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APRIL 8 - 14, 2021

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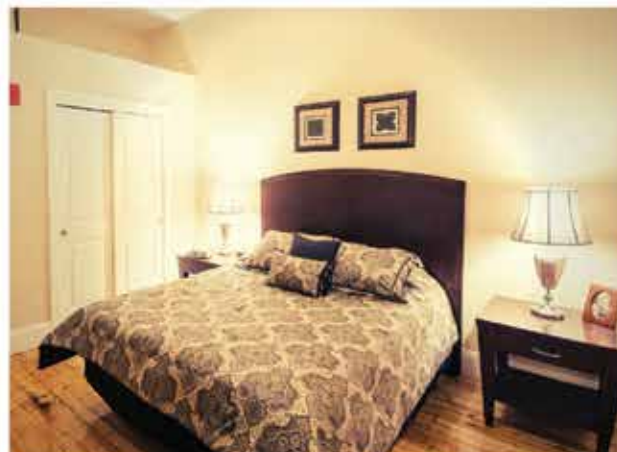
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Trinidad Tellez

New life, new joy



Spring is a time of rebirth and renewal. I have found the increase in sunlight hours and warmer weather to be invigorating, inspiring hope and infusing optimism. I've noticed more people are out when I am out on my neighborhood walks, often with dogs or baby strollers, and strangers exchange friendly greetings in passing. My walking partner and I have optimistically started a couch-to-5K app regimen. My elderly mother has resumed her daily laps around the driveway, slowly regaining strength and endurance as she shakes off the winter and arthritic deconditioning from months spent indoors. And my husband is carefully tending and planting fig cuttings to grow more fruit trees.

Additionally, with 40.1 percent of New Hampshire's total population with at least one dose, and 19.2 percent fully vaccinated, according to an April 4 report from NPR, and now all residents age 16 and older eligible, I sense the heightened anticipation for our return to some semblance of the pre-Covid "normal." And while we patiently wait for all our family and friends to get vaccinated, I am excited to resume safe, outdoor socializing with others, including backyard barbecues and evenings around a firepit, all facilitated by the warmer weather, as social interactions are a really vital contributor to our mental health and well-being.

We know that the pandemic has resulted in many of us feeling isolated and lonely, with increased stress and anxiety, thus necessitating learning healthy ways to cope with stress and build resilience; and sometimes requiring professional assistance. Connecting with others, talking with people we trust about our feelings, and sharing our concerns through meaningful conversation are powerful coping tools. Unwinding, whether alone or with friends, undertaking activities we find enjoyable and doing good and helping others are also helpful for our well-being, as are efforts to take care of our bodies, such as regular physical activity, eating healthfully, getting plenty of sleep, and avoiding excessive alcohol, tobacco and other substance use.

Finally, connecting with community can be really impactful. For me this has manifested as returning to church after a year to resume playing music with others, thanks to being fully vaccinated. And so I returned to accompany the lone keyboardist who has carried on this past year; the other musicians and singers are looking forward to returning once they are vaccinated, as well. In my faith, Easter Sunday is of monumental significance, and the new life and new joy of the occasion was evident in the upbeat and celebratory music and rhythms that stirred clapping and swaying and inspired hope for new beginnings.

As the warmth and wonder of spring unfold, what new opportunities will you be exploring?
Dr. Trinidad Tellez is a family physician and health equity strategist, community advocate, and consultant.



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195 McGregor St., Suite 325,
Manchester, N.H. 03102
P 603-625-1855 F 603-625-2422
hippopress.com
email: news@hippopress.com

EDITORIAL

- Executive Editor**
Amy Diaz, adiaz@hippopress.com
- Managing Editor**
Meghan Siegler, msiegler@hippopress.com, Ext. 113
- Editorial Design**
Tristan Collins
hippolayout@gmail.com
- Copy Editor**
Lisa Parsons, lparsons@hippopress.com
- Staff Writers**
Angie Sykeny
asykeny@hippopress.com, Ext. 130
Matt Ingersoll
mingersoll@hippopress.com, Ext. 152

Contributors John Fladd, Jennifer Graham, Henry Homeyer, Michele Pesula Kuegler, Dave Long, Jeff Mucciarone, Eric W. Saeger, Michael Witthaus

Listings
Arts listings: arts@hippopress.com
Inside/Outside listings: listings@hippopress.com
Food & Drink listings: food@hippopress.com
Music listings: music@hippopress.com

BUSINESS

- Publisher**
Jody Reese, Ext. 121
jreese@hippopress.com
- Associate Publisher**
Dan Szczesny
- Associate Publisher**
Jeff Rapsis, Ext. 123
jrapsis@hippopress.com
- Production**
Tristan Collins, Alex Kusnarowicz
- Circulation Manager**
Doug Ladd, Ext. 135
dladd@hippopress.com
- Advertising Manager**
Charlene Nichols, Ext. 126
cnichols@hippopress.com
- Account Executives**
Alyse Savage, 603-493-2026
asavage@hippopress.com
Roxanne Macaig, Ext. 127
rmacaig@hippopress.com
Tammie Boucher, support staff, Ext. 150

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ON THE COVER
14 PLANT NOW, EAT LATER If you want fresh herbs and produce later this year, now is the time to plant. Find out how to get started, how to care for your plants as they grow, when to harvest them and what to do with your garden bounty when it's ready.

ALSO ON THE COVER, six storytellers tell traditional and personal tales, p. 12. Try some Puerto Rican cuisine at the new Empanellie's in Nashua, p.25. And head out for the night to listen to live music, p. 36.

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Covid-19 news

As of April 2, all New Hampshire residents ages 16 and up can register for their Covid-19 vaccines through the state-run Vaccine & Immunizations Network Interface website, which can be found at vaccines.nh.gov.

Dr. Beth Daly, Chief of the Bureau of Infectious Disease Control of the New Hampshire Department of Health & Human Services, said during the state's weekly public health update on April 1 that only one of three vaccines being administered — the Pfizer vaccine — currently has FDA approval for use in children ages 16 and 17. "Not all vaccination locations have Pfizer but many do," she said. "A parent or legal guardian does need to come to the vaccination site with their child for those 16- and 17-year olds."

For teens that do not have driver's licenses or non-driver's IDs, a birth certificate or passport is required to show proof of age. Parents must also bring their own driver's license or other document that would show proof of New Hampshire residency. By 3 p.m. on April 2, nearly 150,000 new vaccine appointments were scheduled statewide over the course of the week, including more than 42,000 for people ages 16 and up, according to a press release.

Also on April 2, Gov. Chris Sununu issued Emergency Order No. 89, an order mandating that public K through 12 schools in New Hampshire return to full-time, in-person learning for five days a week starting April 19. "We have said all along, and it has been proven, that schools can reopen safely," Sununu said during the April

1 press conference announcing the order. "We're providing plenty of time to allow districts and parents to plan ... [and] in a few short weeks, all teachers and school staff who want the vaccine will have received their second dose."

The state will host its third mass vaccination site at New Hampshire Motor Speedway in Loudon the weekend of Saturday, April 10, and Sunday, April 11, according to an April 5 press release. This site will be by appointment only and not open to walk-ins. Only the Johnson & Johnson vaccine will be administered — according to the release, the state hopes to vaccinate 12,000 people over the course of the weekend. Appointments can be scheduled online.

On April 5, a member of the Governor's Office tested positive for Covid-19, according to a press release. The individual is currently quarantining and was determined not to have been in close contact with Sununu.

Tuition freeze

The University System of New Hampshire, which includes the University of New Hampshire, Plymouth State University, Keene State College and Granite State College, will freeze tuition for in-state students for the 2021-2022 academic year. According to a press release, this is the third straight year tuition has been frozen for New Hampshire residents. These schools have also committed to providing significant increases in financial aid to students, the release said. "This has been an incredibly challenging year in so many ways, and we continue

to work to lessen the financial burden on our students and their families, many of whom have suffered job losses, business closures and other impacts of the Covid-19 pandemic," Cathy Provencher, USNH Vice Chancellor, said in the release.

Health savings

New Hampshire residents can now enroll in or change their health coverage through the Health Insurance Marketplace and get lower pricing, according to a press release. As of April 1, anyone who is not eligible for insurance through Medicare, Medicaid or employer-based insurance is eligible for Marketplace insurance under the Affordable Care Act, and new rules have expanded coverage options for those who currently have ACA insurance. From now through Aug. 15, consumers can enroll for the first time, or resubmit their application on healthcare.gov, to take advantage of lower monthly premiums and out-of-pocket expenses. Ambetter, Anthem, and Harvard Pilgrim will offer deductible and out-of-pocket maximum expense credits for consumers who want to change plans within the same company, the release said. Anyone who is uninsured and has received unemployment benefits in 2021 will have access to free or reduced-cost plans. NH Navigator, a non-profit enrollment assistance group, is available to assist people with the process; call 931-3858 for free assistance.

VNA merger

Concord Regional Visiting Nurse Association and Central

The city of **Franklin** will soon be home to the only whitewater park in New England, according to a report from WMUR. With construction set to begin in July, downtown Franklin will be home to Mill City Park, as well as a camping area and an amphitheater. Campsite and cabin rentals will help fund the free community adventure park, which will also feature mountain biking and climbing, the report said.

Manchester Fire Chief Dan Goonan will retire on April 30, according to a March 26 report in the Union Leader. He joined the department when he was 21 and has served 36 years there, becoming chief in 2016, the report said.

Girl Scouts of the Green and White Mountains is offering a free kindergarten readiness series, Make New Friends, to any girl entering kindergarten this fall in **Bow** and the surrounding area at Bow Elementary School each Wednesday from April 14 to May 19 from 4:30 to 5:30 p.m., according to a press release. There will also be a Make New Friends group for girls in the Manchester area at the Girl Scout Discovery Zone in the Mall of New Hampshire, each Saturday from April 10 through May 15 at 1:30 p.m. No membership is required for either group. Find the series on eventbrite.com to register.

Seventh- and eighth-graders at World Academy in **Nashua** are learning about personal finance and banking from real-life bankers through the new "Millyard Bank University" educational series. According to a press release, the 12-week financial literacy program offers practical experience with savings and checking accounts, plus lessons on borrowing, credit scores and the banking industry as a career path. In the future, the program will be open to all students as an elective at World Academy.

New Hampshire VNA & Hospice have merged, according to a press release. The organization is now called Granite VNA and will serve the home- and community-based health care needs of residents across 82 communities in the greater Concord area and Lakes Region of New Hampshire. More than 470 clinicians and staff members provide care through home care, hospice care, palliative care, pediatric and maternal child health and personal home services, and the agency offers community clinics and wellness programs, the release said.

State rec director

New Hampshire has its first director of Outdoor Recreation Industry Development, accord-

ing to a press release from the New Hampshire Department of Business and Economic Affairs. In this new position, Scott Crowder will support the state's outdoor economy as a primary way to grow the state's workforce and attract businesses. Crowder is the founder of the North American Pond Hockey Classic, was a founding partner of EkalActivity Center in Meredith and has served on various tourism, economic development and nonprofit boards around the state. "We have an amazing opportunity in the state to leverage our outdoor assets to enhance the lives of our residents and visitors, our communities and our overall economic position," Crowder said in the release. 🌊

Covid-19 update	As of March 29	As of April 5
Total cases statewide	83,340	86,125
Total current infections statewide	2,785	3,287
Total deaths statewide	1,237	1,249
New cases	2,590 (March 23 to March 29)	2,785 (March 30 to April 5)
Current infections: Hillsborough County	948	1,083
Current infections: Merrimack County	214	320
Current infections: Rockingham County	727	826

Information from the New Hampshire Department of Health and Human Services

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Protecting and serving

Det. Justin Breton is Manchester PD's Officer of the Year

The Manchester Police Department has named Detective Justin Breton its 2020 Officer of the Year. Breton talked about his career and initiatives to provide mental health and wellness support for police officers.

Q: *What have you done during your career in law enforcement?*

I've been a police officer for just about 12 years. I started ... in Hopkinton, then came to Manchester in 2010. I've been a patrol officer, and I was a detective in a juvenile division investigating child abuse and sexual exploitation cases. Then I transitioned into the detective division, where I'm a general investigator, handling any types of cases ranging from homicides to thefts and burglaries. I'm a member of our crisis negotiator team, a component of our SWAT team. I'm a member of our mobile crisis team, [in which] we work closely with the Mental Health [Center of Greater Manchester] and go out with them [to respond to] mental health crisis calls. ... I recently trained to work with our ACERT team [Adverse Childhood Experience Response Team], which [helps] children or young adults who have been exposed to domestic violence or have been victims of a crime themselves. ... Another one of my big jobs is [being] a coordinator for our Critical Incident Stress Management peer-to-peer team, which ... connects our [department] employees with mental health services. ... I also [am the primary handler of] Patch, our first comfort dog at the PD.



Detective Justin Breton

depression, anxiety or some other type of significant mental health issue ... to create this comfort dog program [for police departments]. ... It really helps us break down barriers and make connections not only with the community but also with officers, to help them engage in the support services we have set in place.

MPD recently instituted a new training curriculum for its officers.

Do you have a role in that?

It's a 40-hour training curriculum, so there are many different components, and one of the components I'm happy about is a four-hour block of mental health and wellness training. I'm helping to run that class.

What has driven your interest in law enforcement mental health?

I didn't grow up wanting to be a police officer; I just always knew I wanted to help people. In college, I ended up enrolling in a social work program. I got an internship with the Division for Children, Youth and Families, investigating child abuse and trauma in children. [Through] that job, I started working with a lot of local police departments ... and saw the ability police have to not only intervene in dangerous and traumatic situations, but also to be good resources and network-creators to get families connected to services. The Hopkinton police chief at the time convinced me that if I were to become a police officer I'd have a much better ability to help people, so I jumped all in.

What's something you've seen over the last year that has been inspiring or encouraging to you as a police officer?

The national recognition of law enforcement mental health and well-being. In 2020, we applied for [a] grant ... to get more personnel trained in this peer-to-peer model. ... There are now 20 different agencies across the state that have officers, dispatchers or other department employees trained through [the International Critical Incident Stress Foundation] who can help their fellow colleagues get through some of these stressful times and through their career.

What's something that you'd like the public to know about the police during these times?

We do recognize [the reasons for the] scrutiny and concern nationwide in regards to the police profession, and we completely understand why they're so leery right now. ... [But the police] can really help our community get through tough times if they trust us ... and we're working very hard to build that trust the community is looking for. — Angie Sykeny 🐾

Shaky start for the Sox



Well, the local nine put all those in Red Sox Nation with fears a second titan-like season is dead ahead on Defcon 5 by getting swept by Baltimore right out of the box. It's only the second time they've started a year with three straight losses at home and the first since 1948. Made all the worse by its being at the hands of the horrible for two decades Orioles. Making matters even worse was after a historically bad team-wide pitching performance in 2020 they gave up 17 runs in three games and started the season with their two best pitchers on the DL. Though it's expected that after missing all of last year it will be a short stay for **Eduardo Rodriguez**, who went there with the common late spring training malady "dead arm." On the other hand the returning from Tommy John surgery **Chris Sale** likely won't be seen before mid-July.

Compounding it all is the total organizational makeover underway by new (sort of) stat geek GM Chaim Bloom, which in two short seasons turned a 108-win world championship team into a last-place finish in the AL East. So, given the major skepticism coursing through the Nation for Bloom and his plan, it's going to make finding even a glimmer of optimism a little tough. But seeing now that **JD Martinez** has his beloved video tools back he jumped out going 5-10 with a homer after his miserable 2020 campaign probably qualifies. There's also, wants and all, the curiosity of seeing how/whether **Bobby Dalbec** develops into the **Tony Conigliaro-like** power hitter some are predicting, which would be sweet.

In the meantime, as some sit patiently, others not so much, watching the year unfold, here are some stories to keep an eye on around baseball as we begin the 2021 season.

Hoping Cleveland does what it appears Washington will do after dropping the Redskins nickname to be the Washington Football Team. Since contrived new nicknames rarely stick with anyone, The Cleveland Baseball Team rings true.

Baseball 101: Which player is the active leader in career hits?

Incidentally, if you follow these sort of things, Dalbec's five strikeouts over the weekend project to 270 over 162 games. Probably a bit of an aberration, but if you're headed to Vegas I'd bet the over on his K's for the year no matter what it is.

For the record, the record for strikeouts in one season is 223 held by ex-Oriole **Mark Reynolds** in 2009. The 200-K season tells all what baseball has become in 2021. All 13 times someone has struck out 200-plus times have happened since 2008, when Reynolds whiffed 204 times. And you have to go all the way down to 31 on the single season list to find someone from the 20th century. That would be Barry's father **Bobby Bonds**, who K'd 189

times with the Giants in 1969.

Actually there is another thing that exemplifies what baseball 2021 is: the handling of the pitching staff, and it only took all of two games for me to want to throw up in my mouth all over again on that after hearing Twins manager **Rocco Baldelli** pulled **Jose Berrios** on Saturday with a no-hitter in progress. Making it more maddening is that despite having a pitch count-consuming 12 strikeouts in six innings vs. Milwaukee he'd thrown just 84 pitches. Guess 84 is the new 100 pitch count. Despite that lunacy from Rocco, Minnesota still won 2-0. Here's hoping Minnesota goes 1-161 after that.

However, from baseball's sickening follow-the-leader approach to managing comes the story of Angels pitcher/outfielder **Shohei Ohtani**. In the first game he ever hit in the order on the day he pitched Ohtani achieved a first of its kind double-double. He registered 100 mph-plus three times in the first inning, then on the first pitch he saw later that inning he hit a 450-foot homer that went out at 115 mph. He also became the first pitcher to bat second in the order since the Cardinals' **Jack Dunleavy** last did it in 1903!

Baseball 101 Answer: Detroit's **Miguel Cabrera** is the hit leader with a 46th best all-time 2,867.

Cabrera is also 12 homers short of 500. But given recent history neither's a lock for 2021. He's only had the 133 hits needed for 3,000 once since the year after **Dave Dombrowski** made him the highest paid player in 2016. Ditto on the homers he needed for 500. And they still owe him a mind-bending \$120 million.

Albert Pujols has even bigger historical targets in range, He's 37 homers and 33 doubles shy of becoming the first ever member of the 700 club in both categories. Plus he's 111 RBI behind Babe Ruth's 2,214 for second best all time in runs batted in. However, like Cabrera he's only reached each needed number one time in his nine years with the Angels.

Incidentally the \$342 million 10-year contract **Francisco Lindor** just got from the Mets is not apples and apples with the Sox passing on a big one for **Mookie Betts**. The motivation in Metland was a new owner looking to make a good first impression. Plus they had just given up a lot of talent to bring him to NYC, and it would have made no sense to do that for a one-year rental. And new owner **Steve Cohen** is also a lifelong Mets fan boy and his team hadn't won it since 1986.

Hearing that a **Tommy John** survivor hit 100 on the gun had to be music to Sale's ears. Though never a strikeout pitcher like Sale, the real TJ went on to have three 20-win seasons, win 164 games overall and pitch until he was 46 after becoming the first to have it done in 1975.

So I'm guessing there is hope for an eventual return to form by Sale.

Email Dave Long at dlong@hippopress.com. 📧

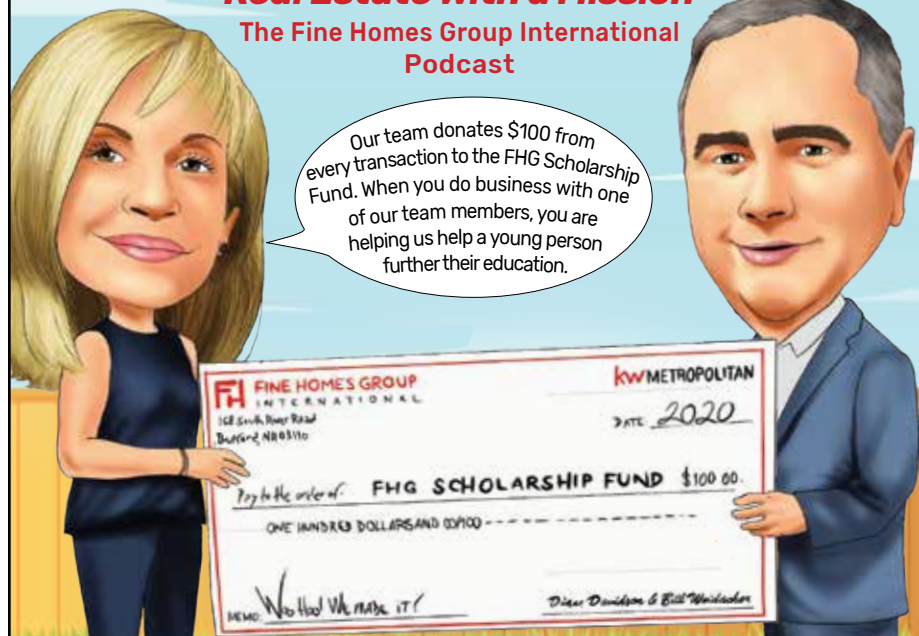
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QUALITY OF LIFE INDEX

Read a book, watch some baseball

Students who read five books between now and May 11 will earn two tickets to a New Hampshire Fisher Cats game at Delta Dental Stadium. The Reading Challenge started in 2010, according to a press release, and more than 3 million books have been read as part of the program so far. Students can submit their five books and preferred game date through an online form at NHFisherCats.com. The home opener is scheduled for May 11 against the Somerset Patriots, which will be followed by a fireworks show to kick off the season.

Score: +1

Comment: *After a year without Fisher Cats baseball, the Reading Challenge is a great way to help kids and their families get back to the stadium.*

Sleeping out to support homeless youth

For the second year, Waypoint's SleepOut was held remotely, according to a press release, with 179 people from across the state sleeping in their backyards and fundraising online, ultimately raising more than \$350,000 to support homeless youth. During the March 26 event, participants came together virtually in a livestream event featuring Gov. Chris Sununu, Congressman Chris Pappas, Congresswoman Annie Kuster, and Sens. Maggie Hassan and Jeanne Shaheen. Proceeds from the SleepOut event will support Waypoint's services to youth experiencing homelessness, including street outreach, basic needs relief, crisis care, the Youth Resource Center in Manchester, rapid rehousing, and transitional housing in four towns across the state, the release said. Waypoint is also planning to expand services, including a drop-in center in Rochester and Concord and a youth shelter in Manchester.

Score: +1

Comment: *"Especially in the midst of a pandemic, homeless youth are at greater risk than ever," Borja Alvarez de Toledo, president and CEO of Waypoint, said in the release.*

Strong state for women-owned businesses

A new study from advisorsmith.com has ranked New Hampshire as the third best state for female-owned businesses. According to a press release, in New Hampshire, the average female-owned employer business had 9.6 employees, while the national average was 9 employees; female-owned companies had an average payroll of \$383,225, compared with the national average payroll of \$330,171; and the proportion of female-owned businesses with more than \$100,000 in revenue as a percentage of the female working-age population was 1.8 compared to the national average of 1.7.

Score: +1

Comment: *Massachusetts and Wisconsin topped New Hampshire, coming in at No. 1 and No. 2, respectively, while the worst states were West Virginia, South Carolina and Georgia, according to the study.*

Steps toward sobriety

The Phoenix, a nonprofit sober active community for individuals recovering from substance use, will expand into New Hampshire, according to a press release. The Phoenix will offer free in-person programs using donated gym space and outdoor sites, and volunteers will provide support and connection to individuals in recovery. Programs will initially be available in the Seacoast, Manchester, Concord and Nashua areas, the release said, with further expansion planned throughout the state. Anyone who is interested in taking classes, volunteering or attending virtual programs can visit thephoenix.org; all classes are free, and the only requirement to participate is 48 hours of continuous sobriety.

Score: +1

Comment: *According to an April 2020 CDC report, New Hampshire has the sixth highest opioid overdose rate in the country, the press release said.*

QOL score: 63

Net change: +4

QOL this week: 67

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Live to tell the tale

Storytelling Festival features traditional and personal stories, poetry, music

By Angie Sykeny
 asykeny@hippopress.com

The New Hampshire Theatre Project's annual Storytelling Festival returns to the stage — and to the screen — on Saturday, April 10, with six storytellers telling traditional and personal tales inspired by the theme “What Are You Waiting For?” The performance will be held for a live audience in person at The Music Hall in Portsmouth and virtually over the live video platform Crowdcast.

“There are several [storytelling series] in the area that honor personal stories in the *Moth* [Radio Hour] tradition, but in terms of telling different kinds of stories, telling traditional tales and [highlighting] storytelling as an art form, there's really nothing else like [NHTP's Storytelling Festival] in the area,” said NHTP executive director Genevieve Aichele, who is hosting and performing at this year's event.

Featured storytellers will include Boston-based award-winning storyteller Diane Edgecomb, presenting a comedic story from her early acting career; British storyteller and humorist Simon Brooks, performing a traditional tale from northern England; Seacoast jazz musician and entertainer Sharon Jones, sharing a story

about a special moment on stage at Portsmouth High School; Seacoast storyteller and emcee Pat Spalding of the storytelling series *True Tales Live*, aired on Portsmouth Public Media TV, telling tales of her time as a majorette with the Leftist Marching Band; and poet Maya Williams of Portland, Maine, telling stories of suicidality, racial identity, religion and healing through the art of spoken word poetry.

Additionally, world fusion musician Randy Armstrong will perform musical interludes throughout the festival with an eclectic mix of instruments.

“If you like *Moth Radio Hour* and you want to hear those types of personal stories, there will be some of that, and if you enjoy traditional tales, there will be some of that, too,” Aichele said. “Poetry, music — there's something in it for everyone.”

Aichele will perform her original adaptation of “The Elephant and the Ant,” a traditional tale from India, with musical accompaniment by Armstrong.

“The music is really part of the storytelling,” she said. “It helps to set the mood and gives it that cultural atmosphere and flavor of the culture where the story begins.”

The theme “What Are You Waiting For?” was inspired, Aichele said, by the innovation of the arts community throughout the pandemic.



Featured storyteller Diane Edgecomb. Courtesy photo.

“It's a new world; we can't do art the way we used to,” she said, “so why not use Covid as an opportunity to reinvent ourselves? What are we waiting for? That's really what these stories are about — not waiting to act or make a change.”

While experiencing a performance virtually is “not quite the same” as experiencing it in person, Aichele said, there's still a “feeling of excitement and energy” that comes with watching any kind of live event.

“No matter where you are, you're there; you're in the audience,” she said. “You're a part of that community of people who



Featured storyteller Maya Williams. Courtesy photo.

are seeing this thing happening live, and that can be really exciting.”

New Hampshire Theatre Project's 5th annual Storytelling Festival

Where: Live in person at The Music Hall Historic Theater, 28 Chestnut St., Portsmouth, and virtual livestream via Crowdcast

When: Saturday, April 10, 8 p.m.

Cost: Tickets cost \$36 for the performance at The Music Hall and \$15 for the livestream performance

More info: Visit nhtheatreproject.org and themusichall.org

Art

Call for Art

• **FIBER ART EXHIBIT** The Surface Design Association's (SDA) New Hampshire Group invites New Hampshire fiber artists to submit work for its upcoming exhibit of fiber art and textiles, “Tension: Process in the Making.” Exhibit will run July 24 through Sept. 4 at Twigg's Gallery (254 King St., Boscaawen). Submission deadline is Fri., May 1. Visit twiggsgallery.wordpress.com or call 975-0015.

Classes & lectures

• **GENERAL ART CLASSES** In-person art classes for all levels and two-dimensional media, held with small groups of two to five students. Private classes are also available. Diane Crespo Fine Art Gallery (32 Hanover St., Manchester). Students are asked to wear masks in the gallery. Tuition costs \$20 per group class and \$28 per private class, with payment due at the beginning of the class. Call 493-1677 or visit dianecresposfineart.com for availability.

• **DRAWING & PAINTING CLASSES** Art House Studios,

66 Hanover St., Suite 202, Manchester. Classes include Drawing Fundamentals, Painting in Acrylic, Drawing: Observation to Abstraction, Exploring Mixed Media, and Figure Drawing. Class sizes are limited to six students. Visit arthousestudios.org.

Exhibits

• **“BODY OF WORK: SERIES I”** New Hampshire Art Association presents an exhibition featuring artwork in a variety of media by eight local artists. On view now through May 2. Online and in person at the NHAA's Robert Lincoln Levy Gallery, 136 State St., Portsmouth. All works are for sale. 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. Visit nhartassociation.org or call 431-4230.

• **35TH ANNUAL OMER T. LASSONDE JURIED EXHIBITION** The New Hampshire Art Association presents a group art show featuring works in a variety of media by NHAA members and non-members. NHAA's

Robert Lincoln Levy Gallery (136 State St., Portsmouth). On view now through May 30. A virtual opening reception and awards ceremony is planned for Thurs., April 15, at 6:30 p.m. Call 431-4230 and visit nhartassociation.org.

• **“THE BODY IN ART: FROM THE SPIRITUAL TO THE SENSUAL”** Exhibit provides a look at how artists through the ages have used the human body as a means of creative expression. On view now through Sept. 1. Currier Museum of Art, 150 Ash St., Manchester. Museum admission tickets cost \$15, \$13 for seniors age 65 and up, and must be booked online. Call 669-6144 or visit currier.org.

• **GALLERY ART** A new collection of art by more than 20 area artists on display now in-person and online. Creative Ventures Gallery (411 Nashua St., Milford). Call 672-2500 or visit creativeventuresfineart.com.

• **“TOMIE DEPAOLA AT THE CURRIER”** Exhibition celebrates the illustrator's life and legacy through a collection of his original drawings. On view now. Currier Museum of Art, 150 Ash

St., Manchester. Museum admission tickets cost \$15, \$13 for seniors age 65 and up, and must be booked online. Call 669-6144 or visit currier.org.

Special events

• **MAGNIFY VOICES EXPRESSIVE ARTS CELEBRATION** Youth artwork showcased to help raise awareness and decrease stigma of mental illness and effect change to ensure social and emotional health for all children in New Hampshire. May, date TBA. Visit tinyurl.com/magnifyvoices2021 or email magnifyvoices@gmail.com.

Theater

Shows

• **THE SORCERER'S APPRENTICE** Filmed live in London 2021. Virtual screening presented by Capitol Center for the Arts in Concord. Now through April 11. \$25 per ticket. Call 225-1111 or visit ccanh.com.

• **DON QUIXOTE** Performed by Safe Haven Ballet. Thurs., April 8, and Fri., April 9, 7 p.m. The Music Hall, Historic Theater, 28 Chestnut St., Portsmouth. Tickets cost \$50 for adults and \$45

for children, seniors and groups. Visit themusichall.org or call 436-2400.

• **THE ART OF CIRCUS** Virtual screening presented by Capitol Center for the Arts in Concord. Thurs., April 8, 7 p.m., Sat., April 10, 8 p.m., and Sun., April 11, 2 p.m. \$25 per ticket. Call 225-1111 or visit ccanh.com.

• **FIFTH ANNUAL STORYTELLING FESTIVAL** New Hampshire Theatre Project presents. Five storytellers tell traditional and personal tales inspired by NHTP's 2020 - 2021 MainStage theme “What Are You Waiting For?” Featuring Diane Edgecomb, Pat Spalding, Simon Brooks, Sharon Jones and Maya Williams; with special guest host Genevieve Aichele and musical accompaniment by Randy Armstrong. Sat., April 10, 7 p.m. The Music Hall Historic Theater, 28 Chestnut St., Portsmouth. Tickets cost \$36. Call 431-6644 or visit nhtheatreproject.org.

• **KINKY BOOTS** Recorded live in London. Virtual screening presented by Capitol Center for the Arts in Concord. April 14 through April 21. \$15 per ticket. Call 225-1111 or visit ccanh.com.

• **COX AND BOX** Performed by New York Gilbert & Sullivan Players. Virtual screening presented by Capitol Center for the Arts in Concord. Thurs., April 15, and Fri., April 16, 8 p.m., and Sun., April 18, 2 p.m. \$20 per ticket. Call 225-1111 or visit ccanh.com.

• **ZOOM PLAY FESTIVAL** Presented by Powerhouse Theatre Collaborative and Community Players of Concord. Features short original plays by New Hampshire playwrights. Fri., April 16. Virtual. See Powerhouse Theatre Collaborative on Facebook.

• **THAT GOLDEN GIRLS SHOW: A PUPPET PARODY** at the Capitol Center for the Arts (44 S. Main St. in Concord; ccanh.com) on Sat., April 24, at 8 p.m. Tickets cost \$35.

Classical

• **CONCORD COMMUNITY MUSIC SCHOOL FACULTY CONCERT** Part of Concord's Walker Lecture Series. Virtual, via Concord TV (Channel 22, or stream at yourconcordtv.org). Wed., April 21. 7:30 p.m. Free and open to the public. Call 333-0035 or visit walkerlecture.org.

THE ROUNDUP

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

• **Thirty days of poetry:** April is National Poetry Month, and New Hampshire Poet Laureate Alexandria Peary, New Hampshire Magazine, Concord-based publisher Hobbleshush Books and others have organized all kinds of opportunities for poets and poetry lovers in the state to celebrate. One is a series of poetry writing prompts, created by Peary, with one prompt posted each day in April on New Hampshire Magazine's Facebook page. The prompts are meant to be "a reflection of the past year," Peary said, particularly in regard to the pandemic, and cover a wide variety of poetry styles. "They're just something to get people started," she told the Hippo earlier this month. "You could look at the prompts and just see what comes to mind and do a free-write every day, or you could pick just one or two [prompts] and try to write a whole poem — whatever works for you." Now through May 15, original poems by state residents can be submitted for review and possible publication in an anthology of poetry about the pandemic experience in New Hampshire — a follow-up to *COVID Spring: Granite State Pandemic Poems*, an anthology edited by Peary and published by Hobbleshush Books in September 2020. Virtual poetry workshops and readings and conversations with Granite State poets are also being held throughout the month. Visit newhampshirepoetlaureate.blogspot.com and hobbleshush.com/national-poetry-month for a complete schedule and list of activities.

• **Emerging artist from Nashua:** Nashua native Tayla Cormier has been making a name for herself in the regional arts scene, according to an email from Clark University in Worcester, Mass., where she is currently pursuing a graduate degree in biology. "I am a 23-year-old artist specializing in portraiture," Cormier states on her artist Facebook page. "My art is often inspired by music. I sell art prints, but I am always open to commissions." Cormier's art, which she originally started selling on the online marketplace Etsy, is now displayed around Clark's campus and has been featured in ClarkNow and Worcester Magazine. She recently won top prize at the 17th annual Arts Worcester College Show. Visit facebook.com/taylacormierart to connect with Cormier and see her art.

• **Nature reimagined:** The New Hampshire Art Association has an exhibition, "Transformations: Nature and Beyond," featuring the work of digital artist William Townsend, on view at the gallery in



Art by digital artist William Townsend, featured in the New Hampshire Art Association exhibition, "Transformations: Nature and Beyond." Courtesy photo.

the Concord Chamber of Commerce Visitor Center (49 S. Main St.) now through June 17. Townsend uses digital tools and techniques to alter line, form and color in photographs of natural objects, such as trees in a forest or seaweed on a beach. In some pieces, Townsend duplicated and inverted parts of the photograph and merged the parts into a symmetrical form, or converted the scene into an oval shape. "These effects transform the original photographed objects into images beyond nature," an NHAA press release said about the exhibit. "His goal is to reveal the mystery and wonder that live within the realm of the mystical imagination." All works are for sale. Gallery hours are Monday through Friday from 8:30 a.m. to 5 p.m. Visit nhartassociation.org or call 431-4230.

• **We have a winner:** The New Hampshire State Council on the Arts has named Newmarket High School student Lilla Bozek the winner of the 2021 New Hampshire Poetry Out Loud High School Championship. The national poetry recitation program invites students to memorize and recite poems chosen by the National Poetry Foundation. Competition begins at the classroom level, then advances to school championships, a series of semifinals, and finally the state championship. Students are judged on their recitations by their physical presence, voice and articulation, dramatic appropriateness and evidence of understanding and accuracy. Bozek received a \$200 prize as well as a \$500 stipend for her high school to purchase poetry books. She will represent New Hampshire at the national finals, which will be held as a video submission-based competition this year. Rachel Budd from Bow High School has been selected as the alternate winner and received \$100, plus a \$200 stipend for Bow High School's poetry book collection. Visit nh.gov/nharts.

— Angie Sykeny 🍀

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Plant now, eat later

What to start growing this spring so you can feast this summer

By Angie Sykeny & Matt Ingersoll
news@hippopress.com

If you want to enjoy garden-fresh fruits and veggies from your own backyard, now is the time to plant them. Local horticulture experts shared some tips on how to get your plants in the ground, care for them while they grow and harvest them when the time is right. And, if you need some inspiration for how to use your homegrown bounty in the kitchen, there's some cooking tips and recipes to get you started.

Beets

Plant now: "Beets are a hardy crop and easy to plant," Erler said. They can be sown from seed outside, even before the last frost. Plant the seeds around an inch deep, allowing for at least a couple of inches between each plant and around a foot between each row.

Watch them grow: Beets like a well-draining, sandy soil, Erler said, and a minimum of six hours of direct sunlight. Water the plant lightly, keeping the top inch of soil evenly and consistently moist.

Out to harvest: Beets can be harvested after six to eight weeks, ideally no later than June as they don't grow as well in the summer heat. Use your best judgment, Erler said, and when in doubt, it's better to harvest them too early than too late. "There's a point where it will have gotten as big as it's going to get, and if it sits in the ground too long, [the beets] get kind of tough on the inside," she said.

Eat later: Beet smoothie

Recipe by Sara Oberle, Nutrition Connections Teacher, and courtesy of UNH Cooperative Extension.

Serving size 1½ cups. Serves two.

- 1 cup plain yogurt
- 1 frozen banana, peeled
- 1/2 medium beet
- 1 teaspoon fresh ginger



- 1/2 cup frozen mango
- 1/2 cup frozen mixed berries (strawberries, blueberries, raspberries and blackberries)
- 1 cup ice cubes
- 1 cup water

Place all of the ingredients in the order given into a blender and blend until smooth. Pour into a glass and enjoy.

Bell peppers

Plant now: As with tomatoes, you should plant bell peppers indoors if you want to start growing them now.

"Bell peppers take a little bit longer, probably about eight to 10 weeks, to go from seed to transplant," Bernitz said. "They like very warm soil and warm weather."

Watch them grow: As long as you give them the light and temperatures they need, Bernitz said peppers are a relatively easy vegetable to grow. As with peas, peppers should not be overfertilized.

"Some varieties of peppers benefit from staking," he said. "Certain varieties are going to mature quicker than others. ... A more advanced technique would be using black plastic mulch, like you might see on a farm. It helps to warm the soil."

Out to harvest: According to Bernitz, peppers can be picked green and immature as long as they are full-sized and firm. They can be cut from the plant using clippers, scissors, pruners or a sharp knife and will have a short storage life of only one to two weeks.

Eat later: Peppers that are allowed to ripen on the plant, Bernitz said, will be sweeter and more nutritious. You can use them as ingredients in sandwiches or soups, or dice and combine them with tomatoes and other ingredients like garlic, onions and cilantro to create a dipping salsa for tortilla chips.

Carrots

Plant now: Carrots can be sown from seed directly outside. Since carrot seeds are so tiny, it's easier to just sprinkle the seeds in a row rather than planting individual seeds; you can space them out as they grow, Erler said. "You pull out some of the little baby carrots in between [plants] to make sure they're properly spaced," she said. "You're sacrificing a few, but you're going to get nice, full-sized carrots."

Watch them grow: Carrots like a soil that is rich, yet well-draining, such as a loamy soil, Erler said. They need at least six hours of direct sunlight and at least an inch of water per week.

Out to harvest: Carrots can be harvested after eight

to 10 weeks, depending on how the tops look. "If that much time has elapsed and the top is really large, it's probably done all it's going to do," Erler said. "You'll just get diminishing returns if you leave it in longer, like the carrots will get hard and woody." Ideally, you should be able to pull the carrots out of the soil by hand with little resistance, but you can loosen the surrounding soil with a garden fork if necessary. "Worst-case scenario, the top breaks off when you try to pull it out, and then you'll just need to grab a tool to dig it out of the ground," Erler said.

Eat later: Carrot dip

Recipe by Lisa Richards and courtesy of UNH Cooperative Extension.

Serves 6

- 6 carrots, shredded
- 1 1/2 cups nonfat yogurt, plain
- 1 clove of garlic, mashed
- 1 tablespoon olive oil
- Juice from 1/2 a lemon
- 1/2 teaspoon salt
- 18 4-inch celery strips
- 24 cherry tomatoes

Wash, peel and grate carrots. Add garlic, olive oil, lemon juice and salt to yogurt. Stir. Add carrots to yogurt mixture. Mix well. Serve with celery, tomatoes and other vegetables, if desired.

Herbs

Plant now: Some culinary herbs can be planted outdoors now or in the next one to two weeks, while for others you'll need to wait until steadier warm weather arrives, according to Maria Noel Groves, owner of Wintergreen Botanicals in Allentown and author of the book *Grow Your Own Herbal Remedies*. If you're starting from seeds, you can usually find information on the seed packet on how long it will take the crop to germinate (when the seedling pops out of the soil) and mature (when it's ready to be harvested). This can take a few weeks to a month, depending on the plant.

Watch them grow: Culinary herbs can be grown and harvested on their own, while some can thrive when paired up with others. Local experts say it all comes down to the ecosystem each one prefers.

"If you've got Mediterranean herbs like rosemary and thyme that like lots of sunlight, then they would be OK to go together," said Jessica LaBrie, owner of Blackbird's Daughter Botanicals in Barrington and a past president of the New Hampshire Herb-



al Network. "You might keep herbs that like a lot more watering together, like parsley and dill."

Thyme and mint, Groves said, are among some of the herbs that can handle a bit of colder temperatures. Others prefer warmer or drier conditions.

"Mediterranean herbs are not going to survive outside right now," she said. "Rosemary is definitely one of the ones that likes it more dry. Basil likes a hot, rich soil and lots of sun."

Out to harvest: LaBrie said it's a good idea to let your plants get established before you begin regularly harvesting — you can usually tell by their smell or their feel.

"With a lot of herbs, if you pinch off the new growth it will grow back even bushier," she said. "It's like giving them a little haircut every couple of days."

Eat later: Groves said she likes to use her herbs in all kinds of ways in the kitchen, from simply adding them to a glass of seltzer water to using them as ingredients in a variety of dishes.

"If I'm making a nice savory breakfast, maybe with eggs, I could have them with basil or sage," she said. "If we're making Mexican food, like tacos, then I'll use a lot of cilantro, oregano and parsley. I also like to do some Korean and Thai-inspired meals like bowls or stir-frys with herbs."

Kale

Plant now: Kale can be sown from seed outdoors, or it can be started inside and transplanted outdoors after around four weeks, when it gets its first sets of leaves. "Both [ways to plant] are options, but if you plant them directly in the garden they probably aren't going to get quite as big and are going to take a little longer before you can harvest them [than if you start them indoors]," Erler said.

Watch them grow: Kale "isn't too fussy" with its growing requirements, Erler said. Just give it a well-draining, sandy soil, at least six hours full sun, and water whenever the soil feels dry. The biggest concern with growing kale, Erler said, is pests, such as cabbage worms, aphids and certain kinds of moths. "You want to make sure you're looking closely at the plants and scouting for insects often,

at least a couple times a week, to make sure that nothing is getting out of hand,” she said. If you do find yourself with an insect problem, she said, consult your local garden store about an insecticide or a row cover.

Out to harvest: “Kale is nice because you can harvest it as you go along,” Erler said. Simply removing the leaves as desired, using a pair of gardening scissors or by twisting them off by hand. Always pick the oldest leaves first, growing from the base of the plant.

Eat later: Kale chips

Recipe by Caitlin Porter and courtesy of UNH Cooperative Extension.

Serves 4.

- 1 bunch kale, red or curly
- 1 Tablespoon olive oil
- 1/4 teaspoon salt
- 2 Tablespoons Parmesan cheese
- 1/4 teaspoon paprika
- 1/2 teaspoon garlic powder

Preheat oven to 300 degrees. Wash and completely dry kale leaves, remove stems. Tear into medium to large size pieces, place in a medium to large bowl. Add all the other ingredients and toss until kale is coated. Line a baking sheet with foil, coat with non-stick cooking spray. Spread kale onto baking sheet in a single layer. It might take two baking sheets. If using two baking sheets, make sure to rotate them halfway through the cooking time. Cook for 20 to 25 minutes. Store any leftovers in an airtight container.

Lettuce

Plant now: Any type of lettuce you can buy at the grocery store is one you can also grow yourself — the easiest to grow is loose leaf lettuce, as it is the quickest to mature at about four weeks.

“Lettuce ... can withstand light to moderate frost and will tolerate some shade, but it really prefers a lot of sun,” Bernitz said. “Loose leaf lettuce is really good for planting in the spring, for both containers and raised beds. ... You’re planting in early to mid-April, and harvesting all May and June long if you’re planting it successionally.”

Watch them grow: Depending on your variety of choice, from smaller loose leaf lettuce to larger heads, Bernitz you might need a little extra space between each for them to grow.

“Lettuce is something you don’t want to plant too deeply. The seeds should be just below the surface of the soil,” he said.

Out to harvest: Most varieties of lettuce take about 40 to 50 days and then can be harvested over and over throughout the season, according to Munroe. Like spinach, Bernitz said, lettuce is best harvested at cooler temperatures. You can



harvest individual leaves or alternatively cut the entire plant at or just above the surface of your soil.

Eat later: Most lettuces can go great in salads, sandwiches or wraps. Romaine lettuce, according to information from the New Hampshire Farm to School’s Harvest of the Month program, is typically viewed as the most nutrient-rich.

Onions

Plant now: If you’re looking for a “big, supermarket size” onion, Erler said, there are two ways to plant them: You can start them from seed in a container indoors, then transport them outside after several weeks when they’ve sprouted, or you can grow them from an onion set, a tiny, immature onion bulb, which can be planted outside. Plant the seeds or sets no deeper than an inch, allowing several inches of space between each plant.

Watch them grow: Onions grow well in a rich, loamy soil, with a full day of direct sunlight. They like having plenty of water, Erler said, so make sure the soil stays consistently moist.

Out to harvest: The growing time for onions is longer than that for most other vegetables, Erler said. Expect to harvest at the end of the summer, around three to four months after planting. You’ll know they’re ready once their tops start to yellow and fall over.

Eat later: Onion casserole

Recipe by Sara Oberle, Nutrition Connections Teacher, and courtesy of UNH Cooperative Extension.

- 4 large onions, diced
- 1 Tablespoon olive oil
- 1 cup long grain rice, cooked according to package directions
- 2/3 cup milk
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1/8 teaspoon ground allspice
- 1/2 cup cheddar cheese, grated

Cook rice according to package directions and set aside. Preheat oven to 325 degrees. In a skillet add olive oil and diced onions. Sauté for 5 minutes or until soft and translu-

CONTINUED ON PG 16 ►



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cent. In a large bowl add the sautéed onions, cooked rice, milk, black pepper, salt, and ground allspice; stir until blended. Pour into a lightly oiled casserole dish. Sprinkle the grated cheddar cheese on top. Cover and bake for 40 minutes. Remove cover and bake for 5 more minutes until cheese begins to brown.

Peas

Plant now: Peas are considered cool-season veggies that should be planted now, according to Nate Bernitz, home horticulture outreach program manager for the UNH Cooperative Extension.

“In order to get a good crop of peas, you’d want to plant them early in the spring, to give them time to mature before it gets too hot out,” Bernitz said. “Their ideal temperatures are between 60 and 75 degrees. ... I’d also recommend planting peas successional-ly, which means making additional plantings every week or couple of weeks rather than all at once. It guarantees you a good continuous harvest, because peas are veggies you want to eat soon after they’re ready.”

Watch them grow: Bernitz said peas do best when growing on something they can climb on — you can use some kind of trellis, or make your own using chicken wire, sticks or other materials. Peas shouldn’t be overfertilized, either.

“They really thrive when given that space,” he said. “I would also say that peas ... do really well when grown with other crops. So peas and spinach, for example, go really well together. Peas are kind of slow growing, whereas spinach grows quickly.”

Out to harvest: Peas will flower and produce pods that can be picked when ready to be harvested. Depending on the variety, this can take around 50 to 60 days from when you plant it, although some may produce pods sooner than others, according to Justin Munroe, founder and executive director of the nonprofit Grow Nashua.

Eat later: According to Bernitz, peas will taste sweet, tender and non-starchy when ready to be harvested. Peas or pea pods can be enjoyed as a side vegetable to a protein,

while pea shoots can be added in dishes like pastas or potato salads.

Radishes

Plant now: Radishes can be sown by seed outside in the spring. Plant the seeds about 1/4 inch deep in the soil, spaced a couple of inches apart and in rows about a foot apart. “They need space,” Erler said. “If you aren’t really careful in the way that you space them, you may need to thin them out a bit [as they grow].”

Watch them grow: Radishes prefer a well-draining, sandy soil and at least six hours of full sun each day. It’s very important that radishes get enough water, Erler said, as that can directly affect how the radishes come out. “They tend to have a milder flavor and be more tender when they’ve had plenty of water,” she said. “[If they haven’t] they can end up pithy or woody and really spicy.” Give them at least an inch of water a week, more if conditions are hot or dry.

Out to harvest: Radishes have a quicker turn-around than most vegetables, Erler said, reaching maturity in as little as two to three weeks. Simply pull them out of the soil by hand.

Eat later: Radish stir-fry with sugar snap peas

Recipe by Shirley Clark of Nutrition Connections and courtesy of UNH Cooperative Extension.

Serving size ¾ cup. Serves 8.

- 1 tablespoon. oil
- 1/2 cup shallots, diced
- 3 cups sugar snap peas, chopped
- 2 cups radishes, sliced
- 1/4 cup orange juice
- 2 tablespoons fresh dill, chopped
- salt and pepper to taste

Wash your hands and fresh ingredients. Heat oil in large pan over medium heat. Add shallots and cook until soft, about 3 minutes. Add snap peas and cook 3 minutes. Add radishes and cook 3 more minutes. Stir. Add orange juice and dill. Add salt and pepper to taste. Mix well. Serve and enjoy. Refrigerate leftovers and use within 2 to 3 days.

Spinach

Plant now: Like peas, spinach is another cool-season vegetable you’d want to start planting now, according to Bernitz, and is another one he recommends planting successional-ly.

“Spinach is a great one to plant not only in the spring but also in the fall as well. Peas tend not to be great for the fall because they are a little slower to mature,” he said.

Watch them grow: Spinach will prefer shade over full sun and cooler temperatures over warm. In fact, Bernitz said spinach that has been exposed to a little bit of frost will change its overall taste.

“It tastes somewhat sweeter when exposed to some light frost and harvested in cooler temperatures,” Bernitz said.

Out to harvest: According to Bernitz, single leaves of spinach should be harvested as soon as they reach a usable size, at cool temperatures if possible. Spinach has a short shelf life, lasting just a few days in the refrigerator. It should be run under cold water and immediately refrigerated after harvest, he said.

Eat later: Spinach cooks very quickly and can go great when sautéed with other greens like collards and Swiss chard, on its own or added to dishes like scrambled eggs or soups.

Tomatoes

Plant now: If you have the space indoors, you can start planting tomatoes now. Otherwise, if you’re looking to plant seeds directly into the ground, those will need to wait a little bit longer.

“Tomatoes you don’t want to plant or transplant outdoors until the danger of frost has passed, because they will not tolerate frost,” Bernitz said. “They are veggies that people typically start growing indoors. ... We recommend starting them from seed indoors under grow lights for about six to eight weeks before you transplant them out.”

Watch them grow: Tomatoes need a lot of room for their roots to grow, so if you are starting them indoors, Bernitz said, they need pots or containers at least five gallons in size.

Varieties of tomatoes are either determinate or indeterminate — indeterminate varieties will continue producing new tomatoes throughout harvest season and until the threat of frost, which is normally around October but could return earlier or later than that, depending on the year and what part of the state you live in, according to Bernitz.

“Indeterminate tomatoes are common,” he said. “Determinate tomatoes are much shorter and bushier, and they produce all of

their tomatoes at once, which is not really what some people like if they want to be enjoying fresh tomatoes off the vine all summer.”

Out to harvest: In general, Munroe said tomatoes can take around 60 to 75 days to be ready depending on their size, and there may be additional harvesting time depending on when the first fall frost occurs. Tomatoes should then be stored at room temperature, out of direct sunlight.

“Our seasons have been getting longer and longer,” he said. “We’ve been growing strong through the end of September, and even this past year we were a week or two into October.”

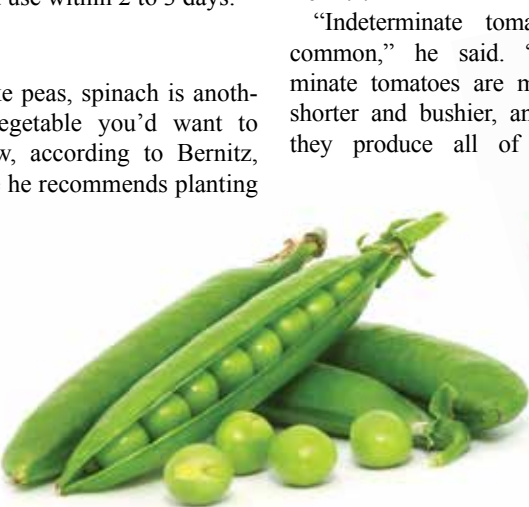
Bernitz said some tomato varieties will drop when ripe, whereas others will cling to the plant. Most will come off the plant easily when they are ripe or close to ripe.

Eat later: A fresh homegrown tomato can be eaten by itself, Bernitz said, or cooked alongside some homegrown basil or made into a sauce for meals like pastas. Frozen tomatoes will keep for about eight to 12 months.

Tree fruits

Apples, pears, plums, cherries and certain varieties of peaches grow well in southern New Hampshire.

Plant now: Fruit trees can be planted in the spring once the snow has completely melted and the soil is thoroughly dried and workable. The best way to start growing a fruit tree, according to Emma Erler, Commercial Horticulture Field Specialist for UNH Cooperative Extension, is to plant a “grafted” tree, a branch that’s taken from a parent plant and attached to its own root system. “You could certainly try to grow [a fruit tree] from seed, but you’re probably not going to end up with a very delicious fruit,” she said. To plant the grafted tree, dig a hole that is deep enough to accommodate the full height of the root system and wide enough to spread the roots out. “Ideally, the part of the stem that’s just above the roots will be sitting just above soil level,” Erler said. “You don’t want [the stem] of the



Spring planting

Frost, soil, drainage and other considerations

By Henry Homeyer
listings@hippopress.com

I know some gardeners who plant their potatoes or tomatoes in the garden on the same day every year. Not me. I think planting time is best based not only on the last frost date in your garden, but also on the soil temperature and up-to-date weather predictions. And of course late frosts do occur unexpectedly and can wipe out your tomato or pepper seedlings. So don't jump the gun.

The internet has many guides and suggestions for when you should plant, but I think an experienced next-door neighbor probably has a better sense of when to plant. So, for example, one internet source says the last frost for Cornish Flat is May 15, while another internet source says June 11 to June 20. That's over a month of difference!

My vegetable garden is in a low spot, with hills on either side. Cold air slides downhill, so I am cautious about planting too early. Often there is a late frost in my garden, but not around my house, which is 15 or 20 feet uphill. Rivers, lakes and the ocean can have a warming effect, too. The closer you are to the Connecticut River or the Atlantic Ocean, the sooner you can plant.

It is often thought that a full moon will cause late frosts. But a friend of mine used the frost data his mother had collected over decades and compared it to the phases of the moon. He observed that the moon does not

seem to affect frost dates.

Soil temperature is important, too. Seeds are genetically programmed not to germinate if the soil is too cold. That makes sense: Seedlings are tender and many can be damaged by frost. So you can plant spinach or pea seeds "as early as you can work the soil," according to the package, but they may not germinate for weeks if the soil is cold — and they may rot.

Seeds can rot in cold, wet soil. Corn seeds are particularly susceptible to rot, and many are treated with fungicides to prevent rotting. But as organic gardeners, we should avoid treated seeds.

If you are in a hurry, you can warm up the soil. First, rake off any fall leaves or other mulch from your garden beds. That will allow the sun to warm the soil, and air to evaporate some of the melted snow and spring rains that make the soil soggy.

Raised beds help with drainage. My vegetable garden is near a stream and the water table is high, especially in spring, when it is occasionally flooded. Each fall I shape my beds for spring, raking soil into the beds before covering them with leaves. In the spring I rake the leaves into the walkways, but after the soil has warmed up in mid-June I will put down hay and newspapers around my plants.

If you want to warm the soil and kill any annual weeds that start growing early in the season, you can cover the soil with clear plastic. If you get what is called "4-mil"

plastic, you can reuse it. Flimsy stuff sold to painters is not usually reusable. Be sure to pin down the edges, or better yet, put soil or boards over the edges to keep wind from lifting the plastic and cooling the soil.

On a sunny day the temperature under the plastic can exceed 100 degrees, "solarizing" weeds and killing them. Perennial weeds and grasses will have their tops browned, but it will not kill the roots unless you do this for a long time.

So what seeds can you plant early? Spinach, peas, lettuce can be planted 3 to 6 weeks before last frost. In the fall I let a few lettuce plants flower and go to seed. Those seeds fall on the soil and start up much earlier than I plant any lettuce. But I also start lettuce indoors to get nice-sized plants in the ground in May for early eating. Carrots, beets, onion sets and radishes can go in the ground a week or two before last frost.

Tomato, pepper and squash family seedlings I plant in mid-June, well after last frost because I want the soil to reach at least 60 degrees before planting. Because I am bothered by a beetle that eats my cukes and by squash I start those indoors instead of by seed outdoors. When the vines are about 6 inches long I plant them outdoors. By then they will survive any beetle munching.

Before planting any seedling outdoors, be sure to harden off the plants. That means to start putting the seedlings outdoors a few hours a day and increasing their exposure



Row cover with hoops helps to keep insects off and keep plants warm. Photo by Henry Homeyer.

over the period of a week or so. You should do this for store-bought seedlings, too, as they have probably been protected from sunburn and windburn inside a greenhouse. But ask at the nursery if they are hardened off.

You can protect seedlings from light frost by covering them with something called row cover, Reemay, or Agribon. These are spun agricultural fabrics that come in 5-foot-wide swaths that you can cut to fit your rows. Unlike plastic sheeting, this stuff breathes and allows moisture to pass through it. Buy the wires sold to support it and form hoops over your plants. It will also keep bugs off your plants, but you need to remove it when vine crops start to bloom — they are insect pollinated.

The more you garden, the more you know. But we never know exactly when a late killing frost will come. So I am always the last on the block to get my garden planted — but my plants catch up.

Henry is a gardening consultant and the author of four gardening books. Reach him at henry.homeyer@comcast.net or PO Box 364, Cornish Flat, NH 03746. Please include a SASE if you wish a response by mail. 🍎

plant to be covered by soil at all."

Watch them grow: Fruit trees need direct sunlight — around six to eight hours of it a day — and a well-drained soil to thrive. "A shaded area or low-lying area where water tends to pool and form puddles is not the spot for them," Erler said. "You want a nice, open, sunny spot where the soil can dry fairly quickly." The young tree needs water — by rain, sprinkler or watering can — at least a couple times a week. Each watering should be enough to soak at least 8 to 12 inches down into the soil. "You want to make sure you aren't just flooding the upper inch or so of soil," Erler said. "You want to water enough so that if you were to dig into the soil near the plant you'd see the water."

Out to harvest: The yield from fruit trees takes some patience, Erler said; you probably won't see any quality fruit until the tree is at least 3 to 5 years old. "The tree needs to be structurally strong first, so it's not likely to break under the weight of the fruit or from snow or ice," she said. One of the biggest mistakes people make when planting fruit trees, Erler said, is trying to harvest the fruit prematurely. "It's tough to do, but you should actually be removing any fruits

that start growing during the first couple of years," she said. "When the tree is producing fruit, it's taking energy away from the growth of the roots and the tree."

Eat later: Fruit crisp

Recipe by Christine Parshall, Nutrition Connections Teacher, and courtesy of UNH Cooperative Extension.

Serving size 1/2 cup. Serves 6.

- 4 cups fruit, like blueberries, pears, apples, peaches (frozen, canned or fresh)
- 2 tablespoons white or whole wheat flour
- 1/3 cup packed brown sugar
- 1/2 cup whole wheat flour
- 1/2 cup oats
- 1/2 stick softened margarine or butter
- 3/4 teaspoon cinnamon
- 3/4 teaspoon nutmeg

Heat oven to 375 degrees. Wash hands with soap and water. Grease an 8 x 8 x 2-inch pan. If using canned fruit, drain juices and rinse. If using frozen fruit, thaw and drain. Scrub firm

produce like apples and pears with a clean vegetable brush under running water. Gently rub tender produce, like peaches, under running water. Rinse fresh berries under running water. Slice fruit, if needed, and put in the pan. Add 2 tablespoons flour to fruit and stir in. Spread fruit evenly in pan. In a bowl, mix remaining ingredients together with a fork or hands until crumbly. Sprinkle over fruit

evenly. Bake 30 to 40 minutes, or until topping is golden brown and fruit is tender when pierced with a fork. Serve warm. 🍎





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INSIDE/OUTSIDE KIDDIE — POOL —

Family fun for the weekend

Kids' night out

It's Kids Night at the Y! On Friday, April 9, from 4:30 to 7:30 p.m., parents can drop their kids off at the YMCA of Downtown Manchester (30 Mechanic St., Manchester, graniteymca.org), where trained child care professionals will lead the kids in games, arts and crafts, scavenger hunts and more. Dinner will be provided. The cost is \$25 per child and \$10 for each additional sibling. Space is limited; register online or at the Welcome Center. Children must wear masks at the Y.

Goats, kids and yoga

Kids ages 6 and up can spend an hour with the goats at Legacy Lane Farm (217 Portsmouth Ave., Stratham) — while doing yoga. Drop your kids off at the farm on Saturday, April 10, at 9:30 a.m. for this indoor Goat Yoga for Kids class, where they'll stretch and move while goats wander around and give them plenty of attention. Classes are limited to eight kids, and signups are only available online. The cost is \$30. Search for the event on eventbrite.com or find Legacy Lane Farm on Facebook.

Play inside

Spend a few hours at Krazy Kids (60 Sheep Davis Road, Pembroke, 228-PLAY, krazykids.com), on Friday night, when the indoor playground is open



A Glow Night at Krazy Kids. Courtesy photo.

from 6 to 9 p.m. and the cost of admission covers all three hours (\$15 per child, \$5 per adult). Check out their Facebook page each week to find out if Friday night will be Glow Night, when the whole space is lit with black lights and disco party lights! Let the kids bounce, climb, jump and crawl on the inflatables or test their agility on the aerial ropes course. Other hours are Saturday, 10 a.m. to 8 p.m., and Sunday, 10 a.m. to 6 p.m., and the cost of admission is for two hours. Online reservations are required, though walk-ins are accepted if capacity allows. Face masks are required except for toddlers 36" or less, and temperature screenings are required for entry. 🍌

TREASURE HUNT

Dear Donna,
Can you tell me anything about this sweet doll? She is 3 1/2" tall and seems to be made out of string.

Tina

Dear Tina,
Your doll is part of a family for 1960s doll houses. I think they are made from a rubber plastic with string applied over it for a natural color and look and possibly durability.

Any kind of toys that made it through the 1960s to now should be priceless. I was a 1960s child and I played hard with my toys so it amazes me whenever I see such toys in good or unused shape.

The value of your doll would be



higher if you can find the whole family of them together. Alone I would say that for collectors of miniatures she might be in the \$10 to \$20 range.

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 (fromout-ofthewoodsantiques.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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Prius catalytic converters the target of an unfortunate trend



By Ray Magliozzi

Dear Car Talk:

The other morning, I went out to start my Toyota Prius and go to work. The car started up fine (just the electronics come on), but as soon as the gasoline engine came on, there

was a terrible, roaring noise.

When I pulled into my mechanic's shop, even before he looked at the car, he said "someone had her catalytic converter stolen." He was right. My whole tailpipe was gone! Why would someone do this? — Patty

Why did Willie Sutton rob banks, Patty? Because that's where the money is.

All catalytic converters contain tiny amounts of some rare minerals: platinum, palladium and rhodium. In the past five years, rhodium has gone from about \$600 an ounce to something like \$30,000 an ounce. So, even in small quantities, rhodium is very valuable.

And, for some reason — presumably related to their small pollution footprint — Prius converters have more rhodium than other cars. So thieves are targeting Priuses in particular (though not exclu-

sively), because their converters are worth hundreds of dollars.

Typically, a thief will sneak into a driveway, crawl under the car and use a large pipe cutter to cut the exhaust pipe right near the engine, just in front of the converter. Then he'll just take the whole exhaust system — the converter, the muffler and the tailpipe — and scam. The next morning, you get in your car, and it sounds like Gatling gun.

And as I'm sure you know by now, Patty, a new aftermarket converter will cost you about \$1,500. A new factory one from Toyota will cost \$1,000 more than that. What can you do? Not much, unless you can train a family of poisonous snakes to live under your car.

In truth, it's going to take the recycling industry or law enforcement to clamp down on the resale market — to make it harder for thieves to resell stolen converters — before we'll see this trend subside. And the pressure to do that will likely come from insurance companies, who probably aren't happy about forking over millions of dollars in stolen converter claims.

Dear Car Talk:

How important is it to change spark plugs? I have a 2012 Toyota RAV4 V6 with 100,000 miles on it. I was thinking of having the plugs changed until the dealer told me the price.

The plugs were going to cost \$27 each. The labor was going to be over \$500 and take three and a half hours. They said there is a cowl that has to be removed, which takes a lot of time. So how important is it to have the plugs changed, and is this a legit cost? — John

That's what it costs, John.

On those rare, 6-cylinder RAV4s like yours, the three plugs that face the front of the car are easy to get to. But the other three are kind of crammed up against the firewall. To get access to them, you have to remove the intake plenum, which is underneath the "cowl" your dealer is talking about. As a result, it can be a three to four hour job, plus the cost of the iridium plugs.

Should you do it? It's a tough call. Toyota recommends you change the plugs every 90,000 miles. For most people, that means you do it once during the life of the car. But it's very expensive and not as clearly necessary as it once was.

Spark plugs rarely fail these days. We

used to replace spark plugs every 12,000 miles, and they'd look like they were retrieved from an arson crime scene.

These days, plugs almost never go bad. They can last indefinitely. We see lots of cars in the shop with over 100,000 miles that still have their original spark plugs.

But here's the danger: If they're never removed, they can get stuck in the engine. They can, essentially, fuse to the cylinder head. And then, if one ever does fail, you're looking at a major engine repair and potentially thousands of dollars to replace ... one failed spark plug.

If the plugs were easily accessible, you could just loosen them and then tighten them back up — just to make sure you could remove them if you ever had to. But with the amount of work it takes to get to the rear plugs on your RAV4, you'd be crazy to do all that labor and not just replace those plugs for the additional \$81.

So, as a responsible mechanic, and one with an IRA to fund, I have to recommend you go ahead and change them. Especially if you plan to keep this car for the long haul. But as a consumer, I can certainly see why you'd be tempted to take your chances, John.

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ON THE JOB

BETH DAISY

OCCUPATIONAL THERAPIST, FUTURE IN SIGHT NH

Beth Daisy is an occupational therapist and supervisor of occupational therapy at Future In Sight NH, a Concord-based nonprofit providing services for the blind and visually impaired community in New Hampshire.

Q: *Explain your job.*
We work with people to help them be able to do the activities and things that mean a lot to them, and to increase their independence. For example, if it's important for somebody to keep cooking despite their disability, we can help with that. ... We also help people with reading, paying their bills and participating in leisure activities.

How long have you had this job?
I started with them in January 2020, and I've been supervisor since September.

What led you to this career field?
I was in the Marine Corps for 21 years ... and I spent 18 years flying helicopters, including medi-

cal helicopters, so I saw a lot of harsh realities. ... I wanted to find an organization with values that were similar to mine, where I could really capitalize on my experience with technology to help people overcome disability.

What kind of education did you need?
The base-level education nowadays for occupational therapists is a master's degree. ... I also got a graduate certificate in assistive technology, and that's what really opened my eyes to how much technology is benefiting people with disabilities. ... I've taken advantage of a lot of continuing education courses offered through the American Occupational Therapy Association to really connect the dots between the theory and the practice. ... Future in Sight also does a great

job of providing job training. I was able to go out and shadow another occupational therapist, then ease my way into evaluating and treating clients on my own.

What is your typical at-work uniform or attire?

It's casual attire. Sometimes I have to get down on my hands and knees to plug in or set up [tech devices], so I have to wear something practical.



Beth Daisy

from older adults, about receiving help for their vision loss. You see them trying to figure out how to rehabilitate on their own, and I think that's because there's just a lack of awareness that there are services out there for individuals with vision loss and their family members. Nobody should have to try to deal with that on their own, because there are experts out there who can help.

How has your job changed over the last year?

I think Covid and isolation [have led to] more emphasis on technology and have really pushed more people, especially seniors, to get a little more motivated to start using technology and smart devices. Now, around a third of my older adult clients have some sort of smart device.

What do you wish you'd known at the beginning of your career?

Rarely are you seeing a client with just ... vision impairment. Oftentimes, there are also underlying mental health issues, such as anxiety and depression. You need to ... include the person's emotional well-being and mental health needs in your treatment plan.

What do you wish other people knew about your job?

I think there's a lot of hesitation, especially

What was the first job you ever had?

I was a sailing instructor at the Greater Lawrence Community Boating Program on the Merrimack River.

What's the best piece of work-related advice you've ever received?

If you're ever thinking about sending an angry email, don't do it!

— Angie Sykeny 🍌

Five favorites

Favorite book: *West with the Night* by Beryl Markham

Favorite movie: *The English Patient*

Favorite type of music or musician: Musicals. I'm currently obsessed with *Hamilton*.

Favorite food: Indian

Favorite thing about NH: All the outdoor opportunities — hiking, biking, kayaking, you name it.

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News from the local food scene

By Matt Ingersoll
food@hippopress.com

FOOD Taking flight

Flight Center opening second location in Manchester, introducing speakeasy concept

By Matt Ingersoll
mingersoll@hippopress.com

When you walk inside The Flight Center Taphouse & Eatery's newest location in southern Manchester, on track to open later this month, you'll be asked a simple question — are you here for your "flight" or are you here to "pick up your luggage?"

Depending on your answer, you'll then be led to one of two uniquely different operations under one roof, or "a concept within a concept," as Flight Center founder Seth Simonian coined. One side, featuring a dining room and bar with brick-oven pizzas, sandwiches, appetizers and more than 50 craft beers on tap, will look and feel familiar to patrons of the eatery's Nashua counterpart. The other side, facing away from the main road, is home to a 1920s-inspired speakeasy-style bar, similar to others in New Hampshire, like CodeX Books. Antiques. Rarities. (B.A.R) in Nashua and Chuck's BARbershop in Concord.

"All you're going to see is a wall of suitcases, and it's soundproof, so you're not going to hear anything from the other side," Simonian said. "You have to press the right suitcase to signal the host on the other side of the door to know that you're there to let you in and greet you."

Liu Vaine, one of Simonian's partners, has helped build several of the other speakeasy-like spaces across New Hampshire after being inspired by the concept in New York City. Much like this one, the entrances to these "secret" bars are hidden behind some type of structured facade.

"Liu and I had been tossing around the idea of what The Flight Center and CodeX would look like in the same building," said Simonian, who is also a managing partner in local eateries like the 1750 Taphouse in Bedford and Cheddar & Rye in Manchester. "[The speakeasy] will be called The Lost Luggage, [but] you're not going to see that



Photo courtesy of The Flight Center Taphouse & Eatery

on a sign anywhere."

Simonian said the group's original plan was to pursue opening a brewery in the now-closed British Beer Co. location in Westford, Mass. When those plans fell through, they learned that the Massachusetts-based chain's Manchester location had become available.

"We came into this space ... and realized it was perfect for what we had been talking about," Simonian said.

Several mainstays of The Flight Center's food menu in Nashua — including the pretzels with house beer cheese, the chicken wings, the tater tot "totchos," and the brick-oven pizzas — will all be on the menu in Manchester, along with some new items like house burgers, and entrees like steak and frites and shrimp and grits. New house desserts are in the works too, like Black Forest brownies and seasonal cheesecakes prepared with select types of beers or liquors.

In addition to the always rotating line of beers on tap, there will be a selection of bourbons, whiskeys and scotches, plus an

expanded offering of wines.

The speakeasy side, which encompasses about a third of the building's overall interior space, according to Simonian, features a craft cocktail menu of its own.

"The idea is that it's a very high-end craft cocktail experience, where your bartenders have the ability to build a cocktail to your mood," Simonian said. "At CodeX, there is a cocktail menu that you're ordering 14 to 15 drinks from, and then they'll also build you a cocktail based on your needs. You'll see something very similar here." 🍷

The Flight Center Taphouse & Eatery

Featuring the in-house speakeasy-style bar *The Lost Luggage*. An opening date is expected in the coming weeks. Follow them on social media or email them for updates.

Where: 1071 S. Willow St., Manchester

Hours: TBA

More info: Find them on Facebook, Instagram and Twitter @flightcentermht, or send an email to info@flightcenterbc.com

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Tastes of Puerto Rico

Empanellie's opens in Nashua

By Matt Ingersoll
mingersoll@hippopress.com

Steps away from Main Street, a new eatery now open in downtown Nashua is serving up authentic Puerto Rican cuisine, including made-to-order hot pressed sandwiches, loaded french fries and an eclectic assortment of sweet and savory empanadas.

Empanellie's, which arrived last month near the corner of Main and West Pearl streets, also features a daily Latin food buffet and a selection of locally sourced cold desserts. Owner Nelson Mercado, who was born in San Juan, Puerto Rico, and came to Nashua at the age of 6, said the restaurant gets its name by combining the word "empanada" with the name of his mother, Nellie, who is one of several celebrated cooks in his family.

Mercado, who also owns Made Men Barbershop & Lounge a few blocks down the same street, said talks to open an empanada restaurant originated last year with his clients as a great addition to the growing diversity in Nashua. He began renovating the empty storefront that would become Empanellie's just before the onset of the pandemic, briefly pausing on the project for a few months before jumping back in.



Tripleta (sandwich featuring a blend of chicken, pork and steak, topped with cheese, potato sticks and a house sauce). Photo by Matt Ingersoll.

The first things you may notice when you walk into Empanellie's are its bright warm colors and vibrant aesthetics — Mercado said they represent the uplifting of cities and neighborhoods in Puerto Rico that were affected by recent natural disasters like Hurricane Maria. Much of the restaurant's featured decor is also representative of different traditions on the island.

Empanellie's general manager, Francisco "Franky" Arocho, who is also from Puerto Rico and has been in New Hampshire for nearly a decade, said the empanadas are among the top sellers. Each empanada shell is six inches wide when folded and a couple of inches thick, stuffed with anything from

beef or chicken with cheese to all kinds of experimental fillings. One such option that has been popular lately, he said, has been the pastelón empanada.

"Pastelón is basically a lasagna, but made out of sweet plantains. If you're Puerto Rican then you always ate that when you were a kid at home," Arocho said. "We decided to incorporate that inside of an empanada, so it's a mixture of beef, cheese and sweet plantains."

A buffet offering various meats, rices, fruits, vegetables and more is also available with an always changing menu of items sold by the pound.

"I think if you grab a little bit of everything, the most you'll pay is probably \$14," Arocho said. "It's not a set menu either. It can change every day, but we try to have what sells the most."

Other items are made to order, like the sandwiches — those options include a traditional Cubano with ham, pork, Swiss cheese, pickles and mustard; a tripleta, or a three-meat blend of chicken, pork and steak that's topped with potato sticks, cheese and a house sauce; and a jibarito, or a sandwich made with flattened plantains in place of the bread.

"The jibarito is a very famous sandwich from Puerto Rico," Arocho said. "We smash the plantains, fry them up and then add lettuce, tomato, cheese and whatever meat you like."

Empanellie's also serves alcapurrias, a popular Puerto Rican fritter dish featuring mashed green bananas stuffed with meat and served with a house dipping sauce; and papas locas, or loaded french fries with chicken, pork, steak, barbecue sauce, cheese and hickory-smoked bacon. Similar dishes can be prepared with sweet plantains in place of the fries.

For dessert, you'll find some flavors of sweet empanadas like strawberry and Nutella, apple pie, and guava and cream cheese, plus a collection of items sourced from Dulces Bakery of Manchester. The tres leches, for instance, are cakes soaked in three different types of milk, topped with homemade whipped cream and served in refrigerated single-portion cups. They come in a variety of flavors, from vanilla and salted caramel to Nutella, guava, pineapple, and dulce de leche.

Eventually, Arocho said, they hope to expand their menu offerings to include breakfast empanadas and sandwiches, and they'd like to feature live music.

Empanellie's

Where: 83 W. Pearl St., Nashua

Hours: Tuesday through Saturday, 11:30 a.m. to 8 p.m., and Sunday, noon to 6 p.m. (hours may be subject to change)

More info: Follow them on Facebook and Instagram @empanellies or call 417-7875. A website is expected to be launched soon.



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IN THE KITCHEN 
WITH REBECCA WHEELER

Rebecca Wheeler is the owner of The Traveling Taco (rebeccascrazytacos@gmail.com), and on Facebook and Instagram @thetravelingtacohh), a food trailer specializing in multiple types of tacos, taco salads, nachos and soups that she runs with the help of her friend Olivia Turcotte. Since launching the trailer in December, Wheeler has dabbled in a variety of her own creative takes on tacos, from Jamaican jerk chicken to chipotle orange pulled pork and roasted sweet potato and black bean, in addition to those with more traditional fillings like seasoned ground beef. The Traveling Taco was a weekly mainstay at Pats Peak Ski Area in Henniker throughout the winter season. In addition to being available for catering and private events, Wheeler is planning to participate in several events later this spring and summer, including Taco Tuesday nights at Lake Shore Village Resort in Weare, as well as at select shows at Northlands (formerly Drive-In Live) in Swanze.



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What is your must-have kitchen item?
Hands down, it would have to be my knife.

What would you have for your last meal?
King crab legs and a delicious salad, probably an arugula salad with some kind of goat cheese and a balsamic drizzle.

What is your favorite local restaurant?
Harlow's Pub in Peterborough. I like the Blairwich sandwich. It's a roast beef sandwich and it has pepper jack cheese, horseradish mayo and jalapeno peppers.

What celebrity would you like to see ordering from your food trailer?
The first person that came to mind was Snoop Dogg, so I'm going to go with him. ... I feel like he'd be smiling and ready to eat some tacos.

What is your personal favorite menu item that you have offered?

My favorite ... has been the black bean and sweet potato tacos, [which also] had guacamole and a drizzle of salsa verde.

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

Food trucks, especially now, because I feel like you can dine out from a food truck and it feels more normal ... than when you go eat inside of a restaurant.

What is your favorite thing to cook at home?

One of our favorite meals in my family is surf and turf. A really nice grilled steak and then maybe crab or seared scallops to go with that.

— Matt Ingersoll 🍷

Jalapeno tomato cheddar bisque

From the kitchen of Rebecca Wheeler of The Traveling Taco food truck

- 5 jalapenos (depending on size and spice level desired)
- 5 shallots
- 2 28-ounce cans diced tomatoes
- 1 pint heavy cream
- 1 cup cheddar cheese
- Splash of sherry
- Sea salt and black pepper

Slice shallots and jalapenos and saute in a soup pot with a little olive oil. When they start to caramelize, add a splash of sherry and diced tomatoes, then simmer. When the flavors all come together, blend until smooth. Finish by adding heavy cream and cheddar cheese. Season with sea salt and black pepper.

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 cole-gardens.com.

• **Downtown Concord Winter Farmers Market** is Saturdays, from 9 a.m. to noon, at 20 S. Main Street in Concord, now through late April. 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.



TRY THIS AT HOME

Tastes like spring pea soup

Spring in New England is such a joyful event. Even if there's the back and forth between warm, sunny days and cold, over-cast ones, it is so nice to know it is almost time to put away your snow shovels, boots and mittens.

As someone who loves to work in the kitchen, I am excited for the arrival of local produce. Not only is winter long and chilly, it also eliminates so many fresh regional ingredients. Spring heralds the return of farm stands and all their products.

April is still a bit early to expect much from a New Hampshire farm or garden, but you can imitate the flavors of fresh produce with this soup. It's made mainly with frozen veggies, but you can trick your palate into thinking the veggies are fresh. Just the bright green hue of the soup has your mind believing there are freshly picked peas in the soup.

A note about this soup: It's meant to have a chunky texture. If you prefer a silken soup, you definitely can blend the soup for a longer



Tastes like spring pea soup. Photo by Michele Pesula Kuegler.

period of time. Personally, I think the texture adds a bit of dimension, which I enjoy.

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.

Tastes like spring pea soup

Serves 2

- 1 tablespoon olive oil
- 3/4 cup diced sweet onion
- 14.5-ounce can vegetable broth
- 1 1/2 cups frozen peas, thawed
- 1 cup frozen spinach thawed and squeezed dry
- 1 tablespoon lemon juice
- 1/4 cup plain Greek yogurt

Heat olive oil in a medium saucepan over medium heat.

- Add onion and sauté until tender.
- Add broth and defrosted peas, stirring to incorporate.
- Bring to a boil, then reduce to a simmer, cooking for 5 minutes.
- Add spinach, stirring so that it is fully dispersed.
- Cool slightly and purée in a blender, or use immersion blender and purée in pot.
- Return to saucepan, add lemon juice, and warm over low heat.
- Season with salt and pepper to taste.
- Divide between two serving bowls.
- Top each with a dollop of Greek yogurt.
- Serve warm.

Weekly Dish

Continued from page 24

about after many years of traveling in the United States and abroad," LaBelle said in a statement. "I often visited markets selling incredibly fresh, local and unique products, and always found shopping at them to be fun and inspiring." According to the release, the market will feature prepared and made-to-order foods, including baked goods, specialty sandwiches, salads, grain bowls and wood-fired pizzas. Grocery items will include assorted breads, artisanal cheeses and prime cuts of beef. The market, which is adjacent to the new Americus Restaurant, will be open seven days a week, from 6 a.m. to 7 p.m., with both indoor and outdoor seating available. Visit labellewinerynh.com for updates on its opening.

• **NOCA to introduce new flavors:** Spiked still water company NOCA, launched in 2019 by University of New Hampshire graduates and friends Alex Febonio, Galen Hand and Richard Roy, has announced plans to move its production to the Granite State and will also be releasing new flavors in April, according to a press release. The original product line of NOCA, which stands for "no carbonation," features three flavors of filtered water with a fermented cane sugar base: dragon fruit mango, watermelon lime and triple berry, all with an ABV of 4.5 percent, according to the NOCA website. The new flavors, which are expected to roll out this month, will include pineapple, cherry, peach, lime and lemon, according to the release.

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FOOD **BEER**

Back of the fridge

What's lurking behind the milk?

By Jeff Mucciarone
 food@hippopress.com

Do you ever just do a deep dive into your fridge? It's full of surprises.

That tub of "homemade" tartar sauce from that time you made fish and chips back in '18. A mystery plastic container full of a thick, black liquid that smells like soy sauce and other less definable stuff. Or a bottle of Worcestershire sauce that's been in there for who knows how long.

The same thing happens with beer; sometimes, brews just get lost in there.

I opened my beer fridge in the basement, which is a perfect replica of the tiny fridge I had in my college dorm room, and discovered I was getting down to the bottom of the barrel, so to speak.

There were a number of seasonal brews that weren't in season — at least not this year. There was a canned, ready-to-drink "Bellini" cocktail, several of my wife's hard seltzers and just a bunch of other really, really random offerings. And also a Founder's KBS? None of it made sense.

It made me think of the *Saturday Night Live* digital short with Bill Burr where he's "sampling" Sam Adams Jack-O Pumpkin Ale and says, "This is the kind of beer somebody brings to a party at your house, and then it just sits in the fridge for, like, eight months...."

We all have those beers in our fridge, and sometimes those beers we've been passing over for months can pleasantly surprise you.

Here are three back-of-the-fridge beers that I ended up enjoying.

Merry Monks Belgian Style Tripel Ale by Weyerbacher Brewing Co. (Easton, Pa.)

I don't know why I held off on drinking this one for so long and I don't even want to think about how long this one has been in my fridge. I like Belgian tripels a lot so there was no real excuse for it but there's just something about the labeling on this brew that made it really hard for me to take it seriously: There's a couple of, you guessed it, monks carrying a barrel, and, I don't know, you'll have to make your own call. But I finally dove in and regretted waiting so long to get after this one. It's incredibly



Blood Orange Wheat by Jack's Abby Craft Lagers. Photo courtesy of Jeff Mucciarone.

flavorful — fruity, spicy, sweet and well-balanced, and full of warming alcohol. This style is just kind of exciting. This was perfect on a very chilly early spring day.

Blood Orange Wheat by Jack's Abby Craft Lagers (Framingham, Mass.)

Crisp, refreshing and not overly "wheaty," this is an excellent choice for a warmer day. I think I was

scared of the blood orange but I needn't have been; while you can definitely pick up the citrusy sweetness from the orange, it's not overwhelming. I am still, admittedly, fearful of this style because I might have had too many Blue Moons back in college, if I'm being honest. This is clean, bright and easy.

Flannel Friday by Harpoon (Boston)

This is another one that has had a remarkable hold on the back of my fridge. This beer is entirely inoffensive. It's a little hoppy but it's got a little malt character too that catches you by surprise. This is like the coming together of a pale ale and maybe a red ale? You get some citrusy zip from the hops and then maybe a little caramel from the malts — not bad at all.

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

Weekend Plans by Mast Landing Brewing Co. (Portland, Maine)

"Oh yeah" was the first thing I said after taking a sip of this one. IPAs abound these days, as we all know, so when you grab one that jumps out at you as fantastic, you remember it. Mast Landing continues to grow on me with its array of quality offerings from stouts to IPAs. This is hazy and juicy and so easy to drink it's full-on scary. It seems crazy-talk to refer to a single brew as the perfect IPA, but that declaration rang awfully true as I enjoyed this one on a relaxing late March Saturday afternoon with friends. Cheers!

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- Kill the Giants, “The Prophet” **B-**
- Arthur King, *Changing Landscapes* **B**

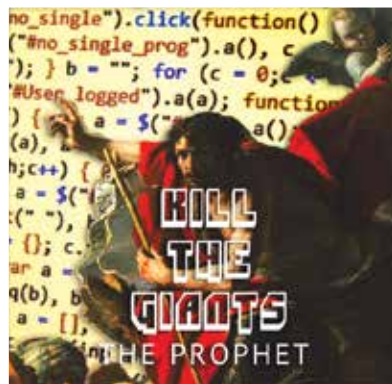
- *Fears of a Setting Sun* **B**
 - **Book Notes**
- Includes listings for lectures, author events, book clubs, writers’ workshops and other literary events. To let us know about your book or event, email asykeny@hippopress.com. To get author events, library events and more listed, send information to listings@hippopress.com.

- *Godzilla vs. Kong* **B-**

POP CULTURE

MUSIC, BOOKS, GAMES, COMICS, MOVIES, DVDS, TV AND MORE

Kill The Giants, “The Prophet” (Nub Records)



Test-drive title track from the upcoming fifth album from the Saint Albans, U.K.-based genre-mashing band, which is — and I’m told this actually means something — fronted by Mark Christopher Lee of The Pocket Gods. This was buzzed to me as a concoction of “beat-box, classical, world music, rock and EDM,” whereas Irish zine Hotpress said it mixed thrash metal, hip-hop, classical and world music. All told, it looked good on paper, so here we are, me with a little egg on my face. There are some interesting samples (a 1950s big-movie chorus, it sounds like; some sitar, etc.), but where I was expecting something really trippy and hard-ass along the lines of God Lives Underwater or even Pendulum, the choppy, rather amateurish guitar line sounded like something out of a Woodstock retrospective on C-tier warmup bands. So yeah, there are a few influences buzzing around, but they don’t come together to blow minds. I mean, it’s OK, but, you know, whatever. **B-** — *Eric W. Saeger*

Arthur King, *Changing Landscapes* [Isle of Eigg] (AKP Recordings)

A little inside baseball: I didn’t get along well with the last public relations person to pitch me albums on the Dangerbird Records label. This person got mad at me when I dismissed one of their stupid albums as “hipster oatmeal” or whatever I said, probably something rotten. That takes us to here, with a new PR guy (whom I really like) and an album from a Dangerbird imprint, AKP Recordings. The deal with the bracketed title is that Arthur King is a mixed-media aggregator who recruits artists, musicians and whatnot to put on immersive shows. The third such production in his *Changing Landscapes* series is this one, where “participants will enter a spatial interpretation of the Scottish Isle of Eigg,” viewing projected images and such while this soundtrack plays (loudly). Weirdness abounds, friends, yes, weirdness abounds, as first-up track “An Sgurr” combines jagged ear-test sound-age, random conversations and a crowing rooster. That would be fine, but the subwoofer-begging electronic percussion does become literally barf-inducing; it simply digs right into the eardrum and will surely make a few visitors bail on the exhibit. Elsewhere it’s more user-friendly: half-plugged guitars and soothing synth lines leading into Flaming Lips-ish reverb-electro on “Laig Beach,” near-danceable glitch on “Eigg Beach.” **B** — *Eric W. Saeger* 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- I actually have good news with regard to the collection of CDs that will be released on April 9, and it even revolves around one of those super-old bands that should have retired to do AARP commercials years ago. Yes, friends, I speak of 1970s half-joke-band **Cheap Trick**, whose new album, *In Another World*, is on the way! You may not know it, but those weirdos have been hanging around with none other than Ministry, helping Papa Al Satan make rebellious albums about smashing the state and whatnot, and guess what, Jello Biafra from Dead Kennedys was on one of those albums as well, all of which means that it’s so cool that your hand would instantly freeze if you touched the jewel case! This is a happy coincidence as well, because my favorite song over the last few weeks has been “Reach Out,” a totally demented tune Cheap Trick contributed to the *Heavy Metal* soundtrack album. You should go crank it right now, but in the meantime, I’ll go look for a single from this new album in the YouTube swamp, look, there’s one, I sure hope there aren’t 500 stupid commercials before I can dig on “Light Up The Fire!” OK, someone call an ambulance, this is awesome and I am dead, these guys are better than ever. There’s a twangy, bouncy, hard-rock guitar thing, and singer Robin Zander proves he still rules, and then there’s a sweet break in which they sound like Raspberries. How dare these guys be so old and yet so completely awesome.

- Fine, let’s get to the bit where I give up on music again today, as I look at the new **Taylor Swift** album, *Fearless (Taylor’s Version)*. Guess what, all it is is a re-recorded version of the original *Fearless* album from 2008, but also with six tunes that had been cut from the original album. I would literally rather watch potatoes bake than deal with this, but here we are, you with an insatiable craving for pop culture and me with space to fill in this multiple award-winning column. So (burp) she redid “Love Story,” with ukuleles and whatever, and it’s instructive if nothing else; now I see that Tay-Tay is nothing more than a glorified version of Natalie Imbruglia. Aren’t you glad we did this, guys?

- Up next we have Montreal-based producer **CFCF**, with his new album *Memoryland*, in which he collaborates with Kero Kero Bonito frontwoman Sarah Bonito! The leadoff single “Life Is Perfecto” is actually pretty cool, an incomprehensible-but-danceable cross between Burial’s wingnut glitch-tech and neo-rave following in the footsteps of Aphex Twin or whatever. The 7-minute tune collects an interesting array of smart beats, and now that I have cursed it by recommending it, this CFCF guy will soon be working at Starbucks for the rest of his life.

- Last but not least, it’s another sure-to-be-underrated tech-oriented album, *Cheap Dreams*, from **Small Black!** This is a four-man band from Brooklyn, N.Y., but wait, they are not irritating, unless you really hate Wham! and/or Hall & Oates, because those are artists that the album’s intro single, “Duplex,” incorporates to some extent. I like it just fine; there’s a definite ’80s flavor to it, and their singing isn’t just another cheap imitation of Beach Boys, which means these guys know enough not to suck. — *Eric W. Saeger* 🍷

Retro Playlist

There’s not a more surefire way to get absolutely no Likes or Shares on your social media post than to post a YouTube video of an old song you like. It’s an instant fail, doomed to crickets chirping in response, the depleted uranium of social media. No one cares that you totawwuv some 50-year-old **Pink Floyd** song, much less that you spent five minutes humming into some stupid app to find out who sang a particular hair-metal ballad, like I did with that old 1983 stunner, “When I’m With You” (I’d had no luck finding it through conventional Googling because I didn’t know any of the lyrics aside from the “Bay-baaayyy” part. I thought it was either from the **Raspberries** or **The Babys**, but it was actually done by

some obscure Canadian band called **Sheriff**, whose singer is definitely the Guinness World Record holder for eyebrow size).

There’s always a “but,” of course. Any boomer who posts a **Beatles** song will get a few Likes, guaranteed. Just my luck, the only Beatles song I can tolerate is “Paperback Writer,” and so I am a Facebook pariah when it comes to music (I’d never dream of revealing my power level on Twitter by linking a **Ministry** or **Acumen Nation** video, because it would just be pearls before politics-obsessed swine anyway). Anyhow, I got sick of my childhood buddy Dave posting **The Who** YouTube, so I figured I’d try to lure him into the current millennium by turning him on to **Minus The Bear**, a Seattle band (sadly defunct as of 2018) that

sounds like **Asia** with a slight **Limp Bizkit** edge. I reviewed their 2010 LP, *Omni*, when it first came out, and I still like it.

Of course, just because albums are from the Aughts or Aught-teens doesn’t automatically mean they’re good. One of the running jokes at this column’s previous home was that **The Darkness’** 2003 album *Permission to Land* would never be unseated as the worst **Led Zep-pelin-wannabe** album ever. The singer sounds like the guy from **Dexy’s Mid-**



night Runners. Must I expound further?

Dave, if you’re out there, go listen to the **Minus The Bear** tune “Secret Country” *all the way through*. I am here to *help* you.

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

Fears of a Setting Sun, by Dennis C. Rasmussen (Princeton University Press, 232 pages)

Until recently, many Americans looked at the founding fathers with the misty eyes of lovers, believing that they were good and upright men who linked arms and created a Constitutional Eden. It was John Adams, after all, who wrote that the Fourth of July should be a

“great anniversary festival ... solemnized with pomp and parade, shews, games, sports, guns, bells, bonfires and illuminations from one end of this continent to the other.”

Which raises two questions. First: shews? (It was how they spelled “shows” back then.) And second: What happened to that enthusiasm in the ensuing decades?

The eventual disillusionment of the founders has been hinted at but not fully examined before now, according to Dennis C. Rasmussen, a political scientist at Syracuse University (formerly of Tufts, Brown and Bowdoin) who takes on the task in *Fears of a Setting Sun*.

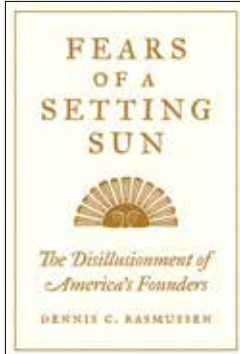
Drawing on the work of other scholars, as well as the writings of the founders themselves, Rasmussen discovered that George Washington, Alexander Hamilton, Thomas Jefferson and even the pomp- and parade-loving Adams were deeply pessimistic about the republic surviving more than a generation or two. In fact, Rasmussen writes, some deemed the political system they engineered an “utter failure.”

This is disturbing enough on its face, but their loss of faith was made worse by the fact that these men and their peers saw the American experiment as something of import for the world, not just 13 ragtag colonies. In his first inaugural address, Washington said that “the preservation of the sacred fire of liberty and the destiny of the Republican model of government” depended on what the American people did with their representative democracy.

Of all the founders, Washington perhaps can most easily be forgiven a sour attitude. He wasn't a particularly enthusiastic participant at the Constitutional Convention, where he sat for six hours a day for four months in a mahogany chair engraved with half a sunburst. He didn't particularly want to be president either, not for one term, and definitely not for two. (The shortness of his second inaugural address — 135 words — was evidence that, at that point, he just wanted to finish the job and go home to his farm.)

It is surprising, however, to learn why he was so convinced America would fail. The republic was doomed, Washington believed, because of partisanship. That's not an unusual position to take today; more so for 1792. Blame Jefferson and Hamilton, who Rasmussen says had never met before they accepted positions in Washington's administration, but who quickly became the Pelosi-Trump of their day, with animosity that was “deep-seated and distinctly personal.”

“Hamilton was (and is) often regarded as champion of the economic elite while Jeffer-



son self-consciously cast himself as the apostle of humble farmers, yet Jefferson was a rich, well-connected slaveholder who looked down on Hamilton — a self-made immigrant — as a presumptuous upstart seeing to exalt himself above his proper station,” Rasmussen writes.

Jefferson, alas, has not had a Broadway musical made of his life to curry popular favor, and he's in the process of being canceled. A Virginia school has changed its name; for now, his memorial in Washington still stands, amid some calls for its removal because he owned slaves and opposed immediate emancipation, although he considered slavery a moral evil, Rasmussen says.

Washington, Hamilton, Adams and Jefferson all had different reasons for this gloomy outlook on America's future. Hamilton, who championed a central bank and a strong federal government, thought the Constitution did not give enough power to federal institutions. Adams came to believe that the American people were not virtuous enough to live up to the responsibilities of self-governance. And the initial enthusiasm of Jefferson was dimmed by growing conflict between the Northern and Southern states.

And they weren't the only ones, Rasmussen writes, calling the list of disillusioned founders “startling” in size, to include Samuel Adams, Elbridge Gerry, Patrick Henry, John Jay, John Marshall, George Mason, James Monroe, Benjamin Rush and Thomas Paine.

But Rasmussen concludes on a happy note: James Madison. The fourth president, who was the first high-profile party switcher (going from an arch-Federalist in the 1780s to an arch-Republican a decade later), was bullish on the fledgling nation's prospects. This was, in part, because he was by nature a sunny optimist, not prone to fits of despair when confronted by challenges. Moreover, Rasmussen writes in an unintentionally funny line, Madison had “lower expectations than most of the other founders regarding what was politically possible, and he pointedly refused to let the perfect be the enemy of the good.”

In other words, when trouble looms, lower your standards. Sounds like a prescription for some of our politicians today.

Ben Franklin took note of the half-sun emblazoned on the mahogany chair in which George Washington sat at the Constitutional Convention, and mused that for much of the deliberation, he couldn't tell whether it was rising or setting. Eventually, he said, “I have the happiness to know that it is a rising and not a setting sun.”

Rasmussen chose a fitting image to build his story around, and in light of America today, still grappling with many of the issues that troubled the founders, the question of whether the sun is rising or setting on America is still up for debate. His book, while a bit too erudite for the average American reader, is a compelling addition to scholarship on the nation's founding, as well as prescient comment on the political climate of today. **B**

— Jennifer Graham

BOOK NOTES

It's April. Do you know where your new year's resolutions are?

Behavioral scientists say most of us abandoned them in February, which may be why spring brings forth a fresh crop of advice books so we can begin anew the Sisyphean task of self-improvement.

Notable this month in the genre are new titles from people who have previously given advice: Jordan Peterson and Dana Perino.

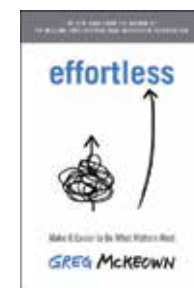
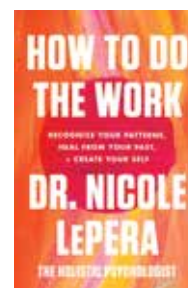
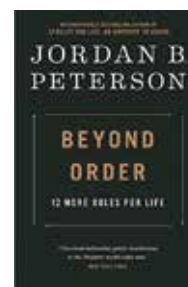
Peterson, the Canadian psychologist who gave us *12 Rules for Life* (Penguin Random House, 370 pages) in 2018, is back with *Beyond Order, 12 More Rules for Life* (Portfolio, 432 pages). Although his first book was successful to the point of parody, Peterson has become so controversial that it was reported that Penguin Random House employees in Canada were literally weeping when they learned their employer would publish his next book. Reviews on this one seem to be split along party lines. The Guardian calls it a “ragbag of self-help dictums.” The Daily Signal says the new book “could not be more relevant today.”

Another somewhat partisan offering is Perino's *Everything Will Be Okay: Life Lessons for Young Women (From a Former Young Woman)* (Twelve, 240 pages). Although nowhere near as controversial as Peterson, Perino is a Fox News personality who came to fame as former President George W. Bush's press secretary. This is her third book and expands on life advice she offered in her first book, 2015's *And the Good News Is ...* (Twelve, 256 pages). While it's currently No. 1 in women's studies on Amazon, there is no dog on the cover this time, so it may not get the attention that her second book got. That one was *Let Me Tell You About Jasper*, and it was a book entirely about her dogs and dog-related advice. In another generation, that might be comical, but who among us could not write 200 pages on *Let Me Tell You About (Fill in the name of your pet)?*

Also of note in books of advice:

Self-help guru Nicole LePera, known to her Instagram followers as the holistic psychologist, is selling a lot of *How to Do the Work* (Harper Wave, 320 pages), despite eye-rolling reviews from detractors who consider her a quack.

And I'm personally excited for Greg McKeown's *Effortless*, due out the last week of the month (Currency, 272 pages). McKeown was widely praised for *Essentialism*, which came out in 2014 (and was re-released in paperback in December). In the first book (which we gave an A), McKeown helped us define the essential work of our life; in the new one, he promises to make its execution a breeze. — Jennifer Graham



Books

Author events

- **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 themusichall.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 gibsons-bookstore.com or call 224-0562.
- **SARA DYKMAN** Author presents *Bicycling with Butterflies*: My 10,201-Mile Journey Following the Monarch Migration. Hosted by Gibson's Bookstore in Concord. Virtual, via Zoom. Wed., April 21, 7 p.m. Registration required. Visit gibsonsbookstore.com or call 224-0562.
- **BILL BUFORD** Author presents *Dirt: Adventures in Lyon as a Chef in Training, Father, and Sleuth Looking for the Secret of French Cooking*. Hosted by The Music Hall in Portsmouth. Virtual. Wed., April

28, 7 p.m. Tickets cost \$5. Visit themusichall.org or call 436-2400.

- **SUZANNE KOVEN** Author presents *Letter to a Young Female Physician*, in conversation with author Andrew Solomon. Hosted by The Music Hall in Portsmouth. Tues., May 18, 7 p.m. Virtual. Tickets cost \$5. Visit themusichall.org or call 436-2400.

Book Clubs

- **BOOKERY** Online. Monthly. Third Thursday, 6 p.m. Bookstore based in Manchester. Visit bookerymht.com/online-book-club or call 836-6600.
- **GIBSON'S BOOKSTORE** Online, via Zoom. Monthly. First Monday, 5:30 p.m. Bookstore based in Concord. Visit gibsons-bookstore.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 elizabethbethw@goffstowntownlibrary.com or visit goffstowntownlibrary.com

- **BELKNAP MILL** Online. Monthly. Last Wednesday, 6 p.m. Based in Laconia. Email bookclub@belknapmill.org.
- **NASHUA PUBLIC LIBRARY** Online. Monthly. Second Friday, 3 p.m. Call 589-4611, email information@nashualibrary.org or visit nashualibrary.org.

Poetry

- **READINGS AND CONVERSATIONS WITH GRANITE STATE POETS** Part of National Poetry Month in New Hampshire. Virtual. Weekly, Monday, 7 p.m., through April. Featuring Martha Carlson-Bradley and Liz Ahl, April 12; Rodger Martin and Henry Walters, April 19; and New Hampshire Poet Laureate Alexandria Peary and Margot Douaihy, April 26. Registration required. Visit newhampshirepoetlaureate.blogspot.com and hobblebush.com/national-poetry-month.

Godzilla vs. Kong (PG-13)

Godzilla fights King Kong in *Godzilla vs. Kong* — what, you wanted me to be all “visually stunning allegory about humanity’s bravado in its relationship with the natural world”?

I mean, sure, I guess that’s in there (the allegory, sorta; the visuals have their moments even if they’re never quite as awe-inspiring as, for example, that parachute jump in the 2014 *Godzilla*). You can find the deeper meaning if you try really hard to pick it out, like you’re digging out the mushrooms from a steak and cheese sandwich, but why bother? Either you’re watching this “monsters fight!” movie at a movie theater on one of your extremely rare trips to a theater in this past year or you’re watching it for a fun movie night at home (the movie is on HBO Max until the end of April). Why muddy either of those all-cheese-no-broccoli experiences with, like, “deeper meaning” or “multi-dimensional characters” or “consistently engaging story-telling”?

There are, to some extent, two movies with two sets of characters happening here. In the Kong movie, Hollow Earth explorer Nathan Lind (Alexander Skarsgard) gets Kong scientist Ilene Andrews (Rebecca Hall) and her adopted daughter Jia (Kaylee Hottle) to bring Kong from his *Truman Show*-like Kong habitat on Skull Island to the entrance of a tunnel that will take the explorers into the land-before-time-ish world that exists inside the Hollow Earth (which is where everyone assumes the Titans, as all the giant monsters are called, came from at some point). Apex, a bad-guy corporate entity, has hired Nathan



Godzilla vs. Kong

to find the power source that serves as this inner world’s sun so they can power a Godzilla-fighting weapon, which I don’t think was spoiled in the trailers, so I won’t spoil it here except to say it turns out to be pretty fun. Nathan uses Kong as a guide to the Hollow Earth power source because homing pigeons something something and Ilene and Jia come too in part because Jia and Kong are friends and can communicate via sign language — and I feel like the “King Kong speaks sign language” element of this story isn’t developed nearly enough. I feel like being able to talk directly to a Titan and find out what it wants would be a bigger deal.

Meanwhile, teen Madison (Millie Bobby Brown), who was in the last *Godzilla* movie,

and her buddy Josh (Julian Dennison) track down Titan-conspiracy podcaster Bernie (Brian Tyree Henry). He has been covertly reporting on Apex, and Madison agrees with him that they must be doing something shady if Godzilla attacked an Apex facility after years of peaceful coexistence with humanity. This is the quippier of the two halves of this movie.

Godzilla and Kong get two big battles against each other, Kong gets to romp through Hollow Earth and both creatures get to fight other stuff. The monsters are fun, the humans are silly and the movie seems aware of this — never requiring us to take the humans too seriously or forgetting that the only characters we really care about are

the giant gorilla and the giant lizard.

I think there are two ways to approach this movie. One is to spend time wondering which characters you’re supposed to remember from previous Kong and *Godzilla* movies and how this fits in to the overall cinematic universe (Legendary Entertainment’s MonsterVerse, apparently, according to a Wikipedia article and I think reading the Wikipedia entry about the MonsterVerse when one of these films is released is the only time I ever read or hear any MonsterVerse discussion). I was maybe trying to do this for the first 20 or so minutes but quickly gave up. The other, more fulfilling way to watch this movie is to passively enjoy the scenes that aren’t *Godzilla fighting Kong* and then turn up the TV and pay close attention for the scenes that are about *Godzilla fighting King Kong*. Or *Godzilla* or *Kong* whomping other things. Big monsters fighting, that’s what I’m here for, and on that this movie basically delivers. Think of the rest of the movie as an opportunity to get more snacks, chat with your movie-watching companions or look up stuff about the MonsterVerse. This movie is a solid B during monster fights, an indifferent C otherwise, so — let’s call it a relaxed, good-time **B-**.

*Rated PG-13 for intense sequences of creature violence/destruction and brief language, according to the MPA on filmratings.com. Directed by Adam Wingard with a screenplay by Eric Pearson and Max Borenstein, *Godzilla vs. Kong* is an hour and 53 minutes long and distributed by Warner Bros. It is in theaters and streaming until April 30 on HBO Max.* 🍷

AT THE SOFAPLEX

Shiva Baby

Rachel Sennott, Molly Gordon.

If you can’t remember what it feels like to be crammed in a house with family, extended family and random people who ask the same intrusive personal questions as family, let *Shiva Baby* remind you. Danielle (Sennott), still in the working-it-out college-y phase of life, goes to a post-funeral service reception with her parents, Debbie (Polly Draper) and Joel (Fred Melamed), for, er, “wait, who died?” Danielle asks her mom as they head into the house. The death of whomever isn’t particularly traumatic for Danielle but all the people and their questions at this event are. Her parents try to put the positive spin on her in-flux situation while also asking everybody if they can help her get a job. What

they don’t know when they try this with friend-of-friend Max (Danny Deferrai) — and what Max’s wife, Kim (Dianna Agron), doesn’t know, at least initially — is that he and Danielle have been hooking up for a while, having met on a sugar daddy app, which is really how Danielle makes the pocket money she says she makes babysitting. Having reality — Danielle’s parent-supported life, Max’s more successful than him wife and their baby — interjected into their relationship seems almost as crushing to Danielle as the disappointment she suspects her parents feel about her. In this claustrophobia-inducing mash of too many people and their opinions, Danielle also sees Maya (Gordon) — her longtime friend and sometime girlfriend. While you kind of want Maya to meet up with Audrey Plaza’s character from *Happiest Season* and enjoy a mature, emotionally grounded relationship with someone who

has it together, it’s clear that Danielle and Maya still have feelings for each other.

I deeply enjoyed this movie with its interpersonal messiness and its particular way of framing conversations so everybody feels too close, too up in each other’s business. It’s funny and occasionally sad and captures the low and high stakes of Danielle, who seems so green and young. This indie-style dramady offers smart writing, solid performances and a standout bit of work from Polly Draper. **B+** Available for rent or purchase. It doesn’t appear to be rated but Amazon lists it as being 18+, which feels accurate.

Concrete Cowboy (R)

Idris Elba, Caleb McLaughlin.

The story of a teen getting to know his father is set against a look at the real-life horse-riding community in a Black neighborhood of north Philadelphia in this Netflix movie. As we see over

the end credits, many of the supporting characters here are real Philadelphia cowboys and cowgirls who work to maintain the community’s horse-riding tradition even as development makes maintaining stables in the city difficult. That story is ultimately probably more interesting than the fairly standard coming of age story of teenage Cole (McLaughlin), sent by his mother in Detroit to live with his father, Harp (Elba), in Philadelphia after Cole gets in trouble at school one too many times. Cole and Harp don’t know each other that well. Cole is sort of horrified to learn he’ll be sharing his father’s home with a horse and Harp is against Cole continuing a friendship with childhood buddy Smush (Jharrel Jerome), whom Harp has pegged as trouble. The scenes of the cowboy culture, what it means for the men and women involved and the neighborhood overall, are interesting and Idris Elba is good even

when working with material that feels fairly middle of the road. The movie has some nice cinematography too — working standard Western-movie shots into a modern city setting. **B** Available on Netflix.

Monster Hunter (PG-13)

Milla Jovovich, Tony Jaa.

Sure, I miss packed Marvel movie opening night screenings and I miss award-season movies that I get totally engrossed in. But really when I think about the part of the theatrical experience that I’ve missed the most in the last year, it’s probably getting hot popcorn (if you asked nicely, the good folks at Cinemagic would get it from the batch that was just popped) and settling in for a screening of, like, a mid-series *Resident Evil*-type movie, right as you realize that, hey, this franchise that had always seemed sorta stupid is also kinda fun. *Monster Hunter* is apparently

Another Obama victory?

A look at the movies vying for Best Documentary Feature at this year's Oscars

By Amy Diaz
adiaz@hippopress.com

I would have thought the Best Documentary Feature category in this year's Oscars was all sewn up.

My pick in this category would be *Crip Camp: A Disability Revolution*, another solid entry from Barack and Michelle Obama's Higher Ground Productions (which won last year's documentary Oscar with the excellent *American Factory*).

Crip Camp, which hit Netflix about a year ago, is an absolute winner that is both the story of an upstate New York summer camp in the 1960s and 1970s that served campers with disabilities and the story of the civil rights activism by those campers that led eventually to the Americans with Disabilities Act and the access it granted. Many of the counselors were former Camp Jened attendees; the camp was a place where they could be themselves, enjoy the same cultural swirl of music, politics and big ideas (and teen romance) that the rest of their generation was immersed in and be free of well-meaning but often over-protective parents. One of the attendees turned counselors turned activists, Judith Huemann, eventually becomes the movie's focal point and feels like one of those giants of American history that I was shocked to just be learning about. The movie is still available on Netflix.

A look at the various Oscar prediction websites suggests that my favorite isn't a runaway sure thing and each of the other nominees have a fair amount of support.

Collective, which is also nominated in the International Feature Film category, would be my second-place pick and is a worthy competitor. This documentary tells the story of the aftermath of a music venue fire in Romania. Not only does the fire expose the scandal that led to unsafe conditions at the club but the subsequent deaths of people wounded in the fire helps to expose the problems in the state's health system that makes hospitals seem like germ incubators. The documentary focuses both on the Sports Gazette, a sports-focused newspaper that helps to uncover the scandal, and on the new minister of health battling deeply rooted problems in the bureaucracy in

his attempts to make amends and provide better care for the people of the country. The movie makes the case for old-school, follow-the-facts journalism. It is available for rent (including via Red River Theatres' virtual cinema) and on Hulu.

Amazon Prime's *Time* is a more intimate movie than the previous two (though it has plenty of big issues attached) but it is a solid piece of storytelling. The movie tells the story of Sybil Fox Richardson, and her children as they deal with the decades-long incarceration of her husband and their father, Rob. Rob and Fox have six sons, who Fox had to raise on her own after Rob was sent to jail for 60 years for a bank robbery (for which she also spent a few years in jail). The movie features her own home movies of those years, through which we can see her boys grow up and Fox become a force of prison reform activism while also building a career, taking care of the boys and working to bring Rob home. Fox is a compelling personality and the moments when her rage at the system breaks through her perfect composure are more insightful than a dozen think pieces on prison reform.

The Mole Agent, available on Hulu, doesn't have the heft of those movies but this tale of elderly residents of a Chilean nursing home has moments when it transcends its sweet comedy. Here, 90-something Sergio agrees to work for a private investigator as a spy. He checks into a nursing home to find out if the client's mother is being mistreated and stolen from and what he discovers is a community of people — mostly women — who have been sort of forgotten. The movie has funny moments — Sergio doesn't always have a handle on the technology he's given to make his reports but he is a huge hit among the lady residents, with one woman planning their wedding — and the charm helps to soften the blow of the vein of sadness throughout.

My Octopus Teacher, a Netflix documentary, is probably the lightest-weight of the nominees. I heard somebody on a movie podcast describe it as basically a nature documentary and I agree that its photography of life in what the narrator calls an underwater "forest" off the coast of South Africa is its strongest element. The narra-



Crip Camp

tive structure comes from the "friendship" between Craig Foster, a filmmaker suffering from burnout, and an octopus he encounters. He follows her, studying her progress during her roughly year of life, with bits of Foster's life and his relationship with his son sprinkled in. Personally, I feel like an even shorter movie that was more tightly focused on just the octopus would have been even more lively, but the visuals are lovely. 🍷

Oscar movie viewing update

If you're not quite ready to venture back to the movie theaters, you can add *Judas and the Black Messiah* to the list of Oscar nominees available from your house. The movie, which had a month-long run on HBO Max when first released, is now available for rent for \$19.99.

For other movies, Oscar completists can turn to Red River Theatres (redrivertheatres.org) to view some of the harder to find nominees. In addition to *Minari*, *The Father* and *Collective*, Red River's virtual cinema is screening the Oscar shorts (\$12 per category or \$30 for all three categories, 15 nominated shorts plus some extras) and, this Friday, is scheduled to start screening International Feature Film nominee *The Man Who Sold His Skin*.

based on a different video game but it stars Jovovich, is directed by Paul W. S. Anderson (Jovovich's husband and director of some of the *Resident Evil* movies) and feels to me like some of the most surprisingly fun entries in that series.

Here, Artemis (Jovovich) is

an Army Ranger who — you know what, let's just skip to the good stuff. She fights monsters. Milla Jovovich fights monsters — insecty monsters, dragon-y monsters, other monsters. She fights them with guns and fire and at one point it looked like she was about to punch a

monster the size of a two-story house in the face and, sure, that's dumb, but why not? For some of the monster-fighting, she joins up with Tony Jaa, whose character is called Hunter. He's also pretty cool. The special effects in this movie make up for whatever they

lack in perfect realism with just being fun, and the setting is mostly "sci-fi desert-y type place," a locale that provides some basic rules but doesn't require you to ask too many questions. **B Available for rent and purchase.** 🍷

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THE ROUND UP

Local music news & events

By Michael Witthaus
mwitthaus@hippopress.com

NITE

Ragged but right

Bradley Copper Kettle hits the sweet spot

By Michael Witthaus
mwitthaus@hippopress.com

• **Decked out:** Weather postponed the return of outdoor music last week, but **Jamie Cain** will perform a makeup date to kick off the season, one of several planned by a restaurant-bar chain. Expect an island vibe from the Boston-based singer and guitarist, who released his first album, *I Love*, last summer. Cain's cover of Zac Brown's "Toes" is a particular treat, as well as providing a good indication of where his head and heart are at. Thursday, April 8, 5 p.m., 110 Grill, 27 Trafalgar St., Nashua. See Facebook.

• **Dynamic duo:** Fine dining is paired with soulful music from **Family Affair**, the father-daughter combo of Pete and Yamica Peterson. Together and on their own, they are staples on the regional music scene. Yamica has several side groups, while Pete performs at so many venues it's hard to count. Together they share a passion for the art they create. "I'm just grateful I get to do what makes me happy," Yamica once said. "Getting paid for it is just a bonus. Friday, April 9, 7 p.m., XO Bistro, 827 Elm St., Manchester, facebook.com/XOonElm.

• **Vintage laughs:** A triple bill of comedy is led by **Paul Gilligan**, who riffs on family life and his pale Irish heritage. "On summer vacations," goes one joke, "I hide under the deck in a ski mask with 68 sunblock, wrapped in a towel." Carolyn Plummer and Mike McCarthy also appear, the latter a Celtic comic who does his act in a traditional attire, giving a new twist to the popular standup expression, "he kilt." Saturday, April 10, 5:30 p.m., Fulchino Vineyard, 187 Pine Hill Road, Hollis, tickets \$58 at fulchino-vineyard-inc.square.site.

• **Lakeside tunes:** **Beechwood** plays at a restaurant near the edge of Lake Sunapee. The Henniker natives play an acoustic mix of old-school folk, country, bluegrass, rock and blues, even a little jazz, led by guitarists Dann Foster and Jerry Richardson, who also handles vocals. Set highlights include Anders Osborne's "Me and Lola." Saturday, April 10, 6 p.m., The Anchorage, 71 Main St., Sunapee. See facebook.com/beechwoodband.

Bradley Copper Kettle & Friends is four longtime high school pals and an older keyboard player from the next town over they call "Uncle." They play roots Americana with gusto; their sets feature well-crafted originals, along with selections from the hymn book of rock. The Band, Neil Young, Grateful Dead and Pink Floyd's "Another Brick In The Wall" are all in there — the latter done with a funky bottom that sounds like a good ragout tastes.

There's a guitarist named Brad who plays, sings and writes many of their songs, but this isn't his band. Rather, it's no one and everyone's. On any night, a member of the quintet might step up to the microphone and claim to be the man behind the moniker.

"That's us speaking to Bradley Copper Kettle as an ideology," drummer Justin Harradon said in a Zoom group interview recently.

Bass player Andrew Desharnais called the name, beerily coined one night at Cappy's Copper Kettle in Lowell, "an enigma" — but Brad Swenson, who endured being called Bradley Cooper to the point of annoyance, offered a more succinct defense.

"We're probably just as confused as our fans are with our name," he said. "But we love it, so we stick with it."

BCK&F began in 2014 as a trio — Desharnais, Harradon and guitar player Corey Zwart; Swenson joined soon after. The newest member, keyboard player Leeroy Brown, came on board in December 2018. As a band, they have a knack for sliding into the sublime, pulling a perfect harmony or a gumbo-like jam seemingly from nowhere.

The first awareness that they'd found a special musical connection came on a trip to Martha's Vineyard.

"Brad was doing some work down there



Bradley Copper Kettle & Friends. Courtesy photo.

several years back and we just were busking by the port," Desharnais said. "That's really where we realized that we sound good together and we should keep doing this."

The band made *Barn*, a four-song EP, in 2018. Highlights include Swenson's reedy tenor on the mournful "Move Along," and the harmony showcase "Holding Water." Several other originals turn up in their sets. "Country Mile" is the best of the lot, proving that frequent comparisons to CSN&Y are justified, right down to Zwart's Neil Young-like harmonica soloing, and lusty layered vocals.

Influences range across the spectrum, from obvious ones like Wilco, Dawes and the Dead to the singer-songwriter canon and more eclectic. There's even a cover of Herbie Hancock's "Chameleon" in their setlist. Swenson likes anything with a potential to meld into the band's special mojo.

"Any song when we can get a three- or four-part harmony, or even Justin to five on there," he said, "is heavenly at some points."

Desharnais called what they do "music for the common man," adding, "none of us are trained vocalists, we're all just regular guys,

but when we sing together and harmonize that's when it's magical."

A show at Nashua's Millyard Brewery on April 17 will be their first since mid-autumn. Like most performers, they were challenged by quarantine. Swenson lives in Maine, Zwart is in Nashua and the other three remain in the Chelmsford area. Harradon believes time and distance will disappear when they resume playing, however.

"It's kind of difficult for us all to get together, so we may not even get a full band rehearsal before our show," he said. "But we've all been jamming together since 2014-2015. We're really confident that once we get back on stage, we're just going to click and get right back to it. Like we weren't away at all." 🍷

Bradley Copper Kettle

When: Saturday, April 17, 4 p.m.

Where: Millyard Brewery, 25 E. Otterson St., Nashua

More: millyardbrewery.com
Also at Millyard Brewery Fifth Anniversary Celebration with Charlie Chronopoulos Saturday, April 10, 4 p.m.



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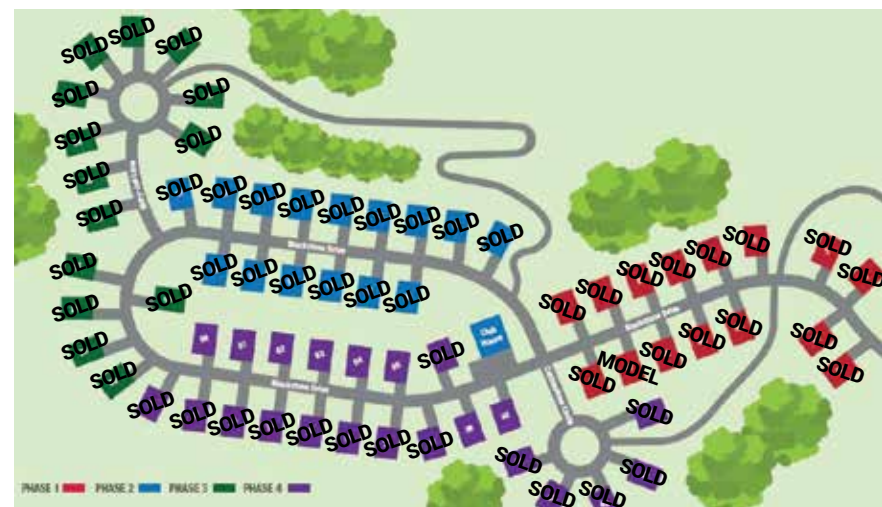
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Auburn
Auburn Pitts
 167 Rockingham Road
 622-6564

Bedford
Copper Door
 15 Leavy Dr.
 488-2677

Bow
Chen Yang Li
 520 S. Bow St.
 228-8508

Brookline
**The Alamo Texas Bar-
 becue & Tequila Bar**
 99 Route 13
 721-5000

Candia
Town Cabin Deli & Pub
 285 Old Candia Road
 483-4888

Chichester
Flannel Tavern
 345 Suncook Valley
 Road
 406-1196

Concord
Area 23
 State Street
 881-9060

Cheers
 17 Depot St.
 228-0180

**Concord Craft Brew-
 ing**
 117 Storrs St.
 856-7625

Penuche's Ale House
 16 Bicentennial Square
 228-9833

Deerfield
The Lazy Lion
 4 North Road

Dover
SmuttLabs
 47 Washington St.
 343-1782

Epping
The Community Oven
 24 Calef Hwy.
 734-4543

**Telly's Restaurant &
 Pizzeria**
 235 Calef Hwy.
 679-8225

Exeter
Sawbelly Brewing
 156 Epping Road
 583-5080

Sea Dog Brewery
 9 Water St.

Goffstown
Village Trestle
 25 Main St.
 497-8230

Hampton
Community Oven
 845 Lafayette Road
 601-6311

CR's The Restaurant
 287 Exeter Road
 929-7972

The Galley Hatch
 (Tino's Kitchen is
 upstairs)
 325 Lafayette Road
 926-6152

The Goat
 20 L St.
 601-6928

L Street Tavern 603
 17 L St.
 967-4777

Shane's BBQ
 61 High St.
 601-7091

Smuttynose Brewing
 105 Towle Farm Road

Wally's Pub
 144 Ashworth Ave.
 926-6954

**WHYM Craft Pub &
 Brewery**
 853 Lafayette Road
 601-2801

Hudson
Backstreet Bar & Grill
 76 Derry St.

The Bar
 2B Burnham Road

Luk's Bar & Grill
 142 Lowell Road
 889-9900

Kingston
Saddle Up Saloon
 92 Route 125
 369-6962

Laconia
405 Pub & Grill
 405 Union St.

Londonderry
**Coach Stop Restaurant
 & Tavern**
 176 Mammoth Road
 437-2022

Stumble Inn
 20 Rockingham Road
 432-3210

Manchester
Backyard Brewery
 1211 S. Mammoth Road
 623-3545

Bonfire
 950 Elm St.
 663-7678

Cercle National Club
 550 Rockland Ave.
 623-8243

**Derryfield Country
 Club**
 625 Mammoth Road
 623-2880

The Foundry
 50 Commercial St.
 836-1925

Fratello's
 155 Dow St.
 624-2022

Jewel Music Venue
 61 Canal St.
 819-9336

Penuche's Music Hall
 1087 Elm St.
 932-2868

Salona Bar & Grill
 128 Maple St.
 624-4020

South Side Tavern
 1279 S. Willow St.
 935-9947

Strange Brew
 88 Market St.
 666-4292

Sweeney Post
 251 Maple St.

Meredith
Hart's Turkey Farm
 223 Daniel Webster
 Hwy.
 279-6212

Twin Barns Brewing
 194 Daniel Webster
 Hwy.
 279-0876

Merrimack
Homestead
 641 Daniel Webster
 Hwy.
 429-2022

Milford
The Pasta Loft
 241 Union Square
 672-2270

Nashua
110 Grill
 27 Trafalgar St.

American Social Club
 166 Daniel Webster
 Hwy.
 255-8272

Fratello's Italian Grille
 194 Main St.
 889-2022

Liquid Therapy
 14 Court St.
 402-9391

Millyard Brewery
 25 E Otterson St.
 722-0104

Peddler's Daughter
 48 Main St.
 821-7535

New Boston
**Molly's Tavern &
 Restaurant**
 35 Mont Vernon Road
 487-1362

Newmarket
Stone Church
 5 Granite St.
 659-7700

Pittsfield
Main Street Grill & Bar
 32 Main St.
 435-0005

Plaistow
The Crow's Nest
 181 Plaistow Road

Portsmouth
The Goat
 142 Congress St.
 590-4628

The Stately Bar & Grill
 238 Deer St.
 431-4357

**Thirsty Moose Tap-
 house**
 21 Congress St.
 427-8645

Rochester
110 Grill
 136 Marketplace Blvd.
 948-1270

**Mitchell Hill BBQ Grill
 & Brew**
 50 N. Main St.
 332-2537

Porter's Pub
 19 Hanson St.
 330-1964

Salem
Copper Door
 41 S. Broadway
 458-2033

Seabrook
Chop Shop Pub
 920 Lafayette Road
 760-7706

Red's Kitchen + Tavern
 530 Lafayette Road
 760-0030

Stratham
110 Grill
 19 Portsmouth Ave.
 777-5110

Tailgate Tavern
 28 Portsmouth Ave.
 580-2294

Thursday, April 8
Brookline
Alamo: Matt Borrello, 4:30 p.m.

Concord
Penuche's: open mic with Brian
 Burnout, 8 p.m.

Dover
SmuttLabs: trivia with DJ
 Koko-P

Epping
Telly's: Tim Theriault, 7 p.m.

Exeter
Sawbelly: Aaron Denny, 5 p.m.

Goffstown
Village Trestle: Ralph Allen, 6
 p.m.

Hampton
CR's: Ross McGinnes, 6 p.m.
Wally's: ladies night with DJ
 BearKilla, 8 p.m.

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

Londonderry
Stumble Inn: Chad LaMarsh, 7
 p.m.

Manchester
Fratello's: Ted Solo, 5:30 p.m.
South Side Tavern: Maven
 Jamz, 8 p.m.

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

Merrimack
Homestead: Ryan Williams,
 5:30 p.m.

Nashua
110 Grill: Jamie Cain, 5 p.m.
Fratello's: Sean Coleman, 5:30
 p.m.

Newmarket
Stone Church: Chuck Melchin,
 6 p.m.

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

Rochester
Lilac City Grille: Max Sullivan,
 6 p.m.
Mitchell BBQ: Game Time Triv-
 ia, 6 p.m.

Seabrook
Red's: Francoix Simard

Friday, April 9
Auburn
Auburn Pitts: Henry LaLiberte,
 7 p.m.

Brookline
Alamo: Mike Freestone, 4:30 p.m.

Concord
Cheers: team trivia, 8:30 p.m.
Penuche's: Dillan Welch, 8 p.m.

Deerfield
Lazy Lion: John Farese, 5 p.m.

Epping
Telly's: Paul Lussier, 8 p.m.

Exeter
Sawbelly: John Irish (solo), 1
 p.m.

Goffstown
Village Trestle: Brian James, 6
 p.m.

Hampton
CR's: Ross McGinnes, 6 p.m.
The Goat: Rob Pagnano, 9 p.m.
Wally's: Pat Dowling, 9 p.m.
WHYM: Johnny Angel, 5:30
 p.m.

Hudson
Backstreet: Chad Verbeck, 8
 p.m.
The Bar: Nicole Knox Murphy,
 7 p.m.
Luk's: Ryan Williamson, 6:30
 p.m.

Kingston
Saddle Up Saloon: Cory Malm,
 7 p.m.

Londonderry
Coach Stop: Joe McDonald, 6
 p.m.
Stumble Inn: Jodee Frawlee, 8
 p.m.

Manchester
Backyard Brewery: Dwayne
 Haggins, 6 p.m.
Bonfire: Isaiah Bennett, 8 p.m.
Cercle National Club: Brett
 Wilson, 7:30 p.m.
Derryfield: Jonny Friday, 7:30
 p.m.

Foundry: April Cushman, 6 p.m.
Fratello's: Tim Kierstead, 5:30
 p.m.
Jewel: Bass Weekly with Open
 Decks, Wiggles, SHVA, JamL,
 Scales, starting at 8 p.m.
Strange Brew: Ken Clark
XO Bistro: Family Affair, 7 p.m.

Meredith
Twin Barns: Matt the Sax, 5
 p.m.

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

Milford
Pasta Loft: Justin Jordan, 8 p.m.

Nashua
American Social Club: Eric
 Grant, 8 p.m.
Fratello's: Jeff Mrozek, 5:30
 p.m.

New Boston
Molly's: Clint LaPointe, 6:30
 p.m.

Newmarket
Stone Church: Marble Eyes, 6
 p.m.

Pittsfield
Main Street Grill & Bar: Lucas
 Gallo, 6 p.m.

Portsmouth
The Goat: Chris Toler, 9 p.m.
Thirsty Moose: Vere Hill, 9 p.m.

Seabrook
Chop Shop: All That 90s, 6:30
 p.m.
Red's: Francoix Simard

Stratham
Tailgate Tavern: Max Sullivan,
 7 p.m.

Saturday, April 10
Bow
Chen Yang Li: Mikey G, 7 p.m.

Brookline
Alamo: Jae Mannion, 4:30 p.m.

Concord
Concord Craft Brewing:
 Dwayne Haggins, 4 p.m.
Penuche's: power trio version of
 Lamont Smooth (see story in the
 April 1 Hippo, page 39), 8 p.m.

Deerfield
Lazy Lion: Chris Torrey, 5:30
 p.m.

Epping
Telly's: Alex Roy, 8 p.m.

Exeter
Sawbelly: Red Tail Hawk Duo, 1
 p.m.; Abrielle Scharff, 5 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.

Goffstown
Village Trestle: Becca Myari, 6 p.m.

Hampton
The Goat: Isaiah Bennett, 9 p.m.
Shane's: Max Sullivan, 5 p.m.
Wally's: Chris Toler, 9 p.m.
WHYM: Sean Coleman, 5:30 p.m.

Hudson
The Bar: Dan Carter, 7 p.m.

Kingston
Saddle Up Saloon: Wildfire, 8 p.m.

Laconia
405 Pub & Grill: Johnny Friday, 7 p.m.

Londonderry
Coach Stop: Paul Lussier, 6 p.m.
Stumble Inn: Maven Jamz, 8 p.m.

Manchester
Backyard Brewery: Dan Walker, 6 p.m.
Bonfire: Maddi Ryan, 8 p.m.
Circle National Club: Johnny Angel, 7:30 p.m.
Derryfield: Eric Grant, 7:30 p.m.
The Foundry: Chris Lester, 6 p.m.
Fratello's: Dave Zangri, 5:30 p.m.
South Side: Justin Jordan, 8 p.m.
Strange Brew: Brandon O'Grady & Tom Duda

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

Milford
Pasta Loft: Travis Rollo, 8 p.m.

Nashua
Fratello's: Paul Gormely, 5:30 p.m.

Liquid Therapy: Kevin Horan, 6 p.m.
Millyard Brewery: Charlie Chronopoulos, 4 p.m.

New Boston
Molly's: Chris Perkins, 6:30 p.m.
Newmarket
Stone Church: Marble Eyes, 6 p.m.

Portsmouth
The Goat: Dave Perlman, 9 p.m.
The Staley: Takes Two, 7 p.m.

Seabrook
Chop Shop: Leaving Eden, Silver Springs (Fleetwood Mac tribute), 6:30 p.m.
Red's: Martin & Kelly

Sunday, April 11
Bedford
Copper Door: Phil Jakes, 11 a.m.

Brookline
Alamo: live music, 4:30 p.m.

Chichester
Flannel Tavern: Joel Cage, 4 p.m.

Exeter
Sawbelly: Tombstone, noon

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

Hampton
WHYM: Max Sullivan, noon

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

Manchester
Strange Brew: jam

Newmarket
Stone Church: brunch and music with Chris O'Neill, 10 a.m.

Portsmouth
The Goat: Rob Pagnano, 9 p.m.
Salem
Copper Door: Yvonne Aubert, 11 a.m.

Monday, April 12
Hampton
L Street Tavern: karaoke, 9 p.m.

Manchester
Fratello's: Phil Jakes, 5:30 p.m.
Salona: music bingo, 6 p.m.

Merrimack
Homestead: Justin Jordan, 5:30 p.m.

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

Plaistow
The Crow's Nest: trivia, 8 p.m.

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

Tuesday, April 13
Hampton
Wally's: Musical Bingo Nation, 7:30 p.m.

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

Merrimack
Homestead: Clint LaPointe, 5:30 p.m.

Nashua
Fratello's: Ryan Williamson, 5:30 p.m.
Peddler's Daughter: trivia, 8:30 p.m.

Pittsfield
Main Street Grill & Bar: Brian Booth, 6 p.m.

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

Shows
 • **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
 • **A Night of Sinatra** (performance from Rich DiMare with Ron Poster & the Sinatra Ambassadors) Saturday, April 17, 6 p.m., LaBelle Derry

• **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
 • **Sans Souci** (A Tribute to Jerry Garcia) Saturday, April 24, 2 & 6 p.m., Stone Church
 • **Dueling Pianos with the Flying Ivories** Saturday, April 24, 6 p.m., LaBelle Derry
 • **Town Meeting** Friday, April 30, 6 p.m., Stone Church
 • **Foreigners Journey** Saturday, May 1, and Sunday, May 2, at 1 & 4 p.m., Tupelo Drive-In
 • **Idlewild** (A Celebration of the Allman Brothers) Saturday, May 1, 6 p.m., Stone Church

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 Derry
 14 Route 111, Derry
 672-9898, labellewinery.com
Palace Theatre
 80 Hanover St., Manchester
 668-5588, palacetheatre.org
Stone Church
 5 Granite St., Newmarket,
 659-7700, stonechurchrocks.com
The Strand
 20 Third St., Dover
 343-1899, thestranddover.com

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NITE MUSIC THIS WEEK

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

Wednesday, April 14
Brookline
Alamo: Chris Powers, 4:30 p.m.

Dover
SmuttLabs: Max Sullivan, 6 p.m.; trivia with DJ Koko-P

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

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

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

Merrimack
Homestead: Chris Cavanaugh, 5:30 p.m.

Newmarket
Stone Church: Lenny Lashley, 7 p.m.

Pittsfield
Main Street Grill & Bar: trivia, 6:30 p.m.

Portsmouth
The Goat: Alex Anthony, 9 p.m.

Thursday, April 15
Brookline
Alamo: Matt Borrello, 4:30 p.m.

Epping
Telly's: Justin Jordan, 7 p.m.

Exeter
Sawbelly: Brian Walker, 5 p.m.
Sea Dog: Joel Cage, 5 p.m.

Dover
SmuttLabs: trivia with DJ Koko-P

Goffstown
Village Trestle: Daniel Wray, 6 p.m.

Hampton
CR's: Steve Sibulkin, 6 p.m.

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

Londonderry
Stumble Inn: Alex Roy, 7 p.m.

Manchester
Fratello's: Sean Coleman, 5:30 p.m.
South Side Tavern: Joe McDonald, 8 p.m.

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

Merrimack
Homestead: Mark Lapointe, 5:30 p.m.

Nashua
Fratello's: Ted Solo, 5:30 p.m.

Newmarket
Stone Church: Ryan Zimmerman, 6 p.m.

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

Rochester
Mitchell BBQ: Game Time Trivia, 6 p.m.

Seabrook
Red's: Max Sullivan, 7 p.m.

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

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

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

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

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

Shows
• Queen City Improv Hatbox Theatre, Thursday, April 8, 7:30 p.m.
• Laugh Thursdays Showcase Comedy Series Chunky's Manchester, Thursday, April 8, 8 p.m.
• God Is A Scottish Drag Queen comedy experience via Cap Center, Thursday, April 8, and Friday, April 9, at 8 p.m. and Saturday, April 10, at 2 p.m.

• Kelly MacFarland Chunky's Manchester, Friday, April 9, and Saturday, April 10, 8 p.m.
• Mark Riley Chunky's Nashua, Friday, April 9, or Saturday, April 10, 8 p.m.
• Bob Marley Flying Monkey, Saturday, April 10, 2:30, 5:30 & 8:30 p.m.
• Bill Simas Chunky's Pelham, Saturday, April 10, 8 p.m.
• Laugh Thursdays Showcase Comedy Series Chunky's Manchester, Thursday, April 15, 8 p.m.
• Mark Riley Chunky's Manchester, Friday, April 16, or Saturday, April 17, 8 p.m.

• Dinner & a Comedy Show with Steve Sweeney LaBelle Winery, Saturday, April 17, 6 p.m.
• Dave Russo Chunky's Pelham, Saturday, April 17, 8 p.m.
• Steven Rogers Peter Wong opening, The Music Hall, Saturday, April 17, 8 p.m.
• Comedy Out of the Box Hatbox Theatre, Thursday, April 22, 7:30 p.m.
• Laugh Thursdays Showcase Comedy Series Chunky's Manchester, Thursday, April 22, 8 p.m.

Film

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

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

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

Wilton Town Hall Theatre
40 Main St., Wilton wilontownhalltheatre.com, 654-3456

Shows
• Red River Virtual Cinema Red River Theatres is currently offering indie, foreign language and documentary films via a virtual cinema experience including Oscar nominees *The Father*, *Collective* and *Minari*. A note on Red River's facebook page said the Oscar short film nominees will be available on April 2. See the ever-changing lineup on the website.
• Wandavision Trivia Night 21+ at Chunky's in Manchester on Thursday, April 8, at 7:30 p.m. Reserve a seat with a \$5 food voucher.
• One a Minute (1921) and Bell Boy 13 (1923) a silent film double feature accompanied by live music

performed by Jeff Rapsis screens on Sunday, April 11, at 2 p.m. at Wilton Town Hall Theatre. Admission is free but a \$10 donation is suggested.
• Frida Kahlo (2020) the Ali Ray-directed documentary about Kahlo screens Wednesday, April 14, at 7 p.m. at the Music Hall in Portsmouth. Tickets cost \$15.
• Friends Trivia Night 21+ at Chunky's in Manchester on Thursday, April 15, at 7:30 p.m. Reserve a seat with a \$5 food voucher.
• Toy Story Trivia Night 21+ at Chunky's in Manchester on Thursday, April 22, at 7:30 p.m. Reserve a seat with a \$5 food voucher.

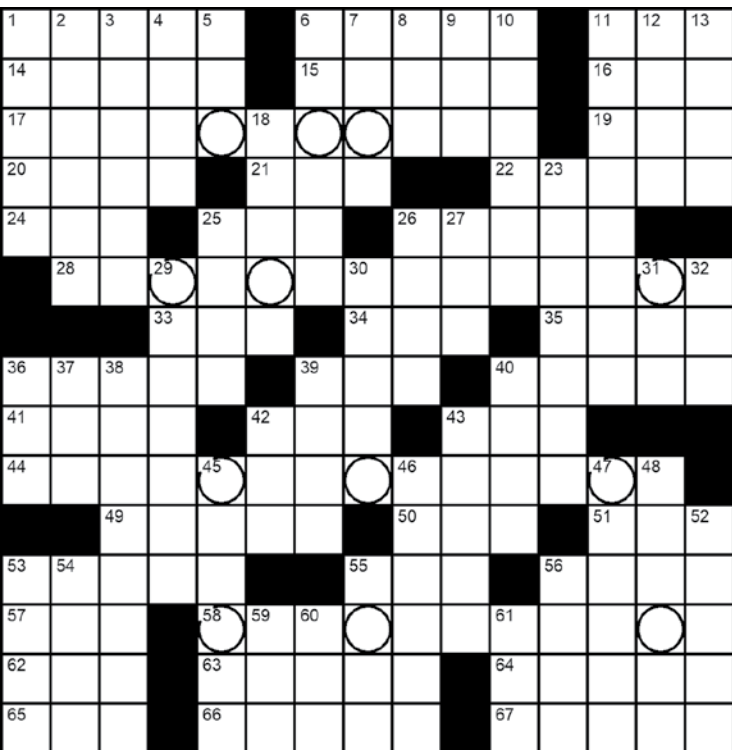
"Sandwiched" — it's a matter of taste

- Across**
- 1 Bowling locale
 - 6 Fixes typos
 - 11 Supporter
 - 14 Grasp
 - 15 When to see la luna
 - 16 "Where's the ___?"
 - 17 It's got a point to it
 - 19 "Much ___ About Nothing"
 - 20 Oratorio part
 - 21 Sis's counterpart
 - 22 Frequently
 - 24 "Owner of a Lonely Heart" rock band
 - 25 Astronaut Jemison
 - 26 Not qualified
 - 28 Island country north of New Zealand
 - 33 Singer LaMontagne
 - 34 35mm camera choice
 - 35 "The Parent ___"
 - 36 "Downton ___"
 - 39 "Harper Valley ___" (1968 hit)
 - 40 "Byeeee"
 - 41 "___ all a favor ..."
 - 42 1.5-volt battery size
 - 43 Actor Barinholtz
 - 44 His Secret Service code name is

- "Celtic"
- 49 Skulk about
- 50 "Uh-uh"
- 51 "Feels great!"
- 53 Part of PSL
- 55 "Oh, nasty!"
- 56 "Tickle Me" doll
- 57 Brooding music genre
- 58 Tequila brand since 1886 whose name means "Old Town"
- 62 Tiny bite
- 63 First name in cosmetics
- 64 Let go
- 65 6-point football scores
- 66 Beloved ones
- 67 Paintball mementos

- arthritis
- 7 Martial arts facility
- 8 It may be crushed
- 9 Active chemical in cannabis
- 10 Light, as fireworks
- 11 Reason to pull over
- 12 Helper
- 13 Bar sign light
- 18 1994 Siouxsie and the Banshees single
- 23 Highest number on a billiard ball
- 25 ___ Thai (martial art)
- 26 John Wooden's team
- 27 Neither go-with
- 29 Roll call response
- 30 "From hell's heart, ___ at thee" ("Moby-Dick" quote)
- 31 Director Duplass
- 32 Bitter drink
- 36 Modifying wd.
- 37 Bleachers sound
- 38 Places to be let on
- 39 Central or Hyde, e.g.
- 40 Twist out of shape
- 42 "The Living Daylights" singers

- 43 "Famous Potatoes" state
- 45 Looked slyly
- 46 English, in Spanish
- 47 White of "Family Matters" hero)
- 48 "Roger ___" (1960s cult cartoon)
- 52 They're raised by mechanics
- 53 Time to give up?
- 54 Included with
- 55 Lyft competitor
- 56 County Kerry's isle
- 59 Manipulate
- 60 Pilot's calculation
- 61 Group for ex-GIs
- © 2021 Matt Jones



- Down**
- 1 Chemistry test
 - 2 "The Elements" satirist Tom
 - 3 Be a go-between
 - 4 Cornell who founded Cornell University
 - 5 "Uh-huh"
 - 6 Pharmaceutical for rheumatoid

R&R answer from pg 43 of 4/1



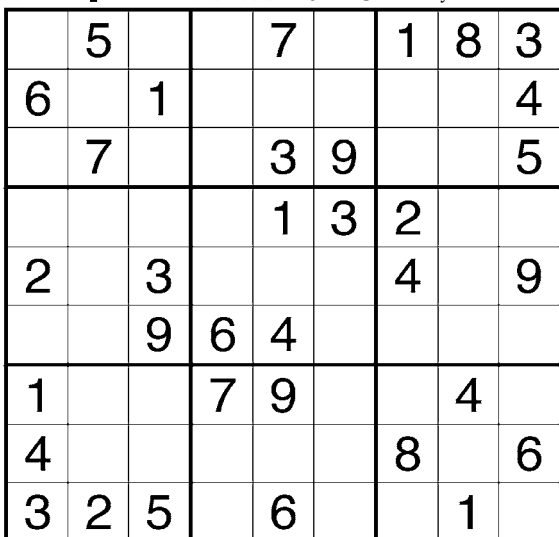
Jonesin' answer from pg 44 of 4/1



NITE SUDOKU

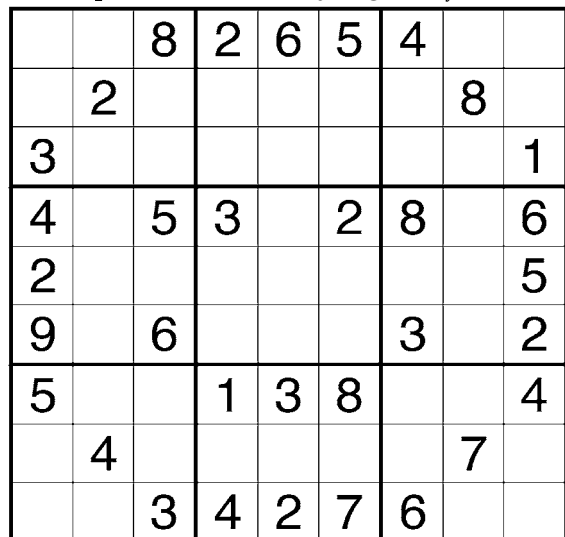
Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 37.

Conceptis Sudoku Puzzle A By Dave Green



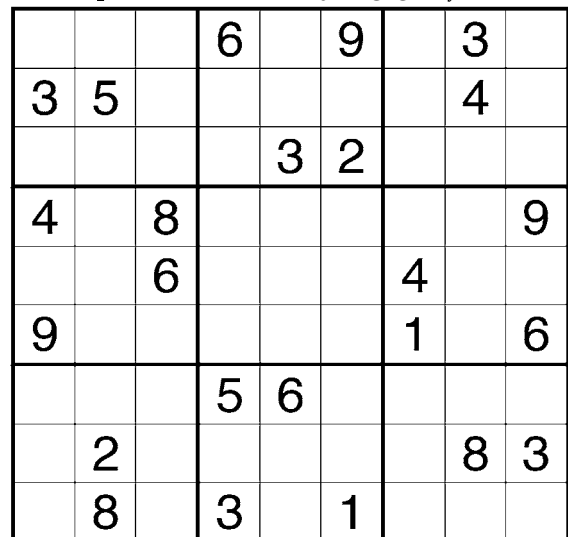
Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green



Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green



Difficulty Level ★★★★★

All quotes are from *Heavy Weather*, by Bruce Sterling, born April 14, 1954.

Taurus (April 20 – May 20) *Then she saw it too. A bouncing machine. Something very much like a camouflage-painted kangaroo.* You may meet a new and interesting friend.

Gemini (May 21 – June 20) *The music was distant now, like a whiff of good rice wine at the bottom of an empty bottle. It still touched something inside her, but it didn't touch all of her. It didn't touch all the new parts.* Play the music you want to hear.

Cancer (June 21 – July 22) *The suite was as chilly as a fishbowl and Alex felt as cozy and as torpid as a carp.* Bring a blanket.

Leo (July 23 – Aug. 22) *Jane didn't know why Jerry had assigned her Alex as a chase companion, on this critical day of all days. Maybe to teach her some subtle lesson about the inevitable repercussions from an arrogant good deed.* Or maybe it's not about her.

Virgo (Aug. 23 – Sept. 22) *'Hold tight,' Juanita said. Then the car leaped into the air. ... The car moved in a wild series of twists and hissing pounces; it was like being blown through the air by jets. ... Alex could tell from the eerie smoothness of the ride that the car never skipped, and never skidded. ... It was like riding the back of a liquefied cheetah.* Be nice to cheetahs.

Libra (Sept. 23 – Oct. 22) *The vertebrae of tall transmission towers stenciled the horizon.* It's a good time to join that writing group you've been thinking about.

Scorpio (Oct. 23 – Nov. 21) *Juanita had dozed off in the journey's last two hours, mopping up bits of twitchy, REM-riddled sleep*

like a starving woman dabbing gravy from a plate. Self-care is important.

Sagittarius (Nov. 22 – Dec. 21) *Jane wasn't quite the first designer to discover Mulcahey's work. The word was just getting out about it in her network circles. The word was still very street level — but Jane had a good ear for the word.* Listen.

Capricorn (Dec. 22 – Jan. 19) *The citizens of Quannah were not just farmers. They were modern bioagriculturists.* The title doesn't matter as long as the job gets done.

Aquarius (Jan. 20 – Feb. 18) *Alex had a high tolerance for boredom.* That comes in handy.

Pisces (Feb. 19 – March 20) *Her nerves felt as tight and high-pitched as a mariachi violin....* There's a whole orchestra full of instruments to choose from.

Aries (March 21 – April 19) *Getting along with this older sister had never been Alex's strong suit even in the best of times...* You can get along with anyone. 🍷

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 struggle clumsily (8)	_____
2 "splashy" artist Jackson (7)	_____
3 expressway (4)	_____
4 oft-mocked hairstyle (6)	_____
5 unethical businessperson (9)	_____
6 orangy pink hue (6)	_____
7 Paul McCartney's instrument (4)	_____

PO	MU	OCK	ON	ND
SA	BA	FL	ET	LL
KE	LM	ER	BAR	RAC
LL	OU	SS	UDA	PI

4/4
Last Week's Answers: CREDIBILITY 2. NIGHTSTAND 3. STEALTHY 4. SUCROSE 5. REBURIED 6. CRUSTS 7. STINGRAY

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Sudoku Answers from pg44 of 4/1

Puzzle A

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

Puzzle B

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

Puzzle C

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

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- 2011 Chevy Traverse 1GNKVJED0BJ415626

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April fool

An April Fools' Day prank went wrong in Wichita, Kansas, on ... April 1, KWCH-TV reported, when Arnthia Willis, 58, called her daughter that morning and said she'd been shot. The Wichita Police and Fire departments and Sedgwick County EMS responded to the address given, but discovered no one was there. They later found Arnthia in suburban Derby and arrested her for an unlawful request for emergency service assistance.

Yikes!

An unnamed man emerged with his groceries from an Albertson's supermarket in Las Cruces, New Mexico, on March 28, to find that his car had been overtaken by a swarm of an estimated 15,000 honeybees, according to the Las Cruces Fire Department. The man, who had borrowed the car, had left the back window down during his 10-minute trip inside the store, and the bees took up residence in the back seat. The New York Times reported he called 911, and responding firefighters turned to Jesse Johnson, 37, an off-duty firefighter who keeps bees as a hobby. Johnson brought an empty hive box treated with lemongrass oil ("It really mimics the scent of the queen," he said) and lured the swarm out of the car. "I'll do anything to keep people from killing bees," Johnson said.

Cliche come to life

Around 4:15 a.m. on March 24, an unidentified resident of Laurium, Michigan, woke to find a gun pointed at his head, WLUC-TV reported. Laurium Police said Warren Meyers, 52, of Calumet, Michigan, allegedly demanded the homeowner give him his two cats. The "cat burglar" left with one cat and was later apprehended, along with the gun he used, said authorities. He was arraigned on March 29 in Houghton County Court; the fate of the stolen cat is unknown.

Everyone's a critic

Jason Harvey, 50, of Romford, England, has been fined about \$3,800 after his east London town council received 150 complaints from neighbors about his Saturday-night karaoke parties. "It has been a nightmare," said one neighbor. "It was so loud, and his singing was terrible." Noise officers told the Evening Standard they received specific complaints about Harvey's covers of Dire Straits' "Sultans of Swing" and Kenny Rogers and Dolly Parton's "Islands in the Stream." Harvey, who said he would appeal the fine, defended his voice: "I admit I'm no singer, but I have a go. I would have a couple of people over and they loved all that."

Don't eat that!

Among the treasures discovered at Oxburgh Hall in Norfolk, England, is a 121-year-old chocolate bar, still in its tin, commissioned by Queen Victoria for troops fighting in the Second Boer War in South Africa, Reuters reported on March 31. Oxburgh was the ancestral home of the Bedingfeld family for 500 years, and one of them, Sir Henry Edward Paston-Bedingfeld, fought in that war; the chocolate bar was discovered in his helmet case. "Although you wouldn't want it as your Easter treat," mused Anna Forrest, cultural heritage curator at Britain's National Trust, "it is still complete and a remarkable find." On the lid, a message is inscribed in Queen Victoria's handwriting: "I wish you a happy new year."

Unexpected diagnosis

Kent Ryan Tomao, 25, of Kidapawan City, Philippines, has experienced pain in his chest during cold weather ever since he was stabbed by some teenagers on his way home from work in January 2020. Inquirer.net reported on March 24 that a recent X-ray taken as part of Tomao's application for a mining job revealed the source: a 4-inch knife blade buried in his chest, just inches from his lungs. Tomao told local media he had "no idea there is a knife in my chest" and now "I am just seeking help so it can be removed."

Animal antics

• The Anchorage, Alaska, Daily News reported on March 26 that customers at a local Costco store are routinely robbed of large cuts of meat as they transfer their groceries to their cars ... by ravens. More than a year ago, Olani Saunoa was buckling her toddler into a car seat when a raven swooped in and grabbed a package of short ribs from her car. "He had picked up the entire package," she said. And this year it happened to her again: a bird snatched a pack of pork ribs. Other customers are reporting similar incidents on social media. Rick Sinnott, a former wildlife biologist, isn't surprised: Ravens "much prefer ... a package of short ribs from Costco to half of a hamburger bun from McDonald's."

• Neighbors in Northampton, England, have been annoyed by a swan that has been knocking on their doors, sometimes for hours at a time, for five years, Fox News reported on March 24. "He starts by rattling the letterbox then bashes the metal with its beak quite loudly," said resident Stephen Legg. "The racket reverberates through the whole house." The bird targets houses only on one particular block, according to local media, but no one seems to know why.

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