



A VIS
'Goodbye
Winter, Hello
Spring'
Farmhouse
Dinner

On the First Day of Daylight
Saving Time, Celebrate Spring
with a Family-Style Farm
Feast at East Hill Farm.

East Hill Farm

IN 1765, the first resident of East Hill Farm lived in a dugout cave where nightly fires were kept burning to ward off mountain lions and wolves which roamed the area. Soon the resident married, built a log cabin, and cleared the land for farming to provide for a family of ten children. From its initial stages, East Hill Farm has been accustomed to many children.

In the mid 1800s the Inn took on its first paying guests who were farmers from nearby Massachusetts. These farmers would drive their cattle to the Inn's 180 acre property, to graze the pastureland for the summer, whereby the farmers, for a mere seventy five cents, would stay overnight at the inn, and enjoy two hearty meals, before returning home.

The early 1900s brought about a barn raising and new additions to the main inn. After World War II, cottages were built, and a swimming pool was added, where the emphasis of the Inn was to provide for a family getaway with activities appealing to both adults and children. The tradition has continued today under the ownership of Dave & Sally Adams where generations of vacationers from around the country enjoy the Inn's 150 acre working farm, with 65 tastefully decorated guest rooms, three swimming pools, a barnyard filled with animals, and a kitchen where homemade breads arouse the senses and bountiful meals emerge.

The Inn is open daily to provide guests with a relaxing hands-on farm experience, which typically includes milking the cows and goats from the rare breed livestock, churning butter, making cheese, petting the bunnies, and feeding the animals.

East Hill Farm is a family run business where traditions and family values are the foundation of its success.

East Hill Farm is located at 460 Monadnock Street, Troy. Proceed west from Jaffrey Center on Rt. 124 and turn left (south) at Monadnock Street. Watch for the sign on Rt. 124 just before the turn.

MENU

CHEESE & CRACKERS



TOMATO-CHEDDAR SOUP



NEW ENGLAND POT ROAST

BAKED HADDOCK

(Each table will be served both so you can try each. Prefer Vegetarian Quiche? Tell Gunilla Johanson at 532-4838)



CORN FRITTER WITH MAPLE SYRUP

MASHED POTATOES & VEGETABLES

GARDEN SALAD FRESH BAKED BREAD



BERRY COBBLER



Coffee Tea Milk

BYOB

A Spring Farmhouse Dinner

A 'Goodbye Winter,
Hello Spring' VIS Gathering
at East Hill Farm.

Sunday, March 14, 2010.

Convene at 5:30 for hospitality.

Dinner at 6:30.

The cost is \$30 per person, tax and tip included; for children under 16 years: \$20. (Any surplus will support JCVIS village projects.) Feel free to bring your favorite beverage as the Inn has no liquor license.

 Live Musical Entertainment 
with Randy Miller on fiddle & piano

To avoid disappointment, please respond with the enclosed card by Friday, March 5th.