



## SUMMIT ON THE FUTURE OF MEASUREMENT COCKTAIL HOUR MENU

### FLAG HILL GENERAL JOHN STARK VODKA

This vodka is produced by Flag Hill Distillery, in Lee, NH, from a combination of apples- predominately Macintosh. Flag Hill is the oldest distillery in New Hampshire and is located about 10 miles from Shankhassick Farm. <https://flaghill.com/>



### CALEF'S CHEESE

In 1869, just after the Civil War, Mary Chesley Calef mortgaged her family farm and pledged her savings to open Calef's Store in the front rooms of her modest home in Barrington, NH. Five generations of the Calef family, including Mary's son Senator Austin Calef, operated Calef's Big Store until the 1990's. Today the traditions endure as Calef's Country Store, located 12 miles from Shankhassick Farm, serves the local community as well as visitors from afar. I have very fond memories of walking through the store as kid, the aroma of fresh-baked cider donuts in the air and jars of penny candy used by my mother as an incentive to behave myself. The wooden pickle barrel that fascinated me so as a child is still there. <https://www.calefs.com/shop/pc/home.asp>



### JACK'S CRACKERS

Jack's Crackers are named for "Jack" the cat, who apparently heads the management team: <https://www.jacks crackers.com/management-team/>. Baker Kevin Dremel was headed off on vacation when we called him with our order. He immediately baked up a fresh batch before taking off on his holiday. Kevin started Jack's Crackers after coming in second in a cooking contest. He was given a random set of ingredients and challenged with creating a dish from these things. Kevin got a kit that included hot pepper oil and pasta, among other things. Just to keep things from being too simple, he got the idea of making a "bowl" out of something edible; and the red wine cracker was the result. The dish came in second, but a goodly number of the leftover crackers went missing; and were later found in the possession of the contest judge. He figured he might have a winning recipe after all. Jack's Crackers are made with fresh, local ingredients from the Keene, NH, area, about 90 miles from Shankhassick Farm. <https://www.jacks crackers.com/>



### SHANKHASSICK FARM BERRY JAM

Shankhassick Farm produces quantities of fruit and vegetables every year. We wanted to send you a little bit of everything, but the salsa was too heavy, and it's too soon for peach jam or quince sauce, so we decided to take advantage of a banner berry year. The high-bush blueberry bushes were planted by my father back in the 1960s and they've been producing quarts and quarts of blueberries ever since. I planted raspberries when I first moved back to the farm in 1989. They were greatly enhanced when I complemented a friend's mother on her raspberry pie and she promptly gave me a dozen transplants. The patch was further enhanced by some golden raspberries donated by our research partner Nate Laban of Growth Survey Systems fame, for an extra measure of sweetness. Katie's not-so-secret recipe includes salt and pepper to bring out the flavor. Ingredients: Handpicked berries, lemon juice, sugar, salt, pepper, and pectin.



### SHANKHASSICK FARM HONEY

One of the reasons we have such wonderful fruits, vegetables, and flowers at Shankhassick Farm is the six beehives that local beekeeper Richard Baxter maintains here. This honey is the product of his happy bees.



## SUGARMOMMA'S MAPLE SYRUP

Sugarmomma's Maple Farm is a family-owned maple syrup producer located in Northwood, NH, about 18 miles from Shankhassick Farm. Unlike many maple syrups houses these days, they still make syrup the old-fashioned way, by boiling the sap of local maple trees over a wood fire until it is thick and sweet. Their homemade maple products include maple sugar candy, maple popcorn, maple soft-serve ice cream, maple cotton candy, spreadable maple cream, powdered maple sugar, maple-chipotle spice blend, maple-coated nuts, and yes, even Maple Hot Sauce. <http://www.sugarmommasmapple.com/>



## BYRNE & CARLSON CHOCOLATE

In May of 1999, Ellen Byrne & Christopher Carlson began their company with the premise that they would remain true to their artisan roots; all confections are created by them, in small batches, with only the finest ingredients. This is artisanal production at its best, a method steeped in the traditions of the elegant chocolate houses of Europe. They create all their own blends of chocolates and decorations. They are located in Portsmouth, just 10 miles down the road from Shankhassick Farm. <https://www.byrneandcarlson.com/>



## NEW HAMPSHIRE COFFEE ROASTING CO.

New Hampshire Coffee Roasting Company is a small batch craft roaster of 100% Arabica coffee beans sourced responsibly from around the world. They roast, grind, and bag all of their coffee in-house at their facility in Dover, NH, six miles from Shankhassick. The enclosed Seacoast Blend is made from dark roast southern beans to provide depth and acidity blended with sweetness from African beans. <https://www.nhcoffee.com/>



## FABRIZIA HAND SANITIZER

Nick and Phil Mastroianni Fabrizia started Fabrizia Spirits, located 50 miles from Shankhassick Farm in Salem, NH, out of a passion for Italy and homemade limoncello. It turned into a full-fledged spirits business, renowned for its Limoncellos. Their journey to producing sanitizer began by looking for the light during the darkest of times. They created Fabrizia Hand Sanitizer Company to help out frontline personnel during the Covid-19 pandemic. They made it their goal to get to as many hospital workers, police officers, firefighters, and nursing homes as they could. They mapped out their routes, drove their own cars, and delivered to the places that needed it most. They donated over 20,000 bottles to New Hampshire frontline personnel and are now making their product available to consumers. It's made with domestically produced ethyl alcohol, at 80% alcohol strength. <https://www.fabriziaspirits.com/>



## JUST THE LOBSTERS

There's nothing local about them except that we got them at the local Trader Joe's. But we just couldn't figure out how to ship a perfectly cooked lobster to arrive in time for cocktails. So, these were the tastiest alternative.

