

# the Hippo

JUNE 24 - 30, 2021

ART &  
ANIMALS P. 12

MUSIC THIS  
WEEKEND P. 33

LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

FREE

# Ribs!

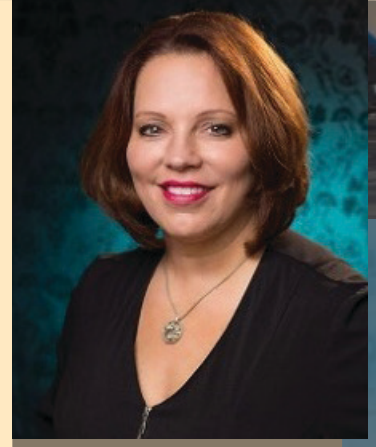
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Dr. Vuich graduated from Tufts University in 1988 and Tufts University School of Medicine in 1992. She completed her Internal Medicine Internship and Residency at St. Vincent Hospital (University of Massachusetts affiliate) in 1995 and was Chief Medical Resident there from 1995 to 1996.

She is Board Certified by the American Academy of Aesthetic Medicine. A Member of the American Academy of Cosmetic Surgery, the American MedAesthetic Association, the American Academy of Anti-Aging Medicine, and the InjectAbility® Institute.

She is a Master Instructor for Specialty Med Training and is also A MINT PDO thread Instructor for Hans BioMed. Dr. Vuich is often called upon to lecture on various MediSpa and Regenerative medicine topics both in the United States and abroad. Through the Renew MediSpa Training Institute she regularly instructs and provides preceptorships for Physicians, Dentists and Nurses in Aesthetic Medicine procedural techniques, particularly injection techniques as well as other techniques utilized in Regenerative Medical Procedures.

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## GRANITE VIEWS **ROBIN MILNES** NH Gives (and gives)



On June 8 and June 9, the New Hampshire Center for Nonprofits hosted its annual NH Gives online fundraiser. According to its website, the event generated more than \$3.8 million for the benefit of 584 nonprofits throughout New Hampshire. This amount represented a record amount raised for the event, and it included a \$300,000 match by the New Hampshire Charitable Fund and an additional \$700,000 in individual matches. As always, I am humbled by the generosity of our Granite Staters and inspired by the collaboration that made this event such a success.

I was proud to represent Fellowship Housing Opportunities on WMUR promoting NH Gives and grateful for the coverage of the important services that this nonprofit provides, safe and affordable housing for people living with long-term mental illness. According to the New Hampshire Center for Nonprofits, we are one of 6,547 charitable organizations providing services for New Hampshire. In a state that staunchly supports limited government and no state taxes, these nonprofits have an important role to play. They are frequently filling in the gaps where the state government lacks funding to provide services. Their services range from health and human services to the arts and theater and everything in between.

Most nonprofits in New Hampshire operate as small businesses with limited annual operating budgets. However, rather than deliver a profit, the goal of a nonprofit is to deliver on its mission. Many rely solely on grants, donations and fundraising to exist. New Hampshire Center for Nonprofits indicates that 15 percent of New Hampshire's workforce is employed by a nonprofit. That means that with our state's low unemployment rate, our nonprofits are also struggling for employees right now. It's difficult for them to compete at the same wage level as the for-profit sector. Nonprofits rely on their mission to attract people. Volunteers also fill a vital role in the nonprofit sector, in day-to-day operations as well as at the board level.

Perhaps you will consider spending your time with one of the many nonprofits carrying out its mission throughout the Granite State? Whether you choose to volunteer for specific events, on a regular basis, or as a board member, or make a monetary donation, your contributions are important to their success. When New Hampshire nonprofits win, important work happens in our state.

*Robin Milnes is a small business owner and advocate with more than 30 years of experience in real estate acquisitions, property management, sales, leasing, budgeting, fiscal oversight, human resources and administration. She can be reached at [rmilnes@inex.com](mailto:rmilnes@inex.com).*



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Above and on the cover, spare ribs from KC's Rib Shack in Manchester. Courtesy photo.

## ON THE COVER

**20 RIBS** Local chefs and butchers talk about why ribs are the star of the barbecue, plus how they make theirs and how to make your own.

**ALSO ON THE COVER**, a new festival at Twiggs Gallery features art and animals, p. 12. Make your own refreshing alcoholic beverage on a hot summer day, p. 27. And find live music to that'll rock your weekend in Music This Week, starting on p. 33.

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## Covid-19 news

Gov. Chris Sununu began the state's Covid-19 briefing on June 17 by announcing it would be the final weekly scheduled press conference. Future briefings will be held on an "as-needed basis."

Due to a continued downward trend in positive cases and deaths from Covid-19 in New Hampshire, state epidemiologist Dr. Benjamin Chan announced during the press conference that the state will be updating its guidance for face mask use. "We are now recommending that asymptomatic persons, that's people who do not have symptoms or are not showing symptoms of Covid-19, can choose to go without face masks in most indoor and outdoor locations, particularly lower-risk settings," he said. Businesses and organizations can still require face masks for people to enter their facilities, and, under federal regulations, health care facilities still require them as well. "As the numbers continue to decrease, the goal is to be able to pull back on use of some of these mitigation measures, particularly over the summer, when use of some things like face masks may be more difficult," Chan said.

Dr. Beth Daly, Chief of the Bureau of Infectious Disease Control of the New Hampshire Department of Health & Human Services, also announced that the state will no longer conduct contact tracing for Covid-19 exposures in community settings outside of people's homes. "We will still continue to require quarantine for people who live in the same household as a person with Covid-19," she said, "and we're going to continue to respond to any suspected outbreaks."

## Plummeting unemployment

Last week the May 2021 jobs report was released by New Hampshire Employment Security, showing that the state's unemployment rate has dropped below the pre-pandemic unemployment rate of 2.7 percent in March 2020 to 2.5 percent now. According to a press release, it is one of the lowest unemployment rates in the country and one of the lowest in the history of the Granite State. As part of its effort to help rebound from the highest levels of unemployment during the height of the pandemic, New Hampshire Employment Security has already held 21 virtual job fairs that have connected 8,702 job-seekers with 862 employers. "Such low unemployment rates are no accident, but are the result of a continued effort to provide businesses with the flexibility needed to grow, while providing individuals with the incentives and resources needed to return to work," Gov. Chris Sununu said in a statement after the May report was released.

## DMV update

Last week an update of a comprehensive review of the state Division of Motor Vehicles was released, showing some of the steps that the DMV has taken since the review was issued in 2019.

The review was ordered after the crash in Randolph that killed seven members of the Jarheads Motorcycle Club and the revelation that a backlog within the Massachusetts DMV system had led to a failure to suspend the license of the truck driver at fault, according

to a press release. To ensure that New Hampshire would never be in a similar situation, the review provided short-term and long-term recommendations to improve its processes. One of the recommendations that was fulfilled earlier this month was implementing the State to State Verification Service, making New Hampshire the 34th state to use that service, which helps facilitate the exchange of convictions with other states, the release said. Other improvements include ensuring that processing times have remained current and without backlog; creating an Electronic Exchange of Records with Massachusetts, for notifications related to convictions and withdrawals; implementing the Commercial Driver Disqualification system, which allows the DMV to initiate immediate disqualification of commercial drivers and/or commercial motor carriers; online ticket payment and online not guilty pleas. According to the release, the DMV is also in the process of rolling out Online Motor Vehicle Record Requests and E-Crash and E-Ticket systems to local police departments so that more of the tickets and accident reports received by the DMV will be electronic.

## Help for students

Students whose learning was negatively impacted by the pandemic will find help in the YES! Program, according to the New Hampshire Department of Education. Last week the department announced that it will use \$2 million of the Governor's Emergency Relief Fund from the CARES Act to support the program, which will

The New Hampshire Telephone Museum in **Warner** will open its 2021 program series on Friday, June 25, with a virtual discussion that will explore whether privacy is dead. According to a press release, there will be online discussions each month, and the museum is also featuring a special exhibit on railroad communications. Visit [NHTelephoneMuseum.org](http://NHTelephoneMuseum.org) for details on virtual programming and in-person visits.

The **Brentwood** portion of Route 125 will be dedicated as the Officer Stephen Arkell Memorial Highway at a July 1 ceremony. According to a press release, U.S. Sen. Maggie Hassan, Congressman Chris Pappas and Gov. Chris Sununu will be at the ceremony, which will be held at Swasey Central School at 6 p.m. and is open to the public. Arkell was shot and killed in 2014 after responding to a domestic dispute; he was a member of the Brentwood Police Department for 17 years, the release said.

Club Richelieu of **Nashua** will host a ceremony on Thursday, June 24, at 11 a.m. in Renaissance Park (Le Parc de la Renaissance Francaise) near the Nashua River on Water Street to commemorate the 20th anniversary of the statue that depicts a French-Canadian textile mill worker, and her son. According to club president Eric Drouart, the event will also highlight a new mural in the park with the portraits of eight Franco-American personalities, several of whom were active in fundraising for the statue.

provide direct relief to families in need in the form of scholarships. "Student academic performance data coming out of the pandemic will be different than normal," Commissioner of Education Frank Edelblut said in the release. "Some students thrived in pandemic learning, especially through strong home supports and the exercise of greater individual agency in their own education. Other students had difficulty accessing their education, often because of a lack of appropriate resources or an instructional model that was not conducive to their learning needs." He said the YES! Program will engage students based on where they are and help them flourish without being stigmatized. There are three categories for scholarships, according to the release. In Category 1, eligible students are public school students who

are at or below 400 percent of the federal poverty level or with a disability. The scholarship amount is \$1,000 and can be used for tutoring provided by department-certified educators or special education therapies and services provided by department-certified special education teachers or licensed therapists. In Category 2, eligible students are private/non-public school students (new or current) who are at or below 250 percent of the federal poverty level or with a disability. The scholarship amount is \$5,000 and can be used for tuition and fees at department-approved private schools. In Category 3, eligible students are private/non-public school students at or below 400 percent of the federal poverty level, and they will receive \$2,500 for tuition and fees at department-approved private schools. 🌟

Covid-19 update	As of June 14	As of June 21
Total cases statewide	99,143	99,329
Total current infections statewide	280	196
Total deaths statewide	1,363	1,367
New cases	202 (June 8 to June 14)	186 (June 15 to June 21)
Current infections: Hillsborough County	80	55
Current infections: Merrimack County	28	13
Current infections: Rockingham County	26	32

Information from the New Hampshire Department of Health and Human Services

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## NEWS & NOTES Q&A

# Tails always win

## Merrimack resident judges at Westminster dog show

Merrimack resident and retired dog handler Mark Threlfall headed to Tarrytown, New York, earlier this month to serve as a breed judge at the Westminster Kennel Club's 145th annual Dog Show – his third time judging the all-breed purebred conformation competition. It's the longest nationally televised live dog show and second-longest continuously running sporting event in the U.S., following the Kentucky Derby. Threlfall, who handled the Best in Show winning dog at the show in 1993, talks about what it's like to work with top dogs.

**Q:** *What did you do as a judge at the WKC dog show?*

I was one of probably about 40 breed judges. [Breed is] the first level of judging: Dogs compete with other dogs of their same breed. We select one dog as the Best of Breed winner, and that dog goes on to compete in his variety group. I did sporting dog breeds — they're what I judge the most, and I enjoy them — like Irish setters, German wirehaired pointers, German shorthaired pointers, Gordon setters and black cocker spaniels. I [chose] one [dog] in each of those [breeds] to come back that night and compete in the sporting group. It keeps narrowing down from there in a process of elimination; four dogs [in the group] would be placed and the dog that wins first place would go on to compete for Best in Show.



Mark Threlfall

— you aren't judging them against each other — and then you pick the dog that you feel most closely approaches perfection as described by its breed's standard. By the time Best of Show is judged, you've got seven dogs in the ring that are all excellent examples of their breed, and what it comes down to then are those little intangibles. The dogs seem to know and understand that they're in a show and that it's a big deal, and you can just tell that they're into it. They get all happy and excited and bubbly. It's hard to describe, but it's more about the performance, that little bit of magic a dog has going on that day that makes it catch your eye.

### *How does one become a dog show judge?*

We've all spent many years in the sport and around purebred dogs. ... To judge for the American Kennel Club, you have to pass a test on the breed. Then the American Kennel Club has what they call 'field representatives' who work for the club and will come watch you in your first several [judging] assignments to see how you do, kind of as a hands-on test of [your knowledge of] the breed. Then, if they think you know what you're doing, they'll give you regular status [as a judge] for that breed.

### *How did you get called to judge the WKC dog show?*

They have a committee that selects the judges. Basically, they look for people who ... have a good reputation of being fair and knowledgeable of the breeds that they're judging. ... Everybody hopes they get invited; it's the biggest and best show. It's a really big deal and a thrill for us [judges], like the Academy Awards or something.

### *What is your favorite part of judging a dog show?*

There's nothing like finding a new great dog. There are [dog show] magazines where the owners advertise if their dogs had big wins and things like that, so when you go into the ring, you probably know several of the dogs. When you find an unknown one that you think is a really wonderful dog and is better than any of the others, that's what's really exciting. — *Angie Sykeny*

### *What do you look for when judging the dogs?*

Every breed has what's called a 'standard' — a complete word description of every physical attribute of a perfect dog in that breed. It tells you how big it is, what kind of coat it has, what colors it can have, the [body] structure and everything from the length of the nose to the length of the head. You judge the dogs against their breed's stan-



# Celtics reconstruction starts



The reshaping of the Celtics began late last week when **Brad Stevens** sent **Kemba Walker** and his 2021 first-round pick to Oak City for old friend **Al Horford**, 21-year-old seven-footer **Moses Brown**, and swapped 2022 second-round picks.

There were all kinds of rationales for why it was a solid deal, including from media sage **Kendrick Perkins**, who is worth listening to, but when I was asked about it the next day I said I don't know.

I don't think you can judge it until you see what Oak City GM **Sam Presti** gets back for Kemba when he re-gifts him to a contender in need of a scorer. And if it's another first-round pick — Brad got taken. Though, to be fair, Presti has the luxury of letting Kemba rehabilitate his value by showing people he's healthy next year while Brad had to move on now.

I know Kemba makes a lot of money, and the financial flexibility/relief the deal provides is hailed as why it's a good deal. But it seems odd to me that the Celtics had to also include their 2021 first-round draft and take back another bad contract as well to give Oak City a 20-point-a-game scorer, big contract or not. A contract I might point out they didn't want to give two years ago, because they felt Horford would be too old in the second half of the four-year deal he got from Philly to justify paying him \$27 million a year, which was smart thinking then. But now it's not? I don't get that.

They say it's in the numbers, so let's look at them. Boston saves \$9 million this year. Which for the moment takes them out of luxury tax territory, but with **Jayson Tatum's** max contract extension kicking in not under the cap. But assuming he wants to return, it lets them re-sign **Evan Fournier** to give them a proven scorer off the bench. Thus the deal's net is Horford, Brown and Fournier for their first-round pick and Kemba. They can save another \$13 million next year by buying out Horford. But that still doesn't get them under the cap, meaning the real relief doesn't come until 2023-24, which is when Kemba's deal comes off the books as well for wherever he winds up. Which doesn't add up to being worth that first-round pick, unless the throw in guy turns out to be something akin to the (holy) **Moses Brown**, who looked like **Wilt Chamberlain** grabbing 19 first-half rebounds against the Cs in March. Not likely, but that would make the deal more to my liking. And it's worth noting Brad was there, so maybe he saw something he really liked.

Here are a few more thoughts on stories related to the deal.

The Boston Globe's **Gary Washburn** reporting on Kemba's departure almost sounded like his eulogy. Here's mine. While the classy Kemba had some major positives, he wasn't the right fit because they needed a real

point guard and he's not that. Not his fault. He is what he is, a Ray Allen-like 2 guard scorer/slasher who's called a point guard because he's just 6 feet tall and too small to cover big guards.

But they went after him in the wake of losing Kyrie, due to **Danny Ainge's** misguided obsession with shoot-first point guards. That dates back to constant rumors he was trying to move **Rajon Rondo** for **Chris Paul** and **Russell Westbrook**, despite Rajon being a playoff star and the other two being regular playoff busts in championship-less careers. It also led to the disastrous Irving trade and then after losing Kyrie in free agency Kemba. I wrote at the time I'd rather keep **Terry Rozier**, who has outplayed Kemba since, and use the money saved to sign free agent seven-footer **Clint Capela**, now with rampaging Atlanta after leading the NBA in rebounding at 14 per. No guarantee they'd have gotten Capela, but if they had they'd be much better off with those two than where they are now.

It would also make it easier now to give up **Marcus Smart**, whose point guard/top defender role likely goes to (gulp) **Romeo Langford** if a trade goes down.

Moses, incidentally, is a 21-year-old 7-foot-2 rookie who averaged nine rebounds in just 21 minutes per after that record-setting game vs. the Cs. Combined with **Robert Williams' seven boards per over 18 minutes**, it's a 16-rebound combo from their centers, which isn't bad.

I doubt they'll make that leap of faith before seeing more, but if they do, it puts **Tristan Thompson** in play after his strong playoff performance.

With the reconstruction underway, here are the top four priorities as I saw it at season's end. (1) Get a new coach that drives this team harder — halfway there. (2) Get bigger — with Horford at PF, a new 7'2" backup center and a point guard who'll likely be bigger than Kemba they will be. (3) Restructure the half-court offense — mission is to get a point guard whose first job is to run the offense to get Tatum, **Jaylen Brown** and others the ball where they can do something with it. Halfway done. (4) Get consistent bench scoring.

The top three on my point guard wish list are Indiana's **Malcom Brogdon**, free agent **Derrick Rose** and getting Rozier back from Charlotte. All can run the offense first, score second and are better defensively than Kemba. With the **Gordon Hayward** trade exception they can get Brogdon on a deal involving young players, Rose would have to be willing to sign for the veteran level \$9 million exception while Thompson and the Hayward exception might do it for Rozier. Yes, Rozier isn't perfect. But the last time they seemed whole was when he was the point guard in the exciting playoff run of 2017 that ended a game away from the NBA Finals.

Email Dave Long at [dlong@hippocpress.com](mailto:dlong@hippocpress.com). 🐼

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**Serves: 25**

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- 2 1/2 cups Nature's Promise® Organic Lightly Salted Popcorn
- McCormick® seasonings of choice: Ground Cinnamon, Pumpkin Pie Spice, McCormick Gourmet™ California Lemon Peel

### Directions:

- Mix all ingredients together in a large bowl. For easy portion control, measure out 1/4 cup of trail mix into snack size bags for kids to easily grab on the go.

### Dietitian's Tip:

Summer snacks aren't complete without proper hydration. Kids will love Creative Roots Coconut Water Beverages, available in fun flavors like Watermelon Lemonade, Mixed Berry, Peach Mango and Orange Pineapple.

### Nutritional Information

Amount per (1/4 cup) serving: Calories 130; Sodium 15 mg; Protein 3 g; Total Fat 9 g; Saturated Fat 2.5 g; Fiber 2 g; Carbohydrate 13 g; Sugar 8 g

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## NEWS & NOTES

# QUALITY OF LIFE INDEX

## Success in the sand

Last week's Hampton Beach's Sand Sculpting Classic was a success, held as scheduled (as opposed to being pushed to September, like it was last year) and with beautiful weather. The professional sculptors carved over three days, from June 17 to June 19, and voting took place and awards were given out on Saturday, June 19. According to a press release, the first-place winner was "empty" by Abe Waterman of Prince Edward Island, Canada. His sculpture featured two faces, a double-sided piece that was over 10 feet tall with connecting tears spilling from the eyes, plus a male with his head in his hands on one side and a female laying in a fetal position on the other, representing the feelings of sadness Waterman experienced from a breakup with his wife, the release said. "Nearly every piece was doubled-sided this year, which, although it wasn't a requirement, points are always given when both sides are completed. So this was a step up," Lisa Martineau, co-marketing director of the Hampton Beach Village District, said in the release.



"empty." Courtesy photo.

**Score: +1**

**Comment:** *The sculptures will remain on display through Sunday, June 27, and will be lit for night viewing.*

## Blood shortages at critical levels

Like the rest of New England, New Hampshire is facing a critical blood shortage in its hospitals and health care systems, and the American Red Cross of Northern New England is collaborating with state hospital associations in the region to address the need for all types of blood. According to a joint statement from the hospital associations, donating blood takes only about an hour but is a life-saving gift for someone awaiting a transfusion. "We are experiencing such significant blood shortages that many of our hospitals are down to critical levels," Steve Ahnen, president of the New Hampshire Hospital Association, said in the statement. "We continue to collaborate with our American Red Cross partners and encourage every Granite Stater who is able to donate blood to do so soon so that we can increase blood supplies across the state." As part of the effort to get more people to give blood, \$5 Amazon gift cards are being offered to those who donate through June 30.

**Score: -2**

**Comment:** *To make an appointment to donate blood, or to find out how to host a blood drive, visit [redcross.org](http://redcross.org) and enter your zip code.*

## Community healing

Anyone who has experienced the loss of a loved one is invited to a free community event on Sunday, June 27, from 3 to 5 p.m. at Northeast Delta Dental Stadium in Manchester. Organized by Friends of Aine, a nonprofit organization providing bereavement support services to grieving children, teens and families, "Gathering in Remembrance: Sharing Grief. Honoring Love. Inspiring Hope." is a chance for the community to join together to pay tribute to those they have lost. According to a press release, it will feature a remembrance tribute with inspirational guest speakers, community support, a butterfly release, kids activities and light refreshments, including free hot dog meals for children under 18. The event is free, but registration is encouraged at [friendsofaine.com](http://friendsofaine.com), where all registered participants will have the opportunity to submit the name and photo of their loved one for display on the stadium's jumbotron and for inclusion in the tribute portion of the event, the release said.

**Score: +1**

**Comment:** *"Gathering in Remembrance will offer attendees the opportunity to remove the isolation of grief—no matter when or how their loved ones passed away," Christine Phillips, co-founder of Friends of Aine, said in the release.*

**QOL score: 77**

**Net change: 0**

**QOL this week: 77**

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## Creature feature

New Art Fest celebrates pets and farm animals

By Angie Sykeny  
 asykeny@hippopress.com

Art and animals are brought together at the first-ever Art Fest at Twiggs Gallery in Boscawen, happening Saturday, June 26. The outdoor event will feature booths with local artists and animal organizations, live animals, a make-and-take craft and more.

“We’ve always had small things at the gallery, like an artisan who comes and sets up a little booth, or some sort of make-and-take craft for people to do,” gallery director Laura Morrison said, “but this is the first time we’ve really expanded everything into one big full-day event.”

Six New Hampshire artists and craftspeople will show and sell their work at the Art Fest: Melanie Deshaies, who creates watercolor paintings focused on nature; leatherworker Diane Louise, whose work includes belts, dog collars, leashes, bracelets and more; Cheryl Miller, a textile artist who crafts machine-stitched fiber collages with hand-dyed fabrics and paper; jewelry maker Jo Shields, who specializes in organic sculptural jewelry inspired by nature; Keira Chin, a glass artist who makes glass whimsical beach scenes; and Ty Meier, a pen-and-ink artist.

Meier, of Hopkinton, will be selling his greeting cards, which feature unique animal designs like a squirrel playing the violin, two crows in love and a snail with a fairy house on its back, and he’ll be taking orders for custom pet portraits, a service he started offering during the pandemic that has received a lot of demand, he said.

“I’ve developed a style with pen-and-ink and watercolor, doing almost tattoo-y kind of designs, so it’s a little bit different than your typical pet painting,” he said. “I espe-

cially love to do ones where the pet is doing something cute or is flopped over or in some weird pose.”

Two local animal nonprofits will have information booths and pets for people to meet: Pope Memorial SPCA will be there from 10 a.m. to noon and will have a donation bin set up on site collecting canned dog food, dry cat food, soft dog treats, cat toys, small animal toys and durable dog toys; and For the Love of Dog Rottweiler & Pit-bull Rescue of New Hampshire will be there from 1 to 3 p.m.

Additionally there will be free draft horse cart rides on the field by the gallery from 1 to 3 p.m., as well as a demonstration by the 4-H Steer Club.

Inside the gallery from 1 to 3 p.m. visitors can do a free paper pet make-and-take craft. Using one of the pet portraits provided or a small picture of their own pet’s head (about 1.5 inches wide) that they bring, they can create a paper doll version of their pet.

“We have pictures of different dogs, cats and birds that we cut out ... and old paper doll patterns to match them up with, so people can dress up their pet in a fashionable wardrobe,” Morrison said. “It’s a fun little craft.”

Attendees can also take part in “Route 3 Art Trail - Rocks!” a community art project organized by Twiggs and Concord arts organizations Making Matters and Kimball Jenkins. The project invites people to paint “kindness rocks” that will be placed randomly throughout the community. Rocks painted at Twiggs will be put on display in an installation circle outside the gallery until they get distributed this fall.

The Art Fest coincides with the gallery’s new animal-themed art exhibit that’s on view now through July 18.



“Fur & Feathers/Paws & Claws” exhibit. Courtesy photo.



Art by Ty Meier, featured in the exhibit. Courtesy photo

“We tied it all together,” Morrison said, “and I think that will give a good boost to the exhibit.”

“Fur & Feathers/Paws & Claws” showcases paintings, drawings, prints, photography, jewelry and artist books by nine local artists reflecting on the world of domesticated pets and work and farm animals.

“For about a year now, I’ve been thinking it would be fun to do a pet art show, and to expand it to also [include] other domesticated animals people have at home, like farm animals and work animals,” Morrison said.

Meier has two of his works in the exhibit: one depicting a chicken under a sunrise, and the other a goat against a backdrop of a sun-and-moon symbol.

“I love drawing goats because there’s a lot of crazy mythology ... and history behind them,” he said. “I put a lot of that ancient mythology-type symbolism and stuff like that in my art.”

“[The exhibit] is definitely quite an eclectic mix of styles and mediums,” Morrison said.

In addition to the exhibit, the gallery has on display “Our Village Square ... a Celebration,” an accordion-style sculptural artist book created collaboratively by members

of Artists’ Meeting Point, an artists group that normally meets at Twiggs, over virtual Zoom meetings during the pandemic.

“They did it all together; each artist took one panel in the book,” Morrison said. “When you fold it all out, it looks like a little village.”

Morrison said she’s looking forward to having Twiggs engage with the community on a larger scale.

“We just love connecting and sharing local art and artists with people,” she said. “If all goes well, we hope to continue to do the Art Fest every year.”

### Art Fest at Twiggs Gallery

**Where:** 254 King St., Boscawen  
**When:** Saturday, June 26, from 10 a.m. to 4 p.m. (rain date is Sunday, June 27, from 10 a.m. to 4 p.m.)  
**Cost:** Free  
**More info:** Visit [twigggallery.wordpress.com](http://twigggallery.wordpress.com) or call 975-0015.

**“Fur & Feathers/Paws & Claws” exhibit**  
 On view at Twiggs now through July 18. Regular gallery hours are Thursday and Friday from 11 a.m. to 4 p.m., and Saturday from noon to 4 p.m.

### Art Exhibits

• **NEW HAMPSHIRE SOCIETY OF PHOTOGRAPHIC ARTISTS’ 21ST ANNUAL EXHIBIT** Kimball Jenkins Estate (266 N. Main St., Concord). On view through June. Gallery hours are Monday through Thursday, from 9 a.m. to 2 p.m. Visit [kimballjenkins.com](http://kimballjenkins.com).  
 • **“FRESH PERSPECTIVES”** Exhibit features works by New Hampshire artists Peter Milton, Varujan Boghosian, Robert Hughes and others. New Hampshire Antique Co-op (323 Elm St., Milford). On view in the Co-op’s Tower Gallery now through Aug. 31. Visit [nhantiquecoop.com](http://nhantiquecoop.com).

• **“FASHION FORWARD: AFRICANA STYLE”** Exhibit showcases Black fashion and explores connections between African American and African design aesthetics from past to present. The Seacoast African American Cultural Center (located inside the Portsmouth Historical Society, 10 Middle St., Portsmouth). On view now through Sept. 1. Gallery hours are Monday through Sunday, from 10 a.m. to 4 p.m.; visitors must reserve a 45-minute time slot in advance. Walk-in guests will be accommodated as space permits. Tickets cost \$10 for the general public and \$5 for Historical Society members and are available through [eventbrite.com](http://eventbrite.com). Visit [saacc-nh.org](http://saacc-nh.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](http://currier.org).  
 • **“DON GORVETT: WORKING WATERFRONTS”** Exhibit features more than 60 works by the contemporary Seacoast printmaker. The Portsmouth Historical Society (10 Middle St., Portsmouth). On view now through Sept. 12. Gallery hours are daily, from 10 a.m. to 5 p.m. Admission

costs \$7.50 for adults and is free for kids under age 18, seniors age 70 and older and active and retired military. Admission is free for all on the first Friday of every month. Visit [portsmouthhistory.org](http://portsmouthhistory.org).  
 • **“ROBERTO LUGO: TE TRAIGO MI LE LO LAI - I BRING YOU MY JOY”** Philadelphia-based potter reimagines traditional forms and techniques with inspiration from urban graffiti and hip-hop culture, paying homage to his Puerto Rican heritage and exploring his cultural identity and its connection to family, place and legacy. The Currier Museum of Art (150 Ash St., Manchester). On view now through Sept. 26. 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](http://currier.org).

first Friday of every month. Visit [portsmouthhistory.org](http://portsmouthhistory.org).  
 • **“CRITICAL CARTOGRAPHY”** Exhibit features immersive large-scale drawings by Larissa Fassler that reflect the Berlin-based artist’s observations of downtown Manchester while she was an artist-in-residence at the Currier Museum in 2019. On view now through fall. 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](http://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](http://creativeventuresfineart.com).

# THE ROUNDUP

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

• **Two Pippins:** The Palace Teen Company will perform *Pippin* at the Palace Theatre (80 Hanover St., Manchester) on Friday, June 25, and Saturday, June 26, at 7:30 p.m. The musical, based on the book by Roger O. Hirson, with music and lyrics by Stephen Schwartz, is the story of a young prince searching for meaning in his life, as told by a traveling theater troupe led by the mysterious Leading Player. Tickets cost \$12 for children and \$15 for adults. Visit [palacetheatre.org](http://palacetheatre.org) or call 668-5588. *Pippin* is also running at the Seacoast Repertory Theatre (125 Bow St., Portsmouth) now through July 17, with showtimes on Thursday at 7:30 p.m., Friday at 8 p.m., Saturday at 2 and 8 p.m., and Sunday at 2 and 7:30 p.m. Tickets cost \$32 to \$50. The show is also available to livestream. Visit [seacoastrep.org](http://seacoastrep.org) or call 433-4472.

• **Call for summer art:** There's still time to submit artwork for consideration in Concord artist and gallery owner Jess

Barnett's first group art exhibit at her gallery. New England artists are invited to submit one or two pieces that interpret the exhibit's theme, "Summer Haze." Eligible media include paintings, drawings, collage, encaustic, fiber art, digital art, book and paper art, textiles, mixed media, photography, printmaking and 3D art. The submission deadline is Wednesday, June 30. The exhibit will be on view at the gallery (in the Patriot Investment building at 4 Park St., Suite 216, Concord) from Aug. 6 through Sept. 3, with an opening reception on Friday, Aug. 13 (TBD whether it will be virtual or in person). Barnett, who does primarily abstract art, opened the gallery in December 2019 to provide a venue for herself and other local and regional abstract artists to show their work. Call 393-1340 or visit [jessbarnett.com](http://jessbarnett.com).

• **A beautiful friendship:** *Steel Magnolias*, presented by the Majestic Theatre, continues with shows on Friday, June 25, and Saturday, June 26, at 7 p.m., and Sunday, June 27, at 2 p.m., held at the Majestic Theatre Studios (880 Page St., Manchester). The play revolves around a Louisiana beauty parlor where a group of women and close-knit friends lean on each other through love, loss and uncertainty. Tickets cost \$20 for adults and \$15 for seniors age 65 and up and youth age 17 and under. Call 669-7469 or visit [majestictheatre.net](http://majestictheatre.net).



The Majestic Theatre presents *Steel Magnolias*. Photo by Robert Dionne.

• **Virtual storytelling:** *True Tales Live*, a Seacoast-based monthly storytelling showcase, has its next show, held virtually over Zoom, on Tuesday, June 29, at 7 p.m. Each month's showcase is centered around a different theme or featured storyteller; the featured storyteller for this show will be Amy Antonucci, co-founder and host of the series, who will share four of her "Dad Stories," including "Superpowers," "Birthday Bashes," "Subtraction" and "Learning to Lie." The series is free

and open to all who want to watch or participate as a storyteller. Additionally, there are free virtual storytelling workshops on the first Tuesday of the month at 7 p.m. This is the series' last show before its summer hiatus; it will return on Sept. 28 with an open theme show. Past virtual shows are available to watch online. Visit [truetaleslive.org](http://truetaleslive.org) to register for a workshop or attend a show, and email [info@truetaleslive.org](mailto:info@truetaleslive.org) if you're interested in being a storyteller. — *Angie Sykeny*

• **"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 is \$15, \$13 for ages 65 and up, and must be booked online. Call 669-6144 or visit [currier.org](http://currier.org).

• **ART ON MAIN** The City of Concord and the Greater Concord Chamber of Commerce present a year-round outdoor public art exhibit in Concord's downtown featuring works by professional sculptors. All sculptures will be for sale. Visit [concordnhchamber.com/creativeconcord](http://concordnhchamber.com/creativeconcord), call 224-2508 or email [tsink@concordnhchamber.com](mailto:tsink@concordnhchamber.com).

• **"TENSION: PROCESS IN THE MAKING"** The Surface Design Association's (SDA) New Hampshire Group presents an exhibit featuring fiber art and textiles by New Hampshire artists. July 24 through Sept. 4. Twiggs Gallery (254 King St., Boscaawen). Visit [twigsgallery.wordpress.com](http://twigsgallery.wordpress.com) or call 975-0015.

• **"SUMMER HAZE"** Concord artist and gallery owner Jess Barnett hosts her first group art exhibit. Gallery located in the Patriot Investment building, 4 Park St., Suite 216, Concord. On view Aug. 6 through Sept. 3. Visit [jessbarnett.com](http://jessbarnett.com).

## Fairs and markets

• **CONCORD ARTS MARKET** Outdoor artisan and fine art market. Every third Saturday, 10 a.m. to 3 p.m. June through October. Rollins Park (33 Bow St., Concord). Visit [concordartsmarket.net](http://concordartsmarket.net).

• **ARTS ON THE GREEN** Arts and crafts fair will feature painters, potters, artisan jewelers, stained glass makers, bead workers, photographers and metal crafters. Presented by The Center for the Arts Lake Sunapee Region. Sunapee Harbor. Sat., July 17, 10 a.m. to 4 p.m. Visit [centerfortheartsnh.org](http://centerfortheartsnh.org).

## Tours

• **NASHUA PUBLIC ART AUDIO TOUR** Self-guided audio tours of the sculptures and murals in downtown Nashua, offered via the Ditrax app, which uses Bluetooth iBeacon technology to automatically display photos and text and provides audio descriptions at each stop on the tour as tourists approach the works of art. Each tour has 10 to 15 stops. Free and accessible on Android and iOS on demand. Available in English and Spanish. Visit [downtownnashua.org/nashua-art-tour](http://downtownnashua.org/nashua-art-tour).

## Workshops and classes

• **GENERAL ART CLASSES** In-person art classes for all lev-

els 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 [dianecrespofineart.com](http://dianecrespofineart.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](http://arthousestudios.org).

## Theater

### Auditions

• **HEATHERS THE MUSICAL** Presented by Cue Zero Theatre Company. Auditions held Tues., July 27. Granite State Arts Academy, 19 Keewaydin Drive, Salem. Performers must be age 18+. Signups for a time slot in advance are required. Visit [cztheatre.com](http://cztheatre.com).

### Shows

• **COMEDY OUT OF THE BOX** The Hatbox Theatre (Steeplegate Mall, 270 Loudon

Road, Concord). Thurs., June 24, 7:30 p.m. Tickets cost \$22 for adults, \$19 for members, seniors and students, and \$16 for senior members. Call 715-2315 or visit [hatboxnh.com](http://hatboxnh.com).

• **PIPPIN** The Palace Teen Company presents. Palace Theatre, 80 Hanover St., Manchester. Fri., June 25, and Sat., June 26, 7:30 p.m. Tickets cost \$12 for children and \$15 for adults. Visit [palacetheatre.org](http://palacetheatre.org).

• **STEEL MAGNOLIAS** The Majestic Theatre presents. Majestic Studio Theatre, 880 Page St., Manchester. Now through June 27, with showtimes on Friday and Saturday at 7 p.m., and Sunday at 2 p.m. Visit [majestictheatre.net](http://majestictheatre.net) or call 669-7469.

• **BETRAYAL** The Winnepesaukee Playhouse presents. 33 Footlight Circle, Meredith. Now through July 3, with showtimes Tuesday through Saturday, at 4 p.m. Tickets cost \$27 to \$37. Visit [winnepesaukeeplayhouse.org](http://winnepesaukeeplayhouse.org).

• **PIPPIN** The Seacoast Repertory Theatre PAPA Jr. presents. Virtual and in person at 125 Bow St., Portsmouth. Now through July 18. Visit [seacoastrep.org](http://seacoastrep.org) or call 433-4472.

• **BRING IT ON** Kids Coop Theatre presents. Fri., June 25, and Sat., June 26. More information is TBA. Visit [kids-coop-theatre.org](http://kids-coop-theatre.org).

• **TRUE TALES LIVE** Monthly showcase of storytellers. Held virtually via Zoom. Last Tuesday of the month, 7 p.m., now through June, and September through December. Visit [truetaleslive.org](http://truetaleslive.org).

• **SLEUTH** The Winnepesaukee Playhouse presents. 33 Footlight Circle, Meredith. June 30 through July 17, with showtimes Tuesday through Saturday, at 7:30 p.m., plus matinees on Tuesday, July 6, and Thursday, July 8, at 2 p.m. Tickets cost \$20 to \$37. Visit [winnepesaukeeplayhouse.org](http://winnepesaukeeplayhouse.org).

• **MAD HAUS** The Seacoast Repertory Theatre presents. 125 Bow St., Portsmouth. Wed., June 30, and Sun., Aug. 18, 8 p.m. Tickets cost \$15. The show is also available to livestream. Visit [seacoastrep.org](http://seacoastrep.org).

• **SNOW WHITE AND THE SEVEN DWARFS** The 2021 Bank of New Hampshire Children's Summer Series presents. Palace Theatre (80 Hanover St., Manchester). Tues., July 6, through Thurs., July 8, 10 a.m. and 6:30 p.m. Tickets cost \$10. Visit [palacetheatre.org](http://palacetheatre.org).

• **YOU'RE A GOOD MAN, CHARLIE BROWN** Prescott Park Arts Festival (105 Marcy St., Portsmouth). July 9 through Aug. 15, with shows daily at 7 p.m. More information is TBA. Visit [prescottpark.org](http://prescottpark.org).

• **PETER PAN** The 2021 Bank of New Hampshire Children's Summer Series presents. Palace Theatre (80 Hanover St., Manchester). Tues., July 13, through Thurs., July 15, 10 a.m. and 6:30 p.m. Tickets cost \$10. Visit [palacetheatre.org](http://palacetheatre.org).

• **DANI GIRL** The Winnepesaukee Playhouse presents. 33 Footlight Circle, Meredith. July 14 through July 31, with showtimes Tuesday through Saturday, at 4 p.m. Tickets cost \$29 to \$39. Visit [winnepesaukeeplayhouse.org](http://winnepesaukeeplayhouse.org).

• **TIL BETH DO US PART** The Majestic Theatre presents. Virtual and in person at Majestic Studio Theatre, 880 Page St., Manchester. July 16 through July 25, with showtimes on Friday and Saturday at 7 p.m., and Sunday at 2 p.m. Visit [majestictheatre.net](http://majestictheatre.net) or call 669-7469.

• **WIZARD OF OZ** The 2021 Bank of New Hampshire Children's Summer Series presents. Palace Theatre (80 Hanover St., Manchester). Tues., July 20, through Thurs., July 22, 10 a.m. and 6:30 p.m. Tickets cost \$10. Visit [palacetheatre.org](http://palacetheatre.org).

• **CABARET** The Seacoast Repertory Theatre presents. 125 Bow St., Portsmouth. July 22 through Sept. 5. Visit [seacoastrep.org](http://seacoastrep.org) or call 433-4472.

# INSIDE/OUTSIDE

## Weekend chores

Summertime, but the livin' isn't easy

By Henry Homeyer  
listings@hippypress.com

As the song goes, it's "summertime, and the livin' is easy!" Well, not really. Yes, I've planted my 53 tomato plants, 200 onions and more, but there is still plenty to do. Let's look at a few chores you might want to do this weekend.

Your tomatoes need support. If they lie on the ground or even on a nice bed of straw they are more prone to diseases. They need air and sunshine to stay healthy and to ripen up sooner.

I like wire tomato cages as supports. I recommend getting the biggest cages possible: 54 inches tall with four support legs instead of three. They are expensive but last for many years. Right now your tomatoes are short and standing up on their own. But if you wait too long they will be much more difficult to install. Do it now!

If you grow a lot of tomatoes and don't have the budget to buy nice cages, you can tie them to wood stakes. Get one-inch hardwood "grade stakes." Five-footers are best because you need to push at least a foot into the ground. Tie the plants to the stakes with something soft: strips of old sheets work well, or pantyhose. If you use string it may bite through the stems when they are loaded with fruit. You will need to add more ties as the plants get taller.

As your tomatoes get mature, you may notice that lower leaves are turning brown. This is probably early blight, a common soil-borne disease. It is not fatal but reduces your fruit production. You can minimize by doing two things: cut off affected leaves, and mulch the soil to minimize splash-up. Grass clippings, leaves or hay will help. They also keep the roots more moist in dry times.

If you are growing carrots or beets, this is a good time to thin them. You really should thin them by the Fourth of July. It is tedious work, which is why many seed companies are selling "pelleted" carrot seeds. These are seeds that are coated with a clay covering to make them larger and easier to plant an inch or so apart. Beet seeds are actually seed clusters: several seeds are in each "seed." So even if you spaced them carefully, they need to be thinned.

If you planted potatoes, now is the time to look for potato beetles, or their eggs on the underneath side of the leaves. The egg masses are bright orange and easy to spot. Scrape off the eggs into a jar of soapy water. If you see the beetles or their larvae eating the leaves, get them into the water, too. By reducing their population now you will reduce their exponential increase in numbers.

This is a good time to plant parsnip seeds because they need warm soil to germinate. Keep in mind that the seeds do not keep well, so do not plant last year's seeds. Most garden centers probably still have parsnip seeds because they are not a terribly popular crop. But they store well over the winter — just leave them in the soil. I love them as an early spring treat: just boil them up, then serve them with butter and maple syrup. Yum! And don't get discouraged if they take 2 full weeks to germinate; they are very slow.

I am eating lettuce from my garden that I planted early in the spring. That means it is time to plant some more seeds. Lettuce bolts when the summer gets too hot, which means that it elongates (reaching for the sky) and turns bitter before flowering and producing seed.

But there are summer varieties that are



Hand pick Potato beetles and look for orange egg masses on underneath side of leaves. Photo courtesy of Henry Homeyer.



Parsnips will grow in soil suitable for carrots and are an early spring treat. Photo courtesy of Henry Homeyer.

heat-resistant. Of the butterhead lettuces, try Skyphos or Buttercrunch bibb. Oak-leaf lettuces such as Magenta do well, and a romaine called Jericho does well in heat. Read the packages well or study a catalog.

Plant mid-summer lettuces where they get morning sun and afternoon shade if you can. You can also use shade cloth to protect against strong afternoon rays. Perhaps you can plant seeds in six-packs to get them going, then transplant them in your tomato patch where the big plants provide some shade.

Pesto season is coming up in August, so plant some more basil by seed if you don't already have enough planted. I like planting seeds in small pots to get them well established before planting them in the garden. But if you want a lot for pesto, dedicate a 6-foot row and plant plenty of seeds. They will do fine, even if a bit crowded.

Look around your garden now to see what you forgot to plant. For me this year, it was dill. No matter. I shall plant some

by seed, and it will grow vigorously in the heat of summer.

If you have run out of space in the garden, think about creating a raised bed for those last-minute plantings. Most garden centers sell metal corners to help you build your own raised beds, even if you aren't a carpenter. Not only that, your local lumber yard will cut the boards to your specifications at no extra charge. All you need is a cordless drill and some outdoor screws to put a bed together in no time.

Don't forget a few annual flowers in your vegetable garden to attract bees and butterflies. Most garden centers still have plenty of flowers that are in bloom and ready to plant. Just remember to tease the roots apart before planting now, as the little cells are often root-bound. So get outside, and get busy. It's summer!

*Henry can be reached at [henry.homeyer@comcast.net](mailto:henry.homeyer@comcast.net). He is the author of four gardening books and lives in Cornish Flat. 🍷*

### INSIDE/OUTSIDE TREASURE HUNT

Dear Donna,

*I have no idea what these are. They look like they were attached to something at one time. They are bronze and about 3 inches. Can you identify what they are? Thanks for your help and expertise.*

Judy

Dear Judy,

Sometimes things can be difficult to appraise from just photos. I think they should be seen by an appraiser in person for an accurate value. But for now, let's get you to work.

You'll want to look for any unusual markings, signatures, etc. To determine whether they are bronze, they should be heavy and

noticeably so. It could be a spelter metal (a mix of metals with a bronze finish). They should be solid, not hollow, as well. And you also need to figure out what they were attached to. Were they bookends? Were they screwed to the thing they were attached to or was there an epoxy of some sort?

Now that you know what you need to figure out, I can give you some information that may help. They have faces like foo dogs (common Asian figures). They are crude (which means not a lot of intricate detailing). I do think they could have been some kind of bookends. If they are bronze it would carry a higher value, and even more so if they are signed as well. I think, though, that you have just a piece and

not the whole pie, so determining a value will be tough. But take them to someone to see and they should be able to answer all of those questions.

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



INSIDE/OUTSIDE  
**KIDDIE**  
 — POOL —  
 Family fun for whenever



Mrs Smith's Quality Crested Geckos at the New England Reptile Expo. Courtesy photo.

**Slithering Sunday**

Take the whole family to see creepy crawly creatures at the **New England Reptile Expo** on Sunday, June 27, from 8:30 a.m. to 4 p.m. at the DoubleTree by Hilton Manchester Downtown (700 Elm St.). There will be more than 180 vendor tables and more than 75 breeders with thousands of reptiles, amphibians, arachnids and more. Pre-purchased admission tickets are required, and some time slots were already full as of Tuesday, June 22. The cost is \$10 for adults, \$5 for kids ages 7 to 12 and free for kids under 6. Visit reptileexpo.com.



Magician BJ Hickman on stage. Courtesy photo.

**Music, magic & motion**

And the Kids Coop Theatre performs **Bring It On: The Musical** on Friday, June 25, and Saturday, June 26, at the Derry Opera House. Inspired by the movie, this musical is filled with cheering, plus the complexities of teens navigating friendship, jealousy, betrayal and forgiveness. All seats are \$15 and seating will be assigned in advance to maximize social distancing. Masks will be required for all patrons, staff and performers. Purchase tickets on the events Facebook page or visit kids-coop-theatre.org.

bobblehead giveaway on July 1, meet-and-greets and autograph signings with local stars of the hit series North Woods Law before the game on July 2, and Atlas Fireworks shows each night from July 2 to July 4. Tickets start at \$8 for a "pod" of two seats. Visit nhfishercats.com.

And watch dancers live on stage as the Movement Box Dance Studio performs its recital "**Movement in Motion**" at the Capitol Center for the Arts (44 S. Main St., Concord) on Saturday, June 26, at 1 p.m. Tickets cost \$30. Visit ccanh.com.

**All natural**

**Magician BJ Hickman** performs a family-friendly magic show at the Palace Theatre in Manchester on Wednesday, June 30, and Thursday, July 1, at 10 a.m. and 6:30 p.m. The show is part of the Children's Summer Series. The next show in the series is **Snow White and the Seven Dwarfs**, performed by professional actors, on Tuesday, July 6, Wednesday, July 7, and Thursday, July 8, at 10 a.m. and 6:30 p.m. each day. Tickets for all shows are \$10. Visit palacetheatre.org or call 668-5588.

Spend the day out in nature at **Beaver Brook Association** (117 Ridge Road, Hollis) which has more than 35 miles of maintained trails, open every day from dawn to dusk. The trails cut through diverse landscapes, including forests, fields and wetlands and are home to a variety of wildlife. Admission is free. A number of different trail maps and accompanying guidebooks with pictures for identifying wildlife are available on the website. Call 465-7787 or visit beaverbrook.org.

The **New Hampshire Audubon's McLane Center** (84 Silk Farm Road, Concord) is now open to visitors, featuring live animals and exhibits, including the Reptile Room and raptor mews, and a Nature Store. Admission is free. Hours are Tuesday through Friday from 11 a.m. to 4 p.m. The trails and gardens at both the McLane Center and the **Massabesic Audubon Center** (26 Audubon Way, Auburn) are open daily from dawn to dusk with no admission fee. Call 224-9909 or visit nhaudubon.org. 🐾

**Play ball!**

The **New Hampshire Fisher Cats** are on the road this weekend, but the team will return to Northeast Delta Dental Stadium (1 Line Drive, Manchester) for a six-game homestand against the Portland Sea Dogs, beginning Tuesday, June 29 and through Sunday, July 4. All game start times are at 7:05 p.m., and promotions will include a Jonathan Davis

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<p>Session 3</p> <p><b>Disney FROZEN KIDS</b></p> <p><b>Jul. 26 - Aug. 6</b></p> <p>Performances:          Aug. 6 @ 7 PM          Aug. 7 @ 11 AM</p>	<p>Session 4</p> <p><b>Disney THE LION KING KIDS</b></p> <p><b>Aug. 9 - 20</b></p> <p>Performances:          Aug. 20 @ 7 PM          Aug. 21 @ 11 AM</p>
<p>Session 5</p> <p><b>Willy Wonka KIDS</b></p> <p><b>Aug. 23 - 27</b></p> <p>Performances:          Aug. 27 @ 7 PM          Aug. 28 @ 11 AM</p>	<p>To register for camp, scan the QR code below</p>  <p>or visit <a href="http://PalaceTheatre.org">PalaceTheatre.org</a></p>

For information about financial assistance,  
 email [meganquinn@palacetheatre.org](mailto:meganquinn@palacetheatre.org)  
**603.668.5588** **PalaceTheatre.org**

**Tickets on sale NOW for our 2021 Children's Summer Series!**

# No soul searching required to replace older Kia



By Ray Magliozzi

Dear Car Talk:

I currently have a 2012 Kia Soul, which I bought (used) to get something higher up off the road than my old Mazda 3. I live with my mother, who has a 2011 Toyota Camry. We're

talking about going to one car, this year or next, and Mom is fine with it being another (used, but newer) Soul, since I'll be doing more of the driving than she will. And I'll be doing all the night driving.

I have no problem with the Soul, but I was wondering if there were other options I should be considering that are similarly high up (or not low, at least), and in the same ballpark on cost. We do want four doors, but don't need anything much bigger than the Soul (or it will be harder to get into the garage).

Do I want something else, or do I just want a 2020 Soul, and if the Soul, which one? — Caroline

When the Soul first came out, my late brother test drove one for a week. He came back raving about how much people loved the car. I asked him how he knew. He said that everywhere he went, people would roll down their

windows and yell "Ah, Soul!" at him.

We like the Soul, too, Caroline. It's compact, gets good mileage, is easy to get in and out of, easy to see out of, and it makes excellent use of its interior space. So, if you like the Soul, there's no reason we can think of not to get a newer one.

Kia redesigned the Soul in 2020, and unfortunately, we've seen mediocre reliability reports on the brand-new one. Previously, up through 2019, reliability was very good. So I'd look for a 2019.

If you can find a Plus trim level, that'll include the 2.0-liter engine, which produces about 160 horsepower. That's plenty for this car. More importantly, on the Plus, you can get the "Primo" option package — hey we don't name this stuff, we just write about it — which includes crucial safety equipment like automatic emergency braking and blind spot warning. So, as long as you can find one with all that safety equipment (I wouldn't buy a car these days without it), a Soul should be a good sole vehicle for you and Mom, Caroline.

Dear Car Talk:

I have a question for your MIT engineering team.

Many people where I live in California

leave their empty rooftop bike/surfboard/kayak racks on their cars all the time. They're either too lazy to remove them, they think they might use them again soon or they just like the coolness vibe these carriers give off.

What is the fuel economy hit for doing this? Even more important to us here in the Golden State: When we're not carrying anything and we don't take down those mounting bars and carriers, how many more grams of pollutants are we spewing per mile? Are we looking at a 1 percent or a 10 percent effect?

What about empty behind-the-SUV bike carriers mounted into the trailer hitch? Are those as bad? Or is it significantly less of an impact to be behind the vehicle rather than on top? Thanks for any solid information. — Cliff

Well, we didn't have to go to our lab at MIT to answer this question, Cliff. Consumer Reports did some testing and has the answer.

They found the fuel economy loss is as low as 2 percent and as high as 19 percent, depending on the type of car and type of equipment carrier.

Sedans are naturally more fuel efficient than SUVs, due to their shape and lower

stance. And when CR put just a roof rack on a Nissan Altima traveling at 65 mph, it cost the Altima an 11 percent fuel economy penalty. When CR added a cargo carrier to the roof rack, mileage dropped 19 percent!

They also tested a 2019 Toyota RAV4. Since SUVs are already shaped like refrigerators, fuel economy is worse to start out with but dropped less during testing. The RAV4 saw only a 2 percent drop from the roof rack alone and a 13 percent drop when the cargo pod was added. The bike rack that attaches to a tow hook behind the car did less damage to the car's fuel economy, averaging a 2 percent-3 percent loss when not carrying bikes.

While they didn't test the corresponding increase in pollution these rack and carriers cause, you can assume that pollution is roughly proportional to fuel use. So, for the purposes of shaming your Sierra Club member neighbor, I think you can use those same numbers.

Needless to say, we recommend removing your surfboard, bike and Bactrian camel carriers when they're not in use. If you're afraid your outdoorsy image will take a hit, go old school and slap on some bumper stickers.

Visit [Cartalk.com](http://Cartalk.com). 🍌



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# ON THE JOB

## SARA ANN HILAND-ALANIS

### LACTATION CONSULTANT

Sara Ann Hiland-Alanis is a registered nurse and International Board Certified lactation consultant. She owns her own practice, Nourish Holistic Lactation Support, in Bedford.

**Q:** *Explain your job.*  
I help families feed their babies. I help breastfeeding moms with breastfeeding concerns; moms who are pumping milk for their babies; and bottle-feeding families, feeding either breast milk or formula, if they're struggling.

**How long have you had this job?**

I've been doing this for nine years and opened the business in 2017.

**What led you to this career field and your current job?**

I was a registered nurse, and after the birth of my first child I had a lot of struggles with feeding. There wasn't a lot of support available at that time. I started going to a local moms group,

and one of the group leaders was a lactation counselor. She's the one who got me interested in helping moms and babies. After the birth of my second child — at that time, I had started working as a registered nurse with families and maternity and NICU — I had a lot of trouble with feeding him as well. I met with a lactation consultant in a private practice. ... She's the one who made me really fall in love with the profession. ... I [opened Nourish] because there's a different level of autonomy and investment in caring for patients in the community outside of the hospital umbrella. I think the care is much more personalized and available.

**What kind of education or training did you need?**

I have a bachelor's degree in nursing, and

... [for] the board certification [in lactation consulting], I had to complete a year of lactation-specific education, 1,000 hours of hands-on clinical experience as a mentee and sit for the board exam.

**What is your typical at-work uniform or attire?**

Business casual, something comfortable.

**How has your job changed over the last year?**

I think that, with all the Covid restrictions, families have become more reliant on care obtained outside of hospitals and doctors' offices. More families are now seeking care outside of that realm and private practice care.

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

I wish I'd had more clinical knowledge. Clinical knowledge is something you're always getting, because every single case teaches you something, but, of course, you can't really go into it already knowing that.

**What do you wish other people knew about your job?**

I wish people knew I existed. I don't think a lot of families know there's feeding support out there, and I don't think a lot of pediatricians,



Sara Ann Hiland-Alanis

midwives and in-practice doctors refer [patients to a lactation consultant] as often as they should. I'm a vested member of the medical community; I have extensive knowledge in infant feeding, both breast and bottle. I can really ... make a difference in a family's overall child-rearing experience.

**What was the first job you ever had?**

I was a nanny.

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

There aren't a lot of us [lactation consultants], so I didn't really get any advice on how to do this. If I was giving advice to someone who wants to be a lactation consultant, it'd be that they can do it. It takes a lot of work and a lot of time, and more goes into it than people would expect, but it's a wonderful and fulfilling career. — Angie Sykeny

**Five favorites**

- Favorite book:** I don't like reading; I can't sit still that long!
- Favorite movie:** *Dirty Dancing*
- Favorite music:** Country
- Favorite food:** Strawberry shortcake
- Favorite thing about NH:** The seasons

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News from the local food scene

By Matt Ingersoll  
food@hippopress.com

• **Greekfest Express coming to Manchester:** Volunteers and members of Assumption Greek Orthodox Church (111 Island Pond Road, Manchester) are preparing to host a modified version of Greekfest, its popular two-day Greek food festival typically held in late August. **Greekfest Express**, a revised one-day drive-thru version of the festival, is scheduled for Saturday, Aug. 28, according to information from the church's most recent online newsletter. The menu will feature many of the same Greek dishes that have been staples at previously Greekfest events, as well as at the church's drive-thru food festivals held at the church over the past year — attendees can expect pastichio, half-roasted chicken, Greek meatballs, gyro plates, and desserts like baklava and loukoumades (fried dough balls). More details are expected to be posted online soon. Visit [foodfest.assumptionnh.org](http://foodfest.assumptionnh.org).

• **Beer & Wine:** There's a new local spot to get your favorite craft beers, wines and meads. **Beer & Wine Nation** opened on June 12 in Merrimack's 360 Shopping Plaza (360 Daniel Webster Hwy.), according to a press release. The store features one of the largest selections of beer, wine and cigars under one roof in the area, including more than 2,000 craft and domestic beers, and more than 1,300 wines from around the world. There are also more than 300 ready-to-drink canned cocktail varieties and canned natural and organic wines, plus a selection of regularly stocked beers, wines and meads from New Hampshire. According to the release, the owners of Beer & Wine Nation have also been operating the Quick Stop at the Crossroads Mall in Londonderry for the past decade. They plan to open a second Beer & Wine Nation store in North Conway and to offer delivery services out of the Merrimack store soon. Visit [beerandwination.com](http://beerandwination.com) or follow them on Facebook and Instagram @bwnmerrimack to keep up with new product arrivals.

• **Farm-fresh produce: Groh Farm** (135 Temple Road, Wilton), a biodynamic farm in western Wilton, held the grand opening of its new farm store on June 20, where you'll find a variety of greens, peas, turnips and other produce. According to executive farmer Julien Brooks, the store is open regularly on Tuesdays from 10 a.m. to 4 p.m. and Saturdays from 10 a.m. to 2 p.m. The site was the first location for the Temple-Wilton Community Farm and is now under the direction of Matt Pearson, a biodynamic farmer with three decades of experience. "It's been over a year 24 ▶

# FOOD Ribs!

Local experts discuss the delicious variations of this BBQ favorite



Ribs from the Up In Your Grill food trailer, based in Merrimack. Photo courtesy of Dan DeCoursey.



Spare ribs from KC's Rib Shack in Manchester. Courtesy photo.

By Matt Ingersoll  
mingsoll@hippopress.com

Nothing says summer barbecue quite like a plate of melt-in-your-mouth pork ribs, and while it may take another year before the return of Merrimack's Great American Ribfest, there are still restaurants, food trucks and trailers all across the state serving up ribs in a variety of styles. The options become even more customizable if you're grilling or smoking ribs at home.

"Ribs are what I think of when I think of barbecue. They're one of the most well-liked foods and tend to be what's going to lure people into the hobby," said Jayna Todisco Coulon, a member of the Northeast Barbecue Society and founder of A Mazie Q, a New Hampshire-based barbecue competition team. "A rack of ribs has all the things you want. It's a finger food that's not going to give you any issues with dryness or anything if you cook it correctly."

From the types of cuts available to the regional styles and cooking methods associated with ribs, local barbecue experts and butchers discuss this staple's many variations

and provide their own tips and tricks for how to cook them yourself.

## Cuts and styles

When it comes to pork ribs, depending on where you go, you'll encounter either baby backs or spare ribs — the difference between the two is where they are on the animal's body, said Dan DeCoursey, an award-winning competitive barbecuer and the owner and pitmaster of Up In Your Grill, a food trailer and mobile caterer based in Merrimack.

"Spare ribs are going to be on the front, on the belly. They are going to be flatter and meatier, and they also tend to be fatter," DeCoursey said. "The baby backs are near the loin area. They are smaller and more curved, and they tend to be leaner because they are not on the belly side. ... The baby back ribs basically connect to the spine, and the spare ribs connect to the breast bone."

You might come across the term "St. Louis-cut ribs" on restaurant menus too — DeCoursey said this refers to spare ribs that have the cartilage tissue connecting to the breast bone removed, resulting in a more uni-

form rectangle-shaped cut that can be easier to grill or smoke.

One rack of ribs will generally have around 12 individual bones, and some restaurants will give you the option to order them by the full rack or half rack, as well as third or quarter racks.

How the ribs are sauced and rubbed is going to vary depending on that regional style of barbecue. Kansas City style, for instance, is characterized by a much thicker and sweeter sauce, usually containing ingredients like molasses, brown sugar or honey, as well as sugar in its rubs. Memphis and Texas styles are more known for their dry rubs — the difference there being that Texas is much more narrow with their ingredients, while ribs in Memphis will be more complex.

"Down in Texas, they love salt and pepper and just keeping it really simple, whereas Memphis might have more paprika and cumin and all sorts of other stuff going on," DeCoursey said.

Over at KC's Rib Shack in Manchester, owner and co-founder Kevin Cornish said he considers his pork spare ribs to be more of a Memphis-style.

"There are certainly some places in Memphis that will sell their ribs sauced, but Memphis style is definitely known for a dry-rubbed, seasoned rib," Cornish said. "We cook what we call untrimmed spare ribs, so we serve the whole rib together rather than a St. Louis cut."

Smokeshow Barbeque in Concord, which is all about Texas style, according to owner Matt Gfroerer, offers smoked ribs cooked low and slow with sauces on the side.

"A lot of places will do a rib plate, but what we do is we weigh everything out as close as we can and you pay [for] exactly what you get," Gfroerer said. "You'll find that more in Texas as well."

Georgia's Northside, also in Concord, nearly always has pork ribs that can be ordered

### Simple spare ribs recipe

*Courtesy of Kevin Cornish of KC's Rib Shack in Manchester*

1 full rack of untrimmed spare ribs

#### *For the dry rub:*

3 Tablespoons brown or white sugar (or 1½ Tablespoons of each)

1½ Tablespoons kosher salt

1½ Tablespoons paprika

1½ Tablespoons coarse grind black pepper

1 teaspoon granulated garlic

1 teaspoon onion powder

#### *For the barbecue basting spritz:*

3 cups apple juice

1 cup apple cider vinegar

½ cup barbecue sauce

Season your ribs generously on both sides with rub, shaking off the excess. Cook in a preheated 250-degree smoker, or in the oven on a wire rack over a sheet pan. Cook for about two and a half hours. At two and a half hours, spritz the top, then spritz every half hour until ribs are done (about three and a half to four hours). Ribs are done by testing the tenderness of the meat — you can do this by twisting between the third and fourth largest bones. The meat should begin to release easily from the bones. Finish off on the grill for a few minutes, adding sauce if desired, or cut up and serve as they are with sauce on the side.



Mike Riccio of The Prime Butcher in Hampstead cuts baby back ribs. Photo by Matt Ingersoll.

from of its “Meat & Three” menu, according to chef and owner Alan Natkiel. In Londonderry, Greg LaFontaine of the Smoke Shack Cafe said his pork ribs are seasoned St. Louis cuts that can be ordered as a half rack or full rack.

### Picking your meat

If you want to cook your own ribs, local butcher shops and some livestock farms will sell them by the rack or the pound — and there are indicators you can look for before you buy.

“Like any meat, you want to try to find the right marbling. Big giant monster chunks of fat are going to be too much,” DeCoursey said. “It’s also nice if the bones of St. Louis ribs are straighter ... because it makes it easier to cut.”

Todisco Coulon said one of the biggest things she looks out for in ribs are called shiners, or exposed bones as a result of the meat being trimmed down too much.

“You want a meatier rib,” she said, “because a bone sticking out is going to disintegrate when it cooks, and so you’re not going to get as much meat.”

All racks of ribs will start out with a thin membrane on their underside, and there are different schools of thought for either removing it or leaving it on before you cook the meat.

“I generally find that they have a better bite if you pull the membrane off,” DeCoursey said. “The easiest way to do it is you use a butter knife, get a little bit under a corner and then use a paper towel and peel it back. You get better at it over time. Sometimes they are difficult and other times they’ll just come right off at once and you feel like a pro.”

Cornish, on the other hand, said he now likes to leave the membrane on the rib.

“I totally am a firm believer that it helps the rib retain moisture. I think we were peeling it off and it was just another place for moisture within the meat to escape,” he said. “I find that, after it’s cooked for three and a half hours in the smoker, you really don’t notice it’s there.”

Some brands of Cryovaced ribs, like Chairman’s Reserve, are sold with the mem-

brane already pulled off. The Prime Butcher, with separately owned locations in Windham and Hampstead, sells both baby back ribs and St. Louis-style ribs produced by this brand.

Butchers will also sometimes sell pre-marinated or pre-rubbed racks of ribs, or you can get your own customizable rub or marinade to save on prep time.

“If you can imagine it, we can do it,” said Billy Steeves, store manager of The Prime Butcher’s Hampstead location. “We also run a smoker here three days a week, usually on Thursday, Friday and Saturday, so we’ll sell ready-to-eat smoked half racks and full racks.”

If you regularly buy pork, beef or chicken, you may have noticed a sharp price increase lately.

A wide-scale labor shortage in the meat-packing industry caused by the pandemic, along with high feed costs, are among the factors to blame, Steeves said.

“Ribs have really been climbing in the last six weeks to two months now,” he said. “We’re up probably 60 to 70 percent. It’s a big number, but ribs are still one of the cheaper things you can buy. ... St. Louis [ribs] are usually pretty significantly cheaper than baby backs.”

### Fire it up

A good basic rub to use if you’re starting out with ribs, according to Cornish, is equal parts salt, pepper, paprika and either white or

#### KC’s Rib Shack coleslaw

*Courtesy of Kevin Cornish of KC’s Rib Shack in Manchester*

- 1 cup mayonnaise
- 2 Tablespoons sour cream
- 2 Tablespoons white sugar
- 2 Tablespoons cider vinegar
- ¼ teaspoon dry mustard
- ¼ teaspoon celery salt
- ½ teaspoon black pepper
- ½ teaspoon onion powder

Whisk ingredients until blended and smooth. Add to shredded cabbage with carrots and purple cabbage for color.

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Ribs and chili from Smokeshow Barbeque in Concord. Courtesy photo.



Pork barbecue ribs from Georgia's Northside in Concord. Photo by Matt Ingersoll.



Ribs from the Smoke Shack Cafe in Londonderry. Courtesy photo.

brown sugar, and about half the amount of garlic powder and onion powder.

"A lot of times I'll tell people to take this wherever they want to go with it," he said.

But you don't need too many diverse ingredients for the rub to do its job — Todisco Coulon said it's a good idea to taste-test it for sweetness. If it's too sweet, it can burn too quickly and leave the ribs with a bitter taste, in which case you'd want to cook at a bit lower level heat.

"I would rub it down 20 minutes to an hour in advance," she said. "It will look like the rib will have absorbed the rub. It will almost look wet to you, and that's when you know

you're ready."

You don't need a smoker to produce great flavor and texture in your ribs, either.

"If you know your way around a gas grill, you can actually pull off some pretty darn good ribs, especially if you start to incorporate things like smoke tubes or smoke boxes," DeCoursey said. "You can buy wood pellets, throw them in the smoke tube and then chuck them on the edge of the flame, and they'll smoke. ... Or you can even take tinfoil, throw some wood chips in there, wrap them up and poke holes in it."

DeCoursey said an approach to ribs that's geared toward beginners is known as the

"3-2-1 method," or cooking low and slow at around 220 to 225 degrees for a total of six hours.

"It's three hours in the smoke chamber, then you wrap the ribs in foil and put them back in for two more hours," he said. "Some people like to add some pats of butter, maybe a little honey or a few tablespoons of apple juice, and basically that creates a braising liquid inside the wrap."

After the two hours wrapped in foil, the meat should start to pull back from the bone and be very tender. The final step of the 3-2-1 method involves applying a slather of barbecue sauce and cooking unwrapped again, this

time for one final additional hour.

Other optional techniques you can apply to your ribs include what's called a binding agent, or an ingredient like mustard that you can add to help your rub stick on to the meat. Adding a spritz of something like water, apple juice or apple cider vinegar periodically as the ribs are cooking can also help them to further retain more moisture, Gfroerer said.

"You can follow the 3-2-1, but then there's a million variations thereof," DeCoursey said. "It's such a rough guide ... and after a while you start to learn what to look out for."

## Where to get pork ribs

*This list includes local restaurants where you get a ready-to-eat plate of pork spare ribs or baby back ribs, as well as catering companies available for hire that offer ribs on their menu. For the at-home barbecuer, local butcher shops, farms and corner markets selling ribs by the rack or by the pound are included here as well. Do you know of another local business not on this list? Let us know at [food@hippopress.com](mailto:food@hippopress.com).*

- **603 Smoke'n Que** (603bbq.com) is a Merrimack-based barbecue catering company offering a variety of smoked meats, including St. Louis-cut ribs.
- **The Alamo Texas Barbecue & Tequila Bar** (99 Route 13, Brookline, 721-5500, [alamobarbecue.com](http://alamobarbecue.com)) offers half racks of baby back ribs that come with two sides and either traditional or candied jalapeno cornbread.
- **Arnie's Place** (164 Loudon Road, Concord, 228-3225, [arniesplace.com](http://arniesplace.com)) offers dry-rubbed, slow-cooked St. Louis-cut spare ribs, available in quarter-rack, half-rack or full-rack sizes and served with cornbread and your choice of two additional sides.
- **Backyard Brewery & Kitchen** (1211 S. Mammoth Road, Manchester, 623-3545, [backyardbrewerynh.com](http://backyardbrewerynh.com)) offers baby back ribs in its house "bar-b-brew" sauce, served with fries and a pickle slaw.
- **Big Kahunas Smokehouse** (1158 Hooksett Road, Hooksett, 935-7400, [nhkahuna.com](http://nhkahuna.com)) offers smoked pork ribs, available in half-rack or full-rack sizes, with your choice of two sides and a signature sauce like spicy Caribbean barbecue,

pineapple habanero or Bali sweet soy sauce.

- **Boogalow's Island BBQ** ([boogalowsbbq.com](http://boogalowsbbq.com)) is a Danville-based food truck and mobile catering service offering a variety of authentic Jamaican and backyard barbecue options, including dry-rubbed and slow-smoked pork ribs.
- **Border Brewery & Barbecue** (224 N. Broadway, Salem, 216-9134, [borderbrewsupply.com](http://borderbrewsupply.com)) offers St. Louis-cut ribs over smoked bacon macaroni and cheese on its barbecue menu.
- **Brookford Farm** (250 West Road, Canterbury, 742-4084, [brookfordfarm.com](http://brookfordfarm.com)) offers pasture-raised pork spare ribs that can be purchased at the farm store or online.
- **Brothers Butcher** (8 Spit Brook Road, Nashua, 809-4180; 142 Lowell Road, Hudson, 577-1130; [brothers-butcher.com](http://brothers-butcher.com)) offers plain or chipotle barbecue baby back ribs that are priced by the pound.
- **CJ's Great West Grill** (782 S. Willow St., Manchester, 627-8600, [cjsgreatwestgrill.com](http://cjsgreatwestgrill.com)) offers a one-pound rack of smoked barbecue ribs that's served with fries, coleslaw and baked beans. The ribs can also be ordered as part of a barbecue combo sampler plate, along with your choice of smoked brisket, pulled pork, barbecue chicken or beef tips.
- **Concord Beef & Seafood** (75 S. Main St., Concord, 226-3474, find them on Facebook @ [concordbeefandseafood](https://www.facebook.com/concordbeefandseafood)) offers marinated and unmarinated baby back ribs, sold by the rack.
- **Derry Restaurant & Pizza** (111 W. Broadway, Derry, 432-2107, [derryrestaurantandpizza.com](http://derryrestaurantandpizza.com)) offers half racks or full racks of barbecue baby back ribs. They can also be ordered as part of a combo plate with barbecue chicken breast.

- **The Flying Butcher** (124 Route 101A, Amherst, 598-6328, [theflyingbutcher.com](http://theflyingbutcher.com)) has a wide selection of pork options available for purchase, including baby back ribs.
- **Gauchos Churrascaria Brazilian Steakhouse & Butchery** (62 Lowell St., Manchester, 669-9460, [gauchosbraziliansteakhouse.com](http://gauchosbraziliansteakhouse.com)) offers a variety of meats, including full racks of baby back ribs, that can be ordered online. Orders placed before noon will be ready for pickup or local delivery that day beginning at 4 p.m.
- **Georgia's Northside** (394 N. State St., Concord, 715-9189, [georgiasnorthside.com](http://georgiasnorthside.com)) offers barbecue pork ribs served with three fresh market sides that change daily, as well as add-on sauce options like barbecue, smoked jalapeno mustard and Parmesan peppercorn ranch.
- **Grill 603** (168 Elm St., Milford, 213-6764, [grill603.com](http://grill603.com)) offers St. Louis-cut ribs on its dinner menu, dry-rubbed with its signature spice blend, slow-smoked and served with house macaroni and cheese and fresh coleslaw.
- **Heritage Corner Market** (1380 1st New Hampshire Turnpike, Northwood, 942-9963, [heritagecornermarket.com](http://heritagecornermarket.com)) has various cuts of pork available for sale, including marinated ribs.
- **Hickory Stix BBQ** ([hickorystixbbq.rockts.com](http://hickorystixbbq.rockts.com)) is a Londonderry-based food trailer and mobile catering service offering multiple barbecue options, including half-rack or full-rack-sized St. Louis-cut ribs.
- **J&B Butcher** (259 E. Main St., E. Hampstead, 382-0999, [jandbbutcher.com](http://jandbbutcher.com)) offers several cuts of pork, including racks of baby back ribs that are sold by the pound.

- **KC's Rib Shack** (837 Second St., Manchester, 627-7427, [ribshack.net](http://ribshack.net)) offers third-rack or half-rack-sized pork spare ribs, available with cornbread and two additional sides of your choice. The ribs can also be ordered as part of a combo plate with pulled pork, barbecue sausage chunks, Texas beef brisket or bone-in chicken breast, as well as in bulk, by the half rack, third rack or full rack.
- **Lemay & Sons** (116 Daniel Plummer Road, Goffstown, 622-0022, [lemayandsonsbeef-bbq.com](http://lemayandsonsbeef-bbq.com)) offers a variety of fresh meats, including ribs, out of its specialty store, The Steak Out.
- **McKinnon's Market & Super Butcher Shop** (236 N. Broadway, Salem, 894-6328, [mckinnon-smarkets.com](http://mckinnon-smarkets.com)) offers a wide selection of meats for sale, including baby back ribs.
- **Messy Mike's Barbecue & Catering Co.** ([messymikesbbq.com](http://messymikesbbq.com)) is a Derry-based mobile food trailer and catering service offering multiple slow-cooked barbecue options, including St. Louis-cut ribs available in half-rack or full-rack sizes. Find them most Thursdays through Sundays, from 11 a.m. until they are sold out, in the parking lot of Rockingham Acres Greenhouse (161 Rockingham Road, Derry).
- **Mike's Meat Shoppe** (1009 Upper City Road, Pittsfield, 435-0002, find them on Facebook) offers several cuts of meat available on any given day, including full racks of spare ribs and baby back ribs.
- **Mr. Steer Meats** (27 Buttrick Road, Londonderry, 434-1444, [mrsteermeats.com](http://mrsteermeats.com)) offers a variety of specialty meats for sale, including house marinated and baby back ribs

## Are they done yet?

You can generally tell when ribs are ready when they gently pull away from the bone. If you use a thermometer, the internal temperature should be around 200 to 205 degrees.

“What I’m looking for is how they feel when I pick them up and how much the

meat recedes from the bottom bone,” Todisco Coulon said. “Ribs that fall off the bone are overdone.”

Cornish said he’ll often twist between two of the larger bones on the rack as a test.

“If I feel that the meat is starting to kind of separate and pull apart, then I know it’s pretty close to done,” he said. “You want

it to basically come clean off the bone when you take a bite.”

Then there’s the “bend test,” which involves either picking your rack of ribs up either on the end or in the middle, or taking a pair of tongs and lifting it from one side of the rack.

“You want it to bend nicely. If it doesn’t bend enough, it’s underdone,” DeCourcey

said. “If the meat starts to crack a little bit, it’s probably just about right.”

But as DeCourcey has discovered, some of his customers prefer fall-off-the-bone ribs.

“Even with some of my regulars, I’ve learned that they like fall-off-the-bone, and if I know they’re coming, I’ll leave some on for them for a little longer,” he said. 🍖

## Where to get pork ribs Continued

- **Paradise Farm** (468 Center Road, Lyndeborough, 345-0860, paradisefarmnh.com) offers a variety of pasture-raised pork products, including spare ribs. Find them at the Milford Farmers Market every Saturday from 10 a.m. to 1 p.m. at 300 Elm St.
- **Parker’s Maple Barn** (1349 Brookline Road, Mason, 878-2308, parkersmaplebarn.com) offers a half rack of maple baby back ribs that’s served with two eggs, home fries and toast.
- **Porkside Farm** (10 French Pond Road, Henniker, 748-3767, porksideathenniker@gmail.com) offers a variety of its own pork products, including spare ribs. Find them at the Concord Farmers Market every Saturday from 8:30 a.m. to noon near the Statehouse on Capitol Street. Phone or email orders are also accepted.
- **The Prime Butcher** (201 Route 111, Hampstead, 329-7355; 58 Range Road, Windham, 893-2750; primebutcher.com) offers multiple cuts of pork, including both baby back and St. Louis-cut spare ribs, sold by the pound either marinated or unmarinated.
- **R & J Texas-Style BBQ on Wheels** (183 Elm

St., Milford, 518-0186, rjtexasbbqonwheels.com) offers a variety of barbecue options, including racks of ribs with your choice of sides.

- **Ranger’s BBQ** (rangers-bbq.com) is a Nashua-based food trailer and mobile catering service offering a variety of slow-cooked barbecue options, including dry-rubbed ribs that come in quarter-rack, half-rack or full-rack sizes, served with your choice of a side and homemade sauce. When they’re not catering for a private event, Ranger’s BBQ can be found on Daniel Webster Highway in Nashua, near the Tyngsboro, Mass., state line, on weekends.

- **Smoke N’ Butts BBQ** (smokenbuttsbbq.com) is a mobile food trailer and catering service specializing in smoked meats, including dry-rubbed pork spare ribs, available in quarter-rack, half-rack or full-rack sizes. Find them on Fridays, Saturdays and Sundays, outside of The Farmer’s Wife (20 Main St., Candia).

- **Smokehaus Barbecue** (278 Route 101, Amherst, 249-5734, smokehausbbq.com) offers half- or full-sized slabs of baby back ribs, that come with bread and your choice of two sizes,

like collard greens, hush puppies, french fries and macaroni and cheese.

- **Smoke Shack Cafe** (226 Rockingham Road, Londonderry, 404-2178, smokeshackcafe.com) offers St. Louis-cut pork ribs that are available in half-rack or full-rack sizes, each of which comes with your choice of two sides. The ribs can also be ordered as part of a combo plate with another meat, like brisket, pulled pork, pulled chicken or Italian sausage.

- **Smoke Shack Southern Barbecue & Ice Cream** (146 King St., Boscawen, 796-2046, ss-bbq.com) offers quarter-rack, half-rack or full-rack-sized baby back rib plates that are served with cornbread and one or two additional sides. The Smoke Shack also operates concessions at New England Dragway (280 Exeter Road, Epping) and New Hampshire Motor Speedway (1122 Route 106 N, Loudon).

- **Smokeshow Barbeque** (89 Fort Eddy Road, Concord, 227-6399, smokeshowbbq.com) offers slow-smoked pork ribs, with three different sauces available on the side and additional sides available a la carte.

- **Tim’s Drunken Sauces and Rubs** (timsdrunken-sauces@gmail.com, find them on Facebook) is a mobile food trailer offering a variety of barbecue options, including ribs. Find them at 244 Elm St. in Milford most Tuesdays through Sundays, as well as at a few local breweries.

- **Up In Your Grill** (upinyourgrill.com) is a Merrimack-based food trailer and mobile catering service specializing in a variety of meats, including slow-smoked Kansas City-style baby back ribs. When he’s not catering or prepping for a private event, Up In Your Grill owner and pitmaster Dan DeCourcey posts on social media where he’ll be vending roadside. Dates vary — follow him on Facebook @upinyourgrill for updates.

- **Wicked Good Butchah** (209 Route 101, Bedford, 488-5638, wickedgoodbutchahnh.com) offers a variety of specialty cuts of meat, including baby back ribs.

- **The Wine’ing Butcher** (16 Sheep Davis Road, Pembroke, 856-8855; 28 Weirs Road, Gilford, 293-4670; 81 Route 25, Meredith; wineingbutcher.com) offers a variety of specialty cuts of meat, including tender baby back ribs.

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# IN THE KITCHEN WITH PAULA NORENA



Nashua couple Paula Norena and Jonathan Laureano opened Tostao's Tapas - Bar (170 Main St., Nashua, 577-1111, [tostaostapasbar.com](http://tostaostapasbar.com)), a downtown eatery offering authentic Spanish tapas and cocktails, in the spring of 2019. Natives of Colombia and Puerto Rico, respectively, Norena and Laureano took over the former WineNot Boutique space in late 2018, installing a brand new kitchen and creating a menu that borrows styles from Europe and across multiple Latin American nations.

Popular items include the beef, chicken or cheese empanadas, the paella, the coconut shrimp, and arepas, a dish popular in Colombia and Venezuela that Norena described as similar in appearance to a pancake, but made of corn.

**What is your must-have kitchen item?**  
The tongs.

**What would you have for your last meal?**

Bandeja paisa. It's a traditional plate from Colombia with rice, beans, egg, pork belly, chorizo and corn cake. It has everything on one plate.

**What is your favorite local restaurant?**  
Casey Magee's [Irish Pub in Nashua]. Their chicken wings are great.

**What celebrity would you like to see coming into Tostao's Tapas - Bar?**

I would say maybe Marc Anthony. I love his music, so that would be nice.

**What is your favorite item on your menu?**  
I love steak, so my favorite thing would

be the carne asada. I also love the ribs san-cocho, which is a special that we throw on the menu in the wintertime. I can eat it every day.

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

Right now, I see that empanadas are everywhere. We didn't used to see them in every restaurant but now everybody seems to have them. ... We have Colombian empanadas on our menu, which has a dough that is made of corn.

**What is your favorite thing to cook at home?**

Jonathan loves lasagna, so when I get to cook for my family, I like to do a homemade chicken lasagna.

— Matt Ingersoll 🍷

### Stuffed cheese arepas (corn cakes)

From the kitchen of Paula Norena of Tostao's Tapas - Bar in Nashua

2 cups pre-cooked white cornmeal  
4 ounces part-skim mozzarella, cut into 8 cubes  
2½ cups lukewarm water  
1½ teaspoons kosher salt  
¼ cup vegetable oil, or as needed

Preheat oven to 350 degrees. Stir water and salt together in a large bowl. Add the cornmeal into the water until a soft dough

forms. Divide the dough into 8 golf ball-sized balls and pat each into a patty. Place a cube of mozzarella in the center of each patty. Fold the dough over the cheese to cover it. Heat the oil in a large skillet over medium-low heat until simmering. Cook the corn patties until golden brown, about 5 minutes on each side. Bake the patties until their edges are crisp and golden, about 10 minutes.

### Weekly Dish

Continued from page 20

of work, but now we're finally producing enough to sell," Brooks said in an email. Other produce that will be available seasonally will include French breakfast radishes, cucumbers, peppers, heirloom and mixed cherry tomatoes, summer squash, and various herbs and edible flowers. Additionally, Brooks said the farm is launching a food

trailer called Homegrown, which will be sourcing foods from different parts of New Hampshire, serving hot meals and some deli-style options. The food trailer will be operating on Saturdays only. Groh Farm also joined the roster of the Milford and Peterborough Farmers Markets last week. Visit [grohfarm.com](http://grohfarm.com). 🍷





## TRY THIS AT HOME

# PB&J sweet potatoes

Are you in a breakfast rut? Tired of eating a bowl of cereal or a couple pieces of toast? I have a recipe that will turn your breakfast eating routine upside down. Allow me to introduce PB&J sweet potatoes.

No, sweet potatoes aren't a shocking breakfast dish, but the way in which they are prepared probably is. When you think of sweet potatoes at breakfast, they're most likely served as home fries or incorporated into hash. With this recipe, the sweet potatoes are the base and star of the dish.

This six-ingredient dish can be made in about 10 minutes. If you either (a) microwave the sweet potatoes while completing some sort of morning chore or (b) bake them the night before while making dinner, you've taken prep time down to five minutes or less.

Not only is this a quickly made breakfast,



PB&J sweet potatoes. Michele Pesula Kuegler.

it also is incredibly healthy. Plain sweet potatoes, topped with lightly sweetened yogurt, and fresh strawberries — with this dish you'll have a serving of veggies and half a serving of fruit to start your day.

But wait, there's more! Besides being quick to make and healthy, it also is a fun dish to eat. Rather than assembling the dish, serve the sweet potatoes with the toppings on the side. Dip slices of sweet potato in the peanut butter yogurt. Top a bite of sweet potato with a strawberry. You get the idea.

Try this dish and breakfast boredom will be a thing of the past.

*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](http://thinktasty.com) to find more of her recipes.*

### PB&J sweet potatoes

Serves 2

- 1 9-ounce sweet potato
- 3/4 cup plain Greek yogurt (I used nonfat)
- 2 Tablespoons peanut butter powder
- 2 teaspoons granulated sugar
- 3 Tablespoons almond milk (I used unsweetened, almond flavor)
- 8 strawberries

Scrub sweet potato, and pierce multiple times with a fork.

Cook in microwave for 5-6 minutes on high or until fork tender.

Remove, and set aside to cool slightly.

Combine yogurt, peanut butter powder, and sugar in a small bowl, stirring until smooth. Slowly add milk, 1 tablespoon at a time, until you reach desired consistency.

Hull and dice strawberries.

Sprinkle strawberries with a pinch of sugar, if desired.

Slice sweet potato in half.

Serving options:

Spread peanut butter yogurt on cut sides of sweet potato and sprinkle with strawberries.

Serve each sweet potato half with the toppings on the side, and allow the diners to choose each bite combination!

### Food & Drink

#### Summer farmers markets

• **Barnstead Farmers Market** is Saturdays, from 9 a.m. to 1 p.m., at 96 Maple St. in Center Barnstead, now through Sept. 25. Visit [barnsteadfarmers.weebly.com](http://barnsteadfarmers.weebly.com).

• **Bedford Farmers Market** is Tuesdays, from 3 to 6 p.m., in the parking lot of Wicked Good Butchah (209 Route 101), now through Oct. 12. Visit [bedfordnffarmersmarket.org](http://bedfordnffarmersmarket.org).

• **Candia Farmers Market** is on the third Saturday of each month, from 9 a.m. to noon, outside the Smyth Public Library (55 High St., Candia), now through October. Upcoming dates are July 17, Aug. 21, Sept. 18 and Oct. 16.

Visit [candianh.org](http://candianh.org).

• **Canterbury Community Farmers Market** is Wednesdays, from 4 to 6:30 p.m., in the parking lot of the Elkins Public Library (9 Center Road), now through Sept. 29. Visit [canterburyfarmersmarket.com](http://canterburyfarmersmarket.com).

• **Cole Gardens Farmers Market** is Saturdays, from 9:30 a.m. to 1 p.m., at Cole Gardens (430 Loudon Road, Concord), now through Oct. 30. Visit [colegardens.com](http://colegardens.com).

• **Concord Farmers Market** is Saturdays, from 8:30 a.m. to noon, on Capitol Street in Concord (near the Statehouse), now through Oct. 30. Visit [concordfarmersmarket.com](http://concordfarmersmarket.com).

• **Contoocook Farmers Market** is Saturdays, from 9 a.m. to noon, at 896 Main Street in Contoocook (by the gazebo behind the train depot), now through October. Find them on Facebook @[contoocookfarmersmarket](https://www.facebook.com/contoocookfarmersmarket).

• **Derry Homegrown Farm & Artisan Market** is Wednesdays, from 3 to 7 p.m., at 1 W. Broadway, now through Sept. 29. Visit [derryhomegrown.org](http://derryhomegrown.org).

• **Dover Farmers Market** is Wednesdays, from 2:15 to 5:30 p.m., in the parking lot of the Greater Dover Chamber of Commerce (550 Central Ave.), now through Oct. 6. Visit [seacoastgrowers.org](http://seacoastgrowers.org).

# Smokin' Summer

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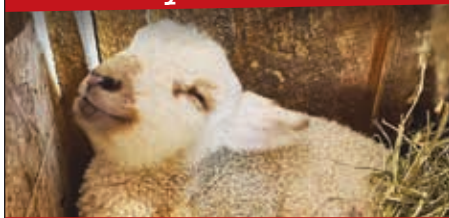
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**DRINKS WITH JOHN FLADD**

**Grouse**

As I left the house for my weekly outing to the flea market, the nightingale-like voice of my wife called out after me.

“Don’t buy anything stupid!”

This advice seemed misguided to me for two reasons: (1) buying something stupid is the whole *point* of a flea market, and (2) after 19 years of marriage, the idea that I could refrain from that kind of stupidity is optimistic to the point of fantasy.

To my credit, I kept a cool head for the first 20 minutes or so of browsing. But then I found this beauty — a tapered glass decorated with a grouse. You can tell, because it is labeled as such: “Grouse.”

In much the same way as some people talk about making eye contact with a puppy at an animal shelter and instantly bonding, the Grouse Glass and I shared an instant emotional intimacy. It fluttered its way into my heart.

Which is how Grouse Glass came home with me. Now, at this point, you are probably expecting a rambling story about my spirited defense of Grouse Glass to my wife, or a pun on the fact that “grouse” rhymes with “spouse,” but you will be disappointed, because I snuck it into the house when she was busy and hid it in with the other glassware in our dining room. Now, Grouse Glass is mine and I am its and a practical matter needs to be sorted — to wit, what to drink from it.

A brief internet search for grouse-themed cocktails was unexpectedly successful. As it turns out, there are a number of whiskeys named after grouse — Famous Grouse, Naked Grouse, etc. — largely connected to the image of tweedy aristocrats shooting them. In consequence, there have been a number of cocktails named after them.

I took a recipe that was weird as snake sneakers to begin with and started playing with it. I ended up with something that is solidly good but that no self-respecting grouse would have anything to do with.

**Grouse With No Self-Respect**

This is based on a drink called the Dirty Bird. I have made a great number of changes and substitutions. Clearly the Grouse is not the only one lacking in self-respect.



Grouse. Photo by John Fladd.



Grouse. Photo by John Fladd.

**Ingredients:**

2 ounces Doritos-infused Irish whiskey (See below. No, really. It will be OK.)

¼ ounces dry sherry — I used *amontillado*

1/3 ounce fig syrup (see below)

3 dashes (30 drops) cardamom or Angostura bitters

1 dash (10 drops) Tabasco sauce

Mix all ingredients in a mixing glass with ice. Stir until thoroughly chilled and a little diluted.

Pour everything, including the ice, into a chilled Grouse Glass. If you do not *have* a grouse glass, a rocks glass will do.

Garnish and serve on a plate with Fig Newtons.

OK, you’re going to have to have a little faith on this one.

The original recipe called for infusing a grouse-named whiskey with kettle corn. I tried it — and it was fine — but it was understated, and this does not seem to be an understated drink. I got to thinking, “The corn idea is solid, but is there a way of giving it some oomph?” Hence, the Doritos.

Stay with me; we’ll get through this together.

The fig syrup is the secret star here. The whiskey hits your palate first, followed by the — believe it or not — somewhat subtle Doritos flavor, but the fig aftertaste is what makes this drink

really interesting. It leads to a second sip, then a third. The bitters keep it from being too sweet, and the Tabasco adds a tiny amount of zing that keeps it from tasting a little flat.

Self-respect is overrated.

**Doritos-infused whiskey**

Combine one 1-ounce packet of Nacho Cheese Doritos and 6 ounces of Irish whiskey in a small jar.

Seal and store someplace cool and dark for one week, shaking it twice per day.

Strain and bottle it. (Don’t stress about how little whiskey you end up with. You like whiskey; it turns out that Doritos like whiskey. They deserve a little something for the sacrifice they have made.

**Fig syrup**

Combine two parts fig jam to one part water in a small saucepan over medium heat.

Boil until the jam is as dissolved as possible. Depending on what brand of jam you are using, there may or may not be chunks of fig left, after it is syruped.

Strain and bottle. Don’t worry about any tiny fig seeds — that’s what helps keep this figgy — but actual chunks of figs would probably be off-putting in the final cocktail.

*John Fladd is a writer and cocktail enthusiast living in New Hampshire.*



# Cool off with spritzers

A crisp bubbly drink in red or white

By Fred Matuszewski  
food@hippopress.com

Spritzers are quite common in Europe, where their name began as Gespritzer, a noun derived from the German past participle of spritzen, or “to squirt.”

Popular in central Europe, spritzers have gained worldwide attention as ready-mixed in cans, with their low alcoholic and caloric content. They are the perfect afternoon beverage for a hot summer day for anyone wanting relief from the hot sun without the prospect of dulling their senses or imbibing unnecessary calories.

Spritzers should not be confused with wine coolers, which contain fruit juice and sugar, or sangria, which lacks carbonation but also contains

a fair amount of carbohydrates. Spritzers should just be a simple combination of wine and carbonated water or club soda, with perhaps a slice of orange, served in a tall glass of ice. Both the wine and the soda should be well-chilled.

Originating in the 19th century, spritzers were traditionally made with white wine, but a full-fruited red wine can also be employed. Your imagination should be your guide, but remember, keep it simple! We bought our own SodaStream sparkling water maker a couple of years ago. I daily thank the esteemed scientist Joseph Priestley, who in his limitless energy discovered many gases, including oxygen and nitrous oxide, but most importantly invented carbonated water. Keeping a bottle of the sparkling water in the refrigerator makes preparing a spritzer an exercise of just a minute!

We have two spritzers to try. Our first is made with an imported Chablis. **Antonin Rodet 2019 Chablis** (originally priced at the New Hampshire Liquor & Wine Outlets at \$28.99 and reduced to \$13.99) is in my estimation an excellent selection of a white wine

for a spritzer; others include sauvignon blanc and riesling. Some acidity in the wine is important, as it works with the sparkling water to quench one’s thirst. Our wine comes from Chablis, in the far northern regions of Burgundy. Produced from the chardonnay grape, it is bone dry while not harsh, steely with mineral notes but not austere. It is rich, but not buttery like California chardonnays. Its color is the lightest of straw with a slight green cast. It has a tart lime-like nose, with an even yellow plum and minerality to the tongue; this is not the chardonnay that many would disdain. It is a perfect wine to mix with sparkling water for that thirst-quenching beverage.

Our second spritzer is made with Australia’s Limestone Coast **Greg Norman**

**Estates 2015 Reserve Shiraz** (originally priced at the New Hampshire Liquor & Wine Outlets at \$49.99, reduced to \$19.99). It is the perfect fruity-red wine for a spritzer! This vintage has been rated in the top 10 percent of all wines from this region. Like a rich Australian grenache, this shiraz has abundant fruit with soft tannins. It has a rich, dense red color, with bold plum fruit to the nose and palate.

This is a wine that, if you take advantage of the price and purchase several to set some aside, will cellar well for several years to come, netting repeated summers of red, healthy spritzers. Like the Chablis, this red should also be chilled prior to mixing.

So cool off this summer with some healthier alternatives, spritzers made with excellent red and white wines, crisp and clean, low in alcohol and calories! Simple to make with a 2:1 ratio of wine to sparkling water, poured over a tall glass of ice. Add a slice of orange for additional fruit and vitamin C!

*Fred Matuszewski is a local architect and a foodie and wine geek.*



Courtesy photo.



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# CRAZY CAT WINERY

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• Lara Hope and the Ark-Tones, *Here to Tell the Tale* A

• Maria Grand, *Reciprocity* A

• *Hour of the Witch* A

### • 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](mailto:asykeny@hippopress.com).

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• *Luca* A

• *The Hitman's Wife's*

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# POP CULTURE

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**Lara Hope And The Ark-Tones, *Here to Tell the Tale* (Sower Records)**



From the Catskills comes this odd-ball rockabilly thingamajig, featuring our intrepid heroine, totally making \$10 mail-order red cat-eye spectacle frames a thing again for all you lonely NASA incels out there. Oh, I know, I'm a jerk, but that's literally a checkbox on the job application, and whatever, someone had to do something like this, mildly feisty eight-bar '50s-rock sung by, you know, a cute girl with a fashion Achilles heel that's truly epic. Where were we, oh yes, rockabilly. These people have opened for Brian Setzer Orchestra, which is about as big

as this genre can get these days, but wait, there's more, Ms. Hope won an Ameripolitan Best Female Rockabilly Artist award in 2017, so these ain't no pikers (I assume). Standard stuff on board here of course, songs about falling in love with idiots, being an idiot in love, and, spoiler, drinking alcohol; Hope's voice nasally befits her stage look, but wait, act now because the bass player plays an upright bass. **A** — *Eric W. Saeger*

**Maria Grand, *Reciprocity* (Biophilia Records)**



If you've ever wanted to hear a top-drawer saxophone player try to put her pregnancy into musical expression, that'd be this, the second full-length from this avant edge-lady. Supported only by bass and drums, Grand nevertheless keeps listeners on their toes and paying attention, as it's hard to guess what she'll try next. I'm sure she wouldn't mind my echoing the AllAboutJazz.com reviewer and inferring that these pieces are textures more than songs, loaded up with impossible runs (and a few moments where Savannah Harris's drums really stand

out) and yes, some googly-eyed, Bjork-like weirdness ("Fundamental Pt. 1," "Prayer"), but that's something of an oversimplification. Despite all the controlled chaos, it's still very musical, and one does find one's ears trying to keep pace. "Creation: Interlude" is particularly compelling, utilizing a stop-and-start pattern to great effect; "Now Take Your Day" stands out as a trademark clinic in effortless virtuosity. **A** — *Eric W. Saeger* 🍷

A seriously abridged compendium of recent and future CD releases

• Fonzie just said to me "Eyyy, Saeger, how about you lay those bad albums on me like a hepcat," and so I am here to oblige, with all the new albums slated for a June 25 release date that (at this writing) seem noteworthy enough to motivate me to dream up a few expert-level critiques and insults! But we won't get to the dissin' quite yet, unless *Dark In Here*, the upcoming new album from hilariously overrated hipster band **The Mountain Goats**, is massively disappointing (and trust me, we're talkin' about a *really* low bar here, folks)! They're from Claremont, California, a suburban city near Los Angeles, and they've been the talk of the Pitchfork cognoscenti, even after the band allowed fewer weird tunes onto their second 2020 album, *Getting Into Knives*. In other words, they're basically this year's Grizzly Bear or whatever; going by their (debatable) most popular tune, "No Children," which was about all I could stomach from them in 2015, I've always thought of them as a cross between Violent Femmes and Deep Blue Something, a joke band of sorts but one we're supposed to take seriously because, you know, whatever. Anyway, the latest single from the new album is called "Mobile," and it's basically what you'd expect to hear from Crash Test Dummies doing a folk-pop song, a little bit twee and a lotta bit unlistenable. This too shall pass, of course, and hopefully quickly.

• Speaking of tedious folkie-hipster bands, I'm almost positive that one of my public relations pests is pushing me to listen to Durham, N.C.-based **Hiss Golden Messenger**, but since it's nowadays pretty stupid for them to waste time sending me emails instead of social media DMs, I can't find hide nor hair of it, meaning any announcements/download links were probably deleted, so I'll just start from scratch with regard to "their" forthcoming new LP, *Quietly Blowing It*. The "band" is basically just singer-songwriter MC Taylor and whatever random dudes end up playing onstage with him in exchange for cans of Hobo Beans and Dinty Moore or whatever. The new single, "Glory Strums (Loneliness of the Long-Distance Runner)," has bad harmonica, a 1970s-pop vibe (think sleepy radio nonsense like Ambrosia), and Taylor's decent-enough Bob Dylan-style voice. I do not hate it.

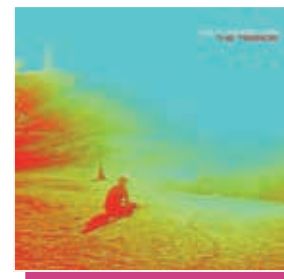
• Next we have Gang Of Four wannabe **Modest Mouse**, with their new album, *The Golden Casket!* I know, it's been too long since their 2015 full-length *Strangers To Ourselves*, an album that was dissed by some hack Spin critic as "rudderless," not that there were any Modest Mouse fans even remaining on the planet who hadn't yet grown up and taken to pushing baby carriages; the band's strategy appears to be "do an album and wait seven years before doing another," which, any musician could tell you, is super dumb. The new single, "We Are Between," starts with a Joy Division part, then turns into a Sting B-side. It's actually OK, if you've even bothered reading this far.

• We'll wrap things up with *Boy From Michigan*, the new LP from ironic synthpop guy **John Grant!** The title track is basically Madonna's "True Blue" in a fake beard, although Grant's mush-mouthed Jose Gonzalez imitation will probably appeal to you if you have bad taste in music. — *Eric W. Saeger* 🍷

## Retro Playlist

Let us cast off these chains of pandemic discontent and harken to the year 2013, almost exactly eight years ago this week, when Massachusetts-based band **Scud Mountain Boys** officially became un-defunct upon the release of their fourth album, *Do You Love The Sun*. Having been exposed to their intensely uninteresting version of the preview single, a rub of the Cher classic "Gypsies Tramps and Thieves," I feigned anticipation, noting that I could hardly wait to be lulled into blissful unconsciousness by the band's next "bundle of Statler-Brothers-on-Quaaludes boring-itude," and was, of course, not disappointed.

One of the featured records that week was

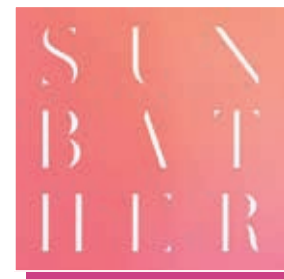


*The Terror*, from LSD-powered wingnut band **Flaming Lips**. Normal people who read this space for whatever reason have for 15-or-so years watched in gleeful delight as I've tried to suppress my feelings for this band, but I'm glad to announce today that I really can't stand them and never really could.

Hence I was bald-faced lying when I said that it was "great for what it is," possibly because I feared some sort of backlash from the five brain-damaged Americans who actually listen to Flaming Lips for the music instead being like everyone else and only cranking that crummy nonsense in order to annoy their grandmothers. I really should have stopped trying to appear interested after

I noted that "there aren't nearly as many **Boredoms**-style noise-wave moments nor graspable grooves as 2009's *Embryonic*" with regard to this album, but I didn't. But now I can rectify that error: I absolutely detest the Flaming Lips. Come at me, 98-pound weaklings.

Ha ha, the other "slab" I had on the coroner's table that week was **Deafheaven's** confounding breakthrough album, *Sunbather*. For those who've forgotten — and I always love telling this story — the San Francisco fivesome were somehow able to take their wearisome extreme-metal tuneage and convince the **Grizzly Bear/Animal Collective**-loving dingbats of the early-Aughts *Brooklyn Vegan*



crowd that they'd invented something new and kooky, when in fact their music was just (and here's my favorite part of the story) 1980s **Bathory** black-metal, but really boring. I'm seriously surprised there's never been a class-action suit against those guys.

*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. Message me on Twitter (@esaeger) or Facebook (eric.sae-ger.9).* 🍷

*Hour of the Witch*, by Chris Bohjalian (Doubleday, 400 pages)

I do love me some Chris Bohjalian, but I had forgotten how riled up I get by his stories, which always focus on some aspect of social injustice. Such is the case with his newest release, *Hour of the Witch*.

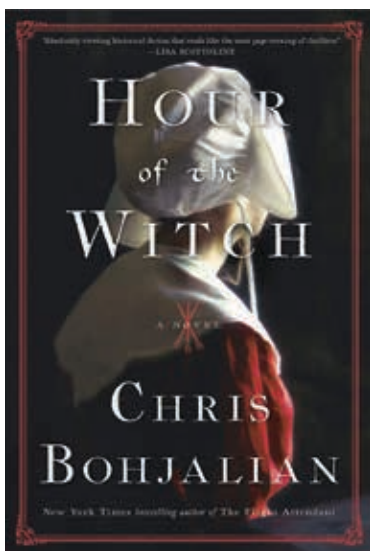
This piece of historical fiction centers around a young woman, Mary Deerfield, who lives with her abusive and alcoholic husband in 17th-century Massachusetts. Mary is much younger than her husband. She is worldly, having come from England with her parents, is well-spoken and well-read, and she speaks her mind. Boy, does she speak her mind.

After five years of marriage Mary is barren but not devoid of sexual desire. The guilt from that makes even her question her worthiness — a bad situation that is soon made worse.

After hitting her on several occasions, Mary's husband impales her hand with a fork (the three-pronged tool of the devil), after which Mary moves back in with her wealthy parents and decides to divorce her husband. Not unheard of at the time, but certainly not considered the norm.

It wasn't exactly the best time in history to stand up to male oppression, especially when women around you were being tried as witches. But Mary would rather take her chances with the courts because she knows her husband is wrong.

Because we are privy to Mary's reasoning we understand why she makes the decisions she does. Her community, a male-dominated society, does not. Instead of people understanding that she is abused, it is far easier to think that her husband has his hands full with such a strong-willed young woman. Surely Mary deserves any kind of "fatherly correction" that is administered to



her by her husband.

And besides, while her husband does tend to drink a bit, he's *such* a nice guy.

Mary tries to ease a deathly ill young boy's agony by administering herbs; people use that to call her a witch. Mary finds those three-pronged forks planted in her garden and after confronting her servant and husband makes the decision to replant them, in the hopes that maybe they can make her fertile, because why not give it a try?

She is clearly a witch. Mary is damned if she does and damned if she doesn't.

And when Mary tells her side of the story of her abusive situation, she is doubted and called a liar and sinner — traits of a witch or certainly a woman who deserves to be punished. Many of her neighbors end up siding with the husband, praising him for putting up with a woman who doesn't know her place.

Eventually the divorce proceedings turn into a full witch trial with the very real threat that Mary might hang from the gallows for the crime of not wanting to be married to an abusive monster.

*Hour of the Witch* is a hefty book — at 400 pages you'll want to set aside time to read it — but the plot moves so quickly and the details are so realistic that you will find yourself sailing through the story. Bohjalian is known for doing a tremendous amount of research for each of his books, and the effort shows in this one. It's convincingly written and it reads like a current story about abused women — how they are doubted, mistreated and made to feel like they are at fault for the actions of others. On one level, reading *Hour of the Witch* can be depressing — it felt to me like very little has changed since 1662 — but on another level it's a skillfully written story worth the read. Put it on your list.

A — Wendy E. N. Thomas 🍷

**Books**

**Author events**

- **PAUL DOIRON** Author presents *Dead by Dawn*. The Music Hall, 28 Chestnut St., Portsmouth. Thurs., July 1, 6 p.m. Tickets cost \$60 to \$180 per table. Visit themusichall.org or call 436-2400.
- **TERRY FARISH** Meet-and-greet with picture book and young adult author. Kingston Community Library, 2 Library Lane, Kingston. Thurs., July 8, 3:30 p.m. Registration required. Visit kingston-library.org.
- **CHRISTINA BAKER KLINE** Author presents *The Exiles*. Host-

ed by The Music Hall in Portsmouth. Tues., July 13, 7 p.m. Virtual. Tickets cost \$5. Visit themusichall.org or call 436-2400.

• **MEGAN MIRANDA** Author presents *Such a Quiet Place*. Hosted by The Music Hall in Portsmouth. Tues., July 20, 7 p.m. Virtual. Tickets \$5. Visit themusichall.org or call 436-2400.

**Poetry**

• **DOWN CELLAR POETRY SALON** Poetry event series presented by the Poetry Society of New Hampshire. Monthly. First Sunday. Visit poetrysocietynh.wordpress.com.

**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.



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**Luca (PG)**

**A young sea creature explores land and makes friends in *Luca*, an animated Pixar movie about a lot of things that I would lump in the “growing up” category.**

I think *Luca* might be part of a good double feature with *Inside Out*, another Pixar movie about moving from little kid to an older and more aware phase of life. Where that movie was focused on the internal mechanics of that process — what does it feel like to grow and change and accept sadness and bittersweetness as part of life — *Luca* feels more like the external mechanics of growing up, learning to take chances but also take care of yourself, be a part of your family but still separate from your family, find friends who share your values, stand up for what you know is right and make things right when you make a mistake. How to approach and operate in the world feels like the broad ground covered in *Luca*.

Luca (voice of Jacob Tremblay) is a young sea creature (picture a water dragon crossed with a sea monkey but in bold tropical colors) who lives with his family in the bright sapphire-blue waters off the Italian coast. He spends his days herding the family’s flock of sheep-like fish — at least that’s what his mother (voice of Maya Rudolph) and father (voice of Jim Gaffigan) think he’s doing. His grandmother (voice of Sandy Martin) sees the gleam of curiosity in his eyes when she tells stories of visiting the human town on land where sea creatures, when dry, transform to look like people.

When Luca finds a few human items that have fallen off a fishing boat, he is intrigued. He meets Alberto (voice of Jack Dylan Grazer), a fellow kid sea creature and collector of all manner of human stuff. Hesitantly, Luca follows Alberto to the surface. After Luca gets the hang of walking with legs, he and Alberto spend time hanging out on a small island where Alberto lives, building rickety but (briefly) ride-able Vespa-like contraptions and dreaming of the day when they can get a cherry-red scooter and ride off together to see the world.

Soon, however, Luca’s parents find out what he’s been doing and they’re terrified and angry — humans have a long history of killing sea creatures, and land is no place for someone like Luca, who turns blue and green anytime water splashes on him. To keep him safe, they say, they’re sending him to the deep with weird, see-through uncle Ugo (voice of Sacha Baron Cohen).

Luca is definitely not interested in a life eating passing bits of whale carcass and listening to Ugo’s stories in the dark, so he takes off. He and Alberto decide to go where they’re certain Luca’s parents will never look — the human town.

The human town, which is called Portorosso (on, as the Disney Wiki explains,



Luca

the Italian Riviera; circa, based on music and television snippets, maybe 1950s-early 1960s?), is a bright and sunny place with a disturbing amount of fish-spearing imagery. The boys get a glimpse of a real Vespa, a thing of beauty owned by the boasting, bullying teen Ercole (voiced by Saverio Raimondo). Ercole turns his viciousness on Luca and Alberto when a ball Luca kicks accidentally hits Ercole’s scooter. Before Ercole can dunk them in the town fountain (which would make their sea creature secret visible to all), they are rescued by Guilia (voice of Emma Berman), a plucky red-haired girl who is Ercole’s fiercest competitor in an annual triathlon. Guilia has never won, in part because she has always competed alone in the swimming/pasta-eating/biking competition and tends to spend the bike ride puking, but she is determined to end Ercole’s reign of kid-terror.

The race comes with prize money — money, as Alberto and Luca figure out, that can be spent on a not entirely decrepit used Vespa — and the three kids decide to team up and work together to try to beat Ercole.

*Luca* is a truly beautiful movie with lots of bright sunny colors, both in the rendering of the sea creatures and in the richly illustrated vacation poster settings. It’s fun — with a sense of adventure and a kind of boisterousness that isn’t *Peter Rabbit* 2-style jokey but does keep the energy up. *Luca*’s thoughtfulness doesn’t weigh down its funniness.

And there is a lot of deeper thinking going on here. As much as the blowhard Ercole is the movie’s main antagonist, the movie’s true villain is probably something like fear — fear of people who are different, fear of the unknown, fear that keeps you from standing up for someone. Learning how to deal with different types of fear and how to respond is the real quest that Luca goes on. He easily faces the parent-instilled fears of going to the surface, but other kinds of fears prove harder to navigate. There is also a bit about learning to be yourself and

make decisions for yourself, not just following what parents or friends want but also figuring out how to make your own way while still keeping your parents and friends close. It’s a lot of stuff, some of it rather subtle, to be happening in one cartoon that’s not quite two hours long, but I feel like *Luca* does a good job of setting the scene for the things it’s putting out there for moviegoers to consider (moviegoers of all ages; as much as *Luca* and *Inside Out* are about kids, I always feel like there’s a good bit to consider for parents as well). The movie leaves you with good feelings and plenty to talk about without presenting pat answers to big “how to live life” questions.

*Luca* feels like a more subdued kind of Pixar movie than, say, the big extravaganza-like franchises of *Toy Story* or *Cars*. But it has that quality of a really good storybook, with lots of elements that will stick with you long after the movie is over. **A**

*Rated PG for rude humor, language, some thematic elements and brief violence, according to the MPA on filmratings.com. Directed by Enrico Casarosa with a screenplay by Jesse Andrews and Mike Jones, Luca is an hour and 36 minutes long and distributed by Walt Disney Studios on Disney+.*

**The Hitman’s Wife’s Bodyguard (R)**

**Remember that Ryan Reynolds/Samuel L. Jackson/Salma Hayek movie from 2017? It was an action comedy that used shooting and swear words in a way that felt like they were placeholders for dialogue nobody got around to writing? Vaguely? Well that movie was called *The Hitman’s Bodyguard* and now it has a clunkily named sequel: *The Hitman’s Wife’s Bodyguard*.**

And now I know I’m really back at the movies. For other films I’ve seen at theaters since March 2020 I was often at least as aware of my surroundings as I was of the

movie itself. Or the movie I was watching was loaded with some kind of “the movie that will save cinema” importance. But with this movie, with this gloriously not-quite-good-enough-to-be-mediocre movie, I was just in a theater, frequently bored and regularly checking my watch. What, it’s only been five minutes? Sigh. And, just like that, a bit of normality returns.

That the 2017 first film (in what I really hope isn’t a franchise) was sorta half-baked and leaned too much on general loudness is something I only remember because I recently reread my review. I don’t think this movie expects you to remember all that much about plot or character. Generally: Michael Bryce (Reynolds) is a Type A bodyguard who lost his license and top shelf status due to the assassination of a client by Darius Kincaid (Jackson), a top-flight hitman. For convoluted reasons, Bryce (in the first movie) had to protect Kincaid so he could testify in a war crimes trial. Sonia (Hayek), Darius’s wife, is a con woman and just sort of loud and big in a way the movie clearly finds hilarious.

Here, a despondent Michael, still unable to regain his bodyguard license, is advised to take a violence-free sabbatical and therefore goes to Italy to relax by the ocean and think self-affirming thoughts. It’s there, with his eyes closed and noise-canceling headphones keeping out the sound of bullets flying and people screaming, that Michael is found by Sonia. As she’s chased by, er, I forget who exactly, she grabs Michael and drags him along with her. Darius has been kidnapped and she wants Michael’s help finding him. Michael doesn’t want to help and is determined not to handle any guns or perpetrate any violence but he eventually goes along.

Meanwhile, discount Bond villain Aristotile Papdopolous (Antonio Banderas) is trying to steal the information that will allow him to plunge all of Europe — except for Greece — into chaos by destroying its power grid. Interpol, in the form of a Boston detective (or something? He mentions Boston a lot, it’s weird) named Bobby O’Neill (Frank Grillo), is trying to chase down the group behind an attack on the power grid in Croatia, which was a sort of demonstration for Aristotle. When Darius gets mixed up with (and then kills) someone O’Neill was using as an informant, O’Neill uses the threat of arrest to force Sonia, Darius and Michael to be part of a sting to capture a MacGuffin that will lead them to Aristotle.

This movie doesn’t take itself all that seriously and occasionally leans in to the absurdity of its characters and story just enough to have a moment of cleverness or genuine (stupid but enjoyable) humor. A lot of other times, though, it just hangs a whole scene on, like, Samuel L. Jackson’s laugh or Salma Hayek spinning off in high-energy anger. This movie’s three leads are very



The Hitman's Wife's Bodyguard

much reduced to their one or two character actions — Hayek is basically a violent tornado or weirdly trying to be motherly, Jackson is being “a Samuel L. Jackson character” and Reynolds is doing a flatter, more anxious turn of his Deadpool patter. You get the sense that somebody wanted to shoot a movie in Italy and then this sequel was sort of reverse engineered from there. This movie has car chases and characters shooting at people in helicopters and yet it frequently feels slow; it's only an hour and 39 minutes long but it often feels like

it is just grinding through those minutes like a weak blender through large chunks of ice and frozen strawberries, never quite making it to smoothie territory. **C-**

*Rated R for strong bloody violence throughout, pervasive language and some sexual content, according to the MPA on filmratings.com. Directed by Patrick Hughes with a screenplay by Tom O'Connor, Brandon Murphy and Phillip Murphy, The Hitman's Wife's Bodyguard is an hour and 39 minutes extremely long and distributed by Lionsgate.* 🍷

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• **TheaterWorks USA Virtual Field Trip** Through the Cap Center in Concord, get virtual access to filmed live productions of children's theater such as *Pete the Cat*, *Charlotte's Web*, *Dog Man the Musical* and more. See [ccanh.com](http://ccanh.com) for details. The cost of one-family access to one production (*Pete the Cat*, for example) appears to be \$19.99; there are other packages available for schools and homeschool programs.  
• **Grease 21+ trivia night** Thursday, June 24, 7:30 p.m. at the Chunky's in Manchester. Admission costs \$5 in the form of a food voucher, according to the website, where you can reserve a spot and specific seating in advance.  
• **Theater candy bingo Summer Party** Sunday, June 27, at 6:30 p.m. at Chunky's in Manchester, Nashua and Pelham. Admission costs \$4.99 plus one theater candy, according to the website, where you can reserve a spot and specific seating in advance.

• **The General** (1926) Buster Keaton silent film with live musical accompaniment by Jeff Rapsis on Thursday, July 8, at 6:30 p.m. at the Flying Monkey in Plymouth. Tickets start at \$10.  
• **The Covered Wagon** (1923) a silent film western with live musical accompaniment by Jeff Rapsis, on Sunday, July 11, 2 p.m., at Wilton Town Hall Theatres. Screenings are free but a \$10 donation per person is suggested.  
• **Midsummer Silent Film Comedy** with *Sherlock Jr.* (1924) and *Our Hospitality* (1923), both silent films starring Buster Keaton, on Thursday, July 15, at 7:30 p.m. at the Rex in Manchester, featuring live musical accompaniment by Jeff Rapsis. Admission costs \$10.  
• **Branded a Bandit** (1924) and **The Iron Rider** (1926) silent film westerns with live musical accompaniment by Jeff Rapsis, on Sunday, July 25, 2 p.m., at Wilton Town Hall Theatres. Screenings are free but a \$10 donation per person is suggested.  
• **Ben-Hur: A Tale of the Christ** (1925) a silent film with live musical accompaniment by Jeff Rapsis on Thursday, Aug. 5, at 6:30 p.m. at the Flying Monkey in Plymouth. Tickets start at \$10.

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# THE ROUND UP

Local music news & events

By Michael Witthaus  
mwitthaus@hippopress.com

• **Southern sound:** Country rocking family band **Parmalee** performs on the deck for a beach crowd. Led by Matt and Scott Thomas, along with their cousin Barry, the group broke through with 2013's *Feels Like Carolina*. Last year they received their first CMT nomination, for a video of their duet with Blanco Brown, "Just The Way." Thursday, June 24, 8 p.m., Bernie's Beach Bar, 73 Ocean Ave., Hampton, tickets \$35 at ticketmaster.com.

• **Shed season:** Early shows at New Hampshire's largest outdoor venue, including two from **Brantley Gilbert**, are socially distanced events with pod seating, but the amphitheater plans full-capacity events later in the summer, and many are sold out already. Gilbert recently released "Worst Country Song of All Time," a goofy collaboration with Hardy and Toby Keith. Friday, June 25, and Saturday, June 26, at 7 p.m., Bank of NH Pavilion, 72 Meadowbrook Lane, Gilford, tickets \$29 and up at livenation.com.

• **Funday sun:** It's al fresco laughs as comedian **Marty Caproni** holds forth on a cozy restaurant's outdoor deck. As cohost of the *Good Advice For Bad Ideas* podcast, Caproni welcomes guests like fellow comic Jessi-mae Peluso and explores getting better at bank robbing, grifting and other murky skills with purported experts. He's opened for Russell Brand and Dave Attel. Sunday, June 27, 7 p.m., East Derry Tavern, 50 East Derry Road, Derry, tickets \$25 via Venmo @woodiewheatonlandtrst.

• **Pond party:** One of the region's most versatile musicians, fiddler **Jordan Tirrell-Wysocki** is joined by Matt Jensen on guitar for an early evening performance surrounded by history. Weaving traditional Celtic music with tuneful original songs, the pair present a lively repertoire that encourages dancing and singing along. Guests are asked to bring their own lawn chairs to watch the duo perform on the Puddle Dock terrace. Tuesday, June 29, 6 p.m., Strawberry Banke, 14 Hancock St., Portsmouth, \$5 in advance at strawberrybanke.org.

## NITE Well blended

### Creamery Station returns to Manchester

By Michael Witthaus  
mwitthaus@hippopress.com

The two groups sharing the Jewel Music Venue stage on June 26 go together like Ben & Jerry's Cherry Garcia and Phish Food — Not Fade Away Band celebrates the Grateful Dead's music, while Creamery Station brings together all the elements loved by fans of the Dead, Allman Brothers and other heroes of the jam scene.

While plenty of performing units boast about coming together organically, it's really true of Connecticut-based Creamery Station. Dylan Kader "grew up side stage" — watching his father Jim play in The Bernadettes, a regional R&B group. But Kader was more drawn to sports as a youngster.

In his teens, guided by a "big things start small" philosophy, Kader began honing his guitar skills.

"I wanted to get good enough to play around a campfire and have my friends smile," he said in a recent phone interview, "but as soon as I started, I fell in love with it."

One night at a house party, Kader, his dad and a drummer friend started jamming. Soon, the living room was packed with dancing revelers.

"It felt really right," Kader said. "We got excited and started inviting other musicians."

The first was his dad's Bernadettes band mate Don DeStafano, a harmonica player who'd appeared on albums by Johnny Cash and B.B. King. Then Kader's elementary school pal Harry Cooper joined on drums.

Crucially, keyboard player Jon Truelson, a Berklee grad with music theory skills, came on board. "He's the Garth in our band — he really pulls our harmonies together, and has an ear like I've never heard," Kader said. The group later wel-



Creamery Station. Courtesy photo.

comed percussionist Mike Ryan, bass player Alex Wu and Bobby Pickett, who plays lap steel and violin.

"It was almost a natural occurrence how everybody started coming together like that," Kader said.

After hundreds of shows, some EPs and the 2017 demo collection *Pastures of Plenty*, Creamery Station put out its first proper studio album, *Walk With Me*, last year. Though the pandemic forced them to cancel a planned tour, Kader was sanguine.

"We had something to release at a time when so many bands were completely out of work with nothing to do," he said. "So at least it gave us something."

The new record's dozen tracks reflect a collaborative nature. Kader wrote most, with Pickett, Cooper, Ryan and Truelson all contributing — Truelson's harmony-rich "I'd Be Pleased" is a highlight.

"We're lucky enough we have eight musicians and all of them are phenomenal," Kader said. "Although not all of us end up starting the songs, we all have a big piece in the writing of them."

Another standout is Kader's "Fernwood," written about a stop in Big Sur

while the band was on tour in California. "We go out there a lot and we love it," he said. "We were all just sitting around the fire and wrote the song about the whole trip — it was a fun little jig."

Producer Vic Steffens (Rory Block, Lita Ford) did a great job of recreating the band's live sound on *Walk With Me*, but the group is anxious to get back in front of fans to see how the new material evolves.

"I love bouncing back and forth between musicians, but there's still a whole element that's missing," Kader said. "Things go to really cool and weird places on stage; that's what makes it so special. A lot of it is driven by the energy of the audience, where the show and the night's going down. So it's really cool to get time on the road ... playing the songs, and really see what comes of them." 🍷

#### Not Fade Away Band w/ Creamery Station

**When:** Saturday, June 26, 7:30 p.m.  
**Where:** Jewel Music Venue, 61 Canal St., Manchester  
**Tickets:** \$20 at jewel.ticketleap.com

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- Fees structured around your needs- just to find qualified renters or maintaining the entire property
- References from both landlords and/or residents upon request

603-623-5225





# MUSIC THIS WEEK

<b>Alton Bay</b> <b>Dockside Restaurant</b> 6 East Side Drive 855-2222	<b>Chichester</b> <b>Flannel Tavern</b> 345 Suncook Valley Road 406-1196	<b>Tandy's Pub &amp; Grille</b> 1 Eagle Square 856-7614	<b>Sea Dog Brewery</b> 9 Water St.	<b>CR's The Restaurant</b> 287 Exeter Road 929-7972	<b>Henniker</b> <b>Colby Hill Inn</b> 33 The Oaks 428-3281	<b>T-Bones</b> 1182 Union Ave. 528-7800	<b>Currier Museum of Art</b> 150 Ash St. 669-6144
<b>Auburn</b> <b>Auburn Pitts</b> 167 Rockingham Road 622-6564	<b>Concord</b> <b>Area 23</b> State Street 881-9060	<b>Deerfield</b> <b>The Lazy Lion</b> 4 North Road	<b>Farmington</b> <b>Hawks Pen</b> 1114 Route 11 755-3301	<b>The Galley Hatch</b> (Tino's Kitchen is upstairs) 325 Lafayette Road 926-6152	<b>Pats Peak Sled Pub</b> 24 Flanders Road 888-728-7732	<b>Tower Hill Tavern</b> 264 Lakeside Ave. 366-9100	<b>Derryfield Country Club</b> 625 Mammoth Road 623-2880
<b>Bedford</b> <b>Copper Door</b> 15 Leavy Dr. 488-2677	<b>Cheers</b> 17 Depot St. 228-0180	<b>Derry</b> <b>LaBelle Winery</b> 14 Route 111 672-9898	<b>Gilford</b> <b>Patrick's</b> 18 Weirs Road 293-0841	<b>The Goat</b> 20 L St. 601-6928	<b>Hooksett</b> <b>Big Kahunas Smokehouse</b> 1158 Hooksett Road 935-7500	<b>Londonderry</b> <b>Coach Stop Restaurant &amp; Tavern</b> 176 Mammoth Road 437-2022	<b>Firefly</b> 21 Concord St. 935-9740
<b>Murphy's Carriage House</b> 393 Route 101 488-5875	<b>Concord Craft Brewing</b> 117 Storrs St. 856-7625	<b>Dover</b> <b>SmuttLabs</b> 47 Washington St. 343-1782	<b>Goffstown</b> <b>Village Trestle</b> 25 Main St. 497-8230	<b>Hampton Beach Sea Shell Stage</b> Events are on southern stage	<b>Granite Tapas &amp; Cocktail Lounge</b> 1461 Hooksett Road 232-1421	<b>Game Changer Bar &amp; Grill</b> 4 Orchard View 216-1396	<b>The Foundry</b> 50 Commercial St. 836-1925
<b>T-Bones</b> 169 S. River Road 623-7699	<b>Hermanos Mexicana</b> 11 Hills Ave. 224-5669	<b>Epping</b> <b>The Community Oven</b> 24 Calef Hwy. 734-4543	<b>Hampton</b> <b>The 401 Tavern</b> 401 Lafayette Road 926-8800	<b>L Street Tavern 603</b> 17 L St. 967-4777	<b>Hudson</b> <b>The Bar</b> 2B Burnham Road	<b>7-20-4 Lounge at Twins Smokeshop</b> 80 Perkins Road 421-0242	<b>Fratello's</b> 155 Dow St. 624-2022
<b>Bow</b> <b>Chen Yang Li</b> 520 S. Bow St. 228-8508	<b>Lithermans</b> 126 Hall St., Unit B	<b>Popovers at Brickyard Square</b> 11 Brickyard Square 734-4724	<b>Ashworth by the Sea</b> 295 Ocean Blvd. 926-6762	<b>Logan's Run</b> 816 Lafayette Road 926-4343	<b>T-Bones</b> 77 Lowell Road 882-6677	<b>Stumble Inn</b> 20 Rockingham Road 432-3210	<b>KC's Rib Shack</b> 837 Second St. 627-RIBS
<b>Brookline</b> <b>The Alamo Texas Barbecue &amp; Tequila Bar</b> 99 Route 13 721-5000	<b>Penuche's Ale House</b> 16 Bicentennial Square 228-9833	<b>Telly's Restaurant &amp; Pizzeria</b> 235 Calef Hwy. 679-8225	<b>Bernie's Beach Bar</b> 73 Ocean Blvd. 926-5050	<b>Sea Ketch</b> 127 Ocean Blvd. 926-0324	<b>Kingston</b> <b>Saddle Up Saloon</b> 92 Route 125 369-6962	<b>Manchester</b> <b>Backyard Brewery</b> 1211 S. Mammoth Road 623-3545	<b>McIntyre Ski Area</b> 50 Chalet Ct. 622-6159
<b>Averill House Winery</b> 21 Averill Road 371-2296	<b>T-Bones</b> 404 S. Main St. 715-1999	<b>Community Oven</b> 845 Lafayette Road 601-6311	<b>Bogie's</b> 32 Depot Square 601-2319	<b>Shane's BBQ</b> 61 High St. 601-7091	<b>Laconia</b> <b>Fratello's</b> 799 Union Ave. 528-2022	<b>Bonfire</b> 950 Elm St. 663-7678	<b>Murphy's Taproom</b> 494 Elm St. 644-3535
				<b>Wally's Pub</b> 144 Ashworth Ave. 926-6954	<b>Naswa Resort</b> 1086 Weirs Blvd. 366-4341	<b>CJ's</b> 782 S. Willow St. 627-8600	<b>South Side Tavern</b> 1279 S. Willow St. 935-9947
				<b>WHYM Craft Pub &amp; Brewery</b> 853 Lafayette Road 601-2801	<b>High Octane Saloon</b> 1072 Watson Road 527-8116	<b>Circle National Club</b> 550 Rockland Ave. 623-8243	<b>Stark Brewing Co.</b> 500 Commercial St. 625-4444
						<b>Crown Tavern</b> 99 Hanover St. 8-3132	<b>Strange Brew</b> 88 Market St. 666-4292

## Thursday, June 24

<b>Auburn</b> <b>Auburn Pitts:</b> open mic jam, 6:30 p.m.	<b>Epping</b> <b>Telly's:</b> Alex Roy, 7 p.m.
<b>Bedford</b> <b>Copper Door:</b> Jodee Frawlee, 7 p.m. <b>Murphy's:</b> April Cushman, 5:30 p.m. <b>T-Bones:</b> Jessica Olson, 6 p.m.	<b>Exeter</b> <b>Sawbelly:</b> Chad Verbeck, 5 p.m. <b>Sea Dog:</b> Todd Hearon, 5 p.m.
<b>Brookline</b> <b>Alamo:</b> Matt Borrello, 4:30 p.m.	<b>Goffstown</b> <b>Village Trestle:</b> Jonny Friday, 6 p.m.
<b>Concord</b> <b>Cheers:</b> Pete Peterson, 6 p.m. <b>Hermanos:</b> Brian Booth, 6:30 p.m. <b>Penuche's:</b> open mic night w/ Brian Burnout, 8 p.m. <b>T-Bones:</b> Phil Jakes, 6 p.m.	<b>Hampton</b> <b>Bernie's:</b> Parmalee, 8 p.m. <b>CR's:</b> Barry Breatly (guitar), 6 p.m. <b>The Goat:</b> Haley Chic, 9 p.m. <b>L Street Tavern:</b> live music, 3 p.m. <b>Sea Shell Stage:</b> Martin & Kelly, 7 & 8:30 p.m. <b>Shane's Texas Pit:</b> live music, 5 p.m. <b>Smuttynose:</b> Rob & Jody, 6:30 p.m. <b>Wally's:</b> Fat Bunny Duo, 9 p.m.
<b>Derry</b> <b>T-Bones:</b> Chris Powers, 6 p.m.	

<b>WHYM:</b> music bingo, 6 p.m.	<b>CR's:</b> Justin Jordan, 5:30 p.m.
<b>Henniker</b> <b>Pats Peak:</b> live music, 5 p.m.	<b>Murphy's:</b> Chuck A Duo, 5:30 p.m.
<b>Hudson</b> <b>T-Bones:</b> Bob Pratte, 6 p.m.	<b>South Side Tavern:</b> live music, 8 p.m.
<b>Kingston</b> <b>Saddle Up Saloon:</b> karaoke with DJ Jason, 7 p.m.	<b>Stark Brewing:</b> open mic, 7 p.m.
<b>Laconia</b> <b>T-Bones:</b> live music 6 p.m.	<b>Meredith</b> <b>Hart's:</b> Game Time Trivia, 7 p.m.
<b>Londonderry</b> <b>Game Changer:</b> Dan Carter, 8 p.m. <b>Stumble Inn:</b> Mica Peterson Duo, 7 p.m.	<b>Merrimack</b> <b>Homestead:</b> Sean Coleman, 5:30 p.m.
<b>Manchester</b> <b>Cactus Jack's:</b> Joanie Ciatelli, 6 p.m. <b>Crown Tavern:</b> live music, 5 p.m. <b>Currier:</b> Jim Dozet Trio, 5 p.m. <b>Derryfield:</b> Jordan & Byron, 6 p.m. <b>Firefly:</b> Jeff Mrozek, 6 p.m. <b>Fratello's:</b> Chris Lester, 5:30 p.m. <b>Foundry:</b> live music, 6 p.m.	<b>Milford</b> <b>Riverhouse Café:</b> Justin Cohn, 6 p.m. <b>Stonecutters Pub:</b> live music, 8 p.m.
	<b>Nashua</b> <b>Fratello's:</b> Tom Rousseau, 5:30 p.m.
	<b>Newmarket</b> <b>Stone Church:</b> Marvel Prone with Long Autumn, 9 p.m.
	<b>Northfield</b> <b>Boondoxz Pub:</b> trivia night, 6:30 p.m.

<b>Portsmouth</b> <b>Gas Light:</b> Max Sullivan, 7:30 p.m. <b>Goat:</b> Isaiah Bennett, 9 p.m. <b>Striker:</b> Tom Boisse, 9 p.m.	<b>T-Bones:</b> David Corson, 6 p.m.
<b>Rochester</b> <b>110 Grill:</b> Kaia Mac, 5 p.m. <b>Mitchell BBQ:</b> Game Time Trivia, 6 p.m.	<b>Brookline</b> <b>Alamo:</b> Matt Borrello, 4:30 p.m.
<b>Salem</b> <b>Copper Door:</b> Chad Lamarsh, 7 p.m. <b>Smuttynose:</b> Scotty Babineau, 6 p.m. <b>T-Bones:</b> Jon-Paul Royer, 6 p.m.	<b>Concord</b> <b>Area 23:</b> Boo Boo Groove 8 p.m. <b>Cheers:</b> team trivia, 8:30 p.m. <b>Penuche's:</b> live music, 8 p.m. <b>Shara:</b> Kimayo, 6 p.m. <b>T-Bones:</b> Sean Coleman, 6 p.m.
<b>Seabrook</b> <b>Castaways:</b> live music, 5:30 p.m. <b>Red's:</b> Midnight Sound Society Trio, 7 p.m.	<b>Deerfield</b> <b>Lazy Lion:</b> live music, 5 p.m.
<b>Windham</b> <b>Castleton:</b> Dwayne Haggins, 5:30 p.m.	<b>Derry</b> <b>T-Bones:</b> Bob Pratte, 6 p.m.
	<b>Epping</b> <b>Popovers:</b> Erinn Brown 5 p.m. <b>Telly's:</b> Tim Theriault, 8 p.m.
	<b>Exeter</b> <b>Sawbelly:</b> Max Sullivan, 5 p.m.
	<b>Gilford</b> <b>Patrick's:</b> Mike Rossi, 4 p.m.
	<b>Goffstown</b> <b>Village Trestle:</b> Cat and the Sax, 6 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. Get your gigs listed by sending information to [music@hippopress.com](mailto:music@hippopress.com).

## Friday, June 25

<b>Bedford</b> <b>Copper Door:</b> Mark Lapointe, 6 p.m. <b>Murphy's:</b> Ryan Williamson, 7:30 p.m.
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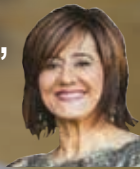
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792-2337

**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

**Stonecutters Pub**  
63 Union Square  
213-5979

**Nashua Bistro 603**  
345 Amherst St.  
722-6362

**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

**Polish American Club**  
15 School St.  
889-9819

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

**Newmarket Stone Church**  
5 Granite St.  
659-7700

**North Hampton Locals Restaurant & Pub**  
215 Lafayette Road  
379-2729

**Northfield Boonedox Pub**  
95 Park St.  
717-8267

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

**Plaistow The Crow's Nest**  
181 Plaistow Road

**Portsmouth The Striker**  
15 Bow St.  
431-5222

**The Gas Light**  
64 Market St.  
430-9122

**Gibb's Garage Bar**  
3612 Lafayette Rd.

**The Goat**  
142 Congress St.  
590-4628

**Grill 28**  
Pease Golf Course, 200 Grafton Road  
766-6466

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

**Porter's Pub**  
19 Hanson St.  
330-1964

**Revolution Tap Room**  
61 N. Main St.  
244-3022

**Salem The Colosseum Restaurant**  
264 N. Broadway  
898-1190

**Copper Door**  
41 S. Broadway  
458-2033

**Jocelyn's Lounge**  
355 South Broadway  
870-0045

**Michael's Flatbread**  
8 Stiles Road  
893-2765

**T-Bones**  
311 South Broadway  
893-3444

**Tuscan Kitchen**  
67 Main St.  
952-4875

**Seabrook Castaways**  
209 Ocean Blvd.  
760-7500

**Chop Shop Pub**  
920 Lafayette Road  
760-7706

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

**Somersworth The SpeakEasy Bar**  
2 Main St.

**Stripe Nine Brewing Co.**  
8 Somersworth Road  
841-7175

**Stratham 110 Grill**  
19 Portsmouth Ave.  
777-5110

**Tailgate Tavern**  
28 Portsmouth Ave.  
580-2294

**Windham Castleton**  
92 Indian Rock Road  
800-688-5644

**Old School Bar & Grill**  
49 Range Road  
458-6051

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## NITE MUSIC THIS WEEK

### Hampton

**Bernie's:** Alex Anthony, 8 p.m.  
**CR's:** Steve Sibulkin (guitar), 6 p.m.  
**The Goat:** Rob Pagnano, 9 p.m.  
**L Street Tavern:** live music, 7 p.m.  
**Logan's Run:** live music, 8 p.m.  
**Sea Ketch:** Lewis Goodwin, 1 p.m.  
**Sea Shell Stage:** Club Soda, 7 & 8:30 p.m.  
**Wally's:** Woodland Protocol, 9 p.m.  
**WHYM:** Chris Powers, 5:30 p.m.

### Hooksett

**Big Kahunas:** Johnny Angel, 5 p.m.  
**Granite Tapas:** live music, 7 p.m.

### Hudson

**The Bar:** live music, 7 p.m.  
**T-Bones:** Jessica Olson, 6 p.m.

### Kingston

**Saddle Up Saloon:** Haywire, Fred Ellsworth, 8 p.m.

### Laconia

**Fratello's:** Paul Warnick, 6 p.m.  
**Naswa:** live music, 11 a.m.  
**T-Bones:** Jon-Paul Royer, 6 p.m.  
**Tower Hill Tavern:** live music, 9 p.m.

### Londonderry

**Coach Stop:** Jeff Mrozek, 6 p.m.  
**Game Changer:** Pop Rocks, 7 p.m.  
**Stumble Inn:** 21st & 1st, 7 p.m.

### Manchester

**Backyard Brewery:** Ken Budka, 6 p.m.  
**Bonfire:** FatBunny, 8 p.m.  
**Cactus Jack's:** Dave Zangri, 6 p.m.  
**Cercle National Club:** Maddi Ryan, 7 p.m.  
**Derryfield:** Mugsy Duo, 7 p.m.  
**J-Lo,** 9 p.m.  
**Firefly:** Jordan Quinn, 6 p.m.  
**The Foundry:** Dwayne Haggins, 6 p.m.  
**Fratello's:** Ralph Allen, 5:30 p.m.  
**KC's:** Yamica Peterson, 6 p.m.

**Murphy's:** Pete Massa, 5 p.m., Blue Matter, 9:30 p.m.  
**South Side Tavern:** Cox Karaoke with George Cox, 9 p.m.  
**Stark Brewing:** karaoke with DJ Paul Roy, 7 p.m.  
**Strange Brew:** Flopsy and Mopsy

### Meredith

**Hart's:** Joel Cage, 5 p.m.  
**Twin Barns:** Ryan Williamson, 6 p.m.

### Merrimack

**Homestead:** Malcom Salls, 5:30 p.m.

### Milford

**Pasta Loft:** April Cushman, 8 p.m.  
**Riverhouse Café:** Alex Cohen, 6 p.m.

### Nashua

**Bistro603:** Chad LaMarsh, 8:30 p.m.  
**Fratello's:** Chris Lapointe, 5:30 p.m.

## NITE MUSIC THIS WEEK

**Peddler's Daughter:** Ryan Faraday, 8 p.m.  
**Scoreboards:** live music, 8 p.m.

### New Boston

**Molly's Tavern:** Chris Perkins, 7 p.m.

### Newmarket

**Stone Church:** Organically Good Trio, 6 p.m.

### Northfield

**Boondoxz Pub:** karaoke night, 7 p.m.

### Portsmouth

**Gas Light:** Justin Cohn, 7:30 p.m.  
**Gibb's Garage Bar:** trivia, 8 p.m.  
**The Goat:** Chris Toler, 9 p.m.  
**Grill 28:** live music, 6 p.m.  
**The Striker:** Michael Troy, 7 p.m., Don Severance, 9 p.m.  
**Thirsty Moose:** Sugarbabies, 9 p.m., Munk Duane, 9 p.m.

### Rochester

**Mitchell BBQ:** live music, 6 p.m.  
**Porter's Pub:** live music, 6:30 p.m.  
**Revolution:** Tim Kierstead, 5 p.m.

### Salem

**Copper Door:** Phil Jakes, 7 p.m.  
**Jocelyn's:** Brian Walker, 6 p.m.  
**Smuttynose:** The Dapper Gents Trio, 6 p.m.  
**T-Bones:** Joanie Ciatelli, 6 p.m.

### Seabrook

**Chop Shop:** Leaving Eden, 7 p.m.  
**Red's:** Radioactive, 8 p.m.

### Somersworth

**Speakeasy:** live music, 7:30 p.m.

### Stratham

**Tailgate Tavern:** Alan Roux, 7 p.m.

### Warren

**Melody Mountain Farm:** Whiskey-6, 9:30 p.m.

### Windham

**Old School Bar:** Vere Hill, 6 p.m.

### Saturday, June 26

#### Alton Bay

**Dockside:** Mike Laughlin, 8 p.m.

#### Bedford

**Copper Door:** Phil Jakes, 7 p.m.  
**Murphy's:** Clint & Jordan, 7:30 p.m.  
**T-Bones:** Chris Perkins, 6 p.m.

#### Bow

**Chen Yang Li:** Maddi Ryan, 7 p.m.

#### Brookline

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

#### Concord

**Area 23:** Second Saturday w/ Dr Klose, 2 p.m.; Somewhere In Between, 8 p.m.  
**Concord Craft Brewing:** Ken Budka, 4 p.m.  
**T-Bones:** Austin McCarthy, 6 p.m.

#### Derry

**T-Bones:** Chris Lester, 6 p.m.

#### Deerfield

**Lazy Lion:** live music, 5 p.m.

#### Epping

**Telly's:** The Drift, 8 p.m.

#### Exeter

**Sawbelly:** Max Sullivan, 1 p.m., David Corson, 5 p.m.

#### Farmington

**Hawg's Pen:** Leaving Eden, 4 p.m.

#### Gilford

**Patrick's:** Jeff Lines, 4 p.m.

### Goffstown

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

### Hampton

**Ashworth by the Sea:** Honey Bees Trio, 4 p.m.  
**Bernie's Beach Bar:** LuFFKid, 8 p.m.  
**The Community Oven:** Max Sullivan, 5 p.m.  
**The Goat:** Jonny Friday Duo, 9 p.m.  
**L Street Tavern:** live music, 3 p.m.  
**Sea Ketch:** Matt Jackson, 1 p.m.  
**Sea Shell Stage:** Rico Barr Jump 'n' Jive, 7 & 8:30 p.m.  
**Smuttynose:** Maxi Sullivan, 1 p.m., SumX4, 6:30 p.m.  
**Wally's:** Madball, 9 p.m.  
**WHYM:** Steve Haidaichuck, 5:30 p.m.

### Hooksett

**Big Kahunas:** Marc Apostolides, 5 p.m.

### Hudson

**The Bar:** live music, 7 p.m.  
**T-Bones:** Malcolm Salls, 6 p.m.

### Kingston

**Saddle Up Saloon:** Michael Spaulding, 7 p.m.

### Laconia

**Fratello's:** Henry LaLiberte, 6 p.m.  
**High Octane:** Deja Voodoo, 7 p.m.  
**Naswa:** live music, 11 a.m.  
**T-Bones:** Mitch Alden, 6 p.m.

### Londonderry

**Coach Stop:** Joanie Ciatelli, 6 p.m.  
**Game Changer:** Samantha Rae & Whiskey 6, 8 p.m.  
**Stumble Inn:** Rob & Jody, 7 p.m.

### Manchester

**Backyard Brewery:** Eric Lindberg, 6 p.m.  
**Bonfire:** Nick Druin, 8 p.m.

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## COMEDY THIS WEEK AND BEYOND

### Venues

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

### Fulchino Vineyards

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

### Hatbox Theatre

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

### LaBelle Winery Derry

14 Route 111, Derry, 672-9898, labellewinery.com

### McCue's Comedy Club at Roundabout Diner

580 Portsmouth Traffic Circle, Portsmouth, mccuescomedyclub.com

### Rex Theatre

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

### The Word Barn

66 Newfields Road, Exeter, 244-0202, thewordbarn.com

### Shows

• **Comedy Out of the Box** Hatbox Theatre, Thursday, June 24, 7:30 p.m.  
 • **Dueling Pianos with The Flying Ivories** LaBelle Winery Derry,

Thursday, June 24, 7:30 p.m.

• **Joe Yannetty** Rex Theatre, Friday, June 25, 7:30 p.m.

• **Drew Dunn** Chunky's Manchester, Friday, June 25, and Saturday, June 26, 8 p.m.

• **Tony V McCue's**, Friday, June 25, 8 p.m.

• **Joe Yannetty** Chunky's Nashua, Saturday, June 26, 8 p.m.

• **Paul Oates** Chunky's Pelham, Saturday, June 26, 8 p.m.

• **Frank Santorelli** McCue's, Saturday, June 26, 8 p.m.

• **Life's a Drag** Chunky's Manchester, Saturday, June 26, 9 p.m.

• **Word Barn Comedy Night with Tony V, Laura Severse, Danny Killea, Jai Demeule** Word Barn, Saturday, July 3, 8 p.m.

• **Orlando Baxter** McCue's, Saturday, July 3, 8 p.m.

• **Comedy Uncorked with Richie Minervini,**

**Dave Russo & Jim Colliton** Fulchino, Friday, July 9, 6:30 p.m.

• **Corey Rodrigues** Rex Theatre, Friday, July 9, 7:30 p.m.

• **Carolyn Plummer** McCue's, Friday, July 9, 8 p.m.

• **Discovering Magic with Andrew Pinard** Hatbox, Wednesday, July 14, 7:30 p.m.



# Summer Sessions

## NEXT SESSION BEGINS JULY 6!



# SIX WEEK SUMMER SESSION July 6 - August 13

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## NITE MUSIC THIS WEEK

**Cactus Jack's:** Jessica Olson, 6 p.m.  
**Cerle National Club:** live music, 6 p.m.  
**Derryfield:** Those Guys, 7 p.m.; Austin & Justin, 9 p.m.  
**Firefly:** Matt Luneau, 6 p.m.  
**The Foundry:** Tim Kierstead, 6 p.m.  
**Fratello's:** Dave Zangri, 5:30 p.m.  
**KC's:** Jodee frawlee, 6 p.m.  
**Murphy's:** Craig LaGrassa, 5 p.m., Casual Gravity, 9:30 p.m.  
**South Side Tavern:** live music, 8 p.m.  
**Strange Brew:** Becca Myari

**Meredith**  
**Twin Barns:** Kevin Horan, 3 p.m.

**Merrimack**  
**Homestead:** Paul Gormley, 5:30 p.m.

**Milford**  
**Pasta Loft:** Little Kings, 8 p.m.  
**Riverhouse Café:** Josh Foster, 6 p.m.

**Nashua**  
**Fratello's:** Mark Lapointe, 5:30 p.m.  
**Liquid Therapy:** Quincy Lord, 9 p.m.  
**Millyard Brewery:** Garrett Partridge / Eric Boudreau Duo, 4 p.m.  
**The Peddler's Daughter:** Stephanie Decuire, 9 p.m.

**New Boston**  
**Molly's Tavern:** Pete Smith, 7 p.m.

**Newmarket**  
**Stone Church:** Trichominia, 2 p.m.

**Northfield**  
**Boondox Pub:** live music, 7 p.m.

**Portsmouth**  
**Gas Light:** Paul Warnick, 2 p.m.; Sean McCarthy, 7:30 p.m.  
**The Goat:** Brett Wilson, 9 p.m.  
**Striker:** Brick Yard Blues Duo, 7 p.m., Max Sullivan, 9 p.m.  
**Thirsty Moose:** Mattson, 9 p.m., Sam Hastings, 9 p.m.

**Rochester**  
**Porter's Pub:** live music, 6 p.m.  
**Revolution:** John Irish, 5 p.m.

**Salem**  
**Colosseum:** live music, 6 p.m.  
**Copper Door:** Sean Coleman, 7 p.m.  
**Jocelyn's:** live music, 7 p.m.  
**Smuttynose:** Bruce Marshall Band, 6 p.m.  
**T-Bones:** Andrew Geano, 6 p.m.

**Seabrook**  
**Castaways:** live music, 5:30 p.m.  
**Chop Shop:** All That 90's, 7 p.m.  
**Red's:** Francoix Stamas, 8 p.m.

**Somersworth**  
**Speakeasy:** karaoke, 7 p.m.  
**Stripe Nine Brewing:** Beach & Brew Fest, 1 p.m.

**Sunday, June 27**  
**Alton Bay**  
**Dockside:** Chris O'Neill (solo guitar), 4 p.m.

**Auburn**  
**Auburn Pitts:** live music, 4 p.m.

**Bedford**  
**Copper Door:** Marc Apostolides, 11 a.m.  
**Murphy's:** Rebecca Turmel, 4 p.m.

**Brookline**  
**Alamo:** Chris Powers, 4:30 p.m.  
**Averill House Vineyard:** Brian McGravey, 1 p.m.

**Concord**  
**Cheers:** Chris Perkins, 5 p.m.  
**Hermano's:** John Franzosa, 6:30 p.m.

**Chichester**  
**Flannel Tavern:** Lucas Gallo, 4 p.m.

**Exeter**  
**Sawbelly:** Bria Ansara, 11 a.m.; Dub Boat, 3 p.m.

**Gilford**  
**Patrick's:** Matt Langley, 4 p.m.

**Goffstown**  
**Village Trestle:** Bob Pratte w/ Carl Benevidese, 3:30 p.m.

**Hampton**  
**Ashworth:** live music, 4 p.m.  
**CR's:** The Joy of Sax, 4 p.m.  
**The Goat:** Isaiah Bennett, 9 p.m.  
**L Street Tavern:** live music, 1 p.m.  
**Logan's Run:** Max Sullivan, 1 p.m.  
**Sea Ketch:** live music, 1 p.m.  
**Sea Shell Stage:** BARZ Band, 7 & 8:30 p.m.  
**Shane's BBQ:** Max Sullivan, 5 p.m.  
**Smuttynose:** Mica Peterson Duo, 5:30 p.m.  
**Wally's:** Over the Bridge Duo, 9 p.m.  
**WHYM:** Chris Lapointe, 1 p.m.

**Henniker**  
**Colby Hill Inn:** April Cushman, 4 p.m.

**Hudson**  
**The Bar:** live music, 2 p.m.

**Kingston**  
**Saddle Up Saloon:** Video Music Bingo, 5 p.m.

**Laconia**  
**Naswa:** live music, 11 a.m.  
**Tower Hill Tavern:** live music, 10 p.m.

**Londonderry**  
**Stumble Inn:** Jonny Friday Duo, 5 p.m.

**Manchester**  
**Cerle National Club:** 21st & 1st, 2:30p.m.  
**Currier:** live music, 10 a.m.  
**Derryfield:** Chad LaMarsh, 5 p.m.  
**Great North Aleworks:** Matt the Sax, 1 p.m.  
**KC's:** Paul Lussier, 3 p.m.  
**Murphy's:** Linda Suarez, noon, J-Lo, 5:30 p.m.  
**Strange Brew:** jam

**Milford**  
**Riverhouse Café:** Andrew Geano, 11 a.m.  
**Stonecutters Pub:** live music, 4 p.m.

**Nashua**  
**Millyard:** live music, 4 p.m.  
**The Peddler's Daughter:** Jamie Cain, 9 p.m.



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## HARMONICA MAN



The Tupelo Drive-In series continues with **James Montgomery Band**. The blues standard-bearer put on one of last year's most memorable shows. Born in Detroit, Montgomery came up in the early '70s Boston music scene, first busking around BU, where he was a student, and later signing with Capricorn Records, home to the Allman Brothers and Marshall Tucker Band. Friday, June 25, 6 p.m., Tupelo Drive-In, 10 A St., Derry, tickets are \$22 per person, \$75 per car at tupelohall.com.

**New Boston**  
**Molly's Tavern:** Joey Clark 1 p.m.

**Newmarket**  
**Stone Church:** Sunday Services Brunch w/David Gerard, 10 a.m.  
**Stone Church:** Marjorie Sennett and The Broken Home Boys, 3 p.m.

**Northfield**  
**Boondoxx Pub:** open mic, 4 p.m.

**Portsmouth**  
**Gas Light:** Chris Lester, 12:30 p.m.; Lewis Goodwin, 6 p.m.  
**The Goat:** Rob Pagnano, 9 p.m.  
**The Striker:** Kate Redgate, 7 p.m.

**Rochester**  
**110 Grill:** Tom Boisse, 3 p.m.

**Salem**  
**Copper Door:** Mark Lapointe, 11 a.m.  
**Smuttynose:** Brett Wilson, noon, Fred Ellsworth, 4 p.m.

**Seabrook**  
**Castaways:** live music, 5:30 p.m.  
**Red's:** Hunter Stamas, 11 a.m., Yuri Furi, 4 p.m.

**Stratham**  
**110 Grill:** live music, 5 p.m.

**Windham**  
**Old School Bar:** live music, 3 p.m.

**Monday, June 28**  
**Bedford**  
**Murphy's:** Justin Cohn, 5:30 p.m.

**Concord**  
**Area 23:** Irish music, 6 p.m.  
**Hermanos:** Zeb Cruikshank, 6:30 p.m.  
**Tandy's:** trivia night, 7 p.m.

**Deerfield**  
**Lazy Lion:** trivia, 7 p.m.

**Hampton**  
**Bernie's:** MB Padfield, 7 p.m.  
**The Goat:** Maddie Ryan, 9 p.m.  
**Sea Shell Stage:** One Bar Heater & Scott Brown and the Diplomats, 7 & 8:30 p.m.

**Gilford**  
**Patrick's Pub:** open mic w/ Paul Luff, 6 p.m.

**Londonderry**  
**Stumble Inn:** Lisa Guyer Duo, 5 p.m.

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

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

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

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

**Portsmouth**  
**Gas Light Deck:** Max Sullivan, 7:30 p.m.  
**The Goat:** Musical Bingo Nation, 7 p.m.; Alex Anthony, 9 p.m.

**Seabrook**  
**Red's:** Trivia w/ DJ Zati, 9 p.m.

**Tuesday, June 29**  
**Bedford**  
**Murphy's:** Gabby Martin, 5:30 p.m.

**Concord**  
**Area 23:** trivia, 7 p.m.  
**Hermanos:** Paul Bourgelais, 6:30 p.m.  
**Tandy's:** open mic night, 8 p.m.

**Hampton**  
**Bernie's:** Chris Toler, 7 p.m.  
**The Goat:** Max Sullivan, 9 p.m.  
**Sea Shell Stage:** Throwback to the 60's, 7 & 8:30 p.m.  
**Wally's:** Musical Bingo Nation, 7:30 p.m., LuFFKid, 9 p.m.

**Laconia**  
**Naswa:** live music, 11 a.m.

**Londonderry**  
**Stumble Inn:** Johnny Angel, 5 p.m.

**Manchester**  
**Fratello's:** Jodee Frawlee, 5:30 p.m.  
**Murphy's:** Craig LaGrassa, 5:30 p.m.  
**Stark Brewing:** open mic w/ Brian M, 7 p.m., Chad Verbeck, 7 p.m.

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

**Nashua**  
**Fratello's:** Jeff Mrozek, 5:30 p.m.  
**Peddler's Daughter:** trivia, 8:30 p.m.

**Portsmouth**  
**Gas Light:** Pete Peterson, 7:30 p.m.  
**The Goat:** Isaiah Bennett, 9 p.m.

**Salem**  
**Copper Door:** live music, 6 p.m.

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

**Wednesday, June 30**  
**Bedford**  
**Murphy's:** Clint Lapointe, 5:30 p.m.

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

**Concord**  
**Area 23:** open mic night, 7 p.m.  
**Hermano's:** Mike Morris, 6:30 p.m.

**Epping**  
**Popovers:** team trivia night, 6:30 p.m.

**Exeter**  
**Sawbelly:** Todd Hearon, 5 p.m.

**Hampton**  
**Bernie's:** Adam Lufkin Trio, 7 p.m.  
**Community Oven:** Game Time Trivia, 6 p.m.  
**The Goat:** Isaiah Bennett, 9 p.m.  
**Sea Ketch:** Matt Luneau, 11 p.m.  
**Sea Shell Stage:** Ray of Elvis, 7 & 8:30 p.m.  
**The Smuttynose:** trivia, 6 p.m., Max Sullivan, 6 p.m.  
**Wally's:** live band karaoke, 8:30 p.m.

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

**Londonderry**  
**Stumble Inn:** David Corson, 5 p.m.

**Manchester**  
**Derryfield:** Joanie Cicatelli, 6 p.m.  
**Fratello's:** Chris Cavanaugh, 5:30 p.m.  
**Stark Brewing:** Karaoke with Cox Karaoke, 8 p.m.  
**Strange Brew:** open mic w/ Howard & Mike

**Merrimack**  
**Homestead:** Amanda Cote, 5:30 p.m.

**Milford**  
**Stonecutters Pub:** open mic, 8 p.m.

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

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

**Portsmouth**  
**Gas Light:** Bob Pratte Band, 11:30 a.m., Alex Roy, 7:30 p.m.  
**The Goat:** Rob Pagnano, 9 p.m.  
**The Striker:** David Gerard, 7 p.m., Pete Peterson, 9 p.m.  
**Thirsty Moose:** Game Time Trivia, 7 p.m.



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 THE CARS  
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**FRIDAY NIGHT COMEDY AT THE REX**  
**COREY RODRIGUES**  
 FRI. JULY 9<sup>TH</sup> 7:30PM

**The Spain Brothers**  
 SAT. JULY 10<sup>TH</sup> 7:30PM

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 THUR. JULY 15<sup>TH</sup> 7:30PM

**FRIDAY NIGHT COMEDY AT THE REX**  
**CHRISTINE HURLEY**  
 FRI. JULY 16<sup>TH</sup> 7:30PM

**DAVID CLARK'S SONGS IN THE ATTIC**  
 THE MUSIC OF BILLY JOEL  
 SAT. JULY 17<sup>TH</sup> 7:30PM

**FRIDAY NIGHT COMEDY AT THE REX**  
**JIMMY DUNN**  
 FRI. JULY 23<sup>RD</sup> 7:30PM

**All Beaudry's Songfest**  
 with special guests Paul Nelson, Nick Phaneuf, Charlie Chronopoulos  
 SAT. JULY 24<sup>TH</sup> 7:30PM

**FRIDAY NIGHT COMEDY AT THE REX**  
**LENNY CLARKE**  
 HOSTED BY GREG KRETSCHMAR FROM THE MORNING BUZZ  
 FRI. JULY 30<sup>TH</sup> 7:30PM

**NITE MUSIC THIS WEEK**

**Rochester**  
 Mitchell BBQ: live music, 6 p.m.  
 Porter's: karaoke night, 6:30 p.m.  
 Revolution: Freddy Dame Jr, 5:30 p.m.

**Seabrook**  
 Red's: Martin & Kelly, 7 p.m.

**Somersworth**  
 Speakeasy: open mic night, 7 p.m.

**Thursday, July 1**  
**Auburn**  
 Auburn Pitts: open mic jam, 6:30 p.m.

**Bedford**  
 Copper Door: Chris Powers, 7 p.m.  
 Murphy's: Mugsy Duo, 5:30 p.m.  
 T-Bones: Jon-Paul Royer, 6 p.m.

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

**Concord**  
 Cheers: Gabby Martin, 6 p.m.  
 Hermanos: live music, 6:30 p.m.  
 Penuche's: open mic night w/ Brian Burnout, 8 p.m.  
 T-Bones: Sean Coleman, 6 p.m.

**Derry**  
 T-Bones: Phil Jakes, 6 p.m.

**Epping**  
 Telly's: Clint Lapointe, 7 p.m.

**Exeter**  
 Sawbelly: Old Tom, 5 p.m.

**Goffstown**  
 Village Trestle: Joe McDonald, 6 p.m.

**Hampton**  
 CR's: live music, 6 p.m.  
 L Street Tavern: live music, 3 p.m.  
 Sea Ketch: Lewis Goodwin, 1 p.m.  
 Sea Shell Stage: King Country (country), 7 & 8:30 p.m.  
 Shane's Texas Pit: live music, 5 p.m.  
 Smuttynose: Jordan Quinn Duo, 6:30 p.m.  
 Wally's: live music, 9 p.m.  
 WHYM: music bingo, 6 p.m.

**Hudson**  
 T-Bones: Jae Mannion, 6 p.m.

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

**Laconia**  
 Naswa: live music, 6 p.m.  
 T-Bones: Henry LaLiberte, 6 p.m.

**Londonderry**  
 Game Changer: live music, 8 p.m.  
 Stumble Inn: MB Padfield, 7 p.m.

**Manchester**  
 Cactus Jack's: Joanie Cicatelli, 6 p.m.  
 Crown: live music, 5 p.m.  
 Currier: live music, 5 p.m.  
 Derryfield: D-Comp, 6 p.m.  
 Firefly: Malcolm Salls, 6 p.m.  
 Fratello's: live music, 5:30 p.m.  
 Foundry: live music, 6 p.m.  
 KC's: live music, 5:30 p.m.  
 Murphy's: Mugsy Duo, 5:30 p.m.  
 South Side: live music, 8 p.m.  
 Stark Brewing: open mic, 7 p.m.

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

**Merrimack**  
 Homestead: live music, 5:30 p.m.

**Milford**  
 Hart's: trivia night, 7 p.m.  
 Riverhouse Café: Ryan Williamson, 6 p.m.  
 Stonecutters Pub: live music, 8 p.m.

**Nashua**  
 Fratello's: live music, 5:30 p.m.

**Newmarket**  
 Stone Church: Mike Dillon Band, 6 p.m.

**Northfield**  
 Boondoxz Pub: trivia night, 6:30 p.m.

**Portsmouth**  
 Gas Light: Corinna Savlen, 7:30 p.m.  
 The Goat: Isaiah Bennett, 9 p.m.  
 The Striker: Cormac McCarthy, 7 p.m., Sean Fell of Erin's Guild, 9 p.m.

**Rochester**  
 110 Grill: live music, 5 p.m.  
 Mitchell BBQ: Game Time Trivia, 6 p.m.

**Salem**  
 Copper Door: Maddi Ryan, 7 p.m.  
 Smuttynose: The Conniption Fits, 6 p.m.  
 T-Bones: Jodee Frawlee, 6 p.m.

**Seabrook**  
 Castaways: live music, 5:30 p.m.  
 Red's: live music, 7 p.m.

**Windham**  
 Castleton on Cobbetts: live music, 5:30 p.m.

**Concerts**

**Venues**  
 Bank of NH Pavilion  
 72 Meadowbrook Lane, Gilford  
 293-4700, banknhpavilion.com

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

**LaBelle Winery Derry**  
 14 Route 111, Derry  
 672-9898, labellewinery.com

**Lakeport Opera House**  
 781 Union Ave., Laconia, 519-7506, lakeportopera.com

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

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

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

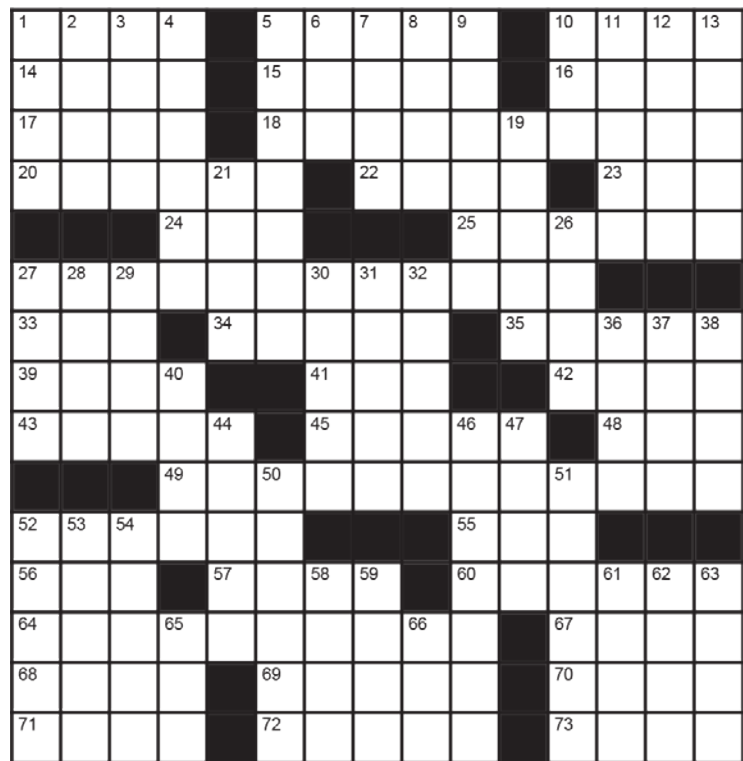
**Tupelo Music Hall**  
 10 A St., Derry  
 437-5100, tupelomusic hall.com

**The Word Barn**  
 66 Newfields Road, Exeter  
 244-0202, thewordbarn.com

**Shows**  
 • **Marvel Prone with special guests Long Autumn** Thursday, June 24, 9 p.m., Stone Church  
 • **James Montgomery** Friday, June 25, 6 p.m., Tupelo Drive-In  
 • **High Upon Zion Hill** Friday, June 25, 6 p.m., Stone Church  
 • **Brantley Gilbert with Tyler Braden** Friday, June 25, and Saturday, June 26, at 7 p.m., Bank of NH Pavilion  
 • **Classic Stones Live** Friday, June 25, 7:30 p.m., Flying Monkey

• **Trichominia** Saturday, June 26, 2 p.m., Stone Church  
 • **Tiffany** Saturday, June 26, 3 & 6 p.m., Tupelo Drive-In  
 • **Recycled Percussion** Saturday June 26, 6:30 p.m., Northlands  
 • **A Night of Classic Hits featuring Panorama (a tribute to the Cars)** Saturday, June 26, 7:30 p.m., Rex Theatre  
 • **Live Music Rock Night with Wreckless Child, Killer at Large and Bigfoot** Saturday, June 26, 8 p.m., The Strand  
 • **Mark Erelli** Saturday, June 26, 8 p.m., Word Barn  
 • **Unforgettable Fire (U2 tribute)** Saturday, June 26, 8 p.m., Lakeport  
 • **Marjorie Sennett and the Broken Home Boys** Sunday, June 27, 3 p.m., Stone Church  
 • **Mullett** Sunday, June 27, 3 & 6 p.m., Tupelo Drive-In  
 • **Don White** Friday, July 2, 6 p.m., Tupelo Drive-In

# FLICK OF THE PUZZLE



72. U2 'California (There Is \_\_\_ To Love)' (2,3)  
 73. Bills indie band member has roll of?

**Down**

- Mascara site
- '98 Page/Plant album 'Walking \_\_\_ Clarksdale'
- ELO '\_\_\_ World Record' (1,3)
- Snippet of critic's opinion
- Sweet/Hoffs 'Alone \_\_\_' (5,2)
- Breeders debut album
- 'Live Taste' Gallagher
- A morbid Blood, Sweat & Tears sang 'And When \_\_\_' (1,3)
- Camera parts for concert photogs
- J Geils 80s hit (1,2)
- Cars '\_\_\_ You're Gone'
- Gene Simmons 'Destroyer' costume
- While My Guitar Gently \_\_\_
- 'Think Visual' Ray Davies band
- 'Foxy, Foxy' \_\_\_ The Hoople
- Jamie Foxx 'Fall For Your \_\_\_'
- Tim McGraw 'Felt Good On My \_\_\_'
- Beyonce 'Single Ladies (Put A Ring \_\_\_)' (2,2)
- Ani DiFranco 'Outta Me, \_\_\_ You'
- Buck Owens 'I've Got A \_\_\_ By The Tail'
- Furry Vaselines song?
- 'Frankenstein' Winter
- \_\_\_ Want For Christmas Is You (3,1)
- Irish rockers God \_\_\_ Astro-naut (2,2)

**Across**

- Megadeth song about fibber?
- 'You Won't Dance With Me' \_\_\_ Wine
- Clapton 'If \_\_\_ you in Heaven' (1,3)
- Mrs Robinson actor Bancroft
- Shamen '92 electro smash 'Ebenezer \_\_\_'
- '\_\_\_ Wolf' Grateful Dead
- Hayden cell research song off 'Everything I Long For'?
- Boozy AC/DC sang 'Have \_\_\_' (1,5,2,2)
- Radiohead EP 'Airbag/\_\_\_ Driving?' (3,2,1)
- When asked if she was, Melissa Etheridge said '\_\_\_ Am' (3,1)
- Parking lot bluecoat
- 'Other Songs' Sexsmith
- What band does for battle of the bands contest
- Train 'When I \_\_\_' (4,2,3,3)
- Hotel California, for example
- 3-note chord
- Three Dog Night 'Never Been To \_\_\_'
- Show was the worst or this (w/'the")
- Booking
- '07 They Might Be Giants disc 'The \_\_\_'
- Where acoustic performer pops a squat
- Mika song you will tape over?
- Oingo Boingo 'Only A \_\_\_'
- Former Black Flag singer/spoken word guy (5,7)
- Boys From Syracuse show tune 'This Can't \_\_\_' (2,4)
- Like crafty manager
- Adam Sandler '\_\_\_ Medium Pace' (2,1)
- Stealers Wheel's Joe

- Raconteur Brendan
- '88 Pixies album (6,4)
- Meat Puppets cover by Nirvana (2,2)
- AC/DC 'Razor's \_\_\_'
- Mark of The Jayhawks
- What starts tapping when watching a good band
- Petra 'Believer In \_\_\_'

## WORD★Roundup™

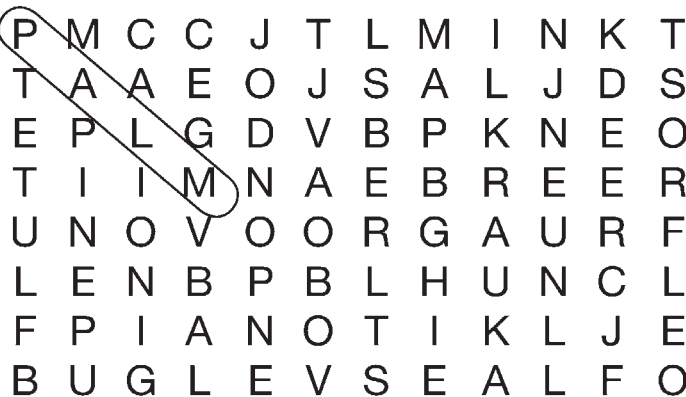
by David L. Hoyt & Jeff Knurek

**Find and Circle...**

- Five trees
- Four five-letter musical instruments
- Four four-letter bodies of water
- Four four-letter mammals
- Famous American poet: Robert \_\_\_\_\_

Last Week's Answers: ON LEAD GOLD ZINC / ATHENS LISBON PARIS ROME / SECOND MINUTE DECADE / MANSION CASTLE CHALET / SILENT HORROR

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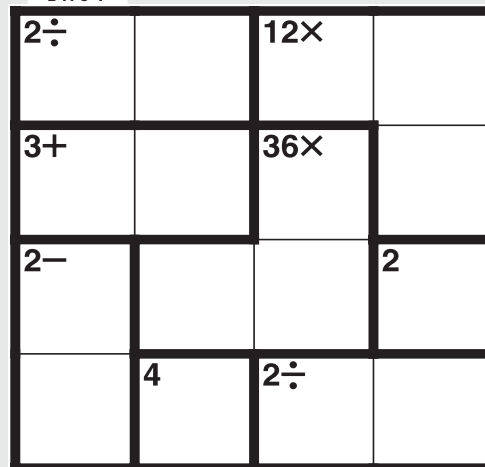
- 'God Fodder' \_\_\_ Atomic Dustbin
- 90s English 'Hippychick' pop trio
- Led Zep "When the \_\_\_ breaks, mama you got to move"
- 'Take Your Time (Do It Right)' guys (3,4)
- Some musicians are on the cover of this Marie Claire rival
- Chuck of Three Dog Night
- 'Boys Are Back In Town' singer Phil
- Fat Freddy's Drop '\_\_\_ On A True Story'
- Exercise
- L7 "We're living \_\_\_"
- Folk singer Guthrie
- AC/DC "Her eyes are down on you, her \_\_\_ is up"
- Traffic 'Hole In My \_\_\_'
- Blutengel album that will auger?
- New Zealand reggae artist Tigilau
- R Kelly 'When A Woman's \_\_\_ Up'
- Iron Maiden had a 'Seventh' one

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# KENKEN

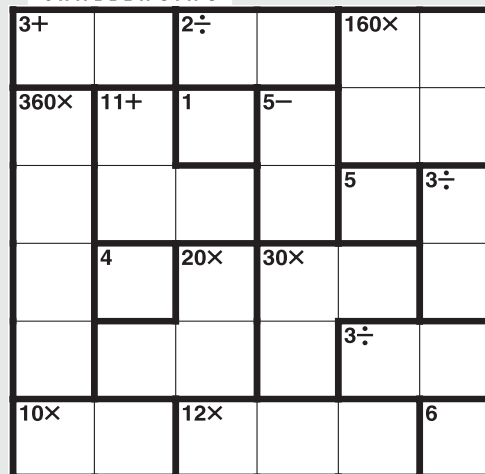
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**CHALLENGING**

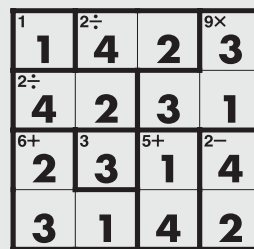


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**RULES**

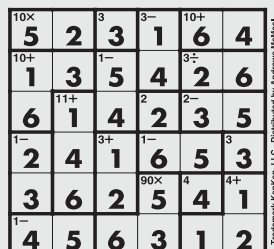
- Each row and each column must contain the numbers 1 through 4 (easy) or 1 through 6 (challenging) without repeating.
- The numbers within the heavily outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.
- Freebies: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

**PREVIOUS ANSWERS**



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1-21-21



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# "Just Ir-ish" — oh, whatever.

**Across**

- 1 Concession stand drinks
- 6 Tugs
- 11 Shot in the arm
- 14 Authoritative decree
- 15 "You're \_\_\_ and don't even know it"
- 16 Need to square up with
- 17 Compliant "Transformers" director?
- 19 Milliner's product
- 20 Printer refill
- 21 Coast-to-coast vacation, maybe
- 22 "(You're) Having My Baby" singer Paul
- 23 Sheepish sounds

- 24 Orchestra woodwinds
- 25 Beach atmosphere
- 28 Sapphire novel on which the film "Precious" was based
- 29 T, e.g.
- 30 Allowed past the door
- 35 "Lara Croft: \_\_\_ Raider"
- 36 Showing little emotion
- 37 Roman emperor after Claudius
- 38 Mixed vegetables ingredient, maybe
- 40 Laundry day target
- 41 Distant lead-in
- 42 Car accessory
- 43 \_\_\_ pastry (eclair basis)
- 45 Five-iron nickname

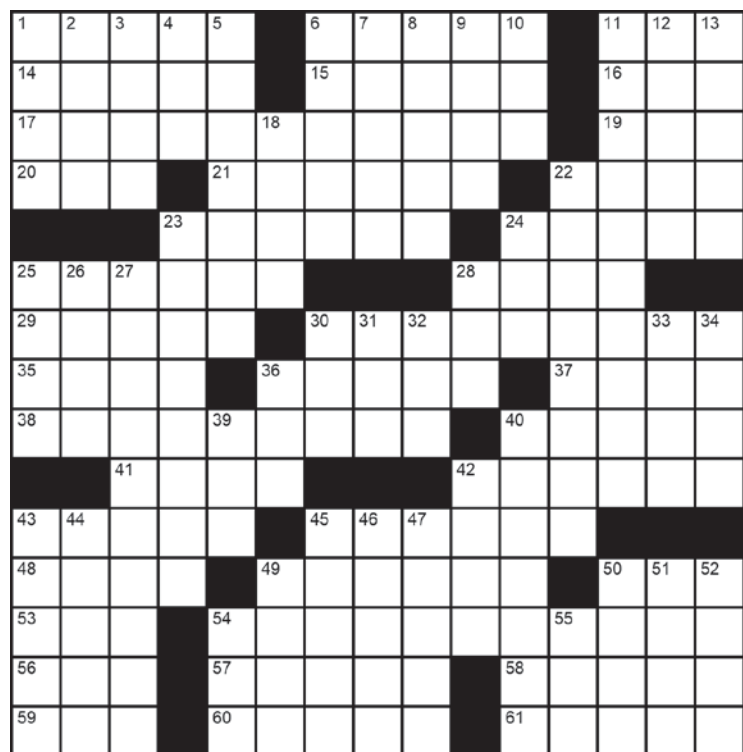
- 48 Architect Ludwig Mies van der \_\_\_
- 49 Casino customer
- 50 Bearded zoo animal
- 53 Intent
- 54 Pop soloist familiar with the Egyptian underworld?
- 56 "Don't text and drive," e.g.
- 57 Optimal
- 58 Come together
- 59 RR stop
- 60 Teacher's summons
- 61 Printer refill

- 7 "To reach \_\_\_, we must sail ..." (FDR quote)
- 8 "Dona \_\_\_ pacem" (Mass phrase)
- 9 Hold onto
- 10 Mess of a spot
- 11 Unfortunate tractor inventor?
- 12 Up
- 13 Software versions still being tested
- 18 At any point
- 22 Kind of ballot
- 23 Potato chip flavor
- 24 In circulation
- 25 They haven't flown for 18 years
- 26 Self-help Internet site
- 27 Disappointing "Save Me" singer-songwriter?
- 28 File on a phone
- 30 "What am \_\_\_ do?"
- 31 Mail motto word
- 32 "F9" actor/producer Diesel
- 33 Reggae Sunsplash adjective

- 34 Taboo
- 36 Biol. or ecol.
- 39 Prom piece
- 40 Foments
- 42 Pest greeting
- 43 Vegas game with rolls
- 44 Raise, as a flag
- 45 Battle royale
- 46 George Peppard TV series, with "The"
- 47 Mode of fashion
- 49 "I'll \_\_\_ my time"
- 50 Hang on tight?
- 51 "Last \_\_\_" (The Strokes song)
- 52 Tablet owner
- 54 Prefix with information
- 55 \_\_\_ nutshell

**Down**

- 1 Big rig
- 2 Mythological deity with two ravens
- 3 Nickname for Nixon
- 4 German grumble
- 5 Illuminated, as at night
- 6 "Big Three" conference site of 1945



**R&R answer from pg 39 of 6/17**



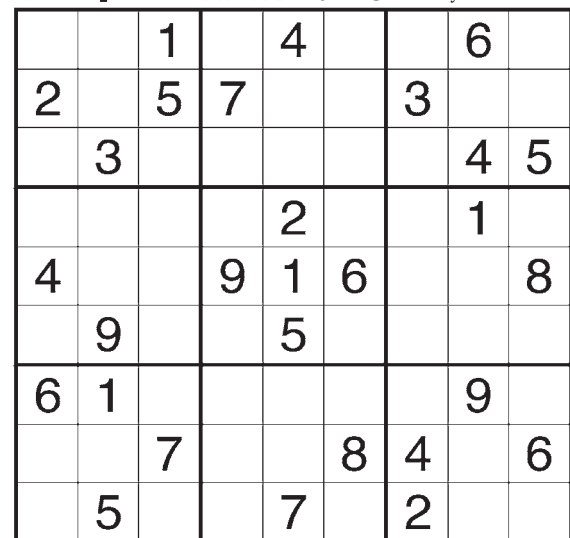
**Jonesin' answer from pg 40 of 6/17**



**NITE SUDOKU**

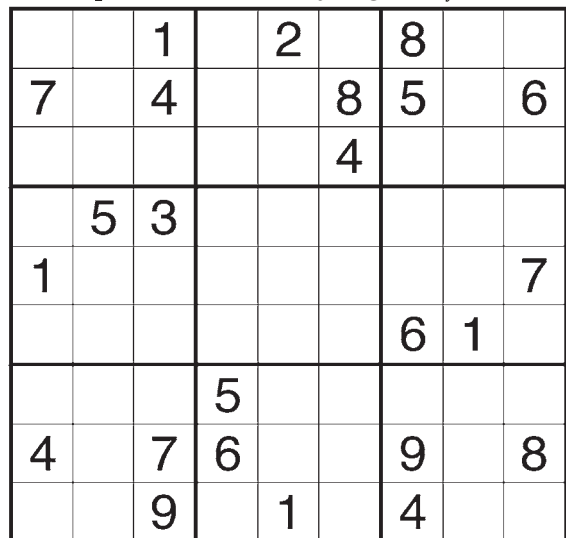
Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 41.

**Conceptis Sudoku Puzzle A** By Dave Green



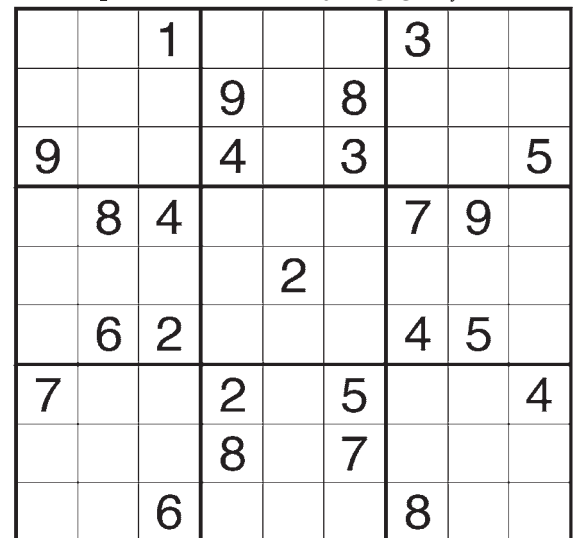
Difficulty Level ★★

**Conceptis Sudoku Puzzle B** By Dave Green



Difficulty Level ★★★

**Conceptis Sudoku Puzzle C** By Dave Green



Difficulty Level ★★★★





**If you can't beat 'em, eat 'em**

What to do with all those 17-year cicadas blanketing the eastern half of the country? Sarah Dwyer of Chouquette Chocolates in Bethesda, Maryland, is coating them in chocolate and selling them as exotic treats, Reuters reported. She calls them delicious. "When you combine the chocolate, the cinnamon and the nuttiness of the bugs, it really gives you that holiday feeling of when you're walking around a big city and they're roasting nuts on the sidewalk, that cinnamon smell, it's really what it tastes like," Dwyer said. She and her employees gather the bugs from trees behind the business and put them in paper bags, which they place in the freezer. Then the cicadas are boiled and crisped in an air fryer. "I did go to pastry school in Paris to learn my dipping technique," Dwyer said. "I'm pretty sure no one thought I'd be using it on cicadas."

**Florida**

An entrepreneurial real estate buyer got more than he bargained for in Brooksville, Florida, when he bought a municipal building for \$55,000 in April. The building sits underneath the town's water tower, and when Bobby Read went to the county to get an address for his new building, he discovered he had also bought the large structure. The Associated Press reported that the community-minded Read transferred the tower

back to Brooksville through a warranty deed in May. City Manager Mark Kutney said a bad legal description of the property was to blame for the snafu: "We're human. Sometimes we make a mistake."

**Bright idea**

When an unnamed 18-year-old found herself locked out of her home in Henderson, Nevada, on June 15, she followed the example of a certain right jolly old elf and tried to enter the home through the chimney, United Press International reported. Henderson firefighters posted on Facebook that the woman became stuck "just above the flue," and they used a rope system to pull her to safety. She was uninjured (except maybe for her pride).

**Awesome!**

Up for auction in Toronto, Ontario, Canada, is a painting that was purchased in a South River thrift store for \$4.09 by an unnamed buyer. After buying the painting, NPR reported, the purchaser noticed the artist's signature on the back, with a date of 1997. Canadian auction house Cowley Abbott has identified the painting as "DHead XLVI" by rock superstar David Bowie, who died in 2016. It's part of a series of 47 pieces of art Bowie made between 1995 and 1997. As of press time, bids were up to \$38,100.

**Sweet revenge**

Kristen Bishop, 33, and Sophie Miller, 26, were strangers from Texas until late March, when Miller called Bishop to reveal that both women were dating the same man, "Adam." At first, Bishop didn't believe Miller's tale, but soon the facts came to light, and the two women cooked up a plot for revenge. The Scottish Sun reported that Bishop and Adam had planned a vacation to Turkey for early April, which was just a few days after the revealing phone call. When they landed in Istanbul, Bishop told him that she knew what had been going on; Miller met them at the airport, and the two women abandoned Adam, whom both had met on the dating app Hinge. Bishop had changed all the reservations in his name to Miller's. "His jaw dropped when he saw [Sophie]," Bishop said. "We became friends quite quickly after we met up," Bishop said of herself and Miller. "We really bonded over the eight-day trip, and it's by far the happiest thing out of this unfortunate situation, that I found a great friend."

**Suspicious confirmed**

The Dutch owners of a 61-year-old Noah's Ark replica and the British Maritime and Coastguard Agency are locked in an "impossible stalemate" over the huge vessel, which has been docked at Ipswich, England, since November 2019. The MCA declared the 230-foot-long ark not to be seaworthy, so it cannot sail, the Ipswich Star reported, and the

owners have been fined 500 pounds each day. For their part, the owners say the boat, home to a biblical museum, was always categorized as a "non-certified floating object." British Transport Secretary Grant Shapps has been called in to intervene.

**For the birds**

A nature camera disguised as a piece of bark in the Nizhne-Svirsky Nature Reserve in Russia fell victim to a persistent woodpecker. United Press International reported. A black woodpecker named Zhelna, looking for insects in the wood, pecked at the camera for several days until it broke, reserve workers posted on Facebook. The device has been removed for repairs.

**Update**

News of the Weird reported on March 12 that Alexandr Kudlay, 33, and Viktoria Pustovitova, 28, from Kharkiv, Ukraine, had handcuffed themselves together for three months to test their fraught relationship. On June 18, Reuters reported that the experiment was a failure. Kudlay and Pustovitova had their shackles cut off on national television, with Kudlay admitting that "We are not on the same wavelength, we are totally different." Pustovitova tearfully admitted, "I think it will be a good lesson for us, for other Ukrainian couples and couples abroad not to repeat what we have done."

Visit [newsftheweird.com](http://newsftheweird.com).

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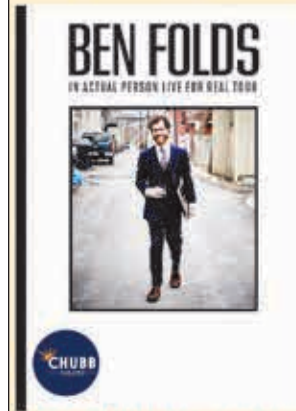
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FRI AUG 20 8PM



SAT/SUN AUG 21-22



FRI-SUN AUG 27-29



FRI SEP 10 8PM



SUN SEP 19 7PM



FRI SEP 24 8PM

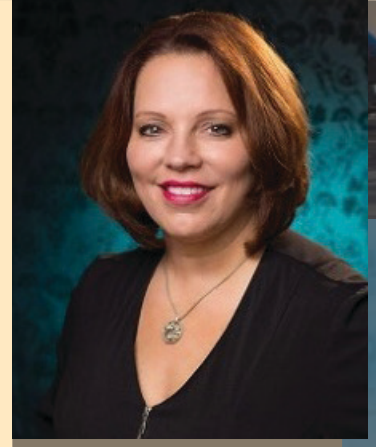
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She is a Master Instructor for Specialty Med Training and is also A MINT PDO thread Instructor for Hans BioMed. Dr. Vuich is often called upon to lecture on various MediSpa and Regenerative medicine topics both in the United States and abroad. Through the Renew MediSpa Training Institute she regularly instructs and provides preceptorships for Physicians, Dentists and Nurses in Aesthetic Medicine procedural techniques, particularly injection techniques as well as other techniques utilized in Regenerative Medical Procedures.

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