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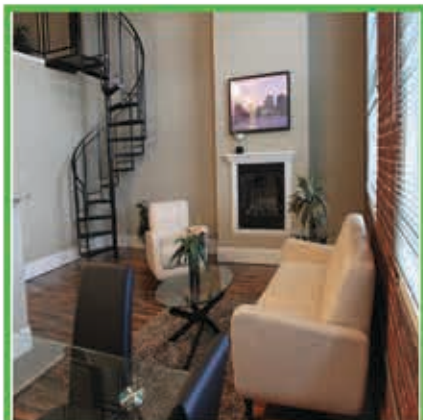
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GOOD NEWS!



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GRANITE VIEWS **SUSAN HATEM**

Frayed social circles



Walking and talking is the new coffee date. I'm glad; I relish any opportunity to combine fresh air, movement and conversation. By necessity, though, many interactions now take place online, either Zoom meetings where you can't really talk, even when unmuted, or FaceTime chats. This got me thinking about who I have or have not been keeping up with during the pandemic.

To our surprise, a professional friend and I recently found ourselves bemoaning the loss of rubber chicken dinners. If you haven't had the pleasure, these were large-scale annual meetings, fundraisers and award ceremonies hosted by organizations from nonprofits to political groups to media outlets. In spring there were a handful of must-attend events where leaders and lobbyists, mentors and movers, accomplished honorees and ambitious newcomers alike would gather. Frequent flyers might run into each other at functions every week or two in the fall. We used to grumble mildly about lukewarm food or lengthy speakers; now we yearn for a chance to mill around in a room full of even tangential acquaintances. In this year of social distancing, we've been keeping up pretty well with our family and close friends, but our circle has frayed at the edges.

Why does this matter? The Atlantic's Amanda Mull recently explored the issue. While close relationships have long been recognized as essential to well-being, the pandemic has underscored that casual friends are important, too. They make us feel part of a community, part of the world. They make mundane errands enjoyable. They introduce us to new business and recreational opportunities, information, issues and ideas. "Peripheral connections tether us to the world at large; without them, people sink into the compounding sameness of closed networks."

Even before the pandemic, surveys by Stay-WorkPlay, the organization that helps New Hampshire attract young workers, revealed many found it hard to make friends here. Some cited a lack of gathering places, others the lack of diversity. They felt a sense of "aloneness." The pandemic has exacerbated this. When asked what she seeks going forward, a college student I know from church said, "If I could change something, [it would be] getting those little intimate connections back, the ones that make us a community, the greetings on the street, catching up with an old friend, the feeling that you are intimately part of a larger group."

It's time to rekindle our acquaintanceship. Want to go for a walk?

Susan Hatem, former Director of Programs and Grant Making at New Hampshire Humanities, is a CASA of NH guardian ad litem and a connector, mentor and writer. Email her at susanh8m@gmail.com.

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ON THE COVER

12 TASTING TOUR If you're looking for some adults-only fun that trumps going out to dinner (again), a wine tasting is a great way to get out and try something new. Explore all kinds of flavors, learn about New Hampshire's unique wine culture and find your perfect pour.

ALSO ON THE COVER, Chris Viaud of Milford talks about his experience competing in *Top Chef*, p. 24. IPAs may be trendy, but with good reason, p. 28. And Kelly MacFarland brings the laughs to Chunky's, p. 34.

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Speaking groups:

Teen Prêt-à-Parler

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04/14/2021 - 6:00 pm
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NEWS & NOTES

Covid-19 news

On March 15, the New Hampshire Department of Health & Human Services issued a notice of potential community exposures connected to positive Covid-19 cases associated with the King of the Mat wrestling tournament, which was held on March 6 at The Rim Sports Complex in Hampton. Anyone who attended the tournament between 5 and 10 p.m. that day, according to health officials, should be monitoring symptoms and should seek testing.

The state launched its new Vaccine & Immunizations Network Interface website on March 17, at 8 a.m., according to a press release, just in time for Phases 2A and 2B vaccine appointment scheduling to begin. The new VINI platform is a state-run site, transitioning New Hampshire away from the federally run VAMS portal. During the state's public health update in a March 18 press conference, Gov. Chris Sununu said the system was loaded with about 200,000 first-dose appointments through the month of April. He said the state is on pace to expand vaccine access to all adults over the age of 16 in New Hampshire within weeks. "We don't have a firm date on that yet," he said, "but it really is just weeks away that

any adult citizen in the state of New Hampshire will be able to go to VINI and sign up for their vaccine as well." As of March 18, about 12 percent of the state's population has been fully vaccinated, according to Dr. Beth Daly, Chief of the Bureau of Infectious Disease Control of the New Hampshire Department of Health & Human Services. "To date, 31 regional clinics have been held with 6,500 people in Phase 2A vaccinated," Daly said later during the press conference. "An additional 36 regional clinics are scheduled through the end of March, with plans to vaccinate another 20,000 people."

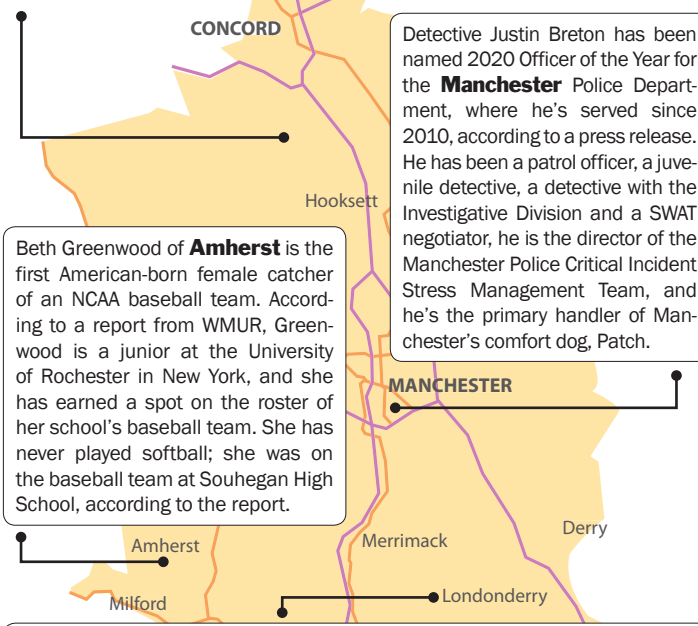
Registration for Phase 2B, which includes people between the ages of 50 and 64, opened on March 22, with the first appointments beginning on March 25. Hundreds of thousands of newly eligible registrants encountered problems on the site as soon as they were able to log in at 8 a.m., according to a report from WMUR, with many others who called 211 not being able to get through on the phone. "An unprecedented volume of web traffic was experienced this morning, a good sign that Granite Staters are ready and eager to receive their vaccine," Sununu said in the March 22 report. "Registrations have been accepted

and continue to be processed at an increasing pace, with over 35,000 having scheduled an appointment within the first three hours."

Funding input

The office of Manchester Mayor Joyce Craig issued a press release last week asking Queen City residents to share ideas on how to spend the federal funds that the city will be getting from the American Rescue Plan Act. According to the press release, Manchester will receive approximately \$44 million over two years. Though it's waiting for more guidance from the U.S. Department of the Treasury on how exactly the funds can be used, the idea is to help with local economic recovery, which includes things like assistance to households, small businesses and nonprofits, assistance to hard-hit industries like tourism, travel, and hospitality, premium pay for essential workers and infrastructure investment. Craig is asking residents to share their Covid-19 stories, specifically how it's impacted them and how they'd like to see the funds used. "For over a year, our community has felt the widespread negative impacts of Covid-19. This is the first time the City of Manchester is receiving direct funding, and

Rachel Budd from **Bow** High School has been selected as the alternate winner of the 2021 New Hampshire Poetry Out Loud High School Championship, according to a press release from the New Hampshire State Council on the Arts. Budd will fill in for winner Lilla Bozek from Newmarket High School if Bozek can't participate in the national finals. Bozek received \$200 and Newmarket High School got a \$500 stipend for the purchase of poetry books, while Budd received \$100, plus a \$200 stipend for Bow High School's poetry book collection.



Beth Greenwood of **Amherst** is the first American-born female catcher of an NCAA baseball team. According to a report from WMUR, Greenwood is a junior at the University of Rochester in New York, and she has earned a spot on the roster of her school's baseball team. She has never played softball; she was on the baseball team at Souhegan High School, according to the report.

Detective Justin Breton has been named 2020 Officer of the Year for the **Manchester** Police Department, where he's served since 2010, according to a press release. He has been a patrol officer, a juvenile detective, a detective with the Investigative Division and a SWAT negotiator, he is the director of the Manchester Police Critical Incident Stress Management Team, and he's the primary handler of Manchester's comfort dog, Patch.

The CHAd NH East-West High School All-Star Football Game, which will feature more than 80 of New Hampshire's best football players taking the field to raise money for Children's Hospital at Dartmouth-Hitchcock, will also be a tribute to **Londonderry** High School football captain Jacob Naar, who was killed in a car accident on March 12. According to a press release, his family has chosen to fulfill his wishes of fundraising for the game, and his team will not replace Naar on the roster; instead his teammates will honor his memory at the game, which is scheduled for July.

we want to ensure it's used to best meet the needs of our community," Craig said in the release. Contact the mayor's office or fill out a form at bit.ly/ARP4MHT.

Homeless Assessment

Last week the U.S. Department of Housing and Urban Development released its 2020 Annual Homeless Assessment Report Part 1 and, according to a press release, the report found that 1,675 people experienced homelessness in New Hampshire on a single night in 2020, which is an increase of 20

percent from 2019. HUD releases its report in two parts; Part 1 is a snapshot of homelessness on a single night, conducted during the last 10 days of January each year, so these numbers are pre-Covid. Other key findings in New Hampshire: Unsheltered homelessness increased 133 percent, with 199 people counted in 2019 compared to 348 in 2020. Also seeing increases were family homelessness, veteran homelessness and chronic homelessness. Youth homelessness is down 22.6 percent, according to the press release.

Covid-19 update

As of March 15

As of March 22

Covid-19 update	As of March 15	As of March 22
Total cases statewide	78,813	80,750
Total current infections statewide	2,064	2,334
Total deaths statewide	1,199	1,217
New cases	1,753 (March 9 to March 15)	1,937 (March 16 to March 22)
Current infections: Hillsborough County	640	756
Current infections: Merrimack County	211	195
Current infections: Rockingham County	509	633

Information from the New Hampshire Department of Health and Human Services

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NEWS & NOTES Q&A

Close to home

Transitional housing in Nashua gives families a fresh start

Family Promise of Southern New Hampshire has opened a new transitional housing facility in Nashua for families experiencing homelessness. Executive director Pamela Wellman talked about the facility's amenities and programs and the demographic they serve.

Q: How did Family Promise come to acquire this new building?

We were on the grounds of the Presentation of Mary Academy in Hudson ... for almost 18 years. ... Then, we found [the property formerly occupied by] Infant Jesus School in downtown Nashua ... and have gone through a six-month capital campaign and renovation project ... to build a beautiful brand new home for our mission and for our families. We worked very closely with the City of Nashua ... and we got a \$2.7 million grant through Gov. Sununu's New Hampshire CARES Act and the New Hampshire Housing Finance Authority ... so there have been a lot of partnerships supporting us throughout this whole thing. ... We were able to bring our first families in on Feb. 15. Starting on March 29, we'll be able to bring in the second phase of families. ... Our capital campaign will continue for the next two years ... to sustain the program operationally, and to support the families.



Pamela Wellman

ing supplies so that they can start saving that money. ... Working full-time is a requirement ... because you can't save money unless you've got income, right? It's not a handout. They've got to do the hard work, but we guide them through it. If people don't have a job, we help them with their resume and help them look for jobs and realize their potential as professionals and career-builders.

We help them regain driver's licenses and vehicles, if they don't already have them. We help them get back in school to finish a certification so they can maximize their professional acumen. ... We offer parenting and family advocacy courses to help them navigate any emotional trauma that homelessness has put on them as well as their children. ... We've also got tons of great youth programs and activities here so that kids can take a deep breath and learn to play and be kids again.

What are some of the circumstances leading to families seeking transitional housing?

The stereotypical idea of what homelessness is — the impoverished person living under the bridge — is an important population of people to serve, but that's not the only face of homelessness. Homelessness among children and youth ages 18 to 24 in New Hampshire is staggering. We see a lot of younger families who don't have the support system of family or friends outside of themselves to help them get through [homelessness] and have no other place to go. ... People don't realize that one of the most prominent faces of homelessness is the average working family making minimum to slightly-higher-than-minimum wage. They are the ones that fall through the cracks. The current housing market doesn't support them. They don't qualify for many lower-income supports, but they don't make enough money to get back up on their feet. ... We've all seen the tremendous impact that Covid has had on these middle-class families, or have been personally affected by it. One crisis — a job loss, having to take a lesser-paying job, a family break-up or divorce, or a health tragedy — can send them spiraling into homelessness.

How would you describe the community at Family Promise?

It becomes a family. So many of our graduates become best friends because there's a comfort in knowing that you're not alone and that there are other people going through the same thing. ... Sixty-five percent of our graduates actually come back and volunteer here and [remain a] part of our extended family.

— Angie Sykeny

What is the new facility like?

It's 35,000 square feet — twice the size of our former facility — with 48 bedrooms, which translates to about 25 family units, so about 80 or 90 people. It's got a beautiful dining area, a commercial kitchen, a laundry facility and plenty of storage space. ... Each family has their own bath ... and refrigerator space and cabinet space. They've got everything they need. They have a real home here, and they live a real life here. ... We also have a filtration system, so if a family does contract Covid, they can quarantine in their units; we don't have to place them elsewhere and put that burden on the community.

Who does Family Promise serve?

There are so many transitional housing and shelter programs in Greater Nashua, and we each share a certain piece of the pie when it comes to homelessness. Ours is family; we take families — moms and dads with children, single fathers and single mothers with children, and families however they identify themselves — and we keep them together. ... Sixty-five percent of our community is children.

Aside from providing transitional housing, how does Family Promise help families experiencing homelessness regain independence?

One of the programs people work once they come here is financial literacy. ... They have to save up to 75 percent of their disposable income in their own savings account so they get used to budgeting and paying rent again. We supply their food, toiletries and daily liv-

Coach B goes nuts



For card-carrying members of Patriot Nation, with **Bill Belichick** going away from type to blow up the first week of NFL free agency by bringing in 13 new faces, it was quite a week. It was the talk of the league and the biggest sports story of the week. But with the NCAA Basketball Tournament kicking off, the Celtics season collapsing, the Red Sox close to beginning with anonymous faces all over the roster and the Bruins also operating there's a lot going on. So with that my brain is about to explode if I don't clear some room by sharing the following today.

At the risk of earning a scolding from my friend **Bill (Wright) Clayton**, I should admit that what the Bruins are doing is mostly in the dark for me.

Think it's the pandemic, which has messed with my head by throwing off the regular calendar. I couldn't get into the Masters in fall, UNH football in the spring, baseball at all and even my usual enthusiasm for the NCAA Tournament, which should be of really high interest with Gonzaga having a chance to have the first undefeated season since Indiana in 1976-77.

Ditto (again) for baseball, but it's more for **Chaim Bloom** dismantling the 2018 outfield and a pitching staff that seems to have been recruited from the FBI's Witness Protection Program. Or maybe I just don't have the patience to wait out whatever Bloom's master plan is.

On the plus side, I am curious about current prodigal minor-leaguer son **Jarren Duran**. Ditto for a full season of **Bobby Dalbec**. Someone said in the Boston Globe the other day that every time he sees him he thinks of **Tony Conigliaro**. High praise indeed since he was the second youngest player to reach 100 homers in MLB history.

Sports 101: Who was the youngest player to reach 100 homers?

Hearing **Danny Ainge** talk about the dumpster fire the season is turning into makes me think he doesn't get how much trouble the Celtics are in.

I think **Brad Stevens** has done a very good job overall here, but if going home is appealing I'd say take the Indiana job, because the biggest thing the C's need is a new voice, one that will come with a large boot to kick them in the tail, because they are too accepting of losses.

If you like to keep track of these things, the now 22-year-old **Collin Sexton**, whom the Cavaliers took with the lottery pick the Celtics gave them in the **Kyrie Irving** trade, is averaging 24.2 points per game, and for **Terry Rozier**, who walked the plank for **Kemba Walker**, it's 20. Meanwhile the hobbled and

struggling **Kemba's** at 17.1 while making \$12 million more per year.

Lakers sixth man from the 1980s glory days **Michael Cooper** gets my vote for the Hall of Fame. With all due respect to **Dennis Rodman**, **Robert Reid** and **Paul Pressey**, nobody gave **Larry Bird** more trouble. So that and being a real contributor to five titles puts him in for me.

One final word on Coach B's spending spree: So much for the idea that after the disintegration of the Brady-Belichick relationship players would no longer want to come to Gillette as free agents.

Don't know if it was an all-time MLB record, but **Johnny Damon** allegedly blew a .3 on the breathalyzer a couple of weeks back in Florida. That got him arrested on suspicion of drunk driving, to which he later pleaded not guilty. Danno also booked his wife **Michelle** on charges of battery on a police officer and resisting arrest with violence, according to news reports. Damon reportedly tried everything to get let off including the old chestnut, "I'm 200 yards from my house," and the new chestnut, "I know I'm being targeted because I support Donald Trump," all of which probably renews his membership in the Idiots Club for another 10 years.

I know he was a terrific player, but sorry, I don't get the who-ha over **Drew Brees** joining NBC. I get the great white whale hunt for **Peyton Manning** because broadcasting is about insight and personality and he's got both. Brees may have insight, but so did **Joe Montana** and he was a disaster because the personality wasn't there, and I fear Brees' blandness will lead to a similar outcome.

And in a related note, with Brees retiring, **Tom Brady** will be the all-time leader in TD passes and passing yards with no one on the horizon for at least 15 years.

Sports 101 Answer: The youngest to reach 100 homers was the forgotten great New York Giant **Mel Ott**. He got to the majors at 17 in 1926 and reached 100 at 22 helped by going for 42 homers and 151 RBI while batting .328 when he was just 20. With 504 he was the third to reach 500 and the NL leader until **Willie Mays** passed him in 1965.

I thought I'd heard or read all the Yogisms there were, but I just ran across two new ones. His wife, Carmen, asked him while they were estate planning, "You're born in St. Louis, you live in New Jersey and you played ball in New York. So if you go before I do, where would you like me to have you buried?" To which Yogi said, "Surprise me." Then there is when he and Reggie Jackson are watching the names of baseball legends who had died over that year scroll on the scoreboard as they're read to the Old-Timers Day crowd, when Yogi looks up at Reggie and says, "I hope I never see my name up there for that."

Email Dave Long at dlong@hippopress.com.

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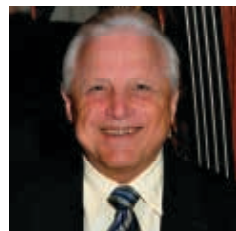
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Directions:

1. Peel and dice avocado and banana, and add to a blender. Add Greek yogurt, cooled matcha tea and protein powder. Blend until smooth.
2. Divide smoothie between two glasses and enjoy!

Dietitian's Tips:

Looking for other creative ways to use the remaining matcha tea bags? Try brewing the tea bags with Smartwater® Flavored waters such as Pineapple Kiwi or Strawberry Blackberry for a fruity twist on your typical tea!

Nutritional Information

Amount per serving: Calories 140; Total Fat 8 g; Saturated Fat 1.5 g; Cholesterol 15 mg; Sodium 25 mg; Carbohydrates 12 g; Fiber 4 g; Sugar 5 g; Added Sugar 0 g; Protein 8 g

Source: Recipe adapted from cabotcheese.coop

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NEWS & NOTES

QUALITY OF LIFE INDEX

Vaccine prompts school cancellations and chaos

After a regional vaccine clinic for teachers was held at the Steeplegate Mall in Concord on Sunday, March 21, several schools were forced to close Monday after hundreds of teachers who received the vaccine called in sick, according to a March 22 report from WMUR. Teachers from several local districts received the one-dose Johnson & Johnson vaccine, and many started feeling side effects shortly thereafter. Concord, Hopkinton and Hillsboro-Deering all canceled school, but it was too late for Bow to cancel after the buses went out, despite ultimately having more than 50 staff members call out. The district sent an emergency alert to parents asking them to keep middle and high school students remote if possible.

Score: -1

Comment: "Is it a perfect day of school? No, but we were able to cover and be open for the students that really needed us to be, especially because of the late-breaking nature of this," Bow Superintendent Dean Cascadden told WMUR.

Dancing in spite of it all

Some Milford residents have spent part of every evening for the past year dancing outside. According to a March 16 report from WMUR, the Myrtle Street neighborhood celebrated its one-year anniversary of its nightly outdoor dance party on March 15. "We've been keeping it going for 365 days and if one of us couldn't make it, then everyone else would represent," Monica Kluz said in the report. The parties were inspired by a video of neighbors in Italy singing together from their balconies. Now the whole town knows about the 6 p.m. dance party, and at the moment, there's no plan to stop.

Score: +1

Comment: *Even in the dead of winter, the dancing continued. "We always made it out for at least one song," said Jamie Anderson. "So we would dance real quick to keep our bodies warm and then we would run back in."*

Meth, not Adderall

On March 22, Sen. Maggie Hassan retweeted a post from the Drug Enforcement Administration's New England division warning young people in the region — and specifically in New Hampshire — that they are being targeted with counterfeit prescription pills that look like Adderall but are made with methamphetamine and caffeine. DEA New England has released a poster warning parents, coaches, teachers and kids that the fake ADHD drug is on the streets being sold illicitly. The poster shows how the fake pills are nearly identical to real Adderall and said that meth dealers are specifically targeting students in college, high school and middle school.

Score: -2

Comment: "They've shown up all over New England, but specifically New Hampshire," DEA Special Agent in Charge Jon DeLena said in a WMUR report. "All four corners of the state are seizing these pills and they are deadly. ... It's probably one of the most critical messages that we've had to deliver yet."

Rent costs going up in New Hampshire

The average cost to rent an apartment in New Hampshire is increasing at a higher rate than almost anywhere else in the country, according to a new report from QuoteWizard, an online insurance marketplace. While the average cost of one-bedroom apartments in 15 states has dropped in the past two years — mainly highly populated states like Massachusetts, whose rent dropped 11.3 percent to an average of \$1,152 — New Hampshire joins other rural states like Montana, Idaho and Vermont in the Top 10 states that have seen an increase. The Granite State ranks No. 6 for rental increases, with the average cost of an apartment has gone up 7.5 percent in the last two years and is now \$1,010, compared to \$939 in 2019.

Score: -1

Comment: *According to the report, since the beginning of the pandemic, the number of available apartments has gone down 10 percent in suburban areas.*

QOL score: 63

Net change: -3

QOL this week: 60

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



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Tasting *tour*

TAKE A MINI DAY TRIP AND DISCOVER NEW FLAVORS AT NEW HAMPSHIRE WINERIES

By Meghan Siegler
msiegler@hippopress.com

Whether you know (or think you know) everything there is to know about wine, or your wine experience is limited to the glass of Champagne you had at your cousin's wedding, tastings are a great way to experience local wines, learn about how they're made and the best foods to pair them with, and explore the vineyards that are occupying more and more New Hampshire real estate.

"People come for a tasting for something [fun] to do," said Al Fulchino, owner and winemaker at Fulchino Vineyard in Hollis. "When they find out they like the wine, they think, how [is that made] in New Hampshire?"

Local winemakers and vineyard staff answer our questions about their wineries, their tasting experiences and the wines they think you should try.

Appolo Vineyards

49 Lawrence Road, Derry
421-4675, apolovineyards.com

Mike Appolo, owner and winegrower, talks about his vineyard, the outdoor tasting room known as #thecrushpad, and Firefly 2020.

From fruit to wine: We make only grape wines. We are focused on food-friendly wines, so you will not find anything overly sweet here — well, except for our port-style wine, and that has some special pairing recommendations. We have a small vineyard [with 1,500 vines] in Derry with nearly a dozen named varieties of grapes. We also source grapes from all over New Hampshire, New York and other places. We make a variety of wines from dry to sweet, red, white and rosé. We have still and sparkling wines, including a brand new naturally fermented pet-nat [called Wild Eyes] and a red pinot noir bubbly [called Barchetta]. Many of our fermentations are done using native yeasts that bring out the best of the varietal character of the grapes we choose. We were one of the first in New England to grow the grape Brianna, which is now grown extensively in Vermont and in vineyards across the region. We offer still and sparkling versions of this wine. We are constantly experimenting with new grape varieties and trying new styles of wine.

What makes us unique: We have an outside tasting room, #thecrushpad, a patio in the middle of our sustainably grown vineyard. We have fire pits groups can reserve in spring and summer. Dogs are welcome on our patio as well. As one of the closest vineyards to Boston and Interstate 93, we see many visitors getting away for the weekend.

The tasting experience: Our staff will guide you through a tasting of anything from our menu of [often 15] wines, including both sparkling and still wines. The staff is well-versed in how each wine is made. When the winemaking staff is available, we will meet with customers to talk about the process.

Popular pours: Firefly 2020 is our newest sparkling Brianna white wine and is quickly gaining ground as our most popular at the winery. The sparkling Bee Wild 2019 white blend is right up there with it. Blue Eyes [sauvignon blanc] is our best selling wine in the New Hampshire Liquor and Wine Outlets. Red One [a sweet sangria-like New Hampshire red blend] is our most popular wine in Market Basket stores throughout the state.

Personal favorite: Firefly is my new favorite. I love the way the Brianna vines and grapes grow here — expressing the minerality of the granite-filled soils. We don't spray this grape or use pesticides anywhere near it. I have had Brianna wine grown in at least five states and at various places across this state. The grapes here are very different, and my preference.

Appolo opened on March 13 for the new season. Current hours are Fridays from 2 to 8 p.m. and Saturdays and Sundays from 11 a.m. to 5 p.m., by reservation only (visit the website to book online or call for same-day reservations). The winery is also in the approval process for a new outdoor covered tasting space and an indoor tasting room that Appolo says he hopes to start building in late spring, with expanded hours upon its completion.

Copper Beech Winery

146 Londonderry Turnpike, Building 3, Unit 23, Hooksett
400-2595, copperbeechwinery.com

Lin L'Heureux owns and runs Copper Beech Winery on her own, which means she's also the chief fruit selector, winemaker, lab chemist, taste tester, director of bottling, web designer, social media man-



Photo courtesy of Appolo Vineyards.



Photo courtesy of Copper Beech Winery.

ager, photographer, advertising manager, hostess, server, groundskeeper, gardener and more.

From fruit to wine: Copper Beech Winery is a small batch woman-owned boutique winery. ... We make ... wines from fresh fruit and grapes that are grown as locally as possible and choose organic fruits whenever we can. Each small batch is hand crafted with patience and attention to detail. ... We opened our tasting room in March 2014.

What makes us unique: While many fruit wines are sweet, ours are on the dry side, with just enough residual sweetness to showcase the fruit character without overwhelming it. Yes, dry fruit wines, a pleasant surprise for many of our customers. In 2021 we'll be adding some well-aged grape wines as well. Our wines are fermented in the traditional style and most are aged at least a year before bottling.

The tasting experience: Normally we have about 14 types of wines available, which vary throughout the year. When a local farmer has a smaller supply of fruit available due to a bad winter, lack of rain, etc., we may run out of that wine earlier in the year. ... We appreciate the local fruit when it's available to us, and because I grew up on a farm, I really like the opportunity to help support local farmers. Our tasting room is small and cozy. ... I love talking to people about how the wine is made, where the fruit comes from and what's new in the tanks. This year, we're working on approvals for an outside tasting and seating area and hope to open it later in the spring.

Popular pours: These tend to sell out early every year: Autumn Harvest [a blend

of New Hampshire apples with tart red cranberries]; Brilliant Cranberry; Country Crabapple [a limited-edition wine crafted from New Hampshire crabapples]; Massachusetts Rose [made with locally grown strawberries and fresh rhubarb]; and Wild Blue [a dry oak-aged red wine made with low-bush blueberries from New Hampshire and Maine].

Personal favorite: I honestly don't have a favorite, but in the cooler seasons I tend to gravitate toward the reds, like Wild Blue or Regatta Red. In warmer seasons, I like a chilled white wine, like Fresh Peach or Country Crabapple.

Copper Beech Winery is opening later this spring; visit its website for details and hours for wine tastings and tours.

Crazy Cat Winery

365 Lake St., Bristol
217-0192, crazycatwinery.com

What can you expect from a wine tasting experience with Crazy Cat owner Claudette Smith and winemaker Tim Smith? Five pours, a souvenir tasting glass and stories about winemaking and "the Haunted House of Bristol."

From fruit to wine: Our wines are made from wine grape juices shipped in from California, Washington and Oregon, as well as from Chile, Argentina, South Africa, Italy, Australia, etc. and fresh fruit from New Hampshire. All of our wines are produced here on site. We have planted a small vineyard on site that we hope will produce wine-quality fruit in a few years.



Photo courtesy of Flag Hill Distillery and Winery.

What makes us unique: One of the factors that makes us unique is our rather large selection of wines and varied styles. We produce reds, whites, semi-sweet summer wines, fruit wines and several dessert wines. Our proximity to Newfound Lake makes us an especially convenient and fun location for visitors to the Lakes Region. This building was built in 1880 and the tasting room is in the original carriage house.

The tasting experience: Our tasting experience consists of five pours from our collection and includes a logo souvenir tasting glass. Tastings are done in our Tuscan-themed tasting room. During the summer months, we also offer outdoor seating and service. One of our favorite things to do is to meet and talk to our customers, talk about the wines and winemaking. We also love to tell our story and tell tales about the building. It has been described by many locals as "the Haunted House of Bristol." On many occasions, we love to sit with customers talking about our unique and weird experiences since moving into this building. Lots of unexplained happenings!

Popular pours: Popular pours would be our Reserve Merlot, juice sourced from Washington State; Whisker White, our special blend of three whites; Beach Peach semi-sweet summer wine and the Chocolate Espresso dessert wine.

Personal favorite: Tim's new personal favorite is our Grenache Rose — light, clean with a distinct flavor of fresh strawberry. Claudette's favorite is the cabernet sauvignon.

During the cooler off season months, Crazy Cat is open Friday through Sunday from noon to 5 p.m. In warmer months it is open Thursday to Saturday from noon to 7 p.m. and Sundays from noon to 4 p.m. Visit the website for current hours.

Flag Hill Distillery and Winery

297 N. River Road, Lee
flaghill.com

Cassey Nickerson, brand ambassador for Flag Hill, talks about what the largest vineyard in the state has to offer.

From fruit to wine: Flag Hill sits on a

110-acre conservation easement, which preserves the property to remain in agriculture forever. The vineyard itself comprises two areas on the property totaling 14 acres, making Flag Hill the largest vineyard in the state of New Hampshire. We focus primarily on cold-tolerant white grapes, though we grow a total of six hybrid grapes, which consist of both whites and reds. The types of grapes are Minnesota hybrids and French-American hybrids, and varieties are Cayuga, vigneoles, la crescent, Niagara, de Chaunac and Marechal Foch. While we do grow all of our grapes for our grape wines, and the corn and rye for whiskey, we do not grow our own fruits for our fruit wines, though we source these from within New Hampshire and the surrounding New England states as best we can.

What makes us unique: We are a true farm winery and farm distillery. Growing the grapes and grains here at Flag Hill means that we have control over everything, from the compost that goes into our soil, to the temperature at the time of harvest.

The tasting experience: We offer a guided public tour every weekend at noon with one of our staff. If you ... miss the scheduled tour, we encourage you to explore the grounds via our self-guided walking tour, which has 18 stations to visit. Our tastings are \$5 for five tastes, where you get to choose which wines, spirits or combination of those you would like to try. Small snack boards are available, as well as glasses of wine, ... wine smoothies and other seasonal offerings. ... We are looking forward to when we can return, safely, to bar service in the Tasting Room, where guests get a one-on-one with our staff. ... We are [also] looking forward to the summer of 2021 with the addition of an outdoor patio [where] guests can grab a flight, a glass and a friend and enjoy the day under the pergola.

Popular pours: Aromatic white wines are certainly what we do best at Flag Hill, so our visitors gravitate toward those. Our most popular pour within this would have to be our Cayuga white. It is our fan favorite that pops with flavors of green apple, peach and pear, very similar to a Germanic-style riesling. If you are more of a bubbly wine drinker, give the sparkling Cayuga white a try! Add a dash of one of our fruit liqueurs

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and your day is made.

Personal favorite: La crescent. This is hands down our winemaker's favorite. La crescent is intensely aromatic with notes of honeydew, pineapple and orange blossom; it is the perfect marriage of sweetness versus acidity at the first sip.

The Tasting Room & Gift Store is open from 11 a.m. to 5 p.m., seven days a week, year round, with the exception of Easter, Thanksgiving, Christmas Day and New Year's Day.

Fulchino Vineyard

187 Pine Hill Road, Hollis
438-5984, fulchinovineyard.com

For owner and winemaker Al Fulchino, winemaking has been part of his family's history for nearly two centuries — so it only makes sense that he now has vineyards of his own.

From fruit to wine: We believe in simplicity. We have four vineyards within two miles. ... We like to source what we use. Eighty-five to 88 percent comes from our property. We plant, pick, prune, we bottle, we label ... we do all that. We believe in letting the wine speak for itself by staying out of the way. [We have] good vineyard sites to warm up and ripen the grapes. ... We bought

the land in 1991 and in 2007 planted the first vineyard. It's a very successful piece of land for growing wine grapes. ... Everything on this property, we built it.

What makes us unique: What makes us different, I don't even want to know. All we can do is what we do. I think we make people happy.

The tasting experience: We cater to people who like wine, want to like wine or are curious about wine. We expect to exceed expectations with the wine person [and we] want to show people how to appreciate wine in a non-snobby way. I talk to everybody I can talk to, [and] we try to impart our knowledge on our staff. ... [Tasters can try] five or six wines. ... We try to give people information about the wine and what pairs well with it. [We want to] show people where the wine shines. ... We try to have 18 to 22 [wines] on the table, but if we're hit really hard there may only be 10 to 12 wines on the table. Right now there are 15 wines on today's table. Things come and go.

Popular pours: Mirabella is our signature proprietary blend. It is a very full-bodied robust red that is meant to savor ... with stone fruit notes, notes of chocolate, orange peel. It's a crowd favorite, our No. 2 wine. No. 1 is a sister wine to Mirabella [where we] alter the aging process and we oak it differently: Cenare. It's a French oak.



Photo courtesy of Gilmanton Winery & Vineyard.



Photo courtesy of Hermit Woods Winery.

Personal favorite: If I just want a sip I like to go to my Mirabella. If I'm eating a certain type of dish, I might need my pinot or my chardonnay.

Hours now through March are Saturday and Sunday from 11 a.m. to 5 p.m., opening daily from 11 a.m. to 5 p.m. starting in April.

Gilmanton Winery & Vineyard

528 Meadow Pond Road, Gilmanton
267-8251, gilmantonwinery.com

Owners Sunny and Marshall Bishop offer tastings in the former home of a local legend.

From fruit to wine: We have roughly 4 acres and six different kinds of vines: seyval, reliance, Concord, Marechal Foch, Marquette and aureore. We also make some of our wines from grapes that have already been pressed.

What makes us unique: Our property is just under 9 acres, and the house, which is attached to the business, was once owned by Grace Metalious, the author of *Peyton Place*. My husband, the winemaker, is a retired Marine and I'm a retired flight attendant, [so] we have a bit of memorabilia here.

The tasting experience: You get to taste at your own table, whether inside or outside, and we bring the flights of wine to you. We also serve [light bites, like cheese and crackers] and we do as much local as we can. My husband also loves to walk around and chat with everyone. ... We also serve brunches every Sunday morning. We're planning on doing picnics this summer.

Popular pours: Our most popular wines are Jack the Ripper, Green Apple Riesling and Blueberry Surprise.

Personal favorite: My favorite is Jack the Ripper. It's from the carmenere grape and is a dry red wine.

Gilmanton Winery is open Thursday through Saturday from 11 a.m. to 6 p.m. and Sunday from 1:30 to 5 p.m. for wine tastings.

Hermit Woods Winery

72 Main St., Meredith
253-7968, hermitwoods.com

Owner Bob Manley talks about the highly interactive experience you'll have at a wine tasting at Hermit Woods.

From fruit to wine: Each of our ... handcrafted wines is made from a unique combination of locally sourced fruit, honey and flowers, in some cases wild-foraged. Our process is ... hands-on from vine to bottle, using old-world techniques. ... The result is a wine with rich, complex flavors. All of our wines are vegan, with the exception of honey wines, gluten-free, raw and mostly organic to best management practices. ... We get our fruit from farmers all over New England, and on occasion outside of New England when supplies are short

What makes us unique: Hermit Woods is crafting dry, barrel-aged, European-style wines, many of which can be laid down for years in your cellar, from fruit other than grapes. We are the only winery I am aware of with this focus anywhere. We also offer a farm-to-table restaurant at the winery and sell local cheeses, meats and other locally crafted food items at the winery. We will soon be offering a listening room, called The Loft at Hermit Woods, where we will be showcasing music from around the country and possibly the world.

Our tasting experience: Our tasting experience is highly interactive, providing guests with an in-depth knowledge of our wine, wine in general, and wine application. We do offer tours, [but] they won't resume until we are 100 percent past Covid. We will also be offering a wide variety of advanced tasting programs. ... A typical tasting lasts about 30 minutes and is one-on-one with our team. Our premium tasting experience will be a 45-minute presentation by the owners and management only.

Popular pours: Our most popular wine is Petite Blue and Petite Blue Reserve. [Petite Blue] is bursting with fresh blueberry aromas and flavors. An entire pound of wild low-bush blueberries is in each and every bottle of wine. Unlike many available blueberry wines, this dry blueberry wine embodies the



characteristics of a more traditional dry red wine. We enjoy it slightly chilled. Petite Blue Reserve, a specially crafted vintage of our ... Petite Blue, is fuller in body and finishes long and dry like so many fine Burgundies we have come to love. Like our Petite Blue, there is over an entire pound of wild low-bush blueberries in every bottle. Also very popular is our Winnepesaukee Rosé. ... Cranberries and apples are blended together in this rich, sweet, and tangy wine.

Personal favorite: Our personal favorite is our Red Scare, a multi-berry melomel. Whole wild blueberries, organic blackberries and raspberries, and local, raw, unfiltered honey providing balance, structure, and long-deep flavors. This wine was aged in a French oak barrel for many months. A complex, dry wine with great aging potential.

Hermit Woods is open seven days a week, year round. Wine tastings are available at any time during operating hours, which are Sunday through Thursday from 11 a.m. to 5 p.m. and Friday and Saturday from 11 a.m. to 6 p.m. in the winter. It stays open an hour later in the summer.

LaBelle Winery

345 Route 101, Amherst; 104 Congress St., Portsmouth; and coming in May, 14 Route 111, Derry, labellewinery.com

Michelle Thornton, director of marketing and business development, explains the wine-making process that happens on the grounds of LaBelle's Amherst property and describes the winery's most popular pours.

From fruit to wine: LaBelle Winery Amherst has seven different grape varieties planted on about 2 acres of land. ... Varieties of grapes are chancelor, noiret, petit amie, seyval blanc, petit pearl and Brianna, and are all cold-hardy to withstand New England winters. The vines will be hand-harvested in the fall when the grapes reach the optimal sugar and acidity and will immediately be transported to the crush pad behind the winery. ... LaBelle also sources grapes from the Finger Lakes region of New York, California, and Washington State to supplement our volume. Our fruit wine is produced using farm fruits from all over New England. ... Ripe red grapes are crushed in a crusher/destemmer. Must [a juice containing the skin, seeds and vines] is placed in a container and a selected strain of yeast is added. In the fermentation process, yeast added to the grape or fruit juice converts sugar into both carbon dioxide, which is released into the air, and alcohol. ... After being filtered from the other organic material, most red wines undergo a second, malolactic fermentation, in which

sharp malic acids are converted to softer lactic acids. Racking and filtering follow when the wine is separated from any remaining solids. Clarified wine is placed in bottles and sealed. For white grape processing, instead of being crushed, white grapes are gently pressed to avoid juice contact with the skins or broken seeds and vines that give red wines that sharp, tannic taste. The juice is collected in a fermentation tank [either stainless steel or oak] and may be clarified once before a yeast variety is selected and added. Fermentation of white wines usually occurs at cooler temperatures and for more time than reds to maintain crisp, fruity aromas and flavors. Barrel aging and malolactic fermentation may occur for some wines [like chardonnay], followed by clarification and bottling.

What makes us unique: Amy LaBelle is the winemaker, founder and owner of the business, along with her husband, Cesar Arboleda. LaBelle processes over 40 tons of grapes a year, which will be doubling in 2021 with the Derry property's addition. LaBelle is known for its friendly and inviting staff and incredible dining, shopping options and educational and fun events that complement the award-winning wine. LaBelle also hosts hundreds of private events a year, such as weddings, corporate and nonprofit events.

The tasting experience: Our expert tasting room representatives guide guests by sampling our wines, all produced in our ... wine-making facility in Amherst. During a wine tasting, a guest can select from over 35 of our different wines to taste. ... Tastings are first-come, first-served, and do not require a reservation. Our guided tours, which are approximately 20 to 30 minutes, provide an overview of the building architecture, vineyards and winemaking production cellar within our Amherst facility. Additionally, guests are welcome to follow our self-guided tour brochure at any time during operating hours. We also offer private tasting and tours, which require a reservation. Tour and tastings are highly interactive and educational. The LaBelle Winery Derry property will have a new structure built, named LaBelle Winery, home to a tasting room and a space where a new line of sparkling wines will be produced. The tasting room will wrap around the production and aging experience and will require additional equipment and riddling racks that we don't have space for in our Amherst location. The new red, white and rosé sparkling wines will be made using the French Methode Champenoise, making the Champagne house at LaBelle Winery Derry the only one of its kind in New England.

Popular pours: Rose, a dry, classic blend of the red grapes grenache and syrah, with aromas of watermelon, florals and strawberries; Americus, with a rich tannin structure and loads of pepper on the palate; petit ver-



Photo courtesy of LaBelle Winery.

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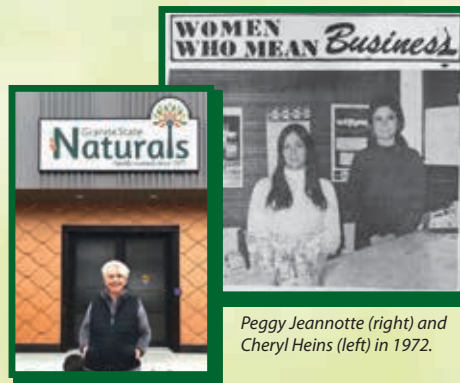
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Peggy Jeannotte (right) and Cheryl Heins (left) in 1972.

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pesticides. But... they had to travel far to find such items. Her answer: Open a store and make healthy products available to the Concord Community! We're so glad she did! 50 years later, GSN is still family owned and operated... and still growing! Her values live in the company she built, and her mission of empowering personal health is as important now as it has ever been!



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Photo courtesy of Sweet Baby Vineyard.

dot, a bold red wine with strong floral and fruit tones and a deep tannin structure; seiyval blanc, a delicate wine with citrus tones and a crisp, clean finish; and malbec, a deep red rich wine that's spicy and bold on the palate with a lush and balanced finish.

Personal favorite: Americus

LaBelle's hours are changing soon; visit the website for the most up-to-date information.

Sweet Baby Vineyard

260 Stage Road, Hampstead
347-1738, sweetbabyvineyard.com

Owners Lewis and Stacey Eaton live and work on their farm, where they offer a relaxed wine-tasting experience and a chance to walk around the vineyard. Lewis Eaton shared more about what you'll find at Sweet Baby Vineyard.

From fruit to wine: We are a small family-owned vineyard and winery that grows six different cold-hardy grape varieties. Each year we expand our vineyard, with plenty of room to grow for the future. Our ... fruit wines are all made with locally grown New Hampshire fruits. We source them directly from single source farms. ... Our winemaking process is simple and natural with all-natural ingredients letting the wine express its own unique character.

What makes us unique: What makes us stand out is that we offer locally grown fruit, we are agriculturally driven and are very approachable. We live and work on the farm and love what we do. Coming to our farm is very relaxed and easy.

The tasting experience: Our tasting experience is super-relaxed and guided by our incredible tasting staff. Our winery sits in the middle of our 8-acre farm. We offer 25 different wines — fruit, grape, sparkling and fortified — [and] our tasting staff and winemaker will explain everything from where the fruit is from, how it is made and usually what their favorites are. Though there isn't a formal tour, our grounds are open to everyone and we allow folks to roam through the vines and enjoy the beauty we offer. ... We have both indoor and out-

door — in warmer weather — seating.

Popular pours: Some of our most popular wines are our blueberry wines — sparkling, port-style and still — and our varietals, like Niagara and Marechal Foch, that we grow on the property. The blueberry wines are produced semi-sweet and are made with locally grown low bush wild blueberries from Alton, New Hampshire. We do three versions of Niagara: sweet, sparkling and dry. These are grown on our farm. Marechal Foch is a dry red grown on our property and aged in American oak barrels for two years and is a dry medium-bodied table wine.

Personal favorite: My favorite is our Farm Stand White. It is a blend of la crescent, petite amie and aromella. Two of the grape varieties are grown here and the other we buy from [Flag Hill Distillery and Winery]. It is an off-dry aromatic white perfectly balanced acidity with melon and citric notes. This wine is incredible.

Sweet Baby Vineyard is open year-round from noon to 4 p.m. Thursday and noon to 5 p.m. Friday through Sunday.

Winnepesaukee Winery

458 Center St., Wolfeboro
455-0182, winniwinery.com

Heidi von Goetz Cogean, owner and winemaker, looks toward the future at her vineyard.

From fruit to wine: We are a New Hampshire farm winery, woman-owned and family-operated. We grow cold-hardy white grapes in our vineyard, [which] operated as a dairy farm from 1810 to 1942. ... The vineyard was planted in 2018 [and] we expect a harvest in 2023. We source our cabernet sauvignon and merlot red grapes from the Lanza family vineyard in Sonoma County, California, and our award-winning carmenere from the Central Valley of Chile. Wild blueberries are purchased locally and rhubarb comes from Tuftonboro, New Hampshire, [and we make] both sweet and dry wine from these fruits.

What makes us unique: All of our red wines are classic European-style fully dry reds, aged in French oak barrels. We are currently selling vintage 2016 dry reds, [and] we are the only New Hampshire winery selling oak barrel-aged wine that is over four years old. We are [also] New Hampshire's only winery and bed and breakfast. ... We also have a huge barn full of antiques for sale ... from April to mid October.

The tasting experience: We conduct a four-wine tasting, with [an] option to enjoy prepackaged snacks procured from Black- and woman-owned companies. [Visitors can] enjoy a glass of wine on the patio [or] a bottle of wine in our vineyard. Frozen wine slushies [and] wine cocktails with real fruit are ... popular. ... Most days the winemaker is serving customers. ... Private tastings with [a] charcuterie board can be arranged after hours.



Photo courtesy of Zorvino.

Popular pours: Wicked Good Red, [which is] 50 percent cabernet and 50 percent merlot, [is] our most popular wine. [It] pairs well with heartier fare [and has] balanced tannins and superb mouthfeel. [We are] selling vintage 2016 right now.

Personal favorite: Whatever I am currently bottling!

Winnepesaukee Winery is open May through October, Thursday through Sunday from noon to 5 p.m.

Zorvino Vineyards

226 Main St., Sandown
info@zorvino.com, zorvino.com

Tom Zack, wine director, talks about the wines, the food and the woodwork you can find at Zorvino Vineyards.

From fruit to wine: Zorvino Vineyards is an 80-acre property in the middle of a Northern hardwood forest, which is composed of vines, fields, woodlands with trails, a pond and a beautiful post and beam manor house. ... Our actual vineyard is now home to 1,000 vines, including la crescent, Marquette, petite pearl, St. Croix, Itasca, Valiant, Frontenac, Frontenac Gris and Niagara. Most of these are known as Minnesota hybrids. We have extensive gardens where we grow vegetables for our restaurant plus for wine-making and fruit trees that bear fruit for wine also. We source premium grapes from wine regions all over the world including California, Italy, South America and South Africa. Additionally, we start with local fruit from New Hampshire and then branch out to other areas of America depending upon production needs. Our wine is initially made in stainless steel drums and then the premium wines are transferred to American Oak barrels for aging and refining.

What makes us unique: We are one of the largest and busiest wineries in New Hampshire, especially during the summer months when our outdoor patio is open. ... Our kitchen puts together a menu that includes creative sandwiches and flatbreads to pair with our options of six different flights where the wines rotate from week to week. The patio can seat up to 80 peo-



Photo courtesy of Zorvino.

ple but we allow guests to bring blankets and chairs and enjoy our beautiful property. We have our own sawmill and you can often see Jim Zanello, our owner, working on our own hardwoods to create tables, chairs and ... whimsical items of all shapes and sizes.

The tasting experience: Our typical offering consists of six different wine flight options, where each flight includes four rotating wines of 3 ounces each. All our outdoor tables are reservation only, made through our website, and reservations are for an hour and a half each. During Covid we have suspended tours, but guests are welcome to wander the property and enjoy the scenery. We also have first-come first-served tables and benches near the pond and throughout the property if the patio is full. When you purchase your flight samples, our winery staff will fill you in on which wines you'll be trying. Our ... staff is always glad to take the time to answer any questions you may have about our wines or our history.

Popular pours: We make more different varietals than any winery in New Hampshire: white, red or fruit wines totaling over 40 this past year. ... We are also known for our Z Wine Labs offerings, which are short-run wines that are released every two weeks and include ... Peanut Butter & Jelly, Blackberry Bourbon Smash, Chocolate Hazelnut, Key Lime Pie, Field Day (watermelon) and many, many more. We also offer a new product that is quickly gaining in popularity. It's called Good Boy Sparkling Seltzer. It's unique in that it's wine based and comes in at 7 percent alcohol. This means lower-calorie too because [there's] less sugar.

Personal favorite: My current favorites are the Tempranillo Barbera Blend, zinfandel and tempranillo that are sourced from the Lanza Vineyard in the Suisun Valley of California. These are aged in American white oak for six months to a year or more and are our top reds. These continue to get better and better.

Zorvino is open daily year round, from 11 a.m. to 5 p.m., with extended hours in the summer, usually until 8 p.m. There is indoor seating and a seasonal patio, which sometimes closes early for weddings and other functions. 🍷

ARTS

Old school, new school

Sarah McCraw Crow explores women's movement of the '70s in debut novel

By Angie Sykeny
 asykeny@hippopress.com

Canterbury author Sarah McCraw Crow weaves a story of loss, change and identity amid the second-wave women's movement in her debut novel *The Wrong Kind of Woman*.

In 1970 New England, Oliver Desmarais, a professor at the elite all-male Clarendon College, dies suddenly. *The Wrong Kind of Woman* follows three characters through the year following Oliver's death — his widow Virginia, his 13-year-old daughter Rebecca and his student Sam Waxman — and is told through their alternating perspectives.

Virginia had previously shared her husband's disapproval of the four unmarried women on the faculty at the college, known as The Gang of Four, but now finds herself in their circle, joining the women's movement and making waves at the otherwise apathetic campus.

Rebecca's world has been turned upside down as she adjusts to life without her father and the shifting identity of her mother, whom she is growing to resent.

Mourning the loss of his favorite professor and hungry for human connection, junior Sam

Waxman falls in love with a passionate activist who is willing to do whatever it takes to bring about change.

The Wrong Kind of Woman was born out of the author's interest in women's history, particularly in the realm of academia. McCraw Crow has had a "longtime fascination," she said, with the women of her mother's generation — women who are in their 80s and 90s today.

"I've always wondered how they managed, when they were young, with the choices that were available to them back in those days ... and the various constraints and cultural pressures that were strong against them doing jobs that were more traditionally masculine or ambitious," McCraw Crow said.

The fictional Clarendon College, she revealed, is loosely based on her alma mater, Dartmouth College in Hanover, which she started attending in 1983, a little more than a decade after the Ivy League university started admitting female students in its undergraduate programs.

"When I was there, there were still all sorts of reminders and remnants from the days when it was all male," McCraw Crow said.

"I thought a lot about what it must have been like for the first women faculty working there and the first women exchange students."

To capture the book's period setting, McCraw Crow explored archived newspapers from the early 1970s, read memoirs by women's movement activists and personally interviewed a number of women who were among the first women to attend Dartmouth College when it became coed.

"Dartmouth wasn't uniformly anti-women, but there was a core group of people who really didn't want women there and were pretty awful to the first women students," she said. "It was very helpful for me to talk to these women about how difficult that was and how they got through it — the good things from that time and the things that were the most hurtful."

While *The Wrong Kind of Woman* provides an inspiring look at the social change effected since the 1970s, McCraw Crow said, it is also a sobering reminder that the war is not yet won.

"This is a story that still resonates today," she said, "because as far as gender parity and gender equity, we still have quite a long way to go." 🌱



The Wrong Kind of Woman by Sarah McCraw Crow

The novel is available through Amazon, Barnes & Noble, Walmart and local independent bookstores. Visit sarahmccrawcrow.com.

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THE ROUNDUP

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

• **Three days of virtual literature:** The Exeter LitFest will be held virtually over Zoom from Thursday, April 1, through Saturday, April 3. This year's featured guest is Victoria Arlen, an Exeter native, television personality for ESPN and author of *Locked In: The Will to Survive and the Resolve to Live*, which tells her story of recovery after inexplicably falling into a vegetative state at age 11. The festival kicks off Thursday at 7 p.m. with a live conversation between Arlen and local journalist, author and podcaster Lara Bricker. Friday's events will include a discussion about publishing with Exeter authors Alex Myers (*Continental Divide*, *The Story of Silence and Revolutionary*) and Lisa Bunker (*Felix Yz and Zenobia July*); and "Crime: Fact vs. Fiction," a discussion with Renay Allen, author of a mystery trilogy set in Exeter, and Bricker, author of the true crime book *Lie After Lie*. On Saturday there will be a pre-recorded children's story time presented by the Exeter Public Library and a discussion with Exeter native and author Susan Cole Ross (*Sliding*

Home: Two Teachers Head for the Mountains to Teach Our Kids for a Year). All events are free and open to the public. Visit exeterlitfest.com.

• **Kids speak out about mental illness:** New Hampshire youth in grades 5 through 12 are invited to submit artwork for the Magnify Voices Expressive Arts Contest to raise awareness of and destigmatize mental illness and promote social and emotional health for children in the state. "Art lets children express themselves in a way that they may not be able to do in a conversation," said Michele Watson, New Hampshire Family Network Coordinator for the National Alliance on Mental Illness and one of the organizers of the contest. "Instead of just talking about it, they can show it and demonstrate it. It's good not only for them to be able to share their voice, but also because it gives [adults] a better understanding of what they are feeling." Submit an original short film (two minutes or less), essay or poem (1,000 words or less), song or two- or three-dimensional art piece that expresses your experience with or observations of mental health in New Hampshire. The submission deadline is Wednesday, March 31. A showcase of the finalists' pieces will be held during Children's Mental Health Awareness Month in May. Prize money will be awarded for winning pieces. Visit tinyurl.com/magnifyvoices2021 or email magnifyvoices@gmail.com.

• **Concord needs sculptors:** The City of Concord and the Greater Concord Cham-



"Peace Conference Assisi," watercolor by Claudia Michael, NHAA Omer T. Lassonde exhibit 2020 Honorable Mention winner. Courtesy photo.

ber of Commerce are seeking professional sculptors for the fourth annual Art on Main, a year-round outdoor public art exhibit set up in Concord's downtown. Sculptors age 18 and older are invited to submit up to two original sculptures for consideration. The deadline for submissions is March 31, and sculptors will be notified of their acceptance by April 30. Installation will begin on May 21, with the exhibit opening in June. The selected sculptors will receive a \$500 stipend, and their sculptures will be for sale. To apply, visit concordnhchamber.com/creativeconcord, call 224-2508 or email tsink@concordnhchamber.com.

• **Art without boundaries:** The New Hampshire Art Association presents its 35th annual Omer T. Lassonde exhibition March

31 through May 30 at the NHAA's Robert Lincoln Levy Gallery (136 State St., Portsmouth) and online. The juried exhibit honors Omer T. Lassonde, who helped found NHAA in 1940 to exhibit the work of contemporary artists throughout the state. It will feature works in a variety of media by NHAA members and non-members centered around this year's theme, "Beyond the Boundaries." Gallery hours are Monday and Tuesday by appointment, Wednesday and Thursday from 11 a.m. to 5 p.m., Friday and Saturday from 11 a.m. to 6 p.m., and Sunday from noon to 5 p.m. A virtual opening reception and awards ceremony is planned for Thursday, April 15, at 6:30 p.m. Visit nhartassociation.org or call 431-4230.

— Angie Sykeny 🍀

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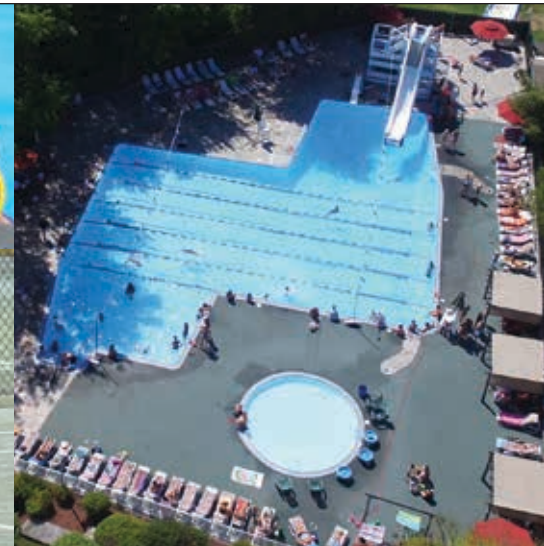
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INSIDE/OUTSIDE

Get out the pruners

Your fruit trees are ready for a haircut

By Henry Homeyer
listings@hippopress.com

— THE — GARDENING — GUY —

When I was a boy I loved to climb trees. I had no fear of heights, and loved the unique perspective I got looking down from the top of a tall pine or maple tree. Now that I'm all grown up, I no longer climb trees — unless I have the excuse of pruning, which I also love. On a recent warm, sunny day I got out my pruning tools and ladders to give my fruit trees "haircuts."

A word about timing: Conventional wisdom has it that you must prune apples and other fruit trees in March. Hogwash. You can prune them any time. I generally stop pruning when flower buds start to open, but prune again in August and in late fall after leaf drop.

Good tools are important for doing a good job. You need sharp bypass pruners (not the anvil pruners that crush the stems), a pair of good loppers and a small hand saw — folding saws with sharp teeth are good. I have bigger saws for large branches and even a small electric chain saw, but rarely use them.

Start by walking around the tree a few times and really looking at the structure of the tree. I

want my trees to have enough open space that sunlight can get to every leaf. Sunshine feeds the tree and dries out leaves, helping to minimize fungal diseases. A robin should be able to fly right through a mature apple tree without getting hurt.

My first cuts are usually the biggest branches that need to be removed. It's easier to remove one 3-inch-thick branch than snip away 50 small branches on it. If you prune every year, you may not have a big branch to remove, but it's surprising how quickly water sprouts turn into big branches going straight up through the middle of the tree. You can often reduce the height of a tree by shortening big branches.

Water sprouts grow every year on most fruit trees. The first year they are pencil-thin and 12 to 36 inches long. Cut them off as they will just clutter up your tree. Trees grow them in response to a need for more food for the roots, and they are most common in shady parts of the tree where leaves are not getting enough sunshine. Some varieties are more prone to growing water sprouts than others, and a hard pruning may stimulate them to grow in large numbers.

Dead wood should always be removed. In winter there are no leaves on the tree, and it can be tougher to determine what is dead. Look for dry, flaking bark. But the sure test is to take your thumbnail and scratch off a layer of bark.

If you see green, it is alive. If not? It's dead.

Look for rubbing branches, or branches so close that they will grow together. Choose one, and cut it off. Some trees, maples, for example, often send up branches that originate at the same point and are growing in the same direction. Remove one before they grow together and fuse (which results in a weak spot subject to breakage). Maples and birches, by the way, should not be pruned now when the sap is flowing fast. Do them in the fall, or even mid-summer.

Branches often grow away from the center of the tree, as they should, but compete with another branch directly above or below it. Decide which is the better branch, and remove the other. I also look for branches that are headed into the interior of the tree and remove them.

When pruning, don't leave stubs. Cut back each branch to its point of origin: the trunk, or a bigger branch. This will promote healing.

Fruit spurs on apples and pears produce flowers and leaves, and are indicators where you will have fruit later this year. They are easy to identify: they are short gnarly branches (3 to 6 inches) that have fruit buds. Fruit buds are bigger and fatter than leaf buds. They do not generally appear on young fruit trees. Learn to recognize them: when deciding which of two branches to remove, keep the one with more fruit spurs.

Fruit most often develops on what are called



Fruit spurs are short with a fat bud or two. Courtesy photo.

scaffold branches — sturdy branches that leave the trunk on an angle that is almost parallel to the ground, or aiming up slightly. Branches that go more straight up, older water sprouts for example, produce little or no fruit.

You can change the angle of growth of a branch that is only an inch or less thick. Once winter

is over, attach string or rope to a branch and tie it to a peg in the ground or to a weight to bend it down. A half-gallon milk jug works well. Just add water until you have the correct angle on the branch. Forty-five to 60 degrees off vertical is fine. You can remove the weights in June.

When pruning, don't overdo it. Trees need their leaves to feed the roots and fruit. In any given year don't take more than 25 percent of the leaves (woody stems don't count when calculating how much you have taken off).

One last fact: A well-pruned tree will produce fruit that is bigger, sweeter and tastier than a tree that has been neglected. I don't want lots of little fruit, and I try to remove some each year in June to encourage fruits to grow to full size. Leaves that get plenty of sunshine will produce more sugars for the fruit, so it will taste better. So get to work!

Henry is a gardening consultant living in Cornish Flat and is the author of four gardening books. Contact him at henry.homeyer@comcast.net or PO Box 364, Cornish Flat, NH 03746.

INSIDE/OUTSIDE KIDDIE — POOL —

Family fun for the weekend

Interactive fun

Kids are invited to sing, dance and play games during a special livestream event with Laurie Berkner on Sunday, March 28, with shows at noon and 5 p.m. The virtual show, presented by the Capitol Center for the Arts, is an 80+-minute live interactive performance for the whole family. The cost is \$20, and tickets give you access to both shows. Get tickets at ccanh.com.



Courtesy photo.

Bunny photos

Get a free family picture with the Easter Bunny at Bass Pro Shops (2 Commerce Drive, Hooksett, 541-5200) on Saturday, March 27, and Sunday, March 28, from 11 a.m. to 6 p.m.; Friday, April 2, from 2 to 6 p.m.; Saturday, April 3, from 11 a.m. to 6 p.m., and Sunday, April 4, from 10:30 a.m. to

3 p.m. Register in advance for your free 4x6 color photo at basspro.com/easter.

More maple!

If you didn't get a chance to explore a local sugar shack last weekend, there's still one weekend left of New Hampshire's Maple Month. At Ben's Sugar Shack (83 Webster Hwy., Temple, and 693 Route 103, Newbury, 924-3111, bensmaplesyrup.com), there are free 30-minute tours every 15 minutes on Saturday, March 27, and Sunday, March 28, from 10 a.m. to 5 p.m. Although there won't be any breakfast or hayrides this year, Ben's will have maple doughnuts, ice cream, roasted nuts and cotton candy, as well as a gift shop inside and outside (the Newbury location is open for the tours and gift shop only). The free tours continue every weekend through April 11.

Make your own maple syrup at Prescott Farm (928 White Oaks Road, Laconia), which is offering Tap Into Maple on Saturday, March 27, from 10 a.m. to 3 p.m. The start times that were available as of March 22 were noon and 2 p.m. The program lasts an hour and a half and includes a hands-on look at the maple syr-

up-making process, from tree tapping to tasting. If you can't make that event, Prescott Farm is also hosting Sugar & Snow on Saturday, April 3, from 1 to 3 p.m., where you can watch syrup makers finish boiling sap for the season and

enjoy a sweet treat. The cost for each program is \$12. Visit prescottfarm.org to sign up.

Several other local sugar shacks are also hosting tours this weekend. To find one near you, visit nhmapleproducers.com.

TREASURE HUNT

Dear Donna,

This was a necklace that we found in my mother's jewelry collection. It seems to be a coin in good shape. Can you give me any advice on it? Should I leave it in the casing or remove it? Any information will be helpful.

Karl from Dover



Dear Karl,

What your mom has or had is a Morgan 1921 silver dollar. It wasn't uncommon to find dollar or half dollar coins in necklace form (sometimes other coins as well). Condition on most is poor but the coins, if older like hers, are usually real silver.

The Morgan dollars were minted from 1878 to 1904 and then again in 1921 like yours. If you look closely on the back of the coin, between the D and the O of "dollar," there should be a tiny letter. That will give you the mint where it was struck (made).

The value on them in general for the year

1921 is in the range of \$25 to \$40 depending on the condition. If it were mine I would leave it in the setting until you bring it to someone to see. If you are looking to sell it, let them remove it. Until then don't clean it; just keep it as you found it.

Note: Never clean coins yourself. Always let a professional in coins handle that, because cleaning can lower the value of coins.

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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To fix Subaru compass issue, look to spend more than \$2



By Ray Magliozzi

Dear Car Talk:

Two years ago, I purchased a brand-new 2018 Subaru Forester. I got the basic, no-frills model because I am cheap (and, really, who needs a moonroof?).

I don't care that it doesn't have a navigation system. But I do wish it had a compass. No problem. I went to the auto parts store and bought a compass to stick on the dashboard.

The only problem is, no matter which direction I am driving, the compass always points east!

I take it outside the car, and it works fine, but no matter where I put the compass inside the car, whether the engine is on or off, the compass always tells me that I'm driving toward the land of the rising sun.

I asked the Subaru mechanic about this, and he had never heard of anything like it. Why does my car have a magnetic field stronger than the planet Earth and is there any way to degauss it? — Mike

I don't know, Mike. But I have two guesses. No. 1 is that there is something magnetic in the car that's affecting the compass. And my

first guess would be the car's speakers.

If you bought the bare bones Forester, you probably have four speakers. The front speakers are larger than the rear speakers, and they're either in the front doors or up on the dashboard, right near — what? — your compass.

It's possible that the magnets in those speakers are screwing up the compass readings. Particularly if my second guess is correct.

My second guess is that you bought the cheapest compass money could buy. Why do I suspect that? Because you also bought the cheapest Forester money could buy. And when you combine a cheap, poorly shielded compass with a nearby magnet, you can only go east.

So what's the solution? Well, if you hadn't been so cheap and skipped the sunroof, you'd be able to mount your cheap compass on a stick now and fly it out the sunroof, away from the magnets.

Alternatively, you can go to your Subaru dealer and buy the auto-dimming rearview mirror with a built-in compass. It's a Forester accessory, and it costs about \$150. That'll work. Guaranteed.

Or, you can try a better quality after-market compass. You can search around and read the reviews, and you'll find options that were designed for cars by companies like Ritchie

Navigation, ACECAR and Filfeel, among others. You'll still be looking at \$30-\$60, rather than the \$2 you spent on the stick-on compass at the auto parts store.

If you go that route, look for the best rated one you can find and order it from a place that accepts returns, just in case we're wrong and explorers discover a second north pole under your driveway.

Dear Car Talk:

In a recent column, a reader asked if he should use turn signals each time he comes to an intersection, even if there are no other cars in the intersection.

In response, you listed four reasons he should use the turn signal every time. While all the reasons you list make sense, I think you missed the most important reason: It's the law!

So I think your response should have been "yes, you should use your turn signal every time because doing so is the law, and you should always obey the law. And if you're wondering why there is a law requiring use of turn signals, here are four reasons why that law makes sense ..." And then give your four valid reasons.

Again, the point is that drivers should not be trying to decide on the spot which laws they should or should not follow. They should

instead assume that a lot of thought, over long periods of time, by a lot of people, went into how the law was written and why, and that their real-time decision on whether or not to follow them might not consider all those reasons. Thanks for listening to my rant! — Brad

I can't argue with you, Officer Brad.

Keep in mind that traffic laws vary from state to state. They're enacted and enforced by each the states individually, not uniformly by the federal government. After all, you get pulled over by the state police, not the national police, right?

And while I'm fairly certain that "appropriate signaling" is required by statute in every state, it would take me a ton of time to read every state's traffic laws in order to confirm that. And I have a personal law against spending more than three weeks answering any one question, Brad.

For those interested in the reasons I gave for always using your signal, regardless of surrounding traffic, you can find the original letter on our website at www.cartalk.com/cars-content/savings-pennies-isn-t-worth-risking-safety.

Or, if you don't feel like reading all the reasons, just follow the law.

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News from the local food scene

By Matt Ingersoll
food@hippopress.com

• **Get ready for Easter:** Still wondering about what to do for Easter Sunday this year? Visit hippopress.com for our annual **Easter listings** (available for free to everybody thanks to our members and supporters), which include details on local restaurants and function centers serving special brunches or dinner menus, as well as bakers, chocolatiers and candy makers offering unique creations of their own. Easter Sunday is April 4, so be sure to place those orders or make those reservations soon. For the most up-to-date availability, check the websites or social media pages of restaurants, bakeries and function centers, or call them directly.

• **Chili showdown:** The Amherst and Merrimack Lions Clubs are now offering recipes available for purchase from contestants that participated in their **“virtual” chili cook-off** on March 2. According to Amherst Lion and event co-captain Joan Ferguson, there were 10 entries total, with submissions divided into two categories of either individuals or Lions Club members. Each chili was judged by three local celebrity chefs for its taste, smell, heat, creativity and presentation. Visit e-clubhouse.org/sites/amherstnh to access the virtual cook-off and download the recipe list. Bonus recipes from previous cook-off winners are also available for purchase. The cost is \$10 for five recipes, \$15 for 10 recipes or \$20 for all of them, with proceeds benefiting the Lions Sight and Hearing Foundation of New Hampshire.

• **A drink to history:** Join New Hampshire Humanities for **The Hot Drinks Revolution**, a virtual event happening on Friday, April 2, at 5 p.m. Dr. Whitney Howarth of Plymouth State University will talk about history’s role in making drinks like tea, cocoa, coffee and Coca-Cola the popular beverages they are today, discussing Atlantic slave-sugar trade, cafe culture in colonial days, the indigenous resistance to tea plantations and the tale of the coffee bean in Latin America. Visit nhhumanities.org to register via Zoom.

• **Lemon freeze:** Salem limoncello producer **Fabrizia Spirits** has recently introduced new frozen versions of its ready-to-drink canned cocktails, according to a press release, in three flavors: Italian lemonade, Italian margarita and Italian breeze. The frozen cocktails follow the same exact recipes as their canned counterparts, made with limoncello, freshly squeezed Sicilian lemons, premium vodka and tequila and all-natural fruit juices. They’re sold in mixed 12-packs and are currently available in retail stores across several 27 ▶

FOOD

Ready, set, cook

Milford’s Chris Viaud to appear on *Top Chef*



Chris Viaud. Photo by Stephanie Diani/Bravo.

By Matt Ingersoll
mingsoll@hippopress.com

Milford chef Chris Viaud will appear as a contestant on Season 18 of Bravo’s cooking competition series *Top Chef*, which will premiere Thursday, April 1. He’ll compete in several challenges with 14 other executive chefs and restaurateurs from across the country, preparing dishes for celebrity judges Tom Colicchio and Gail Simmons, as well as previous *Top Chef* finalists. Filming for the show took place in Portland, Oregon, late last year. As they say on the show, the winner receives \$250,000, a feature in *Food & Wine* magazine, an appearance in the annual *Food & Wine Classic* in Aspen, Colorado, and the title of “*Top Chef*.”

Viaud is the executive chef and co-owner of both the farm-to-table restaurant Greenleaf (54 Nashua St., Milford, 213-5447, greenleafmilford.com) and the sandwich and pastry shop Culture (75 Mont Vernon St., Milford, 249-5011, culturenh.com). He grew up in Massachusetts and attended Johnson & Wales University in Providence, R.I., where he studied food service management. Prior to opening Greenleaf and Culture, Viaud spent three years as a chef at Deuxave, a fine-dining French restaurant in Boston, where he honed many of the creative techniques and skills he still practices today. He and Chef Keith Sarasin of The Farmers Dinner are also the co-authors of *The Farmers Dinner Cookbook: A Story in Every Bite*, released in 2019.

How were you approached for the show and what was the casting process like?

One of the prior chefs at Deuxave, Adrienne Wright, was actually a contestant on Season 16 of *Top Chef*. She was



From left to right, Roscoe Hall, Chris Viaud and Shota Nakajima on *Top Chef*. Photo by David Moir/Bravo.

the one who kind of inspired me and motivated me to toss my hat into the ring. She sent in my name and then somebody from casting reached out to me to begin the interviewing and auditioning process. There were many steps involved, and I had to think a lot about how to best express my talent to get to the point of being chosen for the show.

Had you been a previous *Top Chef* viewer? Were you familiar with the show’s format?

I’ve been watching the show since around Season 10 or 11. It’s definitely one of my favorite cooking shows to watch, because I often feel a deep connection to the chefs. This is all raw talent and their real struggles and self-battles that come through on the show.

Do you remember the moment you learned you had been selected to be a *Top Chef* contestant and what was going through your mind at that time?

Yes, actually. So just before Culture had opened [in August 2020], I was sitting in the empty building doing paperwork, and I got a call from an unknown number. Typically I don’t pick up unknown numbers, but I just had a feeling. ... I was told that I had been selected to compete in the new season. I ran around the building and drove from Culture to Greenleaf. My wife Emilee was working the line at Greenleaf, and I took her aside and told her the news, and then I was just speechless after that.

You learned soon after that you’d be traveling to Portland, Oregon, for filming. Did you have to familiarize yourself with the food scene over there as part of your overall preparation?

I had not been there before, so it was also a bit of a surprise for me to learn that

I would be going to Portland. I wasn’t too familiar with it, so I did have to do some research on the food community out there and what grows around that area. In New England, for example, we focus a lot on the four distinct seasons when we think about produce, but over there, there is a lot of produce that is grown year-round. So those kinds of things definitely took me outside of my comfort zone.

Did the experience make you realize anything you hadn’t noticed before as a viewer?

I’ve done cooking competitions before, but nothing quite like this at all. You get that realization that this is all really happening once the clock starts ticking. That 30 minutes you get is a real 30 minutes, and it flies. ... All of us on the show became very well-connected, and being able to share our expertise with one another was one of the most rewarding things about the experience.

What was filming like in the midst of Covid?

There were multiple Covid tests before leaving but also throughout the course of filming. The production company took several extra measures to make sure the judges and the contestants were staying safe. We had to wear masks whenever we weren’t filming and we had to keep our distance from one another. 🍷

Top Chef: Season 18 premiere

The episode will air on Bravo and will feature Milford chef Chris Viaud

When: Thursday, April 1, 8 p.m.

How to tune in: Check your television service provider’s listings for the channel number, or stream the premiere online at bravotv.com/live

African and Caribbean flavors

ToKoss Take-Out opens in Manchester



Oxtail stew over Caribbean rice with curry chicken and a beef samoussa. Photo by Matt Ingersoll.



Beans meal over rice with fried shrimp and cornbread. Photo courtesy of ToKoss Take-Out.

By Matt Ingersoll
mingersoll@hippypress.com

When The Stuffed Sub closed last year, owner Chris Munzimi of Afro Paris, the beauty supply store next door, immediately took notice. He and other family members had been looking for a space to open a restaurant, and the newly vacant spot on Elm Street in Manchester was perfect.

ToKoss, a takeout-only eatery offering hard-to-find African and Caribbean dishes like oxtail stew, turkey tail, jerk chicken and cassava bread, in addition to house subs, burgers and wings, opened March 9. Munzimi, his younger brother Romeo Masuku, cousins Christian Mumpini and Junior Munzimi and family friend Jonathan Manono are all investors.

Masuku, whose family came to New Hampshire from the Democratic Republic of the Congo in the early 2000s, said the restaurant's name is derivative of the Lingala word "kitoko," which means "something good" or "beautiful." Its logo features an African safari tree.

"We wanted to bring some culture to the city of Manchester," Masuku said. "We're trying to incorporate dishes from the continent of Africa itself, and also dishes from the Caribbean islands and other Latin American countries. ... Some of the recipes come from my mom directly."

ToKoss features several options that are available all day, like chicken tender or house-marinated steak subs, cheeseburgers with a variety of add-on options, and salads. Traditional African or Caribbean meals become available starting at 3 p.m. — those include oxtail stew, curry chicken, jerk chicken, and pondu, or cassava leaves. Each comes with rice and one or two additional sides, like sweet plantains, fries, corn on the cob, and samoussas, or meat-filled pastries.

"The oxtail stew is something that everybody loves. That's been the biggest seller," Masuku said. "Oxtail is something made in Africa and the Caribbean islands as well. ... The differences are in the spices used. We've identified house spices that we use here to try to incorporate everybody."

You'll also find a rotating menu of specialty items served on most weekends, like goat meat stew, catfish stew or smoked turkey tail, which can be ordered with any side. Other a la carte items have included wings, baby back ribs, fried shrimp, chicken or house-marinated steak kabobs, and beignets, also known in the Democratic Republic of the Congo as mikate.

"[Beignets] look like small doughnuts, but just fried. They're very popular in Europe as well," Masuku said. "You can eat them virtually with anything."

Soft drinks like Coca-Cola, Sprite and Fanta are sold in glass bottles out of a refrigerated case.

"In Kinshasa, which is the capital city of where I was born, when you go out to restaurants you'll usually see Coke products come in glass bottles," Masuku said, "so we brought that in here just to have that little bit of nuance. ... We're going to try to add ginger beer also."

In addition to takeout orders via phone, Masuku said ToKoss will soon be offering online ordering and delivery through a third-party service. 🍷

ToKoss Take-Out

Where: 1293 Elm St., Manchester
Hours: Tuesday through Friday, 11 a.m. to 8 p.m., and Saturday and Sunday, 3 to 9 p.m. (may be subject to change)
More info: Find them on Facebook and Instagram @tokosstakeout, email tokossllc@gmail.com or call 232-4399 to place a take-out order

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IN THE KITCHEN
WITH DAN AND SEAN GAGNON

Dan Gagnon of Manchester, his son Sean, wife Debra and daughter Kimberly McEnerney of Bedford are the family team behind NH Dan's Seasoning (nhdans.com, find them on Facebook, Instagram and Twitter), a company offering a line of three seasoning blends for cooking anything from steak, chicken and fish to all kinds of vegetables. A master carpenter by trade, Dan Gagnon originally created his seasoning almost 20 years ago for himself



Left to right: Debra Gagnon, Sean Gagnon, Kimberly McEnerney, and Dan Gagnon.

that he later shared with family and friends — a spicy blend now known as the Live Free or Dry Rub, made with sea salt, ground pepper, paprika, chili powder, garlic powder, cayenne pepper, dehydrated onion flakes, ground cumin, dried oregano and dried thyme. Two more similar but milder blends would follow: the Granite State Seasoning, which adds dried basil and rosemary leaves to offset the heat, and the Mild 'n' Wild Seasoning, which has less of a kick due to a reduction of its hot ingredients. All three are mixed and bottled locally and are sold in more than a dozen stores, including the Manchester Craft Market at the Mall of New Hampshire and Hand Made-In at the Pheasant Lane Mall in Nashua, as well as online through Etsy. The Hippo recently spoke with Dan and Sean Gagnon.

What is your must-have kitchen item?

Dan: One of my top things to use is probably the grill.

Sean: I'm big on the Instant Pot, not going to lie. It's a godsend. You can do everything in that thing.

What would you have for your last meal?

Sean: Mine would be lobster. A full lobster with butter, and some fries on the side.

Dan: I'd have to say a lobster as well.

What is your favorite local restaurant?

Sean: T-Bones [Great American Eatery]. The Bedford one is probably the one we go to the most because it's the closest to my house. We're both carpenters and they're our biggest client. ... I'll usually look at the specials, or I'd probably go with the salmon.

Dan: CJ's [Great West Grill in Manchester]. I like their salmon too.

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

Sean: Because I'd want an actual honest review, I'll go with Gordon Ramsay. If he tried my dad's cooking, I don't think he'd complain!

Dan: Tom Hanks. He's a very good actor and I'd definitely love to make something for him.

What is your personal favorite seasoning that you offer?

Sean: I like the Live Free or Dry Rub, because I'm a fan of heat. A little goes a long way too, so you don't have to add much to your food. ... I love putting it on chicken.

Dan: For me, probably the Live Free or Dry Rub, on steak. My grandson would say eggs. He won't eat eggs unless he has the rub on them.

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

Sean: I'm seeing a lot more different varieties in cultures of food. I love to try different foods from all around the world.

What is your favorite thing to cook at home?

Dan: I like making shepherd's pie, of course with beef, onions, corn, peas, carrots and mashed potatoes.

Sean: Pizza, just because I love the experience of creating it with my family. I'll usually do a light sauce, with extra cheese, pepperoni and sausage. — *Matt Ingersoll* 🍕

Filet mignon, roasted red smashed potatoes and cooked asparagus

From the kitchen of Dan Gagnon

Filet mignon: Season the filet with NH Dan's Live Free or Dry Rub, wrap in bacon and use two toothpicks to hold in place (remember to remove them when ready to serve). Place in the refrigerator for two to three hours to let the seasoning be absorbed into the meat. Remove and leave at room temperature for 30 minutes. Grill on high for three to four minutes to sear. Lower grill to medium/low and cook until preferred temperature. Remove and let sit for around 10 minutes before serving.

and place in the refrigerator for one hour to cool down. Use parchment paper to place the potatoes on and flatten them to around a 1/4-inch thickness. Place parchment paper on top of a cookie sheet, put olive oil on the paper and season both sides of the potatoes with NH Dan's Granite State Seasoning. Place potatoes on parchment paper, preheat the oven to 425 degrees and put potatoes in for 30 to 45 minutes. Turn over halfway through and cook until the outside is crispy.

Asparagus: Put olive oil in a frying pan, remove the lower part of the asparagus and place in the pan. Add some NH Dan's Mild 'n' Wild Seasoning. Cook on medium/low heat and cover pan. Cook until asparagus is soft but still has a crunch.

Roasted red smashed potatoes: Boil desired quantity of small red potatoes until soft, then remove



TRY THIS AT HOME

Peanut butter and chocolate cookies

When thinking about peanut butter's best friend, many people may be tempted to say jelly. While that is a fine pairing, I think there's one that is even better: chocolate. (Note that this is being said by someone who isn't even a huge fan of chocolate.)

With this fabulous pairing in mind, you might think that is simply a recipe for peanut butter cookies with chocolate chips. You'd be wrong. This cookie has a double addition of peanut butter. Yes, the cookie base is peanut butter, but the add-ins are chopped up peanut butter cups. Using the peanut butter cups provides an extra burst of peanut butter flavor every time you bite into one of the chunks. It makes for a very delicious bite.



Peanut butter and chocolate cookies. Photo courtesy of Michele Pesula Kuegler.

Be warned. These cookies may fly out of your kitchen faster than you can make them. With their hint of saltiness balancing out their sweetness it is quite easy to eat a few in the blink of an eye. Although this isn't a cumbersome recipe, it does require a little more time. In addition to the regular prepping and baking times, you also have to spend a little time unwrapping the peanut butter cups. It's worth the extra couple minutes.

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.

Peanut butter and chocolate cookies

Makes 42 cookies

- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 cup creamy peanut butter
- 2 1/2 cups all-purpose flour
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking soda
- 2 cups chopped mini peanut butter cups, about 32 whole
- Preheat oven to 350 degrees.
- Combine butter and both sugars in the bowl of

- a stand mixer. Mix on Speed 2 for 4 minutes.
- Add eggs, one at a time, mixing on Speed 2 until incorporated and scraping sides to ensure that the batter is thoroughly mixed.
- Add vanilla and peanut butter, mix on Speed 2 until fully combined.
- Add flour, salt and baking soda, mixing until batter is cohesive.
- Add chopped peanut butter cups to dough, stirring until distributed.
- Line a baking sheet with parchment paper.
- Scoop heaping teaspoons of dough onto the prepared sheet.
- Bake for 10-12 minutes or until the cookie bottoms are golden.
- Transfer cookies to a baking rack and cool fully.

Food & Drink

Farmers markets

- **Cole Gardens Winter Farmers Market** is Saturdays, from 9:30 a.m. to 1 p.m., at Cole Gardens (430 Loudon Road, Concord), now through April 17. Visit colegardens.com.
- **Danbury Winter Market** is Saturdays, from 9 a.m. to 1 p.m.,

at the Blazing Star Grange Hall (15 North Road, Danbury), now through April 3. A pickup only market will follow, on May 1. Visit blazingstargrange.org.

- **Downtown Concord Winter Farmers Market** is Saturdays, from 9 a.m. to noon, inside the Families in Transition building (20 S. Main St.), next to the Con-

cord Food Co-op. Find them on Facebook @downtownconcord-winterfarmersmarket.

- **Salem Farmers Market** is Sundays, from 10 a.m. to noon, inside the former Rockler Woodworking building (369 S. Broadway, Salem). Visit salemnhfarmersmarket.org.

Weekly Dish

Continued from page 24

states, as well as online. The introduction of canned cocktails to Fabrizia's product line a few years ago has been a major sales driver for the company, according to the release, as it has enjoyed a nearly 250 percent increase in

profits since 2018. In the several months since launching the Fabrizia Lemon Baking Co., it has expanded its offerings to include limoncello-infused blondies, biscotti and whoopie pies. Visit fabriziaspirits.com.

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FOOD

BEER

Let's talk IPAs

So annoyingly popular

By Jeff Mucciarone
food@hippypress.com

IPAs are so popular right now I almost try to avoid writing about them, not because I don't enjoy them, but, look, they're almost too trendy. And I don't want to inundate people with IPAs all the time.

I think I may have overcompensated a bit, though. Let's be serious; IPAs are far and away the most popular craft beer style in the country. You walk into a brewery, any brewery, and you know you're going to have several IPAs to choose from and probably one or maybe two each of any other style they offer. That's just the reality of the craft beer scene.

They are so popular because they taste so good. The bright hops feature big notes of tropical fruit, citrus and pine, and just an abundance of freshness. It's incredible how flavorful they are.

With New England-style IPAs, you're drinking a beer that looks like a glass of orange juice, and honestly, often doesn't taste that far off from that.

It seems brewers have an almost endless supply of hop combinations to play with, and play with they do. The winners are the beer drinkers of this country.

It's just that sometimes IPA culture is a bit much — this is the style of beer that causes people to do irrational things, like wait in really long lines just for beer. But that doesn't change the way they taste.

Here are three IPAs I've had recently that reminded me how terrific this style is.

Hi, Jack New England IPA by Hobbs Brewing (Ossipee)

A friend handed one of these to me before we hit the slopes for some very late winter skiing and snowboarding, and I just couldn't be more grateful. Yes, we can definitely talk about whether or not it was a great idea to have a beer before I tried to clumsily manipulate onto and then off of a chair lift, but I have no regrets.

I think a lot of the amped-up IPAs of today can be a bit much on the gut — I don't know that I'd call them heavy but some of the big ones can bog you down, between the alcohol, the hops and, I think, the yeast.

This IPA is an explosion of fruity hop flavor but in a less robust package. It's delicious and extremely easy to drink. What I'm saying is, you could have several of these, and I'm not saying you should, but I'm saying you probably will want to.



Hi, Jack New England IPA by Hobbs Brewing. Courtesy photo.

Donkey-Hoté Double IPA by Throwback Brewery (North Hampton)

Speaking of amped-up IPAs, here's one. This is aggressive — aggressively hoppy and bitter — and yet surprisingly easy to drink, so be careful, as this comes in at 8.2-percent ABV. The pour is hazy and the flavor profile features big notes of citrus and apricot. I think a beer like this is your "reward" beer. Sit down, relax, put your feet up and enjoy this hop-bomb after you've accomplished something, such as an afternoon of yard work.

603 IPA by 603 Brewery (Londonderry)

I'm a little embarrassed to say that I don't think I had ever had this beer before. Not sure what I was waiting for. This is excellent. In addition to tropical citrus notes, the brewery says the brew features notes of lime, orange and melon, and, yeah, that's pretty much right on. I think you will pick up the lime, which just makes this brew especially interesting. This is a terrific "anytime" IPA.

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

What's in My Fridge

Green Head IPA by Newburyport Brewing Co. (Newburyport, Mass.)

One of my all-time favorite IPAs, there's just something about this beer. Maybe it's just personal nostalgia or maybe it's because I like the tag line, "The beer that bites you back," but this West Coast-style IPA has just always been a winner for me — deliciously hoppy and bitter. Cheers!



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Jahmed, *Armani* (Human Re-Sources Records)

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- Jahmed, *Armani* A
- Motörhead, *Louder Than Noise: Live in Berlin* A-

BOOKS pg31

- *Life's Edge: The Search for What it Means to be Alive* A

Book Notes

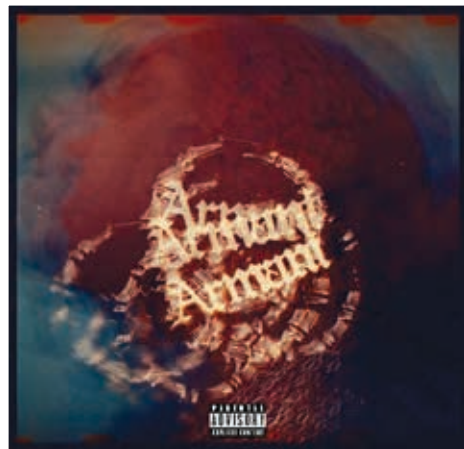
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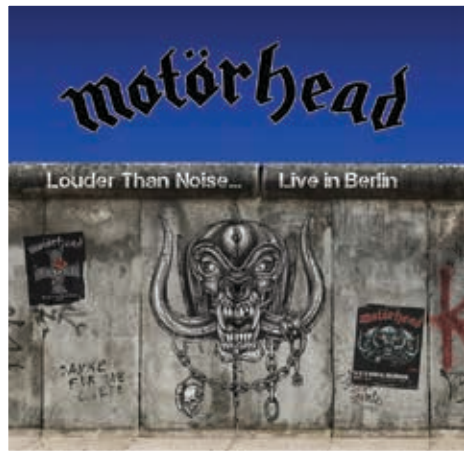
FILM pg32

- *Zack Snyder's Justice League* B
- *Sound of Metal* A



I'm pretty much at the point where I rarely read other reviews of rap albums in order to formulate a proper review. It's a waste of time. Usually, rap reviewers just toss out a random jumble of underground buzzwords that won't age well, either that or sound ridiculously enthusiastic about something that, upon actual examination, isn't really groundbreaking. In the case of this 24-year-old Pomona, California, dude, MTV blogged that he "spits like nitrous oxide courses through his veins," by which I think the

writer meant "helium," being that he has a high voice (he isn't a mumbling MF Doomer, either, far from it). No, this is really slick stuff, easy on the trap, heavy on the bass, and whatever wrongs he's trying to address here, you root for him to get through it all. Feats are from Freddie Gibbs and Suga Free, if that means anything to you, but whatever, if you like older underground vibe with a good amount of depth, I'm sure you'll like this. A — *Eric W. Saeger*

Motörhead, *Louder Than Noise: Live In Berlin* (Silver Lining Music)

Motörhead has never been any notably present part of my listening diet, so much so that I almost didn't bother futzing with Microsoft Word in order to find an "o umlaut" and thus correctly spell the band's name for this story. That said, all bets are off now, in this time of young people actually listening to bands that use xylophones and five-dollar Casio keyboards without any irony whatsoever, and so Lemmy, the band's Hells Angels-looking leader, is missed in more ways than one.

So either you like these guys or not, and we can just go over the basics. It's a live show from December 2012, held at the Berlin Velodrom, and everything is in order: "Ace of Spades," "Overkill," "Over the Top," and the crowd of drunken Germans sounds enthusiastic. Anything I've missed, please sign in to my Patreon, pay the (very reasonable) fee, and hurl vitriol to your heart's content. A- — *Eric W. Saeger* 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- And on the fifth day, the Lord said, "Today will be a day of new music albums, in order to test the patience and gastronomic endurance levels of those who trade in Snark." And so it comes to pass that this Friday, March 26, will be a fancy hobo stew of new phonograph records and CDs, from singers and bands and unemployed William Shatners and whatever. So let's strap ourselves in, and see which of us will barf first, you or me (I have \$20 riding on me), as we begin with Swedish hipster-folkie girl duo **First Aid Kit**, whose new album, *Who By Fire*, is in the delivery trucks, set to be dropped off at the boarded up Strawberries store. This new album is composed of covers of Leonard Cohen songs (you know how much I love Leonard Cohen, of course, nudge-wink-barf), so I'll wager that the advance teaser sounds like something I would never buy. Yep, it's basically like Billie Eilish doing a cover of some irritating, maudlin pop song thing that had me wishing I were a skeleton, so pay up, yo, I demand my Pulitzer this instant.

- Whoa, I'd never heard of **The Antlers**, so my brain automatically assumed they were either room-temperature hipsters like Deerhoof or shoegaze also-rans like Deerhunter, you know, because I associate antlers with animals who scatter when they hear annoying noises. But behold, this is a German black metal band, a fact that I predict you will forget in exactly five seconds, as I certainly will. But as long as we're here, the new Antlers album is titled *I Green To Gold*, and the single is called "Solstice." But wait, droppin' the needle on this slab shows that the band has totally given up on black metal, as this is totally a shoegaze ballad, like Raveonettes, big guitars with huge reverb and all that stuff. Of course, maybe that's the new thing with black metal bands, like, do a ballad that's slow shoegaze, and then go back to yelling about goat monsters or whatever their deal is these days. Should I investigate further, or do we just assume these guys have gone shoegaze? You don't care, you say? Wait, hold it, this thing here says these guys aren't the German black-metal Antlers, it's the Brooklyn indie band that sounds like Deerhunter. OK, my bad, my perfect record of encyclopedic omniscience about all things music has finally been broken, maybe, but I still want my Pulitzer (scowls, looks at invisible wrist watch).

- Uh oh, here's something I can't sling any hate at, it's tech-mud-rockers **Tomahawk**, with *Tonic Immobility*, their new album! These guys have *real* problems, and so I like them, remember to follow my Twitter for more fast and simple recipes! The roll-out single, "Tonic Immobility," is already here, if you want to swipe it with one of those YouTube-to-MP3 programs that you should totally not use, especially if it hurts billionaire greed-monsters like Paul McCartney. FYI, "tonic immobility" is basically the smart-person way to say "playing possum," but this tune sure isn't. It's a little like Battles, with a heavy Jane's Addiction-style groove, and then it's sort of like Rage Against The Machine. If I could go back in time, I would join this band, no question.

- Lastly, it's sexy opera-metal stalwarts **Evanescence**, with *The Bitter Truth*, an album whose single, "Yeah Right," kicks butt, but politely and opera-y. This band should have soundtracked that last awful *Wonder Woman* movie, which, come to think of it, is, unintentionally, faint praise, so never mind. — *Eric W. Saeger* 🍷

Retro Playlist

Let's go back to almost exactly or somewhat near eight years ago — no, you have no say in the matter, and besides, it's all just in the context of this column's back issue files, not necessarily stuff that was "hot" and "dope" at the time. I wouldn't force anyone to relive that. Ploork-and-babble-indie weirdos **Vampire Weekend** were about to release *Modern Vampires of the City*, their third album, and at the time, somewhere around March 21, 2013, the only advance music was a live version of "Unbelievers," which they performed on Jimmy Kimmel's



hilariously unfunny show. That "hookless song came off like **Everly Brothers** trying **Tully**-style twee-punk on for size, i.e. it's a step backward." Ah well, all things do return to the dust from whence they blah blah blah, don't they?

Anyway, I was still something of a gothic dude back then, and was hence excited to hear the

advance of *Kunst*, the 2013 album from industrial-monster-stompers **KMFDM**, because those guys kind of rule. But, ah, no. Like all the albums they'd released after 2005's *Hau Ruck*, this was yet another "variation on that LP's blueprint, a weird (and hole-filled) duality comprising

a few songs' worth of furious **White Zombie** ass-kickage that gets nulled out when second-banana singer Lucia wraps herself around those snaking fire-dance darkwave-vs.-hardfloor joints that always make them sound like a bunch of newbies trying to be **Skinny Puppy**." Omnia est consummare, like the Latin nerds say.

Subject change. Back then, house music was getting irritating, as buzzlords **Justice** were still king. The other album I talked about eight years ago was, however, a welcome break from the wub-wub stuff, the second full-length from Italian DJ **Alex Gaudino**, *Doctor Love*. "The whole album blinks



its eyes at the velvet-rope beach-dance scene," I said, and embraced neo-disco on the **Jordin Sparks**-guested "Is This Love," "a swirling-fog vehicle that's pretty much all hook." Cool record, but there was a little wub on there for balance ("Miami Penthouse").

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@cyberonix.com for fastest response. 🍷

Life's Edge: the Search for What It Means to Be Alive, by Carl Zimmer (Dutton, 336 pages)

In his 14th book, New York Times science columnist Carl Zimmer had me at abortion.

It was something he had to address, of course, in a book called *Life's Edge*, which explores the surprisingly difficult question of whether things are alive, dead or something else. In fact, for many people, the only time they will think about the question is when they are considering the legality of abortion, or are asked by a Senate panel “When does life begin?”

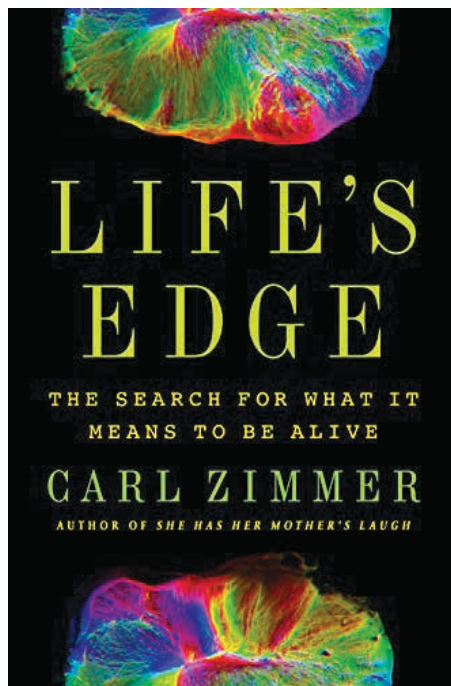
Abortion so rules this debate in America that it's easy to think that it began with Roe v. Wade. But, as Zimmer explains in the elegantly titled chapter “The Way the Spirit Comes to the Bones” — a variation of a line from Ecclesiastes — people of faith have been grappling with the ethics of abortion for millenia, and some deeply religious people have had views you might not expect.

Thomas Aquinas, for example, said that human beings acquired souls in a process that he called “ensoulment,” and that in the first phase the embryo was basically vegetative, “with the same faculties for growth as plants.” In one culture in South Africa, people believed that babies weren't fully human until their umbilical cord stump detached, which can take up to three weeks after a baby is born. Some early Jewish scholars taught that embryos were “mere water” before the 40th day after conception. And in England in 1765, a judge ruled life does not begin until what is known as “quickening” — the first fetal kick. And so forth. There has never been consensus that life begins at conception, as today's abortion opponents fervently believe.

Zimmer doesn't wade into this subject to alienate his readers, but to engage them through the most contemporary (and understandable) example of the ethical morass that increasingly confronts scientists as they work with gene-editing tools and three-dimensional clumps of cells that weren't in their laboratories two decades ago.

Science has answered many complex questions with certainty, but what distinguishes life, and how it arose from nothing, remains a mystery. There have been times when we appeared to be on the brink of a breakthrough. Zimmer tells the story of the Englishman John Butler Burke, who, for a time in the early 20th century, was hailed as a hero for apparently growing life from a fluid made of beef both, salt, gelatin and radium salt. The microscopic spheres that emerged seemed to divide and to flower, like cells.

Burke announced that his “radiobes” should be classified as living things, and for a while his work was celebrated, his accomplishment comparable to Darwin's. Other scientists, however, could not replicate Burke's work, and eventually he fell into disrepute.



Zimmer was intrigued when he came across the little-known story, because, as he puts it, we tend to remember the heroes of science, the Darwins and the Pasteurs, not the also-rans. But the failures, to include the British scientists who once believed the ocean floor was alive, are fascinating in their own right and help to explain the head-banging frustration over why something that seems so simple is so difficult to define. Even chimpanzees know when another of their species is dead; why are human beings, who can now grow brain tissue in dishes, unable to find the precise recipe for life?

About that tissue — Zimmer does a superb job of explaining organoids, the three-dimensional clumps grown from stem cells, that are the new frontier in research on disease. (And in ethics, especially when it comes to brain organoids, and at what point does potential consciousness become a concern.) Just this month researchers reported in a medical journal that they had induced organoids made of tear-gland cells to “cry,” a finding that they hope may result in better treatments for dry eyes. On a cringe scale, weeping cells in petri dishes are just below conscious brains in buckets, so organoids are something we all should better understand.

So what is life? NASA has an 11-word definition, which is “life is a self-sustaining chemical system capable of Darwinian evolution.” Not something you would want to put on a “congratulations on your new baby” card. But another definition, “self-reproduction with variations,” could also describe a computer virus.

So not only can we not create life in a lab, but we can't even elegantly define it. Zimmer comes as close to poetry as the science-minded get, however, and *Life's Edge* is an accessible, engrossing examination of questions that have stumped the smartest people on the planet for thousands of years.

A

— Jennifer Graham 🍷

BOOK NOTES

Fans of the novelist Ann Patchett will be interested in her recent essay in Harper's magazine. Called “These Precious Days,” the essay is about “Tom Hanks, tornadoes, running bookstores, taking mushrooms, making art in quarantine, stories without endings and an unlikely friendship,” according to the magazine cover.

It's slated to become a book, set for release the week of Thanksgiving. The 320-page book, also called *These Precious Days*, will be published by Harper, proving that despite all the talk about how slow the publishing process is, even the legacy publishers can move fast when they sense opportunity.

This was also demonstrated in the speed with which books on the pandemic arrived last year. Writer's Digest says it can take from nine months to two years for a book to go from contract to shelves, but books about the novel coronavirus were showing up on Amazon within months of the first lockdowns.

With the first anniversary of the pandemic observed this month, here's a look at what's out there to consider:

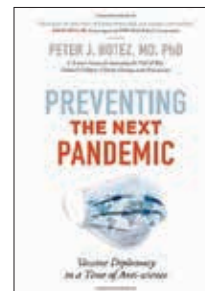
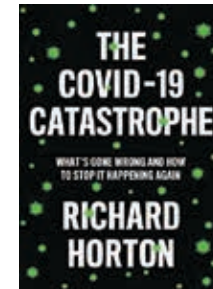
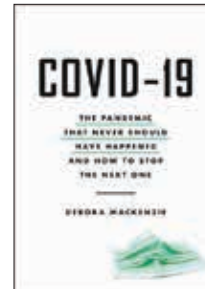
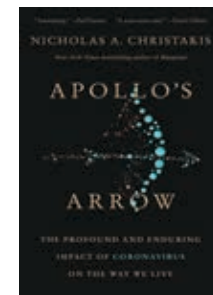
Apollo's Arrow by Nicholas Christakis (Little, Brown, 384 pages) examines “the profound and enduring impact of the coronavirus on the way we live.” It's hardcover and Kindle only for now, but will be out in paperback in October.

COVID-19: The Pandemic that Never Should Have Happened and How to Stop the Next One is by science journalist Debora MacKenzie (Hachette, 304 pages). Interestingly, it's been rebranded for the paperback release in September and will be released then as *Stopping the Next Pandemic: How COVID-19 Can Help Us Save Humanity*.

Richard Horton, the British editor of the renowned medical journal *The Lancet*, weighed in with *The COVID-19 Catastrophe* (Polity, 140 pages), which is already out in paperback with no title change.

Out this month is Dr. Peter Hotez's *Preventing the Next Pandemic: Vaccine Diplomacy in a Time of Anti-Science* (Johns Hopkins University Press, 208 pages).

And for a totally different vibe, check out Kitty O'Meara's children's book *And the People Stayed Home* (Tra Publishing, 32 pages), a beautifully illustrated rendition of O'Meara's prose poem that went viral on social media last year. — Jennifer Graham



Books

Author events

- **PAULA MUNIER** Author presents *The Hiding Place*. Hosted by Gibson's Bookstore in Concord. Virtual, via Zoom. Tues., March 30, 7 p.m. Registration required. Visit gibsonsbookstore.com or call 224-0562.
- **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).
- **MICHAEL TOUGIAS** Author of *The Waters Between Us* presents. Virtual, via Zoom. Part of Concord's Walker Lecture Series. Wed., April 7, 7:30 p.m. Free.

Call 333-0035 or visit walkerlecture.org.

- **SCOTT WEIDENSAUL** Author presents *A World on the Wing*. Tues., April 20, 7 p.m. The Music Hall, Historic Theater, 28 Chestnut St., Portsmouth. Tickets cost \$46. Visit themusicall.org or call 436-2400.
- **ERIN BOWMAN** Author presents *Dustborn*. Hosted by Gibson's Bookstore in Concord. Virtual, via Zoom. Tues., April 20, 7 p.m. Registration required. Visit gibsonsbookstore.com or call 224-0562.
- **SUZANNE KOVEN** Author presents *Letter to a Young Female Physician*, in conversation with author Andrew Solomon. Tues., May 18, 7 p.m. Virtual. Tickets cost \$5. Visit themusicall.org or call 436-2400.

Book Clubs

- **BOOKERS** 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/gibsons-book-club-2020-2021 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.
- **GOFFSTOWN PUBLIC LIBRARY** 2 High St., Goffstown. Monthly. Third Wednesday, 1:30 p.m. Call 497-2102, email elizabethw@goffstownlibrary.com or visit goffstownlibrary.com

Zack Snyder's Justice League (R)

Warner Brothers asks for a do-over of their 2017 DC supergroup movie and thus presents Zack Snyder's Justice League, a movie that will make you say, "Oh, now I get it."

You probably know the widely reported story here: Director Joss Whedon finished the 2017 *Justice League* after original director Zack Snyder stepped away due to the death of his daughter Autumn (to whom this movie is dedicated). Reshoots led to (1) a terrible moosh-face on Henry Cavill because they had to get rid of his *Mission Impossible* mustache digitally, (2) what seemed like (still seems like? who knows) the end of the whole Batfleck phase of Batman, and (3) a bunch of Wonder Woman fans (including me) being annoyed at how that movie subjected the mighty warrior to some real shady male-gaze shots.

This "Snyder cut," as the internet's been calling it for years, is a re-editing of the film that uses Snyder's original footage (plus some new scenes shot in 2020, according to various media reports) and sends the Whedon-y stuff (including that distracting "no mustache" face) to the Phantom Zone with Joss himself (who has bigger problems now). The new movie is four hours long (which is twice as long as the original) and has a different Big Bad and a different group dynamic among all the superheroes it brings together. It is also, surprisingly, better and has a more interesting story.

The bones are sort of the same as the 2017 version: Batman (Ben Affleck), Wonder Woman (Gal Gadot), The Flash (Ezra Miller), Aquaman (Jason Momoa) and Cyborg (Ray Fisher) — and eventually Superman (Cavill) — come together to fight a scary guy. That guy, Steppenwolf (voice of Ciaran Hinds), comes to Earth searching for three "Mother boxes" that, when put together, create the Unity, which is a glowy thing that looks like some kind of expensive STEM toy and that when activated will burn Earth to a cinder.

The Snyder Cut adds the wrinkle that Steppenwolf's plans aren't just scorching for his own gain. He's attempting to deliver a hellishly terraformed Earth to Darkseid (voice of Ray Porter), an even bigger badder galactic conqueror who is particularly interested in Earth, the one place he was defeated millennia ago. Humans, gods (of the Zeus variety), Amazonians, Atlanteans and at least one Green Lantern worked together to defeat Darkseid and keep him from obtaining a thing hidden on Earth (a magic formula that's sort of crop-circled into the rock layer of the planet) that would allow him to control everyone and everything in the universe.

Here, we also learn a lot more about each of our heroes. The Flash and Cyborg get mini-origin movies folded in to this tale and we get to know more about Aquaman. Wonder Woman is the character we'd recognize from her standalone films. We learn more about everybody's individual environments, which means



Zack Snyder's Justice League

more Themyscira, more Atlantis, more Barry Allen (The Flash) being the peppy fun ray of sunshine that this movie needs. We also see more about their motivations for joining Bruce Wayne's frantic quest to create a band of Earth protectors, and the "death" of Superman in *Batman v. Superman: Dawn of Justice* becomes more meaningful both emotionally and for this movie's plot. And while the movie jettisons the quippiness that was so at odds with the bleakness in the 2017 movie, it manages some surprising lightness and even moments of optimism.

I'm not sure how this was all ever going to fit in one movie. (Maybe by regular-speed-ing the slow motion? There is a lot of slow-mo here.) I can see exactly how it would fit into two movies, like *Justice League* and *Justice League: Darkseid* or something, one a little over two hours and one a little under two hours. The movie is also divided into parts — six parts and an epilogue, so if four hours feels like too much you could watch it a few "episodes" at a time. While I (surprisingly) enjoyed watching the movie in one sitting, I don't think it's necessary to consume it that way. There are a lot of little moments, a lot of Easter eggs that set up interesting possibilities even if you don't know every bit of comic book lore.

There are several articles out there on the internet (including a pretty fascinating one on vanityfair.com) that explain how this movie was meant to be the middle of this particular series of DC movies and how this story set up two films that were to have come after. The most miraculous accomplishment of *Zack Snyder's Justice League* is that it left me more than a little interested in seeing those two movies. **B**

Rated R (though I can't figure out by whom it is rated or specifically why, I suspect for language; though ultimately rather hopeful for a Snyder movie, Zack Snyder's Justice League is at least as dark as The Dark Knight). Directed by Zack Snyder with a screenplay by Chris Terrio, Zack Snyder's Justice League is four hours and two minutes long and is available on HBO Max.

Sound of Metal (R)

A drummer suddenly loses his hearing in *Sound of Metal*, a superbly well-crafted movie that has been nominated for six Oscars.

Ruben (Riz Ahmed) is a drummer in a duo with his girlfriend Lou (Olivia Cooke) who goes from experiencing some fleeting auditory weirdness to sudden loss of almost all his hearing. It's during a gig that he's forced to finally tell Lou that he's lost about 75 percent of his hearing and likely to lose more. Ruben and Lou's life seems built around their music — they live and tour in an Air-Stream and the concerts appear to be their main (and only, probably) form of income.

Thus faced with the loss of what Ruben feels is his whole life, Ruben is understandably panicked and Lou is afraid that this will affect his sobriety (we learn he is four years in recovery from heroin use). Ruben's spon-

sor helps get him into a recovery program for people who are deaf. Though he initially resists, Ruben decides to stay — meaning that Lou must leave him — and spends weeks learning, as the program's leader Joe (Paul Raci) puts it, how to be deaf. We see him learn sign language and teach kids drumming. But his urge to get back to his life — music, touring, Lou — never subsides.

Ahmed, who along with Raci received one of this movie's two acting nominations, is absolutely excellent here. (This is a particularly strong leading actor year; Ahmed, Chadwick Boseman and Stephen Yeun are three standout Oscar nominees.) He does an excellent job conveying the panic and fear that come with discovering something has suddenly changed, dramatically, with your body and its ability to do something you took for granted. He also makes us feel Ruben's mix of emotions as he learns how to navigate his life with greatly reduced hearing but also still yearns to get back to his life as he knew it.

Also nominated for film editing, original screenplay and best picture, *Sound of Metal* feels like a sure-thing win in the sound category (this year, sound mixing and sound editing have been combined into one category). The movie masterfully weaves the world as Ruben hears it into the story, putting us in his head and letting us experience his frustrations and his moments of joy. **A**

Rated R for language throughout and brief nude images, according to the MPA on filmmratings.com. Directed by Darius Marder with a screenplay by Darius Marder & Abraham Marder, Sound of Metal is two hours long and distributed by Amazon (where it is available via Prime Video). 🍷

POP

Oscar viewing at home

So many nominees, so many streaming platforms

By Amy Diaz
adiaz@hippopress.com

Every Oscar season is a little bit weird.

Some years, it feels like every nominee came out in the final month of the year. Some years, it feels like the winners have been known for so long there's no real contest. Some years — my least favorite kind of years — a significant number of nominations aren't available at all for the movie-going public until months after the award ceremony, when you've completely forgotten about the movies.

This year, most of the movies are fairly accessible, and not just in the "if you're willing to drive to Boston" sense but accessible even if you aren't completely comfortable leaving your house just to fill out your Oscar

ballot (nominees were announced March 15 and the awards will be handed out April 25). In last week's issue of the Hippo, I laid out how to find the feature films in many of the major categories. As of this Friday, March 26, when *The Father* will hit VOD, the only nominee in the best picture, animated feature or acting categories that you can only see in theaters is *Judas and the Black Messiah* (which was on HBO Max for a month). Find my full listing of those films on page 33 of last week's paper. One update: *Minari*, nominee for best picture and in five other categories, is also available via Red River Theatres' virtual cinema; see redrivertheatres.org for information.

Here are some of the "odds and ends" releases — some more of the feature films outside the best picture and acting categories that managed to snag a nomination or two.



Emma

• **News of the World** This Tom Hanks downbeat Western is, you know, fine. Hanks plays a Hanks character carrying a bunch of grief through post-Civil War Texas as he tries to bring an orphaned girl to her family. The movie received nominations for cinematography, original score, production design and sound and is available to purchase. It's not the best movie night you'll ever have but it's also not the worst.

• **Greyhound** I feel like this is a good place to mention the other Tom Hanks 2020 release that is both respectable and sorta forgettable. Hanks plays a World War II Navy captain who is leading a convoy of ships through the Nazi-sub-filled Atlantic Ocean. This movie, which is nominated for sound, is basically a chase movie and the only character who really matters is "Captain Tom Hanks." It is absolutely fine while you watch it — which you can on Apple TV+ — and will vanish from your mind almost as soon as it's done.

• **Emma** Anya Taylor-Joy is the titular Jane Austen heroine in this very fun adaptation that was one of my favorite pre-pandemic 2020 releases. It has a specific look to costumes and set design and it's no surprise that it received nominations for costume design and makeup and hairstyling. It is currently available on HBO and it is available for purchase.

• **Mulan** Disney's live-action *Mulan* is probably going to be remembered more for how the movie was released (on Disney+ for an extra fee, the first of Disney's films to be released that way) than the movie itself, which wowed me with its visuals and underwhelmed me with its story. I totally support its nominations for costume design (the costumes are "press pause and gaze" beautiful) and visual effects.

• **Pinocchio** Roberto Benigni stars as Gepetto in this live-action Pinocchio adaptation (which I haven't yet seen) that scored two nominations: one for costume design and one for makeup and hairstyling. It is available for rent or purchase and appears to have both an original Italian audio/English subtitles track and an English-dubbed audio track.

• **Da 5 Bloods** One of the disappointments of this year's nominations was that this Spike Lee movie didn't earn any acting nods (in particular for Delroy Lindo). It did get one nomination, original score for Terence Blanchard. The movie is worth seeing, even if it probably needs a big screen to capture all of what Lee was doing; it's available on Netflix.

• **Eurovision Song Contest: The Story of Fire Saga** This (and *Emma*) might be my favorite of the one- or two-off nominations; this sweetly goofy Will Ferrell movie has grown on me since I first saw it, especially the mid-movie song-mash-up featuring assorted Eurovision stars. The song "Husavik," the big climactic number sung by Elizabeth Banks' character, Sigrit, is nominated for original song, which hopefully means someone will perform it at the Oscar ceremony. The movie is available on Netflix.

• **The Life Ahead** Sophia Loren stars in this Italian movie that is still on my "Oscar nominees to watch" list. It's available on Netflix and has a song, "Lo Si (Seen)," nominated in the original song category.

• **Tenet** Christopher Nolan's timey wimey movie did have some impressive elements, most notably the fight scenes. It makes sense that this movie would garner a visual effects nomination and, sure, production design, why not, for all those sleek locales. It is currently available for rent or purchase and will be on HBO Max May 1.

• **The White Tiger** This year's screenplay nods were basically all of the best picture nominees (minus *Mank*) plus *One Night in Miami* (which should have been a best picture nominee), *Borat Subsequent Moviefilm* (I mean, what can you say; 2020 was a year) and this movie, based on the 2008 novel by Aravind Adiga that won the Man Booker Prize. Available on Netflix, *The White Tiger* features a strong performance by Adarsh Gourav as a man in India attempting to break free of crushing poverty and the demands of his village. It's an occasionally tough but definitely worthwhile watch with moments of humor. 🍷

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THE ROUND UP

Local music news & events

By Michael Witthaus
mwitthaus@hippopress.com

• **American stream:** Talented multi-instrumentalist and singing duo **Green Heron** closes out a virtual concert series. The evening will be a tonic for fans who hoped to see them in person a few months back at Zinger's. That event fell to Covid concerns. The Milford performance venue just announced its permanent closure, leaving a void in the region's comedy music and comedy scene. Thursday, March 25, 6:30 p.m., Bell and Brick Virtual Coffeehouse, streamed on the Belknap Mill's Facebook Page and YouTube Channel.

• **Good cause:** A benefit event for a youngster battling brain cancer, **Bash For Nash** features music from Southern Breeze, covering the likes of Lynyrd Skynyrd, Molly Hatchet and the Outlaws, but the big deal is a car, truck and heavy equipment show designed to delight boys of all ages; it's specific request of Nash Rogers, the day's beneficiary. Other fundraising includes a 50/50 raffle and auction. Saturday, March 27, 11 a.m. to 3 p.m., New England Dragway, 280 Exeter Road, Epping, facebook.com/EpicAutoNH.

• **Country rock:** A downtown country-themed bar welcomes **Nick Drouin** playing solo. The drummer turned front man has a well-tuned instinct for crafting good songs, exemplified by "Small Town," an autobiographical paean to growing up in Candia made in Nashville with Jason Aldean's III Kings rhythm section. "It's a real song," Drouin once said, "straight from the heart every time I sing it." Friday, March 26, 8 p.m., Bonfire Restaurant & Country Bar, 950 Elm St., Manchester, facebook.com/nickdrouinmusic.

• **Triple laughs:** One of Boston's quintessential comics, **Dave Russo** headlines a strong lineup that includes Amy Tee and Jason Merrill. Russo is familiar as co-host of NESN's *Dirty Water* and Denis Leary's annual *Comics Come Home* benefit show. Prior to his comedy career, he attended UNH on a wrestling scholarship, winning a gold medal at the Bay State Games. Then Wayne Newton discovered him, and the rest is history. Saturday, March 27, 8 p.m., Cello's Farm House, 143 Raymond Road, Candia, tickets \$30 at eventbrite.com.

NITE

Scrappy success

Kelly MacFarland headlines at Chunky's

By Michael Witthaus
mwitthaus@hippopress.com

For Kelly MacFarland, succeeding as a female comedian isn't more or less difficult than succeeding in any other profession.

"There are unique challenges for women in general, so take all of those and just apply them to this job as well," she said in a recent interview. "I'm scrappy, and I learned early on that I might have to work a little harder in some ways. ... [But] if I can do the job well, being a woman is going to serve me."

MacFarland's ethic is borne out; she regularly headlines, has appeared on Comedy Central, NBC's *Last Comic Standing* and the 2019 *Comics Come Home* benefit show in Boston and has new sets on the Hulu show *Up Early Tonight* and *Dry Bar Comedy*.

"I always just focused on being the best comedian that I could be, and I still do that," she said. "In that way, hopefully I'm just undeniable ... [and] it won't matter what my gender is."

Though she loved TV funny women, MacFarland's early influences were men: Steve Martin, Bill Murray, Eddie Murphy.

"I'm not super-delicate," she said. "To me, it was that male energy."

This would change in hindsight.

"Looking back on it, a lot of those female comics had a male energy that I liked as I was getting older," she said, citing Joan Rivers and Rosie O'Donnell as examples. "That aggressive kind of comedy that is ... unapologetic, I guess, is the best way to say it."

On stage, MacFarland riffs a lot on her home life. She married in 2016 and isn't coy about the union's many non-romantic benefits.

"When he said, 'Do you wanna marry me?' I was like, 'I do, because I want to put out another album.' The one I just

released is all about him and my stepson. So, thanks. I need to put the divorce album out. I'm really excited," she laughed. "No, we're not gonna do that."

When it comes to Covid-19, the opposite's true.

"At first, I loved talking about the pandemic; now I'm done," she said. "I write from an emotional place, which seems really silly, because I'm a comedian. But as soon as the world started to open up again, I actually found my writer's block kind of go away. In 2021, I want to discover a whole new thing to talk about. I'm excited about that."

After spending much of the last year doing podcasts, including the well-received *I'm Fine* with fellow comic Dan Crohn, MacFarland is pleased to be back performing to equally enthusiastic (albeit socially distanced) crowds.

"The audience is so grateful that you're willing to come out, and you're so grateful," she said. "It's a love fest; how would you be angry? You just risked catching the virus to come here, and paid money, so be on your best behavior."

She's especially fond of Granite State comedy fans.

"I love the people in New Hampshire; they want to have a good time," she said. "One of the things I love about standup is that for any audience I want them to feel like they're having a moment in time that they haven't had before and that I haven't had before. ... New Hampshire really delivers on that. I don't know if it's that they realize what I'm doing and or if it's just that New England way of being very engaged."

MacFarland uses a pre-pandemic analogy to illustrate her point.

"If you sit down at a bar in New England, you're going to talk to the person next to you; it's just how it works here," she said. "You'll find out their name and where



Kelly MacFarland. Courtesy photo.

they're from and whatever. Playing in New Hampshire is like bellying up to the bar with a new friend, and that's so fun to me."

As mass vaccinations offer hope for herd immunity, MacFarland is thinking of a cultural renaissance akin to the one that followed the flu epidemic of 1918; however, she goes a step further.

"They keep saying that's how the Roaring Twenties happened," she said. "I don't care about the *roar*; I care about *cash*. [I want] people to want to go out. Please come to a show and support live performance."

Kelly MacFarland

When: Saturday, March 27, 8 p.m.

Where: Chunky's Cinema & Pub, 150 Bridge St., Pelham

Tickets: \$15 at headlinerscomedyclub.com

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Jody Reese
Hippo Publisher



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MUSIC THIS WEEK

Barrington Dante's Pasta & Vino 567 Calef Hwy	Cheers 17 Depot St. 228-0180	Telly's Restaurant & Pizzeria 235 Calef Hwy. 679-8225	Shane's BBQ 61 High St. 601-7091	Stumble Inn 20 Rockingham Road 432-3210	Thirsty Moose Tap-house 795 Elm St. 792-2337	Liquid Therapy 14 Court St. 402-9391	Thirsty Moose Tap-house 21 Congress St. 427-8645
Bedford Copper Door 15 Leavy Dr. 488-2677	Concord Craft Brewing 117 Storrs St. 856-7625	Exeter Sawbelly Brewing 156 Epping Road 583-5080	Smuttynose Brewing 105 Towle Farm Road	Manchester Backyard Brewery 1211 S. Mammoth Road 623-3545	Meredith Hart's Turkey Farm 223 Daniel Webster Hwy. 279-6212	Millyard Brewery 25 E Otterson St. 722-0104	Rochester 110 Grill 136 Marketplace Blvd. 948-1270
Bow Chen Yang Li 520 S. Bow St. 228-8508	Penuche's Ale House 16 Bicentennial Square 228-9833	Sea Dog Brewery 9 Water St.	Wally's Pub 144 Ashworth Ave. 926-6954	Bonfire 950 Elm St. 663-7678	Twin Barns Brewing 194 Daniel Webster Hwy. 279-0876	New Boston Molly's Tavern & Restaurant 35 Mont Vernon Road 487-1362	Mitchell Hill BBQ Grill & Brew 50 N. Main St. 332-2537
Brookline The Alamo Texas Barbecue & Tequila Bar 99 Route 13 721-5000	Deerfield The Lazy Lion 4 North Road	Goffstown Village Trestle 25 Main St. 497-8230	WHYM Craft Pub & Brewery 853 Lafayette Road 601-2801	Cercle National Club 550 Rockland Ave. 623-8243	Merrimack Homestead 641 Daniel Webster Hwy. 429-2022	Newmarket Stone Church 5 Granite St. 659-7700	Porter's Pub 19 Hanson St. 330-1964
Chichester Flannel Tavern 345 Suncook Valley Road 406-1196	Dover SmuttLabs 47 Washington St. 343-1782	Hampton Community Oven 845 Lafayette Road 601-6311	Hudson The Bar 2B Burnham Road	Derryfield Country Club 625 Mammoth Road 623-2880	Milford The Pasta Loft 241 Union Square 672-2270	Portsmouth The Striker 15 Bow St. 431-5222	Salem Copper Door 41 S. Broadway 458-2033
Concord Area 23 State Street 881-9060	Epping The Community Oven 24 Calef Hwy. 734-4543	CR's The Restaurant 287 Exeter Road 929-7972	Kingston Saddle Up Saloon 92 Route 125 369-6962	The Foundry 50 Commercial St. 836-1925	Nashua American Social Club 166 Daniel Webster Hwy. 255-8272	The Gas Light 64 Market St. 430-9122	Seabrook Chop Shop Pub 920 Lafayette Road 760-7706
		The Goat 20 L St. 601-6928	Londonderry Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022	Fratello's 155 Dow St. 624-2022	South Side Tavern 1279 S. Willow St. 935-9947	The Goat 142 Congress St. 590-4628	Red's Kitchen + Tavern 530 Lafayette Road 760-0030
				Strange Brew 88 Market St. 666-4292	Fratello's Italian Grille 194 Main St. 889-2022	The Statey Bar & Grill 238 Deer St. 431-4357	Stratham Tailgate Tavern 28 Portsmouth Ave. 580-2294

Thursday, March 25

Brookline Alamo: Matt Borrello, 4:30 p.m.	Manchester Fratello's: Jodee Frawlee, 5:30 p.m.
Concord Penuche's: open mic with Brian Burnout, 8 p.m.	Meredith Hart's: Game Time Trivia, 7 p.m.
Epping Telly's: Tim Theriault, 7 p.m.	Merrimack Homestead: Dave Zangri, 5:30 p.m.
Exeter Sawbelly: Max Sullivan, 5 p.m. Sea Dog: Chad Verbeck, 5 p.m.	Nashua Fratello's: Joanie Cikatelli, 5:30 p.m.
Goffstown Village Trestle: Ross Arnold, 6 p.m.	Newmarket Stone Church: Dave Ogden, 6 p.m.
Hampton CR's: Steve Swartz, 6 p.m. WHYM: Music bingo, 6 p.m.	Portsmouth The Goat: Emily Rae, 9 p.m.
Kingston Saddle Up Saloon: karaoke with DJ Jason Whitney, 7 p.m.	Rochester Mitchell BBQ: Game Time Trivia, 6 p.m.
Londonderry Stumble Inn: Chad LaMarsh, 7 p.m.	Seabrook Red's: Brad Bosse, 7 p.m.

Friday, March 26

Brookline Alamo: Ryan Hood, 4:30 p.m.	Concord Area 23: Slow Voltage, 7 p.m. Cheers: team trivia, 8:30 p.m. Penuche's: Masceo Williams, 8 p.m.
Deerfield Lazy Lion: Nobody Band, 5 p.m.	Epping Telly's: Brian Johnson, 8 p.m.
Epsom Hill Top Pizzeria: Jennifer Mitchell, 7 p.m.	Exeter Sawbelly: Matt Fuller, 5 p.m.
Goffstown Village Trestle: Charlie Chronopoulos, 6 p.m.	Hampton CR's: Jeff Auger, 6 p.m. The Goat: Rob Pagnano, 9 p.m. Shane's BBQ: Brian Walker, 6 p.m. Wally's: Mike Forgette, 9 p.m. WHYM: Austin McCarthy, 5:30 p.m.
Manchester Backyard Brewery: April Cushman, 6 p.m. Bonfire: Nick Drouin, 8 p.m. Cercle National Club: Lewis Goodwin, 7 p.m. Derryfield: Emily Rae Shively, 7:30 p.m. Foundry: Mikey G, 6 p.m. Fratello's: Jeff Mrozek, 5:30 p.m. South Side Tavern: Austin McCarthy, 8 p.m. Strange Brew: Amanda Vantine, 9 p.m.	Kingston Saddle Up Saloon: Backwoods Acoustic, 8 p.m. (top 40 country, Southern rock, classic rock)
Meredith Twin Barns: Eric Grant, 5 p.m.	Londonderry Coach Stop: Dave Zangri, 6 p.m.
Merrimack Homestead: Mark Lapointe, 5:30 p.m.	
Nashua American Social Club: Justin Jordan, 8 p.m. Fratello's: Josh Foster, 5:30 p.m.	
New Boston Molly's Tavern: Tom Rousseau, 6:30 p.m.	
Newmarket Stone Church: Wood & Bone, 8 p.m.	
Portsmouth The Goat: Chris Toler, 9 p.m. Thirsty Moose: Ben Lyons, 9 p.m.	

Saturday, March 27

Brookline Alamo: Matt Borrello, 4:30 p.m.	Concord Area 23: Saturday jam, 2 p.m.; Joe Tyler Duo, 7 p.m. Concord Craft Brewing: Ryan Williamson, 4 p.m. Penuche's: George Laliotis & Friends, 8 p.m.
Deerfield Lazy Lion: John Farese, 5 p.m.	Epping Community Oven: Randy Hawkes, 6 p.m. Telly's: Lewis Goodwin, 8 p.m.
Exeter Sawbelly: Chad Verbeck, 1 p.m.; Gabby Martin, 5 p.m.	Goffstown Village Trestle: Gardner Berry, 6 p.m.
Hampton The Goat: Alex Anthony, 9 p.m. Shane's BBQ: Emily Rae, 6 p.m. Wally's: Chris Toler, 9 p.m. WHYM: Rebecca Turmel, 5:30 p.m.	Hampton The Goat: Alex Anthony, 9 p.m. Shane's BBQ: Emily Rae, 6 p.m. Wally's: Chris Toler, 9 p.m. WHYM: Rebecca Turmel, 5:30 p.m.
Kingston Saddle Up Saloon: Jodie Cunningham, 8 p.m. (acoustic)	Londonderry Coach Stop: Mark Lapointe, 6 p.m. Stumble Inn: Chris Lester, 8 p.m.
Manchester Backyard Brewery: Charlie Chronopoulos, 6 p.m. Cercle National Club: Chad LaMarsh, 7 p.m. Foundry: Walker Smith, 6 p.m. Fratello's: Andrew Geano, 5:30 p.m. South Side Tavern: Jessica Olson, 8 p.m. Strange Brew: Brandon O'Grady & Tom Duda, 9 p.m.	Manchester Backyard Brewery: April Cushman, 6 p.m. Bonfire: Nick Drouin, 8 p.m. Cercle National Club: Lewis Goodwin, 7 p.m. Derryfield: Emily Rae Shively, 7:30 p.m. Foundry: Mikey G, 6 p.m. Fratello's: Jeff Mrozek, 5:30 p.m. South Side Tavern: Austin McCarthy, 8 p.m. Strange Brew: Amanda Vantine, 9 p.m.
Meredith Twin Barns: music bingo, 6 p.m.	Merrimack Homestead: Paul Gormley, 5:30 p.m.
Nashua Fratello's: Tom Rousseau, 5:30 p.m. Millyard Brewery: Mike Davey, 4 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.

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

Dana Center

Saint Anselm College
100 Saint Anselm Drive, Manchester, anselm.edu

The Music Hall

28 Chestnut St., Portsmouth, 436-2400, themusichall.org

Shows

• **Laugh Thursdays Showcase Comedy Series** Chunky's Manchester, Thursday, March 25, 8 p.m.

• **Lenny Clarke** Chunky's Pelham, Thursday, March 25, 8 p.m.

• **Lenny Clarke** Chunky's Nashua, Friday, March 26, 8 p.m.

• **Bill Simas** Chunky's

Manchester, Friday, March 26, 8 p.m.

• **Lenny Clarke** Chunky's Manchester, Saturday, March 27, 8 p.m.

• **Mark Scalia** Chunky's Nashua, Saturday, March 27, 8 p.m.

• **Kelly MacFarland** Chunky's Pelham, Saturday, March 27, 8 p.m.

• **Justin Willman** of *Magic for Humans*, The Music Hall, Saturday, March 27, 8 p.m.

• **Chris Smither** Saturday, March 27, at 8:30 p.m., virtual via the Cap

Center
• **Laugh Thursdays Showcase Comedy Series** Chunky's Manchester, Thursday, April 1, 8 p.m.

• **Bob Marley** Dana Center, Friday, April 2, at 5:30 & 8 p.m. and Saturday, April 3, at 3, 5:30 & 8 p.m.

• **Mark Scalia** Chunky's Manchester, Friday, April 2, and Saturday, April 3, at 8 p.m.

• **Bill Simas** Chunky's Nashua, Friday, April 2, and Saturday, April 3, at 8 p.m.

Film

Venues

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

Chunky's Cinema Pub

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

Red River Theatres

11 S. Main St., Concord
224-4600, redrivertheatres.org

Wilton Town Hall Theatre

40 Main St., Wilton, 654-3456
wiltontownhalltheatre.com

Shows

• **Red River Virtual Cinema** Red River Theatres is offering indie, foreign language and documentary films via a virtual cinema experience. See the ever-changing lineup on the website.

• **21+ Live Trivia for Full House** on Thursday, March 25, 7:30 p.m., at Chunky's in Manchester. Reserve seats with a \$5 food voucher.

• **Noah's Ark** (1928) silent film accompanied by live music per-

formed by Jeff Rapsis screens on Sunday, March 28, at 2 p.m. at Wilton Town Hall Theatre. Admission is free but a \$10 donation is suggested.

• **War Horse** National Theatre Live production available virtually through Cap Center March 31 through April 6. Tickets cost \$15.

• **Double Take!** A collaboration between Repertory Dance Theatre & Ririe-Woodbury Dance Co., available virtually via Cap Center, Thursday, April 1, at 8 p.m.; Friday, April 2, at 8 p.m., and Saturday, April 3, at 4 p.m. Tickets start at \$25.



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NITE MUSIC THIS WEEK

New Boston

Molly's Tavern: Justin Jordan, 6:30 p.m.

Newmarket

Stone Church: Acoustic Outlaw, 6 & 9 p.m.

Portsmouth

The Goat: Brad Bosse, 9 p.m.
Stately: Max Sullivan, 8 p.m.
Thirsty Moose: Jillian Jensen, 9 p.m.

Seabrook

Chop Shop: Leaving Eden, 6:30 p.m. (doors open)
Red's: Cry Uncle, 8 p.m.

Sunday, March 28

Barrington

Dante's: Chris O'Neill, 10:30 a.m. (solo guitar)

Bedford

Copper Door: Jim Zaroulis, 11 a.m.

Brookline

Alamo: Brad Bosse, 4:30 p.m.

Exeter

Sawbelly: Gabby Martin, noon

Hampton

WHYM: Max Sullivan, noon

Goffstown

Village Trestle: Bob Pratte, 3:30 p.m.

Kingston

Saddle Up Saloon: video music bingo, 5 p.m.

Manchester

Strange Brew: jam

Newmarket

Stone Church: Brunch with Bryan Killough, 10:30 a.m.; Richard Amorim, 5 p.m.

Portsmouth

The Goat: Rob Pagnano, 9 p.m.

Salem

Copper Door: Steve Aubert, 11 a.m.

Monday, March 29

Manchester

Fratello's: Tom Rousseau, 5:30 p.m.

Merrimack

Homestead: Austin McCarthy, 5:30 p.m.

Nashua

Fratello's: Clint Lapointe, 5:30 p.m.

Portsmouth

The Goat: musical bingo, 7 p.m.; Alex Anthony, 9 p.m.

Seabrook

Red's: trivia hosted by DJ Zati, 9 p.m.

Tuesday, March 30

Hampton

Wally's: Musical Bingo Nation, 7:30 p.m.

Manchester

Fratello's: Joanie Ciatelli, 5:30 p.m.

Merrimack

Homestead: Josh Foster

Nashua

Fratello's: Ralph Allen, 5:30 p.m.
Peddler's Daughter: trivia hosted by Geeks Who Drink, 8:30 p.m.

Portsmouth

The Goat: Mike Forgette, 9 p.m.

Stratham

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

Wednesday, March 31

Brookline

Alamo: Brian Weeks, 4:30 p.m.

Dover

SmuttLabs: Max Sullivan, 6 p.m.

Hampton

Community Oven: game time trivia, 6 p.m.
Wally's: Chris Toler, 7 p.m.

Kingston

Saddle Up Saloon: Musical Bingo Nation, 7 p.m.

Manchester

Fratello's: Josh Foster, 5:30 p.m.

Meredith

Twin Barns: trivia night, 6 p.m.

Merrimack

Homestead: Tom Rousseau, 5:30 p.m.

Nashua

Fratello's: Clint Lapointe, 5:30 p.m.

Newmarket

Stone Church: Briezyjane with special guests Betsy Heron, 7 p.m.

Portsmouth

The Goat: Alex Anthony, 9 p.m.
Thirsty Moose: game time trivia, 7 p.m.

Thursday, April 1

Concord

Area 23: Drum Circle, 7 p.m.
Penuche's: open mic with Brian Burnout, 8 p.m.

Epping

Telly's: Dave Gerard, 7 p.m.

Exeter

Sawbelly: Todd Hearon, 5 p.m.
Sea Dog: Max Sullivan, 5 p.m.

Hampton

CR's: The Last Duo, 6 p.m.

Kingston

Saddle Up Saloon: karaoke with DJ Jason Whitney, 7 p.m.

Londonderry

Stumble Inn: Emily Shively, 7 p.m.

Manchester

Fratello's: Tom Rousseau, 5:30 p.m.

Meredith

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

Merrimack

Homestead: Chris Gardner, 5:30 p.m.

Nashua

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

Newmarket

Stone Church: Paul Jarvis, 6 p.m.

Portsmouth

The Striker: George & Louise Belli dinner & music, 7 p.m.

Rochester

110 Grill: Patio season kickoff party with music from Michael Scharff, 5 p.m.
Mitchell BBQ: Game Time Trivia, 6 p.m.

Friday, April 2

Concord

Area 23: Side Peace, 7 p.m.
Cheers: team trivia, 8:30 p.m.

Epping

Telly's: Clint Lapointe, 8 p.m.

Exeter

Sawbelly: Qwill, 5 p.m.

Hampton

CR's: The Last Duo, 6 p.m.

Londonderry

Coach Stop: Ted Solo, 6 p.m.
Stumble Inn: Jessica Olson, 8 p.m.

Manchester

Bonfire: Martin and Kelly, 8 p.m.
Circle National Club: Maddi Ryan, 7 p.m.
Derryfield: Alex Roy, 7:30 p.m.
Fratello's: Jeff Mrozek, 5:30 p.m.
South Side Tavern: Lewis Goodwin, 8 p.m.
Strange Brew: David Rousseau, 9 p.m.

Merrimack

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

Milford

Pasta Loft: DLY solo, 8 p.m. (classic rock and Americana)

Nashua

Fratello's: Tim Kierstead, 5:30 p.m.

Seabrook

Chop Shop: Tapedeck Heroez, 6:30 p.m. (80s classic rock/modern rock)

Stratham

Tailgate Tavern: Elijah Clark, 7 p.m.

Concerts

Venues

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

The Flying Monkey

39 Main St., Plymouth
536-2551, flyingmonkeynh.com

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, thestrandover.com

Shows

• **Some Like It Hip Hop** virtual dance experience, Thursday, March 25, and Friday, March 26, at 8 p.m. and Sunday, March 28, at 2 p.m., virtual via Cap Center
• **Take 3 & Co.** Friday, March 26, 7 p.m., virtual via Palace Theatre
• **Wood & Bone** Friday, March 26, 8 p.m., Stone Church
• **Acoustic Outlaw** Saturday, March 27, 6 and 9 p.m., Stone Church
• **Taj Mahal and Fantastic Negrito** Saturday, March 27, 9 p.m., virtual via Cap Center
• **A Laurie Berkner Family Concert: Springtime Party!** Sunday, March 28, noon and 5 p.m., virtual via Cap Center
• **Dwight Yoakam: One Time Live** performing entire albums: *Buenas Noches from A Lonely Room*, Sunday, March 28, 9 p.m., virtual live concert via Cap Center
• **Briezyjane with guest Betsy Heron** Wednesday, March 31, 7 p.m., Stone Church
• **Teen Co Takeover: Golden Age** performances of 1940-1965 Broadway by the Palace Teen Company, Friday, April 2, at 7 p.m., virtual via Palace Theatre

• **Stephen Marley Acoustic Soul** (with special guest Mystic Marley) Friday, April 2, 7:30 p.m., Flying Monkey
• **The Blind Boys of Alabama** Good Friday Livestream, Friday, April 2, 9 p.m., Cap Center
• **Skull & Roses** Saturday, April 3, 5 p.m., Stone Church
• **NY Symphony — East Meets West** Friday, April 9, 7:30 p.m., virtually via Cap Center
• **Marble Eyes** Friday, April 9, and Saturday, April 10, at 3 p.m., Stone Church
• **Crash Test Dummies** Friday, April 9, 7:30 p.m., Flying Monkey
• **A Band Beyond Description** Friday, April 16, 6 p.m., Stone Church
• **Tom Paxton and the DonJuans** Friday, April 16, 8 p.m., virtual via Palace Theatre
• **Truffle** Saturday, April 17, 2 p.m., Stone Church
• **Elton John Tribute** Saturday, April 17, 8 p.m., The Strand
• **Mariachi Divas** Thursday, April 22, and Friday, April 23, at 7 p.m. and Sunday, April 25, 2 p.m., virtual via Cap Center
• **Club D'elf** Friday, April 23, 6 p.m., Stone Church



SWEET SOUNDS OF SUMMER

Hopefully, fingers crossed, knock wood and all the usual Covid caveats, the concert schedule for summer is filling out with lots of offerings for indoor and outdoor events.

The **Tupelo Music Hall** in Derry is returning with the drive-in format and will kick off its season on Saturday, May 1, with Foreigners Journey (a tribute band that plays the hits of Foreigner and Journey, pictured). Four shows are on the schedule for that opening weekend — catch the band at 1 or 4 p.m. on either

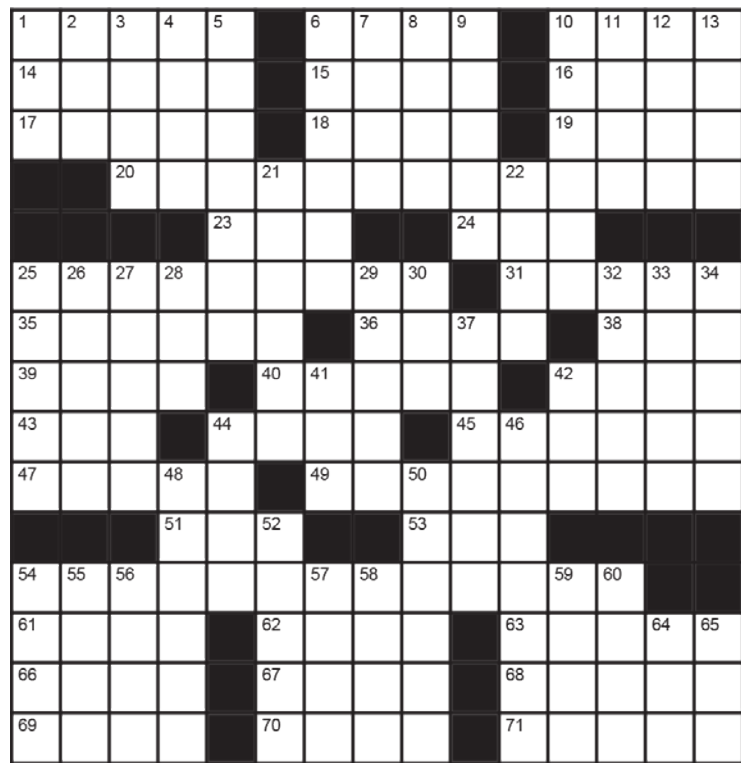
May 1 or May 2. Also on the lineup are Truffle (May 7), Neil Young tribute band Broken Arrow (May 8), Fleetwood Mac tribute band Tusk (May 15 and May 16) and more (the current schedule goes into mid-July). See tupelomusichall.com.

The Swanzey-located Drive-In Live is now **Northlands**, according to a recent press release. The announcement also laid out plans to give concert-goers a 10-foot-by-10-foot pod area to view the concert from (instead of from their car) and to include a beer garden and local food trucks at events. The first show currently scheduled at Northlands is Twiddle on Friday, May 14. See northlandslive.com.

The first show on the schedule for **Hampton Beach Casino Ballroom** is the Happy Together Tour (featuring the Turtles, Chuck Negron, The Association, Mark Lindsay, The Vogues and The Cowsills) on Sunday, June 27. Shows are scheduled throughout the summer (casinoballroom.com).

The **Bank of NH Pavilion's** first events on the schedule this summer are Jake Owen on Saturday, May 29, and Thomas Rhett on Thursday, June 3, and Friday, June 4, with shows stretching into early September including the Barenaked Ladies (with Gin Blossoms & Toad the Wet Sprocket on July 9), Dave Matthews Band (July 13 and July 14) and Alanis Morissette (with Garbage and Liz Phair on Sept. 3). See banknhpavilion.com.

LITTLE PINK PUZZLES FOR YOU AND ME



Across

- 1. 'Inside In/Inside Out' English band
- 6. San Diego band ___ Side Players (3,1)
- 10. Brazilian singer de Belém
- 14. Cage The Elephant goes ' ___ Ear' and out the other (2,3)
- 15. '13 Katy Perry hit
- 16. Like not optimal label agreement
- 17. John Mellencamp classic ' ___ In Fire'
- 18. Jones Girls 'You Gonna Make Me Love Somebody ___'
- 19. Let opener borrow your cord or did this
- 20. '07 Relient K album 'Five Score And ___' (5,5,3)
- 23. '12 Don Williams album ' ___ So It Goes'
- 24. 'Holy Diver' band
- 25. The Police 'Can't Stand ___' (6,3)
- 31. '93 They Might Be Giants EP 'Why Does The Sun Shine? (The Sun Is ___ Of Incandescent Gas)' (1,4)
- 35. Weird Al ' ___ New Duck' (1,4,1)
- 36. Camel ' ___ And A Wink' (1,3)
- 38. 'Katy Lied' Steely ___
- 39. 'The Wall' song with girl's name
- 40. James Brown movie ___ Up (3,2)
- 42. '01 Asia album
- 43. 'See Ya 'Round' Split ___
- 44. Bob Seger ' ___ Got Tonight'
- 45. Gorillaz 'She's My ___'
- 47. Tamia's lunch is 'Sandwich And ___' (1,4)
- 49. Vegas hard rockers ___ Fate (6,3)
- 51. Hole suffers from ' ___ Age'

53. 'Brain Salad Surgery' band (abbr)

54. Rickie Lee Jones' biggest hit (5,2,2,4)

61. Frente! singer Angie

62. Alan Jackson ' ___ About Livin' (And A Little 'Bout Love)' (1,3)

63. Harvey Danger 'Flagpole ___'

66. Dragonette wants to 'Let ___' (2,2)

- 67. Chris of Pet Shop Boys
- 68. Metallica ' ___ Sandman'
- 69. Sonny And ___
- 70. An unknown wants to be a big one
- 71. "Little ditty 'bout Jack & ___"

Down

- 1. Bassist/singer Winger
- 2. Kylie Minogue ' ___ Night Like This' (2,1)
- 3. Britney Spears ' ___!...I Did It Again'
- 4. Zac Brown was ' ___ Deep' in it
- 5. You'd love to be one in your idol's home
- 6. Like "happening now" music
- 7. Foxy Shazam ' ___ Touch'
- 8. Adept player rocks with this
- 9. 'Everything I Own' band
- 10. Johnny Cash ' ___ Prison Blues'
- 11. There may be a smoking this, outside the venue
- 12. Distillers album 'Coral ___'
- 13. Popular sax
- 21. MA band Killswitch ___
- 22. GnR ' ___ N' The Bedouins'
- 25. Default didn't want to ' ___ Lie' (4,1)
- 26. Country legend Buck
- 27. Rudy of Quiet Riot
- 28. "There's a Black man with a black cat, living ___ Black neighborhood" (2,1)
- 29. Hall & ___
- 30. '12 Green Day album that was first in a series
- 32. Have to be one for over-21 show
- 33. Thin Lizzy song about Phil

WORD★Roundup™

by David L. Hoyt & Jeff Knurek

Find and Circle...

Five words starting and ending with L

Four mollusks

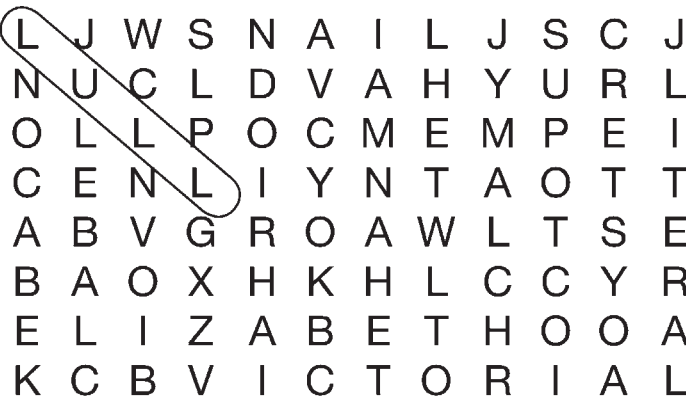
Two British queens

Syrupy substance from bees

___ and eggs

Last Week's Answers: ORCHID DAISY LILAC LILY / CLOUDY SUNNY WINDY HAZY / PURPLE MAROON ORANGE / EARTH MARCH GAMMA / EDISON

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- Lynott's daughter
- 34. Integral drum in drum set
- 37. '06 Kings Of Leon hit (2,4)
- 41. '04 Evile EP 'All Hallows ___'
- 42. Like beer at show stand
- 44. ___ Like A Man
- 46. Didn't want new member or did this at vote
- 48. Who was giving Robert Palmer the news in 'Bad Case Of Loving You'

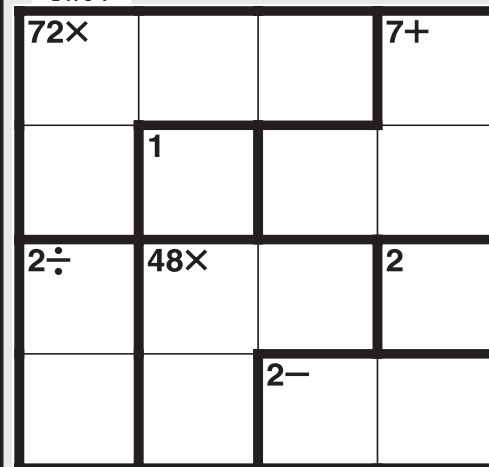
- 50. Iconic chain Guitar ___
- 52. Labels make them with bands
- 54. Nile Rodgers & ___
- 55. '83 Rock Goddess album 'Hell ___ No Fury'
- 56. 'Sister Havana' ___ Overkill
- 57. Place in lineup band will play
- 58. '01 Slipknot album
- 59. Ringo Starr co-writer Poncia
- 60. 'The Wallflower' James
- 64. Pearl Jam's debut
- 65. ___ You Lonesome Tonight?

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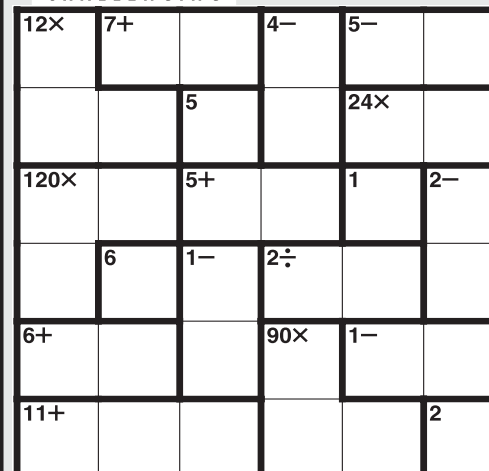
THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

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CHALLENGING



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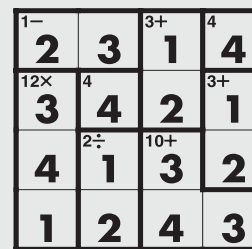
RULES

- 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

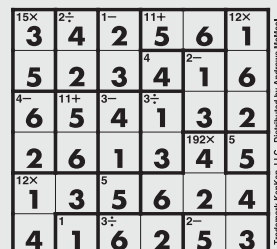
outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.

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

PREVIOUS ANSWERS



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“Not Quite!” — looks can be deceiving

Across

- 1 Texting format
- 4 Iran's leader, once
- 8 Counts with margins of error
- 13 Deviation in a rocket's course
- 14 Prefix meaning “end”
- 15 Prove to be successful
- 16 Winter road clearer
- 18 Purport
- 19 D&D enemy
- 20 Grass cutter that might use a battery
- 22 Feeling of guilt
- 23 Used up
- 24 The “A” in PTA, for short

- 25 Test that might be “open”
- 27 Composer ___ Carlo Menotti
- 29 Acquire a second time
- 34 Mountain Dew energy drink
- 37 First name in fabric stores
- 38 Made a pit
- 39 Fu Mingxia, for one
- 41 Boston team, for short
- 42 Group in Santa Fe or Sacramento
- 45 “Switched-On Bach” synthesizer
- 46 “Mr. Robot” network
- 47 “Quantum of Solace” actress Kurylenko
- 50 Rice wine used in Japanese cooking

- 53 Hard work
- 57 Serious symptom of a cold, maybe
- 59 Quadruped up in the sky?
- 60 ___-Bissau (African country)
- 61 Actor shown in “One does not simply ...” memes
- 63 Nod, e.g.
- 64 “At Last” singer James
- 65 Tree on Connecticut's quarter
- 66 Negatives from Nijinsky
- 67 Holder of many a merit badge
- 68 Toots and the Maytals genre

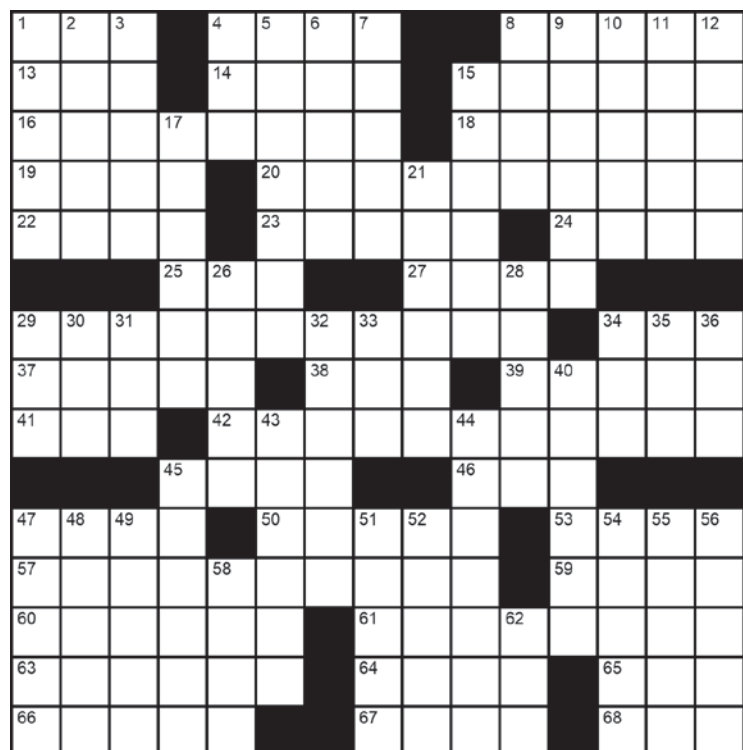
- Theatres
- 11 Equipment used in Winter Olympics
- 12 Back of a yacht
- 15 Title ender of a 1974 film that distinguishes it from an earlier Best Picture Oscar winner
- 17 Photographer William who depicts Weimarers with human hands
- 21 Keep occupied
- 26 Old detergent brand that used to sponsor radio shows
- 28 Lake Titicaca's locale
- 29 Morning beverages, informally
- 30 Rude sound from a spectator
- 31 Invoice add-on
- 32 Samuel Barber's “___ for Strings”
- 33 Clean out completely, as a building
- 34 “Selma” director DuVernay
- 35 Ran into
- 36 Cautionary beginning?
- 40 Place for a nursery rhyme trio
- 43 Garfield, for one
- 44 Gardening headwear

- 45 Fridge ornament
- 47 Hammond B-3, notably
- 48 Pretty dang bad
- 49 False front
- 51 Deceptive ploys
- 52 “___ Kick Out of You”
- 54 Cookies with a recent Lady Gaga-themed variety
- 55 “Wicked Game” singer Chris
- 56 Sri ___
- 58 “... three French ___ ...”
- 62 “Yeah, probably not”

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Down

- 1 Early online admin
- 2 Genre for “One-Punch Man”
- 3 Given an oath, with “in”
- 4 Longtime NASCAR sponsor
- 5 Assists, as with entering a tall pick-up truck
- 6 Knocked for ___
- 7 “This Is ___ Do It” (Montell Jordan hit)
- 8 It's good for at least a few dates
- 9 Checked out for a bit
- 10 Chain that merged with AMC



R&R answer from pg 39 of 3/18



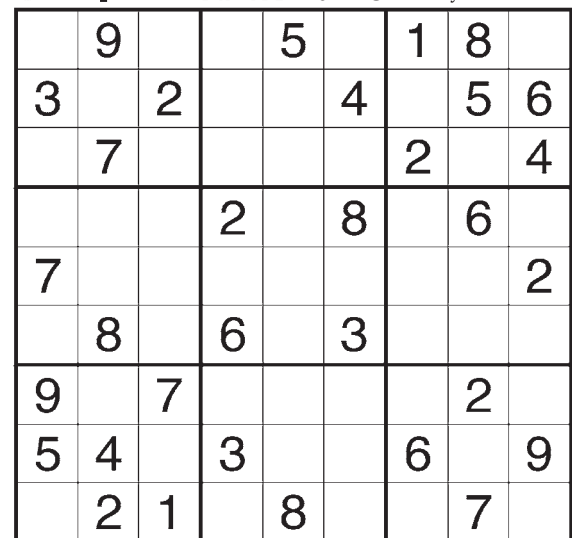
Jonesin' answer from pg 40 of 3/18



NITE SUDOKU

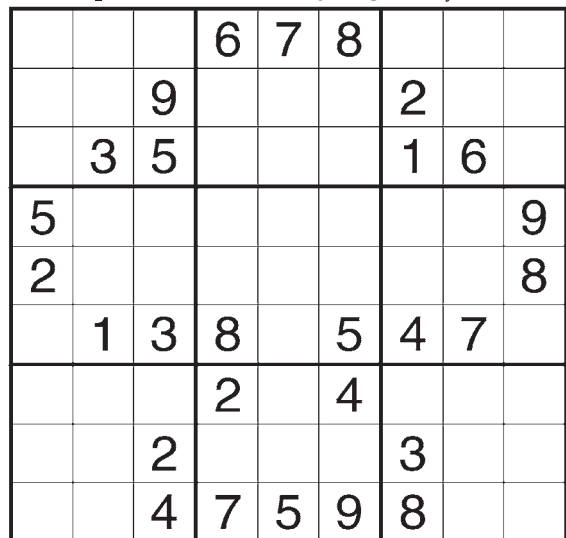
Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 40.

Conceptis Sudoku Puzzle A By Dave Green



Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green



Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green



Difficulty Level ★★★★★

SIGNS OF LIFE

All quotes are from *The Role I Played: Canada's Greatest Olympic Hockey Team*, by Sami Jo Small, born March 25, 1976.

Pisces (Feb. 19 – March 20) *It was meant to be our game, our night. It was on national TV, and it was my birthday. Our team played very well, but ... we lost the deciding overtime in a shootout. It's how you play the game!*

Aries (March 21 – April 19) *The puck ricochets into the corner.... In one fluid motion, I am back in the ready position and prepare for the next player. And that's how you do it.*

Taurus (April 20 – May 20) *There are countless goalies in Canada aiming for this coveted spot. You may have some competition.*

Gemini (May 21 – June 20) *My first instinct is to pounce. In any other game with the score this tight in the third period, that's what I'd do, but I'm still in a bad mood that I can't shake, still angry at myself for the coach yelling at me. I should cover the puck, but when I'm angry I make dumb plays. Don't play angry.*

Cancer (June 21 – July 22) *Number two? How did I go from World Championship MVP to barely on the team by a shoestring? Never mind how; just work on getting where you want to be.*

Leo (July 23 – Aug. 22) *Because it's a short tournament, I wear my comfortable blue and gold Brampton Thunder goal pads. There's no need to dress all fancy.*

Virgo (Aug. 23 – Sept. 22) *I've felt confident in practices feeling like I impressed on the coaches a work ethic that perhaps surprised them. Your work will be appreciated.*

Libra (Sept. 23 – Oct. 22) *Our team seems relaxed. Hopefully, we got the bugs out in warm-up. Don't forget pre-game stretches.*

Scorpio (Oct. 23 – Nov. 21) *I'm excited for the game, but also want it to be over. ... I am in the back-up goalie role for this game. You may have conflicting feelings but you'll still have fun.*

Sagittarius (Nov. 22 – Dec. 21) *On our way to the World Championship in Finland, we make a pit stop in Sweden for some exhibition games. A side journey can be just as rewarding.*

Capricorn (Dec. 22 – Jan. 19) *I also play on our school's volleyball, badminton, and team handball teams, each one teaching me different aspects about myself. Don't overthink it; all the sports are good.*

Aquarius (Jan. 20 – Feb. 18) *I didn't know how to do a butterfly when I first joined the National Team ... the technique has become second nature after thousands of repetitions. Do the butterfly! 🦋*

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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 beefsteak or Roma (6)	_____
2 paprika source (6)	_____
3 orange winter squash (7)	_____
4 fava or pinto (4)	_____
5 Mediterranean oil source (5)	_____
6 ratatouille ingredient (8)	_____
7 gherkin, for one (8)	_____

PEP	CU	PER	MA	MP
OLI	KIN	TO	VE	CU
BE	NI	PU	ZU	AN
MB	HI	ER	TO	CC

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Sudoku Answers from pg40 of 3/18

Puzzle A

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

Puzzle B

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

Puzzle C

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

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Can't help herself

Two weeks after a plea deal fell through in connection with a 2019 attempt to stowaway on a flight at Chicago's O'Hare International Airport, Marilyn Hartman, 69, was arrested and charged with trespassing March 16 as she attempted to sneak onto another flight at O'Hare, the Associated Press reported. At the time of her 2019 arrest, Hartman was on probation after having bypassed security in January 2018 and boarded a flight from Chicago to London without a ticket. The Cook County Sheriff's Department says it plans to seek a felony escape charge for Hartman.

Perspective

In March, Einstein Cafe, an upscale dessert chain with outlets across the Gulf Arab states, started a fad by selling its thick, milky drinks in plastic baby bottles, complete with nipples. The AP reported the cafe was inspired by photos of trendy bottles on social media, and the idea was an instant hit. People lined up at Einstein stores, they "took photos, they had fun, they remembered their childhood," said Younes Molla, CEO of the chain, but others "were so angry they said horrible things." In Dubai, Kuwait and Bahrain, the government cracked down on the new cafe offerings, saying the bottles violate the countries' customs and traditions; in Oman, citizens were asked to report sightings of the baby bottle confections to a consumer protection hotline.

Compelling explanation

Andrew Almer of Fargo, North Dakota, has flown an American flag from the balcony of his condominium for two years, but the condo association is now demanding the flag be taken down because it creates too much noise flapping in the wind. "You've got to be kidding me," Almer told reported KVLV-TV. "It's not rude, it's not nasty, it's the American flag. ... It's not coming down anytime soon."

Home Sweet Home

Vietnam veteran Tom Garvey, 78, of Ambler, Pennsylvania, has released a new memoir, not about his service in Southeast Asia, but about the "secret apartment" he maintained for two years in an empty concession stand in Philadelphia's Veterans Stadium, once home to both the Phillies and the Eagles, reported The Philadelphia Inquirer. From 1979 to 1981, Garvey lived in an "off-the-wall South Philly version of the Phantom of the Opera," he said, furnishing the apartment with a bed, sink, refrigerator, stereo, coffeemaker, hot plate and seating for guests, who included players' wives waiting for their husbands after games. Leftover AstroTurf served as the carpeting. Cousin Terry Nilon said being in Garvey's apartment, located literally in leftfield, felt like "Vet stadium was in his living room."

Sour grapes

Andreas Flaten of Peachtree City, Georgia, quit his job at Walker Luxury Autoworks in November, visibly annoying his boss, he told WGCL-TV, but he was promised his final \$915 paycheck would be paid in January. When the check didn't come, Flaten contacted the Georgia Department of Labor, and one night in mid-March, 500 pounds of oily pennies were anonymously dumped in his driveway, presumably totaling \$915. Flaten has been storing them in a wheelbarrow, but they can't be cashed until they are cleaned.

Blessing or curse?

Work had begun on the small bungalow retired banker Charles Pole, 81, of Wiveliscombe, England, was building for himself on his property when excavators unearthed the remains of a 13th-century bishop's palace, simultaneously solving a local mystery and bringing construction to a halt. Historians had been looking for the site, once home to bishops of Bath and Wells, for 200 years, and a spokesperson for the South West Heritage Trust described it to the Somerset County Gazette in early March as a "significant find." In the meantime, though, Pole is stuck with the bill. "The cost of the investigation is going to cost me around (\$26,000)," he said. Building will continue after the site is protected and covered over again.

Fine points of the law

Lawyers filing briefs for the U.S. Court of Appeals for the District of Columbia Circuit were advised on March 16 the court would be officially discouraging the use of the Garamond typeface, a centuries-old font widely used in printed books, because it "can be more difficult to read," wrote court clerk Mark J. Langer. Fox News reported the font is popular among attorneys, but author and web designer David Kadavy, gets it: "Garamond is considered one of the best fonts in existence, (but it) 'can be a disaster on the web. ... It's better to use a modern font that has been drawn with the screen in mind.'"

Least competent criminal

Volusia County (Florida) Sheriff's deputies responding to a fire at Myers Marine Service in Deland on March 13 were met by witnesses who said they saw Sean Sword running out of the building saying, "I lit a tow rope on fire." Sword, who was severely burned, told deputies conflicting stories about his motives, according to court papers, but after being interviewed at the hospital, he admitted he was looking for a vehicle to steal, but "it didn't work out," so he set a tow rope on fire and the flames spread, adding that he hoped to be in jail for a long time. Boats and equipment valued at nearly \$100,000 were damaged, records show, and Sword faces arson and burglary charges.

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In addition to dermal filler and botox injections, Beth’s areas of focus at Renew include face/neck and jawline tightening, facial rejuvenation with platelet rich plasma (vampire facial/facelift), testosterone supplements, PRP shots and Gainswave for men, and treatment of orgasmic disorder.



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