

# BreadWorks & Bakery News

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

ON THE WEB: "[WWW.BENFRANKLINSOCIETYNC.ORG](http://WWW.BENFRANKLINSOCIETYNC.ORG)" AND "[WWW.LYNCHCREEK.COM/STORE](http://WWW.LYNCHCREEK.COM/STORE)"

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

**AUGUST 2018**



LYNCH CREEK FARM LOG CABIN

## BOB'S TOMATO PIE BUFFET

OUTDOORS - SATURDAY AUGUST 18<sup>TH</sup> AT 6:00PM

CABIN FRONT PORCH MUSIC BY

DRYBREAD ROAD - Rick & Bette Newsome

WITH SALAD, CHIP & DIP BAR - SWEET TEA - WATER - BYOB

**\$20 PER PERSON**

(RAIN OR SHINE )



WOOD-FIRED OVEN



BOB'S TOMATO PIE



DRYBREAD ROAD

## ONLINE ARTISAN BAKERY AUGUST SCHEDULE

OUR NEXT BREAD PICK-UP DAY IS THURSDAY, AUGUST 23<sup>RD</sup>

FIVE CONVENIENT PICK-UP SITES

CIABATTA ROLLS

Classic ITALIAN Round LOAF

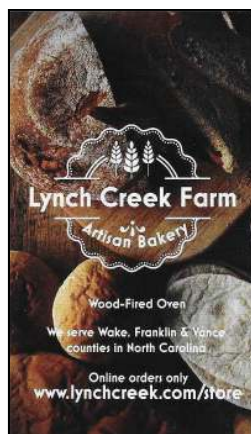
Hearty Rustic SEEDED BOULE

FOCACCIA with Herbs and Caramelized Onions

ORDER ONLINE at [www.lynchcreek.com/store](http://www.lynchcreek.com/store)

**PLACE YOUR ORDER AUGUST 1<sup>ST</sup> - 20<sup>TH</sup>**

Follow us on Facebook: "[Bakery at Lynch Creek Farm](https://www.facebook.com/BakeryatLynchCreekFarm)"



**RESERVATIONS and CURRENT MEMBERSHIP REQUIRED**

Call 252-767-1167 or Email [bob@lynchcreek.com](mailto:bob@lynchcreek.com)

Payment accepted by Cash, Check or Credit Card

We accept VISA, MasterCard, AMEX and DISCOVER

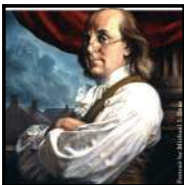
**SOCIETY HEADQUARTERS**

**Lynch Creek Farm Log Cabin**

1973 Rocky Ford Road

Kittrell, NC 27544

[www.BenFranklinSocietyNC.org](http://www.BenFranklinSocietyNC.org)



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BEN FRANKLIN  
SOCIETY NEWS

AUGUST 2018

## Ben Franklin Society

ON THE WEB: "[WWW.BENFRANKLINSOCIETYNC.ORG](http://WWW.BENFRANKLINSOCIETYNC.ORG)" ON FACEBOOK AS: "[BREADWORKS AT LYNCH CREEK 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"*

### AUGUST 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, AUGUST 21<sup>ST</sup> AT 3:30PM** - LYNCH CREEK FARM CABIN

#### **"THE OTHER EINSTEIN" BY MARIE BENEDICT**

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

### EARLY COLLEGE HIGH SCHOOL UPDATE

We expect to meet with Principal Erica Shoulders-Royster and others for a "Brain-storming Session" on Wednesday, August 1st. This will be an opportunity to hear about ECHS plans for the 2018-2019 School Year. Subsequently, we will hold an ECHS Teacher Partnership Volunteers Meeting at the Log Cabin. More details about our ECHS Society involvement to follow.

### 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 your 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 100 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.uncvtv.org/search?q=almanac+gardener>

To plan a Tour for your Group, contact: Peggy McGhee at [pwmkitchen@gmail.com](mailto:pwmkitchen@gmail.com)

### BEN FRANKLIN SOCIETY PRODUCED VIDEO LINKS



[Lynch Creek Farm Cabin Tour](#)

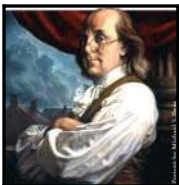
[BreadWorks Tomato Pie with Bob Radcliffe](#)

[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

AUGUST 2018

## Lynch Creek Farm Bakery

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ON FACEBOOK AS: "[BAKERY AT LYNCH CREEK FARM](https://www.facebook.com/bakeryatlynchcreekfarm)"

### MEET CHEF MARCIA "BRADY" KLINDER-BADGLEY



From performing on concert stages throughout the United States, Europe, Scandinavia and Asia...to lecturing California college students on Humanities/Religion/Music...to cheffing at a log cabin in Rocky Ford... who knows where life's journey leads!

As a newbie to the South, each day is filled with excitement about this wild and crazy world. Throughout my life, food - from the seed to the plate -

has been a passion. For years, between concertizing, academia and hiking/kayaking, I worked in various culinary settings—restaurants, cafes, catering, wine bars, breweries, natural food stores, farmers markets. Only after moving to North Carolina did I actually attend (and graduate!) from culinary school, where I was unanimously nominated by the Culinary Arts faculty to become a member of Eta Sigma Delta - the International Hospitality Management Honor Society.

Once a "sit in the background and take in all the action from the sidelines" event-attending member of the Ben Franklin Society, it's terrific to now be working "on the front lines" with Bob here at the BreadWorks and the Lynch Creek Farm Artisan Bakery!!! - mkb

### NEW BREAD PRODUCTS COMING IN SEPTEMBER

We plan to introduce 1-2 New Breads in September that will address requests we have received for something "sweet". Don't hesitate to tell us what types of Bakery Products you prefer - Email [bakery@lynchcreek.com](mailto:bakery@lynchcreek.com)

### PAYPAL ADVANTAGES

Initially, the Bakery will only accept Online Payment using PayPal. Let me explain some 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. Once you register your payment preferences with PayPal, thereafter, you simply select a Payment Method (with a Radio Button) to 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 also free of all fees.

### "YOUR PREFERRED PAYPAL WAY"

Think about your PayPal Account Balance as a Bank Checking Account Balance. You can "Deposit" money into your PayPal Account by transferring funds from your registered Bank Accounts. If you Pay for a purchase using your PayPal Account Balance, the Bakery **IS NOT CHARGED A FEE**; however, when you elect to Pay using a Credit Card, the Bakery **IS CHARGED 2.9% OF YOUR PURCHASE AMOUNT PLUS A \$0.30 FEE**. Please understand that profit margins selling bread are quite small. Help us when using PayPal. Pay using your PayPal Account Balance if possible. Thanks!

### SUPPORT OUR PICK-UP SITE PARTNERS

See Mike at The Depot Gifts & More at Postal Plus in Henderson; Paige at Blue Collie Coffee in Louisburg; Amy at Wine&Beer101 in Youngsville; and David at The Grain Mill Cooperative in Wake Forest. You can always arrange to pick-up your Order from Bob at Lynch Creek Farm too. Our "SITES" Menu provides Google Maps with complete address, hours of business, telephone, contact and driving directions that you may need. We are interested in locating another Pick-Up Site south of Wake Forest. Can you suggest someone we can contact? Email us with your recommendation to: [bakery@lynchcreek.com](mailto:bakery@lynchcreek.com)

## BAKE SCHEDULE - AUGUST 2018

PICK-UP DAY - THURSDAY, AUGUST 23<sup>RD</sup>

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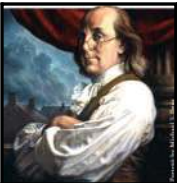
ORDER ONLINE AUGUST 1<sup>ST</sup> - 20<sup>TH</sup>

HELP US MEET OUR PRODUCTION GOALS THIS MONTH  
( PICK-UP DAYS ARE ALWAYS ON THURSDAY )

## TO RECEIVE BAKERY SCHEDULE NOTICES

- SUBSCRIBE to receive our monthly "BreadWorks & Bakery NEWS" Email at [www.lynchcreek.com](http://www.lynchcreek.com)
- VISIT our Bakery Home Page and use the SCHEDULE link at [www.lynchcreek.com/store](http://www.lynchcreek.com/store)
- FOLLOW "[Bakery at Lynch Creek Farm](https://www.facebook.com/bakeryatlynchcreekfarm)" on Facebook





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BAKERY NEWS

AUGUST 2018

## Lynch Creek Farm Bakery

CIABATTA ROLLS (TL) - FOCACCIA (TR) - CLASSIC ITALIAN ROUND (BL) - RUSTIC SEEDED BOULE (BR)

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AFFILIATED  
ORGANIZATIONS

AUGUST 2018

