

Canterbury Faire Dinner 2007 meal consists of:  
120 People

**Cabbage Chowder**

Cabbage  
Onions  
Leeks  
Salt  
Coriander  
Cinnamon  
Vegetable stock

**Stew**

beef  
Beef stock

**Roast Pork w/ Apple Sauce**

Pork  
Salt  
Apple sauce – Apples, cinnamon

**Lorraine Pie**

Pastry  
Sour cream  
Onions  
Salami (will make some salami free for vegetarians)  
Tasty cheese  
Mozzarella cheese  
Egg yolk

**Mushroom Tarts**

Pastry  
Mushrooms  
Ginger  
Cinnamon  
Tasty cheese  
Mozzarella cheese

**Bread**

**Parsley butter**

Butter  
Parsley

**Pea Pottage**

Peas  
Onions  
Vegetable stock

**Ginger and Orange Glazed Carrots**

Carrots  
Ginger  
Orange (will make some without for people who don't want)  
Margarine  
Brown sugar

Honey

**Strawberries, raspberries, boysenberries n Snow**

Strawberries

Raspberries

Boysenberries

Red wine

Cinnamon

Sugar

Ginger

Egg whites

Cream

Rose water

### **Shopping list**

50 Pie Dishes  
6kg Mushrooms (brown)  
2kg Grated Tasty Cheese  
2kg Grated Mozzarella  
2kg Sour Cream  
5kg Onions  
2 Large Salami  
1 Box of Ground Ginger  
9kg Pre-rolled Savoury Pastry  
1 Box of Cinnamon  
15kg of Pork Roast  
15kg Diced Beef  
10kg apples  
1 Beef Stock Tub  
1 Veggie Stock Tub  
200 Bread Rolls  
5kg Carrots  
2 500gm Margarine  
2 500gm Honey  
1 500gm Brown Sugar  
2kg Frozen Peas  
4kg Bacon  
1 Cabbage  
5 leaks  
200g sea salt  
Dried coriander (only need a couple of teaspoons.)  
Some oil  
1kg butter  
good amount of parsley (for herbed butter)  
2L orange juice  
5kg Strawberries  
1 cask red wine  
Sugar (only need about 1-2 cups)