



# A SWEDISH CHRISTMAS DINNER



## ---- Amuse-gueule ----

Gravlax on Limpa with Dill Sauce  
Pickled Thinly Sliced Cucumbers on Limpa with Dill Sauce (Vegetarian)



## ---- First Course ----

Lutefisk with Nutmeg Scented Béchamel in Puff Pastry  
Shell with Lingonberries  
Baked Turnips and Mushrooms with Nutmeg Scented Béchamel in a Puff Pastry  
Shell with Lingonberries (Vegetarian)



## ---- Second Course ----

Swedish Meatballs in Sour Cream Sauce, Mashed Potatoes  
Spinach-stuffed Zucchini with Red Bell Pepper Coulis (Vegetarian)



## ---- Salad ----

Shredded Beets on Endive with Walnuts and Dill (Vegetarian)



## ---- Dessert ----

Cardamom Custard with Pepperkakor (Vegetarian)



**Beverages:** Aquavit, Glogg, Lingonberry Fizz, Coffee

Project Hope and Fairness is celebrating its Tenth Anniversary! In that time, we have delivered tools to 21 villages, dug 4 wells, built one rice hulling operation, built a chocolate factory, and put a roof on a school—in three countries (Ghana, Côte d’Ivoire, and Cameroon).

We stand for fostering the sustainability of the African cocoa farmer who has been mistreated by the world’s chocolate industry.

Help us save and build villages threatened by European and American hedge fund investments in corporate farming. Let’s fight for what works: the family farm, the village, and jobs.

Come celebrate a Swedish Christmas and hear how your donation makes the world a better place! Tack så mycket



### DINNER DETAILS

Saturday, December 3, 5:30 – 8:30 PM  
Oak Creek Commons  
635 Nicklaus St., Paso Robles, CA



### THREE WAYS TO PURCHASE TICKETS (\$75 per person)

1. Donate \$75 per person at [projecthopeandfairness.org](http://projecthopeandfairness.org)
2. Send \$75 to address at bottom of this page
3. Purchase tickets at Mama-Ganache, \$75 each

Tom Neuhaus, President, Project Hope and Fairness. 1445 Monterey St. SLO, CA 93401  
805-441-6727 [tom@projecthopeandfairness.org](mailto:tom@projecthopeandfairness.org)