



What's New Down On The Farm

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Celebration of Life

In October, we celebrated my mother's life. She was a dedicated volunteer, a great cook and a wonderful mother. Over her lifetime she was very active in many community organizations and her local church. She served great meals to the Fairfield Lions, the soup kitchen and often to new residents of the community. Mom was noted for her special Chicken and Biscuits at the Fairfield Inn which my parents owned from 1970 to 1977. In July of 1977, my parents purchased Hickory Bridge Farm and she established great recipes that we still use today. We were privileged to have Mom be part of our lives and she will truly be missed. Dad always comments "it was a good ride of 65 years" that just came to an end.

My family is moving along. Bert, our son and his wife Sarah have moved to Virginia. Bert works on a beautiful farm near Culpepper and is responsible for 450 cattle. He also helps with field work and machinery maintenance. Sarah works on a horse farm not far from their home. Our daughter Kate is still in Columbus, Ohio working for Ohio State University. She hopes to move into a different job that will involve working at the new college bakery. Kate's boyfriend Michael is busy working in the computer department at the College. I have enjoyed the extra help with my computer since I am computer challenged. My husband, Robert has been busy with machinery repair and a few jobs around our home. Now that both of our children are "grown", we really cherish the little time we spent with them. Life certainly can be short and needs to be celebrated everyday.

Have a wonderful 2008 and Celebrate Life!

Merry Christmas & Happy New Year!

The holiday season began with a beautiful snowfall that put everyone in the holiday spirit. The restaurant was beautifully decorated in a red theme of poinsettias and cardinals. Our reservations were filled weeks in advance. Many parties included their visit to Hickory Bridge Farm as a holiday tradition. Since we had such a busy schedule before Christmas we have decided to extend the holiday. On **Thursday**, December 27th we are having a special evening with live piano music. Live dulcimer music will be featured on **Friday**, December 28th and on **Sunday**, December 30th. We already have a full schedule for New Year's Eve; however we do have reservations open on New Year's Day. Dinner will be offered from 12:00 to 3:00. Roast Pork with Sauerkraut, Oven Fried Chicken and Crab Imperial will be on the menu to bring you good luck for the New Year. Don't forget your reservation!

Valentine's Day & Recipe Contest

Valentine's Day will be highlighted this year with a special chocolate contest. We will be accepting recipes that contain chocolate until February 1st. Gift certificates will be awarded for a variety of categories. The chocolate recipes will be featured on Valentine's Day.

Our Valentine's Day dinner will be served on Thursday, February 14th. This special evening will include a delicious dinner and live piano music by Ed Bower. Don't forget to make reservations early for this special winter holiday.

March the music month

Over the last six years, we have featured live entertainment every Friday evening in the month of March. The first Friday, March 7th we will enjoy Ed Bower at the piano. March 14th we will celebrate St. Patrick's Day with Dulcimer music by Tom Jolin. On the last two Friday evenings, we will be enjoying Blue Grass music by Ray Swisher and Bill Hash. As always, don't forget to book your reservation.

Hickory Bridge really Sparkles

Many of our guests comment on how clean everything is around the farm. I must give credit to my staff for doing a wonderful job in making sure everything is clean from the back door to the front door. I do want to give special thanks to Helen Sharrah who does an exceptional job with the restaurant. Helen has been on our staff for over five years and is the mother of Peggy Abraham who has been on the staff for more than 25 years. Helen's main responsibility is the restaurant housekeeping and she also helps with the bed and breakfast. She is also willing to lend a hand in the kitchen. Many thanks for a job well done!

Sherry's favorite Brownies

1 box California Walnut Brownie Mix

**Prepare brownies as directed on the package except use

3 eggs and add:

1 cup mini marshmallows

1 cup peanut M & M's

**pour into a lightly grease a 13x9 baking pan.

Bake according to package directions.

New recipe book

Our new cookbook is now at the printers and will be available by January 15th. The new cookbook will contain almost 100 recipes and will only cost \$5.00. This edition is dedicated to my mother and contains most of her favorite recipes. Just think if it was not for Mom Hickory Bridge Farm would not have been successful. Thanks for all your great recipes Mom!

Think Easter Spring is on it's way

Spring is my favorite season and with the arrival of Easter I know that the new season is on it's way. This year Easter will be early on March 23rd. Reservations for this beautiful holiday will be accepted on Friday, February 1st beginning at 9:00a.m. Easter dinner will include my grandmother's favorite, Roast Chicken, Baked Ham with a pineapple sauce and Crab Imperial. I can't wait until spring. Mark your calendar to call for reservations for this special holiday.

Spring Card Party

March 18, 19, 25 and 26 will be the dates for our Spring Card party. This spring we will be featuring a delicious punch, fresh Asparagus soup, Chicken Salad with fresh fruit, a delicious dessert and beverage. The cost for lunch *with* tax and gratuity will be \$14.50. We hope to see you at our special luncheon. Don't forget to plan early.

It is Tea time at the Spring Red Hatter's Party

April 22nd and 23rd are the dates for our Red Hatter's spring luncheon. In addition to lunch, we will be featuring the Apple Blossom Tea House of Gettysburg. They will have several teas for everyone to try and a lovely display of items for purchase. The menu will feature strawberries and will include a strawberry punch, a strawberry salad with a poppy seed dressing, boneless breast of chicken with a Cordon Bleu sauce and strawberry parfaits for dessert. The cost for the lunch including tax and gratuity will be \$14.50. We hope you will plan to wear your best hat for this great day. Reservations are necessary.

*****Friends are the chocolate chip in
the cookie of life.***

Calendar of Events

Jan 1 Happy New Year - dinner served 12:00 - 3:00

Feb 1 Accepting reservations for Easter
Deadline for chocolate recipe contest.

Feb 14 Valentine's Day - dinner served 5:00 - 8:00 pm.

March 7 Live piano music - Ed Bower

March 14 Live Dulcimer music - by Tom Jolin

March 21&28 Live Blue Grass Music

March 18&19 Spring Card Party

March 25&26 Spring Card Party

Apr 22&23 Spring Red Hat Luncheon

FEATURED ENTREES

January, February, March & April

Friday & Saturday 5-8 p.m., Sunday 12-3 p.m.

Reservations Advised by telephone

Office & Gift Shop Hours:

Sunday & Monday 10-4 p.m.

Tuesday thru Saturday 10-6 p.m.

Gift Certificates Available

Jan.	4,5,6	Baked Ham with honey mustard glaze, Boneless Breast of Chicken with a creamy Tarragon sauce served over wild rice and Crab Imperial
	11,12,13	Country Style Bar-b-qued Ribs, Oven Fried Chicken and Crab Imperial
	18,19,20	Tender Roast Beef with dressing, Oven Fried Chicken and Crab Imperial
	25,26,27	Boneless Breast of Chicken with a Rosemary Herb sauce served over wild rice, Baked Ham with a maple raisin glaze and Crab Imperial
Feb.	1,2,3	Oven Fried Chicken, Tender Beef Burgundy Steak with fresh mushrooms and Crab Imperial
	8,9,10	Baked Ham with a cherry glaze, Boneless Breast of Chicken with a Dijon sauce served over wild rice and Crab Imperial
	14	HAPPY VALENTINE'S DAY! <i>Live Piano Music by: Ed Bower</i> Oven Fried Chicken, Roast Pork Tenderloin with Amaretto sauce and Crab Imperial
	15,16,17	Oven Fried Chicken, Roast Pork Tenderloin with Amaretto sauce and Crab Imperial
	22,23,24	Country Style Bar-b-qued Ribs, Oven Fried Chicken and Crab Imperial
Mar.	29,1,2	Boneless Breast of Chicken with a Cordon Bleu sauce, Baked Ham with pineapple dressing and Crab Imperial
	7,8,9	Friday Night Only- <i>Live Piano Music by: Ed Bower</i> Oven Fried Chicken, Tender Roast Beef with dressing and Crab Imperial
	14,15,16	Friday Night Only- <i>Live Dulcimer Music by: Tom Jolin</i> Roast Pork Tenderloin with sauerkraut, Oven Fried Chicken and Crab Imperial
	21,22	Friday Night Only- <i>Live Blue Grass Music by: Ray Swisher & Bill Hash</i> Buttermilk Ranch Chicken Breast served with wild rice, Baked Ham with a raisin maple sauce and Crab Imperial
	23	HAPPY EASTER!! Fresh Roast Chicken with dressing, Baked Ham with a raisin sauce and Crab Imperial
	28,29,30	Friday Night Only- <i>Live Bluegrass Music by: Ray Swisher & Bill Hash</i> Baked Ham with pineapple dressing, Oven Fried Chicken and Crab Imperial
Apr.	4,5,6	Boneless Breast of Chicken with a Dijon sauce served over wild rice, Baked Ham with a cherry glaze and Crab Imperial
	11,12,13	Oven Fried Chicken, Country Style Bar-b-qued Ribs and Crab Imperial
	18,19,20	Country Steak with fresh mushrooms, Oven Fried Chicken and Crab Imperial
	25,26,27	Baked Ham with a honey mustard glaze, Boneless Breast of Chicken with a Cordon Bleu sauce and Crab Imperial

Dining is offered in a unique Pennsylvania Barn filled with many fine antiques. Farm-style dinners begin with appetizers served from an antique sleigh. After guests are seated our house salad, spiced peaches, potato bread, apple butter and beverage is offered. Three entrees are served family-style with vegetables, stewed apples, corn fritters and homemade dessert! Special provisions can be made for those guests with restricted diets-advance notice only. Prices for dinner are: Adult \$22.75; 6-11 year olds \$9.75; 5 and under \$5.75; high chair guests are free. Prices do not include the tax or gratuity. Parties over 12 will have the tax and gratuity added to their dining receipt and one payment is preferred. BYOB.

*If you are not on our mailing list or need to **update** or **correct** address and name, please notify our office by calling (717) 642-5261 or by email at hickory@pa.net*