

# the Hippo

MAY 19 - 25, 2022

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KIDS COMIC  
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LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

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**Reflections on a gentleman**



With age come certain changes, one of which is that I find myself attending more memorial services than weddings these days. This week, it was to attend virtu-

ally the Celebration of Life for the actor Emilio Delgado. While all services for the departed carry the deep sorrow of loss, they also offer those so gathered an opportunity to reflect on their experiences of having been part of the late person's life. The collective remembrances of those times not only console; they also inspire those of us who remain behind to assess our own place in the world.

As did so many others, and as a parent, I first came to know Emilio as Luis, the Fix-it Shop owner on the children's television series *Sesame Street*. (He played the same role on U.S. television longer than any other Mexican-American actor.) My wife and I were sparing in the time we allotted our two children to watch TV and so *Sesame Street* became a special fixture in their early lives and the program inspired their love of Spanish. Many have extolled the early childhood education philosophy that informed the creativity of the program and noted its appeal to not only children but their parents as well. For our family, however, the character Luis was a standout for his gentleness, self-deprecating humor and optimism.

Many years later, when we lived in Ashland, Oregon, our family became friends with Emilio, his wife, Carole, and their daughter Lauren. For several years, it was our good fortune to encounter this wonderful person in real life as well as on the TV. There simply was no difference between the lovable character in the series and the man in our living room or at the supermarket. His kindness was contagious, his optimism uplifting, and his generosity exemplary. On those occasions when we were with him and a stranger who recognized him approached, we saw not only the genuine affection the person had for him but his for one of his admirers. It was never ego-driven, but a true encounter of mutual respect.

As the many speakers at Emilio's memorial service shared their recollections, the rest of us learned even more of his insatiable curiosity, his love of books and learning, his musical accomplishments, and his deep and long-standing commitment to social justice. On that latter point, one friend cited Cornel West, who wrote, "Justice is what love looks like in public." His life of activism was exemplary of that value.

Through his life and the character of Luis, Emilio Delgado brought the best to children and adults alike. His passing challenges those who remain behind to carry on those values.

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News and culture weekly serving Metro southern New Hampshire Published every Thursday (1st copy free; 2nd \$1). 195 McGregor St., Suite 325, Manchester, N.H. 03102 P 603-625-1855 F 603-625-2422 hippopress.com email: news@hippopress.com

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Die Goat-erdämmerung. Photo by John Fladd.

**ON THE COVER**

**10 ADVENTURES IN CHEESE** In this week's cover story, John Fladd tackles cheese, finding odd but tasty ways to satisfy his cheese craving, such as the goat-cheese infused drink above. Feeling like something cheesy? Get ready to go on this cheese adventure with John.

**ALSO ON THE COVER**, See the work of teen filmmakers during the New Hampshire High School Short Film Festival, p. 15, Kids Con New England, a local comic book convention with the younger crowd in mind, returns in-person in the Granite State for the first time since 2019, p. 18, and a new two-day festival coming to Laconia this weekend is celebrating specialty coffee culture, p. 26.

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# NEWS & NOTES

## Covid-19 news

State health officials announced 585 new positive cases of Covid-19 on May 13. The state averaged 524 new cases per day over the most recent seven-day period, an 8 percent increase compared to the week before. As of May 13 there were 31 people being treated for Covid in state hospitals.

## Child care

The Department of Health and Human Services will use an additional \$29 million in American Rescue Plan Act funding to support child care providers, families and businesses impacted by the pandemic, making the total amount of funding that has been invested in the state's child care sector more than \$142 million since the beginning of the pandemic. According to a press release, plans for improving child care in the state include strengthening the child care workforce; partnerships with businesses and employers; a child care capacity building; and equitable access to affordable, quality child care. "Access to quality child care has been a critical touchpoint during the Covid-19 pandemic," DHHS Associate Commissioner Christine Santaniello said in the release. "Since March of 2020, we have

worked ... to keep child care centers open so that parents can continue to work and maintain their families' financial stability. Making continued investments will help us build a better child care system, allowing more families to afford quality care, and ensuring equitable access to child care for all New Hampshire families."

## Primary deadlines

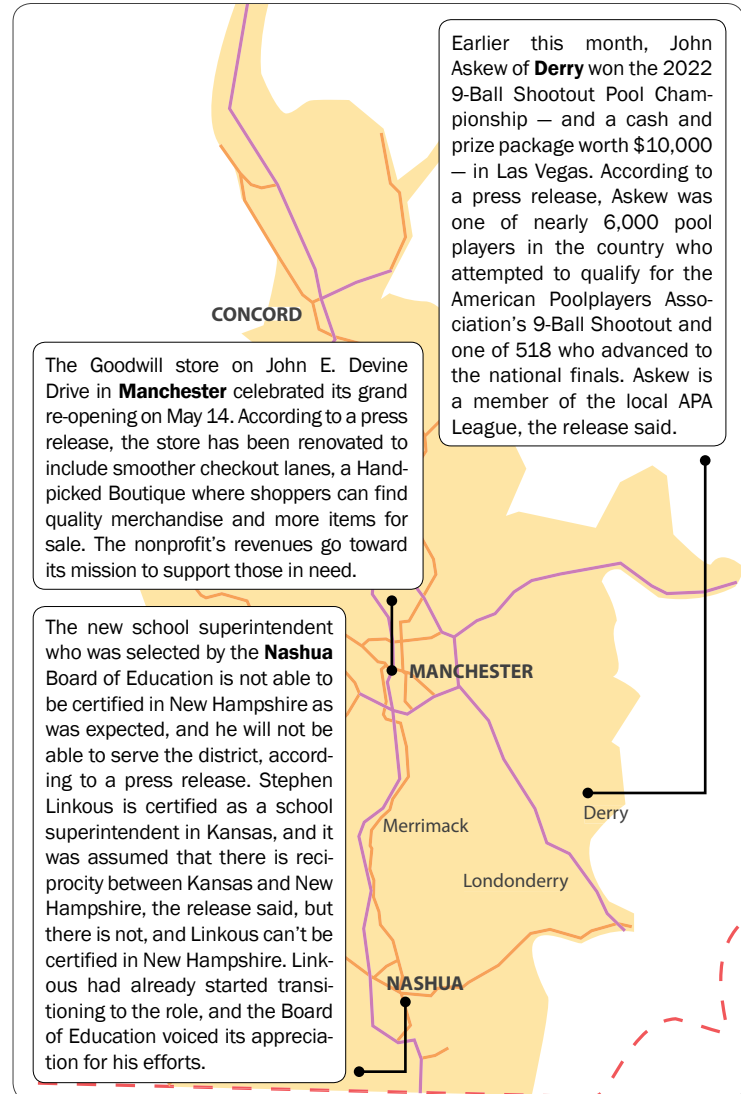
The deadline to change your party affiliation before the New Hampshire state primary election is May 31, according to a press release from New Hampshire Secretary of State David M. Scanlan. Voters who want to change their party affiliation can do so by contacting their local town or city clerk, or at any scheduled meeting of their local supervisors of the checklist. Voters can check their status on the Secretary of State's Voter Information Lookup page at [app.sos.nh.gov](http://app.sos.nh.gov) if they're unsure of their party affiliation. Voters who have not declared a party affiliation may vote in the state primary, which will take place Sept. 13, but they must choose either a Republican or Democratic ballot on the day of the election and will remain a registered member of that party unless they submit a signed request

to the supervisors of the checklist to return to an undeclared status before leaving the polling place, the release said.

Scanlan also issued a reminder that the filing period for candidacy for the state primary election and general election is June 1 to June 10. Those who want to file for office but aren't registered voters in their town must register no later than May 31, and registered voters who want to file for nomination must be registered as a member of that party, the release said. For more information on the filing period, candidacy fees and qualifications for office, visit [sos.nh.gov](http://sos.nh.gov).

## Apprentices & LNAs

ApprenticeshipNH, the Community College System of New Hampshire, Catholic Medical Center and Elliot Health System have collaborated to launch a registered apprenticeship program designed to cultivate talent in nursing, tech and support roles at The Elliot and CMC. According to a press release, the "earn while you learn" approach will give participants a chance to engage in classroom learning and on-the-job training while being in a paid position. "I can't recall a point in my career when it has been this challenging to fill these posi-



Earlier this month, John Askew of **Derry** won the 2022 9-Ball Shootout Pool Championship — and a cash and prize package worth \$10,000 — in Las Vegas. According to a press release, Askew was one of nearly 6,000 pool players in the country who attempted to qualify for the American Poolplayers Association's 9-Ball Shootout and one of 518 who advanced to the national finals. Askew is a member of the local APA League, the release said.

The Goodwill store on John E. Devine Drive in **Manchester** celebrated its grand re-opening on May 14. According to a press release, the store has been renovated to include smoother checkout lanes, a Hand-picked Boutique where shoppers can find quality merchandise and more items for sale. The nonprofit's revenues go toward its mission to support those in need.

The new school superintendent who was selected by the **Nashua** Board of Education is not able to be certified in New Hampshire as was expected, and he will not be able to serve the district, according to a press release. Stephen Linkous is certified as a school superintendent in Kansas, and it was assumed that there is reciprocity between Kansas and New Hampshire, the release said, but there is not, and Linkous can't be certified in New Hampshire. Linkous had already started transitioning to the role, and the Board of Education voiced its appreciation for his efforts.

tions," Karen Schoch, Director of Organizational Development at Catholic Medical Center, said in the release. "A program like this not only helps us place people in critically important positions, it also removes barriers for people who want to pursue a health care career." A Healthcare Career Fair at Manchester Community College will be held Thursday, May 19, from 1 to 6 p.m., and anyone interested in entering the health care workforce through a paid registered apprenticeship program is encouraged to attend.

Meanwhile, the New Hampshire Needs Caregivers! initiative has launched Healthcare Heroes in the Making, which will recruit, train and place high school students across the state as licensed nursing assistants to fill critical in-demand positions. According to a press release, the program pays for training and licensing costs and requires 110 hours of time and is open to high schools across the state; so far, 16 schools and 72 students have been approved to participate.

Covid-19 update	As of May 9	As of May 13
Total cases statewide	314,533	316,691
Total current infections statewide	3,902	4,527
Total deaths statewide	2,488	2,500
New cases	3,389 (May 3 to May 9)	2,158 (May 9 to May 13)
Current infections: Hillsborough County	1,148	1,243
Current infections: Merrimack County	364	417
Current infections: Rockingham County	817	1,058

Information from the New Hampshire Department of Health and Human Services.

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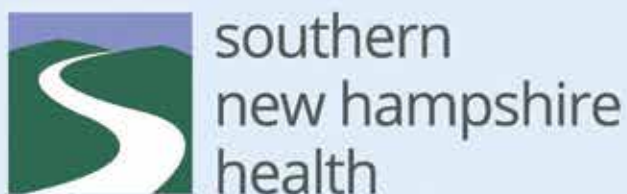
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## NEWS & NOTES Q&A

# Setting the stage

## Peacock Players welcomes new director

Meet Elle Millar, the new executive director of Nashua-based youth theater company Peacock Players.

**Q:** *What is your background in this kind of work?*

I'm currently a middle school teacher in Nashua, and I'm also the drama club director there, so I already have a connection with a lot of the young people ... in Nashua. I'm also a performer and have performed with ... different companies in southern New Hampshire. As a kid, I [performed with] Andy's Summer Playhouse.

*What will your job as executive director entail?*

The big things that I'm figuring out right now are what productions we're going to be putting on next year, and identifying the people who will be doing the music, directing and choreographing. It's a lot of organizing and planning and figuring out the logistics of how to make everything happen.

*What do you hope to accomplish?*

I have big plans to expand our programming over the next calendar year. ... The board and I have talked a lot about expanding [theater] beyond the stage to bring it to the kids in elementary schools, middle schools and high schools in Nashua. We're also working on some programming for preschool and early elementary school kids, and some adult arts education opportunities, as well. ... We're working on bringing some fresh theater to Nashua, 'fresh' meaning [shows that are] less-done, but still beloved.



*We're working on bringing some fresh theater to Nashua, 'fresh' meaning ... less-done but still beloved.*

**ELLE MILLAR**

*What do you expect to be some of the biggest challenges?*

With the isolation of the pandemic and the stress of being out of school and out of their routine, kids are really struggling with how to communicate with each other in healthy ways. There's a lot more arguing and a lot more drama. ... We've been talking about how we can help our kids put themselves into other people's shoes and understand healthy, positive ways to interact with each other, resolve conflicts and broach difficult topics with their friends. We're looking at some different sorts of social-emotional learning and relationship-building and empathy-building exercises [using theater] that we could potentially bring into the schools. ... I'm certainly not an expert in the field, but I plan



Elle Millar

on doing an immense amount of research over the summer and reaching out to experts who have done this kind of work before.

*What unique qualities or perspectives do you bring to this position?*

I'm the first woman to have this role; I'm, I believe, the first openly queer person to have this role; and I'm also, I believe, the first certified teacher. It's these personal and professional experiences that allow me to bring in an entirely different perspective. ... My goal is to make Peacock Players feel like Peacock Players, but also bring my own

perspective and experiences and education with me so that we're building something new while honoring what has always been.

*What are you looking forward to most?*

Theater is a learning experience for everyone involved; whether you're the director or the stage manager or a performer, you are learning. You're learning about how to work with others; about their strengths and where they need support; about how to create a piece of art together; about how to take direction and how to give direction; about how to be a leader and how to be a follower in appropriate ways. That type of learning is just so incredibly valuable. I'm really excited to take ... my experiences as a teacher in the classroom and facilitate a totally different type of learning. — Angie Sykeny



# Celtics move on to Round 3



In a week with the Bruins going out in a Game 7 loss to Carolina, **Tom Brady** getting a record deal to become a game analyst for Fox Sports if he ever does retire, the Patriots finally getting hit with a really tough schedule in 2022

and the Red Sox showing a little life, the surging Celtics continue to be the big local story after knocking off the defending champion Bucks in Game 7 on Sunday.

By the time you read this Game 1 vs. Miami will be history, with Game 2 coming up Thursday. So here are some things to think about as Miami, Boston, Golden State and Dallas battle it out over the next 10 days.

While acknowledging **Khris Middleton** was a big loss for the Bucks, remember the Celtics won Game 2 without **Marcus Smart** and Games 4, 6 and 7 without lob-it-to-**Rob Williams**.

OK, after a rough couple of early Round 2 games, **Jayson Tatum's** impending Hall of Fame induction is back on track.

How anyone could think Brooklyn would be a tougher opponent than Miami is beyond me. While they don't have **Kevin Durant**, they have more good, tough-minded players, a better point guard and one of the best coaches in the NBA, and everyone plays D to the max. Plus while **Jimmy Butler** is a bit nuts, he's a real leader.

I've got Dallas in the other series. They had a near duplicate of the season turnaround the Celtics had and own the league's best record from January after Boston. They also beat the Celtics at the Garden in late March. Plus they have **Luka Doncic**. I hate to think how good he's going to be if he ever realizes he's got to work on his body. Because he's wreaking havoc right now looking like the **Pillsbury Doughboy**.

At the beginning of the year I thought this might be the last stand for Golden State's mini-dynasty. But I'm not so sure now. **Jordan Poole** has come out of nowhere to be a pretty good player to make **Andrew Wiggins** a possible trade chip and they have the potential of **James Wiseman** to move, which they should do quickly before he turns into the bust I think he's going to become.

It's hard to make the all playoff awards team before the playoffs even start, but Bucks coach **Mike Budenholzer** did the impossible this year. It's getting a lot of play now, but remember who said a month ago in my NBA Notebook *before* the playoffs started that Budenholzer had already won the award for most idiotic move by a coach for tanking his final game of the year to hand the Celtics home court advantage when/if they met in Round 2. He gets bonus points for the message he sent to his team about being afraid to play a team as feeble as the Nets.

Plus not making any adjustments to his "dare you to beat us with 3's" strategy as Tatum, **Grant Williams**, **Payton Pritchard** and company were raining 3's on the Bucks all through Game 7 boarded on coaching malpractice.

While the ultra-serious **Ime Udoka** is not exactly a barrel of laughs, the more I see the more I like. The latest example was, with **Derrick White** and **Daniel Theis** repeatedly throwing up bricks, the coach searching out a hot hand by running in the up and down Pritchard right after Tatum picked up his fourth foul in the third quarter. It yielded four 3's and 14 points along with a couple of scrappy, big rebounds. One of which was kicked to Smart in the corner, who buried it as the lead grew with Tatum on the bench.

Udoka also gets credit for not ducking Brooklyn in Round 1 to earn home court on Sunday.

Fans at the Garden certainly have been on their game the first two rounds. They were loud and energized in Round 2 vs. Milwaukee and totally in Kyrie's head vs. the Nets in Game 2 of Round 1.

I dig the **Van Gundy** brothers. So I'm hoping **Mark Jackson** gets one of the head coaching jobs he's rumored to be in contention for and that ABC steals **Stan** from TNT to pair the Van Gundys with **Mike Breen**. Together they'd be a hoot.

Not sure this means anything, but the Top 5 playoff leaders in rebounds, assists and steals are all on vacation, while three of the top scorers (Doncic, Butler and Tatum) remain. Ditto for the 3-point leaders (Tatum, **Steph Curry**, **Klay Thompson**).

Forgot to mention this last time. Of course the New York Post had the best headline after Tatum won Game 1 vs. Brooklyn with a shot over Kyrie at the buzzer. That came not too long after Kyrie had flipped off the fans several times at the Garden. It read "Bye, bye birdie" over a picture of Tatum with his arms raised in jubilation as Kyrie walks by with a look of disgust on his face.

**Chris Paul** came up small in the playoffs again. This time by scoring 5, 7, 13 and 10 in his last four games vs. Dallas, which included a shocking 33 Game 7 drubbing. My question to those giving the "the playoffs grind is tough, he's 37" excuse is yes, that may be so, but what's the excuse in his first 16 years when his personal record in the playoffs is under .500? He may have been a better regular-season player, but give me a prime-of-life **Rajon Rondo** in a big game any day, any way.

Am I the only one who sees the irony of so many treating Kyrie leaving the Celtics as a calamity, while the Nets were anointed as sure to be champs when he and KD hooked up in Brooklyn?

Know why that didn't happen? 'Cause, repeat after me, he ain't that good.

*Email Dave Long at [dlong@hippypress.com](mailto:dlong@hippypress.com).*

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**NEWS & NOTES**

**QUALITY OF LIFE INDEX**

**Red and blue go head to head**

The New Hampshire Legislative Softball Classic that pits Republican lawmakers against Democratic lawmakers is back after a two-year pandemic hiatus. According to a press release, this is the fourth charity game in the series, which was established in 2017 after the shooting of congressmen who were practicing for the annual Congressional Baseball Game in Washington, D.C. The Granite State version of the game will take place Sunday, May 22, at 2 p.m. at the Anheuser Busch Softball Field in Merrimack. The three previous games raised approximately \$30,000 to assist the homeless, the release said. This year, the nonprofits that will benefit include Liberty House in Manchester, which helps homeless and transitioning veterans; Haven, which supports victims of domestic violence; and the Nashua Center, for children and adults with disabilities. Contact Rep. Peter Somssich at [staterep27nh@gmail.com](mailto:staterep27nh@gmail.com) or Rep. Tim Lang at [timothy.lang@leg.state.nh.us](mailto:timothy.lang@leg.state.nh.us) for more information about the Classic or on how to donate to the charities.

**Score:** +1

**Comment:** *The Republicans have won all of the state's Legislative Softball Classics thus far; the release said.*

**Increase in overdoses linked to fentanyl**

Last week, state officials issued warnings about the recent increase in fatal overdoses in Manchester and Nashua that appear to be primarily due to easy access to cheap, potent fentanyl and fentanyl being mixed with other substances such as cocaine, methamphetamine and marijuana. According to a press release, fentanyl is about 50 times more powerful than heroin and 100 times stronger than morphine, and drugs may have deadly levels of fentanyl that can go undetected because it can't be seen, tasted or smelled. "Fentanyl is by far the most common drug implicated in overdose deaths in New Hampshire," Dr. Jennie Duval, Chief Medical Examiner for the state, said in the release. "It is a highly potent opioid drug that may be fatal in very small amounts, alone or in combination with other drugs, medications or alcohol. Our investigations often suggest that the decedent may not have even known they were using fentanyl."

**Score:** -2

**Comment:** *The state is also reminding residents that The Doorways is available to help access any level of treatment by calling 211, the release said.*

**Manchester-Nashua area rent up 13.4 percent**

A new report from Stessa, a digital platform that allows property investors to manage the performance of real estate assets, shows that median rent in the Manchester-Nashua metro area is now \$1,571, compared to \$1,385 in 2019 — an increase of 13.4 percent. According to the report, which calculated the percentage change in median rent from 2019 to 2022 in metro locations throughout the country, Manchester-Nashua had the 33rd highest increase in median rent out of 96 midsize metro areas.

**Score:** -1

**Comment:** *It could be worse; the median rent in San Jose, Calif., is \$3,161, the report said, and closer to home, the median rent in Boston-Cambridge-Newton is \$2,308.*

**New businesses struggle in the Granite State**

New Hampshire ranks 6th in the country for the highest percentage of businesses failing in their first year. According to a LendingTree analysis, 22.9 percent of new businesses fail in the Granite State before they make it to their one-year anniversary. On average, 18.4 percent of private-sector businesses in the U.S. fail within the first year; after five years, 49.7 percent have failed, and after 10 years, 65.5 percent have failed, the report said.

**Score:** -1

**Comment:** *New Hampshire's business failure rate after five years is 53.5 percent, while its failure rate at 10 years is 67.9 percent, the report said.*

**QOL score:** 80

**Net change:** -3

**QOL this week:** 77

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75

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# THIS WEEK

## BIG EVENTS MAY 19 AND BEYOND

### Saturday, May 21

The **New Hampshire Renaissance Faire** begins its second weekend today. The fair is open from 10 a.m. to 5 p.m. today and tomorrow (Sunday, May 22) at 80 Martin Road in Fremont. In last week's (May 12) issue of the Hippo, Meghan Siegler talked to some of the performers and organizers about getting ready for the Faire and what attendees can expect. Find the e-edition of the issue at [hippopress.com](http://hippopress.com);



Photo courtesy of Brian Caton of the Brotherhood of the Arrow and Sword.

the story is on page 10. Or go to [nhrenfaire.com](http://nhrenfaire.com).

### Friday, May 20

Beaver Brook Nature Center (117 Ridge Road in Hollis; [beaverbrook.org](http://beaverbrook.org)) will hold a **Lilac Walk** today from 1 to 3 p.m. (for adults). Walk around Beaver Brook's Shoen Meadow to learn about the area's lilacs, according to the website, where you can register for \$20 per person.

### Saturday, May 21

**Inventor Ralph Baer**, father of

the video game console, has a statue in his honor in Arms Park in Manchester (he was born in Germany and he moved to the Queen City in 1955; he died in 2014). A celebration of the centennial of his birth will be held today in Arms Park starting at noon (with a food truck social hour). At 1 p.m., speakers and presentations will discuss Baer and his legacy in video games and local innovation and there will be an unveiling of a new plaque for his sculpture, according to

[see-sciencecenter.org/baer-100-celebration](http://see-sciencecenter.org/baer-100-celebration), which also lists the schedule of events at SEE Science Center in downtown Manchester (where entry will be free starting at 2 p.m.) celebrating Baer.

### Saturday, May 21

Another **plant sale** Saturday: The **Bedford Garden Club** will hold its May Plant Sale today from 11 a.m. to 2 p.m. at the Bedford Village Common (15 Bell Hill Road in Bedford). The sale will feature perennials, annual, herbs and ground cover as well as the presence of master gardeners who can answer questions, according to [bedfordgardenclubnh.org](http://bedfordgardenclubnh.org).

The **Goffstown Community Garden Club** will start its Plant Sale on the Common today at 8 a.m. Find more about the club on their Facebook page.

### Saturday, May 21

The **Manchester Choral Society and Orchestra** will put the cap on their 61st season with a per-

formance tonight at 7 p.m. at Ste. Marie's Parish (378 Notre Dame Ave. in Manchester). The presentation will include a performance of "Lobgeang" (Song of Praise) by Felix Mendelssohn and will feature the **Queen City Youth Choir**, a choir featuring kids in grades 3 through 6, according to a press release. Tickets cost \$30 for adults, \$25 for seniors and admission is free to all students from kindergarten through undergraduate, the release said. Call 472-6627 or go to [mcsnh.org](http://mcsnh.org) to purchase tickets in advance; they may also be purchased at the door.

### Sunday, May 22

The **James Montgomery Band** will perform at the Rex Theatre (23 Amherst St. in Manchester; [palacetheatre.org](http://palacetheatre.org)) today at 6 p.m. Tickets cost \$29. Find more concerts this weekend and beyond in our concert listings on page 42. 🎵



### Save the Date! Thursday, May 26

Next Thursday is the first home game of the season for the **Nashua Silver Knights**, described on their website as a "wood-bat baseball team competing in the Futures Collegiate Baseball League of New England." The Silver Knights will play the Pittsfield Suns on Thursday, May 26, at 6 p.m. See [nashuasilverknights.com](http://nashuasilverknights.com) for tickets and the season schedule and the promotion schedule (Thursday's game will feature a magnet giveaway).

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# Adventures in

# CHEESE

WHEREIN AN INTREPID  
CHEESE-LOVER  
ATTEMPTS SEVERAL  
DARING EXPERIMENTS  
WITH CHEESE THAT  
LEAD TO DELICIOUS AND  
UNEXPECTED RESULTS

By John Fladd  
food@hippypress.com

## Goat cheese, part 1

It was the thyme that pulled me down the rabbit hole.

I had always said that the title of my first cookbook would be *I Don't Have Thyme For This*. Over the years, though, as I've done more and more cocktail recipe development, I began to suspect a better title would be, *It's Cocktail Thyme!* It's a great title — cheerful, to the point, a little stupid — in short, much like me.

As I honed my bartending skills and got a better sense for flavor combinations, one small but nagging problem kept raising its head: I had never actually developed a cocktail using thyme. To be fair, it always seemed a bit of a formality; thyme is delicious, cocktails are delicious, it shouldn't be too tricky to bring the two of them together.

Eventually, I decided to tackle the project and looked up *thyme* in *The Flavor Bible*.

I tend to think of thyme as a pretty ubiquitous herb. I mean, *I* don't really use it, but you see fancy chefs on TV using it all the time.

*The Flavor Bible* would be good to differ.

Overwhelmingly, the most popular pairing that chefs recommend with thyme is goat cheese.

Goat cheese.

How absurd. Clearly, that wouldn't work in a cocktail. What kind of depraved thrill-seeker would drink a goat cheese cocktail? I would have to try something else.

What else do the chefs suggest to go with thyme?

Carrots, cod or eggplant.

So — goat cheese, huh?

One problem with using goat cheese in a drink is that you can't just drop a dollop of it into a cocktail shaker and expect it to mix well with the other ingredients. The fat in the cheese would be reluctant to mix with the other liquids without some sort of emulsifier to help it along.

You've heard the expression that oil and water don't mix. Not only is this true, but it can make life difficult for a cook. A good example of this is salad dressing. A classic oil-and-vinegar dressing does not want to mix and must be shaken together vigorously, and used immediately, before it starts to separate. An emulsifier is some ingredient that helps the oil play nicely with other liquids. The classic example is a beaten egg. The fat in a raw egg yolk will latch onto oil molecules readily, while the proteins in the egg white will provide a bridge to water-based fluids.

A goat cheese-based cocktail is a big ask to begin with, without bringing a raw egg on board.

Another approach might be to go in a milkshake direction — a sort of savory mudslide, perhaps. Unfortunately, I didn't think of that at the time and got distracted by sort of a culinary sleight-of-hand: *fat washing*.

The basic theory behind fat-washing is that almost any compound that is fat-soluble is also alcohol-soluble. For the past few years, high-end bartenders have been using that chemical loophole to flavor bourbon with bacon, or rum with brown butter. The secret, apparently, is

to mix an alcohol with a fatty food, then raise the temperature of the mixture to a couple of degrees above the melting point of the fat you are trying to liberate flavors out of. If you give the fat and alcohol time to get to know each other better, flavors can be exchanged. Goat cheese-infused alcohol is feasible, if you are patient enough.

After several spectacular failed attempts and panicked telephone calls to food scientists (I'm not kidding) I eventually cracked it.

Step 1: Choose a base alcohol

After a lot of thought, I decided to use gin for my experiment. It seemed like the herbal ingredients in a gin would complement the flavor of goat cheese and serve as a bridge to the thyme in a finished cocktail. But which gin?

I asked Andy Harthcock, the owner of **Djinn Spirits in Nashua**. He seemed a little confused when I told him that I wanted to infuse goat cheese into gin.

"Don't you mean the other way around?" he asked. (Which actually sounded like a good idea, but I decided to focus on one dangerously ill-conceived project at a time.)

I assured him that I actually was planning to flavor gin with the cheese. He admitted that this was a first for him, but on reflection he had some thoughts about how to go about it.

"You probably don't want a really high-end gin for this," he told me. "Any subtle flavors are going to be totally blown out by the goatiness of the cheese." He advised me to try a heavily botanical gin. "I think you're probably going to have to eat a round of cheese with several different labels and see which ones stand up to 'The Goat.'"

So, I did.

After comparing eight different gins, I discovered that Harthcock was right — the two most botanical gins held up to the flavor of the goat cheese the best; in this case, **Djinn Spirits' Original Gin** and **Drumshanbo Gunpowder Gin**. The Djinn gin was extremely botanical and was able to meet the cheese on equal terms. The Drumshanbo isn't especially botanical but has its own very forceful personality. Either of them would work well.



Gin Tasting. Photo by John Fladd.

Step 2: Choose a cheese.

After some trial and error, it turns out that you will need the strongest, "goatiest" cheese available. In this case, I went with **Bijou Crotin by Vermont Creamery**.

Step 3: Combine the gin and stinky cheese in a zip-lock bag and smooch it up — a technical term — until it is thoroughly combined. Grope it shamelessly.

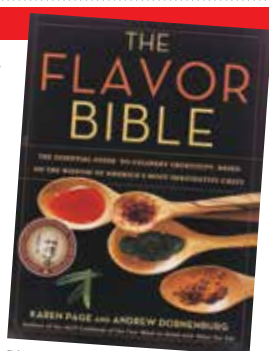
Step 4: Heat the mixture to 120°F (49°C) — the melting point of goat cheese — and leave it at that temperature for four hours. A sous vide tank would make this much easier, but you can do much the same thing with a plastic cooler and a thermometer, replacing hot water every 20 minutes or so to keep the water temperature fairly constant.

Step 5: After a four-hour soak, remove the bag of cheese gin from its bath and put it in a bowl somewhere out of the way for 72 hours. Once or twice per day, you might want to smooch the bag around in your hands to remix the infusion and keep the cheese in solution.

Step 6: On the big day, thank your bag of gin for working so hard for you, then strain it through a fine-mesh strainer. There will be a surprising amount of cheese solids — or casein — left behind.

## The Flavor Bible

*The Flavor Bible* by Karen Page and Andrew Dornenburg (Little, Brown, and Co., 2008) is an excellent handbook for anyone playing mad scientist in the kitchen. Essentially, it is the result of a very, very comprehensive poll of extremely thoughtful chefs of what flavors they like to pair with particular ingredients. This book gives you a good idea of what the professional consensus is about any given pairing. If, for instance, you wanted to use coffee in a dish, one or two chefs might suggest pairing it with barbecue sauce. Almost all of them, though, would suggest using it with chocolate. It gives you a sense of which combinations are classics and which are a little more avant-garde.



*The Flavor Bible*





Goat Gin. Photo by John Fladd.



The Relentless March of Thyme. Photo by John Fladd.



Die Goat-erdämmerung. Photo by John Fladd.

Step 7: Filter the cloudy liquid through a coffee filter.

**Goat Cheese Gin Recipes:**

**The Relentless March of Thyme**

- Ingredients**  
 2 ounces goat cheese gin (see above)  
 1 ounce fresh squeezed lemon juice  
 ½ ounce thyme syrup (see below)  
 2 sprigs of fresh thyme

Combine all ingredients, with ice, in a cocktail shaker. Shake brutally, until you hear the ice shatter.

Strain into a martini glass.

This is a goat-forward, thyme-y, martini-like cocktail. It has a bit of sweetness from the thyme syrup, but it has a clean, cold taste that picks up on the multi-stage nature of the gin and comes in waves.

**Thyme Simple Syrup**

- Ingredients**  
 1 cup white sugar  
 1 cup water  
 10 grams / ½ ounce fresh thyme (about half a plastic clamshell package from the produce department at the supermarket)

Combine the sugar and water in a small saucepan, and bring to a boil. Let the syrup boil for 10 or 15 seconds to make sure that all the sugar has been dissolved into solution.

Remove from heat, add the thyme, and cover with a plate. Let the thyme steep for 30 minutes.

Strain into a bottle and store in your refrigerator.

**Die Goat-erdämmerung**

- Ingredients**  
 2 ounces goat cheese-infused gin  
 1 ounce thyme simple syrup  
 1 ounce lemon syrup (see below)  
 Plain seltzer

Add gin, thyme syrup and lemon syrup to a cocktail shaker, with ice.

Again, shake brutally, until the ice shatters, or the world ends.

Pour, with the ice, into a tall glass and top with seltzer. Stir gently.

This take on goat-cheese gin is sweeter and more amiable than its martini-ish baby brother. Instead of shouting, “HEY!! GOAT CHEESE!!” at you, it soothes and persuades you: “Oh, this is lovely. Oh, there’s some lemon; you like that, don’t you? What’s that in the background? Thyme, you say? Oh, that’s perfect. You know, this is just goaty *enough*.” It is perfect for dedicating your first weekend of deck-sitting.

**Lemon Syrup**

Zest some lemons — any amount; don’t let some recipe order you around on this.

Juice the lemons into a small saucepan. Add an equal amount of white sugar, and bring to a boil.

Remove from heat, add the zest, and allow the mixture to steep, covered, for 30 minutes.

Strain, bottle and refrigerate.

“OK,” one might say, “so this whole goat cheese gin thing is very clever and sounds fun, but what if I’m in a cheesy mood, but don’t want to take a leave of absence from work and get a degree in Laboratory Science to make something?”

Ah! You’re in luck!

**Sous vide**

A sous vide water bath is a piece of equipment originally developed for use in scientific and medical labs. It keeps a tub or pot of water at an exact and consistent temperature. You could bathe a bag of lamb chops at 135°, for instance, and walk away secure in the knowledge that it would cook to a perfect medium-rare, and stay there.



A water bath can act as a substitute for a sous vide. Photo by John Fladd.

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## Goat cheese. part 2

One of my go-to sources for baking recipes is the King Arthur website. Every bread, brownie or pizza crust that they post a recipe for has been rigorously tested and is pretty much bullet-proof. One of my favorite aspects of their recipes is that the amount of each ingredient is listed by volume (cups, etc.) and by weight (ounces and grams). I find that weighing ingredients is easier and more accurate than scooping them with measuring cups.

One of their most recent projects has been something called a Basque cheesecake.

Cheesecake-making can be nerve-wracking. You want your cheesecake to be done all the way through, but not *overly* baked. You worry about it heating unevenly and developing a crack across the top. You worry about whether you should have used a water bath or not, and if you did, should you have heated the water up first? And then, when you finally finish baking, cooling, and depanning it, you will serve it to someone who shrugs and says, “Yeah. It’s OK,” because it doesn’t fit their mental model of what a cheesecake should be. And then you have to worry about hiding a body.

A Basque cheesecake, on the other hand, is *meant* to be rustic-looking. You are supposed to bake it at an unreasonably high heat, until the top is deeply, deeply caramelized; it’s *suggested* to look over-baked.

This makes its deliciousness somewhat surprising and gives it a bigger impact. I’ve taken the original recipe and tweaked it to accentuate its cheesiness. I’ve replaced cream cheese with a mild goat cheese and dramatically reduced the sugar in this recipe by about a third, to make its tartness pop. It is easy. It doesn’t take long. It is a tremendous confidence-booster.

OK. As it turns out, yes I do.

And now perhaps you’re thinking: “That does sound good, but my mother-in-law is famous for her cheesecake, and I’m afraid that if I made this, word would get to her, she would take it as some sort of criticism, and my quality of life would degrade significantly. Do you have something else?”

OK. As it turns out, yes I do.

### Basque Cheesecake

#### Ingredients

- 24 ounces / 685 grams soft, mild goat cheese
- 7 ounces / 200 grams white sugar
- 5 eggs
- 6 ounces / 170 grams heavy cream
- ½ teaspoon coarse sea salt

Heat oven to 500°.

Line a springform pan with parchment paper.

Combine all ingredients in a blender, then blend for five minutes.

Pour into the springform pan, trimming off any excess parchment paper.

#### Digital scale

Once you get used to it, a digital scale becomes an indispensable tool in your kitchen. When you need to add multiple ingredients to a bowl or a saucepan, for instance, you can put the container on the scale, then add each ingredient by weight, using the *tare* function to zero out the scale and avoid doing math. You stop having to wonder what “tightly” or “loosely” packed means in a given context. Your baking becomes much more consistent.



Basque cheesecake. Photo by John Fladd.

Bake for approximately 45 minutes, until dark.

Cool for at least one hour, then remove from pan.

Eating this tart, crumbly cheesecake is a meditative experience. It is delicious. The sharp taste of the goat cheese provides a mouth-watering sourness that seems a little citrusy, but is also emphatically not. The pared-down nature of this dish makes it perfect for paying very close attention to every bite, and leaving you fully in the moment.

And now perhaps you’re thinking: “That does sound good, but my mother-in-law is famous for her cheesecake, and I’m afraid that if I made this, word would get to her, she would take it as some sort of criticism, and my quality of life would degrade significantly. Do you have something else?”

OK. As it turns out, yes I do.

### Smoked cheddar

One of my great passions is shopping at flea markets. I have a particular fondness for finding obscure cookbooks. Our kitchen shelves long ago ran out of room to hold all of them, and I am about three volumes away from filling a bookcase in the living room. Their mere existence is something of a trial for my wife, who feels that by taking up valuable space but never actually being cooked from, they are openly mocking her.

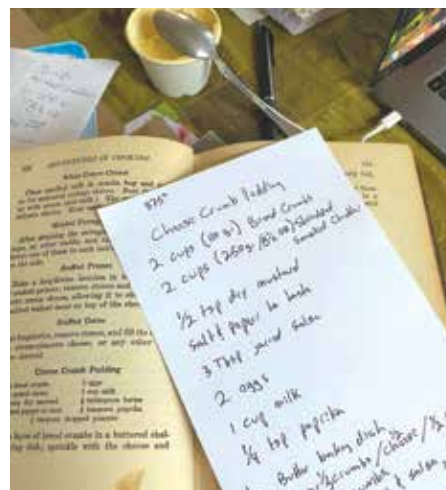
“Can we get rid of some of these?” she asks me two or three times a year. “Are you ever going to actually make any Bengali street food?”

“You never know, Baby,” I reply with an air of mystery. “You never know.”

And the scary thing for her is that she *doesn’t* know. She could be going through her day, not suspecting a thing, then suddenly catching a whiff of the exotic but slightly alarming scent of asafetida from the kitchen.

Last week’s purchase was the promisingly titled *Adventures in Cooking* by Rasmus Alsaker, M.D., published in 1927.

I was fully prepared to navigate old-fashioned recipes calling for vague measurements, like “a knob of butter, the size of a pullet’s egg,” or “a medium oven.” Doctor Alsaker was a man of science, though, and his



Recipe. Photo by John Fladd.

measurements were precise. What I was not prepared for was his enthusiasm for pimientos. At a rough estimate, he calls for pimientos in approximately 5,000 recipes. I don’t know what was going on pimiento-wise in 1927, but I have used our own relative pimientolessness as license to modify his recipe for the very promising-sounding:

### Cheese Crumb Pudding

#### Ingredients

- 2 cups / 110 grams bread crumbs. (I feel like you could blitz Triscuits in the food processor in lieu of fresh bread crumbs.)
- 2 cups / 250 grams shredded, smoked cheddar. I went with an Australian brand called **Old Croc**, and I was not disappointed.
- ½ teaspoon dry mustard
- ½ teaspoon freshly ground black pepper
- 3 Tablespoons jarred salsa (This is playing pinch hitter for the pimientos.)
- 2 eggs
- 1 cup / 225 grams whole milk
- ¼ teaspoon paprika

Heat oven to 375°.

Generously butter a 9x9” baking dish.

Mix the mustard, pepper and paprika together in a small dish.

Spread 1/3 of your crumbs over the bottom of the baking dish. Look at them critically. Do they look cold and lonely?

Cover them with a blanket of cheddar — half the cheddar. Sprinkle half of the seasoning on top of the blanket. You know — like a blessing.

Repeat, with another layer of crumbs, the rest of the cheddar, and the rest of the seasoning. Top with a final layer of crumbs.

Mix the milk, eggs and salsa; gently pour over the top of the guys you already have in the baking dish.

Bake for 30 minutes.

Allow to cool for 10 minutes before serving.

The center of this savory pudding is tender, custardy and smoky. The edges are where it really shines though. If you are,



Cheese crumb pudding. Photo by John Fladd.

like all good Americans, a fan of brownies from the edge of the pan, the chewiness of the pudding border will be something of a revelation. You *could* describe this as being a bit like a very good macaroni and cheese without the macaroni.

Or, in the words of my own sullen teenager, “Why didn’t you ever tell me you could cook something like this?”

But perhaps you’re thinking: “I can’t make that. Mercury is in retrograde.”

OK, now you’re just messing with me, but I’m going to call your bluff.

### Blue Cheese Honey-Roquefort Ice Cream

#### Ingredients

- 8 Tablespoons / 120 grams clover or wildflower honey
- 4 ounces Roquefort or blue cheese
- 2 cups / 500 grams half & half
- 4 egg yolks

The brilliant thing about this recipe — aside from its unexpected excellence — is that it only has four ingredients.

Crumble the blue cheese into a bowl, in small pieces.

Combine the honey, half & half and egg yolks in a small saucepan.

Whisking constantly, heat the custard (because that is what this is — a loose custard) over low heat until it reaches 173°. (We’re actually shooting for 175°, but the temperature will continue to rise a few degrees after you remove it from the heat.)

Pour the very warm custard through a fine-mesh strainer, over the blue cheese.

Whisk until the blue cheese almost completely dissolves. It is OK if there are a few small, surprise pieces of cheese left in the mixture.

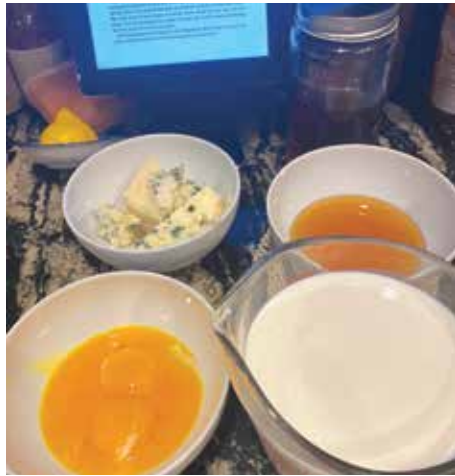
Chill the mixture, then churn in your ice cream maker, according to the manufacturer’s recommendations.

You may have heard that some avant-garde chefs have been experimenting with savory ice creams. This is not one of them. This is a fully sweet dessert ice cream that just happens



Rasmus Alsaker, MD. Courtesy photo.





Making honey-roquefort ice cream. Photo by John Fladd.



Apple bundt cake. Photo by John Fladd.

to be blue cheesy. The honey provides a muskiness that complements the earthy, salty flavor of the cheese. It is possibly the most creamy ice cream you have ever tried.

Do you have to be stout of heart to try it? Do you have to look Adventure in the eye and shake its hand?

Yes, and yes. But you *will* enjoy this, and you will come out the other side of the experience slightly changed.

But you know what would make this honey-ish, cheesy ice cream even better?

Cake.  
Consulting *The Flavor Bible* again shows that a great many chefs like the combination of apples with blue cheese. Who am I to argue with a great many chefs?

**Apple Bundt Cake**

- Ingredients**  
 3 Granny Smith apples, peeled and diced—about 440 grams  
 3 cups / 360 grams all-purpose flour  
 1 teaspoon baking soda  
 2 teaspoons ground cinnamon  
 ½ teaspoon freshly grated nutmeg. If you’ve never grated your own nutmeg, try it. You’ll never go back to pre-ground again.  
 ½ teaspoon salt  
 1½ cups / 360 grams sour cream  
 1½ cups / 275 grams white sugar  
 ½ cup / 64 grams brown sugar  
 3 eggs

Heat your oven to 325°.

Paint the inside of your Bundt pan with Cake Goop (see sidebar)  
 Whisk together the flour, baking soda, cinnamon, nutmeg and salt.  
 In another bowl, mix the sugars and sour cream. Mix in eggs, one at a time.  
 Mix in the diced apples by hand.  
 Pour mixture into your pre-gooped Bundt pan. Lift the pan and bonk it on your counter 10 times.  
 Bake for 70 minutes or until it reaches an internal temperature of 200° F.  
 Remove from the oven. Let it cool for 20 minutes, then remove from the pan.

This is an outstanding Bundt cake. The apples are tart and still a tiny bit crunchy. The cake itself is rich but not too sweet. The nutmeg and cinnamon shine through.

And it is extremely good with blue cheese ice cream.


But still, perhaps, you say: “That does sound good. Unfortunately, I’m not allowed in the kitchen since the Lasagna Incident.”

I hear you; we’ve all been there. I’ve got you covered.

**Electric whisk**

Most recipes that call for a custard will include very finicky instructions on how to temper beaten eggs with hot milk, then whisk the warmed-up egg mixture back into whatever you are cooking. Then comes possibly the most frustrating cooking instruction ever written: “cook, stirring constantly, until the custard coats the back of a spoon.” I don’t know what kinds of cooking prodigies can actually manage that. I’ve been trying to perfect that particular maneuver for over 20 years and I can still never tell when I’m closing in on “soupy scrambled eggs” territory.

The game-changer for me was finding a whisk with an integrated thermometer in it. Some research revealed that ice cream base should be heated to approximately 175°, so now I can just whisk my custard thoroughly until I hit that temperature.



**Bundt cake**

Bundt cake might be the Cake Lover’s ideal cake. At its best it is moist, flavorful, not too sweet, and free of frosting distractions. That goodness comes at a cost, however; it presupposes that you can get your cake out of the pan. There are few heartbreaks in life on a par with inverting a Bundt pan only to find that you’ve left half a cake in it.

This can, happily, be avoided. For months, I have been hearing rumors online about “Cake Goop.” It is a mixture of equal parts solid shortening, vegetable oil and flour. Word on the street was that if you paint the inside of your Bundt pan with this stuff, your cake won’t stick.

It’s true.



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## Haloumi

There is a Greek sheep's-milk cheese hidden away in the specialty cheese section of your supermarket called haloumi.

In many ways, it is much as you'd expect it to be — salty, mild-flavored and fairly modest. If you taste a little, it might seem a little chewy, but not outrageously so. If it were a person, it would be named Melvin.

You wouldn't suspect him of hiding a superpower.

Haloumi has an extremely high melting point. Oh, you could force the issue and *make* it melt, but you would probably need a blowtorch to do it. At temperatures that would frighten other cheeses out of the room, haloumi hums softly to itself and minds its own business.

So nicely in fact, that you can charcoal-grill it.

### Charcoal-grilled Haloumi

1. Light the charcoal in your grill.

2. Thoroughly grease a grill pan. Use an oil with a high smoke point. This means one that won't catch on fire when things get serious. Use any oil you would fry with. I like ghee — clarified butter — but shortening or peanut oil would also work really well.

3. Open packages of haloumi and cut it into finger-sized pieces.

### Blowtorch

You know that blowtorch we talked about a couple of minutes ago? It turns out that a plumber's blowtorch is the perfect tool for lighting charcoal without leaving a lighter-fluid taste behind.



### Platonic ideal

The concept of a "Platonic ideal" states that for every concept, there is a perfect theoretical example of it that all real world examples are measured against — the most perfect blue sky, the most exquisite jazz trumpet solo and the most grilled-cheesiest grilled cheese sandwich.

4. Make a cocktail and go back outside to watch the coals.

5. When the coals are red and white and feeling all right, grill the haloumi over them in the pre-greased grill pan. Turn the cheese frequently with tongs. It will only take a few minutes to char-grill them beautifully.

6. Serve with a fresh parsley and a squeeze of lemon juice. A salad would be nice, too.

When I was a kid, once a year — usually on July 4 — my church would hold a big auction. It was the church's big fundraiser for the year. One year my mom gave me \$3 to bid with and I won a mystery box of books. There were a couple of really great pulp adventure novels from the '30s in it, as well as a truly unexpected piece of literature that I'm pretty sure my mom wouldn't have approved of, that was extremely educational. It was the high point of my summer.

The men of the church would man the grills — giant 50-gallon barrels split down the middle with industrial grating thrown over the top. They would risk serious burns and smoke inhalation to grill hot dogs, burgers and quarter-chickens. The smoke, barbecue sauce and the constant threat of danger made that the best chicken I ever had.

What does that have to do with grilled haloumi?

Not much, except that this will also make you very, very happy. The smoke and salt and mild char on the cheese will be a bit of an epiphany. The acid from the lemon juice will add just the tang it needs to put it over the top.

It might even get you kitchen privileges again.

At last, you might think, "I'm feeling a bit overwhelmed. All this cheesiness is just a little exotic for me. I've had a rough week and I'm feeling a little fragile. You said 'grilled cheese' and you got my hopes up." I understand completely.

### Colby-jack

Do you know who else does?

Marcie Pichardo, the owner of **Prime Time Grilled Cheese**, a restaurant in Manchester specializing in grilled cheese



Charcoal-grilled haloumi. Photo by John Fladd.



A grilled colby-jack on pumpernickel, with caramelized onions. Photo by John Fladd.

sandwiches. She spends a lot of time thinking about cheese — according to her, approximately 18 hours a day.

Cheese might be the glue that keeps society from splintering apart, she says. "Cheese holds things together. In the house I grew up in, cheese is the thing that held us together as a family. It's the glue that holds a recipe together."

According to Pichardo, the key factor to consider when you are putting together a grilled cheese sandwich is consistency. "That's the most important reason why we choose a particular cheese for a sandwich," she says. "Think of a pizza. If you put cheddar on it, it would taste good, but it would go *everywhere!* That's why you go with a mozzarella."

She agrees that the Platonic ideal of a grilled cheese sandwich involves (1) white sandwich bread, (2) American cheese ("It's gooey in the middle and crispy on the outside.") and (3) being grilled in butter. "That's the benchmark," she says.

She's not wrong.

And yet, I'd like to submit an idea for your approval:

### A grilled colby-jack on pumpernickel, with caramelized onions.

You know how to make a grilled cheese sandwich. I know you know. You know that I know that you know.

Still...

Butter one side of each slice of pumpernickel generously with softened butter.

It's tempting to just drop a dollop of cold-from-the-fridge butter in the pan, melt it, then swirl the sandwich around in it, but it never works out as well as buttering the bread itself.

Assemble the sandwich completely before putting it in the pan. It is always tempting to put the first slice of bread in by itself, then add the cheese and the other slice in stages, as you finish them, but your finished sandwich will be cooked evenly on both sides if you observe traditional grilled-cheese protocols.

Watch the sandwich with a jaded, suspicious eye. The pumpernickel will try to fool you about how grilled it is. Do not fall for its tricks. Because the bread is so dark to begin with, you cannot rely on color to let you know when to flip it.

Flip the sandwich experimentally, and gently tap the surface of the bread with the edge of your spatula. When it feels grilled, it is grilled.

Do not make the omelet mistake of waiting until the cheese is thoroughly melted before removing your pan from the heat; your sandwich will be overcooked. Take it out of the pan as soon as the bread is ready. The grilled bread will be warm enough to finish melting the cheese on its own.

We should throw a grilled cheese party. We could all wear t-shirts that read "Proud to Be Crusty." We could rig up a cheese piñata full of Baby Bells. June 4 is National Cheese Day.

There is still time. 🍷

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# Tomorrow's auteurs

See the work of teen moviemakers at the NH High School Short Film Festival

By Hannah Turtle  
listings@hippopress.com

In its 14th year, the New Hampshire High School Short Film Festival has received more submissions than ever before, totalling more than six hours of film from across the state. The films submitted were created and produced entirely by high school students.

The festival, free to attend this year at Chunky's Cinema Pub in Manchester, will show two hours of this year's best student films, selected by a panel of 14 judges including teachers and industry experts.

Afterward, awards will be distributed to the top five films and the top two films will be shown at another festival this summer.

After two years of running the festival online, excitement for the in-person festival is particularly high. Mike Place, a veteran of the festival, spoke about what drove the high volume of submissions this year.

"Now that everyone's back together, there was a big drive to work with other people, with classmates, to just make cool films," Place said.

With the high volume of submissions this year, the competition was fierce, and narrowing it down was harder than ever.

"All 23 films that made it to the festival are definitely worth watching, they're entertaining, they tell a story, some of them are just amazing. I even received a couple of phone calls from the judges asking if a few were

done by professionals," Place said. "Some of the films deal with common themes for teenagers — bullying, mental health — and some are just weird, David Lynch-style."

Michael Shaughnessy, a film teacher at Merrimack High School, has 10 students involved in the festival this year, and is looking forward to having them share their work with the community.

"I want them to recognize that they are part of a larger community of people that create," Shaughnessy said. "When they go to an event like this, they get to see all the different styles and ability levels. They can see where they have gifts and where they excel, as well as where they need work."

Gabriella Faro and Tyler Kuslaka, seniors from Salem and Windham respectively, worked together on a film called *Second Chances*.

"The film is about a girl who gets murdered and gets a second chance in order to find out who did it," Faro said.

"Our film, on a deeper level, is really about karma. We focused on making it have a deeper meaning than just a 'high school short film,'" Kuslaka said. "I really hope the audience sees that. I was really inspired by Quentin Tarantino, by those endings that nobody ever sees coming."

The students particularly enjoyed the filmmaking process, all remarking that the challenges of production helped them to grow as students and filmmakers. The stu-

dents seemed keen on making the best films possible, hoping to distinguish their work from what one might expect from high school students.

"We put our whole heart and soul into the film," Faro said.

As for their futures, both Faro and Kuslaka plan to study film in college. Faro will attend Curry College in the fall to study film and communications, and Kuslaka will attend Mount Saint Mary's University to study film production as well as acting.

This was a common theme among students with work in the festival. Karen Robinson, a media production teacher at Londonderry High School with students in the festival, has four seniors this year, all with plans to pursue some aspect of filmmaking in the fall.

Robinson's students, all part of a film club at LHS, submitted a film called *Pressing Engagement*, a comedy about two people who encounter increasingly strange circumstances on their way to a date.

Ahna Gainey and Joshua Truesdale, two LHS seniors, emphasized how much they enjoyed collaborating on the project.

"Our crew worked so well together. I'm just so appreciative of everyone on that team. There's no way this could have been possible without everyone working together," Gainey said.

Both Gainey and Truesdale are looking forward to the festival — though for different reasons.



Courtesy graphic.

"Last year, it was all on YouTube, which was disappointing. I'm excited to be in an environment with other student filmmakers, and to see everyone's faces," said Truesdale.

"Frankly, I'm just excited to see who won," said Gainey.

## New Hampshire High School Short Film Festival

**When:** Sunday, May 22, at 12:30 p.m. (doors open at 11:30 a.m.)

**Where:** Chunky's Cinema Pub, 707 Huse Road, Manchester

**Tickets:** Tickets are free

**More info:** [nhmediateachers.org](http://nhmediateachers.org)

## Art Exhibits

• **"IMPACT! ABSTRACT!"** Exhibition featuring the abstract work of six local artists, including Ann Saunderson, who works in acrylic, mixed media, oil and cold wax and monotype; Daniela Wenzel, who does oil painting, assemblage, ink drawing, driftwood pyrography and improvised quilt-making;

Kate Higley, who does printmaking; Ethel Hills, who works in acrylic; and Grace Mattern, who does mixed media collage. Twiggs Gallery (254 King St., Boscawen). On view now through May 28. Gallery hours are Thursday through Saturday from 11 a.m. to 4 p.m., and Sunday from noon to 4 p.m. Visit [twigsgallery.wordpress.com](http://twigsgallery.wordpress.com) or call 975-0015.

• **"APPEAL OF THE REAL: 19TH CENTURY PHOTOGRAPHS OF THE ANCIENT WORLD"** exhibition features photographs taken throughout the Mediterranean to record the ruins of ancient Egypt, Greece and Rome. The Currier Museum of Art (150 Ash St., Manchester). On display now through June 12. Museum admission costs \$15 for adults,

\$13 for seniors age 65 and up, \$10 for students, \$5 for youth ages 13 through 17 and is free for children age 12 and under and museum members. Current museum hours are Thursday, from 10 a.m. to 8 p.m.; Friday through Sunday, from 10 a.m. to 5 p.m., closed Monday through Wednesday. Call 669-6144 or visit [currier.org](http://currier.org) for more information.

• **"WARHOL SCREEN TESTS"** In the mid-1960s, American multimedia artist Andy Warhol had shot more than 400 short, silent, black-and-white films of his friends at his studio in New York City. Warhol referred to the films, which were unscripted and played in slow motion, as "film portraits" or "stillies." The exhibition will feature 20 of those films, provided by the Andy Warhol Museum, in loops across four large-scale projections. The Currier Museum of Art (150 Ash St., Manchester). On display now through July 3. Museum admission costs \$15 for adults, \$13 for seniors age 65 and up, \$10 for students, \$5 for youth ages 13 through 17 and is free for children age 12 and under and museum members. Current museum hours are Thursday, from 10 a.m. to 8

p.m.; Friday through Sunday, from 10 a.m. to 5 p.m., closed Monday through Wednesday. Call 669-6144 or visit [currier.org](http://currier.org) for more information.

• **"ARGHAVAN KHOSRAVI"** Artist's surrealist paintings explore themes of exile, freedom and empowerment; center female protagonists; and allude to human rights issues, particularly those affecting women and immigrants. The Currier Museum of Art (150 Ash St., Manchester). On display now through Sept. 5. Museum admission costs \$15 for adults, \$13 for seniors age 65 and up, \$10 for students, \$5 for youth ages 13 through 17 and is free for children age 12 and under and museum members. Current museum hours are Thursday, from 10 a.m. to 8 p.m.; Friday through Sunday, from 10 a.m. to 5 p.m., closed Monday through Wednesday. Call 669-6144 or visit [currier.org](http://currier.org) for more information.

• **"THE PEOPLE'S SCULPTOR: THE LIFE AND WORKS OF JOHN ROGERS"** Exhibit celebrates the art of American sculptor John Rogers, who came to Manchester in 1850, and explores the influence that Man-

chester had on Rogers' life and work. Presented by the Manchester Historic Association. On view now through September. Millyard Museum (200 Bedford St., Manchester). Gallery hours are Tuesday through Saturday, from 10 a.m. to 4 p.m. Admission costs \$8 for adults, \$6 for seniors age 62 and up and college students, \$4 for youth ages 12 through 18, and is free for kids under age 12. Call 622-7531 or visit [manchesterhistorical.org/millyard-museum](http://manchesterhistorical.org/millyard-museum).

• **"NATURE AT NIGHT: PAINTINGS BY OWEN KRZYZANIAK GEARY"** Two Villages Art Society (46 Main St., Contoocook). On display from May 27 through June 18. Visit [twovillagesart.org](http://twovillagesart.org) or call 413-210-4372 for more information.

• **ART ON MAIN** The City of Concord and the Greater Concord Chamber of Commerce present a year-round outdoor public art exhibition 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) for more information.

## MADE IN AMERICA

The New Hampshire Philharmonic Orchestra concludes its 2021-2022 season with its **Spring Pops concert** at the Seifert Performing Arts Center (44 Geremonty Drive, Salem) on Saturday, May 21, at 7:30 p.m. and Sunday, May 22, at 2 p.m. The concert, "Made in America," will pay tribute to film score composer John Williams in honor of his 90th birthday, featuring a compilation of his compositions.

Other pieces on the program include "Summon the Heroes," written for the 100th celebration of the modern Olympic games; Joan Tower's Grammy-winning "Made in America," and Stephen Sondheim's "Send in the Clowns" from his 1973 musical *A Little Night Music* and "Comedy Tonight" from his 1966 musical *A Funny Thing Happened on the Way to the Forum*. Tickets cost \$30 for adults, \$25 for seniors and \$8 for students. Visit [nhphil.org](http://nhphil.org) or call 647-6476.





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## ARTS

# —THE— ROUNDUP

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

• **Historic Manchester sculptor:** The Manchester Historic Association has a new exhibit, "The People's Sculptor: The Life and Works of John Rogers" on view now at the Millyard Museum (200 Bedford St., Manchester). It celebrates the art of American sculptor John Rogers, who came to Manchester in 1850, and explores the influence that Manchester had on Rogers' life and work. The exhibit will be up through September. Gallery hours are Tuesday through Saturday, from 10 a.m. to 4 p.m. Admission costs \$8 for adults, \$6 for seniors age 62 and up and college students, \$4 for youth ages 12 through 18, and is free for kids under age 12. Call 622-7531 or visit manchesterhistoric.org/millyard-museum.

• **Art classes:** The League of NH Craftsmen Meredith Fine Craft Gallery (279 Daniel Webster Hwy., Meredith) is offering a jewelry-making workshop, "Pendants in a Day," on Saturday, May 21, from 10:30 a.m. to 4:30 p.m. Participants will create a simple silver pendant by setting a cabochon stone into a silver bezel, and are encouraged to bring any of their own stones, beads, chains or neck cords they wish to incorporate into their pendants. The cost is \$110, plus a materials fee of \$10 to \$40 for gemstones and \$10 to \$20 for necklace chains and cords, paid to the instructor on the day of the workshop. Space is limited, and registration is required. Call 279-7920 or visit meredith.nhcrafts.org/classes.

The Currier Museum of Art in Manchester is offering an online five-week class for adults, "Learn to Draw: Structure and Volume with Shading with Martin Geiger," on consecutive Thursdays, May 26 through June 23, from 6:30 to 8:30 p.m. Students will receive an overview of structural perspective and volumes and learn the basics of using shading to create volume and structure in their drawings. Lessons will cover how the direction of light and cast shadow is combined with linear perspective, and cross hatching with atmospheric perspective with finding light and shadow to communicate distance, according to the Currier's website. Sessions will be held in real time over Zoom. Tuition costs \$225 for museum members and \$250 for non-members. Call 518-4922 or visit currier.org/classes.

• **Macabre tales:** Bitter Pill presents *Children of the Grim* at the Players' Ring Theatre (105 Marcy St., Portsmouth) now through June 5, with showtimes on Fri-



"The People's Sculptor: The Life and Works of John Rogers," on view now at the Millyard Museum in Manchester. Courtesy photo.



*Children of the Grim.* Courtesy photo.

day at 7:30 p.m., Saturday at 2:30 and 7:30 p.m., and Sunday at 2:30 p.m. The show is inspired by writer, composer and director Billy Butler's favorite macabre childhood stories and includes a combination of verbatim traditional tales, original tales written by Butler and nursery rhymes set to original music, performed on acoustic guitars, mandolin, banjo and cello. "There are so many wonderfully dark, strange and bizarre tales from all over the world," Butler told the Hippo last month. "These old and new tales are an important reminder to embrace the dark, because, without it, how do we find the light?" Tickets cost \$28 for adults and \$25 for seniors age 65 and up and students. Masks and proof of vaccination or a negative Covid test are required. Visit playersring.org or call 436-8123.

• **New gallery:** The Hollis Arts Society celebrates the grand opening of its new exhibition space, The Gallery on West Pearl Street (100 W. Pearl St., Nashua) on Thursday, May 19. The gallery will showcase artwork in two-month rotations, with bi-monthly featured artists and opening artist receptions, and will host events in partnership with Nashua's Great American Downtown, according to the art society's website. Regular gallery hours will be Thursday, from noon to 5 p.m., Friday, from 4 to 8 p.m., and Saturday, from 11 a.m. to 2 p.m. Visit hollisartsociety.org or call 345-3462. — *Angie Sykeny*

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# ACTORSINGERS RETURNS WITH *JOSEPH AND THE AMAZING TECHNICOLOR DREAMCOAT*



Actorsingers will present the musical *Joseph and the Amazing Technicolor Dreamcoat* this weekend — the Nashua-based community theater organization's first show since the 2020 shutdown.

The show was originally scheduled to hit the stage in May 2020.

"Originally we tried to do Zoom rehearsals," said Actorsingers board of directors member Evelyn Decker. "Then they started closing theaters, so we actually could not perform anywhere."

The theater group stayed afloat with the help of grants and savings, she said. Now, two years later, the show is back on.

"We reauditioned. There were a fair amount of people that were in the original try. We also got some new people, and we started over again," Decker said.

*Joseph* director Angelica Forcier Rosenthal said she watched as many versions of the musical as she could to help her find her vision for the production.

"Saw a lot of things I knew I did not want to do. I also try to wait to make hard decisions until I know my cast. The actors add so much variety to what's going on," Rosenthal said.

The musical is a sung-through comedy with lyrics by Tim Rice and music by Andrew Lloyd Webber and was the first Rice-Lloyd Webber musical to be performed publicly, according to a press release. The musical tells the biblical story of Joseph, his father Jacob, his 11 brothers and the coat of many colors, the release said.

Actor Garrett Meyer plays Simon, one of Joseph's brothers.

"As a collective whole the brothers are very antagonistic and they are the ones that set the play in motion," Meyer said. He says all of the brothers feed off each other's energy as well. "From a stage point of view, it is very fun to watch." — *Hailey Morgan*

Pictured Andrew Gibson (standing,) and Jesse Drake. Courtesy photo.

## Joseph and the Amazing Technicolor Dreamcoat

**When:** Friday, May 20, at 8 p.m.; Saturday, May 21, at 2 & 8 p.m.; Sunday, May 22, at 2 p.m.

**Where:** Keefe Center for the Arts, 117 Elm St. in Nashua

**Tickets:** \$20 for adults, \$18 for seniors and students (plus a \$2.50 fee), available at [actorsingers.org](http://actorsingers.org)

### Fairs and markets

#### • CONCORD ARTS MARKET

The juried outdoor artisan and fine art market runs one Saturday a month, June through October, from 10 a.m. to 3 p.m. Market dates are June 11, July 30, Aug. 20, Sept. 17 and Oct. 15. Rollins Park, 33 Bow St., Concord. [concordartsmarket.net](http://concordartsmarket.net). The first market will be held on Saturday, June 11. Visit [concordartsmarket.net/summer-arts-market.html](http://concordartsmarket.net/summer-arts-market.html) for more information.

#### • CRAFTSMEN'S FAIR

The annual nine-day outdoor craft fair hosted by the League of New Hampshire Craftsmen features hundreds of craftspeople with vendor booths, plus special craft exhibitions, demonstrations, hands-on workshops and more. Sat., Aug. 6 through Sun., Aug. 14. Mount Sunapee Resort, 1398 Route 103, Newbury. Call 224-3375 or visit [nhcrafts.org](http://nhcrafts.org) for more information.

### the North End Montessori School

(698 Beech St., Manchester). Showtimes on Fri., May 20, and Sat., May 21, at 7:30 p.m. Tickets are \$20 and must be purchased in advance. Masks and proof of vaccination are required to enter the theater. Visit [manchestercommunitytheatre.com](http://manchestercommunitytheatre.com) or call 327-6777.

#### • CHILDREN OF THE GRIM

Presented by Bitter Pill. Players' Ring Theatre (105 Marcy St., Portsmouth). Now through June 5, with showtimes on Fridays at 7:30 p.m., Saturday at 2:30 and 7:30 p.m., and Sunday at 2:30 p.m. Tickets cost \$28 for adults and \$25 for seniors age 65 and up and students. Masks and proof of vaccination or a negative Covid test are required. Visit [playersring.org](http://playersring.org) or call 436-8123.

#### • THE BALD SOPRANO

Produced by the Community Players of Concord. The Hatbox Theatre (located inside the Steeplegate Mall, 270 Loudon Road, Concord). Fri., June 17 through Sun., June 26. Showtimes are on Friday and Saturday at 7:30 p.m., and Sunday at 2 p.m. Tickets cost \$22 for adults, \$19 for students, seniors and members and \$16 for senior members. Visit [hatboxnh.com](http://hatboxnh.com) or call 715-2315 for more information.

### Classical

#### Events

• **SPRING POPS - BROADWAY AND MORE** The New Hampshire Philharmonic Orchestra performs. Seifert Performing Arts Center, 44 Geremonty Drive, Salem. Sat., May 21, at 7:30 p.m., and Sun., May 22, at 2 p.m. Visit [nhphil.org](http://nhphil.org) or call 647-6476 for more information.

#### Open calls

• **THE RHYTHM OF NEW HAMPSHIRE SHOW CHORUS** Women's a cappella chorus is looking for female singers in the region to join. The group, an affiliate of the North American singing organization Harmony, Inc., performs a wide variety of music, including Broadway musical songs, patriotic songs, pop, jazz and seasonal pieces, for community and veterans' events and private functions. Rehearsals are held weekly on Thursdays from 6:45 to 8:30 p.m. at the Marion Gerrish Community Center, 39 W. Broadway, Derry. Masks are required for singing, but both vaccinated and unvaccinated singers are welcome. Visit [nhchorus.org](http://nhchorus.org) or email [info@nhchorus.org](mailto:info@nhchorus.org) for more information.

### Theater

#### Shows

• **THE PLAY THAT GOES WRONG** Presented by the Manchester Community Theatre Players. Manchester Community Theatre Players Theatre, located at

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# INSIDE/OUTSIDE

## Return of the Kids Con

A convention for the younger fans of heroes and comics comes to Concord

By Delaney Beaudoin  
listings@hippopress.com

Emily Drouin's childhood passion for art and reading led her to a successful career as a children's comic book artist. As she traveled around the country attending large conventions dedicated to the artistry of illustration and all things comics, she began to notice the lack of events geared toward the younger generation.

"I realized that there wasn't much for kids to do. So I started teaching workshops at various conventions throughout New England, running kids zones, where I taught kids how to do cartooning and how to create comics," Drouin said.

Drouin's workshops became so popular that she decided to create her own convention, Kids Con New England, which will be back for its seventh year on Saturday, May 21, from 10 a.m. to 5 p.m. at the Douglas N. Everett Arena in Concord.

Kids (and adults) in attendance will get the chance to interact with invited artists through a variety of individually hosted workshops.

Other available activities at the convention include a puppet show, a per-

formance by the father-and-son rock band Clemenzi Crusaders, a sensory station, a magic show by Sages Entertainment, Lego building, Jedi and superhero training, and most popularly, a family cosplay costume contest.

The convention will feature artists from all over the country such as Mark Parisi of the *Marty Pants* book series, Tim Jones of the syndicated comic strip *Sour Grapes*, Dave London and Pete Chianca of the comic strip *Pet Peeves*, and Jim Lawson of the Teenage Mutant Ninja Turtles series, in addition to several indie creators.

"Most of ... [the artists] are from New England. It's great to be promoting the local creators and they're all mostly self-published," Drouin said.

Drouin recruited many of the featured artists and creators by attending national conventions and also through her membership in the National Cartoonists Society. Both Drouin and Dave London of the comic strip *Pet Peeves* are members of the New England chapter. London has attended the convention in the past and is scheduled to host a 40-minute character drawing workshop on Saturday.

"We've had the ability to meet great families from all over New England," London said. When asked about the importance of events such as Kids Con NE he responded, "It shows kids that if you have a budding talent or interest in



Photo courtesy of BNH Media.

### Kids Con NE

**When:** Saturday, May 21, from 10 a.m. to 5 p.m.

**Where:** Douglas N. Everett Arena, 15 Loudon Road, Concord

**Tickets:** \$12 online or \$15 at the door for general admission (kids 5 and over and adults) \$10 admission for seniors and veterans. Kids under 5 get in for free.

**More info:** See kidsconne.com for a complete schedule of the day's events and a listing of the artists and costumed characters who are slated to attend. Here, according to the website, are some of the scheduled events.

**Creative workshops and arts & crafts:** The creative workshops work on a first-come basis while seats and supplies last; breaking sketchbooks is encouraged. The lineup includes Cartooning with Tim Jones at 10:15 a.m.; a puppetry workshop with Homeslice Puppetry at 11 a.m.; Mr. Rogers Puppet Show with Alex Jordan at 11:55 a.m.; Create a Comic Strip Gag with Dave London at

12:50 p.m.; Draw Teenage Mutant Ninja Turtles with Jim Lawson at 1:40 p.m.; Draw ALong with Scott SanGiacomo at 2:30 p.m.; Watercolor Painting with Sue Greco at 3:20 p.m., and Draw Peanizle with cartoonist Don Mathias at 4:20 p.m. Throughout the day there will be coloring fun, mask-making and a Yoda puppet project (as well as an art contest in the morning).

**Activities and performances:** Greg Lato's Create My Own World Concert at 10:10 a.m.; Jedi Training with Calm Passion for age 5+ at 10:40 p.m.; Sages Entertainment Magic Show at 11:30 a.m.; The Clemenzi Crusaders Rock Concert at 12:20 p.m.; Jedi Training with Rising Storm Training Academy for ages 5+ at 1:10 p.m.; superhero training at 1:50 p.m.; a magical sing-along and storytime with fairytale characters at 2:30 p.m.; kids and family costume contest at 3:20 p.m. and the Clemenzi Crusaders rock concert at 4:10 p.m.

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art there are many things you can do with it... You don't have to hate reading because somebody's telling you to read a chapter book; you can get lost in the world of literature through graphic novels and comic strips."

In addition to traditional comic book and strip artists, there will also be video game designers such as Jeff Black of "Little j Games" attending. During the convention, Black will be actively experimenting with the help of attendees.

from start to finish during the event and we'll be giving it away as a print and play to anyone who wants it ... with the idea being that this will create something that people will feel invested in," Black said.

When asked about what she hopes attendees and the comic community get from their experience at Kids Con New England, Drouin said, "To bring the artists community together, but also to encourage the next generation of creators. ... It's great to have ... geekdom brings all the geeks together." 🍌

**INSIDE/OUTSIDE TREASURE HUNT**

Dear Donna,  
Would you know anyone with interest in used Legos? If so, any help with pricing?  
Thanks.  
Lisa



Dear Lisa,  
Legos are a memory from my childhood. Even though they were around earlier, they came to the U.S. in the 1960s.

I have to admit I'm not too familiar with them individually. I do know, though, that they would be worth having a toy specialist look at. Some can be of minimal value and others very high. This would all be depending on age, complete sets, original condition with box, rarity, and with no damage etc.

Lisa, to give you pricing without knowing all that information would not do you justice.

My suggestion to you is to do research either by using Lego books or looking online. This way you can narrow down exactly what you have there. I feel older or even modern ones would and could be worth the effort. Thank you for sharing, Lisa, and hope you have a treasure there.

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. 🍌

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INSIDE/OUTSIDE THE GARDENING GUY

# Planting the vegetable garden

By Henry Homeyer  
[listings@hippopress.com](mailto:listings@hippopress.com)

Every gardener has an opinion about when to start planting the vegetable garden. Frost-hardy plants like spinach, onions and peas should already be in the ground for most everyone, but tomatoes and peppers? I believe that waiting until June is right for my garden, even if we get no more frost.

Why do I plant later than many others? Tomatoes and peppers like warm soil. In fact, they'd rather be growing in Mexico than Cornish Flat. Yes, you can plant them early, but they won't grow much. They'll sit there and sulk. If you can get your hands on a little soil thermometer, check your soil down 3 or 4 inches. If it is 60 degrees or more, fine. Have at it.

Another way to decide when to plant is to ask an "old timer." Ask someone in your neighborhood when it is safe to plant various crops. If she has been gardening in your neighborhood for the last 25 years or more, her advice is probably excellent.

If you started seeds indoors, your tomatoes or broccoli may be tall and lanky. So tall that they will fall over when planted. The solution? Plant much of the stem in the ground, either in a deep hole for the root ball, or sideways in a shallow trench. Remove any low leaves to make it look like a little palm tree. Then make a hole for the root ball with a 6-inch trench next to it. Lay the tomato seedling in the ground, and gently turn up the top while covering the stem with soil. All the buried stem will produce roots. Broccoli or other brassicas I just plant deep if they are too tall.

Potatoes can go in the ground now unless your garden is still soggy. In fact, don't plant anything in soggy soil. I have a somewhat soggy place for my garden, but I make raised beds, which helps with drainage. I have made two kinds of raised beds: raised mounds (30 to 36 inches wide) or wood-sided raised beds. I use rough-sawn hemlock planks that are a full inch thick and 8 inches wide. Pressure-treated wood is now said to be safe to use in the vegetable garden, but I prefer untreated hemlock, which I find lasts about 10 years.

Potatoes are started from chunks of sprouted potatoes, or from whole, small potatoes. Buy "seed potatoes" at your local feed-n-grain store, hardware store or garden center. Grocery store potatoes are likely treated to avoid sprouting, although organic potatoes are probably fine. Seed potatoes are sold as disease-free, which is important. If you cut large potatoes into chunks, make sure each has a couple of "eyes," where they will sprout stems. Leave them in a shady, breezy place for a day or two to heal the cuts.

Loosen the soil well and dig a hole with a



Beans. Photo by Henry Homeyer.

hand tool. You want the spud to be at least 3 inches deep when planted as the new potatoes need space to grow above the seed potato. Cover with just an inch of soil at first, but then fill the hole with more soil after the leaves and stems are up above the soil level.

Peppers and eggplants I plant as small plants in mid-June. To give them even more warmth at night I sometimes cover them with row cover (a thin agricultural fabric sold at garden centers).

And I've been known to place dark-colored rocks near some special French hot peppers I grow to store heat during the day and kick it back at night. Peppers and eggplants can be wind-pollinated, but bees help too, so don't leave row covers on once they start blooming.

Parsnips I plant by seed in mid-June, and they generally take two weeks or more to germinate. Most seeds are good for three years, but you must buy parsnip seeds every year. Like all root crops, parsnips benefit from having loose soil with few rocks (oh, sorry, Vermonters).

Be sure to thin all root crops in early July once they are big enough to grab onto. Give the carrots an inch to start, then a month later thin to 2 inches. You can eat the thinnings. Beets, same thing. And beet greens are delicious.

What about unusual veggies? I like to buy an artichoke plant at my local greenhouse. I have started them from seed, but it is a long process starting in February. Give your artichoke a 2-foot square of space, add lots of compost and a little organic fertilizer, and place it in full sun. Make sure it does not dry out. It will produce one good-sized artichoke at the top of the plant, and smaller ones as side shoots. The foliage is lovely, so you can plant one in your flower garden!

Swiss chard is pretty enough to sneak into your flower beds. Get Bright Lights chard, which has red, yellow and green stems.

Beans come as bush beans or pole beans. Bush beans all ripen over a three-week period and are then done. Pole beans, if you keep on picking them, will keep producing until frost. Kentucky Wonder is the classic pole bean, though Kwintus is my favorite. It's good eating, even when large.

A word of caution about fertilizers: More is not better. Chemical fertilizers can burn fine roots. And too much organic fertilizer can push growth too fast. Compost is always a good addition to your planting hole.

I never use insecticides in the garden. Their side effects can be awful for you, your kids or pets. Just hand-pick bugs, or spray off little things like aphids with a stream of water.

*Henry is the author of four gardening books and a lifelong organic gardener. Reach him by e-mail at [henry.homeyer@comcast.net](mailto:henry.homeyer@comcast.net).*

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## The younger moviegoers

• Chunky's Cinema Pub (707 Huse Road, Manchester; 151 Coliseum Ave., Nashua; 150 Bridge St., Pelham, chunkys.com) has some events this Friday, May 20, for younger moviegoers. *Shrek* (PG, 2001) is this month's "little lunch date" screening, when lights are slightly dimmed, at noon at Chunky's in Manchester, Nashua and Pelham. Admission is free but secure seats in advance with a \$5 food voucher.

All three Chunky's will also hold a sensory-friendly screening of *The Bad Guys* (PG, 2022) at 4 p.m., when sound is turned down and lights are up. Tickets cost \$5.99 each.



The Bad Guys

## Happy Birthday, Ralph Baer!

• Celebrate the 100th birthday of inventor **Ralph Baer**, credited with being the father of the video game console, on Saturday, May 21. A program at Arms Park in Manchester will start at noon (with a food truck social hour) and at 1 p.m. feature speakers and presentations, including the unveiling of a new plaque for the sculpture honoring Baer in Arms Park. Starting at 2 p.m. the public will get free entry to SEE Science Center (200 Bedford St. in Manchester; see-sciencecenter.org), where there will be family drop-in activities (from 3: to 4:30 p.m.) such as pixel art making and playdough circuits; the FIRST Robotics Team 6763 Fusion from Manchester School of Technology and Manchester MakerSpace will introduce visitors to robots; and Saturday will be the exhibit closing event for Video Game Art Exhibit (the final display day is Sunday, May 22) and an opportunity to speak with the artists, according to the SEE's website.

## Showtime!

• The middle school students at High Mowing School (Pine Hill Campus, 77 Pine Hill Drive in Wilton; highmowing.org/hilltop) will show off their circus skills and tell the story of Winnie the Pooh at the **2022 Hilltop Circus: In the Hundred Acre Wood**. The seventh- and eighth-grade students will present their show of juggling, acrobatics and more on Thursday, May 19, at 4 p.m.; Friday, May 20, at 6:30 p.m., and Saturday, May 21, at 4:30 p.m. The event is described as family-friendly and is open to the public; bring a donation to the Wilton's Open Cupboard Food Pantry and get a free bag of popcorn, according to a press release. Tickets cost \$10 for adults, \$5 for kids.

• The Majestic Academy of Dramatic Arts (for youth and teens) will present *Charlotte's Web* at the Majestic Theatre (880 Page St. in Manchester; majestictheatre.net, 669-7469) on Friday, May 20, at 7 p.m.; Saturday May 21, at 7 p.m., and Sunday, May 22, at 2 p.m. Tickets cost \$15 for adults, \$12 for 65+ and \$10 for ages 17 and under (plus fees online).

• The Palace Youth Theatre will present *The Little Mermaid Jr.* on Wednesday, May 25, and Thursday, May 26, at 7 p.m. at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588). Tickets cost \$12 to \$15 for these shows, which feature performers in grades 2 through 12.

• The Palace Youth Theatre will present *The Little Mermaid Jr.* on Wednesday, May 25, and Thursday, May 26, at 7 p.m. at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588). Tickets cost \$12 to \$15 for these shows, which feature performers in grades 2 through 12.

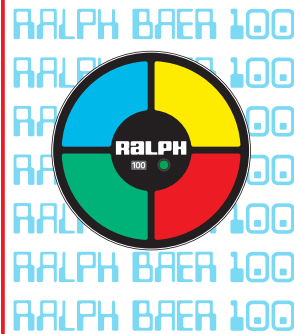
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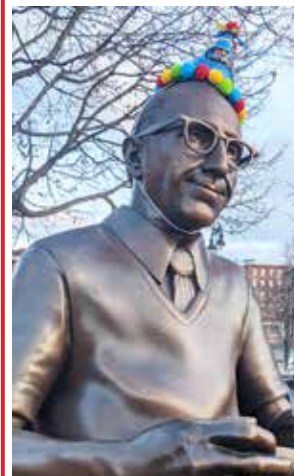
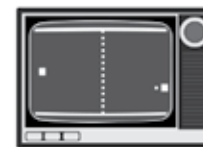
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# What you see is what you have when it comes to trim models



By Ray Magliozzi

*Dear Car Talk:*  
I have a 2015 Toyota Avalon I'm fixin' to sell. Checking online for its value, I see there is an Avalon XLE Touring and an Avalon XLE Touring SE.

*There is nothing in all the paperwork or on the car itself to indicate whether it is an SE. Everything just says XLE Touring. But the online sites say the value of the SE is about \$2,000 more than the plain Touring, so I want to be sure.*

*Do you know of a way I can find out for certain which trim model I have? — Roger*

Well, based on the fact that all of your paperwork says "Touring," I'm going to guess that's what you have, Roger. If you have the "Touring SE," your paperwork would probably say, what? "Touring SE."

But there are several ways to check. The Touring SE was a limited "Sport Edition." It came with HID headlights, a perforated leather wrapped steering wheel and some interior trim doodads. Most importantly, it came with badges that said "Touring SE." If you don't see any badges that brag that it's a Touring SE, that's another nail in the

SE coffin, Roger.

Finally, if you want to be absolutely sure, grab your Vehicle Identification Number (VIN). You'll find it in your original paperwork, on your vehicle registration, on the driver's door pillar, or, if you can't find it in any of those places, it's always engraved on a metal tag where the windshield meets the dashboard right in front of the driver.

The VIN is not only a unique identifier for your car, but it also contains code that includes the make, model and year. And if your dealer looks up your VIN in his database, he can pull up every detail of your car's configuration — body style, engine, wheel size, trim level and by how much you overpaid in 2015 (just kidding about that last one, Roger).

*Dear Car Talk:*

*While driving on the freeway at about 70-75 mph with the air conditioner running in my 2006 Acura TL, all of a sudden, I heard this horrendous noise.*

*It sounded like my car was suddenly in too low a gear. The air conditioner stopped blowing cool air, although it was still running. This went on for about 30 minutes while I was just praying it wouldn't break down on the way home.*

*All of a sudden, the car lurched forward. If I had been right behind somebody, I would have hit them. Once it did that, the noise stopped and the air conditioner started working again.*

*I took it to Acura, and they couldn't find anything wrong and said to bring it back when it happens again. My regular mechanic didn't find anything either.*

*Now it's been almost a year, but I've been reluctant to take it out of town or in excess of 70 mph. I should note that nothing on my dashboard lit up as to any errors or engine issues.*

*It seems we're all stumped, so I'm hoping you can help me out. I'm considering getting a new car just because I'm fearful of driving this car out of town. Any suggestions or advice? — Debbie*

I think your air conditioning compressor seized up, Debbie, or partially seized up. The clues all add up.

If your AC compressor suddenly seized up, or just became very hard to turn, it would no longer be able to compress your refrigerant. That means no cold air.

And if the belt was trying to turn the compressor pulley but couldn't, the belt would slip, and that could account for the noise you heard.

Why hasn't it happened regularly? I don't know, but it's possible that the problem occurs only when the compressor gets really hot — like when you're cranking the AC and driving at 75 mph for a long stretch.

I think selling the car — especially if you like it and it's otherwise in good shape — is premature. Instead, ask your regular mechanic if he'd be willing to drive it for a few days. If he takes it out on the highway and can get the symptoms to recur, he'll be able to confirm right away what it is.

And if he can't make it happen, well, maybe he'll make you a good offer on the car.

Or you can just go ahead and replace the AC compressor. That's easily going to run you \$1,000. But given the age of the car and your description of the symptoms, I think there's a high likelihood that'll solve the problem. And if you're otherwise scared to drive the car, it may be worth the investment.

Do it now, before AC repair shops institute their midsummer "I'm desperate" surcharges.

Good luck, Debbie.

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# ON THE JOB

## SARA TOFANELLI

### INTERIOR AUTO DETAILER

Sara Tofanelli is an interior auto detailer serving southern New Hampshire and the owner of Marine Clean Detailing Auto Interior.

**Q:** Explain your job and what it entails.

For my interior car detailing business, I restore your car back to better than when you bought it. I come right to your driveway for the most convenience.

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

I have been detailing cars for about seven years now.

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

I wanted a job where I could support myself and be my own boss ... and the interior car detailing business allows me to bring my dogs.

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

You only need to have good attention to detail.

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

I usually wear my business shirts that were made, but I can wear any casual outfit that I want.

**How has your job changed over the course of the pandemic?**

Detailing during the pandemic was easy

for the most part because there is no contact between people.

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

It is more than just a clean car for some people, especially when it is the car of someone's loved one who passed away. It sometimes gives people the ability to move on and heal. It is not just a job to me.

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

There is nothing major I have learned that would have been beneficial knowing sooner.

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

My first job was assisting in a dog grooming shop with my mom's friend. My first legal job was working at Market Basket when I was 14.

**What is the best piece of work-related advice you have ever received?**

Always be open to learning. You are never done. Even people new to the industry can teach old-timers stuff.

— Angie Sykeny 🐾

“ Always be open to learning. You are never done. ”

SARA TOFANELLI



Sara Tofanelli. Courtesy photo.

#### Five favorites

**Favorite book:** *PostSecret* books

**Favorite movie:** *Hacksaw Ridge*

**Favorite music:** Alternative rock

**Favorite food:** Italian

**Favorite thing about NH:** People are willing to help



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SCAN TO VIEW ALL OPEN JOBS!



News from the local food scene

By Matt Ingersoll  
food@hippopress.com

• **Taco Tour winner announced: Firefly American Bistro & Bar** was crowned the winner of this year's Taco Tour, the Greater Manchester Chamber recently announced. Firefly was one of more than 70 participating restaurants during the May 5 event, receiving thousands of votes for its seasoned chicken taco with cheddar cheese, Mexican rice and a hot and smoky chipotle crema that was served in a soft flour tortilla. The eatery received a special "golden taco" trophy designed by Manchester Makerspace, as well as \$1,000 to give to Granite United Way, its nonprofit beneficiary of choice. "We appreciate the overwhelmingly positive feedback we've received from business owners, attendees and survey takers," the Greater Manchester Chamber wrote in a May 10 Facebook post. "We hope to do it all again next year and all questions, feedback or sponsorship inquiries can be sent to [tacotourmanchester@gmail.com](mailto:tacotourmanchester@gmail.com) to help us stay organized and plan an even better Taco Tour Manchester next year!"

• **Raw goat milk ice cream debut:** Head to Little Red Hen Farm & Homestead (85 Norris Road, Pittsfield) on Saturday, May 21, from 11 a.m. to 4 p.m., for the debut of its **raw goat milk ice cream**, which will be available in 16 flavors. On March 18, Gov. Chris Sununu signed HB 95 into law, allowing small raw dairy producers to make and sell their own ice cream and frozen yogurt for the first time. Under the new law, ice cream and frozen yogurt made with raw milk are limited to six-ounce containers and are required to be marked with an expiration date of 30 days from their manufactured date. Little Red Hen Farm & Homestead has been at the forefront of this legislation since late 2019 — according to its website, a bill had been passed in the House and set to go to the Senate just before the pandemic shutdown in 2020, but it was ultimately vetoed by Sununu after months of delays. State legislators reintroduced the bill in 2021 and it passed with amendment later that year. During the May 21 event, Little Red Hen Farm & Homestead will have an ice cream topping station and will also host appearances from several farm store vendors. Visit [littleredhenfarm.net](http://littleredhenfarm.net).

• **Spirit of community:** Now through May 30, Salem's **Fabrizia Spirits** is partnering with the New Hampshire Liquor Commission and Southern Glazer's Wine and Spirits for their "When Life Hands You Lemons" initia-

# FOOD

## Breaking grounds

### New England Coffee Festival comes to Laconia

By Matt Ingersoll  
[mingersoll@hippopress.com](mailto:mingersoll@hippopress.com)

A two-day celebration of specialty coffee culture, the New England Coffee Festival is packed with local speakers, workshops, vendors, samples and even a competitive "latte art throwdown." The inaugural event will take place in downtown Laconia, kicking off with a networking mixer on Friday, May 20, followed by a full day of coffee-related festivities on Saturday, May 21.

Organizer Karen Bassett is also the co-owner of Wayfarer Coffee Roasters, a producer of small-batch house-roasted coffee blends with two cafe locations in the city. She said her plans to hold a regional coffee festival actually go back pre-pandemic, to the fall of 2019. Covid got in the way, but since then, support among the coffee roasting community has been positive.

"Our goal ... was to have a community event that brings coffee professionals and coffee consumers together, and really to build relationships and get people to try locally made products," Bassett said. "We want to kind of give awareness to what specialty coffee is, and how there actually really is a lot of really good high-quality coffee right here in New England."

Defiant Records & Craft Beer is hosting the networking mixer on Friday night, which will also feature live music from Mike Loughlin. Coffee Festival happenings will then take place all day Saturday across several downtown venues, and there are both indoor and outdoor components.

The Colonial Theatre on Main Street, for instance, will serve as the festival's "coffee education center," Bassett said — a full schedule of panel discussions, Q&A sessions and workshops will take place there, covering all kinds of coffee-related topics and led by local industry professionals.

"Because we wanted specialty coffee to be accessible, we didn't want these to feel

like scientific lectures," Bassett said. "We want them to be stories and conversations ... and then the workshop series is a lot more hands-on, so we're going to have brewing workshops, barista basics, a loose-leaf tea workshop ... and a coffee cocktails workshop put on by Tamworth Distilling."

Admission is broken down into a "choose your own adventure" format, Bassett said, with each workshop and panel discussion welcoming ticket-holders on a first-come, first-served basis.

"We've brought in speakers with vastly different perspectives in the industry, to kind of share their stories," she said. "We'll also have a virtual interview with producers from Honduras."

Outside the theater, Canal Street will be closed between Main and Beacon streets for the festival's duration to accommodate some local vendors, games and giveaways — Nobl Beverages of Seabrook, for example, will be there giving out samples of its cold brew. More vendors will have booths just a short walk away inside the city's historic Belknap Mill on Beacon Street.

"We have close to 30 vendors ... so it will be coffee roasters and we've got some other non-coffee beverages, so some kombuchas and sparkling teas and things like that," Bassett said. Also in the Belknap Mill will be two pop-up cafes, hosted by Chobani Oat Milk and Contoocook Creamery. Museum staff will be providing hourly tours throughout the day.

"It's cool because it's an old water plant and textile mill. ... A portion of the ticket proceeds will also go toward The Water Project, which is based out of Concord," Bassett said. "So it's kind of neat to bring water back full circle, as it's one of the top two ingredients of a cup of coffee."

Outside the Belknap Mill, an "art walk" display will be held along Peter Karagianis Way and Rotary Park from 10 a.m. to 4 p.m. Live music and food trucks will also be featured all day long.



Courtesy photo.

The city's train station on Veterans Square will be home to an "outdoor adventure experience," featuring booths and interactive offerings from local businesses and nonprofits specializing in various recreational activities. Laconia Local Eatery will have a beer tent, and other participating downtown eateries are planning to serve various coffee-inspired brews during the festival.

Toward the end of the event, at 3 p.m., Rev-elstoke Coffee of Concord will host a "latte art throwdown" inside the Colonial Theatre. Baristas will go head-to-head in a friendly competition to create the best latte art designs in various themed categories for the chance to win prizes.

Coffee Festival tickets can be purchased online, or you can get them inside the Colonial Theatre box office on the day of the event. Packages include a one- or two-day pass, which grants you access to everything the event has to offer that day, or you can get tickets to attend the vendor expo only. All outdoor activities on Saturday are free and open to the public, Bassett said.

"You don't have to be an industry professional or own a coffee shop to try something new or to enjoy the event, and that's why I wanted families to come and feel like they had something to do," she said. "We're expecting a great turnout [and] we hope to have it be a yearly event." 🍷

#### New England Coffee Festival

**When:** Friday, May 20, and Saturday, May 21

**Where:** Various locations across downtown Laconia, including the Colonial Theatre (617 Main St.), the Belknap Mill (25 Beacon St. East) and the city's train station (Veterans Square), as well as on Canal Street, which will be closed to vehicular traffic between Main and Beacon streets.

**Cost:** \$50 for a one-day pass or \$75 for a two-day pass; includes access to all the educational workshops, panels and speakers inside the Colonial Theatre, as well as the "latte art throwdown" at 3 p.m. on Saturday. Tickets to the vendor expo only are \$20 per person and \$10 for kids ages 12 and under. Purchase them online or inside the box office of the Colonial Theatre the day of.

**Visit:** [newenglandcoffeefestival.com](http://newenglandcoffeefestival.com)

#### Schedule of events

Information according to the schedule at [newenglandcoffeefestival.com](http://newenglandcoffeefestival.com)

##### Friday, May 20

• **Networking mixer:** 7 to 10 p.m. at Defiant Records & Craft Beer (609 Main St.)

##### Saturday, May 21

• **Speaker series:** 40-minute events on the hour from 8 a.m. to noon inside the Colonial Theatre (617 Main St.) — topics include "Meet a Coffee Producer," "Leveraging Coffee Shops as Community Gathering Places" and "Lessons Learned from 15+ years in the Coffee Industry."

• **Workshop series:** 45-minute workshops held from 8 a.m. to 3 p.m. inside the Colonial Theatre (617 Main St.) — top-

ics include "Barista Basics," "Loose Leaf Tea 101," "Better Brewing," "Coffee Cocktails" and "Jellybeans and Coffee: A Sensory Experience."

• **Vendor expo:** 8 a.m. to 4 p.m. inside the Belknap Mill (25 Beacon St. East)

• **Art Walk:** 10 a.m. to 4 p.m. outdoors on the grounds of the Belknap Mill (25 Beacon St. East)

• **Outdoor Adventure Experience:** 10 a.m. to 4 p.m. at the Veterans Square train station (13 Veterans Square)

• **Live music:** 10 a.m. to 4 p.m. at the Rotary Park gazebo (30 Beacon St. East). Acts include Green Heron, Choro Louco, the Jordan Tirrell-Wysocki Trio and River Sang Wild

• **Latte art throwdown:** 3 to 4 p.m. inside the Colonial Theatre (617 Main St.)



# On a roll

Fresh lobster rolls, Italian sausages and more from new Nashua-based food truck

By Matt Ingersoll  
mingersoll@hippopress.com

It's not hard to figure out what's on the menu of Donali's Food Truck once you see its design. Featuring a large lobster on the side of the truck holding an Italian sausage sub roll in its claw, this land-and-sea concept is uniquely New England — lobster rolls and Italian sausages, cooked fresh with local ingredients, are the cornerstones of its offerings alongside other rotating specials.

The truck's name is an amalgamation of the names of founders and business partners Donnie White of Nashua and Ali Zosherafatain, the latter of whom also owns Fishbones Restaurant in Chelmsford, Mass. Donali's hit the road for the first time last month and is now a regular presence at both Boston Billiard Club & Casino in Nashua and Able Ebenezer Brewing Co. in Merrimack.

Originally from the Medford and Everett, Mass., areas, White used to sell sausages in front of the former Boston Garden. He ended up moving to Nashua about two decades ago for a job in radio before switching fields to various jobs in sales and marketing.



Left to right: Fresh lobster roll, Italian sausage sub with peppers and onions, and food truckers Ali Zosherafatain and Donnie White at a recent event. All photos courtesy of Donali's Food Truck.

White's interest in launching his own food truck stemmed from a trip to Key West, Florida, where he purchased a sausage cart after a chance encounter with a local vendor.

"Ali and I ... ended up having to go down to Hammonton, New Jersey, to get some parts for my sausage cart to see if I could get this thing going," he said. "We jump on a plane, fly down, and we roll in and there's all these food trucks there. ... They're building all these big ones for Disney and Ikea and Chick-fil-A, and I just was like, 'Man, I want one of these!'"

Although his menu is simple, White is very particular about his selected ingredients. His lobster rolls, for instance, use claw, knuckle and tail meat, all of which come freshly shucked every day, never

frozen, from Boston Sword & Tuna. The rolls, sourced from Piantedosi Baking Co. out of Malden, Mass., are toasted on both sides and lathered with Kerrygold brand Irish butter.

The Italian sausages, meanwhile, come from Bianco & Sons, hailing from White's hometown of Medford. He has offered 8-inch subs featuring multiple flavors of sausage from hot or sweet to garlic and cheese, prepared with freshly sliced peppers and onions. Other staples of Donali's menu have included Philly cheese steak subs, smash burgers and barbecue chicken sandwiches, and White also has plans to soon begin dabbling in some taco and breakfast sandwich options.

In addition to Boston Billiard Club and Able Ebenezer Brewing Co., more fea-

tured locations likely coming soon are also in the works, including at some public events — exact dates and times are regularly updated to a schedule on Donali's website and social media pages. 🍷

### Donali's Food Truck

**Where:** Donali's Food Truck can be found at Boston Billiard Club & Casino (55 Northeastern Blvd., Nashua) and at Able Ebenezer Brewing Co. (31 Columbia Circle, Merrimack) most Fridays and Saturdays — exact dates and times vary; see website for its full schedule. The truck also regularly participates in public and private events.

**More info:** Visit donalifoodtruck.com, find them on Facebook and Instagram @donalifoodtruck or call 897-9714

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# IN THE KITCHEN WITH SHELLY-ANNE STORER



Shelly-Anne Storer is the owner of Wild Orchid Bakery (836 Elm St., Manchester, 935-7338, wildorchidbakery.com), which opened in its current location last November. A native of Trinidad, Storer is originally from Diego Martin on the island's northwestern coast, but has lived in the United States since late 2013. Wild Orchid, named after a connection she made between Trinidad and New Hampshire — both have an abundance of wildflower species — features a wide variety of scratch-baked items, from sweeter indulgences like black currant rolls and guava and cream cheese pastries to savory home-cooked meals like corn soup and stewed chicken and curry plates. Storer also has a regularly stocked case of pastries and baked goods, which include her own line of gourmet doughnuts in a variety of flavors. She also fulfills custom cake orders for occasions large and small and, since moving onto Elm Street from a previous spot in Manchester, has expanded her product lineup to include more vegan and gluten-free desserts and savory meals. Prior to opening Wild Orchid, Storer was a cake decorator at Trio-lo's Bakery in Bedford up until its permanent closure in May 2020. Earlier this month, she announced a new partnership with Kayley Bowen of O'Regan Breads, who is now offering freshly milled breads, bagels and mixes in house at the bakery.

**What is your must-have kitchen item?**

My mixer.

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

Doubles [a popular Trinidadian street food], with everything on it. It's two pieces of fried bara, which is like a fried dough, and then it has a stewed chickpea mix that goes on top of it ... and cucumber, cilantro [and] a tamarind chutney. That's the one thing I miss from home and I would kill for that at any point.

**What is your favorite local restaurant?**

The Hop Knot is one of my top favorites. It's almost like a home away from home for me ... and the pretzel pizzas are the bomb!

**What celebrity would you like to see eating at your bakery?**

I would probably freak out if I saw Stephen King. I've been watching his movies and reading his books since I was 15.

**What is your favorite thing on your menu?**

The thing that I probably eat the most is my curry chicken empanada. ... Like with many things that I create, I only made that because I was hungry, [but] now it's one of my top sellers.

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

I think doughnuts, especially the vegan and the gluten-free ones, are now getting more attention. ... Apart from that, tacos obviously. ... We did a doughnut taco for the Taco Tour and it went amazingly well.

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

My kids always beg for pancakes. That's the No. 1 thing for them. When I'm home, I also do a lot of curries and stews, so pretty much what I cook in the bakery. They're just really good.

— Matt Ingersoll

## Coconut fudge

From the kitchen of Shelly-Anne Storer of Wild Orchid Bakery in Manchester

4 cups coconut milk  
2 cans (14 ounces each) condensed milk  
Pinch of salt  
2 pounds granulated sugar  
2 Tablespoons margarine or butter

Combine coconut milk, condensed milk, salt and sugar, and cook to the softball stage (when the mixture takes the shape of a ball and pulls away from the pan). Remove from heat and add the margarine/butter. Mix until the candy loses its gloss. Pour into a greased 8x8" pan. Let it cool, then cut into squares. Store in a sealed container in a cool dry place.

## Weekly Dish

Continued from page 26

... tive, which has raised more than \$113,000 for local nonprofits since 2010. This year's beneficiary, according to a press release, is the New Hampshire Foster & Adoptive Parents Association, which is using the funds to establish a new program that reunites siblings separated while in foster and adop-

... tive care. Around \$15,000 was raised for the organization last year, while other nonprofit beneficiaries over the past 12 years have included Homes For Our Troops, the Crotched Mountain Foundation and the New Hampshire Hospitality Employee Relief Fund. Visit [fabriziaspirits.com](http://fabriziaspirits.com).

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# TRY THIS AT HOME

## Spiced date biscotti

This week I have the third and final biscotti recipe in this current series. This recipe is different from the previous two with a delightful amount of spices being a key part of the recipe.

This might lead you to ask: What spices are used in this recipe, and do I need to buy all of them? There are only two spices: cinnamon and ground cloves. While the recipe calls for only half a teaspoon of ground cloves, this spice is a key part of the recipe. Cloves provide an almost peppery bite that makes this biscotti unique.

As your regular cooking may not include



Spiced Date Biscotti

this spice, try to find a bulk store where you can buy the tiniest amount. If you have pumpkin pie spice on hand, it makes an acceptable replacement, but you'll have to be the judge as to the amount you use. You also won't need to add cinnamon in addition to the pumpkin pie spice.

If you like a cookie with a lot of flavor, go buy some ground cloves and give this recipe a try.

*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.*

### Spiced date biscotti

Makes 30

- 1/3 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1 cup chopped dates

### Glaze

- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1 1/2 teaspoons cinnamon
- 1 1/2 Tablespoons milk

Preheat oven to 350 degrees.

Combine butter and both sugars in the bowl of a stand mixer; mix on speed 2 for 3 minutes.

- Add eggs, one at a time, beating until combined.
- Add vanilla, mixing until blended.
- Add flour, baking powder, salt, cinnamon and cloves, stirring until combined.
- Add dates, stirring until evenly distributed.
- Divide dough in half.
- Shape each half into an 8" x 4" rectangle, using floured hands.
- Set each loaf 2" apart on a parchment paper-lined baking sheet.
- Bake for 30 minutes or until the dough is set.
- Leaving the oven on, remove the biscotti loaves and cool for 15 minutes on the baking sheet.
- Using a butcher's knife, cut the loaves into diagonal slices, 3/4" thick.
- Return slices to the cookie sheet with the cut sides down; bake for 10 minutes.
- Turn slices over, and bake for 10 minutes more.
- Remove biscotti from oven, and allow to cool completely on a cooling rack.
- Combine powdered sugar, vanilla, cinnamon and milk, stirring until smooth.
- Using a spoon, drizzle glaze over biscotti.
- Glaze should set in 5 to 10 minutes.



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## FOOD



# Cookout season is here

Long weekends await; get your beer cooler ready

By Jeff Mucciarone  
food@hippopress.com

When I opened up the lid, something flew out or scurried out. I'm still not totally sure. Was it a bird or maybe a chipmunk or something else? The movement was fast, apparently too fast for me to realize what I was seeing.

Regardless of what it was, I think we can be fairly sure it was a pretty good indication I'd left my grill unattended for too long.

Usually I grill pretty much all year long, but for whatever reason, not this past year, and the grill remained dormant for the entire winter and the bulk of the spring. I deserved my rude greeting when I peered inside the lid.

This is all to say that, yes, cookout season is here and you should definitely get your grill ready to go if you haven't already. You should also start thinking about the beers you want to enjoy during the many, many cookouts you're likely to attend or host, formally or informally.

Is it a cookout without beer? Only you can answer that question.

Of course, we have Memorial Day weekend bearing down on us and the Fourth of July will be here before we know it, even if it doesn't seem that way right this minute.

Year-round, I think weather plays a major role in your beer choices. I don't want to speak for you but on a hot day you're going to want something light and refreshing. On a cold day, you're more apt to pick something a bit heavier, a bit more robust.

That goes for cookouts, too. Especially this time of year, the weather is still a crapshoot. Last Friday we were in the 80s but just days before that it was cold and raw as we all tried to properly celebrate our moms.

Your beer choice also depends on time of day, food choices and, you know, what's in the cooler. A midday cookout generally screams, "grab something light," to me, whereas an evening cookout calls out more



Cookout season is here. Pair with beer. Photo by Marek Mucha.

subtly, "go for the double IPA."

It's more complex than that, though. How long are you planning on staying? Are you going to eat something while you're there? (You should.) Are you going to be participating in activities, such as Wiffle ball or volleyball, or maybe something less active, like cornhole?

I tend to think that as your activity level increases at a cookout, the ABV of the beer should decrease. (Do you want to just play wiffle ball or would you like to win?)

And, what's on the menu at this cookout? Are you digging into burgers and dogs, marinated steak tips or chicken breast, or maybe you or the host is grilling up spicy Italian sausage. Give it a second to consider what might be best paired with the food you are eating.

Don't overthink it, though. You're at a cookout, after all. Relax and grab a beer.

Here are three New Hampshire beers to enjoy during cookouts this year:

### Tie Dyed Dry-Hopped Pale Ale by Great North Aleworks (Manchester)

Light, crisp and hoppy — this goes with everything.

### Prater Vienna Lager by Henniker Brewing Co. (Henniker)

As the brewery says, this is "bready and crisp," and perfect for sipping in between Wiffle ball at-bats.

### Mountain Priest by Portsmouth Brewery (Portsmouth)

Dark and earthy but surprisingly light and dry — nice for a relaxing evening cookout or some smoky, sweet barbecue.

Jeff Mucciarone is a vice president with Montagne Powers, where he provides communications support to the New Hampshire wine and spirits industry. 🍷

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### What's in My Fridge

#### Daytime IPA by Lagunitas Brewing Co. (Petaluma, Ca.)

This comes in at 98 calories and just three carbs and as I'm a man of a certain age, I apparently need to pay attention to such things. And, as such, I decided to give this a try. It was perfectly fine! I mean, this isn't going to satisfy an ardent IPA enthusiast. But if you're intrigued by a very light beer with just a touch of hop bitterness, this is worth a shot. It's only 4 percent ABV so I think you're allowed to have several. Cheers.



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# bite-sized lessons

## Cool treats for Memorial Day Weekend

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**CDs** pg32

• Curse of Lono, *People*

*In Cars* A

• Focus, “*Aether /*

*Sequinox*” A+

**BOOKS** pg33

• *Out of the Corner* A

• **Book Notes**

Includes listings for lec-

tures, author events, book

clubs, writers’ workshops

and other literary events.

To let us know about

your book or event, email

asykeny@hippopress.

com. To get author events,

library events and more

listed, send information to

listings@hippopress.com.

**FILM** pg34

• *Firestarter* C+

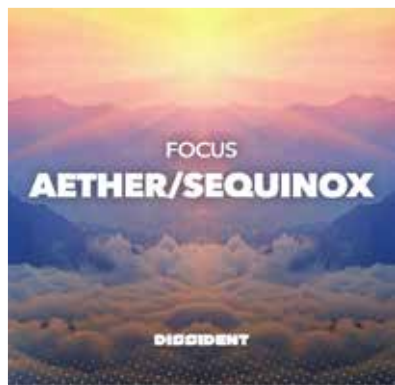
**Curse Of Lono, People In Cars (Submarine Cat Records)**



Well this is nice, even though I’m not big into Lou Reed. Now, that’s not to say it’s a whole *lot* like Lou Reed, but that’s the first tangible feel to the third LP from this London band, which, like so many U.K. collaborations, has an obvious fetish for the American South; there’s slide guitar on here, as well as a lot of really agreeable, quite pretty Americana vibe. I suppose I really need to elaborate on the Lou Reed reference,

though, just to be clear; singer/bandleader Felix Bechtolsheimer’s voice evokes a dude serenading himself absently while noodling around with his bobblehead collection, in case you need an explainer. So it’s pleasant and unobtrusive in that way, and despite the indefatigably urban PR source that sent me this, it’s very, very accessible and should please fans of Wilco who wouldn’t mind a little more Amos Lee added to that core sound. Not a thing wrong here. **A** —Eric W. Saeger

**Focus, “Aether”/“Sequinox” (Dissident Music)**



I’m telling you, folks, I’m really trying to support good progressive-house music (and this stuff here isn’t just good, it’s great), but the assumed knowledge on the part of these Beatport-dependent artists (and their utterly incompetent PR flaks) is really getting on my last raw nerve. I’ve already been through two pages of Google trying to get the deets on exactly who this person or soundsystem is, but the only

clue I remain left with is a count-’em 180-word blurb sheet that indicates this two-song upcoming-album-tease is the work of one guy who’s from somewhere in Florida, and that’s it. Is it something I’ve never heard before (and mind you, house DJ stuff was what kept me writing for the all-night-club-centric Miami New Times for about a year, like, I really do like it a lot when it’s done well)? No, it is not, but trust me when I say this is up there, meaning Above & Beyond/ Armand Van Helden-level. Beach vibes, lovely synth lines, sexy vocals, all the ingredients in place. Recommended of course, but man, this whole cult needs to lay down some entry-level carpet so that the genre ceases being so insular and unapproachable to newbies. Holy freaking crow. **A+** —Eric W. Saeger

**PLAYLIST**

*A seriously abridged compendium of recent and future CD releases*

• Uh-oh, it’s May 20 and you know what that means. I mean, I hope *you* do, because *I* don’t, all I know is that there will be new albums, and our purpose here is for me to try to hypnotize you so you’ll avoid the bad new albums and just buy the good ones, if there are any. Since my little Jedi mind trick never works anyway, let’s reverse-psychology this thing for once and kick things off with an album that I’d actually recommend, only because it is an album by farm-girl-turned-edgy-goth-queen **Zola Jesus**, and its title is *Arkhon*. I’ve talked about her before because I find her quite fascinating; her music combines electronic, industrial, classical and goth into a fricassee of weird, which has gotten her gigs doing her weird act at venues like urban museums and whatnot. She’s guested on songs by Orbital, M83 and Hollywood Vampires, so she’s like one of the coolest people ever born, but she spent a lot of her early life in North Dakota with literally no one around but her parents. I know, that’s how most people are living now anyway, but whatever, what I’m saying is she’s like a David Lynchian version of a ghost girl, and she causes trouble in the music industry whenever she can, so that makes her a good person no matter what this new single, “Lost,” might sound like. As is her habit, the video is a cinematic treasure, there she is, trudging around in the snow with a bunch of sticks, and there are all these weird mountains around, but it could be a scene from someplace that actually exists — yes, it does, the video was shot in Turkey, at Argos in Cappadocia. The music is really epic, a creepy industrial vibe, and she’s singing in a pretty chant style with the echo knob cranked all the way. So she puts down the bundle of sticks, picks up a torch and goes into this mountain cave, and she starts seeing visions of herself as some sort of Turkish goth goddess, and it makes no sense from there, but the song is really cool, kind of New Age-y but goth and spooky. You’ll probably dig it if there’s the slightest trace of cool in your DNA.

• Half the people who saw the movie *The Eternals* thought it was stupid and had no character development, and the other half were all like, “Cool, another excuse for me to wear my Captain America jammies!” I’m totally sick of Marvel movies and just wish they’d stop, but if you saw *The Eternals*, you got to see **Harry Styles** for two seconds, during one of those stupid mid-credits things at the end, you know, when your date really needs to use the bathroom but you can’t because maybe if you don’t wait for the credits to rattle off the 42,858 animators it took to make another one of Marvel’s glorified Popeye cartoons, you’ll miss extra footage. Anyway, Styles is also a boyband tin idol, and he has a new album on the way, called *Harry’s House*. Since Harry has a fondness for selling out, he loves him some ’80s music (for now), so the first single, “As It Was” commits petty theft against A-ha’s “Take On Me” and then, even with that brainless pop tune serving as its, ahem, template, becomes tedious and trite. OK.

• Wait a second, some good local-ish news, as Methuen, Mass., band **Cave In** releases its newest LP, *Heavy Pendulum*, through the mighty Relapse Records label! The singer is kind of normal, kind of Alice in Chains-ish, but the music is doomy and maniacally heavy, think Crowbar and whatnot. Good for these guys.

• We’ll close up shop this week with another actual-good album, *Raw Data Feel*, from U.K. art-rock band **Everything Everything!** The song “Bad Friday” is pure genius, a fast-paced vocal thing that reads like a cross between Bone Thugs and Bruno Mars. You should go check this out this instant. —Eric W. Saeger

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***Out of the Corner*, by Jennifer Grey**  
(Ballantine, 335 pages)

She had the time of her life. I'm sorry, but it had to be said.

There's no other way to sum up the gilded, glossy existence of actress Jennifer Grey (best-known for *Dirty Dancing* and *Ferris Bueller's Day Off*), her much publicized problems with her nose notwithstanding.

I came to Grey's new memoir, *Out of the Corner*, with exceedingly low expectations, having read too many celebrity memoirs that exist only because the authors are famous. Shockingly, it turns out that Grey can actually write and has entertaining things to say. Granted, some chapters are more riveting than others — she charges out of the starting gate with an essay on her plastic surgery that's as good as anything I've read in months.

Things necessarily slow down when she fills us in on, say, middle school — there's really no one famous enough to make me care about what their life was like when they had braces and acne. But even then her life was interesting enough (naked people in a hot tub at Larry Hagman's house, anybody?) to drag us through the wonder years to return to the interesting stuff.

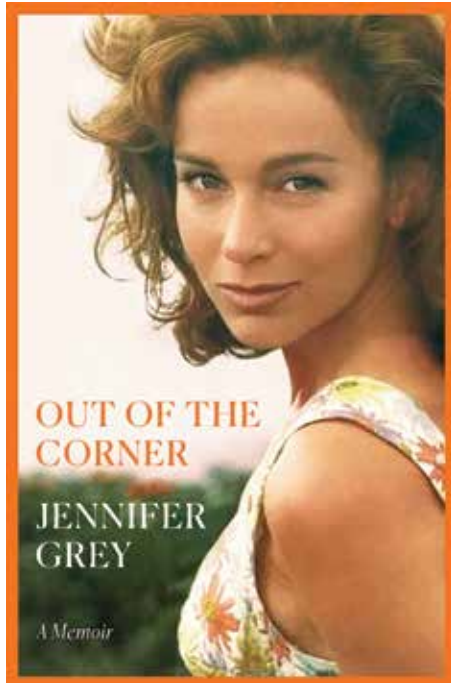
Grey is the daughter of Academy Award performer Joel Grey and Jo Wilder, and the granddaughter of Mickey Katz. She admits that this star lineage earned her “a certain degree of warmth right out of the gate” whenever she met someone in New York or L.A. In New York, she recalls her parents giving star-studded dinner parties and going to a grand Christmas party each year where famous musicians, actors and directors would stand around a grand piano robustly singing show tunes — accompanied by Stephen Sondheim.

“So even though we were Jews and didn't have our own Christmas tree, we did okay,” she writes in an understated style.

Her parents led glamorous lives and were often gone for weeks, but were fiercely devoted to their family (which included Grey's younger brother who was adopted). But for all of Grey's fond memories, there are glimmers of dysfunction — her mother, for example, would at times walk around the house naked in front of her daughter, once told her that she'd tried to commit suicide by putting her head in an oven, and once told Grey that her brother was beautiful but she was “interesting looking.”

It seems like stuff you tell to a therapist, not put out in the world, but it makes for interesting reading, even though it's unclear what Grey's motives are, given that her parents, now divorced, are still alive and she doesn't seem to hate them.

Side note: Grey's father, who recently turned 90, came out as gay in 2015 at the age of 82. But in her memoir, Jennifer Grey explains how she and her mother found out years before: when the mother of Matthew Broderick, whom Grey was dating at the time, told her.



“It was like a sniper attack,” Grey writes, saying the knowledge “rattled me to my core” — not because of his sexuality, but because of the deception. It was heartache, she wrote, to know that he had to hide an important piece of his life from the people who loved him.

*Out of the Corner* is filled with deeply personal revelations like that — often wrapped in a tale about a Hollywood superstar. And she provides a backstage pass to all her movies, telling, for example, how she was cast before Patrick Swayze in *Dirty Dancing* and had not wanted him to get the part.

But that isn't why the book is good. It's good simply on the strength of its writing, which sent me digging through the acknowledgements to see if there was a hidden ghostwriter. Apparently there was not; although Grey credits an editor, Barbara Jones, who worked closely with her, she says that the novelist Dani Shapiro told her she needed to write the book herself. (Is there anyone she doesn't know?)

There are also surprisingly mature themes running through the memoir, such as Grey's mother's increasing unhappiness as she sets her own talent and ambition aside to support her husband's career. “I come from a long line of women who became mothers and wives at the expense of the career they wanted.” That said, Grey herself got married and became a mother at the age of 41, an experience, she writes, “that far exceeded my wildest dreams.”

About that nose — Grey writes that her mother's attitude was “In case of emergency, break nose” and that when she was young, “I had always felt like my nose needed protection, like a kid sister who regularly got bullied on the schoolyard. I was my nose's keeper.”

But Grey liked how she looked, and she only succumbed to pressure to have it altered after a surgeon told her that a deviated septum had her breathing at only 20 percent of normal capacity. Two procedures later, it did

not go well; on a plane, Michael Douglas (there she goes again) didn't recognize her. A woman working an airline counter looked at her ID and said, “I've seen *Dirty Dancing* a dozen times. I know Jennifer Grey. And you are not her.”

Grey now seems to be deeply at peace

with her nose and her life, and for someone who has seen Larry Hagman naked in a hot tub, seems to be shockingly well adjusted, and even, dare I say, wise. Her book is an unexpected summer pleasure, though it helps if you've seen the movies. A

— Jennifer Graham

## BOOK NOTES

The Pulitzer Prizes were announced last week, and it's a good time to note the vast ocean that lies between critically acclaimed books and their reception by the unwashed masses. Let's just say the tastes of media elites and the general public are not always identical.

The fiction winner has a title that sounds like a Borat movie: *The Netanyahu: An Account of A Minor and Ultimately Even Negligible Episode in the History of a Very Famous Family* (New York Review Books, 248 pages).

Joshua Cohen's novel is described as historical fiction, which assigns way too much gravitas to a novel that looks more to be a merry romp through history enlivened by imagination. I plan to read it not because of the Pulitzer, but because of its title.

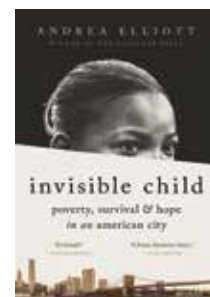
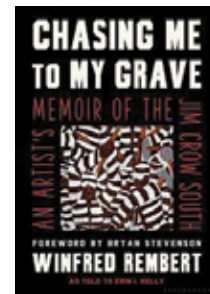
Yet someone left a one-star review on Amazon and wrote: “Clueless author.” That didn't age well.

The Pulitzer for biography went to the late Winfred Rembert — and his “as told to” co-author Erin I. Kelly — for *Chasing Me to My Grave, an Artist's Memoir of the Jim Crow South* (Bloomsbury, 304 pages). The book intersperses photographs of Rembert's art with his stories of growing up in Georgia in abject poverty amid undisguised racism, his time in prison and his evolution into an acclaimed artist.

No one could vilify this poignant remembrance or author, but there were only 80 ratings on Amazon, an astonishingly low number, compared to, say, 19,000-plus for Stephanie Myers' *Twilight* and 23,800 for Jodi Picoult's *Wish You Were Here*.

Finally, the prize for general nonfiction went to Andrea Elliott, a staff writer for The New York Times who spent eight years following the life of a homeless Brooklyn child named Dasani. The resulting book is *Invisible Child, Poverty, Survival & Hope in an American City* (Random House, 624 pages).

This one fared better with Amazon readers — 910 ratings, many of whom followed Dasani's story as it was serialized in the Times. And most found the book engrossing, despite its formidable length. There were Pulitzers awarded for history and poetry, as well, but these three merit your attention — no matter what anyone on Amazon says. — Jennifer Graham



## Books

### Author events

- **JAMIE RASKIN** Author and congressman presents *Unthinkable: Trauma, Truth and the Trials of American Democracy*. Gibson's Bookstore, 45 S. Main St., Concord. Fri., June 3, 11 a.m. Visit [gibsonsbookstore.com](http://gibsonsbookstore.com) or call 224-0562.
- **R.W.W. GREENE** Author presents *Mercury Rising*. Bookery, 844 Elm St., Manchester. Fri., May 20, 5:30 p.m. Visit [bookerymht.com](http://bookerymht.com) or call 836-6600.
- **TAMMY SOLLENBERGER** Author presents *The One Inside: 30 Days to Your Authentic Self*. Bookery, 844 Elm St., Manchester. Wed., June 1, 6 p.m. Visit [bookerymht.com](http://bookerymht.com) or call 836-6600.
- **PAUL DOIRON** Author presents *Hatchet Island*. Gibson's Bookstore, 45 S. Main St., Concord. Wed., June 29, 6:30 p.m. Visit [gibsonsbookstore.com](http://gibsonsbookstore.com) or call 224-0562.
- **PAUL BROGAN** Author pres-

ents *A Sprinkling of Stardust Over the Outhouse*. Gibson's Bookstore, 45 S. Main St., Concord. Thurs., June 30, 6:30 p.m. Visit [gibsonsbookstore.com](http://gibsonsbookstore.com) or call 224-0562.

- **SARAH MCCRAW CROW** Author presents *The Wrong Kind of Woman*. Gibson's Bookstore, 45 S. Main St., Concord. Tues., July 19, 6:30 p.m. Visit [gibsonsbookstore.com](http://gibsonsbookstore.com) or call 224-0562.
- **CASEY SHERMAN** Author presents *Helltown*. Bookery, 844 Elm St., Manchester. Sun., Aug. 14, 1:30 p.m. Visit [bookerymht.com](http://bookerymht.com) or call 836-6600.

### Poetry

- **DOWN CELLAR POETRY SALON** Poetry event series presented by the Poetry Society of New Hampshire. Monthly. First Sunday. Visit [poetrysocietynh.wordpress.com](http://poetrysocietynh.wordpress.com).

### Writers groups

- **MERRIMACK VALLEY**

**WRITERS' GROUP** All published and unpublished local writers who are interested in sharing their work with other writers and giving and receiving constructive feedback are invited to join. The group meets regularly Email [pembrokenhtownlibrary@gmail.com](mailto:pembrokenhtownlibrary@gmail.com).

### Writer submissions

- **UNDER THE MADNESS** Magazine designed and managed by an editorial board of New Hampshire teens under the mentorship of New Hampshire State Poet Laureate Alexandria Peary. features creative writing by teens ages 13 to 19 from all over the world, including poetry and short fiction and creative nonfiction. Published monthly. Submissions must be written in or translated into English and must be previously unpublished. Visit [underthemandnessmagazine.com](http://underthemandnessmagazine.com) for full submission guidelines.



**Firestarter (R)**

Things get toasty when a young girl gets angry in *Firestarter*, a new adaptation of the Stephen King novel.

Based on some light Wikipedia-ing, this does seem to be an entirely new riff on the book and not some universe-continuation something with the 1984 Drew Barrymore version. There *is* an early 1980s vibe attached to this movie, even though the first date we see on the screen is from footage of college students Vicky (Sydney Lemmon) and Andy (Zac Efron) being interviewed on some scratchy video from way back in technologically primitive, er, 2008? Also, when we meet little girl Charlie (Ryan Kiera Armstrong), she may be pouty about not having wi-fi and smart phones but her clothes seem straight out of the *E.T.* wardrobe department, which adds to the movie's overall out-of-time feel.

Vicky and Andy are technology-eschewing parents living in a small Maine town who disagree about whether their middle-school-ish daughter Charlie needs to “push it down and bury it” (Andy’s point of view) or “learn to control it” (Vicky’s preference). The “it” is the catchall for Charlie’s abilities, the most worrisome of which is her ability to start fires with her mind. Or rather, her not-quite-controllable tendency to start fires when she gets really mad. I guess she had been “pushing it down” but lately she finds that peer bullying about her



Firestarter

weirdness is getting to her, leading to a little explosion in the school bathroom.

As Vicky and Andy had always feared, this incident puts Charlie on the radar of the government agency that had a hand in the college experiment that gave Vicky and Andy *their* powers (or heightened preexisting powers or something). Vicky had simply stopped using her telekinesis but Andy had used his ability to psychically “push” people to give people hypnotism-like smoking cessation treatments (but for cash only, one of his many “stay off the grid” procedures). The parents worry that Charlie’s abilities,

with her since birth, will make her a test subject (and maybe worse) for the government that will hold her hostage for the rest of her life. They intend to take off, running and disappearing as they always have, but they are not quick enough to escape Rainbird (Michael Greyeyes), another person with superhuman abilities sent by the shady Captain Hollister (Gloria Reuben) to bring in Charlie and her parents.

Most of the powers of the people here are activated via staring — there’s a lot of close-ups on eyes, a lot of times we see Charlie squint or glare before something explodes.

If a staring-heavy movie is playing it straight (which this movie is), there isn’t going to be a lot of room for deep character insights and subtle performances. Everybody here is basically fine, giving it their mostly-all. Reuben is an entertaining villain-in-a-suit; Efron brings the slightest whiff of humanity to “dad of main character.”

“Low-fi” is the description that settled into my brain about this movie, from the score that had occasional Casio-like notes to the opening credits that gave very *Halloween*-movies-remake vibes to the wardrobe choices to the pacing to the, well, everything. Perhaps for that reason, the movie never felt like it was asking all that much of me nor did I find myself expecting all that much from it. Slightly above average pizza, \$12 per bottle red wine and this movie all feel like they are operating on the same level — sort of comfortable and enjoyable without being in any way stand-out — and feel like they create the natural combination for how this movie is best viewed. You need to watch something/eat something/drink something effort-free after a long week and this movie needs you to be not super picky about plot or acting expectations. **C+**

*Rated R for violent content, according to the MPA on [filmratings.com](https://www.filmratings.com). Directed by Keith Thomas with a screenplay by Scott Teems, Firestarter is an hour and 34 minutes long and distributed by Universal Studios in theaters and via Peacock.* 🍷

## AT THE SOFAPLEX

**Senior Year (R)**

Rebel Wilson, Sam Richardson.

Also Mary Holland, Zoe Chao, Justin Hartley and Chris Parnell.

In 2002, cheer squad captain Stephanie Conway (Angourie Rice) is days away from achieving her vision of the perfect life: She’ll be going to prom with her handsome boyfriend, Blaine (Tyler Barnhardt), where she fully

expects to win prom queen and then they’ll get married and move into her dream house and live happily ever after.

Except at the pre-prom pep rally, Stephanie’s rival Tiffany (Ana Yi Puig) causes a stunt to go wrong and Stephanie lands with such a thud that she’s sent into a coma for 20 years. When she wakes up she’s horrified to learn that the strange 37-year-old woman looking at her is actually Stephanie’s (Wilson) own reflection in the mirror and that the world around her has moved on. Uncertain of what to do with her life, she capitalizes on the fact that her childhood friend Martha

(Holland) is now the high school’s principal and she goes back to school to finish the one month left of her senior year. While Martha and Seth (Richardson), another friend from the old days, are still around (Seth is now the school’s library), so is Tiffany (Chao), now married to Stephanie’s old boyfriend Blaine (Hartley) and the mom of Bri (Jade Bender), the school’s new queen bee.

This comedy offers a blend of *Big/13 Going On 30*-type kid brain in adult body comedy, *Strangers With Candy* and its inappropriate adult in a high school setting, and the *21 Jump Street* movie with its comedy about Gen X/elder mil-

lennial-types encountering modern high school culture. It is not quite as smart, funny or sharp as any of those properties, but it has its moments. What Wilson lacks in emotional range she makes up for, to some degree, in willingness to be as ridiculous as the scene requires.

*Senior Year* isn’t a good movie but it feels like the kind of movie that could hit you at the right moment and be a thoroughly satisfying movie, with its occasionally successful bits of silliness, multiple dance numbers, turn-of-the-millennium jokes and the affability of its cast. **C+ Available on Netflix.**

**Film**

Movie screenings, movie-themed happenings and virtual events

**Venues****Chunky’s Cinema Pub**

707 Huse Road, Manchester; 151 Coliseum Ave., Nashua; 150 Bridge St., Pelham, [chunkys.com](https://www.chunkys.com)

**The Flying Monkey**

39 Main St., Plymouth 536-2551, [flyingmonkeynh.com](https://www.flyingmonkeynh.com)

**Park Theatre**

19 Main St., Jaffrey [theparktheatre.org](https://www.theparktheatre.org)

**Red River Theatres**

11 S. Main St., Concord 224-4600, [redrivertheatres.org](https://www.redrivertheatres.org)

**Rex Theatre**

23 Amherst St., Manchester 668-5588, [palacetheatre.org](https://www.palacetheatre.org)

**Films**

• *Downton Abbey: A New Era* (PG, 2022) at Red River Theatres in Concord on Wednesday, May 18 and Thursday, May 19, at 7 p.m.; Friday, May 20, through Sunday, May 22, at 1, 4 & 7 p.m.; Thursday, May 26, at 4 & 7 p.m.

• *Everything Everywhere All at Once* (R, 2022) at Red River Theatres in Concord on Thursday, May 19, at 4:30 p.m.

• *Petite Maman* (PG, 2022) at Red River Theatres in Concord on Thursday, May 19, at 4 p.m.

• *My Disability Roadmap* (2022), from local filmmakers Dan Habib and his son Samuel Habib, at Red

River Theatres in Concord on Thursday, May 19, at 3:30 & 6:30 p.m.; Friday, May 20, through Sunday, May 22, at 12:30, 3:30 & 6:30 p.m.

• *LunaFest*, an 80-minute presentation of short films by and about women, at Red River Theatres in Concord on Thursday, May 19, 7:30 p.m.

• *Men* (R, 2022) at Red River Theatres in Concord on Thursday, May 19, at 7:30 p.m.; Friday, May 20, through Sunday, May 22, 1:30, 4:30 & 7:30 p.m.; Thursday, May 26, at 4:30 & 7:30 p.m.

• *Twenty One Pilots Cinema Experience* at Park Theatre in Jaffrey on Thursday, May 19, at 7 p.m.

• *Shrek* (PG, 2001) is the “lit-

tle lunch date” screening, when lights are slightly dimmed, for Friday, May 20, at noon at Chunky’s in Manchester, Nashua and Pelham. Admission is free but secure seats in advance with a \$5 food voucher.

• *The Bad Guys* (PG, 2022) Chunky’s in Manchester, Nashua and Pelham will hold a sensory-friendly screening on Friday, May 20, at 4 p.m., when sound is turned down and lights are up. Tickets cost \$5.99 each.

• *The Bad Guys* (PG, 2022) screening at the Park Theatre in Jaffrey Friday, May 20, at 6:30 p.m.; Saturday, May 21, at 2:30 & 6:30 p.m.; Sunday, May 22, at 6:30 p.m.; Tuesday, May 24, through Thursday, May 26, at 6:30 p.m.

• *Hello, Bookstore* (2022) a documentary about a book store in Lennox, Mass., will screen at the Park Theatre in Jaffrey Friday, May 20, at 7 p.m.; Saturday, May 21, at 1:30 and 7 p.m.; Sunday, May 22, at 7 p.m.; Tuesday, May 24, through Thursday, May 26, at 7 p.m.

• **New Hampshire High School Short Film Festival** featuring two hours of short films from high schools throughout New Hampshire, at Chunky’s in Manchester on Sunday, May 22, at 12:30 p.m. (doors open at 11:30 a.m.), followed by an awards ceremony at 2:30 p.m..

• *The Black Pirate* (1926), a silent film with live musical accompaniment by Jeff Rapsis, on Wednesday, June 8, at 6:30 p.m. at the

Flying Monkey in Plymouth

• *The Strong Man* (1926), a silent film with live musical accompaniment by Jeff Rapsis, on Wednesday, July 6, at 6:30 p.m. at the Flying Monkey in Plymouth

• *Sherlock Jr./Our Hospitality* (1924/1923), a silent double feature with live music by Jeff Rapsis, Friday, July 15, at 7:30 p.m. at the Rex Theatre in Manchester

• *The Son of the Sheik* (1926), a silent film with live musical accompaniment by Jeff Rapsis, on Wednesday, Aug. 24, at 6:30 p.m. at the Flying Monkey in Plymouth.

• *Sparrows* (1926), a silent film with live musical accompaniment by Jeff Rapsis, on Wednesday, Sept. 21, at 6:30 p.m. at the Flying Monkey in Plymouth



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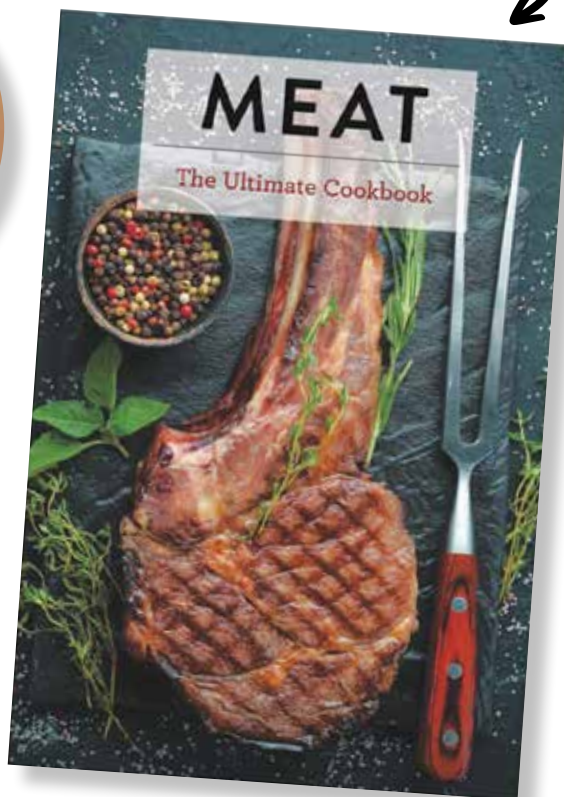
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- Butchering techniques
- A guide to brines, rubs, and sauces
- Sides, salads, and accompaniments that take your meat to the next level
- Cookbook by renowned NH chef Keith Sarasin



### White Chocolate Banana Bread Dessert Spread

The decadent taste of banana bread in a jar! Creamy Belgian white chocolate is blended with fresh bananas, a touch of lime and a hint of spice resulting in a decadent dessert spread perfect on crepes, your morning toast, as a cookie spread or warmed up as a dip for fruit and pretzels. Mix with cream cheese for a banana cheesecake or stir into your morning oatmeal. 13 oz.



### Stock + Spice Pork Rub Signature Spice Blend

This popular rub was originally created for Chef Evan Mallett's smoked pork shoulder at Black Trumpet restaurant, but it works wonderfully with most any roasted or grilled meat, and on fish and veggies, too. Best of all? It's the perfect topping for freshly popped, buttered popcorn. 1/2 oz.

### Stock + Spice Steak Seasoning Signature Spice Blend

This blend is a collaboration between Chef Evan Mallett of Black Trumpet restaurant, and Meat proprietor/head butcher Jarrod Spangler. It's an extra flavorful version of a seasoned salt, with freshly ground green and black peppercorns along with a virtual cornucopia of herbs and spices (like rosemary, fenugreek leaf, and oregano, just to name a few). But it has lots more herbs and spices and less salt than your typical seasoned salt. It was crafted to provide the perfect accent to wood- or charcoal-grilled steaks, but is also great on chicken, fish and vegetables. 1/2 oz.

### Original Habanero Hot Sauce

Our Original Spicy Shark Sauce is a 3rd place winner in the 2020 Scoville Awards! Medium heat. 5 oz.

The recipe is the combination of Founder Shark Gabe and Sister Shark Adriana's family recipe that was perfected in his kitchen. The bold flavor of Habanero is tempered with the sweetness of carrot and ginger. Delicately balanced, but with a Great White bite.



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By Michael Witthaus  
mwitthaus@hippopress.com

• **Timely humor:** Experience as a source of humor propels **Funny Women of a Certain Age**, a comedy lineup including Vanessa Hollingshead, Leighann Lord, Julia Scotti and Carole Montgomery, who pitched the idea to Showtime in 2019. “I created this show to give opportunities for women over 50,” she said at the time. “For far too long, being of a ‘certain age’ has been considered the end of a career. I’m helping to change that.” Thursday, May 19, 8 p.m., Tupelo Music Hall, 10 A St., Derry, \$35 at tupelohall.com.

• **Mixed up:** An evening of house and techno music has **Low Groove** of Deep Tech Recordings, who recently teamed up with Koop for “Sand The Floor.” The label called the new mix “a clever jam with production chops and enough nostalgia to bring us back to our childhood.” Previously, the Maine-based DJ released the full-length *Phantom Power* in 2018. He’ll do a four-hour set at the downtown nightclub Friday, May 20, 9 p.m., SoHo Bistro & Lounge, 20 Granite St, Manchester, facebook.com/sohobistrolounge.

• **Park party:** Among the many offerings at the **Exeter Arts & Music Fest** is a singer-songwriter tent hosting an array of local talent, including Dyer Holiday, bluesman Alan Roux, Arty Francouer, David Carson, Tod Hearon, Liz & Pete, and Darien Castro. The main stage has morning yoga with Qwill, Red Tail Hawk, The Bulkheads featuring Adrienne Mack-Davis, a SG603 Groove Lounge, and Cold Engines closing. Saturday, May 21, 11 a.m., Swasey Park, 316 Water St., Exeter, facebook.com/exeterartsandmusicfest.

• **Urban vibe:** A pair of local hip-hop artists are featured in **YKLR Showcase**, an extension of Manchester-based Xplicit Studios. Nashua-by-way-of-Georgia rapper GMT Marc B, who was featured on fellow Gate City artist BME Bravo’s release *Rock Star*, co-headlines with Danny Cruz. Rochester-based Young Kings Living Right presents the event. The company is currently recruiting talent for a Miami, Florida, jaunt later in the year. Sunday, May 22, 8 p.m., 603 Bar & Grill, 1087 Elm St, Manchester, \$10 at the door, 21+.

• **Funny lady:** After spending five years in Boston doing standup, **Jenny Zigrino** headed west and found success in films like *Bad Santa 2* and *50 Shades of Black*, along with guesting on Comedy Central’s *@Midnight*. A Conan appearance was a turning point. She’s been rising since, doing regular gigs at big-name clubs in California and beyond. Wednesday, May 25, 9 p.m., Shaskeen Pub, 909 Elm St., Manchester, \$10 at eventbrite.com. 🍷

## NITE

# Birthday boys

### Drew Dunn and Saku Yanagawa At Rex

By Michael Witthaus  
mwitthaus@hippopress.com

From his early days doing open mic nights in his hometown of Manchester, Drew Dunn has exhibited a tenacious work ethic. On any given night he’d do multiple sets, starting in the Granite State and ending in downtown Boston. Dunn began doing stand-up in 2014 and by 2018 had triumphed in comedy contests on both coasts, in Boston and Seattle.

A year later, in July 2019, he checked off a personal bucket list item with an appearance at Montreal’s venerable Just For Laughs comedy festival, where he killed it, and caught the attention of a top management team, who signed him on.

To borrow a metaphor from Dunn’s days as a rising high school baseball star before an injury cut short the dream, he was destined for the big leagues. Last year, the comic made the move to New York City, where a hard-working comic can do five or six sets on an off night like Monday or Tuesday.

“Just to be able to get the same quality stage time I was getting in New England, but in New York, and to be able to get a higher rate with so many comedy clubs on any night of the week ... is a big benefit,” Dunn said by phone recently. “There are shows like that in New England, but they’re few and far between.”

#### Drew Dunn & Saku Yanagawa

**When:** Friday, May 20, 7:30 p.m.

**Where:** Rex Theatre, 28 Amherst St., Manchester

**Tickets:** \$25 at palacetheatre.org

Dunn was poised for the move, which quickly found him doing semi-regular gigs at The Stand, a club that’s booked big name comics like Pete Davidson, Nikki Glaser, Jim Norton and Janeane Garofolo. Preparation was key, along with a need to test himself on a bigger stage. Dunn had established ties to the city, making friends and doing gigs there over the years.

“I didn’t want to restart my career and have to be doing open mics and kind of introduce myself again; I wanted to at least maintain some of the momentum I had in New England at the time,” Dunn said. Facing big-league pitching was catnip to him. “If I can surround myself with and follow these killers, these guys that are doing the things I need to do ... that’s the next step in my career.”

A current component of Dunn’s success strategy is frequent visits home for shows like one May 20 at Manchester’s Rex Theatre, where he’ll co-headline with West Coast comic Saku Yanagawa. The show will be filmed for a documentary to be titled *Breaking America* that will include stops at popular area landmarks like Laconia’s Fun-spot mega-arcade.

The show falls on both Dunn and Yanagawa’s 30th birthday, another cool element, and one of many things the two have in common. “We’re both born May 20, 1992, we both played baseball our whole lives and started doing stand-up comedy around the same time ... just on opposite sides of the planet,” Dunn said. “We met in Seattle in 2018 and always thought it’d be fun to do something like this.”



Drew Dunn. Courtesy photo.

It’s Dunn’s third time headlining the Palace Theatre-owned venue; he’ll be back in August for another show. Dunn noted he’s been working a lot with Palace comedy booker Jim Roach. “He’s been helping me foster and grow that New England audience ... I did *Buzz Ball* for Greg and The Morning Buzz over the winter,” he said. “The Rex has been good to me [and] I think their goal is to try and get a bit of a younger clientele.”

The birthday bash will be hosted by Boston comic Chris Tabb and include a pair of feature comics, followed by Dunn and Yanagawa each doing, fittingly enough, a 30-minute set. Appearing in front of family and friends just a stone’s throw from where it began is special for Dunn.

“It’s definitely a treat to see the evolution from open mics at Murphy’s Taproom and the Shaskeen Pub, then going down to Boston and eventually kind of having to leave,” he said. “To even be able to do this has been a fun journey, so I’m excited to see what it can turn into.” 🍷

## COMEDY THIS WEEK AND BEYOND

### Venues

**Bank of NH Stage in Concord**  
16 S. Main St., Concord  
225-1111, banknhstage.com

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

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

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

**Headliners Comedy Club**  
DoubleTree By Hilton, 700 Elm St., Manchester  
headlinerscomedyclub.com

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

**McCue’s Comedy Club at the Roundabout Diner**  
580 Portsmouth Traffic Circle,  
Portsmouth  
mccuescomedyclub.com

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

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

**Rochester Opera House**  
31 Wakefield St., Rochester  
335-1992, rochesteropera-house.com

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

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

### Events

• **Funny Women of a Certain Age** Tupelo, Thursday, May 19, 8 p.m.

• **Drew Dunn** Rex Theatre, Friday, May 20, 7:30 p.m.

• **Kathe Farris** Word Barn, Friday, May 20, 8 p.m.

• **Kelly MacFarland** Chunky’s Nashua, Friday, May 20, and Saturday, May 21, 8:30 p.m.

• **The Calamari Sisters** Palace Theatre, Saturday, May 21, at 2 and 7 p.m.

• **R-Rated Hypnotist Frank Santos Jr.** Bank of NH Stage, Concord, Saturday, May 21, 8 p.m.

• **James Dorsey** Headliners, Saturday, May 21, 8:30 p.m.

• **Steve Scarfo** Chunky’s Manchester, Saturday, May 21, 8:30 p.m.

• **Steve Sweeney/Johnny Pizzi/Jimmy Cash** Fulchino Vineyard, Friday, May 27, 6:30 p.m.

• **Chris D** Chunky’s Manchester, Saturday, May 28, 8:30 p.m.

• **Joe Yannetty** Chunky’s Nashua, Saturday, May 28, 8:30 p.m.

• **Joe Yannetty** Headliners, Saturday, June 4, 8:30 p.m.

• **Queen City Improv** Hatbox Theatre, Thursday, June 2, 7:30 p.m.

• **Todd Oliver & Friends** Rochester Opera House, Friday, June 3, 10 a.m. and 7 p.m.

• **Lenny Clarke** Rex Theatre, Friday, June 3, 7:30 p.m.

• **Kathe Farris** McCue’s Comedy Club, Saturday, June 4, 8 p.m.

• **Stephan Francescone** Stone Church, Thursday, June 9, 7:30 p.m.

• **Comedy Out of the Box**



Carol Montgomery

Hatbox Theatre, Thursday, June 9, 7:30 p.m.

• **Will Noonan & Andrew Della Volpe** Rex, Friday, June 10, 7:30 p.m.

• **Erin Maguire** McCue’s, Friday, June 10, 8 p.m.

• **Paul D’Angelo/Dave Russo** Lakeport Opera House, Saturday, June 11, 7:30 p.m.

• **R-Rated Hypnotist Frank Santos Jr.** Headliners, Saturday, June 11, 8:30 p.m.

• **Marty Caproni** Headliners, Saturday, June 11, 8:30 p.m.



# MUSIC THIS WEEK

<b>Alton Bay Docks Restaurant</b> 6 East Side Drive 855-2222	<b>Cheers</b> 17 Depot St. 228-0180	<b>Halcyon Club</b> 11 Central St. 432-9704	<b>Gilford Patrick's</b> 18 Weirs Road 293-0841	<b>The Goat</b> 20 L St. 601-6928	<b>Luk's Bar &amp; Grill</b> 142 Lowell Road 889-9900	<b>Coach Stop Restaurant &amp; Tavern</b> 176 Mammoth Road 437-2022	<b>The Foundry</b> 50 Commercial St. 836-1925
<b>Auburn Auburn Pitts</b> 167 Rockingham Road 622-6564	<b>Concord Craft Brewing</b> 117 Storrs St. 856-7625	<b>Dover Smuttlabs</b> 47 Washington St. 343-1782	<b>Goffstown Village Trestle</b> 25 Main St. 497-8230	<b>L Street Tavern 603</b> 17 L St. 967-4777	<b>Lynn's 102 Tavern</b> 76 Derry Road 943-7832	<b>Stumble Inn</b> 20 Rockingham Road 432-3210	<b>Fratello's Italian Grille</b> 155 Dow St. 624-2022
<b>Bedford Copper Door</b> 15 Leavy Dr. 488-2677	<b>Hermanos Cocina Mexicana</b> 11 Hills Ave. 224-5669	<b>Sunrise Pointe Cafe</b> 50 Pointe Place, No. 33 343-2110	<b>Hampton Bernie's Beach Bar</b> 73 Ocean Blvd. 926-5050	<b>Sea Ketch</b> 127 Ocean Blvd. 926-0324	<b>T-Bones</b> 77 Lowell Road 882-6677	<b>Manchester Angel City Music Hall</b> 179 Elm St. 931-3654	<b>The Goat</b> 50 Old Granite St. 837-Second St. 627-RIBS
<b>Murphy's Taproom &amp; Carriage House</b> 393 Route 101 488-5875	<b>Penuche's Ale House</b> 16 Bicentennial Square 228-9833	<b>Epping Telly's Restaurant &amp; Pizzeria</b> 235 Calef Hwy. 679-8225	<b>Goffstown Village Trestle</b> 25 Main St. 497-8230	<b>Shane's Texas Pit</b> 61 High St. 601-7091	<b>Kingston Saddle Up Saloon</b> 92 Route 125 369-6962	<b>Backyard Brewery</b> 1211 S. Mammoth Road 623-3545	<b>KC's Rib Shack</b> 837 Second St. 627-RIBS
<b>T-Bones</b> 169 S. River Road 623-7699	<b>Tandys Pub &amp; Grille</b> 1 Eagle Square 856-7614	<b>Epsom Hill Top Pizzeria</b> 1724 Dover Road 736-0027	<b>Hampton Bernie's Beach Bar</b> 73 Ocean Blvd. 926-5050	<b>Smuttynose Brewing</b> 105 Towle Farm Road	<b>Laconia Bar Salida</b> 21 Weeks St. 527-8500	<b>Bonfire</b> 950 Elm St. 663-7678	<b>Murphy's Taproom</b> 494 Elm St. 644-3535
<b>Bow Chen Yang Li</b> 520 S. Bow St. 228-8508	<b>T-Bones</b> 404 S. Main St. 715-1999	<b>Exeter Sawbelly Brewing</b> 156 Epping Road 583-5080	<b>Bogie's</b> 32 Depot Square 601-2319	<b>Wally's Pub</b> 144 Ashworth Ave. 926-6954	<b>Belknap Mill</b> 25 Beacon St. E., No. 1 524-8813	<b>CJ's</b> 782 S. Willow St. 627-8600	<b>Penuche's Music Hall</b> 1087 Elm St. 932-2868
<b>Brookline The Alamo Texas Barbecue &amp; Tequila Bar</b> 99 Route 13 721-5000	<b>Deerfield The Lazy Lion</b> 4 North Road 463-7374	<b>CR's The Restaurant</b> 287 Exeter Road 929-7972	<b>Charlie's Tap House</b> 9A Ocean Blvd. 929-9005	<b>Whym Craft Pub &amp; Brewery</b> 853 Lafayette Road 601-2801	<b>Fratello's</b> 799 Union Ave. 528-2022	<b>Crown Tavern</b> 99 Hanover St. 218-3132	<b>Salona Bar &amp; Grill</b> 128 Maple St. 624-4020
<b>Concord Area 23</b> State Street 881-9060	<b>Ma's Cafe &amp; Tavern</b> 43 North Road 463-3098	<b>The Galley Hatch</b> (Tino's Kitchen is upstairs) 325 Lafayette Road 926-6152	<b>Community Oven</b> 845 Lafayette Road 601-6311	<b>Henniker Colby Hill Inn</b> 33 The Oaks 428-3281	<b>Naswa Resort</b> 1086 Weirs Blvd. 366-4341	<b>Currier Museum of Art</b> 150 Ash St. 669-6144	<b>Shaskeen Pub &amp; Restaurant</b> 909 Elm St. 625-0246
	<b>Derry Fody's Tavern</b> 187 Rockingham Road 404-6946	<b>Shooters Pub</b> 6 Columbus Ave. 772-3856		<b>Hooksett Chantilly's Restaurant &amp; Pub</b> 1112 Hooksett Road 625-0012	<b>T-Bones</b> 1182 Union Ave. 528-7800	<b>Derryfield Country Club</b> 625 Mammoth Road 623-2880	<b>South Side Tavern</b> 1279 S. Willow St. 935-9947
				<b>Hudson The Bar</b> 2B Burnham Road	<b>Tower Hill Tavern</b> 264 Lakeside Ave. 366-9100	<b>Firefly</b> 21 Concord St. 935-9740	<b>Stark Brewing Co.</b> 500 Commercial St. 625-4444
					<b>Londonderry 603 Brewery &amp; Beer Hall</b> 42 Main St. 404-6123		<b>Strange Brew Tavern</b> 88 Market St. 666-4292

## Thursday, May 19

<b>Auburn</b> Auburn Pitts: live music, 7 p.m.	<b>Exeter</b> Sawbelly: Max Sullivan, 5 p.m. Sea Dog: Tim Parent, 6 p.m.	<b>Laconia</b> Fratello's: live piano, 5:30 p.m. Tower Hill: karaoke, 8 p.m.	<b>Nashua</b> Bellissimo: Chris O'Neil, 6 p.m. Fody's: DJ Rich karaoke, 9:30 p.m. Shorty's: Kieran McNally, 6:30 p.m.	<b>Salem</b> Copper Door: Sean Coleman, 7 p.m.	<b>Concord</b> Penuches: Lamont Smooth, 7 p.m.
<b>Bedford</b> Copper Door: Dave Zangri, 7 p.m. Murphy's: April Cushman, 5:30 p.m. T-Bones: Pete Massa, 7 p.m.	<b>Goffstown</b> Village Trestle: Jennifer Mitchell, 6 p.m.	<b>Londonderry</b> Stumble Inn: D-Comp Band, 7 p.m.	<b>Newmarket</b> The Stone Church: Vitamin C, 7 p.m.	<b>Seabrook</b> Backyard Burgers: Jennifer Mitchell, 6 p.m. Red's: live music, 7 p.m.	<b>Deerfield</b> Lazy Lion: live music, 6 p.m. Ma's Cafe: Jennifer Mitchell acoustic, 6 p.m.
<b>Brookline</b> Alamo: open mic, 4:30 p.m.	<b>Hampton</b> Bogie's: Mike Preston, 7 p.m. CR's: Greg Decoteau, 6 p.m. Shane's: Matt Luneau, 6 p.m. Smuttynose: 21* & 1st, 6 p.m. Wally's: Reverend Horton Heat, 8 p.m. Whym: music bingo, 6 p.m.	<b>Manchester</b> Angel City: open mic with Jonny Friday, 8 p.m. Cactus Jack's: Doug Thompson, 7 p.m. Currier: River Sister, 5 p.m. Derryfield: Doug Mitchell Duo, 6 p.m. Elm House: Chris Taylor, 6 p.m. Firefly: Austin McCarthy, 6 p.m. Foundry: Justin Cohn, 5 p.m. Fratello's: John Chouinard, 5:30 p.m. Murphy's: Casey Roop, 5:30 p.m. Strange Brew: A Living Wage, 8 p.m.	<b>Portsmouth</b> The Goat: Isaiah Bennett, 9 p.m. Press Room: Grocer w/ Clever Girls & Sam Carp, 8 p.m.	<b>Windham</b> Common Man: Senie Hunt, 7 p.m.	<b>Dover</b> Smuttlabs: music bingo, 6 p.m. Sunrise Pointe: George Brown, 4:30 p.m.
<b>Concord</b> Area 23: NHMC Artist Showcase, 7 p.m. Cheers: Chris Perkins, 6 p.m. Hermanos: Andrew North, 6:30 p.m. T-Bones: Jae Mannion, 7 p.m.	<b>Hudson</b> Lynn's 102: karaoke w/ George Bisson, 8 p.m. The Bar: Carter on Guitar, 6:30 p.m. T-Bones: Chris Powers, 7 p.m.	<b>Rochester</b> Spaulding Steak & Ale: Devon Berry, 6 p.m.		<b>Friday, May 20</b>	<b>Epping</b> Telly's: 603's, 8 p.m.
<b>Derry</b> Fody's: music bingo, 8 p.m.	<b>Kingston</b> Saddle Up Saloon: karaoke with DJ Jason, 7 p.m.			<b>Bedford</b> Murphy's: D-Comp, 7:30 p.m.	<b>Exeter</b> Sea Dog: Alan Roux, 6 p.m. Shooters Pub: Jennifer Mitchell, 7 p.m.
<b>Epping</b> Telly's: Ralph Allen, 7 p.m.		<b>Merrimack</b> Homestead: Dave Clark Jr., 5:30 p.m.		<b>Brookline</b> Alamo: Matt Borrello, 4:30 p.m.	

**Music, live and in person**

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).



## FUNNY FARRIS

Standup comic and podcast host **Kathe Farris** headlines a comedy night at the Word Barn (66 Newfields Road, Exeter; 244-0202, [thewordbarn.com](http://thewordbarn.com)) on Friday, May 20, at 8 p.m. Tickets range from \$15 to \$20.



**THIS WEEK'S MOVIES**



**Downton Abbey: A New Era**  
(125 min, PG)

The Crawley family discovers the intrusive nature of filmmaking at the Abbey and visits an inherited villa in the south of France.

**Men** (100 min R)

A woman (Jessie Buckley) rents an isolated home in the English countryside, seeking relief from feelings caused by the death of her ex-husband (Paapa Essiedu)- an apparent suicide.

**TICKETS AVAILABLE ONLINE**

redrivertheatres.org | 11 S. Main St. Suite L1-1, Concord  
Movie Line: 224-4600



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**NITE MUSIC THIS WEEK**

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|--|--|---|--|
| <b>Wild Rover Pub</b><br>21 Kosciuszko St.<br>669-7722                 | <b>Boston Billiards</b><br>55 Northeastern Blvd.<br>943-5630                         | <b>Northfield Boonedoxz Pub</b><br>95 Park St.<br>717-8267                        | <b>Salem Copper Door</b><br>41 S. Broadway<br>458-2033                           |
| <b>Mason Marty's Driving Range</b><br>96 Old Turnpike Road<br>878-1324 | <b>Fody's Tavern</b><br>9 Clinton St.<br>577-9015                                    | <b>Portsmouth The Gas Light</b><br>64 Market St.<br>430-9122                      | <b>Seabrook Backyard Burgers &amp; Wings</b><br>5 Provident Way<br>760-2581      |
| <b>Meredith Giuseppe's</b><br>312 Daniel Webster Hwy.<br>279-3313      | <b>Liquid Therapy</b><br>14 Court St.<br>402-9391                                    | <b>The Goat</b><br>142 Congress St.<br>590-4628                                   | <b>Chop Shop Pub</b><br>920 Lafayette Road<br>760-7706                           |
| <b>Twin Barns Brewing</b><br>194 Daniel Webster Hwy.<br>279-0876       | <b>Millyard Brewery</b><br>25 E. Otterson St.<br>722-0104                            | <b>Jimmy's Jazz &amp; Blues Club</b><br>135 Congress St.<br>603-5299              | <b>Red's Kitchen + Tavern</b><br>530 Lafayette Road<br>760-0030                  |
| <b>Merrimack Homestead</b><br>641 Daniel Webster Hwy.<br>429-2022      | <b>Shorty's Mexican Roadhouse</b><br>48 Gusabel Ave.<br>882-4070                     | <b>Press Room</b><br>77 Daniel St.<br>431-5186                                    | <b>Somersworth The SpeakEasy Bar</b><br>2 Main St.                               |
| <b>Milford The Pasta Loft</b><br>241 Union Square<br>672-2270          | <b>Stella Blu</b><br>70 E. Pearl St.<br>578-5557                                     | <b>Thirsty Moose Taphouse</b><br>21 Congress St.<br>427-8645                      | <b>Strafford Independence Inn</b><br>6 Drake Hill Road<br>718-3334               |
| <b>Station 101</b><br>193 Union Square<br>Station101nh.com             | <b>New Boston Molly's Tavern &amp; Restaurant</b><br>35 Mont Vernon Road<br>487-1362 | <b>Rochester Mitchell Hill BBQ Grill &amp; Brew</b><br>50 N. Main St.<br>332-2537 | <b>Tilton Greenside</b><br>Lochmere Country Club<br>360 Laconia Road<br>528-7888 |
| <b>Stonecutters Pub</b><br>63 Union Square<br>213-5979                 | <b>Newfields Fire and Spice Bistro</b><br>70 Route 108<br>418-7121                   | <b>Porter's Pub</b><br>19 Hanson St.<br>330-1964                                  | <b>Windham Common Man</b><br>88 Range Road<br>898-0088                           |
| <b>Nashua Bellissimo</b><br>194 Main St.<br>718-8378                   | <b>Newmarket Stone Church</b><br>5 Granite St.<br>659-7700                           | <b>Spaulding Steak &amp; Ale</b><br>78 Wakefield St.<br>332-0107                  |  |

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|--|--|--|
| <b>Goffstown Village Trestle:</b> Justin Jordan, 6 p.m.    | <b>Laconia Belknap Mill:</b> Tall Granite Big Band, 6 p.m. | <b>Money Kat,</b> 8 p.m.                                 |
| <b>Hampton Bernie's:</b> Fat Bunny, 9 p.m.                 | <b>Fratello's:</b> live piano, 5:30 p.m.                   | <b>Firefly:</b> Chris Lester, 6 p.m.                     |
| <b>Bogie's:</b> Kastro & Ben, 4:30 p.m.;                   | <b>Tower Hill:</b> line dancing, 7 p.m.;                   | <b>The Foundry:</b> Kimayo, 6 p.m.                       |
| <b>Graig Lagrassa,</b> 7 p.m.                              | <b>Leadfoot Sam Band,</b> 8:30 p.m.;                       | <b>Fratello's:</b> Sean Coleman, 6 p.m.                  |
| <b>CR's:</b> Bob Tirelli, 6 p.m.                           | <b>karaoke DJ Tim,</b> 9 p.m.                              | <b>The Goat:</b> Cashwood, 9 p.m.                        |
| <b>The Goat:</b> Alex Anthony, 8 p.m.                      |  | <b>Murphy's:</b> Liz Ridgely, 5:30 p.m.                  |
| <b>Shane's:</b> Shion, 6 p.m.                              |  | <b>Shaskeen:</b> The Nightblinders, 9 p.m.               |
| <b>Smuttynose:</b> Jonny Friday, 5:30 p.m.                 |  | <b>South Side Tavern:</b> Cox Karaoke, 9 p.m.            |
| <b>Wally's:</b> Banana Gun, 9 p.m.                         |  | <b>Strange Brew:</b> The Swamptones, 9 p.m.              |
| <b>Whym:</b> Austin McCarthy, 6:30 p.m.                    |  |  |
| <b>Hudson Lynn's 102:</b> karaoke w/ George Bisson, 8 p.m. |  |  |
|  | <b>Manchester Angel City:</b> Mugshot Monday, 9 p.m.       | <b>Meredith Giuseppe's:</b> Michael Bourgeois, 5:45 p.m. |
|  | <b>Backyard Brewery:</b> Maddi Ryan, 6 p.m.                | <b>Twin Barns:</b> Eric Lindberg Duo, 5 p.m.             |
|  | <b>Bonfire:</b> Martin and Kelly, 9 p.m.                   |  |
|  | <b>Derryfield:</b> Mugsy Duo, 7 p.m.;                      |  |



**WHAT WOULD HÜSKER DÜ?**

Songwriter and guitarist **Bob Mould** made his name in the influential punk band Hüsker Dü and has released a series of acclaimed albums as a solo artist and a bandleader. He makes a rare Granite State appearance at the Flying Monkey (39 Main St., Plymouth; 536-2551; flyingmonkeynh.com) on Saturday, May 21, at 7:30 p.m. Tickets range from \$29 to \$49 plus fees.



**NITE MUSIC THIS WEEK**

**Merrimack**  
**Homestead:** Ryan Williamson, 6 p.m.

**Milford**  
**Pasta Loft:** Off the Record, 8 p.m.  
**Station 101:** Gary & Wendy, 5:30 p.m.  
**Stonecutters Pub:** DJ Dave O with karaoke, 9 p.m.

**Nashua**  
**Boston Billiards:** Max Sullivan, 5 p.m.  
**Fody's:** Pop Rox, 10 p.m.  
**Raga:** live music, 8 p.m.

**New Boston**  
**Molly's:** Jae Mannion, 7 p.m.

**Newfields**  
**Fire and Spice Bistro:** Chris O'Neil, 5:30 p.m.

**Newmarket**  
**Stone Church:** Vapors of Morphine w.s.g. The Tercet, 8 p.m.

**Northfield**  
**Boonedoxz Pub:** karaoke night, 7 p.m.

**Portsmouth**  
**Gas Light:** Sum X 4, 7 p.m.; Jeff Mrozek, 9:30 p.m.  
**The Goat:** Chris Toler, 9 p.m.  
**The Press Room:** Ted Leo, 8 p.m.  
**Thirsty Moose:** Sugarbabies, 9 p.m.

**Rochester**  
**Mitchell Hill:** Pete Peterson, 6 p.m.

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

**Brookline**  
**Alamo:** Joe Birch, 5 p.m.

**Concord**  
**Concord Craft Brewing:** live music, 3 p.m.  
**Hermanos:** John Franzoss, 6:30 p.m.  
**Penuche's:** Tyler Allgood, 9 p.m.

**Deerfield**  
**Lazy Lion:** live music, 7 p.m.

**Derry**  
**Fody's:** Dejavu, 8:30 p.m.  
**Halcyon Club:** Jennifer Mitchell Duo, 8 p.m.

**Epping**  
**Telly's:** Two Towns, 8 p.m.

**Epsom**  
**Hill Top Pizza:** JMitch Karaoke, 7 p.m.

**Exeter**  
**Sawbelly:** Dyer Holiday, 1 p.m.; David Corson, 5 p.m.  
**Sea Dog:** Douglas James, 6 p.m.

**Goffstown**  
**Village Trestle:** DComp, 6 p.m.

**Hampton**  
**Bernie's:** Alex Anthony Band, 8 p.m.  
**Bogie's:** Chin Music & Darla Dee, 7 p.m.  
**The Goat:** Brooks Hubbard, 9 p.m.  
**L Street:** live music, 6:30 p.m.; karaoke with DJ Jeff, 9 p.m.  
**Sea Ketch:** Clint Lapoint, 1p.m.  
**Shane's:** Chris Lester, 6 p.m.  
**Smuttynose:** Ryan Williamson, 1 p.m.; Jim Devlin Band, 6 p.m.  
**Whym:** Jamie Martin, 6:30 p.m.

**Hooksett**  
**Chantilly's:** Jennifer Mitchell, 8 p.m.

**Hudson**  
**Luk's Bar:** live music, 7 p.m.  
**Lynn's 102 Tavern:** Under Cover, 8 p.m.

**Kingstown**  
**Saddle Up Saloon:** Doug Mitchell, 8 p.m.

**Laconia**  
**Fratello's:** live piano, 5:30 p.m.  
**NE Coffee Festival:** Green Heron, 10 a.m.; Choro Louco, 11:30 a.m.; River Sang Wild, 2:30 p.m.

**Tower Hill:** Wildside, 9 p.m.

**Londonderry**  
**603:** Lono Day, noon  
**Coach Stop:** Ralph Allen, 6 p.m.  
**Stumble Inn:** Last Kid Picked, 8 p.m.

**Manchester**  
**Angel City:** Bite the Bullet, 9 p.m.  
**Backyard Brewery:** Josh Foster, 6 p.m.  
**Bonfire:** Neon Rodeo, 7 p.m.  
**Derryfield:** Almost Famous Duo, 7 p.m.; Souled Out Show Band, 8 p.m.  
**Firefly:** Mark Lapointe, 6 p.m.  
**Foundry:** Paul Driscoll, 6 p.m.  
**Fratello's:** Paul Gormley, 6 p.m.  
**The Goat:** Brooks Hubbard, 9 p.m.  
**Murphy's:** Dis n Dat, 9:30 p.m.  
**Shaskeen:** Sleepspirit, 9 p.m.  
**Strange Brew:** Craig Thomas, 9 p.m.

**Meredith**  
**Giuseppe's:** Andre' Balazs, 5:45 p.m.  
**Twin Barns:** Andrew Geano, 5 p.m.

**Merrimack**  
**Homestead:** Lou Antonucci, 6 p.m.

**Milford**  
**Pasta Loft:** The MilkCrates, 8 p.m.

**Nashua**  
**Fody's:** Amanda & Alex, 8 p.m.  
**Liquid Therapy:** Acoustic Show-case, 7 p.m.  
**Millyard Brewery:** Fiesta Melon, 4 p.m.  
**Raga:** live music, 8 p.m.

**New Boston**  
**Molly's:** Tom Keating, 7 p.m.

**Newmarket**  
**Stone Church:** Clinton Fearon, 8 p.m.

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

**Portsmouth**  
**Gas Light:** Paul Warnick, 2 p.m.; Mica's Groove Train, 7 p.m.  
**The Goat:** Mike Forgette, 9 p.m.  
**Thirsty Moose:** Broken Heels, 9 p.m.

**Rochester**  
**Mitchell Hill:** Island Mike Trio, 6 p.m.



# 2022 SUMMER PERFORMANCE SERIES



- MAY 27 **Draw the Line** Aerosmith Tribute
- JUNE 2 **Dead Letter Office** R.E.M. Tribute
- JUNE 9 **ZOSO** The Ultimate Led Zeppelin Experience
- JUNE 16 **Won't Back Down** Tribute to Tom Petty
- JUNE 23 **Cold Spring Harbor** Billy Joel Tribute
- JUNE 30 **Moondance** Van Morrison Tribute
- JUNE 30 **Joshua Tree** U2 Tribute  
IN AMHERST
- JULY 7 **Comedian Juston McKinney**
- JULY 14 **Living on a Bad Name** Music of Bon Jovi
- JULY 21 **Satisfaction** Rolling Stones Tribute
- JULY 28 **Zac Brown Tribute Band**
- JULY 28 **Moondance** Van Morrison Tribute  
IN AMHERST
- AUG 4 **Changes in Latitudes**  
Jimmy Buffet Tribute
- AUG 11 **Scarab** The Journey Experience
- AUG 18 **Comedian Lenny Clarke**
- AUG 25 **Crush** Dave Matthews Tribute
- SEPT 1 **Bennie & The Jets** Elton John Tribute



All shows at LaBelle Winery in Derry, NH, except where noted.

**GET TICKETS TODAY!**

SCAN THE CODE OR GO TO  
[WWW.LABELLEWINERY.COM/SUMMER2022](http://WWW.LABELLEWINERY.COM/SUMMER2022)



## THEY'VE GOT THE VAPORS

Former members of the legendary Boston band Morphine founded **Vapors of Morphine** to keep bandleader Mark Sandman's legacy alive. They touch down at the Stone Church (5 Granite St., Newmarket; 659-7700; stonechurchrocks.com) on Friday, May 20, at 8 p.m. Tickets range from \$20 to \$25 plus fees.

603.672.9898 | Amherst Derry Portsmouth





The feel-good concert you've needed for a long time.

# Man on the Hill

## A Rock Opera\*

\*With country, pop, reggae, and other styles too!



A story brought to life with unforgettable music.

Refreshingly Fun!



Treat yourself. Treat your family.

For maximum laughs, bring a silly hat.

Claremont Opera House  
May 20th & 21st

Reserve your tickets today  
[www.ManOnTheHill.org](http://www.ManOnTheHill.org)



### NITE MUSIC THIS WEEK

#### Seabrook

Chop Shop: live music, 8 p.m.

#### Sunday, May 22

##### Alton Bay

Dockside: 2 Old Guys, 4 p.m.

##### Bedford

Copper Door: Jimmy Zaroulis, 11 a.m.

Murphy's: Jonny Friday, 4 p.m.

##### Brookline

Alamo: Justin Jordan, 12:30 p.m.

##### Concord

Cheers: Austin McCarthy, 5 p.m.

Concord Craft Brewing: Zak Trojano, 2 p.m.

##### Exeter

Sawbelly: Jazz Duo, 11 a.m.; The Duo, 3 p.m.

##### Goffstown

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

##### Hampton

Charlie's Tap House: Henry Laliberte, 4:30 p.m.

CR's: Steve Sibulkin, 4 p.m.

The Goat: Alex Anthony, 7 p.m.

L Street: live music, 6:30 p.m.; karaoke with DJ Jeff, 9 p.m.

Wally's: Stone Temple Posers, 5:30 p.m.

##### Henniker

Colby Hill: Karen Grenier, 4 p.m.

##### Hudson

Lynn's 102 Tavern: John Paul & Dave Ayotte, 4 p.m.

##### Laconia

Bar Salida: Ryan Williamson, noon

Belknap Mill: open mic, 2 p.m.

Fratello's: live piano, 5:30 p.m.

Tower Hill: DJ Tim karaoke, 8 p.m.

##### Londonderry

Stumble Inn: Mike & Jon Duo, 3 p.m.

##### Manchester

The Derryfield: 603's Duo, 5 p.m.

Elm House Pizza: Sean Coleman, 2 p.m.

Firefly: Chuck Alaimo, 11 a.m.

Foundry: Brad Myrick, 10 a.m.

The Goat: Mike Forgette, 10 a.m.

Murphy's: The Drift Duo, noon;

Austin McCarthy, 5:30 p.m.

Strange Brew: jam, 7 p.m.

##### Milford

Station 101: Steve & Mike, 2:30 p.m.

##### Northfield

Boonedox Pub: open mic, 4 p.m.

##### Portsmouth

The Goat: Rob Pagnano, 9 p.m.

The Press Room: Sharon Jones, 6 p.m.

##### Rochester

Mitchell Hill: Green Heron, 6 p.m.

##### Salem

Copper Door: Steve Aubert, 11 a.m.

##### Tilton

Greenside: Tyler Levs, 9:30 a.m.

#### Monday, May 23

##### Bedford

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

##### Hudson

The Bar: karaoke with Phil

##### Gilford

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

##### Hampton

L Street: karaoke with DJ Jeff, 9 p.m.

##### Laconia

Fratello's: live piano, 5:30 p.m.

##### Londonderry

Stumble Inn: Lisa Guyer, 7 p.m.

##### Manchester

Fratello's: Phil Jacques, 5:30 p.m.

The Goat: Dave Campbell, 8 p.m.

Murphy's: Justin Jordan, 5:30 p.m.

Salona: music bingo with Jennifer Mitchell, 6 p.m.

##### Merrimack

Homestead: Clint Lapointe, 5:30 p.m.

##### Nashua

Fody's: karaoke night, 9:30 p.m.

##### Portsmouth

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

Press Room: open mic, 6 p.m.

#### Tuesday, May 24

##### Bedford

Murphy's: Ryan Williamson, 5:30 p.m.

##### Concord

Hermanos: Dave Gerard, 6:30 p.m.

Tandy's: open mic night, 8 p.m.

##### Hampton

L Street: karaoke with DJ Jeff, 9 p.m.

Shane's: music bingo, 7 p.m.

Wally's: musical bingo, 7 p.m.

##### Kingston

Saddle Up Saloon: line dancing, 7 p.m.

##### Laconia

Fratello's: live piano, 5:30 p.m.

##### Manchester

Fratello's: Jodee Frawlee, 5:30 p.m.

The Goat: Rob Pagnano, 9 p.m.

KC's Rib Shack: Kamryn Richard, open mic, 7 p.m.

Murphy's: Sean McCarthy, 5:30 p.m.

Strange Brew: David Rousseau, 7 p.m.

Wild Rover: Justin Cohn, 8 p.m.

##### Merrimack

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

##### Nashua

Fody's: musical bingo, 8 p.m.

##### Portsmouth

The Goat: Isaiah Bennett, 9 p.m.

##### Seabrook

Backyard Burgers & Wings: music bingo with Jennifer Mitchell, 7 p.m.

Red's: country night, 7 p.m.

#### Wednesday, May 25

##### Bedford

Murphy's: Max Sullivan, 5:30 p.m.

##### Brookline

Alamo: Jordan Quinn, 8 p.m.

##### Concord

Area 23: open mic, 6 p.m.

Hermanos: Brian Booth, 6:30 p.m.

Tandy's: karaoke, 8 p.m.

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Thank you and we are truly grateful for your support!

Sincerely,

Jody Reese

Hippo Publisher



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## RECYCLED CARS

If '80s music revs your engine, you won't want to miss **Panorama**, who pay tribute to chart-topping new wave band The Cars. They pull in to the Strand (20 Third St., Dover; 343-1899, [thestrandoover.com](http://thestrandoover.com)) on Friday, May 20, at 8 p.m. Tickets cost \$20.



**NITE MUSIC THIS WEEK**

**Exeter**  
Sawbelly: Qwill, 5 p.m.  
Sea Dog: Todd Hearon, 6 p.m.

**Hampton**  
Bogie's: open mic, 7 p.m.  
L Street: karaoke with DJ Jeff, 9 p.m.

**Hudson**  
Lynn's 102: Carter on Guitar, 7 p.m.

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

**Laconia**  
Fratello's: live piano, 5:30 p.m.

**Londonderry**  
Stumble Inn: Dani Sven, 5 p.m.

**Manchester**  
Derryfield: Pete Peterson, 6 p.m.  
Fratello's: Joanie Cicutelli, 5:30 p.m.  
The Goat: country line dancing, 7 p.m.; April Cushman Band, 7 p.m.  
Murphy's: Matt Bergeron, 5:30 p.m.  
Stark Brewing: Cox karaoke, 8 p.m.  
Strange Brew: Howard & Mike's Acoustic Jam, 8 p.m.

**Meredith**  
Giuseppe's: Mary Fagan, 5:45 p.m.

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

**Milford**  
Stonecutters Pub: open mic, 8 p.m.  
**Newmarket**  
Stone Church: The Double Crossers, 7 p.m.

**Portsmouth**  
The Goat: Alex Anthony, 9 p.m.  
The Press Room: Windjammers, 8 p.m.

**Rochester**  
Porter's: karaoke night, 6:30 p.m.

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

**Thursday, May 26**  
**Auburn**  
Auburn Pitts: live music, 7 p.m.

**Bedford**  
Copper Door: Lou Antonucci, 7 p.m.  
Murphy's: Chris Powers, 5:30 p.m.  
T-Bones: Tim Kierstead, 7 p.m.

**Brookline**  
Alamo: open mic, 4:30 p.m.

**Concord**  
Cheers: Lewis Goodwin, 6 p.m.  
Hermanos: Brian Booth, 6:30 p.m.  
T-Bones: Chris Cavanaugh, 7 p.m.

**Derry**  
Fody's: music bingo, 8 p.m.

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

**Exeter**  
Sawbelly: Chris Salemme, 5 p.m.  
Sea Dog: Tim Parent, 6 p.m.

**Goffstown**  
Village Trestle: Old Gold Duo, 6 p.m.

**Hampton**  
Bogie's: Matt Luneau & Michael Troy, 7 p.m.  
CR's: Ross McGinnes, 6 p.m.  
Shane's: Megan Woods, 6 p.m.  
Smuttynose: Mica Peterson Duo, 6 p.m.  
Wally's: Life of Agony, 8 p.m.  
Whym: music bingo, 6 p.m.

**Hudson**  
Lynn's 102: karaoke w/ George Bisson, 8 p.m.  
The Bar: live music, 6:30 p.m.  
T-Bones: Jae Mannion, 7 p.m.

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

**Laconia**  
Fratello's: live piano, 5:30 p.m.  
Tower Hill: karaoke, 8 p.m.; Chris Lester, 9 p.m.

**Londonderry**  
Stumble Inn: Mugsy Duo, 7 p.m.

**Manchester**  
Backyard Brewery: Ryan Williamson, 6 p.m.

Cactus Jack's: Austin McCarthy, 7 p.m.

Crown Tavern: Chris O'Neill, 5 p.m.  
Currier: Jessye DeSilva & Alex Calabrese, 5 p.m.  
Derryfield: J-Lo, 6 p.m.  
Elm House: KOHA, 6 p.m.  
Firefly: Ryan Williamson, 6 p.m.  
Foundry: Josh Foster, 5 p.m.  
Fratello's: Dave Clark Jr., 5:30 p.m.

Murphy's: Jordan & Clint, 5:30 p.m.  
Strange Brew: Jam Tomorrow, 8 p.m.

**Mason**  
Marty's: Charlie Chronopoulos, 6 p.m.

**Meredith**  
Giuseppe's: The Sweetbloods, 5:45 p.m.

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

**Milford**  
Stonecutters Pub: Blues Therapy, 8 p.m.

**Nashua**  
Fody's: DJ Rich karaoke, 9:30 p.m.

**Newmarket**  
The Stone Church: Dave Gerard & Tim Theriault, 7 p.m.

**Portsmouth**  
Gas Light: Dana Brearly, 7 p.m.  
The Goat: Isaiah Bennett, 9 p.m.  
Press Room: Iceage w/ WIKI, 8:30 p.m.

**Rochester**  
Spaulding Steak & Ale: Devon Berry, 6 p.m.

**Salem**  
Copper Door: Dave Zangril, 7 p.m.

**Seabrook**  
Backyard Burgers: Jennifer Mitchell, 6 p.m.  
Red's: live music, 7 p.m.

**Strafford**  
Independence Inn: Brad Myrick, 6 p.m.

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**Bellwether** COMMUNITY CREDIT UNION PRESENTS



**SAT. MAY 21**  
**2:00PM & 7:30PM**



**SUN. MAY 22**  
**6:00PM**



**SAT. JUNE 4**  
**7:30PM**



**SUN. JUNE 5**  
**2:00PM**

**iHeart MEDIA PRESENTS**



**FRI. MAY 20**  
**7:30PM**



**FRI. JUNE 3**  
**7:30PM**



**PASS THE CALAMARI**

Comedy and cooking duo **The Calamari Sisters** come to the Palace Theatre (80 Hanover St., Manchester; 668-5588, palacetheatre.org) for two shows on Saturday, May 21, at 2 and 7:30 p.m. Tickets range from \$29 to \$39 plus fees.



**Concerts**

**Venues**

**Bank of New Hampshire Pavilion**  
72 Meadowbrook Lane, Gilford  
293-4700, banknhpavilion.com

**Bank of NH Stage in Concord**  
16 S. Main St., Concord  
225-1111, banknhstage.com

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

**The Community Oven**  
845 Lafayette Road, Hampton  
601-6311, thecommunityoven.com

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

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

**Jewel Music Venue**  
61 Canal St., Manchester  
819-9336, jewelmusicvenue.com

**Jimmy's Jazz and Blues Club**  
135 Congress St., Portsmouth  
888-603-JAZZ, jimmysoncongress.com

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

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

**The Music Hall**

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

**Palace Theatre**

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

**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, tupelomusichall.com

**The Word Barn**

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

**Shows**

- **Vitamin C** Thursday, May 19, 6 p.m., Stone Church
- **Kitchen Party** Thursday, May 19, 7 p.m., Community Oven
- **Honeysuckle** Thursday, May 19, 7 p.m., Word Barn
- **Joanne Shaw Taylor** Thursday, May 19, 7:30 p.m., Rex Theatre
- **Cash Unchained** (Johnny Cash tribute) Friday, May 20, 7 p.m., Chubb Theatre
- **By the Thousands/In Search of**



Senie Hunt. Photo by Chaz Mezzota.

**Solace/Waste** Friday, May 20, 7 p.m., Jewel

- **Mary Halvorson Tentet** Friday, May 20, 7:30 p.m., Jimmy's Jazz and Blues Club
- **Dueling Pianos** Friday, May 20, 8 p.m., Tupelo
- **Sarah Shook & the Disarmers** Friday, May 20, 8 p.m., 3S Artspace
- **Panorama** (Cars Tribute) Friday, May 20, 8 p.m., The Strand
- **Vapors of Morphine** Friday, May 20, 8 p.m., Stone Church
- **Jadyn Arpin** Saturday, May 21, 1 p.m., Averill House Winery
- **Stayin' Alive** (Bee Gees Tribute) Saturday, May 21, 2 and 7:30 p.m., Palace Theatre
- **Senie Hunt Project/Andrew North** Saturday, May 21, 6 p.m., Stone Church
- **Maya de Vitry/Alexa Rose** Saturday, May 21, 7 p.m., Word Barn
- **Bob Mould** Saturday, May 21, 7:30 p.m., Flying Monkey
- **One Night of Queen** Saturday, May 21, 8 p.m., Casino Ballroom
- **Stephen Lewis & The Big Band of Fun** Saturday, May 21, 8 p.m., Jewel

- **Superunknown** Saturday, May 21, 8 p.m., Tupelo
- **ASDR** Saturday, May 21, 9 p.m., Jewel Music Venue
- **Clinton Fearon & the Naya Rockers** Saturday, May 21, 9 p.m., Stone Church
- **HEAT** Sunday, May 22, 1 p.m., Averill House Vineyard
- **December 1963** (Frankie Valli tribute) Sunday, May 22, 2 and 7:30 p.m., Palace Theatre
- **New England Brass Band** Sunday, May 22, 3 p.m., The Strand
- **Capital Jazz Orchestra** Sunday, May 22, 4 p.m., Capitol Center for the Arts
- **PSO "Up Close & Personal" Chamber Music Series** Sunday, May 22, 5:30 p.m., Jimmy's Jazz and Blues Club
- **Alison de Groot & Tatiana Hargreaves** Sunday, May 22, 7 p.m., Word Barn
- **Cherry Cherry** (Neil Diamond Tribute) Sunday, May 22, 7 p.m., Tupelo
- **The James Montgomery Band** Sunday, May 22, 7:30 p.m., Rex Theatre
- **Stone Temple Pilots** Sunday, May 22, 8 p.m., Casino Ballroom

- **Madeleine Peyroux** Tuesday, May 24, and Thursday, May 26, 7:30 p.m., Jimmy's Jazz and Blues Club
- **Double Crosses/Green Heron** Wednesday, May 25, 7 p.m., Stone Church
- **Mark Erelli/Peter Mulvey/Isa Burke** Wednesday, May 25, 7 p.m., Word Barn
- **Joanne Shaw Taylor** Wednesday, May 25, 7:30 p.m., Jimmy's
- **Larry McCray** Wednesday, May 25, 7:30 p.m., Jimmy's
- **Matt Luneau** Thursday, May 26, 6 p.m., Community Oven
- **Ali McGuirk** Thursday, May 26, 6:30 p.m., Bank of NH Stage, Concord
- **Connor Garvey/Ben Cosgrove** Thursday, May 26, 7 p.m., Word Barn
- **John Cafferty & the Beaver Brown Band** Thursday, May 26, and Friday, May 27, 7:30 p.m., Lakeport Opera House
- **Howard Randall** Friday, May 27, 5 p.m., Park Theatre
- **Draw The Line** (Aerosmith tribute) Friday, May 27, 6:30 p.m., LaBelle Winery, Derry

- **Jake Davis & the Whiskey Stones and OldHat Stringband** Friday, May 27, 7 p.m., The Word Barn
- **Anthony Gerace & the Boston Blues All-Stars** Friday, May 27, 7:30 p.m., Jimmy's Jazz and Blues Club
- **James Montgomery** Friday, May 27, 8 p.m., Stone Church
- **Wreckless Child/25c Play/Damaged Goods** Friday, May 27, 8 p.m., The Strand
- **Johnny A** Friday, May 27, 8 p.m., Tupelo
- **The Honey Bees/Eleanor Buckland Band** Saturday, May 28, 6 p.m., Stone Church
- **Man on the Hill** Friday, May 27, and Saturday, May 28, 7 p.m., Rochester Opera House
- **Delvon Lamarr Organ Trio** Saturday, May 28, 7 p.m., & 9:30 p.m. Jimmy's Jazz and Blues Club
- **Max Nakoa** Saturday, May 28, 7:30 p.m., Park Theatre
- **Emmet Cohen** Saturday, May 28, 7:30 p.m., Jimmy's Jazz and Blues Club
- **British Invasion 60s Show** Saturday, May 28, 7:30 p.m., Flying Monkey

**Trivia**

• **Top Gun** 21+ trivia night at Chunky's (707 Huse Road, Manchester, chunkys.com) on Thursday, May 19, at 7:30 p.m. Reserve a spot with a \$5 per person food voucher.

**Weekly**

- **Thursday** trivia at Station 101 (193 Union Square in Milford, 249-5416) at 6:30 p.m.
- **Thursday** trivia at Great North Aleworks (1050 Holt Ave., Manchester, 858-5789, greatnorthaleworks.com) from 7 to 8 p.m.
- **Thursday** trivia Yankee Lanes (216 Maple St., Manchester, 625-9656, yankeelanesentertainment.com) at 7 p.m.
- **Thursday Kings** trivia at Game Changer (4 Orchard View Dr., Londonderry; 216-1396, gamechanger-sportsbar.com) 8 to 10 p.m.
- **First Thursday of every month** trivia at Fody's (9 Clinton St. in Nashua; fodystavern.com) at 8 p.m.
- **Friday Team Trivia** at Cheers

- (17 Depot St., Concord, 228-0180, cheersnh.com) from 8:30 to 9:30 p.m. in the lounge.
- **Mondays** trivia at Crow's Nest (181 Plaistow Road, Plaistow, 817-6670, crowsnestnh.com) at 8 p.m.
- **Tuesday** trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 p.m.
- **Tuesday** trivia at Fody's (187 Rockingham Road, Derry, 404-6946, fodystavern.com) at 7 p.m.
- **Tuesday** trivia at Area 23 (254 N. State St., Concord, 881-9060, thearea23.com) at 7 p.m.
- **Tuesday** trivia at Lynn's 102 Tavern (76 Derry Road, Hudson, 943-7832, lynns102.com), at 7 p.m.
- **Tuesday Geeks Who Drink** trivia at Peddler's Daughter (48 Main St., Nashua, 821-7535, thepeddlersdaughter.com), from 8:30 to 10:30 p.m.
- **Wednesday** trivia at Main Street Grill and Bar (32 Main St., Pittsfield; 435-0005, mainstreetgrillandbar.com) at 6:30 p.m.
- **Wednesday** trivia at Popovers (11



Top Gun

- Brickyard Sq., Epping, 734-4724, popoversonthesquare.com) from 6:30 to 8 p.m.
- **Wednesday Kings Trivia** at KC's Rib Shack (837 Second St., Manchester, 627-7427, ribshack.net), sponsored by Mi Campo, in Manchester 7 to 9 p.m..
- **Wednesday** trivia at Millyard Brewery (125 E. Otterson St., Nashua; 722-0104, millyardbrewery.com) at 7 p.m.
- **Wednesday** trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.

**SCARFO**

High-energy standup comic **Steve Scarfo** brings his relatable comedy to Chunky's (707 Huse Road, Manchester; chunkys.com) on Saturday, May 21, at 8:30 p.m. Tickets cost \$20.



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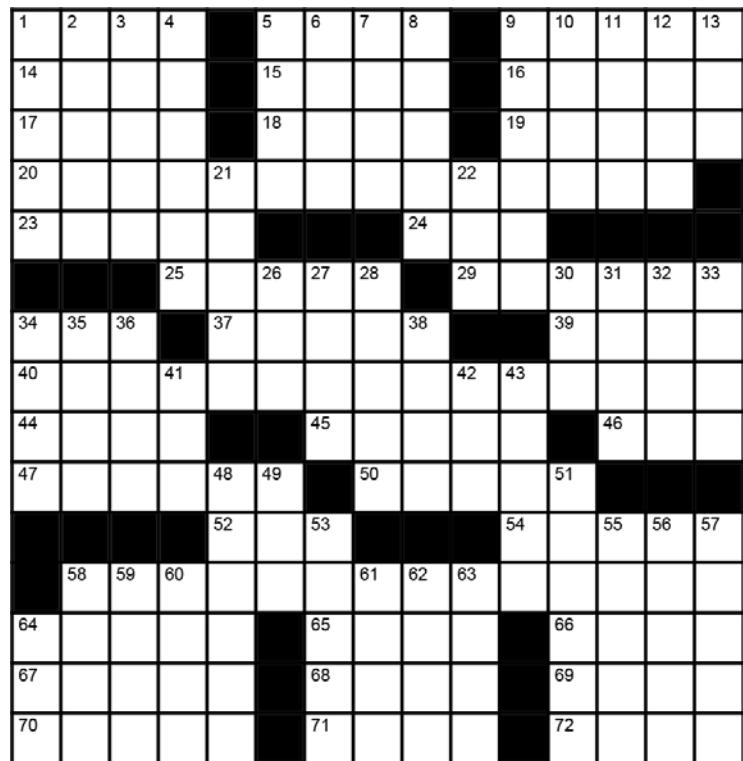
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# DANS THE MANS



**Across**

1. Offspring 'Pretty Fly (\_\_\_\_ White Guy)' (3,1)
5. Hicks and Folgelberg
9. Repeated name in Santana hit
14. Jackie Wilson Said (\_\_\_\_ Heav- en When You Smile) (2,2)
15. Clapton or Benet
16. '98 Fatboy Slim album 'You've Come \_\_\_\_ Way, Baby' (1,4)
17. Long-term stars don't come and go like these
18. Steely Dan '\_\_\_\_ (\_\_\_\_ static at all)' (2,2)
19. Duran Duran 'Someone Else \_\_\_\_' (3,2)
20. UB40 '\_\_\_\_ Things You Do' (3,3,3,2,3)
23. Group of women for one star
24. Pearl Jam 'Garden' album
25. Like "Back in" genre
29. George Harrison 'When We \_\_\_\_' (3,3)
34. '04 Norah Jones 'Feels Like Home' song 'What \_\_\_\_ To You?' (2,1)
37. Marcy Playground '\_\_\_\_ Joe On The School Bus'
39. Kind of 'Girl', to Stone Temple Pilots
40. Phil Collins "Always need to hear both \_\_\_\_" (5,2,3,5)
44. Jonas Bros 'Love \_\_\_\_ It's Way' (2,2)
45. \_\_\_\_! Team (3,2)
46. Sing/songster Hicks
47. Jimi Hendrix Experience 'Bold \_\_\_\_' (2,4)
50. OMD '\_\_\_\_ Gay'
52. Chicago 'What Kind Of Man Would \_\_\_\_' (1,2)

54. Mann that did music for Magnolia
58. Pantera guitarist (7,7)
64. 'Jump Start' '\_\_\_\_ Says
65. 'Undertow' band
66. Justin Moore '\_\_\_\_ A Hook'
67. Miguel song that will beautify?
68. Where Tom Petty wanted riots to stop (2,2)
69. One chorus member
70. Ritchie Valens' girl

71. Some mags are targeted at this younger demographic
72. Hansard of The Frames

**Down**

1. 'Houses Of The Holy' is this number in Zep's discography
2. "I think you better turn your ticket in" Counting Crows song
3. 'Don't Bogart Me' off Easy \_\_\_\_ soundtrack
4. You give me a musical one right now
5. Offspring will '\_\_\_\_ You' no matter your size
6. Berkeley, CA band Tiger \_\_\_\_
7. Drummer Dave Chavarri founded NJ band Ill \_\_\_\_
8. A&R guy, to up and coming bands
9. Hall & Oates '\_\_\_\_ Mission' (3,2,1)
10. Bring Me The Horizon '\_\_\_\_ Like Vegas' (1,3)
11. Uli Jon of Scorpions
12. "Now she's \_\_\_\_, always with me, tiny dancer in my hand" (2,2)
13. Neil Young 'Words (Between The Lines Of \_\_\_\_)'
21. Murmurs single 'I'm \_\_\_\_' (1,4)
22. Nazareth 'Morning \_\_\_\_'
26. 1985 Rick Springfield album about Eastern "way," perhaps
27. '93 Phish album
28. Everlast "You got me \_\_\_\_ edge" (2,3)
30. Black Flag label
31. Catering cooks it
32. 'Love Me Tender' melody is from '\_\_\_\_ Lee'
33. Vampire Weekend song off debut
34. South Korean Hyukoh is from this continent
35. Aerosmith 'I Don't Want To \_\_\_\_ A Thing'

## WORD★Roundup™

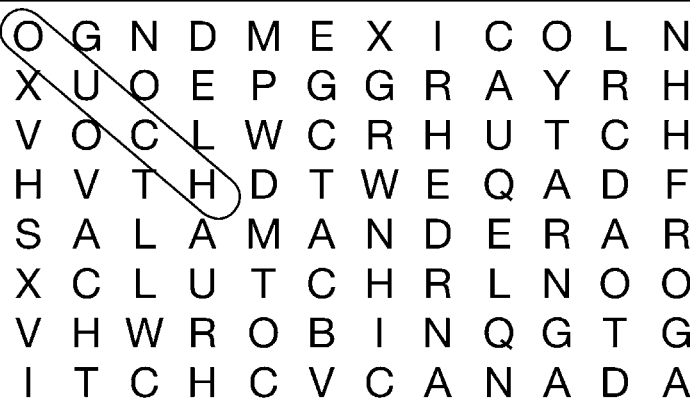
by David L. Hoyt & Jeff Knurek

**Find and Circle...**

- Five words ending with CH
- Four amphibians
- Three colors starting with G
- Two U.S. neighbors
- Heroic outlaw: \_\_\_\_\_

Last Week's Answers: GROWTH TOWN GOWN BOWL HOWL / MERCURY JUPITER VENUS MARS / ROSE LILY IRIS / OCEAN INLET / SPACEX TESLA

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36. 'Whiplash Smile' Billy
38. Dandy Warhols '\_\_\_\_ I Dreamt Of Yes'
41. 'Here Come The Warm Jets' Brian
42. Sometime band breakup cause
43. Bill Evans song about a kind of battery?
48. Owl City 'Dear \_\_\_\_'
49. Platters '\_\_\_\_ Tide'
51. Van driver lifesaver
53. Weird Al "\_\_\_\_, get yourself an egg and beat it!" (3,2)
55. You Shook \_\_\_\_ Night Long (2,3)
56. Cream of the crop

57. 'Someone Saved My Life Tonight' John
58. British 'Don't Leave Home' singer
59. Bob Dylan "\_\_\_\_ the dark side of the road" (2,2)
60. Neil Diamond 'September \_\_\_\_'
61. Whitesnake 'Now You're \_\_\_\_'
62. Welfare, with "the" a starving artist might need
63. Engineer Parsons
64. Toni Braxton 'Another \_\_\_\_ Love Song'

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## KENKEN

THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

**EASY**

7+		2	12X
2÷	2		
	2-	5+	1-
4			

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WORKSPACE:

**CHALLENGING**

2÷	2÷	4	6+		
	5-		60X	3-	
3+				3	2÷
15+			3+		
5	11+	3÷		5+	
		1	12+		

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2-17-22

**RULES**

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

**PREVIOUS ANSWERS**

2-	7+	4	3	2	2
1	4	3	2	2	2
3	1	8X	2	4	4
2	3	4	1	4	4
2÷	2-	4	1	2	2
4	2	1	3	2	2

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3-	5	2	12X	4	3	30X	6	1
1-	3	4	2	1	5	11+	6	6
2-	2	3	5	6	1	4	4	4
5-	1	6	3	2	4	5	5	5
6	6	5	1	4	2	3	3	3
3-	4	1	11+	6	5	3	2	2

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# “Skill Sets” – going a bit squabbly.

**Across**

- 1. “People Puzzler” ainer
- 4. Adult Swim’s “Joe \_\_\_ Talks With You”
- 8. English university city
- 13. Tab, for example
- 14. “I’m rippin’ up \_\_\_ doll ...” (Aerosmith lyric)
- 15. “Ad \_\_\_ per aspera”
- 16. \_\_\_ of the hat
- 17. Really close group of friends?
- 19. Equilateral unit of steam?
- 21. Palindromic dental deg.

- 22. How cuneiform characters were often preserved
- 23. Dollar bill depiction, familiarly
- 25. Yell after finishing a ride, maybe
- 26. Reddit Q&A forum
- 29. To be, to Nero
- 30. They’re on all four Monopoly board edges, for short
- 31. Territorial land grabber
- 35. Response to “Are my shoes really that waterlogged?”
- 39. Fashionable quality

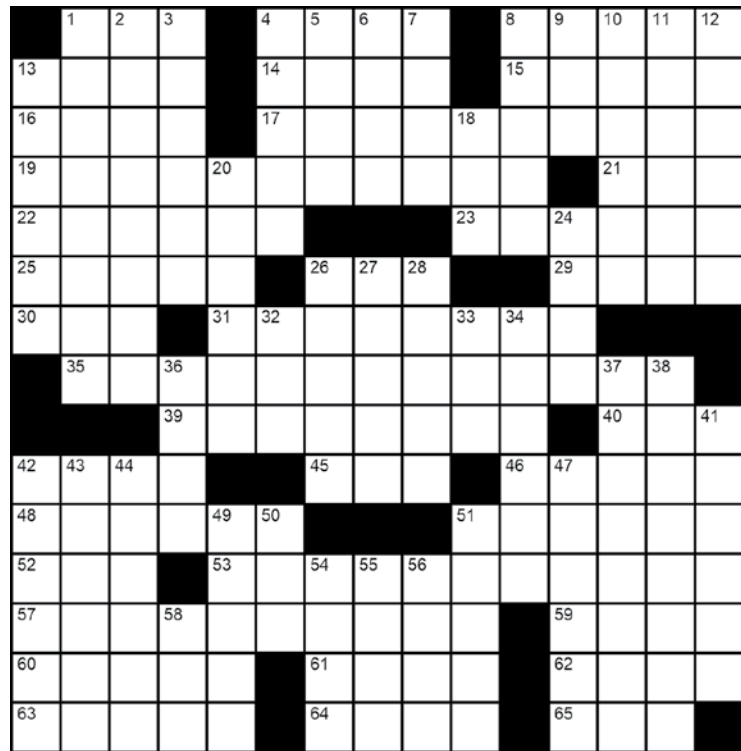
- 40. NFL Pro Bowl safety Chancellor
- 42. Albanian’s neighbor
- 45. OutKast’s city, for short
- 46. “Fine, what’s the answer?”
- 48. “Be right there”
- 51. Snowball thrower
- 52. Bathrooms in Bath
- 53. Sound from an ocean predator imitating a mouse?
- 57. High-pitched cries of joy during summer?
- 59. London’s national art gallery
- 60. “Arrivederci” relative
- 61. They’re all mined
- 62. Actor Sitka (one of two actors who appeared with all six different Stooges on film)
- 63. \_\_\_ Haute, Indiana
- 64. Nair rival, once
- 65. Punk record label, or a retired ultra-fast aircraft

**Down**

- 1. Showed one’s ire
- 2. Antique book protector
- 3. Seaport southeast of Roma
- 4. “Crazy” singer Cline
- 5. La Salle who returned to “Coming 2 America”
- 6. Jar sold near the farfalle
- 7. Ottoman Empire official
- 8. Uses high-tech beams
- 9. “Roman J. Israel, \_\_\_” (2017 movie)
- 10. Musical practice pieces
- 11. Stage offerings
- 12. Bike seat
- 13. Expensive eggs
- 18. \_\_\_TV (“Adam Ruins Everything” network)
- 20. Cattle farm
- 24. “The X-Files” program, for short
- 26. Former Bowl of Hawaii
- 27. Everest, for one

- 28. “Tokyo Vice” star Elgort
- 32. Sounds of dismay
- 33. Mensa still tests them
- 34. 1968 CCR hit preceded by the lyric “Baby I love you”
- 36. Alerts from HQ
- 37. Winter Olympics groups
- 38. Exchange blows
- 41. She was followed by Scholz
- 42. Carefree reply
- 43. Turn LEAD into GOLF, maybe?
- 44. Tend to your Crockpot stew a few hours later
- 47. Squat muscles
- 49. Suffix similar to -ish
- 50. “Crazy Rich Asians” director
- 51. “Hey! Over here!”
- 54. Many millennia
- 55. Like some collectibles
- 56. Cubism-influenced Swiss artist
- 58. To be, in Tijuana

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**R&R answer from pg 43 of 5/12**



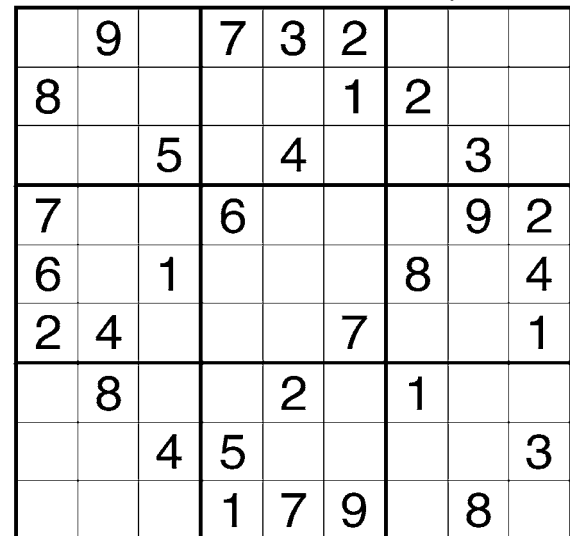
**Jonesin’ answer from pg 44 of 5/12**



**NITE SUDOKU**

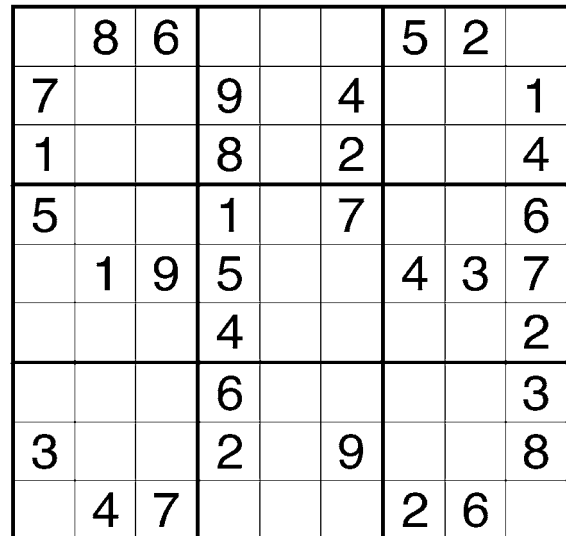
Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week’s puzzle answers on pg 45.

**Conceptis Sudoku Puzzle A** By Dave Green



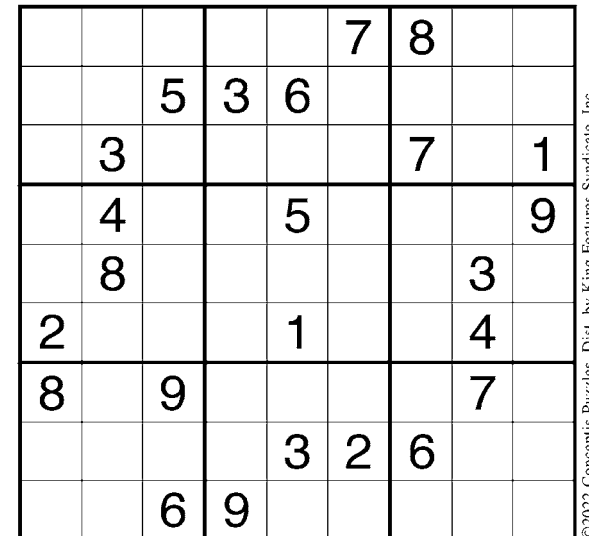
Difficulty Level ★

**Conceptis Sudoku Puzzle B** By Dave Green



Difficulty Level ★★★

**Conceptis Sudoku Puzzle C** By Dave Green



Difficulty Level ★★★★★



**All quotes are from U.S. Presidents (Junior Genius Guides), by Ken Jennings, born May 23, 1974.**

**Gemini (May 21 – June 20)** *The only president ever to earn his eagle scout badge? Gerald Ford. Have you got that badge yet?*

**Cancer (June 21 – July 22)** *Chester Arthur was a clotheshorse who owned more than eighty pairs of pants. ... John Quincy Adams hated clothes shopping, and wore the same hat for ten years. Find your own middle ground.*

**Leo (July 23 – Aug. 22)** *In 1897, the state of Georgia sent William McKinley a prizewinning seventy-eight-pound melon, wrapped in the state flag. But what prize did it win?*

**Virgo (Aug. 23 – Sept. 22)** *FDR swam, Nixon bowled, and Bush 43 jogged with his iPod. Herbert Hoover invented a weird, tennis-like game called Hooverball that used a six-pound ball! Oof. Play ball.*

**Libra (Sept. 23 – Oct. 22)** *John Quincy Adams was elected to the House of Representatives after leaving the White House and served for seventeen years, becoming a much more popular congressman than he had ever been a president! What's your next project?*

**Scorpio (Oct. 23 – Nov. 21)** *Before heading out to Hollywood to become an actor in B movies, Ronald Reagan was a baseball announcer. One of his jobs was to report on Chicago Cubs games — without ever going to the ballpark! Remote work is cool.*

**Sagittarius (Nov. 22 – Dec. 21)** *Grab a map or a phone book and see how many places named for presidents you can visit in your state. Keep a checklist, like a bird-watcher! Josiah Bartlett doesn't count.*

**Capricorn (Dec. 22 – Jan. 19)** *Herbert Hoover helped found and run the Boys Club of America, and at age eighty-three wrote a popular biography of Woodrow Wilson. Don't let people make you feel less than for relaxing.*

**Aquarius (Jan. 20 – Feb. 18)** *The shop failed, but Truman refused to declare bankruptcy, and spent decades slowly paying off every one of his debts. Slowly but surely can get you where you're going.*

**Pisces (Feb. 19 – March 20)** *'Hail to the Chief' is actually a show tune — it comes from a London stage adaptation of Walter Scott's epic poem "The Lady of the Lake." Try a little razzle-dazzle.*

**Aries (March 21 – April 19)** *James Garfield ... ran away from home to work on a canal boat, but fell overboard fourteen times in his first six weeks. And he couldn't swim. Swimming lessons are available.*

**Taurus (April 20 – May 20)** *In his high school yearbook, Eisenhower was voted most likely to become a history professor. Everyone is more than one thing.*

## 7 LITTLE WORDS

Find the 7 words to match the 7 clues. The numbers in parentheses represent the number of letters in each solution. Each letter combination can be used only once, but all letter combinations will be necessary to complete the puzzle.

### CLUES

- 1 put-on mannerism (11)
- 2 police officer, slangily (8)
- 3 designed to thwart burglars (10)
- 4 fabric for evening dresses (7)
- 5 film director François (8)
- 6 brawl resulting in bruises (9)
- 7 like "O," in the alphabet (9)

### SOLUTIONS

ON	FT	FLAT	ECT	THEF
ETA	TPR	ATI	TRUF	FI
OOF	HT	FOOT	FAUT	TAFF
EEN	TFIG	TH	AFF	FIS

5/15  
Last Week's Answers: 1. ATTABOY 2. SHOFIRL 3. DOUGHBOY 4. SCHOOLGIRL 5. HIGHBOY 6. BATGIRL 7. COWBOY

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## Sudoku Answers from pg44 of 5/12

### Puzzle A

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

### Puzzle B

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

### Puzzle C

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

## PUBLIC AUCTION

1st Priority Auto & Towing, LLC will be auctioning for non-payment, impounded/abandoned vehicles per NH Law RSA 262 Sec. 36-40. To be liquidated:

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- 2007 Volvo S40  
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**Irony**

Police were called to a home in Trenton, South Carolina, on May 7, where two bodies were found in the backyard, WJBF-TV reported. The first was that of a 60-year-old man who apparently died of a “cardiac event,” according to the coroner. The second body was that of a 65-year-old woman, who was the man’s live-in girlfriend, and who clearly did not die of natural causes. An autopsy revealed that the woman had been strangled; police believe a struggle took place inside the home, and the man wrapped her in trash bags and placed her in a pit he had dug in the yard. They concluded that he then suffered a heart attack during that process.

**He can’t help himself**

Brazilian defender Marcelo, 34, was dismissed from the Lyon squad of the Ligue 1 Uber Eats French Football League last August after reportedly laughing during captain Leo Dubois’ speech following the team’s losing match against Angers. But on May 10, ESPN reported there was more to the explosive story. Marcelo, who was considered one of the leaders of the team, apparently had an ongoing issue with passing gas and laughing inappropriately in the locker room among his teammates. He had signed a contract with Lyon before the start of the season, but it was terminated in Jan-

uary and he signed with Bordeaux, which is having a stinky season of its own, now at the bottom of the Ligue 1 table and seven points from safety.

**Bright idea**

Eighty-two-year-old actor James Cromwell, known most recently for his role on “Succession,” glued his palm to a midtown Manhattan Starbucks store counter on May 10 to protest the extra charge the coffee company assesses for plant-based milk in their drinks. He later used a knife to scrape his hand off the counter. The Associated Press reported that Cromwell, who starred in “Babe: Pig in the City,” is a longtime animal rights protester. For its part, Starbucks seemed nonplussed by the protest, which was organized by the People for the Ethical Treatment of Animals, characterizing the nondairy milk customizations as similar to any other, “such as an additional espresso shot or syrup.”

**It’s a mystery**

In Schleiden, Germany, on May 11, high school students laid to rest a classmate who had been with them for generations: Anh Bian, the human female skeleton that had dwelt in the school’s biology classroom since the 1950s, and whom they had given the Vietnamese name for “mysterious peace.” Students, teachers and town

officials buried the anonymous woman in the town’s Protestant cemetery in a coffin marked with symbols of all the world’s major religions, but before doing so, they collected DNA so that they might later learn her identity. The Associated Press reported that they had hoped to bury her earlier, but the pandemic had slowed plans to put her to rest. Future biology studies will be undertaken using a plastic skeleton.

**DUI**

“DUI” has a new meaning for drivers and hikers in the Normandy region of France, The Connexion reported on May 11: deer under the influence. The 30 Million Friends Organization, an animal rescue group, said at this time of year, deer gorge on spring flowers that are loaded with sugar, which ferments in their stomachs and makes them “drunk.” For example, they may become disoriented and sometimes panicked, wandering into dangerous situations. Experts remind anyone who comes across a bombed Bambi to stay calm and not upset the animal.

**Family values**

The BBC reported on an unusual lawsuit filed in the north Indian state of Uttarakhand by Sanjeev and Sadhana Prasad, parents of Shrey Sagar, 35, against their son “because of mental cruelty.” The elders are

demanding compensation equal to about \$650,000 if Shrey and his wife do not produce a child within a year. Sanjeev said they spent all their savings on their son, sending him to the United States for pilot training, and that he returned to India but lost his job and required their support for two more years. They arranged a lavish wedding and reception for him, but after six years, the couple “are still not planning a baby,” Sanjeev said. “At least if we have a grandchild to spend time with, our pain will become bearable.”

**Great art**

When Laura Young picked up a marble bust from the floor of a Goodwill store in Austin, Texas, in 2018, she couldn’t have imagined the saga that was about to unfold. As it turns out, the Associated Press reported on May 6, her \$35 bust is believed to be a centuries-old sculpture of Pompey the Great, missing from the collection of King Ludwig I of Bavaria since World War II. Experts suspect an American soldier brought the bust to the United States after the war. The piece will visit the San Antonio Museum of Art until next year, when it will be returned to Germany. “I’m glad I got to be a small part of its long and complicated history, and he looked great in the house while I had him,” Young said.

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