



## Our Gourmet

Our Gourmet and The Dining Companion each grade a restaurant on a scale of 1 to 10 in five categories, for a combined total score of up to 100 points.

### The Peddler's Daughter

48 Main St., Nashua; 821-7535

Cuisine: Irish American

Serving: Dinner, Sunday to Saturday, 5 to 9:30 p.m.; lunch, Monday to Saturday, 11 a.m. to 5 p.m.

Entrees: \$11.95 to \$16.

## A pot o' gold in downtown Nashua

**Our Gourmet:** The Peddler's Daughter is an Irishman's dream, with great food, affordably priced, served in a warm, welcoming pub atmosphere that makes every day St. Patrick's Day. Did we not mention the beverage menu, with about two dozen imported and domestic beers on tap and in the bottle? A place for a hearty meal and good times, The Peddler's Daughter is a must stop when visiting downtown Nashua.

### Appetizer: 17.5/20

**OG:** The Scotch Egg (\$5.95) is surely something that would have enticed our famished great-granddads out of the potato fields. It's a warm boiled egg wrapped in sausage with a mustard sauce that's a wonderful appetizer alternative to the usual chicken fingers or shrimp. 9/10

**The Dining Companion:** I was not sure that I was going to like it, but it was very good and tasty. Sharing an appetizer was a smart move because the dinner portions were big. 8.5/10

### Entree: 17/20

**OG:** The Irish Cuban (\$8.95) blended roast pork, corned beef, chopped pickles, mayo and swiss on a large baguette. It's a tasty, filling meal for lunch or dinner. We should know, because we had it for dinner and turned around the leftovers for next day's lunch. Delightful. 9/10

**TDC:** I went with traditional Irish pub fare: fish and chips. (\$13.95). A little pricey for pub food. Served wrapped in a newspaper boat (a nice touch) it was two good-sized portions of fried fish with a heaping plate of fries. The fish was tasty and piping hot. The batter was not overwhelming, as it sometimes can be, and was delicious. The best part: homemade ketchup with chunks of tomato sweetened just right and pureed. Yum! 8/10

### Dessert: 16/20

**OG:** The strawberry shortcake (\$5.95) came with plenty of large berries and homemade whipped cream. It was done right. 8/10

**TDC:** I opted for the warm brownie topped with vanilla ice cream and homemade whipped cream. It was more of a chocolate cake than a chewy brownie but delicious all the same. 8/10

### All the rest: 18/20

**OG:** The Peddler's Daughter delivers a great beverage menu where you can find not only the usual American and imported fare, but specials like Magners Irish Cider (\$5.25). Pass on this if you dislike drinks that are too sweet, but bring it on if you're in the mood for something fruity, light and flavorful. A large, comfortable dining room where diners can spread out and relax, especially on a slow night, makes The Peddler's Daughter a great place for conversation. The location overlooking the river in the middle of downtown is perfect. Our server was prompt, efficient, friendly and helpful. 9.5/10

**TDC:** Loved the Irish music playing softly in the background. We sat at a table overlooking the river. It was too hot to be outside but there were plenty of others who did enjoy the deck and street tables. I can imagine this place is full on a weekend night as it would be a fun place to hang out and try the long list of beers. 8.5/10

### Value: 17.5/20

**OG:** Hard to beat The Peddler's Daughter with its good food, bountiful beverage selections, excellent service, relaxed atmosphere and downtown setting. Our bill for two was under \$55. 9.5/10

**TDC:** I thought the fish and chips was a little pricey but still delicious. The portions were good sized, the food traditional pub fare with sandwiches and a few entrees and the atmosphere of an adorable Irish bar that I definitely would come back to. 8/10

**Total: 86/100**

## Growing in NH

# ORGANIC LEGACY



Farm manager Matt Gifford and owner Rosaly Bass look over some just-picked beets at Rosaly's Garden in Peterborough. The certified organic farm is the oldest and largest in the state. Bass began farming the land there in 1973. Gifford started 13 years ago, when he was 18.

PHOTOS BY ANNIE CARD



Since Matt Gifford came to work at the farm as an 18-year-old high school dropout, he has earned his GED, an associate's degree in horticulture and a bachelor's degree in plant biology.

## The mistress of NH's oldest organic farm is making sure what she started keeps growing

By **NANCY BEAN FOSTER**  
Union Leader Correspondent

PETERBOROUGH

**M**ATT GIFFORD stumbled onto his calling when he was just a kid who had dropped out of high school and was trying to find his way. But under the tutelage of Rosaly Bass, Gifford has plowed his way to the forefront of the organic farming movement in New Hampshire.

Gifford, 31, serves as farm manager of Rosaly's Garden in Peterborough, the oldest organic farm in New Hampshire, which sits on fields overlooking Mount Monadnock. Bass created the farm in the 1980s, long before the concept of organic gardening had become mainstream, and was certified organic by the state in 1989.

Gifford came to the farm when he was just 18, lured by some friends who were working for Bass.

"I wasn't doing anything, I was unemployed, so I took the job," said Gifford. "And I never left."

"Matt came to work and I just turned him loose," said Bass, 73. "Within three weeks, he knew what he wanted to do with his life." Gifford said he enjoyed the freedom of working outdoors, and found that the farm — and his boss — had

*"People are afraid to try foods they don't know what to do with, so we're really putting an effort in to showing people how to cook what we grow."*

**MATT GIFFORD**  
Rosaly's Garden farm manager

plenty to teach him. As a former school teacher, Bass saw in Gifford a kid with potential, a strong intellect, and a desire to learn.

Within two years, Gifford got his GED, and with farming on his mind, he went to college and earned an associate's degree in horticulture, and later, a bachelor's degree in plant biology.

"He did it all on his own without any help," said Bass. "He knows everything I know and more."

And now Gifford's mission is to continue to nurture Rosaly's Garden while helping the customers he serves get the most out of the foods they eat.

"Our biggest challenge is educating our customers," said Gifford. "People are afraid

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### Recipes from Rosaly's inside

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## Local meadery bottling a honey of a drink

IF YOU are a history buff or a lover of dictionaries than you know that the "Mellifluous Doctor" is a reference to the medieval monk Bernard of Clairveaux, and that the word mellifluous means "honey-tongued," a reference to his exceptional preaching.

I was thinking of the word as I visited the new Moonlight Meadery, which has just begun releasing limited quantities of very, very good mead.

Wine, as you know, is made by fermenting grapes. Mead, in contrast, is fermented honey. If you



**Notes from the Vine**  
Jim Beauregard

saw the new Russell Crowe Robin Hood movie, you might remember Friar Tuck saying, "I keep the bees, and the bees keep me." He wasn't talking just about honey in a jar, but of the delicious fermented beverage that can be made

from it. Monks kept bees for the purpose of collecting beeswax for church candles. Extra honey left over? Straight to the meadery. (The Dark Ages were perhaps not as dark as we often think.)

I spoke at length with Michael Fairbrother, founder of the Moonlight Meadery, New Hampshire's (and Londonderry's) newest mead maker.

If you're curious about Michael's craft and the meads he's producing, you can try them yourself this evening, starting at 4:30 p.m., at Bert's Better Beers,

1100 Hooksett Road, Community Plaza, Hooksett. Michael will be on hand to talk with you and answer questions.

Here is part of our conversation:

**What led to your decision to start making mead some 15 years ago?** I kind of knew that it was something that people drank at renaissance fairs and such, but I really knew very little about the beverage, or how diverse it could be. I was at a summer party that

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