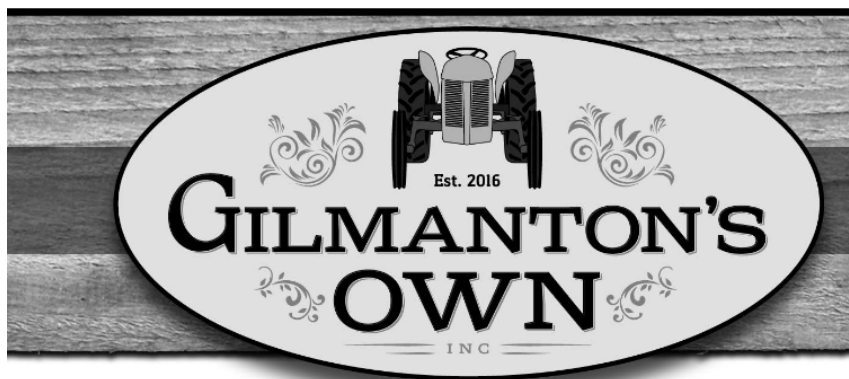


**Seasonal, Local, Farm-to-Table**



**Summer Solstice Dinner  
Fernwood Farm  
Saturday, June 24, 2017**

**Gilmanton's Own Summer Solstice Dinner 2017**  
**Seasonal, Local Farm-to-Table**

***Hors d'Oeuvres***

Quiches: Lorraine, Spinach  
Slow Cooked Pork Belly on Toasted Corn Bread with Sour Cherries, Maple & Roasted Garlic  
Mushroom & Goat Cheese Crostini  
Kraut & Sausage Balls  
Hot Pepper Jam "Bruschetta"

***Soups and Salads***

Green Goddess Soup  
Mixed Green & Strawberry Salad with Poppy Seed Vinaigrette  
Kale & Swiss Chard Salad with Roasted Beets, Fresh Chèvre, & Chive Blossom Vinaigrette  
Pickled Vegetables

***Homemade Breads***

Herbed Potato Cream \* Olive Rosemary \* Pesto \* Sourdough

***Main Courses***

Braised Chicken with Citrus & Rhubarb  
Pasta Primavera with Spring Vegetables & Fresh Pesto  
Slow-simmered Pork Shoulder with Root Cellar Vegetables, Fresh Rosemary & Roasted Garlic

***Side Dishes***

Gilmanton Hoppin' John with Garlic Scape Dressing  
Brown Rice

***Desserts***

Strawberry Rhubarb Squares  
Ginger Cookie & Ice Cream Tacos  
Strawberries with Chocolate

***Locally-Produced Beverages***

Jones Mill House Sangria  
Remedy House Ale

## **You Want to Know This:**

We put on this dinner to help us grow Gilmanton's Own, Inc., a local organization aimed at supporting local farmers, agriculture, and artisans, and through that, supporting our whole community. The menu was designed to use local Gilmanton products as much as possible, which also means it emphasizes seasonal products. We urge you to seek out these producers and buy from them.

### ***Chefs:***

Sarah Baldwin-Welcome, Provincial Palate  
Steve Owens, Remedy House

### ***Other Cooks:***

Lisa Robinson: Bread  
Gina Sapiro, Jones Mill House: Sangria, "Bruschetta."

### ***The Sources of Ingredients & Other Products: Showing What We Can Do Locally***

*Fernwood Farm:* flowers, garlic

*Gilmanton Winery:* wine

*Hammer Down Farm:* ll pork products: shoulder, belly, bacon, sausage; butter

*Jones Mill House:* herbs, hot pepper jam, bread

*McCormack Farm:* honey

*Pancake Hill Farm:* chicken, rhubarb

*Red Fox Farm:* greens

*Remedy House:* ale, pesto, pickled vegetables, sour cherries

*Stage Road Farm Stand:* vegetables

*Still Seeking Farm:* greens, vegetables, strawberries and other fruits, maple syrup, strawberry wine

*With very special thanks to Paula Gilman & Thomie Dombrowski for hosting!*

**For More Information about Gilmanton's Own, Inc.**

Address: Gilmanton's Own, Inc., P.O. Box 223, Gilmanton, NH 03237

Email: [gilmantonsown@gmail.com](mailto:gilmantonsown@gmail.com)

Website: <http://gilmantonsown.wordpress.com/>

Facebook: Gilmanton's Own

Twitter: @GilmantonsOwn

On the website you will find the story of GOI, contact for all members of the Board of Directors, and information about past and future events.

We will have farm stands at the Gilmanton's 4<sup>th</sup> of July and Old Home Days.

The next farm-to-table dinner will be August 26. Watch for information – different part of the season, different harvests, different venue, different menu.

A pilot version of Gilmanton's Own Market will open in September at the old fire house, at Gilmanton Corners on NH140 at NH107. Open 3 days a week. Information soon!

Gilmanton's Own, Inc. is a 501(c)3 tax-exempt nonprofit organization. All donations will help us establish a regular agricultural market and education center, which will then give back to the community.

We welcome all Gilmanton farmers and artisans to join us. Together we can all be stronger. Please be in touch.