

## For Immediate Release

### Home Brew Classes to Open Smithsonian Exhibit in Butler

Ever wonder just how soda pop, beer or wine was made? Do you want to taste these brewed drinks full of original, natural flavor? Want to make great soda pop at home that's easy to do and fun for your kids or try your hand at making famous old style beers and ales?

As part of hosting the traveling Smithsonian exhibit "Key Ingredients", Poplar Heights Farm is offering a two part class on Home Brewing. Creative Spirits from Springfield, Missouri will be in Butler on October 1st and 8th teaching mixing, brewing and bottling everything from cherry soda to light lager beer to fine champagne and cordials. These classes are free but registration is requested.

The Smithsonian exhibit "Key Ingredients" takes a close-up look at food, trends and recipes through the ages. The free exhibit will be in Butler from October 1 through November 12 at the Family History Center, 208 N. Delaware, one block north of the Square. Butler is one of only six sites chosen in Missouri for this exhibit.

Opening Day of "Key Ingredients", October 1st, will feature a German Food Festival. The Nunnery from Germantown will be demonstrating making bratwurst and will be serving their homemade bratwurst, onion soup, and coffee cake for lunch from 11 to 1. Poplar Heights Farm will be serving samples of a variety of German foods and making Quark. The Home Brewing class will be held after lunch at 1:00 pm.

Each weekend will feature a different program including Heirloom Produce by Baker Creek Seeds of Mansfield, Missouri, Bread making by Martha Stewart of Butler, Missouri, Wine and Cheese by Baltimore Bend Winery of Waverly, Missouri, Holiday Dinners and Traditions by Powers Museum of Carthage, Missouri, and an authentic Cowboy Chuck wagon cookout by Bob and Glenda Thoms of Harrisonville, with a jerky and summer sausage making demonstration by Dean Rhodelander of Peculiar.

There will be a gift shop with jellies, salsas, relishes, a Commemorative Cookbook with old and new recipes collected from area families, cooking antiques and more for sale to help support programs of Poplar Heights Farm. Area restaurants will have special placemats from the Smithsonian and many are featured on the Smithsonian website: [www.keyingredients.org](http://www.keyingredients.org). A billboard along U.S. 71 sponsored by Butler area merchants and the Chamber of Commerce will support the exhibit. Cooks from all over have been sending in old family recipes and stories for the American Cookbook Project, which can also be viewed on the Key Ingredients website. Currently a local area recipe for sauerkraut, submitted by Dixie Atkinson Kirk, is in 2<sup>nd</sup> place nationally, so be sure to vote for your favorite by clicking on the American Cookbook Project at the website.

For more information on Key Ingredients or to register for Home Brew contact Brian Phillips, Poplar Heights Farm, Butler at 660-679-0764 or email him at: [info@poplarheightsfarm.org](mailto:info@poplarheightsfarm.org).

#### George Washington's Recipe for Small Beer

Take a large Sifter full of Bran Hops to your Taste -- Boil these 3 hours. Then strain out 30 Gall. into a Cooler put in 3 Gallons Molasses while the Beer is scalding hot or rather drain the molasses into the Cooler. Strain the Beer on it while boiling hot let this stand until it is little more than Blood warm. Then put in a quart of Yeast if the weather is very cold cover it over with a Blanket. Let it work in the Cooler 24 hours then put it into the Cask. Leave the Bung open until it is almost done working -- Bottle it that day Week it was Brewed.

(Note to editors – this recipe was copied exactly from the original handwritten recipe so the interesting spellings and capitalizations are Washington's.)

For More Information:

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