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JANUARY 21 - 27, 2021

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BEST OF
2021 P. 22



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GRANITE VIEWS **FRED BRAMANTE & STEPHEN RENO**

In silence and in silos



Fred Bramante



Stephen Reno

What kind of state do we have and what kind of state do we want?

At a time in the history of our country in which we appear to be more polarized and alienated than many can recall us being before, there is, nonetheless, a growing awareness of and a resolve to address systemic and interlocking social injustices in our country and in our state. Throughout our history, high-profile events – such as recent and senseless deaths of many people of color – have jolted most Americans out of their ignorance or complacency and forced them to acknowledge stark realities. But there is still another effect that should be noted. Such events can also bring greater recognition of the existence of individuals, organizations and initiatives that, all along, have been working quietly, and relatively out of sight, for social justice in all our communities. These are people and groups who have often done their work in silence and in silos. Their overall goal? To try to make New Hampshire the best place to live, work and prosper for all people, a state that is respectful and honoring of difference.

Nearly 20 years ago, a large-scale event took place at the Center of New Hampshire that recognized and celebrated “Champions of Diversity.” Twenty years later, New Hampshire is more diverse than ever, but the goal of a widespread embracing of diversity has yet to be attained. We hope that the recent tragic events across our country will awaken here at home a greater engagement in the pursuit of this goal. To that end, a number of us believe this is the moment to try to build a broad coalition of organizations to strengthen these efforts. We seek to ask if it is time to consider bringing back a statewide effort that would have as its primary purpose recognizing the great work that is being done in support of New Hampshire’s diverse community.

Different now from 20 years ago, there is a growing number of young people who are anxious, even impatient, to see change and who need to be connected with others, especially across generations, to form effective networks for education, policy development, legislative advocacy and mutual support. To make a start, we hope to find common interest and, eventually, partnerships with foundations, professional and business associations, businesses large and small, and affinity groups to explore possible next steps.

Are you interested in joining such a conversation? Let us know at fredbramante@gmail.com or stephen.reno@usnh.edu.



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ON THE COVER

HIT THE ICE Local ponds are open throughout southern New Hampshire for ice skating fun. Find out why you might want to lace up and hit the ice, plus where to go and how to find the perfect pair of skates.

ALSO ON THE COVER, it's time for the Best of 2021 readers poll! Voting starts Feb. 1; see details on p. 22. As part of its anniversary celebration, the Hippo looks back at the last 20 years in local food happenings, p. 16. And a purple zombie might be just what you need to de-stress, p. 24.

INSIDE THIS WEEK

NEWS & NOTES

- 4 News in Brief.
- 6 Q&A
- 7 SPORTS
- 8 QUALITY OF LIFE INDEX

THE ARTS:

- 10 ARTS ROUNDUP
The latest arts news.

INSIDE/OUTSIDE:

- 13 KIDDIE POOL
Fun for the family.
- 14 GARDENING GUY
Henry Homeyer offers advice on your outdoors.
- 14 TREASURE HUNT
There's gold in your attic.
- 15 CAR TALK
Automotive advice.

FOOD:

- 16 20 YEARS OF FOOD; Weekly Dish; In the Kitchen; Try This At Home; Drinks with John Fladd; Wine.

POP CULTURE:

- 25 BOOK, MUSIC AND FILM REVIEWS Amy Diaz watches awards contenders *Promising Young Woman*, *One Night in Miami* and *News of the World*.

NITE:

- 28 BANDS, CLUBS, NIGHTLIFE
Winter Warmer, Nite Roundup, Music This Week.
- 31 ROCK AND ROLL CROSSWORD
Puzzle for the music-lover.

ODDS & ENDS:

- 31 KENKEN, WORD ROUNDUP
- 32 CROSSWORD
- 32 SUDOKU
- 33 SIGNS OF LIFE
- 33 7 LITTLE WORDS
- 34 NEWS OF THE WEIRD

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NEWS & NOTES

Covid-19 news

On Jan. 15, Gov. Chris Sununu issued Emergency Orders No. 81 and No. 82. Emergency Order No. 81 extends the statewide mask mandate through March 26 for everyone over the age of 5 in both indoor and outdoor public spaces where social distancing is not possible. The extension comes as state health officials continue to report between 750 and 800 new infections per day on average. The mandate, which has been in effect since Nov. 20, has a few exceptions, including anyone with a medical condition or disability preventing them from wearing a mask, anyone engaged in strenuous physical activity, or anyone asked to remove a mask or face-covering to verify his or her identity for lawful purposes.

Emergency Order No. 82 is an order extending Emergency Order No. 52, which had been issued last June. Emergency Order No. 52 is an order regarding public health guidance for business operations and advising Granite Staters they are safer at home. The advisory had been set to expire on Jan. 15, but Emergency Order No. 82 has now extended it through March 26.

Starting on Jan. 22, individuals in Phase 1B of the state's vaccine distribution plan can start scheduling appointments to receive their first dose, with the vaccine administrations themselves beginning on Jan. 26. State health officials have recently adjusted the eligibility of Phase 1B to now include everyone over the age of 65, per CDC recommendations. Corrections officers and staff, medically vulnerable people with two or more high-risk health conditions, and first responders and health care workers not already vaccinated

also fall under Phase 1B. Visit vaccines.nh.gov or call your health care provider to schedule your appointment.

Education news

The New Hampshire Department of Education announced two new initiatives last week. First, residents who want to take the high school equivalency exam — the HiSET, which has been used in New Hampshire since 2014 — can now register, pay and schedule their test online, according to a press release. The eRegistration system will allow for more flexibility, including access to multiple testing sessions in different testing centers. Testing is open to any resident age 18 or older, and the exam can now be taken either at a test center or at home. A High School Equivalency Certificate is issued by the Department of Education upon successful completion of the exam. The Department of Education also announced a first-in-the-nation partnership that will provide free tutoring to New Hampshire high school students through schoolhouse.world, a platform that connects people around the world to free small-group tutoring sessions. According to a press release, schoolhouse.world was created by Sal Khan, founder of Khan Academy, and Shishir Mehrotra, cofounder and CEO of Coda, to help teachers, parents and students during remote and hybrid at-home learning. “Sal Khan is a legend in education, known mostly for the Khan Academy, which supports over 100 million students around the world,” New Hampshire Commissioner of Education Frank Edelblut said in the release. “Now New Hampshire students will have

access to this live support and the ability to mentor other students. It is a timely solution that addresses so many needs.” Schoolhouse.world currently offers tutoring in high school math and SAT prep but plans to expand to more ages and topics.

Eviction education

A free weekly online Eviction Clinic is now available to the public, offered by New Hampshire Legal Assistance and the Legal Advice and Referral Center. According to a press release, the sessions started Jan. 20 and will continue each Wednesday for the rest of January and all of February via Zoom from 7 to 8:30 p.m., plus two afternoon sessions that will be held from 2 to 3:30 p.m. on two of those Wednesdays. (The schedule and Zoom link to attend will be available at nhla.org and NHLA's Facebook page; registration is not required.) During the clinics, attorneys and paralegals will provide free legal information on tenants' rights during the eviction process and will answer general questions. Legal aid advocates expect the number of evictions to increase when the federal eviction moratorium ends Jan. 31, according to the release. 🗨️

CONCORD

The Zonta Club of **Concord** has launched a vaccination education campaign, distributing “Can’t Wait to Vaccinate” pins in the greater Concord area, according to a press release. As part of its efforts, on Jan. 15 the Club presented 350 of its “Got the Shot” pins to staff and residents of the NH Veterans Home in Tilton.

MANCHESTER

Around 4:30 a.m. on Jan. 17, the **Manchester** Fire Department was called to the Queen City Bridge to put out a fire on top of and below the bridge that was caused by a propane construction heater, according to a press release. The heater was inside a temporary wooden structure that had been built as part of bridge repair construction and was operating at the time of the fire. The bridge was not damaged in the fire, according to the release.

NASHUA

Isabel Povey of **Hampstead** helped collect and donate 646 coats this winter and dropped them off last week at the Nashua Anton’s Cleaners, which is one of the locations in New Hampshire that is hosting the Coats for Kids program, according to a press release. Gently used warm winter coats are still being accepted through the end of February at any New Hampshire Anton’s Cleaners, Jordan’s Furniture or Enterprise Bank.

Covid-19 update	As of January 11	As of January 18
Total cases statewide	52,307	57,864
Total current infections statewide	6,118	6,444
Total deaths statewide	869	933
New cases	4,979 (Jan. 5 to Jan. 11)	5,557 (Jan. 12 to Jan. 18)
Current infections: Hillsborough County	2,217	2,262
Current infections: Merrimack County	618	585
Current infections: Rockingham County	1,237	1,362

Information from the New Hampshire Department of Health and Human Services

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Unity through art

Black Heritage Trail of NH receives new sculpture

The Black Heritage Trail of New Hampshire (blackheritagetrailnh.org) now includes the town of Andover, thanks to a local woman's donation of a sculpture, created by Andover sculptor Winslow Eaves (1922 - 2003), that depicts Marian Anderson (1897 - 1993), an important figure in the struggle for civil rights. The 2.5-foot ceramic sculpture will be on display in the Black Heritage Trail's permanent collection at its headquarters in Portsmouth, which is set to reopen in the summer if it is safe to do so. The organization's executive director JerriAnne Boggis talked about the sculpture and what it contributes to the trail.

Q: *Who was Marian Anderson?*

Marian Anderson was a contralto singer, and she was the first African American woman to sing on the steps of the Capitol — she wasn't allowed inside the building to sing, so she had to sing on the steps — and the first to sing for a president's inauguration; it was Eisenhower's inauguration.

What is her connection to New Hampshire?

The sculptor who made the sculpture of her, Winslow Eaves, was from Hanover, New Hampshire. Marian Anderson has no connection to New Hampshire ... but it's important to remember that New Hampshire is not isolated from the rest of the country. There are connections that we [in New Hampshire] can make with African American history throughout the country; it's all part of a broader story — a story of justice, of liberty, of overcoming, of resilience, of defiance, of unity.

How did the trail acquire the sculpture?

Dana Dakin, a supporter of the trail and [an advocate for] social justice, had owned the sculpture and donated it to us. Rather than have it in her home for her own enjoyment, she wanted the general public to know the story of Marian Anderson. ... She thought now was the time to give it to us, since [the U.S.] now [has] the first woman and first African American woman to become vice president.

What was the artist's interest in Marian Anderson? What inspired him to create the sculpture?

Dana was trying to find that out, but we have no idea. ... I can imagine that, much like our allies today, Eaves was looking at these [African American] histories and voices that speak to us all as humans, but also show us where we are divided. ... Overcoming racial prejudices and stereotypes is not something that Black people alone can solve. We need our allies to step up and be voices for change ... and art [provides]



JerriAnne Boggis. Courtesy photo.



Sculpture of Marian Anderson by Winslow Eaves. Courtesy photo.

an opportunity for that. Art has a unifying factor that allows people to come together across all the aisles and through their differences to discuss a common theme.

How does the sculpture and the story of Marian Anderson fit with the trail's mission?

The stories on the trail aren't just stories for Black History Month. These are stories of African Americans that speak to the humanness of us all, not just the stereotypes. ... Marian Anderson's story is one of those stories that we as humans can find courage and inspiration from. ... If we can create those links and connections [between African American history and all people], we can create more understanding and more inclusiveness.

Why is knowing about African American history important for how we approach the race issues going on today?

If we don't know where we have come from, how can we know where we're going? ... If you look at the recent happenings in our country and the Black Lives movements, you'll realize that we have never really dealt with what our history is. We're still stuck in the same stereotypes of what it means to be Black and American. We're still stuck in these thoughts of segregation and mistrust. Until we can really look at our past with clear glasses instead of these rose-colored glasses that make us believe all people in America are treated equally and that there's no systematic racism, we won't learn. We'll keep having these divisions and continue the same patterns that have been set up ... but if we're open and honest about what this history is, we can start talking about what racial unity should look like. — *Angie Sykeny*

This week's big stories



News Item: Inmates Running The Asylum

Doug Pederson loses a showdown with his owner because he wanted rookie **Jalen Hurts** to be Eagles QB going forward while owner **Jeffrey Lurie** wanted crybaby demoted starter **Carson Wentz**. So Pederson is out as head coach in the city that isn't

happy unless it's unhappy three years after winning a Super Bowl without Wentz because the owner wants him despite reports he's selfish and totally un-coachable. In Houston QB **Deshawn Watson** wants out over not being involved in selecting the Texans' new head coach. Which might make normal people ask, who would be the boss, Watson or the head coach? Again in Houston, where there must be something in the water, overweight and out of shape **James Harden** just forced his way out of town because the team "wasn't good enough," to join the Nets for a ridiculous cost to the new franchise. And the team he joins in Brooklyn is dealing with **Kyrie Irving** missing five games because he didn't feel like playing after the attack on the U.S. Capitol. That Irving didn't have the courtesy to let new coach **Steve Nash** know he'd miss the first one until just before game time is par for the course of his beyond belief sense of entitlement. Which comes on the heels of trying to derail the NBA restart last spring over bubble issues, which actually was a players power play under the guise of a Black Lives Matters protest. That he's still somehow being paid \$400,000 per missed game is the caper to an incredible week of the inmates running the asylum.

News Item: NFL Playoffs Trudge On

The matchups are set for who'll compete for a Super Bowl berth next weekend. In the AFC it will be Buffalo in their return to the top of the NFL heap after a nearly 25-year absence, vs. Kansas City, who'll spend the week worrying about whether concussion protocols will keep **Pat Mahomes** sidelined after he got knocked loopy in the fourth quarter of their 22-17 win over Cleveland. The NFC features old-guard QB's still playing at the top of their historic level when **Aaron Rodgers** and Green Bay face Tampa Bay and you know who. And speaking of great old-guard OB's, we likely saw the final game of **Drew Brees'** great career in the Saints' 30-20 loss to TB. With a three-pick day he didn't go out in style, but he retires as the all-time NFL leader in passing yards and completions and is second to **Tom Brady** in TD passes.

News Item: NFL Rule Change Ahead?

A cautionary tale to those who dive to reach for the pylon with the ball exposed in one hand as they are about to be hit came on Sunday in KC. And given the 22-17 final it was a game-changer when just before halftime Cleveland's **Rashard Higgins** did it as he approached his goal line as he got drilled by DB **Daniel Sorensen** to knock the ball loose. Since it flew

into the end zone before rolling out of bounds, by rule it was a touchback and went over to KC to prevent on-the-doorstep Cleveland's chance to score. Aside from missing the obvious helmet-to-helmet contact by Sorensen which should've been a penalty negating the fumble, it was the right call of a bad rule that's likely to spark a lively rules committee debate on whether offenses should retain possession at the point of the fumble since the defense neither recovered nor even touched the ball before it rolled out of bounds.

News Item: New Hall of Famers To Be Announced

The baseball Hall of Fame will announce its next set of inductees on Tuesday with the steroid issue still weighing down the candidacy of otherwise shoo-ins **Barry Bonds**, **Roger Clemens** and others. That should help **Curt Schilling** in his next to last chance to be elected by the writers despite his whining that he's losing votes over his constant yacking on unpopular political positions. The truth is with just 216 wins and a late starting career he's a borderline choice that clears the bar due to his postseason excellence. As for the steroid issue, yes, it was cheating. But if the commissioner who presided over the entire era and purposely did nothing about it for baseball's financial gain until Congress held his feet to the fire sailed in on his first try, how can you keep Bonds, Clemens and the others out? Just have the stat geeks finally do something useful by developing a steroid-era statistical index to level the playing field with previous eras and then vote.

News Item: Jacksonville Goes Urban in 2021

Urban Meyer knows the list of college coaches who tried and failed to conquer the NFL is a very, very long list, one that includes big-time guys who won national titles like **Bud Wilkinson** (author of Oklahoma's 56-game winning streak), Lou Holtz (1980s), Steve Spurrier (1990s) and six-time national champion **Nick Saban**. Not to mention local lad **Chip Kelly** in Philly and during one disastrous season in San Francisco. A few like **Bobby Ross**, who spent nine years as a head coach with San Diego and Detroit in the '90s, did OK, but the only pure college coach to win a Super Bowl ('93 and '94) after leaving college behind was **Jimmy Johnson** in Dallas. Yes, **Pete Carroll** did in Seattle, but he'd already been headman for the Jets and Patriots before his exile to USC. So I like that Meyer is attempting to defeat what history says about college coaches moving to the NFL by taking over in Jacksonville. And what makes it more interesting is his transition is more pronounced than current ex-college guys **Kliff Kingsbury** in Phoenix and **Matt Rhule** in Carolina because he didn't use an in-vogue NFL-ready passing game like they did at Texas Tech and Baylor before coming to the NFL.

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Blueberry Lemon Yogurt Muffins

Makes: 12 muffins

Ingredients:

- 1 (5.3 oz) container Two Good™ Vanilla Greek Yogurt
- 3 large eggs
- 3/4 tsp. McCormick® Pure Lemon Extract
- 1/4 tsp. salt
- 2 1/2 cups almond flour (see tip below)
- 1/3 cup coconut sugar (or your choice of granulated sugar)
- 2 tsp. baking powder
- Water (if needed to thin batter)
- 1/2 cup fresh blueberries



Directions:

- Preheat the oven to 325°F. Line a muffin pan with 12 silicone or parchment liners, or spray with nonstick cooking spray.
- Combine yogurt, eggs, lemon extract and salt in a blender and blend until smooth.
- Add almond flour, sugar and baking powder, and blend again until smooth. Batter should resemble a thick, but pourable pancake batter. If it's too thick, add water 1 tablespoon at a time to thin.
- Stir in blueberries and divide batter between the prepared muffin cups. Bake 25 to 30 minutes, or until firm to the touch and a toothpick inserted in the center comes out clean.

Dietitian's Tip:

Don't have almond flour? Try any of these substitutes per 1 cup of almond flour:

- 1/2 cup all-purpose flour
- 1/4 cup whole wheat flour, plus 1/4 cup all-purpose flour
- 1 cup oat flour (easily made by blending dry, uncooked oats in a blender)

Nutritional Information

Amount per serving (1 muffin): Calories 180; Fat 10 g; Saturated Fat 0 g; Carbohydrate 15 g; Fiber 2 g; Protein 9 g; Sugar 8 g; Sodium 130 mg; Calcium 120 mg

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NEWS & NOTES

QUALITY OF LIFE INDEX

It's cookie time!

Girl Scouts of the Green and White Mountains have officially kicked off Girl Scout cookie season, with online cookie ordering available Feb. 1 in case you don't know any Girl Scouts. According to a press release, the Scouts will also host a few in-person cookie booths across New Hampshire Feb. 12 through March 22, following all pandemic safety restrictions possible.

Score: +1

Comment: *New this year, GrubHub is working with local Girl Scouts to safely get cookies to customers. According to the release, in areas where GrubHub operates, customers will be able to order Girl Scout cookies for pickup or delivery through GrubHub. The Girl Scouts will learn to track and fulfill orders, manage inventory and more, and GrubHub is waiving its fees for the Scouts so that all sales proceeds will still go to the troops and the Girl Scout Council.*

Happy ending for rescued animals

Seventeen months after the Humane Society for Greater Nashua and the Hudson Police Department rescued 30 animals from a home in Hudson, those animals — cats, guinea pigs, chickens and rabbits — have been released from protective custody and become the property of the Humane Society. According to a press release, now that the court case regarding the Aug. 13, 2019, rescue has come to a close, the Humane Society can provide veterinary services and help the animals find permanent homes.

Score: +1

Comment: *To learn more about the rescued animals that are available for adoption, call 889-2275 or email katie@hsfn.org.*

Motorcycle Week history lost in a fire

The Laconia Motorcycle Week Association announced last week that a fire in its offices on Christmas morning resulted in the loss of collectibles and souvenirs from the event's 97-year history, and its office cat, Ashland, died in the fire. As of last week the Association was still waiting for permission to enter the site of the fire to retrieve Ashland for a proper burial, according to the announcement. The cost of fire clean-up is estimated at \$40,000, and a GoFundMe campaign has been set up to help the nonprofit cover those costs and other expenses related to the fire.

Score: -2

Comment: *The Association is asking anyone who might have memorabilia from any of the past 97 Motorcycle Weeks to consider donating them to help rebuild the history that was lost in the fire.*

Serving those who served us

Evan Dexter, a seventh-grade student at the Founders Academy Public Charter School in Manchester, recently donated 500 canteen books to the Manchester VA Medical Center, according to a press release. The books include pre-paid vouchers that patients and residents can use in the center's store. Dexter is a Son of the American Legion Henry J. Sweeney Post 2, where his grandfather is a member. Canteen books were also donated to the New Hampshire Veterans Home in Tilton and the White River Junction VA Hospital in Vermont.

Score: +1

Comment: *"I think it's good to serve veterans because they served us," Dexter said in the release.*

QOL score: 53

Net change: +1

QOL this week: 54

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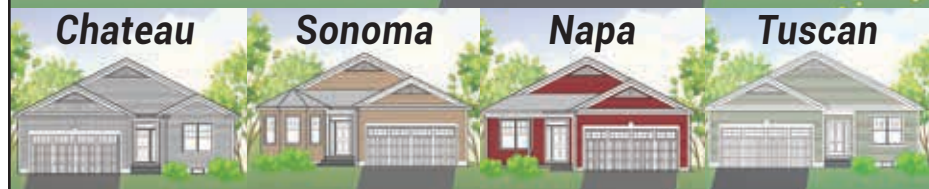


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CLICK AND YOU'RE CONNECTED

Every day brings an opportunity to connect with your community and one another. Join AARP NH every month for a free virtual cooking demo by Chef Liz Barbour from The Creative Feast. This is a great way to stay connected, have fun, and learn something new! The first demo of 2021, **Winter Soups: Comfort in a Bowl**, will be held on **January 26th** from 1:00pm-2:15pm. In this session, you'll learn how to prepare delicious, healthy soups from scratch.

Register for the Winter Soups cooking demo here: <https://aarp.cvent.com/CreativeFeast121>, and for a full list of upcoming AARP NH virtual programs, please visit www.aarp.org/nearyou.

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132995

ARTS

THE ROUNDUP

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

• **Palace goes virtual:** The Palace Theatre in Manchester presents a new virtual series of live streamed performances, starting with *The All New Piano Men*, a tribute to Stevie Wonder, Billy Joel, Elton John, Barry Manilow, Freddie Mercury and other music legends, on Friday, Jan. 22. On Friday, Jan. 29, it's the *Palace Teen Company Take-over* show, where teens will perform their dream Broadway roles. Professional singers and dancers from New York City will perform Palace artistic director Carl Rajotte's original musical *Divas through the Decades*, a tribute to Etta James, Gloria Estefan, Tina Turner, Madonna and other female vocalists of American pop music on Friday, Feb. 5. Finally, *My Mixtape: The Sounds of the 80s* will pay tribute to Queen, Def Leopard, REO Speedwagon, Journey, Pat Benatar and other 80s favorites on Friday, Feb. 19. All shows start at 7 p.m. Tickets cost \$15. Call 668-5588 or visit palacetheatre.org.

• **Classical for social justice:** The Concord Chorale will present a free virtual concert, "When the Night is Furthest Worn," with showtimes on Saturday, Jan. 23, at 7 p.m., and Sunday, Jan. 24, at 3 p.m. "This concert is our effort to bring choral music to our audience during the pandemic," Chorale president BJ Entwisle said. "We are really excited that we have continued to sing together and can now share our work with our greater community of music lovers." Under the direction of Jenny Cooper, the concert will feature pieces that emphasize social justice



Art by Roberta Woolfson, on display at Creative Ventures Gallery. Courtesy photo.



Art by Paul Ducret, on display at Creative Ventures Gallery. Courtesy photo.



Stephanie S. Lazenby performs her original show *Where Do I Begin?* presented by the NH Theatre Project. Photo by Dan Derby.

and equal rights, including the preamble of *A Choral Quilt of Hope*, with music by Adrienne Albert and the text of the Universal Declaration of Human Rights adapted by Susan Sontag. The Chorale will also perform *Non Nobis, Domine* by Rosephanye Powell; *Bogoroditse Devo* by Sergei Rachmaninov; *My Heart be Brave* with music by Marques L.A. Garrett set to the poem "Sonnet" by James Weldon Johnson; and *Sure on this Shining Night* by Morten Lauridsen. Collaborative pianist Molly Lozeau will play several short classical pieces by African American composers. The concert will run about 30 minutes, and a recording will be available to view for free all year. Donations will be accepted. Visit concordchorale.org.

• **Memoir on stage:** New Hampshire Theatre Project's new play development program SoloStage presents *Where Do I Begin?* from Jan. 22 through Jan. 24, in person (theater at 959 Islington St., Portsmouth) and online, with showtimes on Friday and Saturday at 8 p.m. and Sunday at 2 p.m. The new 75-minute, one-woman play written and performed by Stephanie S. Lazenby is based on Lazenby's formative years, growing up as an only child in New Rochelle, New

York. Tickets cost \$30 for in-person shows and \$20 for virtual shows. Call 431-6644 or visit nhtheatreproject.org.

• **New art on display:** Creative Ventures Gallery (411 Nashua St., Milford) has a new collection of art by more than 20 area artists on display now in person and online. "Promoting the work of local artists has long been my goal," gallery owner Betsy Craumer said in a press release, "and I am pleased to finally be able [to use] technology to launch this step in the process." Call 672-2500 or visit creativeventuresfineart.com.

• **Toadstool Bookshops awarded:** The New Hampshire Retail Association has named The Toadstool Bookshops its 2021 New Hampshire Retailer of the Year, according to a press release from the Association. Owned by Holly and Willard Williams, Jeff Osgood and Lowell Morris, The Toadstool has locations in Nashua, Peterborough and Keene. The award recognizes retailers in the state that achieved excellence in creativity, customer service, commitment to the community and work environment. "The Toadstool Bookshops are known for their customer focused attitude and employee retention, are an integral part of their communities and

are always willing to sponsor and host events such as pickleball tournaments and poetry readings," the press release said. "[They] are an excellent example of a New Hampshire family business and very deserving of this recognition." Visit retailnh.com.

• **Call for art:** The New Hampshire Art Association is accepting artwork submissions for its 35th annual Omer T. Lassonde juried exhibition. This year's theme is "Beyond the Boundaries." NHAA members and non-members are invited to submit one to three pieces in any medium. The online submission deadline is Friday, Feb. 5, at 5 p.m. Cash prizes of \$1,000, \$750 and \$500 will be awarded to the top three submissions. The annual exhibit honors Omer T. Lassonde, who helped found NHAA in 1940 to exhibit the work of contemporary artists throughout the state. It will run March 31 through May 30 at the NHAA's Robert Lincoln Levy Gallery (136 State St., Portsmouth) and online, with a virtual opening reception and awards ceremony planned for Thursday, April 15, at 6:30 p.m. Visit nhartassociation.org or call 431-4230.

— Angie Sykeny 🍀

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Hit the ice

Your guide to skating outside



Labrie Family Skate at Strawberry Banke Museum's Puddle Dock Pond in Portsmouth. Courtesy photo.



White Park Pond in Concord. Courtesy photo.

By Angie Sykeny
asykeny@hippopress.com

A month into winter, outdoor ice skating rinks across the state are open for the season.

Local rinks

Local cities and towns like Manchester, Concord, Nashua, Bow, Merrimack and Hopkinton have outdoor rinks that are free and open to residents and non-residents.

The rinks may be open on and off, depending on the temperatures, so be sure to call or check your city's or town's website or social media before you go. Matthew Casparius, director of Merrimack Parks & Recreation, said temperatures must stay below 32 degrees consistently for the ice at Merrimack's rink at Watson Park to freeze.

"Ice conditions can vary greatly with a temperature change as small as a few degrees," he said. "If it doesn't get cold or stay cold, then the rink season may be shortened."

The rinks are skate-at-your-own-risk. Skaters are asked to stay off the ice if the rink is closed, and to practice common-sense Covid-19 safety measures while on the ice.

"We don't really regulate it, but obviously people should maintain social distance, and masks are recommended," said Janet Horvath, Manchester's recreation and enterprise manager.

"Anyone that is showing symptoms of Covid-19 or has been exposed to Covid-19 should not visit the facility until they have been cleared by a medi-

cal professional," Casparius added.

That's especially important since skating so far this season seems to be a popular idea.

"This year, with a focus on outdoor activities as being safer for all, there has been more interest in skating than ever before," said Veronica Lester, director of marketing for Strawberry Banke Museum in Portsmouth, home to Labrie Family Skate at Puddle Dock Pond.

Puddle Duck Pond is approximately 12,500 square feet, "75 percent of the size of a standard hockey rink," she said. With an admission fee of \$12, it features amenities like an outdoor patio and food truck on weekends; services including ice skate rentals and sharpening; rink rentals for private events; and skating lessons for kids and adults.

The perfect skates

Dave Palisi, owner of Capital Sporting Goods in Concord, which sells new and used pond or recreational skates and hockey skates, shared some tips for buying your first pair of skates.

If you plan on going ice skating on any kind of regular basis, Palisi said, it's worth it to buy your own skates. Owning your own skates allows you to skate anywhere rather than being limited to rinks that offer skate rentals, and your skates are going to fit better and be more comfortable than rentals.

"You aren't going to get a good fit with a pair of rented skates because you don't get properly fitted when you're renting. They just give you skates based on your shoe size," he said. "That's fine if all you're looking to do is get into a

pair of skates so you can spend a half hour skating, then take them off and be done."

If you decide to buy your own skates, getting professionally fitted in person at a local shop that sells skates is the only way to ensure that you're buying skates in the right size, Palisi said, adding that he would "recommend 110 percent not buying skates online."

"I can't emphasize enough the fitting process and how important it is," he said. "If you put the time and effort into getting fitted correctly, you know it's going to fit and that it's going to perform the best for you."

The biggest mistake people make when it comes to buying skates, Palisi said, is buying skates that are the same size as their regular shoe size.

"People think they know what size they need, but shoe sizes and skate sizes are totally different," he said.

Another common misconception is that the best-fitting skates are the skates that are more expensive and higher-quality.

"You do not need to spend a lot of money," Palisi said. "You're better off buying a cheaper skate that is properly fit."

A good-fitting skate should be tight against the foot. If the skates are "loose and floppy" and have enough space inside for your feet to move around, that will lead to soreness and discomfort, Palisi said.

For the best possible fit, you can get heat moldable skates. Palisi said Capital Sporting Goods and most specialty skate shops have a special "oven" that can "bake" the moldable skates. Once

the skates are heated up, you wear them for 15 minutes or so, creating a custom mold around your feet.

If you're trying to decide what type of skates to buy, Palisi recommends hockey skates for beginners, as opposed to figure skates. The blade on figure skates is fully exposed, with a squared-off tail on the end and a jagged "pick" at the toe. The blade on hockey skates is inset in a plastic holder and is smooth and slightly curved on both ends. To slow down or stop on hockey skates, the skater rotates their leg and scrapes the ice with the flat edge of the skate, whereas on figure skates, the skater uses the pick to push off and stop, which Palisi said is more challenging and takes some practice.

"If you don't know what the toe pick on figure skates is or know anything about how to use it, just don't even go there," he said. "You don't need to. Just go with a hockey skate."

If you're only skating outdoors, Palisi said, it's futile to get your skates sharpened more than once a season.

"All the sand and grit on outdoor ice is going to ruin your sharpening, and there's just nothing you can do about it," he said, "but as long as you're staying outdoors, [sharpening] is not a big need."

Build a backyard rink

Building your own backyard rink is a great way to get in more skating time this winter while maintaining social distance.

"There are lots of backyard rinks right now," Palisi said.

CONTINUED ON PG 12 ►

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White Park Pond in Concord. Courtesy photo.



Labrie Family Skate at Strawberry Banke Museum's Puddle Dock Pond in Portsmouth. Courtesy photo.

First, he said, find an area of level ground and decide how large you want your rink to be.

Then, go to a hardware or home improvement store and get a sheet of plastic for the base of the rink, and boards to enclose it.

"Just tell the people at the store that you're looking for some liner to make a backyard rink, and they'll know exactly what you're talking about," Palisi said, adding that some stores also sell complete backyard rink kits.

Another perk of building your own

rink is that it doesn't require as much freezing as public ponds do, so you can still skate even when the public ponds are closed.

"Ponds are deeper, so there needs to be several inches of ice," Palisi said, "but if you make a backyard rink with just one or two inches of water, you don't need it to be as cold for as long."

To maintain your rink simply hose it down after each use at night when temperatures are freezing.

"It'll smooth out overnight and be ready for the next day," Palisi said. 🍷

Where to skate outdoors

Not all rinks may be open. The open/closed status of the rinks can change from week to week depending on the temperatures. Call or check the city's or town's website or social media for the most recent information.

- **Beaver Meadow Pond**, at Beaver Meadow Golf Course, 1 Beaver Meadow Dr., Concord, 225-8690, concordnh.gov/1410/winter-activities. When open, hours are daily from dawn to dusk.
- **Bow Town Pond**, next to the Bow Community Center, 3 Bow Center Road, Bow, 223-3920, bow-nh.com/256/Parks-Recreation.
- **Dorrs Pond**, adjacent to Livingston Park, 56 Hooksett Road, Manchester, 624-6444, manchesternh.gov/departments/parks-and-recreation. When open, hours are daily from dawn to dusk.
- **Four Corners**, behind Holman Stadium, Sargent Avenue, Nashua, 589-3370, nashuanh.gov/1464/ice-skating-rink--seasonal. When open, hours are daily from 11 a.m. to 4:30 p.m. and 6 to 10 p.m. for general skating, and before 11 a.m. and between 4:30 and 6 p.m. for hockey.
- **Ice Skating Rink at Watson Park**, 441 Daniel Webster Hwy., Merrimack, 882-1046, merrimackparksandrec.org/watson-park. When open, hours are daily from dawn to 9 p.m.

- **Jeff Morin Fields at Roby Park**, 126 Spit Brook Road, Nashua, 589-3370, nashuanh.gov. When open, hours are daily from 10 a.m. to 8 p.m. for general skating, and from 8 to 10 p.m. for hockey.
- **Kimball Lake**, 47 Kimball Lake Road, Hopkinton, 746-8263, hopkintonrec.com/info/activities. When open, hours are daily from 8 a.m. to 10 p.m.
- **Labrie Family Skate at Puddle Dock Pond**, at Strawberry Banke Museum, 14 Hancock St., Portsmouth, 422-0600, strawberrybanke.org/skate.cfm. Open daily from 9 a.m. to 9 p.m. Admission costs \$12 for skaters age 5 and up. Skate rentals are available for \$6, and skate sharpening is available for \$7.
- **Rollins Park**, 116 Broadway St., Concord, 225-8690, concordnh.gov/1410/winter-activities. When open, hours are daily from dawn to dusk.
- **White Park Pond & Hockey Rink**, 1 White St., Concord, 225-8690, concordnh.gov/1410/winter-activities. When open, hours are daily from dawn to dusk.

Buy skates

Here are some local shops selling ice skates.

- Capital Sporting Goods, 276 N. State St., Concord, 224-6921, capitalsportinggoods.com
- TSR Hockey, 5 Kelly Road, Salem, 898-7777, tsrhockey.com

INSIDE/OUTSIDE
KIDDIE
— POOL —

Family fun for the weekend

Take a hike

Beaver Brook Association is offering a **Kids Fitness Hiking Club** that meets on Tuesdays and Thursdays for four weeks, starting Tuesday, Jan. 26. The hikes run from 3:45 to 5 p.m. and are open to students in grades 4 through 8. These “vigorous” hikes explore the trails of the Beaver Brook campus at 117 Ridge Road in Hollis. Students will also learn a bit about hiking and survival basics and play some trail games. Masks are required when meeting in a circle but may be removed during the hikes when physical distancing is possible. The cost is \$120. Visit beaverbrook.org or call 465-7787.

New Hampshire’s Audubon centers are still closed, but their **sanctuary trails** are open for families who want to get outside and safely enjoy nature. There are miles of trails at the center in Concord (84 Silk Farm Road, 224-9909) and in Auburn (26 Audubon Way, 668-2045). The trails are open from dawn until dusk. Visit nhaudubon.org.

Or take a **family walk** through America’s Stonehenge (105 Haverhill Road, Salem, 893-8300, stonehengeusa.com), a



4,000-year-old stone construction that was built by ancient people as an astronomical calendar to determine solar and lunar events of the year. Take a tour (mostly outdoors) and learn about the site, which was also used as a stop on the Underground Railroad. Kids can dig for gemstones with tools used by real archaeologists, and interactive tools are now available, including a free audio tour that parents can download to their smartphones. The museum is open daily from 9 a.m. to 4 p.m. (last entrance at 3 p.m.). Admission rates are \$13 for adults, \$11 for seniors age 65 and up, \$7.50 for kids ages 5 through 12, and free for kids age 4 and under. 🍄

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Winter survival

Help your plants make it through winter

By Henry Homeyer
listings@hippopress.com

If you are like me, you buy new perennials, trees and shrubs every year. Most plants sold locally are hardy, but not all. It's good to know the "zone hardiness" of plants before you buy them, and how the zone maps work. In a nutshell, the colder the climatic zone, the lower the number.

The U.S. Department of Agriculture has created maps showing the climatic zones of all states and regions. They are based on many years of temperature records, and rate each zone according to the coldest average temperatures in each zone. Summer temperatures are not considered in creating the hardiness zones.

Each zone covers a 10-degree range of temperatures. The coldest zone in New England is Zone 3, which includes places where temperatures each winter range between minus 40 and minus 30 degrees Fahrenheit. Some maps include an "a" and "b" designation to further describe the zones. An "a" is 5 degrees colder than a "b." So Zone 4a is minus 25 to minus 30, and 4b is minus 20 to minus 25.

Trees and perennial plants that survive in Zone 4, which includes much of Maine, Vermont and New Hampshire, should be hardy to minus 30 degrees, though we often only see minus 20 degrees. Zone 5 is minus 20 to minus 10, Zone 6 covers areas where temperatures range between minus 10 and zero, and Zone 7, which includes much of Rhode Island, temperatures only drop down to zero or 10 degrees above.

All that said, you can grow perennials, trees and shrubs that are not rated to be hardy in your zone. The key is to get them well-established before winter arrives and to provide them with growing conditions that are optimal: sun, soil and moisture levels that correspond to their needs. You probably cannot grow perennials and woodies that are rated for two zones warmer than yours, but one zone is generally possible.

Some trees and shrubs will survive in a cold-

er zone but might not bloom every year. Or ever, for that matter. Here in Zone 4, old-fashioned wisteria vines that do well in Connecticut or Rhode Island will survive but their flower buds (which are set the summer before) are spoiled by our cold, so they do not bloom.

Harvey Buchite of Rice Creek Gardens in Blaine, Minnesota, wanted a wisteria that would bloom in his Zone 4 gardens. He was given a seedling on his wedding day 34 years ago, one started from a seed of a fairly tough hybrid. His turned out to be a wonder vine, and he named it the Blue Moon Wisteria and sold it for many years. It blooms reliably after winter temperatures of 30 below. The reason for its success? Blue Moon, unlike most other wisteria, blooms on shoots grown in the current season — on new wood.

I called Harvey Buchite in 2006 and he reported that even after hard winters it will bloom, and often three times each summer. I've had one since 2004 and get a very nice set of blooms each year around the Fourth of July. It usually re-blooms a little in the fall. Others have been developed since then that will bloom in Zone 4, including "Amethyst Falls," which I grow and like even better.

Survival rates in a cold winter can be improved by mulching the roots of your delicate or borderline-hardy plants. I bought a Japanese andromeda this year, even though it is only hardy to Zone 5. In the fall I spread a thick layer of leaves around the base to keep the roots warm as winter approached. I could have used bark chips instead, which is also a good mulch.

Trees and shrubs extend their roots in the fall up until the ground freezes, and I wanted my little shrub to grow as big a root system as possible. And later, when temperatures drop to minus 20 and below, I wanted to keep the roots protected.

That andromeda was loaded with flower buds when I bought it. I may wrap it with burlap or landscape fabric to protect those blossoms from harsh winter winds, though I haven't yet. In the long run it will have to survive on its own — I have too many plants to fuss over them all every year. The first year is always the most important — once established, plants are tougher.

Sometimes freezing and thawing of the ground will push a plant up and part way out of the soil. This allows roots to be exposed to the air, freezing and dehydrating. That is almost always lethal. But this usually only happens the first winter after planting. Check new plants after a thaw, and if a plant has popped up, push it back down and mulch it well.

Wrapping shrubs or small trees with burlap or a synthetic, breathable cloth will help to protect flower buds from desiccation and die-



Blue Moon wisteria blooms on new wood, so is not bothered by cold winters. Photo by Henry Homeyer.

back. I find roses in my climate often are badly burned by winter winds, but I rarely do anything to protect them. I just cut back the roses to green wood in April or May, and they bloom nicely. I cut back a nice double red "Knockout" rose to the ground this past spring, and it rewarded me with dozens of blossoms all summer, starting in June.

I do lose some plants to winter conditions most years, but don't feel bad about that. As I see it, I learn something each time one dies, and losing one plant means I can try a new one! Or, if a particularly loved plant does not survive in one location, I may buy another and plant in a different spot.

Henry's book, *Organic Gardening (not just) in the Northeast: A Hands-On, Month-by-Month Guide* has been re-printed and will be shipped to people who ordered it soon. Email Henry at henry.homeyer@comcast.net.

TREASURE HUNT

Dear Donna,
Might you be able to suggest a good reference document or catalogue for *Lionel Antique Trains (1950s)*?
Louis

Dear Louis,
I'm sharing your email with readers because it's a good question.

I think that with access to the internet you can find out any pricing and information you would need. Using several different searches for pricing should help narrow things down.

There are several price guides still avail-

able to purchase online and they can be a great source for information and prices. Sometimes, though, they aren't accurate to the selling market today. So my last suggestion is to have someone who deals in toys, trains, etc. take a look at them for you. They should be up to date on the current selling market for trains and parts.

If you need further assistance please email me and I can provide you with a local referral.



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

at 391-6550 or 624-8668.

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*Dear Car Talk:
I am Deepak, once of India and the U.S., and now living in Canada, eh.*

I often lose air pressure only in the front right wheel. It usually happens when the outside temperature drops or rises all of a sudden. I have a 2015 Toyota RAV4 AWD. And yes, it is silver in case you need to know the color.

By Ray Magliozzi

— Deepak

The good thing about tires is that there are a limited number of things that can cause them to leak. Obviously, if you drive over a screw or nail, or otherwise puncture the tire itself, you'll lose air. But that kind of injury usually results in a constant loss of pressure, not an intermittent one.

The second way air can escape is from the bead, which is where the rubber at the inside edge of the tire pushes against the inside of wheel rim. That bead should seal airtight. If the wheel gets bent, for instance, from driving through a pothole the size of Saskatchewan, that can create space between the tire's bead and the rim and allow air to seep out. And it could leak only under certain conditions, like when the tire flexes a particular way over bumps or on turns or when it's parked in a specific position. Or the metal wheel itself can corrode over many years and make it impossible to create a tight seal

against the rubber bead. Your car's a little young for that, but since you live in Canada, maybe you've seen more than your share of road salt, eh? So it's possible.

The third way tires tend to leak is from the valve stem. There's a device called a Schrader valve inside that valve stem that lets air go in but not out. And if that's failing, air can escape that way. So here's what you do, Deepak: Take your RAV4 to a recommended tire shop. They'll fill your tire, take that wheel off the car and put it in a vat of water. It may take a little time, but if there's air coming out, they'll see the air bubbles and figure out where it's coming from.

If they don't see air coming out, it's possible that in order for the leak to occur, the weight of the car has to be on the tire. If it won't leak for them in the water, then I'd have them remove the tire from the wheel, clean up the inside of the rim in case there's rust there, apply plenty of the cement that goes between the bead and the wheel and then remount the tire with a brand-new filler valve. I'd say that'll give you an 80 percent chance of solving the problem.

Dear Car Talk:

I have a 2016 Toyota RAV4 hybrid. Over the past year, the motorized rear lift gate has not been functioning properly. It would not close when you pushed the button, or it would close a couple inches and stop. It would take several

attempts at button pushing before it would lower, or I would have to close it manually (which is hard to do).

My dealership has provided me good service since I bought the car, so I took it there three times over the past six months. The first time, they said it was working fine (the problem is intermittent). The second time, the mechanic said he lubed the lift pistons, and it was working again. It did, for a day. The third time the mechanic said they checked it with their computer sensor, whatever that means, and "it is working great now." It worked for a day or so. Now it is not opening fully and is even harder to push manually.

I hate taking it back in, because it'll either work perfectly for them or it will malfunction once, they'll do something and declare it fixed when it's not.

Any idea what it is? — Charlotte

I think you have a problem with the motorized tailgate, Charlotte. How's that for blazing insight? I'm not sure what it is, but I know that Toyota had problems with the computer that controls the power back door.

And yes, Charlotte, there's an actual computer that controls your power back door. What a time to be alive, huh? Toyota even offered to replace the computer (called the PBD ECU or the Multiplex Network Door Computer) for free for customers who had malfunctioning rear doors.

The primary complaint from customers was

that they loaded something that was too big for the rear compartment and then closed the rear liftgate. The door closed and stopped when it got to the obstruction, as it's supposed to do, but then it wouldn't function after that.


Your problem sounds a little different, but we've seen another service bulletin that said when a certain trouble code comes up in a scan (that's what your dealer did when he "checked it with their computer"), the solution is also to replace that back door computer.

I would guess the part itself costs about \$150, and there's not much labor involved. It's two bolts and a couple of plugs. But if you first complained about this while the car was under warranty, they owe it to you for free. And even if your warranty had expired before this problem surfaced, it hadn't expired by much. So ask them if they'd show you some goodwill and fix it, since it clearly should last a lot longer than it did.

It's always possible that it could be a bad motorized piston (the motor that actually opens the door, and you have two of them) or the sensor that lets the computer know when an object is in the way. But since we've seen many complaints about the PBD ECU, and we know Toyota's had to replace a bunch of them for free, that's where I'd start.

Plus, those other parts cost a fortune, so we hope the computer fixes it. Good luck, Charlotte.

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By Matt Ingersoll
food@hippopress.com

• **Soup's on:** Assumption Greek Orthodox Church (111 Island Pond Road, Manchester) will host a **drive-thru soup fest** on Saturday, Jan. 30, from 11:30 a.m. to 2 p.m., with orders being accepted now through Jan. 26. The menu includes homemade soups like fasolada (Mediterranean white bean soup) and avgolemono (Greek egg lemon rice soup), as well as spinach pita, baklava, koulorakia (crisp braided butter cookies) and finikia (honey walnut cookies dipped in honey syrup). Ordering online in advance is required. Event is pickup only and attendees are asked to stay in their cars. Visit foodfest.assumptionnh.org.

• **Simple stir fries:** Chef Liz Barbour of The Creative Feast in Hollis will hold a livestreamed virtual **knife skills class** on Sunday, Jan. 24, from 4:30 to 6 p.m. Using three cameras in her kitchen studio, Barbour will lead participants step by step on how to chop, slice, dice and mince ingredients for a stir fry, which she will then demonstrate at the end of the class. The cost is \$25 per person and a link to a list of ingredients, equipment and recipes for the class will be provided to registrants. Barbour also has other upcoming virtual classes in February — learn to make 20-minute sheet pan dinners with her on Feb. 8, and how to prepare chicken stock for soups on Feb. 21. Visit thecreativefeast.com.

• **Concord winter market finds a temporary home:** The **Downtown Concord Winter Farmers Market** has returned to an in-person format on Saturdays from 9 a.m. to noon as of Jan. 16. According to co-organizer Shelley Morley, the market is inside the Families in Transition building at 20 S. Main St., next to the Concord Food Co-op, with free parking available in the Storrs Street parking garage. The 20 vendors will be spaced out to allow for social distancing, and the number of shoppers at one time will be limited. Morley said the location is a temporary home for the market as it awaits approval to launch a new space on Storrs Street. Online pre-ordering through harvesttomarket.com is also still an option for shoppers. Follow the market on Facebook @ [downtownconcordwinterfarmersmarket](https://www.facebook.com/downtownconcordwinterfarmersmarket).

• **On the canned wagon:** **Hermit Woods Winery & Deli** in Meredith is now offering four of its products in recyclable cans: Petite Blue, sparkling Winnepesaukee rosé and Dolgo sparkling heirloom crabapple wines, as well as its Hermit hard cranberry apple cider, according to a press release. Hermit Woods co-founder Bob Manley said the canned releases are not intended to

FOOD

Two decades of delicious

How the food scene in New Hampshire has grown since the Hippo's debut

The local food scene looked a lot different when the Hippo launched 20 years ago. Farm-to-table menus were few and far between, smoking in restaurants was still allowed, and craft beer was mostly still a thing do-it-yourselfers were brewing in their garages. In the third of our month-long series looking back at some of the subjects Hippo has covered over the years, we talked to a few people who have been part of that food scene about how it's changed, what it might look like 20 years from now and the challenges ahead.



Alex Ray

Alex Ray

Alex Ray is the owner and founder of the Common Man Family of Restaurants, which includes six Common Man restaurants throughout the state, the Airport Diner in Manchester, the Common Man Roadside at the rest stops in Hooksett off Interstate 93, and several other restaurants in the Lakes Region and beyond. He opened the first Common Man in Ashland in 1971.

How would you describe the local food scene 20 years ago?

Twenty years ago I think there was a greater percentage of independent owner-operated places where the owner, and often the family, was on site every day. Some restaurants were big, some small, but they were predominantly owner-run day to day.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

I think there's less individual personality [in] restaurants. I think as a result there's less variety and more national branded restaurants. Another change is [that there is] less on-site cooking and creating from scratch across the board and more pre-prepped food. This is because labor costs have risen faster than general costs.

What has surprised you about the way the state's food scene has developed?

There has been a more recent return to independent restaurants with buying local and more individual chefs and owners coming into the industry. In general people don't come to restaurants just to eat food; they come for an experience. They like the personality of a place. That personality and vibe comes from the greeting and service that are welcoming and enjoyable. The vibe could be a burger shack or a high-end bistro. People return again and again not solely for food but for that consistent experience they enjoy.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

I think this year people are looking for prepared food in markets or grocery stores and to-go food in restaurants. This is a new world restaurants are adapting to based on increasing demand. People value time but still enjoy a well-made meal. Markets have responded well to this demand and restaurants are starting to address this well. Quality food and packaging along with the personality of a place will be important. This is a great new sector for those who pursue it.

What's your favorite part of owning restaurants in New Hampshire?

The fun is in the dining room — the hum, buzz, cacophony. You hear it when you walk in. Again, people go out for a pleasant experience. It starts when you open the door and stays with you going out [the door] at the end of the evening. But most of all it's the people who come to the restaurant and who work in the restaurant every day. You said your grandmother worked at the Capital City Diner back in the '80s. I remember her well. She was that spark that makes a difference to guests. Those are the memories that are my favorites.

Aside from your own place, what's your favorite local restaurant?

Long-term favorites vary greatly, from the well-oiled Panera to the unique Corner House Inn in Sandwich, and even new places like the Friendly Toast. The Main Street Station diner in Plymouth is also a favorite. I have lots of favorites!

— Meghan Siegler



Brian Shea

Brian Shea

Brian Shea is the owner and executive chef of The Barley House Restaurant & Tavern, which opened on Main Street in downtown Concord in March 2000.

How would you describe the local food scene 20 years ago?

I originally had the idea to open up a

brew pub, but then when this location across the street from the Statehouse came up we kind of pivoted to being a tavern and a beer bar. There were a few restaurants around Main Street [in Concord], but I really felt like we were bringing something that was brand new at the time. ... I've always been a burger guy, and when I was in culinary school, I remember I had this idea in my head that I wanted to build this place called Brew and Burger, which would be an upscale burger place ... and I remember we were about three years in at The Barley House, and I think I was down in Brooklyn, New York, and I'm watching all of these cool things that some of these smaller places are doing, like grinding their own beef for their burgers, curing their own pork bacon and things like that, and I had a little bit of an epiphany. I said, 'Why am I not doing this?' So that's exactly what we started doing. We grind and form our own fresh burger patties every single day, we cure our own bacon and smoke it, and we make our own sausage. If that wasn't new and different in Concord, or even in New Hampshire at that point, I don't know what was.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

There has been, kind of, this movement toward comfort foods. For us, we always want to evolve and keep looking for fresh ideas to keep the staff excited, and we try to do that across the board, because we're going for a smaller and more concise menu with a bigger bang.

What has surprised you about the way the state's food scene has developed?

I don't know if anyone could predict that IPAs would become such a big thing. ... When craft beer really took off, the IPA went through all these different Americanizations and all of a sudden we're having three to four IPAs on our draft. I think IPAs really led to the beer drinker becoming more and more engaged and discovering different flavors and styles, and that's emboldened breweries unbelievably.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

Delivery and takeout is a part of the

future, there's no question about it. I think the days of larger restaurants with 300 seats are gone. Because of Covid, everyone has to think differently now about how to go forward. One of the things we've started diving a bit into is Detroit-style deep dish pizza. ... I just like things that are kind of simple that you can sort of elevate.

What's your favorite part of owning a restaurant in New Hampshire?

The best part of this business is the people. The food part of it is great too, but it's nothing without the people around you. Especially your staff, because you're with them a lot, and you get to know them and their life and they spend a lot of time with you. ... It's rewarding when you bring somebody in, and maybe it's their first job in the kitchen, and maybe two months later they are doing prep or six months later they're up to line cooking, and then eventually they might leave you to go get a very high-paying cooking job somewhere. That's a great feeling, because The Barley House is a place where you can experiment and pursue your passion. If you show me you have some passion, I want to ignite that.

Aside from The Barley House, what's your favorite local restaurant?

That's a good question. I don't really have a favorite, but for me what really hits home are kinds of places where I can just sit at the bar, like Hermanos, where I can have a beer or a cocktail and just be relaxed.

— Matt Ingersoll

Carol Lawrence

Carol Lawrence was just 23 years old when she bought the Red Arrow Diner in September 1987. In her more than three decades as owner and president, she has been at the forefront of building on the beloved spot's brand while staying true to its nostalgic charm. Additional Red Arrow Diner locations under Lawrence's leadership have opened in Londonderry, Concord and, most recently, Nashua last May.



Carol Lawrence

How would you describe the local food scene 20 years ago?

I grew up in restaurants — my parents actually bought the Belmont Hall [and Restaurant in Manchester] when I was 11 years old. One of the first things that we did at the Red Arrow was we went smoke-free, and that was unheard of in restaurants at the time. Everybody, even my dad, told

me that we would go out of business if we went smoke-free, but the following Monday after we did, sales immediately went up 10 percent.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

I'm still very close with the original owners, the Lamontagne family, who have always been about the quality and consistency in the food. Way back when, our most popular item besides breakfast was called the No. 1 Special, which is a basic hot hamburger sandwich. ... They really don't sell as much as they used to, and in that respect I've seen a lot of changes in that way. We've put up daily specials where we would be crazy creative with different things and they'd sell well. The power of just even offering items to customers with a lot of different additions, like the burger bar or the poutine bar, has always intrigued me.

What has surprised you about the way the state's food scene has developed?

Just the nostalgia and the charm of the diner. People, when they hear about us from afar, tend to come to the Manchester location and usually they can never get in. ... Every four years, I always ask myself if all the politicians are going to come back and they all do. There have been people that have come in and gotten engaged at the diner, and now they're married and their kids are coming in, some whose parents I've known before they were even married.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

The diner is still going to be the focal point of the community, but I also think that, because of this pandemic, a lot of things are definitely going to change. We're definitely going to continue with outdoor seating. That has been a new revenue stream for us we never thought we'd have. ... We've added online ordering too, which I was actually against at first. I said, 'Who's going to order eggs online?' But that's actually been a huge hit and something that we should have done sooner.

What's your favorite part of owning a restaurant in New Hampshire?

By far, for me, it's the history and just meeting so many great people. My staff are like my family. We have some people that have been with us for 20 years.

Aside from the Red Arrow Diner, what's your favorite local restaurant?

I have two. My husband and I are Mexican food fanatics, and our favorite go-to place is Puerto Vallarta on Second Street [in Manchester]. I also really love the North End Bistro on Elm Street. The sweet and spicy salmon is delicious.

— Matt Ingersoll

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Edward Aloise

New York City native Edward Aloise already had more than two decades of hospitality experience in New Hampshire when

he and his wife, Claudia Rippee, opened Republic Cafe on Elm Street in Manchester in 2010, followed by Campo Enoteca, a farm-to-table Italian restaurant and wine bar also on Elm Street a few years later. From 1989 to 2000, Aloise and Rippee owned and operated Cafe Pavone in Manchester's Milliard. They also ran a restaurant consulting company, E&C Hospitality and Consulting Services, in the early and mid-2000s. In August 2020, Republic moved all its operations under the same roof as Campo Enoteca, where both restaurants continue to serve separate menus.

How would you describe the local food scene 20 years ago?

When I first arrived here, it was like the hospitality environment was non-existent, not only in Manchester but in the southern tier. You're looking at primarily a few ethnic restaurants ... and a lot of diner-style American food kind of places. ... Right about then, even Boston was just beginning its culinary awakening. That really didn't happen until the early '90s, and I think a lot of what was happening down in the Boston area kind of worked its way up here. You had chefs like Jody Adams and Todd English that were doing some really cool culinary stuff ... and the hospitality industry, for the most part, follows the market. As a consultant, I can tell you that restaurateurs ... are exciting people. They are hardworking people. They are not always risk-takers, contrary to what people believe. They kind of say, 'Well, what do people want.' So that was kind of making people look down at Boston and New York and kind of copy them. ... The thing that was missing was the farm-to-table aspect, and that's what Claudia and I saw as an opportunity.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

In the year 2000, I started [E&C Hospitality and Consulting Services] ... and I was able to maneuver myself throughout the southern tier and to watch what was developing in the hospitality area, mostly between Portsmouth, Manchester and Nashua. As the [industry] developed, the city seemed to develop around it as well. ... I would say from the year 2000 on, the momentum up here really started to change. The physicality of downtown Nashua changed. The physicality of downtown Portsmouth

changed. ... Bedford started to become a little more of an engine with the Bedford Village Inn as an institution. ... When Claudia and I opened up Republic, that really kicked off a whole other resurgence of the area here as well, because farmers and raisers were now beginning to see that they had a market besides somebody just driving up and buying a couple dozen eggs or a bag of lettuce or something. ... [Farm-to-table] was already a big deal from up in the Hudson Valley down to New York City, but New Hampshire was like a desert for that. The first four years of Republic it was a struggle just to keep product in house, but as we got busier and busier, finally we found vendor partners. There were more people who understood what was going on.

What has surprised you about the way the state's food scene has developed?

The biggest surprise was that it moved so quickly once it started. The hospitality industry was very staid until the '90s and 2000s, and then it just exploded. Regionally, it was really something to see in the Portsmouth and Boston areas.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

I'm not expecting any explosions of immense creativity or chefs breaking out of their shells ... until at least the fall, when there's some stabilization in the market. ... People are going to just open their doors and grab as much business as they possibly can, because they need it. ... Once that happens, I'm thinking the next big move is going to be more non-protein-based items. I'm not saying steakhouses are going to be gone, but I think that's going to be the next underlying, driving trend, is predominantly non-protein-based menus. I mean, we're finding it out even right now. A good 35 to 40 percent of what we sell here is non-protein-based.

What's your favorite part of owning a restaurant in New Hampshire?

It wasn't our intention to come to this state. We came here for financial reasons ... and like anything else, we started to look around and get more and more comfortable here. The area appreciated what we were doing from a business perspective and it really rewarded us and solidified us as human beings. We became part of the community ... and I wouldn't have it any other way.

Aside from Republic Cafe or Campo Enoteca, what's your favorite local restaurant?

Our favorite restaurant in the area is Surf down in Nashua. I've known [chef and owner] Michael [Buckley] for over 30 years. There's also a place on the Seacoast ... called the Atlantic Grill in Rye. We have a friend that lives out there, so whenever we are in Rye we go there.

— Matt Ingersoll



Jeffrey Paige

Jeffrey Paige has owned and operated Cotton Restaurant in Manchester since 2000 and has been part of the New Hampshire food scene since the age of

24, when he became executive chef of Levi Lowell's Restaurant in Merrimack. In 1988 he became the chef at the Canterbury Shaker Village, and he helped establish the New Hampshire Farm to Restaurant Connection in 1991.

How would you describe the local food scene 20 years ago?

For me, it hasn't changed that much. I've been sourcing local for over 35 years now. [There are] a lot more options now available to source local provisions ... and there are a lot more chef-owned establishments continuing to drive the farm-to-restaurant movement. Chef-owners tend to be willing to spend a little more to source local. ... There are still a lot of restaurants owned by business people, [or] non-chefs. Sometimes it's difficult for them to justify spending more for local products when similar products are available by national food vendors at a lower price. This has changed dramatically over the past 10-plus years, as both restaurateurs and chef-owners see the value offered in supporting local.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

The amount of new cattle, pig and chicken farms, vegetable farms, mushroom foragers and growers, wineries, breweries, distilleries, cheesemakers, fishermen, etc., along with the growth of chef-owned and -operated restaurants, bread bakeries and pastry shops opening. It's so wonderful to see! If you're a chef or a consumer, you can pretty much find it now in New Hampshire.

What has surprised you about the way the state's food scene has developed?

How slow [buying and supporting] local was to catch on here in New Hampshire. Vermont, Maine and Massachusetts have always been several steps ahead of us, but New Hampshire has just as much to offer. It's nice to see that New Hampshire can hold its own now with our neighboring states. The support has been tremendous the past 10 years and it continues to grow. [I am] also surprised at how craft brewing really took off here.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

I think it's going to continue to grow with

both new restaurants and local vendors and sources. My only concern is that we could reach a saturation point where there are more sources than restaurants and consumers to support each other.

What's your favorite part of owning a restaurant in New Hampshire?

All of the people I've met and the friendships I've made, from patrons, employees to vendors, [like] cheesemakers, fruit growers, dairy farmers, vegetable farmers, pig, chicken or cattle ranchers, smokehouses, sugar shacks, breweries [and] wineries.

Aside from Cotton, what's your favorite local restaurant?

[I have] too many favorite restaurants to narrow it down to one. Polly's Pancake Parlor, Hanover Street Chophouse, Mint Bistro, O Steaks & Seafood, Buckley's Great Steaks, Asian Breeze, Bavaria German Restaurant, KC's Rib Shack and many more.

— Matt Ingersoll



Kevin Cornish

Kevin Cornish and his business partner, Greg, opened KC's Rib Shack in Litchfield in 1998 before moving to its current location on Second Street

in Manchester.

How would you describe the Manchester food scene 20 years ago?

I think the Manchester food scene was just starting to blow up a little bit around when we opened in '98. I think the recent additions of cable TV channels such as the Food Network, the Cooking Channel and the Travel Channel played a huge part in many different types of food getting exposure in parts of the country that may have never been heard of before. Cooking-themed shows definitely played a big role in barbecue spreading across the country. People had barely heard of pulled pork when we first opened 22 years ago. That's certainly not the case now. The restaurant scene was mostly dominated by small privately owned restaurants but that was beginning to change as the larger chain restaurants began to move into town, which [started to push out] many of the smaller locally owned restaurants.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

I think people were excited for something different as the new chains came to town. Your Bugaboo Creeks, Dave's Famous BBQ, Chili's, Ruby Tuesday, Out-

back Steakhouse and TGIF. The list is long and some of them have survived but I think over the years people started to resent corporate chain restaurants and began to support locally owned business again. Pretty much all of [those] chain restaurants ... have all come and gone in the last 20 years and I've seen more privately owned local restaurants begin to thrive again.

What has surprised you about the way the state's food scene has developed?

I think I was surprised the most by the restaurant scene's growth. I remember in the first decade we were open I could put an ad in the paper for kitchen or front of house help and literally get 50 or 60 applicants. I had to start taking pictures of people as I interviewed them and staple a copy to their application in order to help me remember who I liked and had spoken to that afternoon. There were several times I called and hired a different person than who I thought I was hiring just because I had too many applications on my desk. Fast forward to the restaurant scene just before Covid hit and I was lucky to get one applicant if I posted a job. It was getting very hard to find employees. I was questioning where some of these new restaurants that were coming to town planned on finding people to work for them. Literally every person who wanted a job in the food service industry already had one.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

Boy, isn't that the golden question? I wish I had a crystal ball for that one. I'm still working on trying to figure out what challenges I will face in the next 20 weeks.

What's your favorite part of owning a restaurant in Manchester?

My favorite part of owning a restaurant in Manchester is I love that KC's has become a landmark in not only my hometown of Manchester but in the entire state of New Hampshire. We have gotten notoriety on several worldwide television programs such as *Food Paradise* and *Man vs Food*, which just last month proclaimed KC's Rib Shack as "The Best BBQ in America." I love cooking barbecue and making people happy. It makes me very proud that out of 327 restaurants listed in Manchester on TripAdvisor we have remained in the Top 5 for the last decade. I'm very grateful for our success and longevity. Prior to Covid we had over 20 years in a row of growth.

We are super thankful for the support Manchester and all of New Hampshire has given us over the years.

Aside from your own place, what's your favorite local restaurant?

My two favorite local restaurants are Cotton in Manchester and Amphora in Derry.

— Meghan Siegler



Tom Boucher

Tom Boucher

Tom Boucher is the CEO of Great New Hampshire Restaurants, which includes T-Bones, Cactus Jack's, CJ's and The Copper Door. He started out as a server at T-Bones, which opened its first location in Salem in 1984.

How would you describe the local food scene 20 years ago?

[There weren't] nearly as many restaurants as there are today, and healthy options were just starting to become a trend, although at the very early stage of it. Fine dining really did not exist as it does today.

What do you think the most significant changes have been over the last 20 years, pre-pandemic?

The growth in fast casual is probably the most significant change — think Chipotle or Panera concepts. These will continue to see growth in the near future.

What has surprised you about the way the state's food scene has developed?

It's really grown to include a variety of cuisines, and the dining scene has splintered into more segments. It used to be fast food or casual dining. It's now fast food, fast casual, casual, upper casual and fine dining. This brings a lot more choices in — not only the level of dining but the variety of cuisine has certainly expanded.

What do you think the food scene will be like 20 years from now, and what challenges will it face?

That's a tough one to answer! Certainly the pandemic has already shown what the future will look like with more technology, more delivery, more takeout [and] drive-thru. I think you will see more and more convenience and the lines will continue to blur between restaurants and grocerants.

What's your favorite part of owning restaurants in New Hampshire?

I love seeing our employees grow with our company and fully embrace their careers with care and passion.

Aside from your own place, what's your favorite local restaurant?

I would have to choose Hanover Street Chophouse. We rarely travel to downtown Manchester but when we do it's to visit the Chophouse.

— Meghan Siegler

Strawberries

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FOOD

Pizza at Zizza

New authentic pizzeria opens in Milford

By Matt Ingersoll
mingersoll@hippopress.com

Wood-fired Pizza Nights at the Hilltop Cafe in Wilton on Fridays and Saturdays became a huge hit over the summer for owners Michael and Sandy Zielie. Now the Zielies have expanded into a new takeout business in Milford, where their handcrafted pizzas are available every day, along with a menu of salads, dessert pizzas, milkshakes, homemade Italian sodas, espresso drinks and sandwiches made with folded pizza dough known as “ZZandwiches.”

Zizza Authentic Pizzeria, which opened Jan. 15 near the Milford and Wilton town line, makes all its own pizzas to order in a Hot Rocks conveyor oven, using a chewy sourdough crust made in house, a light and savory sauce made from ground tomatoes, herbs and spices, and freshly sliced mozzarella cheese. The dough, according to Michael Zielie, is made from the same sourdough starter used to make the breads at the Hilltop Cafe.

“One of our goals is to make great food that’s accessible and convenient, and pizza is a perfect example,” Zielie said. “I always say that even bad pizza is good, but good pizza is great.”

Depending on the size of the pizzas, he said, the oven can roll out between 80 and 150 pies an hour, using convection air currents that cook both their top and bottom sides at the exact same rate. Twelve-inch and 16-inch sizes are available, as well as gluten-free pizzas — many of the signature pies from the Hilltop Cafe’s Pizza Nights are returning, like the prosciutto, fig and rosemary, and the mushroom, ricotta and roasted garlic. But you can also order simpler options like cheese, or margherita with tomato and basil, or create your own from a variety of toppings.

A “ZZandwich,” Zielie said, can best be described as a cross between a pizza and a sandwich. Flavors include chicken caprese, chicken Caesar, classic Italian, eggplant Parmesan and others.

“It’s basically a pizza but with non-traditional toppings,” he said. “So we send the pizza dough through [the oven] and it might be covered with chicken or garlic sauce or something, and when it comes out we hit it with cold salad greens or whatever else might be on there, fold it in half, cut it in half and you have a fresh baked ZZandwich.”

Zizza’s menu options also include fresh salads in individual or family serv-



Prosciutto, butternut squash, caramelized onion and goat cheese pizza. Photo by Matt Ingersoll.

ing sizes, a full line of espresso drinks with optional house syrups, and flavored Italian sodas like lemon, pomegranate, cherry, blood orange and blueberry, each made with real fruit juices. Zielie said they will soon be making their own root beer and ginger beer too.

“The Italian sodas are cool, because you put in the ice and pour the syrups on the bottom ... and then you hit it with the carbonated water and float a little cream on top of that, so it makes this nice, beautiful layered drink,” he said.

On the dessert side, there are chocolate chip cookies, coconut macaroons and several flavors of milkshakes and dessert pizzas. Hand-filled cannolis will be added to the menu soon.

According to Zielie, Zizza is starting with a takeout-only model, but outdoor seating is expected to be open in the spring.

The eatery has also developed its own mobile app for advance ordering — you can download the “Zizza Pizza” app and use it to place orders. Curbside pickup is also an option through the app.

“The app and the website are kind of one and the same,” Zielie said, “so if you don’t want to download it on your phone, you can use it to order online too.”

Zizza Authentic Pizzeria

Where: 653 Elm St., Milford
Hours: Sunday through Thursday, 11 a.m. to 8 p.m., and Friday and Saturday, 11 a.m. to 9 p.m.
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Laura Fucella of Concord is the owner of E(at)xactly Cakes (eatxactlycakes.com), a homestead business specializing in custom designed cakes, cupcakes and cake pops for weddings, birthday parties and other events. Born and raised in New Hampshire, Fucella completed a nine-month intensive program in baking and pastry arts at Le Cordon Bleu College in Cambridge, Mass., in 2011. She also held various baking and restaurant management positions before returning to her home state — E(at)xactly Cakes was later launched in early 2017. She offers a variety of signature cake flavors, like lemon, pistachio with cherry filling and buttercream, and cookies and cream cake with a layer of cookie dough. But you can also go with something more familiar, like red velvet, vanilla or chocolate cake. Most cakes require at least a seven-day advance notice. E(at)xactly Cakes has been named a 2021 Best of Wedding Vendors award winner by The Knot for its custom designed wedding cakes.

What is your must-have kitchen item?

I always need a spatula. That's the most versatile tool. I also always have a cup of coffee in my hand when I'm baking or decorating.

What would you have for your last meal?

An Italian lobster tail pastry, which is called sfogliatelle. It's a giant flaky crusty pastry with an amazing diplomat cream in the center. I don't allow myself one often, so I think that would be my one indulgence.

What is your favorite local restaurant?

Colby's in Portsmouth. They do breakfast all day and have a really delicious corned beef hash, so that's always a win.

What celebrity would you like to bake something for?

Mary Berry. She was one of the original judges of *The Great British Bake Off*. I just love that she always approaches things very humbly with constructive criticism. Even if it wasn't something amazing, she's really [good] at speaking about how it could be improved.

What is your favorite thing that you've ever baked for someone?

The year I started the business, I made an amazing mandarin orange cake for my husband for his birthday. It was probably a three-day process to make, but it was really good. ... My personal favorite signature cake that I do is The Goomah, which is kind of my take on an Italian lemon cake. It has lemon curd, a ricotta filling and a light lemon buttercream. For summer weddings, it's definitely one of the more go-to flavors.

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

Doughnuts are really big right now. I've seen more doughnut shops opening up and bakeries doing doughnuts, and it's very much finally time New Hampshire got on that trend.

What is your favorite thing to cook or bake at home?

Cookies! I love just a good traditional chocolate chip cookie or peanut butter cookie.
— Matt Ingersoll 🍪

Chocolate chip banana bread

From the kitchen of Laura Fucella of E(at)xactly Cakes in Concord

- 4 ripe bananas (5 if bananas are on the small side)
- 1/3 cup unsalted butter, melted
- 1 cup granulated sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 1/2 cups flour
- 1 1/2 cups milk chocolate (either chocolate chips or a good quality chocolate bar cut into chunks)

In a medium bowl, mix together flour and baking soda. Set aside. Measure out a little more than 1/2 cup of butter and place in a microwave safe bowl or cup. Microwave butter for about one minute until fully melted. Peel bananas and place in a large bowl. Mash well using a fork. Add sugar, vanilla and melted butter to mashed banana and

mix until combined. Add and mix in the beaten egg. Add flour, baking soda mixture and chocolate to banana mixture and mix until fully incorporated. For the best flavor, cover batter and set aside for four hours or overnight. Allowing the ingredients to sit all together will create further ripening and yield a very flavorful loaf, although the batter can be baked right away if you don't want to wait. When ready to bake, preheat the oven to 350 degrees. Grease a nine-inch loaf pan using oil or butter and coat in flour. Pour batter into the prepared pan and place in the oven. Bake for one hour, or until you can insert a knife in the center and it comes out mostly clean. Remove the pan from the oven and let it cool. The best way to enjoy a slice, according to Fucella, is by taking half-inch slices and placing them in a frying pan with butter, letting them cook for a few minutes to make a crispy outer layer and a gooey inside.

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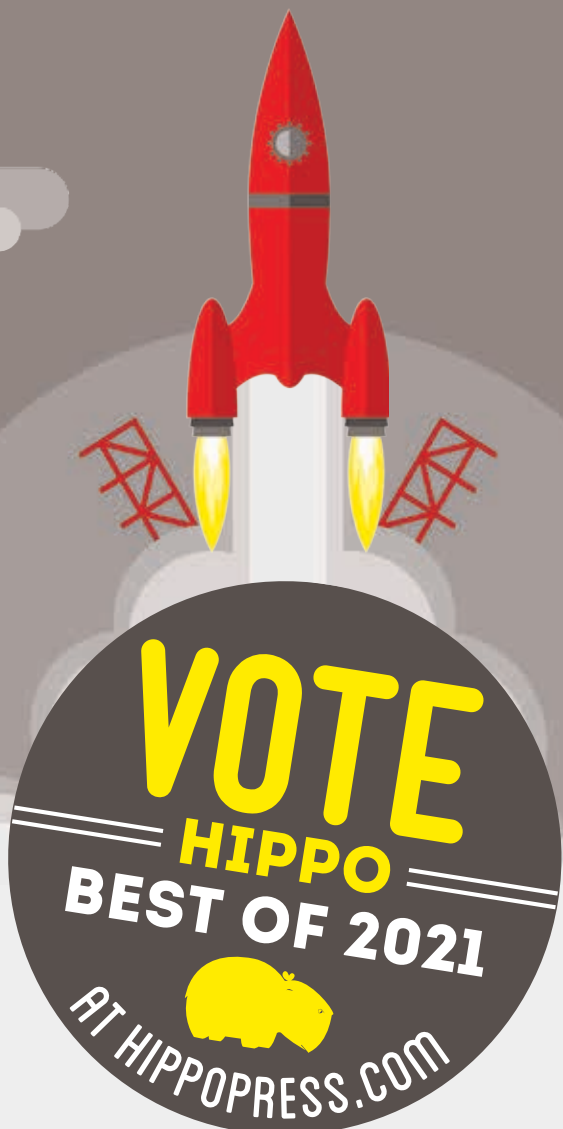
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133149

FOOD



TRY THIS AT HOME

Healthy baked goat cheese in tomato sauce

Not only is January a month usually dedicated to healthy eating; it's also a month filled with cold temperatures and snow. Today's recipe is a way to make things feel warm and cozy without being overly indulgent.

What's to like about this recipe for healthy baked goat cheese in tomato sauce? One, it takes a total of 30 minutes to make, chopping of ingredients included. Two, you can serve it as an appetizer for four or serve it as a side dish for two paired with a salad. Three, it's a great way to get some tomato into your diet when fresh tomatoes look pretty sad in the produce department.

Plus, it smells so good coming out of the oven, there's a chance you'll burn your tongue on the first bite when you can't wait for it to cool.

What do you need to know about the ingredients? If you can't find fresh basil, you can use dried basil. Simply replace the 1 1/2 tablespoons of fresh basil with 1 1/2 teaspoons of dried basil. Also, I prefer flax and whole wheat pita for their nutritional value. Plain pita will work well, or if you're feeling more indulgent, baguette slices would be



Photo by Michele Pesula Kuegler

a fine option. Finally, if you happen to have a bottle of red wine open, feel free to add a splash along with the tomatoes. It will add a nice, bright note to the sauce.

Here's to a warm and healthy appetizer on a cold winter's day!

Michele Pesula Kuegler has been thinking about food her entire life. Since 2007, the New Hampshire native has been sharing these food thoughts and recipes at her blog, Think Tasty. Visit thinktasty.com to find more of her recipes. 🍷

Healthy baked goat cheese in tomato sauce

Serves 2-4

- 1/2 tablespoon extra-virgin olive oil
- 1/2 cup diced yellow onion
- 2 garlic cloves, minced
- 1 15-ounce can crushed tomatoes
- 1 1/2 tablespoons chopped fresh basil
- Kosher salt
- Freshly ground black pepper
- 4 ounces goat cheese
- 4 flax & whole wheat pitas

Preheat the oven to 350 degrees. In an oven-proof, medium saucepan, heat olive oil over medium heat.* Add onion and sauté for 5 minutes, stirring occasionally.

Add garlic, and sauté for an additional minute while stirring continuously. Add the tomatoes and basil, reduce heat to medium-low, and simmer for 10 minutes. Season with salt and black pepper to taste. Cut goat cheese into 8 pieces, and place on tomato sauce. Transfer to oven, and bake for 15 minutes, or until the cheese is melted. If desired, broil for a minute or two to brown the top of the cheese. Serve with pita bread. *Alternately, you can cook the tomatoes in a saucepan and transfer it to a baking dish before adding the cheese.

Weekly Dish

Continued from page 16

replace bottles, but rather to give customers another choice. "Considering our winery is located a few hundred yards from ... [Lake] Winnepesaukee, we are frequented all summer long by folks arriving by boat," Manley said in a statement. "We felt cans were the perfect way ... to enjoy our products while

experiencing the great outdoors." Hermit Woods joins several other local wine producers like LaBelle Winery, Moonlight Meadery and Sap House Meadery in starting canned wine sales. According to the release, the winery hopes to expand its canned product line in the future. Visit hermitwoods.com. 🍷

WINE

A blend of flavors

How grape varietals come together in wine blends

By Fred Matuszewski
food@hippopress.com

Most wines produced today are made up of a blend of wines from different casks or vats. Fundamentally the goal of blending wines is for the final product to be greater than the sum of its constituent parts. These “parts” could be wines from different grape varieties, or simply distinct parts within the same vineyard.

Wines exposed to or without oak barrels, or different vintages and other variations, such as percentages of each wine component, can make up a blend. Blending is a skill developed by experience, requiring a fine palate and the foresight of how the different flavors will work together.

Champagne and American sparkling wine is a blend. It can be a blend of different chardonnay wines, or a chardonnay blended with pinot noir. This blend results from the process of making the wine, as new wine is added to the bottle during the dosage. A white wine such as sauvignon blanc will often have sémillon added to it to quiet the acidity and citric notes of the sauvignon. Even Prosecco, the wine from a particular region in northeast Italy, is made mainly from the glera grape but can have up to 15 percent chardonnay, pinot bianco, pinot grigio or some less familiar native grapes to add to its sweetness and complexity.

Chianti, the darling of Italian restaurants with red-checked tablecloths, gets its name from the hills that stretch south from Florence to Siena. While the main grape is 80 percent sangiovese, up to 20 percent canaiolo, cabernet sauvignon and merlot are added to provide the wine with a silkier texture, finer finish and more fruit flavors than 100 percent sangiovese wine can offer.

Bordeaux is more than a world-famous wine region; it is a wine empire, with 463 square miles of vineyards (half the size of the state of Rhode Island) and 57 appellations of grape growers, vineyard owners and numerous cooperatives. Bordeaux is well-known for its red wine, the blends made from cabernet sauvignon, merlot, cabernet franc and petit verdot combined in varying percentages based on the estates’ locations, soils and weather of the growing season, an intricate balance that changes from year to year. The cabernet franc is lighter than the lead cabernet sauvignon and, when added, contributes a finesse to the more robust leading grapes of cabernet sauvignon and merlot.

Blends do not always have to be traditional or formulaic. In an exclusive offer to the New Hampshire Liquor & Wine Outlets, Frog’s Leap Vineyards owner John Williams pres-



Rory and John Williams. Courtesy photo.

ents his **2018 Granite Red Blend** (originally priced at \$54.99, reduced to \$19.99). While almost all the wines produced and bottled by Frog’s Leap Vineyards are estate grown, sometimes, due to weather or the estate’s production in a given year, they will supplement with purchased grapes. For the 2018 Granite Red Blend, Frog’s Leap used carignan grapes from a Mendocino County vineyard planted in 1942. Typically the carignan grape is used in blends, as it has a tannic, rustic quality. It has a dark red color and produces a wine with notes of the dark red fruit of cherries and plums. While this blend of mostly carignan along with some cabernet sauvignon lacks a long finish, it is the perfect wine for the weeknight dinner.



Courtesy photo.

In the New Hampshire Liquor & Wine Outlet’s website under Education is a window titled “The Tasting Room.” As part of their “90 Days Around the World” promotion, there is an hour-long Zoom interview with John Williams from November — “Wines of Frog’s Leap with John Williams.” It is highly entertaining and informative as John is an endearing personality who presents his philosophies of making wine, protecting the environment and living life to the fullest. It’s worth checking out.

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 the annual trip to the wine producing areas of California. 🍷

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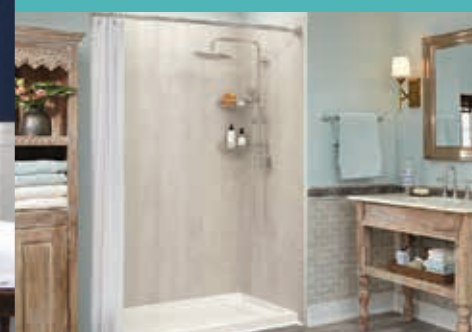
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FOOD



DRINKS WITH JOHN FLADD

Zombies!

One fairly common New Year's resolution is to read more classics of literature. I didn't actually make that resolution this year, because I really don't need any more sources of failure and self-recrimination. But that said, I'm probably ahead of the game and have read more classic literature during the first few weeks of this year than many people who *did* make that resolution.

To wit, 1951's *The Holiday Drink Book*.

I did rather well for myself over the holidays and was given several antique cocktail books, this being easily the most festive.

Is it dated? Yes. Does it include dated references to ingredients — claret or sauterne, for example — that we don't use anymore? Undoubtedly. Does it include unfortunate illustrations of leprechauns, cannibals and serving wenches? Um, yes. That, too.

That said, given the first few weeks of this new year, I think we could all use a stiff drink. And if you are looking for a stiff drink, I say, go to the source — the 1950s, the era of the Three-Martini Lunch. And, if you are looking for a stiff drink from the 1950s, you could do worse than go with the grandfather of all stiff drinks, a Zombie. *The Holiday Drink Book* puts it rather well: "In appearance and effectiveness the Zombie is the king of all table drinks."

I'm a big believer in sticking strictly to a recipe the first time I make something. It drives me crazy when someone omits all the butter from a recipe and replaces half the flour with oat bran, then complains that their muffins taste cardboardy. It's a good idea to cook what the recipe's author had in mind before messing with it too much.

But you do need to draw the line somewhere.

Did I use four types of rum in my test Zombie, as specified? I did. Did I garnish it with fresh mint leaves and a dusting of powdered sugar? Yes.

But here's where *The Holiday Drink Book* and I parted ways: Their recipe calls for papaya juice.

Now, I don't want to hurt your feelings if you happen to *be* a papaya, but certain harsh truths need to be recognized. Papaya is a trash fruit. If fruit cocktail and oatmeal had a torrid half-hour in the alley behind a bar, the result would be something very much like papaya. So I had to play with the recipe a bit. Ultimately, this is what I came up with:

The Purple Zombie

The juice of one lime — approx. 2 oz.

1 oz. pineapple juice

1 oz. frozen grape juice concentrate — the deep-purple kind

1 oz. golden rum

2 oz. dark rum — I used Meyer's

1 oz. white rum — I went with Mr. Boston

½ oz. apricot brandy

Enough over-proof rum to float on the surface of the cocktail — in my case, Gosling's Black Seal



Photo by John Fladd.



Photo by John Fladd.

151-proof dark rum

4 up-market cocktail cherries — right now, I really like Luxardo.

Fresh mint leaves to garnish

1) Combine the first seven ingredients in a cocktail shaker with ice. Shake until very cold. I like to include one of the spent lime halves, as well. I don't know for a fact that it improves the flavor, but I like to give limes the vote of confidence. They are the hardest-working members of the citrus family, and I like to make them feel needed.

2) Remove the lime half, then pour the contents of the shaker — ice and all — into the most garish tiki glass you own.

3) Float ½ an ounce or so of the 151 over the top of the drink. Pour it over the back of a spoon, much like you would the whiskey in an Irish Coffee, so it stays on the surface.

4) Garnish with snobby cocktail cherries and fresh mint. If your mint leaves are large, chiffonade them (cut them into ribbons).

Three important points about The Purple Zombie:

a) The mint leaves totally *make* this drink. Somehow the herbiness of the mint plays very well off the dominant taste of the cocktail, which is the rum. Don't skip the mint.

b) Do skip the powdered sugar. I'm not entirely sure what they were thinking with that one.

c) "Wait a second. You got all snobby about papaya, then replaced it with *frozen grape juice concentrate*? What kind of beatnik hypocrite are you?" What can I say? It works. The drink needs some sweetness to balance the alcohol and the grape juice concentrate does that very well while adding to the fruitiness. Why not just grape juice? It isn't quite sweet enough. You need to go with the hard stuff.

Plus, it turns your Zombie purple.

Am I saying that drinking a Zombie will remove any of the heavy weight that the past year has put on your shoulders? No. But I am saying that if you approach it right, a good Zombie might give you the emotional shoulder pads to allow you to claw your way through to February.

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

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133142

CDs pg25

• M Ward, *Think of Spring*

B+

• The Avalanches, *We Will Always Love You* A+

BOOKS pg26

• *Olive, Mabel & Me* C-

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FILM pg27

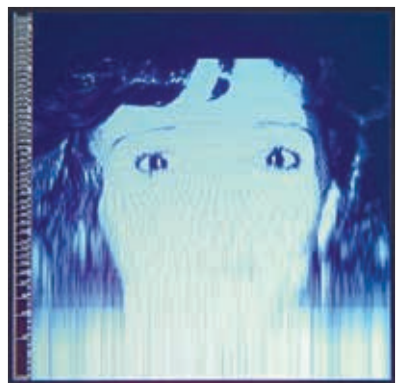
• *Promising Young Woman* A

• *One Night in Miami* A

• *News of the World* B



Sorry I missed the PR email when this CD came out officially on Dec. 11, but better late than never, I always say. I assume you're aware of Ward's collaborations with Monsters of Folk, Norah Jones, Bright Eyes and all that, but maybe you've passed on his solo stuff, which does have a tendency to be a bit sparse. Good news is that sparse is the perfect way to be if one wants to cover Billie Holiday's entire *Lady In Satin* album and be somewhat edgy at the same time. That record was her final one, released in 1958, and it, like other examples of her output, was a big inspiration to Ward, who pays a sort of alternate-universe tribute to it. Ward's mumbly voice is nothing compared to Holiday's, of course, and the production is not much beyond boombox level, but poignance and sincere reverence do drip from his stabs at "It's Easy To Remember" and "I Get Along Without You Very Well," among all the others. There's an odd sort of verisimilitude at work either way; Holiday's version came out when her voice was largely trashed, whereas Ward's voice has always been, you know, a non-starter or whatever. **B+** — *Eric W. Saeger*

The Avalanches, *We Will Always Love You* (Astralwerks Records)

Another bit of catch-up here, the most recent LP from the criminally underreported (at least in the U.S.) Australian electronic duo, who've counted none other than Baltimore-based rapper Spank Rock as one of their touring members. These guys originally came up in the late '90s, hoping to make it big (if you count bands like Drive Like Jehu as "big") in the OG-emo scene, and those roots are part of why they're so rich and delicious: They're mildly noisy, in fact no-fi at times, but still a good choice for afterparty vibe. This time, guests include Orono, MGMT, Neneh Cherry and — wait, what — former Clash band member Mick Jones. As you can tell, it's one of those *Mad, Mad, Mad, Mad World*-style cameo-fests, and the vibes are, by and large, up to the task. The title track is old-school Moby-ish pseudo-soul stuff; "We Go On" is throwback disco as put through a deep house filter; "Until Daylight Comes" gives us a broke-down trip-hop effort from a perfectly placed Tricky. **A+** — *Eric W. Saeger* 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

• The Jan. 22 general-CD-release-date is just about here, which can only mean one thing: some indie band from Canada is about to break it big, if by "big" we mean city bus fare totally covered and enough money to take the whole fam to Burger King. No, I'm kidding, this band called **Kivi Jr.**, which is from Toronto, was probably in Nylon magazine, and if so, the reviewer put down their vape pen just long enough to go straight into glitch-mode and make up some nonsense words to describe the band's first album, whatever it was called. But now this weirdo band is on Sub Pop Records, so all of us actual critics have to put down our vape pens *in an elegant, refined manner* and pretend we're paying attention to the band's upcoming new album, *Cooler Returns*, because otherwise we'll be considered hacks who don't know what we're talking about, as if we ever do. They have a weird stream-of-consciousness trip going on, although to be honest the weirdness mostly appears to stem from stupid nonsensical lyrics ("Throwing dead birds into the air, singing howdy neighbours how'd you like my new ride?"). I mean, the title track is nice and jangly and stupid, like, if you like hopeless college-rock nonsense like Parquet Courts or Franz Ferdinand you might dig it, and at least there's a dated-sounding stun-guitar solo at the end that might impress you, if you're impressed that the guitarist for a hipster band would even learn how to play a guitar solo.

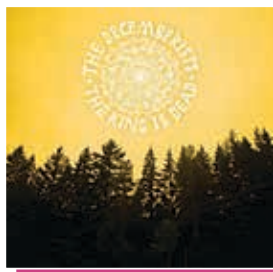
• Speaking of sophomore albums I'm not particularly excited to have to deal with, Austin, Texas, soundsystem **The Conductor** is releasing *Spirit Of A Ghost* this week. I call this twosome a soundsystem because it's basically two guys, a producer and an engineer, and that's it, but this time they have help on the vocal end from Bonnie "Prince" Billy (a.k.a. Will Oldham), on the single "Tsk Tsk," a track steeped in slow finger-picked acoustic guitar and made more than palatable by Oldham's voice. The fadeout is decent, as the guitar is suddenly drowned in UFO noise, but not before the thing has sort of taken hold of your brain as a chill earworm. I don't hate it in any way, which automatically makes this column a rare collectible that you should pass on to your grandchildren.

• Delving further into the paltry amount of new albums to talk about his week, the mostly obscure electronic dance guy known as **TRZ-TN** is New Yorker Tristan Bechet, whose new album, *Royal Dagger Ballet*, is on the Walmart trucks for delivery as we speak. The album cover is deconstructionist and kind of gross, but that only means that it's Important, but remember, if you ever hope to be cool, learn to love art that grosses you out. Jonathan Bree guests on the single "Mirage," a sexytime deep-techno joint made out of faraway-sounding vocals and pseudo-'80s *Stranger Things* vibe.

• Finally, we have **James Yorkston And The Second Hand Orchestra**'s new LP, *The Wide Wide River*, a pretty cool record if you like emo for grown-ups, a la Elbow and such. Album opener "Ella Mary Leather" has a bonky but tasteful piano line, a bit like Ben Folds, of course, but more refined. — *Eric W. Saeger* 🍷

Retro Playlist

Exactly 10 years ago to the week, I covered a couple of albums that were actually in my sweet spots, even if they were a bit disparate in their target audiences. Of the Jan. 18, 2011, release from **Decemberists**, *The King Is Dead*, I blathered, "With the one-off 'concept album' experiment from Decemberists that was 2009's *Hazards of Love* now in the books, the band turns again to the hayloft-indie space while claiming that three-minute pop songs are more difficult to put together than conceptual magnum opuses." What I was implying with that little mouthful was that they were trying to edge toward more commercial things, but — wait,



calm down, I didn't hate the band for selling out a little. I was pretty nice to this album, actually. Aside from not outright complaining about Peter Buck's completely unnecessary guest shot, I also gave them props for the album's curve balls: "a grog-and-whaling accordion/fiddle break in the wry mining storyteller 'Rox in the Box'; a nod to Jimmy Buffett in the sedate, Christmasy 'January Hymn'; and some not-unlikeable NASCAR bluegrass ('All Arise'). It's an OK album, see, even if half your friends will assume it's an Arcade Fire joint and judge it accordingly.

The other bit that week was *Tao of the Dead*, from **And You Will Know Us By**

The Trail of Dead. Now there's a band I can only like so much, which isn't to say I dislike them, just that nowadays I find them about as compelling as a PBS workout video. Sure there were moments of heaviness, which, come on, is their real selling point ("The sounds spring from ideas Blue Oyster Cult, Offspring, Foo Fighters and Minus the Bear could have had, meaning you stubborn old-schoolers will have to allow for Hello Kitty-fied half-punk whimsy between the walls of noise, which are, I assure you, psycho-heavy at times ['Weight of the Sun'].") But in the end, the band itself is their biggest problem; their indie-ness is an obvious handicap,



as I alluded to later: "... imagine Foo Fighters trying to write a sequel to *Tommy* while being very mindful of their limits in both technical aptitude and imagination, but a little more interesting than that." Both albums, then, belonged in the "better luck next time" bin.

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. 🍷

Olive, Mabel & Me: Life and Adventures with Two Very Good Dogs by Andrew Cotter (The Countryman Press, 205 pages)

During the Covid lockdown, a few creative and bored people entertained themselves by making videos and posting them online. Some people lip-synced Trump's speeches. Some put events to music. Professional sportscaster Andrew Cotter narrated his two Labrador retrievers eating breakfast.

The video of Olive and Mabel was cute, and most internet people agreed that it was clever to hear the routine canine event treated as if it were high sport. It served as a much-needed break from the tediousness and frustration of not being able to go to live sports events. Soon Cotter created more videos featuring his dogs.

The videos all went viral on Twitter. And, from this experience, Cotter wrote the book *Olive, Mabel & Me: Life and Adventures with Two Very Good Dogs*.

When I've taught writing classes and we discuss memoirs, I tell my students that with this genre in particular you have to be careful.

A person winning a \$20 million lottery is not a compelling story.

A person winning a \$20 million lottery and then using that money to build wells in Africa or to create educational systems that change people's lives is a compelling story.

In this case, Cotter simply won the internet lottery. Which makes this a very non-compelling story. It's a tale retrofit to justify the emergence of a good idea for videos.

All true dog lovers treat their dogs like children and shower them with love, but other than simply being pets these two dogs are not extraordinary in any way. They didn't save Timmy from the well

like Lassie did. They didn't alert anyone to an impending epileptic seizure. These two dogs simply grew up together in a household. There is no real plot or journey line in this book. It's simply a story about two good dogs who belong to an unemployed sportscaster.

Beside there being no journey or plot in this book, there is also a significant issue with the author's voice. He is clever, he is witty. But it's to the point where every paragraph has some kind of snarky comment or joke in it. This causes a problem for the reader because it quickly becomes apparent that you can't trust what the author is saying. While reading a sentence, I found myself constantly wondering if this was factual or if it was a setup for a joke. Losing faith in a reader's message is the kiss of death for any book.

It's clear that Cotter is not a writer. Oh, to be sure, he wrote a book (won the lottery again!) but to those of use who are writers, it feels like cheating. He is not disciplined. There is no solid construction to the story. It simply exists as a retelling of fond dog memories with a lot of jokes tucked in.

"All I would say is that despite the fact that our house is not what it was and the sofas are now a hue that a paint catalog might call 'Displeasingly Off-Beige' in their color chart, despite the fact that all clothes are now made of a dog-hair blend and getting more than six hours sleep is a thing of the past, despite the fact that their wants and needs can seem to rule our day, I couldn't imagine ever living that clean, tidy, sane, dog-free life again."

And yes, that paragraph was one sentence.

On the plus side, anyone who has raised dogs will be able to relate (some-what) to the stories of puppy love and damage, new dogs in the house, and



going on walks with your best buds. I'm just not sure that that connection is enough to hold anyone's attention for the entire book.

And in the way that I was one of the few people who actually enjoyed the chapter on the history of whaling in *Moby Dick*, I did find the chapter on how the Labrador breed came to be interesting. I actually learned a few things that I hadn't known, so for that I am grateful to this book.

Look, I take no pleasure in giving a book a bad review. I hope to be published myself someday and I know it would break my heart if someone didn't like or appreciate my work. But I'm here to tell you my book review opinions based on my reading and writing experiences.

If you are thinking about what book to read next, you'd be doing yourself a big favor by taking a pass on this one. C-

—Wendy E. N. Thomas 🍷

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Books

Author events

- **REBECCA CARROLL** Author presents *Surviving the White Gaze*. Virtual livestream hosted by The Music Hall in Portsmouth. Tues., Feb. 2, 7 p.m. Tickets cost \$5. Call 436-2400 or visit themusichall.org.
- **SUSAN CONLEY** Author presents *Land-slide*. Hosted by Gibson's Bookstore in Concord. Online, via Zoom. Thurs., Feb. 11, 7 p.m. Registration required. Visit gibsonsbookstore.com or call 224-0562.

- **DIANE REHM** Author presents *When My Time Comes*. Virtual livestream hosted by The Music Hall in Portsmouth. Tues., Feb. 23, 7 p.m. Tickets cost \$5. Call 436-2400 or visit themusichall.org.
- **THERESA CAPUTO** the star of TLC's *Long Island Medium* will present "Theresa Caputo: The Experience Live" at the Capitol Center for the Arts (44 S. Main St. Concord, ccanh.com) on Wed., April 7, 7:30 p.m. Tickets start at \$39.75 (with option for a VIP

Photo Op for an additional \$49.95).

Book Clubs

- **BOOKERY** Online. Monthly. Third Thursday, 6 p.m. Bookstore based in Manchester. Visit bookerymht.com/online-book-club or call 836-6600.
- **GIBSON'S BOOKSTORE** Online, via Zoom. Monthly. First Monday, 5:30 p.m. Bookstore based in Concord. Visit gibsonsbookstore.com or call 224-0562.
- **TO SHARE BREWING CO.** 720 Union St.,

Manchester. Monthly. Second Thursday, 6 p.m. RSVP required. Visit tosharebrewing.com or call 836-6947.

Language

- **FRENCH LANGUAGE AND LITERATURE CLASSES** Offered remotely by the Franco-American Centre. Six-week winter session runs Jan. 21 through Feb. 25, with classes held Thursdays from 6:30 to 8:30 p.m. Spring session dates TBA. \$225. Visit facnh.com/education or call 623-1093.

Special events

- **EXETER LITFEST** Literary festival will feature local authors, keynote speaker Victoria Arlen, book launches, a Saturday morning story hour for kids, and programs on various topics including publishing tips, mystery writing and homeschooling. Hosted virtually via Zoom by Exeter TV. Thurs., April 1, through Sat., April 3. Free and open to the public. Visit exeterlitfest.com.

Promising Young Woman (R)

Carey Mulligan plays a woman who can't move on from the wrong done to her friend and the resulting devastation in *Promising Young Woman*, a dark, occasionally darkly funny, brutal revenge thriller that is expertly well made.

Promising Young Woman is so much more emotionally torturous than comes across in the trailers, which highlight the revenge element but serve it up with dark humor. While it does have dark humor, actually seeing the story play out and knowing the characters, makes everything so much grimmer. I've read and heard lots of commentators point this out but it's worth really highlighting this fact now that the movie is available for home viewing. (I believe this movie is still in area theaters as well.) Be warned: This is not a "bad-girl" funny good time.

That said, this is also an exceptionally well-made movie. It is surgical in its writing; every line has a point. It looks great; so much care has clearly been taken with every shot and with where characters are in the frame and where the movie is directing you to look. I was amazed with how it is all staged and how everybody is costumed and how that all works into what is being conveyed with each scene.

And the performances are strong. Carey Mulligan brings a lot of layers to Cassie, a 30-year-old woman who is stuck in her grief. During the day, Cassie is being her "real" self — but with a wall of dry humor and disinterest to keep people at arms length.

At night, Cassie goes out as someone else. She's made up and dressed up and nearly-falling-down drunk. Or really "drunk," because the unsteady walk and halting speech are just an act. Eventually, some Nice Guy (played by Adam Brody or Sam Richardson or Christopher Mintz-Plasse) comes over to "help her," to "protect her from those jerks." This seems to eventually involve taking her to their house, offering her more intoxicants and starting to make out with her, or really make out *on* her because she doesn't engage. And then, suddenly, she soberly looks them in the eyes and asks them what they think they're doing, to their absolute terror.

Cassie does this in the name of Nina, her best friend from childhood through their time in medical school. We learn piece by piece that something terrible happened to Nina, who is always talked of in the past tense. The terrible thing — which the movie makes clear involved sexual assault even before we know the details — has traumatized Cassie too. She lives with her parents (Jennifer Coolidge, Clancy Brown), who seem supportive but also scared and sad for their daughter. She works at a coffee shop and won't even consider the promotion offered by her kind boss (Laverne Cox). And she has no contact with any other friends or anybody from school, at least until Ryan (Bo Burnham) comes into the shop and, after some chat, asks her out. She is wary with him too but slowly starts to wonder if maybe he really is a nice guy and maybe there could be more to her future.



Promising Young Woman

This movie is written and directed by Emerald Fennell (known, as an actress, for roles in *Call the Midwife* and *The Crown*). This is her first feature-length movie, which makes the excellence in execution seem all the more extraordinary. I heard somebody on a podcast (maybe *This Had Oscar Buzz*) compare her to Jordan Peele and his initial outing *Get Out* and I thought of that comparison while watching the movie. There is a similar thoughtfulness and preciseness in both movies. It's rare to see someone completely ace their first outing the way Peele did and Fennell does here. I don't know that I'll ever bring myself to watch this movie again but I can't wait to see what she does next. **A**

Rated R for strong violence including sexual assault, language throughout, some sexual material and drug use, according to the MPA on filmratings.com. Written and directed by Emerald Fennell, Promising Young Woman is an hour and 53 minutes long and is distributed by Focus Features. It is in local theaters and available for rent.

One Night in Miami (R)

Malcolm X, Muhammad Ali, Sam Cooke and Jim Brown hang out together after Ali's fight with Sonny Liston in *One Night in Miami*, a movie based on a play of the same name and directed by Regina King.

You can still feel the play in elements of this movie, which is largely made up of the four men hanging out in a hotel room, talking and arguing. Malcolm X (Kingsley Ben-Adir); Muhammad Ali, still going by Cassius Clay (Eli Goree); football player-turned-actor Jim Brown (Aldis Hodge) and singer Sam Cooke (Leslie Odom Jr.) gather in Malcolm's room after the fight in 1964. The plan is to have a party but Malcolm offers only vanilla ice cream and conversation. Cassius is on the verge of announcing his conversion to Islam. Malcolm seems proud but also conflicted — he is in the process of making a break from the Nation of Islam. Jim has recently shot his first movie and seems to be considering leaving the NFL. Sam is preparing for a show at a venue where he previously bombed — and working on some new music.

The friendship of these men is strong but the momentum of their own careers and their various approaches to the civil rights movement are points of friction between them.

To some extent the movie at its core is "just" conversation, but it's engrossing conversation between people who feel multidimensional, with more layers than just "history's Malcolm X." We see just enough of these men's lives to get a hint of what they're bringing into the room, their hopes, their insecurities, what things inform their point of view.

The performances here are stellar across the board but I will admit that my eyes kept landing on Odom and his take on Cooke. He plays Cooke as someone who is canny about his profession and how to make it make money for himself and for other African American artists but he still has those desires to say something more through his songs. Maybe *Hamilton* just sort of taught me to look for "guy working at several levels" from Odom but I feel like he's doing it again here and it pulls his Cooke to the center of the story even if Malcolm X and Muhammad Ali have the bigger personalities. **A**

Rated R for language throughout, according to the MPA on filmratings.com. Directed by Regina King with a screenplay by Kemp Powers (who also wrote the play), One Night in Miami is an hour and 54 minutes long and is distributed by Amazon Studios and available via Amazon Prime.

News of the World (PG-13)

Tom Hanks plays the Tom Hanks character who is unexpectedly tasked with bringing an orphan to her distant relatives in post-Civil War Texas in *News of the World*.

This is basically Hanks' *Greyhound* if you replace "get convoy of ships to the U.K." with "get little girl to the Texas Hill Country" and "outrun Nazi submarines" with "outrun Old West-y villains."

I mean that in the best way; I liked *Greyhound*. Here as there, Hanks is a man who calls on his quick thinking and basic decency to complete his hero's journey. Is chicken parm

the most inventive dish in the world? No, but few things are better than a really good chicken parm. Hanks is serving up some very classic cuisine and doing it expertly.

Capt. Jefferson Kyle Kidd (Hanks), mostly just called Captain, was once a Confederate soldier but he seems very "bind up the nation's wounds" for some "just and lasting peace" about the whole thing. Now, 1870-ish, he travels the Texas countryside and reads newspapers to audiences who pay a dime a person for this in-person Walter Cronkite action. Captain is lively but down the middle with his news reading, not allowing meetings to turn into anti-federal-troops gripe sessions, for example.

While on the road, he comes across a wrecked wagon and an African American federal agent who has been lynched — which, the movie makes clear, Captain finds appalling. He figures out that the man was tasked with transporting Johanna (Helena Zengel), the young blonde girl hiding nearby, who had been living with the Kiowa tribe. When the Kiowa were forced off their land, Johanna's Kiowa parents were killed and Johanna, who only knows her name as "Cicada," found herself orphaned for a second time. She lost her biological parents as a young girl when their settlers' village was raided. She doesn't appear to retain any memory of that life — or of being called Johanna — and doesn't speak English.

Captain tries to turn her over to the Bureau of Indian Affairs at the next town but he's told that the agent won't be back for months. Eventually he agrees to take her on the several weeks' drive south to find a biological aunt and uncle. Along the way they encounter various people who want to kill (or in Johanna's case, kidnap) them, but Captain's Hanks-y cleverness helps them deal with dicey situations. To pay for their journey, he continues his news-reading work, with Johanna collecting dimes from the crowd and learning to enjoy his stories.

There is nothing surprising here but everything here is done really well. Zengel is a solid child actor, communicating a lot with her face. Hanks, of course, is top notch, turning in the high-quality performance that seems like rote for him but is really the demonstration of extraordinary skill. Director Paul Greengrass is able to show us a country still mired in all kinds of conflict and aware of what our modern opinions will probably be without turning Captain into some kind of anachronistic saint. Even when the movie veers into "OK, this is a bit much" it is able to pull off the sandstorms and the town full of weird and violent separatists thanks to the skill of everybody involved. **B**

Rated PG-13 for violence, disturbing images, thematic material and some language, according to the MPA on filmratings.com. Directed by Paul Greengrass with a screenplay by Paul Greengrass and Luke Davies (from a novel by Paulette Jiles), News of the World is an hour and 58 minutes long and distributed by Universal Studios. It is playing in local theaters and available for rent. 🍷

THE ROUND UP

Local music news & events

By Michael Witthaus
mwitthaus@hippopress.com

• **Rocker:** When playing plugged in with his band, **Max Sullivan** can positively wail, channeling guitar gods from Jimmy Page to Stevie Ray. Solo, Sullivan gets soulful, doing a cool version of Bill Withers' "Grandma's Hands" and the Stevie Wonder groove fest "Boogie On Reggae Woman." His set list mixes things up; he can pivot to punk rock as easily as to a Motown hit. Thursday, Jan. 21, 5:30 p.m., Homestead Restaurant & Tavern, 641 Daniel Webster Hwy., Merrimack, 429-2022.

• **Twanger:** Start the weekend with comfort food and country comfort as **Eric Grant** performs solo at a Lakes Region haven. Over a dozen years fronting his eponymous band, the singer, songwriter and guitarist has won awards and a solid following, opening for stars like Blake Shelton, Lady A, Sugarland and others. "Who Would You See," his 2017 tribute to a friend and fan who battled cancer, is a gem. Friday, Jan. 22, 7 p.m., 405 Pub & Grill, 405 Union Ave., Laconia, 524-8405

• **Joker:** While the quest for herd immunity goes on, laughter is a great medicine; **Brian Beaudoin** will provide plenty. The veteran comic performs consecutive nights, drawing from absurdities in everyday life while engaging in crowd banter to hilarious effect. He's won awards in his home state of Rhode Island, including the annual Comic Throwdown's Grand Prize. Friday, Jan. 22, and Saturday, Jan. 23, 8 p.m., Chunky's Cinema & Pub, 707 Huse Road, Manchester. Tickets \$20 at chunkys.com.

• **Etcher:** Live music is back at a Queen City craft brewery as **Nate Cozzolino** entertains. The Providence singer-songwriter has serious guitar prowess and an ethereal vocal delivery; writer Vic Garbarini likened him to "early Van Morrison," calling him "one of the most promising artists working today." Along with his musical prowess, Cozzolino is a talented visual artist; his etched glass work is particularly striking. Saturday, Jan. 23, 4 p.m., To Share Brewing, 720 Union St., Manchester, 836-6947. 🍷

NITE

Playing out, in

Winter Warmer showcases regional talent

By Michael Witthaus
mwitthaus@hippopress.com

The spark for Winter Warmer, a virtual music festival that kicked off Jan. 16, came in the sweltering days of August. Along with fellow musician Nick Phaneuf, Mike Effenberger and his wife, videographer Amanda Kowalski, produced an outdoor, multi-camera video project and came away elated with the results.

As they watched the playback, the thought occurred to them that filming a series of professionally staged shows could provide a boost to the area scene when gigs grew scarce. They reached out to Martin England, who frequently uses his barn, dubbed North Buick Lounge, for house concerts. With plenty of space and good ventilation, it was a perfect venue for what they had in mind, Phaneuf said in a recent joint interview with Effenberger.

"The idea was to film when it was warm and safe, so that musicians could ... monetize their work in the winter by having a high-quality concert to sell tickets to," he said. "It would keep the local audience engaged with the scene by providing them with content to keep them caring."

Area bands, spanning multiple genres, jumped on board immediately. Eleven sets were shot over two weekends, straddling the end of September and the start of October. The first performance filmed was by Boston rap group STL GLD (pronounced "Still Gold"). Effenberger wasn't sure how the neighbors would react, even though they'd been advised of the plans.

"It's 11 in the morning and there's high-volume hip-hop happening that was exciting and briefly nerve-racking, but nobody complained," he said. "Their set was incredible."

The livestreams premiered in mid-January with New Orleans channelers Soggy Po' Boys, and the March 27 finale stars Dan Blakeslee and the Calabash Club. Effenberger and Phaneuf are members of both

groups. Upcoming shows include bluegrass from Green Heron (Jan. 23), Americana trio Young Frontier (Feb. 27) and harmony-rich quartet River Sister (March 20).

Phaneuf's favorite was Seacoast rockers Rick Rude.

"I've only got to see them a couple of times over the years, and it was great being up close while we were capturing the concert," he said. "Their music is joyful and chaotic, in all the best ways. That was a refreshing set to listen to."

A key benefit for participating musicians is that they'll retain full ownership of their performance video.

"Creating high-quality content that the bands could then continue to monetize or utilize after the series is done" was a key goal of the effort, Phaneuf emphasized. "We feel pretty good as an outcome of this that we can give them that."

Both Effenberger and Phaneuf had a limited schedule during 2020, but when they did perform, they were pleased by the outpouring of support from the community.

"I was personally blown away at the dollar value that people put on the thing that we do," Phaneuf said. "Doing this for a living, you spend at least some amount of your time as musical wallpaper. ... You're seen and not heard. People paying \$50 to lock down a table at a Portsmouth pop-up to hear a show made me feel the community really valued music more than I thought they did. It was sort of an 'absence makes the heart grow fonder' situation, where there was less music, but the audience dedication to being at those shows was impressive."

Effenberger liked how venues adapted, and how a few new ones sprouted up overnight. "It was an uphill battle," he said, noting a farm in Kensington that "simply built a stage and bought a PA, and said, 'Let's do this and see if the community bites' — and they did."



Almost all the money from Winter Warmer will go to the artists, with five percent benefiting Continuum Arts Collective, an effort run by Martin England that puts musical instruments and equipment in the hands of kids who don't have access. The series also received critical assistance from Seacoast nonprofit Project MusicWorks.

Shows will be available for viewing after they premiere, for the rest of 2021.

"We're encouraging people to have a group experience," Phaneuf said, "but if you miss it on that Saturday, you can watch it later." 🍷

Winter Warmer Online Concert

Shows debut on Saturdays at 8 p.m. on seacoastmusicsupport.com

Premiere dates:

Green Heron, Jan. 23
Rick Rude, Jan. 30
STL GLD, Feb. 6
Jim Dozet Band Record Release Show, Feb. 13
Jazzputin and the Jug Skunks, Feb. 20
Young Frontier, Feb. 27
Earthkit, March 6
Sojoy, March 13
River Sister, March 20
Dan Blakeslee and the Calabash Club, March 27

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MUSIC THIS WEEK

Bedford Copper Door 15 Leavy Dr. 488-2677	Cheers 17 Depot St. 228-0180	Shooter's Pub 6 Columbus Ave. 772-3856	Shane's BBQ 61 High St. 601-7091	Londonderry Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022	Fratello's 155 Dow St. 624-2022	Moultonborough Buckey's 240 Governor Wentworth Hwy. 476-5485	The Statey Bar & Grill 238 Deer St. 431-4357
Bow Cheng Yang Li 520 S. Bow St. 228-8508	Concord Craft Brewing 117 Storrs St. 856-7625	Goffstown Village Trestle 25 Main St. 497-8230	Wally's Pub 144 Ashworth Ave. 926-6954	Stumble Inn 20 Rockingham Road 432-3210	Penuche's Music Hall 1087 Elm St. 932-2868	Nashua American Social Club 166 Daniel Webster Hwy. 255-8272	Rochester Porter's Pub 19 Hanson St. 330-1964
Brookline The Alamo Texas Barbecue & Tequila Bar 99 Route 13 721-5000	Epping The Community Oven 24 Calef Hwy. 734-4543	Hampton Community Oven 845 Lafayette Road 601-6311	WHYM Craft Pub & Brewery 853 Lafayette Road 601-2801	Manchester Backyard Brewery 1211 S. Mammoth Road 623-3545	South Side Tavern 1279 S. Willow St. 935-9947	Fratello's Italian Grille 194 Main St. 889-2022	Salem Copper Door 41 S. Broadway 458-2033
Concord Area 23 State Street 881-9060	Telly's Restaurant & Pizzeria 235 Calef Hwy. 679-8225	CR's The Restaurant 287 Exeter Road 929-7972	Hudson Luk's Bar & Grill 142 Lowell Road 889-9900	Cercle National Club 550 Rockland Ave. 623-8243	Meredith Hart's Turkey Farm 223 Daniel Webster Hwy. 279-6212	Liquid Therapy 14 Court St. 402-9391	Seabrook Chop Shop Pub 920 Lafayette Road 760-7706
	Exeter Sawbelly Brewing 156 Epping Road 583-5080	The Goat 20 L St. 601-6928		Derryfield Country Club 625 Mammoth Road 623-2880	Twin Barns Brewing 194 Daniel Webster Hwy. 279-0876	Newmarket Stone Church 5 Granite St. 659-7700	Red's Kitchen + Tavern 530 Lafayette Road 760-0030
				The Foundry 50 Commercial St. 836-1925	Merrimack Homestead 641 Daniel Webster Hwy. 429-2022	Portsmouth The Goat 142 Congress St. 590-4628	Stratham Tailgate Tavern 28 Portsmouth Ave. 580-2294

Thursday, Jan. 21
Brookline
Alamo: Matt Borrello, 4:30 p.m.

Epping
Telly's: Johnny Angel, 7 p.m.

Goffstown
Village Trestle: Charlie Chrounopoulos, 6 p.m.

Hampton
CR's: Steve Swartz, 6 p.m.
Shane BBQ: Brad Bosse, 5 p.m.

Londonderry
Stumble Inn: Justin Jordan, 7 p.m.

Manchester
Fratello's: Amanda Cote, 5:30 p.m.
Penuche's: EDM on Elm, 9 p.m. (Mikey G at 9 p.m.; Instinct at 10 p.m.; 44 at 11 p.m., and Bick Nono 12:10 a.m.)

Meredith
Hart's Turkey Farm: Game Time Trivia, 7 p.m.

Merrimack
Homestead: Max Sullivan, 5:30 p.m.

Nashua
Fratello's: Josh Foster, 5:30 p.m.
Liquid Therapy: Thursday Night Trivia, 7:30 p.m.

Newmarket
Stone Church: Chad Verbeck, 6 p.m.

Portsmouth
The Goat: Isaiah Bennett, 9 p.m.

Seabrook
Red's: Chris Lester, 7 p.m.

Friday, Jan. 22
Brookline
Alamo: Brian Weeks, 4:30 p.m.

Concord
Area 23: Evening with Lucas Gallo & Masceo Williams, 7 p.m.
Cheers: Team Trivia, 9 p.m.

Epping
Telly's: Justin Jordan, 8 p.m.

Exeter
Sawbelly: Gabby Martin, 5 p.m.
Shooter's: Max Sullivan, 6:30 p.m.

Goffstown
Village Trestle: Eddie Sands, 6 p.m.

Hampton
CR's: Steve Sibulkin, 6 p.m.
The Goat: Rob Pagnano, 9 p.m.
Wally's: Chris Lester, 9 p.m.
WHYM: Emily Rae Shively, 5 p.m.

Londonderry
Coach Stop: Joanie Cicatelli, 6 p.m.

Stumble Inn: Chris Perkins, 8 p.m.

Manchester
Backyard Brewery: April Cushman, 6 p.m.

Derryfield: Brad Bosse, 7:30 p.m.
Foundry: Ryan Williamson, 6 p.m.
Fratello's: Malcolm Salls, 5:30 p.m.
South Side: Maven Jamz, 8 p.m.

Meredith
Twin Barns: Jeff Lines, 5 p.m.

Merrimack
Homestead: Jeff Mrozek, 5:30 p.m.

Nashua
American Social Club: Pete Peterson, 8 p.m.
Fratello's: Jae Mannion, 5:30 p.m.

Newmarket
Stone Church: Russ Conon & Tim Cackett, 7 p.m.

Seabrook
Chop Shop: Everybody Wants Some, 7 p.m.
Red's: Francoix Simard, 8 p.m.

Stratham
Tailgate: Rich Amorim, 7 p.m.

Saturday, Jan. 23
Bow
Chen Yang Li: Walker Smith, 7 p.m.

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

Concord
Area 23: Saturday jam with Jamie Stevens, 2 p.m.; Frank & Fredo, members of Dank Sinatra, swap sets, 7 p.m.

Concord Craft Brewing: April Cushman, 4 p.m.

Epping
Telly's: Pete Peterson, 8 p.m.

Exeter
Sawbelly: Chris O'Neill, 1 p.m.

Goffstown
Village Trestle: Ross Arnold, 6 p.m.

Hampton
Community Oven: Max Sullivan, 6 p.m.
The Goat: Alex Anthony, 9 p.m.
WHYM: Matt Luneau, 5 p.m.

Hudson
Luk's: Chad Verbeck, 6 p.m.

Londonderry
Stumble Inn: Jonny Friday, 8 p.m.

Manchester
Backyard Brewing: Dwayne Haggins, 6 p.m.
Derryfield: Eric Grant, 7:30 p.m.
The Foundry: Mikey G, 6 p.m.
Fratello's: Jessica Olson, 5:30 p.m.
Liquid Therapy: Schitt's Creek trivia extravaganza, 2 p.m.; Quincy Lord, 6 p.m.
Penuche's: DJ Clashious Clay, 9 p.m.
South Side: Justin Jordan, 8 p.m.

Meredith
Twin Barns: Music Bingo hosted by Holy Cow Music, 6 p.m.

Merrimack
Homestead: Andrew Geano, 5:30 p.m.

Nashua
American Social Club: DJ Night with Iron Beats, 8 p.m.

Fratello's: Malcolm Salls, 5:30 p.m.

Newmarket
Stone Church: Brian O'Connell Fellowship, 8 p.m.

Portsmouth
The Goat: Rob Pagnano, 9 p.m.
The Statey: DG, 8 p.m.

Seabrook
Chop Shop: Casual Gravity, 7 p.m.
Red's: Francoix Simard, 8 p.m.

Sunday, Jan. 24
Bedford
Copper Door: Steve Aubert, 11 a.m.

Brookline
Alamo: Justin Jordan, 4:30 p.m.

Exeter
Sawbelly: Brews & Blues with Alan Roux, noon

Goffstown
Village Trestle: Bob Pratte, 3:30 p.m. (acoustic session)

Hampton
WHYM: Pete Peterson, 1 p.m.

Newmarket
Stone Church: Brunch with Zeb Cruikshank, 11 a.m.

Portsmouth
The Goat: Rob Pagnano, 9 p.m.

Salem
Copper Door: Mark Lapointe, 11 a.m.

Monday, Jan. 25
Manchester
Fratello's: Phil Jakes, 5:30 p.m.

Merrimack
Homestead: Josh Foster, 5:30 p.m.

Nashua
Fratello's: Max Sullivan, 5:30 p.m.

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

Tuesday, Jan. 26
Hampton
Wally's: Musical Bingo Nation, 7:30 p.m.

Manchester
Fratello's: Jessica Olson, 5:30 p.m.

Merrimack
Homestead: Malcolm Salls, 5:30 p.m.

Nashua
Fratello's: Amanda Cote, 5:30 p.m.

Portsmouth
The Goat: Isaiah Bennett, 9 p.m.

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

Wednesday, Jan. 27
Brookline
Alamo: Brian Weeks, 4:30 p.m.

Concord
Area 23: open mic night, 5:30 p.m.

Hampton
Wally's: Chris Toler, 7 p.m.

Manchester
Fratello's: Max Sullivan, 5:30 p.m.

Music plays on

These listings for live music are compiled from press releases, restaurants' websites and social media and artists' websites and social media. Call the venue to check on special rules and reservation instructions — and you may want to double check before you head out for the evening, as cancellations for weather or virus concerns are not uncommon. Get your gigs listed by sending information to music@hippopress.com.

NITE MUSIC THIS WEEK

Merrimack
Homestead: Ralph Allen, 5:30 p.m.

Nashua
Fratello's: Andrew Geano, 5:30 p.m.

Portsmouth
The Goat: Rob Pagnano, 9 p.m.

Thursday, Jan. 28
Brookline
Alamo: Matt Borrello, 4:30 p.m.

Concord
Area 23: NH Vintage Vinyl spins records, 6:30 p.m. (with pop-up shop)

Epping
Telly's: Eric Grant, 7 p.m.

Goffstown
Village Trestle: Jennifer Mitchell, 6 p.m.

Hampton
CR's: Rico Barr Duo, 6 p.m.
Shane BBQ: Brad Bosse, 5 p.m.

Londonderry
Stumble Inn: Pete Peterson, 7 p.m.

Manchester
Fratello's: Max Sullivan, 5:30 p.m.

Meredith
Hart's: Game Time Trivia, 7 p.m.

Merrimack
Homestead: Sean Coleman, 5:30 p.m.

Nashua
Fratello's: Chris Gardner, 5:30 p.m.

Newmarket
Stone Church: Dave Gerard, 6 p.m.

Portsmouth
The Goat: Isaiah Bennett, 9 p.m.

Seabrook
Red's: Amanda Cote, 8 p.m.

Concerts

Venues
Dana Center
 Saint Anselm College
 100 Saint Anselm Drive, Manchester, anselm.edu

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

Franklin Opera House
 316 Central St., Franklin
 934-1901, franklinoperahouse.org

LaBelle Winery
 345 Route 101, Amherst
 672-9898, labellewinery.com

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

Palace Theatre
 80 Hanover St., Manchester
 668-5588, palacetheatre.org

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

The Strand
 20 Third St., Dover
 343-1899, thestranddover.com

Shows
 • **The All New Piano Men (hits from Stevie Wonder, Billy Joel, Elton John, Barry Manilow, Freddy Mercury & more)** Friday, Jan. 22, 7 p.m., virtual via Palace Theatre
 • **Russ Condon & Tim Cackett of Town Meeting** Friday, Jan. 22, 7 p.m., Stone Church
 • **Brian O'Connell Fellowship** Saturday, Jan. 23, at 8 p.m., Stone Church
 • **Dave Gerard** Thursday, Jan. 28, 6 p.m., Stone Church
 • **Dinner & Flying Ivories Dueling Pianos** Saturday, Jan. 30, at 6 p.m., LaBelle

• **Mairead Nesbitt** Saturday, Jan. 30, 7:30 p.m., Dana Center
 • **Skunk Sessions** Saturday, Jan. 30, 8 p.m., Stone Church
 • **Dueling Pianos** Saturday, Jan. 30, 8 p.m., The Strand
 • **Divas Decades (tribute to Etta James, Gloria Estefan, Tina Turner, Madonna and more)** Friday, Feb. 5, 7 p.m., virtual concert via Palace
 • **Croce Plays Croce** (A.J. Croce performs the music of Jim Croce and more) Thursday, Feb. 11, at 7:30 p.m., Flying Monkey
 • **My Funny Valentine dinner with Rich DiMare and Rob Poster & The Sinatra Ambassadors** Saturday, Feb. 13, 6:30 p.m., LaBelle
 • **The Rockin' Daddios** Saturday, Feb. 13, 7:30 p.m., Franklin Opera House
 • **Phil Vassar** Friday, Feb. 19, at 7:30 p.m., Flying Monkey
 • **Vapors of Morphine** Friday, Feb. 19, at 8 p.m., Music Hall

COMEDY THIS WEEK AND BEYOND

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

Chunky's
 707 Huse Road, Manchester; 151 Coliseum Ave., Nashua; 150 Bridge St., Pelham, chunkys.com

Hatbox Theatre
 Steeplegate Mall, 270 Loudon Road, Concord
 715-2315, hatboxnh.com

The Strand
 20 Third St., Dover
 343-1899, thestrand-dover.com

Shows

• **Brian Beaudoin** Chunky's Manchester, Friday, Jan. 22, and Saturday, Jan. 23, at 8 p.m.
 • **James Dorsey** Chunky's Nashua, Saturday, Jan. 23, 8 p.m.
 • **Joe Yannetty** Chunky's Manchester, Friday, Jan. 29, and Saturday, Jan. 30, at 8 p.m.
 • **Johnny Pizzi** Chunky's Manchester, Friday, Feb. 5, and Saturday, Feb. 6, at 8 p.m.
 • **Jody Sloane** Chunky's Manchester, Friday, Feb. 12, and Saturday, Feb. 13, at 8 p.m.
 • **Comedy Nights (Best of Boston)** The Strand, Saturday, Feb. 13, 8 p.m.

• **Robbie Printz** Chunky's Nashua, Saturday, Feb. 13, 8 p.m.
 • **Bill Simas** Chunky's Pelham, Saturday, Feb. 13, 8 p.m.
 • **Robbie Printz** Chunky's Manchester, Sunday, Feb. 14, 8 p.m.
 • **Mark Riley** Chunky's Nashua, Sunday, Feb. 14, 8 p.m.
 • **Tom Cotter** Chunky's Pelham, Thursday, Feb. 18, 8 p.m.
 • **Harrison Stebbins** Chunky's Manchester, Friday, Feb. 19, 8 p.m.
 • **Tom Cotter** Chunky's Nashua, Friday, Feb. 19, 8 p.m.

• **Tom Cotter** Chunky's Manchester, Saturday, Feb. 20, 8 p.m.
 • **Joe Yannetty** Chunky's Nashua, Saturday, Feb. 20, 8 p.m.
 • **Mike Hanley** Chunky's Manchester, Friday, Feb. 26, and Saturday, Feb. 27, at 8 p.m.
 • **Brian Glowacki** Chunky's Nashua, Saturday, Feb. 27, 8 p.m.
 • **Queen City Improv** Hatbox Theatre, Thursday, March 4, 7:30 p.m.
 • **Comedy Out of the Box** Hatbox Theatre, Thursday, March 18, 7:30 p.m.
 • **Juston McKinney** Cap Center, Saturday, March 27, 8 p.m.



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Thank you and we are truly grateful for your support!

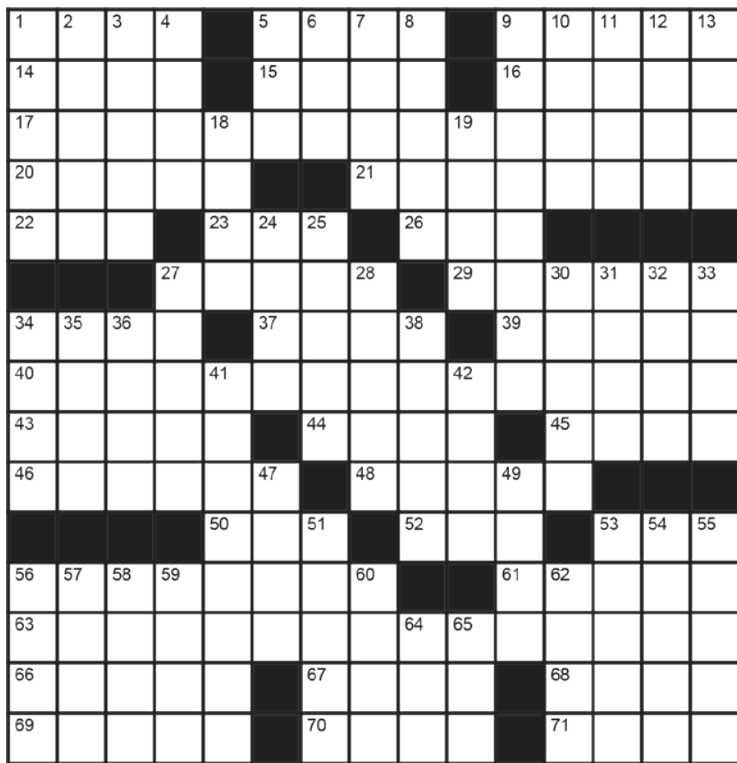
Sincerely,

Jody Reese
 Hippo Publisher



Community Supported

HAPPY 600 ROCK AND ROLL CROSSWORDS!



- my heart breaking down" (1,4)
 3. To Michael Jackson, she was 'Dirty'
 4. What The Alarm got 'Down The River'
 5. The Postal Service's 'Angel' was pumping this at the station
 6. 'Ocean Eyes' synthpopper __ City
 7. 'Staying Alive' Bee __
 8. Cranberries '___ My Family' (3,2)
 9. K's Choice "I'm not ____, baby that's a lie" (2,6)
 10. Welfare, with "the" a starving artist might be getting handed out
 11. Toto song that roars like king of the jungle?
 12. Moody Blues asked ' __ Life Strange'
 13. Alanis Morissette 'Knees Of My __'
 18. 'Throwing Copper' band
 19. '89 Aerosmith 'Love In An Elevator' album
 24. Eddie Vedder writes a song ' __ In A While'
 25. '02 Joey Ramone album 'Don't __ About Me'
 27. The train Berlin rode
 28. Audio cassettes
 30. '03 Korn album 'Take __ In The Mirror' (1,4)
 31. 'Punk In Drublic' punk band
 32. James Taylor 'Oh Baby, Don't You Loose Your Lip ___' (2,2)
 33. Yes 'I've __ All Good People'
 34. Genesis song about baby's first words?
 35. Like comeback feeling
 36. German neoclassical/blues guitarist Zeno
 38. Archers Of Loaf sang about adhesive of the 'Hate' kind
 41. Todd Rundgren classic ' __ Me' (5,3)
 42. Group that awards certifications (abbr)
 47. What tour manager will do for band's

- account
 49. Mick Mars band, for short
 51. Melissa Etheridge song about a very tall man?
 53. 'Rapture' Baker
 54. Dad that sang 'The Joker' on The Simpsons
 55. '02 Alanis Morissette album 'Under Rug __'
 56. Party thrower for record release

57. Most rock bands in the 80s started __ (2,2)
 58. Missy Higgins song that leaves a mark?
 59. Blocks rain on outdoor stage
 60. Boston band Letters To __
 62. Against Me! song for a big red sign?
 64. Black Eyed Peas' will. __ (1,2)
 65. What you do at Coachella, in the sun
 © 2020 Todd Santos

Across

1. Estate auction actions
 5. The Rolling Stones were 'Going To A __' (hyph)
 9. Off-the-cuff stage talk (hyph)
 14. Black Keys song about midwestern state
 15. Like crowd at killer show
 16. 'Who's Afraid Of The Art Of __?'
 17. '88 Cher hit/video for those lonely nights (2,3,5,5)
 20. Egocentric Bob Dylan song off 'Infidels'? (1,3,1)
 21. Who guitar teachers teach
 22. Slice of time in music is called this
 23. Debut Garbage song for "I do", perhaps
 26. 80s 'The Pacific Age' synth-band (abbr)
 27. '02 Papa Roach hit 'She Loves ___' (2,3)
 29. Billy Joel & Billy Preston play them
 34. Black Eyed Peas song about a female horse?
 37. Terrible band, slang
 39. Tribute band member?
 40. '88 Michael Jackson 'Bad' hit about an extension of himself (7,4,2,2)
 43. Number of syllables in each line, to Brits
 44. When asked if she was, Melissa Etheridge said ' ___ Am' (3,1)
 45. Big bovines Grant Lee Buffalo sang of
 46. Third Eye Blind 'Losing ___ Year' (1,5)
 48. Amp might come in a half one
 50. To fall behind in tour schedule
 52. Musical listening ability
 53. Sighed sounds during performance that kills it
 56. Like all-time memorable performance
 61. Starship 'Nothing's Gonna Stop __' (2,3)
 63. '81 Talking Heads classic (4,2,1,8)
 66. Ani DiFranco 'The __/The Diner'
 67. Night Ranger felt it closeby and sang

- 'Love Is Standing __'
 68. 'The Ascension' metal band
 69. Some Pop-__ are frosted
 70. '04 Simple Plan hit 'Welcome __ Life' (2,2)
 71. Pink Floyd 'Another Brick In The Wall (__ II)'

Down

1. 'China Girl' David
 2. Train "All __ now is the sound of

WORD★Roundup™

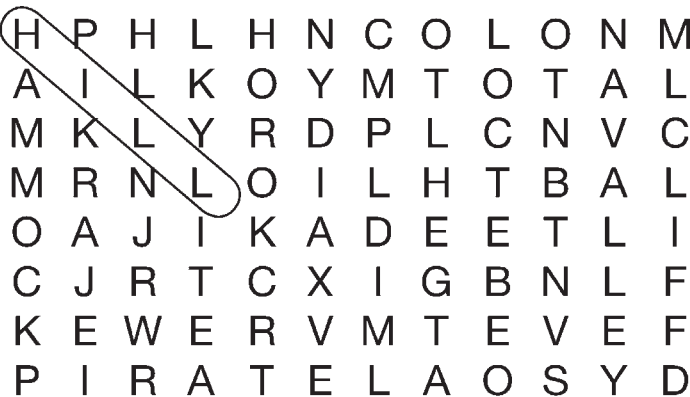
by David L. Hoyt & Jeff Knurek

Find and Circle...

- Five land formations
 Four punctuation marks
 Schwarzenegger movie: " _____ "
 Two neighboring countries
 Buccaneer (six-letter answer)

Last Week's Answers: 3ADGER GOPHER TIGER LEMUR OTTER BEAR BOAR DEER / TOXIC PIXEL / TOMATO POTATO / AFRICA EUROPE / EASY

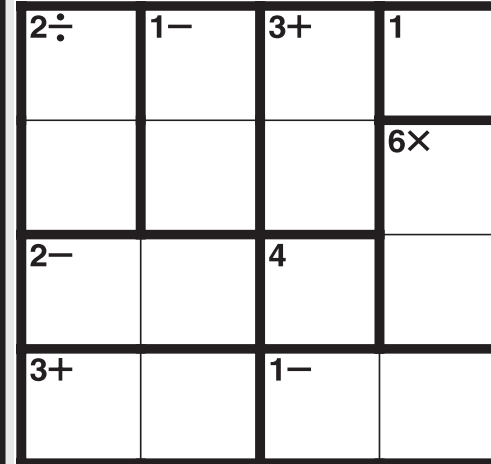
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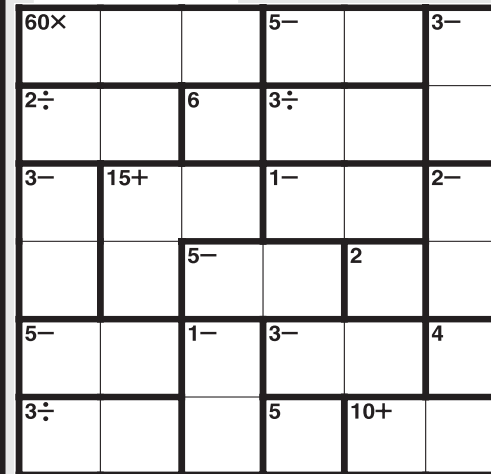
THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

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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“Goodbye, Mr. Trebek” — a retrospective

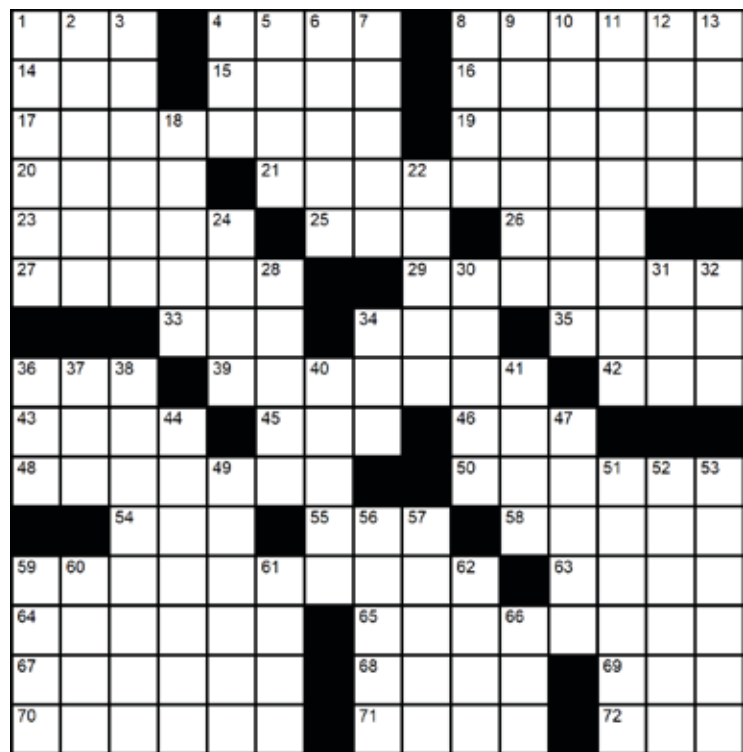
Across

- 1 Make like a cricket's legs
- 4 Talk like Cindy Brady
- 8 Georgia senator-elect Jon
- 14 H in Greek
- 15 Peruvian ancestor
- 16 Flat, geometrically
- 17 Canadian equivalent of “American Bandstand” hosted by Alex Trebek in 1963-64
- 19 ___-weensie
- 20 Biblical boats
- 21 1976 trivia show (not the Nickelodeon kids' show) hosted by Trebek
- 23 Bent down
- 25 Place to order a round
- 26 Kilmer of “MacGruber”
- 27 Aromatic compounds
- 29 Reykjavik's country
- 33 Aloe vera yield
- 34 Had some haggis
- 35 Some Spanish titles, for short
- 36 Dallas cager, informally
- 39 1981 game show (not the classic Atari game) hosted by Trebek
- 42 Armani competitor, briefly

- 43 “’Tis a shame”
- 45 Part of TGIF
- 46 Meme response
- 48 Harden, in a way
- 50 “Battleship Potemkin” locale
- 54 “Star Wars” character Solo
- 55 Honey Graham ___ (cereal brand)
- 58 Go in
- 59 Canadian series hosted by Trebek from 1976-1980, featuring professional skaters alongside B-list celebs
- 63 “Aw, heck!”
- 64 Roll in mud
- 65 Emmy-winning game show hosted by Trebek starting in 1984
- 67 Genetic variant
- 68 Tennis player Kournikova
- 69 Abbr. on remotes
- 70 Prepped for serving
- 71 “It’s for the ___”
- 72 Ethyl or methyl ending

- 1 New version of an old film
- 2 Reversals on the road
- 3 Vessel for thematic gifts
- 4 Permit to drive (abbr.)
- 5 How most TV is broadcast these days
- 6 2020 CGI movie that featured the origin story of a cartoon canine
- 7 ___ New Guinea
- 8 German car name
- 9 Something a vest lacks
- 10 Casual footwear
- 11 Not paid by the hour
- 12 Not rainy
- 13 Duty-___ shop
- 18 “Survivor” locales
- 22 Water filter brand
- 24 Golfing hazard
- 28 Smarten (up)
- 30 String quartet instrument
- 31 “Cherry Wine” rapper
- 32 High-speed internet initials
- 34 “Sing the Sorrow” band

- 36 ___ and cheese
 - 37 Start for carte or king
 - 38 Wagnerian opera setting
 - 40 Test the fit of
 - 41 Major vein
 - 44 Blood-red
 - 47 ___ hand (give help)
 - 49 Shoe padding
 - 51 “Feed a cold, ___ a fever”
 - 52 Forward, as mail
 - 53 Sock pattern
 - 56 Burqini headpiece
 - 57 Segment of a play
 - 59 Trade
 - 60 Like some tales
 - 61 Due
 - 62 Seemingly forever
 - 66 Butter square
- © 2021 Matt Jones



Down

R&R answer from pg 31 of 01/14



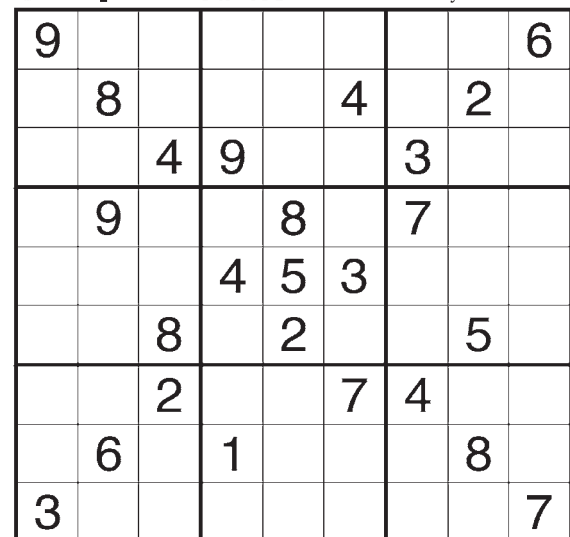
Jonesin' answer from pg 32 of 01/14



NITE SUDOKU

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 33.

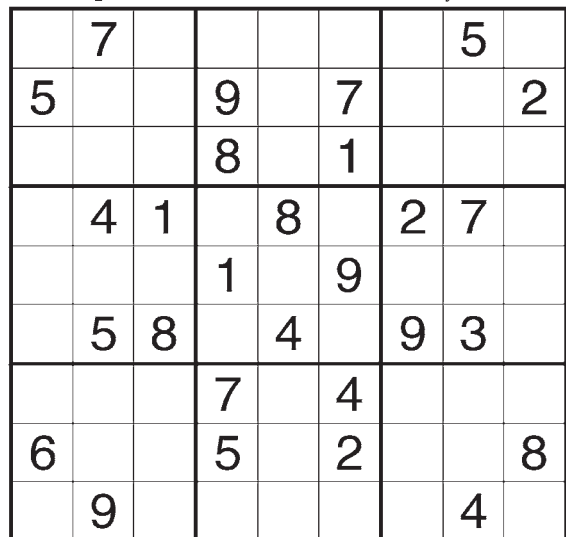
Conceptis Sudoku Puzzle A By Dave Green



Difficulty Level ★★★★★

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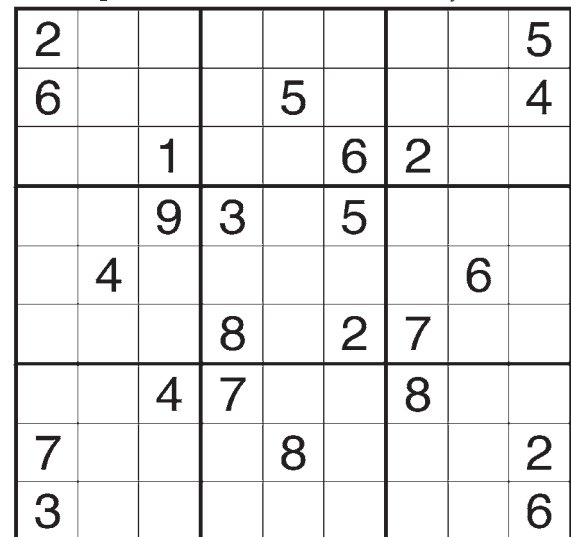
Conceptis Sudoku Puzzle B By Dave Green



Difficulty Level ★★

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Conceptis Sudoku Puzzle C By Dave Green



Difficulty Level ★★★

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SIGNS OF LIFE

All quotes are from *One Dog and His Boy*, by Eva Ibbotson, born Jan. 21, 1925.

Aquarius (Jan. 20 – Feb. 18) Three days before his tenth birthday he got up early and padded across the deep blue carpet, which was going to be replaced in the coming week because blue, his mother said, was out of fashion. He had said he liked blue, but his mother just smiled at him in that rather regretful way that meant that he had said something foolish. If you want fashion advice, you'll ask for it.

Pisces (Feb. 19 – March 20) So Hal took his presents upstairs and played with them, and in the afternoon the van arrived with the party tea and the birthday cake shaped like a pair of sneakers (because nothing that Albina ordered was shaped like itself, and a cake that looked like a cake would have bored her very much). Let Albina be bored.

Aries (March 21 – April 19) Francine's coat was clipped and trimmed in the fussy way that people expect of poodles, with fluffy pom-poms on her legs and tail and a close-shaven backside.... But inside, Francine was a practical, hardworking dog and exceedingly clever. Don't judge the dog entirely by the haircut.

Taurus (April 20 – May 20) Honey [the collie] couldn't stop herding things, and because there were no sheep in London she herded anything she could find. She had herded a whole nursery school of little children onto the bandstand in the park, and kept a dozen squawking ducks penned up in a bus shelter. Do what you're good at.

Gemini (May 21 – June 20) They passed Otto, and Hal stopped to give him an extra scratch between the ears. It's the nice thing to do.

Cancer (June 21 – July 22) Getting dressed was not easy because Fleck had good ideas of how to 'help' — putting Hal's socks in interesting places and herding his shoes.... Help thoughtfully.

Leo (July 23 – Aug. 22) It was a very ordinary city park, but Fleck behaved as though he was in paradise. He put his

head down and sniffed the whole history of dogs that had been there recently. There is so much to discover!

Virgo (Aug. 23 – Sept. 22) And all the time his ears twitched with eagerness, and his face turned back to Hal, making sure that Hal, too, could smell the smells and feel the earth on his paws, and share. Sharing is important.

Libra (Sept. 23 – Oct. 22) He had promised his mother that he wouldn't let the dog make puddles, but Fleck was practically a walking puddle all by himself. He decided to go in through the back. If you can't make a puddle, be a puddle!

Scorpio (Oct. 23 – Nov. 21) Going downstairs again, Albina went in search of her husband. 'I thought you said Hal would be bored with a dog after two days. You promised me.' It depends on the dog.

Sagittarius (Nov. 22 – Dec. 21) Hal was in bed, his father was in his study — but Albina was on her hands and knees on the stairs, searching for dog hairs. Everybody's got something to do.

Capricorn (Dec. 22 – Jan. 19) Otto was tired — there is nothing more exhausting than being petted by twenty-five small children After much attention, take a rest. 🐾

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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 distraught by lost love (11)	_____
2 crushing embrace (7)	_____
3 sale in which all must go (9)	_____
4 left without a trace (11)	_____
5 plan ahead of time (10)	_____
6 sporting lots of facial hair (7)	_____
7 sob-inducing saga (10)	_____

BEA

TEA

RHUG

RTBR

ARA

EA

NCE

OKEN

RED

RDED

DIS

BEA

CLE

PRE

APP

RJER

ANGE

KER

HEA

ARR

1/17
Last Week's Answers: 1. OTTOMAN 2. CHAIR 3. THRONE 4. RECLINER 5. STOOL 6. LOVESEAT 7. BENCH

Sudoku Answers from pg 32 of 01/14

Puzzle A

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

Difficulty Level: ★★★★★

Puzzle B

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

Difficulty Level: ★★

Puzzle C

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

Difficulty Level: ★★★

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The continuing crisis

Two Florida residents, Brian Montalvo Tolentino, 43, of Davenport and Juan Burgos-Lopez, 39, of Lake Wales, admitted to police they had removed four human skulls from tombs they had robbed in Mount Dora, WKMG-TV reported. Polk County Sheriff Grady Judd told local media on Jan. 8 that detectives serving a search warrant on Burgos-Lopez's property found a shed containing a ritualistic shrine and seven skulls the men told authorities they used in the practice of the Palo Mayombe religion. Three of the four graves robbed were of members of the armed forces because, Judd said, Lopez told authorities "the spirit is much stronger in a hero" and "it can protect you from evil." Before vandalizing the graves, Judd added, the men drank rum and spit it on the ground, then smoked a cigar and exhaled the smoke "to protect them from the spirits." DNA on the cigars led authorities to the suspects.

People and pets

The South Korean startup Petpuls Lab has announced it developed an AI dog collar that can help owners discern what emotions their pets are feeling based on how they bark. "This device gives a dog a voice so that humans can understand," the company's director of global marketing, Andrew Gil, told Reuters. The collar

detects five emotions, and owners can find out through a smartphone app if their pets are happy, relaxed, anxious, angry or sad. Seoul National University tested the device and declared it has a 90 percent average accuracy rate. The collar sells for \$99.

A couple in Sherbrooke, Quebec, were each fined \$1,500 on Jan. 9, when police spotted the pair walking outside about an hour after the city's 8 p.m. curfew, with the husband wearing a leash, CTV News reported. The city's curfew allows for dog-walking after 8 p.m., but police rejected the couple's claim they were following the rules. It was the first weekend under new province-wide restrictions imposed by Premier Francois Legault, and officers throughout Quebec handed out more than 750 tickets.

Police report

Police in the Japanese community of Funabashi City have arrested Ryusei Takada, 26, for allegedly stealing more than a dozen toilets from houses under construction. The Daily Mail reported the thefts began in October and continued, with local media dubbing the elusive thief the God of Toilets, until Takada flushed himself out by selling a brand-new fixture to a secondhand store in the city. Takada, a construction company office worker, admitted to the thefts and said he did it "to cover my living expenses."

Wrong place, wrong time

Veronica Gutierrez, 36, was arrested in Palm Springs, California, on Jan. 5 after allegedly carjacking an SUV that afternoon in Rosemead, an incident that was complicated by the fact that the car owner's 84-year-old mother was in the passenger seat at the time, according to authorities. Police Sgt. Richard Lewis said the owner had left the SUV's motor running with the heater on for her mother when the suspect drove off, eventually letting the mother go in Desert Hot Springs, more than 100 miles away. The East Bay Times reported the mother was unharmed, and Gutierrez was being held on suspicion of kidnapping for carjacking.

New food

The European Food Safety Agency on Jan. 13 approved yellow grubs, aka mealworms, as its first insect "novel food," to be used whole and dried in curries and as flour to make pastas and breads, Reuters reported. Mealworms are rich in protein, fat and fiber, according to agency food scientist Ermolaos Ververis, and "there is great interest ... in the edible insect sector." But sociologists point out that "the so-called 'yuck factor' (may) make the thought of eating insects repellent to many Europeans," said consumer researcher Giovanni Sogari of the University of Par-

ma in Italy. "With time and exposure, such attitudes can change," he added.

News that sounds like a joke

An unidentified man, who authorities said appeared to be intoxicated, was taken into custody on Jan. 13 by the Florida Fish and Wildlife Conservation Commission after local U.S. Coast Guard crews found him onboard a stolen floating tiki hut near Hawk's Channel in Key West, WTVJ-TV reported. The man was charged with grand theft and resisting an officer without violence. The Coast Guard posted photos of the tiki hut and warned, "Don't drink and boat!"

Awesome!

Residents of Chikuzen Town, Fukuoka Prefecture, in Japan, have constructed a towering, 23-foot-tall gorilla scarecrow as a symbol of power and strength to scare away COVID-19. SoraNews24 reported construction of the gorilla, made of a steel frame covered with rice straw resembling gorilla fur, took two months and was finished in early December. Its open mouth reveals terrifying fangs, and at night its red eyes light up. "Proud Gorilla 2020" is the sixth in a series of giant scarecrows the town constructs each year.

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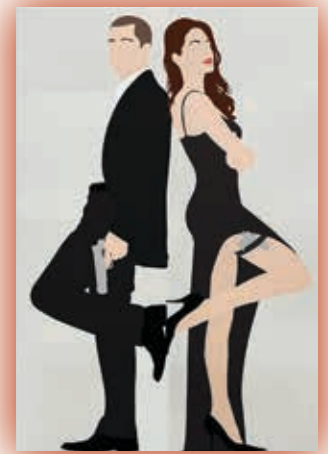
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- 2 targets
- Eye protection
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