

PEACOCK-HARPER CULINARY HISTORY FRIENDS

invite you to

**Luncheon and Program, 11:30 a.m.
Friday, December 3, 2010**

Hotel Roanoke

Beautifully decorated including the Annual Parade of Christmas Trees



<http://en.wikipedia.org/wiki/File:MerryOldSanta.jpg>

An Old Fashioned Christmas

presented by

Executive Chef Billie Raper

Greeting with Wassail Bowl

MENU

(traditional recipes)

Lobster Bisque Chantilly

(Duck Pate Tasting)

Sugar-Cured Ham with Pecan Puffs and Apple Brandy Sauce

(Roasted Heritage Turkey with Oyster Dressing Tasting)

Bread Pudding with Rum Sauce

Beverage

Pre-registration required. Deadline: November 30

Cost: \$24 (tax and gratuity included)

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RESERVATION FORM

To register, use the form below.

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

Name _____ Menu Choice: Regular ___ Vegetarian ___

Guest _____ Menu Choice: Regular ___ Vegetarian ___

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Mail checks (\$24 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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