

# Harvest Festival

October 14-16, 2011

Mark your calendar now for our Annual Harvest Festival. **Friday night** will be the traditional campfire with storytelling, roasted hot dogs and marshmallows. The Civil War encampment will be in place to make the campfire even more authentic.

**Saturday** is a full festival day starting with a 5K Run. Craft and food vendors will be set up and there will be music and entertainment all day. Be sure to visit the quilt display and country fair too.

**Saturday night**, Balsam Range will be playing in the auditorium, get your tickets now for this great show – these guys are usually a sell-out.

**Sunday afternoon** enjoy free Gospel Singing in the auditorium with Shining Pathway, Barker Family and Robbinsville Quartet.

## Classes and More....

Upcoming Classes	Upcoming Events
<p><b>Sushi 101....</b> Saturday, October 1, 2011</p> <p><b>Bread Making</b> Saturday, October 29, 2011</p> <p><b>Quilted Tote Bag</b> Saturday, September 24, 10:00am - 5:00pm</p> <p><b>October Jack Wall Hanging</b> Tuesday &amp; Thursday, October 4 &amp; 6, 10:00am – 1:00pm</p> <p><b>Cardinal Appliqué Wall Hanging</b> October 25<sup>th</sup> &amp; 27<sup>th</sup>, 10:00am – 1:00pm</p> <p><b>Holiday Basket</b> November 2, 2011, 10-4</p> <p><b>Jiffy Tote Bag Workshop</b> Saturday, November 5<sup>th</sup>, 10:00am – 4:00pm</p> <p><b>Angel Appliqué Wall Hanging</b> Wednesday &amp; Friday, December 7 &amp; 9, 10:00am – 1:00pm</p> <p>For a current list of Classes please visit our website <a href="http://stecoahvalleycenter.com">stecoahvalleycenter.com</a></p>	<p><b>Artisans Drive-About</b> Friday and Saturday, November 25 &amp; 26 – visit several of the Stecoah artisan studios during this semi-annual self-guided open studio tour. A special holiday lunch will be served in the Schoolhouse Café both days.</p> <p><b>Christmas in the Mountains</b> Saturday, December 3 – Stecoah’s main building will be filled with arts and crafts vendors to help you find a unique handcrafted gift for everyone on your holiday shopping list. Photos with Santa and holiday treats too.</p> <p><b>Breakfast with Santa</b> Saturday, December 17 – enjoy a \$3 pancake breakfast with St. Nick. A professional photographer will be on hand to help capture the holiday memory.</p>



# STECOAH

stecoah valley cultural arts center

121 Schoolhouse Rd., Stecoah NC 28771 828-479-3364 - [stecoahvalleycenter.com](http://stecoahvalleycenter.com)

Preserving mountain traditions for generations to come. September, 2011



Balsam Range  
**An Appalachian Evening**

The 2011 An Appalachian Evening series has just ended and we already miss seeing you all enjoying the music every Saturday night. It was wonderful to hear our perennial favorites The Kruger Brothers and Balsam Range as well as some new groups like The Steel Wheels and Blue Eyed Girl. We hope you plan to return next summer. 2012 season tickets go on sale October 1, and we expect to sell all 100 available tickets. Be sure to get yours early.

**Anyone who donates \$1,000 or more to the Stecoah Valley Cultural Arts Center before June 1, 2012, will receive 2 season tickets with reserved seats.**

### Changing of the Guard

After fourteen years of service Lynn Shields, the founding Director of Stecoah Valley Cultural Arts Center retired.

Lynn’s most notable contributions include programs supporting the arts; ‘An Appalachian Evening’ summer concert and dinner series, the Junior Appalachian Musicians (JAM) program, the Stecoah Artisans Gallery and Appalachian cultural arts classes. These programs have preserved our mountain culture, exposed many visitors and tourists to an authentic Appalachian experience and created a place-based economy in our very small, remote community.

Lynn’s dedication to the preservation and promotion of Southern Appalachian Mountain culture is immeasurable in both Graham County and the far western region of North Carolina. Through her tireless efforts Stecoah Valley Center has become a vibrant organization



Lynn Shields and Beth Fields at Lynn’s retirement celebration

serving 12,000 people annually.

Beth Fields is the new Executive Director. Beth served the Stecoah Center as Program Director for 3 years prior to this promotion.

Beth plans to continue and build on the success of her predecessor. “Lynn trained me well and was a great mentor.”

# Funding

The Center's many programs are funded in part by grants, foundations, and private donations. Private donations allow for flexibility in future program planning, renovations, and basic operating expenses. Your annual contribution supports the many enriching programs offered at Stecoah:

## Community Services

- a professionally staffed afterschool program providing community children with homework help, supervised outdoor recreation, arts/crafts, and health snacks;
- JAM (Junior Appalachian Musicians) a free program for students in grades 4-12 that teaches them to play old style banjo, fiddle, mandolin, and guitar;
- meeting space for social and business gatherings - complete with catering service;
- a FDA approved commercial kitchen for creating value added food products which promote local agriculture and economy.

## Entertainment

- An Appalachian Evening which brings nationally known musical talent to this rural area;
- annual Harvest Festival - a weekend of fun for the whole family to enjoy;
- other programs like Folkmoot, Easter Egg Hunt, and the Ramp Dinner and Concert.

## Artisan Development

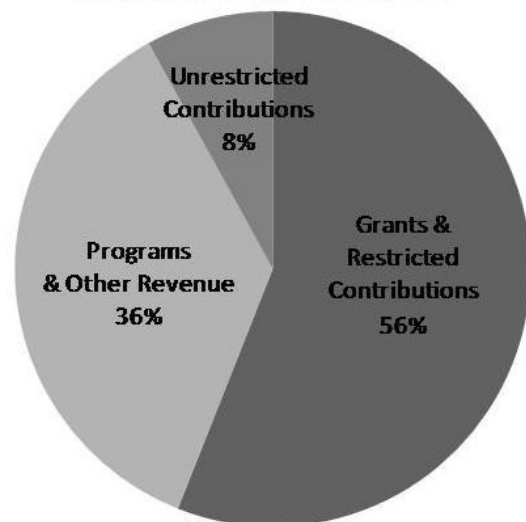
- culinary, textile and other art classes to teach techniques and enhance skills;
- artisans Gallery which provides an entrepreneurial opportunity for over 135 local and regional artists.

## Historic Preservation

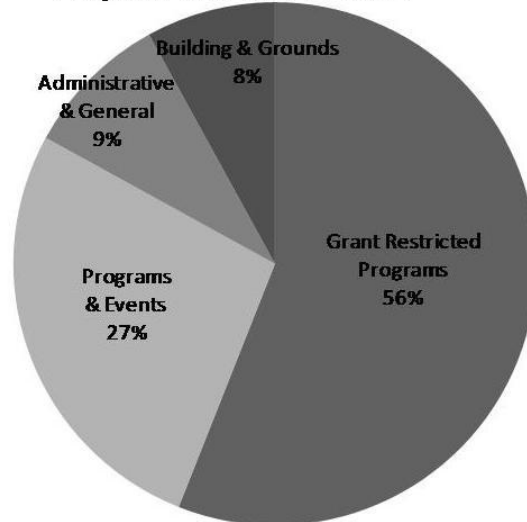
- the restoration and preservation of the 1926 old rock school building for continued community use for generations to come.

There are many opportunities available to support Stecoah Valley Cultural Arts Center. We gratefully accept gifts of cash, stock or other investment assets. Your tax deductible contribution provides much needed assistance for the important art, education and community service programs at Stecoah and the maintenance and preservation of the historic property. Stock Transfer information is available on our website or by calling Kate at 828-479-3364. Kate would be glad to discuss bequest, planned giving or other types of donations with you as well. Donations may be made on line from our website at any time. A contribution of just \$10 per month can help a great deal.

**Income 2010-2011**



**Expenses 2010-2011**



# What's New *stecoah* SCHOOLHOUSE CAFE

The Stecoah Valley Cultural Arts Center opened the Schoolhouse Café on June 15, 2011. The Café is in the main building and serves light lunch, fresh baked goods, coffee, and snacks from 10:00 a.m. until 5:00 p.m. Wednesday through Saturday and Noon -5:00 pm on Sunday through October.

Café patrons enjoy the free high speed wireless internet that is available at Stecoah and the option of outdoor seating on the deck or the grounds. The Schoolhouse Café has become a great snack and meal option for those attending one of the many classes offered at Stecoah and for visitors stopping in for information.

Frozen quiches, cheesecakes, and soups can be picked up for a readymade dinner and dessert or special ordered for an event.

**Call us to cater your next meeting or event.**

## MENU

- Chicken Salad Sandwich
  - Bar-b-que Sandwich
  - Egg Salad Sandwich
  - Quiche
  - Soup
  - Bagel w/cream cheese
  - Homemade Cookies
  - Scones
  - Fresh Bread
  - Bag Chips
  - Quiche and soup specials change daily*
  - Coffee & Tea
  - Espresso
  - Canned & Bottled Sodas
  - Bottled Water
  - Candy
  - Ice Cream Novelties
- 
- Take Home Whole cheese cake, soup and quiche - made from scratch

## Tailgate Market – will return in 2012

The Stecoah Tailgate Markets was another new venture, bringing fresh local produce to waiting customers. Local food producers were surprisingly pleased by the success of this market.

The Tailgate Market started on Wednesday June 22 and continued every Wednesday through August. Tables were laden with freshly harvested fruits, vegetables, herbs, eggs, and flowers. Customers happily selected the pick of the crop to take home.

We already look forward to next summer's Tailgate Market, supporting local agriculture and the local economy.

