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GRANITE VIEWS STEPHEN RENO How we see others



As more than one observer has noted, most Americans behave with respect to political campaigns and elections as they do toward sports teams and competitions.

They have their favorites and then generally sit back and watch. True, some go out and stump for their candidate (or put out lawn signs), but generally most of us just follow the contest by way of cable news or local TV channels. And what those bring us these days, especially in the closing hours before Election Day, is a constant stream of strident messaging that caricatures opposing candidates as irresponsible, incompetent, or perhaps even dangerous. What is especially common is the format of these ads, whether on TV or in other forms of the media. They typically feature an especially unfavorable black and white photo of the opponent, probably snapped at an off moment along the campaign trail, while the favored candidate, featured smiling and in a color-rich setting, is portrayed as trustworthy, honest and friendly.

By extension — and probably without our adverting to the fact — this caricaturing of political candidates can easily lead us to include in our opinion those who support candidates we oppose. In short — and how many times have we all heard this? — they simply become "those people." It's a short step, for example, from portraying a candidate who favors a woman's right to free choice to viewing that candidate's supporters as "baby killers." The political ads are replete with such exaggerations; indeed, that is what gives them the desired impact.

In his book Faces of the Enemy: Reflection of the Hostile Imagination, the philosopher and social observer Sam Keen documents the many ways, over time, we tend to conceptualize those who are our opponents as less than ourselves. In the extreme cases of warfare, the dehumanized enemy is portrayed as just that, less than human, and therefore easier to destroy.

But even in the political sphere such characterization can lead to condescension, disregard or even disdain. The higher the moral stakes, the greater the danger of regarding "the others" as unworthy or dangerous. The polarization in our society today, with its attendant imaging, makes the point.

Can we, will we break through this barrier of prejudice and start to engage in civil conversation with those who hold views opposite to ours? We cannot change everything, but we can start by reaching out and seeking not to convince others but to understand how they take the positions they do. The danger of not trying is to further harden difference, and that makes working toward a common good impossible.



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ON THE COVER

10 POWER TO THE PEOPLE With heat and electric bills taking a bigger bite out of household budgets, we talk to local energy professionals about why and what to expect this winter. They also discuss how you can pay less now and in the long run, and



detail steps you can take to seek out assistance and meet your family's needs.

ALSO ON THE COVER Celebrate 2023 with NHSCOT's Hogmanay, a traditional Scottish New Year's celebration, at LaBelle Winery in Derry (page 14). Loon Chocolate and 603 Charcuterie present a two-day holiday market filled with all kinds of last-minute gift-giving opportunities (page 25). It's the end of an era for Manchester's culinary scene, as longtime chef Edward Aloise and his wife, Claudia Rippee, owners of Republic Cafe and Campo Enoteca on Elm Street, get ready to step away from the kitchen and enter retirement (page 24).

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NEWS & NOTES

Mental health help

Anthem Blue Cross and Blue Shield is working with Aspire365 to create a new mental health program for New Hampshire residents age 12 and older as part of an ongoing effort to expand behavioral health care for teens and adults statewide. According to a press release, the program would include in-home and virtual mental health care treatment that is in-network for New Hampshire Anthem members. Aspire365 is currently the only health care provider in the state offering in-home treatment for teens and adults for both complex mental health illnesses — including psychotic disorders, mood disorders, anxiety, personality disorders and neurocognitive disorders and substance use disorders, as well as co-occurring disorders. "Mental health is health," Maria Proulx, president of Anthem Blue Cross and Blue Shield in New Hampshire, said in the release. "In New Hampshire, we've seen the need for a greater variety of treatment options and access so individuals can work with their health care provider to find a program that provides access in a manner that best works for them to get on the path to recovery and good health." Aspire365's treatment model incorporates psychiatry, psychotherapy, in-home nursing, family and peer support and group therapy, based on

Winter tourism

each patient's individual needs.

The New Hampshire Division of Travel and Tourism is anticipating an estimated 2.9 million travelers to visit New Hampshire this winter, with travel-related spending expected to reach \$1.3 billion. According to a press release, the Department's winter campaign will highlight the variety of winter



Berat Holdings is awarded Intown Concord's Facade Grant. From left to right: Jessica Martin, Theodora Conway, Joseph Conway, Jennifer Boulanger. Courtesy photo.

activities that visitors can experience in New Hampshire, including skiing and snowboarding, snowmobiling, snowshoeing, skating, dining and sales-tax-free shopping. "We are coming off a record-breaking winter in New Hampshire, where spending reached \$1.2 billion, and while there are signs the rebound from the pandemic recovery is slowing, we expect to see continued growth this season in spending," Department director Lori Harnois said in the release.

New director

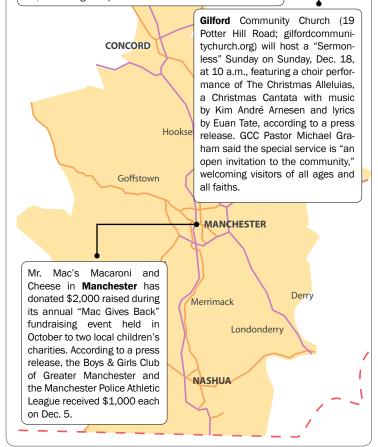
The City of Manchester has a new director of homelessness initiatives, Adrienne Beloin. According to a press release, Beloin, who grew up in New Hampshire, has more than two decades of experience working with homelessness in the Boston area. Most recently, she was overseeing the largest day shelter and wraparound services for homeless individuals in Massachusetts. She has also worked as a direct service clinician and senior leader focused on rehabilitation of homeless adults in the areas of behavioral health, income and housing, and she has worked on City initiatives to implement innovative resources and

solutions for chronic homelessness, substance use disorders and encampments. "I have had a warm welcome returning to New Hampshire and my impression is that there is a tremendous amount of compassion and dedication we can leverage here in Manchester coming from the concerned community, the local service providers, and the City departments," Beloin said in the release.

Downtown improvements

Intown Concord has presented Berat Holdings of 64 N. Main St. with the final Façade Grant of 2022 in the amount of \$10,000. According to a press release, Intown Concord's Façade Grant Program was created to improve the appearance of downtown Concord by providing financial assistance to local building owners and tenants to be utilized for building renovations and beautification projects. Berat Holdings has had plans to upgrade the building since 2019, when they replaced their entrance doors, but the project was put on hold due to the Covid pandemic. The grant will allow the company to move forward with its renovations. "With increased building costs and inflation, property owners are facing many challenges when it comes to

Joanne M. Conroy, President and CEO of Dartmouth Health, based in **Lebanon**, was named one of 2022's 100 Most Influential People in Healthcare by Modern Healthcare, ranking No. 18 on the publication's annual list, according to a press release.



building improvements right now," Jessica Martin, executive director of Intown Concord, said in the release. "It is an absolute joy to be able to give back to our community in this way and make it a little easier for these owners to improve their buildings and ultimately the look of our downtown."

New commissioner

The New Hampshire Department of Transportation has a new commissioner, William J. Cass. According to a press release, Cass

will complete the term of former commissioner Victoria Sheehan, who has accepted a new position at the Transportation Research Board in Washington, D.C. Cass has more than 35 years of experience working with NHDOT, most recently serving as assistant commissioner. Prior to that, he held a number of supervisory and management positions and was a project manager for NHDOT's largest project ever, the 20-mile, \$800 million-reconstruction and widening of Interstate 93 from Salem to Manchester.











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SPORTS DAVE LONG'S LONGSHOTS

Farewell, Xander



They tell you never to make decisions when you're emotional. So maybe it's fortunate I had a few days before giving my reaction to the Red Sox letting their leader of 11 years walk out the clubhouse door on Friday morning.

Since I've been saying for a year they were not going to re-sign **Xander Bogaerts**, I wasn't surprised when the news broke. But I was more annoyed than I've been since the Celtics dumped **Isaiah Thomas** after he gave up his body (and long-term earning power as it turned out) for the cause in a trade for **Kyrie Irving** that I said from the start was a mistake. And here's why.

The Contract: First I would not have given the 30-year-old Bogaerts an 11-year contract. But it never had to get to that point.

However, the owner and his GM assured it would with their ridiculous offer last spring. Like he'd take it, when his agent was **Scott Boras**, who always gets top dollar for his clients.

If they were actually serious about keeping him, they'd have made a real offer like the Yankees did with **Aaron Judge** by starting with a realistic figure. Like an overpay per year for a shorter term, like \$30 million per for six years.

Instead they followed the same playbook that led to the **Jon Lester** disaster in 2014 with the same result.

Which, despite what he said publicly for a year, was mission accomplished for **Chaim Bloom** because he didn't want Bogaerts.

The Issue – They Lied All Year: I'm hardly the only person who knew from the day Bloom signed Trevor Story last winter that he would become the low(er)-cost replacement shortstop for 2023. Yet Bloom denied it all year. I know it required a tricky answer, but I absolutely hate being lied to. It's not the only rub here, but it is a big part of it, as it makes me question everything he says going forward. Because his actions say he's dishonest. Ditto for team president Sam Kennedy and the owner John Henry, who condoned it through his silence.

The GM, Part I – His Brand of Baseball: I must admit I hate Chaimball. I don't like his Tampa Bay bargain basement hunting, five-inning starters and most of all the stat geek approach. And most galling is that, because of the "numbers rule all" attitude, he has no idea what he just lost in Bogie. Bottom line: I don't think he's ready to be the GM and I have my doubts he ever will be.

What Did They Lose? Goodbye, leadership and a steadying influence. But if they're moving forward with a rebuild around their young farm system guys, those exact qualities will be an important ingredient for their development.

It's what the Celtics lost when **Danny Ainge** let **Al Horford** walk after 2018 and why bring-

They tell you never ing him back to have him influence his young make decisions when bu're emotional. So did as Celtics GM. And you can't argue with maybe it's fortunate I had the results.

The GM, Part II – Can He Judge Talent? Not that everything he's done has been wrong, but I haven't seen one thing he's done that has impressed me.

Yes, I know **Michael Wacha** had a nice year. But he was just a low-cost guy he got lucky with as after several years of struggles there had been nothing in his recent past suggesting he could return to the solid guy he was early in his career with St. Louis.

Show me three more similar reclamation projects going that work and I may believe it was an astute move.

Of course the real proof lies in the guys coming up through his vaunted farm system — which, the way it's gone with the hyped **Jarren Duran**, is not off to a great start.

I should also say that I'm not always right. I thought Stevens would be a disaster and he's been just the opposite as Celtics GM.

But to this point the only thing that stands out outside of Story's underwhemling season is the subtractions (Betts, Bogie) and the obvious miss of seeing perfect fit **Kyle Schwarber** walking to hit 46 homers in Philly for less money being paid to the now departed **J.D. Martinez**.

Who's Masataka Yoshida? I had never heard of him before last week, so I have no idea how good he is or isn't. But Rusney Castillo was the first thing that leapt to mind when I heard of the Yoshida signing. He was signed mid-way through 2014 with much fanfare. He turned out to be a titanic bust; in retrospect it was probably so because it was a hurried signing to distract fans who were ticked off that Lester had just been traded and the team was on its way to finishing in last place for the second time in three years. Fair or not, this seems similar.

The Owner – What's Fair To Expect: Owners can't guarantee championships and fans don't have the right to expect that. But since the Red Sox have grown from being worth \$600 million to now being worth \$3.9 billion since Henry bought the team on the backs of his customers paying the highest ticket prices in baseball, Red Sox Nation has a right to expect Henry to spend to make it competitive.

I was OK with two years of payroll restructuring to lay the groundwork for the future. But the continued Tampa Bay wannabe approach is the opposite. Enough already. This is a big market team supported by a passionate fan base, which has money to spend. If he doesn't want to spend that's fine. But if he doesn't want to, he should sell the team, because Red Sox Nation has done its part.

And if he won't sell, the only thing that will get his attention is if you hit him in the cash register. So don't buy tickets or merchandise and shop watching on NESN. Until he does.

Email Dave Long at dlong@hippopress.

QUALITY OF LIFE INDEX

NH representation

Twenty-one upperclassmen from the Arts Academy of New Hampshire in Salem have painted, photographed and drawn unique pieces of art celebrating New Hampshire. According to a press release, that artwork can





75

50

now be seen on a series of holiday ornaments that are on display at the 2022 National Christmas Tree display in President's Park as part of the America Celebrates ornament program. "I told the group to think about what they truly love about New Hampshire and its scenery, and I also told them that this is the time to shine, and to showcase their best work," Frank Sharlow, co-director and art teacher at the school, said in the release. The ornaments depicted New Hampshire beaches, mountains, trails, the state flower (purple lilac) and the state bird (purple finch), white birch trees, various wildlife, Funspot arcade at Weirs Beach and more Granite State icons and scenery.

QOL Score: +1

Comment: The Arts Academy of New Hampshire was one of 58 schools nationwide to participate in this year's America Celebrates ornament program, which features art by more than 2,600 students across the country.

Fill up!

Gas prices in New Hampshire have fallen 11 cents per gallon in the last week. According to a GasBuddy price report, the average gasoline price in New Hampshire is down to \$3.42 per gallon as of Dec. 12. The data is based on a survey of 875 gas stations across the state. Prices are now 36.7 cents per gallon lower than a month ago, but still 10.8 cents per gallon higher than this time last year.

QOL score: +1

Comment: The national average price of gasoline was \$3.21, according to the report — down 14.4 cents per gallon in the last week and down 56.5 cents per gallon from a month ago.

Snow!

The first big snow of the season is projected to start sometime between the night of Thursday, Dec. 15, and the morning of Friday, Dec. 16, WMUR reported. Northern and central parts of the state could get at least 6 inches of snow accumulation, while the southern part of the state is more likely to get a wintry mix and cold rain. Commuters should expect a high impact on travel conditions on Friday. The storm is projected to pass sometime between late Friday night and the first half of the day Saturday.

QOL score: +1 if you're a kid hoping for a snow day and because the lack of snow was starting to seem weird

Comment: Some kids got two-hour delays on Monday after the accumulation of snow Sunday night.

Give blood, get stuff

The American Red Cross is calling for blood and platelet donations to prevent a seasonal blood shortage, according to a press release. Shortages can happen this time of year due to a number of barriers, including holiday traveling, seasonal illness and weather conditions. Everyone who donates through Dec. 15 will receive a \$10 Amazon gift card; donate between Dec. 16 and Jan. 2 will receive a long-sleeved Red Cross T-shirt — while supplies last.

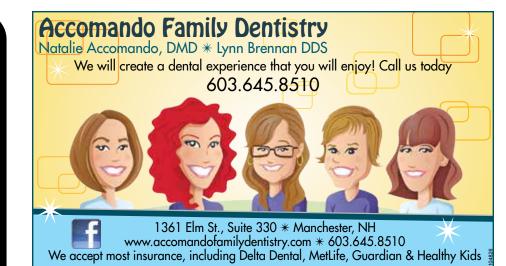
QOL score: +1

Comment: To book a donation appointment at a Red Cross blood donation site near you, download the Red Cross Blood Donor app, visit redcrossblood.org or call 1-800-733-2767.

QOL score: 87 Net change: +4 QOL this week: 91

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

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THIS WEEK BIG EVENTS DECEMBER 15 AND BEYOND

Saturday, Dec. 17

The Tito's Ugly Sweater 4 Miler, to benefit Second Chance Ranch Rescue, Humane Society of Greater Nashua and the Salem Animal Rescue League, will take place today at 9 a.m. The race begins and ends at Backyard Brewery (1211 Mammoth Road in Manchester) and features a post-race party with a Tito's Handmade



Vodka beverage. See hsfn. org/uglysweaterrun to register for this 21+ event.

Thursday, Dec. 15

The 11th annual Tower of Toys Cocktail Party is today at 5 p.m. at the Beacon Building (814 Elm St. in Manchester). The party will have refreshments and live music. To go to the party, bring an unwrapped present to be donated for a child's holiday gift. For more information, visit the website toweroftoys.org.

Thursday, Dec. 15

Join the Rex Theatre (23 Amherst St. in Manchester) today for A Charlie Brown Jazz Christmas featuring The Eric Mintel Quartet. The classic cartoon's music will come to life with a jazzy feel and a holiday display. The quartet will also play covers of popular holiday songs. Showtime

at 7 p.m. and tickets cost \$29. Purchase tickets at palacetheatre.org.

Thursday, Dec. 15

The Morning Buzz Christmas Ball is back at the Chubb Theatre (Capitol Center for the Arts, 44 S. Main St. in Concord) today. Doors open at 6 p.m. and showtime is 7 p.m. The show will feature a cast of musicians, comedians and magicians emceed by Greg and the Morning Buzz radio host Greg Kretschmar. Tickets cost \$45 and can be purchased at ccanh.com.

Saturday, Dec. 17

Today is the first day of the Professional Bull Riding Manchester Invitational at the SNHU Arena (555 Elm St. in Manchester). The show will have 35 of the top bull riders from around the world competing for the top spot in the sport. The doors open at 5:15 p.m. on Saturday for the first round of riding and they'll open at 12:15 p.m. on Sunday, for the second and championship round. Tickets start at \$20 and can be ordered on SNHU Arena's website snhuarena.com.

Sunday, Dec. 18

Haven't caught a big-screen ride on The Polar Express yet this season? Head to Red River Theatres (11 S. Main St. in Concord: 224-4600, redriv-

ertheatres.org) today at 11 a.m. (or Saturday, Dec. 17, at 11 a.m.) to see the 2004 G-rated classic. Tickets for these screenings cost \$5.



Save the Date! Thursday, Dec. 29

The Flying Monkey Movie House & Performance Center (39 Main St. in Plymouth) is having The Wizards of Winter, a holiday rock event featuring former members of some of classic rock's biggest names, including Alice Cooper, Blue Oyster Cult, Def Leppard and the Trans-Siberian Orchestra, today at 7:30 p.m. Tickets start at \$49 and can be purchased at flyingmonkeynh.com.



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- · Adult Sports and Leagues
- Art, Music and Dance Programs



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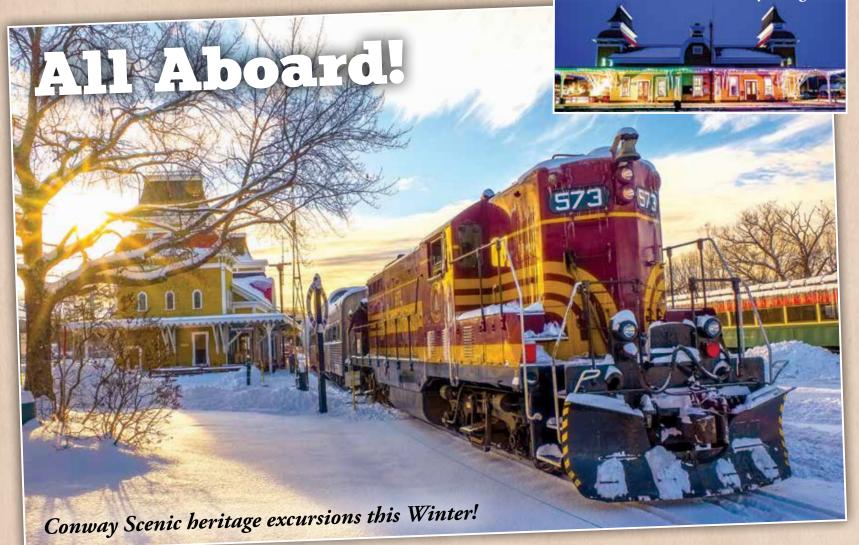
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Power, in People

KEEPING THE LIGHTS AND HEAT ON THIS WINTER — AND WHAT IT WILL DO TO YOUR WALLET

By Angie Sykeny asykeny@hippopress.com

The skyrocketing costs of energy in 2022 have left many New Hampshire families struggling to afford their heating and electric bills, and some even in fear of their homes going cold and dark this winter. Fortunately, there are a number of resources available to the state's more vulnerable populations to ensure that doesn't happen, as well as actions that residents of all demographics can take to reduce energy consumption — and the balance on their energy bills.

New Hampshire energy professionals shared their expertise on the current state of and onlook on energy costs; how to pay less for energy now and over time; and where to find the appropriate assistance to meet your family's unique energy needs.

Why is energy so expensive now?

The biggest reason, according to New Hampshire energy professionals, is an increased demand for natural gas around the world, triggered by global events, particularly the war in Ukraine.

"Even though the U.S. is a major producer of natural gas, we're in the same global market as everyone else on the planet," New Hampshire's Consumer Advocate Donald Kreis said. "When the demand for natural gas around the world goes up, our prices go up."

New England's power grid relies heavily on natural gas, so when the price of natural gas goes up, so does the price of the electricity produced with it.

"The regional market for electric supply consists of 50 percent or so, give or take, natural gas," said William Hinkle, media relations manager for Eversource, New Hampshire's largest utility, "so the prices [of electricity] are always very closely tied to the price of natural gas."

In the winter, the demand for natural gas is even greater as many homes also use it for heating.

"The winter is tough, because a big portion of the natural gas supply gets diverted for use by millions of people using it to heat, but the power plants still need the same amount of natural gas to produce electricity," said Seth Wheeler, communications coordinator for New Hampshire Electric Co-op, a member-owned and -controlled electric utility.

Will prices keep going up?

"Probably not," said Kreis, who, as Consumer Advocate, represents the interests of residential utility customers in government proceedings. "I don't expect it to go much higher than it is, but that still isn't good news, because prices are double than what they were a year ago."

Eversource recently filed its proposal for its next energy service rate adjustment, which will go into effect on Feb. 1, with the New Hampshire Public Utilities Commission. It's a slight decrease, from 22.6 cents per kilowatt-hour, the rate set in August, to 20.2 cents per kilowatt-hour.

"The price is going down, but it's still

incredibly high, and still much higher than it was in February 2022," Hinkle said.

"We enjoyed, for a good 10 years or so, what turned out to be really low prices for electricity and natural gas," Kreis said, "but that era of 10-cents service rates is over, and I don't see it coming back anytime soon."

What are my options for heating my home? Which heating source is the most economical?

According to the U.S. Census Bureau's 2015-2019 American Community Survey, fuel oil is the most common, with 44 percent of New Hampshire homes using it as a primary heating source. Natural gas is the second most common, used by 21 percent of homes, followed by propane gas, used by 16 percent. Electric heating is the primary heating source in nine percent of homes; seven percent use wood, and two percent use coal, solar or another heating source.

In the short term, the most economical option is to continue using your home's existing heating infrastructure while taking measures to get the most bang for your buck.

"Replacing the heating system in your house with a different one is a substantial investment; that's going to be expensive," Kreis said. "The first best option is energy-efficiency and conservation — finding ways to use less energy and need less heat."

But investing in a different heating system could pay off in the long term.

One of the most economical heating sources that New Hampshire energy professionals

are advocating for is the heat pump. Powered by electricity, a heat pump sits outside the home, extracts and condenses heat from the air and blows that heat into the home through ducts. It can also be used during the summer to extract and condense cooling air.

"It's three times as efficient as more traditional heating, which means you get a lot more heat for less money," Wheeler said. "It's going to increase your electric bill a bit, but it will still cost you less on heating overall."

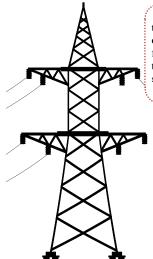
You can also save money by powering a heat pump or another electric heating system with renewable energy sources, such as solar and wind.

"Renewable energy has declined so dramatically in price," said Sam Evans-Brown, executive director of Clean Energy NH, a nonprofit that advocates for clean energy initiatives in the state. "It's a persistent myth that it's expensive because, frankly, people are bad at math. Up front, it's expensive, but over time, it's the cheapest thing you can do."

What can I do right now to reduce my energy usage at home?

"Unfortunately, we're at a time when people need to be active users of energy," Kreis said. "You can't just flip a switch and forget about it anymore. By being mindful about how and when and why you're using energy,

NEW HAMPSHIRE ENERGY HIGHLIGHTS



In response to a nationwide increase in energy costs, Gov. Chris Sununu and the New Hampshire Department of Energy sign off on a \$7.5 million emergency energy relief package. For the first time ever, low-income households qualifying for assistance through the Fuel Assistance Program receive summertime assistance to offset the costs of cooling their homes. Additionally, \$7 million in state surplus funds is allocated to the Electric Assistance Program, which provides low-income households with assistance on their electric bills.

Eversource, New Hampshire's largest electric utility, notifies customers of an "unprecedented increase" in the supply portion of their bill due to record-high natural gas prices and energy supply pressures from the global economy. The energy provider's energy service rate, which is adjusted twice a year in August and February, increases from 10.669 cents per kilowatt hour to 22.566 cents per kilowatt hour.

AUGUST

SEPTEMBER

HB2023 is passed, allowing \$35 million in state surplus funds to be put toward a one-time emergency fuel assistance program and supplemental electric benefit for households earning between 60 and 75 percent of the state's median income. "New Hampshire just delivered the largest energy relief package this state has ever seen, helping families in need this winter," Gov. Chris Sununu says in a press release. An additional \$7 million is allocated to support existing assistance programs for low-income households.

JUNE

JULY

Gov. Chris Sununu signs SB270, a law under which New Hampshire's Department of Energy will work with the state's utility companies to enroll lowto moderate-income families in a community solar energy program. Families enrolled in the program receive a credit on their electricity bill.

you can save a substantial amount of money."

Here are some energy-efficiency actions that New Hampshire energy professionals said require little effort but can have a big impact:

- Dress warmly and use warm bedding so that you can turn the heat down.
- Turn off lights in unoccupied rooms.
- Replace incandescent lighting with LED lighting.
- Turn the heat down when you're not at
- Open window blinds during the day to absorb heat from the sunlight.

"It sounds glib, but that stuff has an important role to play," Kreis said. "Energy is never going to be free, and it's probably never going to be cheap, but anything you can do to bring

down your electric bill is worth pursuing."

Weatherization — making energy-friendly improvements to your home — can also go a long way toward reducing your energy bill. The most important improvement you can make, Evans-Brown said, is tightening up your home's insulation, but that can be costly. If you aren't ready to make that investment, there are some relatively inexpensive DIY improvements that you can make to your home right now to conserve as much heat as possible:

- · Put weather stripping around doors
- · Install a shrink-to-fit plastic window
- Use spray foam insulation to fill in cracks and gaps along the ceilings and walls

"These are quick and easy things that any-

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Maybe solar?

winter's high energy costs, Evans-Brown said, it's that they've led many people to reevaluate their energy] programs for all customers, particularly energy sources and take an interest in renewable energy sources, particularly solar.

"It's waking people up and pushing more people in that direction [of clean energy]," he said.

cheap, but there are a number of programs in New Hampshire that offer rebates and other incentives for qualifying residents who install clean energy generation systems on their homes.

One of those programs is the New Hampshire Department of Energy's Low-Moderate Income Solar Grant Program, which awards grants to fund solar projects for low- to moderate-income multi-family housing communities. Project proposals and applications are being accepted now through Jan. 24, 2023, with grant amounts ranging from \$75,000 to \$175,000.

"Inflation and rising energy prices hit our low-income families hardest, and this bill will help ensure that these New Hampshire families and communities can share in the benefits of clean signing the bill for the program in July.

New Hampshire utilities have also joined the

"It's an important priority for the company,"

If there's one good thing to come out of this Hinkle said in regard to Eversource. "Ensuring that we're able to maximize the benefits of [clean low- and moderate-income customers, is something we work on every day."

The number of people installing solar energy systems on their homes and businesses is around The upfront cost of solar installation is not four times higher this year than it was last year, Evans-Brown said.

> "If you call up a solar contractor today, they wouldn't be able to get to your house until like, next August," he said. "They've got people beating down their doors."

> But switching to solar is not a decision to be made in haste; people who are considering making the switch would be wise to use the waiting period for service as an opportunity to thoroughly research solar energy and connect with local resources like Clean Energy NH that provide support and guidance to clean energy users.

"That's your next step," Evans-Brown said.

Resources

Clean Energy NH (cleanenergynh.org) is a energy," Gov. Sununu said in a statement after nonprofit that advocates for clean energy initiatives in the state.

Learn more about the New Hampshire push toward transitioning residents to renewable Department of Energy's renewable energy programs and initiatives at energy.nh.gov/ renewable-energy.



Unique Jewelry Designers

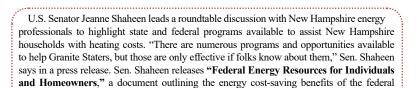
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NOVEMBER

Inflation Reduction Act passed in August and state energy assistance programs.

The Low Income Home Energy Assistance program (LIHEAP), which funds New Hampshire's Fuel Assistance Program, receives \$33.9 million in federal funding to help low-income households pay their home heating and energy bills, make minor energy-related home repairs and weatherize their homes to make them more energy-efficient.

Eversource files its proposed energy service rate for Feb. 1 with the New Hampshire Public Utilities Commission. If approved, the rate will decrease from 22.6 cents per kilowatthour to 20.2 cents per kilowatt-hour, lowering the supply portion of the average residential customer's bill by approximately seven percent.





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R. Graser, Smell the Gunpowder: The Land of the Morning Calm is inspired by true events and veterans' firsthand accounts of Americans who served in Korea.

American military efforts in Korea began from the end of World War II through the Cold War to include two Korean Conflicts (1950-1953) and (1966-1969) and continued with the Singapore Summit 2018, the Hanoi Summit 2019, North Korea's hostile threat of nuclear conflict along with the economic and social impact of the coronavirus pandemic. Today, North Korea continues to have a nuclear arsenal and the the outcome of a peace agreement is uncertain.

William R. Graser, U.S. Army (Ret) was a Sergeant First Class whose assignments included South Korea. On November 2, 1966, the second Korean conflict began, and he was assigned to a U.S. Army camp on the Korean Demilitarized Zone (DMZ). This book includes the story of his time there, as well as how that experience carried his life forward through to present day.

Available in Hard Cover and Paperback from Amazon and Barnes & Noble Outskirtspress.com/smellthegunpowder body can do to lower their energy bill this up to \$450 for home heating costs and up to winter," Evans-Brown said.

Can I get electricity at a cheaper price?

Possibly. Your electric bill pays for the electricity you use and for the delivery of that electricity to your home. The system of poles and wires through which your electricity is delivered is managed by an electric utility, and that utility is, with limited exceptions, chosen for you based on where you live. You do, however, have a choice of companies to purchase your electricity, or "supply," from. These companies, known as "competitive energy suppliers," can set their own prices and contract terms and offer sign-up incentives. If you don't choose your own supplier, your utility is your default supplier, and you pay the "default energy service rate," which is adjusted every six months to reflect market prices and demand.

"Customers should know that they have options," Hinkle said. "They should definitely shop around to ensure that they're paying the lowest possible supply rate."

"Some of the prices that the competitive suppliers are offering right now are substantially lower than the utility's price," Evans-Brown said. "You can [switch to] a competitive supplier and cut your bill by like, 15 percent right this moment."

What kind of assistance is available to me if I'm struggling to afford electricity and home heating?

In September, \$35 million in state surplus funds was allocated to deliver an emergency energy relief package to New Hampshire households earning between 60 and 75 percent of the state's median income. Qualifying households can receive a one-time benefit of

New Hampshire energy resources

New Hampshire utilities

800-698-2007, nhec.com

888-301-7700, unitil.com

800-592-2000, eversource.com

• Liberty (electric and natural gas)

800-833-4200, libertyutilities.com

• Unitil (electric and natural gas)

• New Hampshire Electric Co-op (electric)

• Eversource (electric)

\$200 for their electric bill. Apply for emergency assistance through your local community action agency by April 30, 2023.

"The eligibility requirements are looser in terms of income, and people who don't normally qualify for benefits may qualify [for emergency assistance]," Wheeler said. "Normally, you wouldn't see this. This is a one-off thing that reflects the climate we're in right now of an energy crisis."

For New Hampshire households earning less than 60 percent of the state's median income, there are three main ongoing energy assistance programs available, also through community action agencies:

- The Fuel Assistance Program provides qualifying households with benefits ranging from \$304 to \$3,024 to offset home heating
- · Electric Energy Assistance provides qualifying households a discount of eight to 76 percent on their utility bill.
- Weatherization Assistance provides qualifying households with home improvements for energy efficiency at no cost.

In applying for emergency assistance, many households find that they actually qualify for ongoing assistance programs.

"When people look at the numbers and self-assess, they think they aren't going to qualify," said Ryan Clouthier, chief operating officer at Southern New Hampshire Services, the Community Action Partnership for Rockingham and Hillsborough counties, "but there are many different [factors] that come into play, so it's important that people talk to us and let us help them with the application process."

Even if you don't qualify for the state's main ongoing assistance programs, it's worth

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To see a list of New Hampshire competitive energy suppliers and compare their rates and plans, visit energy.nh.gov/consumers/ choosing-energy-supplier. **Community Action Agencies**

Local resources for energy assistance programs.

- Southern New Hampshire Services (Hillsborough and Rockingham counties)
- 668-8010, snhs.org
- · Community Action Program Belknap-Merrimack Counties
 - 223-0043, capbm.org
- · Community Action Partnership of Strafford County
- 435-2500, straffordcap.org

and Sullivan counties)

352-7512, scshelps.org

• Tri-County Community Action (Coos, Carroll and Grafton counties)

752-7001, tccap.org

See "Federal Energy Resources for Individuals and Homeowners," a document released by U.S. Sen. Jeanne Shaheen outlining the energy cost-saving benefits of the federal Inflation Reduction Act passed in August and New Hampshire energy assistance programs at shaheen.senate.gov.

New Hampshire Office of the Consumer Advocate (oca.nh.gov) represents the interests of residential utility customers in government proceedings.

NHSaves (nhsaves.com) is a collaboration of New Hampshire utilities that acts as a resource for energy-efficiency, providing residents with information, incentives and support.

New Hampshire fuel prices are updated regenergy.nh.gov/energy-information/ nh-fuel-prices.

For more information on all things pertaining to energy in New Hampshire, visit the state's Department of Energy website, energy.nh.gov, or • Southwestern Community Services (Cheshire **Public Utilities Commission** website, puc.nh.gov.

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calling 603-600-8261

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Or, book an appointment by

reaching out to your local community action agency as it may know of other kinds of energy assistance that aren't public knowledge that you could qualify

"There are other programs that aren't as large that may be able to help you with something," Clouthier said. "If you get your application in with a community

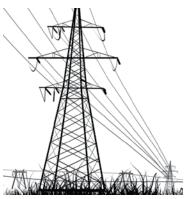
else out there to connect you with."

Utilities, for example, may also offer assistance programs for customers who are struggling to pay their bills.

"We encourage customers to reach out to us so that we can work with them one-on-one to find a solution that will help them in their individual case," Hinkle said.

Eversource has a number of incomebased assistance programs and payment plan options available and can guide customers in identifying energy-efficiency solutions to reduce their bill:

• The New Start program helps customers with an overdue balance by creating a new budgeted monthly payment for them based on the average amount of their regular monthly bill. If they are diligent in paying their new monthly payment, Eversource will forgive a portion of the overdue balance each month.



· Payment plans can be established for customers who have an overdue balance but don't qualify for forgiveness. If they make an agreed-upon minimum payment, they can pay off their remaining balance over the course of up to 12 months.

 Budget billing is an arrangement that allows

action agency, we can see if there's anything customers to make fixed monthly payments for 12 months based on the past annual energy usage for customers in their location. If, at 12 months, the customer's usage has totaled more than what they've paid for, they can "settle up" their remaining balance. If their usage has totaled less than what they've paid for, they will receive a reimbursement credited to their next bill.

> · Neighbor Helping Neighbor is a partnering nonprofit that provides grants to utility customers who don't qualify for income-based assistance but are experiencing an emergency or isolated financial hardship that has made it difficult for them to pay their bills.

> "A lot of people, when they fall into arrears with their bills, see their utility company as this big bad enemy and try to avoid them," Kreis said. "You should be doing the opposite; lean into talking with your utility. They have all sorts of resources that can help you."

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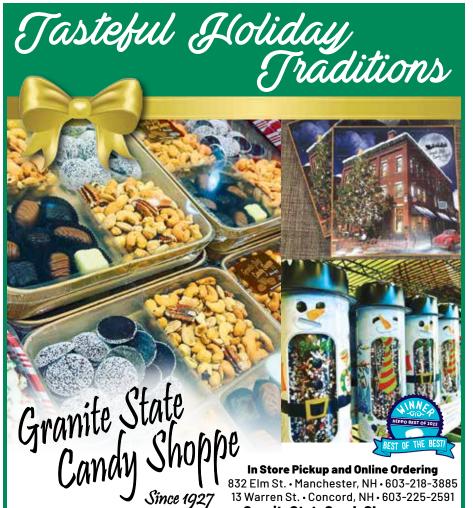
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ARTS

Scottish traditions

NHSCOT's Hogmanay event returns

By Mya Blanchard listings@hippopress.com

As 2022 comes to a close, we will soon be celebrating New Year's Eve, or as the Scottish call it, Hogmanay. On Sunday, Jan. 1, at LaBelle Winery in Derry, a special Hogmanay celebration will be put on by NHSCOT, a nonprofit based in Concord promoting Scottish culture.

"Edinburgh [Scotland's capital] has a famous Hogmanay," said Amy Lehman, NHSCOT's program coordinator. "It's huge, it's like a several-day event. It's a big outdoor party." At midnight, everyone joins

.....

Hogmanay

When: Sunday, Jan. 1, 3 to 7 p.m.

Where: LaBelle Winery, 14 Route 111, Derry Cost: Tickets are \$32 for teens and adults ages 15 and older, \$15 for ages 6 to 14, and free for ages 5 and under

More info: Visit nhscot.org to purchase

Attendees are encouraged to come dressed in layers for the winter weather, as the event takes place both indoors and outdoors. Kilts and tartan are also welcome.

together to sing the popular folk song "Auld Lang Syne" — which translates to "times gone by" — to ring in the new year.

NHSCOT's abridged version of Hogmanay will be staying as true to the original as possible, featuring fires with opportunities to make your own s'mores, live music by their Pipes & Drums band, and the inclusion of superstitions and ancient lore.

One such superstition is known as "first footing." With this tradition, a guest would come to one's door at midnight to be the first guest of the new year.

"It was good luck if it was a tall, dark, handsome man. And usually that man would bring gifts to you," Lehman said.

Such gifts might include bread, which would mean you would have plenty of food in the new year, or a coin to symbolize prosperity, or salt indicating a flavorful new year. Unfortunately, not all guests would bring such fortune.

"If you had a red-haired stranger come to your door, traditionally that was bad luck," said Lehman. "They think that a red-haired person [is] related to the Viking raiders. That's the legend behind that."

In addition, there will be scheduled events



Scenes from last year's Hogmanay. Courtesy photos.

for attendees to immerse themselves in Scottish culture, like stramash, a Scottish board game, and a jigsaw puzzle competition.

There will also be a series of "try its" in which people can partake in mini lessons to learn things like Highland dancing, Scottish country dancing, as well as how to play the bagpipes and the drums.

Dinner is available too, featuring plated meals like shepherd's pie, fish and chips and lamb stew, as well as the royalty announcement, where the best-dressed lord, lady, lassie and lad will be crowned.

The night will end as every Hogmanay should with the singing of "Auld Lang Syne." Although this Hogmanay celebration might not go until midnight, there is still significance with the end time being 7 p.m.



"Our event ends at 7 because 7 p.m. is midnight in Scotland," Lehman said. "So we're keeping with that even though we are doing it on New Year's Day."

- SHOW at Main Street Art (75 Main St., Newfields) has gallery days on tart.org.
- SLEIGHBELL STUDIO Twiggs Gallery (254 King St., Boscawen; and Friday from 9 a.m. to 5 p.m. twiggsgallery.wordpress.com) hosting its annual holiday show through Saturday, Dec. 17. The show will have crafts and artworks Spriggs Shoppe, inside the gallery. Gallery hours are Thursday through

twiggsgallery.wordpress.com.

- "SALON 2022" is on display • HOLIDAY SMALL WORKS now at Kimball Jenkins (266 Main St. in Concord; kimballjenkins. com, 225-3932). The exhibit fea-Wednesdays, Dec. 14 and Dec. 21, tures small works in all media and from noon to 3 p.m. Visit mainstree- runs through Saturday, Dec. 17. The gallery is open Mondays through Wednesdays from 9 a.m. to 5 p.m.
- HOLIDAY FAIR and online shop by the Craftworkers' Guild at the historic Oliver Kendall House (3A Meetinghouse Road, Bedford) will for sale throughout the day at the run through Thursday, Dec. 22. See thecraftworkersguild.org.
- Saturday from 11 a.m. to 4 p.m. and ART SHOW" at the Bates Build-Sunday from noon to 4 p.m. Visit ing (846 Main St. in Contoocook) 2500), through Dec. 31. The gallery

for Two Villages Art Society. The show features works of more than 30 artist members including oil and watercolor paintings, ceramics, prints, photos, jewelry, woodworking, glasswork, felted animals, wearable art and more, according to a press release. The gallery is open Thursdays through Sundays from noon to 4 p.m. and the show runs through Saturday, Dec. 24.

"SMALL WORKS — **IMPACT**" is a showcase of pieces from more than 30 area artists that are under a foot in size and is on display now at Creative Ventures • " WINTER 2022 MEMBERS Fine Art (411 Nahua St. in Milford: creativeventuresfineart.com, 672-

is open Tuesday, Wednesday, Friday from the Lakes Region, the release and Sunday from noon to 4 p.m; said. See the exhibit daily from 11 Thursday from noon to 6 p.m. and Saturday from 10 a.m. to 2 p.m

• THE ART OF GIFTING ART

- Studioverne Fine Art Fused Glass (412 Chestnut St. in Manchester; studioverne.com) is cohosting an art shopping event with Creative Framing Solutions through Saturday, Dec. 31. The studio is open Wednesday, noon to 5 p.m.; Thursday, noon to 7 p.m.; Friday, noon to 6 p.m., and Saturday, 10 a.m. to 1 p.m. Studioverne is also holding a holiday open house on Friday, Dec. 10, opening at noon with music and snacks from 4 to 7 p.m.
- "BIG GIFTS COME IN SMALL PACKAGES" holiday show at the Seacoast Artist Association (130 Water St., Exeter; seacoastartist.org) is open through Jan 6. Gallery hours are Wednesday through Saturday from 10 a.m. to 5 p.m. and Sunday from 1 to 4 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

a.m. to 5 p.m. Go to labellewinery. com or call 672-9898.

- JOYFUL GIVING at Expert Design Solutions (Ripano Stoneworks, 90 E. Hollis St., Nashua; nashuaarts.org) is open through Jan. 29, 2023. The show features acrylics, colored pencil, oils, pastels, watercolors and photography.
- "STATE OF THE ART 2020: LOCATE" The Currier Museum of Art (150 Ash St. in Manchester; 669-6144, currier.org) opened the nationally touring exhibit "State of the Art 2020: Locate," which will be on display through Feb. 12, 2023. The exhibit "explores how different people see themselves in our society ... the artists shown here explore how relationships, families, neighborhood and even hidden forces shape us as individuals," according to the museum's website.

Theater

• A CHARLIE BROWN CHRIST-MAS presented by the Peacock Players at the Court Street Theatre (14 Court St., Nashua) on Friday, Dec. 16, at 7 p.m.; Saturday, Dec. 17, at 2, 4 and 7 p.m.; and Sunday, Dec. 18, at 2 and 4 p.m. Ticket sales

• A CHRISTMAS CAROL: THE MUSICAL GHOST STORY prewildlife, and Linn Stilwell, a painter sented by North Country Center

are TBA. Visit peacockplayers.org.

for the Arts at Jean's Playhouse and Powerhouse Theatre Collaborative at the Colonial Theatre (609 Main St., Laconia), with showtimes on Friday, Dec. 16, and Saturday, Dec. 17, at 7:30 p.m., and Sunday, Dec. 18, at 2 p.m. Tickets cost \$18 for youth and students, \$20 for seniors and \$22 for adults. Visit belknapmill.org/powerhouse-theatre-collaborative.

- THE NUTCRACKER presented by Safe Haven Ballet at the Capitol Center for the Arts (44 S. Main St., Concord) on Saturday, Dec. 17. at 4:30 p.m. Tickets cost \$34.50 to \$44.50. Visit ccanh.com.
- THE NUTCRACKER presented by Ballet Misha on Saturday, Dec. 17, at 1 and 6 p.m., and Sunday, Dec. 18, at 11 a.m. and 3 p.m., at the Dana Center (Saint Anselm College, 100 Saint Anselm Drive, Manchester). Tickets cost \$34. Visit anselm. edu/dana-center-humanities.
- THE NUTCRACKER presented by New England School of Dance on Saturday, Dec. 17, at 6 p.m., and Sunday, Dec. 18, at 3 p.m., at the Stockbridge Theatre (Pinkerton Academy, 5 Pinkerton St., Derry). Tickets cost \$32.25. Visit newenglandschoolofdance.com.
- ELF THE MUSICAL The Ogunquit Playhouse presents Elf The Musical at the Music Hall Historic Theater (28 Chestnut St., Portsmouth) through Dec. 16, with showtimes on Wednesday and Saturday

CELEBRATING HANUKKAH

The first night of Hanukkah starts at sundown on Sunday, Dec. 18. The Chabad of New Hampshire will be lighting the menorah on the Statehouse lawn in Concord every night of the week at sundown. The first lighting ceremony will begin at 4 p.m. The Chabad is also having its annual Chanukah at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org) on Tuesday, Dec. 20, at 6 p.m. The performance will have a mentalist, a magician, live Hanukkah music and more. Tickets cost \$18 for people ages 13 and older, \$12 for children ages 3 to 12, and free for children younger than 3. For more

information or to buy tickets, visit palacetheatre.com.

HIPPO | DECEMBER 15 - 21, 2022 | PAGE 14

at 1:30 and 7:30 p.m.; Thursday and Friday at 7 p.m., and Sunday at noon and 5 p.m. Tickets start at \$50, with youth tickets starting at \$45. Visit themusichall.org.

· A CHRISTMAS CAROL at the The Rochester Opera House (31 Wakefield St., Rochester) through Dec. 17, with showtimes on Thursday and Friday at 7:30 p.m., Saturday at 2 and 7:30 p.m., and Sunday at 5 p.m. Tickets range from \$22 to 28. Visit rochesteroperahouse.com.

- DICKENS' A CHRISTMAS CAROL at The Hatbox Theatre (Steeplegate Mall, 270 Loudon Road, Concord) through Dec. 18, with showtimes on Friday and Saturday at 7:30 p.m. and Sunday at 2 p.m. Tickets cost \$22 for adults, \$19 for students, seniors and members and \$16 for senior members. Visit hatboxnh.com.
- INSPECTING CAROL presented by the Garrison Players at the Garrison Players Arts Center (449 Roberts Road, Rollinsford) through Dec. 18, with showtimes on Friday at 7:30 p.m., Saturday at 2 and 7:30 p.m., and Sunday at 2 p.m. Tickets cost \$15 for students and \$20 for adults. Visit garrisonplayers.org.
- · A CHRISTMAS CAROL presented by The Players' Ring Theatre (105 Marcy St., Portsmouth) through Dec. 22, with showtimes on Thursday at 7 p.m., Friday at 7:30 p.m., Saturday at 2:30 and 7:30 p.m. and Sunday at 2:30 p.m., with additional shows Monday,

Shown here: "Once in a Blue Moon' "You are my Sunshine" & "My Blue Moon"

Dec. 19, through Wednesday, Dec. 21, at 7 p.m. Tickets cost \$30 for adults, \$27 for students and seniors age 65 and up and \$17 for kids under age 12. Visit playersring.org or call 436-8123.

- A CHRISTMAS CAROL at the Palace Theatre (80 Hanover St., Manchester) runs through Dec. 23, with showtimes on Thursday and Friday at 7:30 p.m., Saturday at 2 and 7:30 p.m., and Sunday at 2 p.m., with an additional show on Wednesday, Dec. 21, at 7:30 p.m. Tickets range from \$25 to \$46. Visit palacetheatre.org or call 668-
- A CHRISTMAS STORY: THE MUSICAL presented by the Seacoast Repertory Theatre (125 Bow St., Portsmouth)through Dec. 23, with showtimes on Thursday at 7:30 p.m., Friday at 8 p.m., Saturday at 2 and 8 p.m., and Sunday at 2 p.m. Tickets cost \$25 to \$44. Visit seacoastrep.org.
- THE NUTCRACKER SUITE presented by the New Hampshire School of Ballet at Concord City Auditorium (2 Prince St., Concord) on Sunday, Dec. 18, at 2 p.m.; and at the Palace Theatre (80 Hanover St., Manchester) on Sunday, Dec. 27, at 6 p.m. Tickets cost \$25. Visit nhschoolofballet.com.

• STRAFFORD WIND SYM-PHONY performs its holiday concert at the Rochester Opera House (31 Wakefield St., Rochester) on

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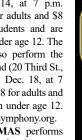
2Capital Plaza | 57 N.Main St.

Concord, NH 03301 | 603-224-2920

www.goldsmiths-gallery.com

Wednesday, Dec. 14, at 7 p.m. Tickets cost \$15 for adults and \$8 for seniors and students and are free for children under age 12. The Symphony will also perform the concert at The Strand (20 Third St., Dover) on Sunday, Dec. 18, at 7 p.m. Tickets cost \$18 for adults and are free for children under age 12. Visit straffordwindsymphony.org.

- TUBACHRISTMAS performs at Timberlane Performing Arts Center (40 Greenough Road, Plaistow) on Saturday, Dec. 17, at 2 p.m. Visit tubachristmas.com.
- · 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.
- FAMILY HOLIDAY POPS performed by the Portsmouth High School Concert Choir and Percussion Ensemble at Portsmouth High School (50 Andrew Jarvis Drive, Portsmouth) on Saturday, Dec. 17, at 7:30 p.m. and Sunday, Dec. 18, at 3 p.m. Tickets cost \$30 for adults, \$25 for seniors age 60 and up and \$15 for students. Visit themusichall.org or call 436-2400.
- NEW YEAR'S EVE CHAM-







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Robbie Printz





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Chunky's Nashua @ 7PM



Matt Barry

Dan Crohn

Chunky's Pelham @ 7:30PM







Dan Crohn

Tim McKeever

Mark Scalia

Tickets & Info:





NewYearsEveEvents.com OR Chunkys.com

ROUNDUP

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

- Still time for The Nutcracker: Manchester-based professional dance company Ballet Misha will present its production of The Nutcracker on Saturday, Dec. 17, at 1 and 6 p.m. and Sunday, Dec. 18, at 11 a.m. and 3 p.m. at the Dana Center at Saint Anselm College (100 Saint Anselm Drive, Manchester; anselm. edu/dana-center-humanities). The cast of more than 100 dancers includes professional dancers, apprentice company members and students from Dimensions in Dance, according to a press release. Tickets cost \$34 and are available at balletmisha.com and in the lobby at the Dana.
- Christmas with Charlie: The Peacock Players will present A Charlie Brown Christmas at the Court Street Theatre (14 Court St. in Nashua; peacockplayers.org) on Friday, Dec. 16, at 7 p.m.; Saturday, Dec. 17, at 2, 4 and 7 p.m., and Sunday, Dec. 18, at 2 and 4 p.m. Tickets for adults cost \$15 and \$18. Find more about this show, with its story familiar to Peanuts fans, in our story in last week's issue of the Hippo. Find the e-edition at hippopress. com; the story is on page 14 of the Dec. 8 issue.
- Make it yours: Calligraphy artist Adele Sanborn will add a name or word to a handmade ornament at Twiggs Gallery (254 King St., Boscawen; twiggsgallery.wordpress.com) on Saturday, Dec. 17, from 1 to 3 p.m. (which is also the final day of the Sleighbell Studio).
- More pops: The Portsmouth Symphony Orchestra will perform two "Family Holiday Pops!" concerts this weekend: Saturday,



Ian Young Pottery at the Handmade Holiday Market. Courtesy photo.

Dec. 17, at 7:30 p.m. and Sunday, Dec. 18, at 3 p.m., both at Portsmouth High School. The shows will have a family sing-along portion, according to a press release. Tickets cost \$30 for adults, \$25 for seniors and \$15 for students, the release said. See portsmouthsymphony.org.

Shop the arts markets

Before we get to the line-up of craft fairs and holiday markets this weekend, let's take a quick look at a few of the arts shows with pieces made for gifting that are opening or closing in the next week:

- · "The Holiday Small Works Show" at Main Street Art (75 Main St., Newfields) has two remaining gallery days: Wednesdays, Dec. 14 and Dec. 21, from noon to 3 p.m. Visit mainstreetart.org.
- Sleighbell Studio is open at Twiggs Gallery (254 King St., Boscawen; twiggsgallery. wordpress.com) through Saturday, Dec. 17. The show has crafts and artworks for sale throughout the day at the Spriggs Shoppe, inside the gallery. Gallery hours are Thursday through Saturday from 11 a.m. to 4 p.m. and Sunday from noon to 4 p.m.
- "SALON 2022" is on display now at Kimball Jenkins (266 Main St. in Concord; kimballjenkins.com, 225-3932). The exhib-

it features small works in all media and runs through Saturday, Dec. 17. The gallery is open Mondays through Wednesdays from 9 a.m. to 5 p.m. and Friday from 9 a.m. to 5 p.m.

Ballet Misha. Courtesy photo.

- The Craftworkers' Guild Holiday Craft Fair continues its run through Thursday, Dec. 22 — open daily from 10 a.m. to 5 p.m. at the building at the bottom of the hill in the Bedford Library parking lot (the address is 5 Meetinghouse Road in Bedford). The fair is also open online; see thecraftworkersguild.org.
- Studio 550 Art Center (550 Elm St. in Manchester; 232-5597, 550arts.com) will hold its Handmade Holiday Market Monday, Dec. 19, through Friday, Dec. 23 (closed Wednesday, Dec. 21). Studio 550 will be open from noon to 8 p.m. on the four days it's open; items will include handmade mugs, bowls, ornaments, stained glass and more.

Craft fairs

This is the final weekend of those one- or two-day holiday craft fairs — at least for this season. Let me know about upcoming winter craft fairs and specialty pop-up markets at adiaz@hippopress.com.

- · Bazaar Craft Fairs will hold a Holiday Craft Fair at 10 Spruce St. in Nashua on Saturday, Dec. 17, from 9 a.m. to 2:30 p.m. The fair will feature more than 40 crafters and vendors as well as sweets and raffles, according to a Facebook post for the event.
- The Santa's Stocking Stuff Craft Fair takes play Saturday, Dec. 17, from 9 a.m. to 3 p.m. at the Doubletree Hilton in Nashua (2 Somerset Parkway). The fair features 75 vendors selling handmade jewelry, inlaid cutting boards, pet toys and portraits, holiday scented candles, and more. See joycescraftshows.com.
- The YMCA Allard Center of Goffstown (116 Goffstown Back Road) will wrap up its series of holiday markets on Saturday, Dec. 17, from 10 a.m. to 1 p.m. with "It's Sparkle Season" featuring winter apparel, accessories, decor and holiday cookies and treats, according to the Y's Facebook post about the event.
- The Factory on Willow (252 Willow St. in Manchester; factoryonwillow.com) is hosting a Holiday Market on Saturday, Dec. 17, from 10 a.m. to 4 p.m. and Sunday, Dec. 18, from 10 a.m. to 3 p.m. See the story on page 25 for details.

Chestnut St., Portsmouth; themusi-Dec. 31, at 8 p.m. Tickets cost \$38.

PAGNE POPS performed by ert Performing Arts Center (44 Ger- harmonic Orchestra. Tickets range the Music Hall Historic Theater (28 will run Sat., Feb. 18, at 7:30 p.m., Visit nhpo.booktix.com. and Sun., Feb. 19, at 2 p.m. Featur-• WINTER SERENITIES at Seif- sented by New Hampshire Phil- Drive, Salem; 893-7069) will run from \$5 to \$30 for in-person seating. Sun., May 21, at 2 p.m. Featuring seating. Visit nhpo.booktix.com.

Portsmouth Symphony Orchestra at emonty Drive, Salem; 893-7069) from \$5 to \$30 for in-person seating.

• DRAWN TO THE MUSIC: chall.org, 436-2400) on Saturday, ing Fantasia on a Theme by Thomas MUSICAL TALES at Seifert Per-

Sat., April 15, and Sun., April 16, Visit nhpo.booktix.com. at 2 p.m. Featuring Stravinsky's Petrushka, the music for a ballet WOOD IN AFRICA at Seifert about puppets that come to life. Performing Arts Center (44 Gere-Presented by New Hampshire Phil-monty Drive, Salem; 893-7069) will Tallis (by Vaughn-Williams). Pre- forming Arts Center (44 Geremonty harmonic Orchestra. Tickets range run Sat., May 20, at 7:30 p.m., and

• SPRING POPS: HOLLY-

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



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INSIDE/OUTSIDE

A holiday memorial

Volunteers honor deceased veterans with Wreaths Across America

By Katelyn Sahagian ksahagian@hippopress.com

Volunteers across southern New Hampshire are taking time a week before Christmas to remember those who have served this country with a symbolic laying of wreaths.

Wreaths Across America, the organization that lays wreaths at the graves of fallen soldiers and veterans, is holding its annual ceremony on Saturday, Dec. 17. The organization joins volunteers in every state of America and in United States cemeteries abroad to show appreciation to those who have served in the armed forces.

"It's a place to provide remembrance and teach that haven't met their goals. young people about the past," said Brian Riis, the current organizer for Concord's Boston Hill Cemetery's Wreaths Across America. "[Active military and veterans] sacrifice a lot for us."

Riis has been running the Wreaths Across America at Boston Hill cemetery in Concord for more than a decade. While he was unable to serve in the military when he was younger, Riis said that his son is in the Air Force.

Wreaths in the program aren't purchased; they're donated. Wreaths can be sent to specific graves or cemeteries, or they can be put in a general fund that will be shipped out to cemeteries

Even if a cemetery has no wreaths donated to it, Riis said, there will be ceremonial wreaths provided by Wreaths Across America representing each branch of the military.

Riis said that he always donates a few wreaths just in case someone contacts him saying that they missed the donation deadline and they want a wreath at their loved one's grave. He said that there's at least one person from out of state who calls him every year to have one laid, and he'll send them a photo of the grave with the wreath.

"They're a person I've never met, but it means so much to them that this gets done," Riis said.

Wreaths Across America instructs people to follow a small ritual when laying the wreaths. They ask for the name to be read, thank them, and to take a small moment of silence before putting the wreath at the grave.

Before wreaths are laid, there is a brief ceremony usually held in the cemetery. While it only lasts a half hour, Christina Madden, the organizer of Wreaths Across America in Hudson, said that it covers why this event matters, and she notes how heartwarming it is to her to see people gather and show respect at this time of year.

"It also honors the families of the veterans," Madden said. "When you put the wreaths on the



VFW Department of NH Cmdr. Russ Norris placing wreath. Courtesy photo.

graves now, it's like the missing chair at the table, it's the family's sacrifice."

Madden and her husband both served in the Army. She said that this event has been a labor of love for the past three years, since she brought the event to Hudson in 2019. She started it when she became the head of her VFW.

When she first began, the biggest problem was finding out exactly how many veterans were buried in Hudson's 10 cemeteries.

"We started out not really knowing exactly how many vets were buried," Madden said. "We got help from town records and one of the folks who was a historian. Going to each headstone to figure out who was who."

While Hudson's ceremony will be in one spot, volunteers will be sent to eight of the town's cemeteries to lay wreaths. Madden said that even though she has volunteers lined up to lay the wreaths at the cemeteries, she is welcoming people from anywhere to come to the ceremony.

"It's very moving," she said. "It's a vital part of the day."

Wreaths Across America

Cemeteries participating in Wreaths Across America on Saturday, Dec. 17. Unless otherwise noted, the ceremony will begin at noon.

- Atkinson Cemetery 118 Route 121, Atkinson
- Blossom Hill Cemetery 207 N. State St., Concord; ceremony is at 9 a.m.
- Hills House 211 Derry Road, Hudson
- Horse Hill Cemetery Horse Hill Road, Penacook Tonry Cemetery Middle Road, Brentwood
- Merrimack
- · Litchfield, NH Hillcrest and Pinecrest roads, Litchfield

- Old Fort Cemetery Shawmut Street, Concord; ceremony is at 10 a.m.
- Old North Cemetery 207 N. State St., Concord; ceremony is at 10 a.m.
- Peterborough Town Cemeteries 1 Grove St., Peterborough
- Last Rest Cemetery 1 Hillside Terrace, Town Hall Cemetery Town Hall Road, Newton; ceremony is at 2:30 p.m.
 - Veterans' Memorial Park 54 Main St., Chichester
- Maple Grove Cemetery 1 Fisherville Road, Woodlawn Cemetery Village Street, Penacook



Composting: It's important, even in winter

Today's veggie scraps makes tomorrow's soil

By Henry Homeyer listings@hippopress.com



When I was a boy it was one of my many jobs to take out the kitchen scraps every few days and

dump them in our woods in a compost pile. Like the postman, I did my job no matter what: "Neither snow, nor rain, nor heat, nor gloom of night stays this boy from the swift completion of his appointed rounds." I would not say that the postman nor the boy enjoyed their tasks in a blowing rain. But I did it. Now, older and wiser, I still do it.

Making good compost is easy. Plenty has been written about the best way to create that "black gold" we all love to give our plants. There should be the proper mix of ingredients that are high in nitrogen and those that are high in carbon. That will help our microbe pals breakdown leaves, weeds and kitchen scraps into useful biologically active material to support plant growth. Now, in winter, composting is more of a challenge.

Scientists disagree about the ratio of carbon and nitrogen materials to get a compost pile "working." Some say an even 50-50 mix of materials, but others say up to 30 times more carbon-based materials than those high in nitrogen. Me? I aim for three parts dry, brown material to one part high nitrogen material. Eventually, everything breaks down and turns into compost.

What ingredients are high in nitrogen?

Grass clippings, green leaves and weeds. Animal manures are good, but you should never use cat or dog waste. Vegetable scraps, raw or cooked, fall in this category too, and coffee grounds. Moldy broccoli from the back of the

High-carbon materials include dead leaves, straw, tea bags, even a little shredded paper. If using newspaper, avoid glossy pages and things with lots of color. Newspapers are pretty benign these days, as they use soy inks and no heavy metals. I keep a supply of fall leaves next to my compost pile and spread a layer over the kitchen scraps every time I empty the compost bucket. That also minimizes flies in summer.

A good compost pile also needs oxygen to work well. And if your pile stays soggy, it won't allow the microorganisms to get enough oxygen. But if your pile is too dry, the working microbes won't be able to thrive, either. If you grab a handful and squeeze it, it should feel like a wrung-out sponge. People who really want a fast-acting compost pile turn over the compost with a garden fork regularly to help aerate it, but I don't have the time or energy to do that.

In winter, most compost piles stop breaking down plant material because it is too cold for the organisms that cause decomposition. In summer, if yours is working well, temperatures can go up over 140 degrees F, which will kill weed seeds. In fact I've done experiments and found that 125 degrees for a couple of days killed the seeds of

the annual grass I placed in it — though some weeds may be tougher to kill than that. To get my compost pile that hot I layered in fresh lawn clippings. Still, the pile had cooler pockets and hotter ones.

So how does all this help you in winter? First, accept that your kitchen scraps will be frozen and not breaking down. Even those big plastic drums that rotate compost probably won't work in winter — the material will be one big lump impossible to turn.

I used to keep my compost pile near the vegetable garden so I could throw weeds in it. But the problem was that in winter I needed boots or snowshoes to get to my compost pile. If you don't want to build a bin or trudge to a distant compost pile in winter, think about just using a big trash can and saving all your scraps until spring when things thaw out and temperatures are good for composting. This will also keep dogs and skunks out of it. Recently I built a nice bin made of wood pallets that is next to my woodpile, near the house - and more accessible all year.

Not all compost is the same. The microbes attracted to material made from woody plants are different from the ones attracted to kitchen scraps and grass clippings. Think about the soil in an established forest: It is dark and rich, formed by the breakdown of leaves, twigs and branches over a long period of time. You can mimic that and speed up the process to create



I keep chopped leaves in a barrel next to my compost pile to spread over kitchen scraps. Photo by Henry Homeyer.

mulch or compost to put around newly planted trees and shrubs. Just compost your autumn leaves, twigs and small branches. I shred them in a chipper-shredder machine.

If you collect scraps (no meat or oil) and are a member of a CSA, they may accept your kitchen scraps for their composting system. If you have a 5-gallon pail with cover, you can easily transport it to a farm or recycling facility that accepts food scraps. When we were on vacation in Maine, we brought our kitchen scraps to a farm that used them for compost.

Aside from helping your plants, making compost helps keep food waste out of the landfill, which is important: We are running out of space in landfills. So do your part, even in winter. And whatever you make will enhance your soil when you add it in at planting time.

Henry is a UNH Master Gardener, the author of four gardening books and a lifetime organic gardener. Reach him at henry.homeyer@comcast.net or PO Box 364, Cornish Flat, NH 03746.

INSIDE/OUTSIDE TREASURE HUN

Dear Donna.

I have a few old gloves from when my dad was a kid. Can vou advise me how to research them for any value?

Thanks

Dan

Dear Dan,

Although sports items are not something I have dealt with much. I can tell you that Be very careful if you choose this way. It a collector do the cleaning and restoration.



mine values.

them to either a sports store or Age, maker, signed, condition are all factors in valuation.

one old glove can be worth can be easier but comparing one to the oth-\$10 and another thousands. So er is really tough. Mistakes easily happen and research is important to deter- incorrect values happen frequently. Once you have identified the gloves, then online might I think I would also bring be a more accurate way to determine a value.

I hope this gave you a helpful direction, antique shop that could help. Dan, and thanks for sharing with us.

Donna

Note: When you find old gloves leave One last thought is doing research online. them in the condition you found them in. Let

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.





INSIDE/OUTSIDE

Family fun for whenever

Getting crafty

- · Make your own cocoa mug at Voices of Clay (16 Meetinghouse Hill Road, Brookline) on Saturday, Dec. 17, from 11 a.m. to 12:30 p.m. Kids will get to build a mug out of slab-rolled clay and decorate it with underglaze paint to make it uniquely their own. The mugs will be ready for pickup one month after the class. The price of the class is \$35. A space can be reserved at voiceofclay.squarespace.com.
- Drop kids off at AR Workshop (875 Elm St., Manchester) for a mini Santa and friends wood block workshop on Saturday, Dec. 17, from 3 to 5 p.m. This program is recommended for kids ages 6 and older. Choose a reindeer, a snowman, Santa, an elf or a gingerbread man. A set of three costs \$29; all five cost \$45. Visit arworkshop.com for more information and to register.

Meet Santa

- Santa is coming to the Educational Farm at Joppa Hill (174 Joppa Hill Road, Bedford) for a Christmas Festival on Saturday, Dec. 17, at 5 p.m. The festival will include a tree lighting, a bonfire, s'mores kits, food trucks and face painting. Visit theeducational farm.org for more **Showtime** information.
- Join the New Boston Parks and Recreation department for s'mores with Santa on Saturday, Dec. 17, from 4 to 6 p.m. at the town's gazebo. The tree lighting ceremony will be at 5 p.m. and kids can visit with Santa afterward. There will be cocoa and hot cider in addition to the s'mores. Visit newbostonnh.gov for more information.

Museums and libraries

- The Children's Museum of New Hampshire (6 Washington St., Dover) is having two free admission days for Service Credit Union Members on Thursday, Dec. 15, and Saturday, Dec. 17, for the 9 a.m. to noon or 1 to 4 p.m. sessions. For more information on how to use the discount for a playtime session or to register for a play session, visit childrens-museum. org.
- Friday, Dec. 16, is the last chance kids will have to visit the Concord Public Library (45 Green St.) to write a letter to Santa. The library has all the materials needed for kids to write their list and check it twice. The event runs all day, from 9 a.m. to 5 p.m. in the children's section. Visit concordnh.gov for more information.



• The McAuliffe-Shepard Discovery Center (2 Institute Drive, Concord) is premiering a new planetarium show called "The Great Spirit Bear Chase" on Wednesday, Dec. 21, at 7 p.m. The show was made to tell the story of the night sky from the perspective and cultural traditions of indigenous people. Admission is free and there will be hors d'oeuvres served. Visit starhop.com for more information.

- Find out who did it at the free family mystery show A Merry Little Crime Scene at Emmanuel Church (14 Mammoth Road, Hooksett) on Sunday, Dec. 18. The comedy mystery show follows people searching for who stole a missing piece of the nativity scene. Doors open at 5:30 p.m. and the show starts at 6 p.m. Visit emmanuelhooksett.com for more information.
- Join Chunky's Cinema in Pelham (150 Bridge St., Pelham) for a family-friendly showing of Elf (2003 PG) on Wednesday, Dec. 21, at 6:30 p.m. The show follows Buddy, a human adopted by one of Santa's elves, as he goes on an adventure to find his biological family.

YMCA holiday

• The theme for the teen night at the Y is Yankee swap at the Westwood Park YMCA (90 Northwest Blvd., Nashua) on Saturday, Dec. 17, from 3 to 6 p.m. Teen ages 13 to 16 can participate by bringing a gift to exchange with others. There will also be other activities and snacks and refreshments. The cost of the event is \$5 for YMCA members, \$10 for nonmembers. Tickets can be bought in advance or at the door. Visit nmymca.org for more information.



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The tale of the Kia that swam with the Swedish fish



By Ray Magliozzi

Dear Car Talk:

So, hello, I am from Sweden. Please forgive English.

Have now had Kia Sportage two years. Car was old four years when bought, so production 2016. Has approximately

35,000 km, so basically new car, with mechanical hand brake, not electric.

It was stay parked like two months maybe 5 km from the sea, not driving.

First day after that, I drive 30 min to the port, and I need to wait ferry, so stop in line. I was first car, it is almost flat ground, little bit downhill direction to the dock, but almost not possible to see slope naked eye.

I lifted hand brake, possibly not all to the end, but lifted. I repeat it is almost flat ground. I take some stuff and go out walking opposite direction. After few moment, car start rolling and end up to the sea.

Question: Is there any technical possibility maybe because car was park two months near sea, that wind, salty water, moisture or something got into brakes, so when I pull hand brake, it did not catch all the way, maybe catch some rusty part and not enough, and car start rolling?

After that, car was 40 minutes in the sea water. After they pull it out, hand brake was on, and after driving car for 30 days, have tested and it is working normally. Can you explain why hand brake failed to stop car from going in sea? Thanks. — Daniel

Daniel, no need to apologize for your English. I understood the story well enough to get a good laugh at your Kia going plop into the ocean.

Here's the most likely explanation. Your car sat for two months near the ocean, in salty air. It probably sat with the hand brake off or lightly applied during this time.

That salty air, combined with disuse, caused your parking brake cable to rust and seize up. So, the cables were, essentially, stuck to its sheath.

When you pulled on the hand brake, you felt resistance. But since the cables were seized, they weren't actually engaging the brake on the rear wheels. And if you then left the car in Neutral at the ferry dock, it would have been free to roll. That was the plop you heard as you walked the other way.

Why is it working properly now? Well, it could just be that applying the brake and releasing it a number of times freed up the cables.

But, if the hand brake was applied when the car was dragged out of the ocean, then either the brake was applied so lightly that it wasn't enough to keep the car from rolling, or, more likely, the hand brake cables had seized from the salt air.

So, in the future, Daniel: 1. Use your hand

brake regularly to keep it from seizing. 2. Park with the car in First Gear or Reverse, in addition to using the hand brake. 3. Always be the second one in line at the ferry. That way, if all else fails, you'll just bang into the car in front of you.

Dear Car Talk:

I have enjoyed your column for years and actually learned a lot and saved myself money in the process many times.

Now, though, I have an issue of my own that I hope you can help me with. I have a 2001 Ford Ranger with 150,000 miles. Five weeks ago, the fuel pump started leaking, and the repair shop replaced it and the accompanying lock ring. They told me the pump and the lock ring were both broken (cracked).

Three weeks later, it started leaking again, and they said the pump was cracked again. They installed a new one for nothing but said if it happens again, we will have to figure out what is causing it. They mentioned shocks and struts and something about bed mounts.

The truck does not bounce around or rattle any more than any old pickup and certainly no more than when I acquired it five years ago.

Do you have any suggestions for what I should be looking for? Thanks. — Gordon

How about a new truck, Gordon? This is a strange one. It sounds like your mechanic suspects that your truck is getting slammed around to such an extent that it's cracking your fuel pump — which is suspended inside the fuel tank. That's why he mentioned bed mounts that hold the bed to the frame.

That feels like a long shot to me. It'd have to be running on Fred Flintstone wheels to bang around hard enough to crack the fuel pump. And if it was riding that hard, it'd probably crack a bunch of other stuff, too, like your teeth.

So, I think the mechanic-to-English translation here was: If this happens again, don't come back, 'cause I have no idea what's wrong.

I see two possibilities here, Gordon. One is that your mechanic accidentally mangled the rubber gasket that goes between the pump and the flange on top of the metal tank when he installed that first pump. A bad gasket could be what caused that second leak.

If that's the case, he's already replaced it and it may never trouble you again.

If the problem does return, then I suspect that it's the tank. There's a flange welded to the top of the tank that the pump and the lock ring connect to, and that may be damaged. In fact, that may have been the cause of your original leak.

So, if the problem returns, the next thing I would do is replace the fuel tank itself. And if that doesn't work, re-read the first line of my answer, Gordon, Good luck.

Visit Cartalk.com.



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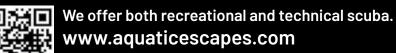
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ON THE JOB JOEY BOLDUC

Joey Bolduc is a DJ with his own business, Joey Bolduc Entertainment, based in Manchester.

Explain your job and what it entails.

People hire me for weddings, corporate events or private parties, basically looking to have somebody to play music or just create some fun or some ambiance for their party. I have a questionnaire that I use to get a basic idea of the types of music or entertainment they want for their event.

How long have you had this job?

I've been DJing for around 15 years now, but I've been playing in my band for even longer than that, since I was 13, so essentially I have over 25 years of entertainment experience.

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

I started off with the band when I was in my early teens, playing in bars and clubs in the New England region. The DJing business was just a natural step from being in a band because I had the equipment and I had the experience entertaining people.

What kind of education or training did you need?

You don't need any special education. Being a good DJ, in my opinion, is about being a good communicator and being a good reader of people. If you can read a room, you can kind of predict what things the crowd might like and what things would get them pumped up. Knowing how to cre-

ate energy inside of a room is another important factor. You can't be afraid to put yourself out there and be the person to take charge, be a focal point and get things moving.

What is your typical at-work uniform or attire?

For weddings, it's more traditional, like slacks and a tie and all that stuff. Birthday parties

and things like that are a little more casual. For those, I'm in jeans and a nice shirt and maybe some sneakers so I can dance around, do some backflips, do some handstands and just really put on a show for the people.

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

I experienced a little dip during the first year when it was all happening, but after that, people wanted to party, so that first summer back was actually crazy for me. I experienced a heightened sense of appreciation for being able to come together again and celebrate.

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

I wish I had known how easy it was to start my own business doing this, and I wish I had started earlier. I also wish I had started trusting my instincts sooner instead of being so wor-



Joey Bolduc. Courtesy photo.

and focused more on reading the room than trying to think so much about what will work.

ried about playing cool music

What do you wish other people knew about your job?

I'm an introvert deep down inside. Everybody thinks I'm this crazy, charismatic, outgoing person because I have to be. I've learned how to turn it on.

But when it really comes down to it, I'm just a homebody and actually kind of a shy person.

What was the first job you ever had? Dunkin' Donuts.

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

Follow your gut. Trust your intuition. Do what makes you happy. And don't do things just because of social pressure. Just be the individual snowflake that you're meant to be. — Angie Sykeny

Five favorites

Favorite book: Born to Run by Christopher

McDougall

Favorite movie: *Tommy Boy*

Favorite music: Hip-hop, rock and R&B

Favorite food: Chicken Parm

Favorite thing about NH: The diversity within the seasons and within the landscape



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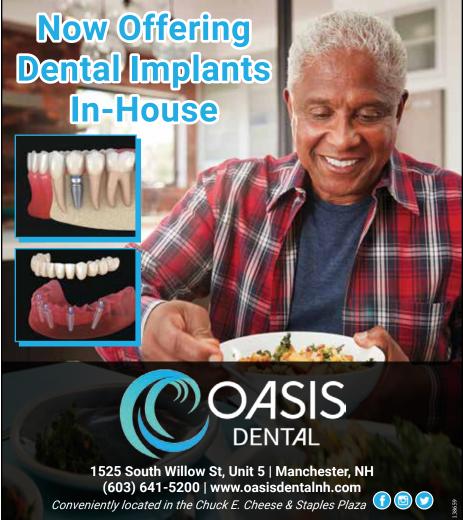
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Sincerely,

Jody Reese Hippo Publisher





News from the local food scene

By Matt Ingersoll food@hippopress.com

- Festive eats: There may still be time to order your holiday dinners and desserts — check out our annual listings in the Hippo's Dec. 8 issue; they begin on page 23. You'll find a comprehensive list of local restaurants, bakeries and other businesses offering all kinds of specialty eats available to order, from entrees and sides to pies, cakes and other sweet treats. Some places are still accepting holiday orders now through the coming days, for pickup at designated times during the week of Christmas. Go to issuu.com/hippopress and click on the Dec. 8 issue to read the e-edition for free. Read on to page 26 of that week's issue to find out which local restaurants are open for limited hours on either Christmas Eve or Christmas Day, in addition to those that are serving special holiday dine-in meals.
- · Last holiday market at the Y: The final date of the weekly Holiday Food & Arts Market at the YMCA Allard Center of Goffstown (116 Goffstown Back Road) is Saturday, Dec. 17, from 10 a.m. to 1 p.m. Events in this series, which kicked off on Nov. 19, have included a different menu of lunch items and baked goods each week, along with a unique selection of themed crafts, all to benefit the Y's Center for Older Adults. This weekend's market is "sparkle season," featuring winter apparel and accessories in addition to a variety of holiday cookies and treats. See the event page on Facebook @yallardcenter for more details.
- Share in the celebration: Join To Share Brewing Co. (720 Union St., Manchester) for its fourth anniversary party, happening on Saturday, Dec. 17, from 1 to 9 p.m. The brewery will have games and special birthday treats from Bearded Baking Co. all day long, in addition to face-painting and balloon twisting from 1 to 3 p.m. and live music from Ryan Gagne-Hall at 3:30 p.m. and from Songs with Molly at 6 p.m. Husband-and-wife team Aaron and Jenni Share officially opened To Share Brewing Co. on Dec. 15, 2018, in the space of a former electronics manufacturer on Union Street in Manchester. Visit tosharebrewing.com or find them on Facebook @tosharebrewingco and on Instagram @tosharebrewing.
- Making a difference: The Common Man restaurant group of New Hampshire has exceeded the \$1 million goal of its Common Man Ukraine Relief Fund to benefit Ukrainian refugees, rais-

FOOD

A lasting legacy

Republic Cafe, Campo Enoteca to be put up for sale as owners retire

By Matt Ingersoll mingersoll@hippopress.com

They've been James Beard award semifinalists, TED Talk presenters and pioneers of the local food movement. They've owned several successful Manchester restaurants spanning more than 30 years, including the first to receive "certified local" status by the New Hampshire Farm to Restaurant Connection.

And now, chef Edward Aloise and his wife, Claudia Rippee, are stepping away from the kitchen.

"We figured we should go out on a high note. Kind of like Joe DiMaggio," Aloise, a New York City native, joked during a recent phone interview with the Hippo. "It's kind of bittersweet. Half of our lives have been here in Manchester, and more than half our lives have been in this industry. But it's time. It's time to get on and move on to whatever phase is next in our lives."

The plan, Aloise said, is for Republic Cafe and Campo Enoteca — two separate restaurant concepts that he and Rippee have operated under the same roof at 969 Elm St. as the "Republic of Campo" since August 2020 — to remain open normal business hours through New Year's Eve. The downtown storefront will then soon be put up for sale as the couple prepares to retire.

But the pair's decision to leave the business is not because their restaurants haven't been doing well. On the contrary, in fact, both have remained as busy as ever. Aloise, who just celebrated his 69th birthday on Dec. 12, said he has plans to "resuscitate" their restaurant consulting company, E&C Hospitality and Consulting Services, while Rippee, an accomplished photographer and artist in her own right, aims to focus more on her craft.

"We are absolutely not running out of gas, but we do want to use what's left in our tanks and go in a different direction," Aloise said.

No matter what happens following the sale of the 969 Elm St. property, the fact remains that Aloise and Rippee will leave behind a decades-long legacy in the Queen City, a presence in the restaurant scene that will be missed by many. Here's a look back on what they've accomplished.

From Colorado to Manchester

Aloise and Rippee met in Boulder, Colorado, of all places, back in the late 1970s.

"Claudia was a cocktail waitress and I was a bartender," he said. "It was an over-the-bar love affair."

They would end up getting married, continuing to work in the restaurant industry out west, in addition to a brief stint in Aloise's home state of New York. Through a friend in Colorado with ties to the Massachusetts area, they soon



Chef Edward Aloise and his wife, Claudia Rippee. Courtesy photo.

found themselves moving to the seaside community of Gloucester. It was there that, Aloise said, they attempted twice to open their own restaurant concept, but they were unable at the time to acquire financing for it.

Another opportunity arose some 70 miles away in Manchester, where Aloise for a time worked as president of Hospitality Holdings Corp. But he and Rippee knew they still wanted to start their own restaurant concept. Eventually, they were able to put together a business plan that got financed and, in 1990, opened up Cafe Pavone in Manchester's Millyard.

"There was no real Italian here at the time. What there was, was your basic red sauce, spaghetti and meatballs place," Aloise said. "We brought in fresh pasta that we made daily. We were bringing in different regional Italian recipes as opposed to everything from Naples and Sicily. It had the first outside patio in the city [and] we had a wood grill, which was news to everybody. ... It became a real central point for a lot of people in the city. Regular customers would have these little brass nameplates around the bar and we used to call it the Walk of Shame. That's how people were identifying with it."

Enjoying a 10-year run throughout the '90s, Cafe Pavone was named for the Italian word meaning "peacock."

"We wanted to bring a little bit of color, a little bit of life, a little bit of versatility to the city, and we thought the name stuck," Aloise said.

Their success just a few years after opening Cafe Pavone led them to an opportunity to start a second restaurant concept at Manchester-Boston Regional Airport — known as the Milltowne Grille — in January 1994.

By 2000, they decided it was time for a change — Cafe Pavone was sold, and Aloise and Rippee would start E&C Hospitality and Consulting Services, an initiative that continued throughout most of that decade.

"The airport [restaurant] was extremely successful at that point, so we had a little bit easier life for a while," Rippee said.

Fresh from the farm

As Aloise put it, he and Rippee soon "got the bug to do it again," and that was when Republic Cafe would arrive at 1069 Elm St. in downtown Manchester in January 2010. But this restaurant would be a totally different concept, ushering in a new philosophy for several other New Hampshire eateries that would follow.

"I'm a pescatarian, and I said that if we do another restaurant, then I did not want to deal with any factory-farmed animal products," Rippee said, "and so that's how we got involved in looking for local producers."

Today, Republic is renowned not only for its scratch-cooked kitchen and pan-Mediterranean cuisine, but also for its commitment to sourcing from local farmers. But it didn't catch on right away; in fact, Aloise refers to the first year and a half or so of being open as a little rocky.

"People were not really ready for a pan-Mediterranean restaurant," he said. "Twenty-eight countries touch the Mediterranean and Claudia and I researched recipes from all 28 of them."

That all changed in 2012, when they achieved semifinalist status for Outstanding Restaurateur in that year's James Beard Foundation awards.

"That was the trajectory that really took Republic into the stratosphere," Aloise said.

That same year, both Aloise and Rippee gave a joint TED Talk presentation about the importance of farm-to-table restaurant practices. Their talk detailed many of the local farms they have worked with and the products they buy from each, as well as the process of how they are continuously in contact with them to help shape their restaurant menus. Many of the farmers, Rippee noted, have been working with them from the very beginning — the list can be viewed on Republic's website.

"When you couple the farm-to-table concept with recipes coming from Morocco and Turkey and Greece and southern Italy, and even Egypt and Israel for that matter, it shocked some people, but then eventually people said, 'Wow, I'm not eating a piece of salmon on a Caesar salad anymore,' and that's what happened," Aloise said.

Aloise and Rippee continued to operate the Milltowne Grille simultaneously with Republic until 2014. But when Southwest Airlines announced it was leaving Manchester's airport to become a carrier down in Boston, that was when they noticed a sharp drop in volume, Aloise said.

LEGACY CONTINUED ON PG 27

Shop, sip and eat local

Loon Chocolate, 603 Charcuterie present holiday market

By Matt Ingersoll mingersoll@hippopress.com

Nearly a year after opening their first joint retail shop in Manchester, Loon Chocolate and 603 Charcuterie are bringing more than two dozen other local businesses together for a special two-day holiday market. Happening inside the event space of The Factory on Willow on Saturday, Dec. 17, and Sunday, Dec. 18, the market will feature holiday shopping opportunities from purveyors selling everything from artisan foods to candles, jewelry and personal mementos, along with live music, a cash bar, photos with Santa Claus and more.

About 75 percent of the vendors are based within 20 miles of Manchester, according to Loon Chocolate owner and founder Scott Watson, who is organizing the market. The event is also unique for offering free admission and parking, thanks to a grant awarded by the city. Attendees are welcome to bring a non-perishable item to be donated to the New Hampshire Food Bank.

"It's just a great opportunity for us to bring some small businesses together ... and get them in front of some great customers. That itself," he said.

Watson said he took to Instagram to accept applications for interested businesses to participate.

"We kind of took it in two different directions," he said. "One was that it was first come, first served, but at the same time, not wanting large duplicates of vendors competing."

The result is a diverse lineup of vendors with their own booths throughout the event space. The shop, Watson added, will be open both days and will offer gift-giving items of its own.

For Lindsey Bangs of I Whisked It, a home bakery based in Raymond, the market is the latest opportunity for you to order her homemade cocoa bombs, which she will offer in traditional, caramel and peppermint candy cane flavors. She also plans to sell cupcakes and — if time allows her to produce it, she said — a traditional German Christmas fruit bread called stollen.

Granite State Spice Blends, a Salembased company offering small-batch herb and spice seasoning blends in a variety of flavors, will also be there. Owner and founder Matt Pierce said he individually toasts, muddles and grinds each one of his blends before it is packaged — his signature product is an all-purpose blend called the "SPOG" (with salt, pepper, onion and garlic as its ingredients), but he also dabbles in everything from a curry powder to an adobo seasoning.

Brandon Rainer and Lauren Lefebvre of The Potato Concept will be there too — the pop-up business, launched last year, has been



Photo courtesy of 603 Charcuterie

a hit at area breweries and other expo-style events. They specialize in creative loaded russet baked potatoes, and will often have flavored options that rotate with the seasons. Additionally, Watson said the team at 603 Charcuterie plans to make some grab-andgo charcuterie cups and mini boards. A cash bar, meanwhile, will be overseen by Derry's Appolo Vineyards, which will also serve beers from Rockingham Brewing Co.

Both days, Bradley Copper Kettle and was our thought process on the whole event Friends will perform live, and on Saturday, from 11 a.m. to 3 p.m., Santa Claus will attend for photo opportunities with families. Then on Sunday, from noon to 2 p.m., Elsa from Frozen — portrayed by a local character actress — will visit. About every hour over each of the two days, Watson said, The Factory on Willow plans to hold tours.

Watson and 603 Charcuterie owner Theresa Zwart became the first commercial tenants of the building, a former shoe factory turned apartment and business complex, when they opened their retail store this past February. It serves as a one-stop shop for charcuterie boards utilizing local ingredients, and is now also home to Loon Chocolate's bean-to-bar production facility.

"There's a lot going on at The Factory ... and this has been an opportunity to bring some people to the site so they can see what's going on there, and maybe even find this little nook and cranny where there's a chocolate factory and a charcuterie shop," Watson said.

Holiday market, presented by Loon **Chocolate and 603 Charcuterie**

When: Saturday, Dec. 17, 10 a.m. to 4 p.m., and Sunday, Dec. 18, 10 a.m. to 3 p.m. Where: The Factory on Willow, 252 Willow St., Manchester

Cost: Free admission and parking (look for signs that direct you to the South Parking Lot); donations to the NH Food Bank are welcome

More info: Visit loonchocolate.com or 603charcuterie.com, or find them on Facebook and Instagram



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FOOD

Coal in one

Virtual golf and coal-fired pizza at new Salem eatery

By Matt Ingersoll mingersoll@hippopress.com

A new full-service restaurant and bar now open in Salem is inviting you to enjoy pizza and appetizers out of a custom-built coal-fired oven, along with craft cocktails and the option to partake in games of virtual indoor golf or ax throwing with projected targets, all under one roof.

Par28, named after the state highway where you'll find it, is also home to Rae's Coal Fired. The business opened just before Thanksgiving inside the former Coca-Cola Bottling Co. plant, said Jim Tomacchio, who owns and runs it with three of his four sons, Jimmy, Joe and Paul.

Tomacchio's oldest son Jimmy said he originally became interested in pizza when he and his wife ordered pies at restaurants down in New York and New Haven, Connecticut.

"I tried the pizza down there and didn't think it was anything like the pizza around here," he said. "My wife's name is Rachel, and Rae was her nickname in college, so that's how I got the name."

Jimmy's younger brothers Paul and Anthony happen to be executive co-chefs of Stacks, an eatery just over the state line in Haverhill, Mass., known for its craft sandwiches. Paul, who attended New England Culinary Institute, is also part-owner of Par28 and helps oversee the restaurant's menu, Jimmy Tomacchio said.

"He's the one that kind of brought my pizza ideas to life," he said.

Pizzas are cooked from scratch using gas and anthracite coal in an oven that came all the way from Washington state and can reach up to 900 degrees in heat. Jimmy Tomacchio said the oven is so large it's capable of cooking as many as 14 pizzas at a time in just three to four minutes.

Top sellers out of the gate have included the prosciutto and fig and the meatball and ricotta pizzas, as well as the Queen Bee — that one features hot honey, crushed red pepper and "cup-and-char" pepperoni, or smaller pepperoni pieces that form into cup shapes when cooked to trap the pie's natural juices.

All pies come in 14-inch serving sizes, and you can even build your own by choosing from nearly two dozen topping options. House appetizers like the chicken wings and the garlic knots are also cooked in the coalfired oven, Jimmy Tomacchio said, while the bar boasts a variety of local and regional beers on tap in addition to a line of specialty craft cocktails.

The virtual golf side of Par28 came when the Tomacchios decided to combine Jimmy's pizza concept with Joe and Jim's love of the sport.

"I'm an avid golfer. It's my life, and I've always wanted a golf simulator in the house,"



Photo by John McCarthy, JRM Photography.

Joe Tomacchio said. "I was looking into it and never pulled the trigger. But now I don't need one, because my dream absolutely came true."

There are a total of seven TrackMan-brand golf simulators inside Par28 that visitors can use on an hourly basis, with more than 200 courses from around the world to play on.

"There are a whole ton of tour venues where the PGA players play. You can play those same courses here," Joe Tomacchio said. "When you're hitting, there's a radar that's behind you ... that reads exactly how the ball spins and how far that ball is going to go, and it projects that onto the screen."

Settings include everything from a traditional round of 18 holes to practicing your swing on the driving range, and there's even an opportunity to hold tournaments.

In addition to the golf simulators, Par28 has a lounge area with eight ax throwing lanes and digitized targets, enabling you to play fun games like tic-tac-toe, connect four, duck hunt and many more.

"The golf was part of the original plan, and then once we came and saw how much space we had back there, we tried to figure out what else we could do," Joe Tomacchio said.

With a large bar area surrounded by enlarged murals on the wall of the world's famous golf course holes, Par28 is fast becoming a popular spot for golfers and foodies alike.

"Some people think that we're just a sports venue, so we'll get calls all the time [when people will] ask, 'Can we just eat there or can we just sit at the bar?' And yes, absolutely you can," Jim Tomacchio said. "Yes, we do offer golf and ax throwing, but we also have food and drinks so you can just come in here and enjoy yourself."

Par28 and Rae's Coal Fired

Where: 23 S. Broadway, Salem

Hours: Monday through Thursday, 10 a.m. to 10 p.m.; Friday and Saturday, 8 a.m. to midnight, and Sunday, 8 a.m. to 10 p.m., according to the website

More info: Visit par28.com, find them on Facebook and Instagram @par28nh or call 458-7078



Slightly sweet butternut squash soup

I know we are deep into the season of snacking, and yet I am sharing a soup recipe. There is some reasoning behind this. If you have a free evening or weekend afternoon at home, you might be craving a healthier dish that is also easy to make. This recipe has the bonus of being best when served piping hot, which is perfect for the chill of December.

This homemade soup is about as simple as a homemade soup can be. You can make the cooking portion as minimal as you want. Personally, if I have free time, I like to roast my own squash, as I think it delivers more flavor. However, in a pinch, I also have been known to use frozen squash to save on time. The broth definitely can be store-bought. The flavors of the squash and cinnamon will be most prevalent, so creating a homemade vegetable broth isn't necessary. The finishing piece of this recipe is dried cranberries. They add a nice pop of sweetness and texture to an otherwise silky soup.

serve with this soup. Since the goal of the dish is simplicity, you could go with a loaf of bread. You also could make some grilled blog, Think Tasty. Visit thinktasty.com to cheese sandwiches, if you are feeling ener- find more of her recipes.



Slightly sweet butternut squash soup. Photo by Michele Pedula Kuegler.

getic. If you want to feel like a kid again, a sleeve of saltines or other crackers would be just fine as well.

Here's hoping you have some quiet time at home to enjoy this soup in the coming

Michele Pesula Kuegler has been think-Now, the question that remains is what to ing about food her entire life. Since 2007 the New Hampshire native has been sharing these food thoughts and recipes at her ◆ LEGACY CONTINUED FROM PG 24

"It became a non-viable entity and our lease was up anyway, so we decided to move," he said. "But we had employees that were there with us for a decade, and so we had that human capital and decided not to waste it."

That April, Campo Enoteca opened its doors at 969 Elm St., just a two-minute walk south of Republic. As opposed to its Mediterranean counterpart, this was an Italian restaurant serving house pastas and small plates, but still in line with the farm-to-table theme.

The Republic of Campo

Republic celebrated its 10th anniversary in business in January 2020, releasing a special "meet the farmers" Q&A series to commemorate the milestone.

Two months later, on March 16, came Gov. Chris Sununu's emergency order limiting all restaurants and bars in New Hampshire to takeout and delivery only in response to the Covid-19 pandemic. Both Republic and Campo Enoteca initially joined the dozens of other local restaurants in offering a special takeout and delivery menu, but the decision was soon made to shut down operations at both for the remainder of the governor's dine-in ban.

As the pandemic stretched into the summer. by mid-August it was determined that Republic's physical plan would be incompatible with the spacing requirements.

"Inside, you had to have 6 feet between tables ... but at Republic it was one long line of seating down the right-hand side of the building and an 18-seat bar," Rippee said, "so we

probably could've gotten maybe 20 seats out of 60 and comply with the Covid guidelines, and that would not have supported what it took to reopen that location."

Instead, Aloise and Rippee decided to leave the 1069 Elm St. location altogether and move all of Republic's operations under the same roof as Campo Enoteca.

"One of the benefits was that a lot of our staff, especially the kitchen staff, moved between both restaurants," Aloise said. "Everybody was familiar with all of the menus, all the recipes, all the descriptions of the product or the style of cooking that I had, and so we sat down with [partner and manager] Peter [Macone] and my chef de cuisine at the time, and I said, 'This is what I want to do, how do we do this,' and everybody was on board immediately."

In the two years since, they've successfully been able to offer two separate menus for both restaurants under one location — dubbed the "Republic of Campo." Whether or not that concept will continue, Aloise said, is all up to the eventual purchaser.

As Aloise plans to hang up his apron, he remains optimistic about the future of the hospitality industry, but he does predict there will be many changes.

"I think what's probably going to happen is that people are going to react to the market," he said. "You're going to see concepts that are less labor-intensive and concepts that are more cost-effective. You're going to see less full-service. ... Tablecloth restaurants, upscale restaurants are going to go the way of dinosaurs for the most part."

Weekly Dish

Continued from page 24

ing more than \$2 million since its launch in May, according to a press release. Earlier this month, Common Man owner and founder Alex Ray traveled overseas to meet with Polish and Ukrainian Rotary representatives and other agencies working to provide relief to Ukrainian refugees who are fleeing the ongoing war in their home country. The Common Man also offered each of its restaurants as collection sites for donations of critical supplies. "We asked

the people of New Hampshire for help, and their answer was overwhelming," Ray said in a statement. "Ukrainians are headed into a brutally cold winter in already uncertain conditions ... [and] your donations are providing warmth and sustenance. You are saving lives." According to the release, donations to the relief fund will continue to be accepted through Dec. 31 — they can be made online at graniteuw.org, or by texting NH4UKRAINE to 41444.

Slightly sweet butternut squash soup

Serves 4

4 cups vegetable broth

3 cups cooked butternut squash

1 Tablespoon ground cinnamon

1 Tablespoon brown sugar

1/3 cup dried cranberries

salt and pepper, if desired

Put broth and squash in a blender. Purée until smooth.

Transfer mixture to a small saucepan, and place over low heat.

Add cinnamon, brown sugar and cranberries.

Cook for 10 minutes, stirring occasionally. Season with salt and pepper, if desired.









Melissa Dolpies of Northfield is the owner of Twelve 31 Events (twelve31.events, and on Facebook and Instagram), a catering business she runs with her husband, Michael. In addition to operating out of a commercial kitchen in Tilton, Twelve 31 Events recently opened a full-service cafe in downtown Concord (100 Melissa Dolpies of Twelve 31 Events, with her N. Main St., Suite 101), where scratch-made sandwiches, soups, chowders and other items



husband, Michael. Courtesy photo.

are available. A native of East Boston, Dolpies got her start in the industry in fine dining before transitioning into banquets and event catering for some of Boston's most well-known hotels. She moved to New Hampshire in 2016 and launched Twelve 31 Events the following year.

What is your must-have kitchen item?

The obvious one is my knife, but for me, it's also a wooden spoon. ... I have probably a dozen stainless steel spoons and I always grab the wooden one.

What would you have for your last

Really briny oysters. That's definitely one of the things that I miss a lot from leaving the city.

What is your favorite local restaurant?

My go-to is Revival [Kitchen & Bar in Concord]. We go there often, we sit at the bar, and I just love the open kitchen. [Chef and owner] Corey [Fletcher] is always back there working hands-on with his staff, and I just love that. He always changes his menu and does a really great job.

What celebrity would you like to see eating at your cafe?

This is a funny one for me. Honestly, there isn't anyone that I could say is on my wishlist. I have spent so much time in Boston and worked at such great places ... and served and cooked for countless celebrities and athletes.

What is your favorite thing on your

I'd have to say the clam chowder. ... I have been making it for over 20 years, and it's a recipe that I took a long time to

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

I kind of equate this question to what we do ... and I think the biggest trends have all lately been due to social media. I think TikTok and Instagram and all of these influencers are really driving what I see clients looking for as our trends.

What is your favorite thing to cook at

I'm Italian ... [and] my favorite thing to cook is what we call Sunday gravy. ... We'll change up what pasta we're going to have, but it will always have lots of meat in it, maybe homemade meatballs or Italian sausage or braciole. We always have a good piece of crusty bread with some freshly grated Romano cheese and a salad. That's just the perfect day for me.

— Matt Ingersoll 🖛

Snowball cookies (Italian butter cookies rolled in powdered sugar)

From the kitchen of Melissa Dolpies of Twelve 31 Catering

1 cup unsalted butter, at room temperature ½ cup powdered sugar, plus 1 cup for rolling 1 teaspoon milk

1 teaspoon vanilla extract

1/4 teaspoon salt

21/4 cups sifted all-purpose flour

3/4 cup pecans, finely chopped

Preheat the oven to 400 degrees. Place the butter into the bowl of a stand mixer and beat on high until creamy. Add the powdered sugar in the bowl with butter. Start the mixer gently, then increase the speed to medium. Beat the butter and sugar for two to three minutes, or until the mixture is light and fluffy. Add the vanilla extract and salt.

Mix to combine. Add half of the flour, mix to combine, then add the rest of the flour. Add the pecans and mix again. Roll the cookie dough into quarter-sized balls, then place them an inch apart on a baking sheet. Bake for 12 to 15 minutes, or until the cookies are golden brown on the bottom. While the cookies are baking, place the remaining cup of powdered sugar into a medium-sized bowl. Remove the cookies from the oven. While they are still warm, roll each cookie in the powdered sugar. When they have cooled, roll them in the powdered sugar a second time.





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DRINKS WITH JOHN FLADD

An easy way to look extremely creative



Pomegranate Martini in hand painted glass. Photo by John Fladd.

A lot of us feel a crisis of confidence in December. We like to think of ourselves as imaginative, creative people, but then we find ourselves surrounded by *actually* creative people bringing their crafting A-games. We are inundated with pine cone wreaths, hand-knitted sweaters of llamas drinking eggnog, and festive crocheted door knob cozies. It's enough to make a person anxious. It's easy to *say* that nobody is crafting *at* you, but any time spent in book clubs or PTO meetings puts the lie to that.

Here is an easy way to win some crafting street cred.

What you will need

Some white chocolate – I use white chocolate disks, made for bakers and candy-makers, but a bar of white chocolate from a convenience store would work just as well.

Powdered food coloring – Melted chocolate (you will be melting the chocolate) is extremely finicky. If it comes in contact with even a tiny amount of moisture, it will seize up. Liquid food coloring, and even gel, will make your chocolate very difficult to work with.

Something to stir your melted chocolate with – popsicle sticks are good for this, although the stem end of a spoon would work just as well.

A dry-erase marker. Also, tiny brushes to paint with.

Paper towels

A plain cocktail glass

Your overly excitable plastic container – see Hint No. 1

Using your dry-erase pen, draw a simple picture on the outside of your martini glass. Let's try something fairly straightforward, a Christmas tree with a couple of presents.

OK, it's not great. Don't worry. This is one of the few times in your crafting life that you can be confident in the process. This will turn out well.

Put a small amount of white chocolate on your overly excitable plate. (In my case, it's a tiny soy sauce dish, presumably for sushi.) Use a smaller amount of chocolate than you think you need. Heat it in the microwave for a surprisingly short amount of time, 15 seconds or so, to start.

Stir the solid-appearing chocolate. If your plate is as excitable as you think, the chocolate will quickly collapse into a molten state. If necessary, hit it with a few more seconds in the microwave.

Stir a little powdered food coloring into your melted chocolate. Start with a small amount, then more, if necessary. Again, if the mixture is a bit stiff, a few more seconds in the microwave will loosen it up.

Hint No. 1

I'm assuming that you have a plastic plate in your kitchen that gets way too excited when you put it in the microwave. You might just be trying to melt a slice of cheese on some toast. You put it on this one plate, and heat it for 20 seconds or so. When you open the microwave door, the cheese is slightly shiny, but the plate is too hot to hold. For this, use that overly excitable plate.



Photos by John Fladd.

With your tiny paintbrush, paint the colored chocolate on the inside of the glass, using your drawing as a guide. Because you are painting on glass, think of this like a store window, where you will start with all the details in the foreground, then fill in the background later.

Let's start with red ribbons on the presents and red ornaments on the tree.

Let's add some details further in the background: blue presents and ornaments and a brown tree trunk. You *could* color the white chocolate brown, but I just melted a single chocolate chip and used that.

For the tree itself, I'm going to use two slightly different shades of green. I added a little yellow food coloring to one batch to lighten it up, then a tiny amount of black to darken another. Your first set of blotches will look, er, blotchy. Trust the process.

Hey, suddenly, this is all coming together!

Until you turn the glass around and look at it from the front.

No. Don't panic. Trust the process. Wipe off the dry erase marker.

Wow. I mean, it's not *perfect*, but it would totally shut up Simmons from Accounting at the office party.

You know what we need? A cocktail to go

Pomegranate martini

2 ounces Pama Pomegranate Liqueur

2 ounces mid-shelf vodka – I've been enjoying New Amsterdam lately.

Pour both ingredients over ice in a cocktail shaker. Shake until you hear the ice start to shatter.

Pour your very cold drink into your newly decorated cocktail glass.

Considering it's only got two ingredients, this is a surprisingly sophisticated drink. The sweet/sour fruitiness of the pomegranate hits you first but is replaced by a fairly bracing booziness from the vodka. The sourness of the liqueur activates your salivary glands, so you get a really "juicy" overall impression from it.

Now the question you are probably asking is, "Won't the drink wash away the chocolate?"







Actually, no. Your drink is very cold, so the chocolate is unlikely to melt. And, remember when we talked about chocolate's tendency to seize when exposed to liquid? We're using that to our advantage here. The water content of the vodka, plus the diluted ice, panics the chocolate, which clings to the side of the glass for dear life.

If you rinse this glass out gently with very cold water, you can probably get three or four uses out of it.

John Fladd is a veteran Hippo writer, a father, writer and cocktail enthusiast, living in New Hampshire.





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POP CULTURE

MUSIC, BOOKS, MOVIES AND MORE

Wolfgang Haffner, Silent World (BMG Records)



Jumping the gun a bit on this one, as it's not out until the end of January, but it's worth knowing about if you're a jazzhead on a budget. German drummer and bandleader Haffner is a dreamer in sound whose real gift is being able to combine groove and bounce with a wide sound palette comprising cool jazz, tango and other Spanish flavors, all brought together in a unique way that creates a special kind of tension. In recent times, Haffner has drawn inspiration from exter-

nal sources: lots of guests here, the constants being Simon Oslender (piano and keyboards) and Sebastian Studnitzky (trumpet); Haffner claims it's his "dream band," and I'm in no position to argue the point, given that the result is indeed rather sweeping. The record is claimed to be conceptual, nine pieces whittled down from 18 songs Haffner originally wrote for it; it progresses nicely from the sturdy "Here and Now" until the finale, "Forever and Ever," a minimalist (but not entirely morose) number made of piano and bass. A – Eric W. Saeger

Fire Sale, "A Fool's Errand" / "We Dance For Sorrow" (Negative Progression Records)



Here we go, more emo. This fourpiece band is said to be a punk rock supergroup, but if you don't mind my pedantry, it's a power-pop thing, which, as I've said many times, isn't quite the same level of scatterbrained derangement as actual punk. It all sounds the same to me, only because I don't really care about it and never really have. But I'll belay all that for our purposes and point out that this two-song dry run pulls out all the stops in trying to put the Negative Progression

label back on the map, after the owner of the imprint (which hosted a stage on the 2003 Vans Warped Tour and released 30 albums) decided to bag it eight years ago to work as an attorney (well isn't that the punkest, am I right?). The bass player is from Face To Face, and the other guys were in The Ataris and Ann Beretta, and it's quite listenable for what it is. Whoever's singing on the B-side, "We Dance For Sorrow," has a leathery, sturdy voice that evokes old post-punk stuff like Lords Of The New Church, while "A Fool's Errand" is Black Flag-speed Hoobastank-ish and very catchy. I don't hate these guys at all. A — Eric W. Saeger 🦡

A seriously abridged compendium of recent and future CD releases

- Dec. 16 looms over my head like one of those "dementor" bros from Harry Potter, just swinging his arms and hollering all ghostly or whatever dementors do, and of course also reminding me that Dec. 16 is the last general-release Friday for new albums before the holiday week, when there will basically be no new albums, so I'll have to make something up. Actually, now that I'm looking at this mess, there's not a lot of albums coming out this week, and I will have to scrounge. Ah, here's one, the latest release from Circa Survive, titled Two Dreams, their first full-length since 2017's The Amulet. None of that means anything to me. All I know is that Circa Survive is an emo band from Philadelphia, Pennsylvania, which means they're batting with two strikes right off the jump here. They've been around for a while now; their first album, Juturna, did have some screamy tunes, like "Act Appalled," which did point to a slightly more-melodic-than-usual flavor of nerd rock — OK, it was pretty cool, is what I'm trying to say, but I still hear it all the props I dropped on Good Charlotte for whatever the song was, so let's just keep it between ourselves, whattaya say. OK, so the new record — wait a second, hold it, late breaking, from some website that knows things (nme.com): "After months of rumors, Circa Survive have confirmed to fans that they're no longer an active band." Well there goes that, but Two Dreams is indeed due out on the 16th, and one of the tunes, "Sleep Well," isn't emo at all, more like early Hanson doing a slightly trip-hop thing that has lo-fi drums. It's pretty good, and that's probably why they broke up; it's always risky to make good music, you know?
- Jonathan Blake Williams Jr., better known as Jabee, is a hip-hop artist and actor from Oklahoma City. Chuck D of Public Enemy and Sway Calloway both think he's awesome, so I guess it's OK for me to say he's awesome, because, you know Chuck D is awesome. Anyway, this fella's new EP, Good, will be in the stores and streaming services within the next few hours, standing as the newest EP in a series of them. Reaction has been mixed so far with adjectives like "nostalgic" and "unoriginal" being the most common when people discuss it. The track "Black Star" is stoner-mellow and pretty trippy beat-wise.
- In edgelady news, Mimi Barks is a U.K.-based trap-metal artist (originally from Berlin, Germany) who likes to pour on the anger in Slipknot-ish fashion. Other than that, there's no information to be found on her on the entire internet other than the fact that she likes to change her day-glo hair color every few days or whatnot. Her new album, Deadgirl, has a title track that's pretty much what anyone would expect "trap-metal" to sound like: She sings in a sort of Marilyn Manson style, and then there's a standard trap beat that's begging for attention from goths, some Death Grips-ish flourishes, things like that. Apparently she's going on tour with goth dude Combichrist, a show I'd attend if it were a little more worth risking Covid and all that happy stuff.
- Finally we have Atlanta hip-hop crew Germ & SuicideboyS, whose favorite thing is to put people with really gross teeth on their album covers. The latest in their DirtyNasty series is a new album called Dirtiestnastiest\$uicide, and yes, the cover is as disturbing as anything else they've pulled. Only thing to be found online is a live version of some tune that'll be on this record, and it's a lot like Beastie Boys, which I'm sure will bring 'em lots of underage customers. — Eric W. Saeger

Local (NH) bands seeking album or EP reviews can message me on Twitter (@esaeger) or Facebook (eric.saeger.9).







POP CULTURE BOOKS

Screaming on the Inside, by Jessica **Grose** (Mariner, 197 pages)

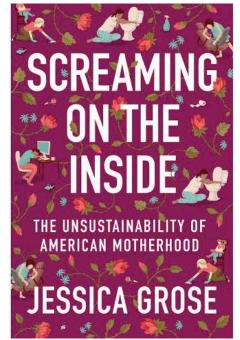
Every decade or so there emerges a new book by a writer who became a mother and was clearly not up to the task. The latest in the genre comes from The New York Times' Jessica Grose, whose Screaming on the Inside is billed as an indictment of how society treats its mothers. In fact, it's more of an indictment of the life choices that Grose has made. This is not mommy shaming, just

Grose is an opinion writer for the Times, and also writes a newsletter about parenting. She has been yowling for several years about America's mothers being in crisis, hence the book's subtitle: "The unsustainability of modern motherhood." This is a popular position in a culture that likes to aggrandize individuals' problems into societal crises. Parenting is difficult, yes. And the pandemic added new stresses. But Groses's assessment, which is as much a hysterical rant that probably should have remained in her personal journal, is tiresome to read and full of cringy confessions that undermine her case.

She begins by admitting that, despite covering family policy, she had not looked into the provisions of the Family and Medical Leave Act before getting pregnant at the time she took a new job. She was therefore shocked to learn that she could not just walk away from her new job when she developed debilitating morning sickness and severe anxiety (having gone off antidepressants while trying to get pregnant). She does herself no favors by saying that she "could barely leave the house because I was afraid of both barfing on the subway *and* sarin gas attacks," nor by telling the story of how she was incredibly rude to one of her new editors on a work call. Not surprisingly, she was reprimanded and soon left that job.

Thus begins the pattern of the book: a tale of personal woe, followed by tales of woe from a few other women, followed by some statistics and comparisons to Europe:

"A study of around three thousand women from Norway, which has universal health care and paid sick leave, showed that



three-quarters of women had taken at least one week of sick leave during their pregnancies. The median length of sick leave was eight weeks, and half of women needed between four and sixteen full weeks away from work. This is what should be standard for American mothers, too."

We can definitely have a serious conversation about whether American companies are accommodating enough to pregnant women, but citing the number of women who take sick leave during pregnancy — in a country where paid sick leave is available — is probably not the evidence of need that Grose thinks it is.

But OK. Let's continue to the birth of her first child and her admission that she'd barely even held a baby before coming home with one, her reluctance to breastfeed, her sad attempts to find friends who also had babies through mom groups. ("The only thing most of us had in common was that we had sex in March 2012.") She later had to qualify her criticism, saying "This is not to say that all mom groups are judgmental and

Despite all the unhappiness and struggle, she then has another child, and takes a job

at the Times when her daughters are 2 and 5. There, she comes under attack from the newspaper's famously acidic commenters whose comments cause her, "in my darker moments," to ponder the question: "Am I really somehow constitutionally unfit to be a mother?"

Well, yes and no. Obviously, there is no federal licensing for motherhood; otherwise America's shrinking fertility rate would be even worse than it is. And she is right that mental health struggles shouldn't be a barrier to having a family. But there is something disturbingly celebratory about how Gross talks about her mental health; in fact, one section of the book begins with the header "Celebrating my birthday with a Klonopin prescription." This was, in part, brought on by the panic she experienced when schools and day cares shut down due to Covid-19, and a full chapter addresses the problems that the pandemic caused for parents and children.

Those problems are real and were worse for mothers who, unlike Grose, did not have jobs that could be done from home, husbands with health insurance and children's grandparents who could help provide care. But it was a pandemic, a once-in-a-century (if that) event, so using pandemic problems as evidence of systemic failure is one more example of her flimsy evidence.

Mercifully, this is a short book, and she concludes by describing a conversation with a pregnant friend in January of this year. The friend was ambivalent about having another baby, and Grose was initially upbeat and tried to convince her friend to be happy about the pregnancy ("Once the baby is here, you'll feel better! ... Part of me wishes I had another!") but then feels "awful that I was still conditioned to slap a happy face on her mixed feelings.")

Instead of trying to look on the bright side, I guess we should wallow in the emotional mud with our unhappy friends. There's a lot to be said for honest sharing, but there's also much happiness to be found in positivity. Unfortunately, Screaming on the Inside is a collection of shared misery with a thin menu of solutions. **D** — Jennifer Graham

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- MAREK BENNETT will discuss his new graphic novel The Civil War Diarv of Freeman Colby Volume Poetry 3 (1864) at Gibson's Book-

bookstore.com) Wednesday,

• KATEE ROB-Sin at Gibson's gibsonsbookstore. Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbook-

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POP CULTURE FILM REVIEWS BY AMY DIAZ

Guillermo del Toro's Pinocchio (PG)

The tale of the wooden puppet gets the *Pan's Labyrinth*-but-animated treatment in *Guillermo del Toro's Pinocchio*, a beautiful-looking weird-in-its-own-way adaptation.

All Pinocchios are weird, is my theory on this IP. In the league of cautionary fairy tales, this one seems to lean the hardest on the cautionary element, making it sort of disturbing from the jump no matter how a director or writer chooses to go with it. This particular Pinocchio is maybe less disturbing than others but still dark. But maybe in my top five for potential Oscar animation nominees?

Once again, we get a sad Geppetto (voice of David Bradley), a woodworker in Italy who lost his young son during World War I. After years of drowning his sadness in wine, Geppetto one day crafts a wooden version of his son that a spirit (voice of Tilda Swinton) gives life to. The wooden boy, more angular and del-Toro-ish than his usual incarnation, declares Geppetto his papa and joyfully goes about discovering/destroying their house.

Geppetto is at first a little horrified by this wooden creature, particularly when a talking cricket hops out of a hole in the wood to verify Pinocchio's (voice of Gregory Mann) story. But quickly Geppetto, Pinocchio and Sebastian the cricket (voice of Ewan McGregor) form a little family. That family is not terribly well accepted by the outside world, this being a very conformity-focused Italy in the increasingly fascist time of Mussolini. Local fascist muckety-muck Podesta (voice of Ron Perlman) says that Pinocchio must go to school to learn discipline, and thus begins the string of events that leads to Geppetto, Pinocchio, Sebastian and a surly monkey (voice of Cate Blanchett) ending up in the belly of a large fish.

This movie hits all the usual points: Pinocchio being sent out into the world with nothing but a cranky cricket to guide him, then him being tricked into becoming a performer for Count Volpe (voice of Christoph Waltz), a long separation between Pinocchio and Geppetto and Pinocchio falling into the clutches of yet another scammer who plays on boys' worst instincts. Only in this case the



Guillermo del Toro's Pinocchio.

scammer is Podesta, who takes Pinocchio and his own son Candlewick (voice of Finn Wolfhard) not to the amusement-park-ish Pleasure Island to be turned into a donkey but to a fascist military school to become cannon fodder for the Italian fatherland.

All this imagery — with the joyful and innocent Pinocchio sort of stumbling through the increasingly dark Italy — is extremely well done. The animation here is of the stop-motion variety (according to Wikipedia) and the characters have a very tactile, dimensional, puppety look. We can see the wood grain and knots in the pine that make up Pinocchio, who at times has almost a "wooden stick insect" appearance. We see the whiskers in Geppetto's beard and mustache, which have a thick look, like "hairs" that have been carved and painted. The Italian village manages to look both like a physical space and fantastical, with the sunniness of the exteriors balanced by the menace of the fascist imagery in the posters in the town square. It is all exceedingly well done - so well done that I think it tips over into the scary frequently. Common Sense Media pegs this for age 11 and up and I would say — with the war, the death, the sadness and the frequent peril of Pinocchio — yeah, at least that. Maybe more like 12 or 13. Even the Swinton-voiced "blue fairy" character, who sort of looks like a human moth ancient godlike character with two sets of wings dotted with eyes, is at the very least unnerving.

I feel like this *Pinocchio* has plenty to delight fans of animation as a form and of Guillermo del Toro as a visual storyteller but isn't exactly my choice for young-kids family movie night. **B**+

Rated PG, according to Netflix, where it is streaming. Directed by Guillermo del Toro with a screenplay by Guillermo del Toro and Patrick McHale, Guillermo del Toro's Pinocchio is an hour and 56 minutes long and distributed by Netflix.

Emancipation (R)

Will Smith plays a man escaping Confederate captivity in *Emancipation*, a movie by director Antoine Fuqua.

Post-Emancipation Proclamation but mid-Civil War, Peter (Smith) is enslaved along with his wife, Dodienne (Charmaine Bingwa), and their children on a Louisiana cotton plantation when he is taken to do work on the Confederate army's railroad. As hellish as the conditions on the plantation are, the prison camp Peter is taken to is even worse, with the heads of men who attempted to escape displayed on pikes. The captors seem to be significantly more invested in torturing the men they're holding than in the war effort and seem to be on the verge of murdering Peter when a brief distraction allows him and a few other men to get away. The men run

toward the snake- and alligator-filled swamp that stands between them and the Union Army, where they have heard that they will be recognized as free, thanks to the Emancipation Proclamation.

On the trail of the escapees are Jim Fassel (Ben Foster) and two fellow bounty hunters. For a good part of the movie, we get a chase between Fassel and his stupid dogs and Peter, who attempts to use the rough terrain of the swamp to his advantage.

For me, this movie frequently suffered from what I think of as Gangs of New York syndrome, where a wobbly central story sits in the middle of a fascinating and well-rendered history. The stories about how people contemplated freedom versus what could happen to them and their family if they tried to reach a safer harbor are interesting. The decisions people made, how they held themselves and their families together while enslaved - how Dodienne kept her children with her, how Peter drew from a deep well of faith — are solidly engrossing stories. But the movie too often turns its focus to other stuff - like the chase between Fassel and Peter or, even less interesting, Fassel and his motivations.

To this unevenness, add Will Smith's sometimes strong, sometimes wobbly performance. Sometimes it is really affecting; he gives us a man with a singular purpose — getting back to his family — but a lot of hurdles to achieving that, who has to negotiate with both enemies and allies, neither of whom really have his interests at heart. Other times, I feel like I'm just watching Will Smith giving a very performance-y performance, jammed into some very dark history.

I think ultimately that history and the very arresting way it's shot, largely in black and white with these very artful wisps of color, make *Emancipation* worth watching. **B**-

Rated R for strong racial violence, disturbing images and language, according to the MPA on filmratings.com. Directed by Antoine Fuqua with a screenplay by Bill Collage, Emancipation is two hours and 12 minutes long and distributed by Apple TV+, where it is streaming.

SOFAPLEX

Lady Chatterley's Lover (R)

Emma Corrin, Jack O'Connell.

In this adaptation of a book that I feel like I should have read but probably won't ever, dissatisfied Lady Chatterley, a.k.a. Connie Reid (Corrin), starts an affair with Oliver (O'Connell) the groundskeeper at her husband's, Lord Clifford Chatterley (Matthew Duckett), big family estate. The pair got married during what sounds like a brief mid-World War I romance, after which Clifford returns to the

front. After the war, he comes home paralyzed from the waist down and drags Connie from London out to the family's country home. She seems initially interested in making the best of things, but Clifford is not interested in finding new ways to, uhm, show affection. He is, however, interested in having an heir — so long as Connie doesn't catch feelings for the guy she chooses to hang out with for just long enough to get pregnant. Connie is actually appalled by this idea and increasingly annoyed by Clifford himself — first with his dumb literary friends as he tries to be a writer and then by the businessmen who appear when he decides to take over the running of the local mine. By the time we get to the "workers should be grateful

for whatever crumbs we brush their way"type discussion, we're well out of sympathy for Clifford and just fine with Connie pursuing her affair with the kindhearted Oliver, who made it to lieutenant in the war but just wants the peace and quiet of groundskeeping.

This movie is very pretty and filled with lots of scenes that I think are supposed to be steamy and romantic of the pretty Corrin and the very pretty O'Connell in various states of undress. But the movie, which takes nearly 50 minutes of its more than two-hour run time to get to the *Lover* part of things, feels like it is running at .75 speed. We get a lot — A Lot — of scenes of people walking through fields at less than a brisk pace or just staring off into

the middle distance or looking after someone who is leaving the shot. It's maybe supposed to help build tension but mostly it made me want to fast-forward.

Joely Richardson shows up as a character who seems mainly like she's supposed to deliver information but she does help to highlight some of the more interesting aspects of the movie. There is this whole post-war labor-management tension that runs through the story as well as some nods to the idea that, after the calamity of the war, maybe some prewar societal conventions are just less important to some people (Oliver seems to represent, to a degree, the idea that after the battlefield people might be less willing to just "know their

POP CULTURE FILMS

place"). But the movie doesn't do much more than present these ideas — you know, between long walks. **B-** Available on Netflix.

Descendant (PG)

This documentary from Higher Ground Productions (the Obamas' production company) looks at the current residents of Africatown, a neighborhood near Mobile, Alabama. The community was founded by people who had been enslaved and transported to Alabama from Africa shortly before the start of the Civil War. The trip, which was an illegal smuggling operation some 50 years after the international slave trade had been outlawed in the U.S., ended with the people being offloaded from the ship, the Clotilda, which was then burned to hide the crime. After the Civil War, many of the Clotilda survivors and their families moved to Africatown, which is still home to many of their descendants. The documentary follows both the rediscovery of the Clotilda and the attempts by community members to memorialize their families' histories and place them in the larger context of the calamity of slavery in the U.S.

The movie serves as a nice companion piece to Zora Neale Hurston's book Barracoon, which was published in 2018. It features her 1927 interviews with Cudjoe Lewis, one of the last living survivors of the Clotilda. The movie focuses not only on the stories of the Clotilda survivors but also the way land grabs

and indifferent zoning have led to Africatown's being surrounded by industry and to the hollowing out of the area's main street. As much as its story contains an important slice of American history, the community is shown as a vibrant, energetic and hopeful part of the present. A Available on Netflix.

Sr. (R)

Robert Downey Jr. makes a documentary about his father, the filmmaker Robert Downey Sr., who died in 2021. The movie features interviews with Sr. starting in about 2019 — and while Jr. put together his film, Sr. worked on his own cut. He also dealt with worsening health due to Parkinson's disease, a situation that pushed Jr. to learn and discuss as much as he could with his father while they could still be together. While giving us the professional life of Downey Sr. (an idiosyncratic filmmaker in the 1960s through the mid aughts), the movie also tells an intergenerational story of a son (Jr.) attempting to embrace the good and make peace with the bad from his childhood while also raising his own children. The movie reminded me a bit of Dick Johnson Is Dead, another documentary about a filmmaker coming to terms with a father's mortality. Sr. is incredibly sweet with Robert Downey Jr. being shockingly vulnerable and honest as he examines the relationship with a father he clearly loves and admires. A Available on Netflix.

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From Out Of The Woods Antiques



Movie screenings, movie-themed happenings and virtual events

Chunky's Cinema Pub

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

Fathom Events

Fathomevents.com

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

The Strand

20 Third St., Dover 343-1899, the stranddover.com

- The Menu (R, 2022) will screen at Red River Theatres in Concord on Thursday, Dec. 15, at 4 & 7 p.m. • Spoiler Alert (PG-13, 2022) will screen at Red River Theatres in Concord on Thursday, Dec. 15, at 4:30 & 7:30 p.m.; Friday, Dec. 16, through Sunday, Dec. 18, at 1:45,
- Elf (PG, 2003) will screen at O'neil Cinemas at Brickyard (1964) and a five-course meal with day, Dec. 22, will be held at 8 p.m.

4:15 & 6: 45 p.m.

Square through Thursday, Dec. 15. • The Polar Express (G, 2004) will screen at all three Chunky's locations through Thursday, Dec. 15.

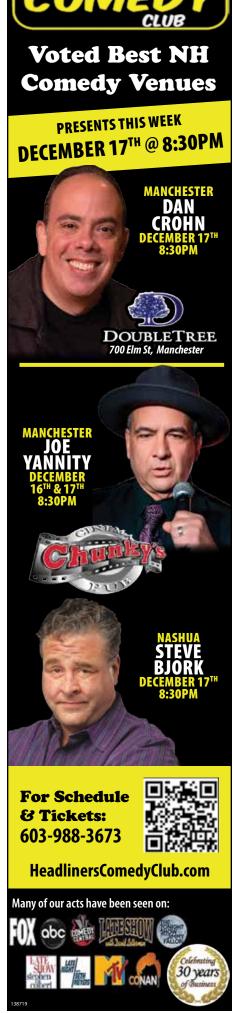
- The Fabelmans (PG-13, 2022) will screen at Red River Theatres in Concord on Friday, Dec. 16, through Sunday, Dec. 18, at 1:25, 4:30 & 7:35 p.m.; Thursday, Dec. 22, at 4:30 & 7:35 p.m.
- · Harvest Time, an unreleased docufilm about the making of the classic Neil Young album Harvest, will screen in the Eppees Auditorium at Park Theatre in Jaffrey on Friday, Dec. 16, at 7 p.m. All tickets \$12.
- The Polar Express (G, 2004) will screen Saturday, Dec. 17, and Sunday, Dec. 18, at 11 a.m., at Red River Theaters in Concord.
- Elf (PG, 2003) The Strand in Dover will hold its annual Christmas Break on a Budget with family activities, a story time and a screening of the movie Elf on Saturday, Dec. 17, from noon to 4 p.m. for \$20 per family up to five people.
- Park Theatre in Jaffrey on Saturday, Dec. 17, at 1 p.m.
- It's a Wonderful Life (1946), will screen on Sunday, Dec. 18, at Cinemark and Regal Fox Run and Wednesday, Dec. 21, at Cinemark, O'neil Epping and Regal Fox Run via Fathom Events.
- Elf (PG, 2003) will screen on Sunday, Dec. 18, at Chunky's in Manchester at 6:30 p.m. along with Chunky's locations on Wednesday, Rudolph the Red-Nosed Reindeer



The Farmers Dinner, which starts at 5 p.m. The cost per person ranges from \$75 to \$110 (plus fees).

- · How the Grinch Stole Christmas (PG, 2000) On Sunday, Dec. 18, at 6:30 p.m., the Pelham location will have a family-friendly dinner party with a screening of 2000's live-action How the Grinch Stole Christmas (PG). The dinner costs \$75 or \$99 for adults and \$25 for kids (the kids dinner ends with milk and cookies).
- It's a Wonderful Life (1946) • Elf (PG, 2003) will screen at the will screen on Sunday, Dec. 18, at 7:30 p.m. at all three Chunky's. A Christmas Carol — A Ghost
 - Story, the filmed London stage production starring Mark Gatiss and Nicholas Farrell, will screen at Park Theatre in Jaffrey on Tuesday, Dec. 20, at 7 p.m. and Thursday, Dec. 22, at 1 p.m.
 - Elf (PG, 2003) There will be a family-friendly screening at all three Dec. 21. A 21+ screening on Thurs-





Headliners

DUND ÚP

By Michael Witthaus mwitthaus@hippopress.com

- Christmas nuts: Like most suburban American kids, piano player Eric Mintel got his first taste of jazz from A Charlie Brown Christmas and its Vince Guaraldi soundtrack. Though Mintel didn't know it was jazz, he knew he liked it, and the special helped spawn a lifetime love of the genre that's seen him play at the White House twice. Mintel is back to perform the timeless holiday favorite with his quartet. Thursday, Dec. 15, 4 p.m., Rex Theatre, 23 Amherst St., Manchester, \$29 and up at palacetheatre.org.
- Sonic beauty: Guitar virtuoso Tim Reynolds formed his electric power trio TR3 in the late 1980s and got a big boost in the following decade through his collaboration with Dave Matthews. He stuck mostly to acoustic music in the following years before meeting bass player Mick Vaughn and drummer Dan Martier and re-forming TR3 in 2007. In early 2022 the group released Wild In The Sky, a live album. Friday, Dec. 16, 8 p.m., Bank of New Hampshire Stage, 16 S Main St., Concord, \$36 at ccanh.com.
- Coffee music: Boston-based music educator Sarah Fard performs as Savoir Faire, blending topical songwriting with jazz-infused retro pop. Her most recent EP, Think Twice, "packs a surprising punch," PopMatters wrote in September, "as both the music and lyrics are deeply felt and rise high above the surface-level pleasures of contemporary pop." The artist channels Nico on the noir-ish "Alias," a look at implicit media bias. Saturday, Dec. 17, 5 p.m., Union Coffee Co., 42 South St., Milford, \$35 at pinkertonacademy.org.
- Holiday songbird: Though in her 80s, singer Judy Collins hasn't slowed down, releasing a new album earlier this year; Spellbound is noteworthy for being Collins's first collection of all original songs. She'll draw from it as she performs Christmas favorites at her upcoming concert. Holiday & Hits has become a tradition this time of year, as Collins brings the spirit and charms audiences through the Great Christmas Songbook. Sunday, Dec. 18, 4 p.m., Tupelo Music Hall, 10 A St., Derry, \$55 and \$60 at tupelohall.com.
- · Blues rock: Taking a turn away from his percussive guitar style, the Senie Hunt Project is a plugged-in affair that evokes the Allman Brothers more than Leo Kottke. Now based in Nashville after making his mark in the Concord area, Hunt returns often to play for his hometown fans, including a rare set with his rocking band at a downtown basement haunt. Wednesday, Dec. 21, 9 p.m., Penuche's Ale House, 16 Bicentennial Square, Concord, linktr.ee/seniehuntmusic.

Two of a kind

April Cushman and Brad Myrick team up

By Michael Witthaus mwitthaus@hippopress.com

On paper, the pairing of April Cushman and Brad Myrick is unexpected. At the recent New England Music Awards, she won for Best Country Act, while he was nominated in the jazz category. Over the years, however, they've connected a lot, at area open mics and through bookings done by NH Music Collective, an agency co-run by Myrick.

Recently, they tried playing together informally and found a strong musical connection. So, when Cushman got an offer to open for Scotty McCreary at Keene's Colonial Theatre, she reached out to him to see if he'd be interested in making her solo act a duo for the show.

It turned into a heady night, as the sold-out crowd responded thunderously to their first song, a rarity when most fans are typically trickling in when the opener is on stage. That gig led to a headlining date for Cushman's band at the intimate Colonial Showroom on Dec. 9, with Myrick joining the group; it sold out. Over the past several months, they've played many shows together, in big and small rooms.

"Brad and I have always been booking with each other and playing a lot of the local places," Cushman said in a recent co-interview with Myrick. "It just came about that we should collaborate and come together. I'm a rhythm guitarist and Brad is amazing at everything he does. We're both huge advocates of original music. I regret not doing it sooner than we did."

Though his recorded output points in one direction, "I gotta say, I'm decisively a rock and pop guy," Myrick offered. "It's funny, when I moved back to New Hampshire after being away for a decade, the first project that got some traction was a quintet, so everybody around here started thinking of me as a jazz guy."

Cushman concurred. "A lot of country music stuff is really rooted in rock and bluegrass," she said. "When you think about taking Brad and me separately and combining them together where we are both so rooted in rock ... country music is very pop these days, and bluegrass ... it just worked verv well."

Myrick is especially excited by working in the studio; the two connected in a big way there. Cushman's debut, The Long Haul, was made in Nashville with session players, and Cushman was looking for a change, both in approach and venue. In November, she and Myrick recorded two of her songs at The Greenhouse Studio in Gilford, for release next year.

"Smoke" is a both aching and sweet ballad that alludes to the trap of social media. "Do you feel like you have to use that filter?" Cushman sings. "Are you stuck somewhere in between who you are and what they see?" Myrick's fingerpicking guitar perfectly complements the all-acoustic track. The treasure-every-moment "Borrowed Time" is equally intimate and includes a Myrick harmony vocal.

"I wanted to come out of the gates with the first record ... radio-ready," Cushman said. "But at the end of the day, I never played on any of those tracks. I tracked all the vocal work myself ... but any of the acoustic guitar on The Long Haul, it's not me. Playing with Brad in the studio and keeping it local, I think is very important."

"It was really easy for me to share music with April because she's got songs; the lyrics are relatable," Myrick said. "As a side man, I'm listening to the singer, I'm thinking,



April Cushman and Brad Myrick performing at NEMA2022. Photo Credit: M. Allen Photography

'How do I support that and give it a second

Their next duo show is opening for Joe Nichols in Boston Dec. 15. Locally, they'll do an apres-ski set at Sunapee Resort on Friday, Jan. 6, and share the stage with Houston Bernard Band at the Press Room in Portsmouth on Jan. 20. Both are keeping busy solo schedules. Myrick has a few holiday shows upcoming, including one at Café One East in Warner on Dec. 17 and another at Contoocook Cider Co. on Dec 21.

He spent last summer in Italy, recording a soon to be released record with longtime musical partner Nicola Cipriani. "I think it's my masterpiece, the best thing I've done in 41 years of being alive; I've never been so excited about music," he said, adding, "the last few months have been great playing with April; she's on such a great trajectory right now. I'm so proud of her, she's just killing it."

April Cushman & Brad Myrick

When: Friday, Jan. 6, from 3 to 5 p.m. Where: Mount Sunapee Resort, 1398 Route 103, Newbury

Full schedules for both at aprilcushman. com and bradmyrick.com

COMEDY THIS WEEK AND BEYOND

Venues

Capitol Center for the Arts Murphy's Taproom - 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

Headliners Comedy Club DoubleTree By Hilton, 700

Elm St., Manchester headlinerscomedyclub.com

McCue's Comedy Club at the Roundahout Diner

580 Portsmouth Traffic Circle, Portsmouth mccuescomedyclub.com

494 Elm St., Manchester 644-3535, murphystaproom.

The Music Hall

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

The Music Hall Lounge

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

Rex Theatre

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

Rochester Opera House

31 Wakefield St., Rochester 335-1992. rochesteroperahouse.com

Ruby Room Comedy

909 Elm St., Manchester 491-0720, rubyroomcomedy.

Events

- Buzz Christmas Ball Chubb Theatre, Thursday, Dec. 15, 7 p.m.
- Lenny Clarke Chunky's Manchester, Thursday, Dec. 15, and Friday, Dec. 16, 8:30
- Jimmy Dunn's Comedy Christmas Rex, Friday, Dec. 16, 7:30 p.m.
- McCue's, Friday, Dec. 16, 8 p.m.
- Discovering Magic in 8 p.m.

Portsmouth Music Hall Lounge, Friday. Dec. 16, 8:30 p.m.

- Paul Nardizzi Murphy's Taproom, Saturday, Dec. 17, 8 p.m.
- Lenny Clarke Chunky's • Greg & The Morning Nashua, Saturday, Dec. 17, 8 p.m.
 - Dan Crohn Headliners, Saturday, Dec. 17, 8:30 p.m. · Al Park Shaskeen Pub,
 - Wednesday, Dec. 21, 8 p.m. • Kenny Rogerson Chunky's 8:30 p.m.
- Juston McKinney The Music Hall, Monday, Dec. • Maine Comedy Invasion 26 and Tuesday, Dec. 27, 7 p.m., and Wednesday, Dec. • Joe Gatto's Night of Com-28, and Thursday, Dec. 29, edy Chubb Theatre, Thurs-



Lenny Clark.

- Ben Pratt Chunky's Man-Manchester, Friday, Dec. 23, chester, Tuesday, Dec. 27, 6:30 p.m.
 - Bob Marley Rochester Opera House, Tuesday, Dec. 27, 5:30 p.m. and 8 p.m.
 - day, Dec. 29, 7 p.m.







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Alton Bay Dockside Restaurant

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Auburn Pitts 167 Rockingham Road 622-6564

Bedford Copper Door 15 Leavy Dr. 488-2677

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

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

Concord Concord Craft Brewing 343-4390

117 Storrs St. 856-7625

Hermanos Cocina Mexicana 11 Hills Ave. 224-5669

Tandy's Pub & Grille 1 Eagle Square 856-7614

Contoocook Gould Hill Farm & Contoocook Cider Co. 656 Gould Hill Road 746-3811

Deerfield The Lazy Lion 4 North Road 463-7374

Derry Fody's Tavern 187 Rockingham Road, 404-6946

Dover Cara Irish Pub Restaurant 11 Fourth St.

Epping Popovers at Brickyard Square

11 Brickyard Square 734-4724

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

Epsom Hill Top Pizzeria 1724 Dover Road 736-0027

Exeter Sea Dog Brewing Co. 5 Water St. 793-5116

Francestown **Toll Booth Tavern** Crotched Mountain Resort 740 Second NH Turnpike 588-1800

Gilford Patrick's 18 Weirs Road 293-0841

Goffstown Village Trestle 25 Main St.

497-8230 Hampton

Bernie's Beach Bar 73 Ocean Blvd. 926-5050

32 Depot Square 601-2319 CR's The Restaurant

Bogie's

287 Exeter Road 929-7972

The Goat 20 L St. 601-6928

L Street Tavern 603 17 L St. 967-4777

Shane's Texas Pit 61 High St. 601-7091

Smuttynose Brewing 105 Towle Farm Road Wally's Pub 144 Ashworth Ave. 926-6954

Londonderry

& Tavern

437-2022

432-3210

179 Elm St.

931-3654

623-3545

627-8600

232-3751

150 Ash St.

Derryfield

623-2880

102 Elm St.

The Foundry

232-5522

Club

669-6144

CJ's

Stumble Inn

Manchester

Coach Stop Restaurant

176 Mammoth Road

20 Rockingham Road

Angel City Music Hall

Backvard Brewery

782 S. Willow St.

City Hall Pub

8 Hanover St.

1211 S. Mammoth Road

Currier Museum of Art

625 Mammoth Road

Elm House of Pizza

Country

Whym Craft Pub & Brewery 853 Lafayette Road 601-2801

Hudson The Bar 2B Burnham Road

Lynn's 102 Tavern 76 Derry Road 943-7832

Jaffrey Park Theatre 19 Main St. 532-9300

Kingston Saddle Up Saloon 92 Route 125 369-6962

Laconia Belknap Mill 25 Beacon St. E., No. 1 524-8813

Fratello's 799 Union Ave. 528-2022

Tower Hill Tavern 264 Lakeside Ave. 366-9100

Concord Area 23: State Street Jazz Band.

Deerfield

Lazy Lion: live music, 6 p.m.

Epping

8 p.m.

Telly's: Brian Johnson, 8 p.m. Popovers: Chris O'Neil, 5:30 p.m.

Sea Dog: Tim Parent, 6 p.m.

Goffstown

Village Trestle: Gardner Berry, 6 p.m.

Hampton

Bogie's: live music, 7 p.m. CR's: Bob Tirelli, 6 p.m. The Goat: Alex Anthony, 8 p.m.

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

Jaffrey

5:30 p.m.; Neil Young, 7 p.m.

Kingston

Tower Hill: karaoke night, 8:30

88 Market St.

To Share Brewing 720 Union St. 836-6947

50 Commercial St.

836-1925

Fratello's

624-2022

The Goat

50 Old Granite St.

KC's Rib Shack

Salona Bar & Grill

837 Second St.

128 Maple St.

Shaskeen Pub

South Side Tayern

1279 S. Willow St.

Stark Brewing Co.

500 Commercial St.

909 Elm St.

625-0246

935-9947

625-4444

666-4292

Strange Brew

627-RIBS

624-4020

155 Dow St.

Wild Rover 21 Kosciuszko St. 669-7722

Meredith

Giuseppe's 312 Daniel Webster Hwy. 279-3313

Twin Barns Brewing 194 Daniel Webster Hwy. 279-0876

Merrimack Homestead

641 Daniel Webster Hwy. 429-2022

Tortilla Flat 595 Daniel Webster Hwy. 424-4479

Milford The Pasta Loft 241 Union Square 672-2270

Riley's Place 29 Mont Vernon St. 380-3480

Stonecutters Pub 63 Union Square 213-5979

Nashua Fody's Tavern 9 Clinton St. 577-9015

Millyard Brewery 25 E. Otterson St. 722-0104

Thursday, Dec. 15

Auburn

Auburn Pitts: live music, 7 p.m.

Bedford

Copper Door: David Corson, 7 p.m.

Brookline

Alamo: Open mic with Matt Bisson, 8 p.m. Bergeron, 5 p.m.

Concord

Hermanos: Craig Fahey, 6:30 p.m.

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

Epping

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

Exeter

Sea Dog: Chad Verbeck, 6 p.m.

Gilford

Patrick's Pub: live music, 6 p.m.

Goffstown

Village Trestle: Jennifer Mitchell, 6 p.m.

Music, live and in person

Hampton

Bogie's: live music, 7 p.m. CR's: Steve Sibulkin, 6 p.m. Tower Hill: karaoke w/ Luke Skyrocker, 8 p.m.

Whym: music bingo, 6 p.m.

Hudson

Lynn's 102: karaoke w/ George

Kingston

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

Fratello's: Eric Grant, 7 p.m. Tower Hill: karaoke, 8 p.m.

Londonderry

Stumble Inn: Swipe Right Duo, 7 p.m.

Manchester

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.

Angel City: open mic, 8 p.m. City Hall Pub: Nate Comp, 7 p.m. Currier: Paul Nelson, 5 p.m. Elm House of Pizza: Clint Lapointe, 6 p.m.

Foundry: Ariel Strasser, 5 p.m. Fratello's: Ralph Allen, 5:30 p.m. Strange Brew: Town & Country, 8 p.m.

Meredith

Giuseppe's: Joel Cage, 5:45 p.m.

Merrimack

Homestead: Pete Peterson, 5:30

Tortilla Flat: George Barber, 7 p.m.

Nashua

Fody's: DJ Rich Karaoke, 9:30 Shorty's: Jordan Quinn, 6 p.m.

Newmarket Stone Church: Film-V, 9 p.m.

Portsmouth

The Goat: Isaiah Bennett, 9 p.m.

Copper Door: Rebecca Turmel, 7 p.m.

Seabrook

Backyard Burgers: Jennifer Mitchell, 6 p.m.

Strafford

Independence Inn: Eric Lindberg, 6 p.m.

Friday, Dec. 16 Alton

Foster's: Andrea Paquin, 6 p.m.

Auburn

Auburn Pitts: live music, 7 p.m.

Whym: Chris Cavanaugh, 6 p.m.

Hudson

Park Theatre: Howard Randall,

Saddle Up: Russ Six, 8 p.m.

Laconia

Fratello's: Paul Warnick, 6 p.m.

Londonderry

Coach Stop: Joe McDonald, 6 p.m. Stumble Inn: The Drift Duo, 8 p.m. Manchester

Backyard Brewery: Ryan Williamson, 6 p.m. Derryfield: Mo Bounce, 8 p.m.

Fratello's: Travis Rollo, 6 p.m. The Foundry: Karen Grenier, 6

The Goat: Pop Disaster, 9 p.m.

South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Jake Pardee &

Friends, 9 p.m. To Share: Paul Driscoll, 6:30 p.m.

Meredith Twin Barns: Tom Boisse, 5 p.m.

Merrimack

Milford

Homestead: Chris Lester, 6 p.m.

Pasta Loft: Bob Pratte Band, 8:30

TWANGY HOLIDAYS

Fans of country music should two-step their way to LaBelle Winery (14 Route 111, Derry; 672-9898; labellewinery.com) for a Nashville Christmas. This classic country band plays your favorite Christmas songs in the style of your favorite country artists. The fun starts at 6:30 p.m. on Thursday, Dec. 15, and tickets cost \$25 plus fees.



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138 Main St. 459-8566

San Francisco Kitchen 133 Main St. 886-8833

Shorty's Roadhouse 48 Gusabel Ave. 882-4070

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

Newmarket Stone Church 5 Granite St.

Northfield **Boonedoxz Pub** 95 Park St 717-8267

659-7700

430-9122

The Goat

590-4628

142 Congress St.

427-8645 Penacook Mexican American Legion Post 31 Rochester 11 Charles St.

Porter's Pub 19 Hanson St. 330-1964 **Portsmouth** The Gas Light

Salem **Copper Door** 64 Market St. 41 S. Broadway 458-2033

> Luna Bistro 254 N. Broadway 458-2162

95 Brewery Lane

Thirsty Moose

21 Congress St.

436-6656

Taphouse

Smuttynose 11 Via Toscana

Seabrook Backyard Burgers & Wings 5 Provident Way

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

760-2581

Strafford Independence Inn 6 Drake Hill Road 718-3334

Warner Cafe One East 1 E. Main St.

Stonecutters Pub: DJ Dave O karaoke, 9 p.m.

Nashua

Millyard: Ted Solovicos, 6:30 p.m. San Francisco Kitchen: Bard Myrick, 6:30 p.m.

New Boston

Molly's: Benjamin Harris, 7 p.m.

Newmarket

Stone Church: Powermonry Cake, 8 p.m.

Northfield

Boonedoxz Pub: karaoke night,

Penacook

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

Portsmouth

Gas Light: George Barber, 9:30 The Goat: Chris Toler, 9 p.m. Mojo's: KOHA, 7 p.m.

Thirsty Moose: Eric Marcs & Solid Ground, 9 p.m.

Salem

Luna Bistro: Rebecca Turmel, 6 Smuttynose: music bingo, 6 p.m.

Saturday, Dec. 17 Alton Bav

Dockside: Mike Laughlin, 8 p.m.

Alton

Mojo's West End Tavern

Foster's Tavern: Carolyn Ramsay Duo, 6 p.m.

Brookline

Alamo: live music, 5 p.m.

Chen Yang Li: Chris Lester, 7 The Bar: live music, 8:30 p.m.

Concord

Area 23: Acoustic Circle with John Farese, 2 p.m.; Black Lace

Hermanos: John Franzosa, 6:30 Laconia

Contoncook

Contoocook Cider Co.: Alex Londonderry Cohen, 1 p.m.

Deerfield

Lazy Lion: live music, 7 p.m.

Epping

Telly's: 21st & 1st, 8 p.m.

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

Exeter

Sea Dog: Laura Lee, 6 p.m.

Goffstown

Village Trestle: Old Gold Duo, 6

Hampton

Bogie's: live music, 7 p.m. L Street: Up-Beat w/J-Dubz, 9

Wally's: MSF, 9 p.m.

Whym: Sam Hammerman, 5 p.m.

Jaffrey

Park Theatre: Bernie & Louise Watson, 5:30 p.m.; Heather Pierson Trio, 7:30 p.m.

Tower Hill: line dancing, 7 p.m.;

Coach Stop: Paul Lussier, 6 p.m. Stumble Inn: Leaving Eden, 8 p.m.

Manchester

Backyard Brewery: Dwayne Haggins, 6 p.m.

Setback, 9 p.m.

Foundry: Josh Foster, 6 p.m.

a.m.; Fighting Friday, 9 p.m. Shaskeen: Whalom Park, The

Strange Brew: Soup du Jour, 9 p.m. To Share: Ryan Gagne-Hall, 3:30

Wild Rover: Dave Clark, 5 p.m.

Carolyn Ramsay Band, 8:30 p.m.

Derryfield: D-Comp, 7 p.m.; The

Fratello's: Paul Gormley, 6 p.m.

The Goat: Brooks Hubbard, 10

Chops, 9 p.m. p.m.; Songs with Molly, 6 p.m.

CHRISTMASTIME IS HERE

A Charlie Brown Christmas offered generations of young listeners an introduction to jazz music. Local musician Heather Pierson plays the music from the animated special at the Park Theatre (19 Main St., Jaffrey: 532-9300, theparktheatre.org) on Saturday, Dec. 17, at 7:30 p.m. Tickets are \$25 for adults and \$10 for children 16 and under, plus fees.

Photo by Jake Jacobson



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THURS. JAN. 26 IN DERRY

Back in Black: AC/DC Experience

THURS. JAN. 26 IN AMHERST James Taylor/Simon & Garfunkel Tribute by Good Acoustics

THURS. FEB. 2 IN DERRY Vyntyge Skynyrd: Lynyrd Skynyrd Tribute

THURS. FEB. 2 IN AMHERST

Blue Brothers the Next Generation

FRI. FEB. 10 IN DERRY Valentine's Day Disco with Booty Vortex: Funk & Disco Band

FRI. FEB. 10 IN AMHERST Valentine's Day 'Night of Sinatra' Dinner Show with Rich DiMare

THURS. FEB. 23 IN AMHERST Takin' it to the Streets: Doobie Brothers Tribute

FRI. FEB. 24 IN DERRY

Big Sky Country

THURS. MAR. 2

Comedian Jimmy Dunn

IN DERRY THURS. MAR. 9

Live Bullet: Bob Seger Tribute

IN AMHERST FRI. MAR. 10

Bell Bottom Blues:

IN DERRY

Eric Clapton Experience

THURS. MAR. 16 IN DERRY St Patrick's Day with Jordan Tírrell-Wysocki Trio

THURS. MAR. 23 IN DERRY

Aquanett: 80's Rock

THURS. MAR. 23 IN AMHERST

Comedian Corey Rodriguez

THURS. MAR. 30

IN DERRY

Nearly Diamond

THURS, MAR. 3O IN AMHERST

Workin' For A Livin': Huey Lewis and The News Tribute

THURS. APRIL 6 IN AMHERST

Barely Manilow

IN DERRY

THURS. APRIL 6 Red Not Chili Peppers



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NITE MUSIC THIS WEEK

Meredith

Giuseppe's: Andre Balazs, 6 p.m.

Twin Barns: Matt The Sax, 5 p.m.

Merrimack

Homestead: Sean Coleman, 6 p.m.

Riley's Place: Stone Hill Station, 8 p.m.

Nashua

Millyard: The Casual T's, 4 p.m. San Francisco Kitchen: live music, 6:30 p.m.

New Boston

Molly's: Travis Rollo, 7 p.m.

Newmarket

Stone Church: Marcus Rezak's Shred is Dead & The Lizards, 9

Northfield

Boonedoxz Pub: live music, 7

Portsmouth

Gas Light Pub: Ralph Allen, 9:30 p.m.

The Goat: Mike Forgette, 9 p.m. Thirsty Moose: Jamsterdam, 9

Salem

Luna Bistro: Jordan Quinn, 6 p.m.

Warner

Café One East: Brad Myrick, 1

Sunday, Dec. 18

Alton Bay

Dockside: Chris O'Neill, 4 p.m.

Bedford

Copper Door: Rob Dumais, 11

Concord

Concord Craft Brewing: Andrew Geano, 2 p.m.

Contoocook

Contoocook Cider Co.: The Hart of Sound, 1 p.m.

Goffstown

Village Trestle: Bob Pratte, 3:30

Hampton

Bogie's: live music, 7 p.m. CR's: John Irish, 6 p.m. L Street: Up-Beat w/J-Dubz, 9

Whym: Phil Jacques, 1 p.m.

Hudson

The Bar: live music, 2 p.m.

Laconia

Belknap Mill: open mic, 2 p.m. Tower Hill: karaoke w/ DJ Tim, 8 p.m.

Manchester

Foundry: Brad Myrick, 10 a.m. The Goat: Mike Forgette, 10

Strange Brew: One Big Soul Jam, 7 p.m.

Milford

Riley's Place: open mic w/ Blues Jam, 1 p.m.

Newmarket

Stone Church: Irish Night Series Songs, 4 p.m.

Northfield

Boonedoxz Pub: open mic, 4

Portsmouth

The Goat: Rob Pagnano, 9 p.m.

Copper Door: Steve Prisby, 11

Monday, Dec. 19

Dover

Cara Irish Pub: open mic, 8

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.

Manchester

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

The Goat: David Campbell, 8

KC's Rib Shack: Jordan Quinn,

6 p.m. Salona: music bingo with Jenni-

Merrimack

fer Mitchell, 6 p.m.

Homestead: Joanie Cicatelli, 5:30 p.m.

Nashua

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

Portsmouth

The Goat: Alex Anthony, 9 p.m.

Seabrook

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

Tuesday, Dec. 20

Concord

Hermanos: Kid Pinky, 6:30 p.m. Tandy's: open mic, 8 p.m.

Hampton

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

Kingston

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

Londonderry Stumble Inn: music bingo, 7

p.m.

Manchester

Fratello's: Jodee Frawlee, 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.

Meredith

Giuseppe's: Michael Bourgeois, 6 p.m.

Merrimack

Homestead: Justin Jordan, 5:30

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.

FELIZ NAVIDAD

The legendary rock band Los Lobos comes to the Flying Monkey (39 Main St., Plymouth; 536-2551; flyingmonkeynh.com) in support of their Christmas album Llego Navidad. The festivities start at 7:30 p.m. on Thursday, Dec. 15, and tickets range from \$59 to \$64, plus fees.



NITE MUSIC THIS WEEK

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

Wednesday, Dec. 21 Brookline

Alamo: live music, 5 p.m.

Concord

Hermanos: Kid Pinky, 6:30 p.m. Tandy's: karaoke, 8 p.m. Uno Pizzeria: April Cushman,

Contoocook

Contoocook Cider Co.: Brad Myrick, 6 p.m.

Derry

Fody's: karaoke, 7 p.m.

Sea Dog: Dyer Holiday, 5 p.m.

Hampton

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

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

Kingston

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

Manchester

Derryfield: Clint Lapointe, 6 p.m. Fratello's: Joanie Cicatelli, 5:30 p.m.

The Goat: Mike Forgette, 7 p.m. Stark Brewing: Cox karaoke, 8 p.m.

Strange Brew: open mic w/ Will Bemiss, 8 p.m.

Merrimack

Homestead: John Chouinard,

5:30 p.m.

Milford

Stonecutters Pub: open mic, 8

Portsmouth

The Goat: Alex Anthony, 9 p.m.

Rochester

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

Thursday, Dec. 22

Bedford

Copper Door: Jodee Frawlee, 7 p.m.

Concord

Zeb Cruikshank, Hermanos: 6:30 p.m.

FRI 30

SAT 31

NIGHT BUZZ



Rock 101's Greg & the Morning Buzz crew bring their annual The Morning Buzz Christmas Ball to the Captiol Center fot the Art's Chubb Theatre (44 S. Main St., Concord; 225-1111, ccanh.com) on Thursday, Dec. 15, at 7 p.m., doors open at 6 p.m. The show is recommended for ages 18+. Tickets cost \$45, plus fees.

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JANUARY-

New Legacy Swing Band

Juston McKinney's Year in Review

Juston McKinney's Year in Review

2:00PM

8:00PM

8:00PM

FRI 6	Friday Night Comedy: Drew Dunn and Friends	7:30PM
SAT 7	A Celebration of the Allman Brothers Band with Idlewild	7:30PM
FRI 13	Friday Night Comedy: Carolyn Plummer and Friends	7:30PM
SAT 14	An Evening with Folk Legend Dave Mallett	7:30PM
FRI 20	Friday Night Comedy: Brian Glowacki and Friends	7:30PM
SAT 21	An Evening with Chris Barron from the Spin Doctors	7:30PM
SAT 28	Magic Rocks! Illusionist Leon Etienne	7:30PM

Panorama: A Tribute to the Cars

WED 8	Silent Film: Safety Last	7:00PM
SAT 11	April Cushman featuring Charlie Chronopoulos	7:30PM
SAT 18	Postcards from Heaven with Maureen Hancock	7:00PM
SUN 19	Postcards from Heaven with Maureen Hancock	2:00PM

MARCH

SAT 4 Divas with a Twist in Concert 7:30PM **FRI 31** Morgan James with Special Guest Kirk Hurmond 7:30PM

GET YOUR TICKETS AT REXTHEATRE.ORG

Venues NH

Bank 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

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

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

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

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

Millyard Brewery

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

The Music Hall Lounge 131 Congress St., Portsmouth 436-2400, themusichall.org

The Orchard Chapel

143 Exeter Road, Hampton Falls 244-0202, thewordbarn.com

Palace Theatre

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

Park Theatre

19 Main St., Jaffrey 532-9300, theparktheatre.org

Press Room

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

Rex Theatre

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

Rochester Opera House

31 Wakefield St., Rochester 335-1992, rochesteroperahouse. 7:30 p.m., Rex com

Saddle Up Saloon

92 Route 125, Kingston 347-1313,

Stone Church

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

The Strand

20 Third St., Dover 343-1899, the stranddover.com 3S Artspace

319 Vaughan St., Portsmouth 766-3330, 3sarts.org

Tupelo Music Hall

Derry St.. Α 437-5100, tupelomusichall.com

Shows

- A Nashville Christmas Thursday, Dec. 15, 6:30 p.m., LaBelle Winery Derry
- PMAC Alt Rock & Blues Band Thursday, Dec. 15, 7 p.m., 3S Artspace
- Ball Thursday, Dec. 15, at 7 p.m., Chubb Theatre · A Nova Scotia Christmas with
- Cassie and Maggie Thursday, Dec. 15, 7 p.m., The Orchard Chapel • Eric Mintel: A Charlie Brown Jazz Christmas Thursday, Dec. 15,
- Los Lobos Thursday, Dec. 15, 7:30 p.m., Flying Monkey
- John Pizzarelli Thursday, Dec. 15, 7:30 p.m., Jimmy's
- saddleupsaloonnh. Diaspora Radio: Still Crazy After All These Years Thursday, Dec. 15, 9 p.m., Press Room
 - Ted Solovicos Friday, Dec. 16, 6:30 p.m., Millyard Brewery
 - Rock My Soul Holiday Concert Friday, Dec. 16, 7 p.m., Orchard Chapel
 - · Joey Defrancesco Trio Friday, Dec. 16, 7 p.m. and 9:30 p.m., Jim-

- Delvon Lamarr Organ Trio Friday, Dec. 16, 7 p.m., Jimmy's
- Hollywood Nights (Bob Seger tribute) Friday, Dec. 16, 8 p.m., Tupelo
- TR3 Friday, Dec. 16, 8 p.m., Bank of NH Stage
- Russ Six Friday, Dec. 16, 8 p.m., Saddle Up Saloon
- Powermoneycake (Steely Dan tribute) Friday, Dec. 16, 8 p.m., Stone Church
- White Belts (emo tribute) Friday, Dec. 16, 9:30 p.m., Press Room
- PMAC Teen Rock Show: • The Morning Buzz Christmas Prince Saturday, Dec. 17, noon, 3S Artspace
 - The Casual T's Saturday, Dec. 17, 4 p.m., Millyard Brewery
 - Truffle Saturday, Dec. 17, 6 p.m., Press Room
 - Franco Corso, Saturday, Dec. 17, 6:30 p.m., Fulchino Vinevard
 - Rich DiMare: A Sinatra Christmas Saturday, Dec. 17, 6:30 p.m. and 8:15 p.m., Music Hall Lounge
 - Franco Corso Saturday, Dec. 17, 6:30 p.m., Fulchino Vineyard
 - Ed Gerhard Saturday, Dec. 17, 7 p.m., Orchard Chapel
 - Matt Schofield Saturday, Dec. 17, 7:30 p.m., Jimmy's
 - Heather Pierson Trio: A Charlie Brown Christmas Saturday, Dec. 17, 7:30 p.m., Park Theatre
 - Christmas with the Spain Brothers and Green Heron Saturday, Dec. 17, 7:30 p.m., Rex

- Charlie Brown Christmas Saturday, Dec. 17, 7:30 p.m., Park Theatre
- Thunderstruck (AC/DC tribute) Saturday, Dec. 17, 8 p.m., Tupelo
- Life's A Drag Saturday, Dec. 17, 9 p.m., Chunky's Manchester
- · New Legacy Swing Band Sunday, Dec. 18, 2 p.m., Rex
- The Mr. Aaron Band Sunday, Dec. 18, 3:30 p.m., LaBelle Winery Derry
- The Billy Joel Experience Sunday, Dec. 18, 4 p.m. and 7 p.m., Lakeport
- Nick Goumas Sunday, Dec. 18, 6 p.m., Press Room
- Strafford Wind Symphony Sunday, Dec. 18, 7 p.m., Strand
- · Zachariah Hickman's Handsome Holiday Happening Sunday, Dec. 18, 7 p.m., The Orchard Chapel
- Ted Vigil: A John Denver Christmas Sunday, Dec. 18, 7 p.m., Chubb
- Judy Collins Sunday, Dec. 18, 7 p.m., Tupelo
- James Francies Trio Sunday, Dec. 18, 7:30 p.m., Jimmy's
- Chanukah at the Palace Tuesday, Dec. 20, 6 p.m., Palace
- · Orchard Chapel Candlelight Sing-along Wednesday, Dec. 21, 5:30 p.m. and 7:30 p.m., Orchard Chapel
- Bill Charlap Trio Wednesday, Dec. 21, 7:30 p.m., Jimmy's
- The Heather Pierson Trio: A Eldorado Slim Thursday, Dec. 22,



Hollywood Nights Band

7:30 p.m., Jimmy's

- Nat Zegree Thursday, Dec. 22,
- 7:30 p.m., Music Hall Lounge
- Dueling Pianos Thursday, Dec. 22, 8 p.m., Press Room • Joe Mac Donald Friday, Dec. 23,
- 6:30 p.m., Millyard Kandace Springs Friday, Dec. 23,
- 7 p.m., Jimmy's Sans Souci (Jerry Garcia trib-
- ute) Friday, Dec. 23, 8 p.m., Stone Church • Recycled Percussion Wednesday,
- Dec. 28, through Saturday, Jan. 7,
- Piebald Wednesday, Dec. 28, 8 p.m., 3S Artspace
- Marvel Prone/Cozy Throne/ Jiddo/Alysium Wednesday, Dec. 28. 8 p.m., Stone Church
- · The Wizards of Winter Thursday, Dec. 29, 7:30 p.m., Flying Monkey
- Tusk (Fleetwood Mac tribute) Friday, Dec. 30, 7:30 p.m., Flying Monkey
- · Li Monicello's Holiday Hoopla Friday, Dec. 30, 8 p.m., Rochester Opera House

chester 7 to 9 p.m..

- Wednesday trivia at Millyard Brewery (125 E. Otterson St., ery.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 Wednesday The Greatest Triv- Clinton St., Nashua, fodystavern.
 - 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-

Trivia

- Events • The Santa Clause trivia 21+ on Thursday, Dec. 22, 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.
- A Year in Review trivia 21+ on Thursday, Dec. 29, 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.



The Santa Clause

- 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 8 to 10 p.m. Trivia at Hart's Turkey Farm (223 Daniel Webster Hwy., Meredith, 279-6212, hartsturkeyfarm.com) 6670, crowsnestnh.com) at 8 p.m. from 7 to 9:30 p.m.

- (216 Maple St., Manchester, 625-9656, yankeelanesentertainment. com) at 7 p.m.
- Thursday Kings trivia at Game DJ Zati. 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 N. State St., Concord, 881-9060, (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
- Monday trivia at Crow's Nest (181 Plaistow Road, Plaistow, 817-
- Monday Trivia at the Tavern

• Thursday trivia at Yankee Lanes 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

- Changer Sports Bar (4 Orchard Tuesday trivia at Reed's North (2 View Dr., Londonderry; 216-1396, 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.
 - 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.
- Oven (845 Lafayette Road, Hamp-

ton, 601-6311, the community oven. com) at 6 p.m. • Wednesday trivia at Smuttynose

(105 Towle Farm Road, Hampton, Nashua; 722-0104, millyardbrew-436-4026, smuttynose.com) at 6 • Wednesday trivia at Main Street

Grill and Bar (32 Main St., Pitts-

field; 435-0005, mainstreetgrillandbar.com) at 6:30 p.m. • Wednesday trivia at Popovers (11 • Tuesday trivia at Area 23 (254 Brickyard Sq., Epping, 734-4724,

popoversonthesquare.com) from

- 6:30 to 8 p.m. ia in the World at Revolution com) at 8 p.m. Taproom and Grill (61 N. Main St., Rochester, 244-3042, revolutiontaproomandgrill.com/upcom-
- Wednesday Kings Trivia at KC's Rib Shack (837 Second St., Man-• Wednesday trivia at Community chester, 627-7427, ribshack.net), 9300, theparktheatre.org) at 8 p.m. sponsored by Mi Campo, in Man-

ing-events/) at 6:30 p.m.

LAUGH IT UP

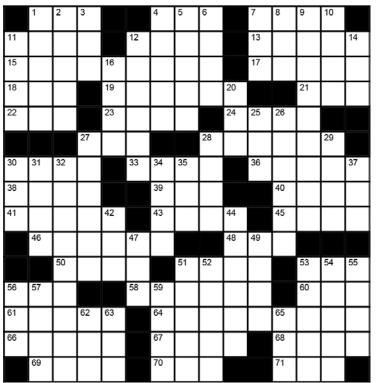
Over a 30-year career Paul Nardizzi has toured the country, made multiple appearances on Conan, and won the Boston Comedy Festival competition. He comes to McCue's (494 Elm St., Manchester; 664-3535; scampscomedy.com) on Saturday, Dec. 17, at 8 p.m. Tickets cost \$20 plus fees.



BLUE RIBBON COMEDY

With wins at the Boston and Cincinnati comedy festivals and a finalist placement at the Seattle International Comedy Competition, Al Park might be the most winning of all New England comedians. Don't miss his upcoming show at the Shaskeen Pub (909 Elm St., Manchester; 491-0720, rubyroomcomedy.com) on Wednesday, Dec. 21, at 9 p.m. Tickets cost \$20, plus fees.

Didn't I See You Crying?



Across

- 1. 'Pepper's' title to Beatles
- 4. Bruce, Baker, Moore power trio
- Lange's nickname
- 12. Asia was a '__ Survivor' after evervone else lost
- 13. Can't stand, as with a song
- 15. Elton John will take a mile if given in crowd an inch on 'All That
- 17. Leathery band from UK?
- 18. Sound booster
- 19. Playing with oneness with each oth-
- 21. Beach Boys add a space w/'Radio King
- 22. Tito Puente '__ Como Va'
- 23. Sidestage nods or these from choreographer
- 24. U2 'Pop' single about Bono's mother
- 27. Finer of The Pogues
- 28. 'Seether' __ Salt
- 30. Jefferson Starship hit from '79 for a girl
- 33. Carlos of Cheap Trick
- 36. Dickie of Allman Brothers
- 38. Sublime smash "Lovin', is what
- 39. Ozzy has 'The Ultimate' one
- 40. Crazy Fun Lovin' Criminals album?
- 41. Guitarist Steve of Dixie Dregs
- 43. If you party too hard, you might end up on this "row"
- 45. Italian guy Ramazzotti
- 46. Vintage record salesman
- 48. English 'Crush' synth-poppers (abbr)
- 50. Concert air might look like this 51. Ozzy ' I'm Coming Home'
- 53. Weird Al song parodying 'Bad'
- 56. 'An Awesome Wave' -J 58. Everclear '__ Wonder'

- 60. 'Call Me Maybe' Carly __ Jepsen 61. Stabbing Westward can't see because it's '__ Away'
- You're The Rose)'
- ioin
- 67. Rodgers of Chic
- 7. Def Leppard producer Robert 64. Lee Greenwood '__ The Thorns (If
- 11. Shania Twain "In my __ come 66. O'Jays "People all over the world,
 - hands start train"

Find and Circle...

Four zodiac signs

_ system

Seven-letter feline

Two U.S. states

Four pieces of furniture

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Ε

68. Chances, as finding your lost friend

- 69. The A in the UAE
- 70. Paul Carrack 70s band
- 71. 'Chain Gang' Cooke

Down

- 1. Hagar of Van Halen
- 2. Happy Mondays spinoff Black _
- 3. Wynter Gordon won't stop playing Death'
- 4. Ziggy to Stardust is David to this
- 5. Motley Crue 'God The Children Of The Beast'
- 6. Beatles "Love, love __, you know I love you"
- 7. Kinky song about having more Spanish things?
- 8. Avant-garage band Pere
- 9. '86 Cheap Trick album they needed treatment for?
- 10. Beach Boys 'All I Want
- 11. Liberace song that means "See ya!"
- 12. '01 Rob Zombie 'Feel'
- 14. 'Out Of Time' band
- 16. San Franciscan 'Good Day' band
- 20. New Musical Express mag.
- 25. Ambient house pioneers
- 26. Amped
- 27. Flotsam's counterpart
- 28. Madonna w/Nas '__ Vidi Vici'
- Warner-owned label This relaunched in '20
- 30. Drummer Gordon
- 31. Cocky Kanye West said 'I Am __'
- 32. Ain't The Wicked
- 34. Billy Joel 'Back In The '
- 35. 80s Kershaw

WORD ★Roundup

Last Week's Answers: DOLPHIN WALRUS WHALE SEAL / SHIFT RIFT

LIFT / SPANISH ENGLISH POLISH / BELGIUM FRANCE / MAINE OHIO

SKDQ

- 37. Promise Ring's call for help on 'Very Emergency
- 42. Jeff Lynne 'Face The Music' band (abbr)
- 44. Italian metalers inspired by old

 \square

0

S

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Y

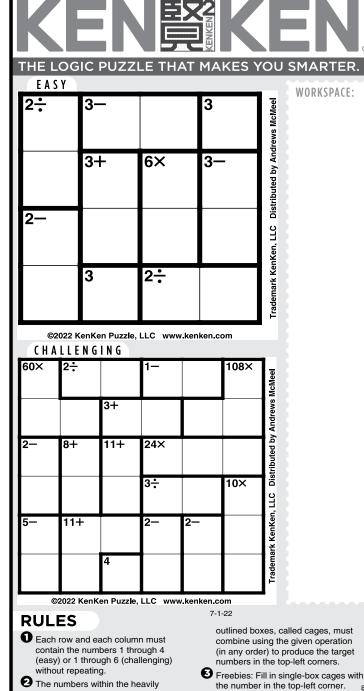
English term for a parson, perhaps

- 47. Successful rocker "I" problem
- 49. Bellamy of Muse
- 51. He treats fans w/heatstroke
- 52. "There's __ in my heart that can only be filled by you"
- 53. Sang 'I Know There's Something Going On'
- 54. Colt Ford school song 'Texas'
- 55. Leo and Nugent
- 56. Face To Face 'A Miss Is As Good

- Mile'
- 57. Kinks classic Madness covered
- 59. German 'Unbehagen' singer Hagen
- 62. British reggae singer Leigh
- 63. The Mob guitarist Beach
- 65. 'The Ecstatic' rapper Def

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



the number in the top-left corner.

PREVIOUS ANSWERS 4

HIPPO | DECEMBER 15 - 21, 2022 | PAGE 43

Capital Letters" — some big names here.

- 1. Optimal
- 6. Common undergrad degrees
- 9. Mandlikova of '80s tennis
- 13. Actress Thomas involved with St. Jude Children's Research Hospital
- 14. "Glass Onion: A Knives Mystery"
- 15. Palindromic Quebec university
- 16. Currently playing
- 17. Minecraft substance
- 18. Striped giraffe relative
- 19. "No, start with the second Japanese 'thank you'"?

42

49

22. Barcelona aunt

- 23. Xmas quaff
- 24. Comedian Wong
- 25. Inordinately long time
- 28. "Little of Horrors"
- 31. Game that gets its name from "four"
- 33. Sharing battle between "Quantum Leap" star Scott and family?
- 36. Fiery gemstone
- 37. Rodrigo y Gabriela, e.g.
- 38. Grief-stricken cry
- 42. Eighteen-wheeler obstructing freeway traffic, say?
- 47. Leisurely walk
- 50. "Bearing gifts we traverse"
- 51. Late NHL star LaFleur

15

69

- 52. Abu Dhabi's gp.
- 53. Wagner opera " Rheingold"
- 55. Part of UNLV
- 57. Run-down version of a basic two-dish pasta meal?
- 63. Album's first half
- 64. Kendrick Lamar's Grammy category
- 65. Prom conveyances
- 67. Record in a log
- 68. Notable time
- 69. Shorten by a letter or two
- 70. Pop star Celine
- 71. Get married to
- 72. Kidney-related

Down

- 1. "As I see it," for short
- 2. "Consarn it!"
- 3. Cube designer Rubik
- 4. Floating
- 5. With little at stake
- 6. Dynamite sound
- 7. Paranormal field

- 8. Rear admiral's rear
- 9. Ceremonial Maori dance
- 10. Film with an upcoming "The Way of Water" sequel
- 11. City in southern Italia
- 12. Cover stories
- 15. Subject of the History Channel's
- "Ax Men," e.g.
- 20. "Hawaii Five-O" setting
- 21. Letter after theta
- 25. "Foucault's Pendulum" author 49. Entertain, as kids at bedtime Umberto
- 26. Alley __ (comic strip which, thanks to the recent Charles Schulz tributes, I learned still exists)
- 27. Its finals are usually in June
- 29. Former automaker, briefly
- 30. "Where Have All the Cowboys Gone?" singer Cole
- 32. Ruler before 1917
- 34. Saxophone range
- 35. Canine comment 39. Haul
- 40. Prefix for puncture

- 41. Astronomer points at (overused subject of science stock photos)
- 43. Seasoning associated with Maryland
- 44. Regenerist skin care brand
- "American Ninja Warrior" obstacle
- 46. Movie preview
- 47. Figured (out)
- 48. Sesame seed paste
- 54. Hardware fastener
- 56. 2022 psychological horror movie
- 58. "Feel the " (2016 campaign slogan)
- 59. Tortoise's opponent
- 60. 2010 Apple debut
- 61. Despot Idi
- 62. Winner of the 2022 Best Picture
- Oscar
- 66. Salt, in France
- © 2022 Matt Jones

R&R answer from pg 43 of 12/8



Jonesin' answer from pg 44 of 12/8



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									
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Conceptis SudoKu Puzzle B By Dave Green									
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Difficulty Level ★★★

	Conceptis SudoKu Puzzle C By Dave Green									
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Difficulty Level ★★★★

Difficulty Level ★

Kitchen, by Jacques Pepin, born Dec. 18,

mother, I have qualms about eating food I don't recognize. I have issues with molecular cooking, where the whole idea is to fool you. There's no fooling you.

Capricorn (Dec. 22 - Jan. 19) Always keep in mind that the best ending to a meal might be the simplest. Gloria loves blueberries picked from the bush and seasoned with a bit of honey and lemon juice. When the berries are good, I can't think of a recipe that seven decades of professional cooking, I'm can top that. The berries are good.

Aquarius (Jan. 20 – Feb. 18) Although my garden now is much smaller than it used to be, it still brings a huge amount of pleasure to our lives. Small garden, huge pleasure.

world will not compensate for unripe fruit. Don't bother with the tricks.

dish should taste of what it is. You should be able to be blindfolded and say, 'This is chicken. There are mushrooms in it. And some white wine. 'Be a good dish.

Taurus (April - May 20) Sesame oil, oyster sauce, hot chili sauce, hoisin, and soy sauce need not be restricted to the cuisines of their homelands. They are great additions to a variety of dishes. Go wild.

Gemini (May 21 - June **20)** And as for wine, I get depressed if there are more than four different ones served at a meal. ... sipping tiny glassful after tiny glassful becomes an intellectual analysis. There's a time and

Cancer (June 21 - July **22)** During the two years I worked as personal chef to the president of France, my duties grew increasingly more difficult and complex. I

All quotes are from Heart & Soul in the soon realized that the job was simply becoming too big for one cook.... Maybe it's not you, maybe it's the job.

Leo (July 23 - Aug. 22) How long does **Sagittarius (Nov. 22 – Dec. 21)** *Like my it take to cook a pear? The answer is until it* is soft — and depending on the pear's variety and degree of ripeness, that can happen in a few minutes or require an hour. It's done when it's done.

> Virgo (Aug. 23 – Sept. 22) Everybody loves biscotti: They are good dipped in coffee for breakfast and as a companion for ice cream after an elegant dinner. Or just for lunch.

> Libra (Sept. 23 – Oct. 22) After nearly proud to say I have reached the level of proficiency where ... I still make mistakes. All the time. Be proud of your proficiency!

Scorpio (Oct. 23 - Nov. 21) But even irreparable kitchen disasters can sometimes Pisces (Feb. 19 – March 20) But all the have their own rewards. After I stood up with sugar and cream and kitchen tricks in the my smoldering souffle in Sacramento, the audience rose to its feet and gave me one of the most thunderous ovations of my career.

SOLUTIONS

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

CLUES

- 1 functional (6)
- 2 "Funny Face" star Fred (7)
- 3 fundraising event (8)
- 4 funereal music (5)
- 5 Funky Bunch leader Mark (8)
- 6 fundamental (5)
- 7 funambulists walk on them (10)

ТА	TR	IRE	FUL	ETH
WAH	ON	AS	LB	GH
DI	TI	TEL	ERG	RGE
OP	SIC	ES	USE	ВА

d'. TCHAIKOVSKY 5. SCHUBERT 6. CHOPIN 7. HAYDN 4. TCHAIKOVSKY 5. SEETHOVEN 2. MOZART 3. BACH

Sudoku Answers from pg44 of 12/8

Puzzle A

			_					
9	2	3	~	7	8	5	6	4
8	4	1	6	5	2	3	9	7
7	5	6	3	4	9	8	1	2
3	6	7	9	1	4	2	8	5
4	1	5	2	8	6	7	3	9
2	9	8	5	3	7	6	4	1
5	7	4	8	9	3	1	2	6
6	3	9	7	2	1	4	5	8
1	8	2	4	6	5	9	7	3
Difficulty Level ★								12,905

Puzzle B

1	9	6	5	2	4	7	3	8
4	8	3	7	6	1	2	9	5
5	7	2	8	9	3	6	4	1
6	4	8	2	3	5	1	7	9
9	2	5	6	1	7	3	8	4
3	1	7	4	8	9	5	2	6
7	5	9	1	4	2	8	6	3
2	6	4	3	5	8	9	1	7
8	3	1	თ	7	6	4	5	2
Difficulty Level ***								

Puzzle C

7	4	8	3	6	1	2	9	5	1	
3	6	5	8	2	9	4	7	1	1	
2	1	9	4	7	5	6	3	8	l	
4	8	1	7	5	2	9	6	3	1	
6	9	7	1	8	3	5	4	2		
5	3	2	6	9	4	1	8	7	l	
8	5	3	2	4	6	7	1	9	1	
9	7	4	5	1	8	3	2	6	l	
1	2	6	თ	3	7	8	5	4		
ifficulty Level ****										



NEWS OF THE WEIRD BY ANDREWS MCMEEL SYNDICATION

The entrepreneurial spirit

RayLee Holladay and her husband, Bubba, live in Lascassas, Tennessee, where they raise cows. About six years ago, WKRN-TV reported, RayLee had been seeking a venture of her own to bring in money on the farm when she discovered Rent The Chicken, a business founded by Phil and Jenn Tompkins of Pittsburgh, Pennsylvania. Today, RayLee's Rent The Chicken franchise is thriving. Customers can either rent egg-laying chickens for about six months, or hatching chicks, which can be returned about two weeks after they hatch. "It's great for teaching kids a little responsibility," RayLee said. "And this is a trial. It's not like getting a puppy for Christmas." Chickens can be rented by families or by schools, day cares and senior living facilities. If renters grow attached, they can adopt the fowl for an added fee. Since its beginning 10 years ago, Rent The Chicken has expanded into 24 states, the District of Columbia and into Canada. — WKRN-TV, Dec. 4

Least competent criminal

The Rockdale County (Georgia) Sheriff's Department posted a list of its top 10 most wanted fugitives on Facebook on Nov. 28, Fox News reported. One local criminal evidently felt left out, though: Christopher Spaulding, an area man with

two warrants for his arrest, commented, "How about me?" The sheriff's department responded, "We are on the way" and on Dec. 1 arrested Spaulding. Later, they commented, "We appreciate you for your assistance in your capture!" Spaulding's warrants were for felony violation of probation. — Fox News, Nov. 28

Questionable judgments

A 72-year-old woman was arrested on Nov. 29 in Berlin after she allegedly turned off her hospital roommate's ventilator — twice! — because the sound of it was annoying her, The Washington Post reported. After the first incident, police said, the woman was told the machine was necessary to keep the roommate alive, but she switched it off again later in the evening. The other patient had to be revived, although she is expected to recover. The suspect was charged with suspicion of attempted manslaughter. — The Washington Post, Nov. 29

Harsh

An Olive Garden restaurant manager in Overland Park, Kansas, is out of a job after they sent a ranting message to team members about excessive time off, KCTV5 reported. "We are no longer tolerating ANY excuse for calling off. ... If your dog died, you need to bring him in

and prove it to us. ... If you only want morning shifts, too bad, go work at a bank. ... Do you think I want to be here until midnight on Friday and Saturday? No. I'd much rather be at home with my husband and dog," the message said. An Olive Garden representative said the message was "not aligned with our company's values. We can confirm we have parted ways with this manager." — KCTV5, Dec. 6

Wrong place, wrong time

On Nov. 28 at around 1:45 a.m., an unnamed 27-year-old man visited the Apple store on Fifth Avenue in New York City and made a huge purchase: 300 iPhone 13s. (The store is open 24 hours.) He bought the phones to resell through his small business. But, the Daily Star reported, he didn't get very far with them: As he walked to his car, another car pulled up and two men jumped out, demanding his three bags. The customer defended himself, but the thieves made off with one of the bags, which contained about 125 phones, worth approximately \$95,000. The New York Police Department is investigating. — Daily Star, Nov. 28

Unclear on the concept

When prosecutors went to court in Prince George, British Columbia, in

a case involving a nightclub flouting Covid-19 restrictions last February, they thought their argument was airtight, the CBC reported on Dec. 7. They had video from Lambda Cabaret that had been posted to Facebook showing patrons dancing and drinking with nary a mask in sight. The club even bragged about their disobedience: "Open with zero mandates 2 weeks in a row," it posted. But Judicial Justice Brent Adair saw it differently. "There are so many holes in this case — it's like someone shot a shotgun," he said. For one thing, he asked, "What is a social media post?" "These are posts that Lambda Cabaret made on Facebook," environmental health officer Joey Cheng answered. "How do you know they made them on Facebook?" Adair asked. "Ummmm ... it was on their Facebook page," Cheng replied. Adair explained he's not a "technical person": "I know Facebook exists. I don't use Facebook. What is it? What does it show?" He ended up dismissing all the charges against Lambda Cabaret, citing hearsay and questioning why video evidence was relevant. Might be time to brush up, Your Honor. — CBC, Dec. 7

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









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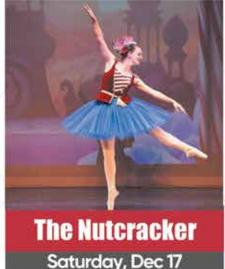
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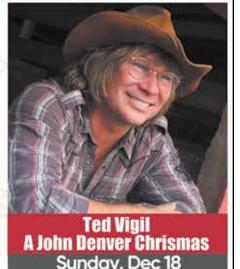


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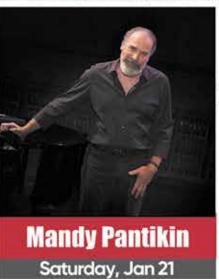
Capitol Center For the Arts Presents

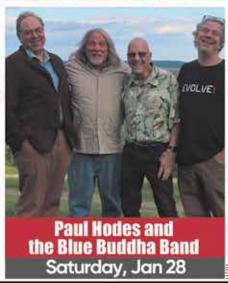






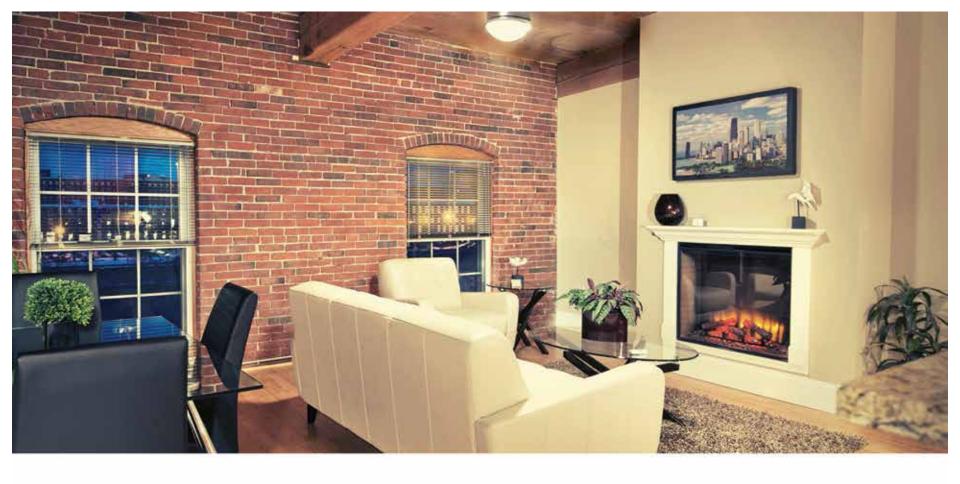






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