

2004 Solutions for Today's Farmers Conference

Culinary Delights Menu

Catered by Lake County Farmers Finest
→ Featuring many Lake County agricultural specialties ←

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Morning and Afternoon Refreshments

(selections may vary and may not be offered both days)

(denotes product is certified organic)*

Coffee, tea, juice, honey

(honey-RB Honey, apple juice-Fowler Ranch)

Pear Biscotti and Dried Pears

(from G Bar G Ranch)

Pear Cake and Pear Cookies

(pears & walnuts-G Bar G, honey-RB Honey)

Walnut Bread

(walnuts-Fowler Ranch, eggs*-Barrett Farms)*

Walnut Coffee Cake

(walnuts-Fowler Ranch, eggs-Barrett Farms)

Flavored Walnuts

(from Barrett Farms)

Walnut tamales (Sunday only)

(walnuts-Fowler Ranch)

Basil, Roasted Pepper, and Onion Breads baked by Cathy Shaul

(basil, peppers, onion-Sky Hoyt, eggs-Barrett Farms and Fowler Ranch)

Goat Cheese

(from Yerba Santa Goat Dairy)

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Lunch

Certified Organic ground beef, onion, egg, and garlic quiche

Basil, onion, pimento pepper quiche topped with chevito goat cheese

(Beef-Fowler Ranch, vegetables-Sky Hoyt, cheese-Yerba Santa Goat Dairy)*

Leek and Potato Soup

(Leeks & Garlic-Sky Hoyt, potatoes-Clover Creek Family Farm, Shepherds goat cheese-Yerba Santa)

Waldorf Salad

(Walnuts-Barrett Farms, apples-Fowler Ranch)

Socora's Salsa

Apple Crisp

(Apples from Fowler Ranch)

Strawberry Sorbet

(Strawberries from Sky Hoyt)