Cultural Heritage	American Legion post	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	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.
Education/Cultural Heritage	Tremont Writers Conf	10/9/23-10/28/23	Writing the Appalachians is a part of the Tremont Writers
			Conference hosted by the Great Smoky Mountains Institute at
			Tremont in partnership with Great Smoky Mountains Association.
			Saturday night October 28th at the Clayton Center for the Arts in
			Maryville featuring a host of diverse and captivating writers
			exploring different aspects of Appalachia

Cultural Heritage	Traditional Irish Arts of Knoxville	10/11/23-10/20/23	Traditional Irish Arts of Knoxville presents Bohola, from Chicago, in concert at 8pm on October 20 at the Old City Performing Arts Center. Irish music accordion virtuoso Jimmy Keane and bouzar player and vocalist Pat Broaders, comprise Bohola. Tickets and information are available at www.tradknox.com.
Cultural Heritage	Ramsay House	10/24/23-10/27/23	Historic Ramsey House will host a special spooky candlelit tour October 27 and 28. Before and after your tour, there will be s'mores and refreshments around a bonfire. For tickets and information the website is ramsey house dot.org slash system slash events slash view slash 65 slash spirits dash within.
Cultural Heritage	Jubilee Community	10/30/23-11/30/23	Jubilee Community Arts is offering a workshop which will provide an introduction to audio setup, equipment, and mixing for concerts on November 30th. To register call Jubilee Community Arts at 865-522-5851 or email info at jubilee arts dot org. The Laurel Theater is located on the corner of 16th and Laurel Avenue in the historic Fort Sanders neighborhood of Knoxville near the UT campus.

Cultural Heritage	Arts & Culture Alliance	12/6/2023	The Penny 4 Arts program includes arts and cultural events and activities open to Knox County students for just a penny made possible by Greater Knoxville arts and culture organizations. For a schedule of upcoming events, visit the website PENNY 4 (the number 4), ARTS dot com.
Cultural Heritage	Circle Modern Dance	12/13/23-12/16/23	Circle Modern Dance presents Modern Dance Primitive Light, at the historic Laurel Theater in downtown Knoxville. It's a show for all ages and participates in the Penny4Arts program, allowing children to attend for free when accompanied by an adult. For more information the website is circle modern dance dot com.
Education	Oak Ridge National Labratory	12/8/2023	Presentation on new technology to reduce carbon in the atmosphere, and a discussion on 3D technology.
Remediating Poverty	Remote Area Medical Clinic	12/20/23-12/31/23	Remote Area Medical will hold a free, three-day clinic on Jan. 12-14, 2024 located at the Jacob Building at 3301 E. Magnolia Ave., Knoxville, TN 37914 for three days only. Clinic doors open at 6 a.m.

Brooks Lamb, Author of Love For the Land, Lessons from Farmers Who Persist in Place. Tennessee Farm Table sets the table with a discussion about land. Agricultural land, and the problem of the fast disappearance of this land across our country. Our guest is Brooks Lamb, Author of Love for the Land, Lessons from Farmers Who Persist in Place. Published through Yale University Press. The book is deeply related to Tennessee, Southern, and American agriculture. At its core, Love for the Land shares the power and potential of people-place relationships. To do so, the book explores why some small and midsize farmers continue to care for their land, even in the face of tremendous adversity. In terms of adversity, he pays particular attention to farmland loss from sprawl and haphazard development, agricultural consolidation, and, for farmers of color, injustices in the past and Culinary Cultural Heritage Brooks Lamb, Author 12/16/2023 present.

Culinary Cultural Heritage	Ronni Lundy, Author	12/2/2023	Why do we all eat Pinto Beans in Appalachia? Today's episode features an Appalachian Culinary discussion with Ronni Lundy. Pinto bean proliferation has to do mining camps, labor wars, the company store, & food insecurity in the region. The story of pinto beans in Appalachis is told by James Beard Award-winning Food Writer and food historian Ronni Lundy. Discussion in this episode centers around Lundy's book, Victuals, An Appalachian Journey with Recipes.
Culinary Cultural Heritage	Pumpkin Pie	11/18/2023	James Gann, a music educator from Blount County, won a blue ribbon for his pumpkin pie at the Great Smoky Mountains Heritage Center. James lets us know about the type of pumpkin he grows and tells the story of his pie. Haylee Gibadowski also describes how to process a fresh pumpkin for pies and shares her recipe for a delicious gluten and dairy-free pumpkin pie.

Culinary Cultural Heritage	Appalachian Thanksgiving	11/11/2023	Today's episode features Appalachian Thanksgiving Recipes and Stories of the Season. Appalachian Thanksgiving recipes include sweet potato casserole and stuffing. Our feature interview is Mary Lynn Snyder originally from Harlan, Kentucky. Snyder remembers her mother Ruby's recipes and traditional Appalachian ways of cooking.
Culinary Cultural Heritage	JFG Coffee	11/4/2023	Today's episode features a variety of guests discussing Knoxville's historic coffee company, JFG. Bill Houston is the Owner of Houston's Mineral Well, an artist, and a native of New Market, TN. Houston shares a story of a late New Market neighbor who penned the tag line for JFG Coffee Company, "The Best Part of the Meal". Next, Tinah Utsman shares memories of her father "Coffee Jack," who was President of JFG Coffee during the 1982 Knoxville World's Fair. Finally, Mary "Dee Dee" Constantine (Retired Food Editor of the Knoxville News Sentinel) has a recipe for coffee and brown sugar steak rub.

rehab your old cookware for you so it can be brought back to it's useful life once again. Also, Katie is also going to let us know how she makes her Culinary Cultural Heritage Cast Iron restoration Cultural Heritage Cast Iron restoration Cast Iron restoration rehab your old cookware for you so it can be brought back to it's useful life once again. Also, Katie is also going to let us know how she makes her cornbread in a cast iron skillet.
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			Today's show discusses setting the table with Country Ham and how through the dry-aged process, and being sliced paper thin, it comes to be called Prosciutto. Our guest on the show today is Allan Benton, of
Culinary Cultural Heritage	Tennessee Country Ham	12/21/2023	Madisonville, TN. Benon shares the story of how he learned what the word Prosciutto meant, and how he positioned his East Tennessee product in the world of fine dining. Now, Benton's prosciutto goes to toe with some of the most expensive and well-known imported prosciuttos. Allan Benton's dry-aged, country hams are produced in Madisonville, Tennessee.