

	Organization	Date/Time/Duration	Program Segment
Cultural Heritage	Marble Springs	7/1/23-7/16/23	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	7/01/2023-7/31/23	<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>
Education/Cultural Heritage	Knoxville Choral Society	7/20/23-8/21/23	The Knoxville Choral Society is pleased to announce fall auditions for the 2023-2024 season on August 13, 14, 20, and 21. Auditions will be held at Ball Camp Baptist Church, 2412 Ball Camp Byington Road. in Knoxville. Openings are available in all voice parts of the 120-voice volunteer choir. To reserve an audition time, email membership@knoxvillechoralsociety.org.
Education	Ijams Nature Center	7/31/23-8/12/23	Ijams Nature Center's 13th Annual Ijams Hummingbird Festival: A Celebration of Wings is starting 30 minutes earlier on August 12. This years festival is from 6:30 AM until 1 PM. For tickets and more information, the website is Ijams dot org.
Education	Authors Guild of Tennessee	8/15/23-9/7/23	<u>The Authors Guild of Tennessee will hold its monthly meeting on Thursday, September 7, 2023 at 11:00 am at the Faith Lutheran Church in Farragut. Social time and book exchange begins at 10:30. AGT is now accepting applications for associate membership. For updates and information the website is authors guild of tn dot org</u>
Education/Cultural Heritage	Marble Springs Historic Site	8/23/23-9/15/23	Marble Springs Historic site presents a tree walk with Lee Rumble, UT Extension Agent & ISA Certified Arborist, on September 15th from 1-3 pm. Participants can learn about native species, tree identification, pests, and more as you stroll through Marble Springs State Historic Site. For more information and to secure your spot, the website is Eventbrite dot com.

Cultural Heritage	American Legion post 13	9/7/23-10/21/23	The American Legion post 13 in Maryville presents their first annual fiddlers convention on October 20 and 21st. There will be a Square Dance on Friday night and contests on Saturday. For more information the phone number is 865-809-0210
Remediating Poverty	Remote Area Medical Clinic	9/20/23-12/9/23	Remote Area Medical is seeking volunteer medical, dental and vision professionals and general support staff for its Dec. 9 clinic in Coalfield, TN. If you or your organization would like to volunteer to help provide free healthcare services the website is ram usa dot org.
Culinary Cultural Heritage	Listeners	7/1/2023	<p>Farmers Susan and John Keller have been farming in Blount County, TN, on their family farm in continuous operation since 1890. UT Extension awarded John Keller Tennessee Farmer of the Year in 2014. Susan Keller shares a recipe for Miss Lily's Blackberry Cobbler. This recipe comes from her Grandmother (Lilian Bays Hitch).</p> <p>Dee Dee Constantine (happily retired former food writer for the Knoxville News Sentinel) sets us straight on all of the terminology used in the arena of cobblers. She examines culinary terms such as brown Betty, cobblers, buckles, crisps, grunts, and slumps.</p> <p>Amy Campbell share a recipe for Blackberry Jam from that classic "Minnie Pearl Cooks" cookbook.</p> <p>And an encore Farm and Fun-Time Heirloom Recipe segment recorded during the Farm and Fun Time Program at Radio Bristol - from storyteller Toni Doman sharing memories and her Grandmother's recipe for cherry pie.</p>

<p>Culinary Cultural Heritage</p>	<p>Bales Farm</p>	<p>7/8/2023</p>	<p>Christopher Burger, Brenna Powers Wright, Carrie Garvey, and chef Robert Allen of Bluestem Hollow, Greenback, TN.</p> <p>Aliceson Bales of Bales Farm is located in Mosheim, TN. She and her family raise pasture-raised beef, chicken, and pork, and she shares her recipe for Beef Roast.</p> <p>Lois Shuler Caughron and her daughter Ruth Davis of Maryville, TN. Louis and her late husband Kermit Caughron were the last residents of Cades Cove, which was their home before the Great Smoky Mountains National Park. Louis and Ruth share memories of Kermit, his bees, his love for fruit, and saving cucumber seeds. And news about an upcoming event, "Appalachian Homecoming," a 3-day event with ticket options. It is also part of the New Hope Children's Advocacy Center's annual fundraising event, "Bacon at the Bear, built around Allan Benton's bacon. Christopher Burger will be a speaker during the educational component of Dancing Bear Lodge and Appalachian Bistro's Appalachian Homecoming, which will take place August 4-6 at Dancing Bear Lodge and Appalachian Bistro, which is located in the Peaceful Side of the Smoky's in Townsend, TN. And other speakers include Allan Benton of Benton's Smoky Mountain Country Hams - James Beard award-winning chef and restaurateur Sean Brock who is behind McCrady's, Husk, Audrey, The Continental Nashville, Joyland, and June restaurants. And many more speakers. That incredibly talented Wyatt Ellis, the 14-year-old musician and mandolinist, will perform on Friday night</p>
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Culinary Cultural Heritage	Slow Food TN Valley	7/15/2023	<p>Slow Food TN Valley, Four Daughters Farm, Josh Lowans recipe for Cornbread Salad, Appalachian Homecoming at Dancing Bear Lodge and Appalachian Bistro.</p> <p>TN Farm Table is setting the table with slow food. Food that takes time to grow and time to prepare. Guests today are Sarah Bush from Slow Food TN Valley, Rachel McCroskey of Four Daughter's Farm of Walland, TN - and Josh Lowans with his wife Meagan's recipe for cornbread salad.</p> <p>Sarah will tell us about the international organization called Slow Food and the TN Valley Chapter of this organization - and Rachel McCroskey, a young farmer, will let us know about her family farm called Four Daughters Farm and how they farm. And Josh Lowans is also a farmer, forager, and a man of the woods - he works for Salubrious Farms in Walland, TN, and he walks us through how to make cornbread salad - with these tomatoes in season right now - it is the best time of the year to enjoy cornbread salad.</p> <p>Amy Campbell also had some news about the upcoming Appalachian Homecoming event on the first weekend of August, with many farmers and chefs discussing modern Appalachian cuisine and farming.</p>
Culinary Cultural Heritage	J & R Farms	7/22/2023	<p>Corn, Corn Relish, and Corn Cob Jelly recipes with Rachel Abbott Davis of J and R Farms, TN, plus a beautiful audio essay on corn from author and gardener Kelly Smith Trimble.</p>

Culinary Cultural Heritage	Live Fire Republic	7/29/2023	<p>Live Fire Cooking with Chef David Olson, Live Fire Republic, and James Beard award-winning chef Joseph Lenn, owner of J.C. Holdway.</p> <p>Keep that kitchen cool; cook it outside!. How to cook juicy chicken and trout over live fire with Chef David Olsen of Live Fire Republic and Chef Joseph Lenn, owner of J.C. Holdway, Knoxville, TN. Also, news about the Appalachian Homecoming event at Dancing Bear Lodge, Townsend, TN. A grouping of chefs, farmers, and friends discussing and focusing on modern Appalachian cuisine. All on my latest radio broadcast and podcast.</p>
Culinary Cultural Heritage	Carolina Malt House	8/5/2023	<p>Aaron Goss, Founder of the Carolina Malt House located in Cleveland North Carolina. Aaron works with local farmers within 10 miles of the Malt House who grow grains that the Carolina Malt House then makes into different styles of malted grains for breweries. Aaron also works with a Tennessee Farmer in Coffee County Tennessee who grows a specific barley for the Carolina Malt House named Tennessee 2 Row. Several award-winning Tennessee breweries use malts from the Carolina Malt House such as Blackberry Farm Brewery, Tennessee Brew Works, Common John, Yee Haw, and more.</p>

Cultural Heritage	Listeners	8/12/2023	<p>TN Farm Table is setting the table with 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. 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. 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>
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Culinary Cultural Heritage	Berea College	8/26/2023	<p>Sown in the Stars: Planting by the Signs by Author Dr. Sarah Hall</p> <p>In this episode, we are setting the table with planting by the stars and the signs. My guest is Dr. Sarah Hall Associate Professor in Agriculture and Natural Resources and Chair of Division 2 at Berea College, in Berea Kentucky. Dr. Hall is the author of a new book - Sown in the Stars with Photography by Meg Wilson. Dr. Hall's book came out of a course that she developed called Appalachian Plants and People and she interviewed several people from the state of Kentucky who used the signs, calendars, almanacs, and the stars to plant by.</p>
Culinary Cultural Heritage	University of Tennessee	9/2/2023	<p>The table is set in this episode with Paw Paw Fruit and Sentimentality. Sometimes called the Mountain Banana with a taste that is a cross between a mango and a banana. Paw Paw is an indigenous fruit to North America and is a real treat if you can find it. Amy's guest, Charlie Kwit, a Professor of Biology from the University of Tennessee offers a scientific perspective on the Paw Paw. Allan Benton, Owner of Benton's Smoky Mountain Country Hams in Madisonville, Tennessee tells us why he is sentimental about his office furniture. Fred Sauceman has a potluck radio segment on the Blue Cheese dressing that is served as an appetizer at Ridgewood Barbecue in Bluff City, TN. Amy Campbell share directions on how to make Paw Paw butter.</p>

Culinary Cultural Heritage	Caroilna Malt House	9/9/2023	<p>Aaron Goss, Founder of the Carolina Malt House located in Cleveland North Carolina. Aaron works with local farmers within 10 miles of the Malt House who grow grains that the Carolina Malt House then makes into different styles of malted grains for breweries. Aaron also works with a Tennessee Farmer in Coffee County Tennessee who grows a specific barley for the Carolina Malt House named Tennessee 2 Row. Several award-winning Tennessee breweries use malts from the Carolina Malt House such as Blackberry Farm Brewery, Tennessee Brew Works, Common John, Yee Haw, and more.</p>
Culinary Cultural Heritage	DSB Provisions	9/16/2023	<p>The table is set with artisan-made pasta and sauces made with farm-raised ingredients on a family farm. Our guests are Dustin and Stacey Busby of DSB Provisions from Maryville, TN. DSB Provisions is a family farm where Dustin, Stacey, and their 3 kids grow fruits and vegetables, raise chickens and rabbits, make homemade pasta and sauces, and offer a personal chef experience. We also hear from Mary Dee Dee Constantine on the topic of collards and her recipe for a quick meal using collard greens and angel hair pasta that she calls Asian Noodles and Greens.</p>

Culinary Cultural Heritage	Smoky Ridge Apiaries	9/23/2023	<p>TN Farm Table set the table with loving people through food, loving on the honey bee, and news of an old-fashioned fall festival taking place Friday and Saturday, September 29, and 30th at the Townsend Visitor Center in Townsend, TN. This festival includes lots of Bluegrass music, old-fashioned southern food, vendors with honey, and a church group out of Morristown making and selling apple butter.</p> <p>My guests are Jill Hepperley and her Mother Cheryl Free of Townsend, TN - Cheryl is an incredible Southern cook who opens her home every Sunday to the community for a good home-cooked meal. She and Jill reach people in dark places with biscuits and unconditional love. They will be serving up Beans and Hoe-Cakes (Pinto Beans and fried Cornbread) Fried Bologna, and Fried Apple Pies at the Townsend Fall Festival all for the greater good and I can't wait for them to tell you about how they love on people through food.</p> <p>Amy Campbell visits with apiarists and owners of Smoky Ridge Apiaries, Judy and Coly O'Dell of Maryville TN. They are passionate about helping honey bees, and protecting honey bees, and freely give their time and expertise to help people set up hives and raise bees. They will also be set up at the Townsend Fall festival with their honey, Muddy Pond Sorghum, pollen, skincare, crafts, and more, and most importantly, a happy smile for everyone.</p>
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Culinary Cultural Heritage	ETSU	9/30/2023	<p>Seed Saver John Coykendall on Cushaw Squash and Cushaw recipes.</p> <p>In this episode my featured guest is Knoxville Native, seed saver, artist and farmer John Coykendall. John will let us know the origins, qualities,, and culinary uses of Cushaw squash.</p> <p>Amy Campbell shares a recipe from John's book for baked cushaw, courtesy of Mrs. Cornelia Weldon, mother of Sarah Weldon Hackenburg who took many of the photos for John Coykendall and Christina Melton's book Preserving Our Roots: My Journey to Save Seed and Stories.</p> <p>Fred Sauceman, Food historian, Writer, and Professor of Appalachian Studies at ETSU shares a segment on the Native American origins of Cushaw squash.</p>
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