

For Immediate Release

Program Event – Saturday October 15

Our Own Martha Stewart to Teach The Secret to Great Bread and Rolls

This Saturday, Poplar Heights Farms presents a free class “The Secret to Great Bread and Rolls. Bates County’s own Martha Stewart will teach you the secrets to yeast breads, starters, rolls, muffins and more. The program will be held on the lower level of Community First Bank in Butler at 2:00 pm on Saturday, October 15.

The “Bread Class” is part of the weekend special events of the traveling Smithsonian Exhibit – Key Ingredients: America by Food. Key Ingredients looks at 500 years of food traditions. It is currently at the Family History Center just north of the Butler Square. The Exhibit is open weekdays and will be open each weekend during the special events. Admission to Key Ingredients is Free.

Other special events planned included: Wine – by Baltimore Bend Winery of Waverly, Missouri on Saturday, October 22; Holiday Traditions by Powers Museum on Sunday October 23 with a companion children’s program – Design an Apron. Traditions will take a close look at holiday entertaining with decorations and recipes. Powers Museum of Carthage will also bring their extensive collection of antique cooking utensils. At Design an Apron, kids of all ages can decorate aprons as holiday presents for Mom and Grandma in the kitchen or Dad at the grill. All materials including the aprons will be provided. Cost will be \$3.00 per apron or 2 aprons for \$5.00. The last special event will be October 29 with an authentic chuck wagon dinner to sample and a program on wild game preparation including making jerky and summer sausage.

Key Ingredients is a traveling Smithsonian exhibit hosted by Poplar Heights Farm and the Missouri Humanities Council. For more information, please contact Brian Phillips at 660-679-0763, go to www.poplarheightsfarm.org (click on programs-Key Ingredients) or email info@poplarheightsfarm.org.