Local History Week September 22nd-25th



Join us for a catered meal at 6:00 followed by a presentation beginning at 6:30. (See reverse for descriptions of Wednesday and Thursday evenings presentations.)

Tickets for each evening will be \$12. You may pay by cash or check at the reference desk at the library. Tickets must be purchased by September 10th

Questions? Please call 744-5661 and ask for the reference desk



Lexington's Narcotic Farm

Monday, September 22nd

Presented by: Jennifer Mattern & Angela Turner

Jennifer and Angela will be discussing America's first drug-treatment prison which operated from 1935 until 1975. Learn about the prison's origin, the science and research behind the treatments, the famous patients and life on the "farm".

Menu:

grilled chicken breast, grilled chuckburgers, all beef hotdogs, molasses baked beans, baked potato salad, country cole slaw, ruffles potato chips, double fudge brownies, iced tea & water.



Kentucky's Battletown Witch in Meade County, Louisville's Witches' Tree and Other Ghostly Tales

Tuesday, September 23rd

Presented by: Marie Mitchell & Mason Smith

Kentucky has the only case in the U.S. where a suspected witch was actually burned alive (the Salem witches were generally hanged). Marie Mitchell and Mason Smith researched the death of Battletown's Leah Smock who still haunts her hometown.

They'll share that story (which will be included in their upcoming book on Paranormal Kentucky), along with other ghostly tales like the curse placed on Louisville's Witches' tree.

Menu-

seasoned ground beef with onions, peppers, cilantro, marinated chicken thighs, red beans, Mexican rice, tortilla chips and soft shell tortillas, baked cookies, iced tea and water.

Cooking in Kentucky Before the Civil War

Wednesday, September 24th

Presented by: Cynthia Williams Resor

Cooking before the modern conveniences of electric appliances, pre-packaged foods, and modern recipes was hard work! In this presentation, Cynthia Williams Resor explores the lives of average women in Kentucky, free and enslaved, as they prepare recipes from early 19th century cookbooks such as Lettice Bryan's The Kentucky Housewife. Look over the shoulder of a Kentucky woman as she produces, preserves, and prepares food in a typical pre-industrial kitchen. What kitchen tools did she use? What foods were plain, everyday fare and what was prepared for special occasions? How did she juggle cooking and the other daily chores? The answers to these questions and more will make you appreciate a microwave!

Menu:

hickory pit pulled pork with buns & bbq sauce, chicken tenders with ranch & honey mustard, macaroni and cheese, mashed potatoes and gravy, country cole slaw, rolls & butter, peach cobbler, iced tea and water.



Echoes of the Hills: Kentucky's Traditional Music

Thursday, September 25th

Presented by: Ron Pen

Kentucky has been justly celebrated for its contributions to country and bluegrass styles, but a diverse and vibrant range of earlier musical traditions made the hills and hollers echo with song and dance long before these popular styles came into being following World War II. Ron Pen will explore Kentucky's musical past through a talk illustrated by a PowerPoint presentation. A live musical performance of ballads, old time fiddle and banjo dance tunes, dulcimer songs, and shape note hymnody will animate the history and context.

Menu:

lasagna, caesar salad, garlic bread, cheese cake with strawberries, iced tea and water.

