

NH FARM BUREAU FEDERATION

ANNUAL MEETING

November 9, 2006

RECEPTION

BEVERAGES

FLAG HILL

Marechal Foch, DeChaunac
Seval Blanc, Red Raspberry, Peach

JEWELL TOWNE VINEYARD

Marechal Foch,
Riesling, Cayuga White

FARNUM HILL CIDERS

Fine Fermented Cider

WHITE ROCK DISTILLERIES

Old St. Nick's Egg Nog

CHEESE

THE SANDWICH CREAMERY

Cheddar, Brie, Coulommier, Caerphilly

DINNER

BEET SOUP WITH RAVIOLI

Beets donated by Edgewater Farm

ASIAN SLAW

Cabbage donated by Edgewater Farm

CRISPY TROUT WITH MANGO-PINEAPPLE SAUCE

Fish from Hy a the Hill Trout Farm

NEW HAMPSHIRE BUFFALO BRAISED IN DARK ALE

Buffalo from Yankee Farmer's Market Natural Meat
Vegetables donated by Edgewater Farm

APPLE OR PUMPKIN PIE WITH GINGER ICE CREAM

Apples from Sherman Farm, Pumpkin from Whitaker Farm
Pies from Leavitt's Bakery, Ice Cream from The Sandwich Creamery

COFFEE, DECAFFEINATED COFFEE OR TEA

Stan Shafer, Head Chef
John Levander Sous Chef



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NEW ENGLAND

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