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NOVEMBER 17 - 23, 2022

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GRANITE VIEWS **ROBIN MILNES**

Post-election thoughts



Like most Americans, I am ready to move beyond the 2022 mid-term elections. Votes are still being counted, with the Democrats projected to have a slim majority in the Senate and Republicans projected to have a slim majority in the House. The forecasted red wave failed to materialize.

While I am ready to move on, I am intrigued by what happened across America on Nov. 8. Being a very moderate Republican (some would call me a RINO), I have struggled with the direction of the party. The extremism on both the left and right have prevented meaningful progress on major issues facing our country.

After poring through post-election news, I found something that resonated with me. Tim Alberta of The Atlantic suggests that Trumpism is toxic to the middle of the electorate, and yes, I agree with that. Here's an interesting quote from Alberta: "In each of the three states that saw major Democratic victories — Michigan, Pennsylvania and Wisconsin — 25 to 30 percent of voters said they had cast their vote in opposition to Trump." This sentiment carried out across the country. In state after state, and county after county, voters rejected Trump-endorsed candidates.

We also learned that the quality of the candidate mattered. The party can't put up candidates simply because Trump endorsed them. The voters expect some level of experience and a vision for the future of our country and for problem-solving the many issues we face. This drove so much of the split-ticket voting across the nation. We saw that right here in New Hampshire. Gov. Sununu, a moderate Republican, sailed to victory, a result of his leadership over his past three terms and ability to connect with the voters. Other key races in New Hampshire were won by the Democratic incumbents.

At the end of the day, New Hampshire is a purple state, and voters are not so aligned with one party versus another, but rather with the specific candidates who understand the issues facing our state. As I am known to say about many issues, in terms of voting, New Hampshire tends to get it right. Is it possible the rest of the country is following suit?

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



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ON THE COVER

10 THANKSGIVING SHOWDOWN! Apple pie or pumpkin pie? Mashed potatoes or sweet potatoes? We tackle some of the tastier debates of Thanksgiving with local livestock farmers, butchers, restaurateurs, chefs and bakers who offer tips and recipes for getting the feast you want.

ALSO ON THE COVER Hippo gardening columnist Henry Homeyer tells you how to prep terrariums to grow indoors this winter (page 20). Michael Witthaus catches up with Trans-Siberian Orchestra drummer Jeff Plate ahead of their annual holiday show at the SNHU Arena in Manchester (page 38). Longtime television chef Mary Ann Esposito returns with her newest cookbook *Ciao Italia: Plant, Harvest, Cook!* (page 28).

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NEWS & NOTES

School projects

The State Board of Education has approved a list of 17 New Hampshire school districts seeking funding for construction projects for the fiscal years 2024 and 2025, ranked according to priority. According to a press release, the top five districts are Rochester (Nancy Loud School and School Street School), Colebrook (Colebrook Academy & Elementary School), Monadnock Regional (Emerson Elementary, Gilsom STEAM Academy, Mt. Caesar Elementary, Troy Elementary and Cutler Elementary), Concord (Rundlett Middle School) and Litchfield (Griffin Memorial School). The proposed projects include new school buildings as well as additions, consolidations and renovations for existing school buildings. Priority was determined by various criteria, including school security, unsafe conditions, obsolete or inefficient conditions, operation efficiency and more. The total estimated funding sought for all 17 projects is about \$227.7 million. NHDOE will present the list to the state legislature for consideration as part of its proposed overall budget; it is not yet known how many projects will be funded, and some of the projects would require local approval from voters before construction can begin.



The Chandler House in Manchester, 1892. Photo courtesy of The Currier Museum of Art.

release, CDFA tax credits allow New Hampshire businesses to fund qualifying economic or community development projects in exchange for a tax credit worth 75 percent of their contribution that can be applied against state business tax payments. The Currier Museum of Art worked with the City of Manchester's Planning and Community Development Department and supporters from the community to acquire the George Byron Chandler House, a 19th-century architectural landmark located across the street, completing the sale in February 2021. It is the third architectural landmark to be purchased by the museum, joining two houses designed by Frank Lloyd Wright. The contribution from Merrimack County Savings Bank will be used to restore the Chandler House into a gallery, ceramic studio, art classrooms and office spaces. "We're grateful for The Merrimack's support as we restore this architectural treasure from the late 19th century to its original glory," Alan Chong, director of the Currier Museum of Art, said in the release. "Saved by the community, we look forward to making the historic property accessible for everyone to enjoy."

Restoring Chandler House

Merrimack County Savings Bank has supported the Currier Museum of Art's Chandler House Restoration Fund with a purchase of \$10,000 in tax credits, facilitated through the Community Development Finance Authority. According to a press



First Congregational Church, Milford, on NH State Register of Historic Places. Photo courtesy of NH Division of Historical Resources.

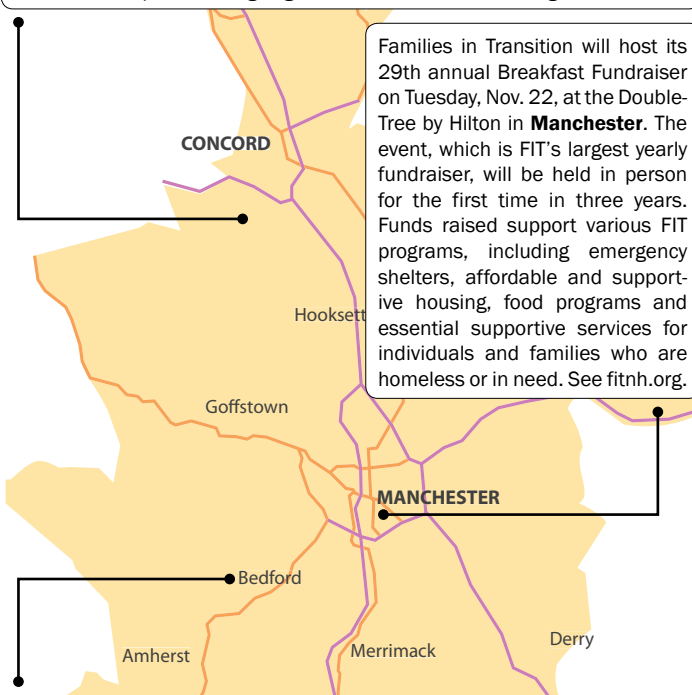
More historic spots

The State Historical Resources Council has added eight historic properties to the New Hampshire State Register of Historic Places, representing 150 years of New Hampshire history, according to a press release from the New Hampshire Division of Historical Resources. The properties include Brown School, one of eight public schools built in Berlin in the early 20th century; Academy Hall in Henniker, which was built in 1836 and alternated as the town's high school, event venue and grange hall for more than a century; First Congregational Church, built in 1766 in Hopkinton; First Congregational Church and Parish House built in Milford in 1834; Eagle Hall in Milford, used as a meetinghouse and town hall in the late 18th century; the 1798 New Hampton Town House; Captain Smith Emerson Farm in Lee, dating to circa 1765; and Goodell Company Mill in Antrim, which includes five adjoining brick structures built between 1867 and 1895. Visit nh.gov/nhdhr for more information about the historic properties.

Planning help

The New Hampshire Alliance for End of Life Options, in collaboration with the Alzheimer's

The New Hampshire Liquor Commission and DHL Supply Chain celebrate the 27,000-square-foot expansion of the DHL distribution center in **Bow** with a groundbreaking ceremony on Thursday, Nov. 10. According to a press release, the facility houses products sold by New Hampshire's 67 Liquor & Wine Outlets and more than 6,200 licensed sellers in the state, and the expansion will allow it to hold more products, aligning with NHLC's continued sales growth.



Families in Transition will host its 29th annual Breakfast Fundraiser on Tuesday, Nov. 22, at the Double-Tree by Hilton in **Manchester**. The event, which is FIT's largest yearly fundraiser, will be held in person for the first time in three years. Funds raised support various FIT programs, including emergency shelters, affordable and supportive housing, food programs and essential supportive services for individuals and families who are homeless or in need. See fitnh.org.

A new temporary traffic pattern is being implemented on Route 101 in **Bedford** as part of the red-listed bridge replacement at Pulpit Brook, the New Hampshire Department of Transportation announced. Daytime paving was scheduled to begin on Wednesday, Nov. 16, with the configuration expected to be functional by the end of the day on Tuesday, Nov. 22. On the days that road work is in progress, traffic will be directed through a single lane of alternating two-way traffic between 8:30 a.m. and 3 p.m. Once implemented, the new pattern will be in use until further notice.

Association and Gibson Center, will host an online workshop, "Before You Lose Your Mind ... Take Control and Start Planning," on Wednesday, Dec. 7, from 6 to 7:30 p.m. via Zoom, for people who are concerned about developing or a loved one developing Alzheimer's or another form of dementia in their future. According to a press release, the workshop will address how people can specify what they want and don't want for life-prolonging medical treatments and

interventions should they not be able to speak for themselves due to Alzheimer's or another form of dementia in the future. It will include sample documents and real-life scenarios raising essential questions of life and death, and health care practitioners and an elder law attorney will guide the discussion and answer questions. The free workshop will be recorded and made available to people who register but are unable to attend. Visit nhendoflifeoptions.org/events-2.



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NEWS & NOTES Q&A

Outpatient care

New program for mental illness, substance use disorder

WestBridge, a mental illness and substance use disorder treatment service in Manchester, has announced a new intensive outpatient program (IOP) set to open the first week of January. Stacie Lucius, chief of clinical services, talked about the program and how it addresses the need for varying levels of mental illness and substance use disorder treatment in the state.

Q: What is WestBridge?

Our mission is to compassionately provide mental health and substance use treatment to individuals and their families. ... We are a family-founded nonprofit, and the "family-founded" part is definitely important because it really speaks to who we are; we were actually started by a family who experienced the need for truly integrated co-occurring disorder treatment, meaning treatment for mental illness and substance use done simultaneously. They couldn't find a treatment center like that for their loved one, so WestBridge was born out of that need. They also wanted an experience where family was involved in the treatment. They had experienced being left out of — or sometimes even blamed for, unfortunately — the experience that their son was going through. Having a family involved in treatment became a really essential part of our foundation. ... We have our flagship services — residential and outpatient programs — in Manchester. ... We incorporate evidence-based practices to promote resiliency and lifelong recovery. Historically, our outpatient model has been ACT, which stands for assertive community treatment. It's an evidence-based practice that works with participants primarily in their own homes and communities instead of having the participants come into an office for the majority of their services. There's a multidisciplinary team that works with participants to provide wraparound services and is available 24/7. There's a lot of research on this model that shows that people are able to reduce or avoid hospitalization when they receive this wraparound, community-based care.



Stacie Lucius. Courtesy photo.

... We anticipate that we will get some people who just identify with the mental illness but not the substance use, but if they do [have a substance use disorder] then we are certainly equipped to treat that. ... This is the first time we've formally expanded our services to include women as well as men. We initially only served men [age] 18 and over [in WestBridge's existing programs]. We put a lot of dedication into really excelling at gender-specific treatment for men over the years, but it's always been our goal to reach more people who can benefit from our services, and we're really excited to expand our services to include women in this IOP.

Do mental illness and substance use disorders often co-occur?

There's a very high correspondence. Many people who have mental health disorders also have a co-occurring substance use disorder and vice versa. People who don't have a substance use disorder but have a mental health disorder are at a higher risk for developing a substance use disorder. A preventative approach is really important, to provide people who don't have a substance use disorder with preventative education, resources and support.

What will IOP treatment look like?

First, we would do an intake assessment to determine what their needs are. ... It's typically three hours a day, three days a week, and the length of treatment ranges from 12 to 16 weeks on average. It offers primarily group therapy ... with different groups geared toward topics like recovery and coping skills ... but also [offers] individual therapy and case management. Family therapy and psychiatric consultations are available for those who need those services. ... Some people may also need additional support in their community as far as housing and benefits and those types of things, or [assistance with] getting connected to additional resources in their community.

What need is this program helping to address in New Hampshire?

There's always a need for different levels of care. Recovery is not linear and is not one-size-fits-all. It's an individualized process. It's really important to have varying levels of intensity of care to meet the varying needs of those seeking recovery, and we believe that our mission and core values can be applied to this different level of care. — Angie Sykeny

Who will this program serve?

It's going to serve both men and women [age] 18 and up who are experiencing mental illness with or without a co-occurring substance use dis-

Pats mid-season update



After a week off to recharge the batteries and give injuries more time to heal, the Patriots begin the second half of their season vs. the J-e-t-s Jets, Jets, Jets at home on Sunday in Foxborough.

Before they do that, here's a look at some of the biggest first happenings and what lies ahead.

MVP Defense — Matthew Judon: With a league-leading 11.5 sacks Judon has been the overall MVP, best Patriots edge rusher since **Andre Tippett** and in the conversation for the NFL Defensive Player of the Year.

MVP Offense — Rhamondre Stevenson: A better way to say it might be he is the offense, with a little help from the dependable **Jakobi Meyers**. He's been a three-down back who can catch it out of the backfield when it matters who with 618 yards and 35 catches is on pace for a 1,200-yard, 66-catch season.

Stat Sheet — Turnovers: The defense has created a second best in the NFL 17 turnovers, which is great. What's not is the 29th worst 17 TOs committed by the offense. That needs to be cleaned up.

Most Damaging injury — David Andrews: If you asked for a prediction before the season, you'd say Mac if you knew he'd miss three games. But since the O got better when he was out that's not the case. It was the concussion suffered by center because the O-line turned into mush in the two games he missed.

Wally Pipp Award: Given how **Bailey Zappe** played when he got a chance you'd think it was Mac. But while I felt it coming as far back as last December, **Damien Harris's** pulled hamstring opened the door for Stevenson and he ran through it. However, given how solid Harris is and smart it is to play two backs he won't get totally pipped but the biggest minutes now go to Stevenson.

Most Idiotic Media Story, So Far At Least: The one where SI.com discussed, after the Bears loss, the pros and cons of trading Mac Jones. No wonder they're going out of business.

Better Than Expected: I was wrong and Coach B was right for playing the **J.C. Jackson** departure correctly. I said he should've signed him early after 2021 when handing out all that free agent money. Instead, the now out for the season Jackson has not been missed at all. **Jalen Mills** has outperformed expectations and the rookie **Jack Jones** has been solid, while the entire group back there has been a major plus, in part for their third-best 11 interceptions.

Worse Than Expected — Toss-up: It goes to the O-line because their shortcomings are having a negative impact on the unexpected struggles of Mac Jones. The pass protection has been inconsistent at best, shoddy at worst, they are constantly being penalized to put the O behind in down and distance, **Trent Brown**

is a couple of time zones shy of the dominant guy he was in 2018 before going to the Raiders and **Isaiah Wynn** has been downright awful.

So What's The Story With Mac? He has not played close to what he did a year ago. Especially when throwing downfield. We could point to his protection, but **Bailey Zappe** looked far more comfortable and was better doing it in his time with the same line in his three-game stint. So the question I have is what is the root cause for the regression? Some say he's locking on receivers. That could be a part of it, but it seems deeper than just that. I thought the media yakking about his issues in camp was an overreaction. But they started on Day 1 and given where we are now, it seems they were right. Which points to the possible reasons: (1) instilling a new offense; (2) losing the guidance of **Josh McDaniels** and QB coach **Mick Lombardi**; (3) the decision to put the offense's development and play calling in the offensively inexperienced hands of **Matt Patricia** and **Joe Judge**; (4) an inability by Mac to adapt to change; (5) the disappearance of the play action passing game; (6) he's developed bad habits like the locking-on thing.

It's likely all of it, along with the o-line and receiving corps (outside of Meyers and Stevenson) inconsistency. But again Zappe played with the same guys and was better. But having said that I wonder if the problems would be as deep if a more experienced offensive teacher/mentor was here.

Going Forward

The Schedule: It is a bear the rest of the way with the opposition having a combined record of 40-30. Four of their eight games are against teams ahead of them in the playoff fight along with 8-1 Minnesota on the road. They start with the Jets, Vikings and Buffalo, then close with the Bengals and vs. Miami and Buffalo at home. They probably need to go 5-3, which won't be easy.

Loss That Could Bite Them — Da Bears: Given that Chicago's one win in the last seven was that Monday night debacle in Foxborough, it's safe to say the spotlight will be on that if the Pats fall a game short of a playoff berth. And while the suddenly blossoming Bears offense has scored 29, it should be particularly galling for Patriot Nation for how lethargic the defense was from the first snap to the last. I rarely boo, but I did for that non-effort. BOOOO!

What To Expect: The unacceptable non-effort vs. Chicago aside, I think the defense will be solid going forward. But they will not beat Buffalo or Miami scoring 17 points against them. So it comes down to can the offensive line get it together and what they get from Mac, or Zappe in the unlikely event a change is made, at QB. The good news is, with four games left vs. division opponents, their fate is in their hands in the suddenly wide open AFC East.

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Friday, November 25th at 7:30PM

Jim is a confused middle-age dad, and Karen is a former trial attorney. Together, their life stories bring down the house.



BLUES BROTHERS TRIBUTE: THE NEXT GENERATION

Saturday, November 26th at 7:30PM

Blues Brothers: The Next Generation are a 10-piece blues and soul band that plays homage to the original Brothers.



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NEWS & NOTES

QUALITY OF LIFE INDEX

Lending a helping car

In honor of Veterans Day, Progressive Insurance donated two vehicles to support the local veteran community during a special event at Liberty House in Manchester on Thursday, Nov. 10. According to a press release, one of the vehicles was donated to a local veteran, and the other was donated to Liberty House, a sober-living transitional housing community that serves homeless and struggling veterans and helps them to achieve independence and self-sufficiency.



Vehicles donated by Progressive Insurance in honor of Veterans Day at Liberty House in Manchester. Courtesy of Liberty House.

QOL score: +1

Comment: *Progressive Insurance has donated more than 900 vehicles to veterans and veteran communities throughout the U.S. since 2013 through its Keys to Progress vehicle giveaway program. This is the first time that the program has had recipients in New Hampshire.*

Voting

Voters in Derry had to wait for up to over an hour to vote during the general election, NHPR reported. The town's sole polling site at Calvary Bible Church on Hampstead Road was among the busiest in the state, with 18,000 registered voters assigned to it and a high turnout among them. Long wait times and traffic congestion, particularly during the before- and after-work surges, prompted the Attorney General to get involved in accordance with a New Hampshire statute which states that voters shouldn't have to wait longer than 20 minutes to vote. The Attorney General is permitted to take actions such as garnering the assistance of local police to direct traffic and respond to any unruly behavior at the polling site. Derry had three polling locations before the town council decided to downsize during the pandemic, the article said.

QOL score: +1 for the high voter turnout, -2 for the long wait times

Comment: *This is why QOL is always grateful for the kids selling baked goods at QOL's voting site. Even if there's a wait, there's always a sticker and some cookies to look forward to — oh, and democracy, of course.*

Career options for kids

The U.S. Department of Labor has announced an initiative to expand its pre-apprenticeship opportunities for Job Corps students as part of a nationwide effort to prepare students for Registered Apprenticeship programs. According to a press release, the initiative will allow New Hampshire Job Corps in Manchester, the state's only Job Corps campus, to emphasize pre-apprenticeship programs in the high-growth industry sectors for which it offers career skills training, such as advanced manufacturing, construction, health care, homeland security and hospitality. The pre-apprenticeship programs will take most students approximately one year to complete. "Pre-apprenticeship programs prepare students with a set of skills and strategies needed to enter and succeed in a Registered Apprenticeship program or industry-relevant job," Job Corps national director Rachel Torres said in the release. "With the general education, enhanced social skills and hands-on job training they receive, these students will have more career pathways from which to choose."

QOL score: +1

Comment: *The announcement coincided with National Apprenticeship Week, Nov. 14 through Nov. 20, and aligns with the Biden Administration's commitment to expand Registered Apprenticeship opportunities to help build equitable pathways to the middle class and connections to living-wage jobs for the nation's diverse workforce.*

QOL score: 85

Net change: +1

QOL this week: 86

What's affecting your Quality of Life here in New Hampshire?

Let us know at news@hippypress.com.

THIS WEEK

BIG EVENTS NOVEMBER 17 AND BEYOND

Saturday, Nov. 19

The Bektash Shriners **Festival of Trees** begins today from 10 a.m. to 7 p.m. at the Bektash Shrine Center (189 Pembroke Road in Concord). Admission costs \$5 for ages 12 and over. Peruse the decorated trees and enter the raffle to win the tree (or trees) that you like best. Raffle tickets cost \$5 for 25 (tickets can also be



purchased online for an additional fee). The drawings are done on Sunday, Nov. 27, the end of the festival. The festival is open Sunday, Nov. 20, from 10 a.m. to 7 p.m.; Monday, Nov. 21, from 10 a.m. to 4 p.m.; Tuesday, Nov. 22, and Wednesday, Nov. 23, from 10 a.m. to 7 p.m.; Friday, Nov. 25, and Saturday, Nov. 26, from 10 a.m. to 7 p.m., and Sunday, Nov. 27, from 10 a.m. to 3 p.m., according to bektashshriners.org.

Thursday Nov. 17

This week's **Art After Work** at the Currier Museum of Art (150 Ash St. in Manchester; currier.org, 669-6144) will feature live music performed by Green Heron, the duo who describe themselves as stretching "across the entire folk landscape. Old-time, folk, bluegrass, country, Celtic and blues music are all represented," according to greenheronmusic.com, where you can hear their music. The eve-

ning, which runs from 5 to 8 p.m., also includes free admission to the museum and 30-minute tours of the exhibits ("State of the Art 2020: Locate" at 5:30 p.m. with artist-in-residence Eriko Tsogo, followed by a workshop led by Tsogo, and then "Gee's Bend Quilts" at 6:30 p.m.).

Friday, Nov. 18

Chef **Robert Irvine**, star of Food Network's *Restaurant: Impossible*

and other shows, will be in Concord and Nashua today at meet-and-greet bottle signings for his Irvine's Vodka and Irvine's Gin, according to a press release. Irvine will be at the NH Liquor and Wine Outlet in Concord (11 Merchant's Way) from noon to 2 p.m. and at the NH Liquor and Wine Outlet in Nashua (25 Coliseum Ave.) from 4 to 6 p.m., the press release said. Go to liquorandwineoutlets.com to reserve a spot (find the meet-and-greets under "events").

Friday Nov. 18

See the classic Agatha Christie whodunit *Murder on the Orient Express* by the Community Players of Concord tonight at 7:30 p.m. at the Concord City Auditorium (2 Prince St. in Concord). Follow Hercule Poirot as he tries to unravel the murder of a man found stabbed in his bed. Shows are also on Saturday, Nov. 19, at 7:30 p.m. and Sunday, Nov. 20, at 2 p.m. Tickets cost \$20 for adults, \$18 for ages 17 and younger and ages 65+. Find an interview with the production's Poirot, Jim Gocha, on page

15 of the Oct. 13 edition of The Hippo (find the e-edition at hippopress.com). See communityplayersofconcord.org.

Saturday, Nov. 19

The **Concord Christmas Parade** steps off today at 9:30 a.m. and runs from Hazen Drive to Loudon Road to Canterbury Road to Pembroke Road, according to the event's Facebook page.

Saturday, Nov. 19

Kimball Jenkins (266 Main St. in Concord; kimballjenkins.com, 225-3932) will hold an **opening reception for "Salon 2022,"** an exhibition featuring



Save the Date! Saturday, Nov. 26

The New England Dance Ensemble will present its production of *The Nutcracker* on Saturday, Nov. 26, and Sunday, Nov. 27, with the NH Philharmonic as its pit orchestra. The ballet will feature guest performers from the Philadelphia and Nashville ballets and take place at the Seifert Performing Arts Center at Salem High School (44 Geremonty Drive). The show starts at 4 p.m. each day. Tickets cost \$40 to \$55. See nede.org.

small works in all media, today from 6 to 8 p.m. The exhibit runs through Sunday, Dec. 18.

Sunday, Nov. 20

Catch the final performance of the Peacock Players' (14 Court St. in Nashua; 886-7000, peacockplayers.org) production of *9 to 5 The Musical* today at 2 p.m. The show also runs this weekend Friday, Nov. 18, at 7 p.m. and Saturday, Nov. 19, at 2 and 7 p.m. Tickets cost \$12 or \$15 for children and seniors, \$15 or \$18 for adults (based on seat location), plus fees.

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BEST OF NH

Thanksgiving SHOWDOWN

APPLE PIE VS. PUMPKIN PIE!
TURKEY VS. NOT TURKEY!
IT'S A FACE-OFF OF
THANKSGIVING FAVORITES!

What makes up the perfect Thanksgiving feast? Is it traditional roasted turkey with stuffing, mashed potatoes and gelatinous canned cranberry sauce? But what if you don't like turkey (or don't eat meat altogether)? Pumpkin pie is delicious (agrees not everybody) but are there more crowd-pleasing options?

We asked local livestock farmers, butchers, restaurateurs, chefs and bakers to debate some of the key components of the standard Thanksgiving feast and provide tips and recipes into their idea of the best Thanksgiving dishes.

The main event

Turkey or non-turkey — what's your pleasure?

By Matt Ingersoll
mingersoll@hippopress.com

Turkey is the pièce de résistance of the Thanksgiving feast for many — after all, there are so many different ways to prepare the bird, from the traditional method of oven-roasting to simple grilling, spatchcocking, smoking and even deep-frying. The type of turkey you are using, whether it's a broad-breasted bird or a heritage breed, also plays into how you prepare it.

Karina Allayne of Greetwist Acres in New Boston usually fills orders for both types of turkey. She said broad-breasted turkeys are more likely what you'll find at the grocery store or major commercial outlet, and are bred to produce much larger breasts — thus, a bird with more meat.

"Broad-breasted [turkeys] are very popular because they clean up really nice ... [and] the skin is all white and pretty-looking," Allayne said. "So, a person might say, 'You know what, I love broad-breasted because we get a lot of meat on it,' and that's what they're into. ... The heritage breeds, those are more closely related to the wild ancestors. There's not as much meat, [but] a lot of people also feel that heritage ... has more flavor, which I agree. Also, there may be an issue in terms of [people saying] 'Do I want to eat a bird that was only being produced to get

fat and die within a year or two's time,' because broad-breasted do not usually live past the age of 2."

When it comes to cooking turkey, Allayne said she now prefers to throw hers on the grill for Thanksgiving after previously preparing it in her home kitchen oven.

"We popped it in the grill one year and it was the best-tasting turkey I've ever had, and so from that point on I always grill my turkey," she said. "[We] cook it somewhere between 350 and 400 [degrees] and then basically it just becomes its own little oven outside."

Shelley Morley of Mt. Dearborn Farm in Weare similarly likes to grill her turkey, noting that it saves precious oven space in her kitchen for any accompanying side dishes. Last Thanksgiving, she decided to try spatchcocking her turkey, which proved to be, as she said, a "game changer."

"[Spatchcocking is] when you remove the spine and then flatten the bird, so it cooks more evenly," she said. "I didn't even know about spatchcocking until two or three years ago and, of course, with Thanksgiving you always want everything to be perfect. ... So last year, there were only five of us, and so I said, 'Why don't I try something different,' when the stakes weren't as high. I'm going to do it again this year because it just came out so well."



Thanksgiving chicken. Photo courtesy of Karina Allayne of Greetwist Acres in New Boston.



Celery root roast. Photo courtesy of Madeline Rossi of The Green Beautiful vegan cafe in Manchester.

Non-turkey meat alternatives

What if you don't like turkey, or you simply just don't have the sizable crowd coming over this year to help you finish such a large bird? Both Allayne and Morley will often find themselves selling chickens to customers for Thanksgiving, and Allayne even also sells duck.

"It might just be two people that are getting together, and it's really hard to find a turkey that is small enough for two people," Allayne said, "so they'll order maybe a large roasting chicken. ... I do actually sell quite a bit of duck, too, because people want something small, but special."

As duck meat tends to be fattier, Allayne said it ought to be cooked at a lower temperature for a longer period of time. Duck fat can also be rendered for use in cooking potatoes, she added.

Rob Darling of Concord Beef & Seafood, a premium butcher and fish market on South Main Street, said that while they do regularly sell farm-

fresh turkeys around Thanksgiving, he does also end up selling a small amount of spiral-cut hams, as well as prime rib or tenderloin roasts.

"I mean, a roast is a 45-minute to an hour cook, so it's a lot more manageable [than a turkey]," Darling said. "Beef also has a lot more flavor than turkey, in my opinion, whereas I feel like turkey is pretty much the tradition for Thanksgiving, which is why people have it."

If you're cooking a roast, Darling recommends using a meat thermometer to ensure it comes out perfect. For beef specifically, he likes to season with rosemary and garlic powder, in addition to some salt and pepper, to allow the flavor to come through in the meat.

"Beef is actually a lot easier to cook than, say, a pork roast, or even turkey, just because it's not as lean," he said. "If you're cooking something so lean and you overcook it, it's going to be dry."

As the shop also does tailor most of its focus to appetizers, Darling said Thanksgiving is also

"Chick-un" loaf (vegan chickpea-based loaf)

Courtesy of Carrie Burt of Joyfull Eats in Exeter

1 cup onions, diced
½ cup celery, diced
½ cup carrots, diced
4 garlic cloves, minced
3 Tablespoons dried cranberries, chopped up
1 15-ounce can chickpeas
1 15-ounce can cannellini beans
½ cup to 1 cup gluten-free oats
2 teaspoons fresh lemon juice
2 Tablespoons soy sauce (can substitute for tamari or coconut aminos)
1 Tablespoon sunflower butter
2 Tablespoons fresh parsley, minced
1 teaspoon cumin
2 teaspoons poultry seasoning
½ teaspoon salt
2 Tablespoons flaxseed meal (mixed with 2 Tablespoons water)

Preheat the oven to 350 degrees. Saute the onions, celery, carrots and garlic with an oil or broth, until the onions are translucent. Add the chopped cranberries to the pan, mix and let rest. Using a food processor, pulse the beans and oats until crumbly. Add in the rest of the ingredients, including the sauteed mixture, and pulse until fully combined. If needed, add in some extra broth or water if the mixture is too dry — the texture should be a little sticky and it should hold together. Place into a greased loaf pan (or form a loaf on a sheet pan), cover with foil and bake for 30 to 35 minutes. If you'd like to glaze it, remove the foil after 20 minutes and cover with ketchup or barbecue sauce, then cook for an additional 10 to 15 minutes. Let the loaf partly cool before serving.

Celery root roast

Courtesy of Madeline Rossi of The Green Beautiful vegan cafe in Manchester

1 celery root, cleaned
1 large onion, chopped
2 large carrots, chopped
2 cups celery, chopped
8 garlic cloves
1 sprig fresh rosemary
2 cups vegetable broth
Olive oil

For the spice rub:

1 Tablespoon salt
1 Tablespoon pepper
1 Tablespoon thyme
1 Tablespoon oregano
1 Tablespoon brown sugar
1 teaspoon paprika
1 teaspoon garlic powder

Preheat the oven to 325 degrees. Rinse all the dirt off the celery root and clean with the rough side of a sponge. Use a fork to perforate the root, making tiny holes all over to ensure the basting liquid can fully seep in while roasting. Fill the bottom of a deep pan with the chopped vegetables and the vegetable broth. Pour the olive oil all over the celery root, enough to coat, and rub with the spice blend. Place in the pan in the oven for three to four hours, or until cooked through. Baste with the vegetable broth every 30 minutes while the celery root roasts for a deeper flavor. Once fully cooked, slice the celery root into ¼-inch rounds and serve with your favorite sides.

one of the more popular holidays for items like shrimp cocktail, bacon-wrapped scallops and bacon-wrapped tenderloin bites, in addition to some cheeses and meats for platters.

"I think people are just looking for something they can put out and not have to think about. They know it's going to be good and that people are going to like it," he said.

Even fresh fish is a viable main course option for some. Elisha Ewing of Liberty Fish, a Peterborough-based business delivering fresh seafood to farm stands and farmers markets in parts of New Hampshire and Massachusetts, said Thanksgiving is a very busy time for her.

She said salmon in particular, as well as had-dock, cod and halibut, is among the more popular alternatives to the main turkey dish. Her scallops also prove to be a highly requested appetizer.

"I do think that the majority of my customers probably have turkey as at least one of their main dishes, but I will get orders ... from people who are looking for an alternative protein, and so they'll reach out and order fish," Ewing said. "I also have folks that will say, 'Hey, I've got friends or family that are going to extend their visit, and I'm really just needing to stock up to do meal prep for the extended holiday weekend.' ... I think some people are basically just maxed out on turkey come Saturday, and they want something else."

Working with an importer and exporter down in Boston, Ewing always obtains her fish fresh — never frozen. Locally, you can find Liberty Fish at Trombly Gardens in Milford, where Ewing makes weekly deliveries every Wednesday and where pickups are from 2 to 6 p.m. Visit libertyfish.net to join Ewing's weekly email notification group and order your fresh catch.

A vegan Thanksgiving

Of course, if you simply just don't eat meat, then you're likely in store for a whole different kind of main course Thanksgiving option. But, as local vegan and plant-based chefs suggest, that doesn't mean your holiday feast has to be any less delicious.

Madeline Rossi and Olivia Lenox of The Green Beautiful vegan cafe in Manchester recently hosted their second annual "gentle Thanksgiving" dinner, a plant-based feast and fundraiser for the New Hampshire Animal Rights League. The couple, who also run New Roots Meals — a plant-based meal prep company — has dabbled in all kinds of unique options over the last few years. Some can even work as "mock turkey" alternatives with similar palates to that of a bird.

"In terms of more of a mock turkey, we've done a thing in the past called celeriac. It's basically just the root of a celery plant," Rossi said. "They get big and round, and it's very cool because I've done it where it's sort of in a similar thing that you cook a turkey in, kind of like a stock, and I put it in the oven ... and baste it every 30 minutes like you would with a turkey. ... It comes out really well and slices really easily. The texture is pretty meaty, but also soft."

She said the celery root is fairly easy to find — they can be found in most local grocery stores and specialty markets, as she noted that it's in season during the cooler months.

"The thing is, if you don't know what it is, you would just walk right past it in the grocery store," she said. "It's huge and gnarly and doesn't look edible, but it very much is."

Carrie Burt of Joyfull Eats, a plant-based meal company based at Deep Meadow Variety in Exeter, has made a lentil loaf, as well as a chickpea-based "chick-un" loaf that's also meant to mimic the flavor profiles of a traditional Thanksgiving turkey. Both options, she said, are available to pre-order on her website (joyfull-eatsnh.com) through Sunday, Nov. 20.

Other great options, Rossi said, include a white lasagna that's made with tofu and vegan cheese.

"I feel like doing a white lasagna instead of [with] a red sauce kind of pairs even better with the flavors of Thanksgiving, like stuffing and gravy and green beans and all that stuff," she said. 🍷

How to spatchcock a turkey

Instructions provided by Shelley Morley of Mt. Dearborn Farm in Weare

- Using kitchen shears, cut from the tailbone along both sides of the turkey's spine to remove the backbone. (You can use the backbone to make gravy just as you would the neck and giblets.)
- Open up the turkey by pulling it apart where the backbone was removed.
- Turn the turkey over so that the breast is facing up and press down hard on the breast until you hear a crack or two and the turkey can lay flat.
- Place the turkey on a rack on top of a rimmed cooking sheet or broiler pan to catch the juices. You can place some chopped onions, carrots and celery into the pan to help keep the oven moist.



Spatchcocked turkey. Photo courtesy of Shelley Morley of Mt. Dearborn Farm in Weare.

They will also add some nice flavor to your gravy.

- Pat dry the skin to encourage extra crispiness. You can also rub the skin with a little olive oil and sprinkle it with sea salt, or season the turkey however you want.
- A 12- to -14-pound turkey roasted at 450 degrees cooks in about 90 minutes — or about seven minutes per pound.
- After the leg meat reaches a temperature of 165 degrees and the breast around 150 degrees, take the turkey out of the oven or off the grill, cover loosely with foil and let it rest for 20 to 30 minutes before carving. Letting the meat rest allows the juices to settle into the meat. This time can also be spent making your gravy and doing any other last-minute meal preparations.

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Getting saucy

Jarred cranberry sauce goes toe to toe against homemade

By Katelyn Sahagian
ksahagian@hippopress.com

From gelatinous cylinders that hold their shape after slicing to relishes filled with citrus and spices, cranberry sauce can come in a wide variety.

For Kristen Chinosi of The Culinary Playground in Derry, the only option is homemade cranberry sauce.

"I'm homemade all the way," Chinosi said. "You're limited with the canned stuff."

Chinosi said she loves that there's a personalization that happens with homemade cranberry sauce. She said that there's a magic behind being able to add different spices and citrus flavors, to personalize the sauce. Even having control over something as simple as the texture of the sauce can make all the difference.

Chinosi did admit that there is a nostalgic factor associated with the easy, can-shaped cranberry sauce. But in the end, there's no comparison between that and the homemade — and personally customized — version of the condiment.

"It's fun to see [the berries] pop open. ... They do these little explosions," Chinosi said. "Just cook them down with sugar and orange juice, then slowly add some warm spices, like cinnamon, cloves, allspice and ginger. It'll smell like fall."

While Amy LaBelle, owner and winemaker of LaBelle Winery, said she loves a good homemade cranberry sauce, she hopes people will think of her jarred cranberry jam as a viable alternative to people who don't want to worry about cooking the jellied condiment.



"It's a lot easier," LaBelle said. "Just put it in a bowl and let it set up. But it's still delicious because we still write the recipe."

The jam, which is a homemade recipe featuring some of LaBelle's cranberry wine and fresh spices, has many different uses besides as a side dish on the table. LaBelle's favorite ways to enjoy it are either in a cranberry old-fashioned, with orange bitters and high-quality bourbon, or as the spread for a Thanksgiving leftovers sandwich.

While LaBelle noted that her own sauce wouldn't need any doctoring to get the spiced, sweet and savory flavor that tastes like fall, she also said that there are a number of good ways to spruce up any jarred or canned sauce.

"If you're going to buy a can of whole cranberry sauce, you can absolutely take that and add to it some orange zest, orange juices and ... definitely add just a tiny bit of clove, some nutmeg [and] cinnamon," LaBelle said. "But that orange juice and orange zest are really going to be your best way to perk that up. Those, and my cranberry wine, of course." 🍷

Cranberry Jam Bourbon Smash

Courtesy of LaBelle Winery in Amherst and Derry, labellewinery.com

3 ounces good quality bourbon
1½ ounces fresh orange juice
½ ounce cranberry juice
1 teaspoon maple syrup

1 Tablespoon The Winemaker's Kitchen
cranberry wine jam
Dash of blood orange bitters

Place all ingredients in a shaker over ice and shake for 30 seconds. Pour with ice into a highball glass rimmed with cinnamon sugar.

"Your" Cranberry Sauce

Courtesy of The Culinary Playground in Derry, culinary-playground.com (yields about two cups)

1 teaspoon orange zest
½ cup fresh squeezed orange juice (from 1 large orange)
12 ounces fresh or frozen cranberries, divided
½ cup water
¾ to 1 cup packed brown sugar

Optional add-ins:

Up to ½ teaspoon cinnamon and/or allspice
Up to ⅛ teaspoon ground ginger and/or cloves
Up to ½ cup toasted pecans and/or walnuts, chopped
Up to ½ cup dried apricots and/or dates, chopped
1 Granny Smith apple and/or D'Anjou pear, peeled, cored and chopped

Zest the orange to yield 1 teaspoon, then set aside. Cut the orange in half and juice it to yield ½ cup. Measure out ½ cup of cranberries and set aside. Add the remaining cranberries into a medium saucepan set over medium heat. Add the water, orange juice and brown sugar. Stir occasionally as the mixture comes to a simmer. Once simmering, reduce heat to medium-low. While stirring occasionally, continue to cook until the liquid has reduced and the cranberries have burst and thickened (about 10 more minutes). Decrease the heat to low and stir in ½ cup reserved cranberries and orange zest. Taste and add additional brown sugar if it's too tart. Remove from the heat. If customizing your sauce, stir in those ingredients as well (except for any nuts). Transfer to a serving bowl and allow to cool and thicken. Once cooled, cover and refrigerate for at least a few hours, or up to a week. Bring to room temperature before serving. If using nuts, stir them in before serving.

Potato vs. potato

Traditional mashed takes on sweet potato

By Angie Sykeny
asykeny@hippopress.com

Mashed potatoes: the flavor conveyor

Everyone has their preferred Thanksgiving side dishes, but for Brandon Rainer, co-owner of The Potato Concept in Derry, there's one dish that should make it onto every plate.

"Mashed potatoes. One hundred percent," he said. "That's the ultimate side dish. Thanksgiving just isn't Thanksgiving without it."

And the simpler they are, the better; Rainer's high praise for mashed potatoes, he said, comes from the dish's unique ability to act as a "vessel" for the medley of flavors on your plate.

"You can take your fork, take a little bit of turkey, take a little bit of cranberry sauce, and take it in with your mashed potatoes," said The Potato Concept co-owner Lauren Lefebvre. "You're able to play with different textures and flavors on your plate and make different combinations, which is fun."

Mashed potatoes can also serve as a "holder" on your plate for whatever you want to combine with the potatoes — and for the foods that you want to keep contained from the rest.

"My kids like to make what they call a 'gra-

vy pond,' where they make a little space in their potatoes to hold their gravy," Lefebvre said.

Be sure to leave a bite or two of mashed potatoes for last to soak up all the remnants of Thanksgiving goodness.

"It's the perfect way to clear your plate," Rainer said.

Preparation tips

The first and most important step for making good mashed potatoes, Rainer said, is to use real potatoes, never boxed.

"That's the biggest way where you can go

wrong," he said. "You have to have the real thing. Nothing else will substitute for it."

If you're boiling your potatoes, patience is key. Plan the rest of the meal so that you have a burner reserved for potatoes to give them the time that they need to cook thoroughly.

"A lot of times, people have a lot of different things they need to cook, and they get impatient and take the potatoes off as soon as they can slightly put a fork through them," Lefebvre said, "but once they go to mash them, they find that the potatoes are still very much hard in the center."

Mash as you might, there will still be chunky bits, so those few extra minutes on the stove are always worth it.



POTATO CONTINUED ON PG 15 ▶

Ginger sweet potato

Batch of five

Courtesy of The Potato Concept

- 5 sweet potatoes
- ½ cup butter
- 1 cup brown sugar
- 15 gingersnap cookies
- ¼ cup maple syrup
- 2 cups mini marshmallows
- 1 teaspoon salt

Get good quality sweet potatoes — ones between 1/2 and 3/4 pound work best. Stay away from ones where the skins and the ends of the potato aren't fully intact. Pre-heat the oven to 375 degrees. While it's

coming to temp, poke each potato a few times with a fork. Put them directly on the oven's wire rack. Make sure there's a pan underneath to catch the drippings, which may start to leak out toward the end of the cooking process. Bake for 50 to 55 minutes. Take the potatoes out of the oven using tongs and let them rest for 5 to 10 minutes. Set your oven to broil.

While they're cooling, cut 1/2 cup of butter into smaller pieces and put them in a mixing bowl. Add a cup of brown sugar and a pinch of salt. Once the sweet potatoes have cooled slightly, slice them lengthwise and carefully scoop out the insides while doing your best to keep the skin intact. Add it to the mixing bowl. It should still be hot

enough to easily melt the butter. Use a fork to hand blend the ingredients. Scoop the mixture back into the sweet potato skin.

Place the mini marshmallows on top of the potato and put them back in the oven on a sheet pan on the top rack. Keep a close eye on them as you're just looking to brown the marshmallows, and it shouldn't take more than a minute or two. Once browned, remove from the oven.

Take 10 of your favorite variety of silver dollar sized gingersnap cookies and smash them into crumbs using a food processor or a hammer. Top the potatoes with the crumbs and save five cookies to put directly into the potato whole, as pictured. Then, take a teaspoon of maple syrup and drizzle on top.

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Any way you slice it

Apple versus pumpkin — which pie takes the cake?

By Mya Blanchard
listings@hippopress.com

On the question of apple pie versus pumpkin pie, Christiana Lehman, owner of From Gracie's Table in Brookline, is 100 percent Team Apple Pie.

"Pumpkin is gross," Lehman said. "I make it because I know people eat it, but I do not even know what my own pumpkin pie tastes like because I do not like pumpkin pie."

Local food blogger and chef instructor Liz Barbour, of The Creative Feast in Hollis, also picks apple.

"I personally like an apple pie better. ... I like the texture of the apples, the different flavors of the apples and it's a family favorite at our house," she said.

On the other hand, Lisa Lucciano of The Cake Fairy in Hooksett doesn't have such strong feelings.

"Personally I don't [have a preference]" she said. "I like them both. ... I probably would always choose pumpkin pie because it's only made usually at Thanksgiving and Christmas ... if I was only able to eat one I would eat pumpkin pie at Thanksgiving."

While pumpkin pie might not take the cake as the fan favorite, it's generally easier to make than apple pie, as it requires fewer steps and less preparation.

"[Apple pie] does require more effort because you have to peel them, then you have to mix the stuff [in] the apples, then you put it in the crust and fix the crust and decorate the crust," Lehman said. "But with pumpkin ... you open a can, you mix in the spices ... and you put it in the crust."

Barbour simplifies the apple pie making pro-



Courtesy of From Gracie's Table.

cess by skipping the step of peeling the apples.

"[With] a properly baked apple pie, the way you can tell if it's baked enough ... is when you look at your pie at the end of the baking, the filling should be bubbling up through the vent holes," Barbour said, "and that way you know that the skins have broken down [and] the apples are softened."

When choosing which apples to include in your pie, variety is the key.

"You're going to be looking for apples ... that are sweet, apples that are tart [and] apples that add texture," Barbour said. "When you combine all of those, then you have a really nice flavor base as opposed to using just one type of apple."

Apple pie also wins the category of versatility.

"I think you can be more creative with an apple pie. ... The apple pie is absolutely more versatile," Lucciano said.

No matter which pie you choose to serve at Thanksgiving, it's important to make it with care.

"You have to make sure that it's spiced just right, mixed just right and in proper ways too," Lucciano said. "Baking is a science that people don't realize. If there are directions on how to do things, follow them." 🍷

"Oh my!" apple pie

From the kitchen of Christiana Lehman of From Gracie's Table and Brookline's Finest

2 pie crusts
8 apples
1 10-ounce container From Gracie's Table "dry" apple pie mix (includes brown sugar, cane sugar, cornstarch, white flour, ground cinnamon, nutmeg

and sea salt)
2 Tablespoons butter

1. Lay out the crust into the bottom of a pan. Peel and chop apples. Mix dry ingredients with apples and butter. Pour seasoned apples into the pie crust. Cover with the other pie crust and pinch the edges together. Make three small slits on the top to vent. Cook at 425 degrees for 30 to 40 minutes.

Pumpkin apple custard pie

Courtesy of Diane Souther of Apple Hill Farm in Concord

8 medium-sized apples, peeled, cored and sliced
1 ½ cups pumpkin puree
3 eggs, separated
½ cup white sugar
½ cup maple sugar (or light brown sugar)
½ cup maple syrup
3 Tablespoons flour
1 Teaspoon cinnamon
¼ teaspoon pumpkin pie spice
¼ teaspoon salt
2 ½ cups warm whole milk
2 9-inch unbaked pie crusts (can use graham cracker crusts)

1. Preheat the oven to 375 degrees. Make your favorite pie crust and place in two pie plates, or use store-purchased crusts. Peel, slice and core the apples. Line the inside of the bottom of the 9-inch pie crusts. Separate the eggs, yolks and whites, and beat the whites until stiff, then set aside for later. Mix the yolks with the pumpkin puree, then add the white and maple sugars, the maple syrup, the flour, the salt and the spices and mix well. Add the warm whole milk (not hot) and mix well. Gently fold in the egg whites. Divide the mixture in half and gently pour between the two pie plates. Bake at 375 degrees for approximately 15 minutes, then give them a spin and reduce the heat to 350 degrees for about 30 minutes longer, until the custard is set and no longer loose.



Ginger Sweet Potato (see page 13 for the recipe). Courtesy of The Potato Concept.

◀ POTATO CONTINUED FROM PG 13

“They’re supposed to be creamy. Nobody likes to have to chew on their mashed potatoes,” Lefebvre said. “That can throw off the dish completely.”

Sweet potatoes: a dessert before dessert

Sweet potatoes are the better option if you’re looking to add a bit of variety to the traditional Thanksgiving lineup.

“Thanksgiving has a lot of savory items and a lot of salts, but there’s not a lot of sweet things you can add, aside from maybe cranberry sauce,” Lefebvre said, “but sweet

potatoes bring that bit of sugar to diversify the flavor profiles on the table.”

You can bake sweet potatoes and serve them whole, bake them into sweet potato fries, or, for a custard-like treat, you can mash them.

“That by itself would be pretty indulgent,” Lefebvre said, “but, of course, you can always get fancier with it.”

Amp up the sweetness with toppings like brown sugar or marshmallows, or, if you want some additional flavor without the additional sugar, try spices, like cinnamon or nutmeg.

“It adds a bit more to the flavor profile of the sweet potato,” Lefebvre said.

Preparation tips

Sweet potatoes tend to be softer than the russet potatoes typically used for mashed potatoes, which means less prep time. The downside is their potential to get messy.

“If you’re baking them, and they start to pop and explode and leak everywhere, that [juice] will caramelize and burn quickly and create a mess in your oven and make for a kitchen nightmare,” Rainer said.

To prevent, or at least minimize, such a mess, simply poke some holes in the potatoes with a fork before putting them in the oven.

“Some people say you shouldn’t poke the potatoes, but after experimenting with many, many, many potatoes this year, we’ve found that, with sweet potatoes, the poking is necessary,” Rainer said. 🍷

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THE ROUNDUP

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

• **Friends in art:** Artists Denise Green and Terri St. Laurent will present a two-woman show at the Upton Chandler House Museum (10 W. Main St. in Warner) this weekend, Friday, Nov. 18, through Sunday, Nov. 20, called **"50 Years of Friendship and Art,"** according to a press release. St. Laurent specializes in photography, watercolors and acrylics and Green works in watercolors and will also show pieces with pastels and acrylics, the release said. The show will be open from 5 to 7 p.m. on Friday, 10 a.m. to 4 p.m. on Saturday and 11 a.m. to 3 p.m. on Sunday. See warnerhistorical.org.

• **Early Nutcracker:** Southern New Hampshire Dance Theater presents its annual production of *The Nutcracker* Friday, Nov. 18, through Sunday, Nov. 20, at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-8855). Shows are Friday, Nov. 18, at 7:30 p.m.; Saturday, Nov. 19, at 11 a.m., 4 p.m. and 7:30 p.m. and Sunday, Nov. 20, at noon and 4:30 p.m. Tickets cost \$46 for adults, \$25 for kids ages 6 to 12 and \$30 for seniors and veterans.

• **Fra-gee-lay:** The curtain rises on the Seacoast Repertory Theatre's production of the comedy musical *A Christmas Story — The Musical* this Thursday, Nov. 17, at 7:30 p.m. at the Rep's theater, 125 Bow St. in Portsmouth (seacoastrep.org). The show runs this weekend at 8 p.m. on Friday, Nov. 18, and Saturday, Nov. 19; 2 p.m. on Saturday, Nov. 19 and Sunday, Nov. 20, and 7:30 p.m. on Sunday, Nov. 20. The show will run through Friday, Dec. 23. Tickets cost \$27 through \$54 (plus fees).



Watercolor by Denise Green. Courtesy of the Warner Historical Society.

• **In the arts at Saint Anselm:** The Alva de Mars Megan Chapel Art Center at Saint Anselm College (100 Saint Anselm Drive in Manchester; anselm.edu/arts/chapel-art-center) will host a lecture by Naomi H. Slipp called **"Re/Framing the View: Environmental Allusions in 19-Century American Landscape Painting,"** on Thursday, Nov. 17, at 4 p.m.

On Friday, Nov. 18, the center will open a new exhibit **"Dilecta: Reflecting on a Permanent Collection, Part II: Origins and Flourishes."** The exhibit will be on display through Feb. 10. The gallery is open Tuesday, Wednesday and Friday from 10 a.m. to 4 p.m. and Thursday from 10 a.m. to 7 p.m.

• **On stage at Saint Anselm:** The Anselmian Abbey Players will present *The Diviners*, a play set in 1930s Indiana about a boy with the power of divining (finding water), Friday, Nov. 18, and Saturday, Nov. 19, at 7:30 p.m. and Sunday, Nov. 20, at 2 p.m. at the Dana Center (100 Saint Anselm Drive in Manchester; tickets.anselm.edu). Tickets cost \$14.

Next weekend, the Methuen Ballet Ensemble will present *The Nutcracker* at the Dana Center on Saturday, Nov. 26, at noon and 4 p.m. Tickets cost \$35.

• **Extra helping of spookiness:** The Hillsborough Community Center will present *The Legend of Sleepy Hollow*, an all-ages-appropriate take on the Washington Irving classic, Friday, Nov. 18, through Sunday, Nov. 20, at



"Soups On!" at the League of NH Craftsmen Meredith Fine Craft Gallery. Courtesy photo.

the Hillsboro-Deering Middle School (6 Hillcat Drive in Hillsborough). Tickets cost \$20 for adults and \$10 for children 15 and under. See hccnh.org/play for tickets.

• **Add art to your soup:** If the cooler weather has you making more slurpable meals, check out the League of NH Craftsmen Meredith Fine Craft Gallery (279 DW Highway in Meredith; 279-7920; nhcrafts.org/meredith), where this month the show is **"Soups On!"** The exhibit features handmade soup bowls in all shapes and sizes made by several artists, with proceeds from the sale of the bowls going to the Belknap House in Laconia, according to a press release. The show will run through the end of November and the gallery hours are Monday through Saturday, 10 a.m. to 5 p.m., and Sunday, noon to 5 p.m.

• **Add some music to your holiday events:** The NH Philharmonic is promoting its members, working as solo musicians or as ensembles, for events during the holidays and year-round. Find pricing and other info at nhphil.org/phil-for-hire.

Craft fairs

Get in some fairs before Thanksgiving. Send information about upcoming craft fairs to adiaz@hippopress.com.

• **St. Patrick Church** (34 Amherst St. in Milford) will hold a craft fair Saturday, Nov. 19, from 9 a.m. to 2 p.m. In addition to handmade crafts, the event will include a penny

sale, raffles, a bake sale and food concessions, according to an email.

• **Lil Iguana** (liliguanaua.org/craft-fair/) will hold its annual craft fair at Nashua High School North (8 Titan Way) on Saturday, Nov. 19, from 9 a.m. to 2 p.m. Admission is free and the event features more than 100 crafters, vendors and area businesses as well as raffles, according to the website.

• **Thorton's Ferry School** (134 Camp Sargent Road in Merrimack; 889-1577) will hold its annual holiday craft fair with more than 80 crafters and vendors on Saturday, Nov. 19, from 9 a.m. to 2 p.m. with a raffle room and silent auction, concession cafe, bake sale, photos with Santa and a St. Joseph Hospital Elf Clinic, according to pttf-events.com.

• **Deerfield's Holiday Craft Fair** will take place Saturday, Nov. 19, from 9 a.m. to 2 p.m. at the Deerfield Community Church (15 Church St.) and feature more than 25 crafters and vendors as well as gift basket raffles, a snack bar and a white elephant room, according to an email.

• Trinity Episcopal Church (200 High St. in Hampton; 926-5688, trinityhampton.org) will hold its **Holly Berry Fair** today from 9 a.m. to 2 p.m.

• The First Parish Church (47 E. Derry Road in Derry; 434-0628) will hold its annual **Sugar Plum Fair** Saturday, Nov. 19, from 9 a.m. to 3 p.m. In addition to crafters, find raffle baskets, a cookie walk and pecan and cinnamon rolls for sale, according to fpc-ucc.org

• The 43rd annual **Bow PTO Craft Fair** will be held Saturday, Nov. 19, from 9 a.m. to 4 p.m. and Sunday, Nov. 20, from 9 a.m. to 1 p.m. at Bow High School (55 Falcon Way). Admission costs \$2.

• **The Portsmouth Holiday Arts Tour** will take place at seven Portsmouth studios featuring 15 artists on Saturday, Nov. 19, and Sunday, Nov. 20, from 10 a.m. to 5 p.m. each day. Find the map at portsmouthartstour.com. The works will include paper, clay, glass, metal, jewelry, painting and more, according to a press release. 🍷

Art

Exhibits

• **"SALON 2022"** Kimball Jenkins (266 Main St. in Concord; kimballjenkins.com, 225-3932) will hold an opening reception for "Salon 2022," an exhibition featuring small works in all media, Saturday, Nov. 19, from 6 to 8 p.m. The exhibit runs through Sunday, Dec. 18.

• **"NATURE'S BEAUTY"** The Manchester Artists Association presents "Nature's Beauty," an exhibit celebrating art and nature, at the NH Audubon Massabesic Center (26 Audubon Way in Auburn, 668-2045; nhaudubon.org). The exhibit will be on display at the center (which is open Tuesday through Friday from 11 a.m. to 4 p.m.) through Wednesday, Nov. 30. A portion of the proceeds goes to benefit the Audubon.

• **"SMALL WORKS — BIG**

IMPACT" a showcase of pieces from more than 30 area artists that are under a foot in size, at Creative Ventures Fine Art (411 Nsahua St. in Milford; creativeventuresfineart.com, 672-2500). The show is on display through Dec. 31. The gallery is open Tuesday, Wednesday, Friday and Sunday from noon to 4 p.m.; Thursday from noon to 6 p.m. and Saturday from 10 a.m. to 2 p.m.

• **"NATURALLY CURIOUS"** LaBelle Winery's Derry Location (14 Route 111) is exhibiting the works of three New Hampshire Art Association artists through Jan. 22 in their show "Naturally Curious," according to a press release. The artists are Cheryl Frez Bencivenga, a painter from the Monadnock region who works with acrylic paints; Howard Muscott, a photographer focusing on nature, landscapes and wildlife,

and Linn Stilwell, a painter from the Lakes Region, the release said. See the exhibit daily from 11 a.m. to 5 p.m. Go to labbellewinery.com or call 672-9898.

• **"MEMOIRS OF A GHOST GIRLHOOD: A BLACK GIRL'S WINDOW"** In the exhibit on display at the Currier Museum of Art (50 Ash St. in Manchester; 669-6144, currier.org), "artist Alexandria Smith has created an immersive multimedia environment using wallpaper, paintings on wood, found objects and sculpture. It will be accompanied by an original site-specific composition, //windowed// by Liz Gre," according to the website. 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.

• **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, call 224-2508 or email tsink@concordnhchamber.com.

Tours

• **NASHUA PUBLIC ART AUDIO TOUR** Self-guided audio tours of the sculptures and murals in downtown Nashua, offered via the Distrx app, which uses Bluetooth iBeacon technology to automatically display photos and text and provides audio descriptions

at each stop as tourists approach the works of art. Each tour has 10 to 15 stops. Free and accessible on Android and iOS on demand. Available in English and Spanish. Visit downtownnashua.org/nashua-art-tour for more information.

Workshops and classes

• **ART CLASSES** Art classes for teens and adults, including Pottery, Stained Glass, Intermediate Watercolor and Clay Hand Building. Studio 550 Art Center (550 Elm St., Manchester). Five-week sessions. Classes met for two hours a week. Call 232-5597 or visit 550arts.com for the full schedule and cost details.

• **DRAWING & PAINTING CLASSES** Art House Studios, 66 Hanover St., Suite 202, Manchester. Classes include Drawing Fundamentals, Painting in Acrylic, Drawing: Observation to Abstrac-

tion, Exploring Mixed Media, and Figure Drawing. Class sizes are limited to six students. Visit arthousestudios.org or email arthousejb@gmail.com.

• **GENERAL ART CLASSES** Weekly art classes offered for kids and adults of all skill levels and cover a variety of two-dimensional media, including drawing and painting with pastel, acrylic, watercolor and oils. Classes are held with small groups of students. Diane Crespo Fine Art Gallery (32 Hanover St., Manchester). Kids classes, open to ages 10 and up, are held on Thursdays and Fridays, from 4:15 to 5:45 p.m. Adult classes are held on Thursdays, from 6:30 to 8:15 p.m., and Saturdays from 10:30 a.m. to 12:15 p.m. Tuition is pay-as-you-go at \$20 per student per class, due upon arrival. Call 493-1677 or visit dianecresposfineart.com for availability.

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ARTS

Theater Classes/workshops

• **STORYTELLING WORKSHOPS** Monthly workshop series hosted by True Tales Live storytelling showcase. First Tuesday (except November), from 7 to 8:30 p.m., virtual, via Zoom. Registration is required. Visit truetaleslive.org for more information.

Shows

• **ARE YOU OKAY** On Thursday, Nov. 17, New Hampshire Dance Collaborative will present *Are You Okay*, a performance created by Anthony Bounpakhom of the Block Collaborative in Portsmouth that “sheds light on the subject of mental health and the value of self-care through hip-hop dance/ street styles and dance movement,” according to a press release. The performance will present four excerpts from the piece, which will premiere on Wednesday, Dec. 7, at the Factory, the release said. The Nov. 17 show starts with refreshments at 5:30 p.m., with the performance at 6 p.m. followed by discussion, the release said. The event is free to attend, but register via nhdancecollaborative.com.

• **ROSENCRANTZ AND GUILDENSTERN ARE DEAD** The Hatbox Theatre (Steeplegate Mall, 270 Loudon Road, Concord, hatboxnh.com) and Lend Me a Theatre present *Rosencrantz and Guildenstern Are Dead* through Nov. 20. Showtimes are on Friday and Saturday at 7:30 p.m., and Sunday at 2 p.m., and tickets cost \$22 for adults and \$19 for students and seniors.

• **9 TO 5 THE MUSICAL** The Peacock Players (14 Court St., Nashua, peacockplayers.org) youth theater company presents *9 to 5 The Musical* through Nov. 20. Showtimes are on Friday at 7 p.m., Saturday at 2 and 7 p.m., and Sunday at 2 p.m.

• **LIGHTS UP!** The Kids Coop Theatre presents *Lights Up!* on Sunday, Nov. 13, and Rodgers and Hammerstein's *Oklahoma!* Friday, Nov. 18, through Sunday, Nov. 20, at the Derry Opera House (29 W. Broadway, Derry). Visit kidscoop-theatre.org.

• MURDER ON THE ORIENT EXPRESS

The Community Players of Concord will present *Murder on the Orient Express* at Concord City Auditorium (2 Prince St., Concord) Friday, Nov. 18, and Saturday, Nov. 19, at 7:30 p.m., and Sunday, Nov. 20, at 2 p.m., with ticket sales TBA. Visit communityplayersofconcord.org.

• **THE NUTCRACKER** Southern New Hampshire Dance Theater presents its annual production of *The Nutcracker* Friday, Nov. 18, through Sunday, Nov. 20, at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-8855). Shows are Friday, Nov. 18, at 7:30 p.m.; Saturday, Nov. 19, at 11 a.m., 4 p.m. and 7:30 p.m. and Sunday, Nov. 20, at noon and 4:30 p.m. Tickets cost \$46 for adults, \$25 for kids ages 6 to 12 and \$30 for seniors and veterans.

• **ON BROADWAY** a celebration of this year's Broadway season starring a cast of Broadway actors, comes to the Capitol Center for the Arts (44 S. Main St., Concord) on Saturday, Nov. 19, at 8 p.m. Tickets range from \$25 to \$45.

• **TRUE TALES LIVE** Portsmouth-based storytelling showcase. Monthly, last Tuesday (no shows in July and August), from 7 to 8:30 p.m. Shows will be held in person (Portsmouth Public Media TV Studio, 280 Marcy St., Portsmouth) starting in April, and returning to the Zoom format for the winter, starting in November. Each month's showcase is centered around a different theme. The series is free and open to all who want to watch or participate as a storyteller. Pre-registration for attendees is required for Zoom shows but not required for in-person shows. Visit truetaleslive.org and email info@truetaleslive.org if you're interested in being a storyteller.

Classical Events

• **CHRISTMAS WITH THE CROONERS** Tickets are on sale now for the Lakes Region Symphony Orchestra's production of “Christmas with the Crooners” at The Colonial Theatre (609 Main

St. in Laconia) on Sunday, Dec. 11, at 7 p.m. The show features a mix of traditional carols and modern holiday tunes by Frank Sinatra, Tony Bennett, Andy Williams and more. Tickets range from \$22 to \$32 for adults and from \$12 to \$22 for students. Visit coloniallaconia.com or call 1-800-657-8774 to purchase tickets.

• **HOLIDAY POPS** at Seifert Performing Arts Center (44 Geremonty Drive, Salem; 893-7069) will run Sat., Dec. 17, at 7:30 p.m., and Sun., Dec. 18, at 2 p.m. Featuring Christmas carol sing-alongs and classical and popular holiday favorites, as well as an appearance from a special visitor from the North Pole. Presented by New Hampshire Philharmonic Orchestra. Tickets range from \$5 to \$30 for in-person seating. Visit nhpo.booktix.com.

• **WINTER SERENITIES** at Seifert Performing Arts Center (44 Geremonty Drive, Salem; 893-7069) will run Sat., Feb. 18, at 7:30 p.m., and Sun., Feb. 19, at 2 p.m. Featuring Fantasia on a Theme by Thomas Tallis (by Vaughn-Williams). Presented by New Hampshire Philharmonic Orchestra. Tickets range from \$5 to \$30 for in-person seating. Visit nhpo.booktix.com.

• **DRAWN TO THE MUSIC: MUSICAL TALES** at Seifert Performing Arts Center (44 Geremonty Drive, Salem; 893-7069) will run Sat., April 15, and Sun., April 16, at 2 p.m. Featuring Stravinsky's *Petrushka*, the music for a ballet about puppets that come to life. Presented by New Hampshire Philharmonic Orchestra. Tickets range from \$5 to \$30 for in-person seating. Visit nhpo.booktix.com.

• **SPRING POPS: HOLLYWOOD IN AFRICA** at Seifert Performing Arts Center (44 Geremonty Drive, Salem; 893-7069) will run Sat., May 20, at 7:30 p.m., and Sun., May 21, at 2 p.m. Featuring Grammy Award-nominated African musician Mamadou Diabate on the balafon, a xylophone-like instrument. Presented by New Hampshire Philharmonic Orchestra. Tickets range from \$5 to \$30 for in-person seating. Visit nhpo.booktix.com.



SLEIGHBELL STUDIO

The Twiggs Gallery (254 King St., Boscawen; twigsgallery.wordpress.com) will hold an artist reception for its annual holiday art fair, **Sleighbell Studio**, on Saturday, Nov. 19, from 1 to 3 p.m. The fair, which will be open through Dec. 17, will hold events every Saturday from 1 to 3 p.m., according to a press release. The art fair will feature locally made fine art and craft including jewelry, handmade books, cards, knitwear, ornaments and more, the release said. The gallery is open Thursdays through Saturdays from 11 a.m. to 4 p.m. and Sunday from noon to 4 p.m.

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Consider bringing some nature inside this winter

How to make a wildlife terrarium from your backyard

By Henry Homeyer
listings@hippopress.com

THE GARDENING GUY

When I was in the third or fourth grade, way back in the 1950s, I decided I wanted to grow

something indoors in the winter months. My mom grew African violets, but I had little interest in them. I wanted to bring inside some wild plants that I could tend and watch grow. So, with help from my mom, I built a terrarium. It was a huge success.

My terrarium was simple: I used a wide-mouth one-gallon jar lying on its side to contain mosses and other small plants I found in our woods. I delighted in seeing moisture build up on the top of the jar, which was shut with a lid, and “rain” on my plants.

I decided recently to see if I could re-create my terrarium and perhaps even improve on it. I found an old gallon jar for the purpose, but also found something easier to work with, given that my hands are so much larger now. Gardener’s Supply (gardeners.com) sells something they call a “Deep Root Seed Starting System.” It consists of a heavy-duty base tray roughly 15 by 9 inches wide and 1.5 inches deep. It comes with an 8-inch-tall



An inch or more of gravel should be at the bottom of the terrarium. Photo by Henry Homeyer.

heavy-duty clear plastic cover. An old aquarium fitted with an improvised cover could be even better — bigger and deeper.

I went out to my nearby woods to gather the plants. But first I went to a little stream with a large tin can and scooped up small pebbles and rough sand. I got enough to put an inch or so of it in the bottom of my terrarium. This is to catch water and keep the soil well-drained.

I put the gravel in the base tray, and then covered it with a piece of screen I cut from an old window screen. The screen helps to

keep soil from washing down into the gravel and wicking water up to the root zone of my plants. Most plants do not want soggy soil.

On top of the gravel I put down good soil I collected in the forest where I found my plants. Forest soil is full of fine roots, so digging up some soil requires a good tool. I used my CobraHead Weeder, which has a single tine that digs through roots easily, loosening the soil to allow me to harvest soil and plants. I put about 2 inches of rich, dark soil on top of the gravel, mounding it so it is deepest in the middle and slopes toward the sides.

I brought a long, low basket to bring home plants collected in the woods. First I got some mosses as they are great in a terrarium. They require little and transplant easily. You can literally just pick them up off the ground. I collected sphagnum moss, which seems to grow everywhere in the woods, often on dead logs. Another moss, one that grows in a tidy, tight pincushion shape, was also easy to collect, though I haven’t learned its name yet.

I noticed foamflower (*Tiarella cordifolia*) growing here and there in the woods, and collected a small plant and installed it in my terrarium. It has maple leaf-shaped leaves and lovely flowers that come in spring on pointed spikes. It will be fun to see if mine will bloom “in captivity” or not. It is commonly propagated and sold in plant nurseries.

Ferns are lovely but most are too large to go in a terrarium. But I did find one small fern to include, as yet unnamed. Most ferns have yellowed and died back by now but this one had not, so I assume it will stay green all winter.

Although not common in most woodlands I walk through, I saw plenty of wintergreen

GARDENING CONTINUED ON PG 22 ▶

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Ground pine roots spread long distances in the wild. Photo by Henry Homeyer.



Terrarium ready for the cover. Photo by Henry Homeyer.

◀ GARDENING CONTINUED FROM PG 20

(*Gaultheria* spp.) and brought plants home for the terrarium. It is a low groundcover that has red berries that persist all fall and winter, as apparently birds are not fond of them. Its roots run, so it can spread quickly in moist, rich, acidic locations.

Lastly, I collected ground pine — which is not a pine at all but is common in the woods. It is a club moss with the scientific name *Lycopodium dendroideum*. Like ferns, club mosses reproduce by spores, not seeds. Its roots run long distances and can be a nice addition to a woodland garden. It is evergreen and has even been used in wreaths in the past.

When collecting plants for a terrarium it is important to harvest responsibly. Never harvest all the plants in a clump, and do not collect plants unless you see them commonly. If you are not on your own land, ask permission from the landowner before collecting anything.

Try to get as much root with a plant or small clump of plants as possible. I went around each plant with my CobraHead Weeder, loosening the soil enough so that I could get my fingers under it. Then I tried to determine what kind of roots a plant had, and follow each one out, loosening it before lifting the plant.

If you have city water with fluoride or any other added chemicals, do not water your plants with it. Instead, catch rain water or melt snow. Because a terrarium is a closed environment, you will not need to add water often.

My plants should look good all winter. They do not need bright sunlight as they do fine in shade in the wild, but a little morning or late afternoon sun will be good. It will be fun to see what they do as the winter progresses.

Henry is a lifelong organic gardener, a UNH Master Gardener, and the author of four gardening books. Reach him by e-mail at henry.homeyer@comcast.net.

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INSIDE/OUTSIDE TREASURE HUNT

Hi there, Donna.

My name is Jessica, and I happened to catch your section in the Hippo.

My father-in-law, who is in his mid 70s, gave me some of these treasures. From what I understand, some belonged to his mother, grandmother, along with his great-grandmother.

Some of the cases alone are fantastic.

I'm not sure if these things are of any monetary value, but they are treasures, no matter. I hope you enjoy looking at them and I would be interested in any input or feedback you may have on them.

Jess

Dear Jess,

Nice lot of Victorian jewelry. Your father-in-law passed you some nice family pieces.

Jess, most of the items in the photos you sent are not gold (the pins, earrings and watch fob). The two rings in the jeweler's boxes I would say are either 10kt or 14kt. They would be marked inside the bands.

Even though the pins would be gold filled (gold over metal) they still have value for being from the Victorian era (mid to late 1800s). They also look to be in good condition and that helps for values.



The Puss in Boots watch fob (holder) is also gold filled.

Jess, as far as values go, I would think all the pins are in the \$40+ range each. Earring set \$25. Two gold rings would depend on stones and gold level. So you should bring them to a jeweler to get an accurate value.

The watch fob would be in the \$70 range.

I hope this was helpful, Jess, and thanks for sharing your treasures.

Note: Even the Victorian jewelry store boxes have value to jewelry collectors as well.

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

KIDDIE

— POOL —

Family fun for whenever

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• Early childhood education author Nancy Lessard Downing will be at The Toadstool Bookshop (375 Amherst St. in Nashua; toadbooks.com, 673-1734) to discuss and read some of her books on Saturday, Nov. 19, at 10 a.m. Downing will discuss her book series *Learning Fun*, which teaches parents how to introduce shapes, colors, the alphabet and basic sign language, and read her book *Whitey Comes Home For Christmas*, based on a true story of a Grand Pyrenees dog from New England who went on an adventure across his community.

• Fans of Lady Pancake, Sir French Toast and their nemesis turned friend Baron Von Waffle will want to check out the **Mega Storytime Event** featuring children's authors Josh Funk and Kari Allen on Saturday, Nov. 19, at 11 a.m. at Gibson's Bookstore (45 S. Main St. in Concord; gibsonsbookstore.com, 224-0562). Funk will present his newest adventure of the refrigerator pals in *The Great Caper Caper*, which involves "a Las Veggies heist" according to the website. Allen will bring her latest book, *Maddie and Mabel Take the Lead*, the second book featuring the adventures of "best sisters" Maddie and Mabel.

• The Bookery (844 Elm St., Manchester) is hosting a rodent-themed **storytime and craft** on Saturday, Nov. 19, starting at 11:30 a.m. featuring the book *Hamsters Make Terrible Roommates*, a book by Cheryl B. Klein about two hamsters with very different personalities crammed into one cage together. After the story, kids will learn to make their own paper hamsters. The event is free, but Bookery requests people sign up for the event via Eventbrite (see the website for a link).

Turkey season

• Join the Merrimack Parks and Recreation department on Saturday, Nov. 19, for the **6th annual turkey scavenger hunt** at Wasserman Park (116 Naticook Road) at 10 a.m. Turkey cutouts will be hidden throughout Merrimack and clues will be provided at the start of the hunt. The first three participants who find the most cutouts and unscramble the puzzle on them will win a 17-pound turkey. Registration is free and can be completed at merrimackparksandrec.org.

• The Manchester City Library (405 Pine St. in Manchester; manchester.lib.nh.us) is

hosting a **Charlie Brown Thanksgiving Family Party** on Tuesday, Nov. 22, from 4 to 7 p.m. The drop-in event will have a Peanuts-themed trivia game, as well as activities, snacks and crafts based around the animated film. The trivia game will be at 4:15 p.m. and again at 6:15 p.m. This event does not require registration.

Museum fun

• The Aviation Museum of New Hampshire (27 Navigator Road in Londonderry; aviationmuseumofnh.org, 669-4820) is hosting a limited time exhibit featuring the **creations of model maker Dick Zoerb** from Nashua. The exhibit, which runs through Sunday, Nov. 27, has several different aircrafts, world-famous monuments and more all made to scale by Zoerb. Admission cost \$10 for adults, \$5 for children ages 6 to 12, seniors, veterans and active military, and children under age 6 are free. The museum is open Fridays and Saturdays from 10 a.m. to 4 p.m. and Sundays from 1 to 4 p.m.

• Join the Children's Museum of New Hampshire (6 Washington St. in Dover; childrens-museum.org) on Wednesday, Nov. 23, for a special **turkey tie-dye craft** from 10:30 to 11 a.m. and 2:30 to 3 p.m. as part of the Wacky Art Wednesday events. The craft is included with admission to the museum. Admission costs \$12.50 for adults and children older than one year old, \$10.50 for adults ages 65 and older. Admission is free for children under a year old and for members. Visit childrens-museum.org to purchase tickets in advance.

Get outdoors!

• The New Hampshire Audubon's Massabesic Center (26 Audubon Way in Auburn; 668-2045, nhaudubon.org) will hold a **birding walk** Saturday, Nov. 19, from 8 to 9:30 a.m. The informal birding walk explores the trails with local birder Joe Mahoney, according to the website, and all ages and skill levels of birders are welcome. Registration (which is required in advance) costs \$10.

• On Monday, Nov. 21, Beaver Brook Association (117 Ridge Road in Hollis; beaverbrook.org, 465-7787) will hold a free **Forest Tales** hour of outside storytime with kids (and their adults, but not their pets) at 10 a.m. No registration is required for the event, which meets at Maple Hill Farm, according to the website. Lindsay Shaklee, a Beaver Brook educator and master storyteller, will spin the yarns.

If you can't make it to Monday's event but want to check out the trails and nature of Beaver Brook, check out the "Trail Maps and Guides" section of their website for a look at the different trails including accessible trails. 🐾

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Avoid the shears if you don't want to get fleeced



Dear Car Talk: I have a 2017 Toyota 4Runner with 141,000 miles. I've recently been cycling through preventive maintenance. Last month, I had the struts replaced and the alignment adjusted for \$2,700.

By Ray Magliozzi

Today, when I took my car in for a transmission flush, the dealership said that my alignment needs to be adjusted again. When I asked why, they said it was not unusual to need an alignment again in six weeks and insisted that I have to pay to have it done again.

Am I being fleeced? — John

Well, you didn't sign your letter "Baaaa," but you could have, John.

There shouldn't be any need for additional alignment work. An alignment makes sense when the geometry of the car changes. So, if you replace key steering components or if you have an accident and bend the frame, you'd need an alignment.

But I can't think of any reason why you'd need one after just having one six

weeks earlier. So, unless you hit a pothole the size of a small Mediterranean country or you've had a previous accident that made your car un-alignable, you're getting fleeced.

Either they screwed it up the first time, in which case they owe you a free fix. Or, the general sales manager told everyone to push alignments hard this month since there's a payment due on the machine — and they forgot they just sold you one six weeks ago.

I'd ask to speak to the service manager, and ask him under what conditions a car that had an alignment would need another one six weeks later.

You already paid this dealership top dollar for original equipment shocks — indeed you did. So, unless they offer to do whatever alignment work is necessary (if any is necessary) at no charge, I'd look for a repair shop that isn't sharpening the shears for you when you drive in.

Dear Car Talk:

My 2020 Nissan Versa started leaking under the car right after I had the "transmission fluid exchange" service. The dealership mechanic said it was the vent. He said it didn't have a leak and just wiped it off.

It is still leaking. I'm going to have them check it again at my next oil change. I didn't have a leak until the transmission fluid exchange service.

No dashboard warning lights are on, and there's no transmission dipstick to check. Should I be worried? — Brian

The thing that should worry you, Brian, is how you're going to get that transmission fluid stain out of your driveway. I think the dealer mechanic is right. What he failed to confess is that he overfilled your transmission.

The transmission fluid exchange machine works like this: You hook up the machine to the two transmission cooling hoses. You dump, say, 11 quarts of new transmission fluid into the machine's reservoir, and it pushes that new fluid in one hose, while sucking the old fluid out of the other hose.

And, it keeps going until all 11 fresh quarts are sent in. That's great, unless

your transmission's capacity is 9 quarts. So, I think they were guilty of sloppy work. While he was filling the exchange machine, the lunch truck came by and he had an urgent hankering for a kielbasa bomb and lost track of how many quarts he put in.

If it's overfilled by a small amount, then the excess will just leak out of the vent, and no harm will come of it. But, if it's grossly overfilled, the fluid could get aerated, which could affect the quality of the lubrication

you get inside the transmission.

So, if it's still leaking more than a week after you had the service done, I'd go back and ask them to correct it.

They can do that by removing the plug on the side of the transmission, and releasing any excess fluid. Or, they can just run the machine again — counting more carefully this time.

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“An alignment makes sense when the geometry of the car changes.”

RAY MAGLIOZZI

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ON THE JOB

DIANE KOLIFRATH

BIKE TOUR COORDINATOR

Diane Kolifrath is the owner of Great American Bike Tours, a bike touring company based in Raymond.

Q: Explain your job and what it entails.

My company curates and runs incredible cycling vacations throughout the Eastern United States and Canada. I plan all of the routes and logistics for our super-fun bike tours, and with the assistance of my office manager, I arrange and coordinate all of the lodging [and] build in fun events like side trips, happy hours, dinner socials and more. During a tour, my team and I provide full rider support by cycling along with the group as tour guides. We also provide a SAG — support and gear — van, which offers fresh water and snacks to riders and holds a pretty well-stocked ‘bike shop.’

How long have you had this job?
Seven years.

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

I’d spent the first 20 years of my career working in IT, climbing the ladder to settle into a mid-level management role, and while I liked the work, I felt like the 24/7 demands of the industry were robbing me of a fuller, happier life. In July of 2015, I was enthralled in the delight of cycling the Petit Train du Nord bike trail in the Canadian Laurentides when I was truly struck by an aha moment; I’d had enough of the IT rat race, and I was going to create a job where I could cycle all summer and ski all winter. In September of 2015, I started my cycle touring business.

What kind of education or training did you need?

There really isn’t any formal education or

training for my industry. I do rely heavily on my ability to plan and coordinate complex logistics.

What is your typical at-work uniform or attire?

Cycling clothing and team branded shirts during the day, casual duds in the evening, with branded shirts required at all group socials and events.



Diane Kolifrath. Courtesy photo.

into the development of our tours before they are added to our offerings. In addition to the logistical planning, which can take months, I go out to each destination with one or two team members, and we ride and evaluate every inch of the tour. We make copious notes of trail conditions and of cyclist facilities like restrooms, cafes and points of interest nearby that enhance the tours by serving up samples of the local color and history of the area.

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

Since my cycle touring company falls into the ‘travel and tourism’ industry, we were hit pretty hard by the pandemic. Like so many other businesses, we came to a grinding halt during Covid, which nearly put us out of business. But during Covid, a cycling renaissance occurred. Suddenly everyone was discovering the joy of cycling, and bike shops could not even meet the demand for those looking to buy bikes.

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

Not to go into IT. The technology changes so quickly that trying to keep your skills current is nearly overwhelming.

What do you wish other people knew about your job?

I wish folks knew how much unseen work goes

What was the first job you ever had?

My first job was working as a customer service rep and junior commercial artist at Shawsheen Printing in Lawrence, Mass.

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

Find a job you love and you’ll never work a day in your life. — Angie Sykeny 🍌

Five favorites

Favorite book: *The Stand* by Stephen King

Favorite movie: Not sure.

Favorite music: Indie and coffee shop stuff

Favorite food: Italian, particularly chicken saltimbocca

Favorite thing about NH: Our gorgeous outdoors. So much diversity — lakes, rivers, ocean, mountains, valleys. I’m here for good.



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FOOD

A feast from your garden

Television chef Mary Ann Esposito presents new cookbook

By Matt Ingersoll
mingsoll@hippopress.com

Chef and University of New Hampshire graduate Mary Ann Esposito isn't just the host of the longest-running television cooking show in America — she's also the author of more than a dozen cookbooks, each meant to tie into her series in some way. *Ciao Italia: Plant, Harvest, Cook!*, her latest book, scheduled for a Nov. 15 release, continues that theme by focusing on the home vegetable garden, with easy-to-follow planting advice and more than 100 recipes.

Following an exclusive book launch event at The Music Hall Lounge in Portsmouth on release day, Esposito will hold signings and Q&A sessions at Water Street Bookstore in Exeter on Thursday, Nov. 17, and at Gibson's Bookstore in Concord on Friday, Nov. 18. She's also scheduled to hold a signing at Tuscan Market in Salem on Saturday, Dec. 10 — there, she'll be accompanied by Tuscan Brands wine director Joseph Comforti for a special wine tasting.

Esposito is the host of the PBS series *Ciao Italia with Mary Ann Esposito*, which debuted in 1989. Its 30th season

— the first to be filmed in front of a live audience, at Tuscan Village's Scuola Culinaria — recently wrapped up production and is currently airing.

Her 13th book overall, *Ciao Italia: Plant, Harvest, Cook!* took Esposito about two years to write, dating back to the early months of the pandemic when *Ciao Italia* had to suspend production.

"I wanted it to be a dual-purpose book," she said. "It's not only a cookbook with all of these wonderful vegetables, but it's also a simple primer gardening book for anybody who wants to start a garden. But you absolutely do not have to have a garden in order to use this book."

Esposito divides the book into two sections. The first focuses on cool-weather crops of an early spring garden, such as lettuce, peas, radishes and spinach; that's followed by a section devoted to summer garden vegetables, from tomatoes and eggplant to peppers, zucchini and others that need heat. Recipes incorporating vegetables in all kinds of traditional Italian dishes are also featured.

"The tomato is the king of the garden, so obviously I have lots of tomato recipes ... including, of course, eggplant Parmesan with fresh tomatoes," Esposito said.



Mary Ann Esposito. Photo by John W. Hession.

"There's a wonderful recipe for my mother's upside-down stuffed peppers ... and then there's my Nonna Galasso's simple tomato sauce. ... One of the other recipes I really like is the giardiniera, which translates to pickled vegetables. Any vegetable like carrots, green beans and broccoli will work for pickling." Recipes, she said, cover every category from antipasti, soups and salads to garden vegetables and herbs added as ingredients in meats, fish, pastas, casseroles and even some desserts.

"I have a raspberry thyme tart using fresh thyme from the garden that's really good," she said. "There's also a cake that is made with the leaves of the rose geranium plant, minced and put into the batter. There are whole leaves that line the pan first before you put the batter in, so that when you turn the cake out you've got this beautiful-looking cake embedded with those leaves."

Esposito said she likes to treat each book signing and Q&A session as though she is having a conversation at someone's kitchen table. During the Nov. 18 event at Gibson's Bookstore, she said, her husband Guy — who is also *Ciao Italia*'s head gardener — will join her.

"Everything I know about vegetable gardening, I learned from him, so he'll be coming along to probably answer some questions that I might not be able to answer," she said. 🍷

Three-squash soup with orzo

Courtesy of Mary Ann Esposito; taken from her book *Ciao Italia: Plant, Harvest, Cook!* (makes 1 ½ quarts)

- 1 2-pound spaghetti squash, cut in half, seeded and cut in half again
- 1 Tablespoon unsalted butter
- 2 large leeks (white part only), cut in half lengthwise, then cut crosswise into ¼-inch to ½-inch moons (about 2 cups)
- 2 cups large-diced zucchini
- 2 cups large-diced butternut squash
- 4 cups tomato juice
- 1 cup hot water
- 3½ teaspoons salt, or to taste
- ¾ cup orzo, ditalini or other small soup pasta
- 6 to 8 fresh basil leaves, minced

Preheat the oven to 375 degrees. Place the spaghetti squash quarters cut-side down in a 9-inch-by-13-inch baking dish. Pour in about ¼ inch of water. Cover with aluminum foil and bake until the squash is very soft (about 30 minutes). When it's cool enough to handle, scoop the pulp from the shells and transfer it to a food processor or blender. Puree the squash (in batches if necessary) until smooth — there should be about 1½ cups of puree. Transfer to a bowl, cover and refrigerate until ready to use (it can be prepared a day or two ahead if needed). While the squash is baking, melt the butter in a large pot over low heat.



Photo by John W. Hession.

Add the leeks, cover and cook for three minutes, stirring a few times. Add the zucchini and butternut squash and stir to evenly mix the vegetables. Cover the pot and cook until the vegetables are cooked through but still retain their shape (about 12 minutes). Stir in the tomato juice, hot water, pureed squash and two teaspoons of the salt. Cover and cook for 10 minutes. Meanwhile, bring a small saucepan of water to a boil, stir in the remaining 1½ teaspoons of salt and the orzo, and cook until the orzo is al dente (about 10 minutes). Drain well, then stir the orzo into the soup. Stir in the basil and serve. (Note: spaghetti squash can be cooked in a microwave oven on high power for five to six minutes per pound. Be sure to pierce the rind before microwaving).

Meet Mary Ann Esposito

Mary Ann Esposito presents *Ciao Italia: Plant, Harvest, Cook!* Visit ciaoitalia.com.

- **Thurs., Nov. 17, 7 p.m.:** Water Street Bookstore, 125 Water St., Exeter (visit waterstreetbooks.com or call 778-9731)
- **Fri., Nov. 18, 6:30 p.m.:** Gibson's Bookstore, 45 S. Main St., Concord (visit gibsonsbookstore.com or call 224-0562)
- **Sat., Dec. 10, 11 a.m.:** Tuscan Market at Tuscan Village, 9 Via Toscana, Salem (event will also include a wine tasting with Tuscan Market wine director Joe Comforti; visit tuscanbrands.com or call 912-5467)

News from the local food scene

By Matt Ingersoll
food@hippopress.com

• **Giving thanks:** Depending on when you're reading this, there may still be time to place your takeout order (or make a dine-in reservation) for **Thanksgiving Day**, Thursday, Nov. 24. Check out our listings of restaurants and function halls across southern New Hampshire accepting reservations now for everything from special holiday dinners and specials to all-you-can-eat buffets, in addition to eateries, markets and bakeries taking orders for everything you need for your holiday feast. Some businesses are continuing to accept takeout orders for Thanksgiving as of Nov. 17, while other venues are planning special events — St. Nicholas Greek Orthodox Church (1160 Bridge St., Manchester), for instance, will hold its third annual bake sale and live auction on Saturday, Nov. 19, featuring several homemade Greek pastries available for sale. The dine-in and takeout listings for Thanksgiving respectively begin on pages 22 and 23 of the Hippo's Nov. 10 issue — go to issuu.com/hippopress to read and download the e-edition for free.

• **For the wine lover:** Join the YMCA Allard Center of Goffstown (116 Goffstown Back Road) for its weekly **Holiday Food & Arts Market**, which kicks off on Saturday, Nov. 19, from 10 a.m. to 1 p.m., and will continue every Saturday through Dec. 17. Each event in the series features a different menu of lunch items and baked goods, along with a unique selection of themed crafts, all to benefit the Y's Center for Older Adults. This weekend's market will feature all kinds of wine lovers' decor and accessories, in addition to a variety of comfort foods. See the event page on Facebook @yalldcenter for more details.

• **Say cheese, raise a glass:** The bi-weekly **Cheese & Corks** tastings at Local Basket (10 Ferry St., Suite 120A, Concord) continue on Wednesday, Nov. 30, and Wednesday, Dec. 14, from 5 to 6:30 p.m. Featuring Kristy Ammann of Dole & Bailey — formerly the owner of Butter's Fine Food & Wine in Concord — and Ambra Kash of Crush Wine & Spirits, the series includes "a series of wine and cheese chats to prepare you for holiday entertaining or cozy winter nights," according to the event flier. The Nov. 30 tasting will cover New Hampshire-made cheeses to be paired with wines from around the world, while the Dec. 14 event will feature sparkling wines and creamy cheeses. Admission is free. Visit localbasket.com.

• **Get brewing:** Tickets are available now for the fourth annual **New Hampshire Craft Brew Conference & Tradeshow**, to be held at the Executive Court Banquet Facil-

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Mangia!

Meet the cooking, singing and dancing Calamari Sisters

By Matt Ingersoll
mingersoll@hippypress.com

Celebrities of Brooklyn, New York's public access circuit, the duo performing as the Calamari Sisters offer an all-singing, all-dancing, all-cooking live show that mixes culinary tips, demonstrations and tastings with traditional musical numbers and comedy shticks.

Delphine and Carmela Calamari brought their nationwide traveling show to New Hampshire for the first time in May with a performance at Manchester's Rex Theatre. The audience response and word-of-mouth were so positive that the Sisters are back — they'll take the stage once again at the Rex on Saturday, Nov. 19, with a matinee at 2 p.m. and an evening show at 7:30 p.m.

The Sisters, who have been performing since 2009, are stars of the Brooklyn public access cable production *Mangia Italiano* and also regularly post short videos to social media. Each 90-minute show at the Rex — billed as a "musical cooking lesson" — will be packed with family stories, Italian folk dancing and plenty of audience participation with the dishes to be cooked on stage.

Pausing between rehearsals for their Christmas-themed shows in New York, New Jersey and Massachusetts next month, Delphine and Carmela recently connected with the Hippo via phone for an interview about their upcoming return to the Queen City.

This past May was your first time coming to New Hampshire. What was the story behind your coming to the Granite State?

Delphine: We've always been friends with the great people at the Palace. ... The artistic director had seen our show when we were in P-Town [Provincetown, Mass.], where we were, of course, in 2015, '16 and '17, during the summer. ... So we came [to Manchester] this past time in May and it was such a great experience, because they have that smaller space. Our show is a little bit more intimate than some of the other shows that they do, because it's just the two of us. ... So when they opened the Rex Theatre, it was just perfect for our little show.

Carmela: We've been all over the country. I'm not kidding you. We've been as far as California, [and] we've been to Phoenix, and Wisconsin.

Delphine: I tried to leave her in all of those places, but she always found her way home.

Carmela: But yet, when we came to Manchester, New Hampshire, no one had heard of us.

Delphine: Yeah, and so the word-of-mouth was great. ... Everyone was like, 'You've got to come back because I want to bring my friends,' and so that's why we came back, just because we wanted to give more people the chance to see us. Because it's hard to describe



Delphine (left) and Carmela Calamari. Courtesy photo.

the show. It's not like anything else.

Will audiences recognize the songs and dances?

Delphine: Yes, so some of them are more from the classic songbook of Italian America, so we do "Volare," we do "Food, Glorious Food," and we do "Be Our Guest."

Carmela: We also do a tarantella, which you'll recognize even if you didn't know it was called the tarantella. We shake the rafters!

How much audience participation is there during your shows?

Delphine: Oh, quite a bit. So we're always talking and connecting with the audience, and we do bring them up sometimes.

Carmela: Sometimes we try the food. Sometimes they help us make a dish, if we need an extra pair of hands.

Delphine: It depends on the person and it depends on the dish. ... Sometimes they taste, sometimes they help, [or] sometimes we just play games. So it's very interactive.

What types of dishes do you prepare on stage?

Delphine: We have different ones that we do for different shows, but in this musical show, we do a traditional Italian antipasto and we do a cannoli.

Carmela: We've done fried dough on stage, sausage and peppers, [and] we do chicken a la Calamari, which is a secret recipe, and you're not getting it no matter how much you want it.

Delphine: This one is designed to be more of a pop-up, if you will. ... And so, because we are teaching a lesson, we have a chalkboard, some prep tables, aprons, and a good old tambourine, because if you're going to do

CALAMARI CONTINUED ON PG 31 ▶

A Musical Cooking Lesson with the Calamari Sisters

When: Saturday, Nov. 19, at 2 p.m. and 7:30 p.m.

Where: The Rex Theatre, 23 Amherst St., Manchester

Cost: Tickets range from \$29 to \$39, plus fees

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IN THE KITCHEN



WITH LAUREN COLLINS-CLINE



Lauren Collins-Cline, owner of Slightly Crooked Pies, based in Bedford. Courtesy photo.

Lauren Collins-Cline of Bedford is the owner of Slightly Crooked Pies (slightlycrookedpies.com, and on Facebook and Instagram @slightlycrookedpies), offering home-baked pies in a variety of rotating seasonal flavors. The business gets its name from the “crooked kitchen” of Collins-Cline’s 18th-century home, where the oven sits on a sloped floor. Around the holiday season of 2020 and into early 2021 was when Collins-Cline, always an avid pie baker, decided to turn her passion into a business venture. In September she won first place at the New Hampshire Farm Museum’s Great New Hampshire Pie Festival for her Sweater Weather pie, an apple-pear pie with cardamom, cinnamon and vanilla. You can find her regular-sized, miniature and hand-held pies at several local spots, like Angela’s Pasta & Cheese Shop (815 Chestnut St., Manchester), the farm stand at the Educational Farm at Joppa Hill (174 Joppa Hill Road, Bedford) and the artisans’ market at the Cider Mill Gallery (24 Francestown Road, New Boston). Slightly Crooked Pies is also accepting Thanksgiving pre-orders through Sunday, Nov. 20, on its website.

What is your must-have kitchen item?

It’s got to be my silicone pastry mat, because nothing sticks to it, it’s easy to clean up and it goes anywhere.

What would you have for your last meal?

The maple bourbon steak tips from Wicked Good Butchah [in Bedford], with corn on the cob and then I’m always torn about whether I would have macaroni salad or potato salad with it. ... Then for dessert, strawberry shortcake.

What is your favorite local restaurant?

I have favorites for different things, but the restaurant that is the most special to me is The Corner House in Sandwich. My husband and I went there on our first date. ... It’s a really charming place. They’ve got a formal dining room and a tavern area and it’s in a 19th-century house.

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

A woman named Dori Sanders. She owns a peach farm in South Carolina, and she’s written a few novels ... and the most beautiful cookbook I’ve ever read. I use her pie pastry recipe for my crust, and so I would love for her

to let me know if I have done her justice.

What is your favorite pie flavor that you offer?

It’s a toss-up between the maple blueberry pie and the Christmas pie [featuring a combination of apples, pecans, cranberries and seasonal spices]. ... The Christmas pie is just instant happiness, comfort and joy when I bite into it, and then the maple blueberry tastes like blueberry pancakes, but in pie form. It’s just such a great balance of the senses.

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

Gourmet-level tacos. Wherever you go, I feel like you can find them on a menu. ... We love food trucks, so wherever there’s a collection of food trucks, we’re drawn to them and tacos are always the perfect things to get.

What is your favorite thing to cook at home?

I love the challenge of taking a bunch of random assorted items and making a good dinner out of them. ... So either creative leftovers, or a Thanksgiving dinner.

— Matt Ingersoll 🍷

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Sweater Weather pie

From the kitchen of Lauren Collins-Cline of Slightly Crooked Pies

- 2 firm pears (D’Anjou or Bartlett varieties are preferred) and a mix of 3 or 4 other baking apples of a similar firmness
- 2 Tablespoons brown sugar
- ½ teaspoon cinnamon
- Scant ¼ teaspoon cardamom
- 1 teaspoon vanilla
- 2 9-inch pie crusts
- 1 egg yolk
- 1 Tablespoon + 1 teaspoon cream

Preheat the oven to 425 degrees. Peel, core and slice the fruit. Toss in a bowl with sugar and spices and let stand while rolling out

the top and bottom crusts. Line a pie pan with one crust and fill with the fruit mixture. Add the top crust, crimping or fluting the top and bottom crusts together along the edge of the pan. Mix the yolk and cream and brush over the pie top. Place in the oven. After 15 minutes, reduce the oven temperature to 350 degrees and bake for another 35 to 40 minutes. The pie will begin to bubble juice and the top should be a golden brown. To keep the filling and edges of the pie from shrinking in the cooling process, turn the oven off when done baking and let the pie sit in the oven for another 10 minutes. Crack the door and let it stand for 10 minutes more before removing to a cooling rack. The pie stores well, covered, at room temperature and is best eaten within four to five days.



TRY THIS AT HOME

Homemade applesauce

Applesauce is one of my favorite easily made dishes. On a weekend afternoon, the smell of simmering apples adds warmth to a chilly day.

This is a simple recipe, which gives you the ability to adjust it to your palate. The most important decision is the type of apple you will use. You can lean into a tarter version with Granny Smiths or you can go with a sweeter flavor by using Honeycrisps. Almost anything in between can work as well. The second most important decision is the amount of sugar. I prefer just a hint of sweetness, which is why I tend to use a slightly tart apple such as a McIntosh and add only two tablespoons of sugar. You definitely can change the amount of sugar.



Homemade applesauce. Photo courtesy of Michele Pesula Kuegler.

However, do it in small increments! Finally, the amount of cinnamon is personal. A great option is to serve the applesauce plain with a shaker of cinnamon nearby. Individually seasoned applesauce for all!

With Thanksgiving only a week away, this is a great recipe to keep handy. When you're eating all the heavier leftovers (stuffing, veggie casseroles, and mashed potatoes — I see you) a side of applesauce could be the perfect choice.

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

Homemade applesauce

Makes 4

- 2 pounds apples (approximately 4 large)
- 1 Tablespoon lemon juice
- 1/2 cup water
- 2 Tablespoons granulated sugar
- Cinnamon

- Peel and core apples.
- Cut apples into small cubes.
- Combine apples, lemon juice, and water in

- a medium pot, and bring to a boil over high heat.
- Reduce heat to low, and simmer for 25 minutes stirring occasionally.
- Remove from heat, and mash apples with a potato masher.
- (If you prefer smoother applesauce, you can use an immersion blender.)
- Add sugar, stirring to combine.
- Season with cinnamon as desired.
- Serve warm, or allow to cool before storing in a covered container.

Weekly Dish

Continued from page 28

ity (1199 S. Mammoth Road, Manchester) on Monday, Jan. 23, from 8 a.m. to 5:30 p.m. Presented by the New Hampshire Brewers Association, the event is jam-packed full of educational seminars, networking opportunities and an expansive tradeshow for all those who are passionate about joining the craft brewing industry. It's also designed to be relevant to

everyone working at breweries or in the hospitality industry, whether it's in brewing, sales, front of the house operations, suppliers or marketing. A continental breakfast and luncheon, as well as light refreshments and a "Hoppy" Hour celebration with several local beers on tap, are available to all attendees. See nhbrewers.org to learn more.

◀ CALAMARI CONTINUED FROM PG 29

a tarantella, you need a tambourine.

Carmela: My favorite is when we do a clambake. Biggest, juiciest clams you've ever seen. Oh, so good.

Delphine: Yes, we know New England takes claim on the whole clambake thing. We beg to differ.

What's your favorite thing about performing these shows?

Delphine: Especially in today's world, I think we all need more laughter, we need more silliness, and we all need to be able to laugh at ourselves. ... And, just being able to be that escape and that outlet to people is my favorite part, because it also just reminds you that things aren't so bad.

Food & Drink

Local farmers markets

- **Contoocook Farmers Market** is Saturdays, from 9 a.m. to noon, inside Maple Street Elementary School (194 Maple St., Hopkinton). Find them on Facebook @contocookfarmersmarket.
- **Danbury Winter Farmers Market** is Saturdays, from 9 a.m. to noon,

- at the Blazing Star Grange Hall (15 North Road, Danbury), through May. Visit blazingstargrangerg.org.
- **Downtown Concord Winter Farmers Market** is Saturdays, from 9 a.m. to noon, at 7 Eagle Square in Concord, through April. Find them on Facebook @downtownconcord-winterfarmersmarket.
- **Milford Farmers Market** is every

- other Saturday, from 10 a.m. to 1 p.m., inside the Milford Town Hall Auditorium (1 Union Square). The next market is happening on Nov. 19. Visit milfordnhfarmersmarket.com.
- **Peterborough Farmers Market** is Wednesdays, from 3 to 6 p.m., inside Peterborough Community Center (25 Elm St.). Find them on Facebook @peterboroughnhfarmersmarket.

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FOOD



WINE

Reds with your bird

How to pair red wines with the Thanksgiving feast

By Fred Matuszewski
food@hippopress.com

Thanksgiving is a wonderful holiday, a gathering of friends and family to share a large meal after the morning road race and football game. We give thanks for the fellowship, but we also look forward to the sumptuous meal, only to be outdone by late-night snacks of leftover turkey and cranberry. The turkey and sides are the main attraction of the event, taking hours of painstaking work, not without days, if not weeks of planning, assigning various side dishes to those joining in the event.

In addition to the food, an essential element to the planning of the dinner is the proper pairing of “the right wine.” The trick is to find a wine that goes with the vast array of flavors that make up the event. Toward that end, several different wines garner consideration. For appetizers, the selection of a sparkling wine is important. It should be dry, such as a brut from France or California. A cava from Spain is an excellent choice, but a prosecco is just a little too light and sweet to go with the oysters, shrimp or cheeses so typical of the beginnings of this banquet.

White wines for the main course are typically the “go-to” for many hosts. They are versatile, and with the rich butter and sauces that accompany the bird, a dry wine with “green notes” such as a sauvignon blanc or riesling makes for a good choice. While fuller-bodied wines like cabernet sauvignon and chardonnay are crowd-pleasers, their bold and typically oaky notes are better suited to the roasted meats of December’s holidays.

So, about the reds. I recommend a pinot noir. There are so many to choose from. Whether from California or Oregon, or the Burgundian wines of France, you cannot miss with a well-balanced pinot noir to sip with the main course. Pinot noirs are food-friendly and often show classic fall flavors, such as cranberry, red apple skin, dried leaves and resonating allspice. What better match can one find?

Our first wine is a **2018 La Crema Pinot Noir Fog Veil Russian River Valley – Sonoma County**, available at the New Hampshire Liquor & Wine Outlets, originally priced at \$64.99, reduced to \$29.99. The grapes for this wine come from neighboring vineyards to their Saralee’s Estate. The primary clones are Pommard and Flowers, first planted in 1996, and the wine is aged for 14 months in 100 percent French oak. The color is a ruby red. To the nose there are notes



of black cherry, raspberry and baking spices. To the tongue, there is black plum and pomegranate, balanced by fine tannins, with very slight acidity. As the name implies, a late afternoon fog visits the valley daily, ensuring slow and steady ripening, leading to the grape’s slight acidity. Historically Russian River Valley pinot noirs had bright red fruit and delicate earthy, mineral notes. But changes in viticultural and winemaking practices have led to riper fruit and bolder wines, exhibiting black cherry and blackberry notes over the more traditional pinot noir notes of strawberry, raspberry and sour cherry. This is a bolder pinot noir worth trying and comparing to an Oregon or Burgundian-sourced pinot noir.

Our second wine is a **2020 Domaine Olivier-Nicolas de Bourgueil Cuvée Domaine**, available at the New Hampshire Liquor & Wine Outlets, originally priced at \$22.99, reduced to \$12.99. This wine is 100 percent cabernet franc from the Loire Valley, France. To the nose, there are floral aromas, along with pink peppercorns, all linked to the senses of fall. There are notes of raspberries along with some minerality. This is a great wine that pairs well with the flavors of fall. The earthy-woody notes may not please all palates, but it is worth trying, as the price-point is most appealing. If it doesn’t suit your taste alongside the bird, try it with a piece of smoked Gouda. This could lead to a great pairing to be sampled again and again!

Enjoy the holiday. Share it with friends and family. Try some alternatives to “the usual go-to” white wine with turkey. Explore new wines and show your friends just how pioneering one’s taste buds can be!

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

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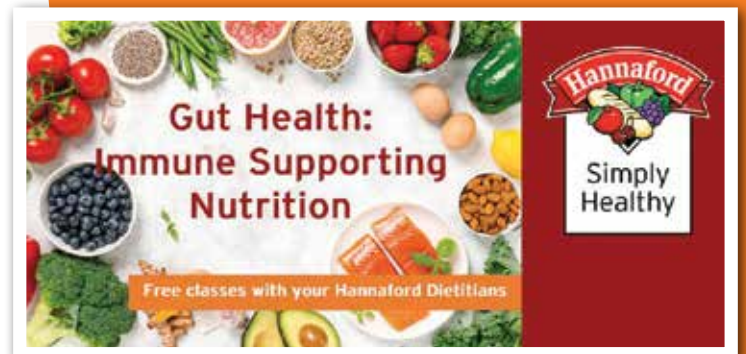


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CDs pg34

• Enuff Z’Nuff, *Finer Than Sin* A+

Than Sin A+

• Long Mama, *Poor Pretender* A+

tender A+

BOOKS pg35

• *Mad Honey* B+

Includes listings for lectures, author events, book clubs, writers’ workshops and other literary events.

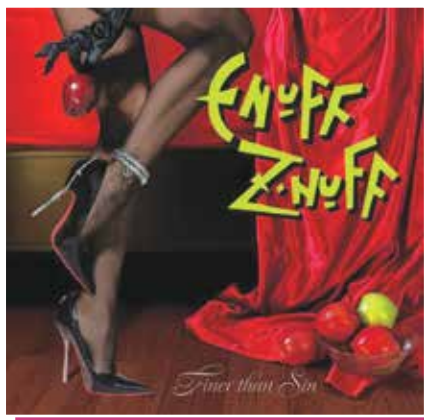
To let us know about your book or event, email asykeny@hippopress.com.

To get author events, library events and more listed, send information to listings@hippopress.com.

FILM pg36

• *Black Panther: Wakanda Forever* A-

Enuff Z’Nuff, *Finer Than Sin* (Frontiers Music)



Early holiday present for me; new albums from long-irrelevant (at least in the U.S.) hair-metal bands basically write their own reviews after about a minute, unless there’s some smidgeon of off-kilterness present (there never is). This is another band I really never listened to, mostly because of their stupid name, but trust me, I’ve listened to plenty of hair-metal bands (and was in one back when I was a simply irresistible babe), so when I say really dumb band names said all there was to say about a hair-metal album, it’s true. These guys formed in Chicago and were known for their obligato power ballad “Fly High Michelle” (um, wow, this isn’t all that bad) and an obligato dance-metal tune, “New Thing” (well well, ditto). So yeah, singer Donnie Vie is gone; bassist Chip Z’Nuff runs the show now, “Intoxicated” is the obligato power ballad, “Catastrophe” is a decent midtempo rocker. It’s not bad, really, this stuff. The takeaway for me is that these guys did have the potential to become a hair metal Cheap Trick. Too bad about that dumb name. A+ — *Eric W. Saeger*

Long Mama, *Poor Pretender* (self-released)



This Milwaukee-based band has gathered a relatable-enough bunch of tunes together for their debut album, its inherent humanness coming courtesy of singer Kat Wodtke, whose voice traverses the wintry border that separates Dolores O’Riordan from Natalie Merchant (which means it’s pretty thin, which I’d never noticed before). Standard guitar-bass-drums setup here, one that you’d picture floating the background to a k.d. laing record or something like that, but there’s also engineer Erik Koskinen, who added lap steel, electric guitar, and Wurlitzer. Don’t let the Wilco comparisons lead you into this if you happen to see any; it’s really pretty basic Americana-indie-pop, very light on the indie, although there are some punk-ish passages here and there, which is as advertised. The tunes benefit quite a bit from Koskinen’s seemingly ubiquitous steel guitar, leaving me wondering why he’s not a permanent member. Picture a country-fied 10,000 Maniacs and you’d be about there. A+ — *Eric W. Saeger*

PLAYLIST

A seriously abridged compendium of recent and future CD releases

• Uh-oh, look what’s coming, it’s Friday, Nov. 18, only like 10 seconds left for your holiday shopping before all the corporate music-streaming platforms and rock stars starve and become skeletons, all because you had to be all like, “It’s too commercial, what care I if the dude from Coldplay can’t buy his weekly Maserati?” Always thinking of yourself, do you know it’s Christmas, don’t be such a Grinch, holy crow! I mean it’s *definitely* a festive day for me, because look over there, it’s one of the favorite punching bags of rock ’n’ roll critics all over the world! Yes, I’m talking about none other than Canadian false-metal muttonheads **Nickelback**, with an album titled *Get Rollin’*, how could they have thought of such an original thing? Ha ha, you want to know something awesome, upjoke.com has a collection of the best Nickelback jokes, ready? “Fire alarms should just play Nickelback: Anyone who stays in the building deserves what they get,” and, “I can’t get over how cruel some people are. I had some Nickelback tickets on the passenger seat of my car, and I popped into the shop for just five minutes. When I came back, someone had smashed the window and left two more.” Now that is some good old down-home hilarity, isn’t it folks, but uh-oh, there are five or six dudes looking at me all mad right now, and they have mullets and knock-off WWE championship wrestling belts, so I reckon I’d better get a move on, huh? OK, moving on, there’s a video here for the new single “These Days,” look at them, the fellas are walking into someone’s garage, and there’s a lava lamp, a random first-generation Atari system, and now they’re playing, and it’s kind of a neo-country half-ballad that’s just lame and emo-y. It’s like they’re trying to be some sort of boy-band for soccer moms? I don’t know. Anyway, the ’Back is back folks, Nickelback, everyone.

• So I saw that **Richard Dawson** has a new album coming out called *The Ruby Cord* this Friday, and then I was like, wait, is he even alive anymore or is he hosting some bizarre version of *Family Feud* in heaven for the entertainment of all the angels and whatever. OK, I found a video trailer for something that will be on this album apparently, something called “The Hermit,” which is billed as “the trailer for the film,” which means that there will be a movie featuring this dude I guess — Wait a freakin’ minute homies, that isn’t Richard Dawson, it looks more like Ricky Gervais, help me, Hippo readers, I don’t know what I’m even looking at. He’s sleeping in some bed, and the music is sort of like an unplugged Red Hot Chili Peppers B-side but there’s no singing and — wait, some YouTube review says that the opening track for this album is 41 minutes long, I’ll be taking a hard pass there, like, if it’s all like this boring snippet I’d rather eat a bowl of crickets. Another few commentators on YouTube are warning that this dude is into some sort of weird evolutionary theory and he’s sort of insane. Let’s leave this all right here and get out while we can, whattaya say?

• Boy howdy, if there’s anyone who knows how to put out two or three albums every year just to get on my nerves with their bad singing and prehistoric hippie iconography, it’s **Neil Young & Crazy Horse**, and it’s time for a new one, *World Record!* Short and sweet: New single “Break The Chain” is like a basic Tom Petty song except the guitar has heavy distortion on it, and, you know, that voice. Aaaaand we’re moving.

• Finally, let’s listen to “Denimclad Baboons,” from **Röyksopp**’s new album, *Profound Mysteries III*. It’s (spoiler alert) krautrock with some mid-Aughts-house and ’70s-radio-pop vibe. I pronounce it “Fine, whatever.” — *Eric W. Saeger*

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Mad Honey, by Jodi Picoult and Jennifer Finney Boylan, Ballantine, 450 pages

The new novel by Jodi Picoult, co-written with Jennifer Finney Boylan, is too much about bees. Its protagonist, a divorced New Hampshire mother whose profession is apiarist — beekeeper — describes her work this way: “Like firefighters, we willingly put ourselves in situations that are the stuff of others’ nightmares.”

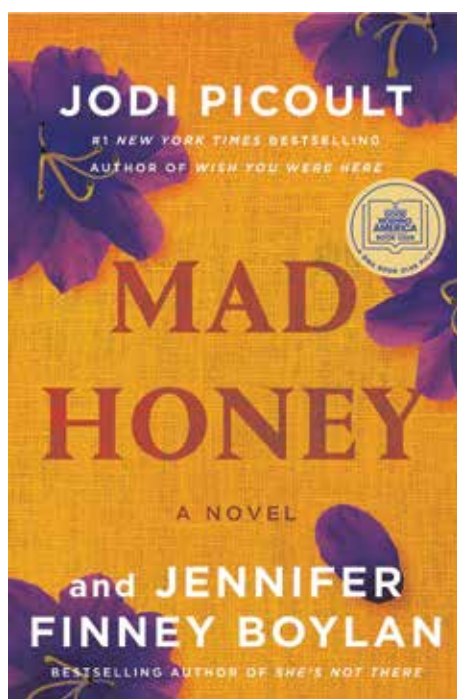
That includes schlepping out to rescue bees in the cold and dark after a bear has broken into their hive, a first-world problem for sure, but also an old-world problem; beekeeping is the second-oldest profession. And also: informing the bees when their beekeeper has died and formally requesting that they accept the replacement. “In New Hampshire, the custom is to sing, and the news has to rhyme.”

And you thought your job was tough.

This custom is so fanciful that it seems made up, especially being told by two master storytellers. But a quick search of Google confirms that “telling the bees” is actually a thing — not just of deaths, but births, marriages and other momentous events. *Mad Honey* indeed.

The novel could have been subtitled “more than you ever wanted to know about bees,” and the constant presentation of bee facts at times makes *Mad Honey* seem like it has a third co-author named Wikipedia. But there is, in fact, a good story here to justify the bee trivia.

Olivia McAfee lives in Adams, New Hampshire, with her son Asher, having moved there from Boston after her marriage to an abusive surgeon blew up. Their lives intersect explosively with a young woman named Lily, who takes turns narrating the novel with Olivia. The narrative conceit is that Olivia tells her side of the story going forward, while Lily tells her side looking back.



Lily moved to Adams seven years ago after her forest-ranger mother found a job that would enable them to escape a bad situation in Seattle. (In one funny moment, when Lily’s mother is telling her about the move, she says she has one question: Where are the White Mountains?)

Asher and Lily are dating and are finding in each other kindred souls, as both are being raised by single mothers and have fraught relationships with their fathers. (Asher meets his dad surreptitiously once a month at a Chili’s in Massachusetts.) They reach the point in their volatile but passionate relationship where they are confiding their deepest secrets and on the verge of becoming intimate.

Soon after, Lily is found dead, and when police arrive, Asher is standing by her body. Despite his insistence that he wasn’t responsible, Asher is charged with first-degree murder. As we work our way to the apex of

the trial, we learn more and more about both families’ backgrounds — the difficulties of both the mothers and their children.

Aside from the occasional stilted recitation of bee facts, *Mad Honey* is skillfully plotted, and Picoult and Boylan have created deeply sympathetic characters who are intelligent and interesting; it’s impossible not to care about them. They authors are, however, a bit slow getting to the point; it’s as if when divvying up the writing tasks, they dispensed with the pesky business of editing and decided they would both write the equivalent of a full book, readers be damned.

But *Mad Honey* also has an underlying purpose, which is to pull back the curtain on a certain divisive social issue and give readers a glimpse into the humanity at the center of it. I can’t say any more without spoilers. Of course, the biggest spoiler of all is that we know Lily dies at the start, and so there’s no happy ending to be had. But it is not an unhopeful novel, nor depressing; it is saturated more with love than with cruelty. And the ending is as perfect as it can get under the circumstances.

How this book came to be is a story in itself. As Boylan tells in the authors’ notes, she dreamed the basic plot of this book, and that she had co-written it with Picoult. Then she tweeted about her dream, and Picoult reached out, asked what the book was about, then said, “Let’s do it.” (The two had read each other’s work, but never communicated before.) So it’s hard to be too critical of a book that seems to have sprung fully formed from the universe; it was clearly a book meant to be. Picoult says she expects to get hate mail about it, but it won’t be from beekeepers clearly. And for those who just can’t get enough of the sweetness, there are a handful of character-connected recipes at the end of the book. For those of you who like this sort of thing, you’ll love it. For those who don’t, wait for the movie. **B+**

— Jennifer Graham

Books

Author events

- **CARRIE GUSTAFSON** will discuss her new book, *The Secrets We Keep*, on Friday, Nov. 18, at 6 p.m. at Bookery (844 Elm St., Manchester, 836-6600, bookerymht.com).
- **MARY ANN ESPOSITO** will discuss her new cookbook, *Ciao Italia: Plant, Harvest, Cook!* at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsons-bookstore.com) on Friday, Nov. 18, at 6:30 p.m.
- **NANCY LESSARD DOWNING** author of a series of early childhood education books including *Hermee Signs Away* and *Alphabet Soup*, will be at Toadstool Bookshop (Somerset Plaza, 375 Amherst St. in Nashua; 673-1734, toadbooks.com) on Saturday, Nov. 19, at 10 a.m.
- **JOSH FUNK & KARI ALLEN** Children’s authors Josh Funk and Kari Allen present their newest books, *The Great Caper Caper: Lady Pancake & Sir French Toast Book No. 5* and *Maddie and Mabel Take the Lead*, respectively, at Gibson’s

Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Saturday, Nov. 19, at 11 a.m.

- **JANE WILKINS** will discuss her debut book, a memoir called *My Story, Memoir of a Caregiver* at Toadstool Bookshop (Somerset Plaza, 375 Amherst St. in Nashua; 673-1734, toadbooks.com) on Saturday, Nov. 19, at 2 p.m.

- **WES GOLOMB** will discuss his book *Warm and Cool Homes: Building a Comfy, Healthy, Net-Zero Home You’ll Want to Live in Forever* at Toadstool Bookshop (Somerset Plaza, 375 Amherst St. in Nashua; 673-1734, toadbooks.com) on Sunday, Nov. 20, at 2 p.m.

- **MAREK BENNETT** will discuss his new graphic novel *The Civil War Diary of Freeman Colby Volume 3 (1864)* at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, Nov. 30, at 6:30 p.m.

- **NICHOLAS DAWIDOFF** will discuss his book *The Other Side of Prospect: A Story of Violence, Injustice and the Amer-*

ican City at Toadstool Bookshop (12 Depot St. in Peterborough; 924-3545) on Saturday, Dec. 3, at 2 p.m.

Book events

- **PORTRAITS OF SACRIFICE & BRAVERY** Bookery (844 Elm St., Manchester, 836-6600, bookerymht.com) presents *Portraits of Sacrifice and Bravery: The Lives of Our Veterans*, featuring stories and signings from veterans, on Thursday, Nov. 17, at 6:30 p.m.

- **CAT KID COMIC CLUB: COLLABORATIONS CELEBRATION** Toadstool Bookshop (Somerset Plaza, 375 Amherst St. in Nashua; 673-1734, toadbooks.com) will hold a party to celebrate the release of Dav Pilkey’s newest *Cat Kid Comic Club* book (Nov. 29) on Saturday, Dec. 3, from 1 to 4 p.m. The afternoon will feature games,



puzzles, goodies, raffles and more, according to the website. The book is available for pre-order now.

Poetry

- **HENRY WALTERS** author of the recent volume of poetry *The Nature Thief* will discuss his new book at Toadstool Bookshop (12 Depot St. in Peterborough; 3545) on Saturday, Nov. 19, at 11 a.m.

- **GABRIELLE CALVOCCRESSI** presented by the Poetry Society of New Hampshire at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsons-bookstore.com) on Thursday, Dec. 1, at 5 p.m.

- **DOWN CELLAR POETRY SALON** Poetry event series presented by the Poetry Society of New Hampshire. Monthly. First Sunday. Visit psnh.org.



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Black Panther: Wakanda Forever (PG-13)

Marvel says goodbye to Chadwick Boseman, his T'Challa and his version of Black Panther while expanding the ideas of Wakanda and its place in the world in *Black Panther: Wakanda Forever*, a lovely, complex entry in the more thoughtful side of the MCU.

The movie opens on a desperate Shuri (Letitia Wright), sister to King T'Challa and Wakanda's scientific genius, trying to save an off-screen T'Challa who is dying from illness. His death seems to not only shake her emotionally but sever some connection to her culture and family's sense of spirituality. She sinks into extreme rationality and guilt about not being able to cure her brother.

We jump forward a year, when Queen Ramonda (Angela Bassett) has become Wakanda's leader. With T'Challa dead and the country's Black Panther protector gone (the flowers that make new Black Panthers were destroyed by Michael B. Jordan's Killmonger in the first movie), Ramonda has to fight off international attempts to obtain the country's all-powerful element, vibranium. At the United Nations, Ramonda endures the insincere disappointment by Western countries who want Wakanda to willingly share (or just give up) their vibranium — while at the same time those countries try to steal vibranium via military raids.

Plan B when Wakanda's Dora Milaje (the country's army of female warriors) prove to be more than equal to fighting off those raids is for Western nations to find their own vibranium elsewhere. A machine designed by Riri Williams (Dominique Thorne), the Shuri-level genius who is still a college student in Boston, looks for vibra-



Black Panther: Wakanda Forever

nium in the oceans — and finds it in the Atlantic. But much like other things “discovered” by Western nations, this vibranium has been long claimed by another nation.

K'uk'ulkan, also called Namor (Tenoch Huerta Mejía), is the king of a people who live in Talokan, a nation under the ocean. Once living in Central America, the Talokanian ancestors escaped the colonizing Spanish and their diseases with the help of a plant that, similar to the flower Wakanda used for Black Panthers, offered extraordinary strength and an ability to live under the water. The people moved into the sea where their vibranium-dependent city has kept them safe for centuries. But now that the wider world knows about vibranium and its potential, Talokan is at risk and Namor blames Wakanda and T'Challa's push for openness.

I like how this movie can be both about

T'Challa and the grief over his (and Boseman's) loss and about the unintended consequences of his response to Killmonger's argument that the prosperous and powerful Wakanda owes something to the oppressed elsewhere in the world. Like Wakanda before the first movie, Talokan has chosen to hide its power from the rest of the world in response to colonialism and theft of resources. But Wakanda's openness has made Talokan vulnerable. Does this make them natural allies, natural enemies or something else? I rewatched a bit of 2018's *Black Panther* and that movie has a well-defined purpose and clarity of mission that this movie doesn't. But this movie's murkiness largely works, as some of the questions here are just messier and the overall story feels more contemplative.

Of course, we get great performances all the way around — including from returning players

Danai Guerria, as the badass Dora Milaje general; Lupita Nyong'o as Nakia, who has been working as a school headmistress in Haiti, and Winston Duke as M'Baku, the leader of a Wakandan tribe. Bassett and Wright do an excellent job of giving us the weight of grief — a weight they each carry in a different way. Mejía offers a nuanced Namor — not a villain but not a saint either. The movie's actual villains — represented by someone who I guess is one of the Disney+ Marvel TV show characters (it's hard to keep up) — are the predatory U.S. and European powers and their plans for vibranium, which don't seem great based on the CIA director's near cackled “I dream about it,” a response to the question of what the U.S. would do if it had vibranium.

Namor isn't quite the electrifying antagonist Killmonger was and, though cool, the watery Mesoamerican wonderland of Talokan isn't quite as thrilling as the Afro-futurism of Wakanda (as with Aquaman's Atlantis in the DC universe, making bright and majestic-looking stuff under water is just tough). And, despite its two-hour-and-41-minute runtime, there is a slight “sudden stop” quality to the movie's final conflict (perhaps because of the nature of “the true villain is colonialism”). *Wakanda Forever* is nevertheless a deeply touching movie that holds your attention with enough Dora Milaje fighting action to add some pep. **A-**

Rated PG-13 for sequences of strong violence, action and some language, according to the MPA on [filmratings.com](https://www.filmratings.com). Directed by Ryan Coogler with a screenplay by Ryan Coogler & Joe Robert Cole, Black Panther: Wakanda Forever is two hours and 41 minutes long and is distributed in theaters by Walt Disney Studios Motion Pictures. 🍷

AT THE SOFAPLEX

Sassy girls in olden times edition

Rosaline (PG-13)

Kaitlyn Dever, Isabela Merced.

Before there was Romeo and Juliet, there was Romeo and Rosaline — also a Capulet who was wooed by Montague Romeo in secret. An off-screen character who just rates a mention in the Shakespeare play, Rosaline (Dever), here the center of the story, is so certain of her True Love for Romeo (Kyle Allen) that she makes an extra effort to scare off all the potential husbands brought to her by her weary father (Bradley Whitford), who really just wants her to pick someone and leave the nest already. But Rosaline, when she's not dreaming of Romeo, dreams of being a cartographer and not so much of being some thrice-married widower's most recent wife. Rosaline is particularly peeved when one of these forced dates — with actual handsome young man Dario (Sean Teale) — makes her late to the masquerade ball where she was planning to meet up with Romeo.

Rosaline writes letter after letter to apologize for missing him but later learns that he has been spending all of his time writing letters to her young cousin, Juliet (Merced). Rosaline tries to convince Juliet to enjoy the single life and forget about this sweet-talking phony Romeo but, with a kind of Disney princess sweetness, Juliet can't quit the equally besotted Romeo.

Rosaline is a fun bit of romantic comedy using the familiar story to (lightly) examine romantic heartbreak and the dearth of occupation choices for women in Renaissance-era Italy. Dever is a treat as Verona's Daria, who doesn't like to admit when she's wrong, and Merced does a good job of walking the line between dopily innocent and smarter than people give her credit for. Allen makes his Romeo a goofy but good-natured dude who could be plausibly appealing to two very different kinds of girls. **B Available on Hulu**

Catherine Called Birdy (PG-13)

Bella Ramsey, Andrew Scott.

Or, if you prefer, *Game of Thrones'* little badass Lady Lyanna Mormont playing the daughter of *Fleabag's* hot priest/*Sherlock's* Moriarty. In this Lena Dunham-written and -directed movie (based on the book by Karen Cushman), Birdy (Ramsey), as Catherine,



Rosaline

the oldest daughter of a noble but not terribly flush family in 1290 England, is called, gets her period and finds out that she's the most valuable asset her spendy father Lord Rollo (Scott) has. Thus is Birdy paraded in front of a series of men, whom she is able to scare off by pretending to be various kinds of unhinged — or just demonstrating that she's mouthy and willful, which, this being medieval times, is enough to brand a woman unmarriageable. But Rollo keeps on — he's in need of the cash a dowry will bring, what with Birdy's mother Lady Aislinn's (Billie Piper) regular (if sadly unsuccessful) pregnancies, his son Robert's (Dean-Charles Chapman) own marriage hopes and the family manor to run. But Birdy wants to stay at her family home with her nurse (Lesley Sharp), her



Catherine Called Birdy

childhood buddy Perkin (Michael Woolfitt), fellow reluctant-marriage-market-participant Aelis (Isis Hainsworth) and her mother's brother, Uncle George (Joe Alwyn), a former soldier in the crusades whom Birdy girlishly worships. She sees him as a hero and wishes to either be him or marry him — oh if only he were her cousin and not her uncle, she says with “I know that boy band singer and I would be perfect together” breathlessness.

Catherine Called Birdy sort of straddles the line between being a thoroughly modern story with a medieval setting and being a peek at life in an earlier time. Birdy is sassy and opinionated and often scored with a solid line-up of pop songs that would make Sofia Coppola proud. But she also has only the life options of

POP CULTURE FILMS

a 1290s girl. Even as she scares off some suitors, it's clear that eventually she will have to let one of them catch her and that the rough stuff of childbirth and mothering is in her future, like it or not.

Watching *Birdy* grow up a little, going from a clearly loved and indulged child to someone who comes to understand more of the balance of bitter and sweet in life, is surprisingly affecting. Beneath all the veils and period dress, we get a lot of frustrated parents trying to help their kids find their way and very teen-like kids trying to balance duty and their own desires. Ramsey does this well, making for a compelling not-quite-kid but not-yet-adult woman coming to terms with society's limits and how and when she can push them. It's a sweet story, told with a winning sense of humor. **B+** Available on Amazon Prime Video.

The Princess (R)

Joey King, Dominic Cooper.

A princess in unspecified olden times wakes up to find that the jerk (Cooper) her father the king (Ed Stoppard) wanted her to marry has seized the castle and is holding the king, the queen (Alex Reid) and the princess' younger sister (Katelyn Rose Downey) hostage. She left him at the altar, correctly sensing his tyrannical ways, but now he's going to force a marriage like it or not. The princess is chained and locked in a tower until the ceremony; good thing her warrior buddy Linh (Veronica Ngo) has spent years teaching her to sword fight with the best of them.

Look, this ain't Shakespeare or even a riff on a Shakespeare tertiary character, but *The Princess* is real punchy kicky swashbuckle-y fun. It's an hour and 34 minutes long and could probably lose another 20 minutes, much in the manner that the princess loses bits of her fancy wedding dress with each fight, becoming more badass with each encounter. We get some training flashbacks, some flashbacks to "girl as a ruler? Preposterous!" from the father-king. But mostly it's just the princess, kicking and stabbing as she grows more determined to save her family and friends. **B** Available on Hulu.

The School for Good and Evil (PG-13)

Sofia Wylie, Sophia Anne Caruso.

Besties find themselves at a boarding school for the future heroes and villains of one-day fairy tales in this *Harry Potter*-y, *The Descendants*-ish warmed over mash with a strangely good cast.

Behind the scenes: director Paul Feig. In front of the camera: Michelle Yeoh, Rachel Bloom, Rob Delaney and Patti freaking LuPone, all in blink-and-you'll-miss-it bit parts, as well as Kerry Washington and Charlize Theron as the leaders of the Good and Evil schools respectively and then Laurence Fishburne as the one school headmaster to rule them all. How? Why? And if you have them, why not give them something interesting to do?

Teenage-y Sophie (Caruso), living in a crummy ye olden days village filled with

small-minded ye olden days peasants, is a crack-erjack dress designer who dreams of becoming a fairy tale princess and has the talking-to-squirrels skills to back up that dream. Her best friend Agatha (Wylie) is the daughter of the town witch and shunned as a witch herself. When Sophie is dragged off to the School for Good and Evil after making enrollment there her fondest wish-upon-a-wishing-tree wish, Agatha follows her in hopes of keeping her friend safe. They're dumped off in the school yards — but are they the right school yards? The golden-haired princess-wannabe Sophie finds herself at the School for Evil, where the students are called Nevers. Agatha is in the taffeta nightmare that is the School for Good, where the Evers might be future heroes and princesses but they are currently snotty jerks. Not that the goths at Evil are any better. Why are all these fairy tale folk so awful? Can Agatha save Sophie? Did this movie need to be two and a half hours?

To answer the first and last of those questions: because this is basically high school, and not at all. "People are not all good or all bad" is the message of this movie, but rather than examine this the movie mostly just states it over and over. There are not-bad ideas here about not letting yourself believe whatever arbitrary labels your school or peer group puts on you, but the movie never goes more than half an inch deep. It doesn't even dig deep enough to be the sort of silly fun that something with Theron as a vampy villain should be. **C** Available on Netflix. 🍷

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Film

Movie screenings, movie-themed happenings and virtual events

Venues

AMC Londonderry

16 Orchard View Dr., Londonderry
amctheatres.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

Chunky's Cinema Pub

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

Cinemark Rockingham Park 12

15 Mall Road, Salem

Dana Center

Saint Anselm College
100 Saint Anselm Dr., Manchester
anselm.edu/dana-center-humanities

Fathom Events

Fathomevents.com

The Flying Monkey

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

LaBelle Winery

345 Route 101, Amherst
672-9898, labellwinery.com

Milford Drive-In

531 Elm St., Milford
milforddrivein.com

The Music Hall

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

O'neil Cinemas at Brickyard Square

24 Calef Hwy., Epping
679-3529, oneilcinemas.com

Park Theatre

19 Main St., Jaffrey
theparktheatre.org

Red River Theatres

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

Regal Fox Run Stadium 15

45 Gosling Road, Newington
regmovies.com

Rex Theatre

23 Amherst St., Manchester
668-5588, palacetheatre.org

The Strand

20 Third St., Dover
343-1899, thestrandover.com

Wilton Town Hall Theatre

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

Films

• **Tár** (R, 2022) will screen at Red River Theatres in Concord on Thursday, Nov. 17, at 3:45 & 7 p.m.

• **The Banshees of Inisherin** (R, 2022) will screen at Red River Theatres in Concord on Thursday, Nov. 17, at 4 & 6:45 p.m.

• **The Menu** (R, 2022) will

screen at Red River Theatres in Concord on Friday, Nov. 18, through Sunday, Nov. 20, at 1, 4 & 7 p.m.; Thursday, Nov. 24, at 4 & 7 p.m.

• **She Said** (R, 2022) will screen at Red River Theatres in Concord on Friday, Nov. 18, through Sunday, Nov. 20, at 1:30, 4:30 & 7:30 p.m.; Thursday, Nov. 24, at 4:30 & 7:30 p.m.

• **Ticket to Paradise** (PG-13, 2022) will screen at Park Theatre in Jaffrey on Friday, Nov. 18, at 7 p.m.; Saturday, Nov. 19, at 2 & 7 p.m.; Sunday, Nov. 20, at 7:30 p.m.; Monday, Nov. 21 through Wednesday, Nov. 23, at 7 p.m.; Friday, Nov. 25, through Sun, Nov. 27, at 7 p.m. and also Saturday, Nov. 26, at 2 p.m.

• **Lonesome** (1928), a "part-talkie" with live musical accompaniment by Jeff Rapsis, will screen at Wilton Town Hall Theatre on Sunday, Nov. 20, at 2 p.m. Admission is free; a \$10 donation per person is encouraged.

• **Charley Chase Comedies**, silent film comedies with live musical accompaniment by Jeff Rapsis, will screen at Wilton Town Hall Theatre on Sunday, Nov. 27, at 2 p.m. Admission is free; a \$10 donation per person is encouraged.

• **The Lord of the Rings: The Two Towers** (PG-13, 2002) will

screen at Chunky's Manchester with a five-course dinner by Chef Keith Sarasin and The Farmers Dinner on Sunday, Nov. 27, at 6:30 p.m. Tickets cost \$75 per person.

• **Barbed Wire** (1927), a silent film with live musical accompaniment by Jeff Rapsis, will screen at Wilton Town Hall Theatre on Sunday, Dec. 4, at 2 p.m.. Admission is free; a \$10 donation per person is encouraged.

• **Three's a Crowd** (1927), a silent film starring Harry Langdon with live musical accompaniment by Jeff Rapsis, will screen at the Flying Monkey Movie House and Performance Center in Plymouth on Wednesday, Dec. 7, at 6:30 p.m.

• **Reality Check movie series** at The Park Theatre in Jaffrey, a "free series on addiction, recovery and mental health to help raise awareness around issues impacting our communities" according to the theater's website. The films all start at 6 p.m. The schedule is *Depression* on Dec. 12; *The Pharmacist*, shown in two parts on Jan. 9 and Jan. 23; *My Emotional Life* shown in three parts on Feb. 13, Feb. 20 and Feb. 27; and *Hidden in Plain Sight* shown in two parts on March 20 and March 27.

More movie goodness

Many weeks, there are a few extra short reviews that don't fit in the paper and information about local screenings that was too late-breaking for publication. Would you be interested in a newsletter with such info? Let me know at adiaz@hippopress.com. Put, like, "extra helping of movie info" in the subject line and I'll get on that at some future date.

By Michael Witthaus
mwitthaus@hippopress.com

• **Listen & learn:** Given the recent focus on her career and a summer return to performing, **The History of Joni Mitchell** is a timely celebration hosted by the guitar/vocal duo of Chris Albertson and Cait Murphy. They'll discuss her growth as an artist, and the performers Mitchell influenced, while playing selections from her debut *Song to a Seagull* through *Shine*, her final record, released in 2007. Thursday, Nov. 17, 7 p.m., Leach Library, 276 Mammoth Road, Londonderry. See facebook.com/TheChrisandCait.

• **Funny Friday:** A triple bill of jokesters hold forth at **Tupelo Night of Comedy**, led by veteran comic Kenny Rogerson, who began in Chicago before moving to Boston during the burgeoning early 1980s comedy scene. He later appeared in *Fever Pitch* and *Something About Mary*. He's joined by Ryan Gartley, who was goaded by friends on a Portsmouth booze cruise into doing standup over two decades ago, and local favorite Dave Decker. Friday, Nov. 18, 8 p.m., Tupelo Music Hall, 10 A St., Derry, \$22 at tupelohall.com.

• **Power pop:** Making the case for an oft-neglected musical decade, **Donaher** delivers songs clearly inspired by '90s bands like Weezer, Nirvana and Jellyfish. Their newest record, *Gravity And The Stars Above*, released earlier this year, is packed with gems like "Lights Out," a hook-tastic breakup song brimming with pain, and the equally happy/sad "Sleepless in New England." Lovewell and Cool Parents round out a rocking trifecta. Saturday, Nov. 19, 9 p.m., Shaskeen Pub, 909 Elm St., Manchester, shaskeenirishpub.com.

• **Local lights:** Though officially disbanded, JamAntics continues to perform, and the **JamAnnual GetDown** is becoming a regular thing. This year's celebration welcomes another area fixture, Supernothing. Being in the band, which formed in the mid-2000s and helped jump-start the Concord music scene, is like riding a bicycle; however long its five members are apart, at the moment they plug in and play, their reliable groove reappears.. Saturday, Nov. 19, 8 p.m., Bank of NH Stage, 16 S. Main St., Concord, tickets \$15 to \$25 at ccanh.com.

• **Get chronic:** Mississippi by way of the West Coast rapper **Afroman** rose to fame on his early millennium hits "Because I Got High" and "Crazy Rap," earning a Grammy nomination in 2002. He's appearing at a downtown bar/restaurant just in time to roll out a few selections from his unconventional mid-2000s holiday disc *A Colt 45 Christmas*, which has bangers such as "O Chronic Tree" and "Afroman Is Coming To Town." Sunday, Nov. 20, 8 p.m., The Goat, 50 Old Granite St., Manchester, \$29.50 at ticketmaster.com. 🍷

NITE

Holiday tradition

Trans-Siberian Orchestra's big show returns

By Michael Witthaus
mwitthaus@hippopress.com

Few acts usher in the holiday season quite like Trans-Siberian Orchestra, with its Christmas cocktail of classic rock, classical music and theatrical flourish topped with lasers and smoke bombs. Fans set their calendars by them, gathering families to take in a show that gets bigger and better each year.

For their stop in Manchester on the day after Thanksgiving, TSO will reprise the rock opera that put them on the map, *The Ghosts of Christmas Eve*. Originally a 1999 television special, it offers traditional songs such as "O Come All Ye Faithful" and originals including "Music Box Blues" and "Christmas Eve (Sarajevo 12/24)," the latter the template for the massive band that's captivated audiences for over 25 years.

Recent times have been challenging. In 2017, visionary founder Paul O'Neill died, but at the behest of his widow Desi and other family members TSO carried on. Three years later, the pandemic sidelined them from playing live; instead they did a virtual pay per view show that was a far cry from their epic arena firepower.

"It was as strange for the band members as it was for the fans," drummer Jeff Plate said of the lost year in a recent phone interview. Returning to the stage in 2021, he had "a whole new appreciation for wow, we are so lucky to do what we do. But we were also in the bubble; we were anxious, there was

this anxiety ... I was so relieved when we got done."

Breathing easier this time around, the group is focused on keeping O'Neill's vision going, a task that in the days after his death seemed overwhelming.

"When we lost Paul, I'll be honest with you," Plate recalled, "there was a moment when I sat down on the couch with my wife and said, 'maybe that's it' ... none of us were really sure what was going to happen."

However, it soon became clear that continuing was "exactly what Paul would want us to do ... he had said many times, 'It's going to outlive us all, we're going to pass this on from generation to generation.' The reality is, TSO has become a tradition. That's a pretty heavy statement, but it's true.... Some people can't even function until they see TSO to get their holidays going."

Moving forward was also helped by the fact that TSO is a well-oiled touring machine, with separate East and West Coast runs. Each has its own cast, crew and semi-truck fleet.

"We've been operating like that since the year 2000," Plate said. "Losing Paul was huge, but everybody knew the job at hand and just how much more focused we needed to be.... There's no way to make these tours as good as they are, and as successful as they are, without that kind of commitment."

Plate first worked with O'Neill in Savatage, the band that spawned TSO, on their 1995 album *Dead Winter Dead*. "It was a really interesting time, because the band had changed so much and Paul's gears were turning all the time," Plate recalled. At first, no one knew what to make of the "Carol of the Bells" meets Emerson, Lake & Palmer track "Sarajevo," which would reappear on the



Trans-Siberian Orchestra

first TSO album, *Christmas Eve and Other Stories*.

"We were all questioning, what was Paul thinking, putting this song on this record, but there was no denying how great the final version was," Plate said. "To see that song take off in a completely different direction and all of a sudden become this huge hit, it was like, you know, Paul could see down the road further than the rest of us."

Once again, the upcoming show will be divided into two acts, starting with *Ghosts of Christmas Eve* stitched together with narration, followed by a greatest hits segment. "This is a fan favorite, and it's a band favorite too," Plate said, "one of my favorite shows to play. It's high energy, with a really good vibe to the whole thing."

As the interview ended, Plate made sure to make a note of another TSO tradition: donating a dollar from every ticket sold to a local charity. It came with another nod to their founder's family. "Over \$16 million we've donated across the country all these years," he said. "It could have easily gone away when we lost Paul, but his wife and daughter really stepped up. ... We can't thank Paul enough for everything that he's done, but his family has also been very, very critical to all that too." 🍷

Trans-Siberian Orchestra - The Ghosts of Christmas Eve

When: Friday, Nov. 25, 3 and 7:30 p.m.

Where: SNHU Arena, 555 Elm St., Manchester

More: \$52.50 to \$102.50 at snhuarena.com

COMEDY THIS WEEK AND BEYOND

Venues

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

Chunky's

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

The Flying Monkey

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

Fulchino Vineyard

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

Headliners Comedy Club

DoubleTree By Hilton, 700
Elm St., Manchester
headlinerscomedyclub.com

McCue's Comedy Club at the Roundabout Diner

580 Portsmouth Traffic Circle, Portsmouth
mccuescomedyclub.com

The Music Hall Lounge

131 Congress St., Portsmouth
436-2400, themusichall.org

Rex Theatre

23 Amherst St., Manchester
668-5588, palacetheatre.org

SNHU Arena

555 Elm St., Manchester
644-5000, snhuarena.com

Tupelo Music Hall

10 A St., Derry,
437-5100, tupelomusichall.com

The Word Barn

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

Events

• **Ace Aceto** McCue's, Friday, Nov. 18, 8 p.m.

• **Sara Schaefer: Going Up** Music Hall Lounge, Friday, Nov. 18, 6 p.m. and 9 p.m.

• **Tony V** Rex, Friday, Nov. 18, 8 p.m.

• **Kenny Rogerson/Ryan Gartley/Dave Decker** Tupelo, Friday, Nov. 18, 8 p.m.

• **Jim Colliton** McCue's, Friday, Nov. 18, 8 p.m.

• **The Calamari Sisters** Rex, Saturday, Nov. 19, 7:30 p.m.

• **Ben Pratt** Chunky's Manchester, Saturday, Nov. 19, 8 p.m.

• **Jay Chanoine** Murphy's, Saturday, Nov. 19, 8 p.m.

• **James Dorsey** Headliners, Saturday, Nov. 19, 8:30 p.m.

• **Jon Rineman** Music Hall Lounge, Wednesday, Nov. 23, 6:30 p.m.

• **Jim Colliton & Karen Morgan** Rex, Friday Nov. 25, 7:30 p.m.

• **Comedy Poured** (Benefit for Hollis Agricultural Scholarship) Fulchino Vineyard, Saturday, Nov. 26, 6 p.m.

• **Juston McKinney** Flying Monkey, Saturday, Nov. 26, 7:30 p.m.

• **Stacy Kendro** Headliners, Saturday, Nov. 26, 8:30 p.m.

• **Kathe Farris** McCue's, Friday, Dec. 2, 8 p.m.

• **Chelsea Handler** Chubb Theatre, Friday, Dec. 2, 8 p.m.

• **Paul Gilligan** Rex, Friday, Dec. 2, 8 p.m.

• **Steve Scarfo** Headliners,



Karen Morgan

Saturday, Dec. 3, 8 p.m.

• **Sebastian Maniscalco** SNHU Arena, Sunday, Dec. 4, 7 p.m.

• **Jimmy Cash & Friends** Rex, Friday, Dec. 9, 8 p.m.

• **Karen Morgan** McCue's, Friday, Dec. 9, 8 p.m.

• **Will Noonan** Headliners, Saturday, Dec. 10, 8:30 p.m.

• **Greg & The Morning Buzz**

Christmas Ball Chubb Theatre, Thursday, Dec. 15, 7 p.m.

MUSIC THIS WEEK

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| <p>Alton Foster's Tavern 403 Main St. 875-1234</p> <p>Alton Bay Dockside Restaurant 6 East Side Drive 855-2222</p> <p>Auburn Auburn Pitts 167 Rockingham Road 622-6564</p> <p>Bedford Copper Door 15 Leavy Dr. 488-2677</p> <p>Bow Chen Yang Li 520 S. Bow St. 228-8508</p> | <p>Brookline The Alamo Texas Barbecue & Tequila Bar 99 Route 13 721-5000</p> <p>Concord Area 23 State Street 881-9060</p> <p>Concord Craft Brewing 117 Storrs St. 856-7625</p> <p>Hermanos Cocina Mexicana 11 Hills Ave. 224-5669</p> <p>Tandy's Pub & Grille 1 Eagle Square 856-7614</p> | <p>Contoocook Gould Hill Farm & Contoocook Cider Co. 656 Gould Hill Road 746-3811</p> <p>Deerfield The Lazy Lion 4 North Road 463-7374</p> <p>Derry Fody's Tavern 187 Rockingham Road, 404-6946</p> <p>Dover Cara Irish Pub & Restaurant 11 Fourth St. 343-4390</p> | <p>Epping Telly's Restaurant & Pizzeria 235 Calef Hwy. 679-8225</p> <p>Epsom Hill Top Pizzeria 1724 Dover Road 736-0027</p> <p>Exeter Sea Dog Brewing Co. 5 Water St. 793-5116</p> <p>Gilford Patrick's 18 Weirs Road 293-0841</p> <p>Goffstown Village Trestle 25 Main St. 497-8230</p> | <p>Hampton Bogie's 32 Depot Square 601-2319</p> <p>CR's The Restaurant 287 Exeter Road 929-7972</p> <p>The Goat 20 L St. 601-6928</p> <p>L Street Tavern 603 17 L St. 967-4777</p> <p>Shane's Texas Pit 61 High St. 601-7091</p> <p>Smuttynose Brewing 105 Towle Farm Road</p> <p>Wally's Pub 144 Ashworth Ave. 926-6954</p> <p>Whym Craft Pub & Brewery 853 Lafayette Road 601-2801</p> | <p>Hudson The Bar 2B Burnham Road</p> <p>Lynn's 102 Tavern 76 Derry Road 943-7832</p> <p>Jaffrey Park Theatre 19 Main St. 532-9300</p> <p>Kingston Saddle Up Saloon 92 Route 125 369-6962</p> <p>Laconia Belknap Mill 25 Beacon St. E., No. 1 524-8813</p> <p>Fratello's 799 Union Ave. 528-2022</p> <p>Tower Hill Tavern 264 Lakeside Ave. 366-9100</p> | <p>Londonderry Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022</p> <p>Stumble Inn 20 Rockingham Road 432-3210</p> <p>Manchester Angel City Music Hall 179 Elm St. 931-3654</p> <p>Backyard Brewery 1211 S. Mammoth Road 623-3545</p> <p>CJ's 782 S. Willow St. 627-8600</p> <p>City Hall Pub 8 Hanover St. 232-3751</p> <p>Crown Tavern 99 Hanover St. 218-3132</p> | <p>Currier Museum of Art 150 Ash St. 669-6144</p> <p>Derryfield Country Club 625 Mammoth Road 623-2880</p> <p>Elm House of Pizza 102 Elm St. 232-5522</p> <p>The Foundry 50 Commercial St. 836-1925</p> <p>Fratello's 155 Dow St. 624-2022</p> <p>The Goat 50 Old Granite St.</p> <p>The Hill Bar & Grille McIntyre Ski Area 50 Chalet Ct. 622-6159</p> |
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Thursday, Nov. 17

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| <p>Auburn Auburn Pitts: live music, 7 p.m.</p> <p>Bedford Copper Door: Justin Jordan, 7 p.m.</p> <p>Concord Area 23: NHMC Artist showcase, 7 p.m. Hermanos: Andrew North, 6:30 p.m.</p> <p>Derry Fody's: music bingo, 8 p.m.</p> <p>Epping Telly's: Tim Theriault, 7 p.m.</p> <p>Exeter Sea Dog: Chad Verbeck, 6 p.m.</p> <p>Gilford Patrick's Pub: live music, 6 p.m.</p> <p>Goffstown Village Trestle: Jennifer Mitchell, 6 p.m.</p> <p>Hampton Bogie's: live music, 7 p.m.</p> | <p>CR's: Just the Two Of Us, 6 p.m. Whym: music bingo, 6 p.m.</p> <p>Hudson Lynn's 102: karaoke w/ George Bisson, 8 p.m.</p> <p>Kingston Saddle Up Saloon: karaoke with DJ Jason, 7 p.m.</p> <p>Laconia Fratello's: Eric Grant, 7 p.m. Tower Hill: karaoke w/ Luke Skywalker, 8 p.m.</p> <p>Londonderry Stumble Inn: D-Comp Trio, 7 p.m.</p> <p>Manchester Angel City: open mic, 8 p.m. City Hall Pub: Phil Jacques, 7 p.m. Currier: Green Heron, 5 p.m. Elm House of Pizza: Ralph Allen, 6 p.m. Foundry: Justin Cohn, 6 p.m. Fratello's: Lou Antonucci, 5:30 p.m. Strange Brew: Peter Higgins, 8 p.m.</p> | <p>Merrimack Homestead: Clint Lapointe, 5:30 p.m.</p> <p>Nashua Fody's: DJ Rich Karaoke, 9:30 p.m. San Francisco Kitchen: live music, 6:30 p.m. Shorty's: Jordan Quinn, 6 p.m.</p> <p>Newmarket Stone Church: Dogs In A Pile, 9 p.m.</p> <p>Portsmouth The Goat: Isaiah Bennett, 9 p.m.</p> <p>Salem Copper Door: Chad LaMarsh, 7 p.m.</p> <p>Seabrook Backyard Burgers: Jennifer Mitchell, 6 p.m.</p> <p>Strafford Independence Inn: Rebecca Turmel, 6 p.m.</p> | <p>Brookline Alamo: Austin McCarthy, 5 p.m.</p> <p>Concord Area 23: Thrown to the Wolves, 8 p.m.</p> <p>Deerfield Lazy Lion: live music, 6 p.m.</p> <p>Epping Telly's: 603 Duo, 8 p.m.</p> <p>Exeter Sea Dog: Tim Parent, 6 p.m.</p> <p>Goffstown Village Trestle: Harpo and Frankie, 6 p.m.</p> <p>Hampton Bogie's: live music, 7 p.m. CR's: Steve Sibulkin, 6 p.m. The Goat: Alex Anthony, 8 p.m. Wally's: Afroman, 9 p.m. Whym: Chris Cavanaugh, 6:30 p.m.</p> <p>Hudson Lynn's 102: karaoke w/ George Bisson, 8 p.m.</p> <p>Kingston Saddle Up Saloon: Cory Malm, 8 p.m.</p> <p>Laconia Fratello's: Doug Thompson, 6 p.m.</p> | <p>Londonderry Coach Stop: Joe McDonald, 6 p.m. Stumble Inn: Mugsy Duo, 8 p.m.</p> <p>Manchester Backyard Brewery: Ryan Williamson, 6 p.m. Derryfield: Bob Pratte Band, 8 p.m. Fratello's: Paul Lussier, 6 p.m. The Foundry: Josh Foster, 6 p.m. The Goat: Pop Disaster, 9 p.m. Shaskeen: Lamont Smooth, 7 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Waking Finnegan, 9 p.m. To Share: Paul Nelson, 6:30 p.m.</p> <p>Meredith Twin Barns: Justin Cohn, 6 p.m.</p> <p>Merrimack Homestead: Dave Clark, 6 p.m.</p> <p>Milford Pasta Loft: The Slakas, 8:30 p.m. Riley's: Outside Help, 8 p.m. Stonecutters Pub: DJ Dave O karaoke, 9 p.m.</p> <p>Nashua Fody's: Faith Ann, 10 p.m.</p> <p>New Boston Molly's: Travis Rollo, 7 p.m.</p> | <p>Newmarket Stone Church: Joe Marcinek Band, 7:30 p.m.</p> <p>Northfield Boonedox Pub: karaoke night, 7 p.m.</p> <p>Penacook American Legion Post 31: JMitch Karaoke, 7 p.m.</p> <p>Portsmouth Gas Light: Chris Fraga, 9:30 p.m. The Goat: Chris Toler, 9 p.m. Mojo's West End Tavern: Ralph Allen, 7 p.m. Thirsty Moose: Dave Macklin Band, 8 p.m.</p> <p>Salem Luna Bistro: Phil Jacques, 6 p.m. Smuttynose: music bingo, 6 p.m.</p> <p>Seabrook Chop Shop: Bulletproof, 8 p.m.</p> |
|--|---|---|---|---|--|

Friday, Nov. 18

Auburn
Auburn Pitts: live music, 7 p.m.

COME ON FEEL CHANOINE

Manchester native **Jay Chanoine** has been described as "the funniest comedian you don't know yet" by AXS.com. After touring with alt comics like Myq Kaplan and Kyle Kinane and writing for the satirical website Hard Times, his star is on the rise. Catch him at Murphy's Taproom (494 Elm St., Manchester) on Saturday, Nov. 19, at 8 p.m. Tickets cost \$20 plus fees.

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.



Headliners
COMEDY
CLUB

Voted Best NH
Comedy Venues

PRESENTS THIS WEEK
NOVEMBER 19TH @ 8:30PM

MANCHESTER
JAMES DORSEY
NOVEMBER 19TH
8:30PM



DOUBLE TREE
700 Elm St, Manchester

MANCHESTER
HARRISON STEBBINS
NOVEMBER
18TH & 19TH
8:30PM



NASHUA
WILL NOONAN
NOVEMBER 19TH
8:30PM



For Schedule
& Tickets:
603-988-3673



HeadlinersComedyClub.com

Many of our acts have been seen on:



NITE MUSIC THIS WEEK

| | | | | | |
|--|---|---|--|--|---|
| KC's Rib Shack 837 Second St. 627-RIBS | Strange Brew 88 Market St. 666-4292 | Milford The Pasta Loft 241 Union Square 672-2270 | Shorty's Mexican Roadhouse 48 Gusabel Ave. 882-4070 | Portsmouth The Gas Light 64 Market St. 430-9122 | Luna Bistro 254 N. Broadway 458-2162 |
| Murphy's Taproom 494 Elm St. 644-3535 | To Share Brewing 720 Union St. 836-6947 | Riley's Place 29 Mont Vernon St. 380-3480 | New Boston Molly's Tavern & Restaurant 35 Mont Vernon Road 487-1362 | The Goat 142 Congress St. 590-4628 | Smuttynose 11 Via Toscana |
| Penuche's Music Hall 1087 Elm St. 932-2868 | Wild Rover 21 Kosciuszko St. 669-7722 | Stonecutters Pub 63 Union Square 213-5979 | Newmarket Stone Church 5 Granite St. 659-7700 | Mojo's West End Tavern 95 Brewery Lane 436-6656 | Seabrook Backyard Burgers & Wings 5 Provident Way 760-2581 |
| Salona Bar & Grill 128 Maple St. 624-4020 | Meredith Giuseppe's 312 Daniel Webster Hwy. 279-3313 | Nashua Fody's Tavern 9 Clinton St. 577-9015 | Northfield Boonedoxz Pub 95 Park St. 717-8267 | Thirsty Moose Tap-house 21 Congress St. 427-8645 | Chop Shop Pub 920 Lafayette Road 760-7706 |
| Shaskeen Pub 909 Elm St. 625-0246 | Twin Barns Brewing 194 Daniel Webster Hwy. 279-0876 | Millyard Brewery 25 E. Otterson St. 722-0104 | Penacook American Legion Post 31 11 Charles St. 753-9372 | Rochester Porter's Pub 19 Hanson St. 330-1964 | Red's Kitchen + Tavern 530 Lafayette Road 760-0030 |
| South Side Tavern 1279 S. Willow St. 935-9947 | Merrimack Homestead 641 Daniel Webster Hwy. 429-2022 | Raga 138 Main St. 459-8566 | San Francisco Kitchen 133 Main St. 886-8833 | Salem Copper Door 41 S. Broadway 458-2033 | Strafford Independence Inn 6 Drake Hill Road 718-3334 |
| Stark Brewing Co. 500 Commercial St. 625-4444 | | | | | |

| | | | | |
|--|--|--|---|--|
| Contoocook Contoocook Cider Co.: Justin Cohn, 1 p.m. | Hudson The Bar: live music, 8:30 p.m. | Shaskeen: G nome Project & The Trichromes, 9 p.m. Strange Brew: Wiki 3, 9 p.m. Wild Rover: Rebecca Turmel, 5 p.m. | Portsmouth Gas Light Pub: Jonny Friday, 9:30 p.m. The Goat: Mike Forgette, 9 p.m. Thirsty Moose: Cover Story, 9 p.m. | The Goat: Afroman, 7 p.m. Strange Brew: One Big Soul Jam, 7 p.m. To Share: Paul Driscoll, 4 p.m. |
| Deerfield Lazy Lion: live music, 7 p.m. | Jaffrey Park Theatre: Bernie & Louise Watson, 5:30 p.m. | Meredith Twin Barns: Of Conscious Mind, 5 p.m. | Salem Luna Bistro: Chris White, 7 p.m. | Newmarket Stone Church: Brad Vickers & His Vestapolitans, 2 p.m. |
| Epping Telly's: The Drift Duo, 8 p.m. | Kingston Saddle Up Saloon: Down Cellah, 8 p.m. | Merrimack Homestead: Ralph Allen, 6 p.m. | Sunday, Nov. 20 | Northfield Boonedoxz: open mic, 4 p.m. |
| Epsom Hill Top Pizza: JMitch Karaoke, 7 p.m. | Laconia Tower Hill: line dancing, 7 p.m.; Carolyn Ramsay Band, 8:30 p.m. | Milford Pasta Loft: Bush League, 8:30 p.m. Riley's Place: Raging Rockaholics, 8 p.m. | Alton Bay Dockside: Jeff Lines, 4 p.m. | Portsmouth The Goat: Rob Pagnano, 9 p.m. |
| Exeter Sea Dog: SoulColour, 6 p.m. | Londonderry Coach Stop: Joanie Cicatelli, 6 p.m. Stumble Inn: MoneyKat, 8 p.m. | Nashua Fody's: Joe Wedge, 10 p.m. Millyard: Par 3, 4 p.m. San Francisco Kitchen: Kimayo, 6:30 p.m. | Bedford Copper Door: Rob Dumais, 11 a.m. | Salem Copper Door: Yvonne Aubert, 11 a.m. |
| Goffstown Village Trestle: Yamica and Nate, 6 p.m. | Manchester Backyard Brewery: Dwayne Haggins, 6 p.m. Derryfield: Two For The Road, 8 p.m. Fratello's: Clint Lapointe, 6 p.m. Foundry: Eric Marks, 6 p.m. The Goat: Brooks Hubbard, 10 a.m.; Fighting Friday, 9 p.m. | New Boston Molly's: Eyes of Age, 7 p.m. | Brookline Alamo: Ralph Allen, 4 p.m. | Monday, Nov. 21 |
| Hampton Bogie's: live music, 7 p.m. The Goat: Brooks Hubbard, 8 p.m. L Street: Up-Beat w/J-Dubz, 9 p.m. Smuttynose: live music, 6 p.m. Wally's: Breland, 8 p.m. Whym: George Barber, 6 p.m. | | Northfield Boonedoxz Pub: live music, 7 p.m. | Goffstown Village Trestle: Bob Pratte, 3:30 p.m. | Dover Cara Irish Pub: open mic, 8 p.m. |
| | | | Hampton Bogie's: live music, 7 p.m. CR's: Don Severance, 6 p.m. L Street: Up-Beat w/J-Dubz, 9 p.m. | Gilford Patrick's Pub: open mic w/ Paul Luff, 6 p.m. |
| | | | Hudson The Bar: karaoke with Phil | Londonderry Stumble Inn: Lisa Guyer, 7 p.m. |
| | | | Hudson The Bar: live music, 2 p.m. Lynn's 102: Carter on Guitar, 4 p.m. | Manchester Fratello's: Phil Jacques, 5:30 p.m. The Goat: David Campbell, 8 p.m. Salona: music bingo with Jennifer Mitchell, 6 p.m. |
| | | | Jaffrey Park Theatre: Electric Earth, noon and 4 p.m. | Merrimack Homestead: Pete Peterson, 5:30 p.m. |
| | | | Laconia Belknap Mill: open mic, 2 p.m. Tower Hill: karaoke w/ DJ Tim, 8 p.m. | Nashua Fody's: karaoke night, 9:30 p.m. |
| | | | Manchester Foundry: Brad Myrick, 10 a.m. | |



MONIQUE TOOSOON

Join "New England's Paranormal Investigator Drag Queen" for another **Life's A Drag** show at Chunky's (707 Huse Road, Manchester, chunkys.com) on Saturday, Nov. 19, at 9 p.m. Tickets cost \$25 plus fees.

NITE MUSIC THIS WEEK

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

Seabrook
Red's: music bingo, 7 p.m.

Amberly, 6 p.m.

Londonderry
Stumble Inn: Small Town Stranded, 7 p.m.

Manchester
Derryfield: D-Comp, 6 p.m.
Fratello's: Jordan Quinn 5:30 p.m.
The Goat: April Cushman, 7 p.m.; Sugah Rush, 9 p.m.
Stark Brewing: Cox karaoke, 8 p.m.
Strange Brew: Jake Pardee & Friends, 8 p.m.
To Share: Back to the '90s party, 3 p.m.

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

Merrimack
Homestead: Dave Zangri, 5:30 p.m.

Milford
Pasta Loft: Plan B, 8:30 p.m.
Stonecutters Pub: open mic, 8 p.m.

Nashua
Fody's: Joe McDonald, 6 p.m.

Salem
Copper Door: Jodee Frawlee, 4 p.m.

Thursday, Nov. 24
Auburn
Auburn Pitts: live music, 7 p.m.

Laconia
Tower Hill: karaoke, 8 p.m.

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

Friday, Nov. 25
Auburn
Auburn Pitts: live music, 7 p.m.

Brookline
Alamo: Matt Borrello, 5 p.m.

Concord
Area 23: Brian Booth Jazz Quartet, 8 p.m.

Deerfield
Lazy Lion: live music, 6 p.m.

Epping
Telly's: Jodee Frawlee Duo, 8 p.m.

Exeter
Sea Dog: Max Sullivan, 6 p.m.

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

Hudson
Lynn's 102: Karaoke w/ George Bisson, 8 p.m.

Londonderry
Coach Stop: Jeff Mrozek, 6 p.m.
Stumble Inn: Swipe Right Duo, 8 p.m.

Manchester
Backyard Brewery: Ryan Williamson, 6 p.m.
Derryfield: Fox & The Flamingos, 8 p.m.
Fratello's: Justin Jordan, 6 p.m.
The Foundry: live music, 6 p.m.
The Goat: 7 Day Weekend, 9 p.m.
Shaskeen: Rockspring, 7 p.m.
South Side Tavern: Cox Karaoke, 9 p.m.
Strange Brew: The Gorilla Gang, 9 p.m.

Meredith
Giuseppe's: Bob Kroepel, 5:45 p.m.

Merrimack
Homestead: Joanie Cicatelli, 6 p.m.

Milford
Pasta Loft: Way Up South, 8:30 p.m.
Stonecutters Pub: DJ Dave O karaoke, 9 p.m.

Nashua
Fody's: Dis N Dat Band, 10 p.m.

New Boston
Molly's: Clint & Jordan, 7 p.m.

Penacook
American Legion Post 31: JMitch Karaoke, 7 p.m.

Salem
Luna Bistro: Dani Sven, 6 p.m.
Smuttynose: music bingo, 6 p.m.

Tuesday, Nov. 22
Concord
Hermanos: Paul Bourgelais, 6:30 p.m.
Tandy's: open mic, 8 p.m.

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

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

Manchester
Fratello's: Dave Zangri, 5:30 p.m.
The Goat: Rob Pagnano, 8 p.m.
KC's Rib Shack: Paul & Nate open mic, 7 p.m.
Strange Brew: David Rousseau, 8 p.m.

Merrimack
Homestead: John Chouinard, 5:30 p.m.

Nashua
Raga: karaoke, 7:30 p.m.

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

Seabrook
Backyard Burgers: music bingo with Jennifer Mitchell, 7 p.m.
Red's: country night, 7 p.m.

Wednesday, Nov. 23
Bedford
Copper Door: Chad Lamarsh, 4 p.m.

Brookline
Alamo: Peter Pappas, 5 p.m.

Concord
Hermanos: Brian Booth, 6:30 p.m.
Tandy's: karaoke, 8 p.m.

Derry
Fody's: karaoke, 7 p.m.

Epping
Telly's: 603 Duo, 7 p.m.

Goffstown
Village Trestle: Bobby and



Celebrate the Season at **LaBelle WINERY**



11/17 IN DERRY
The Flying Ivories
Dueling Pianos



11/19 IN DERRY
Tone & Toast:
Pilates/Barre & Wine



11/26 IN DERRY
Polar Express Brunch
with Santa



11/27 IN AMHERST
Granite State Ringers "A
Nutcracker Holiday" Concert



11/30 IN DERRY
Cooking with Wine:
Holiday Recipes



12/4 IN DERRY
Holiday Pops: Strings & Horns



12/11 IN DERRY
Santa Storytime and Snack
with LaBelle Lights



12/11 IN AMHERST
Ben Rudnick & Friends:
Family Holiday Concert



12/15 IN DERRY
A Nashville Christmas!
Concert



12/18 IN DERRY
The Mr Aaron Band:
Family Holiday Concert



12/31 IN DERRY
Swinging Big Band New Year's
Eve Dinner & LaBelle Lights



GLADYS KNIGHT

The Empress of Soul **Gladys Knight** has been inducted into the Rock and Roll Hall of Fame, won seven Grammys, and sung for James Bond. She touches down at the Chubb Theatre (44 S. Main St., Concord; 225-1111, ccanh.com) on Friday, Nov. 18, at 8 p.m. for an evening of smooth-voiced soul. Tickets range from \$95 to \$115, plus fees.



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SHOWS
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603.672.9898
www.labellewinery.com

Trivia

Events

• **Friendsgiving trivia 21+** on Thursday, Nov. 17, at 7:30 p.m. at Chunky's Cinema Pub (707 Huse Road in Manchester; chunkys.com). Reserve a seat with a \$5 food voucher.

Weekly

• **Thursday** trivia with Game Time Trivia at Mitchell BBQ (50 N. Main St., Rochester, 332-2537, mitchellhillbbq.com) at 6 p.m.

• **Thursday** trivia at Smuttlabs (47 Washington St., Dover, 343-1782, smuttynose.com) at 6 p.m.

• **Thursday** trivia at Station 101 (193 Union Sq., 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 with Game Time Trivia at Hart's Turkey Farm (223 Daniel Webster Hwy., Meredith, 279-6212, hartsturkeyfarm.com) from 7 to 9:30 p.m.

• **Thursday** trivia at Yankee Lanes (216 Maple St., Manchester, 625-9656, yankeelanentertainment.com) at 7 p.m.

• **Thursday Kings** trivia at Game Changer Sports Bar (4 Orchard View Dr., Londonderry; 216-1396, gamechangersportsbar.com) from 8 to 10 p.m.

• **First Thursday of every month** trivia at Fody's (9 Clinton St., 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.

• **Friday** trivia at Gibb's Garage Bar (3612 Lafayette Road, Portsmouth, gibbsgaragebar.com) from 8 to 10 p.m.

• **Monday** trivia at Crow's Nest (181 Plaistow Road, Plaistow, 817-6670, crowsnestnh.com) at 8 p.m.

• **Monday Trivia at the Tavern** at Red's (530 Lafayette Road, Seabrook, 760-0030, redskitchenandtavern.com), signup at 8:30 p.m., from 9 to 11 p.m. Hosted by DJ Zati.

• **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 Community Oven (845 Lafayette Road, Hampton, 601-6311, thecommunityoven.com) at 6 p.m.

• **Wednesday** trivia at Smuttynose (105 Towle Farm Road, Hampton, 436-4026, smuttynose.com) at 6 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 Brickyard Sq., Epping, 734-



Friends

4724, popoversonthesquare.com) from 6:30 to 8 p.m.

• **Wednesday** The Greatest Trivia in the World at Revolution Taproom and Grill (61 N. Main St., Rochester, 244-3042, revolutiontaproomandgrill.com/upcoming-events/) at 6:30 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 with Game Time Trivia at The Thirsty Moose (21 Congress St., Portsmouth, 427-8645, thirstymoosetaphouse.com) at 7 p.m.

• **Wednesday** trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.

• **Wednesday** trivia at Fody's (9 Clinton St., Nashua, fodystavern.com) at 8 p.m.

• **Wednesday World Tavern Trivia** at Fody's Tavern (9 Clinton St. in Nashua, fodystavern.com, 577-9015) at 8 p.m.

• **Wednesday** trivia at the Park Theatre (19 Main St., Jaffrey; 532-9300, theparktheatre.org) at 8 p.m.

Concerts

Venues

Bank of NH Stage

16 S. Main St., Concord
225-1111, banknhstage.com

Capitol Center for the Arts — Chubb Theatre

44 S. Main St., Concord
225-1111, ccanh.com

The Flying Monkey

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

Granite State Music Hall

546 Main St., Laconia
granitestatemusichall.com

Jimmy's Jazz and Blues Club

135 Congress St., Portsmouth
888-603-JAZZ, jimmysoncongress.com

LaBelle Winery

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

LaBelle Winery Derry

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

Millyard Brewery

125 E. Otterson St., Nashua
722-0104, millyardbrewery.com

The Music Hall Lounge

131 Congress St., Portsmouth
436-2400, themusichall.org

Palace Theatre

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

Press Room

77 Daniel St., Portsmouth
431-5186, pressroomnh.com

Rex Theatre

23 Amherst St., Manchester
668-5588, palacetheatre.org

Saddle Up Saloon

92 Route 125, Kingston
347-1313, saddleupsaloonnh.com

Stone Church

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

The Strand

20 Third St., Dover
343-1899, thestrandandover.com

Tupelo Music Hall

10 A St., Derry
437-5100, tupelomusichall.com

The Word Barn

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

Shows

• **Flying Ivories Dueling Pianos** Thursday, Nov. 17, 6:30 p.m., LaBelle Winery Derry

• **Brubeck Brothers Quartet** Thursday, Nov. 17, 7:30 p.m., Jimmy's

• **Darlingside** Thursday, Nov. 17, 8 p.m., Bank of NH Stage

• **Dogs in a Pile** Thursday, Nov. 17, 9 p.m., Stone Church

• **Diaspora Radio: Rumours** (Fleetwood Mac tribute) Thursday, Nov. 17, 9 p.m., Press Room

• **Brian Wall** Friday, Nov. 18, 6:30 p.m., Millyard Brewery

• **Gladys Knight** Friday, Nov. 18, 8 p.m., Chubb Theatre

• **Cory Malm** Friday, Nov. 18, 8 p.m., Saddle Up Saloon

• **Dueling Pianos** Friday, Nov. 18, 9 p.m., Press Room

• **Corrosion of Conformity** Saturday, Nov. 19, 6 p.m., Granite State Music Hall

• **Zachariah Hickman's Power Outage Party** Saturday, Nov. 19, and Sunday, Nov. 20, 7 p.m., Word Barn

• **Upstate** Saturday, Nov. 19, 7 p.m., Press Room

• **Lisa Fischer & Grand Baton** Saturday, Nov. 19, 7:30 p.m., Jimmy's

• **Lucy Kaplansky** Saturday, Nov. 19, 7:30 p.m., Music Hall Lounge

• **Pink Talking Fish** (Pink Floyd/Talking Heads/Phish tribute) Saturday, Nov. 19, 7:30 p.m., Flying Monkey

• **On Broadway** (musical theater tribute) Saturday, Nov. 19, 8 p.m., Chubb Theatre

• **Down Cellah** Saturday, Nov. 19, 8 p.m., Saddle Up Saloon

• **Dueling Pianos** Saturday, Nov. 19, 8 p.m., Tupelo

• **Jamantics Jamannual GetDown** Saturday, Nov. 19, 8 p.m., Bank of NH Stage, Concord

• **Dolly Disco** (Dolly Parton tribute) Saturday, Nov. 19, 10:30 p.m., Press Room

• **Brad Vickers & His Vestrropolitans** Sunday, Nov. 20, 4 p.m., Stone Church

• **James Montgomery Band** Wednesday, Nov. 23, 7:30 p.m., Jimmy's

• **Harsh Armadillo** Wednesday, Nov. 23, 9 p.m., Press Room

• **Ape the Grim** Wednesday, Nov. 23, 9 p.m., Stone Church

• **The Cookers** Friday, Nov. 25, and Saturday, Nov. 26, 7:30 p.m., Jimmy's

• **The English Beat** Friday, Nov. 25, 8 p.m., Tupelo

• **Taylor Hughes** Friday, Nov. 25, 8 p.m., Millyard

• **Truffle's Annual Turkey Jam** Friday, Nov. 25, 8 p.m., Stone Church

• **The Casual T's** Saturday, Nov. 26, 4 p.m., Millyard

• **Blues Brothers: The Next Generation** Saturday, Nov. 26, 7:30 p.m., Rex

• **Dueling Pianos** Saturday, Nov. 26, 8 p.m., The Strand

• **The Fools** Saturday, Nov. 26, 8 p.m., Tupelo

• **Bite the Bullet** Saturday, Nov. 26, 8 p.m., Saddle Up Saloon

• **Forever Young** (Neil Young tribute) Saturday, Nov. 26, 8 p.m., Stone Church

• **The Silks** Saturday, Nov. 26, 9 p.m., The Press Room

• **Granite State Ringers** Sunday, Nov. 27, 2:30 p.m., LaBelle Winery Amherst

• **Sophie B. Hawkins** Sunday, Nov. 27, 4 p.m., Bank of NH Stage

• **Say Darling** Sunday, Nov. 27, 6:30 p.m., Press Room

• **Popa Chubby** Saturday, Nov. 30, 7:30 p.m., Jimmy's

• **Chazz/Film V** Saturday, Nov. 30, 8 p.m., Stone Church

• **Kat Edmonson** Thursday, Dec. 1, 7:30 p.m. and 10 p.m., Jimmy's

• **Popa Chubby** Thursday, Dec. 1, 8 p.m., Tupelo

• **Jordan Fletcher/Maddi Ryan** Thursday, Dec. 1, 8 p.m., Bank of NH Stage

Darlingside



JAMANNUAL

The **JamAntics JamAnnual GetDown** — the annual reunion of the band JamAntics which features Masceo Williams, Freeland Hubbard, Jordan Tirrell-Wysocki, Eric Reingold and Lucas Gallo — will begin at 8 p.m. on Saturday, Nov. 19, at the Bank of NH Stage (16 S. Main St. in Concord; ccanh.com). Doors open at 7 p.m. Tickets cost \$15 for general admission floor seating and \$25 for balcony seating (plus fees). The band Supernothing will open, according to the JamAntics Facebook page.

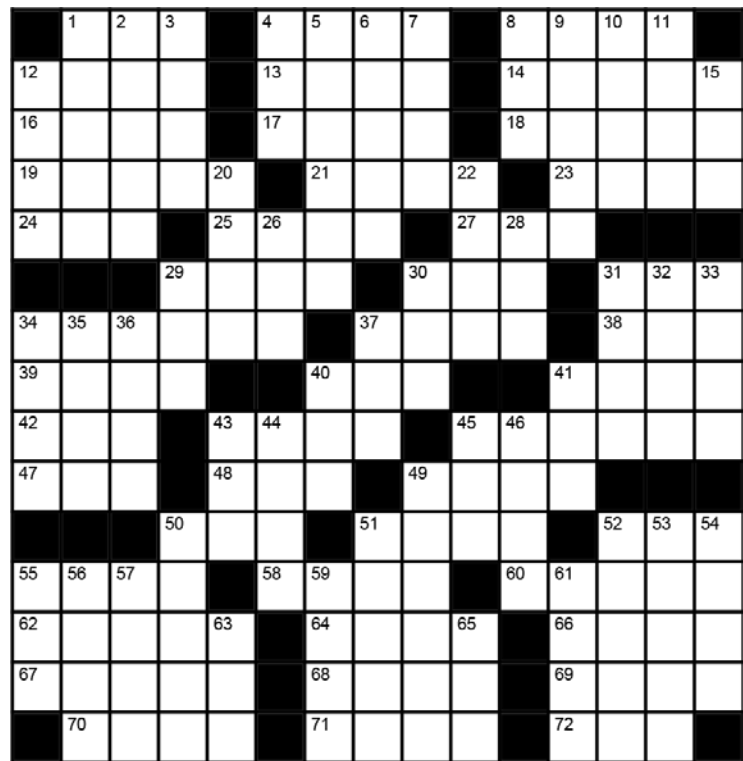
ON THE UP AND UP

You might not recognize **Sara Schaefer** by name, but if you watch *Late Night with Jimmy Fallon*, *Last Week Tonight with John Oliver* or *Inside Amy Schumer* you've laughed at her jokes. The L.A.-based comedian brings her appropriately titled solo show "Going Up" to the Music Hall Lounge (131 Congress St., Portsmouth; 436-2400; themusichall.org) for two shows at 6 p.m. and 9 p.m. on Friday, Nov. 18. Tickets range from \$25 to \$35, plus fees.

GET DOWN, GET FUNKY

The seven-piece "jazzy funky folkly" band **Upstate** makes its New Hampshire debut at the Press Room (77 Daniel St., Portsmouth; 431-5186, pressroomnh.com) on Saturday, Nov. 19, at 7 p.m. Tickets cost \$20 plus fees in advance or \$25 at the door.

HEY HO! LET'S GO!



Across

- 1. Jazz musician Olu Dara's rapper son
- 4. 'How I Could Just Kill ___' Charlotte Sometimes (1,3)
- 8. U2 "___ see those fighter planes" (1,3)
- 12. Blue Ribbon song
- 13. '89 Dead Or Alive album for the naked
- 14. Airborne ___ Event
- 16. Scorpions might release a 'White' one to fly away
- 17. 'City Of Angels' soundtrack smash
- 18. Forebodings or these for tour mishaps
- 19. 'Take Me ___' Tonic (2,1,2)
- 21. Soundgarden sit for a photo in a 'Jesus Christ' one
- 23. Saigon Kick 'Love ___ The Way' (2,2)
- 24. Spice Girl B
- 25. Go with oohs
- 27. "Everything __, I don't think so" Bush
- 29. Piano-driven Denver band
- 30. Alex Paterson ambient house band (w/"The")
- 31. Jackson Five favorite
- 34. Aerosmith "We're in a lover's ___ she gets all excited"
- 37. The "A" in UAE
- 38. 'When I Need You' Sayer
- 39. Ramones 'This ___ Havana'
- 40. Borknagar bassist for son of Odin
- 41. 'Intimacy' ___ Party
- 42. London label run by Superman foe?
- 43. Type of musical club
- 45. "Jock-a-mo fee-no ai na-ne" NOLA jam (3,3)
- 47. Need them for over 21 shows
- 48. Pioneering Seattle grunge band
- 49. Dave Sitek band ___ The Radio (2,2)
- 50. Sometime star money enemy (abbr)
- 51. Like docile image
- 52. "Bingo! I remembered that name of the album!"
- 55. Irish rockers God ___ Astronaut (2,2)
- 58. UK band that likes sweatshirts with

- strings?
- 60. No one wins on Neil Young's 'War ___' (2,3)
- 62. 'Walk Idiot Walk' Swedes
- 64. Headbanger does this during slow jams, perhaps
- 66. Beatles "Lovely ___ meter maid"
- 67. Moon of Uranus-inspired Rainbow song
- 68. You make a long this from tent to front row

- 69. Stars may have inflated ones
- 70. Hall Of Fame guitarist Duane
- 71. Pink Floyd "Does anybody here remember ___ Lynn?"
- 72. Producer Dixon

Down

- 1. Choking Offspring song? (w/"The")
- 2. Canadian doc-rock band
- 3. Johnny Cash sang 'I ___ Darkness' at nightfall (3,1)
- 4. Sing/songster DiFranco
- 5. LCD Soundsystem's James
- 6. Ramones '___ Amigos!'
- 7. Punk rock and roller Mike
- 8. Leona Lewis asked "What am ___ you?" (1,2)
- 9. Sam & Dave's misspelled 'Hold On, I'm ___'
- 10. Gives member the pink slip
- 11. 'Epidemia' metalers III ___
- 12. U2 bassist Clayton
- 15. 3-part harmony legends that did 'Southern Cross' (abbr)
- 20. Ramones drummer Bell
- 22. 'King Of New Orleans' Better Than ___
- 26. Gina G 'Ooh ___ Just A Little Bit'
- 28. Frank Sinatra '___ Tide'
- 29. Semisonic's "Fascinating new thing"
- 30. Cars' 'Drive' singer Benjamin
- 31. Sheryl Crow '___ Wanna Do' (3,1)
- 32. Christette Michele song w/will.i.am (2,2)
- 33. Colbie Caillat 'The Little Things' album
- 34. Western state Faith No More is from (abbr)
- 35. 'Said I Loved You...But I ___' Michael Bolton
- 36. 'Need You Tonight' band
- 37. Affirmative word to vote in new member
- 40. 'Home Bound' Nugent

- 41. 'Holocene' ___ Iver
- 43. '85 Steve Howe/Steve Hackett band
- 44. What ousted member will do in press (w/"out")
- 45. Days Of The New "___ got this time on my hands, you are the one to abuse"
- 46. Goldfrapp song about a nut?
- 49. Ryan of OneRepublic
- 50. Kooks 'Always Where ___ To Be' (1,4)
- 51. Shimon of Sick Puppies
- 52. Arlo Guthrie song meaning "friend" in Spanish
- 53. Joe Cocker 'You Can Leave Your ___' (3,2)
- 54. It was her 'Song', to Silverchair
- 55. Perfect Circle guitarist James
- 56. Ramones 70s label
- 57. Like some fans
- 59. Your video gets played ___ (2,2)
- 61. B52s Schneider
- 63. Family Stone was his
- 65. Pietasters "cousin of reggae" genre

Todd's new book Rock and Roll Crosswords Vol. 1 is available now on Amazon.

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KENKEN

THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

EASY

| | | | |
|----|----|----|-----|
| 3- | 4+ | 2÷ | |
| | | 3+ | 12X |
| 1- | 2 | | |
| | 1- | | 1 |

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WORKSPACE:

CHALLENGING

| | | | | | |
|----|-----|-----|----|----|-----|
| 4+ | 2÷ | 24X | 5- | 8+ | 2 |
| | | | | | 6+ |
| 2- | 2- | | 9+ | 4 | |
| | 11+ | 1 | | | 13+ |
| 2 | | 1- | | 5- | |
| 4- | | 1- | | | |

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PREVIOUS ANSWERS

| | | | |
|----|-----|---|----|
| 1 | 16X | 2 | 2- |
| 4 | 4 | 3 | 3 |
| 9+ | 4 | 2 | 3 |
| 2 | 2- | 3 | 1 |
| 2 | 3 | 1 | 4 |
| 3 | 1 | 4 | 2 |

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RULES

① Each row and each column must contain the numbers 1 through 4 (easy) or 1 through 6 (challenging) without repeating.

② The numbers within the heavily outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.

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

WORD ★ Roundup™

by David L. Hoyt & Jeff Knurek

Find and Circle...

- Five bodies of water
- Three types of pie (five-letter min.)
- Three six-letter birds
- Two gas giants
- Two neighboring countries

Last Week's Answers: CORNEA PUPIL IRIS / LENNON CANDY WAYNE / SWAN WREN HAWK / GIRAFFE LEOPARD CHEETAH / PEPSI COKE

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| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| L | S | O | C | A | N | A | R | Y | E | N | J |
| I | A | N | R | J | H | N | L | Y | L | O | J |
| N | T | K | L | I | A | R | Z | P | O | U | |
| D | U | V | E | K | O | R | R | T | P | G | P |
| I | R | Q | P | D | E | L | G | B | A | A | I |
| A | N | M | N | H | F | B | E | U | O | L | T |
| K | U | O | C | H | I | N | A | L | L | R | E |
| P | P | C | F | A | L | C | O | N | M | F | R |

“Change of Pace” — by only one letter.

Across

- 1. Trevor Noah’s soon-to-be former gig, briefly
- 4. Winner of the 2022 World Series
- 9. Bring together
- 13. Eight, in France
- 15. “For real”
- 16. 1890s gold rush city
- 17. “Umbrella Academy” actor
- 19. Font style, for short
- 20. Collect little by little
- 21. Wrinkly “Dick Tracy” villain in a Ned Flanders flashback
- 23. Mizuho Bank currency
- 24. Put to the test
- 26. Scand. nation, at the Olympics

- 27. Green Starbucks offering
- 29. Watch
- 31. Third word in many limericks
- 34. Cold War-era treaty of 1955
- 37. “Allow me”
- 39. Hobart hopper
- 40. Italian coffee brand that doesn’t look so well?
- 41. Add-on that adds new objects and characters to a game
- 46. Concert souvenir
- 47. “Don’t block my path” noise
- 48. “Fifty Shades of Grey” star Johnson
- 51. Iceland-to-Ireland dir.
- 52. Multi-PC hookup, for short

- 53. “Criminal Minds” org.
- 54. Down-to-the-wire election
- 59. “The Things We ___ Love” (Isy Suttie podcast)
- 61. “Back to you,” on a walkie-talkie
- 62. Glass sheet
- 64. Philosopher Descartes
- 65. Best-case
- 66. Part of NAFTA, for short
- 67. “Star ___: Lower Decks”
- 68. Dapper
- 69. Mag execs

Down

- 1. Place to “hit” for a workout
- 2. “2001: A Space Odyssey” star Keir
- 3. Person of few words
- 4. Formic acid producer
- 5. Excessively sentimental
- 6. Main land vehicle for the Teen Titans (it makes sense ‘cause of the letter)

- 7. “Chunky” pasta sauce brand
- 8. Pirates’ place
- 9. Plastic restaurant freebie that may be serrated
- 10. “This is ___ drill”
- 11. Computer debut of 1998
- 12. Prefix before kinetic
- 14. Mowry of “Sister, Sister”
- 18. “Home ___ Range”
- 22. “That is sooooo nasty”
- 25. Like the fish in poke bowls
- 28. “Pet” plant
- 29. Racecar engine sound
- 30. “This ___ you ...”
- 31. Where to see stars in Hollywood
- 32. Knee injury site, briefly
- 33. Unclean quarters
- 35. Indy 500 winner Luyendyk
- 36. Selection
- 37. ___ Gala (annual NYC event)
- 38. Battle weapon
- 42. Thomas who drew Santa Claus
- 43. Comedian/rapper Zach seen in

- “Epic Rap Battles of History” and “The Crossword Show”
- 44. Activity that makes squeamish parents cover their kids’ eyes, for short
- 45. Root beer brand
- 49. Crashed into at 90 degrees
- 50. TV networks and radio stations, e.g.
- 51. Animated movie series with Gingy
- 52. ___ the half (was ahead)
- 54. Wrongful act, legally
- 55. “Skinny Love” band Bon ___
- 56. “Bob’s Burgers” keyboard-playing son
- 57. Verdi opera set in Egypt
- 58. Online tech review site
- 60. ___-Locka, Florida
- 63. Former West Coast beer brand, briefly

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| | | | | | | | | | | | |
|----|----|----|----|----|----|----|----|----|----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| 13 | | 14 | 15 | | | | | 16 | | | |
| 17 | | | 18 | | | | | 19 | | | |
| 20 | | | 21 | | | | | 22 | | | |
| 23 | | | 24 | 25 | | | 26 | | | | |
| 27 | | 28 | | | 29 | 30 | | | 31 | 32 | 33 |
| | 34 | | | 35 | | | | 36 | | | |
| 37 | 38 | | | 39 | | | | 40 | | | |
| 41 | | | 42 | 43 | | | 44 | 45 | | | |
| 46 | | | 47 | | | | 48 | | | 49 | 50 |
| | | | 51 | | | | 52 | | | 53 | |
| 54 | 55 | 56 | | | 57 | 58 | | 59 | 60 | | |
| 61 | | | | | 62 | | | 63 | | | |
| 64 | | | | | 65 | | | 66 | | | |
| 67 | | | | | 68 | | | | | 69 | |

R&R answer from pg 39 of 11/10

| | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| A | L | I | F | E | I | C | A | N | D | A | N | I |
| N | O | S | O | N | A | R | L | O | O | F | U | S |
| A | B | O | R | T | M | Y | L | O | N | A | D | A |
| S | O | N | N | E | T | B | O | N | T | R | E | Y |
| | | | O | R | B | A | T | E | A | M | | |
| M | E | W | T | O | M | B | S | L | E | I | T | H |
| A | N | I | A | N | D | Y | L | A | U | R | A | |
| H | O | L | L | I | E | S | R | A | I | N | S | I |
| A | L | L | A | N | V | O | U | S | E | N | O | |
| L | A | Y | N | E | C | O | N | D | O | D | A | N |
| | | | G | R | I | L | L | I | N | C | | |
| I | S | I | S | F | A | T | T | R | U | S | T | A |
| D | E | F | Y | G | R | A | M | O | R | T | O | N |
| I | M | I | N | O | K | G | O | A | S | I | G | N |
| D | I | M | E | D | E | E | E | D | E | V | O | E |

Jonesin’ answer from pg 40 of 11/10

| | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| L | I | B | R | A | C | A | N | I | D | F | M | L | | |
| O | G | L | E | R | A | T | A | R | I | R | A | I | | |
| C | L | I | F | F | S | N | O | T | E | S | E | T | C | |
| O | O | P | S | H | O | M | E | C | R | E | T | E | | |
| S | O | S | G | E | N | W | O | O | Z | Y | | | | |
| | | | C | U | E | O | P | E | L | E | A | N | | |
| K | I | L | L | I | N | G | M | E | S | O | F | T | L | Y |
| I | S | A | I | D | O | A | T | C | I | A | O | S | | |
| S | L | I | P | O | F | T | H | E | T | O | N | G | U | E |
| T | A | D | A | A | H | A | O | M | G | | | | | |
| M | A | R | T | Y | A | W | E | C | O | M | | | | |
| T | A | S | T | E | M | A | G | E | S | A | F | E | | |
| O | B | I | T | A | Y | L | O | R | S | W | I | F | T | |
| G | A | D | R | I | S | E | N | P | A | R | E | R | | |
| O | D | E | A | N | T | S | Y | A | B | O | D | E | | |

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

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

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Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green

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

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Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green

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

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Difficulty Level ★★★★★

SIGNS OF LIFE

All quotes are from *Her Royal Highness*, by Rachel Hawkins, born Nov. 23, 1979.

Scorpio (Oct. 23 – Nov. 21) *I actually love going to class in rooms that are hundreds of years old. Appreciate the history.*

Sagittarius (Nov. 22 – Dec. 21) *That question mark makes me frown at the screen, my fingers hovering over the keyboard. Am I going to reply? Why is she messaging now? Does she — ‘Knock-knock,’ a voice calls. Who’s there?*

Capricorn (Dec. 22 – Jan. 19) *She winks then — actually winks! At a teacher! No, not a teacher, a headmistress — and giggles run through the room. Don’t wink at the headmistress.*

Aquarius (Jan. 20 – Feb. 18) *I head out into the hall, only to find myself surrounded by Glamazons. Okay, maybe ‘surrounded’ is unfair when there are just two of them, but they’re still extremely tall and extremely shiny of hair and as I look up at them, I realize they’re the two girls I most often see hanging around Flora. ... the brunette moves in closer to the blonde, cutting off my escape. Stay calm, you’re doing great.*

Pisces (Feb. 19 – March 20) *The royals are one thing, but even the ‘normal’ people here are fancier than I thought they’d be.... People will surprise you.*

Aries (March 21 – April 19) *I almost stop in my tracks, which would’ve probably caused some kind of domino effect of plaid. Keep moving.*

Taurus (April 20 – May 20) *The rest of the meeting is reminders about rules, instructions on how to best balance ‘academic life with social pursuits.’ And then we’re dismissed back to our rooms to ‘have some downtime’ before school officially starts tomorrow. Balance your pursuits.*

Gemini (May 21 – June 20) *Me and Veruca Salt? Out in the wilderness together? Yup.*

Cancer (June 21 – July 22) *While Flora keeps chatting on the phone ... I unzip my duffel and pull out the big Ziploc bag I brought with my favorite rock samples. Yes, maybe it’s a wee bit dorky to have favorite rocks, but whatever. Whatever!*

Leo (July 23 – Aug. 22) *It’s not that I object to physical fitness as a concept. ... We did laps back at Pecos High ... but at least it had been inside, around the gym where it was warm in the winter, cool in the summer, and there was much less chance of stepping in sheep poop. You can work out anywhere.*

Virgo (Aug. 23 – Sept. 22) *Usually, my Pointy Finger of Justice is enough to dissuade Lee, but now he just grabs it, pushing my finger out of his face. You may need to change tactics.*

Libra (Sept. 23 – Oct. 22) *The idea of getting to be out on my own — well, kind of on my own — in the Highlands, wind whipping through my hair; capping out underneath Scottish stars? Yes, please. And thank you. 💜*

7 LITTLE WORDS

Find the 7 words to match the 7 clues. The numbers in parentheses represent the number of letters in each solution. Each letter combination can be used only once, but all letter combinations will be necessary to complete the puzzle.

| CLUES | SOLUTIONS |
|--------------------------------|-----------|
| 1 calendar pages (6) | _____ |
| 2 10-year periods (7) | _____ |
| 3 thousands of years (9) | _____ |
| 4 hour’s 3,600 (7) | _____ |
| 5 biweekly spans (10) | _____ |
| 6 sequoia’s lifespan units (9) | _____ |
| 7 school year divisions (9) | _____ |

| | | | | |
|-----|-----|-----|------|-----|
| NIA | TUR | SEC | EST | DES |
| MIL | ON | NIG | FORT | CEN |
| THS | CA | HTS | MON | SEM |
| ERS | DE | DS | LEN | IES |

11/13
Last Week's Answers: 1. LETDOWN 2. LETHARGIC 3. LETO 4. LETTERHEAD 5. LETUCE 6. LETITIA 7. LETTING

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Amateur Contest

THIS THURSDAY

***10 WEEK PRELIMINARY CONTEST

TOP 3 FROM EACH WEEK MOVES TO FINALS WHERE 1 AMATEUR WILL CLAIM THE \$10,000.00 CASH PRIZE

FINAL CONTEST THURSDAY DECEMBER 29TH

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millenniumcabaretnh.com
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Sudoku Answers from pg40 of 11/10

Puzzle A

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

Difficulty Level ★

Puzzle B

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

Difficulty Level ★★★

Puzzle C

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

Difficulty Level ★★★★★

The River

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 THURS: 12PM-2AM | FRI & SAT: 12PM-4AM
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The Lucky Moose CASINO & TAVERN

138239

NEWS OF THE WEIRD BY ANDREWS MCMEEL SYNDICATION

Bummer

College dreams were scattered across a highway in El Paso, Texas, on Oct. 28 when a UPS truck lost its load of SAT tests that had been completed on Oct. 27 at El Paso High School, KTSM-TV reported. Senior class vice president Santiago Gonzalez said the school called a meeting to discuss the lost tests. All but 55 of them were recovered; the College Board is working with those students to set a retest date. Student body president Zyenna Martinez is worried about identity theft: "(The tests) have all of our identification and information ... where we live, our address, our date of birth ... and it stinks because our identity is out there right now." — *KTSM-TV, Oct. 28*

Two weirds for the price of one

TSA officers at the Fort Lauderdale-Hollywood International Airport made a "hen you believe it?" (their pun, not ours) discovery on Nov. 8 as they screened luggage: a pistol stuffed inside a raw chicken. The Associated Press reported that both raw meat and firearms are allowed on airplanes — just not packed together. TSA posted a photo of the bang-bang chicken on its Instagram account but did not identify the traveler or whether it made any arrests. — *Associated Press, Nov. 8*

Goals

Alexander Tominsky, 31, of Philadelphia invited the public to assemble and watch him eat an entire rotisserie chicken — for the 40th day in a row, *The New York Times* reported. Dubbed "The Chicken Man," Tominsky placed fliers around Philly to advertise his consumption of the 40th bird, and dozens of people showed up at a pier on the Delaware River on Nov. 6 to watch. "Eat that bird!" they chanted. And he did. Why? He told the *Times* that much of the world is in pain, so he needed to do something painful to himself that would make others smile. After 40 days of cramping and bloating, Tominsky was looking forward to a sushi dinner. — *The New York Times, Nov. 6*

What's the point?

Japanese convenience store Lawson is testing a new candy that tastes like emptiness, *Oddity Central* reported. "Aji no Shinai? Ame," or "Tasteless? Candy," apparently has a slight odor but almost no flavor. The makers are hoping that people who use candy just to keep their mouths and throats moist will appreciate the flavorless variety. — *Oddity Central, Nov. 10*

One man's trash ...

German collector Alexander Smoljanovic is on the hunt for a special item to complete his collection, *Metro News* reported. Smoljanovic wants a purple Sulo 240-liter wheeled trash can, available only in the United Kingdom, to round out his collection of more than 100 full-size wheelies. "I have miniatures and

real wheelie bins from USA, Australia, France, U.K. and Germany. Almost every color is available. The most valuable colors are purple, gold, silver and transparent," he said. He hopes for a donation, but he's willing to pay for the elusive purple wheelie. "Some people tell me, 'Now I consider my wheelie bin from another angle.'" — *Metro News, Nov. 10*

Look, up in the sky!

Dustin Procita lives in rural northern California among cattle ranches and farms. On the evening of Nov. 4, Procita "heard a big bang. I started to smell smoke and I went onto my porch and it was completely engulfed in flames," he told KCRA-TV. Procita saved one of his two dogs from the fire, which he believes was caused by a meteorite landing on his house. Video taken by people nearby shows a bright ball of light falling from the sky; the Taurid meteor showers were happening in that area when the fire occurred. Firefighters battled the blaze for several hours before getting it under control. Procita said he might have to buy a lottery ticket: "They said it's a 1-in-4 trillion chance." — *KCRA-TV, Nov. 4*

Least competent criminals

• Two unnamed thieves stole merchandise from the Ross Dress for Less store in Springfield, Missouri, on Nov. 5, KY3-TV reported. They apparently then hopped into two separate cars to make their getaway — and crashed into each other. Police said the suspects tried to flee on foot but were quickly apprehended; they'll face misdemeanor theft charges. — *KY3-TV, Nov. 5*

• A man caught running out of a Vons supermarket in La Verne, California, on Nov. 8 with a cart full of Tide liquid laundry detergent turned out to be a murder suspect, KTLA-TV reported. Police arrested the unnamed man, who had 20 bottles of the soap, and then realized he had a \$2 million warrant out for his arrest. The detergent was returned to the store. — *KTLA-TV, Nov. 8*

But why?

Stouffer's, of TV dinner fame, has a new offering sure to appeal to ... Garfield. Stouffer's Lasagna Inspired Bloody Mary Mix, the company's first foray into drink mixes, claims to sport a "bold and savory" flavor, *Food & Wine* magazine reports. "For decades, Stouffer's Lasagna has had a special place at holiday tables," said Megan McLaughlin, the company's brand marketing manager. Really? But here's the good news: While you can't buy the mixer, they'll be giving away bottles starting at noon Eastern time on Nov. 14 through the online merchandise store. Mark your calendar! — *Food & Wine magazine, Nov. 1*

Sources according to *uexpress.com*. From the editors at *Andrews McMeel Syndication*. See uexpress.com/contact



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CHUBB THEATRE



BANK OF NEW HAMPSHIRE STAGE
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CONCORD

CHUBB THEATRE
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Gladys Knight

Friday, Nov 18

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