

the Hippo

JANUARY 19 - 25, 2023

PLANTS WITH BIG FLAVORS P. 18

A NIGHT OF BITES P. 25

LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

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INSIDE: SINGER & SONGWRITER WYN DORAN

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Bagels from Rolleyholers in Exeter. Courtesy photo.

ON THE COVER
10 BAGELS In this week's cover story, we take a look at everything bagel-related (including the popular everything bagel). Learn about the different styles of bagels being made fresh at New Hampshire shops, and discover new spots offering fresh bagels every morning with some lox or a schmear.

ALSO ON THE COVER Hippo gardening columnist Henry Homeyer recommends discovering new plants with big flavors (page 18). The Taste of Bedford fundraiser returns on Jan. 24, featuring an opportunity to try all kinds of small bites from local eateries (page 25). Michael Witthaus chats with Nashua-based singer-songwriter Wyn Doran ahead of her upcoming show at The Stone Church Music Club in Newmarket (page 31).

INSIDE THIS WEEK
NEWS & NOTES
 4 NEWS IN BRIEF
 6 Q&A
 7 SPORTS
 8 QUALITY OF LIFE INDEX

9 THIS WEEK
THE ARTS
 14 CONCORD MAKERSPACE
 15 ARTS ROUNDUP

INSIDE/OUTSIDE
18 GARDENING GUY Henry Homeyer offers advice on your outdoors.
20 KIDDIE POOL Family fun events this weekend.
20 TREASURE HUNT There's gold in your attic.
21 CAR TALK Automotive advice.

CAREERS
22 ON THE JOB What it's like to be a...

FOOD
24 RIVERSIDE GRILLE Taste of Bedford; In the Kitchen; Weekly Dish; Drinks with John Fladd.

POP CULTURE
28 REVIEWS CDs, books, film and more. Amy Diaz prefers the excellent nonsense of *Plane* to the serious filmage of *A Man Called Otto* and *The Whale*.

NITE
31 BANDS, CLUBS, NIGHTLIFE Nite Roundup, concert & comedy listings and more.
31 COMEDY THIS WEEK Where to find laughs.
32 MUSIC THIS WEEK Live music at your favorite bars and restaurants.
34 CONCERTS Big ticket shows.
34 TRIVIA NIGHTS Find some friendly competition.

ODDS & ENDS
35 ROCK 'N' ROLL CROSSWORD
35 KEN KEN, WORD ROUNDUP
36 CROSSWORD, SUDOKU
37 SIGNS OF LIFE, 7 LITTLE WORDS
38 NEWS OF THE WEIRD

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New curator

The Currier Museum of Art in Manchester welcomes a new chief curator and curator of contemporary art, Lorenzo Fusi. According to a press release, Fusi has curated more than 100 exhibitions and commissioned nearly 200 works all over the world, including the Yerevan Biennial in Armenia, the Liverpool Biennial and Open Eye Gallery in the U.K., the Fondation Prince Pierre in Monaco, Griffin Art Projects and the Illingworth Kerr Gallery in Canada and the Palazzo delle Papesse Contemporary Art Centre in Italy. "I am honored to join the Currier Museum of Art," Fusi said in the release. "The museum has strong artist and community programs and I hope that my enduring interest in art in the public sphere will deepen and expand these initiatives." Fusi's position will entail leading contemporary commissions and the museum's residency program; promoting collaboration and innovation in the museum's presentation and interpretation of art; and developing local and international partnerships.



Currier Museum of Art chief curator and curator of contemporary art Lorenzo Fusi. Courtesy photo.

puzzle books, healthy recipes books, note and greeting cards, stamps, magnifying glasses, pocket calendars, small stuffed animals, colored pencils, adult coloring books, combs and brushes, dental floss, facial tissue; hot chocolate, tea and coffee bags; and travel size shampoo, toothpaste, toothbrushes, soap and hand cream. Donations can be dropped off at United Way (20 Broad St., Nashua) on weekdays between 10 a.m. and 3 p.m., no later than Feb. 1. Visit unitedwaynashua.org.

Help for seniors

United Way of Greater Nashua is collecting donations for its Shoebox Project for Seniors now through the end of the month. According to a press release, the nonprofit plans to assemble 500 kits to distribute to low-income homebound seniors who are served by Gateways Community Services, Meals on Wheels and The Caregivers. Accepted items include exercise bands,

Drug warning

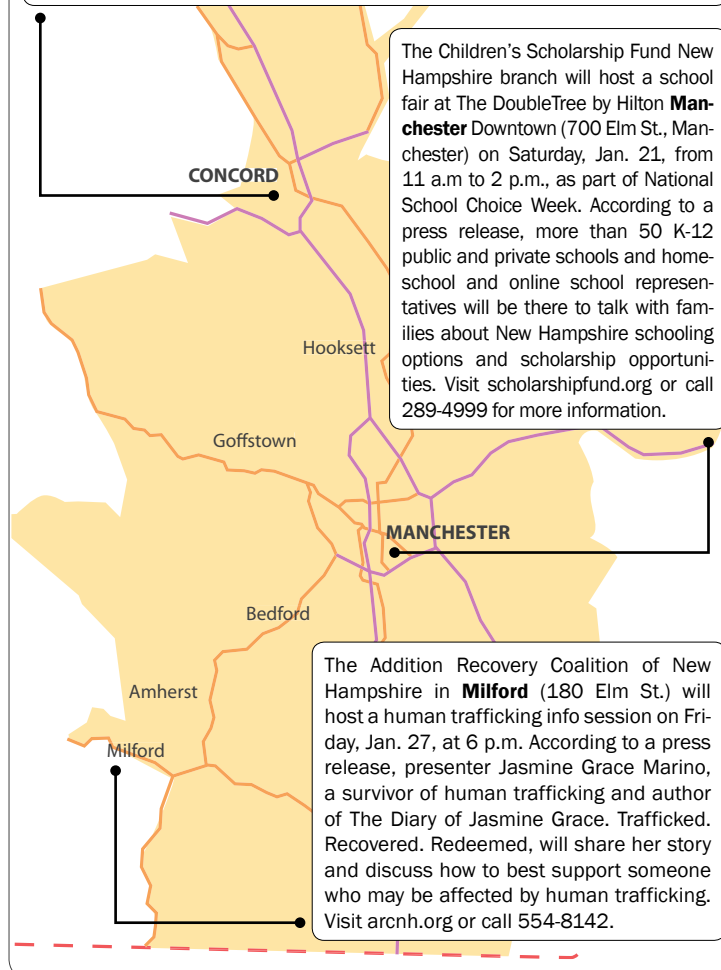
Gov. Chris Sununu, with New Hampshire State Police Colonel Nathan Noyes and stakeholders, announced a new public awareness campaign, "No Safe Experience," at a press conference on Jan. 12. According to a press release, the campaign, which is being overseen by the New Hampshire Department of Safety, was created to

inform people that consuming drugs that have not been prescribed to them by a medical provider is not safe under any circumstance. "There is no safe experience with substances, unless they are prescribed by a provider, and taken only as directed by the person they are prescribed to," Sununu said in the release. "Our campaign will be laser focused on this critical message to help save lives." The campaign will launch within the next couple of months and run through the fall. It will include video and public service announcements, an active media campaign with personal stories and data, social media campaigns, an informational website, billboards and highly visible signage and posters and materials that will be distributed across the state and made available to schools.

Help in winter

Granite United Way, in collaboration with other nonprofits and community partners, has launched the Manchester Winter Relief Fund, an effort to provide services and shelter to unhoused individuals in Manchester during the winter months. "Given that shelter beds across the state are near or at capacity, we are tremendously grateful for the collaboration between the City, our nonprofit and faith-based partners, as well as the community, to implement additional emergency shelters in Manchester this winter," Mayor Joyce Craig said in a press release. "This fund will directly support ongoing short- and long-term efforts to meet

The **Concord** School Board has voted unanimously to raise the graduation credit requirement for Concord High School students, the Concord Monitor reported. The new requirement will be implemented over the next two school years, raised from the current state minimum of 20 credits to 22.5 credits for the class of 2027 and to 24 credits starting with the class of 2028. Only about 5 percent of Concord High School students graduate with the minimum of 20 credits; the majority of students graduate with between 24 and 27 credits, according to the article.



The Children's Scholarship Fund New Hampshire branch will host a school fair at The DoubleTree by Hilton **Manchester** Downtown (700 Elm St., Manchester) on Saturday, Jan. 21, from 11 a.m. to 2 p.m., as part of National School Choice Week. According to a press release, more than 50 K-12 public and private schools and homeschool and online school representatives will be there to talk with families about New Hampshire schooling options and scholarship opportunities. Visit scholarshipfund.org or call 289-4999 for more information.

The Addiction Recovery Coalition of New Hampshire in **Milford** (180 Elm St.) will host a human trafficking info session on Friday, Jan. 27, at 6 p.m. According to a press release, presenter Jasmine Grace Marino, a survivor of human trafficking and author of *The Diary of Jasmine Grace: Trafficked. Recovered. Redeemed.*, will share her story and discuss how to best support someone who may be affected by human trafficking. Visit arcnh.org or call 554-8142.

critical needs in our community." To donate to the fund, visit graniteuw.org or text WINTER-MHT to 41444.

Outstanding women

Nominations are open now for New Hampshire Business Review's Outstanding Women in Business Awards. According to a press release, nominees should be women from New

Hampshire's business community in any profession who have a strong sense of self and success-driven work ethic and accomplishments to show for it. Visit nhbr.com/events-awards/outstanding-women-in-business to nominate a colleague, family member, client or friend and share how they are a leader in their field through their commitment, vision and talents. Nominations close on Feb 3.

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PRESENTS

WINTER AT THE REX

JANUARY

FRI 20	Friday Night Comedy: Brian Glowacki and Friends	7:30PM
SAT 21	An Evening with Chris Barron from the Spin Doctors	7:30PM
FRI 27	Friday Night Comedy: Brad Mastrangelo	7:30PM
SAT 28	Magic Rocks! Illusionist Leon Etienne	7:30PM
SUN 29	13th Annual New England Winter Blues Festival	4:00PM

FEBRUARY

FRI 3	Friday Night Comedy: Dave Russo and Friends	7:30PM
SAT 4	Panorama: A Tribute to the Cars	7:30PM
WED 8	Silent Film: Safety Last	7:00PM
FRI 10	Friday Night Comedy: Dan Crohn and Friends	7:30PM
SAT 11	April Cushman featuring Charlie Chronopoulos	7:30PM
FRI 17	Friday Night Comedy: Kerri Louise and Friends	7:30PM
SAT 18	Postcards from Heaven with Maureen Hancock	7:00PM
SUN 19	Postcards from Heaven with Maureen Hancock	2:00PM
FRI 24	Friday Night Comedy: Kelly MacFarland and Friends	7:30PM
SAT 25	An Evening with Singer/Songwriter Teddy Thompson	7:30PM

MARCH

SAT 4	Divas with a Twist in Concert	7:30PM
SUN 5	Justin Spencer's "It's Your Life" Experience	12:00PM
SAT 11	An Evening with Singer Songwriter Vance Gilbert	7:30PM
FRI 17	St. Patricks Day with The Spain Brothers	7:30PM
SAT 18	An Evening With John McEuen and The Circle Band	7:30PM
SAT 25	An Evening with Tom Rush and Matt Nakoa	7:30PM
FRI 31	Morgan James with Special Guest Kirk Hurmond	7:30PM

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Empathy on stage

Theater group brings performances to kids

Plymouth State University's TIGER (Theatre Integrating Guidance, Education and Responsibility) theater company celebrates 20 years of bringing social-emotional educational performances to K-through-8 schools across the state. Artistic director Trish Lindberg leads the troupe, which consists of graduate students and professional actors.

What has TIGER been up to recently?

Q: During Covid, most schools weren't allowing any assembly programs, so we created an online series called Tiger Time, just to keep some content going to the schools during a difficult time. ... We started touring again last year. The schools really missed us and were so excited to have us back. We've had a lot of bookings. I think, with the pandemic, people realized so much more the value of live theater. That face-to-face connection where an actor is looking right at the eyes of a child is very powerful. ... Oh! And we won an Emmy!

Who are the actors?

They are all professional actors. Emily Shafritz is a performer and graduate of the University of New Hampshire from Vermont, Matthew Murray is an actor and theater major from Maryland, Olivia Etchings is a singer and graduate of Manhattanville College from New Hampshire, Kellen Schult is an actor and graduate of Southern Connecticut State University from New York, and K. Bernice is an actor and music director from New Jersey. The TIGER performers are a dedicated breed that care about children and care about helping them overcome difficult social issues that they face. They are the heart of TIGER and deserve all the credit.

What performances are you doing this season?

We're doing a very exciting collaboration with an international organization called the Jesse Lewis Choose Love Movement. It was founded by Scarlett Lewis, mother of Jesse Lewis, a child who was killed at the mass shooting at Sandy Hook in Connecticut 10 years ago. ... The themes in that show are the themes of Choose Love, which are Courage, Gratitude, Forgiveness and Compassion in Action. I also wrote another show that's sort of a compilation of a lot of TIGER material that's been developed over the years. ... The themes are what TIGER stands for: Team up together, Inspire greatness, Give of yourself, Empathy and compassion, Respect yourself and others. ... I took some of our many songs



TIGER 2022-2023 cast members (from left) Emily Shafritz, Matthew Murray, Olivia Etchings, Kellen Schult and K. Bernice. Courtesy photo.

and put them together with a few new pieces of music. We're touring those two shows all over New England now. In addition to the two performances, we've also offered workshops for children and teachers.

How did you end up collaborating with Choose Love?

I met Scarlett ... after she was doing an event at Plymouth State. We started talking about TIGER's message and how it's very similar to the message of Choose Love. They were doing a statewide tour ... and invited TIGER to be part

of that tour ... and perform as part of those events. We really clicked as a group. Then, I asked Scarlett, 'Would you be open to me creating an original musical based on the tenets of Choose Love?' ... She said, 'That sounds wonderful.'

How does it feel to be celebrating 20 years of TIGER?

This project has impacted the lives of over a half million children in the 20 years we've been around. I thank the schools — the school counselors, the educators and teachers and administrators — that believe in the magic of TIGER and hire us year after year to bring TIGER to their schools. — Angie Sykeny

TIGER still has a limited number of bookings available for schools for spring 2023. Schools interested in having TIGER perform can contact tour manager Pamela Irish at 535-2647 or tiger-psu@plymouth.edu. 📞

“ This project has impacted the lives of over a half million children in the 20 years we've been around. ”

TRISH LINDBERG

Celtics at midway point



Observations, random thoughts and outright pontifications about the Celtics at mid-season.

What I Like: The most obvious is having the best record in the NBA and being on pace for 60 wins.

Second is how they play with the fastest end-to-end pace since the **John Havlicek, Dave Cowens, Jo Jo White** Celtics in the 1970s. They are at their best when pushing the ball. And third is seeing the obvious growth in the key players. It suggests that, with Jayson Tatum, Jaylen Brown, Marcus Smart and the two Williamses (Robert Williams and Grant Williams III) still shy of their primes, the best is yet to come.

What I Don't Like: They have a nasty habit of playing down to the competition when they are facing bad teams. Five of their 12 losses were mail-it-in jobs against Orlando (two), Chicago (two) and Oak City (one), who were a combined 55-71 at the start of the week.

Who To Fear: With as many as six teams who get to the Finals out of the East and five more out West, the NBA is the most balanced it's been in decades. So it depends on who's hot and healthy at playoff time. Having said that, there isn't anyone to fear. But, while both are languishing around .500 at the moment, the two I'm most wary of are Golden State and Miami because their coaches have a way of frustrating Tatum and Brown more than others. Plus I underestimated GS last year and won't do that again until the dragon is slayed. Especially after how they took the Celtics apart in December on national TV. That said, to me their slow start had a lot to do with post-championship motivational issues.

Top Story: Are Brown and Tatum The Best Duo? It wasn't that long ago that the experts on talk radio were saying "break them up because they can't play together." Now most wonder if they're the best duo in the league. Aging, injuries and knuckle-headedness have eliminated most competitors, so I'd say they are there with **Steph Curry** and **Klay Thompson**, though when/if **Jamal Murray** gets to full strength after ACL surgery he and two-time MVP **Nikola Jokic** probably challenge them.

A more interesting question to me is, are they becoming the best 1-2 duo in Celtics history? It's moot if they don't win multiple titles, and it's doubtful either will match **Larry Bird's** all around game. But right now they're scoring more per game than Bird and **Kevin McHale** ever did. And they're just approaching their primes. Get past them and it's **Bill Russell** with whoever (**Cousy**, **Hondo**, **Sam Jones**). So probably not. But it'll be fun watching it play out.

Hard Work Pays Off: I have my issues with both at times, but I admire the wide-ranging improvement to the offensive games of **Jaylen Brown** and especially **Grant Williams** because it is obviously a product of hard off-season work. When Brown first arrived his scoring was lim-

ited to things that came from his athletic gifts. Now he scores inside, outside, off the dribble, spotting up to catch and shoot and at the basket. The last piece needed to be among the most complete players in the league is improving his handle. As for Williams, he could barely make a lay-up as a rookie. First came spot-up three-point shooting from the corner last year, and this year he's scoring by taking it to the basket and posting up. Next comes a jump shot off the dribble. It would also help if he stopped yapping after every foul call.

Robert Williams – Start or Off The Bench: What difference does it make if he starts or comes off the bench as long as he plays 32 minutes and is in at the end of tight games? I like him with the second unit because it makes it better and that gives a chance to get a big plus/minus edge. Plus it means he or **Al Horford** will always be on the floor through the entire game.

Malcolm Brogdon: Been campaigning to bring him here since he was in Milwaukee and he's still exceeded my expectations.

Derrick White: I didn't know much about him when they got him from San Antonio and thought the price to get him was a little high. But **Brad Stevens** was right when he said the trade was "a no-brainer." I love this guy because he's unflappable and plays the same way every game as he does his job with no ego and unselfishly.

Joe Mazzulla: Not sure his jaw can last a whole season with the way he works the gum during games, but so far so good. He's making the case about bringing **Ime Udoka** back next year a hard one.

Pritchard Time: Sam Hauser had a great start making 50 percent of his 3-balls in November, but it's been 29 percent since Dec. 1. And since he's only out there to make threes his time should go to **Payton Pritchard**. They give up some size, he's better defensively and as a spark off the bench. Plus he showed he can shoot the long ball. Wasn't great in the playoffs, but that was his first time around and I expect that should improve.

Ime Udoka: Could Stevens trade him for a protected first-round pick? Might make sense for a team with young players and a lot of first picks like Oak City who need a coaching jolt.

Danny Ainge: Several of his alleged draft miscalculations actually turned out to be pretty valuable. **Grant Williams** (22nd), **Payton Pritchard** (26th) and especially **Robert Williams** (27th) have all defied expectations for where they were picked. And those who didn't — **Romeo Langford** and **Aaron Nesmith** — were traded for White and Brogdon. All are key players. So Danny gets belated props for those picks.

MVP Chants: The fan support for Tatum is nice. April or May maybe. But sorry, doing it in November is yahoo city.

I know. I'm no fun.

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NEWS & NOTES

QUALITY OF LIFE INDEX

Money woes

The number of bankruptcy filings in New Hampshire appears to be trending upward, New Hampshire Business Review reported in a Jan. 3 story. Though the total number of bankruptcies per year has been at record lows for the last few years — and 2022 still 10 percent fewer than 2021 — those numbers started to take a turn at the end of the year. November saw 51 — the same number as November 2021 — and December saw 64 — a more than 25 percent jump from November and nearly 40 percent higher than December 2021, which had a record low of 46.

QOL score: -1

Comment: *Unemployment also started to increase at the end of 2022, rising another fifth of a point to 2.6 in November; and up from 2 percent in June, according to the article.*

Eyes on the road, NH

A recent WalletHub study ranked New Hampshire the eighth worst U.S. state to drive in. The study looked at various factors, such as the costs of gas, car insurance and auto maintenance; traffic congestion, average commuting times, weather conditions, road and bridge quality; the rate of auto-related fatalities, injuries and crimes; and more. New Hampshire was ranked the state with the highest number of days with precipitation, and ranked poorly in other areas, including average gas prices (No. 34), share of rush-hour traffic congestion (No. 31), car dealerships per capita (No. 31) and auto maintenance costs (No. 27).

QOL score: -1

Comment: *On the bright side, New Hampshire ranked as the state with the third lowest car thefts.*

Future leaders

Three New Hampshire Girl Scout troops in grades 3 through 8 met U.S. Sen. Maggie Hassan on Jan. 9 at the Nashua Public Library. According to a press release, Hassan spoke to the Scouts about how she does her job and answered questions about how to deal with negative ads, how to run a campaign and what traits are needed to be a successful female in a leadership role. She also talked about the importance of asking for help, accepting constructive criticism, standing up for oneself, listening to others and reading.



U.S. Sen. Maggie Hassan speaks with New Hampshire Girl Scouts. Courtesy photo.

QOL score: +1

Comment: *According to the release, a recent Girl Scout Research Institute study revealed that nearly six in 10 girls said they are interested in being a future leader through advocacy, public service or a career as an elected official.*

Helping out

The New Hampshire Charitable Foundation is distributing a total of \$3,810,500 in grants through its 2022 Community Grants Program — an increase of more than \$1 million from the previous year, made possible by contributions from foundation donor-advised funds, according to a press release. The grants, which range in amount from \$10,000 to \$60,000, can be used for any operating expenses without restrictions and are usually paid out over the course of three years.

QOL score: +1

Comment: *"New Hampshire asks a lot of the nonprofit sector — from teaching our youngest children to sheltering struggling families to helping protect natural resources and promote civil discourse," Anne Phillips, director of grant-making at the New Hampshire Charitable Foundation, said in the release.*

QOL score: 51

Net change: 0

QOL this week: 51

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THIS WEEK

BIG EVENTS JANUARY 19 AND BEYOND

Friday, Jan. 20

The All New Piano Men, highlighting the music of Billy Joel, Elton John, Stevie Wonder and Freddy Mercury, kicks off a three-week run at the Palace Theatre in Manchester today at 7:30 p.m. The show is an original production of Carl Rajotte, artistic director at the Palace (80 Hanover St. in Manchester; palacetheatre.org, 668-5588), according to the website. The show will run through Sunday, Feb. 5, with showtimes on Fri-



days at 7:30 p.m., Saturdays at 2 and 7:30 p.m., and Sundays at 2 p.m. Tickets start at \$25.

Thursday, Jan. 19

Cirque Du Soleil will bring its production "Corteo" to the SNHU Arena (555 Elm St. in Manchester; snhuarena.com) today through Sunday, Jan. 22. Shows are at 7:30 p.m. today and Friday, Jan. 20; 3:30 and 7:30 on Saturday, Jan. 21, and 1 p.m. on Sunday, Jan. 22. Tickets cost \$39 to \$129.

Friday, Jan. 20

Catch comedians Jim Colleton, Chris Pennie and Jeff Koen at the Tupelo Music Hall (10 A St. in Derry; tupelomusichall.com) tonight at 8 p.m. for the **Tupelo Night of Comedy**. Tickets cost \$22. Find more laughs in Comedy This Week on page 31.

Saturday, Jan. 21

Today is **Free Fishing Day** in

New Hampshire, one of two such days each year when you can fish without a license (other fishing regulations must still be followed; the other free fishing day is the first Saturday in June). Find out all the fishing rules and watch a video on ice fishing at nhfishgame.com.

Saturday, Jan. 21

After getting extended a weekend, today is the final day of the **LaBelle Lights** winter lights walking tour at the LaBelle Winery (14 Route 111 in Derry; labellewinery.com, 672-9898). The attraction is open Wednesdays through today from 4:30 to 9 p.m.; buy tickets online or on site.

Tuesday, Jan. 24

The New Hampshire Audubon's Massabesic Center (26 Audubon Way in Auburn; nhaudubon.org, 668-2045) will hold a **timber rattlesnake talk** today at 5 p.m. where wildlife biologist Brendan Clifford (NH Fish and Game, Nongame and Endangered

Wildlife Program) will discuss the snake and the Center's resident timber rattlesnake may make an appearance, according to the website. The cost is \$15; register online.

Wednesday, Jan. 25

Marek Bennett will discuss his latest graphic novel, *The Civil War Diary of Freeman Colby, Volume 3: 1864*, today at 6:30 p.m. at Gibson's Bookstore (45 S. Main St. in Concord; gibsonsbookstore.com, 224-0562). Angie Sykeny talked to Bennett

about his latest book in the Jan. 5 issue of the Hippo; find the e-edition at hippopress.com (the story is on page 6).



Save the Date! Friday, Jan. 27

Concord NH Winter Festival will run Friday, Jan. 27, and Saturday, Jan. 28, with events in downtown Concord and the Black Ice Pond Hockey Tournament (which has events Thursday, Jan. 26, through Sunday, Jan. 29) in White Park. Scheduled events include ice carvings on the Statehouse lawn including an ice carving competition on Saturday, fireworks in White Park on Friday at 7:15 p.m., the "Art in Bloom" exhibit at the League of NH Craftsmen, a screening of *Frozen* at Red River Theatres (Saturday at 10 a.m.) and more, according to the schedule at intownconcord.com.

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Everything bagels

NEW YORK STYLE VERSUS MONTREAL, EVERYTHING VERSUS ASIAGO,
AND ALL THE OTHER VARIATIONS THAT GO INTO THE PERFECT BAGEL



A bagel sandwich from What A Bagel in Nashua. Courtesy photo.

By Matt Ingersoll
mingersoll@hippopress.com

Remzi Kahya was only about 10 years old when, in 1996, his father, Ismail, opened Bagel Cafe on Hanover Street in Manchester.

Ismail had moved to the United States from Turkey several years earlier. Through a referral from a family friend, he got a job in New York making bagels. It was in Long Island, Kahya said, where his dad learned the ins and outs of the bagel business from a Jewish family who at the time had a small chain of shops in the New York area.

The knowledge and experience he gathered there would be passed down to his son — but, as Kahya recalls, not right away.

“I watched him. He didn’t let me make anything for a long time. I think it was probably like high school [when] I got to play around with the dough,” Kahya said. “I’ve been pretty much in that store ever since. ... I went off to college, did other stuff, but I’ve been making bagels with dad pretty much since then.”

Throughout his college career, Kahya said, he never ruled out the possibility of continuing to work in the family business. In 2011 he opened a second Bagel Cafe on Second Street in the Queen City, eventually moving that to its current spot in Bedford in 2013. By September 2021 they had a third shop, this time in Nashua, called Simit Cafe (named for the Turkish word for a bagel-like bread). This all as the original Bagel Cafe continues its run of more than 25 years.

At around 3,000 square feet, Simit Cafe was the largest of the three storefronts, and this had originally inspired Kahya to introduce more of a full-service cafe concept with additional items. But because the bagels and bagel sandwiches have been far and away the most popular, he said the decision was recently made to rebrand the business as a third Bagel Cafe.

For many local bagel businesses like the Kahyas’, most roads lead back to New York or New Jersey. Take Bob Weygant of Rol-



A bagel sandwich from What A Bagel in Nashua. Courtesy photo.

leyholers in Exeter as another example — a home baker since his mother taught him at the age of 6, he would move to New Hampshire from New Jersey in the mid-2000s.

“When I moved up here, I missed bagels desperately,” Weygant said. “We used to go back and forth to New Jersey, bring up bagels ... and freeze them. ... And I got to the point when I said, ‘You know what, I’m going to learn how to make bagels. I know it’s a tremendous process, but hey, let’s go for it.’”

Weygant started selling his own home-baked bagels as a hobby in 2016 before making the transition to a commercial kitchen a few years later. By late December 2020 he would quit his day job with the goal of opening his own brick-and-mortar spot in the new year. Rolleyholers indeed arrived the following June.

Sheryl Tedford of Northfield — who grew up in Bergen County, New Jersey, just outside of New York City — also recalls frequently traveling south for bagels. “We’d go down to New York and New Jersey, come back with like three dozen bagels and put them in the freezer,” said Tedford, who started Bagels From NH as a “pandemic business” in 2020 following her retirement. “We didn’t like any of the bagels you could buy in bags because they just weren’t what we were used to.”

On a whim, Tedford decided to try her hand at making her own and was pleased at how



Assorted bagels from Rolleyholers in Exeter. Courtesy photo.

well they came out. She started selling them, eventually becoming a staple at local summer farmers markets in communities like Canterbury and Franklin. Next, she’ll be in Danbury on Feb. 4.

Styles and preferences

Brett Fleckner recalls a proposal made by his stepfather, Robert Frank, who had an established background in the restaurant business.

“He thought we should do either pasta or bagels, and I just went along for the ride,” said Fleckner, whose family has owned and operated Bagel Alley in Nashua since 1989. “He felt that those were two things that would always continue. And, I mean, he was right. Bagels worked.”

More than three decades later, Bagel Alley has become something of an institution in the Gate City, known for its enormous bagels, thicker than your fist and made fresh every morning.

“I get up at 3:30 [a.m.] every day and I come in by 4:30, and if it’s not me it’s my nephew Zachary, and then my sister is here six, seven days a week,” Fleckner said. “That’s what it takes. There’s no shortcuts.”

Bagel Alley has several wholesale accounts in southern New Hampshire and northern Massachusetts. Less than a mile away is What A Bagel, another shop known for making its own bagels fresh every morning, in addition

to made-to-order bagel sandwiches.

“Almost all of my bagels are what you would call New York-style,” said owner Chris Weier, a Marine Corps veteran and Nashua native who took over the shop in 2019. “They are all hand-rolled, boiled bagels. ... A traditional New York-style bagel is going to be very dense and very chewy.”

At Bagel Cafe, Kahya said, his are more of a take on the traditional New York style.

“We like to steam our bagels,” he said. “We do a lot of sandwiches and I just think, personally, [steaming] the bagel makes it better for making a sandwich. You still have the crust that you want, but it’s not too hard. ... I think it’s better than a New York bagel.”

At Rolleyholers, Weygant said he considers his bagels to be akin to New York or New Jersey styles.

“From my definition, a New York style is slightly larger. They have a tougher crust on the outside. ... The New Jersey style is going to be a little softer on the outside ... and they are slightly smaller at about four and a half ounces,” Weygant said. “But I mean, it really kind of comes down to your recipe and methods. ... We’re kettle boiling and using a specific set of ingredients ... [and] the amount of time that the bagel is spent in the kettle, the amount of time that they spend in the oven, the temperature at which they’re baking — all of that is going to play a part in what the real result is.”

What A Bagel also offers a few flavors of what Weier referred to as Montreal-style bagels. “Those bagels involve eggs,” he said. “So once you bring eggs into any baking process, you end up with a much softer, fluffier product. Easy to chew, if you think of, say, a brioche bread.”

Kahya said Montreal-style bagels are also traditionally known for being baked with honey-sweetened water in a wood-fired oven.

“I’ve eaten them in Montreal, but I like the New York style and the ones we do better,” he said, adding that the terms can be subjective.

Rolling in the dough

Bagels start with a flour- and water-based dough mixture that must be proofed, or left to rest, over a period of time, just like any yeast-based bread.

“One of the significant factors of what makes a bagel a bagel is the hydration of the dough,” Weier said. “The amount of water that’s in the dough is lower than any other bread product that exists.”

Doughs for Weier’s bagels are hand-rolled anywhere from a day or two to a week ahead of time, depending on the batch, before they’re allowed to proof in the cooler.

“When you see those little air pockets inside the bread, that’s what the yeast is doing, is it will rise,” he said. “The longer you can get away with proofing it, the better. We try to stretch it out as many days as possible, because the longer it proofs, the more flavor comes out in the bagel.”

After the dough has finished proofing is where you’ll see bagels either boiled or steamed, depending on where you go. Sometimes they’re formed into their ring shape by hand from a long, thin piece of the dough, or other times a bagel machine will perform that function.

“At all three of our locations, we have a bagel machine, a mixer and bakers there, so we’re making them at all three,” Kahya said. “We usually do [them] in 50 pound and 100 pound flour batches. The machine has ... a former and a divider. So the divider takes slabs of dough and cuts them into perfect amounts, and then it goes through a former and it comes out like a perfect circle.”

Kahya noted that, when it comes to fla-



Bagel sandwiches from Bagel Cafe, which has locations in Manchester, Bedford and Nashua (formerly known as Simit Cafe). Courtesy photo.

vors, all of the seeded options can be created starting with a plain bagel dough. The more intricate bagel flavors — think jalapeno cheddar, spinach or French toast — have additional ingredients in the dough and thus must be done in separate batches.

Some bagels at Rolleyholers start with a dough that’s formed by hand, while others use the bagel machine, which Weygant affectionately refers to as “Steve.”

“He’s got to have a name, because he’s our No. 1 employee of the month every year,” Weygant joked. “We did 84,000 bagels last year, all because of him.”

Through extensive practice and trial-and-error, Weygant said he eventually found a “sweet spot” in the water temperature when it comes to kettle-boiling his bagels.

“What you put in that kettle and the temperature of the water ... is everything to the

Schmears, eggs and lox

To many of us, a nice toasted bagel just isn’t in the cards without a spread of some cream cheese — or, if you prefer, a schmear.

“When you get a bagel in Jersey or New York, it is loaded with cream cheese. I mean, it’s really front and center,” Bob Weygant of Rolleyholers in Exeter said. “Not everybody wants that much, and so we’ll size people up and give them the option on how much they want.”

Weygant said his shop will typically carry about seven or eight types of cream cheese at any given time, from plain, chive and veggie to other options like maple nut. He’ll make blueberry or strawberry cream cheese when those fruits are in season, and he’ll roast his own garlic for a fresh garlic and herb-flavored spread. He’s even done a sun-dried tomato and pesto cream cheese.

“Right now, I’m actually trying to figure out what the January, February, sort of late winter or mid-winter flavors are going to be,” he said. “I’m leaning toward things like banana, pineapple, vanilla [or] coconut. Just lighter flavors to play with.”

At What A Bagel in Nashua, owner Chris Weier said about eight variations of cream cheese are typically in stock at any given time, from plain and strawberry to cinnamon raisin walnut, bacon and scallion, chive and jalapeno. Bagel sandwiches are also a big deal



Bagel with lox from Bagel Cafe (formerly known as Simit Cafe) in Nashua. Courtesy photo.

at his shop — there’s a good selection of variations on the egg sandwich for breakfast, all of which are made to order.

Another traditional add-on to a bagel is known as lox — derived from the Yiddish word “laks,” according to Merriam-Webster Dictionary — or filleted pieces of brined, sometimes smoked, salmon. Weygant said you’ll most commonly also see lox accompanied by cream cheese, capers, red onions and thinly sliced tomatoes in a bagel sandwich.

“In my mind, the best bagel for lox is either a pumpernickel or rye, or a marble. That’s a traditional Jewish meal right there,” he said. “But as long as it’s savory, it will work well. I wouldn’t put it together with a sweet bagel of any kind.”

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Everything bagels from Bagel Alley in Nashua. Courtesy photo.



A bagel sandwich from Bagel Cafe (formerly known as Simit Cafe) in Nashua. Courtesy photo.

final product. If it's too high or you put it in for too long, you're going to get garbage," he said. "We also differentiate ourselves by seeding them on both sides afterward."

When bagels are ready to be baked, Kahya said this step only takes around 15 minutes, though it may depend on the amount they're baking at one time.

Weygant pointed out that bagels do not have a long lifespan, which is why they're baked fresh daily, and multiple times a day at that.

"Bagels begin to degrade the moment they leave the oven, but they do freeze well," he said. "That said, the only freezer a bagel should ever live in is your own. We never freeze bagels. ... So, instead of kettling and baking all of our bagels all at once first thing in the morning, we do it throughout the day so that you get maximum flavor. You get the best possible product, because all of these bagels are only minutes old rather than hours old."

"Everything" you want

Plain used to be far and away the most popular flavor at Bagel Alley, Fleckner said — that is, until around 10 years ago, when the everything bagel took over.

"Eighty percent of the people that come in here, if they get a bunch of them, everything [bagels are] in that mix," he said. "It's amazing how many pans of everything [bagels] we go through compared to everything else."

The exact ingredients of what you'll find on an everything bagel may vary slightly.

"If you go to the supermarket, there's probably going to be two or three types in the seasoning aisle that call it an everything topping," Weier said, "but generally speaking, you're going to have garlic, onion, poppy, sometimes oat, sometimes sea salt. Generally it's all the seeds that you would see on the various other bagels, just all combined onto one."

What A Bagel, he said, will churn out anywhere from 18 different flavors of bagels to as many as 22 flavors on the weekend, from plain and everything to jalapeno cheddar, Asiago, cinnamon sugar, chocolate chip, maple cinnamon French toast and even a rainbow-colored bagel. Fleckner, meanwhile, said Bagel Alley will offer pumpkin-flavored bagels in the fall and green bagels for St. Patrick's Day in addition to their regular lineup of around 16 flavors.

Asked about the different bagel flavors

he can produce, Weygant said the total number is "immeasurable," with endless possible combinations.

"There's the 'Big Seven,' which is going to be plain, everything, sesame, poppy, onion, garlic and salt. Those are the core flavors that every bagel shop should have," he said. "[But] I can do bespoke custom bagels for everybody that have more or less anything in them."

Recently, for example, Weygant made a small, limited batch of Almond Joy bagels.

"It's a traditional bagel dough, but what I did was I rolled ingredients into the dough by hand," he said. "Basically it creates sort of like a tube on the inside of the dough, and it was filled with chocolate chips, sugar, coconut and pralined almonds."

Where to get New Hampshire-made bagels

Here's a list of local shops, restaurants and homestead businesses that make their own bagels from scratch. Did we miss any that aren't on this list? Let us know at food@hippopress.com.

Agora Bagels

633-0286, Find them on Facebook @ [aggiesbagels](https://www.facebook.com/aggiesbagels)

Paying homage to the traditional New York-style bagel, Agora Bagels is the project of Vassilios Palaskas of Milford, offering a variety of flavors of handcrafted artisan bagels, from plain, everything or cinnamon to French toast and Fruity Pebbles. Call or send a message through Facebook to place bagel orders for pickup on Friday, Jan. 27, at Murphy's Diner (516 Elm St., Manchester). The cost is \$13 per half-dozen and \$25 per dozen. The diner will also be officially selling the bagels thereafter as a staple, Palaskas said.

Almolu's

2 Cooper Hill Road, Northwood, 608-1072, find them on Facebook @ [almolusbakery](https://www.facebook.com/almolusbakery)

Almolu's opened in Northwood in May 2021, getting its name by combining the first names of owner Nat Ewing's three daughters, Alice, Molly and Lucy. The shop is known for its hand-rolled bagels, of which Ewing said there are around 15 regular flavors in addition to some seasonal specials. Almolu's also blends more than a half-dozen flavors of its own cream cheese.

Bagel Alley

1 Eldridge St., Nashua, 882-9343, find them on Facebook

A stone's throw from Main Street in downtown Nashua, Bagel Alley has been owned and operated by the same family for more than three decades. Robert Frank and his stepson, Brett Fleckner of Westford, Mass., purchased the shop back in 1989. Bagel Alley makes all of its own bagels from scratch every day, featuring a lineup of about 16 flavors in addition to several kinds of cream cheese and a wide variety of bagel breakfast and lunch sandwiches. The shop also has several wholesale accounts across southern New Hampshire and northern Massachusetts.

Bagel Cafe

373 Hanover St., Manchester, 647-2233; 19 S. River Road, Bedford, 644-5555; 262 Amherst St., Suite A, Nashua (formerly Simit Cafe), 204-5141; bagelcafeh.com

In 1996 Ismail Kahya opened the first Bagel Cafe on Hanover Street in Manchester, which he continues to operate today. A second Bagel Cafe opened on Second Street in the Queen City in 2011 before moving to its current spot in Bedford two years later. In September 2021, Kahya's son Remzi opened Simit Cafe on Amherst Street in Nashua (now also known as Bagel Cafe following a recent rebranding). All three locations are open seven days a week and produce their own hand-crafted bagels every day. Depending on which shop you visit, there's usually 10 to 12 different flavors alongside a full menu of bagel breakfast sandwiches and several types of cream cheese.

The Bagel Mill Cafe & Bakery

145 Grove St. Ext., Peterborough, 924-0887, bagelmillnh.com

Since 1996 this Monadnock shop has been baking bagels and pastries fresh every morning. More than two dozen flavors are available, and with several toppings and spreads to choose from, the combinations are endless.

Bagels From NH

bagelsfromnh.com, find them on Facebook @ [bagelsfromnh](https://www.facebook.com/bagelsfromnh)

Sheryl Tedford of Northfield started Bagels From NH, what she called a "pandemic business," in 2020 after retiring from her regular full-time job. She makes her own New York-style bagels in a variety of flavors, from everything and sesame to raisin and Asiago cheese, in addition to bialys, which she described as a cross between a bagel and an English muffin. Find her next at the Danbury Winter Market on Saturday, Feb. 4, from 9 a.m. to noon, at the Grange Hall (15 North Road, Danbury). During the summer months Tedford has participated in farmers markets in Canterbury, Gilmanton, Franklin and Wilmot.

Bagels Plus

2988 White Mountain Hwy., North Conway, 356-7400, bagels.plus

Located just a few minutes' drive from the center of North Conway, this shop makes its own bagels fresh daily, featuring a lineup of nearly two dozen flavors in addition to various cream cheese and bagel sandwiches.

The Bakeshop on Kelley Street

171 Kelley St., Manchester, 624-3500, thebakeshoponkelleystreet.com

This West Side shop makes its own bagels in several flavors, from traditional options like plain and everything to Asiago, garlic onion and jalapeno cheddar. Bagels can also be ordered as breakfast and lunch sandwiches.

Big Dave's Bagels & Deli

1130 Eastman Road, North Conway, 356-3283, bigdavesbagels.com

Before opening his shop in New Hampshire's Mount Washington Valley in 2010, Dave Haus-

Bialys

Similar in size and shape to a bagel, a bialy is a traditional delicacy with Polish Jewish roots. But unlike bagels, bialys are simply baked, never boiled. An impression is made in the center of the dough, and will most often contain an onion and poppy seed mixture inside.

"It's kind of like a cross between an English muffin and a bagel," said Sheryl Tedford of Bagels From NH, a Northfield-based homestead business that also offers bialys. "You toast it like a bagel and eat it like a bagel, [with] cream cheese or butter or whatever you want to put on it."

Bialys, she said, get their name from the Polish city of Bialystok, where they were first made.

"When you toast it, it's actually a little crunchier, more like an English muffin. It's crispier," she said. "I do an overnight rise on that one, so it rises for 12 to 15 hours at a time, and it's a much, much wetter dough, so it's really sticky ... and it's baked quickly at a higher temperature."

Bob Chertoff of The Bread Peddler, based in Sanbornton, grew up in a Jewish household outside of New York City, where bialys were



Bialys from The Bread Peddler, based in Sanbornton. Courtesy photo.

commonplace. Today they're a part of his regular lineup of products, which also includes various types of Eastern European breads. You can find him at Seacoast Eat Local's winter farmers markets on Saturdays in Stratham and Rollinsford. During the spring and summer, he also participates in the Concord Farmers Market on Capitol Street.

"Traditional flavoring for a bialy is caramelized sweet onions mixed with poppy seeds," Chertoff said. "[It's] also made at times with garlic or other spices, but I only make the traditional."



Assorted bagels and cream cheese from Almolu's in Northwood. Courtesy photo.



Bialys from Bagels from NH, based in Northfield. Photo courtesy of owner Sheryl Tedford.

man learned how to make bagels in New York while working under Arthur Goldberg, whose sons have continued his legacy in several shops across the city's metro area. In 1989 Hausman opened Monroe Bagels & Deli in Monroe, New York, which he operated for nearly two decades. Bagels at his North Conway shop are scratch-made with a variety of flavors to choose from.

Blue Loon Bakery

12 Lovering Lane, New London, 526-2892, blueloonbakery.com

This New London bakeshop opened in June 2018 in the site of a 19th-century barn and farmhouse. Bagels are hand-rolled from scratch and include flavors like plain, everything, sesame, Asiago and cinnamon raisin, and the option to add butter, cream cheese or peanut butter, as well as on several breakfast and lunch sandwiches.

Brown's Bagel Shop

80 Main St., Newmarket, 292-5988, brownsbagelshop.com

Family-owned and -operated, Brown's makes its own bagels from scratch daily, featuring a variety of flavors like plain, everything, pumpkinnickel, spinach, French toast and jalapeno cheddar, alongside several types of cream cheese and egg and bagel sandwiches.

Flight Coffee Co.

209 Route 101 West, Bedford, 836-6228, flightcoffeeco.com

Flight Coffee Co., which opened in its current space in June 2021, is known for making all its baked items from scratch daily, including its bagels, with flavors like plain, everything, Asiago and rosemary sea salt.

Loxsmith Bagel Co.

1B Wall St., Windham, 507-6105; 11 Main St., Dover, 507-6100; loxsmithbagelco.com

With two locations in New Hampshire and a third in Saco, Maine, Loxsmith Bagel Co. is known for making its own bagels fresh every day, featuring a variety of flavors in addition to specialty and build-your-own bagel options.

Rolleyholers

92 Portsmouth Ave., Suite 2, Exeter, 580-4460, rolleyholers.com

Rolleyholers, which opened in June 2021, is known for churning out hundreds of bagels a day, and you never know what flavor of dough or cream cheese spread owner Bob Weygant

may think of next. There are classics like sesame, cinnamon raisin and everything, but also Asiago, blueberry and jalapeno cheddar. As for the spreads, Rolleyholers has dabbled in everything from plain, chive and veggie to pizza, sun-dried tomato and basil, and even a Dutch apple pie cream cheese.

What A Bagel

24 E. Hollis St., Nashua, 809-4466, what-a-bagel.com

Lifelong Nashua native and Marine Corps veteran Chris Weier took over this East Hollis Street shop in 2019. What A Bagel makes its own hand-rolled bagels from scratch daily, producing around 18 flavors during the week and upwards of about 22 flavors on the weekends. Nearly all of them, Weier said, are akin to a traditional New York-style, while a couple of flavors closely resemble Montreal-style bagels, which he said traditionally contain egg. What A Bagel is also known for its breakfast and lunch bagel sandwiches, which are always made to order.

Wicked Sweet Cakes and Treats

2370 Route 114, Bradford, 938-2663, wicked-sweetcakesandtreats.com

Homemade bagels are baked fresh every Saturday morning at this Bradford shop, according to its website, and are available to order as is or on an egg sandwich.

Winnepesaukee Bay Gulls

118 Whittier Hwy., Moultonborough, 253-3177; 18 Weirs Road, Gilford, 527-8051; winnepesaukeebaygulls.com

Bagels here are baked continuously throughout the day. Flavors include everything from the classics — plain, poppy, sesame and everything — to others like cinnamon sugar, Parmesan and cracked wheat.

The Works Cafe

42 N. Main St., Concord, 226-1827, workscfe.com

Downtown Concord is just one of several Works Cafe locations you'll find across New Hampshire (Keene, Durham and Portsmouth), Massachusetts (Amherst), Vermont (Brattleboro and Manchester), Maine (Portland) and New York state (Latham). Traditional New York-style bagels are boiled and baked in small batches daily and are available with a variety of flavored spreads or egg sandwiches to choose from. 🐾

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ARTS

A new place to make stuff

Concord Makerspace finds new home

By Katelyn Sahagian
ksahagian@hippopress.com

Since November the Concord Makerspace has been looking for a new home. Now the organization's president, Jared Reynolds, has announced that there is a new location at 197 N. Main St. in Boscawen.

"We found this building seemed like a great fit," Reynolds said. "It's quite a bit smaller but we think that it'll be good to have more of a compact space. We're pretty close to our old space, just a few minutes down the road in Boscawen."

The group left its former space in Penacook due to a leaky roof and other problems, according to the Concord Monitor in a Dec. 5 story. Reynolds said there was another location in Concord that the group had

planned to rent, a building with a whopping 60,000 square feet that had sat vacant for 15 years. But while he said that space was interesting, Reynolds added that a lot of work would have been needed to make the building fit for a makerspace.

"That space needed a lot invested in it and we didn't own it," Reynolds said. "It just drifted beyond our mission, to revitalize a 60k-foot building."

The new location in Boscawen is a much more modest 5,000 square feet. There is still a lot to get done with the space before it opens for public use, Reynolds said.

Concord Makerspace is a place for anyone to learn more about working with their hands, said Reynolds. While the location is mainly known for the woodshop and woodworking, there are other tools available for people, including CNC machines, a form of 3D printer.

"Makerspaces are places that provide access to equipment that others might not have," Reynolds said. "Woodshops in your basement are expensive and not feasible so it makes sense to have shared tools."

Reynolds emphasized that the makerspace isn't just for people who are



The new makerspace. Photo courtesy of Jared Reynolds.

entrepreneurs building their own things to sell, but that most people who come are hobbyists and artists working with wood and other material for fun.

While the makerspace doesn't have an official day for opening to the public, there are many new things coming to the space. Reynolds hopes for more classes to be offered and to purchase some more high-quality equipment for people to work with.

Last year the makerspace got a state grant to hire its first employee. Reynolds said that having someone working, even if it is only a part-time employee, will allow for more classes at the volunteer-based organization.

"We're now a more manageable space with a bigger impact," Reynolds said.



A large bed CNC machine. Photo courtesy of Jared Reynolds.

Concord Makerspace

New location is 197 N. Main St., Boscawen. While there is no official opening date, the group is aiming to have everything up and running by March 1.

Call 565-5443 or visit concordmakerspace.org for info.

Art

Exhibits

• **"MULTI-MEDIUMS"** exhibit featuring works on canvas and panel, wall reliefs in ceramic and metal and sculptures in stone and wood is open now at the Art 3

Gallery (44 W. Brook St. in Manchester; 668-6650), according to a press release. The gallery is open Monday through Friday from 1 to 4:30 p.m. and a virtual exhibit should be available soon, the release said.

"Naturally Curious," according to a press release. The artists are Cheryl Frez Bencivenga, a painter from the Monadnock region who works with acrylic paints; Howard Muscott, a photographer focusing on nature, landscapes and wildlife, and Linn Stilwell, a painter from the Lakes Region, the release said. See the exhibit daily from 11 a.m. to 5 p.m. Go to labellewinery.com or call 672-9898.

• **"JOYFUL GIVING"** at Expert Design Solutions (Ripano Stone-works, 90 E. Hollis St., Nashua; nashuaarts.org) is open through Jan. 29, 2023. The show features acrylics, colored pencil, oils, pastels, watercolors and photography. The works on display are also

available for sale.

• **"NH SOCIETY OF PHOTOGRAPHIC ARTIST MEMBER EXHIBIT AND SALE"** will run through Sunday, Jan. 29, at the Exeter Town Hall Gallery (10 Front St. in Exeter), which is open Saturdays and Sundays, noon to 4 p.m.

• **"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. 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.

• **"BEGINNINGS,"** the first group show at the art studio Girl from Mars (135 Route 101A in Amherst), will feature 14 local artists showing 24 pieces of new work. The show will run through the end of February. The Gallery's hours are Thursday through Saturday by appointment. Visit marsartstudio.weebly.com.

• **KATE HIGLEY** New Hampshire Art Association fine printmaker Kate Higley will have her work on display at the Greater Concord Chamber of Commerce Visitors Center (49 S. Main St.,

Suite 104, in Concord) through Friday, March 3. The gallery hours are general Monday through Friday, 8:30 a.m. to 5 p.m.

• **"GEE'S BEND QUILTS"** exhibit, on display at the Currier Museum of Art (50 Ash St. in Manchester; 669-6144, currier.org), features five quilts from Gee's Bend in Alabama, where several generations of women collectively developed a distinctive style of quilt making, according to the website. Museum admission costs \$15 for adults, \$13 for seniors age 65 and up, \$10 for students, \$5 for youth ages 13 through 17 and is free for children age 12 and under and museum members. Current museum hours

Correction

In the story "Building an artistic community" on page 14 of the Jan. 12 issue of the Hippo, New Hampshire poet laureate Alexandria Peary was incorrectly listed as participating in an upcoming exhibit. Participating writers will include James Patrick Kelly, the former Chair of the New Hampshire State Council on the Arts and writer of Hugo and Nebula award-winning books.

• **"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

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THE ROUNDUP

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

• **Opening weekend:** The Palace Theatre's new show *The All New Piano Men* opens Friday, Jan. 20, at 7:30 p.m. The show features the music of Billy Joel, Elton John, Stevie Wonder and Freddy Mercury and is an original production of Carl Rajotte, artistic director at the Palace (80 Hanover St. in Manchester; palacetheatre.org, 668-5588), according to the website. The show will run through Sunday, Feb. 5, with showtimes on Fridays at 7:30 p.m., Saturdays at 2 and 7:30 p.m., and Sundays at 2 p.m. Tickets start at \$25.

• **Last chance to see the show:** It's the final weekend for *Scene Changes*, a play about a traveling theatrical production, at the Hatbox Theatre (270 Loudon Road in Concord; hatboxnh.com, 715-2315). The show runs through Sunday, Jan. 22, with showtimes at 7:30 p.m. on Fridays and Saturdays, and 2 p.m. on Sundays. Tickets cost \$22 for adults and \$19 for students and seniors.

• **A trip to the Pond:** The Seacoast Rep-



From left to right: *Synergy* by Brian Knoezer, *Late Summer III* by Polly Law, and *Imagine-tion 28* by Tibor Jaeger, will be on display at The Art Center in Dover as a part of their "Worldwide Printmaking Exhibition."

erty Theatre's production of *On Golden Pond* wraps up this weekend with shows Thursday, Jan. 19, at 7:30 p.m.; Friday, Jan. 20, at 8 p.m. and Saturday, Jan. 21, at 2 p.m. Tickets start at \$37 (plus fees). The Seacoast Repertory Theatre is at 125 Bow St. in Portsmouth. See seacoastrep.org.

• **Printmaking on display:** The Art Center (1 Washington St. Suite 1177 in Dover; heartcenterdover.com, 978-6702) has its "Worldwide Printmaking Exhibition" on display now through February. The exhibit features works of more than 40 artists from 11 countries, according to a press release. The gallery is open Monday through Friday, 10 a.m. to 5 p.m., and Saturday, 10 a.m. to 2

p.m. An artist reception will be held for the exhibit on Saturday, Feb. 11, from 6 to 9 p.m.

• **Craft for gardening:** Manchester Makerspace (36 Old Granite St. in Manchester; manchestermakerspace.org) has a class called "Woodshop 101 — Cedar Plant Box" scheduled for Friday, Jan. 20, from 1 to 5 p.m. or Saturday, Jan. 28, from 1 to 5 p.m. Registration starts at \$150. Go online to register in advance.

• **Work out your theater skills:** Theatre Kapow will hold its monthly "Training" session, open to participants age 16 and up with any level of experience and working on "acting, movement, improvisation, voice, speech, object work, viewpoints, and more,"

according to tkapow.com. The session will take place at Studio 550 in Manchester on Saturday, Jan. 21, from noon to 2 p.m. and the cost is \$5. Register via the website, where you can also download and fill out the waiver from the website in advance.

• **Hunchback of Notre Dame auditions:** Community theater organization Actorsingers is holding auditions Sunday, Jan. 22, and Monday, Jan. 23, from 6 to 9 p.m. each night for their May production of *The Hunchback of Notre Dame*. Auditions will be held at Actorsingers Hall (219 Lake Ave. in Nashua); see actorsingers.org for audition requirements, character details and the audition form. 🍷

are Thursday, from 10 a.m. to 8 p.m.; Friday through Sunday, from 10 a.m. to 5 p.m., closed Monday through Wednesday.

• **MEMOIRS OF A GHOST GIRLHOOD: A BLACK GIRL'S WINDOW** In the exhibit on display at the Currier Museum of Art (50 Ash St. in Manchester; 669-6144, currier.org), "artist Alexandria Smith has created an immersive multimedia environment using wallpaper, paintings on wood, found objects and sculpture. It will be accompanied by an original site-specific composition, // windowed// by Liz Gre," according to the website. Museum admission costs \$15 for adults, \$13 for seniors age 65 and up, \$10 for students, \$5 for youth ages 13 through 17 and is free for children age 12 and under and museum members. Current museum hours are Thursday, from 10 a.m. to 8 p.m.; Friday through Sunday, from 10 a.m. to 5 p.m., closed Monday through Wednesday.

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

Theater

Shows

• **IS EDWARD SNOWDEN SIN-**

GLE?, a "volcanic comedy about pretty lies and ugly truths," runs at the Players' Ring Theatre (105 Marcy St. in Portsmouth; playersring.org, 436-8123) through Sunday, Jan. 29. The show runs Fridays and Saturdays at 7:30 p.m. and Saturdays and Sundays at 2 p.m. Tickets cost \$27 general admission, \$24 for students and 65+.

• **THE 39 STEPS** The New Hampshire Theatre Project will present this comic riff on the Alfred Hitchcock movie Friday, Jan. 20, through Sunday, Feb. 5, at the company's 50-seat black box theater at 959 Islington St. in Portsmouth. The show, which is directed by Blair Hundertmark and stars Shawn Crapo and Courtney St. Gelais, will run Fridays and Saturdays at 8 p.m. and Sundays at 2 p.m. Tickets cost \$30 general admission, \$26 for students, seniors and veterans. See nhtheatreproject.org.

• **DISNEY'S NEWSIES Jr.** a Palace Youth Theatre production performed by student actors in grades 2 through 12, will run at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) on Tuesday, Jan. 24; Wednesday, Jan. 25; Tuesday, Jan. 31, and Wednesday, Feb. 1, all at 7 p.m. Tickets cost \$12 to \$15.

• **THE WORLD WAS YOURS** a play from Lend Me A Theater Productions, will run at the Hatbox Theatre (270 Loudon Road in Concord; hatboxnh.com, 715-2315) Friday, Feb. 3, through Sun-

day, Feb. 19, with shows at 7:30 p.m. on Fridays and Saturdays and 2 p.m. on Sundays. Tickets cost \$22 for adults and \$19 for seniors and students.

• **A NIGHT OF ELVIS**, a variety show with songs, skits and more presented by Majestic Productions, will take place at the Majestic Theatre (88 Page St. in Manchester; 669-7469, majestictheatre.net). Tickets cost \$20.

• **CABARET**, a Palace Teen Apprentice Company production performed by student actors ages 12 through 18, will play at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) on Sunday, Feb. 5, at 7 p.m. Tickets cost \$12 for ages 6 to 12 and \$15 for adults.

• **ALMOST, MAINE**, a play described as "witty, romantic and clever," will come to Epping Playhouse (38c Ladd's Lane in Epping; eppingtheater.org) on Friday, Feb. 10, at 7 p.m.; Saturday, Feb. 11, at 2 & 7 p.m., and Sunday, Feb. 12, at 2 p.m. Tickets cost \$15 to \$20.

• **CABARET**, a Palace Teen Company production performed by student actors ages 12 through 18, will play at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) on Sunday, Feb. 12, at 7 p.m. Tickets cost \$12 for ages 6 to 12, \$15 for adults.

• **LEADING LADIES** The Majestic Theatre (88 Page St. in Manchester; 669-7469, majestictheatre.net) will present this comedy Friday, Feb. 17, at 7 p.m.; Satur-

day, Feb. 18, at 7 p.m., and Sunday, Feb. 19, at 2 p.m. Tickets cost \$15 to \$20.

• **THE 39 STEPS** A spoof of the 1935 Alfred Hitchcock film, this comedy will be presented by the Community Players of Concord at the Concord City Auditorium (2 Prince St. in Concord) on Friday, Feb. 17, and Saturday, Feb. 18, at 7:30 p.m., and Sunday, Feb. 19, at 2 p.m. Tickets cost \$20 for adults, \$18 for 17 and under and seniors. See communityplayersofconcord.org.

• **BREADCRUMBS** a play by Jennifer Haley, will be presented by theatre Kapow at Bank of NH Stage (16 S. Main St. in Concord; ccanh.com) on Friday, Feb. 17, at 7:30 p.m.; Saturday, Feb. 18, at 7:30 p.m.; Sunday, Feb. 19 at 2 p.m.; Friday, Feb. 24, at 7:30 p.m., and Saturday, Feb. 25, at 7:30 p.m. In-person tickets cost \$28

for adults, \$23 for students (plus fees); livestream tickets will also be available.

Classical

Events

• **THE SKY WITHIN** The Concord Chorale will present "The Sky Within," a concert celebrating the themes of sky, flight and letting go and showcasing musical styles including works by Brahms, Renaissance madrigals and contemporary works, on Saturday, Jan. 21, at 7 p.m. and Sunday, Jan. 22, at 3 p.m. The concerts will take place at South Congregational Church (27 Pleasant St. in Concord) and the Sunday show will also be livestreamed. See concordchorale.org for tickets, which cost \$20.

• **WINTER SERENITIES** at Seifert Performing Arts Center

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

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



CATS: YOUNG ACTORS EDITION

See the brief adaptation of Andrew Lloyd Webber's musical made just for younger actors — *CATS: Young Actors Edition* — at the Derry Opera House (29 West Broadway in Derry) Friday, Jan. 27, through Sunday, Jan. 29. Presented by the Majestic Academy of Dramatic Arts, the shows will run Friday at 7 p.m., Saturday at 2 and 7 p.m., and Sunday at 2 p.m. Tickets cost \$15 for adults, \$13 for 65+ and \$10 for 17 and under. Call 669-7469 or go to majestictheatre.net for tickets, which are also available at the door before the performance, according to a press release.

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Being fit is essential for long-term health, as it can help prevent a wide range of chronic diseases and promote overall well-being. Regular exercise and a healthy diet are key components of a fit lifestyle, and they can profoundly impact physical and mental health. In this article, we will explore the many benefits of being fit, as well as some tips for achieving and maintaining fitness over time.

One of the most obvious benefits of being fit is that it can help lower the risk of chronic diseases. Regular exercise has been shown to lower the risk of heart disease, stroke, type 2 diabetes, and certain types of cancer. Additionally, maintaining healthy body weight through regular exercise and a healthy diet can reduce the risk of obesity-related health problems, such as high blood pressure, high cholesterol, and joint pain.

Another important benefit of being fit is that it can help improve mental health. Exercise has been shown to reduce symptoms of depression and anxiety, and to improve overall cognitive function. This is likely due to the fact that exercise increases the production of chemicals in the brain, such as endorphins, which act as natural mood enhancers. Additionally, physical activity releases tension and stress, which helps to improve your mental state.

Exercise also plays an important role in maintaining healthy muscles and bones. As we age, muscle mass and bone density tend to decrease, which can lead to a loss of strength and an increased risk of falls and fractures. Regular exercise can help preserve muscle mass and bone density, reducing the risk of osteoporosis and other age-related conditions.

One of the best ways to achieve and maintain fitness is to find an activity that you enjoy. This could be anything from going for a run to joining a local gym like The Workout Club. It's also important to set realistic goals and start with a manageable level of intensity, gradually building up over time. This will help you to maintain the exercise routine consistently and also enjoy the process.

In addition to regular exercise, a healthy diet is also essential for maintaining a fit lifestyle. Eating a diet that



is rich in fruits, vegetables, and whole grains and low in saturated fat and processed foods can help promote overall health and reduce the risk of chronic disease. Drinking adequate amounts of water throughout the day is also important, as it can help keep the body hydrated and functioning properly.

Another important aspect is consistency. Consistency is key to achieving and maintaining fitness over time. While it's normal to have days when you don't feel like exercising or indulge in a less-than-healthy meal, the key is getting back on track as quickly as possible. Remembering the long-term benefits of regular exercise and healthy eating can help you to stay motivated and make fitness a consistent and sustainable part of your life.

A supportive environment can also be an important factor in staying fit. Having

friends or family members who are also committed to a fit lifestyle can provide support and motivation. Joining a local gym can also be a great way to meet like-minded people and stay motivated.

In conclusion, being fit is essential for long-term health, as it can help prevent a wide range of chronic diseases and promote overall well-being. Regular exercise and a healthy diet are key components of a fit lifestyle, and they can profoundly impact physical and mental health. To achieve and maintain fitness over time, it's important to find an activity that you enjoy, set realistic goals, and make healthy eating choices. Additionally, consistency, support, and an appropriate environment are key factors that can help make fitness a consistent and sustainable part of your life. These are all things you can find at The Workout Club at North Side Plaza, Manchester, New Hampshire.

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By Henry Homeyer
listings@hippopress.com

— THE GARDENING GUY —

We gardeners love our home-grown vegetables. As John Denver sang long ago, “Only two things that money can’t buy and that’s true love and homegrown tomatoes.” And why do they taste so good? We can grow tomatoes that don’t have to conform to commercial requirements of size, shape, color and transportability. Our soils generally are rich in compost or manure and host a wide range of minerals and microorganisms that enhance the flavors of our vegetables. And of course we eat them fresh from the garden.

We can taste five flavors: sweet, sour, salty, bitter and umami. These flavors were important to our evolution as they told early humans what was safe to eat and what to avoid. The fifth flavor was not named until the last century: Umami signals available protein in meat, eggs, milk and beans. It is not as easily described or identified as the other four, but it is sometimes described as the flavor of contentment.

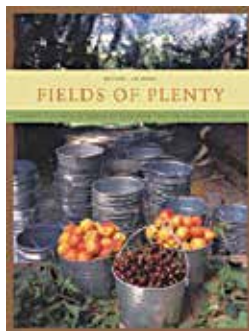
So how can we recognize the complex flavors of a good stew, and aged cheese or a bowl of exquisite ice cream? Our noses can recognize many thousands of distinct scents, and our noses and tongues work together to create tastes. Good

chefs recognize this, and many farmers do, too. I recently read a book that contains interviews with fine organic farmers who treasure their soil and what it imparts to the scents and flavors of the food they grow.

That book, by Michael Ableman, is *Fields of Plenty: A Farmer’s Journey in Search of Real Food and the People Who Grow It*. Ableman, an experienced author and organic farmer in British Columbia, spent three months traveling around the States in a 15-year-old VW van. He went with his 23-year-old son back in 2004. They camped out, ate local food and met with organic farmers, some of whom were growing food for the best restaurants in America.

There is much to love about this book: Ableman is a skilled writer and storyteller, he is a talented photographer, and he is adventurous and inquisitive. Not only that, he included recipes from many of the farmers, and they all sound delicious — and mostly vegetarian.

Each of these farmers he wrote about had a unique approach to farming. One let weeds grow rampant. Another had fields that were weed-free and managed with “precision, control, formal science and discovery.” But all ate their own food, fresh from the field — or in the field. And each interview gave me something to think about, and



perhaps to apply to my garden.

One of the most startling interviews was with Bob Cannard in Sonoma, California. Raised on a farm, Bob went to agriculture school but dropped out and started his own farm. When starting out, Bob grappled with this question: Why are natural places naturally healthy, while the fields and orchards of commercial agriculture are a continual battleground with weeds, insects and diseases?

His approach to farming was to try to mimic nature — weeds and all. He believed that plants that struggle to survive would develop more complex flavors — a belief later adopted by some wine makers. He believed that a monoculture — acres of the same crop — encouraged insect pests to arrive and necessitate insecticides. He succeeded as a farmer, selling vegetables to Chez Panisse and other high-end restaurants in San Francisco.

I was fascinated to read the section on Stratford Organic Creamery in Vermont. Earl Ransom has a small herd of Guernsey cows and bottles their milk in glass bottles and makes fabulous ice cream, which I know and love. Ransom believes that he gets wonderful flavors by letting his cows graze in pastures with a variety of grasses, wildflowers and weeds. Diversity in the field creates better milk, and the fat in milk absorbs flavor.

The book provides the names of many varieties of vegetables that are exceptional. Organic

farmers Gene and Eileen Thiel of Joseph, Oregon, specialized in potatoes and particularly like LaRatte, Yagana and Sante. Sante, he said, is like a Yukon Gold, but bigger. Yukon Gold also got high marks, as did Ranger Russets and Yellow Finn. They avoid losing his crop to blights, in part, by growing lots of different kinds of potatoes — as did the Incas, where potatoes came from. Of course there is no guarantee that a potato that does well in Oregon will do well for you.

Ableman, a farmer for decades, mentions some of his own favorite vegetable varieties. For sweet peppers he likes Ariane, Red Lipstick (I want to grow it, if just for that name) and Corno di Toro. Then there is the Charentais melon, about which he waxes poetic.

Of beans, varieties mentioned as excellent include Valentine and Sophia flageolet shell beans, Maine Yellow Eye, Vermont Cranberry and Red Streaked Borlotto. According to the book, thin-skinned dry beans are easier on the digestive system: “the skins harbor the chemistry that causes digestive problems.”

It’s time for all of us to be studying seed catalogs and seed websites to pick the vegetables we’ll grow this year. I’ll be referring to Ableman’s book for new varieties, but also going back to my old favorites.

Henry is a lifelong organic gardener and the author of four gardening books. Reach him by e-mail at henry.homeyer@comcast.net or by regular mail at PO Box 364, Cornish Flat, NH 03746.

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• **Bookery Manchester** (844 Elm St. in Manchester; bookerymht.com) will hold a storytime and craft on Saturday, Jan. 21, at 11:30 a.m. centered around the book *Kunoichi Bunny*, by author Sara Cassidy and illustrator Brayden Sato. Described as a “wordless picture book in graphic novel format,” the book tells the story of a girl and her stuffed bunny and their adventures throughout the day, according to the website. After the story, kids will do a handprint bunny craft, the website said. Admission is free; reserve a spot online.

• Get some science with your story at **Storytime Science at the SEE Science Center** (200 Bedford St. in Manchester; see-sciencecenter.org, 669-0400) on Tuesdays and Wednesdays at 2:30 p.m. The storytimes are geared to kids ages 2 to 6 and include a story and a STEM activity, according to the website. The series is slated to run through March and is included in the price of admission (\$12 for ages 3 and up). Register for the storytime in advance via the website.

Live performances

• The Portsmouth Symphony Orchestra will host a **chamber music concert designed for the whole family** on Saturday, Jan. 21, at 3 p.m. at St. John's Episcopal Church (101 Chapel St. in Portsmouth). There is a suggested at the door donation of \$15 per family, the release said. See portsmouthsymphony.org.

• See **Dragons and Mythical Beasts** come alive on stage at the Capitol Center for the Arts' Chubb Theatre (44 S. Main St. in Concord; ccanh.com) on Sunday, Jan. 22, at 2 p.m. Tickets cost \$25 to \$55 plus fees. The trailer for the show on the Cap Center's website shows a production full of elaborate puppet creatures, some



Dragons & Mythical Beasts playing at the Capitol Center for the Arts' Chubb Theatre.

worked by more than one person. The doors open at 1 p.m.

• **Palace Youth Theatre** will present *Disney's Newsies Jr.* featuring student actors in grades 2 through 12 on Tuesday, Jan. 24, and Wednesday, Jan. 25, as well as Tuesday, Jan. 31, and Wednesday, Feb. 1, all at 7 p.m. Tickets to the Palace Theatre show (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) start at \$12.

• See **Llama Llama Live** on Tuesday, Jan. 24, with performances at 9:30 and 11:30 a.m. at the Music Hall Historic Theatre (28 Chestnut St. in Portsmouth; themusichall.org). The show is geared toward ages 3 to 6 and is about an hour long. Call 436-2400 for tickets.

Basketball!

• Catch some **Saint Anselm Hawks basketball** action this Saturday, Jan. 21, when the **women's** team plays Southern Connecticut State University at 1:30 p.m. The **men's** team will play Southern Connecticut on Saturday at 3:30 p.m. Tickets to a game cost \$10 per person and are available for purchase (credit cards only) at the ticket booth at Stoutenburgh Gymnasium (73 College Road in Manchester), where the games take place. See saintanselmhawks.com.

• Catch some **Southern New Hampshire University Penmen basketball** at home next week. The **women** play Southern Connecticut State University on Tuesday, Jan. 24, at 5:30 p.m. The **men** play Southern Connecticut State at 7:30 p.m. Both games take place at Stan Spirou Field House at the SNHU campus, 2500 N. River Road in Manchester. Admission is free. See snhupenmen.com. 🐾

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INSIDE/OUTSIDE TREASURE HUNT

Dear Donna,
Every year I put out my small old 4"x4" Christmas box. This year I'm wondering if this is priceless just to me. Let me know!

Thank you, Donna.
Tanya



Your candle box looks like it's from the early 1900s to 1940s. I would say the value would be in the \$20 range. If the candles were still in it, even higher.

Putting it out every year for the holidays is priceless, you are right!

Dear Tanya,
I enjoy that your old Christmas candle box is priceless to you.

I'm going to say it's collectible to others as well, for Christmas collectors and I believe just for its being an old box. It appears to be in good condition and that's a plus.

Antique, old boxes can be very valuable. Depending on the age, designs, item, advertising, etc., some collectible items are worth so much more in the original boxes.

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. 🐾

New technology makes car theft difficult but not impossible



By Ray Magliozzi

*Dear Car Talk:
How vulnerable to theft are push-button start cars? I've heard thieves can copy the signal of the key fob.
Realistic possibility or "Mission Impossible" fantasy? — John*

run. That put the hot-wiring crowd right out of business.

Push-button ignition works by storing a code in both your key fob and the car system's computer. Unless the car is able to read that code from a paired key fob, it will be immobilized. And the key fob has to be within a few feet of the push button — usually inside the car.

Now, some enterprising thieves have purchased devices that can read (a.k.a. steal) and amplify a key fob's signal. One device steals the signal, presumably from outside your front door, a few feet from where your key fob hangs on a hook. It then transmits that signal to a second device held by another thief standing next to the car. And that second device transmits the code to the car. This is explained in detail on a number of websites — that, just by coincidence, sell steering wheel locks.

Anyway, car makers are already striking back, with some using a wider band of frequencies in key fobs than the thieves' devices can detect. Other manufacturers set their key fobs to go into a "sleep mode" when they're not being used, so no signal comes out of them when they're not in use.

And the truth is, some manufacturers

try harder to prevent theft and implement new, anti-theft technologies faster than others. You may have read about the recent rash of Kia and Hyundai thefts, where teenage thieves discovered how easy it is to steal one of those cars with a screwdriver, due to a lack of immobilizer. Hyundai and Kia say they're adding immobilizers to future models — but suggest current owners buy a steering wheel lock and a 140-pound rottweiler.

Anyway, it's always possible for a thief to steal a car. But it's certainly a lot harder than it was years ago. And the cat and mouse game will continue.

Dear Car Talk:

I have a 2010 Honda Pilot. Last week, the bolt that goes through the pulley holding the tensioner assembly sheared, and the belt did not break.

I was able to remove the remaining bolt and installed a new assembly. Three days later, the bolt sheared again and the belt did not break. What would cause this? Thanks. — Wesley

You did, Wesley. I'm guessing you overtightened the bolt.

It's pretty common for this bolt to break on this vehicle. I don't know why — a rare

case of under-designing a part by Honda. So, the fact that it broke after 12 years is not unusual or alarming.

But my guess is that when you replaced it, you tightened the bejeebers out of it. The tighter, the better, right? Except this bolt calls for a torque of only 40 foot-pounds or so. That's not a lot. And if you tighten it with your socket wrench, it's very easy to go a lot tighter than that.

And what happens when you overtighten a bolt? It stretches, making the metal more brittle, and prone to breaking. We see this with wheel bolts, where it can be very dangerous. It's easy to assume that when you're attaching a wheel, the tighter the better. But if the wheel bolts get over-tightened and stretched, they can snap off while you're driving.

And if you think it was exciting having your tensioner assembly bolt shear off, try five wheel bolts on a curve at 50 mph.

Anyway, I'd try one more time. And this time, use a torque wrench. Or have a mechanic do it for you if that's not in your toolbox or your skill set.

I think you'll have better luck. And if not, don't write back, Wesley, because that's my best guess.

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ON THE JOB

LASHANTA MAGNUSSON

PERSONAL SAFETY EDUCATOR

LaShanta Magnusson is a self-defense and personal safety educator and owner of The Damsel Safety Chick, based in Milford.

Q: Explain your job and what it entails.

I provide self-defense products and safety education. A typical day starts with me checking emails or orders that people have put in. If I am doing a safety seminar, I print out the PowerPoint presentation for everyone attending to bring home with them. I pull out all the products we will talk about in the presentation so people are able to use them during the safety presentation. The three products I mostly do presentations on are pepper spray, stun guns and kubaton striking tools.

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

I lost my best friend freshman year of high school to domestic violence. When I was first introduced to this business at a job fair, I knew I needed to be a part of it, but at the time, I lived in Massachusetts where stun guns are illegal and pepper spray was illegal to carry unless you had an FID card. When the time came that Massachusetts changed the law on pepper spray so that anyone could carry it without an FID card, I knew it was time to jump in. I signed up as a consultant with the company that produces the products and did online and in-person training on all of the products. Two years later, I met a gentleman who was a self-defense instructor, and he and I teamed up to offer hands-on classes on not

only using products but also teaching people how to use their body as a weapon, as well. I love the mission and knew it was a good fit for me being able to educate everyone that, no matter how old a person is, there are ways to keep yourself safe daily in a world that is scary.

What kind of education or training did you need?

The company offers weekly training, and I also train with a self-defense instructor on my own.

What is your typical at-work uniform or attire?

Casual.

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

When Covid hit, no one was doing in-person safety seminars, so I had to revamp all my training to Zoom and PowerPoint presentations.

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

That building a client base would take time.

What do you wish other people knew about your job?

That it's not all about product sales. Education on everyday situation awareness is just as important.



LaShanta Magnusson. Courtesy photo.

What was the first job you ever had?
Ice cream scooper at Friendly's.

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

A "no" right now is not a "no" forever.
— Angie Sykeny 🍌

Five favorites

- Favorite book:** *Firefly Lane* by Kristin Hannah
- Favorite movie:** *Grease 2*
- Favorite music:** Country
- Favorite food:** Fettuccine alfredo
- Favorite thing about NH:** Fall

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Familiar but elevated

Riverside Grille coming to New Boston

By Matt Ingersoll
mingsoll@hippopress.com

News from the local food scene

By Matt Ingersoll
food@hippopress.com

• **Dinner and a show:** Join the Bank of New Hampshire Stage (16 S. Main St., Concord) for a special **South Asian Showcase** on Wednesday, Jan. 25, at 6 p.m. The evening will feature an authentic Nepalese dinner, along with traditional Nepalese and Hindi dances and classical music of Nepal, Bhutan and India. Performances are by both local students and the Himalaya Heritage Music Group, which also performs every year at the Concord Multicultural Festival, according to event coordinator Jessica Livingston. Tickets are on sale now for \$58.75 per person — seatings are general admission tables, with four seats per table. See cconh.com. Livingston, who organizes the annual multicultural festival in the city every September, is also now working to introduce multicultural programming and initiatives at both the Capitol Center for the Arts and the Bank of New Hampshire Stage. One of those, set to launch this month, is a new **Culinary Artist in Residence program**. “The goal ... is to provide use of our commercial kitchen to a culinary entrepreneur to build their food business in a low-risk setting,” Livingston told the Hippo in an email, adding that Batulo Mahamed — a familiar face of the multicultural festival for her Somali meat and veggie pies — will be the new program’s first participant. Batulo’s Kitchen, Livingston said, is set to be up and running within the next few weeks and will be offering lunch pickup, delivery and catering services. Visit batuloskitchen.com for more details.

• **Mocktail madness:** The third annual **New Hampshire Mocktail Month** continues through the end of January. According to a press release, the New Hampshire Liquor Commission has partnered with Brown-Forman and nearly 40 Granite State restaurants and bars to promote alcohol-free libations known as mocktails on their menus. As part of the initiative, the NHLC has also launched an online recipe guide for those who would like to learn how to craft their own mocktails from home. The guide, which features recipes from each participating restaurant, is complete with all of the ingredients, garnishes and tips needed to make your own drinks, and — if you wish to do so — has optional alcoholic ingredients to turn them into cocktails. Additionally, the NHLC is inviting those who visit each participating establishment to share their experiences by posting photos of their mocktails on social media, tagging @nhliquorwine and adding

Goffstown couple Shawn and Kristen Roy both have several years of experience working in New Hampshire restaurants — she most recently an assistant general manager of The Homestead in Merrimack, and he a former chef at O’Brien’s Sports Bar in Nashua and The Coach Stop in Londonderry, among others. Now, the Roys are getting ready to launch their own concept in the nearby town of New Boston, featuring an eclectic modern-American menu alongside a full bar in a family-friendly casual setting.

Known as the Riverside Grille, the eatery will also be offering a variety of gluten-free options. It’s housed in the River Road building near the Goffstown and New Boston town line that most recently was home to The Chef, which closed back in August.

“It’s familiar food that, if we go out to eat, is what we would want,” Shawn Roy said of the eatery’s concept. “Being in New Boston, in the woods, it’s not Manchester where you’re going to have a huge diverse crowd, so you’re going to want to give them the burgers and the steaks.”

Since their initial announcement on social media, Roy said, there has been a tremendous amount of interest and anticipation among those in town who have frequented the space over the years. The week before Christmas they sold \$4,000 worth of gift cards in the span of just five days, despite not yet being open. Several former waitstaff and bartenders of The Chef have also come back to join the Riverside Grille’s team.

To oversee kitchen operations, the Roys have hired Jonathan Paradise as their executive chef.

Riverside Grille

An opening date is expected soon. Visit their website or follow them on social media for updates.

Where: 737 River Road, New Boston

Anticipated hours: Tuesday through Friday, 4 to 9 p.m., Saturday, 11 a.m. to 9 p.m., and Sunday, 11 a.m. to 8 p.m.

More info: Visit riversidegrillenb.com, find them on Facebook and Instagram or call 384-2149

◀ the hashtag #NHMocktailMonth to their caption. To view and download the recipe guide, visit liquorandwineoutlets.com/responsibility.

• **Sustainable wines:** Derry’s **Appolo Vineyards** has been recognized as the first winery to be included in the New Hampshire Sustainable Craft Beverage Recognition



Clockwise from top left: house marinated steak tips, Buffalo chicken wrap, braised beef poutine, and Reuben egg rolls with a side of Thousand Island dressing for dipping. Photos by Matt Ingersoll.

Paradise most recently worked at The Thirsty Moose Taphouse in Merrimack but also has culinary stints with Michael Timothy’s Dining Group and The Common Man Roadside Market.

Riverside Grille’s menu is made up of plated entrees like steak tips, baby back ribs and barbecue grilled salmon, in addition to a lineup of burgers, wraps, sandwiches and flatbread pizzas. More unique offerings include zucchini fritters with Parmesan cheese and marinara sauce, and a Mediterranean sampler served with fresh hummus, tzatziki, salsa and a toasted flatbread.

“I have this cucumber salsa recipe for the Mediterranean sampler that, I mean, is just really good. You can’t really explain it. You just have to have it,” Shawn Roy said.

“So it’s mostly stuff like that that, again, is familiar but just a little bit different.”

Kristen Roy added that the couple’s plan is to roll out some seasonal menus, likely starting with one in the spring. There’s also a full bar with craft beers, wine and cocktails, and a menu of sweets and desserts in which they hope to incorporate some local bakeries. Even the children’s menu will include some options that Shawn Roy said you don’t see all the time, such as the ability to swap items in order to build your own meal.

“We’re really very focused on the food,” Kristen Roy said. “That’s really where we want to do a good job, because if we deliver on what we’re promising, they are going to come back.” 🍷

Program. That’s according to a press release from the state Department of Environmental Services, which goes on to say that the free, voluntary program is offered to those in the industry who “go above and beyond to produce high-quality eco-friendly craft beverages.” Established in 2006, Appolo Vineyards focuses on sustainability from the ground up, producing its wines in 100

percent recyclable containers. All grape materials such as skins, seeds, stems and leaves are composted or given to local farmers for animal feed, and owner Mike Appolo also has plans to become LEED Green Building certified and install solar power. Visit apolovineyards.com or find the winery on Facebook @apolovineyards to learn more about their sustainability initiatives. 🍷

Taste of Bedford returns

Fourth annual fundraiser to feature local samples, raffles

By Matt Ingersoll
mingersoll@hippypress.com

After a couple of years off, Bedford-area restaurateurs, bakers and caterers will once again gather inside the town high school's cafeteria for Taste of Bedford, set to return on Tuesday, Jan. 24.

The tasting is the flagship fundraiser for Bedford High School's Distributive Education Clubs of America. Attendees will have access to samples of a wide array of local food offerings.

"We try to promote it to families as a great alternative for a Tuesday night dinner," said Betsy Doyle, DECA advisor and

a science teacher at the high school.

Because Taste of Bedford has not taken place the last two years due to pandemic concerns, Doyle noted that there is a greater than normal number of new participants this year. It's also going to be the largest lineup of restaurants to date in the event's history. Among them are Rig A Tony's Italian Takeout & Catering, which opened a new storefront in town back in June 2021; and Wicked Good Butchah, which relocated to a larger space inside the former Harvest Market in late February that same year. Simply Delicious Baking Co., known for its scratch-baked goods like scones and cookies; and The Inside Scoop, a Bedford

ice cream shop, will also be there.

The most recent Taste of Bedford, in January 2020, was the first time it expanded to restaurants in some neighboring communities, and Doyle said that will continue. El Rincon Zacatecano Taqueria, a Mexican restaurant in downtown Manchester, is participating this year, as is Playa Bowls, a fast casual concept specializing in acai bowls, poke bowls, smoothies and other health-focused options; and Sweet Ginger, a Thai restaurant in Merrimack.

"We have a student leader who is different every year, usually a junior," Doyle said. "They'll visit as many local restaurants as possible and basically ask that they come and participate, [and] sample whatever part of their menu they would like the community to try. We try to do as much advertising as possible for these businesses."

She added that a few additional businesses — Tucker's, which opened its sixth location in Bedford in October 2021, and Great New Hampshire Restaurants, the



Taste of Bedford. Courtesy photo.

parent company of T-Bones Great American Eatery and the Copper Door Restaurant — have donated gift cards.

"They weren't able to donate food and time to personnel, so instead, they offered us gift cards to raffle off to our attendees in lieu of food," she said.

Proceeds from Taste of Bedford help to reduce overall travel expenses for DECA students, who participate in business competitions in New Hampshire and across the country.

"The students themselves sell tickets to the event, and the money they collect ... goes directly under their name for the purposes of travel through the club, so for competition fees, travel fees and things like that," Doyle said. 🍷

Participating establishments

- The Bagg Lunch (bagglunch.com)
- Ben & Jerry's (benjerry.com)
- El Rincon Zacatecano Taqueria (elrinconnh.com)
- Great New Hampshire Restaurants (greatnhrestaurants.com; gift card raffle only)
- Hannaford Supermarkets (hannaford.com)
- The Inside Scoop (theinsidescoopnh.com)
- Playa Bowls (playabowls.com)
- Rig A Tony's Italian Takeout & Catering (rigatonyitalian.com)
- Simply Delicious Baking Co. (simplydeliciousbakingco.com)
- Sunshine Baking (sunshineshortbread.com)
- Sweet Ginger Thai Cuisine (sweetgingerthai.com)
- Taipei & Tokyo (taipeiandtokyo.com)
- Taj India (tajindia.co)
- The Thirsty Moose Taphouse (thirstymoosetaphouse.com)
- Tucker's (tuckersnh.com; gift card raffle only)
- Wicked Good Butchah (wickedgoodbutchahnh.com)
- Yianni's Pizza (yiannispizzanh.com)

Taste of Bedford

When: Tuesday, Jan. 24, 6 to 8 p.m.

Where: Bedford High School, 47B Nashua Road, Bedford

Cost: Online tickets are \$10 per person, \$30 per family of four or \$40 per family of five (families must include at least one parent)

Visit: tasteofbedford.org



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IN THE KITCHEN WITH RIVKA ROWE



Rivka Rowe. Courtesy photo.

Rivka Rowe is the owner and founder of Home Made by Rivka (homemadebyrivka.com, and on Facebook and Instagram @homemadebyrivka), a producer of homemade small-batch jams, jellies and spreads available in nearly two dozen flavors throughout the year. She started canning in 2011 and had turned her passion into a business by 2015. Among her most popular products are the wild Maine blueberry spread, the strawberry rhubarb jam, the carrot cake jam and the bananas Foster spread. Flavors like the pomegranate spread and the lemon honey jelly, Rowe said, go great with goat cheeses on crackers mixed into yogurt. The spiced pear spread is also a perfect glaze for pork or chicken, she added, and any of them can be mixed into softened vanilla ice cream and refrozen in single-serve cups for a quick treat. Locally, you can find Home Made by Rivka products in eight-ounce jars at Pop of Color (816 Elm St., Manchester) and at the Manchester Craft Market inside the Mall of New Hampshire (1500 S. Willow St.). Rowe also participates in farmers markets in Candia and Wolfeboro during the summer months.

What is your must-have kitchen item?

From a practical standpoint, my spoonula. It's a spoon and spatula hybrid, and it's perfect for stirring jam, mixing big batches and things like that. ... From a less practical standpoint, I would say my audiobooks.

What would you have for your last meal?

There's a restaurant ... called Khaophums in Dover. Very specifically, it would be their vegetable pad Thai and vegetable spring rolls.

What is your favorite local restaurant?

My favorite restaurant overall would be El Camino Cafe in Plaistow. They have the best empanadas, and any of the rices are amazing.

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

It would be a toss-up between Sean Brock and Vivian Howard. Both of them are chefs that have

a huge passion for the slow food movement ... and heritage styles of cooking, and I really appreciate that, both personally and in business.

What is your personal favorite product that you offer?

I'd have to say the bananas Foster spread. I made that one for myself when I was coming up with flavors. I spread it in warm crepes and fold them up with vanilla ice cream on top.

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

I don't know if it's a trend, per se, but the interest in globally inspired cuisine is something that I'm seeing more and more.

What is your favorite thing to cook at home?

I make a lot of quick stir-frys. I really like Asian cuisine. — Matt Ingersoll

Hamantaschen (Jewish jam cookies)

From the kitchen of Rivka Rowe

For the dough:

- ¾ cup unsalted butter, at room temperature
- ⅔ cup white sugar
- ¼ teaspoon salt
- 1 egg
- 1 teaspoon vanilla
- 2¼ cups all purpose flour
- 1 to 5 teaspoons water, as needed
- 1 eight-ounce jar Home Made by Rivka jam, at room temperature

Sift together the flour and salt and set aside. Cream together the butter and sugar with a hand or stand mixer until fluffy. Add the egg and vanilla to the sugar mixture and combine. Add the flour mixture into the wet ingredients in two batches, making sure to combine completely. If the dough is a little stiff, add the water, one teaspoon at a time, until the dough resembles a thick sugar cookie-type consistency (you may not need any water, or you may need to add the full 5 teaspoons). Cover the mixing bowl with plastic wrap or a tea towel and let it rest in the refrigerator for one hour.

Once the dough is rested, preheat the oven to

350 degrees. Flour your work space and rolling pin. Roll the dough out to 1/8 inch in thickness and cut circles out using a cookie cutter, drinking glass or ring twist from a canning jar. Spoon 1 teaspoon of the jam into the center of the circle and prepare to fold it into a triangle shape — the cookie should be a triangle shape with the jam center showing. Fold over the left side of the circle at an angle, followed by the right side, overlapping at the top to form a point. Resist the desire to pinch the dough corner together. Fold the bottom of the circle up to form the two bottom points of the triangle — there should be a jam center, also in the shape of a triangle, if it's folded correctly. Press down slightly on the corners to bond; pinching will come undone during baking.

Place the cookies on an ungreased cookie sheet and bake for eight to 11 minutes, depending on your oven. The cookies will not spread, although the jam may leak slightly. The cookies should still be very light in color with just a hint of golden brown at the corners (if 1 teaspoon of jam is too much for the size of your cutter, feel free to adjust accordingly). Allow the hamantaschen to cool slightly on a baking sheet before transferring to a cooling rack, as the jam will be very hot. Cool completely before eating.

FOOD



DRINKS WITH JOHN FLADD

Squeeze & punch

By John Fladd
food@hippopress.com

How to squeeze a lime
(Or a lemon, or an orange, or a tangerine, but limes lend themselves to being squeezed; they have the fewest inhibitions of any citrus fruit.)



The Tangipahoa Planter's Punch. Photo by John Fladd.

Method 1 – Pure brute strength

Wash your hands.
Carefully place the lime on a cutting board in front of you. Carefully cut the lime in half.
Center your thoughts, then pick up half a lime, hold it over a bowl, and crush it.
The key here is rage. Naked, blind fury, if you can manage it. If you are a sports enthusiast, or a middle child, this should be fairly easy for you. The pain from previously unknown cuts on your hand will only make you angrier, eliciting even more juice.

Method 2 – An improvised reamer

A fork works well for this. So does a pair of kitchen tongs.
Cut the fruit in half, as before, but this time retain your composure. Insert the business end of the fork or tongs into half a lime, then twist it around, while squeezing with the hand that's holding the lime. Tell the lime, "You might feel a little discomfort."
You should be pleased with the result.

Method 3 – A hand-held juicer

Sometimes called a hand-juicer — though that implies that it actually juices hands — this looks something like the love child of a pair of pliers and a tea-strainer. It's usually yellow or green — depending on the size of the fruit you intend to squeeze — and some models have a second squeezing cup, so you can tackle lemons and limes. It seems very gadget-y and might not fill you with confidence at first glance. It does a shockingly good job of squeezing citrus, though, and has become my juice extractor of choice.

A note on fresh orange juice

If you only need a few ounces of orange juice for a cocktail, a very good option is squeezing a couple of clementines. They have a fresher, zingier taste than orange juice from a carton, and they are roughly the same diameter as a lemon, so they are relatively easy to squeeze. I have found that after I have juiced both halves of a clementine, if I stack the spent carcasses of the two halves in the larger bowl of my hand-held juicer and squeeze them again I can extract a little more juice and theoretically a little citrus oil, which will intensify the flavor of the juice.

A very juicy cocktail

This is an adaptation of something called a Tangipahoa Planter's Punch that I found in an extremely distressed copy of 1937's *Famous New Orleans Drinks and how to mix 'em*:

Ingredients

2 ounces pineapple/man-g-o juice. Could you use plain pineapple juice? The Fruit Police, or possibly the Tangipahoa Parish Liquor Commission, would probably not come crashing through the window, if you did.

- 2 ounces fresh squeezed lime juice (see above)
- 2 ounces fresh squeezed clementine juice. Could you just use Tropicana? That's between you and your conscience.
- 3 ounces white rum
- ½ ounce raspberry syrup (see below). Could you use grenadine instead? I suppose so, if you were a COWARD!
- 5 to 6 ice cubes

Combine all ingredients into a cocktail shaker, and shake until the ice starts making "I can't hold it together much longer, Captain" sounds.

Pour into a pint glass and garnish as you see fit.

A lot of tropical drinks have a sort-of generic, yeah-there's-some-fruit-in-here background flavor. The nice thing about squeezing your own juices into this one is that you can taste each individual ingredient. The lime, clementine and raspberry all step forward and raise a hand if you look for them. The rum stands in the back with hands in pockets, humming to itself.

You know those miserable winter days when all you want to do is sit by a fire, read a book and eat soup? Alternate that with drinking this and lying on the couch and watching game shows. You'll feel 12 percent more optimistic about life.

Raspberry syrup

Combine an equal amount (by weight) of frozen raspberries and sugar in a small saucepan.

Cook over medium heat. The ice crystals in the berries have already punctured the cell walls, and you will be surprised at how much liquid they give off.

Bring to a boil, to make sure that all the sugar has dissolved, then remove from the heat.

Strain through a fine-meshed strainer, and store in your refrigerator for about a month.

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

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CDs pg28

- We Are Scientists, *Lobe* A+

- Dust Bowl Faeries,

- *Carnival Dust* A+

BOOKS pg30

- *Life On Delay* A

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FILM pg29

- *Plane* B-

- *A Man Called Otto* B-

- *The Whale* C+

We Are Scientists, *Lobe* (Masterswan Recordings)

You may remember this New York City-based indie-rock band first surfacing in 2005 with their debut LP *With Love And Squalor*, a sturdy record that did well for sounding like a cross between Killers and Tokyo Police Club (I know, there's not a terribly wide difference there aside from the energy levels, which is what I really mean). I remember not being blown away by them, but they were fine, no problems. On this, their eighth full-length, they've

thrown off the self-imposed adherence to Aughts-era "polite-noise" that made the whole decade so loathsome and have matured into something quite remarkable, a sort of neo-post-punk thing that — at least I'd think — will be genuinely adored by the 50-ish Gen Xers of their age group (I'm sure it's refreshing not to act 10 years younger than they are). What do I mean? Well, opening tune "Operator Error" is a great one, like an evolved version of something Mr. Mister would have tossed up as a single. "Human Resources" is even more rich and delicious, evoking Tears For Fears 2.0, and such and so. This one deserves a lot more attention than it'll get. Shame about that. A+ — *Eric W. Saeger*

Dust Bowl Faeries, *Carnival Dust* (self-released)

These guys had me at "Hudson Valley, NY's goth, rock, cabaret, vaudeville, and folk [band]," a combination of descriptors that the world needs much more of. As you'd expect, this quintet is visually appealing to cynical outcasts: guys dressed like beer-barrel polka-meisters; cute girls with plush antlers on their heads, but like someone (OK, everyone) once said, the proof is in the listening, and this six-song EP has all the necessary boxes checked, I assure you. Accordion-fueled oom-pa-pa in "Cuckoo";

Decemberists-tinged furry-pop in "Changeling"; a creepy campfire mumble-along ("Medicine Show"); vintage spooky-ghost-whistling in "The Old Ragdoll" — this bunch isn't kidding around, especially in the video for "Lost in Time," which rattles off every steampunk trope like it's a test. Bandleader Ryder Cooder (apparently no relation to Ry) got Melora Creager of Rasputina to help produce this act's first album and hasn't looked back; if you're a frequent attendee at spooky-cons, you'd better get on board fast. A+ — *Eric W. Saeger* 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- You have got to be kidding me. The next general-CD-release date is already Jan. 20? How did that even happen? I mean, I don't have a problem if this dumb winter wants to fly me right out the window and land me in a nice greasy beach Snack Shack staring down the barrel of a fried seafood platter, let's do this. I'm already ready, since I hate everything about skiing and/or generally slipping on ice like a funny dancing clown on my way back into the house to gulp quarts of hot cocoa and try to find something decent on Netflix (there isn't, and I should really just cancel my subscription right this minute, seeing as how I'm all set forever with gross serial killer mysteries with Finnish voice overdubs and people acting all nice and European and normal). Yessiree Bob, get me out of this insane frozen tundra post haste and serve me clams, fast-forward this crazy thing, but for now we shall suffer through these frozen winds, freshly blown onto our faces from Canadian igloos, and go check out some of these albums. I think we should start with British synthpop girls **Ladytron**, because the last I heard from them they were sort of a one-trick (albeit sexy, mind you) goth-tinged synthpop band that did little to differentiate themselves from mid-aughts euro-club acts like Miss Kittin and all that. With "Misery Remember Me," the single to their new one, *Time's Arrow*, though, I'm hearing a definite shift to traditional shoegaze — crank the reverb and the emotional unavailability, bake at 300 and serve. The beat is quite nice; now let's see if I can find something I can actually mock.

- According to Wikipedia, **Dave Rowntree** is, let's see, an English musician, politician, solicitor, composer and animator. Wait, did I take wrong turn at somewhere, oh OK, never mind, he's the drummer from famous oi/pub band Blur, meaning Rowntree got his political campaign seed money by way of royalties from the ridiculously overrated Madchester, uh, classic, "Parklife" (think of a song that'd be in the buds of a gang of football hooligans who're chasing Mr. Bean around a sleepy British burg and you're there). But ours is not to tool on Blur's oeuvre or find fault with British politics (if they have any). Nay, we're tasked with looking at Rowntree's debut solo album, *Radio Songs*, and trying to justify its ever being made. OK, listening to rope-in single "Devil's Island," I have nothing in the way of good news. There's a kind of dumb synth line, ably made worse by an off-time clicking noise, and Rowntree talk-sings like the guy from Psychedelic Furs. It would probably be listenable if you were having a few "pints" at a pub in Lancashire On Whatever, but American audiences will listen to it and simply say, "Oh, a new Elvis Costello song I think," and that's why America rocks.

- Oh great, another album from **Guided by Voices** I have to deal with, it'll never end, friends. This one's called *La La Land*, and as always, it will consist of the last 20-odd songs that came to hilariously over-prolific songwriter Robert Pollard whilst he was in the water closet. You know the drill, it's like King Gizzard, this guy puts out an album every three months, and the single from this one is "Queen of Spaces," made of an acoustic guitar arpeggio that's OK, then he sings and it sounds like he's eating a Twinkie while he's warbling like a half-sober Tom Waits. OK.

- Lastly we have **July Talk**, with their new LP, *Remember Never Before*. The rollout single is "After This," an '80s-tinted dance-chill number that will make you think of A-Ha, as if you didn't already have enough difficulties to deal with. — *Eric W. Saeger* 🍷

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Plane (R)

Plane go crash in *Plane* — a movie that will never be criticized for being too complex.

Right from the jump, this movie won me over by letting Gerard Butler, who plays Trailblazer Airline pilot Brodie Torrance (I mean, HA! with that name), just be Scottish and not try to hide his accent. That always weighs these goofy action movies of his down; *Plane* keeps the story relatively light so we can focus on what really matters — an airplane doing crashy things.

Brodie and co-pilot Dele (Yoson An) are flying from Singapore to wherever, I forget, not important, with a small flight crew and 14 passengers, including Gaspare (Mike Colter), who is being returned to the U.S. in handcuffs. He was wanted for a homicide — something that happened when he was in his teens — and was finally caught after a decade and a half in the French Foreign Legion. Also, some corporate jerk tells the pilots not to worry about the big storm in their path, they should just fly above it — not around it, though, because that would cost slightly more in fuel.

The storm will not let itself be flown over and even at 40,000 feet the airplane gets tossed about and eventually struck by lightning. The electrical stuff goes out, the plane has to make an emergency landing and the Captain-Sully-esque Brodie manages to sort of crash-land it (with lots of sheared off trees and bumps and skids) onto an unknown island. Though, as Dele explains, probably not an uninhabited island — he's pretty sure they've crashed down on a lawless island run by let's just say Bad Guys.

With no way to radio out, Brodie decides to go in search of someplace with a telephone — and he takes Gaspare with him as a way to keep an eye on him. Thus are the rest of the crew and the complainy passengers left with the titular Plane to be found by the Bad Guys, who know ransom potential when they see it.

Meanwhile, in New York City, a room full of corporate people who I don't think get names take direction from Scarsdale (Tony Goldwyn), a guy whose whole deal is handling crises by talking tough and having mercenaries on speed dial.

I won't say this movie has no unnecessary details. We learn that Brodie has a daughter, we learn some details from his past, it's New Year's Eve — none of this matters at all. The mov-



Plane

ie could slice these bits out and it would be fine and might improve some of the draggy moments when the plane isn't crashing or Brodie and Gaspare aren't fighting the Bad Guys. I did enjoy the moments when this movie called *Plane* is basically doing *Plane* — Brodie and Dele say words like “thrust” and “landing gear” and “radar” to each other and we see the plane take off or climb in altitude. These moments don't really get us any closer to the fireworks factory of airplane-centric action or Gerard Butler-centric violence, but they do underline the theme of this movie, which is, to be clear, “plane” and nothing more.

This movie is so just “plane” that it almost defies ranking. You absolutely get “plane” and absolutely nothing else. Do I wish it were maybe a little more fun, a little more self-aware about how it is a Gerard Butler movie called just “*Plane*”? Sure, but nevertheless this nonstop service to “movie your eyes can watch while your brain takes a rest” gets you where you need to go. **B-**

Rated R for violence and language, according to the MPA on filmratings.com. Directed by Jean-Francois Richet, Plane is an hour and 47 minutes long and distributed by Lionsgate in theaters.

A Man Called Otto (PG-13)

Tom Hanks plays the neighborhood grump in *A Man Called Otto*, a movie about a man lost in grief and

depression.

But, like, whimsically!

After being forcibly retired from his decades-long job, Otto (Tom Hanks) now has more time to police neighborhood rules about parking and recycling and to grow increasingly despondent over the recent death of his wife, Sonya. (We see her in flashbacks as a young woman played by Rachel Keller; young Otto is played by Truman Hanks, son of Tom and Rita Wilson). He decides to “join you,” as he says, speaking to Sonya's headstone, turning off the electricity and phone service to his tidy townhouse. But new neighbors, the very pregnant Marisol (Mariana Treviño) and her husband Tommy (Manuel Garcia-Rulfo), distract Otto from his plans with their terrible attempts at parking a trailer. He fusses at them and then grumps that he'll do it himself, getting in their car and parallel parking it — which is how he meets their young daughters, Luna (Christiana Montoya) and Abbie (Alessandra Perez), who are strapped in the back and instantly amused by grumpy Otto. Marisol also seems to find Otto and his prickliness kind of amusing and she barges past it to give him food by way of saying thank you and asking for more neighborly favors — an allen wrench, a ladder, a ride to the hospital when Tommy falls off the ladder. Against Otto's will at first, Marisol and her family befriend Otto and, because Marisol is a naturally outgoing person, she pulls Otto back into the life of his neighborhood. She makes him part of a cat rescue, and

thus does Otto end up with a cat. She seems to inspire his reaching out to Malcolm (Mack Bayda), a neighborhood teen who turns out to have been a student of Sonya's. And even though Otto seems to continue seeking ways to “join Sonya” he also seems, little by little, more tethered to the wider world.

Whimsical suicidal ideation and performative grumpiness — sounds fun, right? There are moments when this movie feels right on the edge of “yikes, really?” and I think it's only the American Treasure Tom Hanks-ness of Tom Hanks that keeps it from sliding over. Even so, there's a lack of nuance and a flatness to the characters that really gets in the way of this movie reaching the emotional depths it's shooting for. Hanks (actually, Hankses, because I'd include Truman's portrayal) never really seems to calibrate Otto exactly right. There is often a collection of quirks and brow furrows standing in for a multi-dimensional person.

So, on the one hand, there's a really too-sweet, too-greasy overall uneasy quality to this. But there are still some genuine moments and some nice scenes of relationships — Otto and Marisol, particularly the way he helps to build her up at the right moments but also Otto and Malcolm (those scenes do a better job filling in one of Otto's big life disappointments than the eventual exposition about it do), Otto and the cat, and Otto and Reuben (Peter Lawson Jones) and Anita (Juanita Jennings), a neighborhood couple that had been longtime friends but from whom he had been estranged.

I've never seen the Oscar-nominated 2012 Swedish original *A Man Called Ove* on which this movie is based so I can't offer a comparison. I think this variation is probably fine, offering some emotionally satisfying moments even, if you don't think too hard about what's actually going on. **B-**

Rated PG-13 for mature thematic material involving suicide attempts, and language, according to the MPA on filmratings.com. Directed by Marc Forster with a screenplay by David Magee (based on the screenplay of A Man Called Ove by Hannes Holmes, which was based on the book by Fredrik Backman), A Man Called Otto is two hours and six minutes long and distributed by Sony in theaters.

CONTINUED ON PG 30 ▶

Film

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Venues

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The Music Hall Theatre

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

Park Theatre

19 Main St., Jaffrey
theparktheatre.org

Red River Theatres

11 S. Main St., Concord

224-4600, redrivertheatres.org

Wilton Town Hall Theatre

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

Shows

• *The Fabelmans* (PG-13, 2022) will screen at Red River Theatres in Concord on Thursday, Jan. 19, at 3:45 & 7 p.m.; Friday, Jan. 20, through Sunday, Jan. 22, at 12:30, 3:45 & 7 p.m.; Thursday, Jan. 26, at 3:45 & 7 p.m.
• *A Man Called Otto* (PG-13, 2023) will screen at Red River Theatres in Concord on Thursday, Jan. 19, at 4 & 7:15 p.m.; Friday,

Jan. 20, through Sunday, Jan. 22, at 1, 4 & 7:15 p.m.; Thursday, Jan. 26, at 4 & 7:15 p.m.

• *Eva's Promise* (2022) This documentary will screen at the Park Theatre in Jaffrey through Thursday, Jan. 19, at 7 p.m.

• *Carole King: Home Again, Live in Central Park* (2022), a film of the 1973 concert, will screen at the Park Theatre in Jaffrey (in the Epps Auditorium) on Friday, Jan. 20, at 7 p.m.; Saturday, Jan. 21, at 2 & 7 p.m.; Sunday, Jan. 22, at 7 p.m.; Tuesday, Jan. 24, through Thursday, Jan. 26, at 7 p.m.

• *When You Finish Saving the World* (R, 2023) will screen at the

Park Theatre in Jaffrey (King Auditorium) Friday, Jan. 20, at 7:30 p.m.; Saturday, Jan. 21, at 2:30 & 7:30 p.m.; Sunday, Jan. 22, at 7:30 p.m.; Tuesday, Jan. 24, through Thursday, Jan. 26, at 7:30 p.m.

• *The Banshees of Inisherin* (R, 2022) will screen at Music Hall Theatre on Friday, Jan. 20, at 7 p.m.; Saturday, Jan. 21, 4 p.m., and Sunday, Jan. 22, at 1 p.m.

• *Moonage Daydream* (PG-13, 2022) will screen at Music Hall Theatre on Saturday, Jan. 21, at 7 p.m. and Thursday, Jan. 26, at 7 p.m.

• *Roman Holiday* (1953) will screen as part of a 70th anniversa-

ry celebration by Fathom Events at area theaters including AMC Londonderry, Cinemark Rockingham Park and Regal Fox Run on Sunday, Jan. 22, at 1 p.m. (and 7 p.m. at Regal Fox Run) and on Wednesday, Jan. 25, at 7 p.m. at those theaters.

• **Reality Check movie series** at the Park Theatre in Jaffrey, a “free series on addiction, recovery and mental health to help raise awareness around issues impacting our communities” according to the theater's website. The films all start at 6 p.m. The schedule includes *The Pharmacist*, shown in two parts on Jan. 9 and Jan. 23



Roman Holiday (1953)

Life on Delay, by John Hendrickson (Knopf, 272 pages)

Since childhood, journalist John Hendrickson has had a severe stutter — or, as the condition is formally known, severe “disfluency.” His stutter was so pronounced that once, in a school play, he had been assigned to say three words: “place,” “sound” and “celebration,” with meaningful pauses between each word. He couldn’t do it, even when the assignment was reduced to one word. He wound up being the only kid on stage who didn’t have a speaking role.

This was one of countless embarrassments in Hendrickson’s memories about his stutter, memories that followed him into adulthood, even as he forged a career writing for respected publications like *Esquire*, *Rolling Stone* and *The Atlantic*. “I wish I could pinpoint the moment that shame changed from something that periodically washed over me to something I lug around every day like a backpack,” he writes in his memoir *Life on Delay*.

Although disfluency affected every aspect of Hendrickson’s life, it was something that wasn’t talked about by his family, at least not in productive ways. His mother took him regularly to speech-language pathologists, his father believed that it was a passing problem that he would outgrow, and his older brother cruelly made fun of



him. It wasn’t until after Hendrickson wrote about Joe Biden’s speech impediment for *The Atlantic* in 2019 that he began a journey to acceptance and healing that is the focus of this book.

Biden has spoken often about overcoming a childhood stutter; Hendrickson called him out on the fact that it still exists in the piece, titled “What Joe Biden Can’t Bring Himself to Say.” In the piece, Hendrickson wrote not only about Biden’s struggle with disfluency, but also his own. It wasn’t the first time that a moving account of stuttering caught the general public’s attention; the film *The King’s Speech* has done so, as well as Katherine Preston’s book *Out With It*. Celebrities such as John Stossel, Samuel L. Jackson, Carly Simon and Ed Sheeran have dealt with stuttering and spoken about it openly.

But Hendrickson’s account resonated, not only with the 3 million or so Americans who stutter (70 million worldwide), but also with the people who love them. His inbox quickly filled up with poignant emails from people who wanted to share their stories, in large part because they had previously felt so alone in their struggles.

Stuttering, as Hendrickson points out, can be painful not only for people with disfluency but also for those around them. (Hendrickson once was turned down for a job at a coffee shop by an owner who said the shop was “a place where

customers feel comfortable.”) There will always be jerks who respond cruelly, and those who are impatient and unwilling to be uncomfortable even for a short time; Hendrickson writes of what he calls “The Look” that crosses people’s faces when they realize he has trouble communicating.

But even people who are empathetic blunder when talking to someone with disfluency. “Have you ever told a stutterer to take their time? Next time you see them, ask how ‘take your time’ feels,” Hendrickson writes. “‘Take your time’ is a polite and loaded alternative to what you really mean, which is ‘Please stop stuttering.’”

He and many other stutterers also hate when people, in an attempt to be helpful, cut them off or try to answer their own questions for the stutterer.

While it is true that around 75 percent of childhood stutters will resolve by adulthood, Hendrickson doesn’t seem to think that’s because of interventions provided by speech-language pathologists; there are 150,000 or so of them in the U.S., but only about 150 are board-certified in stuttering. Speech therapy offered to children may give them strategies and their parents hope, but most children who still stutter at age 10 will continue to do so to varying degrees throughout adulthood, he says. And he is dubious of even world-famous clinics that boast of “cure” rates exceeding 90 percent.

At some point, he says, achieving fluency is not a viable goal. He quotes a speech specialist who says that people’s lives often change dramatically not because of sudden improvement in their disfluency but because they encounter “people who cared about them, who didn’t care

about the fluency of their speech, but the content of what they were saying, and expressed to them that total acceptance.”

Hendrickson writes movingly of the small indignities of stuttering which stem from things that most people take for granted — the ability to place an order at a restaurant, to record a voicemail, or even introduce yourself to another person. He quotes a fellow stutterer as saying, “I would love the ability to go around and say hi to people and not feel the world was about to end.”

But although the narrative is encased in difficulties which relatively few people experience, its broader theme is more universal: healing from childhood and family dysfunction.

While conducting interviews for the book and getting to know stutterers around the world, Hendrickson also opened the Pandora’s box of his own childhood and adolescence, going so far as to interview teachers and friends from the past about how they remembered him and how his struggles affected them. His reporting also forced him to confront his parents and brother about their mistakes in progressively difficult conversations. As such, his story is one to which many people will relate even if they don’t know anyone who stutters.

Sometimes books that bloom from popular articles seem contrived, an unnecessary expansion that does little more than make money. That’s not the case with *Life on Delay*, which opens a window beautifully into human struggles that often go unseen. It is the rare sort of book with the potential to make us better human beings. **A** — *Jennifer Graham* 🍷

Books

Author events

• **MAREK BENNETT** will discuss his new graphic novel *The Civil War Diary of Freeman Colby Volume 3 (1864)* at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, Jan. 25, at 6:30 p.m.



• **JOYCE CHOPRA**, author of the memoir *Lady Director: Adventures in Hollywood, Television and Beyond*, will appear in a virtual conversation via Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Friday, Jan. 27, at 8 p.m. Registration is required.

• **CHRISTOPHER GOLDEN** will discuss his new novel *All Hallows* at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Saturday, Jan. 28, at 1 p.m.

• **KIM VARNEY CHANDLER** will discuss her book *Covered Bridges of New Hampshire* at Gib-

son’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Thursday, Feb. 2, at 6:30 p.m.

• **KIM CHAFEE**, children’s author, will be at the storytime and crafts event at Bookery (844 Elm St. in Manchester; bookerymht.com) on Saturday, Feb. 4, at 11:30 a.m. to read her new book *Courage in Her Cleats: The Story of Soccer*

and *Star Abby Wambach*. The event is free; register online.

Book events

• **BURNS NIGHT** Celebrate poet Robert Burns at the Burns Night event on Saturday, Jan. 28, at Castleton (58 Enterprise Drive in Windham) starting at 5 p.m. The event will feature such Burns Night traditions as the Salute to the Haggis

and To the Lasses, according to a press release. The evening will also include a traditional Burns Night supper and the music of Celtic Beats and the New Hampshire Pipes and Drums (with Scottish country dancing). The event encourages attendees to BYO Quach, which will be on sale at nhssa.org/burns-night, where you can also find tickets, which cost \$70 per person.

◀ CONTINUED FROM PG 29

The Whale (R)

Brendan Fraser gives a legitimately very good performance — for which he has received awards nods including Golden Globe and SAG nominations — in the very frustrating *The Whale*, a Darren Aronofsky movie based on a play.

Charlie (Fraser) teaches English remotely to college students. Because his laptop camera is “broken” they hear his voice but don’t see him in his apartment, where he is nearly immobile on his couch, breaking out in sweats and suffering from wheezing and sudden pains in his chest. As Liz (Hong Chau), his friend and a nurse who regularly checks on him, explains, Charlie has dangerously high blood pressure and congestive heart failure and will likely not live beyond the week. He has gotten to this state from extreme weight gain, which we learn has happened since the death of Charlie’s longtime boyfriend. Realizing he’s at the end of his life,

Charlie reaches out to Ellie (Sadie Sink), his teenage daughter whom he hasn’t really seen since the breakup of his marriage to her mom, Mary (Samantha Morton). He basically bribes Ellie, with money and the promise of doing her English homework, to hang out with him so he can get to know her.

As the days tick down, Thomas (Ty Simpkins), an eager little missionary with connections to a church Liz’s family belongs to, regularly stops by Charlie’s house, hoping to “save” him, even if Thomas doesn’t seem entirely sure what that would mean. Liz meanwhile seems to both hope she can convince Charlie to go to a hospital and be somewhat resigned to the fact that Charlie isn’t going to stop his rapid decline.

If you’ve heard about this movie at all, it’s probably because Fraser is sort of wrapped in prosthetics to make himself appear extremely obese and there has been, you know, discourse about that whole thing. This movie’s approach to Charlie and his weight does not, as Roxanne Gay in her *New York Times* article and oth-

ers have pointed out, exactly radiate respect for Charlie as a fully worthy human. Fraser will have some moment of heartbreaking sweetness where Charlie talks about his love for his daughter, but then the movie lingers on Charlie in the shower in a way that made me want to tell the movie to knock it off.

And yet, this, the sort of body horror aspect infused into the story, is not the movie’s only, or even its biggest, problem. Fraser’s performance really does come through but it occasionally gets crowded out by the stageyness of the movie. There are times when you can all but hear someone reading a stage direction as a character unnaturally walks to a door or stares out a window. Samantha Morton’s lines are so play-ish, so not-how-people-talk that it frequently pulled me out of her scenes. Because Fraser and Chau (who also got a SAG nod) are pretty capable at sounding like humans, it is even more noticeable when Simpkins’ Thomas sounds like he’s doing a chunk of dialogue as part of an audition. The religion aspect of the story and the

way he fits into it is just not smoothly integrated and sticks out as nuggets of “bigger meaning” — much in the way the news reports about the 2016 presidential primaries do (just no, movies, to using 2016 as thematic shorthand).

And then there’s Sink, making Ellie a teenager sort of vibrating with rage — at the father who left her, at the mother with whom she’s in constant struggle, at the school where she’s not thriving. It can be good and get to the part of Charlie’s choices that he hasn’t really dealt with. But it can also be “angry Rory Gilmore,” which just pulls the whole man’s-struggle-with-depression into a place of thin melodrama.

Fraser and Chau deserve their accolades from this movie. They did good work, but *The Whale* is exhausting. **C+**

Rated R for language, some drug use and sexual content, according to the MPA on film-ratings.com. Directed by Darren Aronofsky with a screenplay by Samuel D. Hunter; The Whale is an hour and 57 minutes long and is distributed by A24 in theaters. 🍷

By Michael Witthaus
mwitthaus@hippopress.com

• **Joke stop:** Enjoy a triple bill of laughs led by **Mark Scalia**, a veteran comic whose resume dates back to the early 1990s and places like Comedy Connection. He's spot-on about domestic life; after watching *Magic Mike* with his wife, he mused that the best way for a man to excite a woman isn't by taking his clothes off but rather by picking them up. Liam Hales and Ethan Cannon round out the show. Thursday, Jan. 19, 7:30 p.m., Soho Asian Restaurant, 49 Lowell Road, Hudson, \$18 at comedy-on-purpose.square.site.

• **Unity music:** Get exposed to the sounds of Venezuela with **Larry & Joe**, the latest project from Joe Troop, founder and leader of Latingrass group Che Apalache, and Larry Bellowin, who is skilled at the Joropo subgenre Llanera, and also an asylum-seeking migrant who's worked construction for the past for two years while pursuing immigration. The two play harp, banjo, cuatro, fiddle, upright bass, guitar and maracas, and sing. Friday, Jan. 20, 7 p.m., The Word Barn, 66 Newfields Road, Exeter, \$23 at portsmouthtickets.com.

• **Fabulous:** Home-grown tribute act **Beatlejuice** performs at a favorite stop. Originally led by Boston singer Brad Delp from 1994 until his death in 2007, the reverent cover band carries on with changing members. All have long resumes in the regional music scene and delight in doing Beatles songs from "Love Me Do" to "Paperback Writer," always with drummer John Muzzy perched behind a genuine "Ringo" kit. Saturday, Jan. 21, 8 p.m., Tupelo Music Hall, 10 A St., Derry, \$30 at tupelohall.com.

• **Harp escape:** More genteel than, say, the pro football playoffs is **Aine Minogue**, an Irish harpist celebrating the 25th anniversary of her landmark seasonal album, *To Warm the Winter's Night*. Born in Borrisokane, County Tipperary, she moved to the United States as an adult and continued to focus on the traditional music of her homeland. Critics hail her "sheer talent as a musician and storyteller." Sunday, Jan. 22, 3 p.m., Amherst Town Library, 14 Main St., Amherst. Reserve at amherstlibrary.org.

• **Americana:** Multi-genre acoustic roots band **Dustbowl Revival** began when a UMICH writing grad went west chasing screenplay dreams, also taking his guitar. Performing with a group was "always the static in the back of my head," Zach Lupetin told a writer once, so he placed a Craigslist ad for like minds. Eight core players would swell to a 20-plus-member collective over the years. Wednesday, Jan. 25, 7:30 p.m., Jimmy's Jazz & Blues Club, 135 Congress St., Portsmouth, \$10 and up at jimmysoncongress.com. 🍷

NITE

Femme force

Wyn Doran readies next project

By Michael Witthaus
mwitthaus@hippopress.com

Watching a private screening of *Beautiful Was The Fight* provided a full-circle moment for Wyn Doran. The Nashua based singer-songwriter appears early in David Habeeb's documentary film about the challenges faced by New England's female and non-binary musicians. A nervous Doran is seen in 2017 auditioning for an eventual role in Liz Bills' band. Years later she's fronting her own all-female combo.

"We were babies," Doran said by phone recently about the clip of her and Bills. "The first day we met was basically captured in that film, and now she is one of my absolute best friends."

The journey from jittery aspirant to confident artist wasn't easy, but watching Wyn Doran these days, it feels complete.

While singing backup for Bills, Doran made her stirring 2019 EP *Thick of It*, an effort marked by medical emergencies, bouts of stage fright, even a house fire. During the pandemic she released a few singles, including a reverent cover of Amy Winehouse's "Back To Black." In February she'll enter the studio to record her first full-length album.

Fans can get an early preview of the as-yet-unnamed project, to be produced by Colin Lester Fleming at Great North Sound Society in Maine, when Doran appears at

Wyn Doran w/ George Barber & Paulie Stone

When: Wednesday, Jan. 25, 8 p.m.

Where: Stone Church Music Club, 5 Granite St., Newmarket

Tickets: \$10 at stonechurchrocks.com

Stone Church Music Club on Jan. 25, backed by upright bassist and multi-instrumentalist Lucia Jean.

Catalyzed by Covid-19, playing live has become much easier for Doran.

"After not being able to get in front of people for such a long time, the second I could, the stage fright was gone," she said. "It was this huge shift in mindset ... this is something that I really enjoy and feel like I'm born to do; why am I sabotaging it with myself?"

With only the livestreams to do, Doran spent the pandemic creating, continuing after the world began to open up. When she wrapped up last fall, she had a unified set of songs worthy of her first long-player. "It was this big piece of work," she said. "I really do see the album as a journey. I got the band, a producer, and we started workshoping things in December; it's the real thing in February."

Lyrically, the new record "is a mix of both my personal anguish and journey, and what I see as a greater view of humanity — the cycles we've woven ourselves into nationally and on a global level. It kind of ebbs and flows between getting really, deeply personal, those themes, and zooming way out to the beginning of time, and kind of how we all got here."

Her longtime band — Jean and drummer Heidi Tierney — will work with Doran in the studio. "We're going to really try and keep it true to our trio live show, but also play with the skills that we bring to the table," she said, noting that Tierney also plays a variety of instruments. "I'm kind of blown away to have them, and so excited about these 10 songs."



Wyn Doran. Photo by Devin Perry.

A songwriting retreat with Ben Folds a few years back helped Doran find her voice as a songwriter, and she's come a long way since. During the pandemic she assisted Folds with a Zoom version. "That was a neat throwback," she said. "First, it was the scared Wyn showing up for the start of my songwriting, then jumping into this role where I wasn't just pouring out sweat, I was interfacing with it. He's releasing an album this year, I'll be releasing an album this year — who knows?"

Seeing Habeeb's documentary gave her a sense of camaraderie, albeit bittersweet.

"I don't want to put a negative slant on this, but there are people who think we're the bassist's girlfriend, just carrying the amp, and we really have to step up and advocate for who we are as a musician," she said. "One of the special parts of the film was Dave showing that experience back to back to back ... these things I used to feel so alone in experiencing; all of a sudden, you realize we're all together, going through this collective struggle." 🍷

COMEDY THIS WEEK AND BEYOND

Venues

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

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

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

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

McCue's Comedy Club at the Roundabout Diner
580 Portsmouth Traffic Circle, Portsmouth

mccuescomedyclub.com

Murphy's Taproom
494 Elm St., Manchester
644-3535, murphytaproom.com

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

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

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

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

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

Events

• **Brian Glowacki** Rex, Friday, Jan. 20, 8 p.m.

• **Gary Petersen** McCue's, Friday, Jan. 20, 8 p.m.

• **Dan Crohn** Chunky's Manchester, Friday, Jan. 20, and Saturday, Jan. 21, 8:30 p.m.

• **Fulchino Vineyard Pours Comedy** Fulchino Vineyard, Saturday, Jan. 21, 6 p.m.

• **The Strand Comedy Night** The Strand, Saturday, Jan. 21, 8 p.m.

• **Mike McDonald** Murphy's Taproom, Saturday, Jan. 21, 8 p.m.

• **Jody Sloane** Headliners, Saturday, Jan. 21, 8:30 p.m.

• **Harrison Stebbins** Chunky's Nashua, Saturday, Jan. 21, 8:30 p.m.

• **Jon Rineman** Music Hall Lounge, Wednesday, Jan. 25, 6 p.m.

• **Celebration of Love** Tupelo, Thursday, Jan. 26, 8 p.m.

• **Brad Mastrangelo** Rex, Friday, Jan. 27, 7:30 p.m.

• **Brian Beaudoin** Chunky's Manchester, Friday, Jan. 27, and Saturday, Jan. 28, 8:30 p.m.

• **Rob Steen** Headliners, Saturday, Jan. 28, 8:30 p.m.

• **Magic Rocks! Illusionist Leon Etienne** Rex, Saturday, Jan. 28, 7:30 p.m.

• **Dave Russo and Friends** Rex, Friday, Feb. 3, 7:30 p.m.

• **Mark Riley** Chunky's Manchester, Friday, Feb. 3 and Saturday, Feb. 4, 8:30 p.m.

• **Rob Schneider** Chubb Theatre, Saturday, Feb. 4, 8 p.m.

• **Cory Gee** Headliners, Saturday, Feb. 4, 8:30 p.m.

• **Stacy Kendro** Chunky's Nashua, Saturday, Feb. 4, 8:30 p.m.

• **Jeff Dunham** SNHU



Jody Sloane

Arena, Friday, Feb. 10, 7:30 p.m.

• **Dan Crohn** Rex, Friday, Feb. 10, 7:30 p.m.

• **Karen Morgan** McCue's, Friday, Feb. 10, and Saturday, Feb. 11, 8 p.m.

• **Stacy Kendro** Chunky's Manchester, Friday, Feb. 10, and Saturday, Feb. 11, 8:30 p.m.

• **Joe Yannetty/Paul Gilligan** Fulchino Vineyard, Saturday, Feb. 11, 6 p.m.

MUSIC THIS WEEK

Alton Foster's Tavern 403 Main St. 875-1234	Concord Hermanos Cocina Mexicana 11 Hills Ave. 224-5669	Derry Fody's Tavern 187 Rockingham Road, 404-6946	Epsom Hill Top Pizzeria 1724 Dover Road 736-0027	Goffstown Village Trestle 25 Main St. 497-8230	Wally's Pub 144 Ashworth Ave. 926-6954	Kingston Saddle Up Saloon 92 Route 125 369-6962	Manchester Angel City Music Hall 179 Elm St. 931-3654
Auburn Auburn Pitts 167 Rockingham Road 622-6564	Tandy's Pub & Grille 1 Eagle Square 856-7614	Dover Cara Irish Pub & Restaurant 11 Fourth St. 343-4390	Francestown Toll Booth Tavern Crotched Mountain Resort 740 Second NH Turnpike 588-1800	Hampton Bogie's 32 Depot Square 601-2319	Whym Craft Pub & Brewery 853 Lafayette Road 601-2801	Laconia Belknap Mill 25 Beacon St. E., No. 1 524-8813	Backyard Brewery 1211 S. Mammoth Road 623-3545
Bedford Copper Door 15 Leavy Dr. 488-2677	Uno Pizzeria 15 Fort Eddy Road 226-8667	Epping Telly's Restaurant & Pizzeria 235 Calef Hwy. 679-8225	Gilford Patrick's 18 Weirs Road 293-0841	CR's The Restaurant 287 Exeter Road 929-7972	Henniker Pats Peak Sled Pub 24 Flanders Road 888-728-7732	Fratello's 799 Union Ave. 528-2022	CJ's 782 S. Willow St. 627-8600
Bow Chen Yang Li 520 S. Bow St. 228-8508	Deerfield The Lazy Lion 4 North Road 463-7374			The Goat 20 L St. 601-6928	Hudson The Bar 2B Burnham Road	Tower Hill Tavern 264 Lakeside Ave. 366-9100	City Hall Pub 8 Hanover St. 232-3751
				L Street Tavern 603 17 L St. 967-4777	Lynn's 102 Tavern 76 Derry Road 943-7832	Londonderry Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022	Crown Tavern 99 Hanover St. 218-3132
				Shane's Texas Pit 61 High St. 601-7091	Jaffrey Park Theatre 19 Main St. 532-9300		Currier Museum of Art 150 Ash St. 669-6144

Thursday, Jan. 19

Auburn Auburn Pitts: open jam, 7 p.m.	Kingston Saddle Up Saloon: karaoke with DJ Jason, 7 p.m.	Newmarket Stone Church: Live Band Karaoke & Championship, 8 p.m.	Goffstown Village Trestle: Due South Duo, 6 p.m.	Merrimack Homestead: Marc Apostolides, 6 p.m.	Bow Chen Yang Li: Josh Foster, 7 p.m.
Bedford Copper Door: Lou Antonucci, 7 p.m.	Laconia Fratello's: Eric Grant, 7 p.m. Tower Hill: karaoke w/ Luke Skywalker, 8 p.m.	Portsmouth The Goat: Isaiah Bennett, 9 p.m.	Hampton Bogie's: live music, 7 p.m. CR's: Greg Decoteau, 6 p.m. The Goat: Alex Anthony, 8 p.m. Whym: George Barber, 6 p.m.	Milford Stonecutters Pub: DJ Dave O karaoke, 9 p.m.	Concord Area 23: Acoustic circle with Brian Booth, 2 p.m. Downtown Farmers Market: Amanda Adams, 9 a.m. Hermanos: Tim Hazelton, 6:30 p.m.
Concord Area 23: DJ Dicey Karaoke, 8:43 p.m. Hermanos: Craig Fahey, 6:30 p.m.	Londonderry Stumble Inn: Lewis Goodwin Duo, 7 p.m.	Salem Copper Door: Chad Lamarsh, 7 p.m.	Henniker Pats Peak: Lou Antonucci, 6 p.m.	Newbury Mount Sunapee: Kimayo, 3 p.m.	Deerfield Lazy Lion: live music, 7 p.m.
Derry Fody's: music bingo, 8 p.m.	Manchester Angel City: open mic, 8 p.m. City Hall Pub: Phil Jacques, 7 p.m. Currier: Central High School students: Arts Takeover, 5 p.m. Elm House of Pizza: Jordan Quinn, 6 p.m. Foundry: Kimayo, 5 p.m. Fratello's: Chris Lester, 5:30 p.m.	Seabrook Backyard Burgers: Jennifer Mitchell, 6 p.m.	Hudson Lynn's 102: karaoke w/ George Bisson, 8 p.m.	New Boston Molly's: Chris Perkins, 7 p.m.	Epping Telly's: 603 Duo's, 8 p.m.
Epping Telly's: Tim Theriault, 7 p.m.	Merrimack Homestead: Dave Zangri, 5:30 p.m. Tortilla Flat: Jonny Friday, 7 p.m.	Strafford Independence Inn: Tyler Levs, 6 p.m.	Kingston Saddle Up Saloon: Dueling Pianos, 8 p.m.	Newmarket The Stone Church: Andrew North & The Rangers, 8 p.m.	Epsom Hill Top Pizza: JMitch Karaoke, 7 p.m.
Gilford Patrick's Pub: Sev and Company, 6 p.m.	Milford Riley's Place: open mic, 7 p.m.	Alton Foster's Tavern: Tyler Levs, 6 p.m.	Laconia Fratello's: Paul Warnick, 6 p.m. Tower Hill: 122 Oz Soul, 9 p.m.	Northfield Boonedoxz Pub: karaoke night, 7 p.m.	Goffstown Village Trestle: Hatt Trikk, 6 p.m.
Goffstown Village Trestle: Jennifer Mitchell, 6 p.m.	Nashua Fody's: DJ Rich karaoke, 9:30 p.m. Shorty's: Casey Roop, 6 p.m.	Auburn Auburn Pitts: live music, 7 p.m.	Londonderry Coach Stop: Ralph Allen, 6 p.m. Stumble Inn: Rob & Jody, 8 p.m.	Penacook American Legion Post 31: JMitch Karaoke, 7 p.m.	Hampton Bogie's: live music, 7 p.m. L Street: Up-Beat w/J-Dubz, 9 p.m. Wally's: Black Ties and Bourbon, 9 p.m.
Hampton Bogie's: live music, 7 p.m. CR's: Steve Sibulkin, 6 p.m. Whym: music bingo, 6 p.m.		Deerfield Lazy Lion: live music, 6 p.m.	Manchester Backyard Brewery: Justin Cohn, 6 p.m. Derryfield: Off The Record, 8 p.m. Fratello's: Paul Lussier, 6 p.m. The Foundry: Josh Foster, 6 p.m. Shaskeen: Never Fade Away, 8 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Night Train, 9 p.m.	Portsouth Gas Light: Tim Theriault, 9:30 p.m. The Goat: Chris Toler, 9 p.m. Mojo's: KOHA, 7 p.m.	Jaffrey Park Theatre: Bernie & Louise Watson, 5:30 p.m.

Friday, Jan. 20

Alton Foster's Tavern: Tyler Levs, 6 p.m.	Manchester Backyard Brewery: Justin Cohn, 6 p.m. Derryfield: Off The Record, 8 p.m. Fratello's: Paul Lussier, 6 p.m. The Foundry: Josh Foster, 6 p.m. Shaskeen: Never Fade Away, 8 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Night Train, 9 p.m.	Meredith Twin Barns: Jud Caswell, 5 p.m.
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Saturday, Jan. 21

Alton Foster's Tavern: Jeff Lines, 6 p.m.	Laconia Tower Hill: line dancing, 7 p.m.	Londonderry Coach Stop: Rebecca Turmel, 6 p.m. Stumble Inn: Small Town Stranded, 8 p.m.	Manchester Backyard Brewery: April Cushman, 6 p.m. Derryfield: Last Kid Picked, 8 p.m. Fratello's: Paul Gormley, 6 p.m.
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HE ACTS, HE SINGS, HE TIKTOKS

Broadway and TV star **Mandy Patinkin** has had a surprising career revival through TikTok, where his real-life antics with wife Katherine Grody and reassuring advice have endeared him to a new generation. He comes to the Chubb Theatre (44 S. Main St., Concord; 225-1111; ccanh.com) on Saturday, Jan. 21, at 8 p.m. Tickets range from \$48 to \$85, plus fees.

Music, live and in person

These listings for live music are compiled from press releases, restaurants' websites and social media and artists' websites and social media. Call the venue to check on special rules and reservation instructions. Get your gigs listed by sending information to music@hippopress.com.

Derryfield Country Club 625 Mammoth Road 623-2880	Jewel Music Venue 61 Canal St. 819-9336	South Side Tavern 1279 S. Willow St. 935-9947	Twin Barns Brewing 194 Daniel Webster Hwy. 279-0876	Nashua Fody's Tavern 9 Clinton St. 577-9015	Newmarket Stone Church 5 Granite St. 659-7700	Mojo's West End Tavern 95 Brewery Lane 436-6656	Smuttynose 11 Via Toscana
Elm House of Pizza 102 Elm St. 232-5522	KC's Rib Shack 837 Second St. 627-RIBS	Stark Brewing Co. 500 Commercial St. 625-4444	Merrimack Homestead 641 Daniel Webster Hwy. 429-2022	Raga 138 Main St. 459-8566	Northfield Boonedoxz Pub 95 Park St. 717-8267	Thirsty Moose Taphouse 21 Congress St. 427-8645	Seabrook Backyard Burgers & Wings 5 Provident Way 760-2581
The Foundry 50 Commercial St. 836-1925	Murphy's Taproom 494 Elm St. 644-3535	Strange Brew 88 Market St. 666-4292	Tortilla Flat 595 Daniel Webster Hwy. 424-4479	San Francisco Kitchen 133 Main St. 886-8833	Penacook American Legion Post 31 11 Charles St. 753-9372	Rochester Porter's Pub 19 Hanson St. 330-1964	Red's Kitchen + Tavern 530 Lafayette Road 760-0030
Fratello's 155 Dow St. 624-2022	Penuche's Music Hall 1087 Elm St. 932-2868	To Share Brewing 720 Union St. 836-6947	Milford Riley's Place 29 Mont Vernon St. 380-3480	Shorty's Mexican Roadhouse 48 Gusabel Ave. 882-4070	Portsmouth The Gas Light 64 Market St. 430-9122	Salem Copper Door 41 S. Broadway 458-2033	Strafford Independence Inn 6 Drake Hill Road 718-3334
The Goat 50 Old Granite St.	Salona Bar & Grill 128 Maple St. 624-4020	Wild Rover 21 Kosciuszko St. 669-7722	Stoncutters Pub 63 Union Square 213-5979	New Boston Molly's Tavern & Restaurant 35 Mont Vernon Road 487-1362	The Goat 142 Congress St. 590-4628	Luna Bistro 254 N. Broadway 458-2162	Tilton Pour Decisions 500 Laconia Road 527-8066
The Hill Bar & Grille McIntyre Ski Area 50 Chalet Ct. 622-6159	Shaskeen Pub 909 Elm St. 625-0246	Meredith Giuseppe's 312 Daniel Webster Hwy. 279-3313					

Foundry: Justin Cohn, 6 p.m.
The Hill: Jordan Quinn, 5 p.m.
Shaskeen: Sirsy, 9 p.m.
Strange Brew: Peter Poirier, 9 p.m.
To Share: Paul Nelson, 4 p.m.
Wild Rover: Ralph Allen, 5 p.m.

Meredith Giuseppe's: David Lockwood, 6 p.m.
Twin Barns: Kimayo, 5 p.m.

Merrimack Homestead: Marc Apostolides, 6 p.m.

New Boston Molly's: Brian Weeks, 7 p.m.

Newmarket The Stone Church: High Range, 8 p.m.

Newbury Mount Sunapee: Chris Lester, 3 p.m.

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

Portsmouth Gas Light Pub: Sam Hammerman, 9:30 p.m.
The Goat: Mike Forgette, 9 p.m.
Thirsty Moose: Vibrant, 9 p.m.

Salem Luna Bistro: Phil Jacques, 7 p.m.

Sunday, Jan. 22 Bedford Copper Door: Rob Dumais, 6 p.m.

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

Hampton Bogie's: live music, 7 p.m.
L Street: Up-Beat w/J-Dubz, 9 p.m.
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: Nate Comp, 10 a.m.
The Goat: Mike Forgette, 10 a.m.
Strange Brew: One Big Soul Jam, 7 p.m.

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

Newmarket The Stone Church: The Trichomes & WOM, 8 p.m.

Northfield Boonedoxz Pub: open mic, 4 p.m.

Portsmouth The Goat: Rob Pagnano, 9 p.m.

Salem Copper Door: Marc Apostolides, 11 a.m.

Monday, Jan. 23 Dover Cara Irish Pub: open mic, 8 p.m.

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

Hudson The Bar: karaoke with Phil

Londonderry Stumble Inn: Lisa Guyer, 7 p.m.

Manchester Fratello's: Phil Jacques, 5:30 p.m.
The Goat: David Campbell, 8 p.m.
KC's Rib Shack: live music, 6 p.m.
Salona: music bingo with Jennifer Mitchell, 6 p.m.

Merrimack Homestead: Justin Jordan, 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, Jan. 24 Concord Hermanos: Brian Booth, 6:30 p.m.
Tandy's: open mic, 8 p.m.

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

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

Londonderry Stumble Inn: music bingo, 7 p.m.

Manchester Fratello's: John Chouinard, 5:30 p.m.
The Goat: Rob Pagnano, 8 p.m.
KC's Rib Shack: Paul & Nate open mic, 7 p.m.

Strange Brew: David Rousseau, 8 p.m.

Merrimack Homestead: George Barber, 5:30 p.m.

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

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

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

Wednesday, Jan. 25 Concord Hermanos: Brian Booth, 6:30 p.m.
Tandy's: karaoke, 8 p.m.
Uno Pizzeria: Chris Lester, 6 p.m.

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

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

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

Manchester Derryfield: Dave Clark, 6 p.m.
Fratello's: Joanie Ciatelli, 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.

Meredith Giuseppe's: Jeff Lines, 5:45 p.m.

Merrimack Homestead: Lou Antonucci, 5:30 p.m.

Milford Stoncutters Pub: open mic, 8 p.m.

Newmarket The Stone Church: Wyn Doran w/ George Barber, 8 p.m.

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

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



WINE AND COMEDY

Wine enthusiasts with a love of comedy won't want to miss **Mike Donovan, Dave Russo and Paul Nardizzi** at Fulchino Vineyard (187 Pine Hill Road, Hollis; 438-5984, fulchinovineyard.com) on Saturday, Jan. 21, at 6 p.m. Tickets cost \$29 plus fees.



LAUGHS IN PORTSMOUTH

Gary Petersen has made a name for himself, both locally and nationally. He was named Best Comedian by Boston Magazine and won the Great American Comedy Festival. Don't miss his appearance at McCue's Comedy Club (580 Portsmouth Traffic Circle, Portsmouth; mccuescomedyclub.com) on Friday, Jan. 20, at 8 p.m. Tickets cost \$20, plus fees.

Trivia

Events

• **Disney Movies Golden & Silver Age trivia 21+** on Thursday, Jan. 19, 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 Station 101 (193 Union Sq., Milford, 249-5416) at 6:30 p.m.
 • **Thursday** trivia at Great North Aleworks (1050 Holt Ave., Manchester, 858-5789, greatnorthaleworks.com) from 7 to 8 p.m.
 • **Thursday** trivia with Game Time Trivia at Hart's Turkey Farm (223 Daniel Webster Hwy., Meredith, 279-6212, hartsturkeyfarm.com) from 7 to 9:30 p.m.
 • **Thursday** trivia at Yankee Lanes (216 Maple St., Manchester, 625-9656, yankeelanesentertainment.com) at 7 p.m.
 • **Thursday Kings** trivia at Game Changer Sports Bar (4 Orchard View Dr., Londonderry; 216-1396, gamechangersportsbar.com) from 8 to 10 p.m.
 • **First Thursday of every month** trivia at Fody's (9 Clinton St., Nashua; fodystavern.com) at 8 p.m.
 • **Friday Team Trivia** at Cheers (17 Depot St., Concord, 228-0180, cheersnh.com) from 8:30 to 9:30 p.m. in the lounge.
 • **Friday** trivia at Gibb's Garage Bar (3612 Lafayette Road, Portsmouth, gibbsgaragebar.com) from

8 to 10 p.m.

• **Monday** trivia at Crow's Nest (181 Plaistow Road, Plaistow, 817-6670, crowsnestnh.com) at 8 p.m.
 • **Monday Trivia at the Tavern** at Red's (530 Lafayette Road, Seabrook, 760-0030, redskitchenandtavern.com), signup at 8:30 p.m., from 9 to 11 p.m. Hosted by DJ Zati.
 • **Tuesday** trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 p.m.
 • **Tuesday** trivia at Fody's (187 Rockingham Road, Derry, 404-6946, fodystavern.com) at 7 p.m.
 • **Tuesday** trivia at Area 23 (254 N. State St., Concord, 881-9060, thearea23.com) at 7 p.m.
 • **Tuesday** trivia at Lynn's 102 Tavern (76 Derry Road, Hudson, 943-7832, lynns102.com), at 7 p.m.
 • **Tuesday Geeks Who Drink** trivia at Peddler's Daughter (48 Main St., Nashua, 821-7535, thepeddlersdaughter.com), from 8:30 to 10:30 p.m.
 • **Wednesday** trivia at Community Oven (845 Lafayette Road, Hampton, 601-6311, thecommunityoven.com) at 6 p.m.
 • **Wednesday** trivia at Smuttynose (105 Towle Farm Road, Hampton, 436-4026, smuttynose.com) at 6 p.m.
 • **Wednesday** trivia at Main Street Grill and Bar (32 Main St., Pittsfield; 435-0005, mainstreetgrillandbar.com) at 6:30 p.m.
 • **Wednesday** trivia at Popovers (11 Brickyard Sq., Epping, 734-4724, popoversonthesquare.com) from 6:30 to 8 p.m.



101 Dalmatians

• **Wednesday** The Greatest Trivia in the World at Revolution Taproom and Grill (61 N. Main St., Rochester, 244-3042, revolutiontaproomandgrill.com/upcoming-events/) at 6:30 p.m.
 • **Wednesday Kings Trivia** at KC's Rib Shack (837 Second St., Manchester, 627-7427, ribshack.net), sponsored by Mi Campo, in Manchester 7 to 9 p.m..
 • **Wednesday** trivia at Millyard Brewery (125 E. Otterson St., Nashua; 722-0104, millyardbrewery.com) at 7 p.m.
 • **Wednesday** trivia with Game Time Trivia at The Thirsty Moose (21 Congress St., Portsmouth, 427-8645, thirstymoosetaphouse.com) at 7 p.m.
 • **Wednesday** trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.
 • **Wednesday** trivia at Fody's (9 Clinton St., Nashua, fodystavern.com) at 8 p.m.
 • **Wednesday World Tavern Trivia** at Fody's Tavern (9 Clinton St. in Nashua, fodystavern.com, 577-9015) at 8 p.m.
 • **Wednesday** trivia at the Park Theatre (19 Main St., Jaffrey; 532-9300, theparktheatre.org) at 8 p.m.

Press Room

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

Rex Theatre

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

Stone Church

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

The Strand

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

3S Artspace

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

The Word Barn

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

Shows

• **Watson Park** Thursday, Jan. 19, 8 p.m., Stone Church
 • **Session Americana** Thursday, Jan. 19, 7 p.m., Word Barn
 • **Seth Rosenbloom** Thursday, Jan. 19, 7:30 p.m., Jimmy's
 • **Diaspora Radio Presents Tea for the Tiller** Thursday, Jan. 19, 9 p.m., Press Room
 • **Larry & Joe** Friday, Jan. 20, 7 p.m., Word Barn
 • **New Orleans Jazz Orchestra** Friday, Jan. 20, 7 & 9:30 p.m., Jimmy's
 • **Houston Bernard** Friday, Jan. 20, 9 p.m., Press Room
 • **Andrew North/Humans Being** Friday, Jan. 20, 9 p.m., Stone Church
 • **Rhett Miller** Saturday, Jan. 21, 7 p.m., Press Room
 • **Erica Browne & the Bluegrass Connection** Saturday, Jan. 21, 7 p.m., Word Barn
 • **An Evening with Chris Barron** Saturday, Jan. 21, 7:30 p.m., Rex
 • **Lindsey Webster** Saturday, Jan. 21, 7:30 p.m., Jimmy's
 • **Mandy Patinkin** Saturday, Jan. 21, 8 p.m., Chubb Theatre
 • **The Trichomes/Waiting on Mongo** Saturday, Jan. 21, 10 p.m., Stone Church
 • **Beatlejuice** (Beatles tribute) Saturday, Jan. 21, 8 p.m., Tupelo
 • **John Gorka** Sunday, Jan. 22, 7 p.m., Word Barn

• **The Mysterians** Sunday, Jan. 22, 8 p.m., Press Room
 • **South Asian Showcase** Wednesday, Jan. 25, 6 p.m., Bank of NH Stage
 • **The Dustbowl Revival** Wednesday, Jan. 25, 7:30 p.m., Jimmy's
 • **Wyn Doran/George Barber & Paulie Stone** Wednesday, Jan. 25, 8 p.m., Stone Church
 • **Good Acoustics** (Simon & Garfunkel/James Taylor tribute) Thursday, Jan. 26, 7 p.m., LaBelle Amherst
 • **Back in Black** (AC/DC tribute) Thursday, Jan. 26, 7 p.m., LaBelle Derry
 • **Foreigners Journey featuring Constantine Maroulis** Thursday, Jan. 26, 7:30 p.m., Palace
 • **Fackin' A** Saturday, Jan. 26, 8 p.m., Stone Church
 • **Boombox** Thursday, Jan. 26, 8 p.m., Bank of NH Stage
 • **Reed Foehl** Friday, Jan. 27, 7 p.m., Word Barn
 • **The Tonymack Band** Friday, Jan. 27, 7:30 p.m., Press Room
 • **Toranzo Cannon** Friday, Jan. 27, 7 p.m. and 9:30 p.m., Jimmy's
 • **Dead Set-Winterland Revisited** Friday, Jan. 27, 7:30 p.m., Flying Monkey
 • **Boogie Wonder Band** Friday, Jan. 27, 8 p.m., Tupelo
 • **Do I Do Band** Saturday, Jan. 28, 6 p.m., LaBelle Winery Amherst
 • **Popa Chubby/Albert Cummings** Saturday, Jan. 28, 7:30 p.m., Flying Monkey
 • **Small Pond/Matriarch** Thursday, Jan. 28, 8 p.m., Press Room
 • **Fortune** Saturday, Jan. 28, 8 p.m., Tupelo
 • **Paul Hodes & The Blue Buddha Band** Saturday, Jan. 28, 8 p.m., Bank of NH Stage
 • **Chris Smither** Saturday, Jan. 28, 8 p.m., 3S Artspace
 • **Neon Wave** ('80s tribute) Saturday, Jan. 28, 8 p.m., Strand
 • **Skunk Sessions** Saturday, Jan. 28, 8 p.m., Stone Church
 • **Superfrog/The Bulkheads** Saturday, Jan. 28 9 p.m., Press Room
 • **New England Winter Blues Festival** Sunday, Jan. 29, 4 p.m., Rex Theatre
 • **Maddoc Johnson** Sunday, Jan. 29, 7 p.m., Press Room
 • **Albert Cummings** Wednesday, Feb. 1, 7:30 p.m., Jimmy's
 • **Blues Brothers: The Next Generation** Thursday, Feb. 2, 7 p.m.,



Chris Barron

LaBelle Winery Amherst
 • **Vintage Skynyrd** Thursday, Feb. 2, 7 p.m., LaBelle Derry
 • **Alex Bugnon** Thursday, Feb. 2, 7:30 p.m., Jimmy's
 • **Breland/Whiskey-6** Thursday, Feb. 2, 8 p.m., Bank of NH Stage
 • **Lucas Gallo** Friday, Feb. 3, 6:30 p.m., Millyard
 • **Livingston Taylor** Friday, Feb. 3, 7:30 p.m., Dana Center
 • **Shemekia Copeland** Friday, Feb. 3, 7:30 p.m., Jimmy's
 • **Masters of the Telecaster** Friday, Feb. 3, 7:30 p.m., Tupelo
 • **Martin Toe/Destin Boy Official** Friday, Feb. 3, 8 p.m., Chubb Theatre
 • **A Band of Killers** Friday, Feb. 3, and Saturday, Feb. 4, 9 p.m., Stone Church
 • **Griffin William Sherry** Saturday, Feb. 4, 7 p.m., Press Room
 • **Panorama** (Cars tribute) Saturday, Feb. 4, 7:30 p.m., Rex
 • **Jessie's Girl** ('80s tribute) Saturday, Feb. 4, 7:30 p.m., Flying Monkey
 • **Lee DeWyze** Saturday, Feb. 4, 7:30 p.m., Music Hall Lounge
 • **Everything Elvis** Saturday, Feb. 4, 7:30 p.m., Majestic Theatre
 • **Pasquale Grasso Trio** Saturday, Feb. 4, 7:30 p.m., Jimmy's
 • **O-Town** Sunday, Feb. 5, 7 p.m., Bank of NH Stage
 • **Eleri Ward** Tuesday, Feb. 7, 8 p.m., 3S Artspace
 • **The Mighty Soul Drivers** Wednesday, Feb. 8, 7:30 p.m., Jimmy's
 • **Wired for Sound/Riley Lucifer & Night Crew** Wednesday, Feb. 8, 8 p.m., Stone Church
 • **Drumline Live!** Thursday, Feb. 9, 7 p.m., Chubb Theatre
 • **Rich DeMare & the Ron Post-er Trio** Friday, Feb. 10, 7 p.m., LaBelle Amherst

Concerts

Venues

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

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

Dana Center for the Humanities
 Saint Anselm College
 100 Saint Anselm Drive, Manchester
 anselm.edu

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

Headliners
 headlinerscomedyclub.com

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

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

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

The Majestic Theatre
 880 Page St., Manchester
 669-7469, majestictheatre.net

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

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

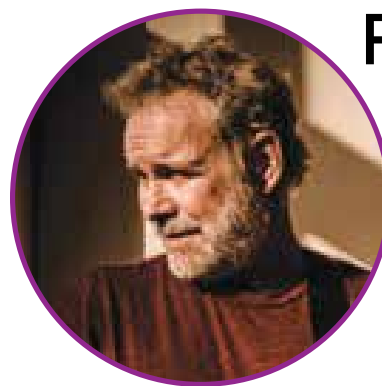
LIKE THE BEATLES

For the past 25 years, **Beatlejuice** has performed faithful live versions of the Fab Four's big hits, recreating their vocal and instrumental arrangements for audiences who may never have seen the band live. They come to Tupelo (10 A St., Derry; 437-5100; tupelomusichall.com) on Saturday, Jan. 21, at 8 p.m. Tickets cost \$30, plus fees.

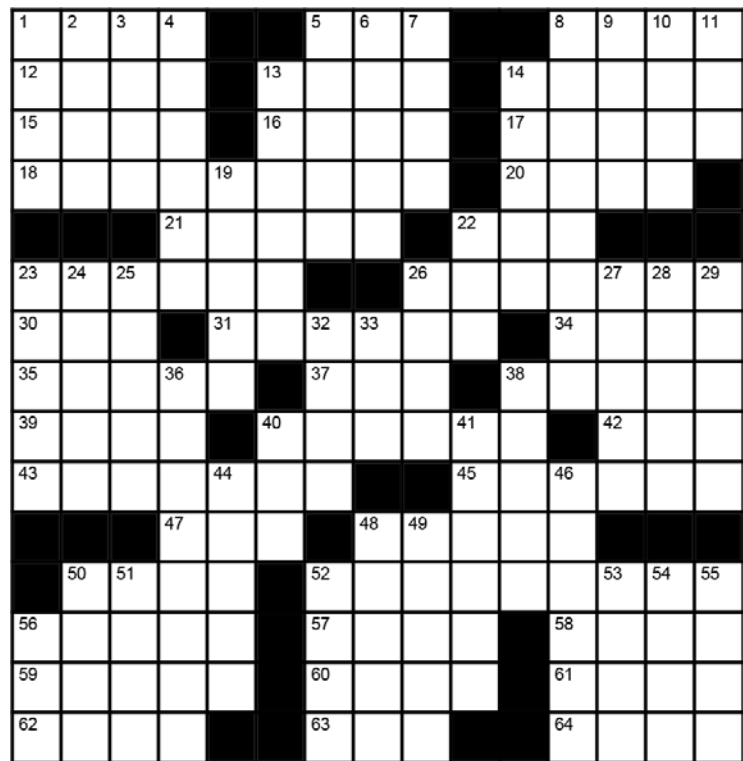


FOLK IN THE BARN

Folk legend **John Gorka** has released a string of solo albums and collaborated with artists like Suzanne Vega, Lucy Kaplansky and Dave Van Ronk. The tour supporting his latest album, *True in Time*, takes him to the Word Barn (66 Newfields Road, Exeter; 244-0202; thewordbarn.com) on Sunday, Jan. 22, at 7 p.m. Tickets cost \$32 plus fees.



WHO AM I TO PUZZLE?



Across

1. Elvis Costello plays hockey with ‘___’, Paws And Claws’
5. Like Dead Kennedys and Minor Threat, to skaters in the 80s
8. Buddy Holly ‘___ On’
12. Queens Of The Stone Age pulled out a blanket on ‘___ By The Ocean’ (1,3)
13. Grammy-winning female blues singer Taylor
14. ‘Walkin’ The Razor’s Edge’ Canadian hair metalers
15. ‘Epidemia’ metalers III ___
16. Lit “___ over my head” (2,2)
17. Accumulate albums or do this
18. ‘19 Interpol EP about nice clutter?’ (1,4,4)
20. Irish popsters ___, Dale Haze & The Champions
21. Live music venue in Dayton, OH where you rub arm parts?
22. Talking Heads like to play the ‘___ And Violins’
23. Simon Says song about a small burger?
26. Aretha Franklin ‘___ Woman, ___ Man’ (2,5)
30. Davies brothers, for example
31. ‘God’ to Distillers
34. Bob Seger album about ark captain?
35. Like Blues Traveler’s off-white ‘Tusk’
37. Lauren Lucas ‘What Am ___ You’ (1,2)
38. Johnny Cash “That’s nothing compared to the fact that she is ___ girl” (1,4)
39. 80s ‘I Like It’ singer inspired by The Flintstones’ pet dinosaur, perhaps
40. Savatage’s 2001 ‘Poets And ___’
42. Hawthorne Heights ‘Where ___

Stab Myself In The Ears’ (2,1)

43. ‘Low Five’ ___ Pimps
45. Panic At The Disco!’s crazy clock says ‘___ The Afternoon’ (4,2)
47. Guns N’ Roses co-writer James
48. Hillsong United “___ believe that a stranger died for me?” (2,1,2)
50. Singer Marie Presley
52. GnR song with Axl & Alice Cooper (3,6)
56. U2 ‘___ Your Boots’ (3,2)

57. CA ‘If I Could Change Your Mind’ band
58. Peter Wolf ‘Baby Please Don’t Let ___’ (2,2)
59. We Are Defiance ‘It’s Not A Problem Unless You Make ___’ (2,3)
60. Operatic soprano Netrebko
61. Frankie Valli ‘Walk Like ___’ (1,3)
62. T. Rex ‘Bang A ___ (Get It On)’
63. Dedicated lines
64. Original MTV VJ Blackwood

Down

1. Garth Brooks ‘Two ___ Coladas’
2. ___ We Never Said Goodbye (2,2)
3. Leader of Cradle Of Filth that is short for Daniel
4. Tool ‘Rosetta ___’
5. Shakespearean character in Dire Straits song
6. Hot Chocolate ‘It Started With ___’ (1,4)
7. McLean and Felder
8. Reworking of the recording
9. ‘Dark Side Of The Moon’ engineer Parsons
10. Charge card for Amazon albums
11. A sly Machine Gun Kelly song of ‘My ___ Best Friend’
13. Goyte ‘Somebody That I Used To Know’ sidekick
14. Chickenfoot lead singer Sammy
19. ‘Forbidden Fruit’ Dutch metalers
22. What Tears For Fears will do to ‘Seeds Of Love’
23. What you’re out on, when starving
24. Peter Criss sung misspelled Kiss song ‘Dirty ___’
25. Cage The Elephant “___ ear and right out the other” (2,3)
26. Death metal topic
27. Shamen ‘92 electro smash ‘Ebe-neezer ___’
28. Glam band ___ Rocks

WORD★Roundup™

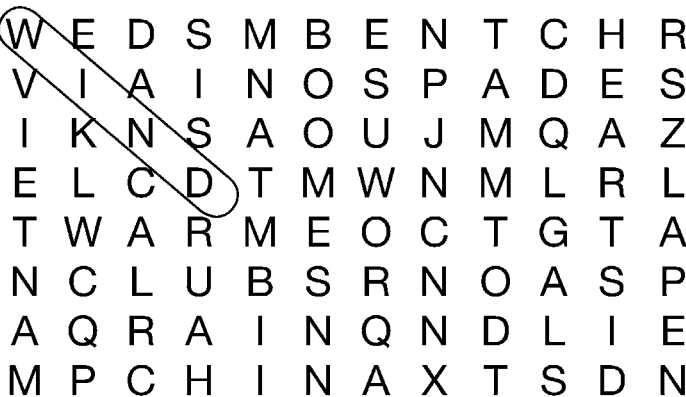
by David L. Hoyt & Jeff Knurek

Find and Circle...

- Five four-letter weather words
- Four playing-card suits
- Three Asian countries
- Two U.S. time zones
- Curved

Last Week’s Answers: SPANISH POLISH GERMAN FRENCH ARABIC
LATIN THAI / OYSTER SNAIL CLAM / GEORGE GRACIE / ISAAC ASIMOV / CREAM

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29. Beastie Boys ‘___ Sound From Way Out!’ (3,2)
32. “You know that it would be untrue, you know that I would be a ___”
33. ‘(Every time I Turn Around) Back In Love Again’ band
36. A jam for the highway (4,4)
38. R&B singer Baker
40. Classic funnyman Brooks that also wrote music
41. ‘Sadness (Part I)’ electronic band
44. ‘Perfect Symmetry’ U.K. band
46. Christian guy Bebo
48. Crash Test Dummies ‘Give Yourself ___’ (1,4)

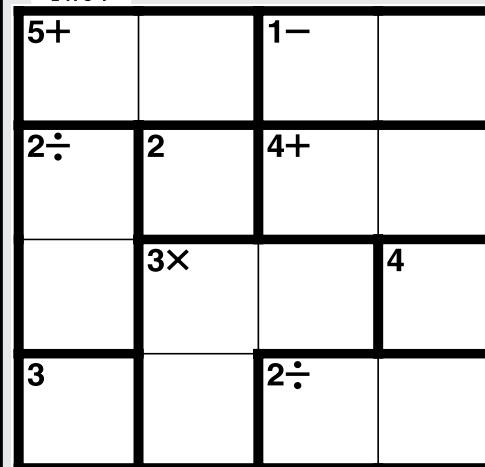
49. Klaus of The Scorpions
50. 30 Seconds To Mars Jared
51. ‘80 Genesis ‘Duke’ hit ‘Turn ___ Again’ (2,2)
52. NorCal band ___ & The Get Down Stay Down
53. Child star/singer Lovato
54. Kian of Westlife
55. Mötley Crüe song about Nikki’s grandmother
56. Band booking

© 2022 Todd Santos
Todd’s new book Rock and Roll Crosswords Vol. 1 is available now on Amazon.

KEN KEN

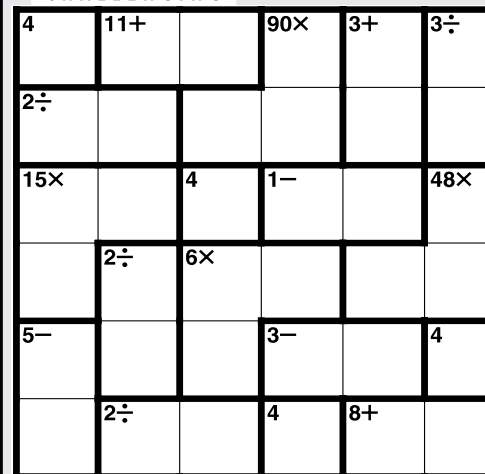
THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

EASY



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CHALLENGING



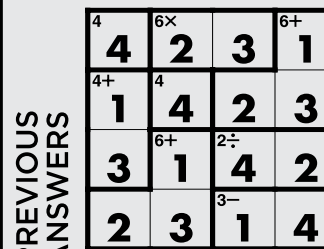
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RULES

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

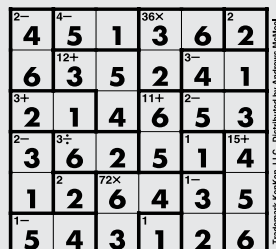
outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.

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



PREVIOUS ANSWERS

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"23 and Me" – welcome to the new year!

Across

- 1. "Don't hassle the ___"
- 5. Pine for
- 9. Red Sea parter
- 14. Stuff in lotions
- 15. Aqueduct feature
- 16. "The Jetsons" dog
- 17. MVP of Super Bowl XXIII (23)
- 19. "Like, run, ___!"
- 20. Moving day vehicle
- 21. Source of vibranium in the Marvel universe
- 23. ___ Martin (007's auto)
- 26. Contented murmurs
- 28. Replaceable oboe part
- 29. Early 1900s "King of Broad-

- way" whose musical "Little Johnny Jones" is credited with popularizing "23 skidoo"
- 32. "Baker Street" instrument
- 33. Movie with Blu the macaw
- 34. Accelerator particles
- 37. His jersey #23 was retired by two NBA teams (even though he never played for one of them)
- 42. Swindle
- 43. Part of TTYL
- 44. Talk too much
- 46. "Quiz Show" actor whose character reels off "23"-based facts before a pivotal scene
- 51. World Golf Hall of Famer ___

Aoki

- 54. Heady beverage
- 55. Tennis player Naomi
- 56. Infomercial line
- 58. "What ___ we going to do?"
- 59. Arthouse film, usually
- 60. Comedian and star of the 2007 thriller "The Number 23"
- 66. Idyllic settings
- 67. Leave off
- 68. Council Bluffs' state
- 69. Olympic flag feature
- 70. Cellphone signal "measurement"
- 71. Not easily understood

- 8. "Pinball Wizard" group
- 9. Piece of hockey equipment
- 10. Hope of many December movie releases
- 11. Skipping rock
- 12. Reduce bit by bit
- 13. "I need this win ___ I can taste it"
- 18. Bowen of "SNL"
- 22. "Pokemon" protagonist
- 23. Merrick Garland and predecessors
- 24. Baseball stitching
- 25. Type of masculinity that needs to be called out
- 26. Parisian's confidante
- 27. Priest's assistant
- 30. Victorian or Edwardian, e.g.
- 31. Tire inflater
- 35. Parminder ___ of "ER" and "Bend It Like Beckham"
- 36. Bit of sarcasm
- 38. Sweet-talking
- 39. Patient care gp.

- 40. Soup du ___
- 41. "___ Flag Means Death"
- 45. Squeezy snake
- 47. Cable network with a 50th anniversary last year
- 48. It may start with orientation
- 49. Afghanistan's ___ Bora region
- 50. Common log-in requirement
- 51. Less welcoming
- 52. "QI" and former "Bake-Off" host Toksvig
- 53. Pilgrim in a Longfellow poem
- 57. "Queer Eye" star Jonathan Van ___
- 58. Talent show lineup
- 61. Britney Spears's "___ Slave 4 U"
- 62. Space station that orbited Earth from 1986 to 2001
- 63. Spreadable sturgeon
- 64. Ma who baas
- 65. Talk too much

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1	2	3	4		5	6	7	8		9	10	11	12	13
14					15					16				
17				18						19				
		20					21	22						
23	24	25			26	27				28				
29					30					31				
32					33					34	35	36		
	37	38	39					40	41					
						42						44	45	
					46		47	48			49	50		
51	52	53			54					55				
56					57					58				
59						60	61	62				63	64	65
66						67						68		
69												70		
														71

Down

- 1. "The ___" (1984 Leon Uris novel)
- 2. Flamenco dance cheer
- 3. Supporting
- 4. Zeal
- 5. Raise a red flag
- 6. Jackie O's second husband
- 7. ___-1701 ("Star Trek" vehicle marking)

R&R answer from pg 35 of 1/12

I	W	A	S			C	O	P			T	I	N	A					
G	E	R	I			T	O	M	E		B	O	S	O	M				
E	G	A	N			O	N	I	T		E	B	O	N	Y				
T	O	B	E			A	L	O	N	E		N	E	N	A				
						A	D	O	R	E		P	O	R					
A	S	I	D	E	S					A	R	T	E	M	I	S			
M	C	S				L	E	G	A	T	O		A	O	N	E			
I	H	A	T	E						W	O	W		O	L	S	O	N	
T	O	Y	A			H	E	R	O	I	N		E	N	O				
O	N	A	N	D	O	N				T	E	A	S	E	R				
						L	I	B		C	H	R	I	S					
						I	F	I	M		S	H	E	A	N	D	H	I	M
A	S	O	N	E						C	A	L	I		E	A	T	A	
J	A	M	E	S						A	K	I	N		A	L	O	T	
A	N	A	S							M	A	X			D	O	N	T	

Jonesin' answer from pg 36 of 1/12

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

NITE SUDOKU

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

Conceptis Sudoku Puzzle A By Dave Green

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

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Difficulty Level ★

Conceptis Sudoku Puzzle B By Dave Green

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

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Difficulty Level ★★★

Conceptis Sudoku Puzzle C By Dave Green

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

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Difficulty Level ★★★★★

SIGNS OF LIFE

All quotes are from *Dying of Politeness*, by Geena Davis, born Jan. 21, 1956.

Aquarius (Jan. 20 – Feb. 18) I'd been worried that not having learned archery as a kid would be a disadvantage, but at that first lesson Don pointed out that it could really work in my favor: because I hadn't ever shot before, I had no worn-in flawed technique that I might fall back into if nervous ... so, advantage! Advantage!

Pisces (Feb. 19 – March 20) Archers are very cool, laid-back people, so they didn't make a fuss, either. No one called TMZ to say, 'Hey, Geena Davis — bizarrely — is not competing in archery!' Be cool.

Aries (March 21 – April 19) Evidently my enthusiasm combined with lack of skill represented some sort of unforgivable ballet crime. Forgive and forget.

Taurus (April 20 – May 20) I mean, how many times do I buy kombucha thinking, 'Oh yeah, kombucha! Maybe this time I'll like it!' Be optimistic.

Gemini (May 21 – June 20) It must be said that my lack of experience could sometimes make things complicated for the people trying to employ me. But that's how you get experience.

Cancer (June 21 – July 22) I couldn't believe my ears — first dinner theater, next scuba diving OFF THE COAST OF PORTUGAL? Where would it end! Ooh, dinner theater!

Leo (July 23 – Aug. 22) Toward the end of my junior year, Wareham High announced that it was partnering with a foreign exchange student program. ... It turned out I'd never given Sweden an ounce of my attention. I wasn't even clear about where it was. But now I was fully aware that there was a country almost four thousand miles away, across the Atlantic and into the vast, frozen north, and I would be going there. For a year. Where they spoke Swedish. I. Could. Not. Wait. Hallå, hallå!

Virgo (Aug. 23 – Sept. 22) I found this challenge fascinating. I wanted to explore playing a woman who makes irredeem-

able decisions and to redeem her. I was learning that in choosing your own path, you can go wildly off course, and still find a way to come back stronger: Yeah, you can.

Libra (Sept. 23 – Oct. 22) I can't overstate how important archery was in quelling my hyper-critical inner voice. It also helped that I got good, and fairly quickly ... and that no one was watching. Try it.

Scorpio (Oct. 23 – Nov. 21) Let the record show that Pony loved the goats. But besides that, I now owned a Donkey named Hody, a pony named Pony who hated the donkey, a goat named Goaty who had an attitude problem, and a little goat called Scampy who was forever wandering the streets of Montecito. Teamwork.

Sagittarius (Nov. 22 – Dec. 21) After learning lots of sports and skills for movie roles ... I decided I wanted to learn a sport the real way, not just the movie version: to become an actual athlete. Move around, bounce a ball, maybe swing a racket.

Capricorn (Dec. 22 – Jan. 19) I loved archery. ... You can measure how well you're doing. Your success is not predicated on the opinions of reviewers, and it doesn't matter if people don't like what you wore to the tournament. You either score the points or you don't. Easy. 🍷

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7 LITTLE WORDS

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

CLUES	SOLUTIONS
1 coffeehouse employee (7)	_____
2 they're scanned at checkout (8)	_____
3 like some saucy ribs (9)	_____
4 place for a trim (10)	_____
5 Mediterranean metropolis (9)	_____
6 Russian dancer Mikhail (11)	_____
7 Bailey's circus partner (6)	_____

ISTA BA CELO ODES NA
 RBE HOP RS ED BAR
 BAR CU BAR SHN RBE
 BARC IKOV NUM BA BARY

1/22
Last Week's Answers: 1. COASTERS 2. INQUISITIVE 3. GUTHRIE 4. MESSY 5. PAULING 6. ELEMENTARY 7. MAUVE

Sudoku Answers from pg36 of 1/12

Puzzle A

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

Puzzle B

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

Puzzle C

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

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Aero-naughty-cal news

Passengers aboard a charter flight on Jan. 8 from the Siberian city of Magan, Russia (where it was 41 degrees below zero), had to brave even more extreme temperatures when the rear door of the plane flew open in midflight, the New York Post reported. "People had their hats blown off," said Sergei Lidrik, 33, a passenger headed to Magadan on Russia's Pacific coast. One man had just unfastened his seatbelt when the door blew open, and he was nearly sucked out, along with luggage and other personal belongings. The plane, an Antonov An-26, was manufactured between 1970 and 1986. The pilot turned back to Magan and made an emergency landing, and there were no injuries. — *New York Post*, Jan. 8

It's baaaacckkk

The atmospheric river battering California has another weird consequence, SFGate reported on Jan. 10. The storms are making the Golden Gate bridge eerily "sing." Nearby residents first noticed the phenomenon during summer storms in 2020, when they heard a "screeching that sounded like torture." A Building and Operating Committee report from 2020 said the cause was the retrofit of 12,000 slats on the west side of the

bridge. The cost to add clips that would stop the noise is \$450,000; officials said installation is due in the coming months. — *SFGate*, Jan. 10

Inexplicable

In Coventry, England, someone dubbed the Cat Shaver is catching cats and shaving a square into their fur, Metro News reported on Jan. 11. Not just a small patch, either: 6-year-old Tallulah had a large bald spot on her stomach that owner Bonnie Towe noticed when her daughter picked the cat up. "Did someone take her and bring her back? Or did they do it in a car?" Towe wondered. "We did notice she wasn't going out quite as much. She mostly sits at home and looks out the window." Other victims' owners have discovered one another on Facebook, speculating that the cats are being marked as targets. But no other harm has come to any of them. — *Metro News*, Jan. 11

Mistaken identity

A walker out for a stroll in Wickham, Australia, in early January came across what they thought was a dead body clothed in a tracksuit, according to ABC News. Police cordoned off the area and began an investigation, but later concluded that the remains belonged

to a cow. Roeburne Police Sgt. Dale Harmer voiced his frustration: "It has caused police to use an entire day and three police officers guarding a scene for something which was never a human in the first place." And what a waste of a perfectly fine tracksuit. — *ABC News*, Jan. 10

Check twice, engrave once

The Washington, D.C., Korean War Wall of Remembrance pays tribute to more than 36,000 American service members who were killed in that conflict. But according to The New York Times, it's also rife with misspellings and omissions. Historians Hal Barker and Edward Barker Jr. of Texas, who run the Korean War Project, call the monument "a damn mess" and say it displays more than 1,000 spelling errors, and 500 names are missing altogether. The National Park Service passed the buck to the Defense Department, which supplied the names. DOD said compiling the list was "challenging." "No one bothered to check it before they set it in stone," said Ted Barker. "But now that it has been done, we need to get it right." — *The New York Times*, Jan. 10

Break out the crab legs

Firefighters were called to the Associ-

ated Milk Producers Inc. plant in Portage, Wisconsin, on Jan. 2 after flames broke out there, WMTV reported. But they were hampered by melted butter: "Butter was running down like 3 inches thick on the steps, so our guys were ... trying to drag the hose line. The hose line got so full of butter they couldn't hang onto it anymore," said fire Chief Troy Haase. The Wisconsin Department of Natural Resources was called in after the fire was contained to assess the butter runoff, some of which went to a water treatment plant. But about 20 gallons ended up in a nearby canal; booms were used to contain the buttery mess. Officials say the environmental impact appears to be low. — *WMTV*, Jan. 2

What's in a name?

Someone bought a winning \$15.1 million Megabucks ticket at — wait for it — Wayne's Food Plus in Luck, Wisconsin, WISN-TV reported on Jan. 5. "We could not be happier for the winner," said store manager Paul Wondra (also a great name). "They truly got lucky in Luck." — *WISN-TV*, Jan. 5

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

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THURSDAY, FEBRUARY 23

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