

the Hippo

MAY 21 - 27, 2020

BEER!
P. 21

CHECK OUT THE NEW
PUZZLES P. 27 & 29

LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

FREE

Ready
for a

bite?

HOW SOME RESTAURANTS ARE ADAPTING TO THE
NEW RULES — AND HOPING CUSTOMERS FOLLOW

INSIDE: DESSERT FOR BREAKFAST

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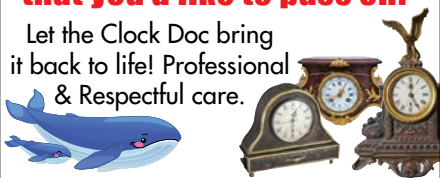
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GRANITE VIEWS **JODY REESE**

More aid needed



Our cover story this week looks at how restaurants are adapting to the coronavirus disaster. Many are getting creative, but make no mistake, it's not enough. Already dozens of restaurants have permanently closed. Local restaurants need direct aid from the government. And it's not just restaurants. Hospitals, nursing homes, daycares, theaters, nonprofits, state and local governments, big business and thousands and thousands of small businesses need aid to survive this disaster just as they would in a natural disaster. As much as 50 percent of our \$20 trillion annual economy is threatened. Let these business sectors die and it's very likely the economy will collapse and take years and years to recover. And we're not talking about a recession like the one 12 years ago. No, this one would compare to the Great Depression of the 1930s. Unemployment of 30 percent or more with millions losing their homes. Banks will go under. It'll be a mess. Seems grim? It doesn't need to be.

This is a disaster, and in disasters the government comes in and repairs the damage. It's not communism; it's the basic role of government. And it'll be expensive. And it can't leave people out.

Broadly speaking a rescue package could cost \$10 trillion, maybe more. To date, \$3 trillion has been allocated, though much of that still hasn't been spent. Huge numbers, but without that money there would be a higher economic and social cost. If things recover faster than anticipated then less money will be spent. But it doesn't make a lot of sense to wait and see how many more businesses declare bankruptcy or how many more people file for unemployment before taking more actions. Do we want to see 25 to 30 percent of restaurants (mostly small local ones) go bankrupt? Do we want to see airlines go bankrupt? How about car rental companies? Without help, they will.

So what would this \$10 trillion in aid look like? An expansion (and better design) of the Paycheck Protection Program; long term loans, grants to hospitals, nonprofits, nursing homes and daycares; benefits for the unemployed, aid to local and state governments, help for hotels and farms and so on. It needs to be targeted and yet not so restrictive that businesses can't make commonsense business decisions. Fraud and misuse should be a concern and can be controlled with audits and through the tax process. No one should be enriching themselves on the public's money.

If we're really in this together as many television commercials like to say these days, then let's really be in this together. Let's save our towns, our state and our country by saving our economy. After all, as President Calvin Coolidge said, "the chief business of the American people is business." I hope it still is. 🐘



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ON THE COVER

16 READY FOR A BITE?

Some of the state's restaurants are reopening for limited outdoor dining, with strict safety precautions in place. Find out how eateries are adjusting to the changes, why some are staying closed, and what dining will look like for customers for the near future.

ALSO ON THE COVER, sometimes the only way to start your day right is with dessert, p. 20. Sometimes you need to get adventurous with your beer, p. 21. And sometimes you need to mix things up with new puzzles, p. 27 & 29 (let us know what you think about the new additions at adiaz@hippopress.com!).

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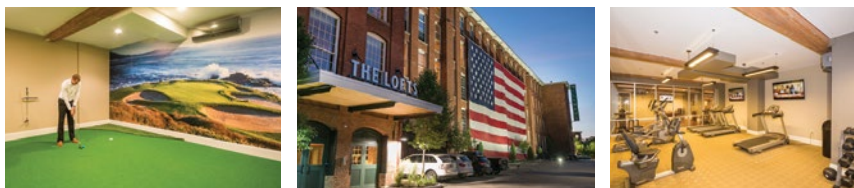
30 NEWS OF THE WEIRD



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Covid-19 updates

On May 18, the New Hampshire Department of Health & Human Services reported that there have been 3,652 cases of Covid-19 in the state, according to a press release. One additional death was reported on May 17, with a total of 172 deaths due to complications from the coronavirus, or about 5 percent of all positive cases. A total of 368 people, or roughly 10 percent of all cases, have required hospitalization, while 1,269, or about 35 percent, have recovered.

Governor's orders

In the past week, Gov. Chris Sununu made multiple announcements in the state's ongoing response to Covid-19.

On May 12, Sununu issued Exhibit G to Emergency Order No. 29, which had been issued on April 9. Emergency Order No. 29 requires state agencies, boards and commissions to submit recommendations to Sununu if any regulatory deadlines should be adjusted in response to the state of emergency. Per Exhibit G, the expiration of child care agency and child care institution licenses and permits has been deferred until 90 days after the state of emergency is lifted.

On May 14, Sununu issued Emergency Order No. 43, which temporarily waives the in-person requirement for a New Hampshire resident to change his or her political party affiliation for the state primary on Sept. 8. Per the order, eligible voters can now mail a completed application to their town or city clerk. Applications must be received by Tuesday, June 2, at 5 p.m.

On May 15, Sununu announced \$595 million in new funding commitments for areas and industries across the state affected by Covid-19, all received from the federal government as part of the CARES act. These include a \$400 million "Main Street Relief Fund" for small businesses, plus \$50 million in health care relief, \$60 million in nonprofit relief, \$25 in child care funding, \$15 million in agriculture and food bank grants, \$15 million in public higher education relief and \$30 million in Business Finance Authority loans. "These funds are a major step forward in our efforts to provide Granite Staters affected by the Covid-19 public health crisis with relief," Sununu said in a statement.

Also on May 15, Sununu signed Executive Order 2020-09, extending the state of emergency in New Hampshire due to Covid-19 for another three weeks, for the third time since originally declaring it on March 13.

On May 18, Sununu released additional guidance for child care facilities in the state through his Economic Reopening Taskforce, while also announcing that outdoor attractions and equestrian facilities will be able to open with newly issued guidance. Outdoor activities covered include biking, canoe and kayak rentals, mini-golf, outdoor driving ranges, outdoor shooting ranges, paintball and other small group (10 people or fewer) activities, according to the report.

Also on May 18, Sununu issued Emergency Orders No. 44 and No. 45. Emergency Order No. 44 is an amendment of Emergency Order No. 9, which was issued on March 19 and established the Covid-19 Emergency Healthcare System Relief Fund. Under Emergency Order No. 44, the accounting unit of the fund was transferred to the Governor's Office for Emergency Relief and Recovery (GOFERR), which was established on April 14.

Emergency Order No. 45 is an amendment of Emergency Order No. 31, which was issued on April 16 and established the Covid-19 Long Term Care Stabilization Program, providing temporary stabilization funding to frontline workers through Medicaid. GOFERR has recommended and Sununu has approved the expansion of the program to include frontline workers contracted by qualifying Medicaid providers. Details of all Emergency and Executive Orders can be found at governor.nh.gov.

New testing site

Concord has a new testing site for New Hampshire residents with Covid-19 symptoms or who have underlying health conditions, are over the age of 60, or are health care workers, according to a press release from the Governor's Office. The site is located at 28 Stickney Avenue and is open seven days a week from 11 a.m. to 7 p.m. Those who meet the requirements can reserve a test by visiting nh.gov/covid19, emailing covidtesting@dhhs.nh.gov, calling the Covid-19 Coordinating Office at 271-5980, or by going through their health care provider. The Concord location joins testing sites in Claremont, Lancaster, Milford, Plymouth, Tamworth and Rochester.

Legislative return

The New Hampshire House of Representatives and Senate announced in a joint press release that in-person legislative sessions will resume in the beginning of June, with the Senate meeting in Representatives Hall and

the House meeting at the University of New Hampshire in Durham. "While some legislative activities, including Committee and Commission meetings, have resumed work remotely, we understand it is important for the Legislature to resume session to complete the work that the people of New Hampshire elected us to do as well as provide important checks and balances to the state government during this crisis," Speaker of the House Stephen Shurtleff and Senate President Donna Soucy said in a statement. According to the release, this will be the first time that the House and Senate will be meeting outside their chambers since the Civil War.

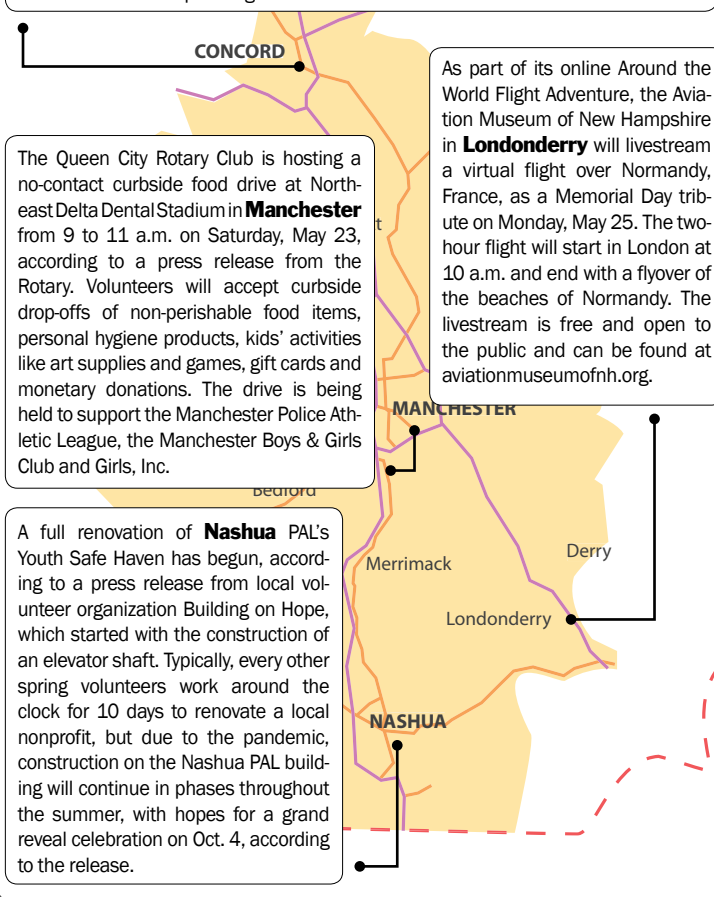
Back to school

The New Hampshire Department of Education has announced the creation of the School Transition Reopening and Redesign Taskforce. According to a press release from the department, the task force will be similar in structure to the Governor's School Safety Preparedness Task Force and will "bring together stakeholders from across [the] New Hampshire education system to provide recommendations on bringing students back into school buildings this fall." Preliminary recommendations are expected by June 30, and follow-up recommendations are expected within 30 days after that. "This has been an unprecedented challenge for everyone, and will give a new meaning to 'back to school' this fall," New Hampshire Education Commissioner Frank Edelblut said in the release. "We want to provide schools with the best guidance possible on how to protect student safety and to apply the lessons we have learned from remote instruction."

City transit

The Manchester Transit Authority has scheduled the launch of Phase 1 of its return to fixed-route service for Monday, June 1, according to a press release from the Office of the Mayor. During this phase, fare collection will remain suspended, capacity will be at 50 percent to maintain social distancing, drivers are required to wear masks, and passengers are very strongly encouraged to wear masks. According to the release, "MTA will not resume fixed route service until we believe we can do so safely. To do that, MTA asks for the help of our passengers, specifically, to wear facial coverings to protect themselves, drivers and other passengers." Phase 1 routes will include East Industrial Park via Hanover Street; Airport via Brown

As part of its series of free webinars, the Greater **Concord** Chamber of Commerce will present Mayor Jim Bouley's "Covid-19 Update from the City of Concord," on Thursday, May 21, from 2 to 3 p.m. Bouley will talk about the capital city's response to the pandemic and its plans for safe reopening. There will be a Q&A, and viewers can submit questions during the live discussion. Register to attend at concordnhchamber.com/resources/webinars-for-businesses, where you can also find previous webinars and a schedule for upcoming webinars.



Avenue; Mast Road via Bremer Street; Mall of NH via South Willow Street; and Mall of NH via Valley Street. Service for these routes will operate as normal, on weekdays and Saturdays, with no bus service on Sundays. The Green DASH and MTA's Zip Line Express service to Nashua and Concord will come later, as will service for the other six local routes.

Pandemic EBT

New Hampshire can now operate the Pandemic Electronic Benefit Transfer, a program created to help low-income families access food during pandemic-related school closures, according to a press release from the United States Department of Agriculture. The funds are available to current SNAP participants, as well as families that have children who have lost access to free or reduced-price meals at school. During this school year the state had approximately 46,085 children eligible for free and reduced-priced meals — about 27 percent of kids in participating schools, according to the release.

Senior support

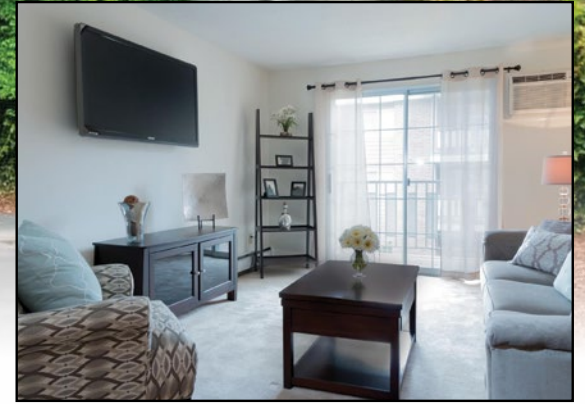
The Covid Alliance Senior Support Team, a network of volunteers

created to provide help in senior residential facilities in New Hampshire, was formed in April and as of May 15 had more than 60 volunteer Covid Response Liaisons serving over 60 facilities, according to a press release. The liaisons connect these facilities, including assisted living facilities and nursing homes, with state, federal and private resources. Residents' age, comorbidities and proximity puts them at greater risk for Covid-19 outbreaks, so the ability for these facilities to access personal protective equipment and deal with staffing and testing needs is critical during this pandemic. The team's text messaging tool documents new cases and new needs at each participating facility each day. According to the release, nearly all of the volunteers have health care training, with the majority being current school nurses or retired nurses. "We intend to be ready to serve all of the over 200 licensed senior care facilities in New Hampshire," SST Executive Director Daniel Curtis said in the release. "We have the structure and the amazing volunteers to do it, and we've already made a big impact to help get the senior care facilities of New Hampshire the support they need." 🌟

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NEWS & NOTES Q&A

Helping refugees

Concord nonprofit responds to pandemic

When refugees arrive in the U.S., a government-funded resettlement agency sets them up with a small apartment, a job and low-cost health care; enrolls children in school; and ensures access to English lessons. After six months the resettlement agencies suspend their services and the refugees are on their own. Clement Kigugu came to the U.S. as a refugee from Rwanda in 2006 and worked as a caseworker for a resettlement agency for several years. He realized many refugees need continued support long after their first six months, and in 2013 he established Overcomers Refugee Services, a nonprofit organization that helps refugees in the greater Concord area beyond that six months. Kigugu discussed the Overcomers' Coronavirus Crisis Response Plan, implemented in March to provide specialized assistance to refugees.

Q: What does Overcomers Refugee Services do for resettled refugees?

Our mission is to provide services that educate, empower and engage refugees. ... We provide social services, which include helping refugees apply for Medicaid and food stamps, find housing, read their mail and make doctor's appointments, and we give them referrals to other organizations and resources that can help them. We provide cultural orientation, which teaches them about the rules [in the U.S.] and how to work with the police, and we teach them that the police are not their enemy, and that the police are here to help. We teach them how to live with neighbors from different countries and respect everyone's culture. We provide employment assistance, which includes helping them create their resume, apply for jobs and prepare for interviews, and we teach them about workplace behavior and how to work with an employer. We also do a follow-up with them after they get a job. ... We have a program to help with peace-building and healing. Some of these people went through trauma in their original country. ... We have citizenship classes where we teach people about U.S. civics so they can become U.S. citizens, and we have a youth group and a women's group that meets and discusses different topics like drug and alcohol abuse, community issues ... and doing well in school.

How many resettled refugees does Overcomers serve right now, and what are their countries of origin?

We have 270 families ... and the two biggest populations are from DR Congo and Bhutan. Others come from Rwanda, Burundi, Sudan and Afghanistan.

What unique challenges are resettled refugees facing because of the ... pandemic?

It is very important that refugees are able to get information about the coronavirus and about how to protect themselves and protect others by wearing masks, washing their hands, keeping social distance and respecting all other CDC guidelines ... but many of them do not speak English, so when there is an announcement from the governor, they do not understand. ... Refugees used to be able to engage with the community. ... Now they are in their houses, watching TV all day, and



Clement Kigugu. Courtesy photo.

everything is in English, so they do not understand what is going on. ... Another problem is that kids cannot go to school and have to learn at home. It is not always easy for [a student] who speaks English as a second language to be able to navigate the internet and do assignments. It is not the same thing as being able to go to class and meet with a tutor or teacher, so a lot of students have really been struggling.

How does the Overcomers' Coronavirus Crisis Response Plan assist resettled refugees with these challenges?

We created a team of staff and volunteers who work together to make sure we educate people about coronavirus. They go through all the websites and documents from the Governor's Office, the Department of Health and Human Services, the police, Concord Hospital and others, and they summarize the information in English, then translate it into French, Nepali, Swahili and Kinyarwanda. We post all that translated information on our website and Facebook page and WhatsApp group. If necessary, we translate the information and have someone speak it in a video, because we have some refugees who may not be able to read. ... Another part of the plan is to help refugees complete their applications for unemployment benefits if they lost a job and answer any other kinds of financial questions they have. Some of them didn't know about unemployment [assistance] or how to apply for it, and when they lost their job they thought they would become homeless because they did not have the money to pay rent or buy food. ... We have distributed many masks to people who are still working in the community. ... We are also working with schools and tutors to make sure students are able to do their assignments, and we are helping parents to communicate with the schools and become more involved in their kids' schooling.

Are there any services ... in the Coronavirus Crisis Response Plan that Overcomers will continue to offer after a state of normalcy is restored?

The videos with translated information have had a very positive impact. If we can provide instruction for things like how to fill out an application ... then people can learn how to do it by themselves and they will only have to call us if they get stuck. — Angie Sykeny 🗨️

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BUS 101C Introduction to Business	3	\$ 720	7/6 / 8 weeks online
BUS 152C Foundations of Leadership	3	\$ 720	7/6 / 8 weeks online
BUS 245C Organizational Behavior	3	\$ 720	7/6 / 8 weeks online

Early Childhood Education

Homeschool Early Childhood Pedagogy

Learn growth and development patterns for children ages birth-5 year and plan curriculum appropriate for their development.

Course Number & Name	Credits	Cost	Start Date / Duration
ECE 101C Growth and Development of the Young Child	3	\$ 745	7/6 / 8 weeks online
ECE 143C Teaching and learning STEAM	3	\$ 745	8/31 / full semester online
ECE 215C Infant and Toddler Development and Programming	3	\$ 745	7/6 / 8 weeks online

Education

Teaching for All Learners

Learn skills working with learners with varying needs in a variety of settings. Stackable to the Associate Degree in Education or licensure.

Course Number & Name	Credits	Cost	Start Date / Duration
EDU 101C Introduction to Exceptionalities	3	\$ 720	5/11 / 8 weeks online
EDU 104C Instructional Technology	3	\$ 720	5/11 / 8 weeks online
EDU 200C Supporting Students with Challenging Behavior	3	\$ 720	7/6 / 8 weeks online

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Learn foundational teaching skills to build their toolkit as a future or current educator.

Course Number & Name	Credits	Cost	Start Date / Duration
EDU 101C Introduction to Exceptionalities	3	\$ 720	5/11 / 8 weeks online
EDU 104C Instructional Technology	3	\$ 720	5/11 / 8 weeks online
EDU 201C Legal and Ethical Issues in Education	3	\$ 720	1/19 / 8 weeks online



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IST 104C PC/Mobile Hardware and Networking	3	\$ 830	6/1 / 10 weeks online
IST 109C PC OS Security and Cloud Fundamentals	3	\$ 830	8/31 / full semester in class

Mathematics

Math for Business

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Course Number & Name	Credits	Cost	Start Date / Duration
MATH 124C College Algebra	4	\$ 960	5/11 / 8 weeks online
MATH 251C Statistics	4	\$ 960	5/11 / 8 weeks online
AND/OR			
MATH125C Finite Mathematics	4	\$ 960	7/6 / 8 weeks online

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MATH 124C College Algebra	4	\$ 960	5/11 / 8 weeks online
MATH 140C Precalculus	4	\$ 960	5/11 / 8 weeks online
AND/OR			
MATH 251C Statistics	4	\$ 960	7/6 / 8 weeks online

Social, Education and Behavioral Sciences

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SPORTS DAVE LONG'S LONGSHOTS

The Top 74 quibbles



With no games going on, thanks to ESPN.com for publishing their Top 74 players in NBA history last week to give me something to yack about this week. Since I'm a sucker for the ranking game and I tend to thoroughly disagree with any rankings, I must say I was surprised at how well their panel did. The first sign was not falling under the spell of rewarding a player for having great individual skills and little impact on winning. Thus the overrated **Kyrie Irving** and **Carmelo Anthony** did not make the cut. That got my immediate respect. Though I do have a few quibbles to share, and here they are.

Big Omissions: In order of biggest to least: **Sam Jones**, **Dan Issel**, **Dennis Johnson**, **Joe Dumars**, **Paul Westphal** and **Gail Goodrich**.

Injury-wracked Got Their Due: Sometimes truly great players don't get their due because they had a lot of injuries. That was not the case here, as **Bill Walton** (48) and **Bernard King** (69) surprisingly made it. Both were deserving; when healthy Walton was the most perfectly all-around center/winner ever, and in the Knicks years King was the rare unstoppable scorer who made his team much better than the sum of its parts.

Damian Lillard - 72: He's scoring a lot of points out there in Portland, where he's never made it to the conference finals, let alone the NBA finals. Maybe he'll eventually belong here, but all-timers must do big things in the playoffs. So, over the 10-time champion **Jones**? Break out the drug tests. Over **Dumars** or **DJ**? Both famers, two-time champs, Finals MVPs and great defenders. If you want a non-prehistoric rep: **Chauncey Billups**.

Pete Maravich - 68: I always thought he was more amazing than great. While the incredible scoring, ball handling and flair were fun, they never translated into winning in the NBA or college. Issel's 11th best all-time 27,842 points trumps Pistol's individual skills.

Alonzo Mourning (63) over Dave Cowens (66): No MVPs, a bit player in his lone title, mucho playoff chokes vs. one, two and none gives it to Cowens over Zo. And the estimable **Pau Gasol** (65) over Big Red - no!

Dennis Rodman - 62: He was out of control much of the time, but the Worm belongs. And not only for the rebounding, because the young version was a flypaper defender who gave **Larry Bird** fits and was a major contributor on five title-winning teams.

Manu Ginobili - 58: Surprised he's here at all, though higher than I'd have him. But glad to see he's here because he was unselfish, clutch and a winner.

Paul Pierce - 54: Happy to see **John Havlicek** (33) get his due over PP in the Celtics hierarchy. But PP was the most versatile scorer in team history, a dynamic end-of-the-game scorer and the best in-traffic rebounding guard I've ever seen in his early days playing the 2. They mostly got it

right, though the 26 to 54 gap between **Dwyane Wade** and him is ridiculous and give me a break on **Chris Paul** 14 spots higher. Right.

Wes Unseld (50) over Willis Reed (60): No one cares about this but me. No way! Unseld was one of only two same-season Rookie of the Year/MVPs, a champ in 1978 and one of the greatest rebounders ever. But Reed was 1969-70 MVP, a two-time champ, two-time Finals MVP, a far better scorer and 3-1 vs. Unseld in the playoffs. And no way was Wes better than Pierce.

Bob Cousy - 41: Interesting to see him a spot ahead of **Russell Westbrook**. But he invented modern ball handling on the fly to be the drawing card that kept the league financially afloat in the early years and the wheelman for the Celtics' newfangled fast break as they won their first six titles.

McHale (36) over Parish (61): Both have undeniable attributes, with McHale's being more flashy, and sacrificed their games for team success. But who was more important and thus better? I once went back and checked this - when McHale didn't play the C's won 60 percent of their games, 50 percent with Bird out and under 40 percent when Robert didn't. Checkmate Robert.

George Mikan (34): This comes down to playing with prehistoric skills vs. dominance against his contemporaries. He loses for the 1, ah, and, ah, 2, ah, clunking game, but he was unstoppable as his team won six titles in his seven-year career. He should be somewhere in the Top 20 with everyone sliding one slot back.

Giannis Antetokounmpo - 27: I love this guy and he'll be much higher when it's over. But so far it's one dominant year and no titles. So 27 seems high. **Stockton**, **Nash**, **Iverson** and (yuck) **Isiah Thomas** all belong higher for now.

Magic over Bird: While they got equal billing for their era, Magic had the edge in titles, 5-3, and in Finals match-ups, 2-1. If **Tom Brady** is the GOAT for his rings, those edges tilt it for Magic.

Top 10 - In Descending Order: Shaq, Kobe, Duncan, Bird, Wilt, Magic, Russell, Kareem, LeBron and Jordan. I'd flip Shaq past Kobe because Shaq was Finals MVP all three times they won together and when he got traded to Miami they went from 42 wins to 59 and the title in Year 2, while L.A. dropped from 56 wins to 37. Also Russell over Kareem and LeBron for now. While six NBA titles, six MVPs and being the league's all-time scorer is a pretty good resume stuffer, it's trumped by Russell's five MVPs, being the superior defender and rebounder, and the Celtics' 11 titles in 13 years starting when he arrived and ending when he retired. That also outdoes eight straight NBA Finals and three titles for LeBron, but he's a work in progress. I'm OK with MJ on top, because of his dominance in a more evolved game and because if he hadn't retired the first time, Chicago likely would have won eight straight times.

Email Dave Long at dlong@hippopress.com.

QUALITY OF LIFE INDEX

Drive in and rock out

On May 16 Tupelo Music Hall in Derry launched its Drive-In Experience. Singer and guitarist Tim Theriault performed on a newly constructed stage just outside the venue's entrance, while music fans took it all in from a safe social distance in lawn chairs set next to their cars in the parking lot. The music was simulcast on an FM radio station. "I sat in my son's car and listened to the show on Saturday with the radio on and the window rolled down to see if there was a delay, and there was really none," Tupelo owner Scott Hayward said. "It's a really good broadcast." Up to six shows a week are planned — three double bills. Tribute acts are a big part of the upcoming lineup. Tusk (Fleetwood Mac), Kashmir (Led Zeppelin), EagleMania, and Foreigners Journey all will play two-day, four-show engagements in the coming weeks at \$75 a carload — "I've never been so busy to make so little money," Hayward said.

Comment: Hayward declared the event a success — "It went great; it was a home run," he said. "People stayed in their spots [and] really enjoyed themselves. It was a fantastic day. You couldn't ask for a better day."

The Great Catsby Virtual Gala comes to you

The Humane Society for Greater Nashua has a new way for you to help the animals this year; instead of its annual benefit dinner and auction, it's moving the event online — and, to enhance the experience, it has created a Party Box that includes food, wine, pet treats and "themed goodies" that those who live within a 10-mile radius can purchase. "We couldn't serve a meal in a grand ballroom, so we decided to bring the meal to our community," Director of Community Engagement Katie Boyden said in a press release. "We wanted this to be more than a live stream, we wanted it to be an experience." The Great Catsby Virtual Gala and Auction will include an hour-long production on Facebook and YouTube Live happening Sunday, May 31, at 7 p.m., as well as a month-long silent auction, a live auction and Pets' Choice Awards.

Comment: Visit hsfn.org for details on how to attend the virtual event or order a Party Box — or to check out the pets currently available for adoption.

A good place for veterans to retire

New Hampshire is the fifth best state for military retirees in 2020, according to a report from WalletHub. The report was released this month to coincide with Military Appreciation Month, and rankings were based on 29 factors that indicate retirement-friendliness toward veterans. New Hampshire ranked fourth in percentage of Veteran-Owned Businesses, fifth in Veterans per Capita and seventh in Veteran Job Opportunities.

Comment: Rankings that fell more toward average include Percentage of Homeless Veterans (18th), Number of VA Benefits-Administration Facilities Per Number of Veterans (22nd), and Housing Affordability (26th).

An A for health care transparency

New Hampshire got another A this year on its health care price transparency report card, according to a press release from the New Hampshire Insurance Department. The annual report card is issued by two nonprofit organizations that focus on health reform: Catalyst for Payment Reform and the Source on Healthcare Price and Competition. For comparison, 34 states received F's. New Hampshire got its high mark because of its free health price transparency website, NHHealthCost.org, which shows patients estimated costs for more than 100 medical procedures, including doctor, lab and facility fees, at health care facilities around the state, factoring in whether you have insurance and who your insurance carrier is. "The challenge with finding a solution to high health care prices is massive, but we are pleased to offer a tool that will help the market function more efficiently and lower costs for consumers," New Hampshire Insurance Department Director of Health Economics Tyler Brannen said in the release.

Comment: NHHealthCost.org also helps people decide how to spend their health care money by offering data on quality of care, a guide to navigating health insurance, employer resources and more.

QOL score: 63 (the score is temporarily suspended, but QOL will still be keeping tabs on New Hampshire's well-being each week)

What's affecting your Quality of Life here in New Hampshire? Let us know at news@hippopress.com.

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ARTS

More than pottery

Voice of Clay owner shares favorite quotes about clay in new book

By Angie Sykeny
asykeny@hippopress.com

Anyone who enjoys working with clay will find daily inspiration in *The Voice of Clay: 365 Quotes About Clay*, the latest book from Wendy Walter, owner of The Voice of Clay, a pottery studio, shop, clay-based spa and holistic therapy center based at her home in Brookline.

All 365 quotes in *The Voice of Clay* include the word “clay,” used in either a literal or a metaphorical sense. The book explores how clay is used in a diverse array of disciplines, including art, cooking, gardening, science and holistic health, and includes photographs of clay in various forms.

“Clay is so much more than what potters use to make pots,” Walter said. “It’s incredible how versatile and powerful this material is.”

The quotes are grouped in five chapters — “Earth,” “Air,” “Fire,” “Water” and “Ether” — named after the five primary elements of nature, all of which are essential to working with clay, Walter said.

“A piece of clay comes from the earth and is hydrated with water,” she said. “We make it dry from the air, then fire it in a kiln, and the ether [represents] the creative quality of the potter.”

Walter said “Water” quotes either reference water or are “more emotional and soul-connected;” “Earth” quotes reference the earth and are “sort of informative;” “Air” quotes are “science-based” and related to “thinking, processing and analyzing;” “Fire” quotes reference the kiln and firing process of pottery or other kinds of “transformation, magic, energy, spirit and the nature of change;” and “Ether” quotes express the qualities of space, which holds all of

the other elements, and “creative potential and pure intelligence.”

“My favorite chapter is the ‘Ether’ chapter,” she said. “I love the [quotes] that talk about us as cosmic human beings and point towards our universal essence.”

For years Walter kept a binder full of her favorite quotes from her own collection of books about clay. The idea of publishing a compilation of the quotes had been “brewing for a long time,” she said.



There is a self-help element to [the quotes]. They are meant to help people take a look at themselves and their own personal growth.”

WENDY WALTER

When she finally decided to go through with the book, she started buying more books about clay, looking for books about clay at local libraries and researching clay online to find more quotes.

“I’ve always been interested in reading about the many different perspectives that people have on using clay,” she said.

Each chapter has a brief introduction in which Walter explains what the quotes in that chapter mean to her on a personal level and how readers can find meaning in the quotes and apply them to their own lives.

“The quotes don’t just provide information about clay,” Walter said. “There is a self-help element to them as well. They are meant to help people take a look at themselves and their own personal growth.”

Walter started making pottery in high school.

“I immediately got addicted to working with clay, and by the time I graduated I knew I would be a potter,” she said.

She went on to receive a bachelor’s degree in music and English, with a concentration in poetry. After getting married, having two children, and getting a divorce, she decided it was “time to commit to being a potter,” she said. She started making pottery at home and selling her work.

Later, she became interested in uses for clay outside of pottery. She enrolled in an esthetics program and studied the detoxifying, beautifying and healing properties of clay for the body. Additionally, she earned a master’s degree in transpersonal psychology — a subset of psychology that integrates altered states of consciousness, intuition, meditation, dreams, breathwork and hypnosis — and a certification in breathwork.

Through her business, The Voice of Clay, Walter creates and sells her own pottery and teaches a variety of pottery classes for kids and adults. She also offers holistic wellness coaching, classes and therapy sessions and provides a number of clay-based services and treatments in her licensed one-room spa, such as facials, skin masks and foot baths.

In 2018 Walter published her first book, *Being Pickity*, which tells the story of Pickity Place, the historic property in Mason where she grew up.

She has two more books in the works. One, which she hopes to publish by the



end of the year, is a clay cookbook.

“There are a lot of different ways to cook with clay,” she said. “You can cook or bake in clay pots; you can wrap food in a layer of clay when you cook or bake it, which helps to keep [the food] moist and keep all of its flavor; and there’s even edible clay, which most people don’t realize is a thing.”

The other book, which will likely be released in 2022, is a children’s picture book about a gnome who discovers the magic of clay. The book will be illustrated with photographs of felted scenes created by a felt artist.

“It’s just an idea that came to me,” Walter said. “I’d like to teach the younger generation about all the possibilities of clay and different ways to think about clay through stories and myth.”

The Voice of Clay: 365 Quotes About Clay

Paperback available on Amazon. Order the book through Wendy Walter’s website to receive a signed copy. Visit voiceofclay.com/books-by-wendy-walter-1.

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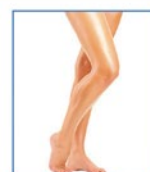
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ARTS NEWS

The latest from NH's theater, arts and literary communities



Studio 550 clay project. Courtesy photo.

• **Play with clay at home:** Studio 550 Art Center in Manchester announced in a press release that it will be offering two four-week virtual clay classes through Zoom. In "Pots of Purpose: For Scooping, Sipping & Serving," which runs Saturdays, May 30 through June 20, from 11 a.m. to 12:30 p.m., participants will learn to create unique clay items for their kitchen using coiling, pinching and slab-building methods adapted to be done using household tools. In "For the Love of Flowers & Plants," which runs Thursdays, May 28 through June 18, from 3 to 4:30 p.m., participants will make pots for plants and flowers using basic hand sculpting techniques. Small and large vases, tulipieres, ikebana and hanging planters will be covered. The classes are for beginner to intermediate-level adult and teen students. Class time will consist of demonstrations, time to create together, image presentations for inspiration and context, and optional "office hours" for students who would like one-on-one assistance with the instructor. Each class costs \$115. Optional material kits including 10 pounds of clay, tools and a sheetrock work surface are available for pickup at the studio, home shipping or local delivery for \$35. Students from anywhere in New Hampshire can participate. Clay pieces created can be mailed to the studio for firing or fired at another local studio. To register or learn more, visit 550arts.as.me/onlineclay.

• **A high honor for IAD art students:** New England College announced in a press release that two of its Illustration students at the Institute of Art and Design at New England College have been accepted into the Society of Illustrators' 2020 Student Scholarship Competition. Each academic year, IAD faculty choose a select number of student pieces to submit for consideration in the prestigious and highly competitive competition. They look for pieces that demonstrate an outstanding use of drawing, composition, value, color and technique; exhibit a unique style; and convey a concept in an inventive way. This year, faculty chose one piece by junior Tyler Soucy and two pieces by junior Annabelle Meszynski. "I can easily say that Annabelle and Tyler, two highly skilled and motivated students, absolutely fit the bill," Ryan O'Rourke, associate professor of Illustration, said in the press release. "I am continually inspired by the work they produce for their classes. I look forward to seeing the illustrations they will continue to develop as they embark upon their careers." The three pieces were among 2,278 entries from 74 art and design institutions. The competition's jury of professional art directors and illustrators accepts pieces of art that are

exceptional in concept, quality of technique and skill in the medium used. The Society of Illustrators was founded in 1901 and is the oldest nonprofit organization dedicated to the art of illustration in America. Visit nec.edu.

• **Remote molten art:** The Andres Institute of Art (106 Route 13, Brookline) will host its annual Spring Iron Melt as a remote event to comply with Covid-19 social distancing guidelines, according to a press release. Traditionally, for this popular event, the public is invited to the Institute's studio space, where they can create an iron tile of their own design. Participants scratch their design into a 6-by-6-inch sand mold and coat it with a liquid graphite. Then, everyone goes outside to watch as molten iron, acquired from recycled materials, is poured into their molds. This year, participants will pick up a mold from the Institute to take home, scratch their design, then return their mold to the Institute, where it will be taken to the Green Foundry in Maine for the iron pour. The pour will take place on Saturday, May 30, and will be recorded and posted on the Institute's website and Facebook page. Participants can pick up their molds at the Institute after the pour is complete. Registration is required by Saturday, May 23. The cost is \$40 per mold. Mold pick-up dates are Thursdays and Saturdays, May 14 through May 23, and mold drop-off dates are Thursdays and Saturdays, May 21 through May 28, between 10 a.m. and 2 p.m. Pick-up dates for the completed iron cast are Sunday, May 31, Thursday, June 4, and Saturday, June 6, from 10 a.m. to 2 p.m. Visit andresinstitute.org or call 673-8441.

• **Coronavirus theater piece:** The New Hampshire Theatre Project, based in Portsmouth, is seeking contributors for the creation of a new theatrical piece called *We Don't Know What This Is Yet*. The piece will be inspired by people's accounts, stories and experiences related to the Covid-19 pandemic. "We're all living in uncertainty right now, and that unknown place is very familiar to artists and theatre-makers. It's where discovery happens," NHTP resident artist C.J. Lewis said in a press release. "So we're hoping to bear witness for folks, while also looking for places of emotional tension that we can eventually transform into community catharsis." Anyone who is interested in participating in the project can sign up for an interview with an NHTP artist at nhtheatreproject.org.

— Angie Sykeny 🍀

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INSIDE/OUTSIDE

Is it time to plant yet?

Soil temperature is key

By Henry Homeyer
listings@hippopress.com

Some folks in my part of New England plant seeds in the ground on Mother's Day and seedlings on Memorial Day weekend. Not me. Others use Mother Nature's clues: plant spinach when the forsythia blooms, potatoes when the leaves of an oak are the size of a mouse's ear. That sounds good, but who really knows how big a mouse's ear is?

I start a lot of seedlings indoors, some as early as February, and (like any good mother) I am protective of my young. I only put out plants or plant seeds when I am sure that they will succeed. So I plant my tomatoes and other heat-loving plants in June, generally after the 10th of the month. Those heat lovers include tomatoes, peppers, eggplants and all the vine crops — cukes, squash, pumpkins. Even broccoli, which is frost-hardy in the fall, does not go in early. It is much more sensitive now to frost.

What I have found is that soil temperature is very important to success. Yes, you can plant peas or spinach "as soon as the soil can be worked" (as described on the packages), but those seeds won't germinate and grow if the soil is in the 40s. And the seeds can rot. Seeds have

triggers that tell them when to grow. That's why starting seedlings indoors on heat mats speeds things up. The seeds think it is summer when the soil is 72 degrees. Generally the soil must be 60 degrees to get a good quick germination.

So how do you determine the soil temperature? Buy a thermometer designed for it. Generally these thermometers look like a meat thermometer. The probe is six inches or so long. Push three inches into the soil and wait for a reading. I gather digital ones now exist, too.

What can you do to warm your soil up? If you're in a hurry, rake off winter mulch and expose the soil to the sun. Do that now. Then you can cover the soil with a plastic sheet, either clear or black. I've found clear plastic is best. Sun heats the soil directly and the plastic holds in the heat (but be sure to seal the edges of the sheet with soil to keep the heat in). On a sunny afternoon in the 60s, the temperature under the plastic can exceed 100 degrees.

Another advantage of warming the soil with plastic for a few days is this: You can cook and kill annual weeds. They are sensitive to high temperatures when they first come up. Dandelions or witch grass, which are perennial, have root systems you know and hate. A few hot days under plastic will only make them giggle.

I'm not keen on rototilling. Yes, it will make your garden look very pretty, not a weed in sight. But for some weeds, each scrap of weed will produce a new plant. Chop up some witch grass and watch it take off! And if you get the top six inches of your garden warmed up and then rototill, all that cold soil below will cool down the rest.

I like to think of all the living things in the soil as my friends. Earthworms, beneficial fungi and bacteria, little arthropods? All of these help to break down organic matter and make it available in a form usable by my plants. And I think of the layers of soil as the floors of an apartment building. Some people like the penthouse; others want a ground-floor room. When you rototill, you jumble up the order of things and put the penthouse in the basement.

So how do I prepare my garden? I create wide, raised beds using only hand tools. I have a five-tined potato fork or hoe that has been in my family for 50 years or more. I use it to loosen the soil and shape the beds. But you can use an ordinary garden fork and a hoe to accomplish the same. I pull up soil from the walkways to raise the level of the beds and shape them. I try to disturb the soil as little as possible.

Most of my raised beds are between 24 and 36 inches wide and are six to eight inches above the walkways, which I keep narrow so as to not waste space. Generally they have no wood sides, though I do use planks to contain the soil in a few. I like a wood-sided raised bed for growing carrots, as they need fluffy soil with



Raised beds warm up quicker than flat beds in spring
Photo by Henry Homeyer.

no rocks in order to get to be 12 inches long, my goal each year. With wood-sided beds you can build whatever soil you want by mixing in the ingredients.

Before putting your plants in the ground, harden them off. Whether you bought your tomatoes or started them indoors yourself, they can get sunburned or wind-burned if they go outside to a full day's sun without some preparation. Start with three hours of morning sun, then add some afternoon sun. Watch for signs of stress. After five to seven days of protection from too much wind and sun, they will be ready for planting.

I like to do some cold-season plantings and have a cold frame to get a few things growing in April. But I also know that my tomatoes planted in mid-June will catch up with any planted on Memorial Day weekend. Each of us has to figure out what works best.

Henry is the author of four gardening books. His website is Gardening-Guy.com. Reach him at henry.homeyer@comcast.net.

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INSIDE/OUTSIDE
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Backyard sky-watch

Looking for some **backyard stargazing** information? Check out the Facebook page for the UNH Observatory, which has hosted live streams (the videos are still available) that include stargazing tips as well as information on recently viewable celestial phenomena. See facebook.com/UNHObservatory.

Online starwatch

The McAuliffe-Shepard Discovery Center in Concord (starhop.com) is offering **planetarium shows** you can watch at home. Shows now available include “Legends of the Night Sky: Orion” (recommended for all ages), “To Space and Back” (recommended for ages 10 and up) and “The Little Star that Could” (recommended for ages 4 through 10). The center’s website also has virtual exhibits and a series of at-home STEM activities and experiments (including a recent one about regrowing lettuce from the leftover stem of a head of romaine, a fun experiment that gets relatively fast results). Find links to these offerings at the top of the center’s home page.

The actual outdoors

If Memorial Day weekend (yep, already) has you considering some time on the trails, check out our stories about hiking in the April 30 issue of the Hippo. The issue features a list of some **local rail trails**, which state officials suggested as a spot for socially distanced hiking as these wider trails make it easier to stay apart from others (see page 11). Dan Szczesny, local author of books about hiking (and Hippo associate publisher), also offered his tips for where to find good, **uncrowded hiking spots** (see page 12). Find the issue at hippypress.com, where issues

are available as a flipbook that can be read on any device and as a PDF (click on “past issues”).

Keep on Comic-Con-ing

Last weekend’s **Kids Con Online** from the Kids Con New England organizers featured authors, artists, costumed characters and more presenting short videos that featured songs, storytimes, introductions to books and characters and more. You can still catch the presentations from both days as well as links to most of the participants, for those looking for new books or comic books. See kidsconne.com/online. New videos will be posted throughout the summer, “highlighting creators and activities, as well as ... new videos that weren’t in this past week’s broadcast,” said Con organizer Emily Drouin in an email. She’ll also be sharing more videos on her Comic Explorers YouTube channel (and at facebook.com/comicexplorers) where she animates a character from an indie comic book, reads the comic and teaches how to draw characters from the comic, she said. She also includes links to download free coloring pages and other activities and Drouin has coloring pages, mask templates and more on her site, emilyatplay.com, the email said.

Make your own comics

Learn to make your own comics with instructor Marek Bennett via **online art classes from Kimball Jenkins School of Art** (kimballjenkins.com/onlineclasses). The school has several classes that will run for six weeks starting June 1 with one-hour Zoom meetings. Comics classes include “Mighty-mini Comics,” which runs Tuesdays from 9 to 10 a.m. for ages 8 to 13 (the cost is \$140 with materials with discounts for members or those who get their own materials). For teens and adults, Bennett is teaching “Comics from Your Family Stories” on Tuesdays from 7 to 8 p.m. (also \$140). See more of Bennett’s work at marekbennett.com. Other Kimball Jenkins classes for kids include “Fun with Clay” on Tuesdays from 11 a.m. to noon. The schedule also has several classes for teens and adults. 🍌

INSIDE/OUTSIDE TREASURE HUNT

Dear Donna,
Can you give me a value on this license plate?
Dave



Courtesy photo.

Dear Dave,
What I have learned over the years is that even early license plates have a much higher value if they are in pairs. Your plate from Massachusetts is interesting, because Massachusetts was the first state to issue plates, in 1903. They were porcelain like yours is.

I think in good condition your plate would be in the \$30 range. If you had the pair it would be worth more than double that. Pairs seem to be harder to come by, though, and that’s why they are worth much more.

I hope this was helpful and am glad you shared with us. Single license plates are great decorative items.

Donna Welch has spent more than 30 years in the antiques and collectibles field, appraising and instructing, and recently closed the physical location of From Out Of The Woods Antique Center (fromoutofthewoodsantiques.com) but is still doing some buying and selling. She is a member of The New Hampshire Antiques Dealer Association. If you have questions about an antique or collectible send a clear photo and information to Donna at footwdw@aol.com, or call her at 391-6550 or 624-8668. 🍌

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the YMCA

MAY IS WATER SAFETY MONTH

As the weather gets warmer and back yard swimming pools and local swim spots start to open, it is important to review water safety with your children and be vigilant around water. **The Granite YMCA** is emphasizing the importance of safety around the water. See our website for more information
<https://www.graniteymca.org/aquatics/water-safety>.

UNDERSTAND YOUR ROLE IN KEEPING KIDS SAFE AROUND WATER

As a Water Watcher, I agree to do the following:

- Actively watch children who are in or around water.
- Keep my eyes on the water.
- Avoid distraction like talking on the phone, socializing, or reading while watching children.
- Keep a phone near water for emergencies.
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www.graniteymca.org | Financial assistance available

How to calculate the cost savings of a hybrid



Dear Car Talk:

At one time, hybrid cars clearly made sense. But with seriously improved gas mileage for all cars, is that still true?

What formula can we use to decide if the extra

cost of a hybrid is worth the improved gas mileage? — George

It's a good question, George.

Now that there are so many hybrids available, it's worth doing the math. And here's how you'd do it:

First, you figure out the difference between the hybrid and nonhybrid version of the same car, equipped the same way.

Let's use the Toyota RAV4 as an example. A 2020 LE AWD starts at \$25,950. A hybrid version of the same exact car starts at \$28,350. That's a difference of \$2,400. Now the question is, how long will it take you to save \$2,400 in gasoline?

To do that, you'll need to know the annual fuel cost for each car. Start by going to fuelconomy.gov and looking up the average miles per gallon of each vehicle. For the RAV4, it's 30 mpg. For the RAV4 Hybrid, it's 40 mpg.

Then you take the number of miles you

drive in an average year (let's say it's 20,000 miles), and divide it by each of those mpg numbers. That tells you how many gallons of fuel you'd need to buy in a year.

For the RAV4 (20,000 miles/30 mpg) it's 666.67 gallons a year. For the RAV4 Hybrid (20,000/40), it's 500 gallons a year. Then you multiply the number of gallons you'd buy in a year by the price of a gallon. That varies, obviously, but let's say it's \$3 a gallon.

So, to run your regular RAV4 for a year, it'd cost you \$2,000 in gasoline (666.67 gallons x \$3 per gallon). Where the RAV4 Hybrid (500 x 3) would cost you \$1,500 a year in gasoline.

Now you can put it all together. You know that you would save \$500 a year in gasoline costs with the RAV4 Hybrid. So divide the extra cost of buying the hybrid (\$2,400) by the amount it would save you per year (\$500), and you learn that it would take about five years for you to "pay off" that premium you spent on the hybrid, before you started banking money.

So if you keep your cars for six, seven or 10 years, it's clearly worth it. If you keep your car for three or four years, it's probably not.

Now, there are other variables. For instance, hybrids use regenerative braking, so you'll spend less on brake pads and rotors

with a hybrid. You'll also be using the gasoline engine less, so your cost of maintenance (oils, fluids, belts, filters) will be spread out over a longer period of time.

The price of gasoline is also a big variable. If the price of gasoline drops to \$2 a gallon, it'll take you seven years to earn back that hybrid premium. If gasoline goes up to \$4 a gallon, it only takes three and a half years to pay it off.

And some people believe there's value in decreasing pollution, increasing American energy independence or simply not having to go to a gas station as often. We don't have the formulas for that stuff, George.

But you can at least get a rough idea of the basic economics with the above calculations.

Dear Car Talk:

I drive a stick shift, and I can tell when I am "lugging the engine." But I don't know what that actually means. What exactly is going on in the engine that causes that "lugging" feeling?

And is it doing any damage to the engine? Thanks! — Judy

Lugging is pretty much what it sounds like, Judy. If you're lugging an 80-pound prize-winning rutabaga up your stairs, that implies you're dragging it, and struggling to get it done.

Similarly, lugging the engine refers to trying to accelerate when you're in too high a gear. So put most simply, you're straining the engine. You're making it struggle.

Imagine if you were on your 10-speed bike, and you got to a steep hill and tried to climb it in 10th gear. You'd be struggling and straining, too, and you might even "stall." That's because, like your car's engine, you're not using the mechanic advantage that the lower gears are designed to afford you.

And when the engine is struggling — when it's trying to move the car, but can't get up to an engine speed where it can turn easily — it will begin to overheat.

It's not the kind of catastrophic overheating, like when you see steam coming out from under the hood. But when you lug the engine, you're making the cylinders and pistons run hotter than they normally would. And over time, that damages the engine.

Will it damage the engine if you lug the engine once in a while for a few seconds, and then shift to a lower gear and correct it? No. But if you get in the habit of shifting too soon, and lugging the engine after each shift, the excess heat will shorten your engine's life.

So you know what to do, Judy. And now you even know why.

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- What are your COVID-19 experiences?

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Local Business Resource Guide



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News from the local food scene

By Matt Ingersoll
food@hippopress.com

• **Derry market delayed:** The opening date of the **Derry Homegrown Farm & Artisan Market** will not be June 3 as previously scheduled, its board announced in a press release, citing Covid-19 concerns. “We have decided ... that it will not be before July at the earliest and the possibility exists that it may not happen at all,” the release read. “The safety and health of vendors, volunteers, market patrons and the community at large must be our first priority, even if that means not having a market.” While the board acknowledged that other communities in the Granite State are moving forward with their outdoor farmers markets, it noted “immense challenges” unique to the town of Derry, such as the market’s proximity to downtown and to the Derry Rail Trail. A final determination on the fate of the market’s season will likely be made “sometime after Memorial Day,” according to the release. The market has operated from early June through September since 2017, at 1 W. Broadway in Derry. Visit derryhomegrown.org for updates.

• **Curbside spirits:** Two of the state’s Liquor & Wine Outlet stores are now offering curbside pickup, as part of a pilot program launched this week by the **New Hampshire Liquor Commission**, according to its website. Customers can order products online for pickup at either Store No. 66, on Interstate 93 North in Hooksett, or at Store No. 76, at Interstate 95 North in Hampton. No same-day pickup schedules are available — orders can be picked up the next day at the earliest. New Hampshire’s liquor stores have remained open during Gov. Chris Sununu’s stay-at-home order, although some have had limited hours. Visit liquorandwineoutlets.com.

• **Virtual wine:** Nashua’s WineNot Boutique is hosting two free upcoming **virtual wine tastings** via Zoom. On Friday, May 22, from either 5 to 6 p.m. or from 6 to 7 p.m., join WineNot in welcoming Emma Stetson of Vinilandia Co., who will talk about the grapes and styles of Southern France, tasting three different wines that embody the region — Ferraton cotes du rhone blanc, Chateau barbebelles rose and Pic + Chapoutier cotes du rhone. Then on Friday, May 29, from 6 to 7 p.m., WineNot will feature winemaker Richard Bruno of Vinum Cellars in Napa Valley, California, as its virtual guest. He’ll lead tastings of his chenin blanc, pinot noir, petite sirah, cabernet franc and cabernet sauvignon wines. To RSVP for any of the sessions, email winenotboutique@gmail.com. All participants will receive Zoom login details the day before each event. All of the wines being tasted are available for purchase at WineNot. Visit winenotboutique.com.

• **New canned cocktail:** Fabrizio Spirits in Salem has added a new ready-to-drink canned cocktail to its product line, according to a press release. **Fabrizia Italian Breeze** is a 20 ▶

FOOD

Ready for a bite?

How some restaurants are adapting to the new rules — and hoping customers follow

By Matt Ingersoll
mingersoll@hippopress.com

On May 18, New Hampshire eateries were permitted to reopen for limited outdoor dining only, as part of Phase 4 of Gov. Chris Sununu’s modified “Stay at Home 2.0” order.

It could be a much needed boost for many business owners, as the coronavirus continues to cripple the restaurant industry in the Granite State. Just last week, the New Hampshire Lodging & Restaurant Association reported that around 39,000 restaurant employees statewide were unemployed due to the virus-related shutdown — that’s more than half (roughly 56 percent) of all the food service jobs in New Hampshire that there were in the year 2019. Association president Mike Somers said it’s “easily north of 40,000” if you count seasonal jobs.

The number of restaurants operating in the Granite State fluctuates with the time of year, but according to Somers it’s roughly between 2,200 and 2,600.

“Every day that goes by, there are restaurants that are one step closer to a full closure,” he said. “Many of them are having to totally reinvent themselves.”

Under Sununu’s order, which was issued on May 1, all restaurants are allowed to open for dining “wherever an outdoor area can be set up safely,” including in parking lots, on sidewalks, patios and lawn areas. A number of guidelines and requirements were also released through his Economic Reopening Taskforce. To promote social distancing, tables must be spaced at least six feet apart from one another, with no table seating more than six people at a time. No self-serve buffets or condiments for use by multiple tables are allowed.

But is this going to be enough to help some businesses bounce back? Local restaurateurs talk about their decisions to either reopen or stay closed, the logistical challenges of moving their operations outdoors, and collaboration with other agencies to help jumpstart the industry.

From patios to picnic tables

Tom Boucher, CEO of the Bedford-based Great New Hampshire Restaurants, said outdoor dining has been implemented across all nine of the company’s locations — the two Copper Door restaurants in Bedford and Salem, the five T-Bones Great American Eatery restaurants in Bedford, Derry, Hudson, Laconia and Salem, Cactus Jack’s in Laconia and CJ’s Great West Grill in Manchester. All but one restaurant — the Salem T-Bones — already has an outdoor patio, but Boucher said tents have been rented and set up in each parking lot, with between 42 and 48 additional seats under each tent, depending on the location.

At each table, customers are given disposable paper menus, disposable salt and pepper packets and pre-portioned condiments inside plastic souffle cups, all in an effort to limit surface contact. The menus themselves are still limited, similar to the takeout menus each eatery has been offering since mid-March.

“We’re doing the best that we can [to] deliver what our customers expect from us, while still adhering to the state guidelines,” Boucher said.

Since Sununu’s March 16 order limiting restaurants to takeout, delivery and drive-thru only, Boucher said thousands of dollars in revenue have been lost. While not a long-term solution, Monday’s transition back to outdoor dining proved to be a step in the right direction.

“Being the first day and a Monday, we were very pleased across the board,” he said.

On April 3, Boucher applied for eight weeks of Paycheck Protection Program [PPP] loans through the federal CARES act and received the funds 10 days later. Business owners are required to use at least 75 percent of the funds for payroll and up to 25 percent for utilities in order for the loans to be forgiven.

“We ... were able to bring back close to 200 full-time employees,” he said, “but those loans will be exhausted the week of June 7, unless we get more help from the federal government.”

When it comes to outdoor dining, Boucher pointed out that weather conditions can present potential challenges.

“We can’t just call our employees and say, ‘Hey, it’s nice out, come on in.’ It’s difficult to predict the weather when we have to schedule hours for our staff a week out,” he said. “Even if it’s raining just a little bit, we won’t be open, because it just isn’t fair to our staff.”

A sixth T-Bones restaurant in Concord that’s been under construction for the past year would have been ready to open in June, but Boucher said its opening will be delayed indefinitely.

Three of the Magic Foods Restaurant Group locations have also reopened for outdoor dining. Depending on the location, between 30 and 70 seats have been added at both O Steaks & Seafood restaurants in Concord and Laconia, as well as the Canoe Restaurant & Tavern in Center Harbor, according to Magic Foods owner Scott Ouellette.

“It’s been like opening up a brand new restaurant all over again,” Ouellette said of the logistics involved in preparing each eatery for outdoor dining. “I think it’s a great start, but nothing that’s going to be sustainable long-term for our industry.”

The Canoe Restaurant’s Bedford location, meanwhile, has closed permanently, Ouellette said.

“Our lease [at the Bedford restaurant] was already coming up with all this happening, so we decided to close that establishment,” he said. “We did tell all our employees there that



T-Bones Great American Eatery in Bedford. Photo by Matt Ingersoll.

they would be offered employment at any of our other restaurants.”

About 20 percent of the company’s staff was able to return. But with so many of them collecting federal unemployment benefits, Ouellette said staffing each restaurant has been an issue.

“They’re making upwards of 30 to 40 percent more per week if not more than that [on unemployment] than they would normally make on a weekly basis,” he said.

The Common Man, according to communications and community relations director Erica Auciello Murphy, has reopened all of its existing patios and outdoor dining areas, including the Town Docks Restaurant in Meredith, a seasonal eatery that opened about a month ahead of schedule. The company’s maintenance department has even built more than 50 picnic tables, most of which went to its locations that didn’t already have outdoor sections — the Tilt’n Diner in Tilton, the Airport Diner in Manchester, and The Common Man restaurants in Merrimack and Windham.

All five of the 110 Grill’s New Hampshire locations (Nashua, Manchester, Rochester, Stratham and West Lebanon) have reopened their outdoor patios, marketing director Alicia Puputti said.

LaBelle Winery in Amherst scheduled to reopen for outdoor dining on May 20, just in time for a new summer menu that’s being rolled out this week. Owner and winemaker Amy LaBelle said a large tent has been put up on the terrace to accommodate between 60 and 70 diners.

“We’ve completely transformed our outdoor space,” LaBelle said, adding that socially distant outdoor wine tastings are available for patrons first-come, first-served using high-top tables.

Highlights of this year’s summer menu include a full line of new cocktails, new offerings using The Winemaker’s Kitchen culinary products, and, for the first time, some smoked

items using wine-soaked oak.

"I think my team really needed to do something creative that was hopeful and helped us to look forward," LaBelle said.

George Sklavounos of Giorgio's Ristorante & Bar said all three of its locations have reopened for outdoor dining — the Milford location already has a built-in patio, while in Manchester and Merrimack tents and picnic tables are being added on the grass and over part of the parking lots.

"We have our full menu available and some spring specials, and all of our restaurants are still doing takeout as well," Sklavounos said. "We've been doing OK with takeout, but obviously we need to be open if we're going to sustain our business."

In Nashua, Martha's Exchange Restaurant & Brewery now has 13 outdoor tables available that are spaced eight feet apart from each other, both right out in front and on a nearby patio, general manager Tanya Barry said. The eatery, which had been offering a limited takeout and delivery menu three nights a week, has expanded to include more entrees, appetizers and other items.

"All of our staff has to wear masks, and we're only having one person [go outside] at a time so that multiple servers aren't handling multiple customers' dishes," Barry said.

Downtown Cheers Grille & Bar in Concord has reopened its outdoor patio to 50 percent capacity, co-owner Wendy Roy said. While the patio is normally a popular spot for local live

music acts, Roy said that has been temporarily suspended to allow for more dining space.

Also reopening Monday for outdoor dining was 900 Degrees Neapolitan Pizzeria in Manchester, which is offering reservations and walk-ins for seating on its deck.

The Crown Tavern on Hanover Street in Manchester scheduled to reopen its outdoor patio for dinner on May 20. General manager Kiel Carroccino said the front door to the patio is being utilized as an entrance, while its back door at the rear of the building is for when guests exit, all in an effort to limit the amount of contact people have with one another. Carroccino said The Crown has added umbrellas to each table.

In Londonderry, 603 Brewery also scheduled to reopen its outdoor patio on May 20, according to marketing and events manager Morgan Kyle. All seating is waitlist or reservation only — Kyle said an online app is currently in the works to be set up for adding patrons to a wait list.

All four Red Arrow Diner locations, in Manchester, Londonderry, Concord and Nashua, are offering first-come, first-served outdoor dining now via picnic tables.

Outdoor dining options are also available at all five Tucker's locations, in Concord, Hooksett, Merrimack, Dover and New London. Dual-sided displays have been placed on each table — if a table has already been sanitized and ready to be used, the display will be green. If a staff member still needs to disinfect

the table before you sit down, the display will be orange.

Fody's Tavern has also begun offering outdoor dining at both of its locations, via its patio at the Nashua restaurant and both on its deck and under a tent at its Derry restaurant. All of its food and drink items are being served in disposable containers and its tables continually sanitized.

New concepts

Several local eateries aren't just reopening outdoor seats to customers; they're taking it in stride by pivoting operations in an effort to still offer something new.

Farm-to-table eatery Greenleaf in Milford, for example, scheduled to reopen its outside patio on May 19. Its staff is also working on launching a unique outdoor dining experience called "Greenleaf Grille" that will take place in a tent-covered space in the rear of the building, according to general manager Rick Naples. That's expected to open this Friday, May 22.

"Greenleaf Grille is going to be a lot of barbecue and grilled-type items, like burgers, sausages [and] whatever our chef can come up with," said Naples, who likened the setup to last year's Milford Pumpkin Festival, when Greenleaf's staff served up sliders, beer and wine in an outdoor beer garden on Middle Street. "We're still getting everything ... from local farms, so there will definitely be some recognizable dishes on there."

Tuscan Kitchen and Market in Salem has

also been creative with the amount of outdoor space at its disposal. Joe Faro Jr. of the company's marketing team said patio seating is available outside both buildings, with additional areas for dining in the center piazza under an open-air tent, as well as in an upstairs outside patio that's normally used as a private dining room. One-time menus are given out to all guests. The tent in the piazza even has a pop-up container bar that handcrafted martinis are served from.

"We're trying to use as much space as we can," Faro said. "We also recently launched an online grocery service ... where we can ship Tuscan Market products all over the country. That's been gaining a lot of traction lately."

Reached by phone on the morning of May 19, Faro reported that Tuscan Kitchen's first day open for outdoor dining the day before went very well.

"It was honestly one of the most amazing things, I think, that we've ever done here," he said. "We had the pizza oven going, the bar was great, [and] the weather was beautiful. ... We were going around to the tables talking to people, and they seemed really happy to see the steps we've taken."

In Manchester, chef and owner Tom Puskarich of Restoration Cafe has launched what he calls a "virtual plant-based kitchen" by the name of Good & Planty; the venture was in the works even before the Covid-19 pandemic hit.

"Good & Planty kind of started out as a

CONTINUED ON PG 18 ▶

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thought experiment over this past winter,” Puskarich said. “The original plan was to launch it in April, and then Covid came along. ... So we were pivoting the core business of Restoration [Cafe] to accommodate the new reality, and then once we got a handle on that, we went ahead and launched Good & Planty. That was on May 1.”

The idea, he said, stemmed from his desire to incorporate a healthier, plant-based option on popular delivery apps like DoorDash, Uber Eats and GrubHub.

“I was intrigued by the idea of a ‘virtual restaurant’ and I was looking to bring really good, creative fresh food ... that you don’t see when you open up these apps, so not just another wing place or pizza place,” he said.

Items from Good & Planty are available Tuesday through Sunday, from 8 a.m. to 3:30 p.m. Puskarich said the menus at Restoration Cafe and its virtual counterpart are similar, but with a greater emphasis on plant-based ingredients for Good & Planty.

“There will always be ... a crossover between the two concepts,” he said. “Restoration Cafe has always been very much about dietary flexibility, and Good & Planty is meant to further expand on that.”

Meanwhile, Puskarich said he’s been working with his staff to determine Restoration Cafe’s first day of offering outdoor dining on its courtyard.

A community effort

A restaurant that previously didn’t use its parking lot or sidewalk for outdoor dining can’t just put up a tent, add tables and chairs and start serving food. Depending on the city or town, many have to secure permits through their town or city health inspector.

Fifteen cities and towns in New Hampshire — Bedford, Berlin, Claremont, Concord, Derry, Dover, Exeter, Keene, Manchester, Merrimack, Nashua, Plaistow, Portsmouth, Rochester and Salem — are self-inspecting, meaning all food service licensing is regulated at the municipal level rather than through the state.

Fortunately for restaurant owners, many of these agencies have been actively working with them on the process of reopening. In Derry, for example, temporary outdoor dining applications were sent out to restaurants by the town’s Economic Development Committee. Once approved, the license is valid through June 30, but that date can be extended by the town administrator.

Bedford, another self-inspecting town, issued a similar temporary outdoor dining permit that is valid through Oct. 15. Health officer Wayne Richardson said the permit was specifically crafted for facilities that either didn’t already have approved outdoor dining via a designated area such as a patio, or wished to temporarily expand their seating areas.

In a statement issued May 13, Manchester Mayor Joyce Craig said city restaurants are allowed to expand outdoor dining services to sidewalks and privately owned parking lots,



Photos courtesy of Tuscan Kitchen in Salem.

as long as they are in compliance with Gov. Sununu’s guidelines and they have written permission to use that space from the property owner.

“[Covid-19 has] required us to be creative and think differently to make sure we’re doing whatever we can to support our local economy,” Craig said in the statement.

Craig’s office, in conjunction with the City Clerk, Fire, Police, Health, Public Works and Planning and Community Development departments, issued a series of guidelines for those establishments that do expand dining into parking lots. Those that are must submit a diagram to the city that outlines where they plan to have the seats.

As of May 18, there haven’t been any road closures in the Queen City, but according to Lauren Smith, Mayor Craig’s Chief of Staff, it is an issue that’s being discussed.

No public streets have closed in Concord either, but health and licensing officer Gwen Williams said the Concord City Council is working with restaurant owners to help them reopen by issuing temporary permits and waiving fees associated with public parking spaces. She added that outside of downtown, the city is also working with restaurants to explore the use of their private parking lots and lawn areas.

For restaurants that already hold on-premise liquor licenses, the New Hampshire Liquor Commission issued a document outlining guidelines and frequently asked questions. Adding a mobile bar and serving station outside is permitted for licensees, and so is serving spirits outdoors, but if it’s in a shared parking lot, sidewalk or other shared space, then that requires city or town approval.

Staying closed

Despite being allowed to, a few restaurateurs are choosing not to reopen their establishments for outdoor dining. One of them is Cotton in Manchester, which has temporarily ceased all operations since March 16, including takeout, according to chef and owner Jeffrey Paige.

Cotton does have a small outdoor patio, but with social distancing requirements in place, Paige said that would have left room for just four tables.

“We decided to just hunker down and hold onto our resources,” he said. “We were fortun-



nate to have some money saved up, and we’ve been taking advantage of the time doing a lot of maintenance at the restaurant.”

Across the Merrimack River, KC’s Rib Shack on Second Street is also remaining closed, even though the eatery reported tremendous success with takeout and curbside pickup.

“It was like Lucille Ball at the chocolate factory,” KC’s owner Kevin Cornish said. “The orders were coming in sometimes 10 at a time, and we ended up shutting the online app off because we just couldn’t keep up.”

Cornish said supply chain hiccups ended up prompting him to close about three weeks ago. Chicken was the hardest product to get consistently, followed by ribs and hamburger meat.

“It became increasingly more and more difficult to get really good-quality meat,” he said. “It was going up three times in price, and I saw the writing on the wall that it wasn’t going to be very long before I couldn’t get product at all.”

For now, Cornish said he’s not in any rush to reopen — he’s using the time to renovate some sections of the restaurant.

Even though it has an outdoor patio, Firefly American Bistro & Bar is using it only for customers to sit and have a drink while they wait for their takeout meals. Firefly’s staff is enforcing a maximum two drink rule per person.

In Merrimack, Able Ebenezer Brewing Co. normally has outdoor picnic tables but has opted to keep its bar closed. In an update posted to the brewery’s website on May 14, owner and head brewer Carl Soderberg said he and his staff will “monitor the state’s phases as we progress, and announce a reopening date once we’re ready.”

Schoodacs in Warner also remains temporarily closed due to economic challenges caused by Covid-19. In a May 13 post on the coffee shop’s Facebook page, owner Darryl Parker cited “greater liabilities in the public health, the health of our employees ... and personal financial risks incurred in being in the food business during this crisis.” He went on to say that the space will be made available for lease in June, and that the space is already attracting interest from potential new operators. Holders of Schoodacs gift certificates can still redeem them through May 29 for packaged coffee, tea, mugs and other retail items. 🍷

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Kendra Smith of Nashua is the owner of Soel Sistas (943-1469, find her on Facebook @soelsistasllc), a catering and meal prep business she launched last year that specializes in soul food and Southern comfort classics. She caters to all types of events in southern New Hampshire and surrounding areas, from birthday parties and baby showers to barbecues and other gatherings. Options include fried chicken, baked macaroni and cheese, collard greens, potato salad, cornbread and more. A native of Lowell, Mass., Smith moved to Nashua when she was 12 years old and has more than two decades of cooking experience. In mid-March, she started the Feed the Kids free meal program, a donation-run initiative that has been providing up to 400 free meals a week for local children and families in need. More than \$5,000 to date has been raised for the cause.

What is your must-have kitchen item?

[A] garlic press and a thermometer.

see her smile.

What would you have for your last meal?

Fried chicken is my fave.

What is your personal favorite menu item that you offer?

The mac and cheese. It's my grandmother Lela Belle's recipe and I can feel her love every time I make it.

What is your favorite local restaurant?

I don't eat out often, so if I had to pick, [for] breakfast, it would be Joanne's [Kitchen & Coffee Shop] on Main Street [in Nashua] or Suzie's [Diner] in Hudson, or else I would go to The Farm [Bar & Grille] in Manchester. I love scratch-made meals.

What is the biggest food trend in New Hampshire right now?

Mexican food has always been a big trend.

What is your favorite thing to cook at home?

Quick meals, with the business and with the Feed the Kids program.

— Matt Ingersoll 🍷

What celebrity would you like to see trying one of your meals?

Julia Roberts. I could hear her laugh and

Candied yams

Courtesy of Kendra Smith of Soel Sistas in Nashua

- 5 medium-sized yams
- 8 tablespoons salted butter
- 1 teaspoon seasoned salt
- ½ teaspoon pepper
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground clove
- ¼ teaspoon ground ginger
- 1¼ cup brown sugar
- 1 tablespoon pure vanilla extract
- 1 tablespoon molasses

Preheat the oven to 350 degrees. Wash the yams. Peel and chop into ½-inch-thick pieces.

Place the yams into a 9x13 baking dish. Place the butter into a medium-sized pot, then melt it over medium heat. Once the butter is melted, sprinkle in the sugar, cinnamon, nutmeg, salt, pepper, ginger and clove. Turn the stove off, mix the ingredients, then add in the vanilla extract and molasses. Pour the candied mixture over the yams. Cover the baking dish with foil, then bake the yams in the oven for 30 minutes. Remove the yams from the oven and baste them with the candied mixture. Cover the yams with foil and bake them for another 15 to 20 minutes. Remove the yams from the oven and let sit for about 10 minutes before serving.



nutritious nibbles

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Directions:

1. Mix chickpea salad with diced cucumber. Gently stir in avocado. Add optional black pepper to taste.
2. Enjoy as-is or serve over a bed of greens such as Fresh Express® Spring Mix or topped off on a whole grain cracker.

Nutritional Information

Amount per serving: Calories 330; Total Fat 23 g; Saturated Fat 2.5 g; Cholesterol 0 mg; Sodium 290 mg; Carbohydrates 29 g; Fiber 11 g; Total Sugars 10 g; Added Sugars 0 g; Protein 8 g

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FOOD



TRY THIS AT HOME

Carrot cake scones

You know how you're not supposed to have dessert for breakfast? This recipe lets you do that.

These carrot cake scones have all the flavors of a piece of cake, but they're packaged as a breakfast-approved baked good. No one will say to you, "Put down that piece of cake." Rather, they'll ask if you might have an extra to share.

For these scones I took a new approach to adding cold butter to the scones. Rather than my usual method of blending chilled butter with forks or a pastry blender, I grated frozen butter. It made it easier to incorporate the butter into the dry ingredients. Just be sure the butter is fully frozen when you grate it, and then add it immediately to the dry goods so it can't soften too much.

Also, for those of you who are raisin-averse, you can remove them from the recipe without any issues. However, I'd ask you to reconsider. The raisins add a nice, sweet, tender element to the scones, which I would miss.



Carrot cake scone. Photo by Michele Pesula Kuegler.

Get your ingredients assembled, and make some dessert. Oops, I meant breakfast items.

Michele Pesula Kuegler has been thinking about food her entire life. Since 2007, the Manchester resident has been sharing these food thoughts and recipes at her blog, Think Tasty. Please visit thinktasty.com to find more of her recipes.

Carrot Cake Scones

Makes 8

- 2 cups flour
- 1/3 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 5 tablespoons butter, frozen
- 1 cup grated carrot
- 1/2 cup chopped pecans
- 1/3 cup raisins
- 3/4 cup buttermilk
- 1 egg yolk
- 4 ounces cream cheese, softened
- 3/4 cup powdered sugar
- 1 tablespoon milk

Preheat oven to 400 degrees.

In a large bowl, mix flour, 1/3 cup brown sugar, baking powder, baking soda, salt and cinnamon. Grate butter using the side of a box grater that you use to shred cheese.

Add butter to flour mixture; stir to combine.

Add carrot, pecans and raisins to flour mixture,

and toss gently.

Whisk buttermilk, egg yolk, and vanilla in a 2-cup liquid measuring cup or small bowl.

Pour about 3/4 of the liquid to the bowl, and stir well.

Gradually add more liquid to the dough until it forms a ball.

Place dough on a lightly floured surface and press into an 8-inch round.

Cut into 8 wedges.

Transfer wedges to cookie sheet, preferably lined with parchment paper.

Bake for 18-20 minutes or until the scones are crusty on top and a tester inserted into the center comes out clean.

While scones cool, combine cream cheese and powdered sugar in a small mixing bowl.

Stir to combine, adding milk slowly.

To frost entire scone, use a knife to coat thoroughly.

To make a scone with less frosting, transfer frosting to a plastic quart bag. Cut tip off corner, and decorate scone with thin lines of frosting.

*Instead of using buttermilk, I often combine 1 tablespoon lemon juice and enough milk to equal 3/4 cup.



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131210

Weekly Dish

Continued from page 16

7 percent ABV handcrafted cocktail made with Sicilian lemons, limoncello, premium vodka and cranberry and raspberry juices. It's available at retail locations across New Hampshire, in four-packs and six-packs, as well as in Fabrizia's new mixed 12-pack, which also includes its Italian margarita and Italian-style lemonade drinks. In a statement, Fabrizia Spirits co-owner and found-

er Phil Mastroianni said he and his brother Nick "stumbled upon" creating the new cocktail by adding cranberry and raspberry juice to the Italian lemonade. Fabrizia also continues to produce lemon-scented hand sanitizer, donating nearly 14,000 bottles of it to more than 260 hospitals and fire and police departments in New England and New York. Visit fabriziaspirits.com.

Exploring Lithermans Limited

DIPA, sour and a barleywine

By Jeff Mucciarone
food@hippopress.com

I think I'm as guilty as anyone of allowing myself to occasionally get bogged down in one style of beer.

Usually it's IPAs, and when that happens I find myself needing to branch out and explore the edges of my comfort zone. Sometimes I'll jump right out of my comfort zone, as in just completely disregard boundaries of any kind.

That happened recently when I dove right into, first, a barleywine, then a sour, and then grounded myself with double IPA — all from Lithermans Limited in Concord. Let's just say that I was rewarded for my adventurousness.

I began with the Big Truck barleywine, which is an impressive and somewhat imposing brew. First, I think I'm guilty of, well, not really knowing what a barleywine is. First, it's not a wine. I mean, I knew that but I didn't know much else. A barleywine stands out for its intensity and its big alcohol kick. The style is also notable for fruity flavors, which can be sweet. I think the potential for too much sweetness has scared me away from this style in the past.

But this was very different than what I expected. I expected — and received — huge alcohol flavor, but I also got surprising bit-

terness and very dry, bittersweet notes of rich, dark fruit. It had me thinking about raisins and currants but it didn't have big sweetness cloying up the palate.

I absolutely loved the complexity of this brew. This brew is a lot to handle, but it wasn't overpowering.

I enjoyed slowly sipping this over an hour or so on an annoyingly cold May evening about a week ago.

A few nights later on an appropriately warm May evening, I dove right into Lithermans' I Will Survive Iced Tea & Lemonade Sour Ale, which was equally scary for me as I am extremely hit-or-miss when it comes to sours. But again I was rewarded for ignoring my comfort zone. This is literally the perfect summertime beer: light, refreshing and tart, with wonderful vibes coming from the iced tea and lemonade combo, which is classic summer.

Also, added bonus, a portion of the proceeds from sales of I Will Survive benefits the New Hampshire Coalition Against Domestic and Sexual Violence.

This is the perfect sour to share with that individual who says they don't like sours. That individual used to be me. Not any more.

But OK, sometimes when you're out exploring the edges of your palate, you need to bring



Big Truck barleywine. Courtesy photo.



LL Cool Haze Double IPA. Courtesy photo.

things back to neutral, and that's what I did when I tackled LL Cool Haze Double IPA by Lithermans Limited. This is your prototypical New England-style IPA with big haze and big juice and extreme drinkability. But I don't mean to suggest it's just another IPA. This was absolutely excellent.

You'll pick up lots of big tropical fruity flavors, like grapefruit, pineapple and I don't know, maybe mango, too. This beer tasted about as fresh as I can imagine a beer tasting out of a can. This is dangerously easy to drink. While it does come in at 8 percent ABV, it definitely doesn't drink like that, so watch out.

I think the main message here is, go try beers from Lithermans, and while you're at it maybe

grab something you wouldn't usually gravitate toward.

Jeff Mucciarone is a senior account manager with Montagne Communications, where he provides communications support to the New Hampshire wine and spirits industry.

What's in My Fridge

Michelob Ultra Pure Gold by Michelob
Seriously, this is in my fridge and I drank one and, let me kill the suspense, it tasted like beer, a very, very light beer, but beer. And that was fine because sometimes you just want a beer. The Pure Gold is the organic version of the flagship Michelob Ultra. Cheers!

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Exclusive listings of Frank DiDonato and Keller Williams Metropolitan

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- *Valley Girl* A-

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The Grim Bros, *Devil Moon* (self-released)

This may look familiar, but when last we discussed this Portsmouth-area band, we were talking about the title track, then just released as an advance single. That song kicks off this full-length LP in fine Allman Brothers style, as in frontman Tim Parent has that broke-down, million-year-old-soul sort of determined weariness to his voice reminiscent of Gregg Allman, but the underpinnings are obviously jam-band-fixated. Moving further through, the songs get more and more jammy, mellow but not enough to make you think of fedoras. These are very experienced guys

with a firm grip on subtlety, diligently layering a lot of strummy but not jangly lines over their backgrounds. Standout tunes are “California” (which avoids outright Jerry Garcia worship by not overextending the jam and by Parent’s purposeful guitar lines — if Bob Weir’s reading this, and I’ll bet you he is, long story, but he could probably learn something from this guy). We do need to cover the vulgarities, because this band certainly deserves some support, so by all means buy the album at: thegrimpros.bandcamp.com/album/devil-moon. A+ — *Eric W. Saeger*

Soft Plastics, *5 Dreams* (Paper Bag Records)

Mixed bag of musical notions from Carey Mercer, one of the driving forces behind western-Canadian quirk-indie band Frog Eyes, whose most-downloaded tune would be “Idle Songs,” a Madness-tinged romp into sublime but pointless nerd-pogo territory. I’m not a fan of more-money-than-sense undergrounders who have some random freak to get off their chest; if I want to hear a pseudo-joke band I’ll ... well, I won’t, ever. This steaming pile opens with “St. Tosh the Actor,” which isn’t unbearably bad, sort of a torchy, nicely syncopated

breeze-along that almost seems like a proper place for Mercer’s idiotic Nick Cave imitation, but then again, it’s like, “emote, Carey, emote!” Next comes “That’s Where the Sun Was,” where we find Mercer emoting even harder over a mariachi-flavored chill beat interrupted here and there by joke-brass suckage. “Andre” is pure Elvis Costello-nicking nonsense; “The Party’s Over” is completely bloody awful; “The Angels” is a cabaret-indie fail. Other than all that stuff, I love it, honestly. D — *Eric W. Saeger* 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- Onward, where on May 22 new albums will hit the stores and Pandoras and pirate download sites, for your listening and aesthetic judgment! I think we’ll start with *Ghosts of West Virginia*, the new LP from **Steve Earle & the Dukes**. Know why I like this guy? Well, he’s awesome! He’s been married seven times, supports socialist politicians, and he’s not some namby-pamby neo-country fraud, like, if you appreciate cowboy-rock, you have to have loved his 1988 album *Copperhead Road*, or at least the title track, which was about a dude from a moonshining family who gets back from Vietnam and decides to parlay his moonshinin’ skills into a weed-growing business. Right, this guy’s wicked cool, for a country music dude, no one can deny it, and so is this album’s advance single, “Devil Put the Coal in the Ground.” It’s structured like “Gallows Pole,” pure stompin’ 1800s American country-folk that would have worked on the old *Deadwood* TV show, and man is he cool on this tune, grumbling like a polecat who got his tail done stepped on by some red-neck, and the banjos are pickin’, and the fiddles are all shined up, and it’s just awesome. I support this dude and encourage people to buy his record albums!

- Speaking of pickin’ and grinnin’ and belting down gallons of Wild Turkey at a sitting, look, it’s Atlanta-based folk-rockers **Indigo Girls**, with *Look Long*, their 15th album! OK, fine, so they’re more of an indie-folk band, and they don’t know how to rattle an ornery hawg to the ground, but you have to give them props (can I never say “props” again and still be cool?), because they’ve stuck it out a long time, having been picked up by major label Epic Records in the late 1980s in the hopes of cashing in on the then-popularity of acts like Tracy Chapman and Suzanne Vega, which they’re really not like all that much, but whatever, they’ve played at a few New Hampshire clubs, so, you know mad props and stuff. The new single, “Change My Heart,” is a Pretenders-style rocker, and it’s fine with me, so, you know, mad props!

- So what’s next? Well, that’d be a band called **Woods**, with their new album, *Strange to Explain*. I don’t know anything about this band, I’ll readily admit, but I’ll bet it’s hipster and ironic and completely unlistenable. See how I try to go into these reviews with an open mind, fam? So, ah, yup, right there, the cover art looks like a third-grader did it in crayon, here we go. They’re a folk rock band from Brooklyn, which, oh, you know what that means. They’ve been around for 10 years. Here’s the title track. Yup, a gently rolling, wimpy, totally not-folk beat, and the guy sings in a garbage falsetto. It has an actual hook, which is a shock. Sounds like Guster with a bad singer trying to be Bruce Hornsby.

- Time to take it home, guys, so let’s close with *Banana Skin Shoes*, the new LP from bearded British lo-fi-indie fellow **Badly Drawn Boy**. The title track sounds like one of those old drive-in movie intermission tunes that Quentin Tarantino thinks are so awesome, like there’s funk, and sax, and more funk, but also there are sounds from old 8-bit video games. Hard pass for me, but it’s a gem for people who clog their Pandoras with absolutely pointless music — enjoy! — *Eric W. Saeger*

Local bands seeking album or EP reviews can message me on Twitter (@esaeger) or Facebook (eric.saeger.9). 🍷

Retro Playlist

Eric W. Saeger recommends a couple albums worth a second look.

This first “getting to know you” wave of the coronavirus crisis has forced many of us to spend way more time on social media than we normally would, or psychologically should. I’ve been writing a lot on Facebook, which is stupid, because I should be trying to sell a few more copies of my book to “politically woke” types by posting clever things on Twitter, but Twitter’s hard, man, and it’s been easier (and much more fun) to irritate basically every one of my “Friends” on Facebook than to break down and face my hilariously backed-up Twitter notifications and take up that gauntlet again. Yuck.

Good old Facebook, huh? It’s particularly hilar-



ious to me that I’ve never been tagged for that stupid Facebook pastime “Name 10 Albums That Influenced You.” I’m not offended really, because who needs to Google for album covers and write some heartfelt blah-de-blah about *Led Zeppelin III* just to entertain, whatever, the five “Friends” who might — what, learn something out of it?

Not that that’s what the exercise is for; like everything else people do on social media, it’s a tedious attempt to rack up “Likes” and get that cherished hit of endorphins, knowing that you’re, to some degree, “accepted” by the completely brainless cyber-herd.

No, no one’s asked me, nor have they asked an old friend who used to participate in elite-level online trolling and flame wars with me back in the 1990s. We were absolute monsters back then,

but anyway, he became so disgusted over having never been asked for his “10 Albums” that he posted something about his “10 Favorite Fast Food Condiment Packets.” I thought it was funny anyway.

Whatever, for me, one of my “most influential albums” was one we talked about here way back in 2009, the **Decemberists’** *Hazards of*

Love. At the time it landed here, I was just about at the point where I really believed Aughts-era “indie rock” was completely hopeless, but this was, like, an actual album, with a few actually good songs. Sure, most of the stuff is just snippets of good ideas meant to appeal to their base of con-going furies, but on the whole I really liked it. It certainly kicks the butt of anything **My Morning Jacket** ever did, at least.

Since you asked so nicely, another album that



influenced me is **Clinic’s** *Walking With Thee*, from 2002 (yes, there were electric guitars back then). They’re a droning, buzzing, menacing little college-rock band with a pulse. You should listen to Clinic. Pro tip: if the singer sounds a little muffled to you, it’s because — and this is quite timely, considering — he wears a surgical mask.

All the time.

Anyway, thanks for saving me the Facebook time, fam!

If you’re in a local band, now’s a great time to let me know about your EP, your single, whatever’s on your mind. Let me know how you’re holding yourself together without being able to play shows or jam with your homies. Send a recipe for keema matar. Email esaeger@cyberontix.com for fastest response. 🍷

POP CULTURE BOOKS

The Red Lotus, by Chris Bohjalian (Doubleday. 383 pages)

In his latest novel, *The Red Lotus*, New York Times Bestselling author Chris Bohjalian writes about a deadly virus that is being shopped for use as a biological weapon.

Alexis, an emergency room physician, goes on a biking vacation in Vietnam with her boyfriend of six months, Austin, who is an administrator in the hospital she works at. They met when he came into the ER after being shot in the shoulder at a local bar by a junkie.

In hindsight, that probably should have raised some flags.

But instead, Alexis and Austin began a relationship. However, unbeknownst to her, the relationship she has with Austin was built on a series of lies. The man she thought she loved was not the man she thought she knew.

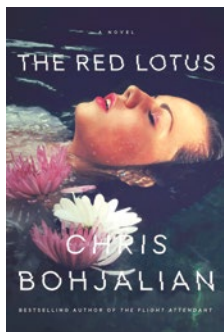
While Austin convinces Alexis that he is in Vietnam in order to pay respects to his father and uncle who served there, it turns out he is really there to sell a sample of a deadly virus developed in his hospital's lab to another country to be used as a bioweapon.

Apparently selling bioweapons can be very lucrative.

Things don't go well and Austin is murdered, leaving Alexis to figure out how she could have been taken in by so many lies. When she returns to the United States, Alexis hires a private detective to help her figure out what was true and what was not about Austin. Alexis and the P.I. end up discovering the international plot to purchase these biological weapons of war that originated from the hospital she works at.

Layers upon layers of deception.

While Alexis is trying to figure out how she could have been so betrayed by someone she loved, she also battles with her own insecurities and demons. Alexis digs deep into her inner



strength in order to persevere to sift through the truths around Austin and her relationship with him.

Of course, reading a book about a pandemic during a pandemic is a little strange. In the story we read about topics that we are currently hearing about in the news. Like the fact that antibiotics don't affect viruses but antivirals do. We also learn about how viruses move from animals to humans. In

another section we read about "knock-out" and "knock-in" genetic research in rodents. And the descriptions of how and where rats live in cities is enough to chill and make you swear that you'll never walk in a dark alley again.

All of these researched bits are fully satisfying for those of us who want our fictional stories to be as real as possible. Like he did for all of his other 21 books, Bohjalian spent a lot of time doing his research. In Vietnam he actually biked the roads and mountain passes he describes in the book. He shows Vietnam tremendous respect as he recounts his characters' stories from the war. Through his descriptions and his characters' actions, Bohjalian allows us to imagine that we are actually there in Vietnam along with Alexis and Austin.

I also have to give this book credit for using the game of darts in such a creative way. There is one passage that will make you jump in your seat. I challenge you to ever look at a dart in the same way again after reading that one.

Like he does in many of his other books, in *The Red Lotus* Bohjalian gives us another memorable strong yet flawed woman character who rises above personal defects in character in order to find and claim her own personal strength.

The Red Lotus grabs you from the first page and continues to hold you until the very satisfying and yet haunting ending. A

— Wendy E.N. Thomas

BOOK NOTES

If you follow the New York Times bestseller list, you may have noticed a trend. Call it the immortal life of Tara Westover. (Apologies to Rebecca Skloot and Henrietta Lacks.)

Westover's memoir *Educated* has been on the list for 116 weeks. It was No. 1 on week 100.

In contrast, its closest competitor, Michelle Obama's *Becoming*, has made the list for 75 weeks. Nothing else in the genre comes close.

The popularity of *Becoming* is understandable, given the popularity of Obama and her husband, the former president. *Educated* is more of a mystery, even to the author, who told Entertainment Weekly in February, "It's been surprising, bordering on shocking."

A brutal account of growing up in a family of Mormon survivalists with a penchant for trauma and abuse, *Educated* has been compared to J.D. Vance's *Hillbilly Elegy*. Both authors found education to be the lifeline that offered

escape from a concrete-block upbringing. (Susan Fowler has a similar storyline in this year's *Whistleblower*.) It's a theme so common that the initial New York Times review of *Educated* ended like this:

"She is but yet another young person who left home for an education, now views the family she left across an uncomprehending ideological canyon, and isn't going back."

In retrospect, that seems like saying Moby-dick was yet another whale with a grudge.

Manchester's Bookery is featuring *Educated* in its online book club, May 21 and May 25, for the Zoom-literate.

Meanwhile, if you're looking for a new pandemic read, here's an idea: Read the book that was the New York Times bestseller the year you were born. The website Wordery has a search function to find it: wordery.com/best-selling-books-by-year. I'm off to buy *Ship of Fools* by Katherine Anne Porter. — Jennifer Graham

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Valley Girl (PG-13)

A teenage girl from the heart of the San Fernando Valley expands her horizons in *Valley Girl*, a, like, totally fun high school-set rom-com musical.

I suppose I should stipulate that I haven't seen the 1983 Nicholas Cage-fronted *Valley Girl*. This musical adaptation of that is so spot-on I don't think I want to.

This tale of a sunbaked suburbia, the afternoons at the Galleria and the scary unknown that is "the other side of the hills" (downtown Hollywood) is actually told in flashback by a present-day mom (Alicia Silverstone in a brilliant bit of casting) telling her teenage daughter (Camila Morrone) about her big high school romance. Back in the 1980s day, Encino native Julie (Jessica Rothe, star of the *Happy Death Day* movies and once again giving out just the right energy) is dating the "perfect" guy, tennis star Mickey (Logan Paul), and spends her free time hanging out with her buddies at the mall. But she wants to find new adventure, maybe even go into Hollywood, that haven of vice that the Valley children have clearly been made to fear.

It takes a beach outing to bring the MTV-loving crowd of the Valley into the path of the punk crowd from Hollywood. Julie has a brief meeting with Randy (Josh Whitehouse), who, along with his rocker friends, later shows up at a Valley party. They hit it off and he brings her to Hollywood to hang out at a club where his band plays.

Julie quickly dumps Mickey and revels in this new relationship, one without the pressures of high school popularity and that even reawakens her interest in fashion design and following a different path than the one her parents (an excellent Judy Greer and Rob Huebel) set out for her. But Randy isn't as interested in bending to experience her world as she is to experience his, so, like, friction.

Look, if I say "pastel plaids on characters singing the Go-Gos' 'We Got the Beat' while dancing around a fountain at a thriving 1980s mall" and you say "blech, no thank you" then you already know where you stand on this movie. I, watching this by myself, clapped and said, out loud, "delightful!" at that early scene and my opinion did not change. There is a fight scene (featuring a character who feels like he's doing "Johnny from *The Karate Kid*" cosplay for the whole



Valley Girl

movie) scored to Duran Duran's "Rio" after a tension-filled scene scored to "Safety Dance." "Kids in America" is used to underline a character's ennui and "Girls Just Want to Have Fun" helps demonstrate her longing for Something More. I said "yay!" at more than one song cue and could not keep from occasionally singing along (which is a thing you don't have to suppress watching movies on the couch). And having Alicia Silverstone, queen of a 1990s glossy California teenager movie, as the mom is just a chef's kiss touch of perfection. This movie, this mix tape of 1980s music and visuals and vibe, knows what it is and delivers its tone and blend of high-school-drama romance, self-conscious nostalgia and genuine coming of age story beats (Judy Greer saying "au revoir" actually made me tear up) perfectly. **A-**

Rated PG-13 for teen partying, language, some suggestive material, and brief nudity, according to the MPA. Directed by Rachel Lee Goldberg with a screenplay by Amy Talkington, Valley Girl is an hour and 42 minutes long and distributed by MGM. Available for rent.

Scoob! (PG)

Scooby, Shaggy and the gang return to fight another villain who "would have gotten away with it, too" in *Scoob!*, an animated movie that is, I guess, for kids?

Between some general scariness (a cute robot gets its head casually ripped off and melted) and its "who is this for?" references (Simon Cowell! Tinder! *This American Life!* — what kids *don't* know and love these things!), I doubt my early-elementary and younger kids would enjoy or sit still for this movie. And while older kids probably won't find that stuff as scary/boring, the movie trades on some knowing commentary about the classic cartoon that probably won't electrify them either.

Dog Scooby Doo (voice of Frank Welker), his human best friend Shaggy (voice of Will Forte) and fellow humans Fred (voice of Zac Efron), Daphne (voice of Amanda Seyfried) and Velma (voice of Gina Rodriguez) are still foiling bad guys together from Fred's beloved Mystery Machine blue van. But the crew wants to grow their sleuthing business and turn for their venture capital to Simon Cowell (voicing himself), who deems Shaggy and Scooby dead weight, business-wise. Sad about their lack of a strong role in the group, the pair go off on their own only to be attacked by robots controlled by villain Dick Dastardly (voice of Jason Isaacs). They are rescued by superhero Blue Falcon, or, as his sidekicks Dynamutt (voice of Ken Jeong) and Dee Dee (voice of Kiersey Clemons) explain, the Blue Falcon's adult son Brian (voice of Mark Wahlberg), who has taken over superheroing now that the original Blue Falcon has

retired to Palm Beach.

Dick Dastardly has classic "steal the ancient something to open the gates of whatever" goals but the story first separates Shaggy and Scooby from Fred, Daphne and Velma and then Shaggy and Scooby from each other. This is not the choice I would have made. The movie opens with young Shaggy meeting pup Scooby for the first time and then the pair encountering equally small Fred, Daphne and Velma. I had some hope for the movie during this initial sequence: there's a nice bit of goofiness and kid-adventure with the Scooby Babies approach that I think could have appealed both to young audiences, who may not have a lot of Scooby experience, and to their parents who may have been fans of the live-action movies in the aughts or the cartoons, which have been floating around since forever (Hanna-Barbera launched the original series in 1969, Wikipedia says). The movie as constructed, though, feels like it can't figure out if it's a kid-focused cartoon or a meta goof on previous Scooby iterations.

There are elements I liked: The characters all seem a notch weirder than I remember them being previously, especially Fred. The movie could have had more fun with these oddball character notes if the gang was together for more of the action. Also, the animation has a hint of the original series' angular lines, which is a nice visual touch. And I am always up for that Hanna-Barbera "running noise" sound, which we get a couple of times here.

Scoob! has the potential to be one of those movies whose sequels could be stronger than the original; I feel like this thing will probably be sucked into the black hole of "pandemic pop culture." A next chapter could arrive with little baggage from this entry. And, in the interest of the never-ending quest for decent family entertainment, I'll be happy to check it out. I just don't think I'll be rewatching this for any family movie night anytime soon. **C**

Rated PG for some action, language and rude/suggestive humor, according to the MPA. Directed by Tony Cervone with a screenplay Matt Liebermann & Adam Szykiel & Jack Donaldson & Derek Elliott, Scoob! is an hour and 34 minutes long and distributed by Warner Bros. Available for 48-hour rental for \$19.99 or for purchase for \$24.99. 🍷

AT THE SOFAPLEX

Several movies that were in theaters at the time they closed are now available for home viewing. Here is a rundown of recent releases and some of the bigger award movies and end-of-year movies from 2019 (with a * indicating some of the movies worth checking out). In honor of the delightful *Valley Girls*, let's kick off this week's list with some movies that are full of goofy fun or an absolute joy to watch.

****Charlie's Angels* (PG-13)**

Kristen Stewart, Ella Balinska. With Naomi Scott rounding out the new Angels and Elizabeth Banks playing a new Bosley, with Patrick Stewart along as a retiring Bosley. Near the end of this movie somebody delivers the line "go, you," and that line delivery is worth the price of viewing all by itself. This movie is middling for about the first two-thirds but ends extremely strong and, had it done better opening weekend, has all sorts of potential to become a great lady-focused action comedy franchise. **B** *Available for rent or purchase.*

****Dolemite Is My Name* (R)**

Eddie Murphy, Da'Vine Joy Randolph. I am a sucker for a "let's make a movie" movie, which is what this very R-rated comedy from Eddie Murphy ultimately is. Based on the true story of Rudy Ray Moore, who (in this movie at least) is a struggling comedian who finds success when he creates a character called Dolemite and starts producing comedy albums, *Dolemite* soon finds Rudy making his own movie on a shoestring. Performances by Snoop Dogg, Keegan-Michael Key, Mike Epps, Craig Robinson, Tituss

Burgess and more — and especially Wesley Snipes — make this movie a winner. **A** *Available on Netflix.*

****Emma* (PG)**

Anya Taylor-Joy, Johnny Flynn. Emma has many fine qualities but she can also be careless with people's feelings and kind of, well, clueless, so argues this new adaptation of the Jane Austen novel. This *Emma* not only highlights the comedy aspect of the story but gives everybody, from Taylor-Joy's Emma Woodhouse to Flynn's Knightley, welcome flaws that add some tartness to this delight-

ful sweet treat. Be warned, English students; the movie doesn't exactly follow the book (you still have to read the book). **A-** *Available for rent for \$19.99 for a 48-hour period.*

****Hustlers* (R)**

Jennifer Lopez, Constance Wu. A group of exotic dancers develop a multi-layer scam to separate unlikable Wall Street-types from their money in this totally fun crime caper movie that earns a **B+** in part because of the A+ performance from Lopez as the larger than life ringleader Ramona. *Available for rent or purchase.*

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THE ROUND UP

Local music news & events

By Michael Witthaus
mwitthaus@hippopress.com

• **Laugh track:** Crowd work will be difficult when **Graig Murphy, Mike Koutrobis** and **Paul Landwehr** bring their comedy to the newly launched Tupelo Drive-In. Guests in cars parked 10 feet apart can order food from their phones and have it brought to their car via golf cart while listening to jokes pour from a top-notch sound system or their FM radio. Tupelo owner Scott Hayward promises stand-up every week. Friday, May 22, 6 p.m., Tupelo Music Hall, 10 A St., Derry. Tickets \$75 per carload at tupelohall.com.

• **Capitol idea:** A Concord tap house that sponsored livestream events during quarantine is back serving food outdoors and presenting performers like **Dan Morgan** on May 22 and **Liam Spain & Friends** on May 23. The out-of-the-way haven is a longtime friend of the local music scene (it was scheduled to relaunch open mic on May 20), and offers a solid menu of pub food, with top-notch beer and whiskey selections. Area 23, 254 N. State St, Unit H (Smokestack Center), Concord. 219-0856.

• **Hey ho, let's go:** Surf shredder and guitarist extraordinaire **Gary Hoey** finishes up the first full weekend of drive-in shows at Tupelo, on Sunday, May 24, noon and 3 p.m. Also on the schedule are Jimmy Lehoux (May 30), tribute bands The Weeklings doing Beatles music (May 31), and Foreigners Journey (June 6 and June 7). Tupelo Music Hall, 10 A St., Derry. Tickets, \$75 per carload, at tupelohall.com.

• **Country rock:** The **Rory Scott Trio** announced plans to kick off Memorial Day weekend at a venerable Lakes Region watering hole, with the usual pandemic guidelines in place, of course. The country rockers are a good sign that summer will survive in some form this year. Saturday, May 23, 3 p.m., Broken Spoke Saloon, 1072 Watson Road, Laconia, 527-8116.

NITE Live at last

Music returns to Penuche's Music Hall

By Michael Witthaus
mwitthaus@hippopress.com

With limited reopening of businesses in New Hampshire, open air dining — with strict social distancing guidelines — returned to Penuche's Music Hall on May 18, along with live music, with musicians playing acoustic on the corner of Elm and Lowell streets. Brad Bosse kicked off the return of live music in downtown Manchester at 1 p.m. on May 18, with a cover of Ben Harper's "Steal My Kisses" as Penuche's Music Hall served diners at every table. Amanda McCarthy preformed after Bosse at 6 p.m. In a recent phone interview, owner Chuck Kalantzis talked about the challenges of Covid-19 for businesses like his, and the return of entertainment to his Elm Street restaurant and bar.

What were you doing at Penuche's Music Hall before the pandemic hit?

We had live music consistently here seven days of the week, either with live bands or some type of local artists [playing acoustic], every day something different in our establishment.

When it happened, what kind of adjustments did you make?

At that time nobody knew what was going on, and it was very difficult to understand which way to go. The first few days I fed families who couldn't afford anything and delivered food to older people. But with our establishment [being part of the] music industry, I would really put my employees in jeopardy along with the customers if we did takeout, so I stayed away from that. ... We did a lot of community things to help out from that end. ... I have it on my Facebook every day that if there's anybody in need, they call me and I make sure they get food in some form.

How do you envision reopening with social distancing rules working?

This is uncharted territory. ... Nobody knows if people are gonna be scared to go out. I don't

think so. ... I think people that are sick will stay in the house. If you're not, we need to get out to build our immune systems a little bit more, you know? I'm gonna do everything in my power to continue, keep this industry going in some form. ... What I did was set my seating to the left and right of Lowell Street. I've also applied with the city to do Sundays as I've been doing for the last four years [closing off the street and putting tables there].

You must be glad you applied to do that before.

I'm the one who brought it to Hanover Street [Penuche's original location] — outside seating with music I developed way, way back. ... They're not allowing live entertainment [indoors] for a little while, so I have to [have] a little imagination with what I do to develop something comfortable. Music really helps your day. ... So I'm putting [acoustic music] out here every day unless it's raining. ... My first night [I had] Amanda McCarthy. When she was a younger girl, I was over at Penuche's on Hanover Street. She came to my door one day and said, I'm young and I'm just starting to learn how to play music and can you give me a chance? ... I kept her going weekly and we've had a great relationship all the way through and I give her as much as I can. Look at what she's developed into — she won best New England songwriter.

Yes, she's going places.

She wrote on her Facebook page thanking me for giving her a chance and it made me feel good that I could help somebody. That's the story. ... I'm gonna try to continue to have live music daily. Saturdays and Sundays from 1 o'clock on and weekdays from 6 o'clock on at night. During this time, the musicians, great local artists that I've had, were sitting in their house not doing something. I called Jonny Friday up, I said listen, I'm gonna help you guys out. Why don't you come down and use the stage, we'll put it on Facebook, and that's what I did during the closure. I tried



Chuck Kalantzis. Courtesy photo.



Brad Bosse performs outside of Penuche's. Courtesy photo.

to make them some money, and I donated money to them while they were performing. Trying to keep it going.

Tipping will probably be Venmo and PayPal for live musicians?

I told Amanda she could do whatever she wants. My concern is to keep the local scene going. ... I'm trying to involve everybody. I put a Facebook post on for all the local musicians that want to play. I'm getting a lot of local talent, and outside talent, who say they really want to play.

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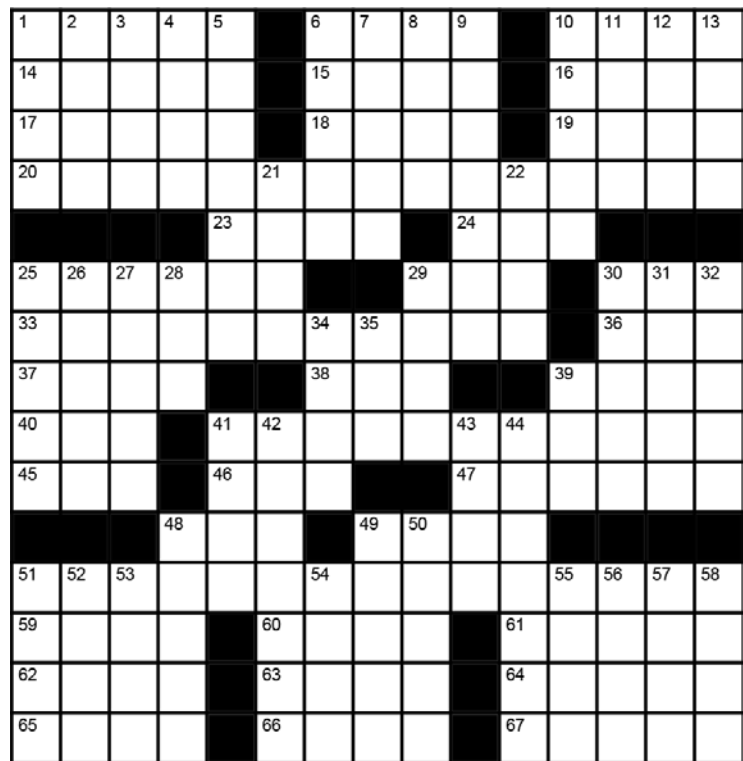
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Across

- 1. Black Crowes “___ as hard as it was the first time I said goodbye”
- 6. Green Day “Everybody is a ___”
- 10. LA Egyptian goddess-inspired sludge band
- 14. Avulsed ‘Malodorous Lethal ___’
- 15. Led Zep ‘Gallows ___’
- 16. ‘Stranger In Town’ rockers
- 17. ‘___ Help Myself (Sugar Pie Honey Bunch)’ The Four Tops (1,4)
- 18. ‘I Can’t Turn You Loose’ soul singer Redding
- 19. ‘Sara Smile’ ___ & Oates
- 20. ‘Pumped Up Kicks’ band (6,3,6)
- 23. After Kix did ‘Blow My ___’ they had to call an electrician
- 24. Umphrey’s McGee song for the dinner table?
- 25. Venues big bands play
- 29. Show hosts (abbr)
- 30. AFI will go into the bathroom and fill it with their ‘Crop’
- 33. What teacher will do with new technique
- 36. John Lennon’s love Yoko
- 37. Placed on Ebay for rare concert T (1,3)
- 38. Maryland ‘All Sides’ band
- 39. Like Ray and Dave Davies
- 40. Spice Girl B
- 41. AC/DC ‘Powerage’ jam ‘Up To ___’ (2,4,2,3)
- 45. ‘Stand!’ ___ & The Family Stone
- 46. Reggae man ___-A-Mouse
- 47. Record company mergers
- 48. Important time in music is called this
- 49. UB40 will have a glass of this that is doubly ‘Red’
- 51. Soundtrack ‘South Park: ___ Uncut’ (6,6,3)
- 59. Dionne Warwick classic ‘___ A Lit-

tle Prayer’ (1,3)

- 60. Smashing Pumpkins ‘Gish’ single
- 61. English female electronic music pioneer Derbyshire
- 62. RTZ’s Brad that also fronted Boston
- 63. Heavy metal band that foreshadows?
- 64. McCartney: Ivory, Wonder: ___
- 65. Green Day “Peel me off this Velcro ___ and keep me moving”
- 66. Cut Off Your Hands were lovesick

and ‘Still ___’ of their ex
67. Fans might take their girls to shows on these first ones

Down

- 1. Le Tigre song for the close of the work week?
- 2. Alt country band The ___ Brothers
- 3. Melody Gardot ‘Your Heart ___ Black As Night’ (2,2)
- 4. Rapper 50 ___
- 5. ‘Here We Are’ 80s Cuban-American singer Gloria
- 6. Might play guest ones
- 7. ‘96 Cranberries album ‘ ___ Faithful Departed’ (2,3)
- 8. Cure ‘This Is ___’ (1,3)
- 9. Bruce Willis ‘ ___ Yourself’
- 10. Power Station smash ‘Some Like ___’ (2,3)
- 11. Jack Wagner starred in a daytime one
- 12. John Hiatt ‘ ___ Come To You’
- 13. Asia ‘ ___ Survivor’
- 21. Pollard from Sebadoh
- 22. Dexterity, in someone’s playing
- 25. ‘Reckless’ Bryan
- 26. Green Day ‘She’s A ___’
- 27. Pink Floyd ‘See ___ Play’
- 28. Armored Saint will give a respectful ‘ ___ To The Old School’
- 29. Soft Cell’s Almond
- 30. Deep Purple “My woman from ___!”
- 31. Duran Duran ‘ ___ Of The Snake’
- 32. Like extra album track
- 34. “Gimme, gimme, gimme the honky ___ blues”
- 35. ‘Call Me Maybe’ Carly ___ Jepsen
- 39. Sing/songer DiFranco

- 41. Like unknown, unsigned band?
- 42. Godhead ‘2000 ___ Human Error’ (5,2)
- 43. Carl Douglas ‘ ___ Fu Fighting
- 44. Randy VanWarmer ‘Just When ___ You Most’ (1,6)
- 48. Charting soundtrack ‘The Prince Of ___’
- 49. Experimental LA rock band really into fabric?

- 50. Lita Ford ‘Falling ___ Out Of Love’ (2,3)
 - 51. Estate auction actions
 - 52. Green Day “ ___ you, down in the front line” (1,3)
 - 53. One gets thrown to honor lifetime achievement
 - 54. Star car with a bar
 - 55. Phish classic from ‘Lawn Boy’
 - 56. Bring Me The Horizon ‘ ___ Like Vegas’ (1,3)
 - 57. When Dolly Parton clocked in
 - 58. Moody Blues ‘ ___ Of Futures Past’
- © 2020 Todd Santos



EASY

2	3-	1-
5+	3	
1-	3-	
12X	2÷	

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CHALLENGING

4-	3-	24X	5
	12+		5-
2-	1	60X	
	11+	11+	5+
2÷			4
4	11+	2-	

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RULES

- Each row and each column must contain the numbers 1 through 4 (easy) or 1 through 6 (challenging) without repeating.
- The numbers within the heavily outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.
- Freebies: Fill in single-box cages with the number in the top-left corner.

PREVIOUS ANSWERS

2	7+	4	3	6X	1
3-	2÷	1	2	3	
1	8+	3	4	2	
3	2	1	4		

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WORD★Roundup™

by David L. Hoyt & Jeff Knurek

Find and Circle...

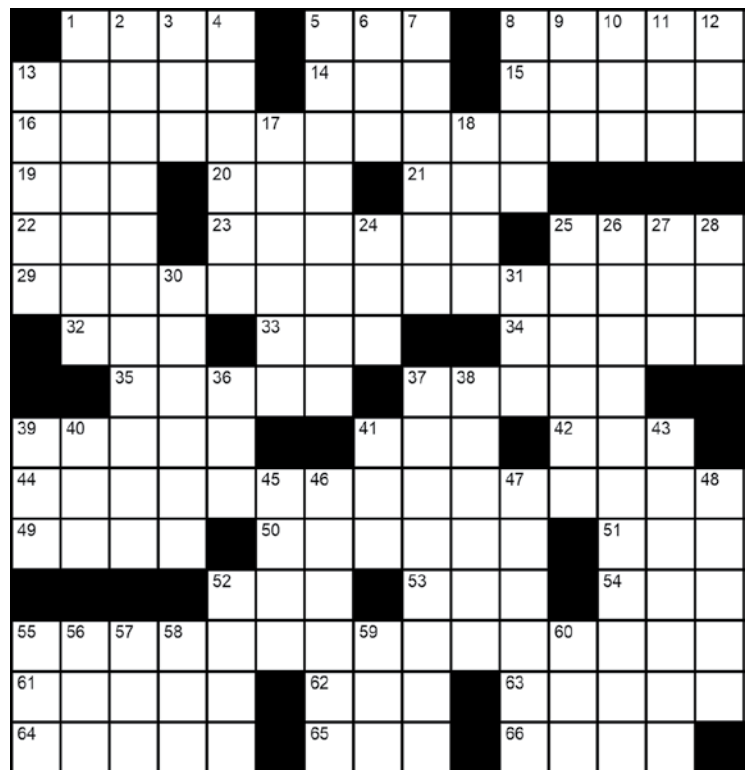
- Three fruits starting with P
- Three eight-letter animals
- Three gases
- Three seasons
- Three Beatles (first names)

Answers to last week’s puzzle: CLOUDY SUNNY SNOWY WINDY RAINY HAZY / CABLE NEWS NETWORK / DAISY TULIP LILAC / PETER PAUL MARY / ACCIDENT

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P	C	H	Y	D	R	O	G	E	N	A	R
E	L	E	P	H	A	N	T	E	O	N	E
N	V	U	J	L	G	R	G	G	S	T	T
H	R	X	M	N	E	Y	N	P	U	E	A
O	A	Z	I	T	X	I	K	A	M	L	E
J	E	R	N	O	R	H	Z	U	M	O	T
K	P	I	N	E	A	P	P	L	E	P	N
S	W	H	E	L	I	U	M	V	R	E	A

"Off the Rack" — if you're playing Scrabble, they work



Across

- 1 Garbage-carrying boat
- 5 Singer Dylan
- 8 Catcher Yogi
- 13 Two-door car
- 14 "Who Do You Think You ___?" (genealogy-based series)
- 15 "Late Night with Seth Meyers" writer Ruffin
- 16 Gets a bluegrass instrumental (off the J)?
- 19 Joined up on Zoom, e.g.
- 20 "What ___ I thinking?"
- 21 Spill the ___ (gossip)
- 22 3-D exam
- 23 "Ratatouille" rat and namesakes
- 25 Mrs. Garrett on "The Facts of Life"
- 29 Relics for mom's sister (off the Q)?
- 32 "Tour" grp.
- 33 "Addams Family" cousin
- 34 Debonair
- 35 They're pointed out on an airplane
- 37 Taj ___

- 39 Detached
- 41 Shar-pei shout
- 42 ___ Soundsystem
- 44 Warning at an all-bird nude beach (off the X)?
- 49 Winter transport
- 50 "Mansfield Park" novelist
- 51 "I Ching" concept
- 52 Be choosy
- 53 Contented sound
- 54 Ending with Wisconsin
- 55 Wine cocktail for someone who puts lines on the road (off the Z)?
- 61 By themselves
- 62 Playing card with a letter
- 63 Step in a game of hangman
- 64 Jacques Cousteau's realm
- 65 ___ boom bah
- 66 It might get you an answer

- 26 One with a home in both Nome and Rome, perhaps
- 27 Neighbor of Ore.
- 28 Enzyme suffix
- 30 Got ready to take off
- 31 "black-" or "mixed-" follower, on TV
- 36 Bride's reply
- 37 Compilations on cassettes
- 38 Become visible
- 39 Happy moments
- 40 Zero, on the pitch
- 41 "Mm-hmmm"
- 43 Subject at the beginning of Lizzo's "Truth Hurts"
- 45 Scruff of the neck
- 46 Hindu precepts
- 47 In the heavens
- 48 Attendees
- 52 "___ for takeout" (sign in some restaurants)
- 55 ___ Luis (Brazilian seaport)
- 56 "No Scrubs" R&B trio
- 57 Fish eggs
- 58 Get ___ groove
- 59 Geol. or chem.
- 60 You, to Caesar (found in GRATUITY)

Down

- 1 Recover from a pub crawl, say
- 2 Like innovative technology
- 3 Greek wedding exclamation
- 4 Chinese sculptor and activist Ai ___
- 5 Some band members
- 6 Heavenly sphere
- 7 Down at the final buzzer
- 8 ___ California (Mexican state)
- 9 Guitar-heavy alt-rock genre
- 10 MLB stat
- 11 In medias ___
- 12 Gallery stuff
- 13 "Crouching Tiger, Hidden Dragon" character?
- 17 "Anything you want!"
- 18 Hornet home
- 24 Back muscle, for short
- 25 Bumper sticker symbol depicted in yellow on a blue background

R&R answer from pg 27 of 5/14



Jonesin' answer from pg 28 of 5/14



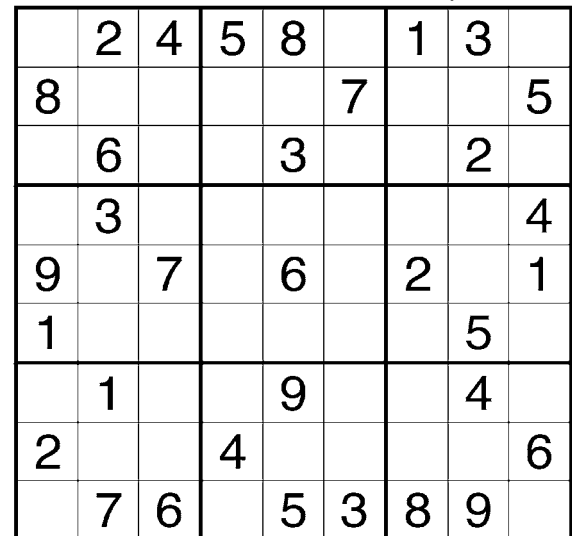
Jonesin' Classic answer from pg 30 of 5/14



NITE SUDOKU

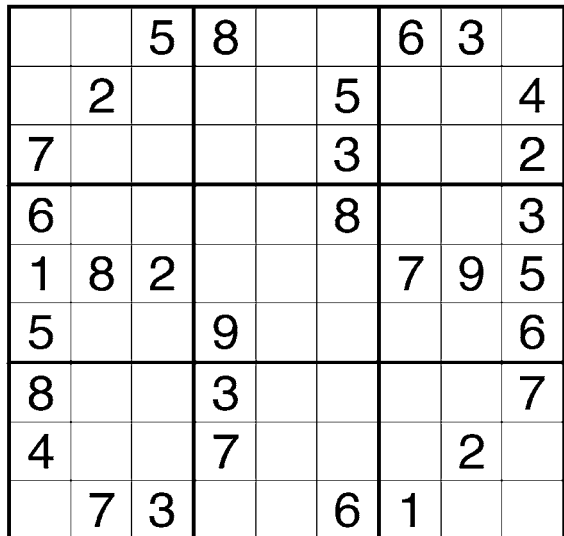
Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 29.

Conceptis Sudoku Puzzle A By Dave Green



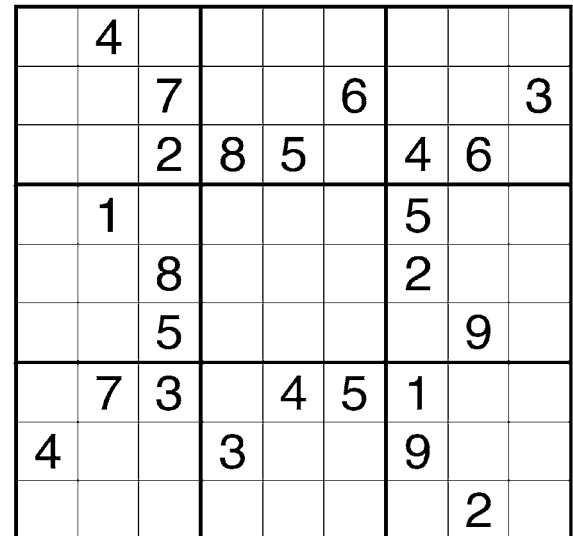
Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green



Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green



Difficulty Level ★★★★★

All quotes are from *Ultimate Veg*, by Jamie Oliver, born May 27, 1975.

Cancer (June 21 – July 22) *The dumplings will double in size as they cook, so make sure you've got enough distance between the stew and the lid of your pan. It's important to think beyond the moment.*

Leo (July 23 – Aug. 22) *Very finely slicing the veg means you can pretty much use any kind or variety — baby carrots, fennel, eggplants, beets — to really celebrate the seasons in a flamboyant way. Fine and flamboyant!*

Virgo (Aug. 23 – Sept. 22) *There's a lot of fun to be had here with seasonal veg and mushrooms — react to what's available and make the most of them. You can react to the carrots, or you can let them react to you.*

Libra (Sept. 23 – Oct. 22) *If you find the tahini has separated in the jar, add a splash of hot water and mix until spoonable. Sometimes things come together once they're let out of the jar. Or once they get some water. See what works.*

Scorpio (Oct. 23 – Nov. 21) *I like to pull out the chilies, chop them into a paste and serve them as an angry (fiery) condiment for stirring back through the soup, to taste. Don't argue with the condiments.*

Sagittarius (Nov. 22 – Dec. 21) *The combo of fruit and salty cheese is a thing of joy, so have fun with it — peach with mozzarella, or grilled pear and blue cheese — let your imagination go wild! You will have fun with a joyous combination.*

Capricorn (Dec. 22 – Jan. 19) *Cooked avocado is utterly delicious — however, it does divide people. If you're not a fan, simply leave it out of the hash brown and serve it fresh on top. Avocado is just one variable among many.*

Aquarius (Jan. 20 – Feb. 18) *Salt is a brilliantly useful condiment that is both delightful and potentially harmful if used regularly to excess. The job of the mindful cook is to use this wonderful ingredient*

with respect, seasoning intelligently to bring the best out of your ingredients. Be a mindful cook.

Pisces (Feb. 19 – March 20) *Own your gumbo by surfing the seasons with pumpkin, squash, mushrooms, corn, zucchini ... it's a brilliantly flexible recipe. Own your gumbo!*

Aries (March 21 – April 19) *The quicker you make the omelet the better — be confident. Ideally, it will never be golden brown, always soft, silky and light yellow. Do not dawdle over an omelet.*

Taurus (April 20 – May 20) *For that 1980s retro feel, mold the rice in small bowls like I've done here — it's pointless, but fun! Get ready for some pointless fun!*

Gemini (May 21 – June 20) *We might think that basing our meals around more veg and less meat is forward thinking, and is trendy or progressive, but I can assure you, if anything, it's looking back towards our grandparents and great-grandparents who — by default — cooked this way. Nobody owes you bacon bits.*

New puzzles?

We're trying out a few new puzzles; let us know what you think, puzzle fans! Do you love them all or enjoy just one? Let us know at adiaz@hippopress.com

7 LITTLE WORDS

Find the 7 words to match the 7 clues. The numbers in parentheses represent the number of letters in each solution. Each letter combination can be used only once, but all letter combinations will be necessary to complete the puzzle.

CLUES	SOLUTIONS
1 serendipitous occasion (6)	_____
2 break from work (8)	_____
3 respiration (6)	_____
4 long walk in nature (4)	_____
5 male goose (6)	_____
6 cleansing soak (4)	_____
7 vanquishing (7)	_____

VA	BE	CA	AN	ON
HI	BR	CE	KE	TH
EA	BA	TI	GA	TH
ATI	ER	NG	CH	ND

Today's Answers: 1. CHANCE 2. VACATION 3. BREATH 4. HIKE 5. GANDER 6. BATH 7. BEATING

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From outer space

People in Washington’s Puget Sound were startled on the evening of May 6 by a brilliant streak of light across the sky followed three minutes later by a loud explosion. “Huge boom that shook the house. It was the loudest boom I’ve ever heard,” one witness in Brier reported, according to KOMO. The American Meteor Society investigated the many reports it fielded and determined the noise came from an exploding meteor entering Earth’s atmosphere. The meteor may have been part of the annual Eta Aquarid meteor shower, which occurs when Earth moves through remnants from Halley’s comet.

Bright idea

Restaurants have adapted to local lockdowns with curbside and drive-thru services, so it’s no surprise that other businesses are following suit. Minx Gentlemen’s Club in Virginia Beach, Virginia, is offering drive-thru pole dances and other entertainment in a makeshift outdoor space, according to The Sun. Dancers were showered with bills or grabbed their tips using a trash picker to reach into vehicles as patrons enjoyed the performances from the safety of their cars. Meanwhile, in Las Vegas, Little Darlings is offering completely nude drive-up strip teas. “Guests can drive up to the front door, and we’re going to have dancers separated

by the 6-foot separation rule, and (customers) can enjoy a totally nude show right from the seat of their car,” a Little Darlings spokesperson told KSNV.

Alarming headline

In Clocolan, Free State Province, South Africa, where the now-seven-week-long lockdown includes a ban on buying or selling alcoholic beverages, thieves broke into the Rest in Peace funeral parlor and made off with four gallons of exhumation liquid, the Daily Mail reported on May 12. The fluid, used to preserve body parts that have been exhumed, is 97% alcohol, police spokesperson Brigadier Motansi Makhele said, and the burglars had to break through roller blinds and into a locked steel cabinet to get to the liquid. A forensic officer predicted: “If the thieves drink that liquid without watering it right down, then they will drop dead themselves.”

Questionable judgment

Joseph Todd Kowalczyk, 20, tweeted at the FBI on May 10, threatening that he had “10 bombs ready to go off ... in my basement ... come get me you guys have till 8 before I make this city in my own little hell #forwaco.” The FBI determined the tweet came from a mobile home park in Clinton Township, Michigan, according to The Detroit News, and officers showed up at

Kowalczyk’s home the next day, where he explained that he was “testing the government” and was upset that they had not responded more promptly. He told agents he had no weapons and would not make any more threatening tweets, but as the day wore on, Kowalczyk taunted the FBI in further posts, disparaging the agency and police for their slow response. On May 12, he was arrested and charged with transmitting a threat to injure, which is punishable by up to five years in prison.

Paying the price

Restaurants in West Plains, Missouri, endured a social media storm in early May after a customer posted a photo of a receipt that included a “Covid 19 Surcharge.” But the restaurants pushed back, according to KY3. “It’s not a tax. It’s basically just a small percentage to cover all of our extra expenses,” said Bootleggers BBQ owner Brian Staack. Kiko Japanese Steakhouse manager Sarah Sherwood said prices on most items have doubled, and Ozark Cafe co-owner Heather Hughes confirmed: “Every day there’s something else [food suppliers] can’t get or the prices have gone up exorbitantly.” The restaurateurs say it’s easier to add the 5 percent surcharge than constantly change the menus, and they’ve been upfront with customers, using signs and notes in their menus. While the initial response was surprise, Sher-

wood says the community has “really come together to support the local businesses.”

Florida

A Mother’s Day bouquet became a weapon during an altercation in Pinellas County, Florida, early on May 11. Sandra Kay Webb, 32, allegedly became angry with her husband because he bought flowers for her children to give her for Mother’s Day. The Smoking Gun reported that Webb threw the bouquet at her husband and hit him with it, then spit on him. Webb was charged with domestic battery; she admitted throwing the flowers, but denied the spitting.

Sign of the times

In South America, some families of people who have died of Covid-19 have had to wait days for a coffin, either because of the short supply or they were unable to afford one, the Associated Press reported on May 8. In response, ABC Displays, a Colombian advertising company, has developed a cardboard hospital bed with metal railings that can be converted into a coffin. The beds can hold a weight of 330 pounds and will cost about \$85 each, company manager Rodolfo Gomez said. He plans to donate 10 beds and hopes to receive orders for more from emergency clinics that might run short on beds.

Visit newssoftheweird.com.

JONESIN’ CROSSWORDS BY MATT JONES

“Drink Up” — it’s getting hot out there

Enjoy this Jonesin’ Crossword, originally printed in 2012!

Across

1 Donkey was temporarily turned into one, in “Shrek 2”

6 Final decision
 11 ___-droppingly bad
 14 Receive, as a penalty
 15 Far from lewd
 16 The end of winter?
 17 Where to play games like Little Red Riding Kombat and Jack and Jill’s Skee-Ball?
 19 Pork pie, e.g.
 20 Golfer ___ Aoki
 21 Paperless tests
 23 Meat preparation in “Up in Smoke”?
 29 Big band leader Tommy
 30 It’s a perfect world
 31 Yani Tseng’s org.
 32 Leavened
 34 Question from viewers if TV’s Robin will get a cohost?
 40 Camped out in line, maybe
 41 Green ice cream flavor
 43 Greg’s mate, in a sitcom
 46 Flick where you might see planets held up by fishing line
 48 Imaginary cutoff of supplies?
 51 Language we got the words “basmati” and “juggernaut” from
 52 Gp. against workplace discrimination
 53 Fifth qtrs., so to speak

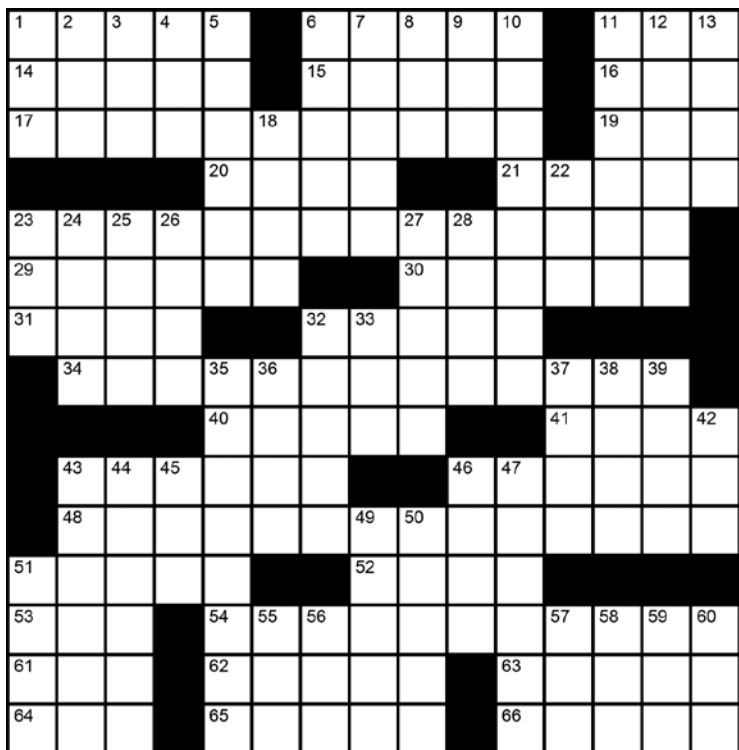
54 Where cartoon character-shaped balloons fly?
 61 Expert
 62 Got hitched again
 63 James T. Kirk, by state of birth
 64 Wrath or sloth
 65 Hollers
 66 Topic for the marriage counselor

Down

1 Nuclear fam member
 2 NBA aier
 3 Prefix meaning “green”
 4 It’s north of Afr.
 5 Fog maker at a haunted house
 6 Get the heck outta there
 7 One of the 30 companies comprising the Dow Jones Industrial Average
 8 Supporting vote
 9 Regrettable
 10 Small game of b-ball
 11 “Holy warrior” in the news
 12 Common shrub
 13 Hoses down
 18 Pale gray
 22 Genre for Schoolly D
 23 CCXXV doubled
 24 Kachina doll maker
 25 Rowing machine units
 26 Morales of “NYPD Blue”

27 Son in the “National Lampoon’s Vacation” series
 28 Tabloid pair
 32 Out in the sticks
 33 Speck in the Pacific: abbr.
 35 Like yellow-green and red-orange, on the color wheel
 36 Weekly academic mag for docs
 37 Nutty way to run
 38 Female megastar, in pop music
 39 British children’s author Blyton
 42 It holds a golfer’s balls
 43 Periodic table creator Mendeleev
 44 Jim who brought us Kermit
 45 “Then what happened?”
 46 Betty of cartoons
 47 Obama opponent of 2008
 49 Diagonal slant
 50 City the Sisters of Mercy and Corinne Bailey Rae come from
 51 Microbrewery’s need
 55 Quilting get-together
 56 Bird that can turn its head 135 degrees in both directions
 57 Caviar, e.g.
 58 You may be struck with it
 59 Another nuclear fam member
 60 Naval rank: abbr.

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