the United Way of Franklin County and additionally secured a \$500 Grant from Novozymes.



To find out more about us, visit our website, plan to attend our next quarterly meeting, or come to an upcoming BreadWorks Event.