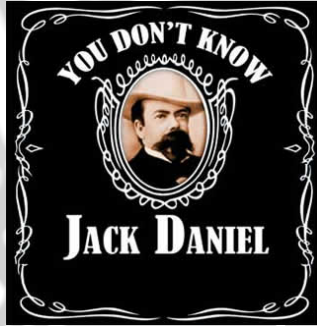


An evening With Jack



Sponsored by the New Salem General Store
(The largest supplier of Jack Daniels Single Barrel Whiskey in Massachusetts for 2011!)

Friday, February 3, 2012
At the Winterwood at Petersham
\$45 per person

Includes sampling of Jack Daniels
6:00 p.m. Social time, 6:30 p.m. dinner

Menu includes:

Tennessee Whiskey Burger Shooter & Jack's Fiery Cajun Shrimp
Appetizers, with a main course choice of Tenderloin of Beef or
Salmon Fillet both with Jack Daniels *inspired* seasonings, and
dessert of Bread Pudding with a Jack Daniel Sauce

Come enjoy an evening with fine dining, sampling of some fine Tennessee Whiskey and hear about the legends, lore, and the masterpiece of Master Distiller Jack Daniels.

Jack Daniel was born in 1850, and at the age of 16 was the first to register his distillery operation with the U.S. government in 1866, making the Jack Daniels Distillery the oldest operating distillery in the United States.

Located in Lynchburg, Tennessee, the Jack Daniels Distillery is a huge operation. The distillery provides the world with premium labels, including No. 7, Gentleman Jack, Single Barrel, Silver Select Barrel, and Green Label.

Jack Daniels uses nomenclature such as 'maturation' rather than aging and 'mellowing' rather than filtration. The firm uses American White Oak barrels and 'mellows' the aged whiskey through a good 10 feet of sugar maple charcoal. There is also a clear difference between the labels. No. 7 has lots of oak and heat, and has the Jack flavor we have all come to know. Gentleman Jack has been 'mellowed' twice, and has less oak and more intense fruitiness with less burn than the No. 7. The Single Barrel is taken from the top of the warehouse, where the ambient temperature reaches an extreme, where the whiskey interacts more with the char of the oak barrel. The Single Barrel is loaded with flavors of pepper, spice and fruit.

Come learn about the making of Jack Daniels and hear about the man himself as well — adding more character to your favorite beverage.

To reserve your seat, contact Rick Oliver at the New Salem General Store

JACK DANIEL'S DINNER

FRIDAY, FEBRUARY 3, 2012

APPETIZER

TENNESSEE WHISKEY BURGER SHOOTER

JACK'S FIERY CAJUN SHRIMP

HOUSE SALAD

MIXED GREENS, TOMATOES, RED ONION, CUCUMBERS, CARROTS,
SUNFLOWER SEEDS, CREAMY PEPPERCORN DRESSING
SERVED WITH CORNBREAD AND ROLLS

ENTREE

TENDERLOIN OF BEEF

CHOICE BEEF TENDERLOIN SERVED WITH

A JACK DANIEL'S SAUCE

GLAZED SALMON FILLET

SALMON FILLET SERVED WITH AN ORIENTAL

INSPIRED JACK DANIEL'S SAUCE

SPICY COLLARD GREENS

ROASTED CARROTS

POTATOES AU GRATIN

DESSERT

BREAD PUDDING WITH JACK DANIEL'S SAUCE

WARM BREAD PUDDING SERVED WITH A JACK DANIEL'S SAUCE

\$45.00 PER PERSON, TAX AND GRATUITY INCLUDED

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