

7th Annual International Sausage Festival 2004

The Schedule

WHAT'S ON THE GRILL AND WHEN ... AND MORE!

Vegetarian sausage: Cathy's chickpea walnut sausage, Janet's black bean and smoked corn sausage and Chuck's zucchini arborio sausage will be available until they run out.

Check the grill for other specialty sausages, Frank Pendola's homemade, Chinese sausages and Portuguese sausage from Fall River, MA.

Potluck salads and sweets available as they arrive and disappear.

2:00 **Lobster Races** - watch fuel-injected, turbo-charged crustaceans tear up the track!

3:30 **Fortress of the Witch King** - lay siege to a fortress of Evil with potato-hurling siege engines!

Time	What's on the grill	Heat Meter (0 - no heat, 4 - lots 'o heat)
1:00 - 1:30	Berber Chicken	2
	Luganega	0
1:30 - 2:00	Hot Italian	2
	Zorba's	0
2:00 - 2:30	Chipotle	3
	Sweet Italian	0
2:30 - 3:00	Louisiana Chaurice	4
	Chicken Pesto	0
3:00 - 3:30	Vindaloo Chicken	3
	Argentine Beef	0

ICE CREAM (vanilla, chocolate, cinnamon, hazelnut praline, fruit sorbet)

3:30 – 4:00	Carnitas	2
	Bulgarian	0
4:00 – 4:30	Spicy Lamb	2
	Gardener's Revenge	0
4:30 – 5:00	Thai Turkey	1
	Polish	0
5:00 – 5:30	Chipotle	3
	Yucatán White	1

5:30 – 6:00 free-for-all...everything that's left
Sausage Glossary

Note: We use very high quality meats and spices in our sausages. May we recommend Sunset Acres Farm and Shalom Orchards for organic pork, chicken and lamb.
All recipes are strictly secret and can only be extracted from us by asking nicely!

- Argentine: This beef sausage, traditional in Argentina, is scented with oregano, nutmeg, red and black peppers. Handcrafted by Jorge Sztein.
- Berber Chicken: Flavors from Ethiopia – lots of chiles, paprika, ginger, fenugreek, cardamom, nutmeg, clove, cinnamon, and allspice.
- Bulgarian: A pork and beef combo with Bulgarian thyme, some black pepper and cumin.
- Carnitas: Pork with chile caribe, Mexican oregano, roasted garlic, onion, anise, cumin and cinnamon.
- Chaurice: Louisiana is hot all year, and the sausages are hot too. Spicy hot pork sausage with lots of every kind of chili pepper on the shelf.
- Chipotle: Pork sausage suffused with smoked jalapeño chilies, garlic, onion and thyme.
- Chorizo: Mexican style with every red spice on the shelf. Also cumin, coriander, cilantro, serranos and red wine vinegar.
- Gardener's Revenge: Venison, apple and bourbon, made sweet and savory with nutmeg, clove, allspice, ginger, onion and paprika. Handcrafted by Rob and Dawn Burgess.

- Hot Italian: The traditional Italian hot pork sausage. Lots of red pepper, garlic, and secret spices.
- ICE CREAM: Home made, heavy cream, no filler, don't tell your doctor. Chocolate, cinnamon, vanilla, and hazelnut praline. Also homemade fruit sorbet.
- Luganega: From northern Italy, this pork sausage is enlivened with coriander and cinnamon, lemon peel and a little vermouth.
- Pesto Chicken: Just like the pasta! A green delight made with fresh basil, garlic, pine nuts, olive oil, and Parmesan cheese.
- Polish: This version of the versatile Kielbasa has pork, beef and veal. Plenty of garlic, marjoram, black pepper, paprika and summer savory make this sausage the perfect accompaniment to a crusty roll and dollop of spicy mustard.
- Spicy Lamb: A little spicy, great flavors of cilantro, sun dried tomatoes, pine nuts, cumin, coriander, sweet red pepper, lemon juice and mint.
- Sweet Italian: A traditional favorite pork sausage with fennel, oregano, allspice, and red wine.
- Thai Turkey: With cilantro, basil and mint, garlic, green curry paste, gingerroot, fish sauce and lime.
- Vindaloo Chicken: Cayenne, ginger, turmeric, cumin, coriander, ginger and mustard roasted and made into a paste before mixing with chicken. Acha!
- Yucatán White: This sausage is made with pork and chicken, cilantro, jalapeños, white wine.
- Zorba's: Goat sausage with garlic, rosemary, lemon and Greek oregano.