

BreadWorks & Bakery News

PHILADELPHIA STYLE WITH CAROLINA CHARACTER
URBAN ELEGANCE • RURAL CHARM • SUSTAINABLE AND ORGANIC FOODS

On the Web: "www.BenFranklinSocietyNC.org" and "www.LynchCreek.com/store"

BEN FRANKLIN SOCIETY
FUND-RAISING EVENTS &
LYNCH CREEK FARM BAKERY

JULY 2018



ynch Creek Farm

BOB'S TOMATO PIE BUFFET

OUTDOORS - SATURDAY JULY 14TH 6:00PM WITH

<u>Cabin Front Porch Music</u>

By Philadelphia's own - JIM SMITH

\$20 PER PERSON WITH SALAD BAR WATER - SWEET TEA - BYOB





WOOD-FIRED OVEN

BOB'S TOMATO PIE

ONLINE ARTISAN BAKERY GRAND OPENING

Our First Delivery Date is Thursday, July 19th

(Place your Order Online July 9th - 16th)

FIVE CONVENIENT PICK-UP SITES

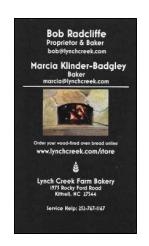
CIABATTA ROLLS

Classic Italian Round LOAF

Hearty Rustic Seeded BOULE

FOCACCIA with Herbs and Caramelized Onions

Order Online: www.lynchcreek.com/store
Follow us on Facebook: "Bakery at Lynch Creek Farm"





Call 252-767-1167 or Email bob@lynchcreek.com Payment accepted by Cash, Check or Credit Card

We accept VISA, MasterCard, AMEX and DISCOVER

SOCIETY HEADQUARTERS
Lynch Creek Farm Log Cabin

1973 Rocky Ford Road Kittrell, NC 27544 www.BenFranklinSocietyNC.org



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PHILADELPHIA STYLE WITH CAROLINA CHARACTER URBAN ELEGANCE • RURAL CHARM • SUSTAINABLE AND ORGANIC FOODS **BEN FRANKLIN SOCIETY NEWS**

JULY 2018

Ben Franklin Society

ON THE WEB: "<u>www.BenFranklinSocietyNC.org</u>" ON FACEBOOK AS: "BreadWorks at Lynch Ceek Farm Cabin" and "Ben Franklin Society"

MISSION STATEMENT

To enhance the educational, cultural and economic development of Franklin County by leveraging its natural and historic resources

ANNUAL SOCIETY MEMBERSHIP DUES

GUEST \$2.50 ASSOCIATE \$7.50 INDIVIDUAL \$15 FAMILY \$25 GROUP \$50 CORPORATION \$100+

"The Ben Franklin Society performs a collection of independent Research Projects"

"Society Members work on Projects of choice either individually, or in collaboration with others"

"The Society meets twice yearly, while Projects maintain their own activity schedule"

"The Society provides funding, promotion and staffing assistance for all Projects"

"Project Leaders make presentations about their Research Projects at semi-annual Society Meetings"

"Project Leaders are encouraged to utilize computer technology to assemble, communicate and publish their findings"

JULY CABIN BOOK & MEDIA CLUB / BEN FRANKLIN CIRCLE



Our Cabin Book & Media Club has grown to over 20 members who share a love of reading and literary endeavors. Our monthly Club Meetings have consistently good attendance. Read our selection, join us for a lively and challenging book discussion, with wine and hors d'oeuvres!

OUR NEXT BOOK CLUB MEETING - TUESDAY, JULY 17TH AT 3:30PM - LYNCH CREEK FARM CABIN

"ORPHANS TALE" BY PAM JENOFF

TO JOIN, CONTACT KERRY CARTER AT 267-973-8143

EARLY COLLEGE HIGH SCHOOL UPDATE

We were pleased to learn that Math Teachers Katelyn Jones and Cristina Lucata, English Teacher Elizabeth Grothmann, History Teacher Michael Grothmann, and Science Teacher Sanjana Sharma are returning; while English Teacher Ari Goldberg and interim Science Teacher Henry Jones will not. New hires for English and Science are yet to be announced for the upcoming school year which starts in early August.

WELCOME OUR NEW WAIT STAFF

Our support of local students now extends beyond the classroom. Welcome BETHANY LEE and LUCY KETTERER - both academically gifted, high school students - when you attend vour next BreadWorks Event.

Newsletter Hyperlinks Now Work Properly

We finally resolved how to generate our Newsletter in PDF format that preserves the embedded hyperlinks (underlined) when viewed with the free Adobe Acrobat Reader.

News & Observer: "Best Kept Secret in Franklin County"

We received the Raleigh NEWS & OBSERVER (N&O) paper contest award as the "Best Kept Secret in Franklin County" in July 2014. The statewide contest selected one Site in each of the I00 Counties of North Carolina. Read the Article online at http://www.newsobserver.com/2014/07/06/3988523/exploring-the-country-roads-in_n.html?sp=/99/100/&ihp=1

CIRCA MAGAZINE - BREADWORKS REVIEW

In the 2015 April-May-June Quarterly edition of CIRCA Magazine, The BreadWorks at Lynch Creek Farm was featured in the "Driveable Destinations" column that highlights venues within driving distance of Wake Forest/Wake county, NC. The story is available at https://wakeforestmuseum.org/2015/05/14/breadworks-at-the-lynch-creek-farm-cabin/

UNC-TV FEATURES PEGGY'S HEARTH & GARDEN ON "ALMANAC GARDENER"

UNC-TV aired two 5-minute segments of Peggy's Hearth & Garden on the statewide "Almanac Gardener" show in June 2015. Peggy's Colonial Kitchen Garden was initially aired on June 13th, and her Colonial Kitchen (Open Hearth)" was aired on June 20th - thanks to Bill Lord who filmed the footage at Peggy's Farm on October 14, 2014. To view the videos, use the embedded links above or visit: https://video.unctv.org/search/?q=almanac+gardener

To plan a Tour for your Group, contact: Peggy McGhee at pwmkitchen@gmail.com



VIDEOs

USE THE LINKS ⇒BELOW TO VIEW VIDEOS WE CREATED ABOUT THE BEN FRANKLIN SOCIETY

- https://www.youtube.com/watch?v=gjLTiSLj02A
- https://www.youtube.com/watch?v=2XZIm4Ybcq0
- https://www.youtube.com/watch?v=SIUrMaliP70
- http://video.unctv.org/video/2365508711/
- http://video.unctv.org/video/2365513503/

BreadWorks Tomato Pie with Bob Radcliffe

Colonial Hearth Day - 2014

Peggy's Hearth & Garden - 2015

Peggy's Colonial Kitchen Garden - UNC-TV

Peggy's Kitchen (Open Hearth) - UNC-TV



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LYNCH CREEK FARM BAKERY NEWS

JULY 2018

Lynch Creek Farm Bakery

ON THE WEB: "WWW.LYNCHCREEK.COM/STORE"

ON FACEBOOK AS: "BAKERY AT LYNCH CREEK FARM"

BAKERY SCHEDULE NOTICES

To receive notice of our monthly Bake Schedule:

- 1) SUBSCRIBE to receive our monthly "BreadWorks & Bakery NEWS" Email at www.lynchcreek.com
- **2)** VISIT our Bakery Home Page and use the "SCHEDULE" link at www.lynchcreek.com/store
- 3) FOLLOW "Bakery at Lynch Creek Farm" on Facebook

ABOUT YOUR ONLINE BAKERY

Something quite innovative for sure! Odd as it may initially seem, by combining a low-tech, wood-fired oven bakery in a rural setting, with a high-tech online ordering system and suddenly the economics of our Online Bakery

JULY 2018 - BAKE SCHEDULE

PICK-UP DAY - THURSDAY, JULY 19TH
(ORDER ONLINE JULY 9TH—16TH)

WWW.LYNCHCREEK.COM/STORE

DELIVERY DAYS WILL ALWAYS BE ON THURSDAY

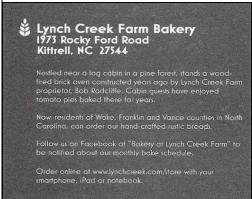
ONLINE ORDER CUT-OFF DAY - THE PRIOR MONDAY

clicks - online pre-paid orders only; an advertised monthly bake schedule; brick and mortar business partners who provide convenient local pick-up sites while gaining new walk-in customers; bake-to-order minimizes waste; no mark-downs or consignment deals that cut revenues and drive-up our expenses. So folks, Bob's idea isn't that crazy after all. Marcia and I plan to reliably provide unique, high quality products. Sounds like American innovation at its best to me! Use your Smartphone, iPad or Laptop Computer to place an Order - any day, any time. - and note that a Ben Franklin Society Membership is NOT REQUIRED to make a Bakery purchase.

ONLINE PAYMENT ADVANTAGES OF PAYPAL

Initially, the Bakery will only accept Online Payment using PayPal. Let me explain the advantages of using PayPal. PayPal Personal Accounts are free. They are secure and password protected. PayPal consolidates your Credit, Debit, Bank and PayPal Balance Account information in one place. Register your payment preferences with PayPal one time, and thereafter, simply select a Payment Method (with a Radio Button) when you make an Online Payment. You never have to re-enter your sensitive Account Information again, thus minimizing the likelihood of theft when making Online Purchases. Transfers of money between your PayPal Accounts, and to other PayPal users, is free.

CHOOSE A CONVENIENT PICK-UP SITE



For starters, we have partnered with four small businesses to serve as local Pick-up Sites for the delivery of your Artisan Bread Orders. They are strategically located in Henderson, Louisburg, Youngsville and Wake Forest.

Ask for Mike at <u>The Depot Gifts & More at Postal Plus in Henderson</u>; Paige at <u>Blue Collie Coffee in Louisburg</u>; Amy at <u>Wine&Beer101 in Youngsville</u>; and <u>David at The Grain Mill Cooperative in Wake Forest</u>. Of course you can always arrange to pick-up your order from <u>Bob</u> at <u>Lynch Creek Farm Cabin in Rocky Ford</u>. When you stop by to Pick-up your Order, make a purchase from our Partners. Buy Local.

Our Bakery website Menu "<u>SITES</u>" provides Google Maps with complete address, hours of business, telephone, contact and driving directions that you may need.

YES, BOB DID BUILD THE WOOD-FIRED OVEN

Use the following link to view a slideshow documenting how Bob constructed his Wood-fired Oven:

https://lynchcreek.com/wp-content/uploads/2015/05/Cabin-Oven-Photo-Album-Rev.pdf

Bob began construction of the Oven in the Spring of 2008, and completed it in the Fall of 2011. A Wood-fired Oven is not a Fireplace. Check-out the location of the Chimney Flue, and how the Oven is sealed-off by the removable door.



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AFFILIATED **ORGANIZATIONS**

JULY 2018











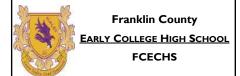








House & Garden Club Henderson, NC







Friends of H. Leslie Perry **Memorial Library** www.perrylibrary.org/friendsoflibrary.html

Wake Forest Garden Club Wake Forest, NC

N.C.C.A.R - Joel Lane Society **Children of American Revolution** Raleigh, NC



www.louisburg.edu

Twilight Gardeners Club Indoor-Outdoor Garden Club Henderson, NC

ALSTON-PLEASANTS POST-GRADUATE SCHOLARS FUND www.alstonpleasants.org



Henderson, NC



Roxboro Garden Club Roxboro, NC

DEPOT

252-430-7771

Granville Garden Club Oxford, NC



Henderson, NC



PERSON PLACE **Preservation** Society

WOODLAND GARDEN CLUB HENDERSON, NC