

# PEACOCK-HARPER CULINARY HISTORY FRIENDS

invite you to

**Luncheon and Program, 11:30 a.m.**

**Friday, March 18, 2011**

**Hotel Roanoke**



[http://virginiatraditions.com/assets/item/thumbnaill/56\\_Wigwam\\_Ham6.jpg](http://virginiatraditions.com/assets/item/thumbnaill/56_Wigwam_Ham6.jpg)

## “Famous Southern Ham Story”

*presented by*

**Samuel W. Edwards, III**

**President, Edwards of Surry, Virginia— Virginia Traditions**

### MENU

Brunswick Stew

Salad of Curly Endive, Frisée, Watercress, Shredded Carrot, Cucumber, Roasted Cherry Tomato  
with Champagne Vinaigrette

Surry Ham Biscuits

Vegetarian Plate if desired

Coffee, Tea, Decaffeinated Coffee

Platters of Assorted Tartlettes--Chocolate Silk, Banana, Coconut Cream and Peanut Butter

Hear the story of the Surry Company's early beginnings and how hams are cured, prepared, and stored. Hams from Virginia have always been special. In the early colony, the hogs were fed on a mixture of fruits and nuts from the oak, hickory, chestnut, beech and persimmon trees. The settlers learned how the Indians about salt-cured and smoked venison for preservation, and they adapted the process for pork.

*Pre-registration required. Deadline: March 14*

*Cost: \$27 (tax, gratuity and \$5 donation to the Peacock-Harper Culinary History Collection included)*

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### RESERVATION FORM

To register, use the form below.

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Please indicate which menu choices you and your guest(s) prefer.

Name \_\_\_\_\_ Menu Choice: **Regular** \_\_\_ **Vegetarian** \_\_\_

Guest \_\_\_\_\_ Menu Choice: **Regular** \_\_\_ **Vegetarian** \_\_\_

Guest \_\_\_\_\_ Menu Choice: **Regular** \_\_\_ **Vegetarian** \_\_\_

Mail checks (\$27 per person) payable to “Peacock-Harper Culinary History Friends” to

**Dr. JoAnn Emmel, Treasurer**  
**Peacock-Harper Culinary History Friends**  
**P.O. Box 11086**  
**Blacksburg, VA 24062**

The Peacock-Harper Culinary History Collection, available online and in Newman Library on the Virginia Tech campus was established in 1999. The Culinary History Collection brings to students and the public five centuries of historic information about the domestic sciences, including customs, eating behaviors, food choices and habits, social and economic history, and scientific and technological progress. To find Nannie Figgat and Martha Godwin’s recipes and much more information, go to

<http://spec.lib.vt.edu/culinary>

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