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Dec. 3 and 4

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November 22, 2010

DURHAM, N.H. -- The University of New Hampshire's Hospitality Management advanced food and beverage class will host the Gourmet Dinner "A Common Table” Friday, Dec. 3 and Saturday, Dec. 4, 2010.

The dinners will take place at Stillings, 20 Ballard Drive. Hors d'oeuvres begin at 6 p.m., followed by a six-course dinner at 7 p.m. The dinners, which are student run and serve as the capstone experience for the advanced food and beverage management course, are a 50-year-old tradition at UNH.

"A Common Table is about bringing people together for a superb meal, enjoyed in an inviting atmosphere. Guests will experience exceptional service and thoughtfully prepared foods made often with local ingredients,” said Katie Mascetta, director of marketing for the Gourmet Dinner.

Executive Chef Evan Mallett from Black Trumpet Bistro in Portsmouth assisted the students with menu development, and Dover Wine provided guidance on wine pairings. Leftover food products will be made into soup by the students after the dinners and will be donated to Cross Roads House in Portsmouth.

The students prepare the food from scratch and buy local when feasible. Area suppliers include: Beach Pea Baking Co., ciabatta rolls; Brookford Farm, green cabbage, carrots, milk, cream, and eggs; Garen’s Greens at Riverside Farm, watermelon, radishes and turnips; The Gelato Fiasco, local cranberry sorbet; White Gate Farm, pears; Applecrest Farm, apples; New Roots Farm, rainbow chard and chili sauce; Heron Pond Farm, scallions, onions, garlic, sweet potatoes, and parsnips; Seaport Fish, haddock and Maine shrimp.

The first Gourmet Dinner of the semester, "Tasteful Contradictions," earned exceptional reviews from guests. Lorelle Frazer, director of the Asia Pacific Centre for Franchising Excellence at Griffith University in Australia, enjoyed the dinner stating, "Congratulations on your professional conduct. Beautifully coordinated and presented. A memorable experience." Keith McKane of Keene, commented, "Better than ever! Love the music! Food and service top notch.”

Tickets for “A Common Table” can be purchased online for $60 per person at www.wsbe.unh.edu/gourmetdinner.

The UNH Department of Hospitality Management at the Whittemore School of Business and Economics combines business fundamentals as well as classes geared toward the service industry sector. Hands-on education proves to be a strong and integral part of the experiential and academic curriculum. The department also offers the first-ever EcoGastronomy Program, which integrates UNH’s strengths in sustainable agriculture, hospitality management, and nutrition to offer a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state’s flagship public institution, enrolling 12,200 undergraduate and 2,300 graduate students.

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