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Growing up in a small town in California, I learned early on there were two places where I was to be on my best behavior. One was our parish church and the other was the town library.

Both were somewhat monumental structures in terms of their outward appearance: the former a red brick Gothic with a very tall steeple, and the other a granite classical Greek style building. Both were presided over by equally imposing and formidable people: the former by Monsignor Jacobs, and the latter by Miss Emily Richardson. In their own distinctive ways, these two exercised considerable influence over me and my contemporaries. In church, we learned religious teachings, ritual, music and a good smattering of Latin. At the library, we learned that information, and eventually knowledge, is acquired by hard work, persistence and curiosity.

Miss Richardson was a strict teacher, but one whose love for her profession came to the fore when she saw the expression of discovery on our faces after helping us find a reference or a book that took us to new places. Of course, we had to obey the rules: no unnecessary talking, never reshelve a book yourself, and never write on or in, other otherwise deface, any library materials. During our pre-teens, when the hormones were stirring, she would carefully monitor our visits to those stacks where there were to be found graphic anatomical illustrations, asking if there were a specific research paper we might be doing that required such materials. Shamefaced, we'd slide back to our chairs.

At the regular library board meetings, however, Miss Richardson was a completely different person. A passionate advocate for her collection to be as up-to-date as possible, she would forcefully rebut the objection of the occasional patron who expressed the view that *Peyton Place* or *Lady Chatterley's Lover* should not be in our stacks. "Our library should be a place where the judgment of the librarian to select and the judgment of the reader to read can both be accommodated without conflict." She once affirmed. That value stayed with me, and I'll never forget how embarrassed I was when Miss Richardson, having read a book report I'd written for my freshman high school English class, commented, "Stephen. You should be reading better literature than this."

My story harks back to a time when professional judgment was valued, and its exercise respected. That is in sharp contrast with the challenges of librarians today. A friend recently told me she had resigned from her town's library board because she could not find a way to mediate the good-faith efforts of her librarian and the protests of concerned parents and even local legislators demanding the removal of certain books.

As I reflect on my early years, I appreciate the complementary of the First Amendment right to read and the First Amendment right to religion. It is a balance we must work harder to maintain.

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**ON THE COVER**  
**10 PB&J** The traditional peanut butter and jelly sandwich that says comfort, nostalgia and a quick meal takes several twists when John Fladd brings those flavors to cake, soufflé, pancakes (pictured), sorbet, a breakfast sandwich and even cocktails. And if you're looking to keep the standard form but still experiment a little with the flavors, Matt Ingersoll looks at jams and jellies made locally.



**ALSO ON THE COVER** An upcoming spotlight on local female musicians (April 1 at SNHU) is the focus of this week's Arts section, which starts on page 15 and also highlights theater, visual arts and classical music events this weekend. Also showcasing women in music is an event for four rising stars of the local music scene at Shasken in Manchester on Saturday, March 25. And speaking of rising stars, Matt Ingersoll talks to Chef Chris Viaud about his newest restaurant. This week's food section, which starts on page 24, also takes a look at the new breakfast menu at Shaker Road Provisions in Concord.

**INSIDE THIS WEEK**

- NEWS & NOTES**  
4 NEWS IN BRIEF  
6 Q&A  
7 SPORTS  
8 QUALITY OF LIFE INDEX
- 9 THIS WEEK**
- THE ARTS**  
15 CELEBRATE HER  
16 ARTS ROUNDUP
- INSIDE/OUTSIDE**  
18 DOUBLE MIDNIGHT'S NEW SPACE  
19 GARDENING GUY  
Henry Homeyer offers advice on your outdoors.  
20 TREASURE HUNT  
There's gold in your attic.  
20 KIDDIE POOL  
Family fun events this weekend.  
21 CAR TALK  
Automotive advice.
- CAREERS**  
22 ON THE JOB  
What it's like to be a...
- FOOD**  
24 CHRIS VIAUD'S NEW PROJECT Plus: Shaker Road Provisions; In the Kitchen; Weekly Dish; Try This at Home.
- POP CULTURE**  
28 REVIEWS CDs and books. Amy Diaz shakes her fist at *Shazam! Fury of the Gods*.
- 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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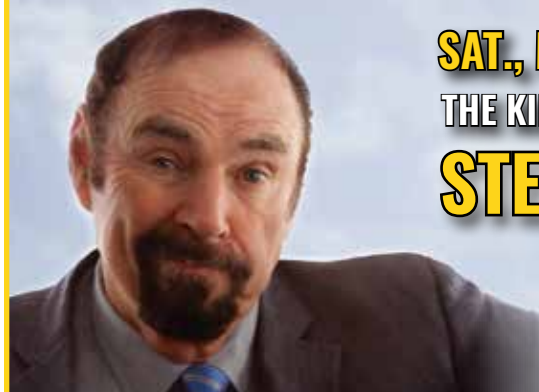


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# NEWS & NOTES

## A wrap on ski season?

This weekend may be your final chance to hit the slopes as many southern New Hampshire ski resorts are projected to close for the season. Sunday, March 26, is the last day to ski at McIntyre Ski Area (50 Chalet Way, Manchester, 622-6159, mcintyreskiarea.com), Crotched Mountain Resort (615 Francestown Road, Bennington, 588-3668, crotchedmtn.com) and Pats Peak Ski Area (686 Flanders Road, Henniker, 428-3245, patspeak.com), according to the ski areas' websites. You may get few more weeks on the slopes if you head up north; Gunstock Mountain Resort (719 Cherry Valley Road, Gilford, 293-4341, gunstock.com) closes on Sunday, April 2; Mount Sunapee (1398 Route 103, Newbury, 763-3500, mountsunapee.com) and Bretton Woods (99 Ski Area Road, Bretton Woods, 278-3320, brettonwoods.com) close on Sunday, April 9, and Loon Mountain (60 Loon Mountain Road, Lincoln, 745-8111, loonmtn.com) expects to stay open through Sunday, April 16.

## Heating help

The Low Income Home Energy Assistance program (LIHEAP) has been approved to receive an additional \$4.2 million in federal funding, the New Hampshire Congressional delegation announced in a press release. LIHEAP funds New Hampshire's Fuel Assistance Program and helps low-income households pay their home heating and energy bills to prevent energy shutoffs, restore service following energy shutoffs, make minor energy-related home repairs and weatherize

their homes to make them more energy-efficient. "Throughout this winter, LIHEAP has played a critical role in helping vulnerable Granite Staters lower their utility bills," U.S. Sen. Jeanne Shaheen, a senior member of the Senate Appropriations Subcommittee that funds LIHEAP, said in the release. "I'm thrilled to see these additional funds headed to New Hampshire, ensuring those in need of heating assistance have the resources they need to cut heating costs and stay warm."

## Excellence in NH

The New Hampshire Department of Safety, Division of Emergency Services and Communications (DESC) has received its sixth recognition as an Accredited Center of Excellence (ACE) for emergency medical dispatching. According to a press release, the accreditation, issued by The International Academies of Emergency Dispatch, is the highest distinction given to emergency communication centers, certifying that the center is performing at or above the established standards for the industry and demonstrates strong local oversight, rigorous quality processes and a commitment to data-driven continuous improvement. In 2022, DESC answered 468,809 emergency calls throughout the state, 98.83 percent of which were answered within the first 10 seconds of the caller dialing. "The Division of Emergency Services and Communications takes pride in offering one of the finest Enhanced 911 systems in the nation," Mark Doyle, Director of the Division of Emergency Services and Communications, said in the release. "Our re-accredita-

tion from the IAED is a testament to the hard work and dedication from everyone in our 911 call centers."

## Future of health care

Concord Hospital health system's Concord Hospital Trust is accepting applications from nursing and allied health care students to receive scholarships through the Concord Hospital Trust Scholarship Fund. According to a press release, the Trust awards approximately \$45,000 annually, with scholarships in amounts ranging from \$500 to \$3,000. Eligible applicants must have lived within Concord Hospital health system's primary service area for more than one year, graduated from a high school within the service area within the past five years, or been employed by Concord Hospital health system. Recipients are selected based on financial need, academic merit, personal character and other criteria. Applications must be received or postmarked by April 23, and award decisions will be announced in June. Download an application at [giveto.concordhospital.org/stewardship/scholarship-fund](http://giveto.concordhospital.org/stewardship/scholarship-fund) and call 227-7000, ext. 3082, with questions.

## History with purpose

The American Independence Museum in Exeter announces the launch of "We Are One," a new initiative that will serve as the museum's guiding principle for the next three years. According to a press release, "We Are One" consists of four tenets: bringing history to life, educating children and youth, engaging older adults and building community. The museum, which is home to a col-

The 2023 New Hampshire Jewish Film Festival's wrap party and final in-person film event will be held at Red River Theatres in **Concord** (11 S. Main St.) on Sunday, March 26, at 3:30 p.m. The theater will screen *Dedication*, a film based on Roger Peltzman's one-man play of the same name that follows the true story of his family's escape from Berlin to Brussels in 1933. A discussion with Peltzman will follow the screening. Tickets cost \$12 at [redrivertheatres.org](http://redrivertheatres.org). To learn more about this year's New Hampshire Jewish Film Festival and to access virtual screenings of films, which will be available through April 16, visit [nhjewishfilmfestival.com](http://nhjewishfilmfestival.com).

The NCAA DI Men's Ice Hockey Manchester Regional Championship will take place at the SNHU Arena in **Manchester** (555 Elm St.), with the first session on Thursday, March 23, featuring Boston University vs. Western Michigan at 2 p.m. and Denver vs. Cornell at 5:30 p.m., and the second session on Saturday, March 25, when the winning teams of the two first-session games will go head to head at 4 p.m. Get tickets at [snhuarena.com](http://snhuarena.com).

The New Hampshire Audubon's Massabesic Audubon Center in **Auburn** (26 Audubon Way) is holding a NestWatch Volunteer Training session on Saturday, April 1, from 10 a.m. to 1 p.m., for people who want to learn about the Eastern Bluebird and/or volunteer an hour or two a week from April to August to record data about the Eastern Bluebird. The nature center has nearly 100 monitored nest boxes, according to the NH Audubon website. The session costs \$5, and registration by March 30 is required. Call 668-2045 or visit [nhaudubon.org](http://nhaudubon.org) to learn more.

lection of 3,000 historic artifacts, is developing a variety of new programming, events and exhibits centered around the "We Are One" tenets, with an organizational emphasis on inclusive and diverse perspectives. "We've always been a country full of people with big ideas, sometimes wildly different ideas, which I think makes us stronger," Alena Shellenbean, events and marketing manager, said in the release. "'We Are One' is an idea that can hold us together and make our differences into a strength." Visit [independencemuseum.org](http://independencemuseum.org) to learn more.



A flag depicts a historical image created in the 1700s that serves as the inspiration for the American Independence Museum's new logo, reflecting its initiative to represent diverse historical perspectives. Courtesy photo.

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## NEWS & NOTES Q&A

# More dancers

## New program seeks to help dancers get on stage

Joan Brodsky, founder of New Hampshire Dance Collaborative, talked about a new program to expand opportunities for New Hampshire dancers.

**Q:** *What is New Hampshire Dance Collaborative?*

I'm a former dancer, and when I retired I opened a Pilates studio in Bedford. I've always felt that dance is a very vital part of the human condition, and it was always a really important part of how I did my Pilates work. As time went by, I became increasingly worried about the fact that, although we have some nice dancers in the state, we have no real vehicle for them to dance — not a big audience, and not a lot of financial support. ... I ended up doing this really fun pop-up art show with [other artists]. We had photography and sculpture and music, and I brought in dancers. I saw the audience really tune in [to the dance performance], and I found that exciting. I thought that maybe this is the ingredient that has been needed — a small dose of dance in a social setting, where it's intimate and real. I went on to form a nonprofit, New Hampshire Dance Collaborative. ... We bring dance to artistic venues and cultural and educational institutions ... [like] the Currier [Museum of Art], the gallery at SNHU and Canterbury Shaker Village ... with the goal of providing fun, creative gigs for dancers, and exposing people who would otherwise be pretty limited [in exposure to dance] to all ranges of dance, from contemporary to ballet to hip-hop.



Joan Brodsky. Courtesy photo.

for very little [compensation]. They should be paid for rehearsals, but if they aren't paid for rehearsals, then at the very least they should be paid \$500 for their performance. If you have 12 dancers, and you're paying \$500 per dancer, plus the \$2,500 for the theater, plus the costs of having social media and marketing done, you can see how cost-prohibitive it is.

**Are there any other programs like this for dancers?**

I did some looking around and Googled "dance accelerators," and as far as I know, no, there's nothing, at least not in New England.

**Who is a candidate for the program?**

I'm working on developing the eligibility requirements and creating an application now. ... It could be dance companies or solo artists. They should be based in New Hampshire; all dance companies travel, so I will help to support that a little bit, but my main focus, because I have limited resources, is to build the dance environment in New Hampshire. ... They should have an established product that's ready for market — for a dance company, that means having a repertory of original choreography and a group of dancers who know the work well, and for a solo artist, that means having an established style of dance and a target audience — and a rudimentary business plan.

**What is the New Hampshire Dance Accelerator program, and how did you come up with the idea?**

In August I started thinking that I really needed a more developed, concrete product to strengthen and formulate my goals ... and [facilitate] marketing and donations, because the arts can feel very esoteric to many people. That's how I decided to do this accelerator. ... For the accelerator, New Hampshire Dance Collaborative will invest up to \$10,000 directly in accelerating [dancers]. ... I'm also going to be providing dancers with artistic coaching and mentorship, help with grant writing, help with ticket sales and things like that.

**What kinds of costs will the Accelerator help to offset?**

These dancers have so much energy to create dance [and can] pay for the studio and rehearsal time; they just can't afford the theater rentals, and paying dancers is very expensive. Up until now, I've been assuming some of those costs. ... You could pay, like, \$2,500 to rent a [performance] space. Then you have to pay the dancers; many of these dancers are so hungry for an opportunity that they will dance

**What is your long-term vision for the program?**

New Hampshire is still ripe grounds for dance; there are few opportunities for dancers here. I used to look at that as a bummer, but now I look at it as an opportunity to create a really unique ecosystem of dance here. I want [to accelerate] dancers who are doing interesting and transformative things. Some are using dance for political or social activism work. Some are bringing dance into schools. Those are the dancers I want to work with. I'm interested in fostering innovative ideas. We have many new Americans throughout the state ... who have cultural dance forms. ... In 10 years from now, if I had my dream, there would be more dance in New Hampshire on all kinds of levels: dance supported by the state, dance in schools, therapeutic use of dance, dance companies having regular seasons at theaters. — *Angie Sykeny*

*To make a donation to support the New Hampshire Dance Accelerator program, or if you are a dancer who is interested in applying, visit [nhdancecollaborative.com/accelerator](http://nhdancecollaborative.com/accelerator).*

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# The week that was



**The Big Story:** It's that time of year again, when the NCAA Tournament sticks its head out of the gopher hole to say spring is on the way. With brackets busted all over America it's a very familiar sight. But with Duke,

Kentucky and Kansas out already and North Carolina not even invited, it's not your mother's tournament.

The biggest story of course was Fairleigh Dickinson becoming the second 16-seed to knock off a 1-seed with a 62-58 upset of Purdue on Friday. But, alas, that Cinderella story (17th at Augusta) was ended on Sunday by Florida Atlantic. The fun starts again on Thursday.

**Sports101:** Five players have been named Most Outstanding Player multiple times at the Final Four. Name them.

**Thumbs Down:** To the NCAA for banning former NE-10 member Merrimack from the tournament even though they earned it because they hadn't been in Division I long enough since moving from D-II.

**Thumbs Up:** To the NCAA for banning Merrimack from the tournament because that let undeserving FDU in before it knocked off 1-seed Purdue.

**News Item – Pats Free Agency Creates Local Buzz:** The natives were pretty restless as one desirable name after another came off the board amid news Miami had traded for All-Pro DB **Jalen Ramsey** and the Jets were close to trading for **Aaron Rodgers** to fill their gaping hole at quarterback, as the Pats were letting their leading receiver **Jakobi Meyers** walk away to play for **Josh McDaniels** in Vegas. But things picked up later in the week with two solid signings of **JuJu Smith-Schuster** to step in as the new slot receiver and ex-Miami tight end **Mike Gesicki**. Smith-Schuster is an upgrade over the reliable Meyers because he is a much better runner after the catch, which is something they need improvement on. Gesicki gives a solid receiving second tight end who caught 71 passes in 2021 before taking a back seat after **Tyreek Hill** joined the offense last year.

Also added was a tackle few have heard of or were enthused about, **Riley Reiff**, an 11-year vet who came over from the porous Chicago Bears 2022 line. The good news is he's been pretty durable and an upgrade over the penalty-plagued black hole right tackle was last year. Plus it will let them not have to force feed the tackle they'll likely take in the draft. I'm not as enthused as most over the signing of running back **James Robinson** because I think letting **Damien Harris** leave is a mistake.

The best re-sign was keeping top corner **Jonathan Jones** at reasonable money. The best addition by subtraction was saying so long to **Nelson Agholor** and mercifully trading away **Jonnu Smith**.

**News Item – Herrion Out As UNH Hoop**

**Coach:** After a hard-to-believe 18 years as head man **Bill Herrion** is out as basketball coach at the U. He leaves with a 227-303 career mark, which makes him the winningest coach in school history and the coach with the second most losses.

**ESPN First Take Argument of the Week – Should the Jets give up the 13th overall pick for Aaron Rodgers?** **Stephen A. Blowhard** says yes because the NYJ haven't been to the postseason since 2010 or to the SB since 1968 and are on the doorstep, so go for it. **Bart Scott** says no because first-round picks are to be with a team through two contracts. I'm with Stephen A. because while I'm not a big fan of Rodgers and it doesn't guarantee anything, they are basically in the same spot Tampa Bay was in three years ago. They had the pieces in place but were killed by their play at QB. Enter **Tom Brady**. The Jets were even worse at QB last year than TB. Plus a SB win is worth losing a first-round pick. Just ask the Rams, who gave up a lot more to get **Matthew Stafford**.

### The Numbers

**9** – hard to believe number of years UConn had not gotten to the NCAA Tournament's Sweet 16 until it got there with two wins over the weekend.

**37** – billboards posted around New England by **Devin McCourty** to say thanks to fans upon his retirement in an exhibition of his class to the end.

**Unsolicited Opinion of the Week:** Here's my suggestion for who UNH could consider for their basketball vacancy: one time-SNHU coach on the floor/star **Bino Ranson**. He has 10 years experience recruiting in the Big 10 and ACC, with strong ties to mid-Atlantic talent and in the Midwest while an assistant at Maryland and now DePaul. Great kid, solid guy and knows New Hampshire, having lived while playing at SNHU in college.

Do you suppose any of the \$33 million Meyers got from Las Vegas was a bonus for the crazy lateral he threw that handed the Raiders the win vs. the Pats in Vegas last year?

How self-involved do you have to be to think your husband got traded because his head coach wasn't invited to his wedding? That's what WNBA'er **Kelsey Plum** claims is why Vegas HC **Josh McDaniels** sent her new husband **Darren Waller** to the G-Men for a third-round pick less than a month after the pair got married. Couldn't be because he's gone from 107 catches in 2020 to 55 to 28 last year while making \$17 million per, could it?

**Sport 101 Answer: Bob Kurland**, Oklahoma State (185, 46); **Alex Groza**, Kentucky (48, 49); **Jerry Lucas**, Ohio State (60, 61); **Lew Alcindor**, UCLA (67, 68, 69); **Bill Walton**, UCLA (72, 73).

**A Little History;** After playing in the NBA for two seasons when he was Rookie of the Year in 1949-50, Groza was banned for life after being implicated in a point-shaving scandal during his senior season at Kentucky.

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

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## NEWS & NOTES

# QUALITY OF LIFE INDEX

### Double the St. Pat's fun



Manchester Mayor Joyce Craig and the 2023 Grand Marshal Dick Phelan give the Elm Street shamrocks a fresh coat of paint before Manchester's St. Patrick's Parade. Courtesy photo.

and finishes in front of Veterans Memorial Park (723 Elm St.). Visit millenniumrunning.com.

**QOL score:** +1

**Comment:** According to the Manchester St. Patrick's Parade Facebook page, Elm Street is primed for the occasion with the two painted shamrocks on the pavement in front of City Hall and in front of Veterans Park having been given a fresh coat of paint with the help of Mayor Joyce Craig and the 2023 Grand Marshal Dick Phelan.

### Increased hate group activity

Data recently released by the Anti-Defamation League revealed that activity by organized hate groups is on the rise and at an all-time high in New England. According to NHPR, the number of reports of white supremacist groups displaying or handing out propaganda in New Hampshire is now more than four times what it was in 2021.

**QOL score:** -2

**Comment:** The Anti-Defamation League's report follows data released by the FBI earlier this year which revealed a significant increase in the number of hate crimes committed in New Hampshire, according to NHPR. New Hampshire law enforcement documented 34 reported hate crimes in 2021, up from 19 in 2020. Hate crimes are defined by the FBI as violent criminal acts against a person or property motivated by bias against a race, ethnicity, religion, disability, sexual orientation, gender or gender identity.

### B.A.s for KFC-ers

Employees of New Hampshire's 14 KFC restaurants can attend Western Governors University with 100 percent tuition coverage as part of a new partnership between KFC Foundation and the accredited online university. According to a press release, the opportunity is non-competitive, and every eligible employee who applies and enrolls will receive the tuition coverage. "Every year we look for new ways to support and enhance the lives of KFC restaurant employees," Emma Horn, Executive Director of the KFC Foundation, said in the release.

**QOL score:** +1

**Comment:** WGU offers more than 60 bachelor's and master's degree programs and certification programs across Business, Information Technology, Education and Healthcare, according to the release.

**QOL score:** 61

**Net change:** 0

**QOL this week:** 61

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

Let us know at news@hippypress.com. 🐾



# THIS WEEK

## BIG EVENTS MARCH 23 AND BEYOND

### Monday, March 27

Today is the first day of the **Spring Cleaning Sale** at Studio 550 Art Center (550 Elm St., Manchester). Items for sale will include projects worked on by studio members, a clay fund for kids, and pottery for a purpose, whose proceeds will benefit the International Institute of New England. Most items will cost less than \$25 and the sale will be during studio hours, noon to 8 p.m. on Monday, Tuesday,



and Thursday through Saturday. Visit [550arts.com](http://550arts.com) for more information.

### Thursday, March 23

Join Owen Lowery at tonight's **Art After Work** at 5 p.m. as he recounts his time as the Currier Museum's (150 Ash St., Manchester) Artist in Residence. Lowery, who is from Pittsburgh, Pennsylvania, will discuss the projects he has worked on with the Manchester community. See [currier.org](http://currier.org).

### Thursday, March 23

The Aviation Museum of New Hampshire (27 Navigator Road, Londonderry) is having a **humanities series presentation** by Mary S. Build, seaplane pilot and memoirist, today at 7 p.m. Build will discuss how she found freedom in flying and will be signing copies of her book, *Finding Myself in Aviation*. Admission is \$10 and

registration can be completed at [aviationmuseumofnh.org](http://aviationmuseumofnh.org).

### Friday, March 24

The Palace Theatre (80 Hanover St., Manchester) is hosting Queen cover band **Killer Queen: The Music of Queen** tonight and Saturday, March 25, at 7:30 p.m. The group celebrates the hits of the classic British rock band and its front man, Freddie Mercury. Tickets start at \$30 and can be purchased at [palacetheatre.org](http://palacetheatre.org).

### Friday, March 24

Catch Will Noonan, Lauren Severse and John Baglio at the **Tupelo Night of Comedy** tonight at 8 p.m. at the Tupelo Music Hall (10 A St. in Derry; [tupelomusic-hall.com](http://tupelomusic-hall.com)). Tickets cost \$22. Find more place to get some laughs this weekend in our Comedy This Week listings on page 31.

### Saturday, March 25

The Bank of New Hampshire

Stage (16 S. Main St., Concord) is welcoming **Souled Out Show Band** tonight at 8 p.m. The veteran band has been spinning pop songs into soulful renditions for the last two decades. Tickets cost \$24 and can be purchased at [ccanh.com](http://ccanh.com).

### Sunday, March 26

Come to Balin Books (375 Amherst St., Nashua) for a book signing event with Nathan Guardian for his **debut novel Wicked Women** today at 2 p.m. The book tells the story of three young women and how they're brought into the dark

world of charming and mysterious Bonnie Buckingham and New England witches. For more information, call 673-1734. 📞



### Save the Date! Friday, March 31

See Scotland-born fiddler Louise Bichan perform her project "**Out of My Own Light**" at the Word Barn (66 Newfields Road, Exeter) today at 7 p.m. The show tells the story of Bichan's grandmother and her traveling from islands in Scotland to Canada to visit relatives and make a tough decision. The show is told through traditional-style Scottish music Bichan composed. Tickets start at \$15 and can be bought at [thewordbarn.com](http://thewordbarn.com). *Photo credit: Louise Bichan*

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## COMEDY NIGHT!

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### Saturday, March 25th 8PM

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**Matt Barry**  
Seen at Mohegan Sun, Giggles, Tupelo Music Hall

**Kennedy Richard**  
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# PB&J

## AN ADVENTURE WITH THE CLASSIC COMBINATION OF PEANUT BUTTER AND JELLY

By John Fladd  
food@hippopress.com

Typically I would try to start an article on peanut butter and jelly with some sort of hook, like a story about how a Japanese princess drove off 15 ninjas with a peanut butter and jelly sandwich, or how a 5-year-old boy foiled a mugging by dropping a jar of peanut butter on a thief in an alley from the 30th-floor window of his apartment. I could tell you a personal story about the philosophical breakthrough I made while eating a spoonful of peanut butter at dawn in an Indian ashram on my 40th birthday.

The thing about those stories, aside from the fact that none of them is remotely true, is that they are unnecessary.

It has to do with the time of year.

Go into any supermarket this week, past the displays of shamrocks and Easter candy, and what do you see? End-cap displays of chicken-noodle soup. Mint Milanos. Extra-large containers of taco chip party mix.

In other words, comfort food.

It is theoretically almost spring. But we all know that even when it comes it won't be a real, tra-la-la, skipping through the meadow, strewing flower petals type of spring.

It will be mud. Followed by slush. Followed by more mud.

If you are a person who shaves or wears makeup, you've seen the haunted look in your eyes in the mirror lately. Do you know what you need?

That comfort food.

And, grilled cheese sandwiches aside, what is the quintessential comfort food?

Peanut butter and jelly.

So let's peanut butter it up, Skippy.

### PB&J Bundt cake

"Cake Gunk" – equal amounts of vegetable shortening, flour and vegetable oil

½ cup (75 grams) finely chopped dry-roasted peanuts

½ cup (114 grams) sour cream

1¼ cup (213 grams) brown sugar

½ cup (135 grams) peanut butter

1¾ cup (210 grams) all-purpose flour

¾ teaspoon (3.3 grams) baking powder

½ teaspoon (3 grams) fine sea salt

¼ teaspoon (1.7 grams) baking soda

3 eggs

½ cup (76 grams) half-and-half

1 teaspoon vanilla – I'll be honest here; I never measure vanilla. I add a big glug or a small glug. This recipe calls for a small glug.

¾ cup (255 grams) strawberry jam

17 or 18 (60 grams) maraschino cherries, stems removed

Preheat your oven to 350 degrees.

Prepare a Bundt pan – brush the inside surface thoroughly with Cake Gunk (see above), then dust with crushed peanuts. ("But what if I'm allergic to peanuts? Is there something else I can use?" Um, theoretically, graham cracker crumbs, but have you read the title of this article?)

Measure or weigh out the sour cream, brown sugar and peanut butter in the bowl of your stand mixer, or the bowl that you're going to finish the cake batter in. Now leave it alone until you are ready for it.

Combine all your dry ingredients in a separate bowl. If you worry about such things, go ahead and sift them together; otherwise just stir them together with a spoon.

Beat the sour cream, sugar and peanut butter together into a fine goop. (This is a technical term. If you were using butter or shortening, this would fluff up

impressively. But you are looking Betty Crocker in the eyes, knocking back a shot of whiskey and using sour cream.

This Bundt cake is not for cowards. In the end you'll be happy about using the sour cream, but for now you will have to accept

that your sugar-fat mixture is not fluffy. It is goopy.)

When your goop is as light and fluffy as it



PB&J Bundt cake. Photo by John Fladd.

is going to get, continue beating, adding the eggs, one at a time, followed by a small glug of vanilla.

At this point your mixture is pretty soupy. You'll be happy to know that it's time to add the dry ingredients, alternating with the half-and-half.

So what's the big deal about alternating ingredients? It's not like the cake is going to care, is it?

Actually, it will, but only if it's got a dark sense of humor. If you dump too much of the flour mixture in all at once, you'll get a face full of flour, which, theoretically, your cake batter will find hilarious. If you pour too much half-and-half in too quickly, some of it will splash out onto your counter and you will start worrying about whether you've thrown off the proportions of your recipe, and again the cake batter — understandably, given that you are about to bake and devour it — will feel smug about.

Scrape the sides of your bowl down to make sure that everything has gotten mixed together, then pour a little more than half of your batter into your Bundt pan.

Bonk the Bundt pan firmly on the counter twice. This is to make sure that there are no air pockets. If you want to, you could wait until you've added all the ingredients. In this particular recipe, it might also drive your jam and cherries downward, to what will be the top of the cake, and make visible jam inclusions. In any other cake this would be a bug. In this cake it would be a feature.

Gently spoon the jam in a ring around the Bundt pan, on top of the batter you just poured in. Place the cherries in a ring on top

of the jam.

Pour the rest of the batter into your pan, making sure to cover the jam and cherries. Don't worry about being particularly neat; the batter will level itself out.

Bake at 350 degrees for about half an hour. If you are worried about whether it is completely baked, stab it with a probe thermometer. If it reads over 200 degrees F, you're fine. Don't worry about it being over-baked; that's what the sour cream is there for. It has your back.

Let the cake cool in the pan for 10 to 20 minutes, then invert it onto a plate. I find that I rise up onto my toes as I make the flip, then come down hard on my heels. I don't know if that does anything productive, but I like to think that it lets the finished cake know that I mean business, and that I haven't forgotten the whole flour-in-the-face thing.

This is a moist, not-too-sweet snack cake, ideal for sharing with a special friend over coffee. The peanut butter is there, in the background, but isn't in your face. The jam brings even more moisture and the sweet fruitiness the body of the cake needs. The cherries provide a juicy pop, once per slice.

Could you serve this as an actual dessert?

Absolutely. It'd hit the plate with lightly sweetened sour cream in place of whipped cream.

### Peanut butter soufflé

2 large eggs, separated

½ cup + 1 Tablespoon (120 grams) brown sugar

¼ cup minus 1 teaspoon (55 grams) peanut butter

Small glug of vanilla – about 1 teaspoon

Pinch of salt

A lot of people are intimidated by soufflés — making them, eating them, or even talking about them. They seem extra-fancy and a little fussy. And sometimes they are. There is a place for extra fancy and fussy. But do you know what is the least fussy, least fancy food in the world? Peanut butter. Let's do this.

Preheat your oven to 350°.

Separate your eggs. Do this over the bowl to your stand mixer or the bowl you will be beating the egg whites in. Put the yolks in a separate bowl. Everyone has their own method for separating eggs. My preference is to break the shell on a flat surface, like a coun-



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



Peanut butter soufflé. Photo by John Fladd.

tertop. (This pretty much eliminates small pieces of shell in the bowl that I have to fish out.) I crack the egg open and pour it into my open hand. I keep my fingers just far apart enough that the egg white will eventually release its hold on the yolk and slip through them into the bowl. Remember to wash your hands before and after doing this.

Add the brown sugar and peanut butter to the egg yolks. Mix it well with a spoon. The mixture will be really stiff, so it will be more a matter of mashing than mixing.

Add the salt and vanilla to the egg whites, then whisk them to medium peaks. Have you ever seen a cooking show or competition where a baker beats their egg whites, then holds the bowl over their (or a competitor's) head to show that they are stiff enough? This is what bakers call stiff peaks. That's a little stiffer than we want for this recipe. We want them to be the consistency where the TV baker starts giggling and it is just enough to make the egg whites slowly glop onto somebody's head.

With a silicone spatula, scoop out about a third of your egg whites and mix them into the peanut butter mixture. This is what professionals call loosening up a stiff base. Go ahead and mix everything together. As the mixture becomes more liquidy and stir-able, the doubt you've been feeling about your ability to pull this whole soufflé off will ease up by about 15 percent.

This next step is the closest thing to tricky. Use the spatula to scoop out about half the remaining egg whites and put them in the peanut butter bowl. Run the edge of the spatula through the middle of the mess, then sweep it around the edge of the bowl. A tiny bit of the whites will mix together with the base. This is called folding in the egg whites. Even though you can't see it easily with the naked eye, beaten egg whites are made up of a gazillion tiny bubbles, held together by the sticky proteins in the egg white itself. Remember when your hands felt sticky and gross after separating the eggs? That stickiness is what's

holding those tiny bubbles together. Those bubbles are what's going to lighten your soufflé and give it lift. By folding the egg whites into the mixture, instead of just stirring it, you are preserving as many of the bubbles as possible. Keep folding until the whites are mostly incorporated with the base.

At this point, your peanut butter mixture should be looking a lot lighter. Your soufflé stress will also lighten up — probably another 15 percent. Fold the rest of the egg whites into the mixture.

Gently spoon the mixture into two large ramekins and put them into your preheated oven.

Bake for approximately 30 minutes. Your oven and mine are probably different by a few degrees, so you might have to make this recipe a couple of times before you perfect the timing. The good news is that even sub-optimal soufflés are awfully good.

Pull the puffed-up soufflés from the oven and serve immediately. The now-baked bubble matrix is proud and puffy, but it will collapse within the next 10 minutes. Serve with a fruit compote; my suggestion is rhubarb (see below).

When most people think of soufflés, they tend to think of delicate, lighter-than-air dishes that require a lot of concentration to eat. These peanut butter soufflés have a little of

**Why are all the ingredients listed in cups and grams?**

**Cups:** Everyone has measuring cups. There will probably not be any math involved. You don't sound like a nerd.

**Grams:** You can measure more precisely. Flour, for instance, can take up many different volumes, depending on whether it is fluffed up, packed down, or if Mercury is in retrograde. After you add each ingredient to a bowl, you can use the tare button to zero your reading out and be ready for your next ingredient.

CONTINUED ON PG 12 ▶

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# That's my jam

## The best jams and jellies for that irresistible PB&J

By Matt Ingersoll  
mingersoll@hippopress.com

Nothing evokes fond childhood memories quite like the classic PB&J sandwich. And while this tried and true combination of sweet and savory flavors may be simple, that doesn't mean it has to be boring. "You can never go wrong with any sort of jam or jelly for PB&J," said Rachel Mack, who co-owns Laurel Hill Jams & Jellies in Bedford with her sister, Sara Steffensmeier. "Any jelly or jam that we have ... is going to have that rich sweetness that, where we make them in small, slow batches, pairs really, really well with peanut butter."

The Concord grape jelly, featuring locally harvested grapes that are steamed to extract the juice from, would perhaps be the most common go-to of Laurel Hill's products. But other berry-based offerings include strawberry and multi-berry jams — the latter features a combination of raspberries, blueberries, strawberries and blackberries.

For a different sort of flavor to add to your PB&J, Mack recommends the pomegranate jelly, which is made from the juice of the fruit.

"It's nice and smooth, so it'll go really well with peanut butter," she said. "It just has that same sort of what you're kind of used to in

more of a berry flavor, but just with a little extra something to elevate it."

At LaBelle Winery, owners Amy LaBelle and Cesar Arboleda are huge PB&J fans.

"It's almost always what I pack my husband for lunch," LaBelle said with a laugh. They've tried all kinds of flavor combinations using products from LaBelle's Winemaker's Kitchen culinary line. But their favorite is to use the Granite State Red blueberry jam.

"It's a wine-based jam that adds this special extra flavor. It's not super-duper sweet, but it's got that great kind of tannin wine flavor that, I think, really elevates the peanut butter and jelly sandwich to the next level ... and using New Hampshire blueberries and New Hampshire wine just makes it all the more special," LaBelle said. "Cesar, he prefers the creamy [peanut butter] all the time, but I think the blueberry wine jam is especially really good with the creamy, just because it has whole blueberries in it. Otherwise, there's just too much going on."

The Winemaker's Kitchen also offers a jalapeno wine jelly, one that LaBelle likes to pair with almond butter for an extra hint of spiciness.

"Every once in a while, if we're getting really fancy, I'll also put some thin slices of apple into Cesar's sandwich, and that gives it an

When the mixture has come to a boil, remove it from the heat and let it cool. Taste it and maybe add a squeeze of lemon or lime juice to brighten it up, if it needs it. You can use this compote as is, or strain it to make syrup (see pancakes, below). The remaining pulp is excellent on English muffins, or a peanut butter soufflé, if you don't want it so runny.

Keep in mind that raspberries and blackberries are very much more seedy than you think. You will almost certainly want to strain them and make syrup.



Peanut butter and jelly cocktail. Photo by John Fladd.

### Where to find New Hampshire-made jams and jellies

*Know of a fun New Hampshire-made jam or jelly that would make a dynamite PB&J sandwich but is not on this list? Tell us about it at [food@hippopress.com](mailto:food@hippopress.com).*

#### Home Made by Rivka

*homemadebyrivka.com, and on Facebook and Instagram @homemadebyrivka*

This Somersworth-based producer of homemade small-batch jams, jellies and spreads offers nearly two dozen flavors that rotate throughout the year — among the most popular are the wild Maine blueberry spread, the strawberry rhubarb jam and the pomegranate spread. 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.).

#### LaBelle Winery

*345 Route 101, Amherst; 14 Route 111, Derry; 672-9898; [labellewinery.com](http://labellewinery.com)*

extra little crunch, which is nice, because it's a different texture," she said. "You've got a lot of smushiness in a peanut butter and jelly sandwich, but if you put a nice thin slice of apples, it gives it a brightness and acid that will offset the sweetness of the jam, and it just gives you that fresh component that you're kind of missing."

At Americus, the onsite restaurant at the

LaBelle's Winemaker's Kitchen line of culinary products includes several homemade jams and jellies, all of which are available for purchase in 14-ounce jars out of either facility, or online. Try the Granite State Red, a wine-based jam with fresh whole blueberries, great for pairing with creamy peanut butter; the strawberry Seyval Blanc jam; or the jalapeno pepper wine jelly, for a little bit of an extra kick.

#### Laurel Hill Jams & Jellies

*Bedford, [laurelhilljams.com](http://laurelhilljams.com)*

Newly owned and operated by Bedford sisters Rachel Mack and Sara Steffensmeier, Laurel Hill features more than 50 flavors of gourmet jams and jellies, made from local fruits, wines and teas — see the website for a full list on where to find them locally. The Concord grape jelly and the strawberry rhubarb jam are tried and true classics for delicious peanut butter and jelly sandwiches. Or, for a little bit of extra flavor, Mack recommends the pomegranate jelly, made from the juice of the fruit.

winery's Derry facility, the kitchen staff has done a unique peanut butter and jelly take on brunch, which LaBelle said she expects will make its return on the menu by this summer.

"They did peanut butter and jelly waffles," she said, "so they made it into a peanut butter waffle by mixing peanut butter into the batter, and then they used the blueberry wine jam to make the syrup. It was really, really good." 🍌

◀ CONTINUED FROM PG 11

that, especially when they first come out of the oven, but they also have a substantial, gooey quality that make them extremely comforting. A fruit compote will help give a contrast to the rich, peanut-butteriness of the soufflé itself.

### Fruit compote

This is the easiest thing you will cook this week. It has a "Toast" level of simplicity.

Combine equal amounts, by weight, of frozen fruit and sugar in a small saucepan. This works for almost any type of fruit, but for this particular application I like to use chopped rhubarb; it has a sour acidity to it that contrasts nicely with the gooey peanut butter.

The important thing here is to use frozen fruit. If you have fresh fruit that you want to use, chop it to a size you like, then freeze it. The freezing, while bad for the texture of whole fruit, is perfect for making jams, syrups and compotes. As the liquid inside the cells of the fruit freezes, it forms large sharp ice crystals that pierce cell walls and help the fruit give off more juice.

Cook the fruit-sugar mixture over medium heat. As the fruit thaws, the sugar will help draw out liquid. By the time it comes to a boil, the sugar has dissolved thoroughly. Stir occasionally as it cooks; you might want to help the process along with a potato masher. This is also a good way of separating out cherry pits, if that's an issue.

### A peanut butter and jelly cocktail

You did a really good job with that soufflé. You deserve a reward.

2 ounces Skrewball Peanut Butter Whiskey  
3 ounces Manischewitz Concord Grape Wine

1 ounce fresh-squeezed lemon juice  
5 or 6 ice cubes

Combine all ingredients in a cocktail shaker and shake until thoroughly chilled.

Pour, unstrained into a rocks glass. Drink, with a child-like song in your heart.

If you had to guess beforehand, you'd probably think that the Manischewitz would be a little too sweet and that the whiskey would give this drink some backbone. In fact, though the wine is nice and grape-y, the sweetness comes from the Skrewball. In fact, it might even be a little cloying, if not for the lemon juice, which steps in at just the right moment and says, "I got this, Boss."

This is shockingly good. One of these might turn your day around. Two of them might encourage you to try a new recipe — maybe pancakes (see below). Three of them might bring on some ill-advised, late-night texts. Or a nap.

### Peanut butter pancakes with blackberry syrup

So, to make these pancakes the way I really want to, we'd have to run a brunch bar in Las Vegas.



Peanut butter pancakes with blackberry syrup. Photo by John Fladd.

*That sounds good to me; it might be our ticket out of here. Tell me more.*

Well, OK. It would be really nice to have sourdough pancakes.

*Ooh, I'm in. Let's do that.*

Yeah, unfortunately, the batter needs to proof for 12 hours or so. That wouldn't be a problem in our Vegas Brunch Bar — I'm thinking we should call it Midnight at Schmitt's — but real people almost never realize they want pancakes until about five minutes before they eat them.

*I see your point. Until we get the Vegas place going, I'm going to stick with a boxed mix I like. And who's Schmitty?*



Photo by John Fladd.

## Peanut butter banana cocktails

The best bananas aren't pretty. It's that simple; people want pretty, yellow bananas, maybe a little bit green at the tips. The ones that don't have a huge amount of flavor and might even be acidic enough to hurt the roof of your mouth. Ones, in short, that don't taste very much like bananas.

This is what a delicious banana looks like (see photo on left).

No. Not the yellow ones on the bottom shelf.

No. Not the Reese's Peanut Butter Cups, though we will get to the peanut butter, soon enough.

The brown bananas with blotches of yellow, sitting in front of the cash register at a convenience store. The ones that look like they have seen too much and lost the will to live. They are the ones that will actually taste like bananas.

And what will you do with one?

## Banana rum

1 very ripe convenience-store banana. You want the sketchiest-looking one in the gas station. Pick it up, cradle it in your hands, and murmur to it, "Shhhh. It's OK. You're safe now." This is patently untrue, but lulling your banana into a false sense of security will make this whole process easier.

2 cups white rum

Peel the banana, then muddle it thoroughly in the bottom of a large, wide-mouthed jar.

Add the rum, seal the jar, then shake vigorously.

Put the jar somewhere cool and dark. (I like to put it in the laundry room.) Shake it twice a day for a week.

After a week, strain, filter and bottle it.

This will give you a lovely, slightly cloudy rum that tastes of bananas but is not terribly sweet.

## Peanut butter rum

This will use a bartender's trick called "fat washing." This exploits a chemical loophole: Any flavor that bonds to an oil will also bond to alcohol. So if you expose something flavorful and fatty — bacon grease, browned butter

I know a guy, who knows a guy.

And—

That's Shmitty.

Oh, OK. What about the peanut butter?

Yeah, that's another thing that will work better in Vegas. I spread some peanut butter on a silicone sheet and froze it, then chopped it up to sprinkle on the wet side of the pancake as it cooked in the pan.

That sounds like a really good idea.

Well, it does, but a home freezer doesn't really get the peanut butter cold enough. It freezes solid, but because of the high oil content, it melts after the first pancake. We'd have to use liquid nitrogen. That would get it cold enough that a line cook wearing snowmobile gloves and a face shield could drop it on the counter and shatter it into peanut butter shards that she could put back into a bowl of liquid nitrogen until she's ready for them. It would make a great show.

Aaaand, most of us don't actually have access to liquid nitrogen, so—

Uh-huh. At home, we're stuck with using tiny jam spoons to drop dollops of the peanut butter onto the wet side of the pancake.

Does it work?

Really, really well. And then there's the syrup.

What about it?

We could make it for customers on demand. We could have a buffet of frozen fruit for them to choose from, and they could fill up a bowl with it and we'd make it right in front of them.

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or, in this case, peanut butter — to a high-proof alcohol, given enough time, the booze will strip away some of the flavor and give it a new home.

Empty a jar of peanut butter into a non-reactive container with a lot of surface area. A glass casserole dish would be ideal for this. Spread the peanut butter over the entire bottom surface of the container with a silicone spatula or the back of a spoon.

Fill the empty peanut butter jar with medium-quality white rum. You don't want the very cheapest stuff, but the flavor of the peanut butter will cover up any delicate flavor notes, so probably not the most interesting stuff you have either. A bottle of Bacardi or Captain Morgan will do very nicely.

Put the cap back on the peanut butter jar, and shake it to wash out any peanut butter you might have missed, then pour it into your container, to completely cover the peanut butter.

Put some sort of cover over the container — parchment paper, followed by a layer of aluminum foil, perhaps. Put it somewhere out of the way, where nobody will bump into it for a few days.

After four days, carefully pour the rum off into a new container. Filter, and bottle it. It is now delicious.

Two delicious cocktails you can make with these rums

### An Elvis martini

Combine 2 ounces each of banana and peanut butter rums in a mixing glass with ice.

Stir gently, then pour into a chilled martini glass.

Garnish with a strip of bacon.

### Even better: a peanut butter banana daiquiri

In a cocktail shaker with ice, add 1 ounce Banana Rum, 1 ounce Peanut Butter Rum, 1 ounce fresh squeezed lime juice, and ¾ ounce simple syrup.

Shake thoroughly, then strain into a coupé glass. Garnish with a slice of lime.

Just as with the banana you used to infuse your rum, you will want to use a lime that has seen a few too many things, one that, if it were starring in a fruit-based buddy cop movie, would say, "I'm getting too old for this." It might be a little dried up. It might even have



Peanut butter banana daiquiri. Photo by John Fladd.



Peanut butter and jelly sorbet. Photo by John Fladd.

started to turn yellow. You want an experienced lime for this.

Your resulting cocktail will be stunningly delicious. You will be able to taste each element — the peanut butter, the banana, Grampa Lime, and the hint of sweetness that you've used to make everything mesh.

### The world's best breakfast sandwich

*Thanks for meeting with us, Otto. We're very excited about this project.*

"My pleasure. I've always wanted to direct an adaptation of a Shakespeare play. *Romeo and Juliet* will be a good challenge for me."

*Outstanding! We're all on the same page. We've made a few notes for you on the casting.*

"Oh, I've got a casting director in mind. I've always worked with her and she's always done really solid work for me."

*Oh, no doubt. We love her. She's like family.*

"And yet, you still have some casting notes for me."

*Excellent! I'm glad we're all in agreement here. The first part we've cast for you — we're really excited about this — is a bit of a coup. We've gotten Helen Mirren to play Juliet.*

"Dame Helen Mirren?"

*Like I said, we're really excited about this. Juliet is supposed to be beautiful and Helen Mirren is one of the most beautiful women in the world.*

"Yes. Yes, she is. She is also 77 years old. Juliet is supposed to be 14."

*Mirren's a pro; don't worry about it. You're really going to like this next one. We've found your Mercutio!*

"And who do you see playing him?"

*A CGI Scooby Doo!*

"Because—"

*He's incredibly popular. This will bring in a whole new generation of Shakespeare fans! We can't kill him off, of course, but he'll totally refresh the whole duel scene!*

"Ruh-roh, Romeo?"

*See? This practically writes itself!*

Details matter, people.



The world's best breakfast sandwich. Photo by John Fladd.

### Ingredients

Assemble in the following order:

1 slice of white toast. You're going to be tempted to use better bread — something with seeds, or fiber, or flavor. Save them for a more conventional sandwich. This one calls for toasted white sandwich bread.

Natural peanut butter — the kind that separates if you don't refrigerate it. Use the KISS principle here: Keep It Simple, Sandwich.

Pickled jalapeños. Not fresh chilies. Not hot sauce. Pickled. Jalapeños.

A scrambled egg. I make mine in the microwave. Beat an egg in a small bowl with a tablespoon or so of milk or cream, then cook it for 67 seconds. Will it be the fluffiest, most delicate scrambled egg you've ever had? Probably not, but it's the right egg for this sandwich.

Fresh ground black pepper and coarse sea salt.

Believe it or not, this is an excellent sandwich. The spicy acidity of the pickled jalapeños cuts the richness of the peanut butter. The egg gives it dignity and gravitas. Delicious bread would be a distraction, but the crunch of the toast pulls everything together.

"OK, but I can put cheese on it, right?"

No.

"It doesn't really need jala-

peños, does it?"

Yes, it does.

"No offense, but I don't think I'm going to make this; it sounds too weird."

Don't worry about it. This sandwich will be there when you need it. Someday, you will be clawing your way back from a broken romance, or a late night out, or three hours of your life in a meeting that you will never get back, and this sandwich will be there for you.

### Peanut butter and jelly sorbet

In our increasingly strident and partisan world, it's easy to feel alone and bitter. It sometimes feels like we have nothing in common. Black is white. Up is down. Tangerine is a color. Madness!

Is there a common thread to humanity where we can find common ground?

Ice cream.

If someone says that they don't like ice cream, do not trust them. I'm not saying that they are absolutely, 100 percent, reptilian aliens in a skin suit, but you should really not take the chance.

This is technically a sorbet, meaning that it is made without dairy, so we can't call it ice cream, but it's frozen and smooth and peanut buttery. It is a riff on a recipe from David Lebovitz's *The Perfect Scoop*.

### Ingredients

¾ cup (180 grams) smooth peanut butter

¾ cup, heaping (180 grams) brown sugar

2⅔ cup (660 grams) unsweetened almond milk. I like the vanilla-flavored kind. (Dairy purists can use half-and-half.)

Pinch of salt

A small glug (see above) of vanilla

Jelly or jam for ribbon

Add peanut butter, brown sugar, almond milk, salt and vanilla to a blender. Blend everything until it is completely mixed and takes up slightly more room in the blender jar.

Chill the mixture for several hours.

Freeze and churn in your ice cream machine, according to the manufacturer's instructions. (Or according to what the spirit of Mr. Peanut told you in the dream you had after eating all that questionable cheese from the back of the cheese drawer.)

As you spoon the sorbet into whatever dish you will be freezing it in, alternate between gobs of sorbet and spoonfuls of jelly. I have found that jellies with bright, acidic flavors work best; seedless raspberry is good. I haven't tried lime marmalade yet, but I have high hopes for it.

Harden in your freezer for several hours.

This sorbet is exactly what it purports to be. It is cold and intensely flavored with peanut butter. The jelly ribbon gives contrast in taste and texture. It is refreshing, both physically and emotionally. 🍷



# ARTS

## Lift her voice

ART NABE showcases women in music

By Mya Blanchard  
listings@hippopress.com

ART NABE, a Manchester organization dedicated to amplifying the voices of under-represented communities, is hosting the inaugural Celebrate HER, a gala-like event with live performances to show appreciation for female musicians based in New England.

The event will be held inside Southern New Hampshire University's Robert Frost Hall on Saturday, April 1, and will also be livestreamed via Zoom — attendees will be able to mingle, enjoy light refreshments and hors d'oeuvres and, of course, listen to music.

"A person attending ... would be supporting the music scene of New Hampshire, but more so, local artists," event director and local artist MHB, who also goes by just M, said. "They would be able to experience live music from so many different genres [such

as] afrobeat, hip-hop, rap [and] R&B."

The concept of ART NABE, M said, was born in the fall of 2021. Raised in the Granite State, M returned home from school in Philadelphia to work in the art industry and soon realized that there wasn't a place for artists to come together, nor a space to display their work.

"Our team really just thought it would be a good idea to expand on this idea of creating a space for all these artists to display their talents and their small businesses," M said. "Our mission is really to highlight ... underrepresented groups ... that are either creative or entrepreneurs in the entertainment arts and culture space."

ART NABE highlights these groups by hosting pop-up events related to art, music and food, like the local arts market they hosted last summer. This event included live music, in addition to vendors who were selling their products and artists displaying their work.

While discussing what to do for their next event, they ultimately decided they wanted to center it around women in music.

Sydney Choate, who is also frequently referred to by her stage name, Sydney the Singer, is among the event's featured artists. Originally from Richmond, Maine, Choate grew up in a musical family with a mother



Sydney the Singer at ART NABE's NABE'orhood Market. Photo by Gustavo Soto.



Nita Slay at ART NABE's NABE'orhood Market. Photo by Gustavo Soto.

who sings, a stepfather who plays the drums and the guitar, and a grandfather who is a songwriter as well as a guitarist.

"I was raised on really, really soulful voices and I think that definitely molded who I am as a musician," said Choate, who credits artists like Mariah Carey, Mary J. Blige, Beyoncé, Toni Braxton and JoJo as some of her biggest influences.

Growing up listening to these artists, Choate knew from a young age that she wanted to be a singer.

"You'll see my journals [when I was] like 5 years old talking about how I wanted to be a musician and sing on stage, sing my own original music and have my name in lights, and I think it's the only picture I ever had for myself since I was very little," Choate said.

Choate, who was involved in ART NABE's art market last summer, was eager to be a part of this year's event.

"Why I want to do this show in particular is because advocating for women [and] empowering women is very much part of who I am ... so I couldn't think of an event that resonated with me more," she said.

As is in line with ART NABE's goal, Celebrate HER will continue to help the voices of these women in the community be heard.

"I hope that more of the artists get exposure in the local community so that they have future opportunities that aren't just ... in line with ART NABE," M said. "We're hoping that it will just open the doors for opportunities for everyone that's involved in the event." 🌱

### Celebrate HER

**When:** Saturday, April 1, 7 to 10 p.m.

**Where:** Robert Frost Hall, at Southern New Hampshire University, 2500 N. River Road, Manchester

**Cost:** Tickets are \$25 for the showcase, or \$5 to attend virtually via Zoom.

**Visit:** [bit.ly/celebrateher2023](https://bit.ly/celebrateher2023), or see "ART NABE" on Facebook

## 'IT'S DE-LOVELY'



The Majestic Academy of Dramatic Arts will present **Anything Goes: Youth Edition** featuring children and teen performers this weekend at the Derry Opera House (29 West Broadway in Derry). See the show Friday, March 24, at 7 p.m.; Saturday, March 25, at 2 and 7 p.m., and Sunday, March 26, 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](https://majestictheatre.net) for tickets, which will also be available at the door.

"Reno Sweeney and her Angels"! Caroline Weller, Elise Riendeau, Kelsey Sweet, Clare Mitchell, Kiley Layne. Photo by A. Robert Dionne.

### Art

#### Events

• **YAM!** Kimball Jenkins (266 N. Main St. in Concord; [kimballjenkins.com](https://kimballjenkins.com), 225-3932) will host the 2023 Concord School District Youth Art Month Show, which runs now through Wednesday, April 12. An opening reception will be held Thursday, March 29, from 5 to 6:30 p.m. and "will feature live music from local high school bands, light food and hundreds of works of art by Concord youth and young adults," according to a press release. The show will also fea-

ture works by Concord art teachers in the Jill C. Wilson Gallery, the release said. After Thursday's reception, the Concord Historical Society will host a talk from 7 to 8 p.m. on "Artists of Concord: Past, Present and Future," the release said. The program will feature New Hampshire artist Richard Haynes talking about the late Mel Bolden of Concord sharing images of his work, the release said. Concord artist Pam Tarbell will also share her work and stories from her 50 years of making art in Concord, the release said.

#### Exhibits

• **"LEVEL UP"** Mosaic Art Collective (66 Hanover St., Suite 201, in Manchester; 512-6209, [MosaicArtCollective.com](https://MosaicArtCollective.com)) has joined with the Ralph Baer Projects Club to showcase local artists' works in "Level Up," a show honoring the legacy of Ralph Baer and video games, according to a presale release. The show features pieces in a variety of media including 2D, 3D, digital, mixed media and interactive forms, the release said. Ralph Baer, known as the father of video games, was born in Germany (on March 8) but

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## ARTS

# THE ROUNDUP

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



Brad Zimmerman in *My Son the Waiter, a Jewish Tragedy*. Courtesy photo.

- **One-man show:** Etz Hayim Synagogue (1½ Hood Road in Derry; 432-0004, [etzhayim.org](http://etzhayim.org)) will present the one-man comedy *My Son the Waiter, a Jewish Tragedy* on Saturday, March 25. Showtime is at 7 p.m., doors open at 6 p.m. The opening act will be Off Our Rockers, a group of Londonderry seniors, according to a press release. Tickets cost \$35; snacks and beverages will be available for purchase. See [etzhayim.org/my-son-the-waiter](http://etzhayim.org/my-son-the-waiter).

- **Youth audition alert:** The Palace Youth Theatre ([palacetheatre.org/pyt](http://palacetheatre.org/pyt)) is holding auditions for performers in grades 2 through 12 for its upcoming production of *PUFFS (For Young Wizards)!*, on Monday, March 27, at 5 and 6 p.m., according to an email. Auditioners will stay for the full one-hour time slot at Forever Emma Studios (516 Pine St. in Manchester) and be given sides to read and play some improv games, the email said. Rehearsals for the production will be Mondays, Wednesdays and Saturdays and the performances will take place Tuesday, May 9, and Wednesday, May 10, at the Rex Theatre in Manchester. Email [MeganAlves@palacetheatre.org](mailto:MeganAlves@palacetheatre.org) with performer's name, age and preferred audition time, the Palace email said.

- **At the Players' Ring:** *The 25th Annual Putnam County Spelling Bee* continues its three-weekend run at the Players' Ring (105 Marcy St. in Portsmouth; [playersring.org](http://playersring.org), 436-8123) with shows through Sunday, March 26, on Fridays and Saturdays at 7:30 p.m. and Saturdays and Sundays at 2 p.m. Tickets to this musical comedy cost \$30, \$27 for students and 65+ and \$17 for children under 12.

- **Fancy Nancy onstage:** Southern NH Youth Ballet will present *Fancy Nancy and the Mermaid Ballet* in two performances at the Palace Theatre (80 Hanover St. in Manchester; [palacetheatre.org](http://palacetheatre.org), 668-5588) on Sunday, April 2, at 1 and 4 p.m. There will be a fancy tea and meet-and-greet with Fancy Nancy and her friends 45 minutes prior to each show

for an additional \$20 per person, according to a press release. The company will also perform *The Ugly Duckling* at the shows, the release said. Tickets cost \$25 for adults, \$20 for children ages 12 and under.

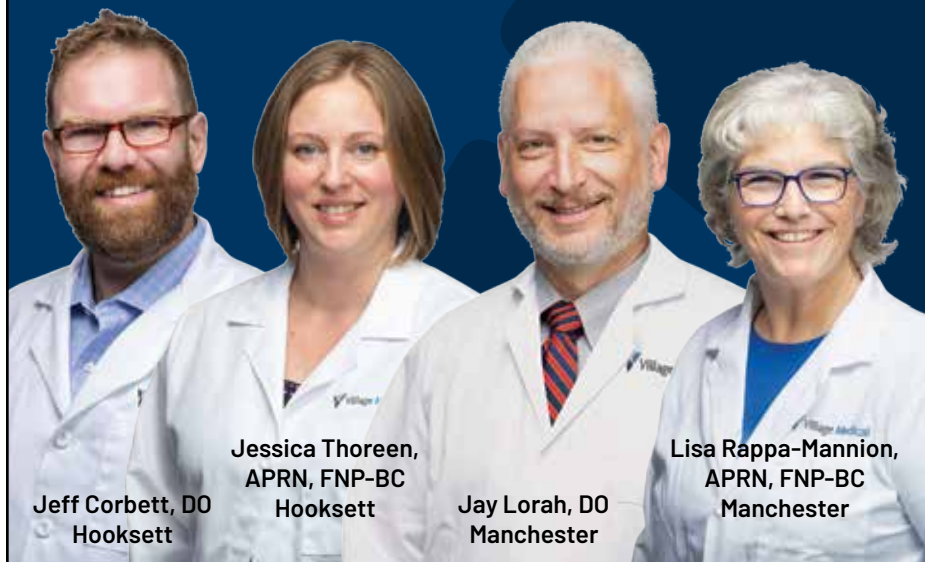
- **Community bands:** The Windham Community Bands will present a concert on Saturday, April 1, from 5 to 10 p.m. featuring the Windham Swing Band and the Windham Concert Band performing "a variety of Earth-themed music to reflect this year's theme, 'The Blue Marble,'" according to a press release. The concert will take place at Castleton Banquet & Conference Center (58 Enterprise Drive in Windham) and dinner is included with admission. Tickets cost \$55 per person or \$500 for a table of 10, the release said, and the evening will include a cash bar, raffle baskets and dancing. Call 425-3284 or email [info@windhamcommunitybands.org](mailto:info@windhamcommunitybands.org) for more information.

- **Virtual author talk:** Richard Mirabella will present his novel *Brother & Sister Enter the Forest* during a virtual presentation via Gibson's Bookstore in Concord on Tuesday, April 4, at 7 p.m. Register via [gibsonsbookstore.com](http://gibsonsbookstore.com); registration is free though ticket packages with the book are also available.

- **Book talk:** Author Timothy Egan will discuss his new book *A Fever in the Heartland: The Ku Klux Klan's Plot to Take Over America, and the Woman Who Stopped Them* at the Music Hall Lounge (131 Congress St. in Portsmouth; [themusichall.org](http://themusichall.org)) on Tuesday, April 18, at 7 p.m. Egan's previous books include *The Worst Hard Time* and *The Immortal Irishman*. Tickets cost \$47 and include a signed hardcover book, a reserved seat, a beverage and admission to the book-signing meet-and-greet, according to a press release.

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lived in Manchester for much of his life; there are a statue and a bench honoring him in Arms Park. The exhibit is open through Sunday, March 26. Find more about the Ralph Baer Projects Club at [ralphbaerday.com](http://ralphbaerday.com).

- **LOVE OUR PLANET** The Manchester Artists Association has original art works on display in the exhibit "Love Our Planet" at the New Hampshire Audubon Massabesic Center (6 Audubon Way in Auburn) through Saturday, April 29, from noon to 5 p.m. on days the center is open, according to a press release. Artists will exhibit more than 30 original works in oil, acrylic, pastel, water-

color, mixed media and photography, and the works will be available for purchase, the release said. See [manchesterartists.com](http://manchesterartists.com).

- **"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) through Sunday, April 30, 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.

## Theater

### Shows

- **ONCE UPON A MATTRESS YOUTH EDITION** produced by the Peacock Players (14 Court St. in Nashua; [peacockplayers.org](http://peacockplayers.org)) will run Friday, March 24, at 7 p.m.; Saturday, March 25, at 2 & 7 p.m.; and Sunday, March 26, at 2 p.m.

- **THE CURIOUS INCIDENT OF THE DOG IN THE NIGHT-TIME** The Pittsfield Players will present *The Curious Incident of the Dog in the Night-Time* from Thursday, March 23, through Sunday, March 26, at the Scenic Theatre (6 Depot St. in Pittsfield). The shows



**ARTS**

run at 7:30 p.m. Thursday through Saturday, March 25, and at 2 p.m. on Sunday, March 26, according to pittsfieldplayers.org. Tickets cost \$15 plus fees.

• **ANYTHING GOES: YOUTH EDITION** from Majestic Academy of Dramatic Arts (669-7469, majestictheatre.net) at the Derry Opera House (29 W. Broadway in Derry) on Friday, March 24, at 7 p.m.; Saturday, March 25, at 2 & 7 p.m., and Sunday, March 26, at 2 p.m. Tickets cost \$10 to \$15.

**Auditions**

• **JACK OF DIAMONDS** The Pittsfield Players (pittsfieldplayers.org) will host auditions for

the comedic mystery *Jack of Diamonds* (which will run May 19 through May 21) on Sunday, March 26, and Tuesday, March 28, at 7 p.m. at the Scenic Theatre (6 Depot St. in Pittsfield), according to a press release.

**Classical**

• **“CHANSON d’AMOUR”** The Manchester Community Music School’s faculty performance of “Chanson d’Amour” featuring Harel Gietheim on cello and Piper Runnion on harp has been rescheduled for Friday, March 24, at 7 p.m. at the school, 2291 Elm St. in Manchester. Admission is

free but pre-register at mcmusic-school.org to attend in person or online.

• **AMARE CANTARE** a Seacoast-based auditioned chamber chorus, will perform “Solace,” their spring concert, on Saturday, March 25, at Phillips Church in Exeter at 7:30 p.m.; on Sunday, March 26, at 3 p.m. at Dover City Hall (288 Central Road), and on Wednesday, March 29, at 7:30 p.m. at Middle Street Baptist Church (18 Court St. in Portsmouth), according to a press release. Tickets cost \$18 and can be purchased at amarecantare.org and may be available at the door, the release said.

**POETRY CONTEST**



The Derry Public Library’s (64 E. Broadway in Derry; 432-6140, derry.org) 6th annual **MacGregor Poetry Contest**, open to poets ages 15 and up, is accepting entries through Saturday, April 1. The winning poem will receive a \$100 prize (with prizes for second and third place as well), according to an email from the library. The MacGregor Jr. Contest, open to poets 14 and under, will also award prizes — a \$25 Barnes & Noble gift card for first place, and a prize for second place. Submit up to two poems, no more than two pages each, with name, address and contact information included (but not on the poem), to macgregorpoetrycontest@derrypl.org or to Derry Public Library Poetry Contest, 64 E. Broadway, Derry, NH 03038. Contact derrylib@derrypl.org or 432-6140 for more information.





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# INSIDE/OUTSIDE

## More space for more comics

Double Midnight Comics settling in at new spot

By Katelyn Sahagian  
ksahagian@hippypress.com

After 20 years in their old space, brothers and co-owners Chris and Scott Proulx and their business partner Brett Parker decided to move their Manchester comic book shop Double Midnight Comics to The Factory on Willow.

"It's a community that we have, in the comic and game world," said Scott Proulx. "It's just amazing. For the most part we all get along and share common interests and a [its] place we all escape to together."

The new location is 5,100 square feet, 1,200 more than the store's original location on Maple Street. Proulx said the move has provided extra space for comic storage,

### Double Midnight Comics

**Where:** 252 Willow St. in Manchester (Double Midnight also has a shop in Concord at 341 Loudon Road)

**Visit:** dmcomics.com

**FCBD:** Free Comic Book Day is Saturday, May 6, with a free comic con in the Factory's event space from 10 a.m. to 5 p.m. See the website for updates.

shopping and in-store entertainment.

Proulx said the team wants to add miniatures for tabletop role-playing games and add more resources for the people who run those games.

A change that customers can already see is that the size of the back catalog has grown tremendously, Proulx said.

"It's been really nice to build things out on our own and not be limited," Proulx said. "It allows us to have a dedicated shipping and storage area, instead of packing things in different parts of the store. It effectively allows us to do more."

The space isn't just bringing new merchandise into the store; it's also bringing more activities and gatherings for gamers, people looking for anime watch buddies, and more.

The new location boasts a large meeting room that, with dividers, can become two separate spaces. This means that nights for tabletop games like Dungeons & Dragons can happen at the same time as anime screenings.

Proulx said the room will be invaluable when Free Comic Book Day comes around in May.



Double Midnight Comics at The Factory on Willow. Courtesy photos.

A huge draw for the store, Proulx said, was the fact that The Factory on Willow seemed excited to make Free Comic Book Day into something bigger than their previous space had. In addition to free books, the store is marketing this year's event as a free mini ComicCon.

"In 48 hours we were completely booked by artists," Proulx said. "We're going to have 35 artists, some food trucks, outdoor activities, free comics and a lot of other things."

The Factory on Willow is an apartment building with an artist in residence and art showcases, and soon will have a brewery opening up. Because of the community

of artists at The Factory, Proulx said he is excited to see how people respond to the area.

Because of the Air BnB in The Factory, Proulx said they can have a room reserved for special guests, and he hopes to be able to have meet-and-greets with writers and artists and others from the communities the store caters to. Proulx said that it feels like the store is being included in a society of like-minded businesses at The Factory.

"The biggest thing is being part of a community," Proulx said. "We have all these businesses who get together once a month and have a roundtable to talk about how we're doing.... It's a breath of fresh air." 🍌

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# Pruning fruit trees

Use good tools and don't overdo it

— THE GARDENING GUY —

By Henry Homeyer  
listings@hippopress.com



Fruit spur on an apple tree will produce fruit and leaves. Photo by Henry Homeyer.

Ask a farmer, "When should I prune my apple trees?" and you will most likely hear, "March." That's an old tradition, but not because it is the only time to prune. You can prune any time. But March is a month on a farm when not so much is happening outdoors and farmers have time to prune their apples. Me? I often prune in the fall, or later in the spring when the ground dries out and it warms up. I say, "Prune when you have the time and inclination."

Pruning serves a number of functions. First, for many of us, it helps to create a work of living sculpture. Next, pruning opens up a tree and lets sunshine hit every leaf so that it can produce food for the roots and fruits. A well-pruned tree will be healthier and produce tastier fruit. My pruning mentor told me decades ago that a bird should be able to fly through a well-pruned apple tree without getting hurt.

When pruning a fruit tree it's important to know which branches will be blossoming and producing fruit. Look for fruit spurs on apples and pears. These are roughly 3- to 6-inch-long protuberances with buds on them. As you prune you will have to make choices about which of two branches to cut. Look for those fruit spurs, and be guided by them.

In general when making cuts on an older, neglected tree, it's better to remove a few larger branches than to make many smaller cuts.

It's important to know where to make your cuts. If you cut off a branch flush with the trunk you will create a bigger wound than if you cut it off a little farther out from the trunk. Notice that most branches swell a bit at their base. That swollen, wrinkled area is called the branch collar, and it is where healing takes place. Cut just beyond the collar. But if you cut too far out on the branch, you leave a stub which will not heal quickly — it will have to rot back to the collar before it can scab over.

Start by removing any dead or damaged branches. Cut them back to the trunk, or to a larger branch where they originate. Heavy wet snow and high winds this winter have created lots of broken branches. Clean them up. Knowing if a small branch is alive is easy: scrape it with your thumbnail. If it shows green, it is alive. Bigger dead branches will have flaky, discolored bark and will not be flexible if bent.

Remove any branches that are rubbing other branches. Keep the best-looking branch and remove the other. Remove any branch that is headed into the center of the tree instead of growing toward the outside.

Or perhaps you'd like to begin with the easiest branches to remove, the water sprouts. These are vertical shoots coming up from a more-or-less horizontal branch. They are very

numerous in some trees, not so much in others.

Water sprouts are generally a tree's response to a need for more food for the roots. Trees that haven't been pruned in years have many of these as there are many leaves shaded out and not producing much food for the roots. Or after a heavy pruning, a tree may produce lots of water sprouts to replace food-producing branches that have been removed.

If water sprouts are not removed when they are the thickness of a pencil or a hot dog, they will become as thick as your arm or leg and be difficult to remove. Clean those up every year.

You can change the angle of growth of a branch that is only an inch or less thick. Once winter is over, attach string or rope to a branch and tie it to a peg in the ground or to a weight to bend it down. A half-gallon milk jug works well. Just add water until you have the correct angle on the branch. Forty-five to 60 degrees off vertical is fine. You can remove the weights in June. Branches that are 45 degrees from the horizontal produce more fruit than more vertical branches.

If you have to remove a bigger branch, do it in two steps. First make a cut 2 or 3 feet out from the trunk to reduce the weight of the branch. Then make a second cut just outside the branch collar. Use one hand on the saw, one hand supporting the weight of the branch. That will prevent tearing the bark on the trunk if it falls before you finish the cut.

When pruning, don't overdo it. Trees need their leaves to feed the roots and fruit. In any given year don't take more than 25 percent of the leaves (woody stems don't count when calculating how much you have taken off). In winter you just have to estimate how much live wood you can take off.

A few words on tools: The basics are a good pair of hand pruners, kept sharp. A good pair of geared loppers for medium-sized branches. A good hand saw with a tri-cut blade for branches bigger than an inch or so. Don't buy the cheapest you can find. Buy the most expensive you can afford. My new curved Stihl hand saw went through a 3-inch apple branch like a hot knife through butter. With the leather sheath, it cost about \$65 and is worth every penny.

You may reach Henry by email at [henry.homeyer@comcast.net](mailto:henry.homeyer@comcast.net).

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THUR 13	An Evening with Joan Osborne	7:30PM
FRI 14	Comedy at the Rex with Lenny Clarke	7:30PM
SAT 15	Casino Night	6:30PM
SUN 16	David Clark's Songs in the Attic	2:00PM
FRI 21	Comedy at the Rex with Rafi Gonzalez and Friends	7:30PM
FRI 28	Comedy at the Rex with Kerri Louise and Friends	7:30PM
SAT 29	Beatle Juice: Beatles Tribute Band	7:30PM
SUN 30	The Scott Spradling Band	2:00PM

MAY

FRI 5	Comedy at the Rex with Drew Dunn	7:30PM
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THUR 11	An Evening with The Eric Mintel Quartet	7:00PM
FRI 12	Funny Women of A Certain Age	7:30PM
SAT 13	Ellis Paul	7:30PM
FRI 19	Comedy at the Rex with Jimmy Cash and Friends	7:30PM
SAT 20	Music of the Knight: Songs of Andrew Lloyd Webber	2:00PM
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INSIDE/OUTSIDE

# KIDDIE

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## Showtime

• The Broadway classic *Singin' in the Rain* is being performed by the Palace Youth Theatre Company at the Rex Theatre (23 Amherst St., Manchester) on Thursday, March 23, at 7 p.m. The show follows silent film actors as they learn to adapt as "talkie" movies become increasingly popular. Tickets cost \$15 for adults, \$12 for kids ages 6 to 12. Visit palacetheatre.org

• Have a magical night at the Hatbox Theatre (270 Loudon Road., Concord) **Discovering Magic with Andrew Pinard** on Sunday, March 26, at 2 p.m. The family-friendly magic show by Pinard will feature everything from sleight-of-hand tricks to lessons in history and science while the master magician beguiles his audience. Tickets are \$22 for adults, \$19 for students, seniors and members, \$16 for senior members. Visit hatboxnh.com.

• Be our guest as the Bedford Youth Performing Company presents *Beauty and the Beast* at Derryfield School Theatre (2108 River Road, Manchester) on Friday, March 24, at 7 p.m. and Saturday, March 25, at 1 and 7 p.m. Join Belle as she learns that there is more to people, or Beasts, than meets the eye. Tickets cost \$17.50 for general admission, \$15 for students and seniors. Visit bypc.org for more information or to purchase tickets.

• A teen version of the cult classic movie turned off-Broadway show *Heathers the Musical* is being performed at the Rex Theatre (23 Amherst St., Manchester) by the Palace Teen Company on Wednesday, March 29, and Thursday, March 30, at 7 p.m. The show follows Veronica as she tries to find her way through school and deal with her new mean-girls friend group, the Heathers. Tickets cost

\$15 for adults, \$12 for kids ages 6 to 12. The Palace website notes that the show contains mature content including mentions/depictions of suicide, school violence, and the use of a prop gun. Visit palacetheatre.org.

## More maple

• Charmingfare Farm (774 High St., Candia) is celebrating Maple Month with its **Maple Express event** on Saturday, March 25, and Sunday, March 26, with entry times starting at 10 a.m. featuring a ride to the sugar shack, where you can watch the syrup making process, get a look at tree tapping, meet farm animals and taste syrup on silver dollar pancakes, according to the website. Admission costs \$22 per person and can be purchased in advance at visitthefarm.com.

• Ben's Sugar Shack has two weekends left in their **educational maple tours** at the Temple Sugar House (83 Webster Hwy., Temple). Saturday, March 25, and Sunday, March 26, are the last days to try out the location's maple doughnuts and maple ice cream. Tours run from 10 a.m. to 5 p.m. every weekend. Visit bensmaplesyrup.com for more information.

## Spring celebrations

• Celebrate the Irish in you at the **Manchester St. Patrick's Parade** on Sunday, March 26, at noon. The parade will start at the corner of Elm and Salmon streets and end at the grandstand on Central Street. The parade will have pipe-and-drum bands, Irish step dancers, school marching bands, police motorcycles and more. Visit saintpatsnh.com for more information.

• Join the Greater Merrimack and Souhegan Valley Chamber of Commerce for the **Southern NH KidsFest** on Saturday, March 26, from 10 a.m. to 1 p.m. at the Westwood Park Branch of the YMCA of Greater Nashua (90 Northwest Boulevard, Nashua). In addition to kids' games, activities and live music, parents and caregivers can learn more about year-round classes, summer camps, and businesses that cater to kids. Visit gmsvcc.org.

## INSIDE/OUTSIDE TREASURE HUNT

Hi, Donna,  
I have attached pictures of two tables I acquired from my parents. I believe my mother (born 1931) received them from her parents (born 1904 and 1906). Anything you might be able to tell me about them would be great. The round table has inlaid pearl.

Thank you very much.  
Sandi



Dear Sandi,  
Let's do one table for now. It's a sweet Victorian-style table. The inlaid pearl and wood design is not so uncommon in that style table.

Your dates could be right or it could be from a little earlier, the mid to late 1800's Victorian period.

It looks to have been very well taken care of. It also appears to have been refinished. I have no problem with that. When furniture is from the ear-

ly 1800's or late 1700's then always leave it in the original condition.

The value of your table should be in the \$300+ range, but it's tough to call it in the market today. The style is not so popular in today's design themes.

Nice table, Sandi, and I hope you're still using it in your own home.

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* (fromoutofthewoods-antiques.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.



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# Vehicles of a certain age should be inspected regularly



By Ray Magliozzi

*Dear Car Talk: My husband, sentimentally, drives a 2000 Toyota Tundra pickup truck with suicide doors that once belonged to his dear, departed father. The mileage is below*

*band to sway him to buy a new, safer, more energy efficient truck should I catch him at a weak moment? — Sharon*

Is the truck safe? That's not an easy "yes or no" question, Sharon. There's a continuum from more safe to less safe.

It's certainly less safe than more modern vehicles that have advanced, electronic safety systems. But if he figures out the cause of the shaking (probably warped brake discs or drums, but possibly worn-out steering components) and fixes it, it might still be reasonably safe.

But a truck of this age should really be fully inspected on a regular basis to make sure all the key safety-related components are in good working order. So, I think that's the minimum you should ask for, Sharon.

Now, if you sense a weak moment, or, when it turns out to cost \$4,000 to fix everything the inspection turns up, since he's a sentimental guy, I'd try making a sentimental argument. Something like:

"Hey Frank, I was thinking — at some point, your dad's old truck is going to wear out. I know it means a lot to you. But I think your dad would want you to be safe, above all else, don't you?"

"So, what do you think about selling the old Tundra, and using that money to make a down payment on a new one? It'll be like your Dad

helped you get your new truck — so he'll still be with you, in spirit, whenever you drive."

And if the sentimental approach doesn't work, Sharon, pitch the 2023 Tundra's JBL Premium Audio system and 400 horsepower. Good luck.

*Dear Car Talk:*

*I have a 2002 Ford F-350 pickup (7.3L Turbo Diesel 4WD) that has 112,000 miles. I bought it used in 2007 from a landscape company with about 95,000 miles on it. I drive the truck 2,000-3,000 miles a year.*

*During the time I've owned it, I've noticed the steering wheel whining when I turn it in tight situations. I asked about it and was told the power steering pump needed to be replaced, which I did.*

*Years later, the whining was back. I was told again I needed a new pump, so I got another new one. Now, many years later, it's whining again.*

*Also, throughout this time, as I travel down the highway, there is a lot of play in the steering — I can turn the steering wheel an eighth of a turn each way and need to do this to keep the truck in a straight line.*

*Do I need something like a rack and pinion replaced to fix the steering and stop needing new power steering pumps? — Romeo*

Wherefore art thy power steering pump,

Romeo? It is yonder, behind the cashier at your Ford dealership, with your name on it.

The whining is a classic symptom of a bad power steering pump. So, if it's whining again, you probably need another pump — regardless of whatever else you need.

Have you looked into the Power Steering Pump of the Month club?

Aside from the pump, it's certainly possible that a truck that weighs 6,000 pounds could also have worn out a bunch of front-end components after 112,000 miles. Especially since the first 95,000 miles were spent carrying boulders for a landscape company.

So, a full front-end check-up is in order, Romeo. You want a good mechanic to check your ball joints, inner and outer tie rod ends, and the steering rack.

Any or all of those could be worn out at this point, and could be causing slop in the wheel — making you feel like you're driving a boat instead of a car. And unlike the power steering pump, this other stuff can be dangerous.

So, start with a thorough front-end inspection and replace anything that's worn out. That may reduce the amount of slop in the steering. But even if it doesn't change it a lot, at least you'll live to see your next pump replacement.

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

*While I miss his father, too, I can't help but think my husband is creating a safety hazard for himself (and for me when I am in the car) by driving a vehicle that is 23 years old.*

*Normally he only drives it a few miles to go to work, or we take it when attending baseball games (so if a baseball hits it, we don't care).*

*However, on occasion we use the truck for hauling stuff to our mountain cabin, which is a long drive. When we drive home on those curvy, downhill roads, putting the brakes on causes the whole car to shimmy!*

*He has had this checked out with our mechanic many times and has been assured that it is not an issue, so my husband keeps insisting on keeping the car.*

*In addition to the shimmy, I worry about airbags that have probably degraded to dust and the fact that the safety features available on newer cars do not exist on this one.*

*I need the answer to two questions: 1. Is the car safe? 2. What can I suggest to my hus-*

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# ON THE JOB

## NANCY BIRN STRUCKMAN

### PROFESSIONAL EDITOR

Nancy Birn Struckman is a professional editor based in Hollis. Her business, Editing for Style (345-3348, nancy@editingforstyle.com, editingforstyle.com), provides editing and proofreading services for graduate students, business professionals and writers.

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

I edit books, blogs and newsletters, dissertations, manuals and websites. For dissertations, I do line-and/or format editing pre- or post-defense, so the dissertations can be published. For the other types of writing, I edit for grammar and spelling, consistency page-to-page and continuity.

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

I started the business 10 years ago, but I have been doing this type of work for years.

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

I started editing dissertations while working for a university in central New York, worked as a managing editor for a small local newspaper, and love editing other people's work. Starting my own business gave me flexibility.

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

I have a B.A. in English and a really good eye for spelling and grammar and consistent writing. Many of the academic editors I know have master's [degrees] or Ph.D.s, but they're not necessary for the work I do.

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

A T-shirt and jeans.

**What is the most challenging thing about your work, and how do you deal with it?**

Graduate students and other customers usually have tight deadlines so I have to turn over their work quickly. Another challenge is getting the word out. People have to trust me and my expertise to know I will take care of their editing needs.

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

That I would be lucky enough to end up doing what I love.

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

I believe in retaining my customers' voices. I really do edit for style, adding or subtracting verbiage so their writing is clearer and more concise. For fiction, especially fantasy, I make "family trees": a page of relationships, physical characteristics, and for the consistent spelling of brand new words from the author.

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

In high school in Queens, besides babysitting, I worked in a jeans store during the disco era, selling jeans to people who spoke many different languages, only a few that I



Nancy Birn Struckman. Courtesy photo.

could speak or understand.

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

Be confident in your abilities and don't believe in impostor syndrome.

— Angie Sykeny 🍌

#### Five favorites

**Favorite book:** *The Midnight Library* by Matt Haig

**Favorite movie:** *Young Frankenstein*

**Favorite music:** Anything but heavy metal.

**Favorite food:** Sushi and ravioli, definitely not at the same meal.

**Favorite thing about NH:** The interesting people and the many outdoor activities available close by

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# Fine dining by the Lakes

Milford husband-and-wife chef team takes over Pavilion in Wolfeboro

By Matt Ingersoll  
mingersoll@hippopress.com

**News from the local food scene**

By Matt Ingersoll  
food@hippopress.com

• **A wine wonderland:** Join the Bookery (844 Elm St., Manchester) in welcoming LaBelle Winery owner and winemaker Amy LaBelle on Sunday, March 26, from 4 to 6 p.m. — she'll be there to present her recently released debut book, *Wine Weddings: The Ultimate Guide to Creating the Wine-Themed Wedding of Your Dreams*. At a total of 10 chapters, the book offers advice on planning and hosting weddings of every size and type, covering everything from choosing invitation designs and wedding favors to creating your own menu of signature drinks and wine choices. It's also filled with photographs taken at weddings hosted at both of the winery's locations, in Amherst and Derry, and LaBelle even shares the details that went into planning her own wedding. Admission is free and the event will include a free wine tasting at the conclusion of LaBelle's presentation. Visit [bookerymht.com](http://bookerymht.com).

• **Spring into flavor:** Enjoy the flavors of a new season at a special **Welcoming Spring grand tasting** on Saturday, March 25, from 3 to 5 p.m. at Beer & Wine Nation (360 Daniel Webster Hwy., Merrimack). More than 50 varieties of beer, wine and ready-to-drink cocktails will be available to sample from around 10 different vendors. Admission is free and open to all attendees over the age of 21. Beer & Wine Nation, which opened June 2021 inside Merrimack's 360 Shopping Plaza, features one of the largest selections of beer, wine and ready-to-drink cocktails under one roof in the area, with more than 2,000 craft and domestic beers and more than 1,300 from around the world. Visit [beerandwinenation.com](http://beerandwinenation.com) or follow them on Facebook and Instagram @bwnmerrimack to keep up with the newest product arrivals.

• **Pizza at Presto:** Manchester's Presto Craft Kitchen (168 Amory St.) is introducing a **pop-up craft pizza menu**, which will be available on Thursday, March 23, from 11 a.m. to 7:45 p.m., while supplies last, in addition to its regular menu. Specialty options will include, among others, the three-cheese House Pie with aged balsamic and basil; the Hungry Hornet, featuring locally sourced honey, pepperoni and a secret "stinger" seasoning; and the Dracula, which has garlic cream, provolone, fresh mozzarella, confit garlic and aged balsamic. According to a recent Facebook post announcing the pop-up menu, the goal is to begin offering it on a monthly basis. Visit [prestocraftkitchen.com](http://prestocraftkitchen.com) or find them on Facebook @prestocraftkitchennh to view the menu.

• **Seventeen years in the making:** Save the date for a special **apple brandy release party** at Flag Hill Distillery & 26 ▶

In just a few short years Chris Viaud has established himself as a leading New Hampshire chef, beginning in the spring of 2019 with Greenleaf, the seasonally inspired, locally sourced farm-to-table restaurant off the Milford Oval. Last fall, following more than a year of hosting successful monthly pop-up dinners, Viaud and his family opened Ansanm just one street over, offering authentic Haitian cuisine on a regular basis for the first time along with some new items.

Along the way, Viaud has picked up a James Beard Award nomination, and he even traveled to Portland, Oregon, to compete on Season 18 of Bravo's *Top Chef*, which aired in 2021.

Now, Viaud is building on his success even further, this time up in New Hampshire's Lakes Region. He's the new owner and executive chef of Pavilion Food & Spirits in Wolfeboro, and his wife, Emilee, will serve as the eatery's executive pastry chef. Pavilion is scheduled to reopen with the Viauds at the helm on Thursday, March 23, and will start with dinner service from Thursday through Sunday. Reservations are preferred, with walk-ins possible depending on availability. Starting around mid-May, days of operation will likely expand from Wednesday through Sunday.

The new acquisition is something of a full-circle moment for Viaud, who originally toured the space that is now Pavilion some five years back, prior to opening Greenleaf. Pavilion opened in December 2020 and is directly adjacent to Wolfeboro's Pickering House Inn, its name in honor of the town's Pavilion Hotel,



Pavilion Food & Spirits in Wolfeboro. Courtesy photo.



Chris Viaud. Courtesy photo.

which was built in the mid-1800s by Daniel Pickering.

"It was probably back in about August or September when the owners of Pavilion had presented the opportunity of doing a collaboration between their project and ours," Viaud said. "They saw the incredible growth that we've been having, and we've been communicating back and forth not about the possibility of doing a partnership, but more of a transfer of ownership. ... It's definitely a wonderful addition to everything that we've been building over the past few years."

At Pavilion, Viaud plans to unveil a menu that, like Greenleaf's, will reflect ingredients from local farmers and vendors that change across New England's seasons. Among the available items out of the gate are beef tartare, roasted pork loin, smoked clam and coconut curry chowder, scallop crudo, confit delicata squash and crispy skin duck breast.

"Greenleaf, I would say, is more of an upscale casual comfort fine dining [experience], whereas Pavilion offers a higher-end type of dining," Viaud said. "I will transfer that same kind of

relationship that I've built with all the farmers ... and [we'll be] expanding from southern New Hampshire all the way to northern New Hampshire, and in Maine, as we're heading closer to the border. ... So we're definitely going to focus on ... just doing the best that we can to incorporate all of those ingredients into the dishes that are presented in an extremely beautiful fashion."

Emilee Viaud, meanwhile, will oversee Pavilion's pastry program. She plans to keep her own business, Sweet Treats by Emilee, on the side for now, until the return of hot cocoa bomb season.

Despite Pavilion's being more than 70 miles north of his two Milford restaurants, Viaud said it will remain business as usual at both Greenleaf and Ansanm — earlier this year he named Justin O'Malley the new chef de cuisine of Greenleaf, while at Ansanm his parents, Myrlene and Yves, primarily run the back of the house. His sister, Kassie, serves as the director of operations across all of the brands under the Northern Comfort Hospitality Group umbrella.

"Chef Justin ... has built an incredible support staff behind him who is continuing to elevate and execute his vision in terms of that kind of upscale comfort dining that he has going," Viaud said. "Emilee and I have this crazy schedule of running back and forth between northern New Hampshire and southern New Hampshire, just making sure that everything is continuing to run smoothly across all companies. It's a lot to kind of take on, but we're excited for the opportunities and just tackling each journey as it comes."

Part of the acquisition of Pavilion, he added, allows them to work exclusively with the owners of the Pickering House Inn on some of their dining projects. Overall, Viaud said it represents not only a unique opportunity for the continued growth of his company, but an opportunity to continue to keep the Granite State on the map as a respected culinary destination.

"Having the ability to expand from southern New Hampshire to northern New Hampshire just really enforces what we've been trying to build," he said, "just trying to kind of elevate the cuisine and push the envelope, to which people have a more inviting and enticing dining experience." 🍷

**Northern Comfort Hospitality Group**

*Here's a look at each of the restaurant brands under the Northern Comfort Hospitality Group umbrella, owned and operated by Chef Chris Viaud.*

**Ansanm**  
20 South St., Milford, 554-1248, [ansanmnh.com](http://ansanmnh.com)  
**Hours:** Wednesday through Saturday, noon to 8 p.m., and Sunday, noon to 6 p.m.

Ansanm, which gets its name from the word meaning "together" in Haitian Creole, opened in October 2022 in the former Wicked Pissah Chowdah storefront on South Street. The eatery continues the success of the Viaud family's restaurant concept following nearly a year and a half of hosting monthly pop-up dinners, featuring staples like griot (marinated pork) and poule nan sós (braised chicken in Creole sauce) in addition to some new spins on classic flavors.

**Greenleaf**  
54 Nashua St., Milford, 213-5447, [greenleafmilford.com](http://greenleafmilford.com)

**Hours:** Monday through Saturday, 5 to 9 p.m.  
Greenleaf is a seasonally inspired farm-to-table restaurant that opened in the former space of an

old 19th-century bank in May 2019. The menu changes all the time, and that's because it's based on what the chefs can get for product from the farms they partner with. But you'll almost always find some type of beef, pork, chicken, duck or vegetarian dish. In January of this year, Lowell, Mass., native and Culinary Institute of America graduate Justin O'Malley was named Greenleaf's new chef de cuisine.

**Pavilion Food & Spirits**  
126 S. Main St., Wolfeboro, 393-0851, [pavilion-wolfeboro.com](http://pavilion-wolfeboro.com) (reopening March 23)

**Anticipated hours:** Thursday through Sunday, 5 to 9 p.m.; expanded hours likely coming soon  
Directly adjacent to Wolfeboro's Pickering House Inn, Pavilion Food & Spirits opened in December 2020. The restaurant gets its name in honor of the town's Pavilion Hotel, which was built in the mid-1800s by Daniel Pickering. Earlier this month, Chris Viaud of Northern Comfort Hospitality Group announced the company's acquisition of Pavilion — he'll serve as the eatery's owner and executive chef, while his wife, Emilee, will run its pastry program.



# Wake up with bacon

Shaker Road Provisions' new breakfast menu

By Matt Ingersoll  
 mingersoll@hippopress.com

When George “Rocky” Burpee of Loudon decided he was in the mood for some home-made bacon one day in February 2021, he couldn’t have imagined the kind of career trajectory it would set off for him in just a few short years. By the end of that summer, he quit his day job to sell his own small-batch bacon at several local farmers markets. A butcher shop-like retail space featuring an expanded line of his scratch-made bacon-themed foods then arrived in the former Smokeshow Bar-beque storefront in Concord the following spring.

Now, Burpee has expanded even further, this time in the form of a full-service breakfast menu. Shaker Road Provisions, named after his home street where the bacon venture all started, now offers a variety of scratch-cooked breakfast items five days a week. Plans are in the works to acquire a liquor license for serving brunch cocktails, mostly on Saturdays.

“My wife, Laura [Munyon], and I had always wanted to have a restaurant,” Burpee said. “When the farmers markets ended back in October, we thought, well, why don’t we look into doing a little breakfast place to sort of supplement the income until the markets start up again. ... Ever since we opened here, people have come in looking for food, and we had always been kind of on the edge of like, ‘Hey, this is something we can do.’”

You’ll still be able to get bacon slices and bacon bits at the shop, as well as the bacon burgers, bacon macaroni and cheese, chicken salad and other bacon-infused items Burpee has sold out of his deli case since opening the shop last April. But now the space’s interior has been rearranged to accommodate four small tables for dining, and there are plans to incorporate a few more.

“You won’t find English muffins or bagels or breakfast sandwiches like that. Our main focus is on our waffles,” Burpee said of the new breakfast menu. “We make an amazing waffle here in house, Eggo-sized for reference, and we do breakfast sandwiches with those.”

Each menu item, he added, is named after the place where it originated from. The Concord, for example, is their signature sandwich, featuring a sausage patty, a fried egg and Ver-



Breakfast quesadilla. Photo courtesy of Shaker Road Provisions.

mont cheddar cheese served between two house-made apple cider waffles. Then there’s the Costa Rican, a breakfast burrito that’s stuffed with authentic Latin American rice, scrambled egg, Cotija cheese, avocado, grilled onions and peppers and Burpee’s own bacon. That one, Burpee said, is served with a side of fresh pineapple salsa that he makes himself.

“I wanted to recreate our favorite burrito that we had when we were down in Costa Rica, and so I worked hard to make it ... as close as I could to the way they made it down there,” he said.

Specials are switched up every Friday. Those options have included everything from a breakfast quesadilla with egg, cheese, bacon, sausage, peppers, onions and a side of house pineapple habanero hot sauce to a corned beef hash wrap, featuring chopped and grilled homemade brisket with diced potatoes, roasted garlic, sauteed onions, eggs and cheese in a flour tortilla. Burpee has even done his own Sloppy Joe eggs, complete with scratch-made hollandaise sauce and cheesy garlic and onion hash browns on the side, and bacon “steak” and eggs, using half-inch-thick pieces of bacon that are slow-cooked.

“Our hope is that as this gets bigger, if we can get breakfast to where it’s a little bit busier ... we want to transition into doing lunch as well,” Burpee said. “That’s our goal right now, is to do breakfast and lunch, and then especially for the weekend, to get a liquor license so we can bring in bloody marys and mimosas and stuff like that.”

Shaker Road Provisions’ presence at farmers markets will continue this year — the company participates in the Concord and Salem outdoor markets during the summer, and may be picking up one or two more depending on how the application process goes.

“We’ve got a girl that works for me ... who is basically going to take over the bacon business, so she’ll be doing the marinating, smoking, slicing and packaging, and then she’ll be going to the farmers markets for us,” Burpee said. “That way, my wife and I are basically running the breakfast thing. So both things will still exist, but as we get into the market season they’ll kind of separate into their own entities.”



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## IN THE KITCHEN WITH MIKE MCDADE



Mike McDade, owner and founder of Saucehound. Courtesy photo.

Mike McDade of Hollis is the owner and founder of Saucehound ([saucehoundbbq.com](http://saucehoundbbq.com), [amazon.com/saucehound](http://amazon.com/saucehound) and on Facebook and Instagram), offering two craft barbecue sauces and spice rubs each. A native of Billerica, Mass., and an award-winning competitive barbecuer, McDade got his start in the world of barbecue sauces and rubs originally as a side business before deciding to jump in full-time after the start of the pandemic. The company's name and logo, he said, are inspired by his pet bulldog, Chunk. "He was the face of the barbecue team," McDade said. "He would just sit there next to me for hours on end, while I cooked barbecue, and stare at the smoker." Saucehound's products — which include the Original Recipe competition barbecue sauce and rub, and the "Naughty Dog" sauce and rub, featuring habanero and jalapeno peppers — are available in several locations across New Hampshire and Massachusetts. See [saucehoundbbq.com/findus](http://saucehoundbbq.com/findus) for a full list of stores.

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

I would say my cast iron pan. ... Whatever you're cooking, it's just such a great tool to have.

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

Really good pizza, and a side of burnt ends.

### What is your favorite local restaurant?

Hollis Country Kitchen. They have a corned beef hash eggs Benedict, and it is unbelievable.

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

It's got to be Guy Fieri — he's the mayor of Flavortown! A lot of people pay attention to him and I would just love to see him taste my sauce and then see that spiky blonde hair get blown back. ... I actually met him once. He's a super nice guy. He was at the 2011 Jack Daniel's world barbecue championship.

### What is your favorite product that you offer?

I love my sauces, but in my own cooking in my house the rubs are what I use the most. ...

My favorite, because I like a little bit of heat, is the Naughty Dog rub. What I like it on the most is a BLT. ... I'll usually just fry bacon in a pan the way you normally would, and then as soon as I take it out of the grease, I'll sprinkle the rub on there and then let it sit and kind of melt in for a minute or so. The extra flavor on the bacon with a good classic BLT is awesome.

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

I do think the explosion of mobile options is interesting. I'm sure Covid had something to do with that, but there was a big trend in food trucks and stuff like that even before Covid hit.

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

Pizza. I make my own sauce, and I usually make my own dough but in a pinch I'll go pick up a dough from the supermarket. ... I love pizza in general, but my kids absolutely love mine, and both of them like to help out with me in the kitchen.

— Matt Ingersoll 🍷

### Saucehound BLT

Courtesy of Mike McDade of Saucehound

2 slices of bread of choice  
Romaine or iceberg lettuce  
Tomato slices  
Mayonnaise  
Bacon  
Saucehound BBQ rub ("Naughty Dog" rub recommended for an extra zip)

*For the bacon:* Fry bacon in a pan as normal. As soon as it comes out of the pan, while still hot, sprinkle both sides with the Saucehound barbecue rub and cover with tin foil to let the spices soak in.

Alternatively, line a cookie sheet with parchment paper, season both sides of the bacon with the rub and bake at 425 degrees or until the desired crispness is reached.

Very lightly toast the bread so that it's warm but still soft. Apply a generous amount of mayonnaise to both bread slices. Put down a layer of lettuce on one slice, then cut enough slices of tomato to form your second layer. Place the bacon on top of the tomato slices. Top with your second slice of bread and cut diagonally.

## Weekly Dish

Continued from page 24

Winery (297 N. River Road, Lee) on Friday, April 7, at 7 p.m. The event celebrates the release of Flag Hill's apple brandy, which has been slowly aging for 17 years — in addition to a cocktail hour with upscale hors d'oeuvres and sample sips of the brandy, there will

be live music and a three-course meal, featuring your choice of peppercorn-crusted filet or chickpea and kale portabella as an entree. Tickets are \$80 per person and the dress code is cocktail attire. Visit [fhapplebrandy.eventbrite.com](http://fhapplebrandy.eventbrite.com) to reserve your spot. 🍷



# TRY THIS AT HOME

## The berry best cookies

Winter should be winding down at this point, but fresh local produce is still months away in New Hampshire. However, with a little creativity, you can enjoy treats that are full of summer flavors.

These cookies are reminiscent of summer, thanks to the addition of freeze-dried strawberries. This ingredient is the most important to consider when shopping for this recipe. You cannot use fresh or dried strawberries. Fresh strawberries have too much moisture, and dried strawberries would be chewy. However, freeze-dried strawberries are perfect, as the flavor is intense, and their crispness allows them to be diced easily.

The other ingredient of note is the white chocolate chips. They add a nice contrast of sweetness to the strawberries. Together they mimic a strawberry shortcake topped with whipped cream.

The cookies puff up when baking but flatten out while cooling. Don't be alarmed when you return to check on them. They still are perfect. The cookies should have a moist and tender interior with a slightly crispy edge.



The berry best cookies. Photo by Michele Pesula Kuegler.

Now you can enjoy the flavors of summer even on a chilly day!

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

### The berry best cookies

Makes 20

- ½ cup unsalted butter softened
- ½ cup granulated sugar
- ½ cup light brown sugar
- 1 large egg
- ½ teaspoon vanilla extract
- 1½ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup freeze-dried strawberries diced
- ½ cup white chocolate chips

- both sugars on speed 2 for 4 minutes.
- Add egg, beating to incorporate.
- Add vanilla, and mix.
- Add flour, baking powder, baking soda and salt, and mix until incorporated.
- Add diced, freeze-dried strawberries and white chocolate chips, stirring until combined.
- Line a baking sheet with parchment paper.
- Place heaping teaspoonfuls of batter on the baking sheet about 2 inches apart.
- Bake for 10 to 12 minutes or until bottoms are golden.
- Transfer to a baking rack to cool completely.

Preheat the oven to 350 degrees.  
In the bowl of a stand mixer or in a large bowl with a hand mixer, cream butter and

### Food & Drink Local farmers markets

- **Contoocook Farmers Market** is Saturdays, from 9 a.m. to noon, inside Maple Street Elementary School (194 Maple St., Hopkinton). Find them on Facebook @ [contoocookfarmersmarket](https://www.facebook.com/contoocookfarmersmarket).
- **Danbury Winter Farmers Market** is Saturdays, from 9 a.m. to noon, at the Blazing Star Grange Hall (15 North Road, Danbury), through May. Visit [blazingstargrange.org](http://blazingstargrange.org).

- **Downtown Concord Winter Farmers Market** is Saturdays, from 9 a.m. to noon, at 7 Eagle Square in Concord, through April. Find them on Facebook @ [downtownconcordwinterfarmersmarket](https://www.facebook.com/downtownconcordwinterfarmersmarket).
- **Milford Farmers Market** is every other Saturday, from 10 a.m. to 1 p.m., inside the Milford Town Hall Auditorium (1 Union Square). The final market indoors will be held on March 25 before the market moves back outside

- later in the spring. Visit [milford-nhfarmersmarket.com](http://milford-nhfarmersmarket.com).
- **Salem Farmers Market** is Sundays, from 10 a.m. to 1 p.m., at LaBelle Winery Derry (14 Route 111). Visit [salemnhfarmersmarket.org](http://salemnhfarmersmarket.org).
- **Stratham Farmers Market** is on select Saturdays, from 10 a.m. to 2 p.m., at Cooperative Middle School (100 Academic Way, Stratham). Upcoming markets are on April 1 and April 15. Visit [sea-coasteatlocal.org](http://sea-coasteatlocal.org).



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## CDs pg28

- Personal Blend, *Inhale and Release* A
- Walking Bombs, *Spiritual Dreams Above Empty Promises* A

## BOOKS pg29

- *I Have Some Questions for You* A

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

To let us know about your book or event, email [asykeny@hippopress.com](mailto:asykeny@hippopress.com).

To get author events, library events and more listed, send information to [listings@hippopress.com](mailto:listings@hippopress.com).

## FILM pg30

- *Shazam! Fury of the Gods* C-

Personal Blend, *Inhale and Release* (self-released)

Rochester, N.Y.-based seven-piece reggae-rock band for parties, bar mitzvahs and rock clubs, if those things even still exist. Surf, reggae, rock, dub and Rasta are the game that's afoot here; I'd agree with the press blurb that pronounces these songs "complex arrangements" featuring digital drum rhythms, punchy horn lines and ambient vocal melodies, but really, how complex would you want your drinking music to be?

OK, maybe something along the lines of Disco Biscuits, Minus The Bear or geez, I dunno, there are times when these guys go off on a prog tangent ("Skin Deep" is quite priceless). It's pretty tight for sure, probably owing to the machine-made drums. Overall there's a psychedelic vibe to this stuff, I suppose, but this band is dedicated to standard-issue riddims even when they throw in arena-rock curveballs like spaghetti Western guitars for mariachi-esque effect ("Watch Your Step"). Nothing wrong here. **A** — *Eric W. Saeger* 🍷

Walking Bombs, *Spiritual Dreams Above Empty Promises* (self-released)

I'm told that DIY punk dude Morgan Y. Evans — not to be confused with country music's Morgan Evans, who recently went through a painful divorce — will be releasing several albums this year, including this one, a set of lo-fi creepy tunes "about trying not to lose hope and to remain centered despite the world's sorrows and perils." Written just after the death of Evans' mother, it deals with topics like mortality, spirituality, individuality, gun violence,

love and being startled awake by technology. It definitely has an early Nick Cave-in-gloom-mode feel as it labels out sentiments intended to fix someone (probably the artist himself, it would seem), for instance how we need to remember that cynicism is not as powerful as our deeper hopes, dreams and empathy. If you have any love for the Throbbing Lobster era, there's a lot here to like; I'd offer Swans as a comparison but it's a little too speedy (as in mid-tempo) for that. Same ballpark, though. **A** — *Eric W. Saeger* 🍷

## PLAYLIST

A seriously abridged compendium of recent and future CD releases

• New albums will magically appear this Friday, March 31, so that you can buy them, like a good doobie, for your music collection! Let's see here, we've got **Packs**, an Ottawa, Canada-based indie quartet that's fronted by some art school slacker named Madeline Link, who decided that her chosen career of making papier mache animals or whatever she makes out of papier mache wasn't as spiritually fulfilling (i.e. profitable) as making awful music to go with it. Anyway, Packs' new album, *Crispy Crunchy Nothing*, is just about here, and man, the new single is so awful I can't even comprehend it, like, if they'd at least add a weird Clinic-style organ player it'd be less bad than Broadcast, but no, they're truly out to annoy me as much as they can. It's like Pavement, but even more Pavement-y than the average human constitution is built to withstand. My, what wonderfully off-key guitars you have, Packs! Did they hold open auditions for the very worst musicians in Canada, or — you know, I mean, how could a band even be this bad? This junk is out of style anyway, if you ask me, like I really doubt Generation Z wants nothing more out of the party lives than listening to junk that sounds like it was rejected from the *Juno* soundtrack, you know? I was watching some "Why New Music Sucks" influencer video where some millennial girl was trying to explain that "sorry, older people, tastes change" (Really?! Someone call the New York Times!), and that now, in her wizened wisdom, she's figured out that Zoomers want a *mixture* of styles, can you imagine such a thing? This means that when Zeppelin mixed early 1900s-era American folk with heavy metal, that didn't count as a "mixture of styles," nor did it count when her own generation (when it wasn't listening to truly horrible bands like Slint and Franz Ferdinand) was guzzling purple drank and watching YouTube videos of Megadeth vs. Pointer Sisters mashups. I mean, I'm confused, guys. I'm confused about a lot of things, actually, but I'm not confused about how awful Pavement was, nor am I convinced that garbage trash like this Packs album has any redeeming musical qualities at all. But really, bon appetit if listenability doesn't matter when you're compiling your daily Soundcloud. (Note to self: How did this ever happen?)

• Great, time once again to try to remember the difference between **Deerhoof**, Deer Tick and Deerhunter, oh that's right, I don't care. No, I'm kidding, Deerhoof is the indie band who did — let's see, blah blah blah — never mind, no one reading this has ever heard any of their songs, unless they were at a frat party in 2005 maybe? So anyway, their fast-approaching new disk, titled *Miracle-Level*, features the single "Sit Down, Let Me Tell You a Story," and boy is it awful. Absolutely terrible.

• Right, right, so **James Holden** is a British weird-beard electro DJ, and his new LP, *This Is A High Dimensional Space Of All Possibilities*, has a new single making the rounds, called "Common Land," which is pretty cool, some bizarre but accessible noise loops and a neat breakbeat. I have heard much worse songs before in my life.

• Lastly, let's get the new **Hold Steady** album, *The Price of Progress*, out of the way so I don't have to think about oi-rock again this week. Hm, wait, this new single, "Sideways Skull" is OK if you like noise-rock. It's like Frank Black playing for early Big Black, a comparison you'd appreciate if you had any shred of hope that rock 'n' roll might rise again (it won't, but that hasn't stopped it from trying once in a while). — *Eric W. Saeger* 🍷

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*I Have Some Questions for You*, by Rebecca Makkai (Viking, 435 pages)

When the protagonist of Rebecca Makkai's gripping new novel is a teen, she arrives at a boarding school in New Hampshire knowing little about the school or the region.

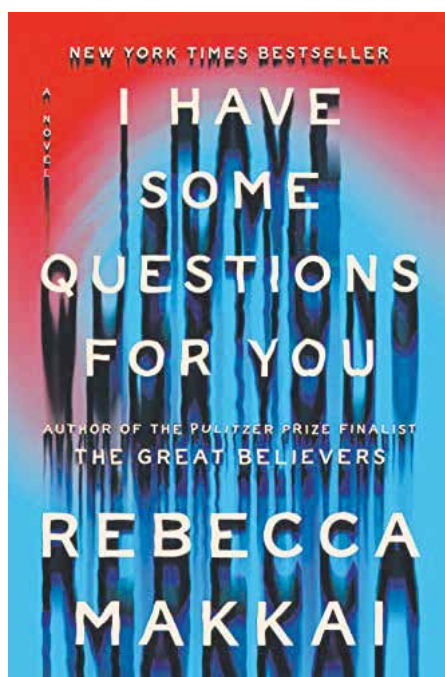
"I remembered wondering if New Hampshire kids had accents, not understanding how few of my classmates would be from New Hampshire," she says. Bodie Kane was not headed to Phillips Exeter, but to the fictional Granby School, somewhere deep in the woods in the general vicinity of Manchester, Concord and Peterborough.

It's now two decades later and Kane, a successful podcaster in Los Angeles, is headed back to her alma mater to teach a two-week "mini-mester" on podcasting and film. The trip is stirring up troubling memories about the death of her beautiful Granby roommate named Thalia Keith, whose body had been found in the school pool.

A Black athletic trainer had been arrested, tried and found guilty of the murder, but enough questions remained that the case had attracted national attention, even being featured on "Dateline." And with the rising interest in true crime and an attendant rise in internet sleuthing, people were still talking about the case online and pointing out problems with the state's case against the trainer, even picking through a grainy video of the musical that Thalia had performed in shortly before her death.

Despite their being roommates, Bodie had not been especially close to Thalia, who was one of the "in" crowd. Thalia had the sort of effortless beauty that attracted everyone to her: "She played tennis, and suddenly tennis practice had spectators." And Thalia had arrived at Granby with an exquisite wardrobe that contained 30 sweaters, while Bodie, whose tuition was paid by kindly members of The Church of Jesus Christ of Latter-day Saints, wasn't remotely prepared for cold weather.

But Bodie, whose "Starlet Fever" podcast probed into little-known stories of often troubled Hollywood stars, has a knack for investigation. And so when one of the students in her podcasting mini-course proposes doing



her initial podcast on Thalia's murder — with the premise that Omar Evans had falsely confessed and was innocent — Bodie agrees.

Meanwhile, she seems to have trouble brewing back at home, where the father of her children (to whom she is legally married, but only on paper) is asking nervously if she has read the news and is asking her to stay off Twitter.

It would be reductive to call *I Have Some Questions For You* a thriller or a whodunit, although it has many components of both. Bodie, the narrator, has her own dark past; both her father and her brother are dead (the father having died because of something her brother did). When her mother fell apart, she was taken in by the Latter-day Saint family who paid for her to escape Indiana by going to Granby. And she brings parts of her own troubled history to her obsession with cases of abused and murdered women across geography and time, even while acknowledging the moral questions about probing into their cases in true-crime shows and podcasts.

"I have opinions about their deaths, ones I'm not entitled to," Bodie says. "I'm queasy, at the same time, about the way they've

become public property, subject to the collective imagination. I'm queasy about the fact that the women whose deaths I dwell on are mostly beautiful and well-off. That most were young, as we prefer our sacrificial lambs. That I'm not alone in my fixations."

Thalia Keith's murder is, in a sense, a fictional scaffolding on which Makkai builds a serious discussion about abused and murdered women, and how we exploit and fail them. While it's a page-turner in a practical sense — the reader is carried in the current of wanting to know what really happened to Thalia, and what the role was of the teacher that Bodie keeps addressing in the narrative — there are frequent mentions of real women who had violent, premature deaths, and the men responsible.

If this sounds like a lot to put on the reader, well, it is; the novel feels mildly oppressive at times, with all it is trying to take on. Plus, we know there is not going to be a happy ending: Thalia is dead when the novel opens; she will be dead when it ends. Meanwhile, we are going to hear about a lot of other dead women, abused women and sexually harassed women. Amazingly, in all of this, New Hampshire comes off just fine except for the repeated insinuations that its winters are cold. Makkai is careful not to suggest that any real-life police departments would force a false confession or that any real-life attorney would have so horribly failed the wrongly convicted man.

"New Hampshire's public defenders are apparently excellent, and know everyone in the legal system of what is, after all, a very small state. They know the culture, and they don't overdress for court," she writes in what seems a bit of overkill. (In her acknowledgements, Makkai also credits Portsmouth public defender Stephanie Hausman, "who course-corrected and fine-tuned the legal parts of the book.")

As such, while it's not a novel that New Hampshire's chambers of commerce will want to use for marketing, it's not a bad one for the Granite State. And every good book is made better when it's set in familiar environs. Look for this one when the lists of the best books of 2023 emerge later this year. A — Jennifer Graham



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## Books

### Author events

• **CAROL PHILLIPS** will be at Bookery (844 Elm St. in Manchester; bookerymht.com) on Thursday, March 23, at 5:30 p.m. to talk about her new book, *Stop Struggling: Give Yourself the Gift of Healthy Living*. The event is free; register online.

• **CHRISTINE KENNEALLY** will be at Bookery (844 Elm St. in Manchester; bookerymht.com) on Friday, March 24, at 6 p.m. to talk about her new book, *Ghosts of the Orphanage*. The event is free; register online.

• **DAVID S. BRADY** will be at Bookery (844 Elm St. in Manchester; bookerymht.com) on Saturday, March 25, at 4 p.m. to talk about his new book, *The Solomon Sigil*. The event is free; register online.

• **AMY LABELLE** will be at Bookery (844 Elm St. in Manchester; bookerymht.com) on Sunday, March 26, at 4 p.m. to talk about her new book, *Wine Weddings*. The event is free; register online.

• **NATHAN GUARDIAN** will discuss his debut novel *Wicked Women* at Balin Books (375 Amherst St. in Nashua) on Sunday, March 26, at 2 p.m.

• **HANK PHILLIPPI RYAN** will discuss her new book *The House Guest* at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, March



29, at 6:30 p.m. in a conversation with author Sarah Stewart Taylor (author of *The Maggie D'arcy Mystery* series).

• **JASON VITUG** will be at Bookery (844 Elm St. in Manchester; bookerymht.com) on Wednesday, March 29, at 5 p.m. to discuss his book *Happy Money Happy Life*. The event is free; register online.

• **CHRISTOPHER GORHAM** will discuss his new book about Anna Marie Rosenberg called *The Confidante: The Untold Story of the Woman Who Helped Win World War II and Shape Modern America* on Thursday, March 30, at 6:30 p.m. at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com).

• **RICHARD MIRABELLA** will present his novel *Brother & Sister Enter the For-*

*est* during a virtual presentation via Gibson's Bookstore in Concord on Tuesday, April 4, at 7 p.m. Register via gibsonsbookstore.com; registration is free though ticket packages with the book are also available.

**Poetry**

• **WORLD POETRY DAY** John Hay Estate at The Fells (456 Route 103A in Newbury; thefells.org, 763-4786, ext. 3) celebrates World Poetry Day (Tuesday, March 21) with an online poetry lecture on Wednesday, March 22, at 7 p.m. hosted by Alice Fogel. The virtual lecture will be titled "Strange Terrain: How Not to Get Poetry & Let It Get You Instead" and the program is free and open to the public. Register by calling or emailing info@thefells.org.


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**Shazam! Fury of the Gods**
**(PG-13)**

Billy Batson is trying to keep the Shazam team together even though his family of superhero kids is growing up in *Shazam! Fury of the Gods*.

Actually, I lie, the movie isn't about that at all. It states that a few times as Billy's (Asher Angel as the teen, Zachary Levi as the Shazam superhero he can turn himself in to) current concern, with him insisting that all his siblings and fellow superheroes attend all rescues and family meetings together. But the movie doesn't really seem to know how to make his desire to hold his new family together part of the story, either plot-wise or emotionally, in any kind of an organic way. Mary (Grace Caroline Currey, in both her incarnations) has in fact aged out of the foster care system but continues to live with parents Rosa (Marta Milans) and Victor (Cooper Andrews) and works between super-suiting up to contribute money to the household. Billy is himself only a few months away from turning 18, as is his bestie Freddy (Jack Dylan Grazer/Adam Brody), who occasionally superheroes alone and is trying to impress new girl Ann (Rachel Zegler) at school. Younger kids/Shazam team members Pedro (Jovan Armand/D.J. Cotrona), Eugene (Ian Chen/Ross Butler) and Darla (Faithe Herman/Meagan Good) are, uhm, also there. I feel like there was a plan for them to have story lines but it doesn't really pan out.

Meanwhile, Greek goddesses, the Daughters of Atlas (who sound like a pretty good all-lady metal cover band) — Hespera (Helen Mirren) and Kalypso (Lucy Liu) — retrieve the staff that the movie thankfully reminds us that Shazam broke in the first movie. As it turns out, breaking the staff actually broke the barrier between the worlds of the gods and humans. (Wizard Djimon Hounsou had domed the gods off in a floating bubble or something — look, all the lore stuff in this movie presented dumbly and I'm not going to worry about it too much). So these


*Shazam! Fury of the Gods*

ladies, dressed in full Greek warrior garb, go retrieve the staff and force the Wizard to put it back together and then head to the human realm to find and take their power back from Shazam(s).

Eventually, there's a dragon, a giant tree that creates serious root-based damage to the Phillies' Citizens Bank Park, and winged lions and cyclops causing havoc in the streets of Philadelphia. And, hoo-boy, is it all boring. Let me say that again: Helen Mirren is a god (typecasting) and Lucy Liu rides a dragon to fight Shazam — and this movie could not figure out how to make any of that interesting, even in a campy way.

Every dumb bit of DC Extended Universe business was a drag on the movie (there are apparently two credits scenes, I stayed for one and I don't regret leaving before the other). There is an absolutely baffling cameo at the end of the movie that is so ham-fisted it made me mad about a character I have previously liked. The movie cares way too much about the minutiae of the backstory of Daughters of Atlas without ever bothering to make the characters of Hespera, Kalypso and mystery sister No. 3 (not really a mystery) interesting. There are a lot of things that are started, little story elements that seem like they're going to add emotional heft to the movie, that are just dropped like they were forgotten about. The movie feels senselessly loud — not just in volume but in how everything feels three times too much as if to

distract us from how nothing it is. It is brightly colored scarves thrown all over the living room in hopes you won't notice there's no furniture or carpet or TV.

The only time this movie shows any bit of charm is when the family — specifically, with the kids in their child versions, sometimes with the parents — is together. (In general, this movie does not have a good balance of the kids and their adult superhero avatars.) I think the heart of this superhero character and his story comes back to his family, specifically his family of people who have ultimately chosen to be each other's family. Their kindness and empathy and decision to trust and love each other after whatever traumas and losses they previously faced are the superpowers of this group, and the first *Shazam!* did a good job of making that an organic element of the story. This movie seems to forget that completely, which is perhaps why most of it feels so hollow despite being so packed with superhero-movie bloat.

*Shazam! Fury of the Gods* feels like an inferior product whose only selling point is familiar packaging rather than a story with characters we know and care about. **C-**

*Rated PG-13 for sequences of action and violence, and language, according to the MPA on filmratings.com. Directed by David F. Sandberg and written by Henry Gayden and Chris Morgan, Shazam! Fury of the Gods is two hours and 10 minutes long and is distributed in theaters by New Line Cinema.* 🍷

**Film**

• **NH Jewish Film Fest** runs through Sunday, March 26, at locations in Manchester, Bedford, Keene, Concord, Portsmouth and Hooksett. The festival will include 11 feature-length films and a five-film shorts program, according to [nhjewishfilmfestival.com](http://nhjewishfilmfestival.com), where you can purchase tickets for individual shows (\$12) or for an all-access package (\$200). Of the features, 9 will also be available to screen at home.

• **Living** (PG-13, 2023) will screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) on Thursday, March 23, 4 p.m.

• **Inside** (R, 2023) will screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) on Thursday, March 23, at 4:30 & 7 p.m.; Friday, March 24, through Sunday, March 26, at 7:15 p.m.; Thurs-

day, March 30, at 7:15 p.m.

• **The Man in the Basement** (NR, 2023), part of the NH Jewish Film Festival, will screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) on Thursday, March 23, at 7 p.m.

• **Aftersun** (R, 2022) will screen in the Simchik Cinema (a 22-seat screening room) at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) Friday, March 24, and Saturday, March 25, at 1:30, 4 & 6:30 p.m.; Sunday, March 26, at 1:30; Thursday, March 30 at 4 & 6:30 p.m..

• **Everything Everywhere All At Once** (R, 2022) will screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) on Friday, March 24, and Saturday, March 25, at 1 & 4:15 p.m.; Sunday, March 26, at 6:15 p.m.; Thursday, March 30, at 4:15 p.m.

• **The Lost King** (PG-13, 2023) will

screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) Friday, March 24, and Saturday, March 25, at 2, 4:30 & 7 p.m.; Sunday, March 26, at 2 & 4:30 p.m.; Thursday, March 27, at 4:30 & 7 p.m..

• **America** (2022), part of the NH Jewish Film Festival, will screen at Red River Theatres (11 S. Main St., Concord; 224-4600, [redrivertheatres.org](http://redrivertheatres.org)) on Sunday, March 26, at 1 p.m.

• **Regeneration** (1915) a silent film featuring live musical accompaniment by Jeff Rapsis, will screen at Wilton Town Hall Theatre (40 Main St., Wilton; [wiltontownhalltheatre.com](http://wiltontownhalltheatre.com), 654-3456) on Sunday, March 26, at 2 p.m.

• **Dedication** (2022) the final in-theater screening of the NH Jewish Film Festival, will screen at Red River Theatres in Concord on Sunday, March 26, at 3:30 p.m. followed by a post-film discussion with director Roger


*The Lost King*

Peltzman and a festival wrap party.

• **InViaggio: The Travels of Pope Francis** (2022) will screen on Monday, March 27, at 6:30 p.m. at Park Theatre (19 Main St., Jaffrey; [theparktheatre.org](http://theparktheatre.org)).

• **The Quiet Girl** (PG-13, 2022) will screen at Red River Theatres in Concord starting Friday, March 31.

• **Close** (PG-13, 2022) will screen in the Simchik Cinema (a 22-seat screening room) at Red River Theatres in Concord starting Friday, March 31.

By Michael Witthaus  
mwitthaus@hippopress.com

• **Laugh buffet:** When he's looking to feel humbled, comedian **Francis Birch** watches the decade-old YouTube clip that someone recorded of his open mic debut, an effort prompted by his office mates' encouragement that he was funny enough to try standup. Fortunately, he's much better now, and topping the bill with Dave Twohig, Jim Laprel and Alana Foden. The latter is a longtime promoter of shows in the area. Thursday, March 23, 7:30 p.m., Soho Asian Restaurant, 49 Lowell Road, Hudson, \$18 at [square.site](http://square.site).

• **Rock revival:** From its beginnings as a duo of guitarists Liv Lorusso and Jordan Brilliant, **Feverslip** has fleshed out into a powerhouse blues rock quintet fronted by ex-Red Sky Mary vocalist Sam Vlasich, with a steady rhythm section of Brad Hartwick and Harrison Forti, both formerly in Victim of Circumstance. Their rollicking song "Tombstone" is reminiscent of Aerosmith in their prime and other classic rockers. Enjoy them playing an early acoustic set. Friday, March 24, 6 p.m., Village Trestle, 25 Main St., Goffstown, [feverslip.com](http://feverslip.com).

• **Standard bearing:** A fixture at Whip-snapers in Londonderry before it closed, **Souled Out Show Band** is a tonic for fans of brass rockers like Chicago. They're performing on the big stage in Concord, doing a decades-spanning set list with everything from "Knock on Wood" to Miley Cyrus's "Party in the USA," along with dance-inspiring deep cuts like "One Fine Morning" from Lighthouse and Billy & the Beaters' "At This Moment." Saturday, March 25, 8 p.m., Bank of NH Stage, 16 S. Main St., Concord, \$24 at [ccanh.com](http://ccanh.com).

• **Heavy handed:** Touring in support of a new album due end of March, **Kingsmen** is a high-velocity metalcore band from Rhode Island that broke through with its 2020 release *Revenge. Forgiveness. Recovery*. The lead single from the upcoming disc is "Bitter Half," a furious, percussive screamer about casting out life's dark forces. Joining them for their downtown show is modern rock group Rise Among Rivals. Sunday, March 26, 7 p.m., Jewel Music Venue, 61 Canal St., Manchester, \$12 at [eventbrite.com](http://eventbrite.com).

• **Guitar prowess:** Melding elements of jazz, rock and flamenco, **Kaki King** is a musician's musician. Dave Grohl once brought her onstage, saying, "There are some guitar players that are good and there are some guitar players that are really f-ing good, and then there's Kaki King." *Modern Yesterdays*, her collaboration with D.J. Sparr, recently premiered at the American Composers Orchestra in New York City. Monday, March 27, 8 p.m., Music Hall Lounge, 131 Congress St., Portsmouth, \$33 and \$43 at [themusicall.org](http://themusicall.org).

## NITE

# Sister power

### All-woman showcase at Shaskeen

By Michael Witthaus  
mwitthaus@hippopress.com

An upcoming Saturday afternoon of music will be an eclectic gathering of four women, each with a unique voice. Rachel Berlin echoes *Ladies of the Canyon*-era Joni Mitchell, Bri Bell writes and records lush folk pop as a solo artist and plays in a hardcore metal band on the side, Savoir Faire offers noir jazz with a sharp lyrical edge, and Fatma Salem's songs are raw, spare and full of life experience.

The four will meet for the first time when each does a half-hour set at Shaskeen Pub on March 25. The common thread bringing them together is the WMNH-FM local music program *Granite State of Mind*. Each has appeared there recently.

"I went in search of more female performers ... as a winter task for myself and the show," host Rob Azevedo said recently.

As to why he chose these four performers, he said, "I found Savoir Faire to be symphonic almost. Fatma was refreshing, endearing, quietly captivating. Bri sounds like street love to me and her delivery is striking. Rachel was instantly next-level in her command and presence, and her voice melts into each song."

Salem works as a mental health counselor in the same building as WMNH. Azevedo first met her in the hall there, then learned she was a musician. Her music often reflects her work.

"To have the background of life experi-

**Rising Star Series: Savoir Faire, Fatma Salem, Bri Bell & Rachel Berlin**

**When:** Saturday, March 25, 4 p.m.

**Where:** Shaskeen Pub, 909 Elm St., Manchester

**More:** [facebook.com/rob.azevedo](http://facebook.com/rob.azevedo)

ences adds another layer," Salem said on her *GSOM* appearance. "You can track my journey through my songs."

Berlin only recently made her first song public, but it is full of promise, and she has many more in waiting. "Wandering One Ways" has a verse/refrain structure and alternate tuning resembles Mitchell's "Cactus Tree," which is no accident. "I really wanted to write a song that is inspired by her," she said in a recent phone interview. "Her ability to stay on one emotion and just really dig into it, lay it out there ... I really wanted to be able to do that."

Though both her parents are music teachers, Berlin's journey to the stage wasn't a given. "I'm definitely not a natural-born performer," the 20-year old said. She's battled stage fright since her childhood piano recital days. But after polishing up her guitar skills during the pandemic, she decided it was mind over matter and started hitting open mics.

When Lamont Smooth, a band from her hometown of Concord, invited her to sing with them at their Bank of NH Stage show last year, Berlin nervously agreed. "I couldn't eat before I went on," she said, "but ... I turned off my feelings and just got into the music."

Her songwriting heroes inspired Berlin to become a lyricist. "Anytime I thought I had a good line, I would write it down, and then I would try to mold all those lines into something," she said. "Now, because I started doing it, it's just an impulse; I can't not do it. It feels wrong to hold it all in."

Conversely, Bri Bell is a veteran of the Manchester scene. She started playing in 2013 at the Central Ale House open jam, an experience she remembers warmly.

If you put yourself in a circle of other people who are creative and have similar goals, you almost feed off each other," Bell said by



top left: Savoir Faire, top right: Fatma Salem, bottom left: Bri Bell and bottom right: Rachel Berlin. Courtesy photos.

phone recently. "It became like a family. We taught each other things, played together and just grew up as musicians."

That led to playing out in local bars, but that didn't last long for Bell. "I definitely did the grind, which a lot of my fellow musicians, peers in this area do," she said. "Playing any show you can get ... playing covers. Unfortunately, it's something that I personally don't like."

These days, she plays fewer but more satisfying gigs. "I like to be in an environment where I can be heard ... appreciated, if that makes sense."

Bell released the all-acoustic *Depressive Times* in 2022, later fleshing out those songs and a few others into two EPs, *Fall* and *Winter*. Both were made in her home studio and came out in the past few months. She cites Simon & Garfunkel, Cat Power and Massive Attack as influences. Her friend Monica Grasso, who plays bass in the Graniteers, had an interesting response to the records.

"She told me, 'I could never play the kind of music that you do, but I need to hear it' — I appreciate that compliment," Bell recalled. "It is very depressing music, but that's my process. It's very vulnerable. My music will make you sad, but the goal is to relate in those emotions that we're not alone." 🍷

## COMEDY THIS WEEK AND BEYOND

### Venues

**Bank of NH Stage in Concord**  
16 S. Main St., Concord  
225-1111, [banknhstage.com](http://banknhstage.com)

**Capitol Center for the Arts — Chubb Theatre**  
44 S. Main St., Concord  
225-1111, [ccanh.com](http://ccanh.com)

**Chunky's**  
707 Huse Road, Manchester;  
151 Coliseum Ave., Nashua;  
150 Bridge St., Pelham;  
[chunkys.com](http://chunkys.com)

**The Flying Monkey**  
39 Main St., Plymouth  
536-2551, [flyingmonkeynh.com](http://flyingmonkeynh.com)

**Headliners Comedy Club**  
DoubleTree By Hilton, 700 Elm St., Manchester  
[headlinerscomedyclub.com](http://headlinerscomedyclub.com)

**LaBelle Winery**  
345 Route 101, Amherst  
672-9898, [labellewinery.com](http://labellewinery.com)

**LaBelle Winery Derry**  
14 Route 111, Derry  
672-9898, [labellewinery.com](http://labellewinery.com)

**Murphy's Taproom**  
494 Elm St., Manchester  
[scampscomey.com/shows](http://scampscomey.com/shows)

**Murphy's**  
393 Route 101, Bedford

**Palace Theatre**  
80 Hanover St., Manchester  
668-5588, [palacetheatre.org](http://palacetheatre.org)

**Press Room**  
77 Daniel St., Portsmouth,  
[pressroomnh.com](http://pressroomnh.com)

**Rex Theatre**  
23 Amherst St., Manchester  
668-5588, [palacetheatre.org](http://palacetheatre.org)

**Ruby Room Comedy**  
909 Elm St., Manchester, 491-0720, [rubyroomcomedy.com](http://rubyroomcomedy.com)

**Tupelo Music Hall**  
10 A St., Derry, 437-5100,  
[tupelomusicall.com](http://tupelomusicall.com)

**Whym Craft Brewery**  
853 Lafayette Road, Hampton  
[whym.beer](http://whym.beer)

**Shows**

- **Corey Rodrigues** LaBelle Amherst, Thursday, March 23, 7 p.m.
- **Cindy Foster** Press Room, Thursday, March 23, 7 p.m.
- **Mark Riley** Rex, Friday, March 24, 7:30 p.m.
- **Will Noonan** and **Laurin Severse** Tupelo, Friday,

March 24, 8 p.m.

- **Alex Giampapa** Whym Craft Brewery, Friday, March 24, 8:30 p.m.

- **Frank Santorelli** Chunky's Manchester, Friday, March 24, and Saturday, March 25, 8:30 p.m.

- **Juston McKinney** Chubb Theatre, Saturday, March 25, 8 p.m.

- **Steve Sweeney** Murphy's Bedford, Saturday, March 25, 8 p.m.

- **Amy Tee featuring Ryan Shea, Chrystal Gordon, Jolanda Logan** Murphy's Taproom, Saturday, March 25, 8 p.m.

- **Jody Sloane** Headliners, Saturday, March 25, 8:30 p.m.

- **Kenny Rogerson** Chunky's Nashua, Saturday, March 25, 8:30 p.m.

- **David Drake** Music Hall Lounge, Saturday, March 25,



Mark Riley

8:30 p.m.

- **Matt Rife** Chubb Theatre, Sunday, March 26, 7:30 p.m.

- **Josh Filipowski and Friends** Press Room, Thursday, March 30, 7 p.m.

- **Will Noonan** Whym Craft Brewery, Friday, March 31, 8:30 p.m.

- **Alex Giampapa** Chunky's Manchester, Friday, March 31, and Saturday, April 1, 8:30 p.m.

# MUSIC THIS WEEK

<b>Alton</b> Foster's Tavern 403 Main St., 875-1234	<b>Candia</b> Town Cabin Deli & Pub 285 Old Candia Road 483-4888	<b>Derry</b> Fody's Tavern 187 Rockingham Road, 404-6946	<b>Greenfield</b> Riverhouse Cafe 4 Slip Road, 547-8710	<b>Hudson</b> The Bar 2B Burnham Road	<b>Manchester</b> Backyard Brewery 1211 S. Mammoth Road 623-3545	<b>Murphy's Taproom</b> 494 Elm St., 644-3535	<b>Tomahawk Tavern</b> 454 Daniel Webster Hwy. 365-4960
<b>Alton Bay</b> Dockside Restaurant 6 East Side Drive 855-2222	<b>Concord</b> Area 23 State Street, 881-9060	<b>Dover</b> Cara Irish Pub & Restaurant 11 Fourth St., 343-4390	<b>Hampton</b> Bogie's 32 Depot Square, 601-2319	<b>Lynn's 102 Tavern</b> 76 Derry Road, 943-7832	<b>City Hall Pub</b> 8 Hanover St., 232-3751	<b>Salona Bar &amp; Grill</b> 128 Maple St., 624-4020	<b>Tortilla Flat</b> 595 Daniel Webster Hwy. 424-4479
<b>Auburn</b> Auburn Pitts 167 Rockingham Road 622-6564	<b>Hermanos Cocina Mex- icana</b> 11 Hills Ave., 224-5669	<b>Epping</b> Telly's Restaurant & Pizzeria 235 Calef Hwy., 679-8225	<b>CR's The Restaurant</b> 287 Exeter Road, 929-7972	<b>Jaffrey</b> Park Theatre 19 Main St., 532-9300	<b>Currier Museum of Art</b> 150 Ash St., 669-6144	<b>Shaskeen Pub</b> 909 Elm St., 625-0246	<b>Milford</b> The Pasta Loft 241 Union Square 672-2270
<b>Barnstead</b> Back Door Grill 107 Maple St., Center Barnstead, 269-3000	<b>Penuche's Ale House</b> 16 Bicentennial Square 228-9833	<b>Epsom</b> Hill Top Pizzeria 1724 Dover Road 736-0027	<b>L Street Tavern 603</b> 17 L St., 967-4777	<b>Kingston</b> Saddle Up Saloon 92 Route 125, 369-6962	<b>Derryfield Country Club</b> 625 Mammoth Road 623-2880	<b>South Side Tavern</b> 1279 S. Willow St. 935-9947	<b>Riley's Place</b> 29 Mont Vernon St. 380-3480
<b>Bedford</b> Copper Door 15 Leavy Dr., 488-2677	<b>Tandy's Pub &amp; Grille</b> 1 Eagle Square, 856-7614	<b>Francestown</b> Toll Booth Tavern Crotched Mountain Resort, 740 Second NH Turnpike, 588-1800	<b>The Goat</b> 20 L St., 601-6928	<b>Laconia</b> Belknap Mill 25 Beacon St. E., No. 1 524-8813	<b>Elm House of Pizza</b> 102 Elm St., 232-5522	<b>Stark Brewing Co.</b> 500 Commercial St. 625-4444	<b>Stonecutters Pub</b> 63 Union Square 213-5979
<b>Bow</b> Chen Yang Li 520 S. Bow St., 228-8508	<b>Uno Pizzeria</b> 15 Fort Eddy Road 226-8667	<b>Gilford</b> Patrick's 18 Weirs Road, 293-0841	<b>Shane's Texas Pit</b> 61 High St., 601-7091	<b>Fratello's</b> 799 Union Ave., 528-2022	<b>The Foundry</b> 50 Commercial St. 836-1925	<b>Strange Brew</b> 88 Market St., 666-4292	<b>Nashua</b> Fody's Tavern 9 Clinton St., 577-9015
<b>Brookline</b> The Alamo Texas Barbe- cue & Tequila Bar 99 Route 13, 721-5000	<b>Contoocook</b> Gould Hill Farm & Contoocook Cider Co. 656 Gould Hill Road 746-3811	<b>Wally's Pub</b> 144 Ashworth Ave. 926-6954	<b>L Tower Hill Tavern</b> 264 Lakeside Ave. 366-9100	<b>Tower Hill Tavern</b> 264 Lakeside Ave. 366-9100	<b>Great North Aleworks</b> 1050 Holt Ave., 858-5789	<b>To Share Brewing</b> 720 Union St., 836-6947	<b>Liquid Therapy</b> 14 Court St., 402-9391
	<b>Deerfield</b> The Lazy Lion 4 North Road, 463-7374	<b>Whym Craft Pub &amp; Brewery</b> 853 Lafayette Road 601-2801	<b>Wally's Pub</b> 144 Ashworth Ave. 926-6954	<b>Londonderry</b> Coach Stop Restaurant & Tavern 176 Mammoth Road 437-2022	<b>The Hill Bar &amp; Grille</b> McIntyre Ski Area 50 Chalet Ct., 622-6159	<b>Wild Rover</b> 21 Kosciuszko St. 669-7722	<b>Millyard Brewery</b> 125 E. Otterson St. 722-0104
		<b>Henniker</b> Pats Peak Sled Pub		<b>Stumble Inn</b> 20 Rockingham Road 432-3210	<b>KC's Rib Shack</b> 837 Second St., 627-RIBS	<b>Meredith</b> Giuseppe's 312 Daniel Webster Hwy. 279-3313	<b>Raga</b> 138 Main St., 459-8566
						<b>Twin Barns Brewing</b> 194 Daniel Webster Hwy. 279-0876	<b>San Francisco Kitchen</b> 133 Main St., 886-8833
						<b>Merrimack</b> Homestead 641 Daniel Webster Hwy. 429-2022	<b>Shorty's Mexican Roadhouse</b>

## Thursday, March 23

<b>Auburn</b> Auburn Pitts: open jam, 7 p.m.	<b>Epping</b> Telly's: Justin Jordan, 7 p.m.	<b>Laconia</b> Fratello's: Duke Snyder, 7 p.m. Tower Hill: karaoke w/ Luke Sky- rocker, 8 p.m.	5:45 p.m.	<b>Merrimack</b> Homestead: Lou Antonucci, 5:30 p.m. Tomahawk: Chad LaMarsh, 9 p.m. Tortilla Flat: KOHA, 6 p.m.	<b>Auburn</b> Auburn Pitts: live music, 7 p.m.	<b>Londonderry</b> Coach Stop: Dave Zangri, 6 p.m. Stumble Inn: Another Shot, 7 p.m.
<b>Bedford</b> Copper Door: Clint Lapointe, 7 p.m.	<b>Gilford</b> Patrick's Pub: Sev and company with Dave Zangri, 6 p.m.	<b>Londonderry</b> Stumble Inn: Mugsy Trio, 7 p.m.		<b>Milford</b> Pasta Loft: musical bingo, 6:30 p.m. Riley's Place: open mic, 7 p.m.	<b>Barnstead</b> Back Door Grill: Nicole Knox Murphy, 6 p.m.	<b>Manchester</b> Backyard Brewery: Dwayne Haggins, 6 p.m. Bonfire: Phil Maurice, 9 p.m. Derryfield: D-Comp Trio, 8 p.m. Fratello's: Jeff Mrozek, 6 p.m. The Foundry: Chris Lester, 6 p.m. The Goat: Sugah Rush, 9 p.m. Shaskeen: Sirsy, 9 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Frankie Boy & the Blues Express, 9 p.m. To Share: Upright Dogs, 6:30 p.m.
<b>Brookline</b> Alamo: open mic with Travis Rollo, 6 p.m.	<b>Goffstown</b> Village Trestle: Joannie Cicatelli, 6 p.m.	<b>Manchester</b> City Hall Pub: Steve Prisby, 7 p.m. Currier: Party of the Sun, 5 p.m. Elm House of Pizza: Ralph Allen, 6 p.m. Foundry: Paul Driscoll, 5 p.m. Fratello's: Sean Coleman, 5:30 p.m. The Goat: Sugah Rush, 9 p.m. Strange Brew: Mike Sudderth, 8 p.m.		<b>Nashua</b> Fody's: DJ Rich Karaoke, 9:30 p.m. San Francisco Kitchen: Tyler Levs, 6:30 p.m. Shorty's: Jordan Quinn, 6 p.m.	<b>Brookline</b> Alamo: Kat Ivy, 6 p.m.	<b>Meredith</b> Giuseppe's: Bob Kroepel, 5:45 p.m. Twin Barns: Sam Hammerman, 5 p.m.
<b>Concord</b> Area 23: Carrie and the Wingmen, 8 p.m. Hermanos: State Street Combo, 6:30 p.m. Penuche's: Rippin E Brakes, 9 p.m.	<b>Hampton</b> CR's: Rico Barr Duo, 6 p.m. Wally's: Hampton Idol, 7 p.m. Whym: music bingo, 6 p.m.	<b>Portsmouth</b> The Goat: Isaiah Bennett, 9 p.m.		<b>Salem</b> Copper Door: Jodee Frawlee, 7 p.m.	<b>Concord</b> Area 23: 5 Days Apart, 8 p.m.	<b>Merrimack</b> Homestead: Chris Cavanaugh, 6 p.m.
<b>Derry</b> Fody's: music bingo, 8 p.m.	<b>Hudson</b> Lynn's 102: karaoke w/ George Bisson, 8 p.m.	<b>Seabrook</b> Backyard Burgers: Jennifer Mitchell, 6 p.m.		<b>Strafford</b> Independence Inn: Eric Lind- berg, 6 p.m.	<b>Epping</b> Telly's: Tim Theriault, 8 p.m.	<b>Milford</b> Pasta Loft: Neon Rodeo, 8:30 p.m. Stonecutters Pub: DJ Dave O karaoke, 9 p.m.



## COMEDY TAG TEAM

Will Noonan is best-known for his appearances in Honda TV commercials. Laura Severse has opened for Iliza Schlesinger, Lenny Clarke and Jimmy Tingle. John Baglio is the two-time winner of the Wootenanny Comedy Festival. Together these talents coheadline Tupelo Music Hall (10 A St., Derry, 437-5100, tupelomusichall.com) on Friday, March 24, at 8 p.m. Tickets cost \$22 plus fees.  
*Laura Severse.*

## Friday, March 24

<b>Alton</b> Foster's Tavern: Lone Wolf Proj- ect, 6 p.m.	<b>Laconia</b> Fratello's: Paul Warnick, 6 p.m.
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# NITE MUSIC THIS WEEK

48 Gusabel Ave., 882-4070	70 Route 108, 18-7121	<b>American Legion Post 31</b> 11 Charles St., 753-9372	<b>Mojo's West End Tavern</b> 95 Brewery Lane 436-6656	<b>Rochester</b> <b>Mitchell Hill BBQ Grill &amp; Brew</b> 50 N. Main St., 332-2537	458-2033	<b>Wings</b> 5 Provident Way, 760-2581	<b>Strafford</b> <b>Independence Inn</b> 6 Drake Hill Road 718-3334
<b>New Boston</b> <b>Molly's Tavern &amp; Restaurant</b> 35 Mont Vernon Road 487-1362	<b>Newmarket</b> <b>Stone Church</b> 5 Granite St., 659-7700	<b>Portsmouth</b> <b>The Gas Light</b> 64 Market St., 430-9122	<b>Press Room</b> 77 Daniel St., 431-5186	<b>Porter's Pub</b> 19 Hanson St., 330-1964	<b>Luna Bistro</b> 254 N. Broadway, 458-2162	<b>Chop Shop Pub</b> 920 Lafayette Road 760-7706	<b>Tilton</b> <b>Pour Decisions</b> 500 Laconia Road 527-8066
<b>Newfields</b> <b>Fire and Spice Bistro</b>	<b>Northfield</b> <b>Boonedoxz Pub</b> 95 Park St., 717-8267	<b>The Goat</b> 142 Congress St. 590-4628	<b>Thirsty Moose Taphouse</b> 21 Congress St., 427-8645	<b>Salem</b> <b>Copper Door</b> 41 S. Broadway,	<b>Smuttynose</b> 11 Via Toscana	<b>Red's Kitchen + Tavern</b> 530 Lafayette Road 760-0030	
	<b>Penacook</b>			<b>Seabrook</b> <b>Copper Door</b> 41 S. Broadway,	<b>Seabrook</b> <b>Backyard Burgers &amp;</b>		

<b>New Boston</b> <b>Molly's:</b> Colin Hart, 7 p.m.	<b>Brookline</b> <b>Alamo:</b> Travis Rollo, 6 p.m.	Trio, 8 p.m.	<b>Newbury</b> <b>Mount Sunapee:</b> Rebecca Turmel, 3 p.m.	<b>Brookline</b> <b>Alamo:</b> Matt Bergeron, 4 p.m.	<b>Manchester</b> <b>Bonfire:</b> line dancing, 6 p.m.
<b>Newfields</b> <b>Fire and Spice Bistro:</b> Chris O'Neil, 5:30 p.m.	<b>Bow</b> <b>Chen Yang Li:</b> Brad Myrick, 7 p.m.	<b>Laconia</b> <b>Tower Hill:</b> line dancing, 7 p.m.	<b>Newmarket</b> <b>Stone Church:</b> Jim and Jordan, 4:30 p.m.	<b>Contoocook</b> <b>Cider Company:</b> Brad Myrick, 2 p.m.	<b>Foundry:</b> Brad Myrick, 10 a.m.
<b>Northfield</b> <b>Boonedoxz Pub:</b> karaoke night, 7 p.m.	<b>Concord</b> <b>Area 23:</b> acoustic circle, 2 p.m.; Holy Fool, 8 p.m.	<b>Londonderry</b> <b>Coach Stop:</b> Joe McDonald, 6 p.m.	<b>Portsmouth</b> <b>Gas Light Pub:</b> David Corson, 9:30 p.m.	<b>Goffstown</b> <b>Village Trestle:</b> Bob Pratte, 3:30 p.m.	<b>Murphy's:</b> Stephen Deluca, 11:30 a.m.
<b>Penacook</b> <b>American Legion Post 31:</b> JMitch Karaoke, 7 p.m.	<b>Downtown Farmers Market:</b> Justin Cohn, 9 a.m.	<b>Stumble Inn:</b> Off Ramps, 8 p.m.	<b>The Goat:</b> Mike Forgette, 9 p.m.	<b>Hampton</b> <b>CR's:</b> Just the Two, 11 a.m.	<b>Strange Brew:</b> One Big Soul Jam, 7 p.m.
<b>Portsmouth</b> <b>Gas Light:</b> Krystian Beal, 9:30 p.m.	<b>Hermanos:</b> Tim Hazelton, 6:30 p.m.	<b>Manchester</b> <b>Backyard Brewery:</b> Sam Hammerman, 6 p.m.	<b>Thirsty Moose:</b> Pop Disaster, 9 p.m.	<b>L Street:</b> Up-Beat w/J-Dubz, 9 p.m.	<b>Milford</b> <b>Riley's Place:</b> open mic w/ Blues Jam, 1 p.m.
<b>The Goat:</b> Chris Toler, 9 p.m.	<b>Epping</b> <b>Telly's:</b> Pete Petrerson, 8 p.m.	<b>Bonfire:</b> Martin & Kelly, 9 p.m.	<b>Seabrook</b> <b>Chop Shop:</b> BackStage Pass (rock hair metal), 6:30 p.m.	<b>Why:</b> Anthony LiPetri, 1 p.m.	<b>Northfield</b> <b>Boonedoxz Pub:</b> open mic, 4 p.m.
<b>Thirsty Moose:</b> Cover Story, 9 p.m.	<b>Epsom</b> <b>Hill Top Pizza:</b> JMitch Karaoke, 7 p.m.	<b>Derryfield:</b> Small Town Stranded, 8 p.m.	<b>Rochester</b> <b>Mitchell Hill:</b> Aunt Peg band, 7 p.m.	<b>Hudson</b> <b>Lynn's 102:</b> Carter On Guitar, 4 p.m.	<b>Portsmouth</b> <b>The Goat:</b> Rob Pagnano, 9 p.m.
<b>Rochester</b> <b>Mitchell Hill:</b> High & Dry, 6 p.m.	<b>Francestown</b> <b>Crotched Mountain:</b> Ryan Williamson, 7 p.m.	<b>Fratello's:</b> Jordan Quinn, 6 p.m.	<b>Alton Bay</b> <b>Dockside:</b> Tequila Jim, 4 p.m.	<b>Laconia</b> <b>Belknap Mill:</b> open mic, 2 p.m.	<b>Salem</b> <b>Copper Door:</b> Phil Jacques, 11 a.m.
<b>Salem</b> <b>Luna Bistro:</b> Justin Jordan, 6 p.m.	<b>Goffstown</b> <b>Village Trestle:</b> Fever Slip Acoustic Band, 6 p.m.	<b>Foundry:</b> Josh Foster, 6 p.m.	<b>Bedford</b> <b>Copper Door:</b> Nate Comp, 6 p.m.	<b>Tower Hill:</b> karaoke w/ DJ Tim, 8 p.m.	<b>Luna Bistro:</b> Steve Baker, 4 p.m.
<b>Smuttynose:</b> music bingo, 6 p.m.	<b>Hampton</b> <b>L Street:</b> Up-Beat w/J-Dubz, 9 p.m.	<b>Great North Aleworks:</b> Kevin Horan, 3 p.m.	<b>Sunday, March 26</b>	<b>Londonderry</b> <b>Stumble Inn:</b> Charlie Chronopoulos, 3 p.m.	<b>Monday, March 27</b>
<b>Seabrook</b> <b>Chop Shop:</b> Fast Times (80s Tribute), 6:30 p.m.	<b>Wally's:</b> Scott Brown and The Diplomats, 7 p.m.	<b>Shaskeen:</b> Muddy Ruckus, 9 p.m.	<b>Alton Bay</b> <b>Dockside:</b> Tequila Jim, 4 p.m.	<b>Dover</b> <b>Cara Irish Pub:</b> open mic, 8 p.m.	<b>Gilford</b> <b>Patrick's Pub:</b> open mic w/ Paul
<b>Tilton</b> <b>Pour Decisions:</b> Jake Hunsinger Duo, 7 p.m.	<b>Whym:</b> Ralph Allen, 6 p.m.	<b>Strange Brew:</b> Jon Ross, 9 p.m.	<b>Bedford</b> <b>Copper Door:</b> Nate Comp, 6 p.m.		
<b>Saturday, March 25</b>	<b>Hudson</b> <b>Lynn's 102:</b> Point of Entry, 8:30 p.m.	<b>To Share:</b> Ramez Gurung, 4 p.m.			
<b>Alton</b> <b>Foster's Tavern:</b> Chris Lester, 6 p.m.	<b>Jaffrey</b> <b>Park Theatre:</b> Bernie & Louise Watson, 5:30 p.m.	<b>Wild Rover:</b> George Barber, 5 p.m.			
<b>Alton Bay</b> <b>Dockside:</b> Mike Laughlin, 8 p.m.	<b>Kingston</b> <b>Saddle Up Saloon:</b> Chris Fraga	<b>Meredith</b> <b>Giuseppe's:</b> Andre Blazs, 6 p.m.			
		<b>Twin Barns:</b> Justin Cohn, 5 p.m.			
		<b>Merrimack</b> <b>Homestead:</b> Jeff Mrozek, 6 p.m.			
		<b>Milford</b> <b>Pasta Loft:</b> Horizon, 8:30 p.m.			
		<b>Nashua</b> <b>Liquid Therapy:</b> Human Beings, 6 p.m.			
		<b>Millyard Brewery:</b> Chad Verbeck, 4 p.m.			
		<b>New Boston</b> <b>Molly's:</b> The Incidentals, 7 p.m.			



## 'TAILS' AND TALES

In the 30 years since her song "Damn I Wish I Was Your Lover" made the Billboard Hot 100, **Sophie B. Hawkins** has kept busy: She was the subject of the documentary *The Cream Will Rise*, she played Janis Joplin in the play *Room 105* and she made a special guest appearance on the TV show *Community*. Don't miss her upcoming appearance at Jimmy's (135 Congress St., Portsmouth; 888-603-JAZZ, jimmysoncongress.com) on Friday, March 24, at 7:30 p.m. Tickets range from \$20 to \$75, plus fees.

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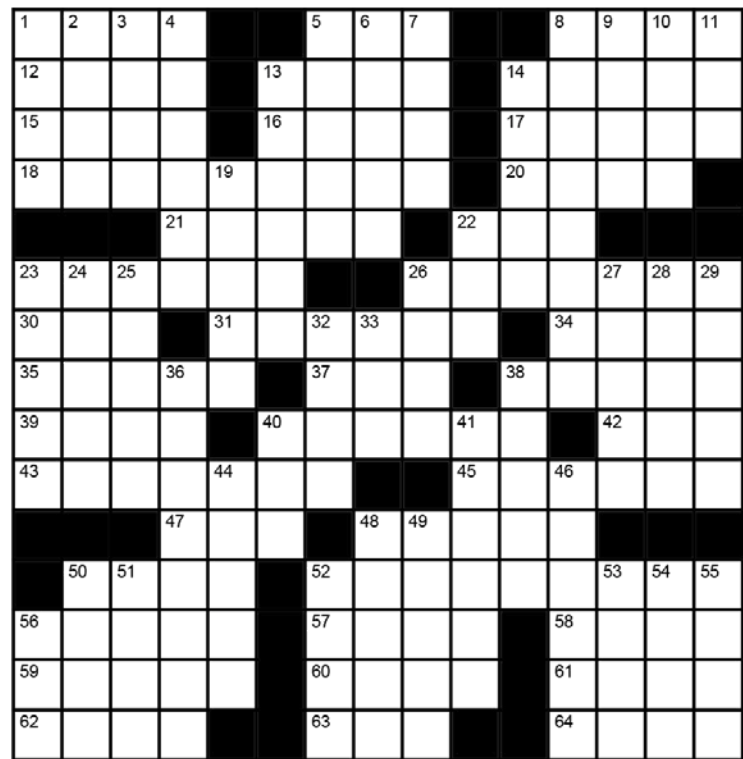
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WE SELL PARTS!



# Drink up



**Across**

1. '83 Alice Cooper album for baby's first word?
5. 70s 'Half A Love' soul band \_\_\_-Lites
8. Strokes misspell the hit 'Last \_\_\_'
12. Placed on Ebay for amp
13. You pay them, before making it
14. Joe Cocker 'You Can Leave Your \_\_\_'
15. Girl's name 'The Wall' Pink Floyd song
16. Jazz's Fitzgerald
17. Hillsong United "\_\_\_ believe that a stranger died for me?"
18. '97 INXS hit/album '\_\_\_ Wasted'
20. German neoclassical/blues guitarist Roth
21. Phish "So many moments that we should have shared, \_\_\_ you"
22. 'Photograph' \_\_\_ Leppard
23. Divvys out per diem
26. Get back on booze
30. 'Time For Me To Fly' \_\_\_ Speedwagon
31. Mötley Crüe '\_\_\_ Skelter'
34. Slash/Axl penned 'Use Your Illusion I' epic
35. Lisa Lisa loves us 'Head \_\_\_'
37. '14 Three Days Grace hit '\_\_\_ Machine'
38. Chris Isaak '\_\_\_ Her Down'
39. Ratt "Time to get \_\_\_, an' get your feet on the ground"
40. Neil Diamond 'Beautiful Noise' song for a his woman? (hyph)
42. Guitar virtuoso Steve
43. Tracy Chapman "You've got a \_\_\_, I want to take to anywhere"
45. Kick out, as a fighting drunk
47. Taxing 80s label?
48. Firehouse '\_\_\_ Look Into Your Eyes'
50. 'Little Wing' Hendrix
52. '84 Dio album '\_\_\_ Line'

56. 'Turn It Up' Hilton
57. 'Morning Dance' Spyro \_\_\_
58. Colbie Caillat 'Bubbly' album
59. Lady Antebellum does 'Just \_\_\_' on first dates
60. Punk's 'Blah Blah Blah' singer Pop
61. They can grow when famous
62. Illinois 'Destination Unknown' pop punkers that botched things?
63. 'The Colour And The Shape' \_\_\_ Fighters

64. \_\_\_ Music Entertainment

**Down**

1. 'Feelin' Alright' Mason
2. The Weeknd's real first name
3. Straits a booze-addled star may be in
4. Musically slow
5. NY band that likes Ian Astbury?
6. AC/DC's 'Bells'
7. Badfinger 'When \_\_\_'
8. '00 Lifehouse album 'No \_\_\_'
9. Whitesnake 'Slide \_\_\_'
10. "Not quite a year since she went away, Rosanna" band
11. Iconic 'Discreet Music' producer/artist Brian
13. Girl-influenced '99 Fountains Of Wayne song
14. Portland eyes of brown and green band?
19. Audioslave hit 'I \_\_\_ Highway'
22. 80s hit "Don't turn around uh-oh, \_\_\_ Kommissar's in town uh-oh"
23. '02 Shadows Fall album 'The \_\_\_ Balance'
24. 'Bleeding Love' R&B girl Lewis
25. '12 Christina Aguilera album
26. 'Prophecy' band \_\_\_ Zero
27. NC noise rockers that almost drive a Volvo?
28. Napalm Death started a '\_\_\_ Campaign'
29. '73 Humble Pie album about sandwich?
32. "You know that it would be untrue, you know that I would be a \_\_\_"
33. Little 90s grunge band?
36. Manager, usually
38. R Kelly '\_\_\_ Man Lies'
40. Leaving \_\_\_ Vegas

41. 'Where It's At' Beck album
44. Drummer Peter of Kiss
46. Smashing Pumpkins '\_\_\_ Iscariot'
48. Pearl Jam debut album song for questioning someone leaving
49. Passenger smash "Only know you love her when you let \_\_\_"
50. 80s Ozzy guitarist E. Lee
51. 'City Of Angels' soundtrack hit
52. Le Tigre song for getting off work for the weekend

53. Elvis 'Until It's Time For You \_\_\_'
54. Legend
55. Like gossip-hungry fans
56. Beatles 'Polythene \_\_\_'

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

## KENKEN

THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

**EASY**

3+	1-	2-	
		6x	4
1-	1		2÷
	2÷		

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**CHALLENGING**

3÷	3÷		8x	1-	
	36x			5	5-
		11+		3+	
9+	6	10x			12x
	3-	6	2-		
1		7+		3÷	

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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**

7+	3	4	2÷	2	1
1	1	6x	3-	4	7+
2÷	2	3	1	4	3
4	1	6x	3	2	

2÷	2	4	15x	1	2÷	6	3
3÷	6	2	3	5-	16x	1	4
5-	1	6	3÷	2	3	4	5
5	5	1	15x	1-	1	5	5
7+	4	3	1	3+	2	5	6
3	3	5	4	3÷	6	2	1

## WORD★Roundup™

by David L. Hoyt & Jeff Knurek

**Find and Circle...**

- Eight world rivers
- Coin-flip possibilities
- Either-or test answers
- Two U.S. states
- Refuge

A Last Week's Answers: : BATHTUB BLURB BLOB BLAB / LIEUTENANT ADMIRAL CAPTAIN / SLOTH SABLE SKUNK / CIRCLE SQUARE OVAL / GUAVA

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

12/16

# “An Existential Puzzle”—if you don't think, therefore...

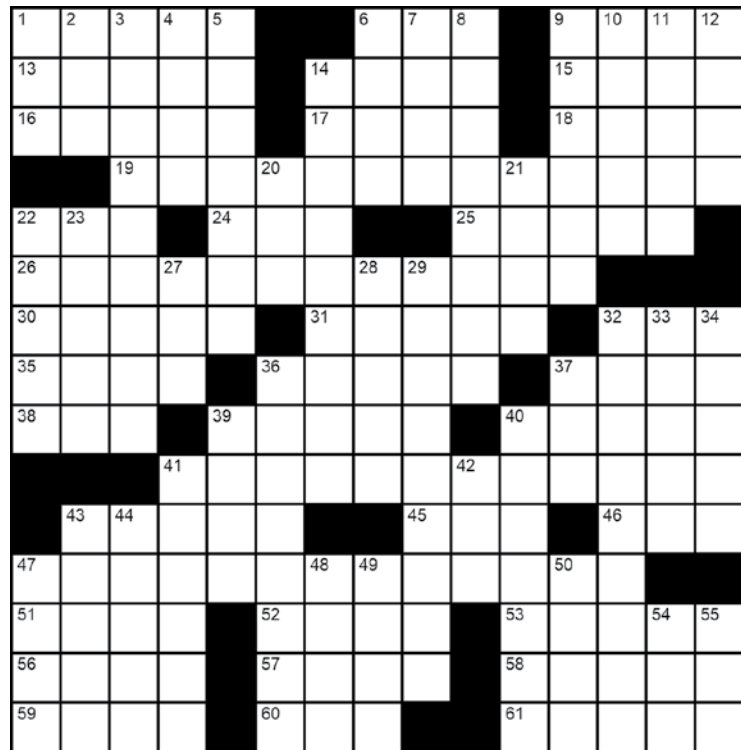
**Across**

- 1. Parody
- 6. Plunder
- 9. Word in some hotel names
- 13. Comic-Con topic
- 14. “King of the \_\_\_”
- 15. “Get going!”
- 16. Unforgiving
- 17. Antioxidant berry
- 18. “Pitch Perfect” actress \_\_\_ Mae Lee
- 19. Prevent using “solar” as a word?
- 22. United hub on the West Coast
- 24. Stand-up device in some bars, for short
- 25. “Everybody \_\_\_” (REM hit)
- 26. Place of higher learning to study bequeathments?
- 30. Decorative woodwork
- 31. Bohr who won a Nobel
- 32. 9-9, e.g.
- 35. Mossy fuel
- 36. Like a lot of gum
- 37. Chap
- 38. Commit a blunder
- 39. Cut gemstone feature
- 40. Word after Hello or Carpet in brand names
- 41. U.K. intelligence service’s satellite branch in Florida?
- 43. Actress Julianne of “Dear Evan Hansen”

- 45. P-shaped Greek letter
- 46. East Indian lentil stew
- 47. Poetic structure that can only be written in pen?
- 51. “Der \_\_\_” (German for “The Old One”, TV detective show since 1977)
- 52. “Field of Dreams” state
- 53. Rodeo rope
- 56. Snow day transport
- 57. Scottish family group
- 58. Like some expectations
- 59. Responsibilities, metaphorically
- 60. “Grand” ice cream inventor Joseph
- 61. “If \_\_\_ Street Could Talk”

- 6. Uncle in “Napoleon Dynamite”
- 7. Angela Merkel’s successor Scholz
- 8. With a carefree attitude
- 9. Remain stuck
- 10. “I Only \_\_\_ the Ones I Love” (Jeffrey Ross book)
- 11. Without
- 12. Hardcore follower
- 14. Solo instrument in many Blues Traveler songs
- 20. Abbr. used for brevity
- 21. What Os may symbolize
- 22. Dating app motion
- 23. More luxurious
- 27. Back muscle, casually
- 28. Like notebook paper
- 29. Leno’s longtime late-night rival
- 32. “Euphoria,” “Pretty Little Liars,” or “Degrassi,” e.g.
- 33. App full of pix
- 34. Kind of alcohol used as biofuel
- 36. Tried to get along
- 37. “Despicable Me” main character
- 39. Kindle tablet
- 40. Reflexology specialty
- 41. Speedy two-wheelers
- 42. Guevara on countless posters
- 43. “The Fifth Element” actress Jovovich
- 44. Eight-member band
- 47. Shindig
- 48. “Truth be \_\_\_ ...”
- 49. Type of “out of office” message
- 50. “\_\_\_ Kleine Nachtmusik”
- 54. \_\_\_ Aviv University
- 55. Took the bait?

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**Down**

- 1. Texting format initials
- 2. NBA coach Riley
- 3. Sneaky but strategic “The Price Is Right” bid
- 4. Shrek, notably
- 5. Bookstore section

**R&R answer from pg 39 of 3/16**



**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 38.

**King Classic Sudoku**

**Puzzle A**

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

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Difficulty: ★

**King Classic Sudoku**

**Puzzle B**

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

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Difficulty: ★★★

**King Classic Sudoku**

**Puzzle C**

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

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Difficulty: ★★★★★

**SIGNS OF LIFE**

All quotes are from *The High Sierra: A Love Story*, by Kim Stanley Robinson, born March 23, 1952.

**Aries (March 21 – April 19)** Of course at every sunset you can also see the speed of our planet's rotation, but you're used to that, and blinded by it physically and conceptually. What you see is what you get.

**Taurus (April 20 – May 20)** ... at home we're usually indoors at that [sunset] hour, and thus we don't see what the sky and clouds do in that late light. Look outside.

**Gemini (May 21 – June 20)** On the way there we visited the Himalayas and trekked to Everest Base Camp, a huge adventure. And then it was time for the Swiss Alps. Time to learn a different range! Or not learn it. To learn, or not to learn.

**Cancer (June 21 – July 22)** The Sierra being such a narrow range, and so tall ... you very often find yourself at points where you can see out of the range to landscapes below. This can happen in any part of a trip. Beginning, middle, or end.

**Leo (July 23 – Aug. 22)** I love the name Iridescent Lake, as I've said, for the way the lake iridesces. That's a good name, in fact a great name. Wet Lake also good.

**Virgo (Aug. 23 – Sept. 22)** Not one person in 10,000 lives in a place where the stars are visible like they are in the Sierra at night. But maybe you can see a few.

**Libra (Sept. 23 – Oct. 22)** The higher you go, the greater proportion of stone to flower, until at the highest elevations you are in a rock garden.... Keep things in proportion.

**Scorpio (Oct. 23 – Nov. 21)** Most of my high Sierra trips have started from the east side, so I don't know much about the west side. Try another side.

**Sagittarius (Nov. 22 – Dec. 21)** You can wonder where the center of the galaxy is, and if you have friends who know, they will tell you. ... (It's in Sagittarius, and yes, I needed help finding that too.) But where's the center of the galactic supercluster?

**Capricorn (Dec. 22 – Jan. 19)** Coleridge and Wordsworth used to walk ten miles to visit each other, and then walk home that same night. They were not athletes, they were humans in the eighteenth century. It's a good way to get somewhere.

**Aquarius (Jan. 20 – Feb. 18)** You can't find ultralite gear in backpacking stores. They can't carry it or they wouldn't sell anything else they have on offer, because the other stuff would be revealed as ridiculous.... Do your comparison shopping.

**Pisces (Feb. 19 – March 20)** [Deer] squat like a dog pooping if they want to scare you; perhaps they think this makes them look bigger, and thus harder to bring down. It's not a good look for them. Depends on who's looking.

**Legal Notice**

**THE STATE OF NEW HAMPSHIRE Judicial Branch NH CIRCUIT COURT**

**6th Circuit - Family Division - Hooksett 101 Merrimack Street, Hooksett NH 03106**

**Telephone: 1-855-212-1234 TTY/TDD Relay: (800) 735-2964 https://www.courts.nh.gov**

**CITATION BY PUBLICATION - Termination of Parental Rights**

**TO: Richard Harris Pittsfield, NH** formerly of and now parts unknown **Case Number: 647-2022-TR-00012 & 13**

**Preliminary Hearing:** A petition to terminate parental rights over your minor child(ren) has been filed in this Court. You are hereby cited to appear at a Court to respond to this petition as follows.

**Date: May 08, 2023 Time: 10:00 AM Time Allotted: 30 Minutes 101 Merrimack Street Hooksett, NH 03106**

**CAUTION TO RESPONDENT:** It is very important that you personally appear in this Court on the date, time and place provided in this notice. If you fail to personally appear, you may be defaulted and your parental rights may be terminated even if you are represented by an attorney who has filed a written appearance and/or personally appears at this hearing.

**IMPORTANT RIGHTS OF PARENTS:** THIS PETITION IS TO DETERMINE WHETHER OR NOT YOUR PARENTAL RIGHTS OVER YOUR CHILD(REN) SHALL BE TERMINATED. TERMINATION OF THE PARENT/CHILD RELATIONSHIP MEANS THE TERMINATION SHALL DIVEST YOU OF ALL LEGAL RIGHTS, PRIVILEGES, DUTIES AND OBLIGATIONS, INCLUDING BUT NOT LIMITED TO THE LOSS OF ALL RIGHTS TO CUSTODY, VISITATION AND COMMUNICATION WITH YOUR CHILD(REN). IF TERMINATION IS GRANTED, YOU WILL RECEIVE NO NOTICE OF FUTURE LEGAL PROCEEDINGS CONCERNING YOUR CHILD(REN).

You are hereby notified that you have a right to be represented by an attorney. You also have the right to oppose the proceedings, to attend the hearing and to present evidence. If you desire an attorney, you may notify this Court within ten (10) days of receiving this notice and upon a finding of indigency, the Court will appoint an attorney without cost to you. If you enter an appearance, notice of any future hearings regarding this child(ren) will be by first class mail to you, your attorney and all other interested parties not less than ten (10) days prior to any scheduled hearing. Additional information may be obtained from the Family Division Court identified in the heading of this Order of Notice.

If you will need an interpreter or other accommodations for this hearing, please contact the court immediately. Please be advised (and/or advise clients, witnesses, and others) that it is a Class B felony to carry a firearm or other deadly weapon as defined in RSA 625:11, V in a courtroom or area used by a court.

**BY ORDER OF THE COURT**  
*Melanie M. Oliver*  
Melanie M. Oliver, Clerk of Court

**MARCH 05, 2023**  
(169) C. Jennifer A. Rackley, ESQ, Richard Harris

**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 adorned with swirls (7)	_____
2 adorned with squares (9)	_____
3 adorned with lines (7)	_____
4 adorned with tartan (5)	_____
5 adorned with chevrons (11)	_____
6 adorned with blossoms (6)	_____
7 adorned with diamonds (6)	_____

ISL	CKE	GBO	CHE	NE
RED	HER	AID	IP	GY
PA	STR	RIN	RAL	PL
EY	AR	LE	ED	FLO

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**Sudoku Answers from pg40 of 3/16**

**Puzzle A**

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

Difficulty: ★

**Puzzle B**

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

Difficulty: ★★★

**Puzzle C**

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

Difficulty: ★★★

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**Goals**

Donald Matthew Santacroce, 65, really wants to go to federal prison. To that end, on March 6, he entered a Wells Fargo bank branch in Salt Lake City and handed the teller a note: “Please pardon me for doing this but this is a robbery. Please give me \$1. Thank you.” According to KSL-TV, the teller handed over a dollar and asked Santacroce to leave, but instead he sat down in the lobby and waited for police to arrive. During his wait, he mentioned that it was a good thing he didn’t have a gun, because the police were taking so long. At that point, the manager ushered employees into a locked back room. The arrest report noted that Santacroce said that “if he gets out of jail, he will rob another bank and ask for more money next time” so that he’ll be sent to federal prison. — *KSL-TV, March 6*

**Bonfire of the vanity plates**

Maine’s vanity plate free-for-all is at an end. The state’s review process for custom license plates was effectively ended in 2015, after which residents could — and did — put nearly anything on the tags, including profanities. Lawmakers have now had enough: The state is reestablishing a review process and recalling hundreds of “inappropriate” plates, NBC Boston reported. But resident Peter Starostecki wants to know: What’s inappropriate about soy products? The state recalled his plate, “LUVTOFU,” because it “could’ve been seen

as a reference to sex instead of admiration for bean curd,” as NBC put it. Starostecki is one of 13 motorists to appeal their plates’ recall so far, all of which have been denied. Secretary of State Shenna Bellows said vehicle owners can still express themselves — but that they should do so with bumper stickers, not state-issued tags. “We have a public interest in keeping phrases and words that are profane or may incite violence off the roadways,” she said. So, Maine motorists, consider yourselves safe from tofu-induced road rage. For now. — *NBC Boston, March 9*

**It was a cuticle emergency**

Pop quiz: If you crashed your car into a building, what would you immediately do? Maybe call emergency services? See if anyone was hurt? We’re betting you wouldn’t answer with “get a manicure next door to the place I just destroyed,” but that’s what an Ontario woman did earlier this month. Per CTV News Toronto, which obtained security footage of the incident, a Jeep plowed into the storefront of Guilty Pleasurez Dezzert Cafe on March 3, shattering windows and destroying merchandise. Thankfully, the bakery — owned by siblings Tanvir and Simran Bawa — was not yet open for the day, and no one was inside. Tanvir rushed to the scene after getting a frantic call from the pair’s mother, while his sister got the news from a worker at KC’s Nails and Beauty Shoppe, the nail salon next door to Guilty Plea-

surez. The employee told Simran that the driver was inside KC’s, getting her nails done. Tanvir told CTV that he spoke to the driver: “I was like, ‘Are you OK?’ ... and she’s just giggling. She’s like, ‘Yeah, I’m fine.’” His sister added, “I’m telling you, this whole time, not one single apology from them. ... This is pretty much my bread and butter.” Simran said the bakery had sustained “serious structural damage,” but that their insurance provider was requiring the shop to stay open for the time being — despite the shattered glass and a front door that doesn’t fully open. In the kind of understatement only Canadians can pull off, Simran said, “It’s not been the most pleasant time.” — *CTV News Toronto, March 3*

**All the cool cats are doing it**

If you saw the phrase “cocaine cat” trending recently, here’s why: A wild cat that was captured in Cincinnati tested positive for exposure to cocaine, NPR reports. In events only recently made public, a big cat named Amiry escaped from his owner’s car during a police stop in January. Soon after, local dog wardens started getting calls about a possible leopard stuck in a tree. Responders retrieved Amiry, brought him to a shelter and called in an expert. Per NPR, “The expert suspected Amiry was actually a serval: a long-legged, big-eared wild cat that is native to sub-Saharan Africa and illegal to own in Ohio.” A DNA test confirmed that hunch — and also found narcotics in the cat’s system.

(After an incident last year involving a monkey on amphetamines, the shelter now tests all “exotic” animals that come through its doors.) Amiry is currently living at the Cincinnati Zoo and Botanical Garden. He suffered a broken leg during his ordeal, but is recovering well, says lead trainer Linda Castaneda. “Amiry is young and very curious,” she said. “He is exploring his new space and eating well.” No charges have yet been filed against Amiry’s former owner, but the case remains open. — *NPR, March 9*

**Free the torsos!**

According to Berlin’s local government, everyone will soon be allowed to go topless at the city’s public pools, regardless of gender. Up till now, women who bared their breasts at Berlin pools were asked to cover up or leave, and were sometimes even banned, reports NBC. After a local woman filed a discrimination complaint with a government office for equal treatment, the Berliner Baeder-Betriebe (which runs the city’s public pools) decided to update its policies. Doris Liebscher, the head of the office involved, praised the decision because “it establishes equal rights for all Berliners, whether male, female or nonbinary, and because it also creates legal certainty for the staff at the Baeder-Betriebe.” — *NBC, March 9*

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

**JONESIN’ CROSSWORD BY MATT JONES**

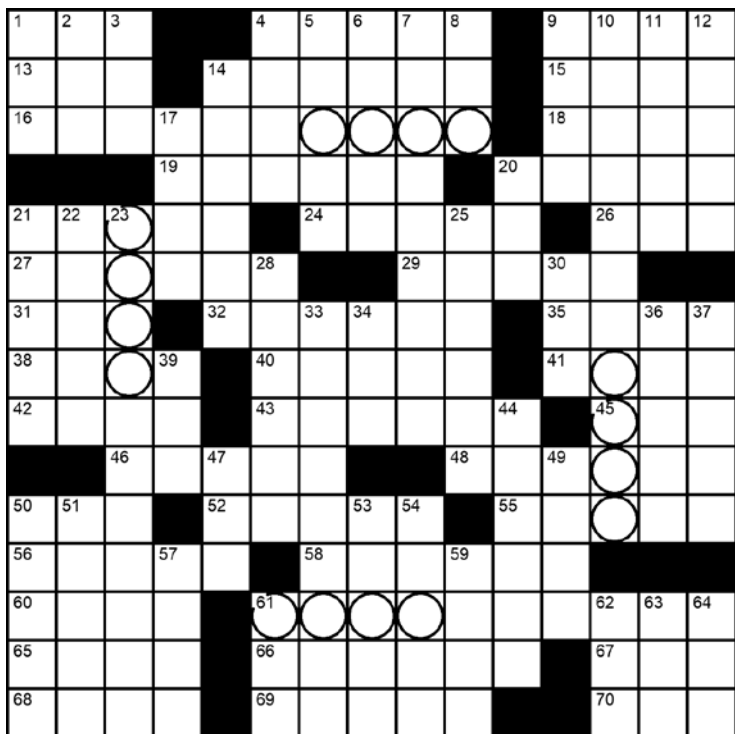
**“Them Apples”— if I had four apples and you took one...**

Some clues in last week’s crossword were cut off. Here is the puzzle in its entirety.

- 4. Finnish Olympic runner
- 9. “Be on the lookout” alerts, for short
- 13. Slipshod
- 14. “Gimme a sec”
- 15. Karate stroke
- 16. Annual fashion-based New York fundraiser
- 18. Ancient harp-like instrument
- 19. Shadowy locale?
- 20. “Under the Sign of Saturn”

**Across**

- 1. Cacique garment



- 21. He helps reveal RSTLN and E
- 24. foe
- 26. Cousin that may appear in future seasons of “Wednesday”
- 27. Muscat denizens
- 29. Holding accompaniment
- 31. Jan. 6 Committee vice chair Cheney
- 32. One who’s in the hole
- 35. Initialism of urgency
- 38. Granular pasta
- 40. Bay of Naples isle
- 41. Pre-verbal Jodie Foster character
- 42. Coffeehouse

- 43. Like “Cocaine Bear”
- 45. Org. that 2K Sports creates games for
- 46. Sore subject?
- 48. Make rise, as bread
- 50. Rental hauler
- 52. 2600 maker
- 55. “It’s coming to me now”
- 56. Open-eyed
- 58. Beagle, e.g.
- 60. “Legal” attachment
- 61. Japanese-manufactured photography equipment, perhaps
- 65. Vizquel of baseball
- 66. Timeworn truisms
- 67. Sawmill input
- 68. Job for an actor
- 69. Resort lake near Reno
- 70. Entry price

**Down**

- 1. Three-layer sandwich
- 2. Retro shout of support
- 3. It may get thrown at trendy pubs
- 4. Cat food form
- 5. It might be obtuse
- 6. “Encore!”
- 7. He-Who-Must-Not-Be-Named (conveniently created by

- She-Who-Must-Not-Be-Mentioned)
- 8. Out \_\_\_ limb
- 9. Org. that fights voter suppression
- 10. Scoffing term used to criticize research of “softer sciences” (such as with the Nobel Prize in Economics)
- 11. Sacha Baron Cohen journalist
- 12. Burnt out
- 14. Millennial’s call to a Gen Z-er, maybe (which makes me feel ancient by now)
- 17. Math average
- 20. \_\_\_ admin
- 21. “How could you stoop \_\_\_?”
- 22. Late poet Baraka
- 23. Traditional New Orleans procession with band accompaniment
- 25. Toni Collette title character
- 28. Hush-hush
- 30. Actor McDiarmid
- 33. Heart song with that guitar hook
- 34. Gulf Coast airport luggage code
- 36. “Seascape” Pulitzer-winning playwright Edward

- 37. Maps out
- 39. Dashboard gauge
- 44. “Strawberry Wine” singer Carter and crooner’s daughter Martin, for two
- 47. Pet it’d make sense to call something like “Sir Meowington”
- 49. “May I interrupt?”
- 50. Smoke, fog, or mist
- 51. “King of the Hill” beer brand
- 53. Princess Jasmine’s tiger
- 54. “The Princess Bride” character Montoya
- 57. It’s not not unusual
- 59. Slurpee alternative
- 61. Polyunsaturated stuff
- 62. North Pole toymaker
- 63. Fish eggs
- 64. Mellow

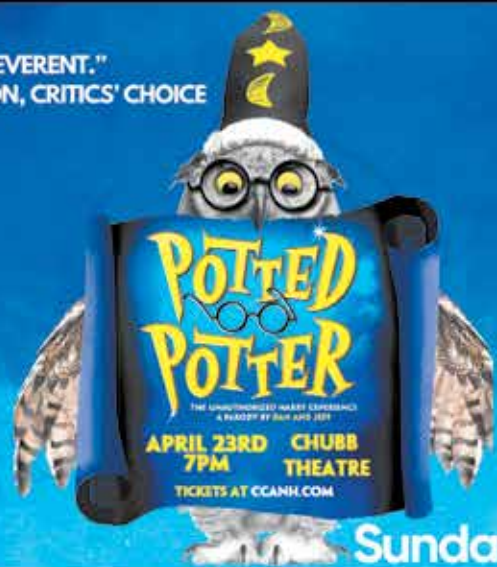
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# cca

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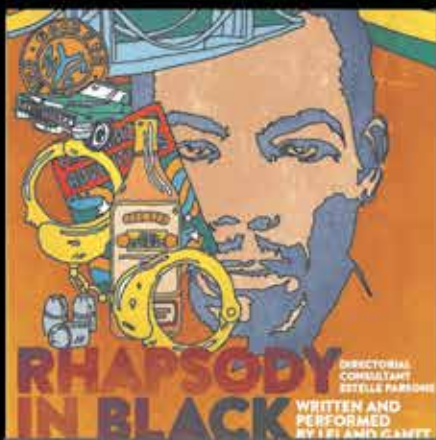
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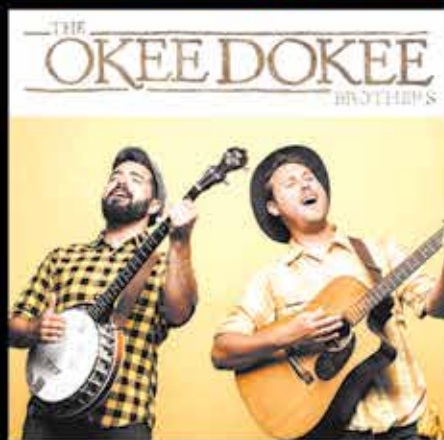
Sunday, Apr 23



### RHAPSODY IN BLACK

DIRECTORIAL CONSULTANT  
ESTELLE PARSONS  
WRITTEN AND PERFORMED  
BY LEE AND GABRIEL

Thursday, Mar 30



### THE OKEE DOKEE

BY STEPHEN S. HAYES

Sunday, Apr 2

### NASHVILLE Newcomers Presents



SHANE PROFITT



ANNIE BROBST

Thursday, Apr 6



### SNARKY PUPPY

Wednesday, Apr 12

## CCANH.COM - 603.225.1111

BANK OF NEW HAMPSHIRE STAGE  
16 S. MAIN ST  
CONCORD

CHUBB THEATRE  
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## TUPELO MUSIC HALL

FULL SCHEDULE AT  
[TUPELOMUSICHALL.COM](http://TUPELOMUSICHALL.COM)



### AL STEWART & THE EMPTY POCKETS

FRIDAY, MARCH 31



### JEFF PITCHELL'S LEGENDS LIVE ON!

SATURDAY, APRIL 1



### SPYRO GYRA

SUNDAY, APRIL 2



### LIZ LONGLEY

FRIDAY, APRIL 7



### RICK WAKEMAN

SATURDAY, APRIL 8

139951



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