



11th Annual Celebration

# *Dining* *with* *the Chefs*

Supporting the MC Free Clinic

August 9, 2025



MONTGOMERY COUNTY  
*Free Clinic*

"Caring for our community, one neighbor at a time."

## MISSION

The Montgomery County Free Clinic promotes health equity and human dignity by providing compassionate healthcare and vital services to neighbors facing barriers to wellness.

## VALUES



### PERSONALIZED CARE

We listen, engage, and tailor care to each individual's needs.



### COMPASSION

We meet every person with empathy, dignity, and respect.



### SUSTAINABILITY

We steward our resources to serve both current and future generations.



### INTEGRITY

We hold ourselves to the highest standards of honesty and professionalism.



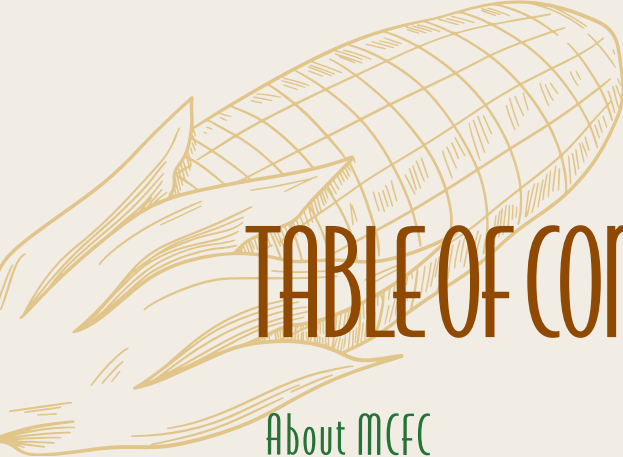
### EQUITY

We break down barriers to ensure everyone has a fair chance to access healthcare & vital services.

## VISION

A thriving community built on wellness, access, and local partnerships—where in the pursuit of health, no one is left behind.





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Dining with The Chefs 2025



# ABOUT MCFC

Montgomery County Free Clinic, Inc. is an umbrella organization that includes: The Dr. Mary Ludwig Free Clinic, Meals on Wheels, & FAITH Alliance.

The Dr. Mary Ludwig Free Clinic offers free medical care to low-income, uninsured residents. Since 1968, the clinic has served over 70,000 people!

Meals on Wheels: Started locally in 1969, this program ensures ~60 home-bound residents receive quality meals and social interaction daily. Annually, over 15,000 meals are delivered by more than 100 volunteers.

FAITH Alliance: Since 2010, FAITH Alliance has provided no-cost breast cancer screenings. Each year, ~70 individuals received free mammograms through a partnership with Franciscan Health.

All these essential services are made possible through the generosity of individuals, organizations, churches, businesses, and foundations. We at Montgomery County Free Clinic, Inc., and those we serve, thank you for your ongoing support.





# MEET THE PEOPLE OF MCFC

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Joyce Bell

\*Denotes DWTC Committee Member

# AWARD WINNERS

Each year we take time to honor those who have made a lasting contribution to the MCFC. This year we have chosen three individuals who have given tirelessly to the Crawfordsville community. In homage to Dr. Mary Ludwig, who gave every patient an apple to “keep the doctor away,” we continue to celebrate her legacy by honoring our dedicated volunteers with an Apple Award.

## CHRIS AMIDON

### *Dr. Mary Ludwig Service Award for Lifetime Achievement*

Chris Amidon has been a steadfast leader in community health for over three decades, offering both clinical expertise and her heartfelt service to Montgomery County. She joined the board of the Christian Nursing Service (CNS) in the early 1990s, just a few years after moving to Crawfordsville. Though new to the area, she was immediately inspired by the impact a small group of women could make with limited resources—a spirit of service that would guide her work for years to come. Chris served on the CNS board nearly continuously until its merge into the Montgomery County Free Clinic (MCFC) in 2012.



As Nurse Manager of the CNS Well Baby and Adult Health Clinics from 2001 to 2005, she led critical innovations, including the early adoption of the state’s CHIRP immunization system and the creation of informal translation services during a time of rapid growth in the Spanish-speaking population. Under her guidance, the Clinic expanded its hours and reach—meeting the needs of uninsured children and adults long before Medicaid expansion became a reality.



Her leadership deepened as she helped navigate the complex transition from CNS to MCFC. From 2007 to 2012, Chris served as the final president of CNS and then as secretary of the MCFC board until 2020, helping guide the organization through infrastructure challenges and staffing shortages. Through all the challenges, Chris has remained deeply proud of the Clinic’s enduring mission: to care for the neighbors who need it most.

Her legacy honors the vision of founders like Dr. Mary Ludwig and Nurse Carolyn Snyder, and her own steady, compassionate leadership has helped ensure that vision thrives well into the future.

# RICK WARNER

## *Montgomery County Free Clinic Leadership Award*

Rick Warner brings a rare blend of scholarship, service, and culinary creativity to every role he fills—as a beloved Wabash College professor, seasoned chef, and former board member of the Montgomery County Free Clinic. Before entering academia, Rick spent two decades in the restaurant industry, working his way up from dishwasher to chef and co-owner of an Irish pub. That hands-on experience now enriches both his teaching and his deep commitment to community health and nourishment.

At Wabash College, Professor Warner is known for his dynamic teaching, global perspective, and mentorship. His courses often center around the role of food in world history, and his signature approach includes hands-on cooking experiences for students and homemade ice cream shared across campus. He is also a respected leader in his field, having served as President of the World History Association and led multiple international immersion trips for Wabash students.

Rick's impact extends far beyond the classroom. As a dedicated member of the Montgomery County Free Clinic board, he was instrumental in founding the Clinic's flagship fundraising event, Dining with the Chefs. What began as a brainstorming session in the back room of Dr. Janet Ruckers's dental office soon blossomed into a cherished annual event that reflects Rick's values of collaboration, hospitality, and care.

Alongside chefs Lali Hess and Jason Anderson, Rick helped shape an experience that brings the community together over exceptional food—all in support of compassionate healthcare.

Whether mentoring students, crafting “cake muffins” for colleagues, or championing innovative fundraising, Rick Warner leads with heart, creativity, and purpose.



**HAPPY**  
*Retirement!*

# DON LINDSAY

## *Meals on Wheels Volunteer-of-the-Year Award*



For over four years, Don Lindsay has delivered approximately 50 meals each year in Montgomery County. Homebound residents know he always brings nourishment and genuine connection. He faithfully makes his rounds, forming lasting friendships with those on his route. When someone is unexpectedly missing from the Route Sheet, Don is quick to follow up—often reaching out to the Meals on Wheels Director to make sure everything is all right.

Originally from a small Kansas town—so small it lacked even a blinking light—Don carries his hometown pride with him, marked by the Chase High School plate on his well-worn pickup truck. His early years were shaped by a deep sense of justice and civic duty. In 1965, during his final semester of college, Don joined the historic march from Selma to Montgomery, standing in solidarity with the Civil Rights Movement. He later served in the U.S. Navy, with deployments spanning the Mediterranean, Atlantic, Caribbean, and Western Pacific, including Vietnam.

Don's life has been defined by a remarkable range of roles: preacher, lawyer, carpet cleaner, and educator. In 2005, he and his wife Kate—his partner of 46 years and counting—left their longtime home in Austin, Texas, to teach English at Fuyang Teachers College in Anhui Province, China. They returned in 2008, but the experience made a lasting impression. Don remains passionate about China and is always eager to share stories from their time abroad.

Today, Don enjoys retirement, embracing the quieter joys of life: being a grandpa, reading voraciously, and spending time with his beloved dog, Emmie. His days are often filled with books and friends, a reflection of a life well-lived and generously shared.

Don's enduring commitment to service, his rich personal history, and his unwavering curiosity continue to inspire those around him—reminding us all of the power of showing up, listening deeply, and caring fiercely.



# CHEF OF BON APPÉTIT

## MARTIN GORHAM

Martin Gorham, Catering Manager at Bon Appétit, learned at a young age to entertain himself. That included learning to cook and play a variety of musical instruments. He played all across the country, using cooking as a means for sustenance.

Martin eventually settled in Zionsville, Indiana, and with a chef who saw potential in him. For the better part of a decade, Martin honed his craft, specializing in Southern cuisine. Looking for a challenge, Martin joined Bon Appétit at Wabash College in the fall of 2018.

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# CHEF OF GORDITO'S RUST BELT TACOS & TORTAS

## LEVI KINNEY

Levi, a chef and restaurateur, focused on building a dynamic restaurant group that spans quick service, tavern-style concepts, and fine dining.

He graduated from Wabash in 2016 with a double major in Psychology and Spanish, bringing a vision to ventures that emphasize regional sourcing, bold flavors, and immersive dining experiences.

From his roots operating a Midwest taco shop to developing Spanish-inspired tasting counters and scalable catering programs, Levi is driven by a passion for hospitality and long-term growth in the food and beverage industry.



**Rust Belt  
Tacos & Tortas**



# CHEFS OF THE JUNIPER SPOON



## LALI HESS

Lali Hess is the founder of The Juniper Spoon, a full-service catering company serving Central Indiana. Her company reflects a commitment to support local farmers and producers. Lali grew up in Goshen, Indiana, and Costa Rica and attended Goshen College. She worked as an organic farmer prior to establishing The Juniper Spoon in 2004 and The Table Spoon in 2025. She makes her home on five acres outside of Darlington, where her beautiful commercial kitchen sits just feet away from the gardens.

## BRITTNEY TERRY

Brittney Terry is Executive Chef at The Juniper Spoon. She was raised in the village of Oblong, Illinois, attended Vincennes University for Culinary Arts and has her bachelor's in business management. She has worked in a variety of independently owned restaurants and bakeries across Indiana, specializing in from-scratch kitchens featuring seasonal ingredients. Her hobbies include reading, painting and crafting, collecting vinyl, and watching movies.



# CHEFS OF WABASH COLLEGE

## Wabash.

### RICK WARNER

Rick Warner worked as a chef for 11 years in Vermont and California, and attended the California Culinary Academy before returning to school to obtain a PhD in History. He teaches Latin American and World History at Wabash College, as well as courses related to food and its history. Rick has entertained numerous local and Wabash folks at his house, now named "The 308." He has been involved with Dining with the Chefs since the very first year, and this is his final year on the event planning committee.

### HENRY TAYLOR

Henry Taylor is an Eagle Scout and a 2025 graduate of Wabash College. He enjoys writing creative fiction and political theory, collecting LEGO sets, hiking, wilderness survival, and studying statistics. At home, he brews ciders and wines, and has served as the sous chef to Rick Warner throughout his collegiate career. Recently, he returned to his hometown of Crawfordsville after studying abroad in Spain, where he learned a variety of Basque and Spanish culinary practices and dishes.



*Special thanks to Jim Amidon, Brent Harris, Andrew Day, and Natalie Hurt, along with their support staff!*





# CLASSIC TOMATO JAM RECIPE

By: Chef Levi Kinney

## INGREDIENTS

- 2½ pounds ripe tomatoes, cored and finely chopped (5–6 medium)
- 1½ cups brown sugar
- ¼ cup apple cider vinegar
- 1 tbs chili powder
- 1 tsp cinnamon
- ½ tsp ground cumin
- 1 tsp crushed red chili flakes
- 1 tsp salt
- Zest and juice of 1 lime (optional, for brightness)

## INSTRUCTIONS

### Combine Ingredients:

In a heavy-bottomed saucepan, combine all ingredients. Bring to a boil over medium-high heat, stirring often.

### Simmer:

Reduce heat to low and simmer uncovered. Stir occasionally at first, then more frequently as it thickens to prevent sticking or burning. Simmer for 1–1½ hours, until the jam becomes thick and glossy.

### Check Consistency:

The jam is ready when a spoon dragged through the bottom of the pot leaves a trail that doesn't immediately fill in. Blend if desired.

### Cool and Store:

Let cool slightly, then transfer to clean jars. Store in the refrigerator for up to 3 weeks, or complete a water-bath can for shelf stability (10 minutes for half-pint jars).



# BROWN SUGAR & ADOBO PORK LARDONS

By: Chef Levi Kinney

## INGREDIENTS

- 1.5 lb pork belly (skin removed), cut into ½ inch thick slices
- 2 tbsp brown sugar
- 1 tbsp kosher salt
- 1 tsp cracked black pepper
- 1 tbsp yellow mustard (or whole grain for extra texture)
- 1 tbsp adobo paste (from chipotle in adobo, puréed)
- Optional: ½ tsp smoked paprika (for enhanced smokiness)

## INSTRUCTIONS

### Preheat Oven to 300°F (150°C)

#### Season Pork

- In a large bowl, mix brown sugar, salt, pepper, mustard, and adobo paste into a thick paste. Toss pork belly batons in the paste until fully coated.
- Let sit for 20–30 minutes at room temperature or refrigerate overnight for deeper flavor.

#### Render Slowly

- Place lardons in a single layer on a wire rack over a sheet tray lined with foil (or directly on a parchment-lined sheet tray if no rack).
- Roast at 300°F for 60–75 minutes, flipping once halfway through, until fat renders out and pork is golden and tender.

#### Crisp Finish

- Increase oven to 425°F (220°C) or broil on high for 5–7 minutes to crisp up the edges. Watch closely to avoid burning the sugars. (a little burned sugar is ok)

#### Rest & Serve

- Let rest 5 minutes. Use immediately or chill for later use.

#### Tips

- Keeps 1 week refrigerated or 3 months frozen. Reheat in a skillet to re-crisp.

#### Serving Ideas

- Top roasted vegetables or loaded baked potatoes
- Stir into beans or lentils
- Add to a savory bread pudding or mac & cheese
- Use as a garnish for a Spanish-style soup

# CALABACITAS SALAD

By: Chef Martin Gorham

## INGREDIENTS

- 2 medium zucchini (or Mexican calabacitas), diced
- 1 ear of corn, kernels removed
- 1 small red bell pepper, diced
- ½ small red onion, finely chopped
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon lime juice (or more to taste)
- ½ teaspoon kosher salt (adjust to taste)
- ¼ teaspoon ground cumin
- Freshly cracked black pepper, to taste
- ¼ cup fresh cilantro, chopped
- Optional: crumbled queso fresco or cotija cheese for garnish

## INSTRUCTIONS

### **Sauté the Vegetables:**

- Heat olive oil in a large skillet over medium heat.
- Add garlic and red onion. Sauté for 1–2 minutes, until fragrant.
- Add zucchini, corn, and red bell pepper. Sauté for 5–7 minutes, or until vegetables are tender but still vibrant.

### **Season & Cool:**

- Remove from heat. Stir in salt, cumin, black pepper, and lime juice. Let cool for 5–10 minutes.

### **Finish the Salad:**

- Once slightly cooled, fold in fresh cilantro.
- Taste and adjust seasoning, adding more lime juice or salt as needed.
- Optional: Top with crumbled queso fresco or cotija before serving.

### **Serving Tip:**

This salad is excellent served warm, at room temperature, or chilled. Try it alongside grilled meats, folded into tacos, or over a bed of greens for a fresh summer meal.

# WILD-CORN YEAST SOURDOUGH STARTER

By: Chef Martin Gorham

## INGREDIENTS

- 1 ear of corn, unshucked
- 2 cups water
- 1 teaspoon honey
- 7½ ounces all-purpose flour

You Will Need:

- Knife
- Cutting board
- 1 wide-mouth mason jar with lid
- 1 small mason jar with lid
- 1 small clean weight (such as a second small jar lid or other clean object)
- Dark, room-temperature storage area
- Clean spoon (for daily stirring)

## INSTRUCTIONS

### Prepare the Corn Ferment:

- Shuck the corn and lightly rinse. Cut the kernels off the cob and chop them lightly. (Avoid over-washing—wild yeast lives on the corn!)
- Measure 1 cup of chopped corn and place it in the wide-mouth mason jar.
- Add the honey and mix gently. Pour in the water until the corn is completely submerged.
- Weigh the corn down using a clean small object (like a jar lid or fermenting weight).
- Cover the jar with its lid and store it in a dark, room-temperature cabinet.

### Ferment & Maintain:

- Burp the jar daily (open briefly to release pressure), and stir with a clean spoon once per day.
- Within 1–2 days, you should start to see bubbles forming. Let the mixture ferment for at least 3 days before using.

### Build the Starter:

- In a small mason jar, combine 2 ounces of flour and 2 ounces of the corn ferment. Stir into a smooth paste, cover, and let sit at room temperature for 12 hours.
- After 12 hours, add another 2 ounces of flour and 2 ounces of corn ferment. Stir, cover, and rest for another 12 hours.
- For the final feeding, add 3½ ounces of flour and 3½ ounces of corn ferment. Mix well, cover, and store for 12 more hours.
- You now have approximately 14 ounces of wild-corn sourdough starter—ready to use in bread recipes. Save any extra corn water to use in your dough for added flavor and character.

# WILD-CORN YEAST SOURDOUGH STARTER

By: Chef Martin Gorham

## INSTRUCTIONS CONTINUED...

Instructions:

- Make the Dough
- Weigh and combine flour and salt in a mixing bowl.
- Add sourdough starter and warm water. Mix by hand until shaggy.
- Knead for 10–15 minutes until smooth and elastic.
- Test dough by stretching a small piece—if light passes through, it's ready.
- Divide into two, 1-lb, ¾-oz. balls. Place each in a separate bowl.

Bulk Fermentation:

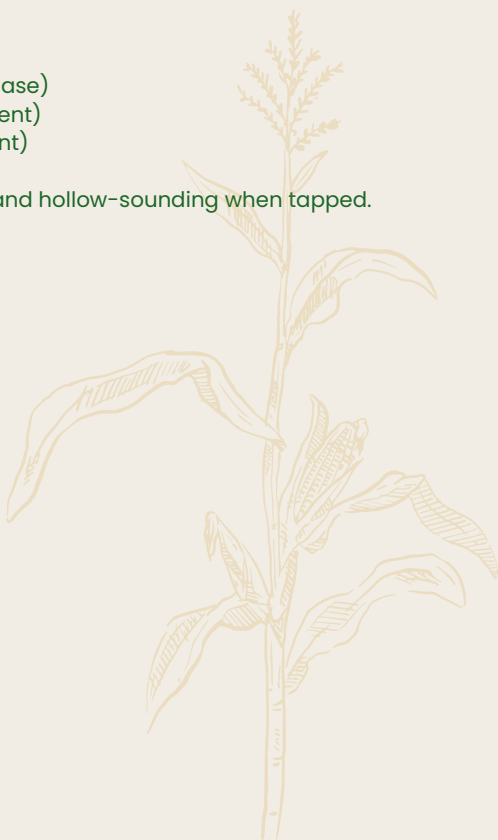
- Let rest for 45 minutes.
- Gently reshape each ball and return to bowls. Rest another 45 minutes.
- Repeat reshaping and resting one more time (total of 3 rests, 45 minutes each).

Final Proof:

- Shape dough into balls and place in lightly dusted loaf pans.
- Let rise for 3–6 hours, until visibly expanded.

Baking:

- Preheat oven to 425°F.
- Choose your baking method:
  - Loaf pans (recommended for ease)
  - Dutch oven (lined with parchment)
  - Sheet tray (lined with parchment)
- Score tops with a knife or razor.
- Bake 30–40 minutes, until golden and hollow-sounding when tapped.



# SEARED FLANK STEAK

By: Chefs Lali Hess & Brittney Terry

## INGREDIENTS

- 2 pounds flank steak, trimmed of excess fat
- 6 dried ancho chiles, microwaved 10–20 seconds, seeds and stems removed
- 2 chipotles in adobo
- ¾ cup orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 2 tablespoons soy sauce
- 1 bunch fresh cilantro
- 6 garlic cloves
- 1 tablespoon cumin seeds (or ground cumin)
- 1 tablespoon coriander seeds (or ground coriander)
- 1–2 tablespoons salt, to taste

## INSTRUCTIONS

### Make the Marinade:

- In a blender, combine ancho chiles, chipotles, orange juice, lime juice, olive oil, soy sauce, cilantro, garlic, cumin, and coriander. Blend until smooth.
- Add salt until the mixture tastes like a well-seasoned marinade.

### Marinate the Steak:

- Reserve half of the marinade and refrigerate for later use.
- Transfer the remaining marinade to a large bowl or dish. Add the flank steak, coat well, cover, and refrigerate for at least 3 hours or overnight, turning occasionally.

### Grill the Steak:

- Preheat grill to at least 350°F.
- Remove steak from marinade and allow excess to drip off.
- Grill for 3 minutes, then turn the steak a quarter turn and grill another 3 minutes (lid closed).
- Flip and repeat on the other side—3 minutes, then a quarter turn and 3 more minutes.
- Remove steak when it reaches an internal temperature of 110–120°F, depending on preferred doneness.
- Let rest for 5 minutes. Slice thinly against the grain.

### Serve:

- Top with reserved marinade or roasted poblano sauce and pickled red onions. Garnish with fresh cilantro and grilled or roasted corn, if desired.

# ALFAJORES (SOUTH AMERICAN COOKIE SANDWICHES)

By: Chef Rick Warner

## INGREDIENTS

- 1¼ sticks unsalted butter, at room temperature
- 1 cup sugar
- 3 egg yolks
- 2 teaspoons vanilla extract
- 1½ cups flour
- 2 cups cornstarch
- ½ teaspoon baking soda
- 2 teaspoons baking powder

## INSTRUCTIONS

- Preheat oven to 350°F
- Cream butter and sugar until light and soft. Beat in egg yolks and vanilla.
- Slowly mix in flour, cornstarch, baking soda, and baking powder.
- Knead dough into two balls, similar to pie dough. Chill for at least 2 hours.
- If the dough is crumbly, add small amounts of water to make it workable.
- Roll out and cut with 2-inch cookie cutters.
- Bake at 350°F for 7–9 minutes, just until golden. Let cool completely.
- Note: Cookies will be delicate—handle with care.

### **Make the Dulce de Leche Filling**

- Remove labels from sweetened condensed milk cans.
- Place unopened cans in a pot and cover fully with water.
- Simmer gently for 3 hours, adding water as needed to keep cans submerged.
- Allow cans to cool completely before opening.

### **Assemble the Alfajores**

- Spread dulce de leche between two cookies to form sandwiches.
- Gently press until filling just reaches the edges.
- Roll edges in unsweetened, shredded coconut.



# COOKIES AND CREAM ICE CREAM

*Based on Ben & Jerry's recipe, adapted by Chef Rick Warner*

## INGREDIENTS

- 2 eggs
- 1 cup sugar
- 1 tablespoon vanilla extract
- 1 cup whole milk
- 2 cups heavy cream
- ⅓ package Oreo cookies ("1 line" from a standard pack), crushed

## INSTRUCTIONS

- In a mixing bowl, beat eggs until light. Add sugar and vanilla; mix well.
- Stir in milk and cream until fully combined.
- Pour into ice cream maker and freeze according to manufacturer's directions.
- Once churned, fold in crushed Oreo cookies.
- Freeze until firm and ready to serve.

# WHISKEY SUGAR SAUCE FOR ICE CREAM

*By: Chef Rick Warner*

## INGREDIENTS

- ½ cup whiskey (your favorite brand or style)
- ½ cup granulated sugar

## INSTRUCTIONS

- Combine whiskey and sugar in a small saucepan over medium heat.
- Stir constantly until the sugar dissolves completely and the mixture begins to simmer.
- Simmer gently for 3–5 minutes, allowing the sauce to thicken slightly.
- Remove from heat and let cool for a few minutes before serving.

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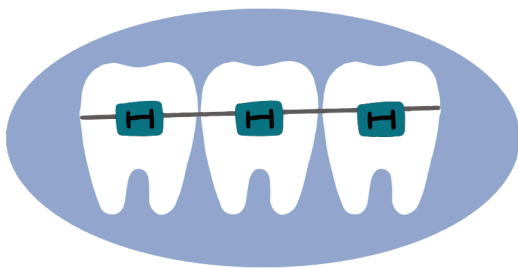
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