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A Day in the Country  
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### For Immediate Release

August 12, 2016– Madison, MS – The 37<sup>th</sup> annual A Day in the Country, hosted by Chapel of the Cross, will be Saturday, October 1<sup>st</sup> from 9 a.m. until 4 p.m. at the historic chapel located at 674 Mannsdale Road in Madison.

A Day in the Country will kick off with breakfast at 6:30 a.m. followed by the Day in the Country 5k run/walk and kid's one mile fun-run through the scenic hills of Madison County and Reunion trails. This event is sanctioned by the Mississippi Track Club with participation by Fleet Feet and will begin at 8 a.m.

The family-fun activities will open at 9 a.m. with Kids' Country, featuring a petting zoo, inflatables, face painting, pumpkin painting and festival games.

The fun continues with a record number of arts and craft vendors. Festival-goers can shop a wide array of handmade jewelry, pottery, stained glass, children's toys and clothes, art, quilts, handmade soap, wood creations and so much more!

Looking for something to eat? A Day in the Country does not disappoint as the Country Store has lots of goodies. Leading the way is the 63 Egg Cake that is sold by the slice while it lasts (which usually isn't very long). There are also lots of 11 Egg Cakes on hand (a scaled down version of the original) that are there to take up the slack. The Country Store also features a large assortment of baked goods for snacking and taking home, including beautiful cakes and pies (sold whole and by the slice), cookies, brownies, cupcakes, breakfast breads, pralines, snack mix and much more. A wide variety of canned goods including candied jalapenos, Christmas jam, Cajun sweet pickles, Bottled Hell hot sauce, fig preserves, vanilla pear honey, apple butter, jalapeno pepper jelly, blueberry jam, peach preserves, chili sauce and strawberry jelly. Come by, have a taste, and choose your favorites.

Hundreds of loaves of freshly baked breads will be offered for sale with an assortment of flavors sure to appeal to everyone: Chapel White, Wheat, Jalapeno Cheddar, Black Olive Mozzarella, Italian Herb, Sun-dried Tomato/Cheddar along with some sweet flavors – Cinnamon/Raisin and Apple/Cinnamon. In addition, the bread bakers usually come up with a surprise special flavor.

There's also a booth for fresh roasted corn on the cob and boiled peanuts, a snack shack featuring cotton candy, nachos, popcorn, snow cones and other goodies, and the "big" food booth featuring red beans and rice, fresh hot-off-the-grill burgers, hot dogs, and barbecue.

Something new this year will be the addition of Farmers Table Cooking School in Livingston. This year Farmers Table will be teaming up with our wine tasting crew for cooking demos and wine tastings for those of you wanting to enhance your cooking skills and learn the basics of wine and food pairings. There will be several wine & food demos throughout the afternoon where you will learn about the characteristics of different varietals and how they enhance the flavor of foods.

With a silent auction, Chapel attic rummage sale that is known to be the best in town, live music, historic church and cemetery tours, and afternoon worship service, a Day in the Country is a Mississippi event that you won't want to miss!

**All proceeds from A Day in the Country go toward the continuing restoration and maintenance of The Chapel of the Cross, as well as many community outreach projects.**

For more information on the event or to set up an interview, contact the Chapel at 601-856-2593, Lisa Stutzman at 601-955-4590, or Tony Risher at 601-954-5346.

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### **The Chapel of the Cross**

Consecrated in 1852 by Margaret Johnstone, the church originally serviced the families of Johnstone, Britton, Annandale and Ingleside and their plantation residences. The War Between the States in 1861, the Reconstruction and widespread post-war poverty took its toll on The Chapel of the Cross. The church found new life in 1911, when Margaret Britton Parsons, a granddaughter of John and Margaret Johnstone, persuaded the Episcopal Diocese of Mississippi to reactivate the Chapel as a house of worship. Since the Chapel's re-consecration, priests have taken charge of the operations of the church. By the mid-1950s, the Chapel was in need of restoration, despite its original solid construction. With the help of a grant from the United States Department of the Interior restoration was completed in 1979. It was in that same year the church's congregation initiated its annual fundraiser, "A Day in the Country." Traditionally held on the first Saturday of October, the event is evocative of both church "sociables" and rural country fairs from gentler, unruffled times. Listed on the National Register of Historic Places, the Chapel currently hosts four worship services on Sundays. For more information, visit [chapelofthecrossms.org](http://chapelofthecrossms.org).

### **The History of the 63-Egg Cake**

The 63 Egg Cake has been a Chapel tradition since 1857 when Frances Britton created the recipe. Mrs. Britton was a daughter of Margaret Johnstone, who built the Chapel of the Cross in memory of her husband. She entered the cake in the first Mississippi State Fair and won the first prize. There were problems in the first attempts at the modern day version of the cake-the cakes were heavy and quite dense. A member of the chapel researched the differences in the process of milling flour in 1857 and that of the 1970's. Using a small piece of the original baking pan, a new pan was constructed. A piece of the original pan and Mrs. Britton's prizes, a sterling silver napkin ring and the blue ribbon, are treasured heirlooms for a present day member of the chapel and direct descendant of the Johnstone family.

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