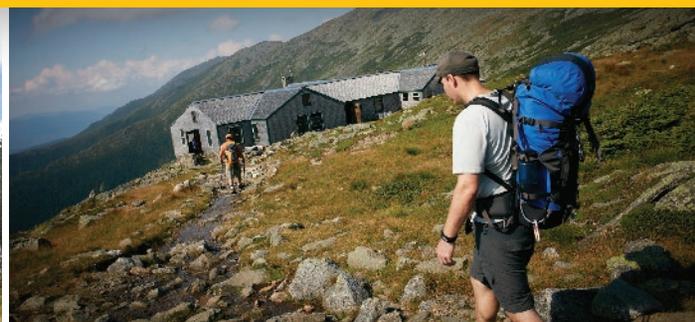




# THE FLAVOR OF THE GRAND NORTH

*Experience northern New Hampshire's culinary delights with these recipes*

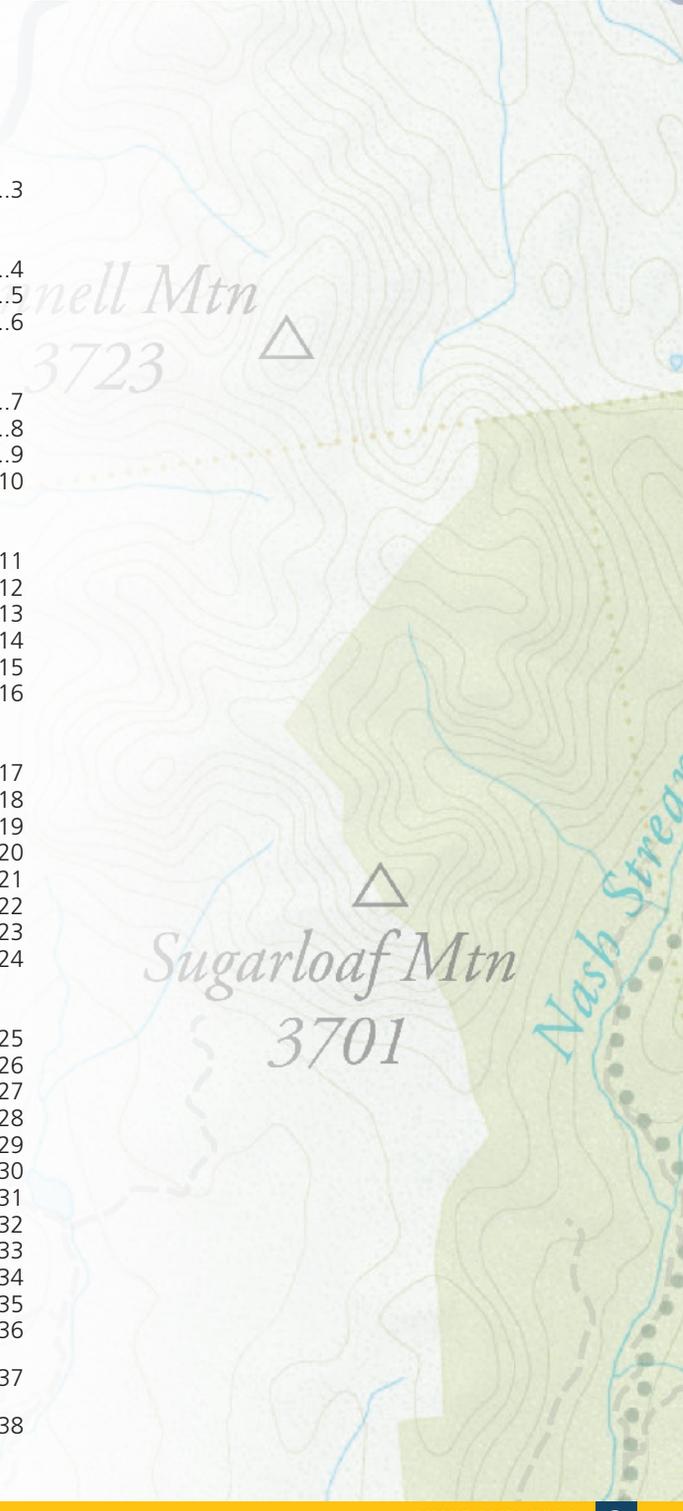


  
NEW HAMPSHIRE'S  
*Grand North*

  
New Hampshire  
LIVE FREE  
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# INTRODUCTION

New Hampshire's Grand North is a region deeply rooted in history, delightfully decorated with family traditions, must-see attractions, and regional cuisines. Bring the history of the Grand North to life with the help of this cookbook, *The Flavor of the Grand North!*

During a trip to the Grand North, you'll experience first-class hospitality no matter where you choose to dine. The Grand North offers the perfect combination of elegant dining rooms, rustic restaurants, and quaint coffee shops.

Lodging in New Hampshire's Grand North can accommodate families looking for a campsite or cabin, couples searching for the perfect Bed & Breakfast, or visitors looking to enjoy a relaxing stay at an elegant hotel.

While visiting the Grand North, see America's oldest man-made attraction,

the Mount Washington Auto Road, take a ride on the first mountain-climbing cog railway, or celebrate Christmas all year-round at Santa's Village! Do not miss the chance to go to the highest peak in the Northeast, Mount Washington, accessible by train, car, foot, skis, and more.

A trip to the Grand North is only limited by what you can imagine, so splash around in one of the beautiful lakes and rivers, hike our rugged mountains, take a breath of fresh air, and fully immerse yourself in the untamed wilderness.

Use this collection of recipes to taste the essence of the Grand North. All recipes are provided by our region's dining and lodging establishments, attractions, and outdoor adventures.

***So enjoy, and savor the flavor of the Grand North with all your senses!***



# BEAR ROCK ADVENTURES NO-BAKE PUMPKIN BREAKFAST BITES

## Ingredients

- 2 cups old fashioned oats
- ¼ cup canned pumpkin puree
- ¼ cup dried cranberries
- ½ cup pumpkin seeds
- 1 tsp pumpkin pie spice
- ½ cup honey

*Optional: If you find the flavor of honey too strong, use ¼ cup almond butter with ¼ cup honey, instead of the full amount of honey. It will pack them with even more protein and help cut the sweetness.*

## Directions

1. Combine ingredients in a large bowl and mix well.
2. Wet your hands with water, take a handful of the mixture and roll it into 1 inch balls. Set balls on a parchment paper lined baking sheet.
3. Place in the refrigerator for 20 minutes (or the freezer for 10 minutes), then transfer balls to an air tight container.

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## BEAR ROCK ADVENTURES – PITTSBURG, NH

Bear Rock Adventures provides guests with premier ATV and OHRV rentals in New Hampshire's North Country. Pick your ride and begin your Wild Adventure! With many options including 2, 4, and 6 seat options as well as half and full-day escapades, see what Bear Rock Adventures has for you, your family, and your friends.



# OMNI MOUNT WASHINGTON RESORT RASPBERRY STUFFED FRENCH TOAST

## Ingredients

2 pieces of sliced white bread with crust cut off  
1 tbsp whipped cream cheese  
1 tbsp raspberry puree or raspberry preserves  
1 tbsp pure maple syrup  
1 tbsp mascarpone cheese  
4 eggs, beaten  
½ tsp cinnamon  
¼ tsp nutmeg  
¼ tsp vanilla extract  
2 cups panko bread crumbs or crushed corn flakes  
Oil  
Choice of syrups and/or whipped cream

## Directions

1. Combine cream cheese, raspberry puree, maple syrup, and mascarpone cheese into a smooth consistency. Spread mixture onto bread slices to make a "sandwich" and set aside.
2. Combine beaten eggs, ½ tsp cinnamon, ¼ tsp nutmeg, and ¼ tsp vanilla extract.
3. Dip "sandwich" in egg mixture, then dredge sandwich in bread crumbs, coating completely.
4. Fry at 350°F for 3 to 4 minutes, just until golden.\*
5. Drizzle with your choice of maple syrup, chocolate sauce, raspberry puree or whipped cream.

Serves 1 portion.

\*May also be cooked on griddle or in sauté pan on medium low, just be sure to cook it a few extra minutes. Bread should be golden brown with melted and creamy filling.

## OMNI MOUNT WASHINGTON - BRETTON WOODS, NH

A National Historic Landmark, the Omni Mount Washington offers its guests a luxurious stay in the beautiful town of Bretton Woods, New Hampshire. This resort is home to a Donald Ross-designed golf course, a signature spa, fine and casual dining, nine high-flying zip lines, and more. At the end of the day, relax at the hotel's wide veranda and watch the sunset fall behind New England's tallest mountain.



# REK'-LIS BREWING COMPANY COCONUT CHAI GRANOLA

## Ingredients

7 cups whole rolled oats  
3 cups shredded coconut  
4 cups chopped pecans  
2 cups almond flour  
2 cups chopped dates  
2 tsp cinnamon  
2 tsp salt  
3 cups maple syrup  
¾ cup molasses  
1 tsp vanilla  
2 chai tea bags  
1 Darjeeling tea bag

## Directions

1. Preheat oven to 350°F.
2. Line large cookie sheet with parchment paper.
3. Measure dry ingredients into a large bowl and mix well.
4. In a heavy medium sauce pan, mix all wet ingredients including contents of tea bags into pan.
5. Heat on medium-low until maple mixture comes to a boil. Continue to stir gently boiling mixture for 8 minutes.
6. Pour the hot maple mixture over the dry ingredients. With an oiled spatula, combine ingredients until they are moist and slightly stick together.
7. Pour contents of bowl onto lined cookie sheet.
8. Bake for 30 minutes (40 minutes for a crunchier granola).
9. Remove from oven and cool completely. Store in an air-tight container.

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## REK'-LIS BREWING COMPANY - BETHLEHEM, NH

Rek'-Lis Brewing Company is a small town brewery who makes huge beers! After outgrowing their 'tiny' tasting room, Rek' Lis is in the process of renovating a new location on Bethlehem's Main Street to drink their awesome beer, featuring corn hole, a live performance space, and plenty of room to toss back a couple brews.



# THE GRANITE GRIND FRANCONIA FRENZY

## Ingredients

- 1-2 tbsp peppermint syrup
- 1 ½ tbsp white chocolate
- Double shot of espresso
- 1 tsp milk
- Crushed peppermint candy

## Directions

1. Mix peppermint syrup, white chocolate, and milk into latte cup.
2. Add a double shot of espresso to latte cup.
3. Texture the milk and pour purposefully into latte cup to get a desired look.
4. Garnish with peppermint candy.

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### THE GRANITE GRIND - LANCASTER, NH

Rise and shine and grab a coffee from The Granite Grind. Located in the heart of the White Mountains, the Granite Grind offers a variety of coffee and espresso drinks to enjoy while your breakfast is being prepared. Be sure to try their homemade bread and lunch options, too!



# MOUNT WASHINGTON COG RAILWAY KEEP 'EM WARM! MULLED CIDER

## Ingredients

- 1 gallon cider
- 2 tsp whole cloves
- 1 lemon or orange, sliced
- 2 tsp whole Allspice
- 2-3 cinnamon sticks
- ½ to 1 cups sugar

## Directions

1. Put all ingredients in covered pot, simmer for 10 minutes.
2. Strain.
3. Serve warm.

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## MOUNT WASHINGTON COG RAILWAY – BRETTON WOODS, NH

All aboard the world's first mountain-climbing cog railway! On this three-hour guided train tour, the Mount Washington Cog Railway brings passengers to the highest peak in the Northeast. Spend an hour on Mount Washington's 6,288-foot summit enjoying panoramic views of New Hampshire's White Mountains and New England. The Cog has been bringing passengers to the peak since 1869 and celebrates its 150<sup>th</sup> birthday in 2019!



# POTATO BARN ANTIQUES CRANBERRY COSMO

## Ingredients

- 1 oz vodka
- 1 oz triple sec
- 2 oz fresh made cranberry juice
- 1 half squeezed lime
- Ice

## Directions

1. Mix in cocktail shaker with ice.
2. Strain into large martini glass and garnish with lime wedge.

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### POTATO BARN ANTIQUES - LANCASTER, NH

A trip into Potato Barn Antiques will offer you with a range of vintage finds from clothing, hats, and jewelry to tools, lamps, and lighting fixtures. They specialize in lamp and lighting restoration and rewiring, aiming to bring the old back to life. This collectables shop offers a walk down memory lane in every aisle.



# RAFT NH COWBOY COFFEE

## Ingredients

8 ½ cups of cold water  
1 egg shell  
1 cup ground coffee  
Coffee fixings like cream and sugar (optional)

## Directions

1. Mix 8 cups cold water (reserving ½ cup) and ground coffee in a kettle or pot.
2. Slowly bring mixture to a boil. Traditionally, this is done over a campfire.
3. When mixture begins to boil, add the eggshell to bind the coffee grinds together.
4. Once the water comes to a rolling boil, remove from heat.
5. When boiling stops, slowly add ½ cup cold water to settle any floating coffee grinds.
6. Pour into coffee mugs, add your favorite coffee fixings and enjoy!

## RAFT NH - ERROL/GORHAM, NH

Rip down New Hampshire's rapids with Raft NH. Offering a range of mild Class II rapids to wild Class IV rapids, there is a river adventure suitable for everyone. Exploring the Errol Rapids, Pontook Dam, and Magalloway and Rapid Rivers, is an ideal way to stay cool during the summer months. Check out group deals for any upcoming birthdays, bachelor/bachelorette parties, summer camps, family reunions, and more.



# APPALACHIAN MOUNTAIN CLUB HIGH HUTS CHEESE AND GARLIC BREAD

## Ingredients

- 2 tbsp yeast
- 2 tbsp sugar
- 2 tbsp salt
- 4 tbsp minced garlic
- 3 cups warm water
- 7 cups flour (+ ½ cup for kneading)
- 1 tsp black pepper
- 1 ½ cups grated cheddar cheese

## Directions

1. Dissolve yeast and sugar in water.
2. Combine salt, garlic, and 7 cups of flour. Add to the yeast mixture.
3. Begin kneading in bowl, then turn out dough onto a floured surface (using reserved half cup of flour) and knead for a few minutes.
4. Add pepper and cheese and knead dough for a few more minutes until all ingredients are incorporated and dough is smooth and elastic.
5. Place dough in a greased bowl, cover with plastic wrap, and let rise for about one hour until it is risen and puffy.
6. Turn dough out of bowl, cut in half, and shape into loaves. Cover loaves and let rise until doubled.
7. Preheat oven to 350°F.
8. Bake loaves for 40-50 minutes, until crust is a dark golden brown.
9. Let cool completely before cutting bread.

## APPALACHIAN MOUNTAIN CLUB HIGH HUTS

The Appalachian Mountain Club's eight High Huts are renowned for their unique mountain hospitality. These huts hold 36-96 people and provide "full service" and "self-service" for hikers of all levels, offering shelter for the night, home-cooked meals and a place to just stop and tarry for a while.



# THE BEAL HOUSE CHEDDAR BISCUITS

## Ingredients

2 cups flour  
2 tsp baking powder  
1 tsp salt  
1 stick butter  
1 cup buttermilk  
1 cup cheddar

## Directions

1. Preheat oven to 350°F.
2. Combine all dry ingredients in a bowl.
3. Dice butter and add to dry ingredients.
4. Mix butter and dry ingredients with mixer until well blended.
5. Add buttermilk and cheese. Pulse mixer just until combined.
6. Scoop to desired size and placed on greased cookie sheet.
7. Bake for about 10 minutes or until brown.

### THE BEAL HOUSE - LITTLETON, NH

The Beal House is a classic New England Inn and Restaurant. With a copper top bar and rustic restaurant, as well as six uniquely decorated bedrooms to stay, The Beal House is close to the Cannon and Bretton Woods ski areas - a perfect place to crash after a long day on the slopes or a hike in the mountains. They also offer a few specials: \$3 tacos and \$3 Modelos on Mondays, and \$11 for a burger and craft beer on Thursdays.



# CARLSON'S LODGE SWEDISH BEETROOT SALAD

## Ingredients

1 jar pickled beets, diced  
2 red apples, unpeeled and diced  
1 small red onion, diced  
½ cup mayonnaise  
½ cup sour cream  
1 tbsp Dijon mustard  
Salt and pepper to taste

## Directions

1. In medium bowl, mix beets, apples, and onions.
2. In separate bowl, mix mayonnaise, sour cream, Dijon mustard, salt and pepper.
3. Add wet ingredients to beet mixture and stir.
4. Cover and chill. Stir before serving cold.

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## CARLSON'S LODGE - TWIN MOUNTAIN, NH

Stay at Carlson's Lodge and let the beauty of the White Mountains rejuvenate you. Enjoy hiking, canoeing, kayaking, and skiing on nearby trails or dive into their outdoor swimming pool. Whether you are looking for a place to rest your eyes after a fun-filled day or a front porch to kick back and relax on, Carlson's Lodge has it covered.



# CITE ECOLOGIQUE OF NH ECOVILLAGE KALE, ORANGE, & WALNUT SALAD

## Ingredients

### Salad:

1 lb kale  
2 oranges  
1 red onion  
½ cup walnuts

### Dressing:

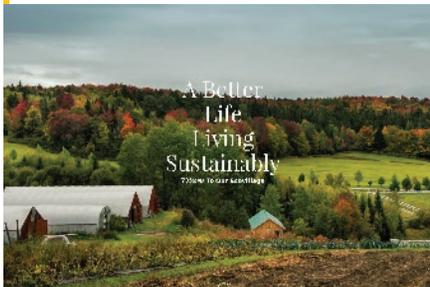
1 orange juice  
6 tbsp olive oil  
½ lemon juice  
2 tbsp balsamic vinegar  
2 tbsp maple syrup  
½ cup fresh mint leaves  
Salt and pepper to taste

## Directions

1. Mix orange juice, olive oil, lemon juice, balsamic vinegar, maple syrup, mint leaves, and salt and pepper in a bowl. Put to side.
2. Wash and remove kale ribs. Cut into small pieces.
3. Peel and cut oranges.
4. Slice red onion.
5. Cut walnuts into big pieces.
6. Combine kale, oranges, red onion, and walnuts into bowl.
7. Mix dressing with salad and let sit for one hour before serving.

## CITE ECOLOGIQUE OF NH ECOVILLAGE - COLEBROOK, NH

Cite Ecologique of NH Ecovillage is a living-learning center located in the North Country of New Hampshire. Located within this community dedicated to maintaining and educating conscious individuals, the Ecovillage Institute offers internships, classes, and workshops promoting a low-impact and high-quality lifestyle, from health and wellness to agriculture and permaculture.



# RAINBOW GRILLE FISH CHOWDER

## Ingredients

4 slices bacon, chopped	¼ tsp dried dill
1 ½ cups chopped onion	2 lbs haddock, cut into large chunks
1 celery stalk with leaves, diced	1 ½ cups of milk
1 garlic clove, finely minced	1 ½ cups heavy cream
4 cups potatoes, peeled and cut into ½ inch cubes	1 tsp salt
2 cups fish or seafood stock	1 tsp old bay seasoning
½ cup dry white wine	¼ tsp fresh ground pepper
1 bay leaf	4 tbsp butter
4 whole cloves	chopped parsley for garnish

## Directions

1. In a soup pot, sauté bacon over low heat until crispy.
2. Add onion, celery, and garlic to the bacon and sauté for 5 to 10 minutes over low heat.
3. Push cloves into bay leaf to remove them easily from the chowder.
4. Add potatoes, stock, wine, bay leaf with cloves and dill.
5. Cover and bring to a simmer. Cook for 10 minutes or until potatoes are almost tender.
6. Add haddock, cover and simmer over low heat until haddock flakes, 10 to 15 minutes. Do not overcook the fish. Set aside.
7. In a separate sauce pan, combine milk, butter and heavy cream; bringing to a scald, then pour mixture into the soup pot.
8. Remove bay leaf and cloves.
9. Season with salt, Old Bay, and fresh pepper. Garnish with chopped parsley.
10. Serve with Oyster Crackers or a crusty bread.

### THE RAINBOW GRILLE - PITTSBURG, NH

Serving delicious breakfast, lunch, and dinner, the award winning Rainbow Grille offers fine dining in a rustic and casual atmosphere. They understand the value of a hearty meal after a long day of adventuring, and are even willing to pack a lunch for visitors' day-long trips! With daily specials and a full service bar, the Rainbow Grille invites guests from across the globe to visit them.



# RIVERFIRE CURRIED MAPLE PUMPKIN SOUP

## Ingredients

4 tbsp unsalted butter	32 oz chicken or vegetable broth
2 medium yellow onions, chopped	2 cups milk
2 tsp minced garlic	½ cup brown sugar
2 tsp curry powder	⅓ cup maple syrup
½ tsp ground coriander	½ cup half-and-half
Pinch ground cayenne pepper	Toasted pumpkin seeds
15 oz canned pumpkin or 6 cups chopped roasted pumpkin	

## Directions

1. Melt butter in large saucepan, add onions and garlic and sauté for 4 minutes.
2. Add spices, and stir for one more minute.
3. Add pumpkin and 32 oz of chicken broth, and bring to a boil.
4. Reduce heat and simmer for 10 to 15 minutes.
5. Transfer soup into blender or food processor, blending until smooth, then return to saucepan.
6. On low heat, add brown sugar and stir. Slowly add half-and-half.
7. Serve in bowls with toasted pumpkin seeds sprinkled on top.

## RIVERFIRE - BERLIN, NH

Hosted in Berlin, “the city that trees built,” Riverfire is an annual fall event that sets the Androscoggin River ablaze. Stacks of skids lay along the old boom piers (which helped transport logs down the river to the mills) though they appear to be floating on water. This creates a dynamic contrast of light over dark waters. This all day event features a 5K, hot air balloon rides, parade, live music, and much more as anticipation builds for the display of fire dancing on water.



# THE ADAIR INN MUSHROOM STRUDEL

## Ingredients

2 lbs wild or domestic sliced mushrooms  
1 tbsp chopped garlic  
1 tbsp Herbs de Provence  
3 tbsp butter  
8 oz softened cream cheese  
1 tsp salt  
1 pkg phyllo dough  
½ cup melted butter  
Lemon slices  
Hollandaise sauce

## Directions

1. Preheat oven to 350°F.
2. In sauté pan over medium heat, melt 3 tbsp butter. Add garlic, mushrooms, Herbs de Provence, and salt. Cook until mushrooms are soft.
3. Drain excess liquid, then add cream cheese and mix. Set aside.
4. Melt ½ cup butter and remove phyllo dough from package, keeping it moist with a damp paper towel.
5. Butter a sheet of phyllo and repeat two more times, layering the 3 sheets together. Fold the 3 layers in half, giving you 6 layers.
6. Fill phyllo sheets with a dime-sized dollop of mushroom mixture along the edge, fold over the edges, then roll pastry sheets in a log shape.
7. Repeat process until mushroom stuffing is used.
8. Brush each log with butter and cut each log into 6-8 pieces.
9. Bake for 8-10 minutes until golden brown.
10. Serve with lemon slice and drizzle with hollandaise sauce.

## THE ADAIR INN - BETHLEHEM, NH

The Adair Inn, a historic New England Inn, welcomes guests to their 200-acre grounds featuring gardens designed by the Olmsted Brothers. Featuring unique and well-appointed guest rooms, creative and flavorful food, and cozy library bar, the ambiance of the Adair Inn is an ideal place to unplug and unwind.



# APPALACHIAN MOUNTAIN CLUB HIGHLAND CENTER CINNAMON CHIPOTLE SWEET POTATO AND BLACK BEAN CASSEROLE

## Ingredients

- 4 large sweet potatoes
- ½ cup vegetable broth
- 1 cup black beans
- ½ tsp chipotle powder
- ½ tsp nutmeg
- 1 tsp maple syrup
- 1 tbsp ground cinnamon
- 1 tsp cumin
- Salt, pepper, granulated garlic to taste
- 2 tbsp of olive oil blend
- ½ cup bread crumbs (or potato panko for gluten free)

## Directions

1. Preheat oven to 350°F.
2. Peel sweet potatoes and cut into inch size cubes.
3. Toss with oil, salt, pepper, chipotle powder, nutmeg, cumin, and ground cinnamon.
4. Place cubed potatoes on a sheet tray and roast for 35 minutes or until soft. Remove from oven.
5. Heat up vegetable broth.
6. Using a mixer, smash potatoes into a mash, adding broth to soften the puree. Add maple syrup, black beans, salt, pepper, and granulated garlic for desired taste.
7. In a greased casserole dish, add puree content. Top with bread crumbs. (Mix crumbs with oil for a browner color and crispier texture.)
8. Bake for 15 minutes or until bread crumbs become brown. (4 Servings)

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## APPALACHIAN MOUNTAIN CLUB HIGHLAND CENTER

The Appalachian Mountain Club Highland Center is a great option for your White Mountain escape. Situated in the White Mountain's awe-inspiring Crawford Notch, you will lose yourself in the beauty. With close proximity to the southern Presidential peaks, Frankenstein Cliffs, and Arethusa and Ripley Falls, guests are dropped right into the excitement.



# FULLER'S SUGARHOUSE MAPLE PORK RIBS

## Ingredients

3 - 3.5 lbs pork ribs  
2/3 cup BBQ sauce  
1 3/4 cup Fuller's pure maple syrup  
3 dashes hot sauce  
3 - 4 shakes soy sauce  
3 - 4 shakes Worcestershire sauce  
3 tsp of chili powder  
1 tbsp Italian seasoning  
1 tbsp garlic pepper  
Basil to taste

## Directions

1. Preheat oven to 375°F.
2. Mix ingredients (except ribs) to make sauce.
3. Place ribs in pan, cover the ribs with the sauce.
4. Bake in oven for 30 minutes, then decrease oven temperature to 350°. Bake for 40 minutes. When pork is tender and falling off the bones, take out of the oven.
5. Let meat rest for a few minutes, then serve.

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## FULLER'S SUGARHOUSE - LANCASTER, NH

Fuller's Sugarhouse maple products are considered the Best in NH – Best in World! Shop in person or online at the family-owned business and treat yourself or send a package of pure joy to your family and friends. They'll think of you every time they pour that liquid gold over their piping hot pancakes or waffles!



# LOPSTICK LODGE SMOKED GROUSE CROSTINI

## Ingredients

Thinly sliced smoked grouse  
Loaf of crusty bread  
Softened goat cheese  
Baby arugula or baby kale leaves  
1 tbsp pecans  
½ pint blackberries  
2 tbsp fresh orange juice  
Olive oil  
Cracked salt and pepper

## Directions

1. Slice and toast bread on both sides.
2. Lightly toast the pecans and crush.
3. In a small pan, combine blackberries (set aside a few for garnish) and orange juice and simmer until berries are soft.
4. Pour mixture into a small strainer or sieve, and push through to remove seeds.
5. Whisk cooled juice with a bit of olive oil, salt, and pepper to make the sauce.
6. Spread with goat cheese on one side of toast, add some arugula or kale, lay on a few slices of smoked grouse breast meat, drizzle on the blackberry sauce, and garnish with crushed pecans.

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## LOPSTICK LODGE - PITTSBURG, NH

Lopstick Lodge is the perfect spot if you are looking for a unique vacation experience. They offer cabins overlooking Pittsburg's biggest lake, First Connecticut Lake, secluded cabins overlooking NH's best trout fishing river, and other premium North Country locations. Lopstick also offers fishing guides, snowmobile rentals, and an Ovriv fly shop.



# MOUNTAIN VIEW GRAND RESORT & SPA

## LOBSTER SPECIAL

### Ingredients

2 lobster tails, raw in shell  
1 orange  
6 oz cabbage, shredded  
6 oz cauliflower, cut small  
1 lb butter, unsalted, cubed  
1 clove garlic  
Water, as needed  
Salt and pepper to taste

### Directions

1. Using a paring knife, carefully remove the skin and pith from the orange, leaving fruit to retain its round shape. Carefully pull apart the orange segments, discarding any seeds.
2. Spread segments out evenly on a large metal baking sheet. Using a torch, lightly char one side of the segment. Set aside.
3. Remove lobster tails from shells.
4. Melt ½ pound butter in small sauce pot on medium heat. Season lightly with salt.
5. Add lobster tails to melted butter. Cook for 4 to 5 minutes or until flesh is slightly firm and coloring is pronounced.
6. Cut each lobster in half the long way and use damp cloth to remove any digestive tract.
7. Melt ¼ pound of butter in medium-sized sauce pot. Add cauliflower, garlic clove, salt and pepper to taste. Cook until cauliflower is soften.
8. Using blender, mush all ingredients into puree.
9. Melt ¼ pound butter in medium-sized sauté pan. Add shredded cabbage and season with salt. Add water to fill bottom ¼ inch of pan. Cook until water is evaporated.
10. Place hot cauliflower puree in bottom of serving bowl or platter.
11. Drain excess liquid from cabbage and place on top of puree.
12. Place the cleaned lobster tails on top of buttered cabbage.
13. Garnish with orange slices.

### MOUNTAIN VIEW GRAND RESORT - WHITEFIELD, NH

Since 1865, the Mountain View Grand Resort & Spa has offered first-class comfort and casual elegance featuring floor to ceiling views of the beautiful White Mountains. They house a wide range of amenities and activities, including golfing, swimming, mountaineering, spa treatments, axe throwing, and more. They also believe in the importance of the farm to table experience, and have their own garden and animals on site.



# MOUNT WASHINGTON AUTO ROAD & GREAT GLEN OUTDOOR CENTER RUSSIAN VEGETABLE PIE

## Ingredients

1 double pie crust  
3 cups shredded green cabbage  
½ pound sliced mushrooms  
1 chopped onion  
3 tbsp butter  
4 oz softened cream cheese  
4-5 hard-cooked eggs  
Dill, basil, marjoram, tarragon,  
salt and pepper to taste

## Directions

1. Place bottom pie crust in a pie plate.
2. Sauté onion and cabbage in 2 tbsp butter for several minutes. Add at least ¼ tsp. of each spice, then cook until soft and remove from pan.
3. Melt 1 tbsp of butter and sauté mushrooms.
4. Spread cream cheese in bottom of pie shell.
5. Slice eggs and layer on top of the cream cheese and sprinkle with dill.
6. Cover with cooked cabbage and onions, then layer mushrooms on top.
7. Cover with pie crust, cutting a few slits in the crust.
8. Bake at 400°F for 15 minutes.
9. Lower oven temperature to 350°F for an additional 20 to 25 minutes.
10. Cool for a few minutes and enjoy.

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## MOUNT WASHINGTON AUTO ROAD - PINKHAM NOTCH, NH & GREAT GLEN OUTDOOR CENTER - GORHAM, NH

Family fun happens year-round at Great Glen Trails Outdoor Center; from tubing, snowshoeing, and cross-country skiing in the winter to wildlife kayak tours, biking, and hiking in the summer. While you are here, don't miss the chance to ascend the 7.6 mile Mount Washington Auto Road to the top of Mount Washington - one of the most spectacular drives in the Northeast.



# TEAM O'NEIL RALLY SCHOOL RALLY CAR ROAD KILL CASSEROLE

## Ingredients

3-4 boneless, skinless chicken breasts  
1 pkg chicken flavored stuffing mix  
1 cup grated swiss cheese  
10-oz can cream of mushroom soup  
¼ cup milk  
1 cup cooked green beans (carrots or broccoli also work)

## Directions

1. Preheat oven to 400°F.
2. Prepare stuffing mix as directed on package, set aside.
3. Place chicken in 13" x 9" baking dish.
4. Top with stuffing, cooked vegetables, soup, and cheese.
5. Bake 30 to 40 minutes or until chicken is done.

## TEAM O'NEIL RALLY SCHOOL - DALTON, NH

Wonder what it's like to drive like a champion? Team O'Neil is an industry leader with 20 years of experience in loose surface racing. They offer a variety of courses focusing on the foundations, techniques, and skills that are necessary to start rallying. This a once-in-a-lifetime experience that is great for everyone and helps improve comfort and confidence when controlling a car.



# WINGZILLA ORANGE-MAPLE WINGS

## Ingredients

- 1 ½ cups buttermilk
- ⅓ cup pure maple syrup
- 2 oranges, peeled and sectioned
- 1 tsp cinnamon
- 2-2 ½ lbs chicken wings

## Directions

1. Mix buttermilk and maple syrup in large bowl.
2. Briefly process orange sections and cinnamon in food processor or blender to make a coarse puree.
3. Stir orange mixture into buttermilk mixture, then add chicken wings. Coat all chicken wings.
4. Cover and refrigerate for at least one hour.
5. Preheat oven to 400°F.
6. Arrange chicken wings on baking sheet so they are not touching.
7. Bake for 20 to 30 minutes, or until golden and crispy, turning every 5 minutes. Brush occasionally with remaining marinade.

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## WINGZILLA - BERLIN, NH

See how your chicken wing recipe stacks up by entering the Barbeque Chicken Wing Cook-Off at Wingzilla. Are you more of a consumer than a cooker? Try out the Killazilla Hot Wing Eating Contest. Don't like chicken wings? That's OK, test your luck during the "Luck of the Draw" Horse Show Tournament or the Cornhole Contest. With face painting and games for kids, live music, and a beer tent for adults, what's not to love?



# ALONG THE RIVER CAMPGROUND FESTIVE RICE KRISPY TREATS

## Ingredients

¾ stick of butter  
1 pkg mini marshmallows  
5 cups Rice Krispies  
3 ½ cups Fruity Pebbles  
⅓ container vanilla frosting  
Non-stick cooking spray

## Directions

1. Line 12" x 15" rectangle baking pan with tinfoil.
2. Melt butter in large bowl in microwave.
3. Immediately stir in marshmallows using a greased spoon.
4. Microwave 90 seconds more, then stir.
5. Microwave 2 minutes, stirring halfway.
6. Add cereal slowly and keep mixing.
7. Pour into pan and press firmly.
8. Spread frosting, and set for 30 minutes.

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## ALONG THE RIVER CAMPGROUND - TWIN MOUNTAIN, NH

Along the River Campground (formerly Tarry-Ho Campground) is in the heart of the White Mountains and Ammonoosuc River. This is the perfect campground for those interested in a more tranquil camping experience away from the hustle and bustle. Campers will still be immersed in the camping lifestyle, enjoying the park along the Ammonoosuc River. Dive into the in-ground swimming pool after a long day of hiking before relaxing by the campfire at night.



# APPALACHIAN MOUNTAIN CLUB PINKHAM CENTER DAVE WILSON'S POWER BROWNIES

## Ingredients

2 cups chocolate chips  
2/3 cups butter  
4 eggs  
2 tsp vanilla extract  
1/4 cup water  
1 1/2 cups sugar  
1 1/2 cups flour  
1/2 tsp baking soda  
1/2 tsp salt

## Directions

1. Preheat oven to 325°F.
2. In small bowl, combine flour, baking soda and salt, then set aside.
3. In saucepan, place butter, water and sugar.
4. Bring to a boil then immediately remove from heat.
5. Add chocolate chips and vanilla, stirring until chocolate is melted.
6. Transfer melted chocolate mixture to a large bowl.
7. Add eggs, one at a time, beating on high speed after each adding each one.
8. Gradually blend in flour mixture.
9. Spread on greased 13" x 9" pan.
10. Bake for 30 to 34 minutes then cool.
11. Cut into squares.

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## APPALACHIAN MOUNTAIN CLUB PINKHAM CENTER

The Pinkham Notch Visitor Center and Joe Dodge Lodge is the starting point for many trails in Pinkham Notch, including Mt. Washington. Whether you want to hike, bike, or ski – your outdoor adventure in the White Mountains begins here. For the latest updates on trails, mountain weather, this is the place to stop!



# JERICO ATV FESTIVAL ANDROSCOGGIN VALLEY MUD PIE

## Ingredients

- 1 prepared 9-inch chocolate crumb crust
- 1 cup powdered sugar
- 1 cup semi-sweet chocolate morsels
- ¼ cup butter or margarine, cut up
- ¼ cup heavy whipping cream
- 2 tbsp light corn syrup
- 1 tsp vanilla extract
- ¾ cup chopped nuts
- 2 pints coffee ice cream, softened
- Whipped cream

## Directions

1. Heat sugar, morsels, butter, cream and corn syrup in small, heavy-duty saucepan over low heat, stirring constantly, until butter is melted and mixture is smooth.
2. Remove from heat. Stir in vanilla extract. Cool until slightly warm.
3. Put ⅓ cup chocolate mixture in bottom of crust and sprinkle with ¼ cup nuts.
4. Layer 1 pint ice cream, scooping thin slices with a large spoon; freeze for 1 hour.
5. Repeat with ⅓ cup chocolate mixture, ¼ cup nuts and remaining ice cream.
6. Drizzle with remaining chocolate mixture, top with remaining nuts.
7. Freeze for 2 hours or until firm. Top with whipped cream before serving.

## JERICO ATV FESTIVAL - BERLIN, NH

The 9<sup>th</sup> Annual Jericho ATV Festival takes place at Jericho Mountain State Park in August. 7,000+ people come out to watch and partake in mud racing, demo rides, live music, delicious food, and more. Jericho Mountain State Park contains more than 80 miles of trails - primed and ready for your next adventure.



# LITTLETON AREA CHAMBER OF COMMERCE POLLYANNA'S FAVORITE CAKE

## Ingredients

- 2/3 cup butter
- 1 3/4 cups sugar
- 4 eggs, separated
- 3 1/4 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 tsp vanilla

## Directions

1. Preheat oven to 375°F.
2. Cream the butter and 1 cup of sugar thoroughly.
3. Beat egg yolks, add remaining sugar and mix well.
4. Combine both mixtures and add vanilla.
5. Sift dry ingredients together, and slowly add to milk and butter mixture. Beat vigorously.
6. Beat egg whites until stiffened, then fold egg whites into batter.
7. Pour into two greased layer cake tins.
8. Baked in at 375°F for 30 minutes.
9. Let cool, then ice with desired frosting.

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## LITTLETON AREA CHAMBER OF COMMERCE

A charming town nestled in the shadow of New Hampshire's White Mountains, Littleton sits on the banks of the Ammonoosuc and Connecticut rivers. The town embodies all that New Hampshire proudly represents: beautiful outdoors, quaint downtowns, and historical significance. Be sure to stop at the Littleton Public Library to see the Statue of Pollyanna, the town's ambassador of cheer and community.



# MUDDY PAW SLED DOG KENNEL FIDO'S FAVORITE DOG BISCUIT

## Ingredients

- 2 cups whole wheat flour
- 2 jars pureed baby food  
(carrot, sweet potato, blueberry,  
chicken, or beef\*)
- 2 tbsp softened coconut oil (optional)

\*do not use ingredients harmful to dogs,  
such as garlic or onion

## Directions

1. Preheat oven to 350°F.
2. Mix flour, baby food, and softened coconut oil. Dough should be moist and pliable.
3. On lightly floured surface, roll dough and spread evenly.
4. Use a cookie cutter to cut dough in to desired treat shapes.
5. Spread treats on parchment lined baking sheet.
6. Bake for 20 minutes.
7. Let cool completely before sharing. Store in paper bag for freshness.

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## MUDDY PAW SLED DOG KENNEL – JEFFERSON, NH

At the Muddy Paw Sled Dog Kennel, you'll embark on a one of a kind sled dog tour. This is a hands-on and comfortable experience with sled dogs. "Fido's Favorite" offers an introduction tour on dog sledding, "Musher For A Minute" is a crash course on mushing, and "Howl At The Moon" brings night time sledding to life. Be sure to bring Fido's favorite biscuit to share with the dogs!



# NEW HAMPSHIRE'S GRAND NORTH MOOSE CRUNCH

## Ingredients

2 bags microwave popcorn, popped  
½ cup butter  
1 cup brown sugar  
¼ cup corn syrup  
1 tsp salt  
2 tsp vanilla  
¼ tsp baking soda  
½ cup white chocolate  
½ cup milk chocolate  
¾ cup chopped cashews  
½ cup toffee pieces

## Directions

1. Preheat oven to 250°F.
2. In a sauce pan, melt butter. Whisk in brown sugar, corn syrup, and salt, bringing to a boil.
3. Boil for 5 minutes or until golden brown. Turn off heat and whisk in vanilla and baking soda.
4. Pour popcorn into large bowl. Add caramel mixture and mix.
5. Spread coated popcorn onto parchment lined cookie sheets. Cook for 30 to 45 minutes, tossing every 15 minutes.
6. Remove from oven and let cool for 1 hour.
7. Melt white chocolate and milk chocolate. Drizzle over cooled caramel popcorn. Sprinkle cashews and toffee over warm chocolate so it will stick.
8. Rest until chocolate is cooled.
9. Break into bite sized chunks.

## NEW HAMPSHIRE'S GRAND NORTH

NH's Grand North is the best source for planning your vacation to Northern New Hampshire. Highlighting local events, need to see destinations, and local favorites, NH Grand should be your first stop in gathering information for a trip!



# NORTH COUNTRY CHAMBER OF COMMERCE CHOCOLATE MOOSE PIE

## Ingredients

- 1 pkg Baker's German sweet chocolate
- 1/3 cup milk
- 2 tbsp sugar
- 1 pkg cream cheese
- 1 8-oz container of cool whip, thawed
- 1 8-inch graham cracker crust

## Directions

1. Heat chocolate and 2 tbsp of milk in a saucepan over low heat. Stir until chocolate is melted.
2. Beat sugar and cream cheese. Add remaining milk and chocolate mixture into cool whip, blend together until smoothed.
3. Spoon into crust. Freeze for 4 hours or until firm.

## NORTH COUNTRY CHAMBER OF COMMERCE

There is still time to practice your moose call in preparation for the moose calling competition held during the North Country's annual Moose Festival. Held the weekend before Labor Day, and hosted by the North Country Chamber of Commerce representing Coos County, NH and Northeastern Essex County, VT, is a can't miss family-fun event. If moose calling isn't your style, you can enjoy the dog show, ATV rides, moose chili, maple tastings, fireworks, and more at the Moose Festival!



# THE ROCKS ESTATE MAPLE CUSTARD

## Ingredients

3 cups heavy cream  
½ cup maple syrup  
9 large egg yolks  
1 tsp vanilla extract  
6 tbsp light brown sugar

## Directions

1. Preheat oven to 325°F.
2. In a medium saucepan, heat cream and maple syrup over medium heat for about 5 minutes, stirring occasionally, until quite hot.
3. Place egg yolks into a large mixing bowl and blend.
4. Stir about ½ cup hot cream mixture into egg yolks and stir. Slowly pour in the remaining cream, stirring, then add vanilla extract.
5. Strain mixture into a pitcher or large measuring cup.
6. Pour about ½ inch very hot water into a large shallow casserole and place in the oven.
7. Divide custard evenly among 6 individual ramekins or custard cups. Place cups in water-filled casserole, leaving room between them. Add more hot water if necessary, so water is halfway up sides of cups.
8. Place a sheet of foil over the pan, shaping into a slight dome over custards.
9. Bake for approximately 50 minutes, until custards are just barely set. The centers may seem wobbly, but should not be liquid.
10. Remove casserole from the oven and place cups directly on rack to cool.
11. Cover each ramekin individually and refrigerate for 4 to 48 hours.
12. Just before serving, pre-heat broiler. Sieve about 1 tablespoon brown sugar over each custard. Quickly run custards under broiler to caramelize sugar, about a minute or two; sugar will melt and turn brown. Serve at once.

## THE ROCKS ESTATE - BETHLEHEM, NH

Known as a popular NH Christmas tree farm, the 1,400 acre property offers much more, including a world of history, wildlife, and experimental learning. The property is open to visitors year-round, presenting both structured and self-guided tours and programs. Choose a beautiful tree at Christmas time, discover the sweet process of creating maple syrup in early spring with our hands-on Maple Tours, enjoy the revival of vernal pools as the snow melts, the full bloom of summer, and the kaleidoscope of color in the fall.



# SANTA'S VILLAGE PEPPERMINT BARK

## Ingredients

- 10 mini-candy canes, crushed
- 12 Oreos, chopped
- 1 cup milk chocolate chips
- 1 ½ cups white chocolate chips

## Directions

1. Line a cookie sheet with wax paper.
2. Melt milk chocolate chips, then pour onto cookie sheet and spread flat.
3. Sprinkle with chopped Oreos.
4. Chill for 10 minutes.
5. Melt white chocolate chips and pour on top of chopped Oreos, spreading to edges of milk chocolate.
6. Sprinkle with chopped candy canes.
7. Chill until set, then break into pieces.

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## SANTA'S VILLAGE - JEFFERSON, NH

It is Christmas year-round in Jefferson, NH! Well, at least at Santa's Village. This Christmas-themed amusement park features 23 rides such as "Rudy's Rapid Transit Coaster," "The Skyway Sleigh," and "Yule Log Flume." Kids have fun playing the 'Elfabet' Game, as they try to find all the letters of the Elfabet from the elves hidden around the park.



# TALL TIMBER LODGE MAPLE BARS

## Ingredients

1½ cups flour  
1 tsp baking powder  
¾ tsp salt  
2 cups rolled oats  
1 cup granulated sugar  
1 cup walnuts, chopped  
1 cup coconut, shredded  
1 cup butter, room temperature  
2 eggs  
2 tsp vanilla  
1 cup maple syrup

## Directions

1. Preheat oven to 350°F.
2. Combine all dry ingredients in a bowl, flour through coconut, and set aside.
3. Use a large mixing bowl to cream butter and sugar until light and fluffy.
4. Add eggs, vanilla and maple syrup. Mix on low to medium speed until blended.
5. Add dry ingredient mixture to butter mixture and blend well.
6. Spread into a greased 13" x 9" baking pan.
7. Bake for 50 to 60 minutes, until bars begin to pull away from sides of the pan and top is lightly browned.
8. Cool completely, and cut into bars.

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## TALL TIMBER LODGE - PITTSBURG, NH

Situated in New Hampshire's unspoiled northern wilderness, Tall Timber Lodge is surrounded by the Connecticut Lakes and the headwaters of the Connecticut River. Stay in a lodge room, a cabin on the lakeside, a cabin nestled in the woods, or rent one of their luxury houses. Tall Timber also offers licensed professional guides for fly fishing and bird hunting, as well as spa services and boat and snowmobile rentals.



# TILLOTSON CENTER TILLY CENTERS COOKIES

## Ingredients

- |                        |                                      |
|------------------------|--------------------------------------|
| 2 ¼ cups flour         | ¼ cup light brown sugar, packed      |
| 1 tsp ground ginger    | ¼ cup granulated sugar               |
| 1 tsp ground cinnamon  | 1 large egg                          |
| ¼ tsp nutmeg           | ½ tbsp vanilla extract               |
| ½ tsp ground cloves    | ¼ cup maple syrup                    |
| ¼ tsp salt             | ¼ cup granulated sugar (for rolling) |
| 1 tsp baking soda      | 1 cup dark chocolate chips           |
| ¾ cup butter, softened | 1 tbsp coconut oil                   |

## Directions

1. Preheat oven to 350°F.
2. Whisk together flour, spices, salt and baking soda in a bowl. Set aside.
3. In another bowl, cream butter, then add sugars and beat until creamy.
4. Mix in egg, vanilla and maple syrup.
5. Slowly add dry ingredients, making sure flour is fully mixed.
6. Refrigerate for 1 hour.
7. Place ¼ cup sugar in a bowl. Roll one tbsp. of dough into a ball, then roll in the sugar. Place on a greased or parchment-lined baking sheet. Repeat with remaining dough.
8. Bake 10 to 12 minutes. While the cookies are hot, using your thumb, indent the center of each cookie.
9. Microwave chocolate chips and coconut oil to melt. Stir until smooth.
10. Spoon melted chocolate into the indent of each cookie.
11. Refrigerate cookies 20 minutes to set filling.

### TILLOTSON CENTER - COLEBROOK, NH

The Tillotson Center celebrates community heritage, visual and performing arts. Home to many displays of “past-life”, including a soda-acid wagon used by the Colebrook Fire Department in the 1880’s and a gallery of work created by local artists. The Tillotson Center is also home to the impressive Kaufmann Theater which offers a place for the town to see and perform theatrical and recreational programs.



# WHITE MOUNTAIN CAFÉ BISCOTTI

## Ingredients

- ¼ cup unsalted butter
- ¼ cup vegetable shortening
- ¾ cup granulated sugar
- 3 large eggs
- 1 tsp vanilla extract
- 1 tsp lemon extract
- 1 tsp baking powder
- ¾ tsp salt
- 3 cups flour
- 1 ½ cups nuts, chocolate chips, or dried fruits

## Directions

1. Preheat oven to 375°F.
2. In a large mixing bowl, cream together butter, shortening, and sugar.
3. Add eggs one at a time, beating and scraping bowl after each addition.
4. Beat in extracts, baking powder, and salt.
5. Mix in flour a little at a time while the dough comes together.
6. Add nuts, chocolate chips, or dried fruit.
7. Transfer dough to un-floured surface and divide into 3 pieces.
8. Shape each into a log about 9" long x 2 ½" wide x ½" thick and slightly flatten top.
9. Bake logs on parchment lined sheet for 20-25 minutes or until firm and lightly brown.
10. Remove from oven and cool.
11. Lower oven temperature to 300°F.
12. Using a serrated knife, cut logs into diagonal ½" thick slices and place on parchment-lined baking sheets.
13. Bake for 20 minutes, then flip and cook an additional 20 minutes.
14. Remove from oven and cool.

## WHITE MOUNTAIN CAFÉ - GORHAM, NH

A morning on the mountains can't start un-caffeinated. Stop by White Mountain Café to satisfy your caffeine craving as you browse their collection of White Mountain reading materials. Their menu features a variety of beverages, including coffee, espressos, cappuccinos, smoothies, and specialty frozen drinks, as well as breakfast sandwiches, muffins, scones, and more.



# PARTICIPANT INDEX

## 1) The Adair Inn

80 Guider Lane  
Bethlehem, NH 03574  
adairinn.com

## 2) Along The River Campground

373 Route 302 West  
Twin Mountain, NH 03595  
tarryho.com

## 3) Appalachian Mountain Club Highland Center

US Route 302  
Bretton Woods, NH 03575  
outdoors.org/lodging-camping/lodges

## 4) Appalachian Mountain Club High Huts

outdoors.org/lodging-camping/huts

## 5) Appalachian Mountain Club Pinkham Center

361 New Hampshire 16  
Gorham, NH 03581  
outdoors.org/lodging-camping/lodges/  
pinkham

## 6) The Beal House

2 West Main Street  
Littleton, NH 03561  
thebealhouse.com

## 7) Bear Rock Adventures

545 Beach Road  
Pittsburg, NH 03592  
bearrockadventures.com

## 8) Carlson's Lodge

330 US Route 302  
Twin Mountain, NH 03595  
carlsonslodge.com

## 9) Cite Ecologique of NH Ecovillage

85 Angels Rd.  
Colebrook, NH 03576  
citeecologiquenh.org

## 10) Fuller's Sugarhouse

267 Main Street  
Lancaster, NH 03584  
fullerssugarhouse.com

## 11) The Granite Grind

70 Main Street  
Lancaster, NH 03584  
facebook.com/thegranitegrind

## 12) Jericho ATV Festival

Androscoggin Valley Chamber of Commerce  
961 Main Street  
Berlin, NH 03570  
jerichoatvfestival.com

## 13) Littleton Area Chamber of Commerce

107 Main Street  
Littleton, NH 03561  
littletonareachamber.com

## 14) Lopstick Lodge

45 Stewart Young Road  
Pittsburg, NH 03592  
lopstick.com

## 15) Mount Washington Auto Road & Great Glen Trails

PO Box 278  
1 Mount Washington Auto Road  
Gorham, NH 03581  
mtwashingtonautoroad.com

## 16) Mount Washington Cog Railway

3168 Base Station Road  
Mount Washington, NH 03589  
thecog.com

## 17) Mountain View Grand Resort and Spa

101 Mountain View Road  
Whitefield, NH 03598  
mountainviewgrand.com

## 18) Muddy Paw Sled Dog Kennel

32 Valley Rd, Jefferson, NH 03583  
dogslednh.com

## 19) New Hampshire's Grand North

1 Middle Street  
Lancaster, NH 03584  
nhgrand.com

## 20) North Country Chamber of Commerce

PO Box 1, 104 Main St, Suite 206  
Colebrook, NH 03576  
chamberofthenorthcountry.com

## 21) Omni Mount Washington Resort

310 Mount Washington Hotel Rd  
Bretton Woods, NH 03575  
omnihotels.com/hotels/brettonwoods-  
mount-washington

## 22) Potato Barn Antiques

960 Lancaster Rd  
Lancaster, NH 03584  
potatobarnantiques.com

## 23) Raft NH

196 Main Street  
Gorham, NH 03581  
raftnh.com

## 24) Rainbow Grille & Tavern

609 Beach Road  
Pittsburg, NH 03592  
rainbowgrille.com

## 25) Rek'-Lis Brewing Company

44 Pinewood Ave.  
Bethlehem, NH 03574  
reklisbrewing.com

## 26) RiverFire

Androscoggin Valley Chamber of Commerce  
961 Main Street  
Berlin, NH 03570  
riverfirenh.com

## 27) The Rocks Estate

4 Christmas Lane  
Bethlehem, NH 03574  
therocks.org

## 28) Santa's Village

528 Presidential Highway  
Jefferson, NH 03583  
santasvillage.com

## 29) Tall Timber Lodge

609 Beach Road  
Pittsburg, NH 03592  
talltimberlodging.com

## 30) Team O'Neil Rally School

178 Miller Road  
Dalton, NH 03598  
teamoneil.com

## 31) Tillotson Center

14 Carriage Lane  
Colebrook, NH 03576  
tillotsoncenter.org

## 32) White Mountain Café

212 Main Street  
Gorham, NH, 03581  
whitemountaincafe.com

## 33) Wingzilla

Androscoggin Valley Chamber  
of Commerce  
961 Main Street  
Berlin, NH 03570  
androscogginvalleychamber.com/wingzilla

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