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OCTOBER 15 - 21, 2020

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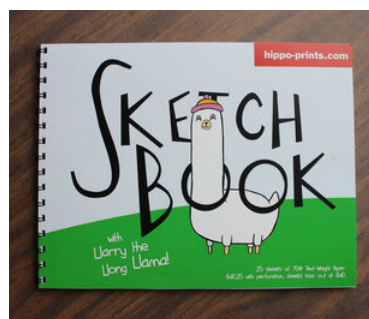
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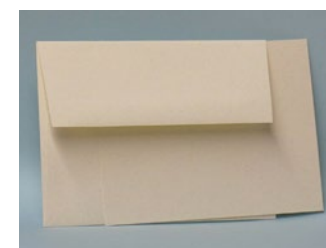
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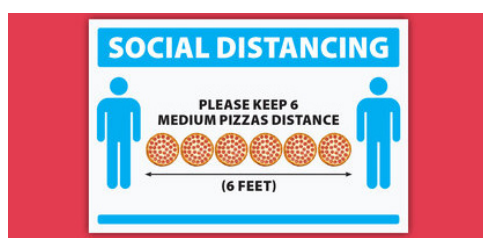
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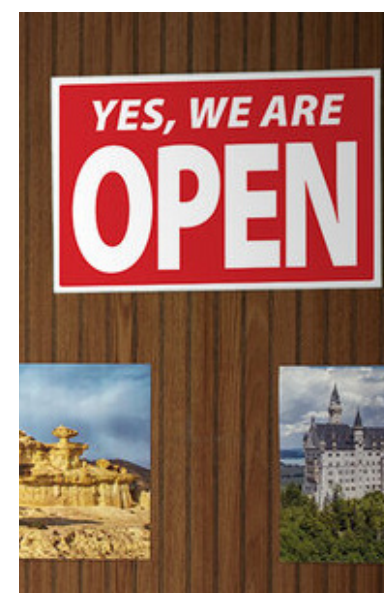
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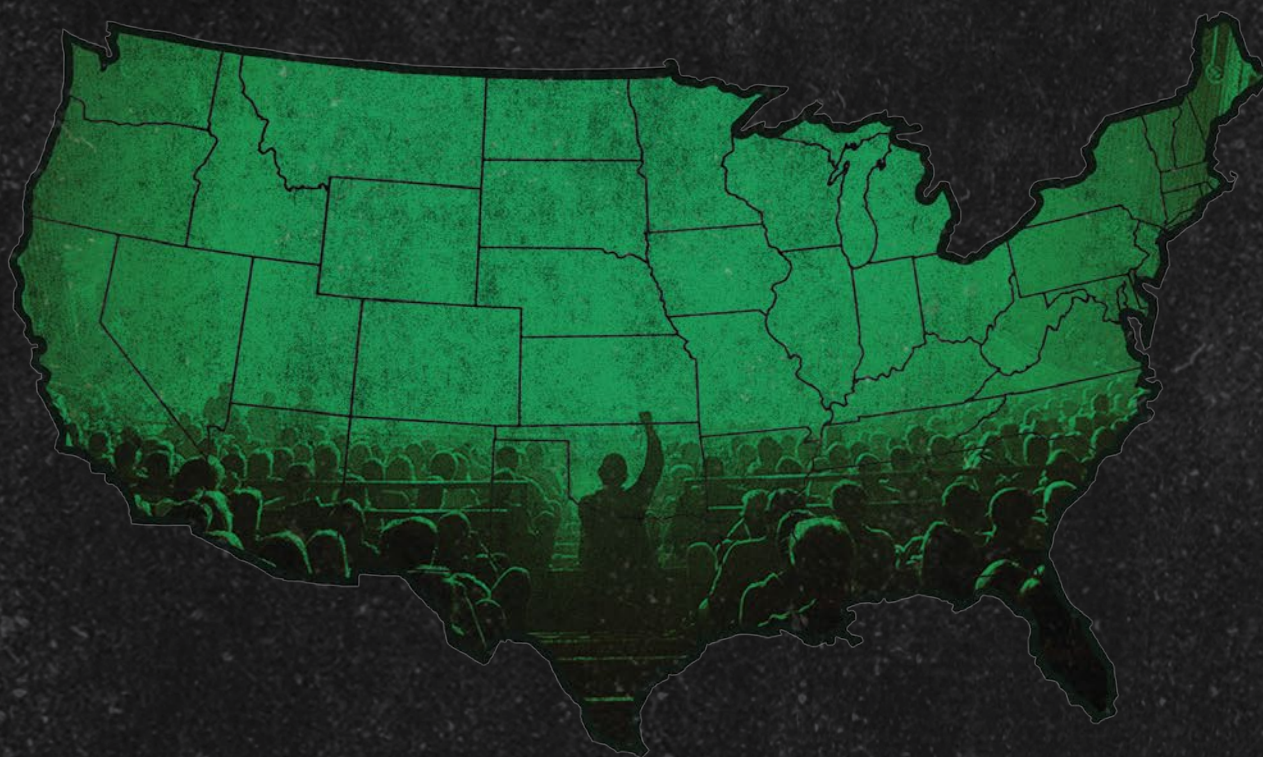


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Local independent business needs your support

Hippo's annual magazine, Cool Things About New Hampshire, will hit newsstands next week. It highlights many of the local, independently owned businesses and nonprofits that make our corner of America unique.

The magazine pulls its cool things from our annual Hippo Best of Readers' Poll (published this year in August). These people and businesses are part of what makes our community a community. On an economic level, they help keep our hard-earned dollars in New Hampshire. For every \$100 we spend at a local business, \$68 stays in the local economy; at a national chain, \$43 out of every \$100 spent stays here, according to independentwestand.org. I would guess even less stays local when we buy online from Amazon.

This sense of community that local independent businesses help foster requires lots of in-person interaction. Often, it's that personal service that gives them a competitive advantage.

As one might imagine, the pandemic has been especially challenging for independently owned small businesses and nonprofits. Many national chains, such as McDonald's and Taco Bell, have seen revenues trend up recently as consumers shift toward drive-thrus. Amazon, Walmart and Target too have all seen a rise in revenue as consumers opt for more online shopping.

Additional government support may be needed to save many small businesses, but with the political climate the way it is, it's doubtful that any aid will be coming.

That leaves us, the consumers, to vote with our dollars, to make an effort to support the corner cafe rather than always heading to Dunkin's or to shop at the local health food store rather than defaulting to Whole Foods. We get the community — with its cool, unique people and businesses — that we support.

Just as I'm asking you to support, as much as you reasonably can, local independent businesses by voting with your dollars, I also ask you to financially support the Hippo, which is also local and independent. For nearly 20 years we'd been completely ad-supported (99 percent of those being local ads) but that source of revenue has rapidly declined recently and we now need broader community support from readers.

We are so grateful to the readers who have already contributed (and we especially love the notes of support!). Please go online to hippopress.com to contribute or mail a contribution to: HippoPress, 195 McGregor St., Manchester NH 03102. We appreciate any amount (and we have some extra thank-yous for those who become members).

Thank you for reading, thank you for contributing and thank you for all the ways you support this community that is so important to us all. 🌧️

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Fish and chips from The Peddler's Daughter. Photo by Matt Ingersoll.

ON THE COVER

18 FISH (AND CHIPS) STORY Battered and fried fish, served with french fries and often coleslaw and tartar sauce, is a classic comfort dish. Find out what local restaurants do to make their fish and chips stand out, then head out for a plate that will warm you up as the weather cools down.

ALSO ON THE COVER, two annual events, the Nashua ArtsWalk and the New Hampshire Writers' Project's conference, are going virtual this year, p. 14. Whether you refuse to acknowledge that summer is over or you fully embrace the fall chill, there's a cocktail for you, p. 24. And see Grenon play live at the Bank of NH Stage, p.30.

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Covid-19 news

On Oct. 5, Gov. Chris Sununu issued Exhibit S 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 S, emergency waiver of attendance and leave rules previously adopted by the New Hampshire Department of Administrative Services' Division of Personnel to provide flexibility to state employees impacted by the Covid-19 pandemic will continue for the duration of the state of emergency.

During an Oct. 8 press conference, state epidemiologist Dr. Benjamin Chan said that public health officials will start to modify the way numbers are reported going forward, focusing "less on the extraneous numbers and more on numbers relative to the current situation in New Hampshire." Even though the number of new positive test results of Covid-19 has continued to increase over the last several weeks, Dr. Chan said the percentage of positive results relative to all tests remains stable. "We believe that this is, in part, due to the large increase in testing that is being conducted statewide in many communities, both PCR and antigen testing," he said. Dr. Chan added that there is also, however, evidence of increased community transmission, especially in Hillsborough, Rockingham and Strafford counties, likely due to a decrease in the relaxation of social distancing restrictions in some areas of the state.

On Oct. 9, Sununu issued Executive Order 2020-20, extending the state of emergency in New Hampshire due to the Covid-19 pandemic for another three weeks through at least Oct. 30. It's the 10th extension he has issued since originally declaring a state of emergency on March 13.

Details of Sununu's Executive Orders, Emergency Orders and other announcements are available at governor.nh.gov.

Voter alert

The New Hampshire Attorney General's Office is alerting voters that an unidentified source has sent out mailers that contain an absentee ballot application form, a return envelope addressed to the recipient's town or city clerk, and an allegedly handwritten note that says, "You are needed please fill this out and mail it in." According to a press release, state law requires that such mailings include the identity of the entity mailing and distributing the form, which is not the case with this mailer. The Attorney General's Office emphasized that these mailers have not been sent by any New Hampshire town or city clerk or by any state agency, and anyone who received this mailer who had already requested or submitted an absentee ballot does not need to complete another form. Anyone with questions can call the Attorney General's Election hotline at 1-866-868-3703 or send an email to electionlaw@doj.nh.gov.

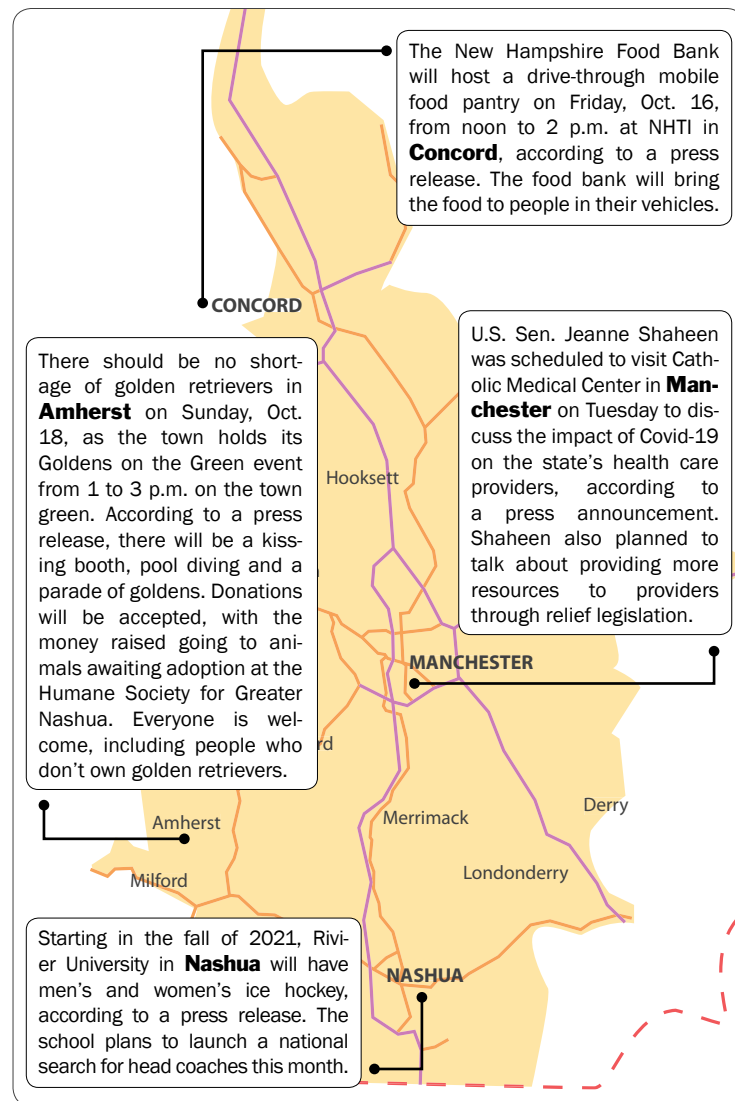
Opioid settlement

New Hampshire has joined a \$1.6 billion global settlement agreement with Mallinckrodt, the biggest generic opioid man-

ufacturer in the U.S., according to a press release from the office of New Hampshire Attorney General Gordon J. MacDonald. The settlement comes more than a year after the state filed a complaint in Merrimack County Superior Court against Mallinckrodt alleging that the company failed to disclose risks of addiction, misrepresented the abuse-deterrence qualities of its opioids and failed to report suspicious orders of opioids, all of which violated New Hampshire's consumer protection laws. The state also claimed that the company allegedly created a public nuisance and that between 2006 and 2014 Mallinckrodt accounted for 21.81 percent of all opioid transactions in New Hampshire; in that time, the company "sold the equivalent of approximately 153.5 million 10 mg opioid pills in New Hampshire, with a population of roughly 1.35 million people. That was enough Mallinckrodt opioids to provide each man, woman, and child in the state with 114 pills," the release reads. Mallinckrodt, which has filed for bankruptcy, will pay \$1.6 billion in cash into a trust, and a large amount of that money will go toward abating the opioid crisis. How much each state will receive will be negotiated during the bankruptcy process. The global settlement agreement includes attorneys general from 50 states and territories and local subdivisions.

NHDRA online

Last week, the New Hampshire Department of Revenue Administration launched Phase 2 of its new online user portal and revenue management system, for taxpayers of the New



Hampshire Business Profits Tax, Business Enterprise Tax, Interest & Dividends Tax and Communication Services Tax. According to a press release, that equates to approximately 139,000 taxpayers who will now have a better online experience. The online user portal, Granite Tax Connect, allows users to file taxes electronically, schedule automated payments, and check on the status of returns, payments, and refund and credit requests. The first phase launched about a year ago, which made the portal available to those who pay the Meals & Rentals Tax, Medicaid Enhancement Tax, and Nursing Facility Quality Assessment. The department expects that by the end of 2021 all tax types will be able to utilize the online portal.

Social Security

AARP NH is hosting a free online discussion about Social Security on Wednesday, Oct. 21, at 1 p.m., according to a press release. Local and national experts will talk about how

Social Security affects New Hampshire and its residents, and there will be an opportunity for people to ask questions. The discussion is free but pre-registration is required at aarp.event.com/SSProgram1021.

SEE Science Center

The SEE Science Center in Manchester has received a CARES grant from the U.S. Institute of Museum and Library Services — the only award given to a New Hampshire museum, according to a press release. Only 68 projects from museums and libraries throughout the country were awarded funding out of more than 1,700 entries. SEE's project, Creating Flexible Field Trips: Reopening Programming by Designing for Uncertainty during the Covid-19 Pandemic, is an effort to transition the Science Center's in-person field trips to other formats so that teachers and students can continue to use the museum's educational offerings during and after the pandemic.

Covid-19 update

As of October 4

As of October 11

Covid-19 update	As of October 4	As of October 11
Total cases statewide	8,645	9,143
Total current infections statewide	492	685
Total deaths statewide	443	456
New cases	437 (Sept. 29 to Oct. 4)	498 (Oct. 5 to Oct. 11)
Current infections: Hillsborough County	250	349
Current infections: Merrimack County	43	94
Current infections: Rockingham County	91	127

Information from the New Hampshire Department of Health and Human Services

Drought management

Why the drought will continue, and how to save water

According to the United States Drought Monitor's most recent data on New Hampshire (released Oct. 6), 21.99 percent of the state is experiencing extreme drought and 73.07 percent of the state is experiencing severe drought. Stacey Herbold, manager of the Water Conservation and Water Use Registration and Reporting programs at New Hampshire Department of Environmental Services and a member of the Drought Management Team, talked about how the drought has affected the state and what residents can do to conserve water.

Q: *What impact does a drought have on New Hampshire residents?*

We see agricultural operations having to work really hard to keep their crops going. ... [Residents with wells] may see their well supply running low or going dry, and they may notice that their water has some sediment in it. ... [Residents using community water] have restrictions put on their water



Stacey Herbold

use, mostly for outdoor watering ... and that can range from a total ban on all outdoor watering, to watering on only certain days of the week, to no lawn watering and only hand watering of gardens. ... Right now we have 165 community water systems with water restrictions in place.

What caused the drought? Is it due only to environmental factors, or are people also partially responsible?

It's the increased water use during the summer, coupled with [environmental factors]. ... Spring is one of the most important times of the year for recharging groundwater. ... We had a really low snowpack in early spring and below-average rain in the spring, so that started us off in a deficit as we went into the summer. In the summer, we continued not to get enough rain to make up for it ... and when temperatures rise, a lot of water ends up going to evaporation. ... Water use also increases during the summer months because of outdoor watering. ... A lot of people turn on their irrigation system and leave it running even when watering isn't necessarily needed.

What kinds of water systems are used in New Hampshire, and what does a drought do to them?

Approximately half of the state is on their own private residence with well water, while the other half is on some kind of community water system. Community water systems usually have a diverse set of water sources. They may have wells in various areas, surface water sources and backup [sources], so they're a bit more resilient when it comes to a drought. ... Residential well owners tend to have either dug wells or bedrock wells. Dug wells are shallower wells that are in unconsolidated material above the bedrock. During a drought, they're the first to run low on water, but they're also the first to recharge when it rains. Bedrock wells are drilled down into the bedrock and receive water from various small fractures, and it takes longer for them to be impacted by low groundwater levels, but they take much longer to recharge. ... It could take weeks to months.

How can people conserve water during a drought?

During the summer months, a reduction in lawn watering is the main thing, and not washing down driveways, power washing houses or washing cars with the hose constantly going. ... As we move into the colder weather, people really need to focus on how to conserve water indoors. Do full loads of laundry and full loads in the dishwasher. Take shorter showers. Don't run water while doing other things. Turn off the faucet while you're brushing your teeth. When you're doing dishes, fill up a basin rather than letting the water run. One simple thing that people don't think about is that you don't always need to have your faucet on full blast. If you're just rinsing vegetables off, you could turn it on half-way. ... Residential well owners need to space out how they use water throughout the day and throughout the week. You shouldn't be showering, running the dishwasher and doing laundry all at once.

Should people be buying their drinking water?

Not necessarily. The percentage of the amount of water we use for drinking is so small, it doesn't really make a difference. But if you have a well and you're starting to see sediment in your water you may want to consider buying bottled water just to prevent yourself from drinking anything like that.

When is the current drought expected to end?

Different outlets are predicting that the drought will improve over the next month but not necessarily go away. We could enter the winter while still in a drought. Then, our next chance for a really good groundwater replenishment won't come until next spring.

Is water conservation important even when there isn't a drought?

Yes. It should be practiced every day. Water is not an infinite resource, and it takes all of us to make sure we have the water supply we need ... One of the basic things homeowners should be doing is replacing their outdated water fixtures. ... [Older] toilets and washing machines are some of the biggest water wasters. ... This can also save you money on your utility bills, and [newer appliances] can save a lot of energy, which could save you money on your electric bills.

— Angie Sykeny

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SPORTS DAVE LONG'S LONGSHOTS

NBA observations



The endless NBA season has finally ended with the Lakers winning their (ugh) record-tying 17th title in six games over the Celtics-conquering Miami Heat. While seeing the Lakers tie the Celtics for most titles is daunting, especially since **LeBron James** and

Anthony Davis can do it again next year, part of me was OK with that because if Miami had won there would've been no end to the local yakking over the Celtics' "blowing" their opportunity.

But with the Lakers in control throughout, the same would have happened to Boston. Doesn't mean they didn't fumble away games vs. Miami; it just means that they're not quite there, because their stars are young and they didn't have enough pieces to get over the final hurdle. We'll get to that in a bit, but for now here are some final thoughts as the post-season ended.

Said before the playoffs **Duncan Robinson** had to prove it to me that he was actually as good as he looked at times during the regular season. Well, I'm buying it now on the New Castle native. So is ABC's **Jeff Van Gundy**, who called him "the most improved player in the bubble." Hopefully there's much more to come.

NBA 101: Who played the most NBA regular games without ever playing even once in the playoffs?

Markieff Morris has the same chippy attitude and play-alike game as brother Marcus had in Boston. Makes sense since they're identical twins. But while they're solid players, I slot them just behind **Dick** and **Tom Van Arsdale** as the NBA's best set of identicals. The **Lopez** brothers are third, followed by **Jason** and **Jarron Collins**. And if you want to see something *Twilight Zone* eerie, go to basketball-reference.com and compare the Van Arsdale brothers' career stats.

I wouldn't call **Russell Westbrook** one of my favorites, but thumbs up for leaving the folks who took care of his hotel room in the bubble an \$8,000 tip as thanks for their help. It's also not the first time he's done something like that. Nice Russell.

Scrawny Lakers bench guy **Alex Caruso** is a living version of the major Hollywood motion picture from days gone *White Men Can't Jump*. That title describes the exact way every basketball person thinks until a white guy proves otherwise. So with his scrawny frame, goofy headband and non-tan (how does that happen while living in L.A. and Florida?) he'd be the last guy picked in any park in America. He'd then stun all with his spunky game, because he's a lot better than anyone would think, including me.

Back to **Markieff Morris**. His 88 is the worst number in NBA history. **George Mikan** wore 99, but he's an all-time great and was given it at DePaul to signify his gargantuan size for those days. I get 88 is a play on Marcus wearing 8, but ditch it, bro.

Interesting comments from **Charles Bark-**

ley on the **Dan Patrick** radio show the other day where he said **Kevin Durant** was a "bus rider" in Golden State and not the "bus driver," which was **Steph Curry**. Throw in **Kyrie Irving** kicking off **Steve Nash's** tenure as Brooklyn coach by idiotically saying it'll be a "collaboration" because he and Durant don't need a coach and it's more ammo for why the Durant-Irving thing will never live up to expectations. Can't wait to see how it goes when the NY papers lay it on the thin-skinned Durant and team-killing Kyrie.

Jimmy Butler turned out to be a lot better than I ever gave him credit for. My bad. I really like his mental and physical toughness. Philly should have paid him and traded **Ben Simmons**.

This just in: that **Anthony Davis** guy is really good.

NBA 101 Answer: While brother Dick played 34 playoff games for the Knicks and Suns, including the famed triple-overtime Game 5 thriller vs. the Celtics in the 1976 Finals, **Tom Van Arsdale** played in 929 games with five teams in Cincinnati, Detroit, Atlanta, Philly and Phoenix over 12 seasons and never made the playoffs even once.

I'll save you the trip to basketball-reference. After starting together at the University of Indiana the Van Arsdales both played 12 years in the NBA and here are the stats, Dick first, then Tom. **Games:** 921 - 929. **FG percent:** 47.9 - 43.1. **Reb:** 3,807 - 3,932. **Assists:** 3,057 - 2,992. **Points:** 15,079 - 14,232. Do-doo-do-doo, do-doo-do-doo....

I guess any time you get close it's an opportunity. But for those who think the Celtics blew one, compare them to the 2008 team. Are they remotely as good? The Big 3 comparison would be **Paul Pierce** and **Jayson Tatum** as the get your own shot scorer, **Ray Allen** and **Kemba Walker** catch and shoot three in the corner guy (at least Kemba should do that) and the third scoring option, **Kevin Garnett** vs. **Gordon Hayward** or **Jaylen Brown**. While Tatum someday might match Pierce, for now he's 22. Kemba will never be the Top 5 all-time shooter Ray was, and Garnett scored over 25,000 career points, though his real value was his unmatched leadership and killer defense skills. In other words the 2008 bunch was a deeply experienced team with a Big 3 all 30+, as each won their first title. Said another way, they're not ready.

The biggest problem was consistency and grit at the end of games. So, even though Bam was a load, they need two things far more than an upgrade over **Daniel Theis**: a mentally tough, experienced leader in the vein of Butler, and a real point guard who controls the O in big moments to give scorers the ball when they can do something Rajon with it.

And finally since we all know I like saying I told you so, as I said when he signed with L.A., in recording the most playoff assists off the bench in NBA history **Rajon Rondo** was big in the playoffs.

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QUALITY OF LIFE INDEX

Finding hairy pine-sap

A rare plant was discovered last month by a student at the Founders Academy Public Charter School in Manchester, according to a press release. Josiah DiPietro found a group of hairy pine-sap during his Natural History of New Hampshire class, when the group was outside exploring the campus woods. It is now the fifth known location for the species, confirmed by Bill Nichols, senior ecologist/state botanist at the New Hampshire Natural Heritage Bureau Division of Forests & Lands, which tracks the species due to its rarity. Hairy pine-sap is an herbaceous perennial found in woodlands, often where oaks are present, according to the release, and southern New Hampshire is part of the plant's northernmost limit.



Hairy pine-sap. Courtesy photo.

Score: +1

Comment: *Hairy pine-sap flowers in late August through September, and its stems are pink or red, which distinguishes it from the light brown or yellow stems of the more common yellow pine-sap, according to the release.*

Dairy products for residents in need

The Rotary Clubs of Milford, Concord and Manchester, among several other clubs in New Hampshire and Vermont, recently donated \$21,225 to the New Hampshire Food Bank specifically to purchase milk and other dairy products for New Hampshire residents in need, according to a press release. The Rotary Clubs collaborated with the Food Bank as well as Granite State Dairy Promotion and the New Hampshire Department of Agriculture, Markets & Food for this effort. The Food Bank has contracted with Contoocook Creamery to bottle the milk, and Stonyfield Organic in Londonderry will provide approximately 20,000 cups of yogurt for this program with help from the Rotary Clubs' donation.

Score: +1

Comment: *Milk and dairy products are among the top requested items from the food pantries that are served by the New Hampshire Food Bank, according to the release.*

Historical milestone for Nashua

Nashua's first historical highway marker has been installed in front of the Nashua Historical Society's Abbot-Spalding House museum, according to a press release, and the official unveiling is scheduled for 10 a.m. on Saturday, Oct. 17 (with a rain date of Saturday, Oct. 24, at 10 a.m.). "The Nashua Historical Society is proud to have our Abbot-Spalding House acknowledged with this marker, especially since this is the first historic marker installed in Nashua," Beth McCarthy, Historical Society curator, said in the release. The Abbot-Spalding House was built circa 1802-1804 by Daniel Abbot, a 19th-century businessman known as "The Father of Nashua" for his leading role in reuniting the towns of Nashua and Nashville after the two split due to political conflict, according to the release.

Score: +1

Comment: *There are more than 250 historical highway markers throughout the state, managed by the New Hampshire Division of Historical Resources and the New Hampshire Department of Transportation, according to the press release. An interactive map showing the markers' locations can be found at nh.gov/nhdr.*

QOL score: 57

Net change: +3

QOL this week: 60

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

75

50

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132398

Rake it or Leave it?

What to do with your leaves and grass clippings

It's that time of year again! Fall in New England brings corn mazes, pumpkins, apple cider donuts, and fall leaves. Though beautiful, the leaves on your lawn can be a valuable resource or a source of water pollution. Mulched leaves and grass clippings can add valuable nutrient and organic matter to your lawn. However, if yard waste is dumped near waterbodies, it can smother natural vegetation and contribute to stream algae and odors. In fact, in an effort to protect wetlands and surface waters, the NH legislature passed a law that prohibits filling streams and wetlands with waste materials, including yard waste (RSA 482-A:3).



Manchester home and business owners can help keep our waterbodies clean. Here are some easy practices for dealing with yard waste that is safer for the environment!

- Remove the bag from your lawnmower or use a mulching lawnmower.
- Put yard waste at the curb: collection is every week in early spring and late fall and every other week in between.
- Drop off your yard waste at the City of Manchester Drop Off Facility at 500 Dunbarton Road for composting.
- Start backyard composting.
- Never dispose of leaves or clippings in or near storm drains, drainage channels, wetlands, or waterbodies.

Using these water-quality friendly lawn care and fertilizer recommendations is a small change that can make a big difference.



This message is brought to you by the City of Manchester's Environmental Protection Division. It helps Manchester meet educational and outreach requirements as set forth by the US Environmental Protection Agency's National Pollutant Discharge Elimination System (NPDES) stormwater discharge permit for municipalities.



132478

Celebrating International Credit Union Day, October 15, 2020

“People Helping People”

It's the Credit Union's motto and the basis of everything they do.

Partnership of New Hampshire Credit Unions

Wishes come true with NH CUs.

New Hampshire credit unions join together to support Make A Wish through fundraising efforts. When the pandemic postponed wishes for many kids, volunteers from credit unions helped form drive-by parades to send messages of hope and encouragement to waiting wish kids.

The Partnership of New Hampshire Credit Unions (PNHCU) comprises 15 New Hampshire-based credit unions that together serve more than 727,000 individuals and businesses. The partnership leverages its collective power to maximize community outreach efforts, advocate financial literacy, and promote the benefits of credit union membership in New Hampshire. Not-for-profit and member-owned, credit unions typically offer higher deposit rates, lower-cost loans and loan rates, and fewer fees than traditional banks. With strong commitments to social and fiscal responsibility, they embody the motto “better values, better banking.” In 2019 alone, New Hampshire credit unions provided members with

\$100.7 million in direct financial benefits, volunteered over 21,000 hours, improved the financial literacy of over 20,000 adults and teens, and contributed \$2.4 million to 755 Granite State nonprofit organizations. Donations alone to Make-a-Wish New Hampshire, made over the past twenty years, have exceeded a \$3 million milestone.

The Partnership of New Hampshire Credit Unions includes Bellwether Community Credit Union, Granite State Credit Union, Heritage Family Credit Union, HRCU, MembersFirst Credit Union of N.H., New Hampshire Federal Credit Union, New Hampshire Postal Credit Union, NGM Employees Federal Credit Union, NH Community Federal Credit Union, Northeast Credit Union, Precision Federal Credit Union, Service Credit Union, St. Mary's Bank, Together Credit Union, and Triangle Credit Union. All are members of the Cooperative Credit Union Association, Inc (CCUA), a trade organization that represents credit unions in Delaware, Massachusetts, New Hampshire, and Rhode Island.



132512

Our Mission, Northeast Credit Union

Consistent with the principles, philosophy and values of the credit union movement, **Northeast Credit Union** provides safe, high quality financial services to meet the needs of our member-owners, enhancing their financial well-being while maintaining the strength of the credit union.

We are committed to strengthening our local communities by supporting passionate, caring people who work selflessly to help others. We are proud to be a part of something bigger than ourselves, united by one common goal: bringing people together.

To learn more about how we are spreading kindness, to share your own story, or find ways to help in your community, visit The Love Your Community Project.

People Helping People, Members First Credit Union

Members First Credit Union was first established as the Manchester Municipal Employees Credit Union by firefighter John Walsh in 1949. John operated the credit union from his briefcase at the Somerville Street Fire Station in Manchester. In 1950, John's idea of helping local firefighters with their finances grew and the credit union officially moved into Manchester's City Hall on Elm Street.

From John Walsh's briefcase at the Somerville Street Fire Station in Manchester back in 1949 to an expansive field of membership that serves the state of New Hampshire today, Members First is dedicated to serving both its members and the community to improve the quality of life for all.

The credit union motto, People Helping People, is at the heart of what we do every day.

New Hampshire's First, St. Mary's Bank

St. Mary's Bank was established as the first credit union in the nation in Manchester, New Hampshire in 1908. At the time, French Canadian immigrants were laboring in the mills along the banks of the city's Amoskeag River in hopes of achieving a better quality of life for themselves and their families.

Well over a century later, the legacy lives on. Member-owned and not-for-profit, St. Mary's Bank is an inviting and inclusive credit union that strives to create opportunities for individuals, businesses and families. It has ten branch locations in Manchester, Hudson, Londonderry, Milford, and Nashua and dedicated mortgage centers in Nashua, Concord, and Portsmouth. St. Mary's Bank emphasizes a long tradition of service excellence, convenience, and value in its delivery of progressive banking products and services that help members save, invest, borrow, plan, insure, and retire.

Membership is open to anyone with the purchase of one share of capital stock for \$5.

132513



LOVE YOUR COMMUNITY AND IT WILL LOVE YOU BACK.

Every day, all around us, people are looking out for one another, helping each other do the little things it takes to make our beautiful corner of the world a happy, kinder place to be.

At Northeast Credit Union, we're proud to be a part of something bigger than ourselves. We call it the Love Your Community Project. You can be a part, too, at TheLYC.com.

Northeast
CREDIT UNION

—
♡ your community

MORE @ THELYC.COM



OUR GRAND OPENING HAS **Some Grand Offers**

Celebrate the opening of our newest Nashua branch now through November 30! Discover all the advantages of banking with the nation's first credit union. See grand opening offers at www.stmarysbank.com/welcome



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Close a new or refinanced auto loan with us directly and get \$50 at closing.

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Open a checking account and we'll deposit \$100 to your new account when you add direct deposit by January 29, 2021.

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Open a home equity line of credit and take home a \$50 gift card at closing.

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*See full terms and conditions online at www.stmarysbank.com/welcome. Offers valid October 14–November 30, 2020, or while supplies last for YETI mug. Must be 18 and over to qualify. Offers subject to change without notice. St. Mary's Bank is a member-owned credit union. Membership is open; purchase one share of capital stock for \$5. Federally insured NCUA. Equal Housing Lender. | 1. Limit one gift per new member. | 2. Entry period October 14–December 15, 2020. Read official rules at www.stmarysbank.com/mtwashington-rules. Odds of winning depend on number of eligible entries received. One \$2,500 prize winner will be selected at random. | 3. Apply with offer code **GO50**. Valid on new/used auto loans. Loan must be closed directly through St. Mary's Bank. Existing St. Mary's Bank auto loans and loans obtained through third party partner auto dealerships not eligible for this offer. \$50 will be disbursed to a St. Mary's Bank deposit account once the loan is funded. Limit one gift per loan. | 4. Apply with offer code **GO50**. Limit one gift per loan. St. Mary's Bank is not affiliated with The Home Depot®. The Home Depot® is not a sponsor of this promotion. The Home Depot® is a registered trademark of Home Depot Product Authority, LLC. | 5. Apply with offer code **GO100**. Valid for new checking accounts opened by November 30, 2020, and have a qualifying recurring direct deposit posted by January 29, 2021. \$100 bonus will be credited to new checking account by February 15, 2021. New account must be in good standing at time of bonus payout. Limit one gift per account. | 6. Read official rules at www.stmarysbank.com/debit-rules. \$1,000 random drawing will be conducted once a month for the promotional period ending December 31, 2020. Odds of winning depend on number of eligible entries received.

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What's going on(line)

ArtWalk and Writers' Conference to be held virtually

By Angie Sykeny
 asykeny@hippopress.com

While many of the fall's large annual arts events have been canceled, some, like Nashua ArtWalk Weekend and the 603: Writers' Conference, are still happening virtually.

ArtWalk Weekend has been reimagined as **ArtWeek**, with virtual programming on social media and local television from Saturday, Oct. 17, through Sunday, Oct. 25.

"We could have easily put this off until next year, but we wanted to make this happen," said Wendy Fisher, project manager for City Arts Nashua, which hosts the event. "Art in any form is really healing for people, and I think bringing art to folks virtually right now during this crazy time and forming a community around the arts is filling a void."

The schedule for ArtWeek is still in the works, but Fisher said it will feature around 30 Nashua-area artists and performers through a series of video segments and social media posts. In the videos, which have been professionally filmed in partnership with Access Nashua Community Television, artists give tours of their studios, show their artistic processes and give an in-depth look at some of their works of art. The videos will be broadcast on Access Nashua (TV channel 96) and City Arts Nashua's YouTube channel. Other artists will have spotlights on City Arts Nashua's Facebook, Instagram and Twitter pages and website.

"You can learn about the artists and see the work they're creating [and hear about] how the pandemic has impacted them and how you can support them," Fisher said. "It's just like meeting them in person, except instead of walking through downtown Nashua you tune in [virtually]."

ArtWeek will also include elements of the "KidsWalk," which debuted at last year's event.

Videos and photos submitted by young artists and performers showcasing their talents and pandemic-era creations will be featured; and, with contributions from the YMCA of Greater Nashua, there will be a scavenger hunt with clues posted on social media where kids can find art kits hidden around Nashua. Kids can then watch a YouTube video with instructions and inspiration for projects they can do with the art kit.

"The KidsWalk was so popular last year," Fisher said. "We're so excited to bring back more things for kids."

Finally, ArtWeek will also air the presentation of the Meri Goyette Arts Awards, which was recorded over the summer. The awards recognize three non-artist community members who have made outstanding contributions to the arts.

The New Hampshire Writers' Project's 603: Writers' Conference, known this year as **603: Writers' "Sit and Click" Virtual Conference**, will take place on Saturday, Oct. 17. Normally held in Manchester in the spring, the conference will feature most of its traditional activities, including panels, classes and a keynote speaker, virtually over Zoom.

"It's all brand new territory that we're trying to pioneer, just like everybody else," said Beth D'Ovidio, marketing director for the Writers' Project, "but I think most people have become fairly well-versed and confident and comfortable with Zoom by now."

The conference kicks off with a presentation by keynote speaker Brunonia Barry, New York Times- and international best-selling author of *The Lace Reader*, *The Map of True Places* and *The Fifth Petal*.



Interviewing Gail Moriarty of Colibri Designs, in the Picker Artists Collaborative studios in Nashua for ArtWeek Nashua 2020. Photo by Wendy Fisher.



Interviewing Tiffany Joslin of the YMCA of Greater Nashua, one of the 7th Annual Meri Goyette Arts Awards recipients, for ArtWeek Nashua 2020. Photo by Wendy Fisher.

Then there will be two sessions with a total of 14 different classes offered, plus one panel, taught by published authors and industry professionals and covering a variety of topics related to the theme "Choosing Your Path to Publishing." Topics will include the mechanics of powerful prose, protagonists and antagonists, researching a historical novel, strategies for developing a story, dealing with plot holes, beating procrastination, creative approaches to telling personal stories, revising, sci-fi and fantasy world-building, submitting a manuscript for publication, working with an editor,

creating a video trailer for a book, selling self-published books through Amazon ads and planning a book tour.

All classes will be held live as well as recorded, and participants will have access to the recorded classes for 90 days after the conference.

"You'll be able to access every single workshop that is presented that day, which we're really excited about, because we haven't been able to offer that in the past," D'Ovidio said. "I think that's going to really increase the value of the experience and is a really cool selling point this year." 🍀

Virtual arts

ArtWeek Nashua

When: Saturday, Oct. 17, through Sunday, Oct. 25. Schedule of programs TBA.

Where: Content will be broadcast on Access Nashua (TV channel 96) and City Arts Nashua's YouTube channel and posted on City Arts Nashua's Facebook, Instagram and Twitter pages and website.

Cost: Free

More info: cityartsnashua.org

603: Writers' "Sit and Click" Virtual Conference

When: Saturday, Oct. 17, 8 a.m. to 5:30 p.m.

Where: Content will be broadcast live over Zoom. **Cost:** \$125 for NHWP members, \$145 for non-members, \$100 for teachers and \$50 for students. Registration required by Friday, Oct. 16, at 3 p.m. Includes recorded content accessible for 90 days.

More info: nhwritersproject.org

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THE ROUNDUP

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

• **Floral art:** Local artist Kevin Kintner has a pop-up exhibit of floral-themed paintings he has done during the pandemic, on view now through at least the end of October, Monday through Friday from 7 a.m. to 7:30 p.m. at 814 Elm St. in Manchester. "The world had become full of anxiety and fear, and my first instinct was to paint those stressed-out emotions on canvas," Kintner said in an email, "but it turned out what I needed to paint was escape. I wanted bright color and energetic light and joyous movement and something alive." Call 682-0797.

• **Authors online:** The Toadstool Bookshops present a virtual author event with **Julia Munemo** on Saturday, Oct. 17, at 2 p.m. Munemo will discuss her new book *The Book Keeper: A Memoir of Race, Love, and Legacy*. The memoir is "equal parts love story, investigation, and racial reckoning" and recounts how Munemo "unravels and interrogates her whiteness, a shocking secret, and her family's history," according to a press release. The event is free and will be held over Zoom. Visit toadbooks.com/event/bookkeeper or call 352-8815.

Merrimack Public Library presents a virtual author event over Zoom with sports journalist **Marty Gitlin** on Tuesday, Oct. 20, at 6:30 p.m. Gitlin, who has covered baseball for nearly two decades, will discuss his new book *The Ultimate Boston Red Sox Time Machine Book*, a history of the baseball team's greatest and most fascinating players, events and moments. He will tell stories, show photos and game highlights, share trivia and answer questions. Registration is required. Visit merrimacklibrary.org or call 424-5021.

The Pembroke Historical Society and the Pembroke Town Library present a virtual author visit with Maine author **Leslie Lambert Rounds** on Thursday, Oct. 22, at 7 p.m. Lambert Rounds will discuss her book *I Have Struck Mrs. Cochran*



"Pandemic Posies" by Kevin Kintner

with a *Stake: Sleepwalking, Insanity, and the Trial of Abraham Prescott*, which comes out on Oct. 20. The book looks at the 1833 Pembroke murder of Sally Cochran and the trial of Abraham Prescott. The event will be held on the platform WebEx Meetings. Registration is required. Visit pembroke-nh.com/library or call 485-7851.

• **Live theater:** Don't miss the final performances of The Palace Theatre (80 Hanover St., Manchester) youth theater's *Beauty and the Beast Jr.* on Friday, Oct. 16, at 7 p.m., and Saturday, Oct. 17, at noon. Tickets cost \$15 for adults and \$12 for children. Visit palacetheatre.org or call 668-5588.

The Seacoast Repertory Theatre (125 Bow St., Portsmouth) presents the musical comedy *Nonsense* from Thursday, Oct. 15, through Saturday, Oct. 17, and Sunday, Oct. 25, through Sunday, Nov. 8. When a nun accidentally poisons and kills 52 of her sisters, she and the surviving sisters at the parish put on a variety show to raise funds for the burials. Showtimes are on Thursday at 7:30 p.m., Friday at 8 p.m., Saturday at 2 and 8 p.m., and Sunday at 2 and 7:30 p.m. Tickets cost \$30 to \$48. Visit seacoastrep.org.

• **Virtual travels:** The 34th annual Omer T. Lassonde juried exhibition, presented virtually by the New Hampshire Art Association, is on view now through Friday, Oct. 16. It features works by NHAA members and non-members in a variety of media following this year's theme, "Travels Near and Far." The exhibit honors Omer T. Lassonde, who helped found NHAA in 1940 to exhibit the work of contemporary artists throughout the state. Visit nhartassociation.org or call 431-4230.

— Angie Sykeny 🍀

Art

Exhibits

• **"MOSTLY ANIMALS - SOME PEOPLE"** Featuring work by New Hampshire Art Association artist Jef Steingrebe. NHAA's Robert Lincoln Levy Gallery, 136 State St., Portsmouth. On view now through Nov. 1. Gallery hours are Wednesday and Thursday, 11 a.m. to 5 p.m., Friday and Saturday, 11 a.m. to 6 p.m., and Sunday, noon to 5 p.m., but are subject to change. Visit nhartassociation.org or call 431-4230.

• **"POSSESSED"** Six artists explore the ideas of possessions and obsessions through their personal relationships with things, both physical and conceptual. Twiggs Gallery, 254 King St., Boscawen. On view now through Nov. 1. Gallery hours are Thursday and Friday, 11 a.m. to 5 p.m., and Saturday, noon to 4 p.m. Call 975-0015 or visit twigsgallery.wordpress.com.

• **"MANCHESTER'S URBAN PONDS: PAST, PRESENT, AND FUTURE:**

A CELEBRATION OF THE MANCHESTER URBAN PONDS RESTORATION PROGRAM'S 20TH ANNIVERSARY State Theater Gallery at Milliard Museum, 200 Bedford St., Manchester. On view now through Nov. 28. Tuesday through Saturday, 10 a.m. to 4 p.m. Admission \$8 for adults, \$6 for ages 62 and up and college students, \$4 for 12 through 18 and free for kids under 12. Call 622-7531 or visit manchesterhistoric.org.



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Visit our website for more information on COVID-19 and the measures we are taking to keep members safe.

The art of Japanese pruning

Lessons from a visit to Shin Boku

By Henry Homeyer
listings@hippopress.com

— THE GARDENING GUY —

A few weeks ago I traveled to Shin Boku Nursery in Wentworth to attend an all-day workshop

on Japanese pruning techniques. Many of the techniques are useful to any gardener.

The workshop was organized and taught by Doug Roth, the publisher of Sukiya Living magazine (rothteien.com), a journal about Japanese gardening that my wife and I subscribe to. It provides practical and aesthetic advice that I find useful anywhere. Mr. Roth lived for years in Japan and apprenticed under a Japanese master, ultimately receiving accreditation as a journeyman gardener.

Shin Boku (shin-bokunursery.com) is a specialty nursery that offers trees and shrubs trained for use in Japanese-inspired gardens. The owner, Palmer Koelb, has been growing specialty trees pruned in the Japanese style there since 1986, and some of the larger trees (in five-foot-diameter pots) he has been training for even longer. There is a lovely Japanese garden there as well as specimen trees for sale.

The workshop began with a lesson on ladder safety. Japanese pruning ladders made by Hasegawa were present for us to see and use. These ladders are tripod ladders made especially for pruning. They are made of welded aluminum and are very light.

Their two front legs flare, shaped much like a side of the Eiffel Tower, and a third leg is hinged so that it can be swung out and placed inside or behind a hedge or tree. Not only that, the third leg can be extended or shortened to work on hillsides. The feet are clawed, so they dig into the soil, but they come with rubber “sneakers” to use on pavement or stone. The steps are wide and comfortable on the feet, and some have an upper platform for working.

After a day of using the Hasegawa ladders, I was convinced that they offer safety and con-

venience way beyond what my old-fashioned step ladders and extension ladders offer, particularly on rough terrain and hillsides. When I got home I made arrangements to buy my own from Alan Bissonnette in Chichester. He represents New England Ladders (neladders.com), which has representatives and warehouses around the country.

The ladder I selected is a 10-footer, one with a platform at the eight-foot level, and a grab bar on the top. I have been using it on hilly terrain, and love that not only can I adjust the length of the third (back) leg, but it has a chain connecting the front legs and the back legs to assure that the ladder cannot splay more than recommended. I was tempted to get an eight-foot ladder, but have been pleased with the extra height. I like being able to look down on the top of a medium-size crab apple tree to see what needs to be removed. My new ladder weighs just 30 pounds.

In Japanese gardens the trees are often trained to irregular shapes. That can be accomplished by regular pruning and understanding how to direct growth. The tip of a branch produces auxins, or plant hormones that control growth and fruiting. By cutting back a branch to a junction of branches, one can direct growth. Cut off the tip and one of a pair of side branches, and the growth will essentially follow the direction of the remaining branch. In this way, a tree can be made to twist and turn over time.

Some evergreens produce so many branches and leaves that the interior of the shrub or tree gets little or no light. The interior of those specimens can then lose their leaves (commonly called needles), leaving a dark interior that is unattractive if an outer branch is damaged or removed. You can prevent that with judicious pruning.

I recently worked on a bird’s nest spruce. It was a large shrub that was getting too tall and wide, and the homeowner wanted me to make it smaller. This, I explained, is a multi-year project: if I just cut off the top branches,

the brown interior would be exposed and unsightly.

Here’s what I did: First, I cut back this year’s growth to stop the shrub from getting bigger. Then I removed some small branches to allow punches of light to get inside the tree. That will stimulate dormant buds to grow new leaves. I did this primarily where two branches were growing parallel — I removed one, left the other. I did this not only on the top of the shrub but on the sides as well.

In the workshop each of us received a copy of *Sukiya Living Textbook: Advanced Tree Pruning*. It is nicely illustrated with photographs showing several different styles of pruning techniques, mainly for evergreen shrubs and small trees.

If you are interested in turning a tranquil corner of your property into a small Japanese garden, I suggest you subscribe to *Sukiya Living* magazine. It comes out bi-monthly



Pine shaped in the Japanese tradition at Shin-Boku nursery. Courtesy photo.

and, according to its website, covers “various aspects of Japanese architecture, horticulture, art, and philosophy. Topics range from centuries-old design principles to modern, how-to construction and maintenance techniques.”

I hope one day to travel with Doug Roth on one of his tours of gardens in Kyoto, Japan. Meanwhile, I can dream.

You may reach Henry at henry.homeyer@comcast.net or PO Box 364, Cornish flat, NH 03746. He is the author of four gardening books. 🍷

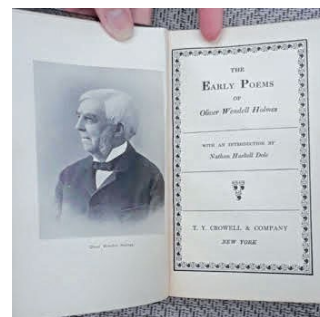
TREASURE HUNT

Dear Donna,
I was wondering if you could give me an approximate value on this book (or where I should ask for information).

Linda

Dear Linda,
Books are tough for determining a value. I see them often, but it’s not my specific field of knowledge, so only some jump out. Poem books such as this one are very pleasing to read but most have been copyrighted (copied from the original and reprinted at a later date) many times, which makes them easier to acquire. This keeps the value on the low side.

I did some research for you and found several different books with poems from Oliver Wendell Holmes. The values were in



the range from \$20 to \$40 for most copyrighted ones. I hope this was helpful, Linda, and if you’re looking for a new home for it I would try a used book store.

Donna Welch has spent more than 30 years in the antiques and collectibles field, appraising and instructing, and recent-

ly 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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Carburetor concerns are a thing of the past



By Ray Magliozzi

Dear Car Talk:
I have a 2018 Toyota RAV4. My car has 10,000 miles on it, and for the last 10 months, most of my driving is under 45 mph and in residential neighborhoods.

Do I need to take it out on the highway once a week to clean out the carburetor? Or does the computer take care of that? — Jill

You certainly can clean out the carburetor on your RAV4 if you want to, Jill. But you're going to have to find it first. I'd start by looking in 1979.

I don't think Toyota's made a car with a carburetor for at least 25 years.

Like all gasoline engines these days, Jill, your car has fuel injection, which is more precise, more efficient and more reliable than a carburetor. And more expensive to fix if anything does go wrong with it, for which my IRA is grateful.

The idea of "blowing out the carburetor" is an old-husband's tale that's been handed down from father to son over the years. It used to have some validity. Carburetors were so crude and gasoline so dirty back in the day, that the small passages inside the carburetor could get

blocked up with dirt. And it was thought that opening the throttle for some period of time would keep things clear and moving. Sort of a carburetor high-colonic.

It might have helped a little decades ago when gasoline was much dirtier than it is today. But it's obviously completely irrelevant now.

There are reasons to drive your car regularly. It keeps the battery charged up. It prevents flat spots on your tires. It keeps lubricated parts lubricated. But 45 mph is more than enough to do all that, and there's nothing further you need to do or worry about. But do tell your grandfather that times have changed, and send him an article from Wikipedia on "fuel injection."

Dear Car Talk:

I own a 2019 Volkswagen Golf Sportwagen with the 1.8L turbo engine. In the owner's manual, it calls for 5W-40 or 5W-30 engine oil.

I brought my car to a local franchise chain to have the first oil change done. Let's call them ... "Honest Bob's." When "Honest Bob" performed the oil change, for which I was charged \$60, they put 0W-20 in my car. When I discovered this after the fact, they insisted they did it correctly and, according to AllData, all engines can take 0W-20, contrary to what

Volkswagen states.

I insisted they fix it and put the right oil in, which they eventually did free of charge but told me the next change wouldn't be \$60, but \$160 because it required "euro-spec oil."

I have no intention of returning to this shop, but this price seems outrageous given the dealer will do the same oil change for about \$100.

Does this "euro-spec" special price seem outrageous? What kind of damage might have been done if I hadn't noticed this and driven 10,000 miles? — Patrick

The reason they told you it would cost you \$160 next time is because they wanted to make sure you never came back, Patrick. We use that tactic all the time and it always works.

It's true that most engines will do fine on 0W-20 oil, but a number of European cars have their own specifications for oil. The details are not something they share, but VW's "euro-spec" oil may contain, for instance, additives to address a specific issue they've had with that engine, like oil burning.

So, if your owner's manual says to use 5W30 oil with a particular European specification, the ideal thing to do is follow that requirement. Especially while you're under warranty!

I'm guessing that the oil VW requires is

also a synthetic oil, which is why it's more expensive. And why it's better. We recommend synthetic oils for everybody, since they protect better and allow you to go much longer between oil changes.

The reason Honest Bob was eager to get rid of you is because his business model revolves around using the same oil for every customer. Because 0W-20 is fine for so many cars, Honest Bob buys it by the tanker truck load. That means he also gets it at a very good price, which allows him to make money doing oil and filter changes for \$60.

When some pain-in-the-neck customer (that's you, Patrick) wants a special oil, he has to go out and buy four or five individual quarts of the stuff and those quarts cost him a lot more. Plus, it's an inconvenience to have to track it down and order it and then hope you actually come back and pay for it.

Your dealer, on the other hand, orders this particular euro-spec oil in bulk, because he's changing the oil on VW engines all day long. So he can make money doing the job for \$100. Plus the shocks and tires he talks you into buying.

So I'd play it safe and stick with the oil that the manufacturer recommends. And \$100 is about the right price, so I'd go to the dealer.

Visit Cartalk.com. 🍌

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News from the local food scene

By Matt Ingersoll
food@hippopress.com

• **Drive-thru Greek eats:** Assumption Greek Orthodox Church (111 Island Pond Road, Manchester) will hold a **drive-thru food fest** on Saturday, Oct. 24, from 11 a.m. to 3 p.m., rain or shine. Now through Oct. 21, orders are being accepted for a variety of fresh Greek eats, including lamb/beef or chicken gyro plates with fries, spinach petas, and several pastries and sweets, like baklava, koulourakia (crisp braided butter cookies), kourambiedes (butter cookies in powdered sugar) and loukoumades (fried dough sprinkled with syrup and cinnamon). Pre-paying online is required (no walk-ins). To place your order, visit foodfest.assumptionnh.org.

• **Spooky servings:** Get your tickets now for a **Monster Mash dinner** at LaBelle Winery (345 Route 101, Amherst) on Saturday, Oct. 31, from 6:30 to 10:30 p.m. The Halloween-themed event will feature a plated multi-course dinner, with items like artisan breads and whipped butter, mini bowls of pumpkin bisque, ricotta pumpkin cannelloni in a sage brown butter sauce, herb roasted Statler breast of chicken with pumpkin pilaf, and a meringue ghost tartlet for dessert. There will also be themed cocktails at the bar, a costume contest and dancing. Tickets are \$69 per person (event is 21+ only). Visit labellewinerynh.com.

• **Final outdoor markets:** The final day of the **Nashua Farmers Market's** summer season is scheduled for Sunday, Oct. 18, from 10 a.m. to 2 p.m. at City Hall Plaza (229 Main St.), while several other outdoor markets in the Granite State are set to conclude not long after. The **Henniker Community Market**, for instance, will wrap up its season on Thursday, Oct. 29, from 4 to 7 p.m. at the Henniker Community Center (57 Main St.). Then on Saturday, Oct. 31, from 8:30 a.m. to noon the **Concord Farmers Market** will hold its last date of the season on Capitol Street. The **Milford Farmers Market**, meanwhile, is scheduled to continue outdoors a bit later into the fall, through Saturday, Nov. 21, from 10 a.m. to 1 p.m., at 300 Elm St. in Milford (across the street from the New Hampshire Antique Co-op).

• **Farewell to The Seedling:** Another Granite State eatery has permanently closed its doors due to complications posed by the pandemic. **The Seedling Cafe & Catering** in Merrimack, which suspended operations back in March, announced in an Oct. 1 Facebook post that it will not be reopening. Owner Karen Theriault had purchased the cafe, which was in Nashua at the time, in late 2016 before moving it to the lobby of the Residences at Daniel Webster in Merrimack in the spring of 2018. "I truly expected to reopen and had been planning to do just that, but sadly it will not happen," Theriault wrote, going on to thank her customers for their loyalty and to encourage people to support small businesses whenever possible. 🍷

FOOD

Fish (and chips) story

In praise of the New England comfort classic



Surf. Courtesy photo.

By Matt Ingersoll
mingersoll@hippopress.com

On the menu of nearly every seafood restaurant and Irish pub in New Hampshire, fish & chips — featuring battered and deep-fried whitefish, usually haddock or cod, with french fries, coleslaw and tartar sauce — is a pair of quintessential New England comfort foods. Local chefs and restaurateurs talk about the way their fish & chips are prepared and how they put their own unique spins on the fried classic, from the type of fish to the batter they use.

Fresh catch

Haddock is far and away the most prevalent fish used for fish & chips in the Granite State. Janet Johnston of The Lobster Boat in Merrimack said not only is it a common whitefish found in the Northern Atlantic, but it's also a great option due to its leanness and sweet flavor. The Lobster Boat gets fresh fish deliveries six days a week, its haddock already deboned and skinned.

"It holds together when you cook it and comes out real tender and flaky, making it really nice for fish & chips," she said.

While cod is also an acceptable option, Johnston said its thicker and firmer texture compared to haddock makes it a better fish for grilling than frying.

Eric Griffin of Grill 603 in Milford, which also uses fresh New England haddock for its fish & chips, had been using cod before coming to New Hampshire four years ago. He previously owned and operated a restaurant in the Chesapeake Bay area of Virginia.

"In the South you really can't get good fresh haddock," Griffin said. "The natural sweet flavor and flaky texture of the fish, in my opinion, is superior to cod when you cook it just right."

How the fish is cut up and portioned will



The Lobster Boat. Courtesy photo.

depend on where you go. Some restaurants, like Surf in Nashua and Portsmouth, and Hooked in Manchester, serve up one large filet of haddock. Griffin said he likes to prepare it at Grill 603 a little differently.

"We actually cut ours into one- to one-and-a-half-ounce sized pieces, which allows the fish to cook very quickly and evenly," he said. "A lot of people that come into the restaurant and order it sometimes aren't prepared for that, but when they take a bite, it's all over."

More diverse than the fish itself is the way it's battered and fried at each eatery in the state. The Lobster Boat, according to Johnston, has used a yellow corn flour-based batter for decades, while at Grill 603 Griffin has his own batter he gets imported from North Carolina.

"The batter we use is super light and flavorful, and very fine, which is why we cut up the fish the way we do when we fry it," he said. "We also batter each portion to order."

Michael Lyle, corporate chef of Michael Timothy's Dining Group, said a tempura batter with gluten-free rice flour and water is used for the fish & chips available at Surf.

In Concord, The Barley House has its own curry beer batter for its fish & chips. Chef Jon Frobese said beer sourced from Concord Craft Brewing is added to the eatery's tempura batter, as well as some curry powder to enhance its flavor and Smithwick's Irish ale for added color.

A fishy history

The origin of fish & chips as we know it today can be traced back to mid-19th-century England — the National Federation of Fish Friers recognizes it as "the undisputed national dish of Great Britain" and a "cultural and culinary symbol" of the country, according to its website. Exactly when and where the first plate of fish & chips was ever consumed is

where things get, well, fishy. According to *The Oxford Companion to Food*, an encyclopedia edited by Alan Davidson and published by Oxford University Press, claims of the dish's invention have been made in both London and Lancashire, some 200 miles to the northwest, around the year 1860, although fried fish and cooked potatoes had both existed separately for a time before. The *Wordsworth Dictionary of Culinary & Menu Terms*, compiled by Rodney Dale, identifies "chips" as an English colloquial term for french fries.

From the late 1800s through about World War II, Davidson writes, the number of fish & chips shops steadily grew across England and Ireland by the thousands. Some merchants, he added, attempted to package and sell fish & chips in used newspapers as a way to keep costs down, although this practice was largely phased out by the 1960s for sanitary reasons.

Chipping in

Almost every New Hampshire eatery offering fish & chips will serve you the fish with a side of french fries, and usually a small bowl of coleslaw and tartar sauce for dipping.

The Lobster Boat, Johnston said, uses a soybean oil that's changed out every day for frying. The coleslaw is also homemade every morning.

In Nashua, The Peddler's Daughter hand-cuts all its own fries using fresh Idaho potatoes. Chef Jeff DiAntonio said each serving of fish & chips also comes with two jars each of house-made ketchup and lemon tartar sauce.

Just like with its haddock, Surf prepares its fries in a gluten-free-friendly deep fryer, serving its fish & chips with a side of house tartar sauce.

"We make our own mayonnaise, whipping egg yolks with olive oil, and then we fold in some onions, capers and parsley," Lyle said.



Pretzel crusted fish & chips from Backyard Brewery & Kitchen. Photo by Matt Ingersoll.

Grill 603 also makes its own coleslaw and tartar sauce, Griffin said.

“We actually use dill relish for our tartar sauce, which gives it a nice tart, zingy flavor,” he said.

Where to get a plate of fish & chips

From house-battered haddock or cod to hand-cut fries and homemade tartar sauce, here are some restaurants, brew pubs and other businesses in southern New Hampshire that offer their own unique takes on fish & chips.

- **110 Grill** (875 Elm St., Manchester, 836-1150; 27 Trafalgar Square, Nashua, 943-7443; 110grill.com) offers fish & chips on its entree menu, featuring North Atlantic cod fried in seasoned flour and served with french fries, tartar sauce and coleslaw.

- **1750 Taphouse** (170 Route 101, Bedford, 488-2573, 1750taphouse.com) offers fried beer-battered haddock with hand-cut fries, coleslaw, tartar sauce and a lemon wedge.

- **Auburn Tavern** (345 Hooksett Road, Auburn, 587-2057, auburntavern.com) offers fresh fried haddock with french fries and coleslaw on its seafood menu.

- **Backyard Brewery & Kitchen** (1211 S. Mammoth Road, Manchester, 623-3545, backyardbrewerynh.com) uses pretzel-crusted haddock for its fish & chips, which is served over hand-cut fries with pickle slaw and hand-made tartar sauce.

- **The Barley House Restaurant & Tavern** (132 N. Main St., Concord, 228-6363, thebarleyhouse.com) offers fish & chips featuring haddock fried in a curry beer batter and served with french fries, tartar sauce and coleslaw.

- **The Beach Plum** (3 Brickyard Square, Epping, 679-3200; 16 Ocean Blvd., N. Hampton, 964-7451; 2800 Lafayette Road, Portsmouth, 433-3339; thebeachplum.net) offers fried haddock with french fries, coleslaw and a dinner roll that's available as a smaller basket or a larger dinner size.

- **Buckley's Great Steaks** (438 Daniel Webster Hwy., Merrimack, 424-0995, buckleysgreatsteaks.com) offers fish & chips on its house specialties menu, with coleslaw and tartar sauce.

- **Cactus Jack's Grill & Watering Hole** (1182 Union Ave., Laconia, 528-7800, cac-

tusjacksnh.com) offers Jack's fish & chips on its house specialties menu, featuring fried haddock, fries, fried onion, coleslaw and tartar sauce.

- **Casey Magee's Irish Pub & Music Hall** (8 Temple St., Nashua, 484-7400, caseymagees.com) offers Guinness-battered fried cod for its fish & chips entree, served with house fries, homemade coleslaw, tartar sauce and a lemon wedge.

- **CJ's Great West Grill** (782 S. Willow St., Manchester, 627-8600, cjsgreatwestgrill.com) offers haddock fried in a tempura batter for its fish & chips, which are served with fries, onion rings, coleslaw and tartar sauce.

- **Clam Haven** (94 Rockingham Road, Derry, 434-4679, clamhaven.com) is expected to remain open for the season through Oct. 31. The eatery offers several fried fish plates like haddock, clams, scallops, and lobster tails, served with french fries, onion rings and coleslaw.

- **Copper Door Restaurant** (15 Leavy Dr., Bedford, 488-2677; 41 S. Broadway, Salem, 458-2033; copperdoor.com) offers fish & chips on its lunch menu, featuring haddock with a tempura breading, house fries, coleslaw and remoulade.

- **Cork N Keg Grill** (4 Essex Dr., Raymond, 244-1573, corknkeggrill.com) offers fish & chips, hand-breaded and served with coleslaw and tartar sauce.

- **Diz's Cafe** (860 Elm St., Manchester, 606-2532, dizscafe.com) offers fish & chips that feature deep fried and breaded Atlantic haddock, served with french fries and house-made tartar sauce.

- **Downtown Cheers Grille & Bar** (17 Depot Road, Concord, 228-0180, cheersnh.com) offers deep fried and lightly breaded haddock on its entree menu, served with french fries, coleslaw and tartar sauce.

- **The Farm Bar and Grille** (1181 Elm St., Manchester, 641-3276, farmbargrille.com) offers fish & chips that feature more than half a pound of haddock per order, fried and lightly breaded, and served over a bed of waffle fries and house-chopped slaw.

- **Firefly American Bistro & Bar** (22 Concord St., Manchester, 935-9740, fireflynh.com) uses beer-battered local whitefish for its fish & chips, which are served with french fries, coleslaw and tartar sauce.



nutritious nibbles

This pumpkin mac and cheese is scarily simple to make and spookily scrumptious. Dinner will come together in no time and will give your kiddos the energy and nutrients they need for any Halloween festivities that lie ahead.

Kid-Approved Pumpkin Mac and Cheese

Serves: 6

Ingredients:

- 1 (14.5 oz.) box Kraft® Macaroni & Cheese Dinner
- 2 Tbsp. unsalted butter
- 6 Tbsp. Stonyfield® Organic 0% Fat Plain Greek Yogurt
- 1/2 cup skim milk
- 3/4 cup pure canned pumpkin
- Optional: Fresh Express® Baby Spinach, steamed broccoli, cooked and cubed chicken breast

Directions:

1. Prepare macaroni and cheese according to package directions. Note: use combination of butter and yogurt in sauce.
2. When macaroni and cheese is prepared, stir in pumpkin.
3. For a boo-worthy boost of nutrients and protein, stir in a cup of any of the following optional ingredients: baby spinach, steamed broccoli or cooked and cubed chicken breast.
4. Heat over low-medium heat until warmed through. Add additional milk until desired consistency is reached. Enjoy!

Dietitian's Tip:

Remind your kids that it's important to stay hydrated, even on Halloween. Serve dinner with a chilled glass of Creative Roots Mixed Berry Coconut Water Beverage or Smartwater® Strawberry Blackberry Flavored Water.

Nutritional Information

(Amount per serving, optional ingredients not included):
 Calories 310; Total Fat 6 g; Saturated Fat 4 g; Sodium 560 mg; Potassium 410 mg; Cholesterol 20 mg; Carbohydrates 51 g; Fiber 3 g; Sugar 10 g; Protein 11 g

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• **The Flying Goose Brew Pub & Grille** (40 Andover Road, New London, 526-6899, flyinggoose.com) uses beer-battered haddock filet for its fish & chips, which are served over pub fries with coleslaw and tartar sauce.

• **Fody's Great American Tavern** (9 Clinton St., Nashua, 577-9015; 187½ Rockingham Road, Derry, 404-6946; fodystavern.com) uses beer-battered cod for its fish & chips, which are served with hand-cut fries and tartar sauce.

• **The Foundry Restaurant** (50 Commercial St., Manchester, 836-1925, foundrynh.com) offers tempura-battered fish & chips with coleslaw and tartar sauce.

• **Giorgio's Ristorante & Bar** (270 Granite St., Manchester, 232-3323; 707 Milford Road, Merrimack, 883-7333; giorgios.com) offers the Greek fish & chips, which feature beer-battered haddock over Greek fries, topped with arugula, caper and lemon butter.

• **Goldenrod Restaurant** (1681 Candia Road, Manchester, 623-9469, goldenrodrestaurant.com) offers a haddock plate on its entree menu, served with french fries and coleslaw.

• **Grill 603** (168 Elm St., Milford, 213-6764, grill603.com) uses fresh New England haddock for its fish & chips that is dry breaded Carolina style and served with gourmet fries and coleslaw.

• **Holy Grail Food & Spirits** (64 Main St., Epping, 679-9559, holygrailrestaurantandpub.com) offers golden fried beer-battered haddock loins, served with homemade chips.

• **Hooked Seafood Restaurant & Ignite Bar & Grille** (110/100 Hanover St., Manchester, 644-0064, hookedonignite.com) offers fish & chips that feature deep fried haddock, french fries, tartar sauce and coleslaw.

• **Jamison's** (472 Route 111, Hampstead, 489-1565, jamisonsrestaurant.com) offers fresh haddock for its fish & chips, which include hand-cut fries, slaw and house tartar sauce.

• **Johnson's Seafood & Steak** (1334 First New Hampshire Turnpike, Northwood, 942-7300, find them on Facebook @johnsonsnorthwood) offers fish & chips that feature hand-battered haddock filet and homemade tartar sauce.

• **Lakehouse Tavern** (157 Main St., Hop-



The Barley House Restaurant & Tavern. Courtesy photo.

kinton, 746-1800, lakehousetavern.com) offers beer-battered haddock for its fish & chips, with fries, coleslaw and tartar sauce.

• **The Lobster Boat Restaurant** (453 Daniel Webster Hwy., Merrimack, 424-5221; 273 Derry Road, Litchfield, 882-4988; lobsterboatrestaurant.com) offers fish & chips available in small or large sizes on its menu, featuring golden fried haddock with a side of coleslaw.

• **The Lobster Claw** (4 S. Main St., Derry, 437-2720, lobsterclaw2.com) offers a variety of fried seafood dinners, with options like haddock, flounder, clams, scallops and more. Each dinner is served with french fries and coleslaw.

• **Main Street Grill and Bar** (32 Main St., Pittsfield, 435-0005, mainstreetgrillandbar.com) uses beer-battered fried haddock for its fish & chips, which are served with french fries, coleslaw and tartar sauce.

• **Makris Lobster & Steak House** (354 Sheep Davis Road, Concord, 225-7665, eatalobster.com) offers a variety of fried seafood plates in its own homemade batter, with options like haddock, shrimp, scallops, clams and oysters. Each is served with fries and slaw, and there are optional replacement sides like onion rings, Cajun fries and sweet potato fries.

• **Murphy's Taproom** (494 Elm St., Manchester, 644-3535, murphytaproom.com) uses red ale-battered haddock for its fish & chips, which are served with coleslaw and tartar sauce.

• **Murphy's Taproom & Carriage House** (393 Route 101, Bedford, 488-5975, mur-

phystaproom.com) offers fish & chips on its entree menu, which feature Samuel Adams-battered haddock, house fries, toasted fennel slaw and tartar sauce.

• **New England's Tap House Grille** (1292 Hooksett Road, Hooksett, 782-5137, taphousesenh.com) uses beer-battered haddock for its fish & chips, which are served with seasoned french fries, coleslaw and tartar sauce.

• **Newick's Lobster House** (317 Loudon Road, Concord, 225-2424; 431 Dover Point Road, Dover, 742-3205; newicks.com) offers a variety of fried seafood plates, served with either chips or fries, including haddock, scallops, clam strips and coconut shrimp.

• **The Peddler's Daughter** (48 Main St., Nashua, 821-7535, thepeddlersdaughter.com) offers beer-battered fish & chips, which feature fresh haddock loins cut up in house and fried, then served with house cut fries, homemade lemon tartar sauce and ketchup, and malt vinegar.

• **The Red Blazer Restaurant and Pub** (72 Manchester St., Concord, 224-4101, theredblazer.com) offers fish & chips that feature hand-breaded haddock and are served with french fries, coleslaw and homemade tartar sauce.

• **Rocco's Pizza Bar & Grill** (297 Derry Road, Hudson, 577-9866, roccospizzanh.com) uses hand-battered haddock for its fish & chips, which are served with french fries and coleslaw.

• **The Shaskeen Pub and Restaurant** (909 Elm St., Manchester, 625-0246, theshaskeenpub.com) uses beer-battered haddock filets for

its fish & chips, which are served with shoestring fries, house slaw and tartar sauce. You can also switch out the fries for roasted root vegetables or smashed potatoes.

• **Shopper's Pub + Eatery at Indian Head** (18 Lake Ave., Manchester, 232-5252, shoppersmht.com) offers fish & chips on its entree menu, which include lightly battered haddock served with fries and slaw.

• **Stark House Tavern** (487 S. Stark Hwy., Weare, 487-6002, starkhousetavern.com) uses beer-battered haddock for its fish & chips, which are served with hand-cut fries and slaw.

• **Surf Restaurant** (207 Main St., Nashua, 595-9293; 99 Bow St., Portsmouth, 334-9855; surfseafood.com) offers fish & chips on its entree menu, featuring haddock filet fried in a crispy tempura batter, and served with coleslaw and fries.

• **T-Bones Great American Eatery** (25 S. River Road, Bedford, 641-6100; 404 S. Main St., Concord, 715-1999; 39 Crystal Ave., Derry, 434-3200; 77 Lowell Road, Hudson, 882-6677; 1182 Union Ave., Laconia, 528-7800; 311 S. Broadway, Salem, 893-3444; t-bones.com) uses crispy haddock for its fish & chips, which are served with coleslaw and tartar sauce.

• **Tailgate Tavern & Marketplace** (28 Portsmouth Ave., Stratham, 580-2294, tailgatetavernnh.com) uses North Atlantic haddock filets for its fish & chips, which are hand-dipped in a house made tempura batter and golden fried, then served with fries and coleslaw.

• **Tandy's Top Shelf Pub** (1 Eagle Square, Concord, 856-7614, tandyspub.com) offers a fried haddock platter on its entree menu, served with fries and coleslaw.

• **The Town Cabin Deli & Pub** (285 Old Candia Road, Candia, 483-4888, towncabin.com) offers fish & chips on its seafood menu, featuring deep fried and battered haddock filet served with coleslaw and hand-cut fries.

• **The Tuckaway Tavern & Butchery** (58 Route 27, Raymond, 244-2431, thetuckaway.com) offers buttermilk fish & chips with fries, slaw and New England tartar sauce.

• **Zachary's Chop House** (4 Cobbetts Pond Road, Windham, 890-5555, zacharyschophouse.com) offers lightly fried fish & chips with fresh cod. 🍷

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IN THE KITCHEN WITH THE BERRYS



Matt Berry and Lauren Foster Berry of Milford are the owners of Dahlia Restaurant (dahlianomadic.com, find them on Facebook and Instagram), a series of New England-inspired farm-to-table pop-up dinners they launched last month. Named after the couple's daughter, Dahlia held its first dinner at Greenleaf in Milford on Sept. 27. A second event followed a week later, at The Birch on Elm in Manchester. Dahlia's next event, a Halloween-themed dinner, is scheduled for Oct. 25 at Noodz on Elm Street in Manchester. Collaborative dinners are also planned for Nov. 15, with Camacho Knives & Leather in Manchester, and Dec. 6, with Dunk's Mushrooms & Foraging in Brentwood. Previously, Matt and Lauren both worked at Greenleaf — he as chef de cuisine and she as a pastry chef.

What is your must-have kitchen item?

Lauren: Spoons, in different shapes and sizes, are essential for us, not only for cooking but also for plating. Finding a good spoon to cook with reinvests the passion for what we do.

What would you have for your last meal?

Matt: ... All of our favorite bad foods. Smash burgers, mozzarella sticks, fried pickles, strawberry milkshakes, things like that.

What is your favorite local restaurant?

Matt: Definitely Otis [in Exeter]. [Owner and chef] Lee Frank is a really good friend of mine, and he's been a great mentor for me as well. I worked under him as the sous chef. ... Lee changes his menu every week, so going to eat there is kind of like putting your faith into his hands, which is an ideology we want to reflect in Dahlia. His clientele really trust his talent as a chef.

What celebrity would you like to see attending one of your dinners?

Matt: [Chef] Sean Brock, hands down. His passion for preserving crops and utilizing classic ingredients really inspired me on a personal level.

What is your personal favorite thing to cook?

Lauren: Mine has always been caramel corn. My earliest memory of being in the kitchen was

with my mom, who would make big batches of it for friends and family in our area. The smells of popcorn and caramel are still really special to me and remind me of when I fell in love with cooking for the first time.

Matt: I always tend to come back to New Nordic cuisine. One thing we put on the menu a couple of times at Greenleaf and at Otis was aebleskiver, which is almost like a pancake dumpling cooked in a cast iron pan with divots in it. I also love gravlax, which is cured salmon.

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

Lauren: The farm-to-table trend is definitely really prevalent here right now. Over the last decade, so many more restaurants have focused on local ingredients, and customers have really embraced that as well. Patrons want to hear about the relationships you have, not only with the food but with the people growing it.

What is your favorite thing to cook at home?

Matt: I'm really passionate about making a really good bread. We have a couple of sourdough starters, and we both really like to experiment with different styles.

Lauren: For me, every time I'm cooking at home I always want to make soup. I like to eat soup all year round. — *Matt Ingersoll* 🍷

Birch flour biscuits

Yields about 12 medium biscuits

250 grams (or about 2 cups) all-purpose flour
100 grams (or about ¾ cup) birch bark flour
1 tablespoon baking powder
1 tablespoon local maple syrup
2 teaspoons salt
85 grams (or about ½ cup) butter
177 grams (or about ¾ cup) buttermilk

Preheat the oven to 425 degrees. Set aside birch flour and combine rest of dry ingredients, whisking to combine. Using box grater, grate cold butter. Add to dry ingredients. Using hands or a food processor, mix together until butter is pea-sized and mixture looks like coarse wet sand. Whisk together birch flour and buttermilk in separate bowl. Drizzle over the top of butter and flour mixture, then gently knead to combine, being careful not to overwork dough. Turn dough out onto floured surface and work dough only until it comes together to form a rough ball. After sprinkling the surface

of dough with flour, roll it out using a rolling pin to form a rectangle. Fold this in half, rotate rectangle 90 degrees, then flatten dough back out with heel of hands to not overwork dough and to keep biscuits tender. Repeat, folding, turning and pressing the dough back out three times. Using hands, press dough out to form one-inch-thick rectangle. Using two-inch round cookie cutter coated with flour, cut out biscuits and transfer to a cookie sheet covered with parchment paper. Bake at 425 degrees for 10 to 12 minutes, until light golden brown. Brush with melted butter and serve warm.

To mill your own birch flour: Collect birch bark from white birch tree (only peel bark from recently fallen trees or collect pieces that have shed naturally — cream-colored pieces that are still pliable and not grey or brittle, and that are free from rot or bug holes). Submerge strips of bark in water. Bring to a boil; simmer for two hours. Dehydrate strips in the oven at the lowest setting overnight or in a dehydrator. Mill strips into flour in a food processor. Let spin until the bark has become very fine, then sift through a fine mesh strainer.

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FOOD



TRY THIS AT HOME

Everyday French Onion Mushrooms

Although there are many appetizers that are meant to be eaten when standing at a party or sitting on a couch while watching TV, sometimes it's nice to have an appetizer that requires a fork and knife. This is one such recipe.

These mushrooms are the perfect first course for a sit-down dinner. Hosting a dinner party for four? Make a batch of these. Or if you're serving dinner for two, consider making them your entrée, paired with a side salad and maybe a baguette.

One of the main reasons I named these Everyday French Onion Mushrooms is that most of the ingredients are likely on hand. If your pantry is fairly well stocked, you probably have an onion, a container of beef broth, and some herbs. All you need are the mushrooms and cheese. Plus, this is a quick-to-make recipe. From start to finish you need only 45 minutes.

When you're craving French onion soup but don't want to spend all the time to develop its flavor, give these mushrooms a try.



Everyday French Onion Mushrooms. Photo by Michele Pesula Kuegler.

They're a delicious way to get all that onion flavor with just a little bit of effort.

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.



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Everyday French Onion Mushrooms

Makes 4

- 4 portabella mushrooms
- 1/2 tablespoon olive oil
- 1/2 tablespoon butter
- 2 cups sliced sweet onion
- 1 teaspoon granulated white sugar, optional
- 1 tablespoon fresh thyme*
- 3/4 cup beef broth
- Black pepper
- 4 slices Swiss cheese (from the deli)

Preheat oven to 425 degrees. Remove mushroom stems and a small amount of gills with a spoon to provide more area to hold filling.

Brush both sides of mushrooms lightly with olive oil.

Place mushrooms cap side down on a rimmed baking sheet.

Bake for 8 minutes; flip and bake for an addi-

tional 4 to 6 minutes or until tender. Remove from oven, and place caps gill side down on a paper towel-lined plate.

While mushrooms bake, melt butter in a large frying pan over medium heat.

Add onions, reduce heat to medium-low, and sauté for 20 to 25 minutes or until golden brown. Preheat broiler.

Add sugar, thyme and broth, and increase heat to medium.

Sauté onions for another 5 minutes or until all liquid is absorbed.

Place mushrooms cap side down on rimmed baking sheet, and divide onion mixture among the mushrooms.

Top each with a slice of Swiss cheese.

Place baking sheet on the upper rack of the oven, and broil for 30 to 60 seconds or until cheese melts.

*Can be replaced with 1 teaspoon dried thyme

Farmers markets

- **Concord Farmers Market** is Saturdays, from 8:30 a.m. to noon, on Capitol Street in Concord (near the Statehouse), now through Oct. 31. Visit concordfarmersmarket.com.
- **Contoocook Farmers Market** is Saturdays, from 9 a.m. to noon, at 896 Main St. in Con-

toocook, outdoors through at least Oct. 31. Find them on Facebook @contoocookfarmersmarket for updates.

• **Henniker Community Market** is Thursdays, from 4 to 7 p.m., at Henniker Community Center (57 Main St.), through Oct. 29. Find them on Facebook @hennikercommunitymarket.

• **Milford Farmers Market** is Saturdays, from 10 a.m. to 1 p.m., at 300 Elm St. in Milford through Nov. 21. Visit milfordnhfarmersmarket.com.

• **Nashua Farmers Market** is Sundays, from 10 a.m. to 2 p.m., at City Hall Plaza (229 Main St.), through Oct. 18. Visit downtownnashua.org/local.

A visit to Spain

Celebrating the grapes of the Iberian peninsula

by Fred Matuszewski
food@hippopress.com

Spain is Western Europe's second-oldest wine producing country, but 3,000 years on, it is producing wines that are among the most modern in Europe.

Wine was made in Andalucia between 1,100 and 500 B.C., initially brought in trade by the Phoenicians and later cultivated by expatriate Greeks. Along came the Romans, who set about planting vineyards to export wine to quaff the thirst of their armies. The Moors invaded Spain in the year 700 and with the invasion came a notable reduction in winemaking, but by the 14th century sherry had become a major export across Europe. However, with this deep history, it wasn't until the late 20th century and the return of democracy and investment that dramatic progress was made in the development of quality wine from well-controlled vinification.

There are many grape varieties and wine styles across the Iberian peninsula of Spain and Portugal, in part because of a variety of soil types, temperatures and rainfall. When we think of Spain we think of the classic red wine, Rioja, made from the tempranillo grape, with its strawberry-raspberry fruit flavor and toasty oak nuances, but there is more resulting from this late winemaking expansion with cabernet sauvignons and merlots, as well as wines produced from grenache and carignan grapes.

Our first wine is a white wine from Galicia, that part of Spain that is along the Atlantic and north of Portugal. **Martin Códax 2019 Albarino Rias Baixas** (originally priced at the New Hampshire Liquor & Wine Outlets at \$15.99 and on sale at \$13.99) is a delicate and medium-bodied wine with a crisp, dry finish. On the palate, flavors of pear, apple, peach and lemon zest are framed by bright minerality and hints of spice. Attractive floral aromatics and brisk acidity make this a versatile, food-friendly wine. We enjoyed it with an appetizer of scallops wrapped in bacon. It was perfect for this dish.

Val do Salnés, a region of Galicia, is known as the birthplace of the Albariño grape in a region where 99 percent of all wine produced is white. The soil is granitic and rocky with alluvial topsoil. It is also the coolest and wettest sub-region with an average temperature of just 55 degrees F. Rias Baixas more closely resembles coastal Ireland than it does other parts of Spain. Known as "Green Spain," the region is characterized by moderate year-round temperatures, ocean mists and an



average annual rainfall that in some spots is nearly three times the national average. Some say you can taste the salt air in the wine. I beg to differ, but taste is a personal thing.

Our second wine can be considered a classic. **Marqués de Cáceres 2012 Gran Reserva Rioja** (originally priced at the New Hampshire Liquor & Wine Outlets at \$29.99 and on sale at \$24.99) has a dark red color and leaves a hint of brick-red on the edge of the glass. This wine hails from the renowned region of La Rioja, of northern Spain. To the nose there are blackberries and some floral notes. The mouth is full and thick with mature plums, sweet spice, and slight tannins like roasted coffee beans or leather from its time in oak. There is a long dry finish, which was a perfect accompaniment to our wine-braised beef with vegetables and an array of mushrooms. This wine at eight years old is still fresh and promises great potential for aging for perhaps a decade. We opened the bottle a couple of hours before pouring and it continued to open in our glasses.

We enjoyed these wines with close friends on our patio, surrounded by gas heaters that not only warmed us but offered beautiful light to the occasion. The evening grew to be cool, but we were warmed by the company of good friends, hearty fare and the superb wines that paired so well with our courses. As the temperatures continue to dip and we want to spend time with friends and family, light up the heaters, fire up the backyard pits, and enjoy some wonderful Spanish wines that are affordable and need more attention from us.

Fred Matuszewski is a local architect and a foodie and wine geek, interested in the cultivation of the multiple strains and varieties of grapes and the industry of wine production and sales. Chief among his travels is an annual trip to the wine producing areas of California.

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FOOD

DRINKS WITH JOHN FLADD

October's cocktail dilemma

Argument – There comes a time when a rational adult needs to set aside emotion and accept Reality.

Counter-Argument – What has Reality ever done for me?
OK, it's October.

October, in a year that has been circling the flush-line since March and promises to circle even faster around the bowl before we give up on 2020 entirely and hope for something better next year. Summer is gone and we have to brace ourselves for a grim fall and a winter of — I don't know — *discontent*?

That's one way to look at it.
Another is to adopt, as P.G. Wodehouse put it, a campaign of stout denial. You know what I'm talking about — grown men wearing shorts, sandals and Santa hats in December. Women who wear white after Labor Day and meet your gaze with steely determination.

Whichever camp you fall into, you could probably use a drink.

Case No. 1 – "I Grudgingly Accept That Summer Is Over and Will Adopt a Serious, Adult Demeanor"

The cocktail for you:

Black Tie Cocktail
2 oz. dark rum, such as Myers
½ oz. triple sec
¼ oz. orgeat
½ teaspoon blackstrap molasses
½ oz. fresh squeezed lime juice
1 teaspoon simple syrup

Put all ingredients into a cocktail shaker with five or six ice cubes. Shake until you can feel the ice splintering (see below). Pour without straining into a rocks glass.

The Black Tie is a deceptive cocktail. On its surface it is dignified, sober (in an emotional sense) and entirely appropriate for the season.

On tasting it, though, you will be surprised. It has complex, playful flavors that come in stages — the molasses and lime play off each other unexpectedly well. It is a bit subversive.



Black Tie Cocktail. Photo by John Fladd.



Rum Runner. Photo by John Fladd.

Case No. 2 – "Fall Foliage Is Just Another Way of Describing Tiki Trees"

The cocktail for you :

Rum Runner
1½ oz. navy rum like Lamb's or Pussers, or dark rum like Myers
½ oz. crème de mûre, or blackberry liqueur, or blackberry brandy (the kind you find sometimes in little single-portion bottles in the sale bin at the liquor store)

1 oz. crème de banana
1 oz. fresh squeezed lime juice
2 oz. pineapple juice
½ oz. grenadine (pomegranate syrup)

Again, put everything in a cocktail shaker with five or six ice cubes, then shake brutally, until you feel the ice shatter. Pour into a tall glass. Garnish – Several weeks ago I described the Jungle Bird as too serious a drink to garnish with frou-frou paper umbrellas or fruit. This drink is a defiant rebellion against the changing of the seasons. It calls for a *minimum* of two cocktail umbrellas, and as much fruit as you want to cram into it.

Just as the Black Tie is deceptively playful, this drink is deceptively sophisticated. The key ingredient here is the blackberry brandy, which insists on shining through all the other goofy ingredients.

John Fladd is a veteran Hippo writer, a father, writer and cocktail enthusiast, living in New Hampshire.

A word on cocktail shakers

When you first start making serious, grown-up cocktails you will probably buy a cocktail shaker with a strainer built into its spout. "This looks easier," you will say to yourself. You might even congratulate yourself on keeping your common touch and not buying into cocktail snobbery.

Eventually, you'll start getting impatient with how long it takes to pour your entire drink into your glass through the built-in strainer. You will probably have to re-shake and re-strain your drink several times to get all of it out of the shaker.

The solution is what is called a Boston Shaker. It consists of one large steel canister, and a smaller one. It is what most professional bartenders use. You put your ingredients into the larger canister, turn the little one upside-down, wedge it firmly over the ingredients in the larger one, then shake. It seems like it should leak. It doesn't. It seems like it would be hard to strain drinks with. It isn't. The drinks end up colder, somehow. As you shake, you can feel the ice cracking and splintering — which is profoundly satisfying — and you can pour your drink quickly and efficiently into your waiting glass, and shortly thereafter, into you.

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Yellow Days, A Day in a Yellow Beat (RCA Records)

If you believe the hype bubbling up around this second album from Yellow Days, a.k.a. George van den Broek, he's successfully bending '70s radio-funk into a form of "upbeat existential millennial crisis music." What that translates to in the real world of real things is a patchwork of listenable-enough blue/jazz/funk sampling that draws from the Moby playbook. The 2.5-minute "Intro" is a bit tired: an old TV interview with Ray Charles (in which he bemoans the lack of artistic freedom granted to those poor downtrodden souls who've scored

record contracts) pattering over a decent-enough imitation of 1980s jazz-pop chill, complete with dated synths, faux-xylophone and assorted other piffle. "Be Free" is more of a traditional tune (or extended ringtone, take your pick), one dripping with Carter-era authenticity, and from there you're off to the escapist races with the rest of the songs, lounging in a silky hammock of occasionally skit-decorated *Soul Train* vibe. All of it's pretty catchy, if that counts. **B+** — *Eric W. Saeger*

Spice Girls, Forever (Virgin Records)

Unless the holidays are canceled — and who would blame us — we've arrived at that time of the year when nearly all the new releases are reissues, box sets, bootlegs, laughably expensive multimedia DVD/CD packages ("Only 10,000 in existence!"), and, of course, first-ever vinyl releases, like this one. No, this isn't the album with their monster hit "Wannabe" on it (that was from their 1996 debut album, *Spice*); *Forever* was their final studio album, and "only" reached No. 39 in the U.S. Not surprising, given that they were down to four

singers by then (Ginger Spice, a.k.a. Geri Halliwell, left for a solo career and to write children's books). OK, no, that wasn't the surprising thing about this album's failure to do much in the U.S.; it was the phoned-in quality of the songs. Like most of this stuff, "Let Love Lead the Way" (granted, a filler track if ever there was one) was at best a bad example of massage-spa background patter; "Get Down With Me" couldn't decide whether it wanted to nick TLC or Mis-ty Elliott, and so on. Frankly, the only thing that didn't outright suck was the girl-power ballad "Goodbye," which actually did fit as a final righteous statement. **C-** — *Eric W. Saeger* 🍷

CDs pg26

• Yellow Days, *A Day in a Yellow Beat* **B+**

• Spice Girls, *Forever* **C-**

BOOKS pg27

• *Want* **B**

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FILM pg28

• *The 40-Year-Old Version*

A-

PLAYLIST

A seriously abridged compendium of recent and future CD releases

• Hey, everyone, guess what happens on Oct. 16? Yep, that's right, all the new albums get released, because it is a Friday! Let's start the festivities with this hipster dude over here, **Kevin Morby**, a Texas native who moved to Brooklyn because he thought it would be awesome, and he'd live this totally neat-o *Singin' in the Rain* life, or something like that, I honestly don't know what this stupid Wikipedia article is even trying to say. But whatever, he was in a band called The Babies with Cassie Ramone of the Vivian Girls, and — look at that, I've lost ya, haven't I. Come back, man, I agree with you, seriously, like, who cares about bands who sacrificed nice suburban lives just to rack up 85 YouTube listens or whatnot, and so I will end the boring history lesson and go have a listen to whatever single is on tap from Morby's upcoming new album *Sundowner*! I don't know anything about this guy, but I swear on a stack of Silver Surfer No. 4 comic books that if this is melodically good but there's really horrible singing, like every other "indie" band that doesn't have a full band roster I've heard this year, I'll — why, I'll, well, let's just say that you don't want to know! OK, here's the stupid single, "Campfire." It's a cross between The Cardinals and Bob Dylan, and it's been done literally one trillion times before.

• Right, here we go, with British glam-rockers **The Struts**, who are releasing their third album, *Strange Days*! Will it be as terrible as The Darkness, or will it be technically awesome, like the old British glam rock band Sweet used to be? By the way, only ninnies call Sweet "The Sweet." Their name is just plain "Sweet." Why did people call them "The Sweet," like, was there a misprint in the August 1979 issue of Hit Parader or something? I don't care, at least this band definitely *does* have "The" in its name, and for that I thank them. Oh, let's just go, the first single is the title track, and the "feat" person is none other than the guy from Take That, Robbie Williams! Wait, this isn't glam, it's soccer-mom music for the Ellen DeGeneres show. Come on, guys, at least do some cowbell, hah? Nope, no cowbell, no glam, just music for day-dreaming about receiving a tender back massage from Bradley Cooper while dropping the kids off for a "play date," or whatever soccer moms do, I have no idea. Barf, no glam, just over-processed piano-pop, let's just move along here.

• Ha ha, look at the funny skinny soy-boy, who calls himself "The Wonky Angle," on the YouTube, ranking **Autechre's** albums from best to worst and gettin' him some Likes! Is there really a difference from one album to another, when a band plays awesome glitchy IDM? Nope. The new album is called *Sign*, and there's no advance, but — wait a second, why is the album cover a complete ripoff of Orbital's *Wonky*, or at least the promo version? Whatever, I'll take it, this will be awesome, don't mind me.

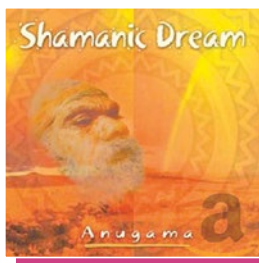
• We'll end the week with **Don't Know How But They Found Me**, a band led by two of the sad emo clowns from Panic! At The Disco. The title track from their new album, *Razzmatazz*, is — wait, is this Smirnov commercial real? Like, you can drill a hole on top of a watermelon and stick a vodka bottle upside down in the hole, attach a spigot, and you get drinkies? Uh-oh, yikes, I'm out of room, no time to talk about whatever this emo song is about. — *Eric W. Saeger*

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

Retro Playlist

If you haven't yet cracked in half over this endless quarantine, one might guess that you may have discovered meditation and/or yoga. Those things do help soothe the soul, believe it or not, despite the fact that so many people suggest them.

I should know, if you'll pardon. I became a certified Kripalu yoga instructor 15 years ago, after spending a month at the practice's ashram, which resembles a suburban grade school more than it does any sort of ancient spiritual retreat. Regardless, this led to my becoming co-owner of the now-defunct Manchester Yoga Center, which was located over what was then the India Palace (now Royal India) restaurant on South Willow Street in Manchvegas. Strategic partnering, you see.



Music, of course, is a big part of the yoga experience. When you're trying to rid your body and brain of toxins, it helps to play music that's cleansing. Just to get this part out of the way, everyone automatically thinks of Irish multi-tracking weirdo **Enya** when they think of "yoga music," and yeah, it is awesome stuff. I usually have her "Best Of"

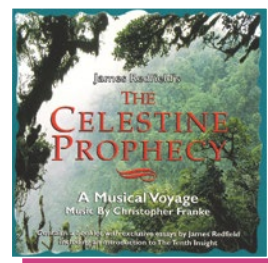
LP playing in the car around the holidays.

But honestly, **Deva Premal** is as good as Enya, if in a different way. I used to play her 1998 *Essence* album a lot in my yoga classes. Her voice is truly a marvel. Her last couple of albums kind of sucked, but that's only proof that perfection simply isn't attainable on this plane.

As for my personal go-to "yoga records" — which, it should be said, means "New Age Music,"

of a sort — one constant has always been **Anugama's** *Shamanic Dream*, which works as yoga-class ambiance and meditative trance-inducement. It's a crazy-long tune made of one simple, gentle, super-cool tabla/synth pattern over which a faraway voice chants "So be it." Really immersive stuff.

My most guilty New Age pleasure, though, is the 1996 **Christopher Franke** album *The Celestine Prophecy*. The story goes that Franke, of the early ambient band **Tangerine Dream**, was inspired to pay homage to James Redfield's 1993 novel of the same name. Though a bit mixed, the results do include a tune titled "The Mission of Father Sanchez," a song that is, to this day, the prettiest, most spiritually empowering thing I've ever heard. The ultimate wedding march. I can't



make it to the final fade without being overwhelmed with joy and blubbering like a baby. It gets me every single time. If *The Lion King* soundtrack makes your lower lip twitch, this tune might just knock you flat.

(Please don't ever use it on me at a party. I do have a certain amount of Grinch cred to

maintain.)

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. 🍷

Want, by Lynn Steger Strong (Henry Holt & Co., 209 pages)

Books, says the protagonist in Lynn Steger Strong's novel *Want*, offer "quiet, secret temporary safety," which is the best argument for reading one, or 10, this month. Whether you'll want to read this one is dependent on your capacity for patience. It's a slow burn of a story, the word "plodding" comes to mind more than once, but it's a thoughtful meditation on American excesses and desires.

Elizabeth is, in many ways, a thoroughly modern Lizzie. A child of affluence in the 1980s, she has arrived at age 34 with a Ph.D., a husband, two children (girls, 2 and 4) and a teaching job she cares about intermittently. But she is unable to enjoy any of this because of debt that has driven the couple to bankruptcy and troubled relationships with her parents and former best friend.

The debt began with \$30,000 owed to a hospital for a C-section, then grew to include emergency dental work, household expenses and \$100,000 in student loans. "My body almost single-handedly bankrupted us," Elizabeth muses. That could be one reason that she punishes it, getting up before dawn every morning for double-digit runs on icy streets in Manhattan.

Strangely, it is 2017 but Elizabeth somehow dwells in a world that is unmolested by the Trump presidency or anything political. (There's that "quiet, secret temporary safety" perhaps.)

But otherwise, the book is, in many ways, a rumination on American culture, although it's unclear what part of it, if any, the author seeks to indict. Elizabeth and her husband were "eighties babies, born of plenty, cloistered by our whiteness and the place we were raised in ... we were both brought up to think that if we checked off certain boxes we'd be fine."

After the Great Recession, they floundered psychologically: "We had principles or something, made up almost wholly out of things we knew we didn't want to be or have a part in more than in any concrete plans for what we'd be instead. ... We were galvanized in this way, smug and stupid. It felt athletic and exciting, this misguided, blind self-righteous-

ness." She wanted a life that revolved around books; he, despite the \$100,000 in student loans, decides he prefers working with his hands, and so leaves finance to build custom furniture.

Elizabeth moves numbly through her days, leaving work early occasionally to wander through a museum or read in a coffee shop. She occasionally checks Twitter and Facebook, largely to stalk her former best friend, Sasha, who has vanished from her life, for reasons that are slowly unspooled. When her husband, the primary caregiver of their daughters, is away, she speaks of "watching" her children, as if she is a detached babysitter.

Meanwhile there are the sundry indignities of wheeling through a moneyed world with \$72 in their checking account. One day, for example, the girls had a birthday party to attend, so Elizabeth wraps two books her daughters don't like (plus "a toy they haven't played with much") in printer paper she has the children decorate. The gift is stapled shut because they are out of tape. (The 4-year-old, of course, announces as soon as they arrive, "My mom didn't have time to get a gift so she made us wrap up our own toys.")

Equally important to the story is Elizabeth's fraught relationship with her mother, "the only person in the world who can say my name and make it mean." Elizabeth has all sorts of psychological scars from her childhood, yet her parents — both attorneys — are blind to their inadvertent cruelties and genuinely don't comprehend why their relationship is broken.

In one searing scene the parents insist that Elizabeth watch a video of her cavorting happily with family members as a child and demand that she explain why she is so angry with them. "Is this the childhood that made you do such awful things to us?" her father demands.

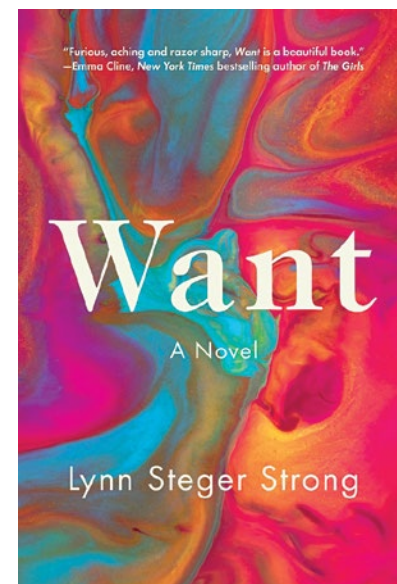
We are meant, of course, to side with Elizabeth, who gathers her children and leaves. But this is a novel of nuance, and Elizabeth is not always entirely likeable herself; her ennu is infectious. Maybe the parents had a point. They have wants, too, after all.

At the birthday party, Elizabeth listens as the other moms talk about the health spas

where they go for self-care; she is not resentful, but her desire, and her inability to have these things, is palpable. But there are people who want the things she has; for example, the wife of her husband's associate who has been trying for two years to have a child. "I see her want in the way her eyes dip closer to her nose; I smell it, desperate and sour, on her breath and her lips," Elizabeth observes.

We all have currency of some kind, but not all currency involves money. For some it's family, for others health. This is a rich, mineable theme. *Want* nibbles around the edges of what it could be but ultimately suffers from the narrator's own lethargy and an ending of dubious resolution.

B — Jennifer Graham



BOOK NOTES

When I was a kid, the next best thing to Halloween was checking out books about Halloween at the school library. There couldn't have been that many, but there were always histories of holidays, and sometimes I would score a book on costumes or holiday parties that would have Halloween chapters. October is a long month, even longer when you're in third or fourth grade; reading about Halloween helped me hang on until the 31st finally arrived.

Then I grew up, and ... nothing.

I can't remember reading anything about Halloween in ages. This seems strange, given that I own two dozen Christmas-themed books. So I set out to find some Halloween books for adults — and by that I mean books specifically about the celebration of Halloween and its assorted characters, not just books that are spooky. For that, all you need is Stephen King.

There aren't a lot. Even though adults have effectively taken over Halloween, most Halloween books are for kids. But here are a few witchy titles I found for grown-ups:

Ghostland, An American History in Haunted Places, by Colin Dickey (Penguin, 336 pages)

The History and Haunting of Salem by Rebecca Pittman (Wonderland Productions, 647 pages)

For people who loved the film *Halloween*, there's a book about the making of it: *Taking Shape, Developing Halloween from Script to Screen*, by Dustin McNeill and Travis Mullins (Harker Press, 378 pages).

Roald Dahl compiled an anthology of ghost stories — who knew? *Roald Dahl's Book of Ghost Stories* (Farrar, Straus and Giroux, 235 pages.)

This book makes me tired just reading about it, but for the creative cooks among us: *Tricky Treats, Halloween Delights for Appetizers, Snacks, Dinner and Dessert*, by Vincent Amiel (Skyhorse, 96 pages).

More promising: *The Spell Book for New Witches, Essential Spells to Change Your Life* by Ambrosia Hawthorn (Rockridge Press, 244 pages). Don't laugh; she's the editor of *Witchology* magazine and says she has been a practicing witch for 15 years.

For the thirsty: *WitchCraft Cocktails: 70 Seasonal Drinks Infused with Magic and Ritual* by Julia Halina Hadas (Adams Media, 224 pages).

Finally, for those of you who are obsessed with Walt Disney, there is *Vault of Walt 9: Halloween Edition* by Jim Korkis (Theme Park Press, 256 pages), released this month. This is not a joke. Theme Park Press exclusively publishes books about Disney parks, and Korkis found enough anecdotes about Walt Disney, the man and his theme park to fill a paperback book. (Even more incredible, he's written 28 other books, all about Disney, including *Vault of Walt, Christmas Edition*.)

And of course there are plenty of Halloween coloring books for adults, something I would normally grumble about, but 2020 being what it is ... sure, bring out the orange and black crayons.

— Jennifer Graham

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The 40-Year-Old Version (R)

A nearly 40-year-old playwright feels stuck in her career and is facing life turmoil in *The 40-Year-Old Version*, a delightful comedy on Netflix.

Radha (Radha Blank, who also wrote and directed this movie) won a playwrights' "30 under 30" award — but that was more than a decade ago. Now she's pushing 40 and still struggling to "make it," paying the bills by teaching a play-writing class to teens. She begs her best friend and agent Archie (Peter Kim) to get her most recent play, *Harlem Ave.*, a shot at being produced by someone who will pay serious money. He gets her an invitation to a party to meet with J. Whitman (Reed Birney), a producer with cash but with a history of preferring stories that are what Radha calls "poverty porn."

While Archie struggles to foster a Whitman/Radha partnership after their initial bumpy meeting — things take a turn when Whitman suggests Radha write his planned Harriet Tubman musical — a creatively wrung-out Radha considers returning to her teenage writing roots: hip-hop. She finds D (Oswin Benjamin) to make the beats to go with her lyrics and records a track, hoping to build the project into a mix tape. She might be hesitant, a bit rusty, but Radha clearly gets something from working on rhymes that she isn't getting from her other work. D sees something spe-



The 40-Year-Old Version

cial in her work and invites her to join in at an open-mic night. He also, a-hem, sees something special in her and while Radha clearly feels their age difference (he's 26), she is also drawn to this quiet artist.

We see Radha blossom with rap; it seems to give her a way to express her frustrations and feelings that she can't do in her other jobs. But she struggles with the urge to "stay in my lane" as she explains at one point. There is money and opportunity in letting J. Whitman and the white director he picks essentially

gentrify her Black-characters-focused play about Harlem. But the rawer, more honest stories she tells in her lyrics are not a path to career stability — or even a clear path to career fulfillment, as we see Radha doubt herself even with this medium she enjoys.

And through all of this, we see her avoid calls from her brother who is cleaning out their mother's apartment. Herself an artist, Radha's mother recently died and clearly Radha is still figuring out how to handle this.

This movie is deeply charming. Without

reminding me of any specific film, it gave me serious mid-1990s indie movie vibes. Like some of those movies, this one has occasional rough edges — but not many, and the overall tight focus of the story and understanding of its central character makes up for any flaws. *The 40-Year-Old Version*, with its scenes of walking and talking and its central character filled with relatable frustration and weary humor, is lovely. This movie is full of nice detail-moments that help build the real world of who Radha is and what it means to her to be almost 40.

The way we see Radha — presented as someone who is smart and talented but also grieving and struggling — work through this life rut is really engaging. Radha Blank, the real-life actress, is a magnetic person who can convey a lot with just her face (a few times she looks directly at the camera and the moments are not just nice comic beats but also create a real kinship with the viewer). She makes Radha, the character, feel like a fully formed real person, which makes her difficulties and her moments of happiness hit harder. **A-**

Rated R for pervasive language, sexual content, some drug use and brief nudity, according to the MPA on filmratings.com. Written and directed by Radha Blank, The 40-Year-Old Version is two hours and four minutes long and distributed on Netflix. 🍷

AT THE SOFAPLEX

**Dick Johnson Is Dead (PG-13)*

Documentarian Kirsten Johnson films her father Dick Johnson as he says goodbye to his psychiatry practice and the house he lived in with his late wife (her mother) and moves to New York City to be closer to Kirsten and her children. Having lost her mother to Alzheimer's, Kirsten finds it no easier to accept her father's dementia and uses various "death scenes" to help him and her deal with the end of his life. Dick Johnson seems proud of his daughter, amused with her project and incredibly game to help Kirsten film his "death" via air conditioner falling from the sky, a fall down the stairs and other scenarios they stage with the help of stunt people. Along the way, there is a discussion of life, death and Dick Johnson's ability to live in the now even as he misses his late wife, mourns his loss of independence and worries about how his memory loss will affect those around him. Above all, this movie is one of the most stunning displays of grace I think I've ever seen on film. **A** Available on Netflix.

I'm Thinking of Ending Things (R)

Jesse Plemons, Jessie Buckley.

A woman only halfheartedly invest-

ed in her six-week-old relationship with her boyfriend goes to meet his parents at their farm in this movie directed by Charlie Kaufman, who also wrote the screenplay (which is based on a book by Ian Reid). The phrase "I'm thinking of ending things" is primarily in reference to Buckley's character's thoughts, which kick this movie off, about this relationship she's started with Plemons' character. Or maybe it's something else. Or maybe it's that and something more — I feel like this is one of many questions the movie wants us to ask. And if this already sounds exhausting, buckle up.

As they drive, she muses about the nature of, well, everything but also about the nature of him — does she really want to be with him. The deeper she gets into the country and then into the evening with his parents (played by Toni Collette and David Thewlis), the more she and we become less sure of everything — time itself seems to bend and ping-pong, and the more she learns about her boyfriend the less she seems to be able to understand.

There are good performances here and interesting observations about relationships — between people in a couple, between parents and children, between a person and their own selves — but there is also just a lot of, I don't know, movie busywork. I felt, at times, like I was getting *mother!*: *The Road Trip*, with that movie's dream-like (or

nightmare-like) not-completely-linear qualities though more sleepily used. Better, smarter people may have the patience for this movie — which also made me feel like I was stuck in a short story that was going to be all atmospheric, no point — but I do not. On the bright side, there's a pretty funny dig at Robert Zemeckis. I suppose if you're ever in the mood for Toni Collette doing good work in something weird... **B-** Available on Netflix.

Work It (TV-14)

Sabrina Carpenter, Liz Koshy.

Sometimes in these chaotic times you just need to root for kids at a weirdly beautifully-designed high school, where the sport of "dance team" is strangely a big deal, form a rag-tag team to dance their hearts out and save the whatever. In this case, the "whatever" is high school senior Quinn's chance at going to Duke. The admissions person agrees this high achiever has checked boxes but doesn't see Quinn's (Carpenter) real passion (geez, now they've added a "show your real passion" box?). Because that admissions person is a big fan of her high school's dance team, Quinn, who just runs the music board for the performances, pretends she's a real dancing member. When her tryout goes terribly, she asks her best friend Jas (Koshy), a dance team member who is chafing under the leader's inability to share the spotlight, to help her

form their own gosh darn dance team. Cue the "bringing the team together" sequence where misfits show off their unique talents and the montages of these non-traditional dancers training together. There are, of course, a few romances and some assorted low-level conflict, a couple of dance-offs and it's all very goofy and charming. This is not a good movie but I enjoyed it more than I have many of the "better" movies I've seen lately and Carpenter and Koshy do a good job of making us believe and care about the central friendship. This upbeat bit of fun makes bill-paying or closet-tidying or whatever chore you're doing while this is on in the background ever so slightly gleeful. **C+** Available on Netflix.

The Lost Husband (PG-13)

Leslie Bibb, Josh Duhamel.

Libby (Bibb), a recently widowed mother of two, moves to the farm run by Jean (a nicely understated Nora Dunn), an aunt she hasn't seen in years in this, I guess, romance. The romance between Libby and James (Duhamel), the man running the farm for Jean and mentoring Libby, who is a little surprised to learn that farm management in exchange for lodging was the deal she signed up for, feels extremely tertiary — Libby has all sorts of stuff she's dealing with from the death of her husband and there's family drama between Jean and Libby's mother (Sharon Law-



The Lost Husband

rence, having some fun) that gets stirred up by Libby's moving her family to the farm. And, of course, anybody as handsomely grizzled as James is going to have his own bummer-thing going on.

Sadness can be overcome with beautiful rural real estate furnished in shabby country chic and a hot former *All My Children* actor in a well-fitting shirt, is I think the overall message of this movie. If a Nancy Meyers movie and a very mainstream, mildly Christian country album had a baby and that baby started a lifestyle line for Target, that is what this movie feels like. And, you know, there are both better and worse things in the world. **C+** (with the + for a fun scene of bitchiness between Lawrence and Dunn and for a few fun Duhamel line readings and maybe a little residual good will from the Duhamel Taco Bell ad; Google it, it's great). Available on Netflix. 🍷

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THE ROUND UP

Local music news & events

By Michael Witthaus
mwitthaus@hippopress.com

• **Laugh time:** A regional standup showcase offers headliner **Alex Giampapa** with feature comic Dan Hall. The evening is hosted by Chad Blodgett, a New Hampshire native who's built a following at area nightclubs, and at events like the Portland, Maine, Comedy Festival; he's the 2018 Vermont Snowplow Comedy champion. The show is presented by Tiny Hands Productions, Thursday, Oct. 15, 7 p.m., Hatbox Theatre, 270 Loudon Road, Concord, tickets \$22 at hatboxnh.com (18+).

• **Outdoor music:** A downtown parking lot hosts **The Ghost of Paul Revere**. The Maine roots trio released their third studio album, *Good At Losing Everything*, in late August. They were poised to stage their annual *Ghostland* festival last month; instead, the four-show event was streamed. Their music is lyrically insightful, blending folk, bluegrass, rock and alternative. Friday, Oct. 16, 8:30 p.m., Service CU at Pop Up NH, Bridge Street Parking Lot, Portsmouth. Reserved tables start at \$70, portsmouthnhtickets.com.

• **Weekend wrap:** Enjoy upbeat, familiar tunes from **Another Shot Acoustic** at a venue that began offering live music as soon as it was allowed and has continued on multiple days in the ensuing months. The husband and wife duo of Chris and Donna Colella plays classic rock, country and chart hits spanning decades. They are a popular attraction throughout New England. Sunday, Oct. 18, 4:30 p.m., Stumble Inn, 20 Rockingham Road, Londonderry. See facebook.com/TheStumbleInnNH.

• **Silver screen:** A career-spanning 2017 **Stevie Nicks** show captured on film, *24 Karat Gold: The Concert* arrives at a time when the next superstar tour seems a distant dream. It includes songs from Nicks' solo albums, like "Edge of Seventeen" and her duet with the late Tom Petty, "Stop Draggin' My Heart Around," along with Fleetwood Mac favorites. Wednesday, Oct. 21, 7 p.m., Chunky's Cinema Pub, 707 Huse Road, Manchester. Tickets are \$12.99 at chunkys.com.

NITE In the spotlight

Young indie rockers make big stage debut

By Michael Witthaus
mwitthaus@hippopress.com

As live music resumes at Concord's downtown Bank of New Hampshire Stage, a direction that started with the summer In The Park series continues: the showcasing of regional talent. Social distancing requirements now limit capacity, creating a sweet spot for acts like Grenon, a quartet of indie rockers who are more than excited for their upcoming show on Oct. 17.

The band is led by namesake Kacie Grenon, a 17-year-old singer-songwriter who began performing as a preteen. Grenon, on lead vocals and rhythm guitar, exudes an artistic maturity well beyond her age. "Imaginary Friends," a song she wrote about social anxiety, has garnered over 53,000 Spotify streams since its spring release, along with a Top 10 Indie Rock Café pick and press notice in SoCal's venerable L.A. Weekly.

It's been a challenging time for the music business. As the band prepared to roll out a new video for "Imaginary Friends" in early May and hit the road to support it, Covid-19 shut the world down. Online Grenon *Pity Party* shows became the norm.

Though working through the pandemic via Facebook Live and other platforms was a breeze, it didn't substitute for the real thing, Grenon said in a recent interview with bandmates Nick Turgeon and Zach Stone.

"We all grew up in the generation raised with technology, so it wasn't a hard switch for us," she said. "Although it's super fun and we love doing them, playing online doesn't really capture everything that we love. And we're just so excited to actually be doing another live show."

Grenon began writing "Imaginary Friends" as she completed internet-based high school. The feelings it describes — stuck at home while the world goes on outside — were very real.

"I didn't really hang out with a lot of people," she said. "So I was pretty lonely."

With the pandemic, the song's sentiments found a larger audience among Quarantine Nation, she said.

"Everyone's pretty lonely. So I think that might be why people are resonating with it right now. But it's just really cool to see a song that I wrote in my bedroom when I was feeling pretty low be pretty huge for us at this point," she said.

Recognition from the virtual world for the new single surprised and delighted Grenon and her bandmates.

"We were supposed to go on a radio tour right after it dropped but we obviously could not get outside of the state," she said. "It is pretty organic that a lot of people are seeing 'Imaginary Friends.' I give a lot of credit to our managers for helping us out so much."

Bassist R.J. Wood, who joined Grenon in July, will play his second show with the band when they appear in Concord. Although enlisting a new member during a pandemic might appear difficult, Grenon said it was ideal.

"This gave us the perfect time to really practice with him without any pressing deadlines, like, 'Oh we have a tour that we have to go on in like a week, can you learn all these songs?'" she said. "We're super excited to finally have him show off for everyone."

As for the band's future plans, "just like everyone else in the industry right now we're kind of waiting to be able to travel and tour," Grenon said, noting that they'll debut a follow-up to "Imaginary



Grenon. Courtesy photo.

Friends" at Concord, Part 2 of their *mental hell[th]* EP.

Then, with all members now high school graduates, the entire band plans to share an apartment — hopefully one with thick walls. No word yet on when TikTok videos of at-home antics will begin appearing — "It's such a weird app," Grenon said — as they're relatively new to the social media tool.

"We're moving in so we can stay together and make a lot of cool behind-the-scenes stuff," Grenon said. "We're just trying to find ways to be creative and safe, and keep moving." 🍷

Grenon

When: Saturday, Oct. 17, 8 p.m.
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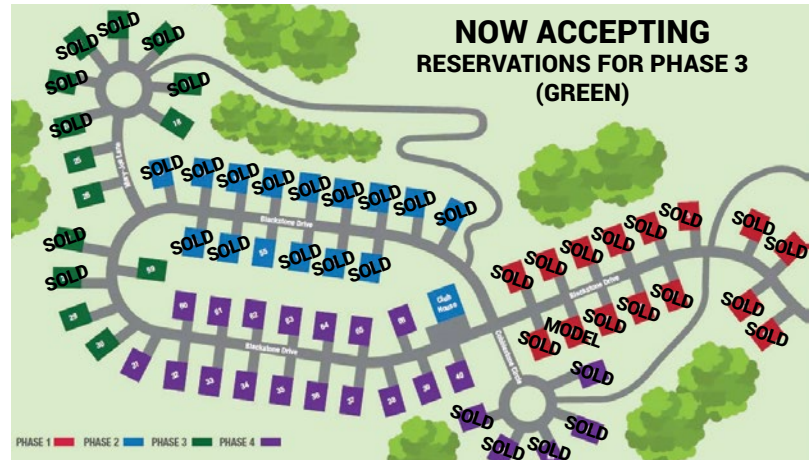
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Bedford Copper Door 15 Leavy Dr. 488-2677	Concord Craft Brewing 117 Storrs St. 856-7625	Village Trestle 25 Main St. 497-8230	Hudson Fat Katz 76 Derry St. 298-5900	Manchester Backyard Brewery 1211 S. Mammoth Road 623-3545	Penuche's Music Hall 1087 Elm St. 932-2868	Stella Blu 70 E. Pearl St. 578-5557	Salem Copper Door 41 S. Broadway 458-2033
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Brookline The Alamo Texas Barbecue & Tequila Bar 99 Route 13 721-5000	Derry T-Bones 39 Crystal Ave. 434-3200	Instabar 61 High St. @instabar.nh	CR's The Restaurant 287 Exeter Road 929-7972	CJ's 782 S. Willow St. 627-8600	Meredith Hart's Turkey Farm 223 Daniel Webster Hwy. 279-6212	Plaistow The Crow's Nest 181 Plaistow Road	Tuscan Kitchen 67 Main St. 952-4875
Averill House Winery 21 Averill Road 371-2296	Epping The Community Oven 24 Calef Hwy. 734-4543	Smuttynose Brewing 105 Towle Farm Road	T-Bones 77 Lowell Road 882-6677	Cercle National Club 550 Rockland Ave. 623-8243	Merrimack Homestead 641 Daniel Webster Hwy. 429-2022	Portsmouth Clipper Tavern 75 Pleasant St. 501-0109	Seabrook Chop Shop Pub 920 Lafayette Road 760-7706
Chichester Flannel Tavern 345 Suncook Valley Road 406-1196	Holy Grail 64 Main St. 679-9559	Wally's Pub 144 Ashworth Ave. 926-6954	Laconia Cactus Jack's 1182 Union Ave. 528-7800	Club Canadian 128 S. Main St. 623-9019	Milford The Riverhouse Cafe 167 Union Square 249-5556	Dolphin Striker 15 Bow St., 431-5222	Stratham 110 Grill 19 Portsmouth Ave. 777-5110
			Fratello's 799 Union Ave. 528-2022	Crown Tavern 99 Hanover St. 218-3132	Trombly Gardens 150 N. River Road 673-0647	The Gas Light 64 Market St. 430-9122	Scamman Farm 69 Portsmouth Ave.
			Londonderry Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022	Derryfield Country Club 625 Mammoth Road 623-2880	Nashua American Social Club 166 Daniel Webster Hwy. 255-8272	The Goat 142 Congress St. 590-4628	Tailgate Tavern 28 Portsmouth Ave. 580-2294
				The Foundry 50 Commercial St. 836-1925	Fratello's Italian Grille 194 Main St. 889-2022	The Statey Bar & Grill 238 Deer St. 431-4357	Wilton The Country Chef 944 Gibbons Hwy. 654-1086

Thursday, Oct. 15

Bedford Copper Door: Joanie Cicatelli, 6 p.m. T-Bones: Clint Lapointe, 6 p.m.	Brookline Alamo: Matt Borrello, 4:30 p.m.	Concord Area 23: Vinyl night, 6 p.m. Hermanos: Mike Morris, 6:30 & 8 p.m. Penuche's: open mic with Brian Burnout, 8 p.m.	Derry T-Bones: Lewis Goodwin, 6 p.m.	Exeter Sawbelly: Dan Walker, 5 p.m. Seadog: Chad Verbeck, 5 p.m. (solo)	Goffstown Village Trestle: Dan Wray, 6 p.m.	Hampton CR's: The Last Duo, 6 p.m. The Goat: Dave Perlman, 9 p.m. Instabar: Max Sullivan, 6 p.m. Smuttynose: April Cushman, 6 p.m. Wally's: Hinder, Wayland, Damn Nation, 8 p.m.; Chris Toler, 8:30 p.m.	Hudson Fat Katz: karaoke social distance style, 7 p.m. T-Bone's: Ray Zerkle, 6 p.m.	Londonderry Stumble Inn: Chad LaMarsh, 6 p.m.	Manchester CJ's: Sean Coleman, 6 p.m. Crown Tavern: Brad Bosse, 6 p.m. Derryfield: Jonny Friday Duo, 6 p.m. Fratello's: Chris Cavanaugh, 6 p.m.	Meredith Hart's: Game Time Trivia, 6 p.m.	Merrimack Homestead: Chris Powers, 6 p.m.	Nashua American Social Club: Matt Jackson, 7 p.m. Fratello's: Josh Foster, 6 p.m.	Newmarket Stone Church: Artty Raynes Francoeur and Friends, 6 p.m.	Portsmouth Gas Light: Doug Mitchell, 1:30 p.m.; Pete Massa, 6:30 p.m. The Goat: Isaiah Bennett, 9 p.m. The Striker: Matt Luneau, 9 p.m.	Rochester Revolution: karaoke with DJ Dave, 7:30 p.m.	Salem Copper Door: Jon-Paul Royer, 6 p.m. T-Bones: Chris Lester, 6 p.m.	Bedford Copper Door: Lewis Goodwin, 6 p.m. T-Bones: Andrew Geano, 6 p.m.	Concord Area 23: Stoned Wasp, 6 p.m. Penuche's: Tyler Allgood, 8 p.m.	Brookline Alamo: Ryan Hood, 4:30 p.m.	Derry T-Bones: Chris Powers, 6 p.m.	Epping Holy Grail: Mike Hall, 7:30 p.m.	Exeter Sawbelly: Wood & Bone, 5 p.m.	Goffstown Village Trestle: Brian James, 6 p.m.	Hampton CR's: The Last Duo, 6 p.m. The Goat: Rob Pagnano, 9 p.m. Smuttynose: Troy & Luneau, 6:30 p.m. WHYM: Brad Bosse, 5 p.m.	Hooksett Big Kahuna's: Austin McCarthy, 5 p.m.	Hudson Fat Katz: karaoke social distance style, 7 p.m. T-Bones: Ralph Allen, 6 p.m.	Laconia Fratello's: Paul Warnick, 6 p.m.	Londonderry Coach Stop: Chris Lester, 6 p.m. Stumble Inn: Threesa, 6 p.m.	Manchester Backyard Brewery: Karen Grenier, 5 p.m. Bonfire: Eric Grant Band, 9 p.m. CJ's: Jonny Friday, 6 p.m. Derryfield: Rob & Jody, 7 p.m. Foundry: Ryan Williamson, 6 p.m. Fratello's: Jeff Mrozek, 6 p.m. McIntyre: Chris Perkins, 5:30 p.m.	Meredith Hart's Turkey Farm: Sweetbloods, 6 p.m.	Merrimack Homestead: Marc Apostolides, 6 p.m.	Milford Riverhouse: Justin Cohn, 6 p.m.	Nashua American Social Club: April Cushman, 7 p.m. Fratello's: Tim Kierstead, 6 p.m.	Newmarket Stone Church: SixFoxWhiskey, 6 p.m.	Plaistow Crow's Nest: Swipe Right, 9 p.m.	Portsmouth Gas Light: Matt Luneau, 12:30 p.m.; Max Sullivan, 7:30 p.m. The Goat: Chris Toler, 9 p.m. The Striker: Tom Boisse, 7 p.m.; Dave Gerard, 9 p.m.	Rochester Governor's Inn: The Pub Pirates Band, 6 p.m. (blues & rock)	Salem Copper Door: Dave Zangri, 6 p.m. T-Bones: Phil Jakes, 6 p.m.	Seabrook Chop Shop: American Ride, 6 p.m.	Stratham Tailgate Tavern: Chad Verbeck, 6 p.m.
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Find live music

These listings for live music are compiled from press releases, restaurants' websites and social media and artists' websites and social media. Some events may be weather dependent. Call venue to check on special rules and reservation instructions. Get your gigs listed by sending information to music@hippopress.com.

Friday, Oct. 16

Auburn Auburn Tavern: Nicole Knox Murphy, 6 p.m.
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NITE MUSIC THIS WEEK

Saturday, Oct. 17

Bedford
Copper Door: Jodee Frawlee, 6 p.m.
T-Bones: Chris Perkins, 6 p.m.

Bow
Chen Yang Li: April Cushman, 6 p.m.

Brookline
Alamo: The Incidentals, 4:30 p.m.
Averill House: Scott Babineau, 3 p.m.

Concord
Area 23: Saturday jam with Crazy Steve, 6 p.m.
Cheers: Gabby Martin, 4 p.m.
Concord Craft Brewing: Dwayne Haggins, 2 p.m.
Penuche's: Jared Steer & Scott Solsky, 8 p.m.

Derry
T-Bones: Justin Cohn, 6 p.m.

Epping
Holy Grail: Paradise with John Irish, 7:30 p.m.

Exeter
Sawbelly: Rich Amorim, 5 p.m.

Goffstown
Village Trestle: Gardner Berry, 6 p.m.

Hampton
The Goat: Rob Pagnano, 9 p.m.
Instabar: Everlovin Rosie, 6 p.m.
Smuttynose: Malcolm Salls, 1 p.m.; Mugsy Duo, 6:30 p.m.
WHYM: Ryan Williamson, 5 p.m.

Hooksett
Big Kahunas: Sean Coleman

Hudson
Fat Katz: D-Comp, 8 p.m.
T-Bones: Phil Jakes, 6 p.m.

Londonderry
7-20-4: Garrett Partridge Acoustic Triune, 4 p.m. (rock/pop covers)
Coach Stop: Paul Luff, 6 p.m.
Stumble Inn: Erika Van Pelt Duo, 6 p.m.

Manchester
Backyard Brewery: Kimayo, 5 p.m.
Bonfire: Blacktop Gone, 9 p.m.
Cercle: Off Duty Angels, 2 p.m. (later, karaoke with DJ Wrigz)
CJ's: Chris Fraga, 6 p.m.
Derryfield: 603's, 7 p.m.
Foundry: Andrew Geano, 6 p.m.
Fratello's: Austin McCarthy, 6 p.m.
Jewel: Fright Knight featuring Kyle Knight, Reptyler, L.Y.F.E., Kemic, Just for Kicks, Homie Juan Kenobie & Dcharp, Apollotiks, Hero The Emcee, CharlieBrown (hip-hop show)
McIntyre: Chris Powers, 5:30 p.m.

Milford
Riverhouse: Justin Jordan, 6 p.m.

Nashua
American Social Club: Ray Zerkle, 7 p.m.
Liquid Therapy: Klipper, 6 p.m.
Millyard Brewery: Bacchus, 5 p.m.

Newmarket
Stone Church: Hanneke Cassel and Yann Falquet, 1 p.m.; Club D'elf, 7 p.m.

Portsmouth
Gas Light: Rebecca Turmel, 2 p.m.; Henry LaLiberte, 7:30 p.m.
The Goat: Ellis Falls, 9 p.m.
The Stately: Woodland Protocol, 8 p.m.
The Striker: Brick Yard Blues Duo, 7 p.m.; Sean Fell Erin's Guild, 9 p.m.

Rochester
Governor's Inn: Aunt Peg Band, 6 p.m. (rock faves)

Salem
Copper Door: Brad Bosse, 6 p.m.
T-Bones: Music from J-Z, 6 p.m.

Seabrook
Chop Shop: ADHD, 6 p.m.

Stratham
Scamman Farm: Chris O'Neil solo guitar, 11 a.m.

Wilton
Country Chef: UpChuckKreek, 6 p.m.

Sunday, Oct. 18

Brookline
Alamo: Matt Borrello, 4:30 p.m.

Chichester
Flannel Tavern: Joe Pero, 4 p.m.

Concord
Hermanos: Paul Donahue, 6:30 & 8 p.m.

Exeter
Sawbelly: Dub Boat, 3 p.m.

Hampton
CR's: Don Severance, 11 a.m.
The Goat: Isaiah Bennett, 9 p.m.
Smuttynose: 603's, 1 p.m.
WHYM: Gabby Martin, 1 p.m.

Hudson
Fat Katz: Old Gold, 4 p.m.

Londonderry
Stumble Inn: Another Shot, 4:30 p.m.

Milford
Trombly Gardens: Eyes of Age, Crazy Cows, 11 a.m.

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Concerts

Ticketed shows; schedule subject to change. See venues for safety procedures and information about rescheduled shows.

Venues
Bank of NH Stage in Concord
 16 S. Main St., Concord
 225-1111, banknhstage.com
 Outdoor venue: Fletcher-Murphy Park (28 Fayette St. in Concord)

Capitol Center for the Arts
 44 S. Main St., Concord
 225-1111, ccanh.com

Cheshire Drive-In Live
 Cheshire Fairground
 247 Monadnock Hwy, Swanzey
drive-in-live.com

The Flying Monkey
 39 Main St., Plymouth
 536-2551, flyingmonkeynh.com

Hampton Beach Casino Ballroom
 169 Ocean Blvd, Hampton Beach
 929-4100, casinoballroom.com

The Music Hall
 28 Chestnut St., Portsmouth
 436-2400, themusichall.org

Rex Theatre
 23 Amherst St., Manchester
 668-5588, palacetheatre.org

Stone Church
 5 Granite St., Newmarket
 659-7700, stonechurchrocks.com

Zinger's
 29 Mont Vernon, Milford
zingers.biz

Shows
 • **Smith & Meyers of Shine-down** Thursday, Oct. 15, 7 p.m., Cheshire Drive-In
 • **Dwayne Haggins** Friday, Oct. 16, 6 p.m. & 8 p.m., Music Hall (Live Under the Arch on Chestnut Street)
 • **Justin Hayward (of Moody Blues) featuring Mike Dawes** Friday, Oct. 16, 7:30 p.m., Flying Monkey
 • **Club D'elf** Saturday, Oct. 17, 7 p.m., Stone Church

• **David Clark Songs in the Attic (Billy Joel tribute)** Saturday, Oct. 17, 7:30 p.m., Rex Theatre
 • **Crash Test Dummies** Saturday, Oct. 17, 7:30 p.m., Flying Monkey
 • **Grenon** Saturday, Oct. 17, 8 p.m., Bank of NH Stage in Concord
 • **Sons of Serendip** Saturday, Oct. 17, 8 p.m., The Music Hall
 • **Senie Hunt** Thursday, Oct. 22, 6 p.m., Stone Church
 • **moe.** Thursday, Oct. 22, 7 p.m., Cheshire Drive-In
 • **IdleWild: A Celebration of the Allman Brothers** Friday, Oct. 23, 6 p.m., Stone Church
 • **Dirty Heads** Friday, Oct. 23, 7 p.m., Cheshire Drive-In
 • **Damn the Torpedoes (tribute to Tom Petty and the Heartbreakers)** Friday, Oct. 23, 7:30 p.m., Flying Monkey
 • **Collective Soul & Better Than Ezra with Tonic** Friday, Oct. 23, 8 p.m., Hampton Beach Casino Ballroom
 • **Kenny Brothers Band** Saturday, Oct. 24, 7 p.m., Stone Church

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NITE MUSIC THIS WEEK

Newmarket

Stone Church: Open mic with Dave Ogden, 5 p.m.

Portsmouth

Gas Light: Chris Perkins, 12:30 p.m.

The Goat: Rob Pagnano, 9 p.m.

The Striker: Michael Troy, 7 p.m.

Salem

Tuscan Kitchen: Brad Bosse, 5 p.m.

Monday, Oct. 19

Concord

Hermanos: Ken Clark, 6:30 & 8 p.m.

Manchester

Fratello's: Phil Jakes, 6 p.m.

Merrimack

Homestead: Amanda Cote, 6 p.m.

Nashua

Fratello's: Justin Cohn, 6 p.m.

Portsmouth

The Goat: Musical Nation Bingo, 7 p.m.; Alex Anthony Band, 9 p.m.

Tuesday, Oct. 20

Concord

Hermanos: Kid Pinky, 6:30 & 8 p.m.

Manchester

Fratello's: Andrew Geano, 6 p.m.

Hampton

Instabar: Brad Bosse, 5 p.m.

Hudson

Fat Katz: open mic, 7 p.m.

Merrimack

Homestead: Phil Jakes, 6 p.m.

Nashua

Fratello's: Justin Jordan, 6 p.m.

Newmarket

Stone Church: Chris Cyrus, 6 p.m.

Portsmouth

The Goat: Isaiah Bennett, 9 p.m.

Stratham

Tailgate Tavern: Musical Bingo Nation, 6:30 p.m.

Wednesday, Oct. 21

Brookline

Alamo: Travis Rollo, 4:30 p.m.

Concord

Area 23: open mic night, 5:23 p.m.

Hermanos: Kid Pinky, 6:30 & 8 p.m.

Epping

Community Oven: Trivia night, 3 p.m.

Exeter

Sawbelly: Rich Amorim, 5 p.m.

Hampton

The Goat: Emily Rae, 9 p.m.

Wally's: Chris Toler, 8:30 p.m.

Hudson

Fat Katz: trivia night, 7 p.m.

Manchester

Fratello's: Amanda Cote, 6 p.m.

Merrimack

Homestead: Phil Jakes, 6 p.m.

Nashua

Fratello's: Brad Bosse, 6 p.m.

Newmarket

Stone Church: Justin Demers, 6 p.m.

Portsmouth

The Goat: Alex Anthony, 9 p.m.

The Striker: Dave Gerard, 7 p.m.; Don Severance, 8 p.m.

Thursday, Oct. 22

Bedford

Copper Door: Brad Bosse, 6 p.m.

T-Bones: Chris Powers, 6 p.m.

Brookline

Alamo: Matt Borrello, 4:30 p.m.

Concord

Hermanos: Tim Hazelton, 6:30 p.m. & 8 p.m.

Penuche's: open mic, 8 p.m.

Derry

T-Bones: Paul Lussier, 6 p.m.

Exeter

Sawbelly: Chad Verbeck, 5 p.m.

Hampton

CR's: Barry Brearly, 6 p.m.

The Goat: Dave Perlman, 9 p.m.

Smuttynose: Pete Peterson, 6 p.m.

Wally's: Chris Toler, 8:30 p.m.

Hudson

Fat Katz: karaoke social distance style, 7 p.m.

T-Bones: Clint Lapointe, 6 p.m.

Londonderry

Stumble Inn: Jodee Frawlee Duo, 6 p.m.

Manchester

CJ's: Phil Jakes, 6 p.m.

Crown Tavern: Sean Coleman, 6 p.m.

Derryfield: D-Comp, 6 p.m.

Fratello's: Justin Cohn, 6 p.m.

Jewel: Vampire Rave (costume party with live music), 8 p.m.

Strange Brew: Honey Bees Trio, 9 p.m.

Meredith

Hart's: Game Time Trivia, 6 p.m.

Merrimack

Homestead: Josh Foster, 6 p.m.

Nashua

American Social Club: Justin Jordan, 7 p.m.

Fratello's: Chris Cavanaugh, 6 p.m.

Newmarket

Stone Church: Senie Hunt, 6 p.m.

Portsmouth

The Goat: Isaiah Bennett, 9 p.m.

The Striker: Radioactive, 7 p.m.; Tom Boisse, 9 p.m.

Rochester

Revolution: karaoke with DJ Dave, 7:30 p.m.

Salem

Copper Door: Chad LaMarsh, 6 p.m.

T-Bones: Bob Pratte, 6 p.m.

Stratham

110 Grill: Max Sullivan, 5 p.m.

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COMEDY THIS WEEK AND BEYOND

Some are ticketed shows; schedule subject to change. See venues for safety, ticket and other information.

Rex Theatre
23 Amherst St., Manchester; 668-5588, palace-theatre.org

Tupelo Music Hall
10 A St., Derry, 437-5100, tupelomusic-hall.com

Venues

Chunky's
707 Huse Road, Manchester; 151 Coliseum Ave., Nashua; chunkys.com

Palace Theatre
80 Hanover St., Manchester; 668-5588, palace-theatre.org

Shows

• **Drew Dunn**, Chunky's Manchester, Friday, Oct. 16, 8 p.m.
• **Robert Clarke live magic, juggling & comedy (rated PG)**,

Chunky's, Manchester, Saturday, Oct. 17, 12:30 p.m. & 6 p.m.

• **Celebrate Recovery featuring Kenny Rogerson & Francis Birch** Saturday, Oct. 17, 2 p.m., Tupelo Drive-In
• **Juston McKinney**, Palace Theatre, Saturday, Oct. 17, 6 p.m. & 8:30 p.m.

• **Ace Aceto**, Chunky's Nashua, Saturday, Oct. 17, 8 p.m.

• **MikeD Up Comedy**, Zinger's, Sunday, Oct.

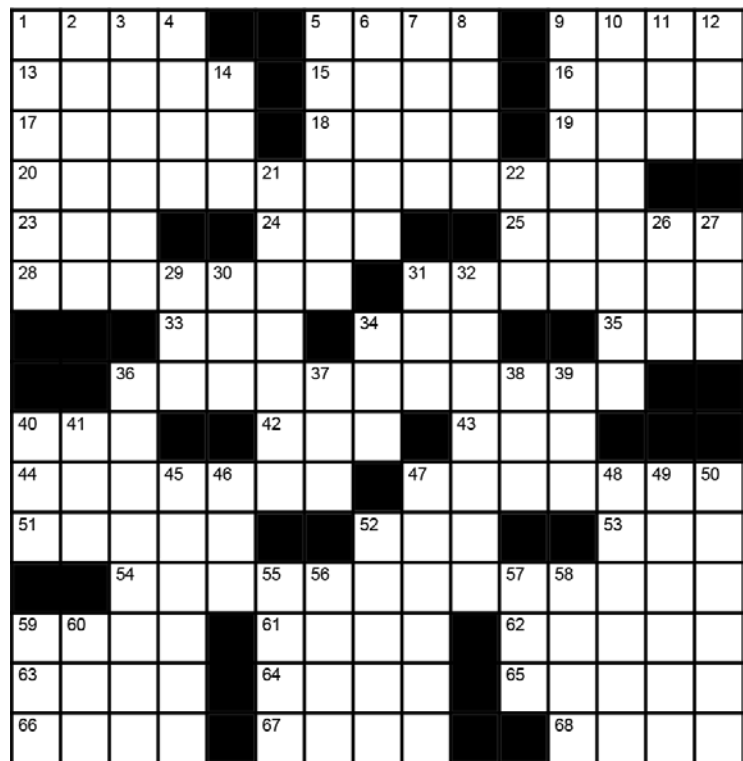
16, 6 p.m. (in person, live streaming tickets available)

• **Kelly MacFarland** Music Hall (Live Under the Arch on Chestnut Street), Thursday, Oct. 22, 6 p.m. & 8 p.m.

• **21+ Live Trivia: Marvel** Chunky's Manchester, Thursday, Oct. 22, 7:30 p.m. and Sunday, Oct. 25, 7:30 p.m.

• **Lenny Clarke**, Chunky's Manchester, Friday, Oct. 23, 7 p.m.

HOW LONG MUST WE SING THIS SONG



Down

1. Honda model rocker might drive before signing to a major
2. 38 Special begged for a 'Second ___'
3. Like teeth work Shane McGowan needed
4. Death Cab For Cutie 'Narrow Stairs' single short for Catherine, perhaps
5. Lenny Kravitz '___ Over 'Til It's Over'
6. Neil Diamond "___ I was young, I used to call your name"
7. A tousled-haired Carl Perkins asked '___ Me Your Comb'
8. Band does this at an actual restaurant when they finally sign
9. 50s photographers used these with a projector
10. 'Running Up That Hill' British songstress (4,4)
11. '04 Norah Jones 'Feels Like Home' song 'What Am ___ You?' (1,2)
12. Recording studio, to some
14. "Bye, bye Miss American ___"
21. Twisted Sister '___ Gonna Take It' (4,2)
22. Monkees '___ Believer' (2,1)
26. Days Of The New "I've got this time on my hands, you ___ the one to abuse"
27. Swede Papa ___
29. Bell ___ DeVoe
30. Evile '04 EP 'All Hallow's ___'
31. U2 threw a life jacket to a 'Drowning' one
32. When a star gets a big head they have this
34. Pharmacists leader Ted
36. Hillsong United "I was lost in a moment ___ in time" (1,7)
37. Tour bus card game, perhaps
38. Carly Simon "From ___ dolls through brassieres"

Across

1. Angus Young 'Powerage' band
5. What festival spot Wight is on
9. 'In A Darkened Room' ___ Row
13. Like bargain-basement CDs
15. 'Burning Dorothy' Gilmore
16. "So let us not talk falsely now, the hour is getting ___"
17. Cars 'Why ___ Have You?' (4,1)
18. Slash looked around and said '___ Life Grand'
19. George Thorogood 'Move ___ Over' (2,2)
20. Iconic Lou Reed hit 'Walk ___' (2,3,4,4)
23. Company with a dog in its logo
24. Producer/artist Brian that worked w/ U2
25. Firehouse was hurting and sang "Baby don't treat ___" (2,3)
28. Texan McClinton
31. Clay Aiken sang what is the '___ Of A Man'
33. Neil Young 'I'm sorry for the things ___ done'
34. To fall behind putting album out
35. Sleeping With Sirens 'With Ears To ___ And Eyes To Hear'
36. 'By My Side' Tenth ___ (6,5)
40. George Clinton took his 'Atomic ___' for a walk on a leash
42. Plastic ___ Band
43. Rick Springfield album about Chinese truth, perhaps
44. '83 Accept album '___ The Wall' (5,2)
47. Label execs and shot callers, slang
51. U2 wrote 'Window In The ___' from a plane, perhaps
52. Guns 'N Roses song titled after Apr. addressee (abbr)
53. Egyptian boy 'King' Steve Martin sang about
54. 'The Piper At The Gates Of Dawn' Pink Floyd song not for Dad (7,6)
59. No Doubt 'Excuse ___' (2,2)
61. To destroy the opener, slang

62. A rocker's specific talent
63. Country guy Campbell
64. Iconic Apple listening product
65. Most guitar necks have 22 of them
66. Silversun Pickups couldn't decide if they loved or hated it so wrote '___ Of'
67. What band plays at long shows to break up songs
68. Rod Stewart broke his deadpan and sang '___ Only Joking' (1,3)

WORD★Roundup™

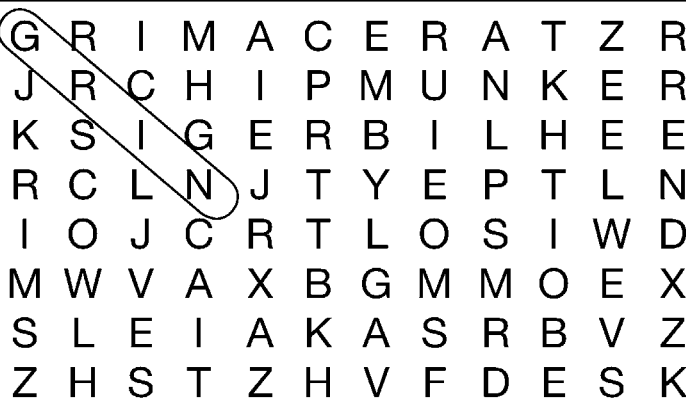
by David L. Hoyt & Jeff Knurek

Find and Circle...

- Six facial expressions
- Five rodents
- Three pieces of furniture
- Five-letter organ
- Five dozen

Last Week's Answers: JUJITSU KARATE AIKIDO JUDO / OPPOSITION
PREVENTION RECREATION / BARACK OBAMA / ISAAC NEWTON / PATHOGEN

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39. To pull a Uhaul
40. 'Breakfast At Tiffany's' band (abbr)
41. Tree you 'Tie A Yellow Ribbon On'
45. Picked up riff or did this
46. Sonic Youth label
47. Some big bands market themselves into these
48. U2 '___ A Brick Through A Window' (1,5)
49. Kelly Rowland did 'When Love

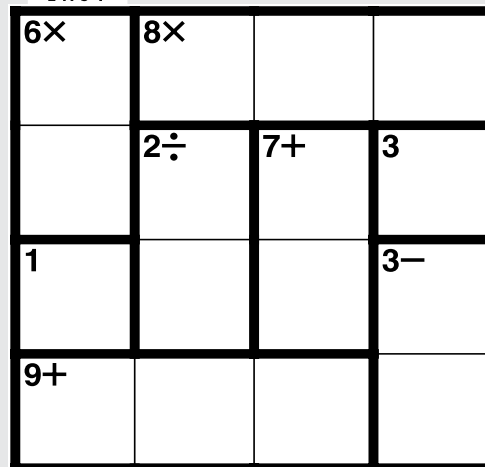
- Takes Over' with this DJ David
50. Some rockers can't handle it
52. Lisa Marie Presley song about a stupid person?
55. Split Enz song about camera part?
56. 'The Show Goes On' Fiasco
57. Primal Scream "Get your rocks ___"
58. 'God' pianist/singer Amos
59. Booker T's band
60. Jeff Lynne 'Mr Blue Sky' band (abbr)

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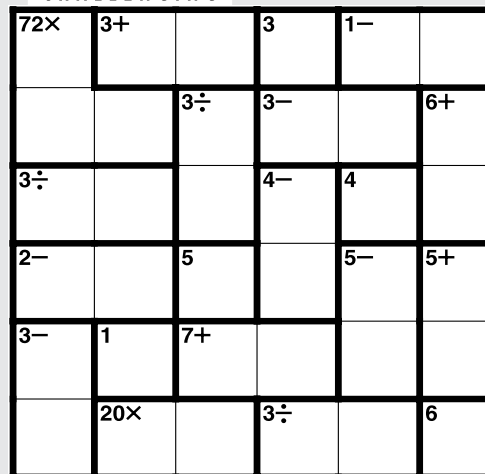
THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

EASY



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CHALLENGING



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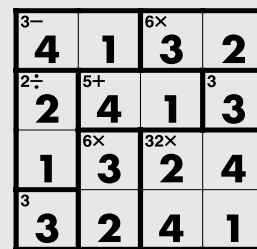
RULES

- 1 Each row and each column must contain the numbers 1 through 4 (easy) or 1 through 6 (challenging) without repeating.
- 2 The numbers within the heavily

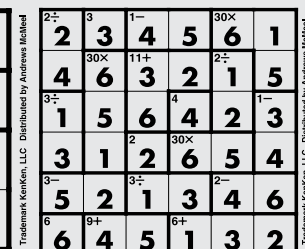
outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.

- 3 Freebies: Fill in single-box cages with the number in the top-left corner.

PREVIOUS ANSWERS



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"Mew Coup" — didn't see that one coming. [#711, Jan. 2015]

Across

- 1 "American Horror Story" actress Lily
- 5 Outdo by a little
- 10 Get droopy
- 13 Just slightly
- 14 Vice ___
- 15 "Gunfight at the O.K. Corral" lawman
- 17 Quip, part 1
- 19 2007 A.L. MVP, familiarly
- 20 Feller's warning
- 21 Quip, part 2

- 23 Do master
- 25 High chairs?
- 26 Get in
- 28 "___ Can Cook" (former cooking show)
- 29 Dog's foot
- 32 Floor space
- 34 Metamorphic stage
- 38 Quip, part 3
- 42 Bat maker's tool
- 43 "I'll take 'Cartoons' for \$200, ___"
- 44 Control

- 45 Elusive swimmer
- 47 3/17 honoree, for short
- 50 "Nuts!"
- 54 Actress Mira
- 58 Quip, part 4
- 60 Of a pelvic bone
- 61 2012 Best Picture Oscar winner
- 62 Quip, part 5
- 64 Bit of sarcasm
- 65 Theater seater
- 66 "___ perpetua" (Idaho's motto)
- 67 Beats by ___ (brand of audio equipment)
- 68 Add fuel to
- 69 Explanations

- 7 Estrada of "CHiPs"
- 8 Half a fitness motto
- 9 Like some fog
- 10 Like most berries and oysters
- 11 "Fanfare for the Common Man" composer Copland
- 12 "Grand Canyon Suite" composer Ferde
- 16 Adobe creations?
- 18 Düsseldorf denial
- 22 Jazz pianist-singer Diana (and wife of Elvis Costello)
- 24 Our planet
- 27 Cassette parts
- 29 Good buddy
- 30 Abbr. on a rap sheet
- 31 Feature of Algonquin Round Table discussions
- 33 Acts as accomplice
- 35 City in 2016 sports news
- 36 Solemn words
- 37 Writer Beattie
- 39 Words after "know" or "settle"
- 40 Pearly whites

- 41 "Reward" offered by those who hire artists for no pay
- 46 Dye used by chemists
- 48 Get ___ on the knuckles
- 49 Reporters and their entourage, e.g.
- 50 Key using all the black keys, for short
- 51 Drew in
- 52 Deadly sin
- 53 Citrus peel in a mixed drink
- 55 Like U2
- 56 More than mean
- 57 Non-dairy spreads
- 59 Cuatro y cuatro
- 63 "A spider!"

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Down

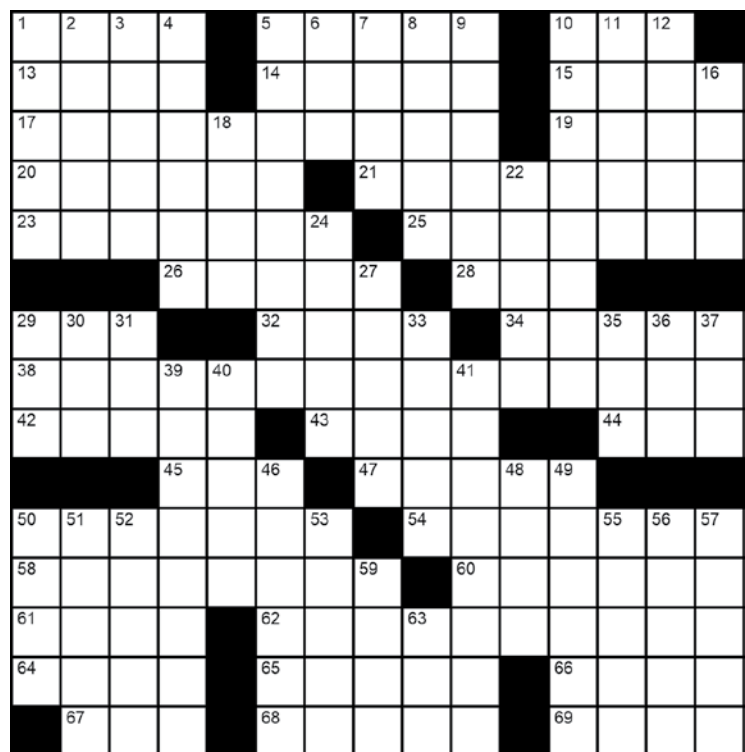
- 1 Flat floaters
- 2 Took the hit, financially
- 3 Tropical
- 4 OK to ingest
- 5 Wear out, as a welcome
- 6 Leflorium proprietor on "The Simpsons"

R&R answer from pg 31 of 10/08

OILS HUNTS POCO
 ODOR USEIT OVEN
 HEAVENHELPU SALL
 SAD AGED NELLY
 GRRR LIDS
 EVERLY WISE LAB
 LANE SOLAR ERA
 ELEGANTLYWASTED
 GUM WAIFS AINT
 YEA HIPS WANTTO
 PELE FANG
 ONTHE CRYA TAB
 REVOLUTIONS SMILE
 AKON MYAGE EDIE
 LONE GROSS GEES

Jonesin' answer from pg 32 of 10/08

ULAN TACTIC ALP
 ROTO ARABIA SAO
 LAVS OFGRASS SUI
 OUTOF SCORN
 OSCAR USG HOYT
 AHOP RALPHFINNS
 TON DOS ROIL
 HOGARTH ASSIGNS
 BAHT NTH OAK
 AFLOCK OFGS MLI
 COLI ONO BUFFS
 QUALM NOSIR
 URN AMIDSTDANDF
 IPO SMALLLU LIAR
 TMS CANYON SPRY



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 37.

Conceptis Sudoku Puzzle A By Dave Green

		2			4	1		
	7	4		5			9	
6		8				4	7	3
8			3		1			
	3						6	
			7		9			4
7	1	3				9		5
	4			3		8	1	
		6	4			2		

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Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green

						4	7	
					9	8	6	5
				1	5	3		9
			2	3		6	5	8
		7	8					
5	3	8						
1		9	5					
6			4					
8	2	5	1					

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Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green

					8	2	4	
		6						7
	9		7		3			6
		2				1		3
				3				
1		3				9		
2			1		9		5	
5						4		
	8	1	6					

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Difficulty Level ★★★★★

SIGNS OF LIFE

All quotes are from *Ty's Tricks*, by Ty Pennington, born Oct. 19, 1964.

Libra (Sept. 23 – Oct. 22) Really think about what each room adds to your life. What is it there for? What do you do in that room? What would you like to be able to do in that room? And what kind of feeling would make you happiest in that space? Not vacuuming.

Scorpio (Oct. 23 – Nov. 21) If part of the purpose of that laundry room is to be so efficient that you can free up some time for doing things other than laundry, then you may get a warm, fuzzy feeling when your disorganized laundry room becomes a bright, well organized space. Efficiency rules the day.

Sagittarius (Nov. 22 – Dec. 21) Knowing what you want may sound easy, but there are so many intriguing possibilities, so many ways to go, that it can be difficult to make the right choices. It might even take more than one try, but you'll get it.

Capricorn (Dec. 22 – Jan. 19) I am constantly asked where to go to find inspiration. My answer is that it is always right in front of your eyes. Look!

Aquarius (Jan. 20 – Feb. 18) It took me a whole year to renovate my house, one room at a time. I prioritized by the functions that are most important to me, which is why I started in the kitchen! It's a good time to sort out your priorities.

Pisces (Feb. 19 – March 20) We, as humans, forget things, such as when Vern asked me to build him a headboard 10 feet high and 8 feet long. 'No problem,' I said. But I didn't realize that the headboard had to go up an interior staircase with an 8-foot ceiling height. It may be less a matter of forgetting than of failing to think of things in the first place.

Aries (March 21 – April 19) When is a drill not a drill? When it's a screwdriver, of course. Creativity wins.

Taurus (April 20 – May 20) You will need about 16 bamboo poles, roughly

1 1/2 inches in diameter. Cut the bamboo poles the length of the ceiling height of the bathroom. Rip the poles in half using a table saw. Limber up before starting a big project.

Gemini (May 21 – June 20) Except for termite damage, structural damage, corroded pipes, uneven flooring, and useless windows and doors, the house was in pretty good shape. You just need to figure out what you can work with.

Cancer (June 21 – July 22) But that part of the job, ripping off the siding, cutting out the drywall and such, would be easy. Making a mess is not hard.

Leo (July 23 – Aug. 22) Once the color has been chosen and mixed, you're ready to paint. But don't go reaching for that roller yet. Grab a brush, baby! And not just any old brush. Choosing the right brush is more important than you think. Attention to detail will pay off.

Virgo (Aug. 23 – Sept. 22) Don't reject a great idea because it involves something you don't know how to do. Think of it this way: You don't know how to do it yet. It's good to learn new things, right? Right! 🍷

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 Chandler or Mailer (8)	_____
2 gold winner (8)	_____
3 up-do expert (11)	_____
4 Alberto Contador, for one (9)	_____
5 one having little adornment (10)	_____
6 pool of possible winners (9)	_____
7 ban (9)	_____

IST	ORT	BIC	CKL	LIST
HAIR	YCLI	MA	MINI	SH
ELI	MEDA	LIST	NOV	BLA
IST	ST	ST	STYL	LIST

11/01 Last Week's Answers: 1. COWARD 2. CROUCH 3. DERRICK 4. BELLACHE 5. WARMONGER 6. MILLSTONE 7. COVER

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Sudoku Answers from page 32 of October 8

Puzzle A

4	6	1	9	7	2	3	5	8
9	8	5	6	3	4	2	7	1
2	7	3	8	1	5	4	6	9
6	1	8	7	2	9	5	4	3
3	2	9	4	5	8	6	1	7
7	5	4	3	6	1	9	8	2
5	3	7	2	8	6	1	9	4
8	4	6	1	9	3	7	2	5
1	9	2	5	4	7	8	3	6

Difficulty Level ★

Puzzle B

1	9	7	4	5	3	8	6	2
8	2	4	1	9	6	7	3	5
5	3	6	7	2	8	9	4	1
6	8	3	2	1	7	5	9	4
9	4	1	8	6	5	3	2	7
7	5	2	3	4	9	6	1	8
2	6	9	5	8	4	1	7	3
4	7	5	6	3	1	2	8	9
3	1	8	9	7	2	4	5	6

Difficulty Level ★★★

Puzzle C

3	5	6	2	7	8	1	9	4
8	1	7	6	4	9	3	5	2
4	9	2	5	1	3	8	6	7
2	6	8	1	9	4	5	7	3
1	3	4	7	8	5	6	2	9
5	7	9	3	2	6	4	1	8
9	4	1	8	6	2	7	3	5
7	2	3	4	5	1	9	8	6
6	8	5	9	3	7	2	4	1

Difficulty Level ★★★★★



Fall Craft Festival
at Deerfield Fairgrounds
October 17 & 18
Deerfield, NH

Saturday 10am-5pm & Sunday 10am-4pm

Come and Meet the Artisans . . . Over 100 juried artisans will display and sell their American made works; including Pottery, Fine Art, Original Watercolors, Fine Jewelry, Ladies Apparel, Fall Décor, Folk Art, Cutting Boards, Hand Crafted Soaps, Doll Clothes, Plush, Country Wood Crafts, Ornaments, Pet Coats, Floral, Holiday Décor, Clay, Fascinators, Candles, Dolls, Tote Bags, Aprons, Masks, Slate Welcome Signs, Knits, Pine Cone Creations, Needlepoint, Steampunk Lamps, Glass Garden Art, Leather, Crystals, Growth Charts, Custom Walking Sticks, Turned Wood, Metal Sculpture, Mixed Media, Furniture, Garden Art, Children's Clothing, Custom Signs, Dolls, Fiber, Scarves, Flame Colorant, Fleece, Wreaths, Beaded Jewelry, Pillow Quilts, Sports Apparel, Painted Glassware, Music and more.

Specialty Foods include Cannoli, Scottish Fudge, Jams, Glazed Nuts, Kettle Corn, Gourmet Coffee, Honey, Maple, Herbal Dips, Infused Olive Oils, BBQ Sauces, Balsamic Vinegar, Hot Sauces, British Pastry, Whoopie Pies, Cheese Cake and more.

Indoor and Outdoor ~ Rain or Shine
Friendly Pets on a leash are Welcome
 Location: Deerfield Fairgrounds ~ Route 43
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 One Admission Good for BOTH DAYS!

For more information, visit castleberryfairs.com

Sounds like a joke

• Larry Stothers, 41, and Jayson Rappa, 31, were arrested on Sept. 26 in Largo, Florida, and charged with strong-arm robbery after allegedly stealing a prosthetic leg, according to The Smoking Gun. Police say they were called by the victim after Stothers and Rappa confronted him over a stolen backpack, “and in the course of the fight, a prosthetic leg was taken from the victim.” Court records did not reveal the whereabouts of the leg.

• An aggressive Muscovy duck named Bob in Mansfield, England, has terrorized postman Steve Hinds to the point that Hinds has refused to deliver mail to the duck’s owners until they contain him, The Scottish Sun reported. Hinds told the Sun that on Oct. 3, “The duck started hissing at me and ... it ran me up the path snapping its beak.” The apologetic owners left a Crunchie candy bar as a peace offering for Hinds and a note reading, “He used to be lovely and cuddly. Now he is a vicious sex-maniac! We have fenced him in and hopefully he won’t escape.” But two days later, Bob escaped the fence and came after Hinds again. At press time, the standoff continues.

Anger management

Justin Anthony Garcia, 30, of Lehigh Acres, Florida, landed in the Lee County Jail on Sept. 27 on charges of aggravated battery following a heated argument over which is better: whole

milk or almond milk, reported Fox 23 News. Deputies of the Lee County Sheriff’s Office were called to the scene after the disagreement between two cousins escalated from verbal to physical, according to court documents, allegedly ending with Garcia drawing a pocketknife and chasing his cousin through the front yard, cutting him on the torso. An uncle intervened and separated the two until deputies arrived, but the arrest complaint does not say which type of milk Garcia prefers.

Least competent criminals

• Three men are on the run in Philadelphia after a botched ATM burglary on Oct. 2, the Associated Press reported. The men entered a Chinese takeout restaurant and ordered food, then set off an explosive device while they waited that damaged an ATM, but they couldn’t remove the cash box inside the machine, police said. They escaped empty-handed on foot and bicycle, and police are still searching for them.

• According to Winter Haven Police, Alice Lavern Henry, 47, of Lake Wales, Florida, told a clerk at Griner’s Jewelry in Winter Haven that she had found the ring she brought in to sell while treasure-hunting on a beach. The clerk became suspicious when she noticed the ring, valued at more than \$1,000, had no damage, and investigators later determined it was part of a collection that had been stolen from the store in a July burglary, according to the

Winter Haven Police Department. The Ledger reported that police also learned Henry had visited another jewelry store on several occasions in September, attempting to sell other rings from Griner’s collection. She was arrested Oct. 4 on charges of felony grand theft.

Great art!

Passersby were in awe as 32 tons of raw carrots were dumped from a large truck onto a road running through the University of London campus on Sept. 30. The carrots were an art installation presented as part of the Goldsmiths art college Master of Fine Arts degree show by student Rafael Perez Evans, who titled his work “Grounding” and said it is designed to raise awareness about food waste, United Press International reported. The show ran from Oct. 2-6, and “Rafael has arranged for the carrots to be removed at the end of the exhibition and donated to animals,” a university spokesperson said.

Entrepreneurial spirit

• Two young men soliciting residents in Covina, California, for donations for the Covina High School football team ran into a problem when they appeared at the door of a resident who quickly questioned them: “It’s funny you bring that up, because I know for a fact that you guys don’t go to Covina because I teach there ... I’m a football coach.” When neither of the alleged scammers could name the

head coach, they left, Fox11 reported on Oct. 7, and the football team tweeted confirmation that the two were not with the program.

• Hotels.com is offering one lucky customer the opportunity to “live under a rock” to escape “election stress disorder” during election week Nov. 2-7, United Press International reports. The accommodations in a manmade cave 50 feet below ground in New Mexico will cost just \$5 per night. “Political fatigue is real, regardless of the year or election,” said Josh Belkin, vice president of Hotels.com. “Who knows what else 2020 has in store for us.”

Wait, what?

A Japanese buyer with very precise requirements has paid a record \$14,000 for a 22-pound traditional Iberian ham, Oddity Central reported. Julio Revilla, president of Sierra Mayor Jabugo, in Cortecconcepcion, Spain, said the ham was produced according to the buyer’s strict instructions: It had to come from an Iberian pig at least 2 years old that had grazed on a diet of only acorns and herbs in the mountains of Sierra Mayor for at least 100 days. The pig was slaughtered in 2015 and the ham was then cured for five years — twice the amount of time for a typical premium ham. It was delivered to the buyer in September, who was also awarded with a Guinness World Record certificate.

Visit newsftheweird.com. 🍷



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Manchester, NH - www.mcintyreskiarea.com

Tent Sale 2020

In lieu of our annual Ski Swap

Friday, October 16th, 3pm - 9pm
Saturday, October 17th, 9am - 7pm
Sunday, October 18th, 9am - 5pm

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31 OCTOBER**

**ALL DAY!
NOON - MIDNIGHT
OUTDOORS,
DRESS ACCORDINGLY**



**LIVE MUSIC,
SEASONAL FOOD
AND BEVERAGES,
COSTUME CONTEST,
AND
TRICK OR TREATING**



**WEDNESDAY NIGHT
OPEN MIC (OUTDOORS)
5:30 PM**

**SATURDAY, 2-6PM
SATURDAY JAM
WITH CRAZY STEVE**

**COME SEE WHY
WE WERE VOTED
THE BEST IN
6 CATEGORIES**



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NO RESERVATIONS. FIRST
COME FIRST SERVE.**



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