

Issue	Organization	Date/Time/Duration	Program Segment
Cultural Identity	Knoxville Museum of Art	October 3 - November 6, 2022	Knoxville Museum of Art presents Radcliffe Bailey: Passages. Bailey incorporates found objects and photographs into richly layered and textured compositions that address history, ancestry, migration, and collective memory. Several works reference turbulent voyages at sea while others celebrate the unifying power of music and the legendary jazz musicians who pushed the limitations of western tradition through their compositions. For more information about Knoxville Museum of Art and its exhibits: knoxart.org .
Cultural Identity	Knoxville Contra Dance	October 3 - December 28, 2022	Knoxville Contra Dance has dance and live music every Monday night, 8-11 pm, at the Laurel Theater. Beginners are welcome, no partner or experience required. If this is your first time, they invite you to come a few minutes early and join their new dancer workshop, where they teach the basics. Knoxville Contra Dance encourages dancers to bring their own water and asks them to wear clean, non-marking shoes for dancing. More information is on Facebook under Knoxville Contra Dance.
Cultural Identity	Oak Ridge Art Center	December 28 - 31, 2022	Oak Ridge Art Center's mission is to foster the experience and enjoyment of the visual arts through education, participation, and outreach. They offer regular schedules of classes in fine arts and craft as well as workshops in many media year round. Their current exhibition features two and three dimensional selections from their Permanent Collection featuring international and national artists as well as local favorites. For more information, oakridgeartcenter.org
Cultural Identity	Museum of Appalachia	October 3 - December 31, 2022	The Museum of Appalachia in Clinton is a living history museum — a pioneer mountain farm-village that lends voice to the people of Southern Appalachia through the artifacts and stories they left behind. The Museum of Appalachia is open daily and features its display barn with pioneer relics. The Village allows today's generation to experience life, as it existed in Old Appalachia, and Hall Of Fame, their largest exhibit building in an antebellum-style structure, has nearly 15,000 square feet of exhibit space. For more information, museumofappalachia.org
Cultural Identity, poverty remediation	Remote Area Medical	November 29 - December 3, 2022	Remote Area Medical's FREE pop-up clinic offering dental, vision and medical services is coming to Coalfield, Tenn. for one day only this weekend, Saturday, Dec. 3. Once in the parking lot of Coalfield High School, located at 1720 Coal Hill Road, Coalfield, additional information regarding clinic-opening processes and next steps will be provided. Clinic doors open at 6 a.m. All services are free, no ID required and on a first-come, first-served basis. For more information, ramusa.org
Cultural Identity, poverty remediation	Nourish Knoxville	December 8 - 17, 2022	Nourish Knoxville's Winter Farmers' Market is an open-air farmers' market located on Market Square in the heart of downtown Knoxville. Everything at the market is grown or made by vendors in the East Tennessee region. Products vary by the seasons and include produce, eggs, honey, herbs, pasture-raised meat, plants, bread, baked goods, salsas, coffee, and artisan crafts. The market is open every Saturday until December 17, then will reopen January 21 until March 25 in the new year. For more information, nourishknoxville.org
Cultural Identity, poverty remediation	Remote Area Medical	December 15 - 31, 2022	Remote Area Medical, a major nonprofit provider of pop-up clinics will hold a free, two-day quality dental, vision and medical care clinic to those in need on January 13-15. RAM will be set up at the Jacob Building, located at 3301 E. Magnolia Ave., Knoxville, TN 37914 for three days only.

Cultural Identity, poverty remediation	ETSU	10/1/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: Apple butter in Appalachia is a traditional food of Appalachia, "Apple Butter." Each year in the fall time of the Mountain South, you can find pockets of people who get together and cook down bushels of apples, sugar, and sometimes cinnamon into this biscuit slathering favorite. It is one of those old-fashioned foods that is still a favorite on dinner tables near and far and makes a favorite holiday gift. Almost as important as the final product is the sense of community and preservation of culinary traditions that these "Apple Butter makings" preserve. Our featured guest is Derek Blankenship, an Occupational Therapist at an East Tennessee long-term health and health care facility in East Tennessee. Derrick and his family keep a family tradition of making apple butter each year at this time of the year in Fall Branch, TN. The recipe that they use dates back to 1905. Fred Sauceman - Professor of Appalachian Studies, ETSU, Johnson City, Tennessee, with an audio essay on apple butter in the mountain south and sausage balls with apple butter.
Cultural Identity, poverty remediation	Local listeners	10/8/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: Kelly Smith Trimble's <u>Vegetable Gardening Wisdom</u> and thoughts on Collard Greens is the focus of this week's episode. Kelly Smith Trimble is an editor, writer, and gardener living in Knoxville, TN. Her book is a collection of seasonal advice and inspiration for edible gardeners, was released in April 2019 by Storey Publishing. Kelly is the senior digital editorial director for HGTV. She answers vegetable gardening questions in a social video series called Dig It, with more than a million views collectively. She has also been a writer and editor for Southern Living, the National Park Foundation, and Bonnie Plants. Her vegetable garden was featured in the June 2020 issue of Southern Living magazine. She was born in Knoxville and has spent her life in various parts of southern Appalachia. Today we hear about Kelly's book, her gardening perspectives, and her thoughts on growing collard greens. In Fred Sauceman's "Potluck Radio" series, he features "Soutissa sausage" with a recording he made in 2018 with the Waldensian community of Valdese, North Carolina. Dee Dee Constantine shares a recipe for sautéed trout with spinach and roasted red bell peppers from the Tupelo Honey Cookbook.
Cultural Identity, poverty remediation	CAC Beardsley Community Farm	10/15/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: A visit with Khann Chov, former farm manager of CAC Beardsley Community Farm, located in the inner city of Knoxville, Tennessee. CAC Beardsley Community Farm works towards a healthier community in Knoxville by providing culturally relevant produce, accessible education, and land and resources for gardening. http://www.beardsleyfarm.org/
Cultural Identity, poverty remediation	Local listeners	10/22/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: Sorghum Syrup is an Appalachian Culinary Tradition. Sorghum with Ronni Lundy, Fred Sauceman, Matt Gallagher & Mary "Dee Dee" Constantine. They are setting the table with Sorghum, an ancient African Grass adapted to the southern table, with a cast of characters including: Fred Sauceman shares a segment with Dr. Mike Fleenor, Sorghum Maker. Ronni Lundy, 2 x James Beard award-winning food writer on differences between Sorghum and molasses. Mary "Dee Dee" Constantine shares a recipe for Butternut Squash and Apple Bake using a recipe from Ronni Lundy's book "Sorghum Savor." Chef Matt Gallagher on the topic of biscuits and Sorghum butter.

Cultural Identity, poverty remediation, Workforce development	Knox County Community Gardens and Growers' Alliance	11/5/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: Knox County Community Gardens and Growers' Alliance embraces the mission of Battlefield Farm. Pastor Chris Battle, Founder of Battlefield Farms and Gardens and his new church "Knoxville Underground" goal is to teach people how to grow their own food, how to cook farm fresh foods for better health and wellness, and how to cultivate community through community gardening. The Battlefield Farms and Garden's motto is "Fighting Food Disparity, Building Community." We'll also hear about Glodine Davis of Johnson City, TN, and her beloved broccoli casserole by way of Fred Sauceman.
Cultural Identity, poverty remediation	Local listeners	11/12/22 and 12/10/2022	Tennessee Farm Table airs Saturdays 9a to 9:30a. In this episode the featured guest is Knoxville Native, seed saver, artist and farmer John Coykendall. John tells the origins, qualities,, and culinary uses of Cushaw squash. Host, 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. Fred Sauceman, Food historian, Writer, and Professor of Appalachian Studies at ETSU shares a segment on the Native American origins of Cushaw squash.
Cultural Identity, poverty remediation	Local listeners	11/19/22 & 11/26/2022	Tennessee Farm Table airs Saturdays 9a to 9:30a. It's a Thanksgiving Episode with Thanksgiving food, memories, and recipes. Guest, Mary Lynn Snyder was born and raised outside Harlan, KY, at the R.C. Tway Coal Camp. She shares her Mother's recipe for sweet potato casserole and stuffing like her Mother used to make and how they always had chicken and dumplings for Thanksgiving. Mary Dee Constantine, the retired food editor of the Knoxville News Sentinel, shares a heartwarming recipe using apples for mulled cider, as well as a recipe for venison roast and venison streak. Fred Sauceman shares a historic Tennessee memory of a one-time annual event that used to take place in Hancock County, TN - Turkey Herding. Amy Campbell shares a story she recorded from my late father, who was an old-fashioned East TN doctor. Her father accumulated a lot of interesting stories in his 60-plus years of practicing medicine, and this story involves a turkey egg.
Regional heritage, support of community agriculture plus Culinary Cultural heritage, education	Local listeners	12/3/22	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: The featured guest is Buck Dancing, square dance calling, Christmas Tree farming Leo Collins, owner of Blue Bird Christmas Tree Farm in Heiskell, Tennessee, and Fred Sauceman's Potluck Radio series features Allan Benton and Allan Benton's Red Eye gravy recipe.
Cultural Heritage, Culinary cultural heritage, education	Local listeners	12/17/2022	Tennessee Farm Table airs Saturdays 9a to 9:30a. This episode: James Beard Award winner food writer Ronni Lundy shares the history of why we all eat pinto beans when there are numerous varieties of more flavorful, heirloom beans that have been passed down from generations in Appalachia.

<p>Cultural Heritage, Culinary cultural heritage, education</p>	<p>The Nashville Food Project</p>	<p>12/31/22</p>	<p>Tennessee Farm Table airs Saturdays 9a to 9:30a. . In this show a visit with Thomas Williams - a Nashville Native who is heavily involved in the business of helping his community through food. This story features how together we can really help to make our communities better. Fred Sauceman features a couple from Jonesboro TN who make a well traveled egg nog with a taste of Kentucky in his Pot Luck Radio series. As a response to the devastating floods that affected Nashville in 2010, Thomas Williams along with several of his chef friends created fundraiser dinners, later named Nourish Dinners that raised money for the Community Resource Center, and Mobile Loaves and Fishes in Nashville and over the years, Mobile Meals and Fishes has become the Nashville Food Project. These fundraising dinners and are still going and have raised over a million and a half dollars for The Nashville Food Project. The Nashville Food Project and their Mission is to provide fresh, nutritious food to Nashville's working poor and homeless communities. In this show today, we speak more on the positive impact the Nashville Food Project has on the Nashville Community.</p>
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