The Farm Kitchen

Hooksett New Hampshire





A Brief History



Established 1927

Founder- Mabel Manzer

Other operators – Margaret and Ernest Carter

Motto -Our Food Excels-

1574 Hooksett Road

Closed 1958

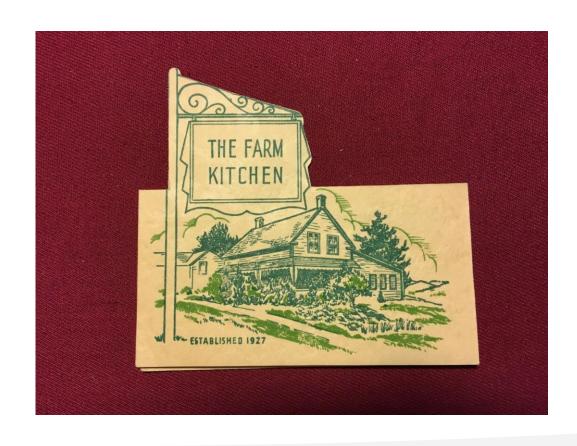
1940's







A table stand





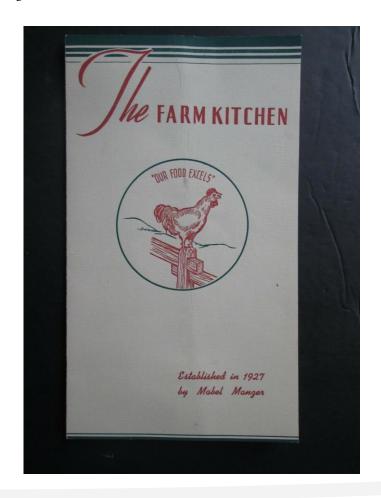


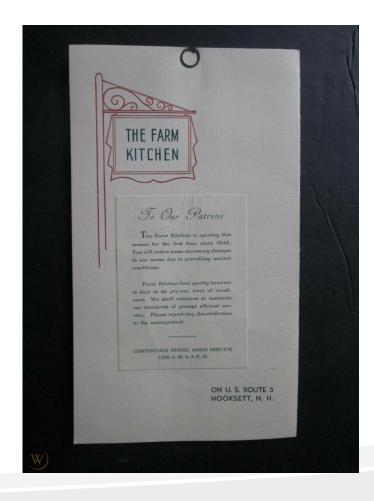
Matches



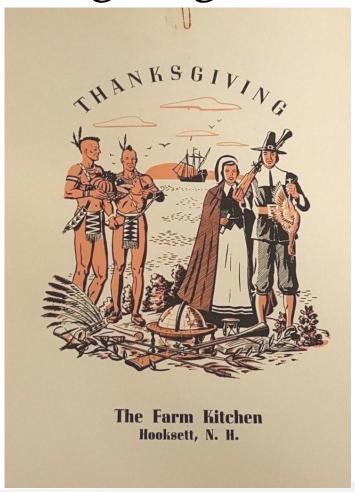


1946 Menu



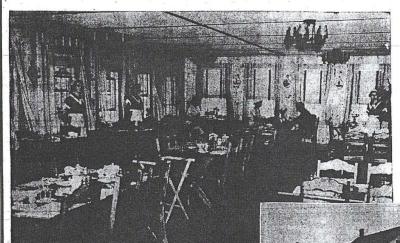


Thanksgiving Menu



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July 7, 1946	
SPECIAL DINNER MENUS FOR TO-DAY	
CHOICE: Chilled Tomato Juice Cocktail, Blended Fruit Juice Cocktail, Wixed Fruit Cup with Sherbet, Or Chicken Noodle Soup	
Crackers Assorted Relish Service	
*** Ready-to-Serve ***	
ROAST STUFFED TURKEY - Giblet Gravy	1.50
HOT BAKED HAM - Virginia Style- Fruit Sc.	1.50
ROAST LEG OF SPRING LAMB - Brown Gravy	1.50
BAKED MEAT LOAF - Mushroom Sauce	1.25
Mashed Potato Served with Above Dinners French Fried Potatoes - 10¢ extra	
CHICKEN A LA KING	1.50
*** Cooked-to-Order ***	
BROILED HALF NATIVE SPRING CHICKEN	2.00
FRIED SPRING CHICKEN - Southern Style	1.85
BROILED BAMB CHOPS - Mint Jelly	1.85
GRILLED STRICTLY FRESH SWORDFISH -Lemon	1.65
FRIED FRESH SCALLOPS - Tartar Sauce	1.50
Mashed or French Fried Potatoes Fresh Vegetables Hot Home-made Rolls Chopped Slaw Salad -Russian Dressing	
Coffee Tea Postum Milk Buttermilk	
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SALAD SPECIAL	
CHOICE of 1st Course as above	
FRESH LOBSTER SALAD	2.00
French Fried Potatoes Hot Rolls Tomato & Cucumber Carnish	
Choice of Dessert & Beverage	
ICED TEA or COFFEE - log extra with all Meals.	
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New Pine Room advertisement and Social Security Card



The FARM KITCHEN

ROUTE U. S. No. 3, AT HOOKSETT

OPENS THE

"NEW PINE ROOM"

A modern dining room with an old-fashioned atmosphere. Now making our seating capacity over 100.

This room has many windows looking toward the hills and the waning sun-"truly air-conditioned by Nature."

The Pine Room will accommodate banquet parties of 50 to 75, while the other rooms are still available for smaller groups. The upstairs of the farm house has been remodeled into cozy rooms for bridge playing. There is no extra charge for the use of these rooms.



To insure the same delicious food and service as in the past ten years, our kitchens have been enlarged and completely renovated, and a new heavy duty high-speed broiler has been added to our already

"all-electric" equipment. The comfortable porch and the orchard garden make tempting linger-

It May Interest You To Know That:

AMPLE PARKING SPACE

ing places for those who need not hurry away.

Mrs. Manzer, owner of the Farm Kitchen, is nationally known for her work along food lines. As Mabel Jewett Crosby, she was for six years Assistant Cookery Editor on Good Housekeeping Magazine and a member of the Good Housekeeping Institute Testing Staff. Subsequently she was on the editorial staff of the Ladies' Home Journal and while there opened a department testing kitchen, and conducted the Homemaking Department for that publication.



