

Issue	Organization	Date/Time/Duration	Program Segment
Community Identity	Laurel Theatre	4/1/23 - 5.10.23	Every 2nd Thursday the Laurel Old Time Jam happens at the Laurel Theatre from 7 to 9 PM. All skill levels are welcome. The Laurel Theatre is located at 1538 Laurel Avenue in Knoxville. For more information the website is Jubilee Arts dot org
Community Identity	Smoky Mountain Blues Society	4/1/23 - 4/16/23	The Smoky Mountain Blues Society preserves and promotes Blues music along with fostering unity among all people. They offer programs for veterans and have a Blues in the Schools program and shows including the Blues Cruises on the Knoxville Riverboat as well as concerts at local venues. Shawn Holt and the Teardrops will perform at the Blue Tick Tavern on April 16th. More information can be found at smoky mountain blues dot org slash events
Education, community I	Friends of Knox County Library	4/1/23 - 4/14/23	The Friends of the Knox County Library will host book sales this month. One will be at the Farragut branch, on April 14 & 15, each day from 10 a to 5pm. The Sequoyah Branch will have their used book sale, April 22nd from 10a to 5pm. All the proceeds from this sale will benefit the Knox County Library system. For more information, Knox friends dot org
Sustainability	Nourish Knoxville	4/24/23 - 5.3.23	<u>Nourish Knoxville announces the opening of the 2023 Market Square Farmers' Market, marking its 20th season on Wednesday, May 3 from 10 a.m. to 1 p.m. The Farmers' Market opening day event kicks off with Mayor Indya Kincannon presenting the 20th Anniversary Proclamation to commemorate two decades of service to the community. The 2023 season will run every Wednesday and Saturday, May 3 - November 18, 2023. For more information the website is nourish knoxville dot org.</u>

Cultural Heritage	Marble City Opera	5.10.23 - 5.21.23	Marble City Opera will be in Concert at St. John's Cathedral on May 21st at 3 PM featuring Metropolitan Opera Singer, David Crawford, Kathryn Frady, and Cody Boling. The concert will include a preview of MCO's upcoming production Susannah and a preview of the World Premiere The Doctor and the Devils by Jason Overall. For tickets and more information the website is marble city opera dot com slash tickets
Cultural Heritage	Mabry Hazen House	5.10.23-6-20-23	The Mabry Hazen House is hosting Summertime on the Hill: Young Ladies' Summer Camp June 20-22 from 9:30 AM until 1:15 PM featuring activities that will teach the history of the Mabry-Hazen House and the youngsters who called it home. Participants will also be instructed in manners, setting a table and dining etiquette, letter writing, needlework and more ending on Thursday with a tea party and an 1860s fashion show. For more information the phone number is 865 522-8661
Cultural Heritage	Nourish Knoxville	5/22/23-6/7/23	Nourish Knoxville presents an evening of dining and storytelling at A Storied Supper, a celebration of the 20th season of Market Square Farmers Market on June 7th the Mabry-Hazen House. The meal will be prepared by chef Jeffrey Dealejandro of OliBea. Patrick Hollis of Mabry-Hazen House Museum and Jack Neely of Knoxville History Project will tell stories about the origins of the market. For tickets and information the website is better unite dot com slash Nourish KnoxvilleInc dash a storied supper.

Cultural Heritage	Marble Springs	6/12/23-7/16/23	Marble Springs State Historic Site announces a Broom Making Workshop taking place on Sunday, July 16th from 1:00 to 4:00 PM. This event offers participants the opportunity to learn the traditional craft of creating primitive cobweb brooms. For more information the website is Marble Springs dot net.
Remediating Poverty	Circle of Love	6/27/23-7/31/23	<u>The Circle of Love Foundation's Backpacks for Success campaign runs through July 31. With higher school supply prices, the nonprofit charity hopes to provide 550 backpacks this year. More info at The Circle of Love dot org.</u>
Cultural Identity	Blount County Beekeepers Ass	4/1/2023	The Legendary University of Tennessee Football Coach Phillip Fulmer raises bees and is my guest on this episode. Coach Fulmer is passionate about raising awareness for honey bees and was generous with his time to record this story in order to advocate for the importance of these bees.
Culinary Cultural identity	Pellissippi State Community College Culinary Arts and Hospitality Program	4/8/2023	Karen Zorio shares her hot cross bun recipe, Farmer, Homesteader, and Cookbook Author Aliceson Bales with her Mother's deviled egg recipe and some tips for peeling boiled eggs. Chef Joseph Blauvelt, Instructor/Program Coordinator of Pellissippi State Community College Culinary Arts program. Along with news of The Foothills Sip TN Wine Festival coming up on the Pellissippi Blount County Campus featuring all TN Wines - and the students from the culinary and hospitality programs at Pellissippi State Community College are heavily involved.

<p>poverty remediation, cultural identity</p>	<p>Special Growers, ETSU</p>	<p>4/15/2023</p>	<p>Special Growers, Maryville, TN, offers workforce development training and employment for people with learning differences who age out of high school and special education classes. Their story and Chattanooga Bakery's Moonpie on my latest podcast and radio broadcast. At Special Growers, they grow culinary herbs and cut flowers and are supported by area restaurants, corporate donors, and community members. Kent Davis is our guest, a founding member of Special Growers, and a parent of a child who benefitted from Special Growers. In Fred Sauceman's Pot-Luck Radio Series, he features the Moonpie, which has been made for over 100 years by the Chattanooga Bakery in Chattanooga, TN.</p>
<p>Culinary Cultural identity</p>	<p>Tuckaleechee Garden Club, listeners, Blount County Library</p>	<p>4/22/2023</p>	<p>Searching for that fifth taste of "Umami" with a morel mushroom hunt, cook, and asparagus. My guests are Chris Burger and Chef Robert Allen of Bluestem Hollow. Plus, Author and Gardener Kelly Smith Trimble. Kelly is also presenting an Author talk and book signing Saturday, April 22, from 2-4 at the Blount County Public Library in Downtown Maryville, Tennessee.</p> <p>Plus news of the Tuckaleechee garden club plant sale, Special Growers plant sale April 22nd, 2023.</p>

cultural Identity	Great Smoky Mountains Heritage Center	4/29/2023	Singer and Songwriter Sarah Pirkle, a Tennessee Treasure, program director, and fiddle instructor with Smoky Mountain JAM, Junior Appalachian Musicians program. I also asked her how she wrote her song The Piney Rose and about her chicken and dumplings. Also, Jenn Bowen, Museum Educator at the Great Smoky Mountains Heritage Center in Townsend describes the upcoming "Kids take over the museum event" at the Great Smoky Mountains Heritage Center on May 6, 2023 all on my latest radio broadcast and podcast
Culinary Cultural Identity	listeners	5/13/2023	Jessica Carr, Owner of Girl's Gotta Eat Good (Knoxville's first Asian Bakery) and Vic Scott, co-owner of Seoul Brothers, Hong's Kitchen, and Bubbles and Cream Knoxville about their upcoming event Knox AAPI Night Market, May 19th, 2023 at Highwire Brewing, South Knoxville. And the Knox AAPI Business Association that they have founded. Plus, they share family recipes for Gimbap and Pork Adobo! May is Asian American Pacific Islander Heritage Month, and we have a thriving community of AAPI businesses in Tennessee to spotlight!
Culinary cultural identity	East Tennessee State Univer	5/20/2023	<p>TN Farm Table visits with Mike and Tammy Zavel of Zavel Family Farms in Corryton, TN. This farming family is a very successful family farm in the eastern region of Tennessee. They will let us know how they got into farming, how the family has grown, and the diversity of farm products they produce. They also give some experienced advice to those contemplating a life of farming for a living.</p> <p>In Fred Sauceman's Pot Luck Radio Series, he features one of Tennessee's oldest restaurants in continuous operation, "Sarjour's" of Chattanooga.</p>

Culinary Cultural Identity	Great Smoky Mountains Heritage	5/27/2023	<p>Ronni Lundy's TAO of Cornbread, Cornbread Salad, Appalachian Food and Drink event</p> <p>James Beard Award-winning food writer Ronni Lundy lets us know how she makes her skillet cornbread that goes with a pot of soup beans. And she also shares with us what she calls her tao of cornbread. Food preservationist with deep family ties to the East TN mountains and mountain cooking Shannon Walker lets us know how he makes his cornbread and his thoughts on cast iron cookware and old ways.</p> <p>"Mountain Man", Josh Lowans of Salubrious Farms, Walland, Knoxville, describes a Cornbread salad recipe that his better half Meagan makes and is his family's go-to recipe.</p> <p>Logan Hull shares news of an Appalachian Food and Drink event at the Great Smoky Mountains Heritage Center, in Townsend, TN, June 3, 2023.</p>
Cultural Identity	Birthplace of Country Music	6/10/2023	<p>Allan Benton's Tennessee Prosciutto, made in Madisonville, Tennessee.</p> <p>On the show today, we are setting the table with Tennessee-made Country Ham or "Tennessee prosciutto." Our featured guest on the show today is Allan Benton of Madisonville, TN. Allan shares his story on how he learned what the word prosciutto meant and how he positioned his product to the world of fine dining. Allan's prosciutto goes toe to toe with some of the most expensive, well-known prosciuttos from all over the world.</p> <p>From Radio Bristol's Farm and Fun Time show, recorded live from the Birthplace of Country Music, storyteller Tony Marr's heirloom recipe segment on Leftovers.</p>

		<p>Wyatt Ellis, 14-year-old musical mega-talent from East Tennessee.</p> <p>It's a visit with a tremendously talented 14-year-old musician who makes his home in East Tennessee, Wyatt Ellis. He sings in that high lonesome sound and plays in a style all his own, heavily influenced by the sounds of the father of Bluegrass, Bill Monroe, along with Peter Rowan and Bobby Osborne.</p> <p>Wyatt has had quite a year in his 13th year, in 2022, with highlights including a full-circle Woodsongs Old-Time Radio Hour with his mentor Sierra Hull, receiving a scholarship to work with Bobby Osborne from the KY School of Bluegrass, kicking off the CMA fest with David Harvey at the Gibson Garage, playing mandolin at Peter Rowan's induction to the Bluegrass Hall of Fame, performing at Marty Stuart's Grand-reopening of the Ellis Theatre in Philadelphia MS. He also performed on the Grand ole Opry. All of this at the age of 13. Wyatt has recently played music with Billy Strings, Molly Tuttle, Bryan Sutton, and more in Winston-Salem, NC, to celebrate what would have been Doc Watson's 100th Birthday. And he played on stage at Merlefest this past April.</p> <p>Wyatt made his own dream come true with the help of Dailey and Vincent - playing on the stage of the Grand Ole Opry at the age of 13. Sierra Hull has also been an enormous part of Wyatt's road along learning this Appalachian music. Wyatt is humble, not egotistical, and has spent countless hours learning mandolin, fiddle, piano, bass, guitar, and singing. He also enjoys raising collies and gardening with his family on their Blount County, Tennessee farm. And one of Wyatt's favorite dishes is Sheperd's Pie.</p> <p>Wyatt will also be playing music as part of the Dancing Bear Lodge and Appalachian Bistro's Appalachian Homecoming the weekend of August 5-7, 2022.</p>
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<p>Cultural Identity</p>	<p>Cades Cove Preservation Association</p>	<p>6/24/2023</p>	<p>Setting the table on this episode with chicken. Guests on this topic include:</p> <p>Lois Shuler Caughron and her daughter Ruth Caughron Davis. Lois is known as the last woman out of the cove. Lois and her late husband, Kermit Caughron, were the last settlers to move from Cades Cove after establishing the Great Smoky Mountains National Park.</p> <p>Aliceson Bales of Bales Farm, Mosheim, TN, with her recipe for Buttermilk chicken and how to make chicken broth.</p> <p>James Beard Award-winning food writer Ronni Lundy reads from the chapter Honest Fried Chicken from her 1991 book Shuck Beans, Stack Cakes and Honest Fried Chicken: The Heart and Soul of the Southern Country Kitchen.</p> <p>Roy Milner (Chief Fermentation Officer at Black Berry Farm Brewery) with a mini visit on the nature of his work. Roy will be a presenter during the Saturday educational portion of the Appalachian Homecoming. A three-day celebration of Modern Appalachian Cuisine with guest chefs including Sean Brock, demonstrations, and authentic Appalachian prepared dishes, with music including that 14-year-old super talent Wyatt Ellis from Maryville, TN, also community and educational presentations. Allan Benton will also be there. And this all happens along with the annual event Bacon at the Bear benefitting New Hope Children's advocacy - that event takes place at Dancing Bear Lodge and Appalachian Bistro on Saturday evening.</p>
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