

INSIDE: WHERE TO FIND COMEDY

QUEEN CITY DENTAL DR. MARINA E. BECKER

Caring and gentle family dentistry



60 Rogers St. Suite #1-A Manchester, NH 03103 603-669-3680

Hours: M-Tu-Th-Fr 9am-5pm Closed Wednesdays

Accepting New Patients Most Dental Insurances Accepted! 5% Senior Discount

Offering:

Full Range of Quality Dental Care

Mercury-Free Dentistry

White Fillings Only!

- Crowns
- Bridges
- Bondings
- Implants Dentures
- Repair of Chipped/Broken Teeth
 - Porcelain Veneers
 - Teeth whitening
 - Root Canals & extractions

Now Accepting DentaQuest Medicaid

Convenient online thrift store shopping!





Take 20% off your first mattress order! Coupon code HIPPOMATT

shop.hometomorrow.org

MATTRESS SALE!



Retail \$3299 Reg. price \$695 NOW \$556

to 80% OFF retail Sale ends November 30th

Proceeds support our mission to provide furniture & household goods to families in need. 141216







"Luxury is not about buying expensive things; it's about living in a way where you appreciate things" -Oscar de La Renta

603.437.5571 | 113 Hillside Ave, Londonderry, NH Tues-Friday - 9-5 | Sat 9-4 | Sunday 10-4 | Closed Mondays



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

EDITORIAL

Executive Editor

Amy Diaz, adiaz@hippopress.com

Editorial Design

Jennifer Gingras

hippolayout@gmail.com

Copy Editor

Lisa Parsons, Iparsons@hippopress.com

Staff Writers

Angie Sykeny asykeny@hippopress.com Mya Blanchard mblanchard@hippopress.com

Contributors Michelle Belliveau, John Fladd, Jennifer Graham, Henry Homeyer, Chelsea Kearin, Dave Long, Eric W. Saeger, Meghan Siegler, Dan Szczesny, Michael Witthaus

Listings

Arts listings: arts@hippopress.com Inside/Outside listings: listings@hippopress.com Food & Drink listings: food@hippopress.com Music listings: music@hippopress.com

BUSINESS

Publisher

Jody Reese, Ext. 121 jreese@hippopress.com

Associate Publisher

Dan Szczesny

Associate Publisher

Jeff Rapsis, Ext. 123 irapsis@hippopress.com

Production

Jennifer Gingras, Brooke Fraser

Circulation Manager

Doug Ladd, Ext. 135 dladd@hippopress.com

Advertising Manager

Charlene Nichols, Ext. 126 cnichols@hippopress.com

Account Executives

Alyse Savage, 603-493-2026 asavage@hippopress.com Roxanne Macaig, Ext. 127 rmacaig@hippopress.com Tammie Boucher, support staff, Ext. 150

To place an ad call 625-1855, Ext. 126 For Classifieds dial Ext. 150 or e-mail classifieds@hippopress.com

Unsolicited submissions will not be returned or acknowledged and will be destroyed. Opinions expressed by columnists do not represent the views of the Hippo or its advertisers.

ON THE COVER

10 John Fladd considers the s'more - that warm, gooey, crunchy, melty blend of marshmallow. chocolate and graham cracker that would go so perfectly with a late Oc-



tober campfire - from all angles, getting experts to weigh in on the perfect chocolate, the various approaches to marshmallow and even how to build a good fire. Along the way, he offers other recipes that bring those familiar flavors together, rounding it all off with a s'mores martini.

ALSO ON THE COVER Michael Witthaus talks to comedian Steve Bjork, who will bring the laughs to Murphy's Taproom in Manchester on Saturday, Oct. 28 (see the story on page 33). Find more comedy shows in the Comedy This Week listings on page 38. Author Jodi Picoult comes to the Palace Theatre (page 18). Jals Cuisine Bantu brings African cuisine to Nashua (page 27).

INSIDE THIS WEEK

NEWS & NOTES

4 NEWS IN BRIEF

6 0&A

7 SPORTS

8 QUALITY OF LIFE INDEX

9 THIS WEEK

THE ARTS

13 HEALING WITH ART 14 ARTS ROUNDUP

INSIDE/OUTSIDE

17 GARDENING GUY Henry Homeyer offers advice on your outdoors.

17 TREASURE HUNT

There's gold in your attic.

18 KIDDIE POOL

Family fun events this weekend.

22 CAR TALK

Automotive advice.

CAREERS

24 ON THE JOB

What it's like to be a ...

26 WEEKLY SPECIALS Flavors of Africa; Distillery in Manchester; In the Kitchen; Weekly Dish; Drinks with John Fladd.

POP CULTURE

30 REVIEWS CDs, books and more. Amy Diaz paces herself for the three-hour-and-26-minute Killers of the Flower Moon.

33 BANDS, CLUBS, NIGHTLIFE

Nite Roundup, concert & comedy listings and more.

34 MUSIC THIS WEEK

Live music at your favorite bars and restaurants. 38 COMEDY THIS WEEK

Where to find laughs

38 CONCERTS

Big ticket shows.

38 TRIVIA NIGHTS

Find some friendly competition.

ODDS & ENDS

39 JONESIN' CROSSWORD

39 KEN KEN, WORD ROUNDUP

40 ROCK N' ROLL CROSSWORD

40 SUDOKU

41 SIGNS OF LIFE

41 7 LITTLE WORDS

42 NEWS OF THE WEIRD















\$500 SECURITY DEPOSIT*

Huntington Exchange Merrimack, is an animal-friendly apartment community, offering beautiful 1-2 bed apartment homes. Every unit showcases gleaming quartz countertops in both the kitchen and bathroom, stainless steel appliances, in-unit washer and dryer, and designer flooring throughout.

Huntington Exchange Merrimack is located off Route 3, and less than 5 minutes to the Everett Turnpike, Additionally, Huntington Exchange Merrimack is in close proximity to the Merrimack Premium Outlets, as well as shopping and restaurants on Amherst Street in Nashua.

Contact us TODAY for your personal tour.



🜐 huntingtonexchangemerrimack.com 🔣 603.402.2531





1 Innovation Way, Merrimack, NH

NEWS & NOTES

City Arts Nashua closes

City Arts Nashua, a nonprofit volunteer organization dedicated to the arts, will conclude its operations by the end of the year, according to a press release. marking the end of its 20-year tenure serving the greater Nashua community. Founded in 2004, the group's core mission was to bolster the quality of life in the region through support and promotion of arts and culture. Over its lifespan, City Arts Nashua initiated collaborations with local artists, community groups and government entities, launching events such as the ArtWalk and the Meri Goyette Art Awards and Luncheon. Other notable projects included the ArtVentures program and the commissioning and restoration of city murals. The organization played a key role in nurturing other local arts entities until they achieved independence, including the Nashua Center for the Arts and the Nashua International Sculpture Symposium. "We have confidence that this wonderful work will continue, and Nashua will always be an amazing community that understands the importance of the arts for connection and community-building," Lisa Bissonnette, the organization's board president, said in the release. "Most of the areas we would choose to focus on are already well-established in our community. We could not be happier."

Ed funds

The Education Freedom Accounts (EFA) program in New

Hampshire has seen a growth of about 20 percent in its third year, with more than 4,200 economically disadvantaged students now enrolled, according to a press release. The program allows these students to direct state-funded education grants toward select educational programs of their choice. Currently, the EFA program is providing grants totaling more than \$22 million this academic year, averaging \$5,255 per student. This cost is significantly less than if these students attended traditional public schools. The program was expanded earlier this year to include families earning up to 350 percent of the federal poverty level.

Longtime service

The Better Business Bureau Serving New Hampshire (BBB) recognized its outgoing board chair Howard Brodsky and executive director Robert Shomphe for their instrumental roles in the organization over the past three decades, according to a press release. The event, marking the 20th anniversary of the BBB Torch Awards, took place on Oct. 19 at the Bedford Village Inn. Brodsky, who separated the New Hampshire chapter from the Greater Boston model. has been pivotal in the chapter's growth since its inception over 33 years ago. Robert Shomphe, the first CEO of the New Hampshire BBB, has been associated with the organization for 25 years. The 2023 Torch Awards honored Conde Roofing and Construction, The Altos Agency, and Goedecke Flooring and Design Center in their respective business size categories. Six other businesses were acknowledged as finalists. In tribute to Brodsky and Shomphe's contributions, future Torch Awards will be named the Howard Brodsky Torch Awards, and the annual scholarship program will be the Robert Shomphe Student Ethics Scholarship program.

Hospital award

Susan A. Reeves, Ed.D., RN, CENP, executive vice president of Dartmouth Health's Dartmouth Hitchcock Medical Center (DHMC) in Lebanon, received the Leslie A. Smith President's Award at the annual meeting of the New Hampshire Hospital Association (NHHA) on Oct. 16, according to a press release.

Literary awards

The Biennial NH Literary Awards announced its 2023 winners on Oct. 21, with Laura Knoy, talk show and podcast host, serving as the master of ceremonies. Celebrating more than a quarter century of literary excellence, these awards spotlight works written about or by individuals from New Hampshire, according to a press release. Out of 58 books assessed this year, six emerged victorious across five categories, with the Children's category witnessing a tie. The winning titles include Moss by Joe Pace (Fiction), Ciao Italia — Plant, Harvest, Cook by Mary Ann Esposito (Non-fiction), A Case for Solace by Liz Ahl (Poetry), Six Thousand Doughnuts by Thomas Tosi (Young Adult/Middle Grade), and both I Am Today by Matt Forrest EsenThe 24 Hours of Lemons Halloween Hooptiefest is scheduled at the New Hampshire Motor Speedway (NHMS) in **Loudon** for Saturday, Oct. 28, and Sunday, Oct. 29. According to a press release, the event will feature over 120 teams from the U.S. and Canada competing in a 14-hour endurance race using cars valued at \$500 or less. Teams participate in themed costumes, and those facing racing infractions may be sent to a penalty box where they must perform specific tasks to continue. The event benefits the New Hampshire Chapter of Speedway Children's Charities (SCCNH). Tickets are available online at 24hoursoflemons.com.

Dover Public Library is hosting Indie Author Day on Saturday, Nov. 4, from 9 a.m. to 3 p.m. According to a press release, the event will feature a panel of local writers discussing their experiences, along with speakers such as Dan Lawton, Greg Bastianelli, Autumn Siders, Jeff Deck and Steve Carter. The program is free for the public, and details can be found at library.dover.nh.gov.

The **Nashua** Regional College Fair 2023 will take place on Monday, Oct. 30, from 6 to 7:30 p.m. at Nashua High School South's Belanger Gymnasium, according to a press release. With about 200 colleges and universities in attendance, prospective students and their families can gather information on academics, courses of study, college life and financing options. This event is a platform for direct engagement with college representatives.

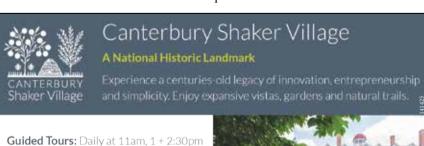


wine and *Squashed* by Thomas and Meaghan Tosi (Children's Picture Book). The New Hampshire Writers' Project manages these awards, while an independent panel comprising teachers, librarians and readers from New Hampshire oversees the judging.

Director departure

Canterbury Shaker Village's executive director, Leslie Nolan, has announced her departure from the role in May 2024, after having led the organization for nearly four

years, according to a press release. Despite her departure, starting from November, Nolan will remotely assist the Village on special projects, including grant writing and building key relationships for the upcoming Capital Campaign. The Village's Board Chair and Trustee both acknowledged Nolan's significant contributions, especially her leadership during challenging times like the pandemic and during intricate restoration initiatives.





\$25 for ages 25+; Free for ages 25 and under

Village Store: Daily at 10am — 4pm Coffee Shop: Open weekends Information + Tickets: shakers.org

288 Shaker Road, Canterbury NH 03224

Express Tours: 12 noon

WELCOME HOME!







DISCOVER A NEW, STUNNING HIGH-RISE APARTMENT COMMUNITY!

The RESIDENCE at 1000 ELM

The Residence at 1000 Elm has it all: style, location, comfort, and convenience, all rolled into a modern, animal-friendly environment you'll love coming home to!

The Residence at 1000 Elm offers beautifully renovated 2-bedroom high-rise apartment homes. These luxurious units showcase gleaming quartz countertops in both the kitchen and bathroom, stainless steel appliances, in-unit washer and dryer, designer flooring throughout, central air conditioning, garage parking, and conveniently located off I-293.

Contact us TODAY for your personal tour. 603.836.7909 | 1000elm.com 1000 Elm Street, Manchester, NH



THE GREAT NEW ENGLAND CRAFT & ARTISAN SHOWS

hosts at the NH Pumpkin Festival











100 Craftsmen, Artisans & Specialty Foods Free Admission | \$100 Cash Giveaway

October 27 & 28
City Hall Lot, Downtown Laconia





904 Hanover St. Manchester

603-627-4301

Hairpocalypse.com

GNECraftArtisanShows.com

Additional 2023 GNE Shows:

Nov 18/19 - Hampton, NH | Dec 2 - UNH, Durham | Dec 8/9 - TBD

THANK YOU
to the friends we've
made, the families that
have supported us, the
relationships that have
grown, the stories, the
laughter, the trust and
the loyalty

WE APPRECIATE
IT ALL!

Aaron and Missy

NEWS & NOTES Q&A

Rising star

A career in nursing & mentoring

Meet Michael Newell, RN, a home care nurse and mentor at Granite VNA, recently named "Young Person of the Year" by Stay Work Play during their 14th Annual Rising Stars Awards.

Tell us about your educational journey that led you to pursue a career in nursing.

I grew up outside of Keene and went to Conval High School. They had an internship program my senior year. I originally applied to all my colleges as pre-med

and wanted to become a doctor. Then after

doing this internship program at Monad-

nock Community Hospital and around the

town of Peterborough - I worked with

audiologists, occupational therapists, phys-

ical therapists, radiologists, doctors, nurses,

everyone - I found out that I actually want-

ed to become a nurse instead of a doctor,

primarily because nurses spend a lot more

time with the patients, while doctors are a bit

more diagnostic and spend more time look-

ing at the data. ... I went to the University of

New Hampshire for nursing.



Michael Newell, RN. Courtesy photo.

example. I let the people I mentor follow me around, so they see everything I do, and at the same time I'm educating and talking them through everything I'm doing. I also do that with all my patients.

What personal benefits or insights have you gained from your mentoring expe-

riences, and how have they contributed to your own career and aspirations?

In nursing, we learn about what's called "the teach back method" — when you teach a patient, you should ask them to tell you, in their own words, what you just told them, so that they understand. Well, I find that I'm basically doing the teach back method to myself when I'm teaching the people I'm mentoring. I find that I'm understanding the material even better and making connections when I'm educating someone else about concepts.

What drew you to home health care early in your nursing career, and why did it appeal to you?

I asked for my senior rotation, or immersion rotation, at UNH to be with a home care agency. They paired me with what used to be called the Concord Regional VNA, which is now the Granite VNA. I really loved it. I like being able to meet patients where they're at, literally and figuratively, getting to know them in their own homes or home environments. I feel that it's actually very important, in my humble opinion, for anyone who does nursing to do some home care. In hospitals, you're mostly looking at the patients for what they came in for — their diagnosis. But once you get out into their homes, their environments, you find that all their stories and backgrounds are different. You always know that in the back of your mind, but it's different when you actually experience it.

Could you describe your approach to mentoring, and what principles guide your mentoring style?

I've always loved mentoring. I was a peer mentor for students who were on an exchange trip from China to the U.S. for a couple of weeks every year for about three years in high school. Then, in college, I was a mentor. I'm really drawn to that. My big thing with mentoring is just showing through

How has your experience in home care, working with a diverse set of patients in their own environments, impacted your nursing career?

In home care, we see patients for basically everything. I call it the least specialized specialty. It's been very eye-opening learning not only about all these different medical conditions, but also different situations for patients to have.

Looking ahead, what excites you about the prospect of becoming a nurse educator? Are there any other career aspirations you have in mind?

Eventually I do want to go into education, not necessarily in a university setting, but more like what I'm doing now, being a preceptor, educating nurses who are already nurses on different aspects of nursing. For example, I'm really passionate about incorporating LGBTQ education in nursing and nursing programs. I did my whole senior thesis on that in college. I'm actually going to a conference next weekend put on by Fenway Health Institute in Boston called "Advancing Excellence in Transgender Health" with the whole health care team, and I'm super excited about that and getting to grow my knowledge in that way. — *Angie Sykeny*

Bíg city style at a great neighborhood salon

Pats buffalo Bills



The Big Story – Heat on Mac Jones: It's amazing what actual pass protection does for a quarterback. After being thoroughly pummeled as being most responsible for the Patriots' 1-5 start, Mac

actually got some on Sunday vs. Buffalo.

And guess what? With the O-line playing well for the first time all season the Pats resembled a good team as **Bill Belichick** got his 300th career win. And with Jones going 25-30 for 272 yards and two TDs with, most importantly, no picks in the 29-25 win, the heat is off Mac for the minute.

But to keep it off, he'll have to do it again this weekend vs. Miami, who'll likely be looking for payback after losing 31-17 to Philly last Sunday night on national TV.

Sports 101: Name the one-time Patriot who holds the NFL record for TD passes caught from the most different quarterbacks.

News Item – Sox Struggle Finding New Baseball Boss: The search for a new chief of baseball operations is about to enter its third month for your Boston Red Sox, and the most notable thing about the search is the number of people who have said they're not interested in the job.

While President **Sam Kennedy** arrogantly (and delusionally) sniffed at questions during the season-ending press conference about widespread disinterest in Boston, the rumors appear to be true, with the problem being the owner, whose indecision and recent lack of interest have been behind each of his last three GMs' lasting just four years on the job before getting dumped.

The big question about their search is not who's it going to be, but will they be able to get the best person for the big job ahead?

News Item – Jose Altuve Bombs Away Again: After hitting two more vs. Texas, the Astros' 5'6", 166-pound second baseman is at it again. Altuve hit a monster ninth-inning three-run shot to give the Astros a crucial Game 5 comeback win to put them up 3-2 in the ALCS. It gave him a second most ever 26 homers in just 424 postseason at-bats. That makes him the active leader and puts him in position to maybe catch all-time leader Manny Ramirez's 29 if Houston got to the World Series with a Game 7 win that happened just after I filed this story.

The Numbers:

0 – interceptions by Jets DB Jordan
 Whitehead the last five weeks after getting three vs. Buffalo in Week 1.

523 – second-best NFL rushing yards for Indy's **Zach Moss** after stepping in at run-

ning back due to star **Jonathan Taylor**'s holdout. But with Taylor now back, that's a lot of yards going back to the bench

902 – league-leading receiving yards for Miami's **Tyreek Hill** after six games, which projects to 2,558 over 17 games and would top **Calvin Johnson**'s single-season record 1,942 by more than 600 yards.

... Of the Week Awards

Thumbs Up – Eagles on Sunday Night: Loved those 1960s throwback uniforms Philadelphia wore Sunday night vs. Miami. Brought back memories of speedy flanker Tommy McDonald, the last NFL player to not wear a face mask, and the game's last two-way player, ferocious Chuck Bednarik.

Why Can't We Get Guys Like That – Nate Eovaldi: In case you ain't been paying attention Big Nate is tearing it up in the postseason. After winning Sunday's ALCS Game 6, he's now 4-0 in October with a 2.42 ERA and 28 K's in 26 innings.

Random Thoughts:

I know **Kyle Schwarber** has five homers in 11 postseason games for the Phillies. But with 14 whiffs in 42 at-bats and just six RBI, why in the name of **Richie Ashburn** is a .196 regular-season hitter batting lead-off?

Is there any offensive or defensive coordinator NBC's **Cris Collinsworth** doesn't make out to be a genius? The latest was Miami DC **Vic Fangio**, whom he endlessly praised Sunday for concocting defenses that are soooo confusing to QB's. Well, if he's so good, how come in 37 years of coaching he's never been on a team that won a Super Bowl?

Sports 101 Answer: Former first overall pick **Irving Fryar,** who once got into a car accident *during* a game he played in, holds the record for catching TD passes from 19 different QBs during his 17-year career.

News Item – Jose Altuve Bombs Away

Again: After hitting two more vs. Texas, the Astros' 5'6". 166-pound second baseman is

Buffalo win.

- (1) Leave **Michael Onwenu** at right tackle instead of moving him back to guard because they play much better when he's on the outside.
- (2) After his day on Sunday of four catches for 54 yards and 20 rushing yards, I don't care if **Demario Douglas** fumbles five times next week. Leave him in because he has a speed burst none of the other receivers have. And he's also got the Welker/Edelman-like quickness in tight spaces that is vital (and been MIA) to play in the slot, which is the second most important position in their offensive system.

Email Dave Long at dlong@hippopress.





THE GOOD DEEDS PODCAST



NEW EPISODE EVERY TUESDAY!

AVAILABLE ON YOUR FAVORITE PODCAST PLATFORM

AND AT FINEHOMESGROUPNH.COM

1355

Here's the deal, home + auto = savings.

Combine home and auto and save an average of \$965*. We're ready to help you get the right coverage at the right price. Call us for a quote.

Like a good neighbor, State Farm is there.



Rene C LeClerc Ins Agency Inc Rene LeClerc CLU ChFC, President 1100 Hooksett Road, Suite 107 www.reneleclerc.com Bus:603-668-0009

"Average annual per household savings based on a 2020 nat State Farm® of new policyholders who reported savings by State Farm

State Farm Mutual Automobile Insurance Comp State Farm Indemnity Company State Farm Fire and Casualty Company State Farm General Insurance Company

State Farm County Mutual Insurance Company of Texas State Farm Lloyds Richardson TX

State Farm Florida Insurance Company Winter Haven, FL



Dick Lombardi, Agent 1837 Elm Street Manchester, NH 03104 Bus: 603-623-4675 dick.lombardi.gzl5@statefarm.com



141644

We Only have the Good Stuff!

Clean Skincare for Your Healthy Glow



New Arrival! All Organic Botanicals



Wine & Beer | Bulk Refill Station **Natural Skincare | Provisions**

Open Every Day • 170 N. State St., Concord, NH • (603) 224-9341



LOOKING FOR QUALITY DENTURE

Our expert team is here to provide you with top-notch service and personalized care to meet your unique denture needs.

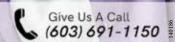
CARE?

Let us help you achieve a confident, healthy smile!



RESERVE YOUR APPOINTMENT TODAY





NEWS & NOTES QUALITY OF LIFE INDEX

Increased fatalities for motorcyclists

In 2023, New Hampshire experienced its highest number of motorcycle-related deaths in almost two decades. Since Jan. 1, the state has recorded 39 fatalities: 35 motorcycle operators, three passengers and one moped operator. A breakdown of these figures indicates 31 victims were men and eight were women, with 31 of the deceased being New Hampshire residents. Historical data from the Division of Motor Vehicles' Fatal Crash Unit shows that on average 22 riders typically die in crashes each year, with the last peak in fatalities occurring in 2005 with 43 deaths. Geographical data reveals Rockingham County had the highest count with 11 deadly crashes, followed by Hillsborough with six, and both Merrimack and Grafton counties with five each.

OOL score: -3

Comment: The New Hampshire Motorcyclists' Rights Organization has since emphasized the importance of responsible riding practices. Traci Beaurivage, president of the NHMRO, has urged riders to embrace the "RideSMART" philosophy, emphasizing safety, awareness and informed decision-making on the road.

Otherwise ... safe in NH

WalletHub recently published its 2023 report on the Safest States in America, which ranked New Hampshire as the third safest state. The ranking was based on 52 key metrics, from assaults per capita to climate disaster losses per capita. In the report, New Hampshire notably ranked third-safest when it came to murders and non-negligent manslaughters per capita, second-safest in assaults per capita, seventh-safest when it comes to loss amounts from climate disasters per capita, 16th-safest in fatal occupational injuries per 100,000 full-time workers and fourth-safest in fatalities per 100 million vehicle miles of travel (despite the above, perhaps).

OOL score: +1

Comment: All six New England states made the top 10, with Vermont securing the top spot.

Job help

Dartmouth Hitchcock Medical Center (DHMC), a part of Dartmouth Health, was honored for its role in the Project SEARCH program, an internship initiative that helps individuals with intellectual disabilities develop job-related skills, according to a press release. Since 2011, DHMC has hosted the program, recently gaining recognition for achieving a 100 percent job placement rate for its 2021-2022 interns. The acknowledgment came during Project SEARCH's 16th Annual Conference in Milwaukee. Interns at DHMC undergo intensive training through three 10-week internships within the hospital, alongside classroom learning. These internships foster technical and soft skills, preparing participants for a variety of job positions. Local institutions such as the Hartford, Vermont, school district, and New Hampshire Vocational Rehabilitation collaborate to administer the DHMC Project SEARCH program.

QOL score: +1

Comment: Starting from a single site at Cincinnati Children's Hospital in 1996, Project SEARCH has expanded to more than 600 locations worldwide.

QOL score: 92 Net change: -1 QOL this week: 91

What's affecting your Quality of Life here in New Hampshire? Let us know at news@hippopress.com.

THIS WEEK BIG EVENTS OCTOBER 26 AND BEYOND

Tuesday, Oct. 31

Get ready for trick-Whether or-treat! you're walking the neighborhood with candy-seekers your or handing out treats to little Jedi, Teenage Mutant Ninja Turtles and Barbies, tonight is the big night in Concord (from



5 to 7:30 p.m.), Manchester (6

to 8 p.m.) and Nashua (6 to 8 p.m.). A few area towns hold trick-or-treat Sunday or Monday evening. Find our list of area trick-or-treat times in our roundup of Halloween happenings in the Oct. 19 issue, avail-

able at hippopress.com.

Friday, Oct. 27

Get classic thrills with The Lodger, Sabotage and The 39 Steps at the Majestic Theatre (880 Page St. in Manchester: majestictheatre.net. 669-7649) presented as part of *Vin*tage Hitchcock: A Live Radio Play today through Sunday Oct. 29, with showtimes at 7 p.m. on Friday, 2 and 7 p.m. on Saturday and 2 p.m. on Sunday. Tickets cost \$20 for adults, \$15 for 65+ and 17 and under.

Friday, Oct. 27

The Witch of Weston Tower

will haunt McIntyre Ski Area (50 Chalet Court, Manchester) from tonight through Sunday, Oct. 29. Activities will run on Friday from 4 to 8 p.m. and Saturday and Sunday from noon to 6 p.m. For a scenic chairlift to Weston Tower, tickets are \$22 for adults, \$15 for children and seniors, and \$5 for children 5 and under. Those who do not wish to ride the chairlift to Weston Tower may purchase a witch ticket, which is a \$10 donation per family. For an additional cost there will be food trucks, face painting and pumpkin event will benefit the Manchester Historical Association. Additionally, on Saturday there will be a touch-a-truck and a trunk-or-treat event that are free to attend. See mcintyreskiarea.com.

Friday, Oct. 27

There will be some zomb-ertunities this weekend. Tonight the downtown trick-or-treat in Rochester will feature a Zombie Walk at 7 p.m.: see rochestermainstreet.org for details. The New Hampshire Pumpkin Festival in Laconia will also feature a zombie walk tonight at 6 p.m.; see the story on page 20 for details. Tomorrow, the 17th Annual Dover Zombie Walk will take place on Saturday, Oct. 28, at 2 p.m. Visit facebook.com/doverzombiewalkd and admission is free.

Saturday, Oct. 28

Halloween runs: The 2nd Annual Halloween Howl Hustle for

painting. The proceeds from the Housing, a 5K to benefit Fellowship Housing Opportunities, will take place from 9 a.m. to noon on Saturday, Oct. 28, at Masonic Lodge in Concord. Visit runsignup. com/ halloweenhowlhustle5k. The Amherst Orthodontics Trick or Trot 3K will be held at Arms Park in Manchester on Saturday, Oct. 28, at 11 a.m. At 9:30 a.m. there will be a Kids Halloween Festival featuring vendors, magic and animals. Visit millenniumrunning. com/trick-or-trot to register.

Saturday, Oct. 28

It's a big night for grown-up Halloween parties: Derryfield (625 Mammoth

Road, Manchester, 623-2880) will feature cover band Mugsy and D-Comp for the Halloween Monster Bash. Find more nightlife events in the Music This Week in this issue on page 34 and in last week's issue (Oct. 19) on page 18 (find the e-edition at hippopress.



Save the Date! Friday, Nov. 24

The curtain rises on A Christmas Carol at the Palace Theatre (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) on Friday, Nov. 24, with shows Thursdays, Fridays and Saturdays at 7:30 p.m. and Saturdays and Sundays at 2 p.m. through Dec. 23. Tickets cost \$28 to \$49.



SATURDAYS, 8:30 - NOON, THROUGH OCTOBER

Children's NEW HAMPSHIRE Program Saturday Coin and Currency Expo **OCTOBER 27-28, 2023** FRIDAY & SATURDAY 10am-12 FREE APPRAISALS DoubleTree Hotel 700 Elm Street, Downtown Manchester **COINS • CURRENCY • TOKENS** GOLD • SILVER • PAPER COLLECTIBLES www.nhcoinexpo.com Fri 10AM to 7PM, Sat 9AM to 4PM 200 Tables, 80+ Dealers from New England, NY, NH, MD, PA, CO, WI, FL Come to buy coins for your collection, invest in Silver or Gold bullion, or just come to appreciate the coins and currency minted since 1792 which are an important part of our Nation's history. Admission \$7 per Day Digital Tickets Available through our Website Free for Under 18, Veterans and Active Military

One 1-Day Admission only \$5 with this Ad!

For more info (978) 658-0160 • www.nhcoinexpo.com



By John Fladd food@hippopress.com

S'mores seem like a good bet.

They only have three ingredients. You have access to sticks. And even though the leaves have turned and the nights are cold, s'mores, with their accompanying campfire, give you a good reason to keep the deck furniture out a few more weeks. What could possibly go wrong?

Aw, jeez, I just jinxed it, didn't I? Now even roasting marshmallows seems like too much to wrap your head around. OK, let's break this down to its essential components: graham crackers, marshmallows, chocolate and fire. We'll ease into it.

The Graham Crackers

Graham crackers are a good place to start. They were designed to be non-threatening. They were invented by the followers of Sylvester Graham, a 19th-century preacher and nutritionist, who was convinced that white flour, sugar and meat of any kind led to poor health and impure thoughts. If you think that you wouldn't have been likely to get along with him, an angry mob of bakers and butchers in 1837 Boston would agree with you. They laid siege to his hotel while he was on a speaking tour, and were only dispersed



Sylvester Graham, Fun Sceptic.

when Graham and his followers dropped bags of cement on them from the hotel roof.

Commercial graham crackers, the ones we remember from kindergarten, are delicious, inexpensive and easily available, so who would make them from scratch?

You would. As long as you don't expect perfection.

Lindsey Bangs, the baker of I Whisked It, a homestead bakery in Raymond, says that the secret is rolling the dough to a consistent thickness.

"If you don't get the dough completely even, the edges will be a little crispy while the center isn't done yet."

This isn't a huge problem for home bakers but would be a logistical headache for a commercial baker, which is why you don't see house-baked graham crackers in bakeries very often, she says. But making them yourself also allows you to take some liberties in how you flavor them — adding cardamom, or even a little black pepper.

"Adding more cinnamon would really bump the flavor profile up," Bangs says.

She likes her marshmallows gently toasted and golden brown.

Homemade Graham Crackers

Lindsey isn't kidding about how fiddly graham crackers can be. They are straightforward enough to make at home, but making them professionally would be like juggling ice cubes. If you follow each step, though, you will be very pleased with the result.

A note on substitutions:

When making comfort foods, it is very tempting to jazz up a recipe. By their nature, comfort foods are basic; they are there to comfort, not to inspire or excite or intrigue the eater. This is why there are so many recipes and articles about mashed potatoes. Everyone wants to mess with them, but when someone is burned out from work or nursing a broken heart or feeling homesick,

they do not want blue cheese in their mashed potatoes.

Most of the ingredients in this recipe lend themselves to intriguing substitutions. I would recommend restraint; feel free to change *one* ingredient. More than that will muddle the flavor of your graham crackers. Even one substitution will probably get you a pointed comment from a graham cracker purist.

1 cup (113 g) Whole wheat flour – You *could* use stone-ground whole wheat flour for this, but that would be your one substitution.

1 cup (120 g) all-purpose flour – Don't experiment with this; you don't want to toughen or soften the texture of your graham crackers by using bread or pastry flour.

¹/₄ cup (50 g) white sugar – or brown sugar, or maple syrup, but *that* would be your one substitution.

 $\frac{1}{2}$ teaspoon salt – I like kosher salt, but again, well, you know.

1 teaspoon ground cinnamon – I like smoked cinnamon.

1 teaspoon baking powder – There isn't really a substitution here, but did you know that you should replace your baking powder every six months? Weird.

1 large egg

¹/₄ cup (50 g) vegetable oil – or hazelnut oil

1/4 cup (85 g) honey – or hot honey 2-3 Tablespoons (28-43 g) milk more milk to make cinnamon sugar cling to the top of your crackers

cinnamon sugar for topping (optional)

In a large bowl, whisk together the dry ingredients – the flours, salt, cinnamon, and baking powder.

In a separate bowl, whisk together the wet ingredients – the sugar, egg, oil, honey, and milk. I don't know why sugar is considered a wet ingredient, but it is, and it works bet-



Homemade graham crackers. Photo by John Fladd.

ter when you treat it that way. Chemistry is weird.

Add the wet ingredients to the dry ones, then stir to combine. You might have to knead the dough a little to bring it together.

Wrap the dough, and chill it for at least an hour.

Preheat your oven to 300° (150° C).

Divide the graham cracker dough in half. Roll each batch of dough to 1/16 inch thick. It is important that the dough is consistently thick. Is there an easy way to do

that? And how thick is 1/16 inch, anyway?

Here's how you're going to preserve your sanity. Lay down a sheet of parchment paper, and weigh it down with half your dough. Flatten it out a little with the heels of your hands. It turns out that the wire in most clothes hangers is made of 12-gauge steel, 1/16 of an inch thick. Place a clothes hanger on either side of your dough, then cover everything with another layer of parchment

Using the wire as a guide, roll the dough out as thick as the hangers. As you get your dough thinner and thinner, each end of your rolling pin will rest on one of the hangers.



Toasted Marshmallow Ice Cream. Photo by John Fladd.

Peel the top layer of parchment paper from each batch, then slide the bottom layer onto a baking sheet, then repeat the whole process with the other half of the dough.

If you are going the cinnamon-sugar route, brush each sheet of dough with milk, and sprinkle it with the cinnamon-sugar.

Bake the sheets of dough for five minutes, rotate them, then bake them for another five minutes

Remove each sheet from the oven and cut to shape with a bench scraper or a pizza cutter.

Return the dough to the oven, and bake for another 20 minutes or so.

This is the part that seems really fiddly, but it's important if you want your graham crackers to be crisp and not bendy:

Turn off the heat, and open the oven door all the way. Let it cool for five minutes, then close the door again, and let the crackers cool in the oven for another 20 minutes.

Transfer the graham crackers to a cooling rack. At this point they are exquisitely crispy. They should stay crispy, though not crunchy, for a couple of days, depending on how humid the air is. If you have any of those "Do Not Eat" dehydration packets saved, put those with the crackers in an air-tight container, and maybe store them in your refrigerator, which is the driest place in your kitchen.

So, the natural question: Is making your own graham crackers worth the trouble?

First of all, the number of steps involved is misleading. Tying your shoes or organizing your sock drawer would probably involve 72 separate steps if you broke it down. None of these graham cracker steps is very complicated. I know that there are days when you feel like opening an oven door is at the outer limit of your ability, but you can totally do this.

Secondly, these are delicious. Most of us have never had a thoroughly crisp graham cracker, warm from the oven. It is warm, but crunchy, gently sweet, but with tiny bursts

of salt, and — depending on how well you were able to restrain yourself — with a little something extra.

This recipe is based on one from King Arthur Flour, my first stop when looking for any baking recipe. Their recipes are pretty much bullet-proof, but here's something that even they won't tell you: Flip a warm-from-the-oven graham cracker upside-down, and smear the bottom with butter. It is the most decadent legal experience you are ever likely to have.

The Marshmallows

When it comes to marshmallows, Sherrie Paltrineri knows what she's talking about. She runs Sweet & Sassy, a small candy company specializing in pre-made s'mores. It's fair to say that she's not a s'more purist.

"Right now we're making s'mores with up to 12 flavor profiles per week," she says. "As we get into the fall season, we have pumpkin spice, of course, but we play around with Dark Chocolate with Raspberries, Orange Cranberry, and even Mochaccino." According to Paltrineri, the surprise sleeper hit of this past summer was made with root beer flavored marshmallows.

She likes her marshmallows completely torched. "I love them burned; I want them to go up in flames," she says.

Cooking with Marshmallows

There are a lot of people who will assure you that making your own marshmallows from scratch is relatively easy and very rewarding. I am not saying that those people are wrong, but my most recent attempt at home marshmallowing went badly. The term "fiasco" is too kind to describe it accurately.

I am not saying not to try it. There are many very nice instructors who can walk you step-by-step through the process — Martha Stewart springs to mind — but they could speak to this much more authoritatively than I can.

But is there a marshmallow-forward rec-

Charmingfare Farm

Tickets for ALL events must be purchased ONLINE.

Children's Trick or Treat

October 28 & 29, 2023
This event is perfect for little ghouls and boils who don't wish to be frightened but still want the excitement of wearing their favorite costume and having a fun filled Halloween adventure. This event is merry-not-scary





Harvest of Haunts

October 28, 2023
(early evening event)
Our focus is on FAMILIES
with CHILDREN (12 years
and younger). This event
is for those in-betweeners
who aren't ready for
heart-stopping scares, but
are looking for spooky
Halloween adventure.

USE CODE: hippo10 FOR \$10 OFF EACH TICKET!

Learn More
VisitTheFarm.com
Candia NH

ipe that we can tackle that will help guide you toward s'morehood?

As it turns out, there is:

Toasted Marshmallow Ice Cream

1 10-ounce bag of mini marshmallows

4 egg yolks

pinch of kosher salt

½ cup (99 g) white sugar

3 cups (735 ml) half and half

2 teaspoons vanilla

Toast the marshmallows under the broiler in your oven, or with a blowtorch, either one of the tiny kitchen ones or a regular no-pretense plumber's blowtorch from a home center. (I like the one with a pistol grip; it has a great sound. Hisssssss, click, WHUMP!) The torch will allow you to get a little more variety in how dark you toast the marshmallows, but in any case, if you prefer them toasted a gentle golden brown, cook them a little darker than you might otherwise do. The ice cream base will dilute the flavor slightly, and a darker marshmallow will bring more marshmallow flavor.

Combine egg yolks, salt, sugar and cream in a small saucepan.

Heat, whisking, until the mixture reaches 175°F/80°C.

Strain the hot mixture over 2/3 of the toasted marshmallows. Add the vanilla, and whisk the mixture until it is as smooth as it's going to get. Do not let this step worry you; clumps of semi-melted marshmallows in this ice cream is not a bad thing.

Chill the mixture for at least three hours or overnight, then churn according to your ice cream maker's manufacturer's instructions.

When spooning the soft-serve-textured ice cream into containers, layer with the remaining toasted marshmallows, before hardening it off in the freezer.

Even die-hard marshmallow fans will admit that they can be a little (unrelentingly) sweet. This ice cream carries the toasted marshmallow flavor gently, in a just-sweetenough base. The flavor is delicate enough that you will probably not want to eat this with any topping that might overpower it.

This is a definite winner.

The Chocolate

Let's face it: It's the chocolate that makes or breaks a s'more. The graham cracker provides texture, and the marshmallow provides sweet stickiness, but it is the chocolate that sets the tone for the whole enterprise.

Should you go with a classic milk chocolate, or something darker? Should you let it melt completely, or let your marshmallow cool a little so you still have some resistance to your teeth? Should you use a classic American candy bar or something a little shmancy?



Toasted mini marshmallows. Photo by John Fladd.

According to Jeffrey Bart, the owner of the Granite State Candy Shoppe in Concord and Manchester, most people don't put enough thought into this.

"Many times, someone will just break up a chocolate bar and hope for the best," he says. His suggestion is to either use two types of chocolate or to finely chop some, but not all, of the chocolate, and use both in a s'more. The little pieces, having more surface area, will melt easily. "That hits the perfect ratio of totally melted and fused with the graham cracker," he says, "and something to still bite into."

He prefers his marshmallow gently toasted.

"I'm of the Low and Slow camp," Bart says.

Rob Delaney and Maggie Pritty of Worldwide Chocolate in Brentwood agree that texture is important but stress the importance of picking the right flavor profile.

"Personally I'd go with a dark milk chocolate," Delaney says, "which is not a thing that a lot of people are even aware exists." He says that some dark milk chocolate can have as high a cocoa percentage as 55 to 70 percent, as opposed to the usual 35 percent or so for a typical grocery store chocolate bar. "That would have that milky, caramelly character, without being so sweet."

Pritty stresses the importance of reading the label on a bar of chocolate. "Make sure to look at the ingredients," she says. "You want to see that it's made with cocoa butter and sugar, not hydrogenated palm oil or anything like that."

She likes her marshmallows dark brown but not quite burnt.

So is there something chocolate-forward and s'moresy that will build your confidence back up?

Yes. Yes, there is.



Dark Chocolate Cheesecake with Graham Cracker Crust and Toasted Marshmallow. Photo by John

Dark Chocolate Cheesecake with Graham Cracker Crust and Toasted Marshmallow

Crust

403 g graham cracker crumbs – this is almost exactly equal to one box of graham crackers

4 Tablespoons (56 g) butter, melted – this is half a stick

Cheesecake Filling

24 ounces (678 g) cream cheese, room temperature – this is three 8-ounce packages

1 cup (207 g) sugar

6 Tablespoons (43 g) dark cocoa powder

1 cup (230 g) sour cream, room temperature

1 teaspoon vanilla extract

8 ounces (227 g) dark chocolate, melted and slightly cooled

4 eggs, room temperature

Marshmallow Topping

1 7.5-ounce jar of marshmallow cream

Preheat oven to 325°F (163°C). Line a 9-inch (23 cm) springform pan with parchment paper in the bottom and grease the sides.

Combine the graham cracker crumbs and melted butter in a small bowl. Press the mixture into the bottom and up the sides of the springform pan. It will seem like too much crust, until it doesn't.

Bake the crust for 10 minutes, then set aside to cool

Put your chocolate in a microwave-safe bowl, and heat, 15 seconds at a time, to melt it. Stop when it still has a few lumps. If you stir it at that point, everything will melt without getting too hot.

Cover the outside of the pan with aluminum foil. This is to more-or-less waterproof it, when it goes into a water bath. (Yes, there will be a water bath. Don't panic. As the Winter Warlock® once put it, put one foot in front of the other.)

Reduce the oven temperature to 300° F (148° C).

In a large bowl, beat the cream cheese, sugar and cocoa until completely combined. If you use an electric mixer, use your lowest speed for this. Because Reasons.

Add the sour cream and vanilla, then mix to incorporate them.

Add the melted chocolate in three parts, stirring to combine each time.

Add the eggs, one at a time, mixing after

each addition.

When everything is completely com-

when everything is completely combined, pour the cheesecake batter into your foiled-up springform pan.

This is where the water bath comes in. In old recipes, it will be called a bain marie. Put your foiled-up pan inside a larger pan, maybe a turkey-roasting pan. (If, like me, you don't have a pan that big, use your largest non-melty mixing bowl.) Gently fill the larger pan or bowl with hot water that reaches about halfway up the side of your springform pan.

Bake for about 70 minutes. Don't panic and open the door too much. The whole reason for the water bath is to provide gentle steady heat to your cheesecake. It will have your back for one or two viewings, but try to exercise some restraint. Set a timer, and

go clean out your refrigerator. You will not *believe* what there is in there.

After your timer goes off, check on your cheesecake. It shouldn't be ready yet, but it will have a nice skin on top of it and be a little wiggly in the middle. Turn the oven off, but leave the cheesecake inside with the door closed, to finish cooking gently. Leave it for another hour.

When the oven is much cooler and your cheesecake has an internal temperature of 150°-175° F (65°-80° C), remove it from the oven, and let it cool on your countertop, then refrigerate for three to five hours or overnight.

When your cheesecake is completely cooled and firm, take it out of the refrigerator and de-pan it. You will rightfully feel proud.

But you're not done yet.

Coat the top of the cheesecake with marshmallow cream. Use your own judgment as to how much you want to use.

Toast the marshmallow layer. Yes, you *could* do this under your broiler, but I prefer to use a blowtorch, either one of the mini ones designed for kitchen use or a plumber's torch from the hardware store.

Serve immediately. If you aren't serving a dozen people — though if you aren't, why aren't you? — wait until service before topping each slice with Fluff individually, then torch it in front of your guests, which is probably more dramatic anyway.

Much like a s'more, this is a very rich, deeply chocolatey treat. Even if you are a "more is more"-type person, you might want to start with a small slice of this. Its intense chocolateness is balanced by the sour tang of the cream cheese and sour cream, but it is still very, very rich. If you wanted to freeze this (and why wouldn't you?) small slices might be even better.

The Fire

The only element left to discuss is the fire. Yes, you could toast your marshmallow over the last coals in a charcoal grill, or even a gas one. In an emergency, you could toast it over one of the front burners in your kitchen, especially if you have a gas stove.

But half the experience of making s'mores is navigating actual flames — flirting with disaster, if you are a gently-toasted-gold-en-brown person, or plunging your marshmallow into the heart of the flame if you belong to the go-for-broke, fully-torched school of marshmallow toasting.

The key to a good marshmallow fire, according to 15-year-old Eagle Scout candidate Hailey Hansen, is starting small: "When I make a fire, I like to make a log-cabin fire, with sticks stacked like walls to a house, but you have to start from the bottom first, with tinder, then kindling, and larger and larger



S'mores Candy. Photo by John Fladd.

sticks, before you get to that stage."

She says that coals are better for any campfire cooking, as they provide a steady, dependable heat, which lets a marshmallow roaster confidently choose how done they want to roast their marshmallow, but it's not a binary situation:

"Your fire doesn't have to be all coals. You can have half with flames, but let the other half burn down to safer" — by this, she clearly means "old person" — "coals," she says.

Hailey likes her marshmallows golden brown and crispy but thoroughly melted inside.

At this point you must be feeling pretty confident s'mores-wise. If you can handle that cheesecake, you can host a s'mores party with one hand tied behind your back. But maybe you would like one more easy recipe to keep you bucked up until then. Is there an easy recipe that you can make to keep everyone on a short leash until it's actually S'mores Time?

As a matter of fact, yes, there is.

S'mores Candy

Some marshmallows — the big ones, the mini ones, whatever you have around

Some graham crackers — you know you're going to have to buy a new box, anyway, so you might as well use up what you have handy at the moment

Some peanut butter — all natural, or the kind that children actually like, it's up to you.

Some chocolate — any chocolate: white, milk, dark, whatever you have stashed away in that cupboard that the kids can't reach.

Crush the graham crackers into crumbs. A food processor is good for this.

Mix the crumbs with peanut butter — however much it takes to make a nice, stiff dough. You will almost certainly start doing this with a spoon, but almost as certainly end up mushing it altogether with your hands.

SUFFERING?

The NH Medical Marijuana Evaluation Clinic can help!

Veteran Owned

& Operated

- Find out if your medical condition qualifies for medical marijuana use
- Get guidance for certification
- Learn legal and financial advantages of medical vs recreational marijuana
- Meet for an in-office consultation

Schedule an Appointment!

603-583-3019 www.nhevalclinic.org

1045 Elm Street #204, Manchester, NH



BEST SELECTION OF USA MADE

JACKETS & VESTS BELTS Too!

IMPORTED LEATHERS INCLUDING

BIG BOY SIZES 5X-8X

CHAPS. SADDLE BAGS. Accessories.



NH's Best Biker Shop
94 South Road, Deerfield, NH

(603) 463-5591 deerfieldleathers.com



benefiting

Tailgait Transport & Rescue

Join us for an evening of wine, chocolate, hors d'oeuvres, live and silent auctions all to benefit the animals!

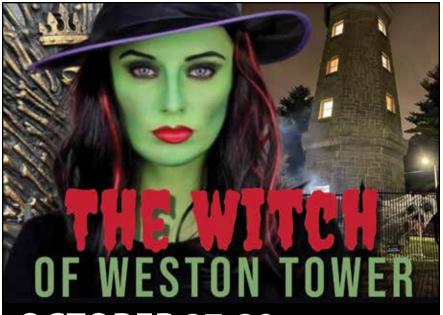
Friday, Nov 3 • 5:30pm-9:00pm Derryfield Country Club Manchester, NH



TailgaitRescue.org
FB: tailgaittransportandrescue
TGTTAR@gmail.com



19 N Main St, Concord, NH 603-228-1198 | vikinghouse.com



OCTOBER 27-29

Enjoy a scenic chairlift ride to the summit of McIntyre Ski Area, travel the treacherous trail to the Witch of Weston Tower. Climb the stairs of Weston Tower and see the most spooktacular views of Manchester!

Friday, 10.27 4pm-8pm: Chairlift Rides, Haunted Tractor Ride to the Witch of Weston Tower The Hill Bar & Grille Hours 4pm-9pm

Saturday, 10.28 12pm-6pm: Chairlift Rides, Haunted Tractor Ride to the Witch of Weston Tower, Food Trucks

1-5pm: Trick-or-Treat, Face Painting, Pumpkin

Painting, Axe Throwing

4:30pm: Costume Contest Judging

7pm: 21+ Buzz Brews & Boos

Halloween Party



Sunday, 10.29 12pm-6pm: Chairlift Rides, Haunted Tractor Ride to the Witch of Weston Tower, Food Trucks, Pumpkin Painting, Face Painting The Hill Bar & Grille Hours 12pm - 6pm

Lift & Witch Ticket: Ages 13+: \$22, Children 6-12: \$15, Seniors 65+: \$15,

5 & Under: \$5

Witch Ticket (no lifts): \$10

recommended donation per family



Buv Tickets

MCINTYRE SKI AREA 50 Chalet Way, Manchester, NH 603-622-6159 www.mcintyreskiarea.com



S'mores Martini. Photo by John Fladd.

You decide when it is the right consistency; this is one final exercise to get in touch with your s'mores instincts.

Melt the chocolate in your microwave. (See cheesecake recipe, above)

If you are using large marshmallows, cut them into quarters or eighths. If you are using mini-marshmallows, just let them be themselves.

Coat the marshmallows with the peanut butter dough you just made. You will probably need to play with it in your hands a little, before it reaches the consistency you want, and more-or-less covers the marshmallow. This doesn't have to be perfect (because of the next step).

Drop the marshmallow/graham cracker/ peanut butter ball into the melted chocolate, and then roll it around with a fork, until it is completely coated.

Remove the candy from the melted chocolate with your fork, then gently place it on a plate covered with a piece of waxed or parchment paper.

Repeat this until you run out of an ingredient. Don't worry if you have some left over; any extra will mysteriously disappear.

Refrigerate the candies for at least 20 minutes. They are very good with tea.

Putting It All Together

At this point you might expect step-bystep instructions on how to make s'mores, but that would be silly. You have known how to make a s'more since you were 5 years old. It was probably the first food you learned to cook. It is less complicated to put together than toast.

Step 1: Toast a marshmallow

Step 2: Put a piece of chocolate on half a graham cracker, then sandwich the marshmallow between the two cracker halves.

(I do have a preference for Mexican chocolate — the gritty stone-ground kind — but

when I mentioned this to our three chocolate experts, they stared at me in shock, then started to speak to me in very small words, so use whatever kind suits you personally.)

However, I do have one final recipe:

S'mores Martini

Graham Cracker Vodka

1 sleeve (135 g) graham crackers

3 cups 80-proof inexpensive vodka

Combine graham crackers and vodka in a blender. Blend at whatever speed pleases you for about one minute. Feel free to chuckle evilly as the graham crackers meet their fate.

Pour into a wide-mouthed, air-tight jar. Store in a warm, dark place for a week, shaking twice daily.

This is really important: On Day 7, DO NOT SHAKE THE JAR.

Gently pour the clear liquid through a fine-meshed strainer, let it settle, then pour it through a coffee filter, into a labeled bottle.

Chocolate Vodka

This is very similar to the previous recipe. \(^1/4\)cup/1 ounce/30 g cocoa nibs. Cocoa nibs are the raw ingredient for chocolate-making. You can find them in an upmarket grocery store or online. I like ones from Guittard. They come with this warning: "May contain shell, kernel, plant material or other material from the growing process. Inspect or re-clean before using. This is not a Ready-to-eat food." In other words, just exactly what we're looking for in this application.

2 cups middle-shelf vodka

Combine the cocoa nibs and vodka in a large wide-mouthed jar, seal, shake vigorously, then place in the basement or under the sink, with the graham cracker vodka.

Shake twice per day for four days. Strain, filter, and bottle, as above.

S'mores Martini

- 1 ounces crème de cacao
- 2 ounces chocolate vodka
- 2 ounces graham cracker vodka
- a toasted marshmallow, for garnish

In a mixing glass, rinse several ice cubes with crème de cacao, then pour it off.

Pour equal amounts of chocolate and graham cracker vodka over the liqueur-rinsed ice

Stir gently but thoroughly.

Pour off, into a chilled martini glass.

Garnish with toasted marshmallow, much like you would a conventional martini, with

The surprising thing about this martini is how well the flavor of graham crackers comes through. Make no mistake; this is a strong, fully adult cocktail. It is not nearly as sweet as you might be tempted to think. This is a s'more to drink in small sips.

ARTS

Memory Café

Currier program helps those experiencing memory loss and their care partners

By Mya Blanchard mblanchard@hippopress.com

On the first Wednesday of every month, Currier Museum of Art in Manchester holds Memory Café, a program for individuals experiencing memory loss along with their care partners.

"The Memory Café is something that the Currier has done for quite some time, but we stopped doing it during the pandemic," said Corey Lyford, who administers and designs the program. "We were only able to relaunch the program this past June. It's designed to be a really joyful art looking experience for people in early stages of memory loss along with their care partners. A care partner could be a spouse, an adult child [or] a friend. ... Any and all are

Memory Café

When: The first Wednesday of every month. The next session is Wednesday, Nov. 2, from 1 to 2 p.m.

Where: Currier Museum of Art, 150 Ash

St., Manchester

welcome."

Each session starts in one of the studio spaces at the museum, where attendees gather for light refreshments and socialization to get to know each other before heading to the gallery.

Before Covid, the entirety of the session would take place in the studio, where the art would be presented on slides. While this approach made it possible to look at multiple pieces, including ones that were not in the Currier collection, the team felt it was important to offer the true gallery experience.

While looking at the art, program facilitator Lucie Chmura likes to encourage people to use the method of "slow looking."

"People get to really take time and relax into looking at a piece of artwork, much longer in front of it than one normally would when moving through the gallery spaces," Lyford said. "Folks get to think about engaging their different senses, such as looking at a painting and thinking about what [they] hear when looking at this

painting. Are there any sounds that come to mind? Everything is very open-ended. There are no wrong answers. People don't have to draw on memory. This is really about what we're all experiencing together in the moment."

When deciding what art to select for the program, Lyford said she and Chmura think about the conversations the pieces may inspire, going for ones that are likely common to everyone in the group, to create an enjoyable, positive experience for both those experiencing memory loss and those who are not. Prompts are used to help viewers engage with the piece and to enliven conversation.

"We're trying to blur that line between a care partner and someone with memory loss," Lyford said. "We're trying to help people not feel stigmatized and not feel like they're standing out [or] like the attention of the program is on the fact that they have memory loss."

She says the purpose of Memory Café is to create a support system and build connections while enjoying a creative



Memory Cafe. Photo Courtesy of the Currier Museum of Art.

experience.

"We hope for people to find respite and to find the museum as a resource for them and to keep engaging with these creative opportunities even if they are in a place in their life where they may have felt like that wasn't possible anymore," Lyford said. "We want people to feel safe and that applies to the person with memory loss and also for their care partners. They can be going through some pretty difficult times, so we're hoping that this provides a creative space for them and one that they'll want to come back to and see familiar faces from month to month."

Exhibits

• "HEART OF A MUSEUM" at the Currier Museum of Art (150 Ash St. in Manchester: currier.org. the Currier Museum of Art investigates the history of the institution and revisits its iconography and original design. The mosaics adorning the former façade of the Currier (designed by Salavatore Lascari in 1929-1930) constitute the starting point for this new installation by Woolfalk that

Wednesday through Sunday from 10 a.m. to 5 p.m. (as well as from 5 to 8 p.m. on Thursdays as part of Art After Work, when admission is free) and admission costs \$20 669-6144). In this exhibit, "artist for adults, \$15 for 65+, \$15 for Saya Woolfalk's commission for students, \$5 for ages 13 to 17 and children 12 and under get in free. • "CUT IT OUT" Twiggs Gallery (254 King St., Boscawen) presents "Cut It Out" through Saturday, Oct. 28. The exhibit delves into The Seacoast Artist Association the artistic potential of cutting,

revealing how it creates space, new narratives and compositions. • "SEEN AND HEARD" The Art reimagines the Western art canons Center (1 Washington St., Dover) singular cultural perspective," the will feature "Seen and Heard," an

Caucus for Art that includes work from Maundy Mitchell's "Knitted Together" project, and Nancy Bariluk-Smith's "Hand Picked: New Floral Works," which showcases paintings intertwining a love for gardening with abstract art and highlighting the importance of pollinators, from through to Oct. 31 Visit theartcenterdover.com

"KEEPING IT LOCAL" (130 Water St., Exeter) presents a monthly themed group show. October's show is "Keeping it Local. The Seacoast Art Association is open Wednesday to Saturday from 10 a.m. to 5 p.m., and Sunday from 1 to 4 p.m. Visit sea-

coastartist.org.

"MAGICAL REALISM" The New Hampshire Art Association presents William Turner's "Magical Realism" at The Concord Chamber of Commerce (49 S. Main St., Concord) through Friday, Nov. 10. The exhibit displays toy-inspired art, blending pop culture with classic references. Visit nhartassociation.org or call 431-4230.

• "IMAGES OF LIFE RE-EN-VISIONED" Two Villages Art Society at the Bates Building (846 Main St., Contoocook) presents "Images of Life Re-Envisioned" by Barbara Morse, which will

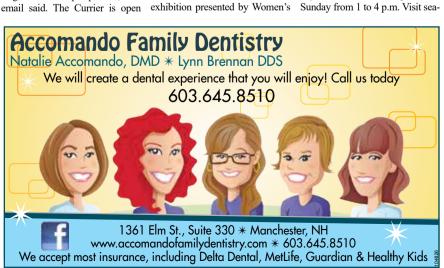
The exhibit will feature timeless subject matter and detailed art designed for multiple viewings and interpretations.

· "OBSERVATIONS: A PHO-TOGRAPHY EXHIBITION" is showcasing the work of the photographers Ron St. Jean, Manuel Ricardo Perez and Guy Freeman in the Jim Reagan Gallery, at the Art Center (1 Washington St., Suite 1177, in Dover; theartcenterdover.com). The center is open Monday through Friday from 10 a.m. to 6 p.m.; Saturday from 10 a.m. to 2 p.m., and by appointment, the release said.

"SCHOOL OF PARIS run through Saturday, Nov. 11. PRINTS" The Currier Museum

of Art (150 Ash St. in Manchester: currier.org, 669-6144) presents "School of Paris Prints from a New Hampshire Collection." "A New Hampshire collector's passion for 20th century European modernism resulted in a life-long pursuit of acquiring great works on paper by Picasso, Matisse, Chagall, Rouault, Braque, and many others," according to the Currier. The Currier is open Wednesday and Friday through Sunday, from 10 a.m. to 5 p.m., and Thursday, from 10 a.m. to 8 p.m. (with Art After Work, when admission is free, from 5 to 8 p.m.). Admission costs \$20 for adults, \$15

CONTINUED ON PG 17







26TH - AMHERST

Kelly MacFarland & Carolyn **Plummer Comedy Show**

26TH - DERRY

Thriller Night with Who's Bad: The **Ultimate Michael Jackson Experience**

ovember

1ST - AMHERST

Stretch and Sip Yoga Class

2ND - DERRY

Wine in the Dark: Blindfolded **Wine Tasting Class**

Cooking with Wine Class:

8TH - DERRY

Thanksgiving Recipes

9TH - AMHERST

Mel & Ayme's New Wine

9TH - DERRY

Coolers Release Party

Absolute Queen Tribute Concert

10TH - DERRY

Decades DJ Dance Party

15TH - AMHERST

Pilates Class: Megaformer

on the Mat

16TH - DERRY

LoVeSeXy: Tribute to the

Music of Prince

16TH - AMHERST

Cooking with Wine Class: Thanksgiving Recipes

25TH - DERRY

Polar Express Luncheon

with Santa

26TH - AMHERST

Granite State Ringers Holiday Handbell Concert

26TH - AMHERST

Annual Christmas Tree Lighting

29TH - AMHERST

Pilates Class: Megaformer on the

Presented By

LOCATIONS:

AMHERST: 345 STATE ROUTE 101 DERRY: 14 NH-111 603.672.9898



SCAN THIS QR CODE FOR EVEN MORE EVENTS YOU'LL LOVE! **ARTS**

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



Stanley Piper, WWII Army veteran, displays one of his detailed drawings. Courtesy photo.

- Bard-adjacent: Actorsingers presents the musical farce Something Rotten at the Keefe Center for the Arts (117 Elm St. in Nashua) on Friday, Oct. 27, and Saturday, Oct. 28, at 8 p.m. and Sunday, Oct. 29, at 2 p.m. Tickets cost \$20 for adults, \$18 for seniors and students. The production is set in the 1590s when brothers Nick and Nigel Bottom are trying to write a hit play that will get them out from the shadow of "The Bard" and are told by a soothsayer that the future of theater is singing and dancing and acting, according to actorsingers.org.
- Spooky soiree: The Windham Concert Band and the Amherst Town Band will play a Halloween-themed selection of music including Wagner's "Ride of the Valkyries," Edvard Grieg's "March of the Trolls" and more on Sunday, Oct. 29, from 3 to 5 p.m. at Souhegan High School (412 Boston Post Road in Amherst), according to a press release. Costume-wearing is encouraged; the event is free.
- Quoth the raven: "Nevermore," an exhibit that "pays homage to the mesmeriz-



"Enough With The Ravens!" by QUIBX. Courtesy of the Mosaic Art Collective.

ing allure of the darkness," is on display at the Mosaic Art Collective (66 Hanover St., Suite 201, in Manchester: 512-6209, mosaicartcollective.com) through Tuesday, Oct. 31, according to a press release. The gallery is open Wednesdays through Fridays from 2 to 6 p.m.; Saturdays and Sundays from 1 to 4 p.m., and by appointment.

- Landscapes: The New Hampshire Antique Co-Op (323 Elm St. in Milford; 673-8499; nhantiquecoop.com) is currently featuring the exhibit "Celebrating the American Landscape" featuring pieces from the late 1800s to the present, highlighting The White Mountain School, the Dublin Art Colony and the Hudson River School, according to a press release. The exhibit is on display through Jan. 31. The Co-op is open Tuesday through Sunday, 10 a.m. to 5 p.m.
- Veterans' art: New Hampshire Veterans Home (139 Winter St. in Tilton; nh.gov/veterans, 527-4400) will host an art show in the Town Hall great room on Friday, Nov. 3, from 10 a.m. to noon and 1 to 3 p.m. featuring veterans' art displays as well as live music, demonstrations and conversations with veteran and visiting artists (from The Galleries at 30 Main in Meredith), according to a press release.



ARTS

◆ CONTINUED FROM PG 15

for seniors and students, \$5 for youth ages 13 through 17 and is free for children under age 13.

- CITY EMPLOYEE & FAM-ILY ART SHOW The Manchester Arts Commission's City Employee & Family Art Show is on display now at City Hall (1 City Hall Plaza in Manchester, just off Elm Street). The exhibit, which will run through Nov. 30, features works by dozens of artists - photos, paintings, ceramics and more, according to a press release.
- FALL ART SHOW Four new local artists exhibit their work at the Sandy Cleary Community Art Gallery on the ground floor of the Nashua Center for the Arts (201 Main St. in Nashua; nashuacenterforthearts.com).

The artists are Bonnie Guercio a mixed-media collage artist; Emily Pierce Edwards, who creates mixed-media paintings; Christian "ll Cents" Ramirez. an abstract artist, and Hsiu Norcott, whose works include hand-painted kimonos, according to a press release. The pieces will be on display through the end of December.

Shows

- ANASTASIA THE MUSI-CAL presented by the Palace Theatre's (80 Hanover St. in Manchester; palacetheatre.org, 668-5588) youth company on Thursday, Oct. 26, at 7 p.m. Tickets cost \$12 to \$15.
- JAMES AND THE GIANT **PEACH JR.** presented by the Peacock Players (14 Court St., Nashua, peacockplayers.org) youth theater company through Sunday, Oct. 29. Showtimes are on Friday at 7 p.m., Saturday at

- 2 and 7 p.m., and Sunday at 2 emy, 5 Pinkerton St. in Derry;
- CORDUROY will be presented by Winnipesaukee Playhouse (33 Footlight Circle, Meredith, winnipesaukeeplayhouse.org) through Sunday, Oct. 29. Showtimes are on various dates and times, Tuesday through Sunday. Tickets range from \$11 to \$45.
- LIZZIE Hatbox Theatre (Steeplegate Mall, 270 Loudon Road in Concord; hatboxnh.com, 715-2315) will present *Lizzie*, a rock musical, through Sunday, Nov. 5, diving into the tumultuous events surrounding the infamous 1892 Borden family murders and the subsequent trial and acquittal of Lizzie Borden. Shows are on Fridays and Saturdays at 7:30 p.m. and Sundays at 2 p.m. Tickets cost \$25 for adults and \$22 for seniors and students.
- KINKY BOOTS comes to the Palace Theatre (80 Hanover St. in Manchester; palacetheatre. org, 668-5588) through Sunday, Nov. 5. Showtimes are on Friday at 7:30 p.m., Saturday at 2 and 7:30 p.m., and Sunday at 2 p.m., plus Thursday, Nov. 2, 7:30 p.m. Tickets cost \$28 to \$49.
- MURDER MYSTERY DIN-**NER** Catch the *Murder Mystery* Dinner: Best Laid Plans at the Bank of NH Stage (S. 16 Main Friday, Oct. 27, at 6:30 p.m. Or check out Murder Mystery Dinner: Midnight Masquerade on Saturday, Oct. 28, at 6:30 p.m. Tickets to either 16+ show cost \$70.75 and include a dinner (with chicken or vegetarian options).
- ANTIGONE IN MUNICH On Friday, Oct. 27, at 7 p.m. and Sunday, Oct. 29, at 2 p.m., the Pinkerton Players present Antigone in Munich at Stockbridge Theatre (Pinkerton Acad-

- pinkertonacademy.org/stockbridge-theatre, 437-5210) : tickets cost \$10 through \$15.
- VINTAGE HITCHCOCK: A LIVE RADIO PLAY The Majestic Theatre (880 Page St. in Manchester; majestictheatre. net, 669-7649) presents Vintage Hitchcock: A Live Radio Play Friday, Oct. 27, through Sunday Oct. 29, with showtimes at 7 p.m. on Friday, 2 and 7 p.m. on Saturday and 2 p.m. on Sunday. Tickets cost \$20 for adults, \$15 for 65+ and 17 and under.
- **SOMETHING ROTTEN** The Actorsingers present Something Rotten Friday, Oct. 27, through Sunday, Oct. 29, at the Keefe Center for the Arts (117 Elm St., Nashua). Ticket sales are TBA. Visit actorsingers.org.

Classical

Includes classical, folk, heritage, pops, American songbook and other musical events. Events

- THE JERSEY TENORS: A TRIBUTE TO HOLLYWOOD Temple B'Nai Israel of Laconia (210 Court St. in Laconia; tbinh. org, 524-7044) will present The Jersey Tenors with "A Tribute to Hollywood" on Saturday, Oct. 28. The concert will benefit the St. in Concord; ccanh.com) on Interlakes Community Caregivers, according to a press release. Doors open at 7 p.m.; tickets cost \$40 at tbinh.org.
 - DUO BALDO will perform at the Concord City Auditorium (2 Prince St., Concord) on Saturday, Nov. 4, at 7:30 p.m. The ensemble features violinist Brad Repp, playing on a 1736 Testore violin, and pianist Aldo Gentileschi, performing in a style reminiscent of Victor Borge. Call 344-4747 or visit ccca-audi.

Welcome Home Popular Way



Community Assisted Living at Poplin Way

A Deficiency Free assisted living facility situated on 12.5 tree lined acres in the picturesque town of Fremont, NH.

Visit us at colonialpoplin.com to learn about all of our services



442 Main Street, Fremont, NH 03044 603-895-3126 | Fax 603-895-3662 | colonialpoplin.com







Pet Art Plus

www.petartnh.net ctelley@petartnh.net 603-315-0275

NH FURNITURE MASTERS

The New Hampshire Furniture Masters are collaborating with the League of NH Craftsmen for the exhibit "Connecting through Craft" on display through Thursday, Dec. 14, at the League of NH Craftsmen Headquarters Gallery (49 S. Main St. in Concord). The pieces in the exhibition were created during a partnership that paired New Hampshire Furniture Masters with League members, according to a press release. The gallery is open Tuesdays, Wednesdays and Thursdays from noon to 4 p.m., the release said.

On Saturday, Oct. 28, from 5 to 7:30 p.m., the Furniture Masters will hold a Signature Fundraising Gala at the gallery. Attendees can explore the exhibit, talk to the makers and bid on silent auction items as well as enjoy food, drink and live music from Hot Skillet Club (a jazz band trio), the release said. Tickets cost \$50 and are available at furnituremasters.org/the-main-event. The Curly Temple by David Lamb. Photo by Bill Truslow.

INSIDE/OUTSIDE

Celebrate the humanities

Nonprofit group holds celebration with Jodi Picoult

By Mya Blanchard mblanchard@hippopress.com

For the past 50 years, New Hampshire Humanities has worked to keep the humanities alive in the Granite State. The Annual Celebration of the Humanities, which this year also serves as a way to kick off the nonprofit's 50th year, will be held on Wednesday, Nov. 8, at The Palace Theatre in Manchester with bestselling author Jodi Picoult as the keynote speaker.

"The annual celebration is our chance once a year to really bring people together from all around the state to celebrate the work that we do as a humanities council [and] to celebrate the fact that

2023 Annual Celebration of the **Humanities**

.....

When: Wednesday, Nov. 8, at 5 p.m. Where: The Palace Theatre, 80 Hanover St., Manchester

Cost: Tickets range from \$35 to \$50; visit palacetheatre.org to purchase.

there's wonderful things happening in the humanities all over New Hampshire," said Michael Goldman, the executive director of the organization. "We have a tradition of bringing really interesting speakers to New Hampshire, or often when we can, we try to celebrate people who are connected to New Hampshire."

The New Hampshire Humanities is an independent nonprofit that has worked to keep beneficial cultural work and programs happening throughout the state. Through its affiliation with the National Endowment for the Humanities and funding from public partners, it can help fund organizations such as libraries, museums, historical societies and other cultural centers.

"We really try to bring in someone who's a really inspiring person connected to the larger field of humanities work, whether it's an author ... or somebody who's really helping bring out the story of New Hampshire, the United States or the world in general," Goldman said. bringing in a broad audience, both of

"Jodi Picoult is a great example. ... She's really unflinching at taking things that are big topics for the world around us [and] really digging into what those issues are and bringing those stories to life."

Such topics include ethics surrounding medical work and LGBTQ rights; her most recent novel, Mad Honey, addresses issues surrounding people who are transgender in the United States, Several of her books have been banned, which Goldman says she has responded to from the perspective of both a parent and an author. More recently, she has come together with other authors to sign a suit against artificial intelligence using the copyrighted works of writers.

During the event she will talk about writing and the research process, her collaboration with other writers and what brings her joy. The program will be preceded by a reception with appetizers and refreshments.

"This is an event that is really about



Jodi Picoult. Photo by Rainer Hosch.

people who know New Hampshire Humanities and care about the humanities [while] at the same time [hoping] to introduce the work that we do to a broader audience, so it's a combination of things," Goldman said. "It's a celebration of all the wonderful ideas and discussion and dialogue that the humanities includes, and we're celebrating that for the evening with some amazing authors and hoping to help people think about big ideas."



It's time to plant spring bulbs

Try tulips, snowdrops and somewhat squirrel-proof daffodils

By Henry Homeyer listings@hippopress.com

-THE-GARDENING

I've been planting bulbs around my property for at least 40 years, and some of them are

still flowering each spring. I even have daffodils I brought up from my childhood home in Connecticut that might be 70 years old or more. Others run out of energy and disappear with time. If you haven't done so yet, now is the time to get some and plant them.

First, let's look at the basics: What makes a bulb plant survive and flourish? Decent soil. It must be well-drained. Soggy soil rots bulbs. If you have a heavy clay soil, it will stay wet and is not a good place for bulbs unless you add plenty of compost to the planting hole to help it drain better. Planting on a hillside helps, too, as water will drain

off a hillside.

That said, there are a few bulbs that do fine in moist soil. Camassia is a lesser-known bulb plant that blooms in late spring with blue, purple or white star-shaped blossoms arranged on a central stem. Some are 2 to 3 feet tall or more. In the Northwest some grow in moist meadows or along the edges of woodlands. I've grown them and found a planting lasts about five years. There is one daffodil that does well in moist soil: thalia. It is very late, white and a bit frilly.

Bulb flowers take shade better than sun-loving perennials. Growing up we had hundreds of daffodils that bloomed along a woodland path behind the house. The leaves got sunshine and re-charged the bulbs before the trees were fully leafed out. Of course if you have plenty of sunshine, all the better.

Some people have had great luck planting daffodils in a grassy field or lawn. I've done that, but find that the bulb foliage is

still green and producing food for the bulb when the lawn needs to be cut. If you cut the foliage too early, your bulbs won't perform as well. I like to plant daffodils in flower beds between big clumps of hostas. They can bloom early, and then their dying foliage is hidden by the hosta leaves.

Some gardeners dig a little hole for each bulb, but that seems like too much work for me, even if you have one of those tools that are made for digging small round holes. I'd rather use my shovel to dig one oversized hole big enough for the 25 bulbs or more. For large bulbs like daffodils or tulips a hole 24 to 36 inches long and 18 to 24 inches wide is fine for 25 bulbs.

For the big bulbs I dig a hole 6 to 8 inches deep. Then I add compost and some organic fertilizer or "bulb booster" fertilizer and stir it into the bottom of the hole. I place the bulbs on the improved soil, pointy end up, and cover with more improved soil.

What about those hungry, bulb-stealing squirrels? They don't eat daffodils as they are vaguely poisonous. They may dig a few up to see what you planted, but they won't eat them. "Yech," they say, if they inadvertently take a bite.

When I interviewed the White House gardener in 1999 he said they planted thousands of tulips each year, despite the rampant gray squirrels. He said they planted the tulips and covered them with soil, then put down a layer of chicken wire, then more soil. Oh, and he said they fed the squirrels all winter with cracked corn. Squirrels that are not hungry are less likely to try to steal your bulbs.

Some people have great luck with tulips coming back, but I consider them annuals. In general I find that the second year only half the tulips come back to bloom, the third year only half of those come back and so on. But I often plant 100 tulips, all one color for a blast of color in spring. I particularly like



Plant all bulbs pointy end up. Photo by Henry Homeyer.

the tall ones that bloom a bit later.

'Maureen' is one of my favorite tulips. She is a 28-inch-tall tulip, a creamy white that blooms in May. 'Menton' blooms at the same time and is rose-pink with apricot-pink petal edges and is 26 inches tall. Wow. They make a nice mix.

If you consider your tulips annuals, you can plant them in your vegetable garden and pull them after blooming. Then you can plant tomatoes or something else there. I plant them close together, and they do fine. And if you have a deer problem, you can easily fence a small plot for 100 tulips with four poles and some bird netting.

The little bulbs are great early harbingers of spring, particularly snowdrops. Snowdrops are small white globes on 4-inch stems. Mine fight through frozen soil in early March. Some years (when we have deep snow) I shovel snow off the hillside where they appear so they can bloom on schedule. Each year I have more, so now, after decades, I have many hundreds.

Other early bloomers include winter aconite (Eranthis hyemalis), a small upward-looking six-petaled brilliant yellow flower. Another favorite of mine is gloryof-the-snow (Chionodoxa luciliae). This is a nice blue with a yellow eye. It blooms shortly after the snowdrops in April.

Henry is an organic gardener and the author of four gardening books. Reach him at henry.homeyer@comcast.net. 🦛

INSIDE/OUTSIDE TREASURE HUNT

Good afternoon, Donna Welch, I have service for six of dinner, soup, bread/butter, salad bowl, dessert, cup/saucer and rectangular 11-inch platter that are looking for a new home. Can you provide a value of these dishes?

Marget

Dear Marget,

The Homer Laughlin Co. has quite the history. Since the late 1800s it's been one of the fiesta ware, they have it!

to \$10 or more per piece. The serving piecmuch higher. As always, all pieces have to be aol.com, or call her at 391-6550.



in great condition with no damage or scratches. Marget, the prices I found were all over the place and I think would vary a lot locally, depending on finding a buyer who will then also re-sell. My suggestion would be a local antique shop. But be aware, as I said, they have

to then sell them. I hope this was helpful and your dishes find a new home.

Donna Welch has spent more than 35 years in the antiques and collectibles field, appraismost common names for china. There are ing and instructing. Her new location is an many many styles and patterns. Diner china to Antique Art Studio located in Dunbarton, NH where she is still buying and selling. She is I did find some pricing and it seems that the a member of The New Hampshire Antiques common dinnerware runs in the range of \$5 Dealer Association. If you have questions about an antique or collectible send a clear es and hard-to-find patterns and styles can be photo and information to Donna at footwdw@











TheHudsonMall.com

INSIDE/OUTSIDE

Zombies & pumpkins

New Hampshire Pumpkin Festival returns to Laconia

By Dan Humer listings@hippopress.com

The New Hampshire Pumpkin Festival will feature a zombie walk, a road race, a costume parade, street performers, a beer garden and more, running Friday, Oct. 27, and Saturday, Oct. 28, in downtown Laconia.

On Friday, Oct. 27, events run from 4 to 8 p.m. and include KidsZones (featuring a climbing wall, bungy jump and inflatables), the Great New England Craft and Artisan Show (at City Hall), beer gardens at Hectors Fine Food & Spirits and the 405 Beer Garden on Beacon Street West in the City Hall parking lot and food trucks, vendors and street performers.

A zombie walk starts in Veterans Square at 6 p.m. and a Spook'N Grove Halloween Dance Party takes place at the CAKE Theatre (12 Veterans Square in Laconia; thecaketheatre.com — tickets cost \$10 for 13+, 12 and under are free) from 7 to 10 p.m.

On Saturday, Oct. 28, events run from 11 a.m. to 8 p.m. and include the Runaway Pumpkin 5K/10k Run/Walk in Opechee Park (9 a.m.); Hobo Pumpkin Express Train Rides (every hour starting at 11 a.m.; see website for tickets); a Wicked Pumpkin Cornhole Tournament at noon; a pie eating contest (every hour from 11 to 4 p.m.

New Hampshire Pumpkin Festival

When: Friday, Oct. 27, from 4 to 8 p.m., and Saturday, Oct. 28, 11 a.m. to 8 p.m. (with the road race beginning at 8 p.m.)
Where: Downtown Laconia on Main Street and Beacon Street East as well as Beacon Street West, Veterans Park and streets in between.

More info: nhpumpkinfestival.com for a schedule, map and links to ticketed items



Courtesy photo.

in Veterans Square); a scavenger hunt; the beer gardens; the craft & artisan show; thousands of pumpkins on display; a children's costume parade (1 p.m.); Recycled Percussion at the Cake Theatre (see thecaketheatre. com for tickets); Amy Grant at the Colonial Theatre (609 Main St. in Laconia; see coloniallaconia.com for tickets), live music and more, according to nhpumpkinfestival.com, where you can find a complete schedule.

Karmen Gifford, president of the Lakes Region Chamber of Commerce, which is one of the event's organizers, said that the festival has in previous years drawn more than 40,000 people from different parts of New England, and even as far away as California and Canada. She said the event is an opportunity to celebrate, but also a way for the Chamber to support and promote other organizations and businesses local to New Hampshire.

"We try to blend it all together. Come out and spend the day," Gifford said.

The CAKE Theatre — Chaos and Kindness Experience Theatre — will host the zombie walk and will be putting on a pumpkin display with the help of their many volunteers. Melissa Aupperle, brand director at CAKE, says this is only their second year since the pandemic in being involved

CONTINUED ON PG 21



INSIDE/OUTSIDE

- POOL -

Family fun for whenever

City trick-or-treat

• The Spooktacular Downtown Trickor-Treating Extravaganza in Manchester will take place Friday, Oct. 27, from 3 to 6:30 p.m. The afternoon will feature family-friendly activities, treats and more, according to a press release from Mayor Joyce Craig's office. Craig will hand out books to kids, who are encouraged to dress up and visit participating businesses. Stanton Plaza will feature children's activities, a live DJ and more, the release said.

• Intown Concord will host a Halloween Howl on Friday, Oct. 27, on Main Street. At 5 p.m. there will be a free kids' fun run in Bicentennial Square, followed by activities including trick-or-treating, witch hat ring toss, Trunk or Treat and a Pumpkin Photo Op from 5:30 to 7:30 p.m. At 5:45 p.m. there will be a "not so scary" costume parade, and participants will gather at City Plaza in front of the Statehouse arch. Additionally, there will be a costume contest at 6 p.m. on Capitol Street. Pre-registration is required for the costume contest. Visit members.intownconcord.org.

Halloween in the park

- The City of Nashua will host its Halloween Boo Bash on Saturday, Oct. 28, from 4 to 7 p.m. at Greeley Park (100 Concord St.). Activities include hay rides, pumpkin decorating, a haunted house and a bonfire. Costumes are encouraged at this free event. See nashuanh.gov.
- Join the town of Merrimack for its 31st Annual Halloween Party on Saturday, Oct. 28, from noon to 3 p.m. at Wasserman Park (116 Naticook Road). There will be a costume contest and a Pumpkin Race Car Derby along with free games, crafts and face painting. Nonprofit organizations Merrimack Friends & Families and Less Leg More Heart will have food for sale. Visit merrimackparksandrec.org.

◆ CONTINUED FROM PG 20

with the pumpkin festival. Aupperle said are all-ages-friendly.

"We want to curate some good things for everyone," Aupperle said.

Jody Donohue is the organizer behind the Great New England Craft and Artisan Show, which will run across the two days. The event will have more 100 exhibitors.

Spooktacular tunes

• CAKE Theatre (12 Veterans Square, Laconia, 677-6360) will host a Spook N' Groove hangout and dance party with mixed drinks, root beer floats, doughnut ice cream sundaes and more on Friday, Oct. 27, at 7 p.m. The theater level dance party has a DJ and laser lights. Kids 12 and under admitted free with a paid adult. Admission for teens and adults 13+ is \$10 per person. Costumes are welcome but not required.

· Join kids' musician Laurie Berkner for a Halloween show at the Capitol Center for the Arts (44 S. Main St., Concord) on Saturday, Oct. 28, with performances at 11 a.m.and 3 p.m. Laurie will blend her hits with Halloween tunes. Attendees are encouraged to wear dancing shoes and bring a stuffed animal. Tickets cost \$31.75 to \$86.75 at ccanh.com/show/laurie-berkner.

Trunk or treat

Find our list of area trunk-or-treats and trick-or-treat times in our roundup of Halloween happenings in the Oct. 19 issue, available at hippopress.com. Here are a few places to trick-or-treat this weekend.

- · Milford: Trick-or-treat at the Oval on Friday, Oct. 27, from 3 to 4:30 p.m. downtown. Visit milford.nh.gov.
- Concord Farmers Market: Wear costumes and trick-or-treat at vendors at the Saturday, Oct. 28, market, which runs from 8:30 a.m. to noon on Capitol Street (next to the Statehouse).
- Manchester: Trick-or-treat on Saturday, Oct. 28, from noon to 2 p.m. at Northeast Delta Dental Stadium (1 Line Drive). Visit trick-or-treat-at-the-ballpark.
- · Derry: Trick-or-treat on Saturday, Oct. 28, from noon to 3 p.m. downtown. Visit derrynh.org.
- · Amherst: Trunk-or-treat on Saturday, Oct. 28, at 4 p.m. in the Clark-Wilkins School parking lot (80 Boston Post Road). Visit amherstnh.gov.
- · Hudson: Trunk-Or-Treat on Sunday, Oct. 29, from 1 to 3 p.m. at the Hudson Mall (77 Derry Road in Hudson; thehudsonmall.
- Bedford: Trunk-or-treat on Sunday, Oct. 29, from 3 to 5 p.m. at the Murphy's Tap Room parking lot at 393 Route 101. See bedfordnh.myrec.com.

consisting of artisan local

designers and blacksmiths who create Recycled Percussions shows at the CAKE handmade products of all kinds, as well as specialty food vendors showing off their unique pastries and desserts. Visitors can expect to see anything from old clarinet parts turned into household lamps to ghost and goblin decor sets made from driftwood to welcome in the spooky season, Donohue said.

···BUYING···

- Antiques
- Collectibles
 - Jewelry
- Silver, Gold
- Complete Estates to Single Items

DONNA FROM OUT OF THE WOODS 603-391-6550

From Manchester's Original Auto Glass Company **Same Day Service** We replace Glass in **Heavy Equipment** Table Top's & Mirror's **Window Repairs** Manchester Auto Glass Locally Owned and Operated Since 1987 1225 Hanover Street, Manchester

622-6737 | manchesterautoglass.com





M&M theft required ninja-like precision — and a tiny opening



By Ray Magliozzi

Dear Car Talk: alien invasion?

I recently went on a road trip to Yellowstone National Park in a rented 2022 Hyundai Elantra. My wife pre-

pared the usual trail mix bag of assorted nuts and, of course, vummy peanut M&Ms, otherwise why hike?

Anyway, we stayed in a cabin in Yellowstone and left the bag in the car, with all windows and doors closed. The next morning, I was shocked to see the bag surrounded by a mix of food remnants along with unwanted rodent droppings. Whatever critters got in there surgically removed the candy coating off the M&Ms to devour the chocolate/peanut innards.

As I watched from the cabin later that morning, a gaggle of adorable ninja-like, Guinea-pig-size ground squirrels congregated over and around the rear right tire looking for something.

My question is, how the heck did they get in there? Did they steal my keys? Are there openings in modern undercarriages, or did they breach the vehicle? Seriously, do I need to buy a carbon monoxide monitor when rent-

ing a car if there's an opening big enough in Did I experience an the rear undercarriage for squirrels to get in? More importantly, can we still eat the trail mix? — Doug

> Sure, eat all the leftover trail mix you want, Doug. Just be sure to chase it with some Azithromycin.

> There's no way for rodents to get into the passenger cabin from around the rear tires. As your question suggests, any opening there would allow exhaust into the car, which would eliminate you as a future Hyundai Elantra renter. So the squirrels may have detected food and were looking for a way in. But my guess is that some mice beat them to it.

Mice will often climb up the tires (more often the front tires, closer to the engine compartment, but they can travel along the exhaust system, too), and from there, they can find their way around the engine to the cowl, near the windshield, where fresh air is drawn into the cabin.

Fresh air has to be brought into the car's passenger compartment somehow, right? If not, see above comment about future Hyundai Elantra renter status. The cowl is where fresh air comes in - far away from the exhaust system. There's usually a mesh or wire grill covering the fresh air intake to prevent rodent

access, but we know that mice have very sharp teeth and are very persistent when food is involved. Particularly peanut M&Ms, apparently.

So that's how they got in, Doug. I find it hard to believe squirrels could make themselves small enough to get in through the fresh air vent, but I'm no rodentologist.

Maybe the squirrels just saw the mice coming down from the tires with melted chocolate all over the paws and said, "C'mon fellas, there's M&Ms in there somewhere!"

Dear Car Talk:

I need to replace the rims on my 2012 Dodge Grand Caravan. I would kind of like to put on chrome rims but the size, 5 x 127, seems to be a difficult bolt pattern to find.

When I've looked for used rims, every time some Caravan rims go up for sale online, they're gone right away.

I heard that I may be able to find new rims that fit the same bolt pattern. But how, other than driving my car to check them out and removing a wheel and trying the new one on? — Craig

Craig, you're in luck. We have the technology to solve your problem. It's called a database.

I'll give you two suggestions. Call a local

junkyard (or automotive recycling center, as they like to be called now). Most junkyards have a database that tells them which wheels fit on which cars. So they can search their inventory by computer, and see if they have any wheels that fit your Caravan.

Lots of junkyards are also connected to each other through a network. It should be called "Heap-net," but it's not. Anyway, if the local junkyard doesn't have anything that fits a Caravan, they can check the wire and see if another yard does.

Then you can have them shipped to you or go get them if it's nearby.

You may also be pleasantly surprised at how many options you have if you decide to get new wheels. You can get chrome, aluminum alloy, Italian Carrera marble.

Try going to www.tirerack.com. Their database is excellent. You enter the details of your car, click on "wheels," and you'll see a long list of new wheels for sale that fit your Caravan. eBay Motors has a similar database that will also list used parts, when available.

And given your cautious nature, Craig, you can buy just one. And then, once you're sure it fits, you can go back online and see if you can still find three more.

Visit Cartalk.com.









Dr. Lisa Vuich Expert Injector, Laser Specialist RENEWMEDISPA

Southern New Hampshire's Premier Medispa since 2006 603-931-4345 | RenewMediSpa.com



Every year for 9 years!

ON THE JOB

REBECCA CARDAMONE

MOBILE BOUTIQUE OWNER

Rebecca Cardamone owns The Trendy Dog, a mobile boutique based in Pelham selling items for dog lovers.

Explain your job and what it entails. I own a retail pop-up shop and e-commerce business. I travel all over New England with my mobile boutique to different fairs and festivals. I also sell my products online at thetrendydogllc.com. My products include apparel and home decor for people who love dogs. I'm an authorized "Dog is Good" retailer and carry many other brands as well.

How long have you had this job?

I just started my business in the spring of 2023.

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

My love for dogs.

CAREER

What kind of education or training did you need?

I have a degree in biology and worked in biotech for almost 20 years before deciding to pursue my dream of opening a business that allows me to combine my love of dogs and merchandising.

What is your typical at-work uniform

Yoga pants and one of the T-shirts or sweatshirts that I sell.

What is the most challenging thing about your work, and how do you deal

The most challenging aspect is maintaining a work-life balance while running my own business. Mastering that balance is a work in progress.

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

I wish I had enough confidence earlier in my life to pursue my dream of owning a retail shop or e-commerce business.

What do you wish other people knew about your job?

I wish people knew how genuinely happy it makes me to hear all about their pups.

What was the first job you ever had?

My first job was at a small dry cleaning business in Nashua.

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

FRYERS IN THE

WORLD



Rebecca Cardamone. Courtesy photo.

Find something you are truly passionate about and a way to turn it into your full-time career. —Angie Sykeny

Five favorites

Favorite book: Any mystery or Stephen King book

Favorite movie: It's a tie between Braveheart and Knives Out.

Favorite music: The Fray or Fleetwood

Mac

Favorite food: Mexican and Italian Favorite thing about NH: Fall foliage and the community in my small town





OF FOOD SERVICE

EQUIPMENT





Incredible Benefits including:

No co-pay or deductible with our HMO and PPO when using a St Joseph Hospital provider

50% Reimbursement for YMCA childcare

Discount membership at YMCA

Generous BAYLOR RN Program

Tuition Reimbursement

Accredited Vizient RN Residency Training

Sign-on Bonuses for many roles



Apply online today https://stjosephhospital.com/careers/ Contact Kimberly Martin: 603-884-3622 | KMartin@covh.org

Text HAPPY to 78000









News from the local food scene

By Mya Blanchard mblanchard@hippopress.com

• Market happenings: The Concord Farmers Market which runs from 8:30 a.m. to noon on Saturdays next to the Statehouse concludes its season this coming Saturday, Oct. 28. Kids are invited to come in costume and trick-or-treat the vendors.

The Salem Farmers Market (held at The Mall at Rockingham Park between Dick's and Cinemark) is also holding its final outdoor market of the season this Sunday, Oct. 29, from 10 a.m. to 2 p.m. (starting Sunday, Nov. 5, the market returns to its winter indoor state at LaBelle Winery in Derry from 10 a.m. to 1 p.m.). Sunday's market will be a Halloween Fest with costume contests for kids, pups and adults; crafts for kids and trick-or-treating the vendors, according to the market's Facebook page.

• Holiday planning: You may still be in Halloween mode but planning that Thanksgiving dinner menu has already begun in the form of the "Cooking with Wine: Thanksgiving Recipes" class at LaBelle Winery (14 Route 111 in Derry; labellewinery.com) on Wednesday, Nov. 8, at 6 p.m. The cost is \$40 and the class will include wine pairings, recipes for stuffing and gravy and a discussion of wet- versus dry-brining a turkey, according to the website.

A similar "Holiday Recipes" class will be held on Wednesday, Dec. 6, at 6 p.m. at the LaBelle in Derry. Recipes for this class will include candied kielbasa, LaBelle Red Wine caramalized onion dip and more. Admission costs \$40.

FOOD

Craft spirits and community

Manchester Distillery open on Willow Street

By Mya Blanchard mblanchard@hippopress.com

This past August, a new distillery opened its doors on the north side of The Factory on Willow in Manchester. Manchester Distillery, founded by Liz and Jeremy Hitchcock, currently distills gin and vodka, with plans to expand their catalog, which can be purchased in their tasting room as well as state stores, and hosts events such as the upcoming Halloween block party in partnership with Double Midnight Comics on Saturday, Oct. 28.

"The craft spirits market is just a fun thing to be in, so I think the ownership group here wanted to get involved," said Bill Tambussi, the lead distiller. "It helps bring people to the community, I think."

Tambussi discovered his passion for distilling about 15 years ago when his sister and brother-in-law gifted him a home-brewing kit for Christmas. When it was recommended that he gain more experience after applying to a brewery, he quit his job and moved to Scotland to study brewing and distilling.

"I never did study abroad and I always liked to travel so I was definitely willing to take a leap and go see somewhere else," he said. "My mom's side of the family is Scottish as well, so that was kind of neat to go see where they're all from."

After earning his master's degree, he

involves putting a modern spin on traditional classics by making the spirit traditionally but using the botanicals differently. The botanicals used in their American-style gin, for example, include juniper, coriander, angelica root, orange peel, lemon peel and grapefruit peel, cardamom, elderberry and almond. The result is a gin with less pine flavor,

moved back to Philadelphia and worked at a distillery there, followed by one in New Jersey, before becoming the lead distiller at Manchester Distillery.

"I've actually always kind of wanted to be up north," he said. "I actually love the cold and snow and skiing and all that stuff, and then talking to the ownership group here I thought they had a really good vision and plan for what they wanted to bring to the market and they needed someone to do it. ... What they were looking for aligned with my philosophy of making spirits ... so I think it was a nice fit."

Tambussi says his spirit-making ideology is "approachable pretension," meaning high-level products that are made for everyone. His approach lighter on the juniper, with the bright citrus flavor.

Arriving on the scene a little too late for the main event, the Manchester Distillery will not be involved in the Distiller's Showcase, but Tambussi says they are hoping to plan some fun events that week to draw people to the tasting

Courtesy photo.

"We're trying to do some sort of big [event] every month," he said.

Coming up is the Fall for All Block Party presented by Manchester Distillery along with Double Midnight Comics on Saturday, Oct. 28, with specialty cocktails, food trucks, live music, lawn games, special sales, costume contests and more.

While the development of the business is still in the works, exciting things are on the horizon.

"We have some people here who can make some cocktails that showcase what we can do with our spirits," Tambussi said. "We partnered with Wood Stove Kitchen, another New Hampshire-based company that makes cocktail mixers. ... We're going to try to do more Manchester Distillery-specific cocktails, which I think are going to be kind of neat and fun. ... We're working on a Halloween one with pumpkin and peach tea. There will be standard classic ones, and some small, little bit out there ones."

Manchester Distillery

Where: 284 Willow St., Manchester When: Thursday and Friday, 4 to 9 p.m.; tours and tasting by appointment. Hours subject to change.

Fall for All Block Party

Where: Double Midnight Comics, 252

Willow St., Manchester

When: Saturday, Oct. 28, 10 a.m. to 3



Wed-Fri 7:30-2 • Sat 8-2 • Sun 9-1 • Closed Mon/Tues



22 Concord Street. Manchester, NH | 603.935.9740 | www.fireflynh.com



Jals Cuisine Bantu

Bringing the flavors of Africa to Nashua



By Mya Blanchard mblanchard@hippopress.com

On Friday, Sept. 22, a VIP launch party was held for the opening of Jals Cuisine Bantu, Nashua's first African restaurant. Jals Cuisine Bantu is an extension of Mola Foods, a food production company offering the flavors of Africa through spices, sauces, seasonings, teas, marinades and more.

"Mola Foods is a food production manufacturing company, and Jals Cuisine plays the role of showcasing our product with traditional cuisine of Africa," said LaFortune Djabea, the founder of Mola Foods and Jals Cuisine Bantu. "Mola Foods creates products, and people want to know how to use these products in their cooking. That's where Jals Cuisine comes into play [by] showcasing how you can utilize Mola Food products in your own cuisine."

Born and raised in Cameroon, Djabea describes her native country as a melting pot of culture and cuisine from other African countries, such as Zambia, Congo, Nigeria and Ghana. Her grandmother was able to cook in a variety of styles. When a friend of Djabea's asked her to create a hot sauce using her grandmother's recipe, she was at first reluctant but eventually decided to accept the challenge, which led to the creation of Mola Foods and, in turn, Jals Cuisine Bantu.

"The flavor is completely traditional of African cuisine, so basically we are introducing a fusion cuisine with the bold flavors of Africa," Djabea said. "People think African cuisine is spicy but it's actually not. . . . If you want to make your food spicy then you add the sauce, but the food itself isn't spicy,

Jals Cuisine Bantu

9 Simon St., Nashua

When: Wednesday, Thursday and Friday, 11:30 a.m. to 7 p.m.; Saturday, 4 to 8 p.m.; closed Sunday, Monday and Tuesday

More info: 820-2543; jalscuisinebantu. molafoods.com



Photos courtesy of Jals Cuisine Bantu.

it just has a bunch of spices that people don't use traditionally on their food here in America. In Africa we use a bunch of spices to bring out those flavors, bring out the boldness [and] the smell. ... Whether you want it spicy or not is really based on what you're looking for. At Jals Cuisine we don't make food spicy, we give it a kick, and if you want it a little spicier then you're welcome to utilize one of our hot sauces."

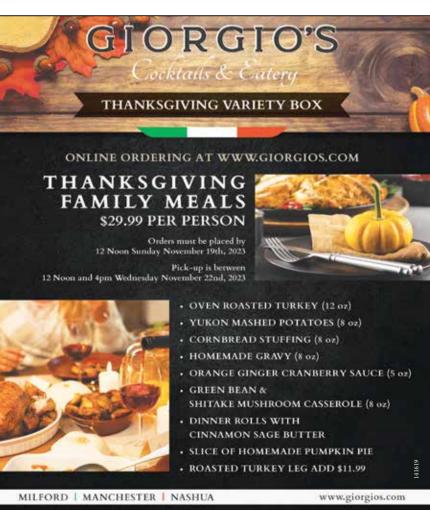
Menu items include jollof, or thie-boudienne, a traditional Senegalese dish consisting of rice, okra, yucca, assorted vegetables and your choice of meat; West African key lime pie; yassa, made with cauliflower or chicken, rice, onions, olives and lime; and fried plantains. Each meal can be made into a vegan option as well. You can dine in at the restaurant or order to take out, with pickup and delivery options available. Meal plan services are also offered.

"African cuisine, and Africa in general, is extremely not represented in Nashua whatsoever," Djabea said. "It's a wonderful cuisine [and] the world does not do it justice, and the reason the world doesn't do African cuisine justice is because of the stigma surrounding Africa itself [and] African people ... and that's unfortunate. ... I have made it my mission at Mola Foods and through Jals Cuisine to ... repel the stigma ... and make people understand that African cuisine is very approachable, delicious and is something that should be acclaimed with the rest of the cuisine."



PERSONAL SHOPPING & CURBSIDE PICK-UP 603.625.9544 HOURS: MON-FRI: 9-6 SAT: 9-4 815 CHESTNUT ST. MANCHESTER ANGELASPASTAANDCHEESE.COM

141505







Close the fridge, COTTON's open.

Make someone else take care of dinner tonight.

Make that someone

COTTON.

Serving Dinner
Tues-Fri 5-8:30 PM • Sat 4-8:30 PM
75 Arms St, Manchester 603.622.5488
Reserve your table now online at
www.cottonfood.com



with Friends

NH's Largest Axe Throwing Venue!

377 South Willow St, Manchester

603-232-7936

* Corporate holiday parties

* Mobile Axe Throwing

Ask how we can bring

the party to you!

www.theruggedaxe.com

Football Sundays = FREE hot dogs! + 30 different craft beers available! * The largest Axe Throwing venue in the state * Lumberjack Food Shack * Leagues * Family Fun * Date Night * Friendly Competition

THE PERFECT WEEKEND:

EKITCHEN WITH CHRIS BALLOU

Chris Ballou, a sous chef at Americus Restaurant at LaBelle Winery in Derry, discovered his culinary bent in a high school class. He went on to attend the Culinary Institute of America in Hyde Park, New York, where he earned an associate's degree, and gained experience in Arizona as well. Once back in New Hampshire, he started working at LaBelle Winery in Amherst before working at Americus Restaurant, where he has been for almost four years and enjoys the creative freedom to experiment with a diverse cuisine.



Chris Ballou. Courtesy photo.

What is your must-have kitchen item?

The kitchen knife is definitely a must-have ... but I would say a good stock pot because in culinary school you start everything from scratch and all food starts with good ingredients and my main go-to good ingredient is a good stock, so I think that is essential for me.

What would you have for your last meal?

It would have to be my mom's pot roast. I played soccer when I was growing up and [on] rainy fall nights after a long soccer game you come home and the house just smells incredible, it's a nice hearty meal [that] will fill you right up. Perfect for winter nights.

What is your favorite local eatery?

Green Leaf over in Milford. ... He does a lot of creative things over there and it [is] amazing.

Name a celebrity you would like to see home? eating in your restaurant.

My chef out [in] Arizona grew up in France and he was living in the same neighborhood I think down the street of Dominique Crenn and ever since she did that episode on *Chef's Table* on Netflix I've just been totally wowed, so that would be

incredible to see her eating there.

What is your favorite thing on your menu?

I have to say it's the Mediterranean pizza that we have on the menu. . . . it's just spectacular. It's a 24-hour fermented pizza dough [made] in house . . . It's amazing, such a good balance of spicy and sweet and there's fresh oregano on top to bring it all together. It's delicious.

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

I see a lot of oriental places popping up. ... New Hampshire seems to be diversifying its food a lot more than it was, getting away from the New England cuisine of chowders and such like that.

What is your favorite thing to cook at ome?

Chicken piccata. It's easy, it's quick, it's delicious. I'm a big fan of bold, sour flavors too but I like to add sun-dried tomatoes into it to kind of balance it out and give it some sweetness. It's so easy to do after a long day at work.

Chicken piccata

From the kitchen of Chris Ballou

- 2 chicken cutlets
- 1 shallot sliced
- 1 Tablespoon chopped garlic
- 1/2 cup chardonnay
- 1 cup chicken stock
- 1/4 pound butter
- 2 Tablespoons capers
- 2 Tablespoons sun-dried tomato
- 1/2 lemon squeezed

salt and pepper to taste

On medium high heat, sear chicken for about one minute on both sides and remove

from pan.

Add shallots and garlic and stir, picking up all the fond (leftover chicken bits on the bottom of pan). Cook until translucent.

Deglaze with wine.

Add in chicken stock, capers and tomatoes. Add chicken back into the pan. Reduce by $\frac{1}{4}$.

Add butter and lemon juice, stirring constantly.

Season with salt and pepper.

Serve over rice with your favorite seasonal vegetables.



DRINKS WITH JOHN FLADD

Gin Punch

We've all done it. We've all planned our ideal dinner party — what we'd serve, how we'd dress, and most importantly, who we'd invite.

The guest list is the most intriguing part of this mental exercise.

We'd have to limit the guest list to eight people — four men and four women. Fewer than that, and you can't fit in all your "must-invites"; more than that, and there won't be one conversation, there will be four or five.

All must be alive, as of this week, and no family members are allowed. It's like a wedding — by the time you invite all the people you should invite, there isn't room for the Gin Punch people you really want to invite.

So here's my provisional list.

The Men

Me – I know I said no relatives, but I think I can make an exception for myself.

Robert Krulwich - Science reporter and former host of RadioLab. A charming guy.

Cheech Marin - Comedian and well-respected art collector. Brilliant and allegedly very nice.

Carlos Santana - Genius guitarist. He makes a point of collaborating with radically different artists.

The Women

Naziyah Mahmood - Martial artist model and astrophysicist. I imagine everything she says, down to her morning coffee order, is fascinating.

Lucy Worsley - British historian and famously nice lady.

Esperanza Spalding - Jazz genius, and probably the best bassist alive today.

Salima Ikram - Archaeologist and Egyptologist. Again, staggeringly fascinating.

So far, so good. All but one of these people are brilliant. They are all personable and fascinating.

But is that enough?

A good dinner party guest should have interesting things to say, but the very best ones are also excellent, dynamic listeners. How well do they play with others?

I have the feeling that Robert Krulwich would be fascinated by Naziyah Mahmood, who would charm Esperanza Spalding. She, in turn, would have Cheech Marin hypnotized by her beauty and, well, hipness. I would love to hear the conversation that



Gin Punch. Photo by John Fladd.

he would have with Salima Ikram. I would just try very hard not to embarrass myself.

The point being, it's not about who is brilliant on their own as much as it is what kind of chemistry they have together.

Which brings us to gin

A good punch is supposed to be made of fantastic ingredients — also eight, in this case — that each add something to the whole but don't

dominate it. A fantasy dinner party of a cocktail, if you will.

Peel of half a lemon - just the outside yellow part, not the bitter white part underneath.

Large teaspoonful of your favorite jam. Raspberry is a popular choice, but I like rose.

2½ ounces dry gin

1/4 ounce triple sec

1/4 ounce ginger brandy

½ ounce fresh squeezed lemon juice

1/4 ounce grenadine or simple syrup, depending on how pink you want this punch to be.

Dash of celery bitters

Muddle the lemon peel thoroughly in the bottom of a cocktail shaker.

Add the jam and muddle it again.

Add the rest of the ingredients, then use the muddler to stir everything, thereby rinsing the last of the jam off the muddler.

Add ice, and shake until very cold.

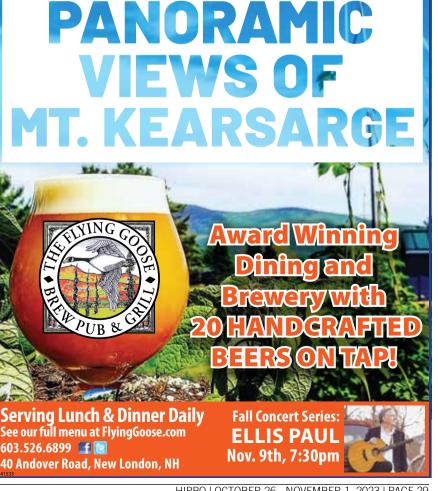
Strain over fresh ice in a coupe glass. Sip while listening to Esperanza Spalding; you won't be sorry.

As with our imaginary dinner party, this punch is greater than its parts. The gin and lemon juice give it authority and keep it from becoming too sweet. The ginger is just barely detectable, as are the celery bitters. The jam doesn't dominate the conversation but has something nice to say about your shoes.

This might actually be a good drink to serve at your next dinner party.

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





POP CULTURE

MUSIC, BOOKS, MOVIES AND MORE

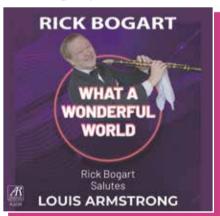
Hugo's Voyage, Inception (Frontiers Music)



No matter how popular they become, bands that start out as cover bands — i.e., bands that play other bands' music — are, in general, at a hopeless disadvantage when they decide to make their own music. This is a tribute band whose specialty is playing nothing but Journey songs, which is as good an excuse as any to remind readers that I was going to be the Dave in the local Van Halen tribute band Diver Down, but the guitarist wanted me to stop sounding like Album Quality Dave and just be Lousy Live Version Dave, so it never happened. Matter of fact, if anyone knows whatever happened to New Hamp-

shire's favorite Pat Benatar tribute singer, Gail Savage, I'd be really curious to know about it; I asked around but apparently no one knows. Anyhow, if you like Journey, this album sounds exactly like the current version of that band, which, ironically replaced their original singer with a dude whom the band saw doing Journey covers on YouTube. Funny how things work out, isn't it? No new ground broken at all here, of course, but the songs are, you know, just fine. A-—Eric W. Saeger

Rick Bogart, What A Wonderful World (Arabesque Records)



Glad to have been made aware of this February release just now; it's up for a Grammy, not that I have any say in such things. It's timely, regardless; no holiday albums have shown up in my mailbox this year as of yet, but this one would definitely work if you're just trying to get in a holly-jolly mood. If you never would have guessed, this is a collection of Louis Armstrong classics led by rendered through a light, tinkly, Champagne-tinted lens, with a dual-edged nod toward modern New York City club-jazz and mid-sized New Orleans combos, although the former wins out by a mile in my view; it'd be well-

placed backgrounding a wedding reception, holiday party or whatever. All the great tunes are here, from "Hello Dolly" to the title track to "A Kiss To Build A Dream On"; if you've ever owned a disk of Satchmo tunes, this will all be familiar territory. "Way Down Yonder In New Orleans" is a new one on me, not that I'm an Armstrong expert; I'm used to the Al Jolson version but this does the trick nicely (if politely) enough. A+—Eric W. Saeger

PIZZERIB PIZZERIB PAPARONI MEUL Loads of Pepperoni, Pizza Sauce & our Signature 3-Cheese Blend baked into a perfect melt on our fresh dough. the Loads of Pepperoni, Pizza Sauce & our Signature 3-Cheese Blend baked into a perfect melt on our fresh dough. the Loads of Pepperoni, Pizza Sauce & our Signature 3-Cheese Blend baked into a perfect melt on our fresh dough. the Loads of Pepperoni, Pizza Sauce & our Signature 3-Cheese Blend baked into a perfect melt on our fresh dough. AutoZone • East Coast Muscle & Fitness • Fetch a Pet • Great Clips Hannaford • H&R Block • Inner Dragon Martial Arts • Lavish Nail & Spa McDonalds • Papa Gino's • US Post Office 77 Derry Rd. Hudson | TheHudsonMall.com

PLAVIIS

A seriously abridged compendium of recent and future CD releases

- Yay, the next crop of rock 'n' roll CDs comes out on Oct. 27, which is this year's opening day for Halloween! As everyone knows, Halloween is the real start to the holiday season, which is backward, because Halloween should come *after* New Year's Day, the worst of all the holidays unless you have someone brand new and special to watch the ball drop with. For everyone else, New Year's is the most miserable time of the year, with all its pointlessness and beginner-level beer-chugging, so the best way to walk off the whole experience would be if Halloween came afterward, so that there'd be Dracula movies and snack-sized Reese's Cups and skeletons around to help us forget the real-life horrors of the previous year! But no, Halloween is here, and there will be albums, I haven't even checked the list yet, I'll bet there's a Christmas album in there from someone like Skee-Lo or Coldplay or someone else whose career is way past its sell-by date, let's go have a look! Hm, nope, no holiday collections, but there it is, bazinga, a new album from everyone's favorite acid-dropping Australians, **King Gizzard & the Lizard Wizard**, called *The Silver Cord*! It is psychedelic and trippy like always, what else were you expecting?
- Let's see here, OK, *History Books* is the sixth studio album from New Jersey rockers **The Gaslight Anthem**, whose recent reformation after a seven-year hiatus only happened because one of the members was cajoled into it by none other than Bruce Springsteen, who, as it happens, guests on the video for the album's title track. What this tells us is that Bruuuce is the gatekeeper to the entire New Jersey rock scene, but let's leave it all be, because the song isn't bad at all. It's a loping affair that combines Goo Goo Dolls and Amos Lee; it's OK if you like good songs, which many people don't these days, of course.
- So, 1989 (Taylor's Version) is the newest album from registered 4channer Taylor Swift, and her second this year. It's simply a re-recording of her 2014 album, which she can get away with because only jerks really hate her, because jelly much? Luckily my attitude toward that corporate-manufactured diva is similar to the one Tommy Lee Jones exhibited in *The Fugitive* when Harrison Ford had him trapped in the sewer and was trying to convince him he didn't commit any crimes, like, when some internet person tries to tell me that Taylor Swift will save democracy or bring balance to the universe or whatnot, I just hold my hands up in surrender and say, "I don't care." But that's not to say that she's a bad artist or doesn't have great taste in future ex-boyfriends; if you have a 9-year-old daughter you'll simply have to go buy this new CD of needlessly re-rubbed songs and play it in the car until you're driven to rendering it useless by scratching the disk with your car key and telling your Precious Princess that your Amex is maxed out and you can't afford another copy. Just trying to help.
- We'll end with indie darlings **The Mountain Goats**, because even I have to admit they're awesome, so I'm going to go out on a limb and assume that their new LP, *Jenny from Thebes*, will contain a song that I can stomach! Fans of this alt-rock outfit know that the original lineup consisted of only one person, frontman John Darnielle, until he started hiring all sorts of people to contribute to his albums, playing banjos and cellos and violins, and now Mountain Goats is sort of settled on a quartet setup. This record is said to be a rock opera, so I am already nervous that it will suck, but I shall nevertheless go see what the deal is with the new single, "Clean Slate." Right, right, it's Ben Foldsish, poppy, danceable, the coda sounds like a cross between Springsteen and Calexico. *Eric W. Saeger*



POP CULTURE BOOKS

Be Useful, Arnold Schwarzenegger (Penguin Press, 263 pages)

"Be useful," Arnold Schwarzenegger's father used to tell him, and it's good advice. It's also a great book title, especially when paired with the subtitle "Seven tools for life." That's likely a play on two books by a certain controversial Canadian psychologist, but it works, especially in the hands of a body-building movie star and former politician. Unfortunately, it's about the only thing that works in this self-aggrandizing collection of platitudes and boasts that is sub-par even for the genre known as "self-help."

Where to start? How about the cover? Perhaps Schwarzenegger wasn't channeling his inner Donald Trump mugshot with this dark and unsmiling closeup, but they've both got the same vibe: angry men you don't want to brush up against in an alley. Don't judge a book by its cover and all that, but also don't scare off the readers. That said, Schwarzenegger is 76, and looking better than some others in his Hollywood cohort, reason enough to check out his rules in case there's anything helpful there.

Schwarzenegger begins with an introduction in which he rattles off his accomplishments as if introducing himself as the keynote at a Rotary Club dinner. (As governor of California, he implemented "environmental policies that inspired the world" and passed "some of the most groundbreaking, cutting-edge policies that state government has ever seen" and so forth). He also briefly confronts some of his very public failures — the breakup of his marriage to Maria Shriver because of infidelity, and the loss of reputation and movie projects after that. To be fair, he owns it: "I blew up my family," he wrote. "No failure has ever felt worse than that." But a page later, he's back to celebrating himself, writing, "If you're ever read anything about me, though, you probably already know that I didn't give up."

And way too soon comes the line we knew was coming but could have done without: "Like I always tell you, I'll be back." OK, then. On to the rules, each one of which comprises a chapter. We can quickly dispense with the first three, which are standard fare for the genre: "Have a clear vision," "Never think small" and "Work your (expletive) off." There's not much in here that you couldn't have written yourself, except maybe for the part about devel-

oping your clear vision by sitting in your Jacuzzi. Because, of course, that's where inspiration comes from — not walking for hours around London at night, which is how Charles Dickens wrote "A Christmas Carol."

"There's something about the hot water and the steam, about the hum of the jets and the rush of the bubbles. The feeling of floating, of not being able to feel the weight of my own body, sharpens all my other senses and opens me up to everything around me. The Jacuzzi gives me twenty to thirty minutes of mental clarity. It's where I do some of my best thinking," Schwarzenegger writes.

This was startling to me, not that a movie star hangs out regularly in his Jacuzzi, but because suddenly I began to think I'd gotten it wrong, that this book was comedy, not self-help. Particularly when I read the next sentence: "Sitting in the Jacuzzi is where I got the idea for my speech to the American people after the events of Jan. 6, 2021."

In that speech, which I'd completely forgotten but was easily found online, he said he wanted to help the American people in their time of distress, which is why he made the video, and that Trump would soon be as irrelevant as an old tweet, a statement that hasn't aged well. But if you were moved by that speech, the backstory is all here.

Moving on to Rule 4, "Sell, sell, sell." In this chapter Schwarzenegger extols the value of visualization, confidence and publicity, and why it's helpful to let people underestimate you (they'll be blown away when you exceed their expectations later).

Rule 5, "Shift gears," sounds like a guide to pivoting when things aren't going well,

but is actually more of an ode to positivity, and not of the Norman Vincent Peale kind.

Schwarzenegger grew up in Thal, Austria, under conditions that many contemporary Americans might consider child abuse. His father, for example, required that he do 200 knee bends every morning to "earn" his breakfast and Schwarzenegger writes that

his father would sometimes "come home drunk after work and hit us. Those times were very hard."

But, he said, he chose to recognize that "on the vast majority of days my father was a good dad" and the difficulties he encountered in childhood helped to make him the person he is today. He also notes, however, that his brother grew up to be an alcoholic and eventually died in a drunk driving accident, so that formula for success is not one-size-fits-all. There's a deeper, more poignant book in the brothers' stories and how their lives turned out so differently, and the fact that it's buried under talk about positive thinking is a bit unsettling.

The final rules are "Shut your mouth, open your mind," and "Break your mirrors," the latter a line that Schwarzenegger got from his former father-in-law, the late Sargent Shriver, who said in a speech in 1994 that we need to stop looking so much at ourselves and look at each other. It's solid advice, particularly in the age of the selfie, and is an unexpectedly serious note on which to end, particularly after all the Jacuzzi nonsense.

On his way to becoming a champion bodybuilder, Schwarzegegger worked out five hours every day, and he says that as his goals evolved he took that same chunk of time and put it into whatever he was striving to be good at — first actor, then politician. That information suggests that there's much more to this man than showmanship, and we get glimpses of depth in this book. Unfortunately too much of it dwells in the shallows, and it rises only to the level of a Dollar Store book. **D** — *Jennifer Graham*

BE USEFUL SCHWARZENEGGER The state of the s





1875 South Willow Street, Manchester, NH 603-623-7705 139 Daniel Webster Hwy, Nashua 603-891-0055 545 Daniel Webster Hwy, Manchester, NH 603-628-6899 172 Hanover Street, Portsmouth, NH 603-427-8319

www.lacarretamex.com



With this coupon. One coupon per order. Cannot be combined with other offers or promotions. Exp 10/31/2: Valid only in Manchester and Portsmouth locations.

Author events

• AQUINO LOAYZA, EMMETT NAHIL, JENNIFER ANNE COR-DON and MAE MURRAY, New England horror writers, will talk about

England horror writers, will talk about and sign their horror books at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Thursday, Oct. 26, at 6:30 p.m.

 SANDRA GUZMÁN, editor of the anthology Daughters of Latin America, will discuss the book with Mercy Carbonell, an instructor in English at Phillips Exeter Academy, and two writers included in the anthology,

Dianelly Antigua and Danielle Georges, on Thursday, Oct. 26, at 7 p.m. at Water Street Bookstore (125 Water St., Exeter, 778-9731, waterstreetbooks. com).

• **Z.J. HAMPL** joins a discussion of his novel *The Mortician's Curse* on Friday, Oct. 27, at 7 p.m. at the Bookery (844 Elm St. in Manchester; bookerymht.com). This is an 18+-event.

• JEFFREY PELLETIER will talk about his book *The Invention of Crowdfunding* on Saturday, Oct. 28, at noon at Barnes & Noble in Manchester (1741 S. Willow St., 668-5557, bn.com).

• CHRISTOPHER FROST presents

his debut horror novel *396* on Saturday, Oct. 28, at 5 p.m. at the Bookery (844 Elm St. in Manchester; bookerymht.com).

Book events

• BIG READ NH Humanities scholar Damian Costello will lead a book discussion of *The Bear* by Andrew Krivak on Thursday, Oct. 26, at 6:30 p.m. at Manchester City Library. Register at manchesterlibrary.org. This event will be held both live and virtually. See www.nhhumanities.org/bigread.

• MARIAN LEIGHTON LEVY and KEN IRWIN, two of the founders of Rounder Records and subjects in

the book *Oh, Didn't They Ramble:* Rounder Records and the Transformation of American Roots Music by David Meconi, will be at Water Street Bookstore (125 Water St., Exeter, 778-9731, waterstreetbooks.com) on Sunday, Oct. 29, at 3 p.m.

History, stories & lectures

• YANKEE HUMOR with authors Rebecca Rule and Fred Marple on Wednesday, Nov. 1, 7:30 p.m., as part of the Walker Lecture Series at the Concord City Auditorium (2 Prince St. in Concord). Doors open at 7 p.m. and no tickets or advance registration are required. See walkerlecture.org.

Killers of the Flower Moon (R) Oil-rich members of the Osage Nation become targets for con men in 1920s Oklahoma in Killers of the Flower Moon, a Martin Scorsese-directed and -cowritten movie based on the non-fiction book by David Grann.

Ernest Burkhart (Leonardo DiCaprio) returns stateside from serving in the Army in World War I to live with his uncle William King Hale (Robert De Niro) at his cattle ranch in Oklahoma. Call me uncle or King, Hale says to Ernest, which gives you a sense of how Hale thought about himself and his importance. Calling himself the "King of the Osage Hills," Hale has learned the Osage language and has positioned himself as the friend to his Osage neighbors, who have grown rich due to the discovery of oil on their land. More than 2,000 people, and their legal descendants (who can be Osage or white), have headrights to the oil money. Their wealth has attracted all manner of scammers, from the guys overcharging for family photos to the government that hands out money in a conservatorship for fully grown adults under the guise of helping them manage their money. Hale would be one of those scammers, with his "I speak your language" shtick being a very thin veneer over his greed and racism. Also among the scammers are the white men who marry into Osage families to get a piece of the oil rights — particularly if their wives should meet bad ends.

When Ernest meets unmarried Osage woman Mollie Kyle (Lily Gladstone) while working as a driver, Hale encourages him to court and marry her to get their family connected to her family's headrights to the oil money. When Ernest marries Mollie, she gains a husband but over time loses her sisters and mother, Lizzie Q. (Tantoo Cardinal), to either suspicious illnesses or violence. Mollie also struggles with her health - she has diabetes. Hale is able to help her receive the relatively new medicine that is insulin but



Killers of the Flower Moon

strangely (a-hem) it seems to be making not on the screen. her sicker.

Meanwhile, we see Ernest and Hale work to get other people out of their way, from Osage people Hale figures out how to make money from to others who could implicate him in his crimes. It takes a long time and a lot of deaths before the pleas of Mollie and others in the tribe to the federal government to send someone to investigate the murders of Osage people are answered in the form of FBI agents led by Tom White (Jesse Plemmons).

Killers of the Flower Moon has what I think of as the Gangs of New York problem. Here, like with that Scorsese film, the central Leonardo DiCaprio story is significantly less interesting than all the stuff around it. The story of the Osage Nation — its history, the tensions between generations, how the money changed the culture, the relationship with the federal government, the Osage relationship to the white people drawn to the area by the money — is infinitely more compelling than the story of this one shifty dirtbag and his huckster dirtbag uncle, particularly when you're comparing the can't-look-away magnetism of Lily Gladstone to DiCaprio or even De Niro. She absolutely commands your attention and gives Mollie a depth and complexity, and everything gets a little dimmer when she's

Comparatively, Ernest and his uncle just seem like grifters — and not particularly clever ones. The star wattage of DiCaprio (and some gross but fascinating teeth) and De Niro (who looks like he's cosplaying Harry Truman) don't make the characters feel any more substantial. They feel like petty criminals who stumbled into a big score. The way their criminality is supported by a whole crooked, racist system of who has legal rights, justice and opportunity in 1920s Oklahoma is probably the most interesting element about them.

You get the sense from the movie that Scorsese knows that the central crime and its criminals aren't as compelling as these other factors — especially the Osage people. According to all the stories I've read about this movie, he started off wanting to make a movie from the FBI point of view (or, really, BOI - Bureau of Investigation, as it was then called) and then shifted perspective to focus more on the Osage and Mollie's story. That's a good decision and how earnestly he's made it becomes particularly clear with the movie's final scenes — the final shot literally puts Osage people at the center and fills the screen with their story. But there are elements that we either get to see only briefly or don't really see at all. We never really get an explanation of what the marrying white men arrangement does for Mollie and her sisters, why they agree to marry these men even though they sort of always suspect that the men are after them for their money. The movie gets us close to Mollie but it never quite lets us see through her eyes, to understand from her perspective.

All that said, this movie works more than it doesn't. Gladstone is, as expected, great. Maybe we never quite break through on understanding Mollie but Gladstone does a lot with what she's given - her still face just considering a person or situation can say more than a soliloguy. And while she doesn't have a lot of scenes with Cardinal's Lizzie, I feel like you get a lot about their mother-daughter dynamics from what we do get.

DiCaprio makes a good villain sometimes a little too good; the movie doesn't quite sell me on why Mollie stays with Ernest — and has not a trace of that DiCaprio glamour. De Niro isn't the star here but he gives some heft and personality to a weaselly character.

There is also a lot of technical craft and beauty to this film, which creates a visually interesting world and then moves through it, like, Scorsesily. I felt his eye on this in a way that wasn't as self-referential as, say, The Irishman but was like a showcase for his skill — with putting people in vistas, with moving through space. This movie is three hours and 26 minutes long but it doesn't drag or feel excessively flabby to me. There is an energy to this movie that helps keep your attention throughout.

Killers of the Flower Moon is solid drama movie fare, made exceptional by Gladstone's performance. B+

Rated R for violence, some grisly images and language, according to the MPA on filmratings.com. Directed by Martin Scorsese with a screenplay by Eric Roth and Martin Scorsese (based on the nonfiction book of the same name by David Gann), Killers of the Flower Moon is three hours and 26 minutes long and is distributed in theaters by Apple Films.

• Killers of the Flower Moon (R, Theatres in Concord (redrivertheatres.org) Thursday, Oct. 26, through Thursday, Nov. 2, at 2 & 6 p.m.

• Joan Baez I Am A Noise (NR, 2023) will screen at Red River Theatres in Concord (redrivertheatres.org) on Thursday, Oct. 26, through Saturday, Oct. 28, at 3 & 7:30 p.m.; Sunday, Oct. 29, 3 p.m.; Wednesday, Nov. 1, at 3 chunkys.com) through Thursday, • Rocky Horror Picture Show

& 7:30 p.m.

• Stop Making Sense (PG, 1984) 2023) will screen at Red River will screen at Red River Theatres in Concord (redrivertheatres.org) Thursday, Oct. 26, at 5:30 p.m.; Friday, Oct. 27, and Saturday, Oct. 28, at 1 and 5:30 p.m.; Sunday, Oct. 29, at noon; Monday, Oct. 30, and Tuesday, Oct. 31 at 5:30 p.m.; Wednesday, Nov. 1, at 5:30 p.m.

• *Hocus Pocus* (PG, 1993) the original Hocus Pocus will Chunky's in Nashua and Manat 5 p.m.; Monday, Oct. 30, at 3 screen at all three area Chunky's & 7:30 p.m; Tuesday, Oct. 31, at (Manchester, Nashua & Pelham; day, Oct. 27, at 8 p.m.

Nov. 2, with at least one screening per day and three screenings on Fridays through Sundays.

• Milford Drive-In (531 Elm Milford, milforddrivein. com) will screen films Friday and Saturday starting at 6:15 p.m. for the final weekend of the season. Admission costs \$20 per car of up to six people.

• Hocus Pocus (PG, 1993) will screen for a 21+ audience at chester (Chunkys.com) on Fri- 1991) will screen at Red River Run; Monday, Oct. 30, at 7 p.m. screen at Red River Theatres in

(R, 1975) with theater-provided at 10 a.m. props will screen at Red River • The Holdovers (R, 2023) will Oct. 31, and Wednesday, Nov. 1, theatres.org) on Friday, Oct. 27, and Saturday, Oct. 28, at 10 p.m.

· Harry Potter and the Sorcerer's Stone (PG, 2001) will screen at all three area Chunky's (Manchester, Nashua & Pelham: chunkys.com) on Saturday, Oct. 28, through Monday, Oct. 30, at 6 p.m.

Theatres in Concord (redriver- screen at Red River Theatres in Concord (redrivertheatres.org) on Sunday, Oct. 29, at 2 p.m.

• Spirited Away (PG, 2001), a Studio Ghibli Fest 2023 presentation, will screen on Saturday, Oct. 28, at 3 p.m. at Cinemark in Salem and Regal Fox Run in Newington; Sunday, Oct. 29, at 4 p.m. at both those locations • The Addams Family (PG-13, as well as 7 p.m. at Regal Fox Theatres in Concord (redriver- at Cinemark in Salem, O'neil Concord (redrivertheatres.org)

Fox Run in Newington; Tuesday, at 7 p.m. at Cinemark in Salem and Regal Fox Run in Newington. See fathomevents.com.

• Dracula (1931) with Bela Lugosi (though a sound version, this will be presented with additional music by Jeff Rapsis) will screen at Park Theatre in Jaffrey (theparktheatre.org) on Monday, Oct. 30, at 7 p.m.

• Halloween (R, 1978) will theatres.org) on Sunday, Oct. 29, Cinemas in Epping and Regal on Tuesday, Oct. 31, at 9 p.m.

By Michael Witthaus mwitthaus@hippopress.com

- Anniversary: Though his current tour is a celebration of his breakthrough album, Eric Hutchinson almost didn't make Sounds Like This. Before recording began in 2007, Hutchinson was so frustrated with sparsely attended shows and multiple releases that landed without a trace that he nearly quit music. To avoid having to tell friends and family he'd failed, he pressed on with sessions that produced memorable tracks like "You Don't Have to Believe Me." Thursday, Oct. 26, 8 p.m., Tupelo Music Hall, 10 A St., Derry, tickets \$35 at tupelomusichall.com.
- · Homecoming: Don't worry about hearing unfamiliar songs when Godsmack performs with opening band Extreme, as the regional favorites recently announced they are finished making new music with the release of Light Up the Sky. From now on, nothing but hits. "You need to honor that career and go out and give the people what they want to hear," front man Sully Erna told Metal Injection in February. "And that's what we're looking forward to." Friday, Oct. 27, 7:30 p.m., SNHU Arena, 555 Elm St., Manchester, \$39.50 and up at snhuarena.com.
- Miraculous: There have been more than a few milestones this year for Amy Grant, including her first new songs in over a decade. Nothing compares, though, to her recovery from a bicycle accident that caused brain trauma severe enough that she had to re-learn the words to many songs from her catalog. Now Grant is back on an extensive tour that stops in the Lakes Region, grateful for the chance to perform "Baby, Baby" and other hits for delighted audiences. Saturday, Oct. 28, 8 pm., Colonial Theatre, 609 Main St., Laconia, \$59 and up at etix.com.
- · Songsmith: Andrew Geano is a singer-songwriter with a variety of influences including John Mayer, Liz Phair and Jeff Buckley. His most recent single is the brooding "Head Voice" with its ominous refrain of "careful, careful ... keep your head down." Geano has a 6 p.m. evening set at Manchester's Backyard Brewery on Saturday and another to the north the next day in the afternoon. Sunday, Oct. 29, 1 p.m., Contoocook Cider Co., 656 Gould Hill Road, Contoocook, andrewgeanomusic.com.
- Jazzman: In addition to being a premier trumpet player and composer, Benny Benack **III** is a great vocalist and his latest, *Third Time's* The Charm, is garnering solid reviews. He's in Portsmouth for with his band. Wednesday, Nov. 1, 7:30 p.m., Jimmy's Jazz & Blues Club, 135 Congress St., Portsmouth, ticketmaster.com.

Staying close to home Comic Steve Bjork hits Manchester

By Michael Witthaus mwitthaus@hippopress.com

If not for his tight New England bonds, things might have been different for Steve Biork. In the late 1990s he was approached for the role of a young Fred Flintstone in the preguel The Flintstones in Viva Rock Vegas. Problem was he'd have to audition in Los Angeles. Bjork politely declined; he'd left his native Massachusetts to try the West Coast for a while, and decided it wasn't for him.

"It occurred to me seeing some people that were struggling in L.A. for decades that I could potentially be one of those," he said in a recent phone interview. "Or I could go home, have comedy and my family and everything I wanted." He was married, with a stepson and a day job, spending his weekends doing standup. Bjork wasn't looking to change any of

However, the eager casting agent was undeterred and called back two days later.

"She goes, 'Listen, I keep hearing your name, I've seen your headshot, I've seen a clip, and we really want to see you. How about we move the audition to New York City?' I said, 'No, I appreciate it, but I'm not chasing that anymore."

The movie got made, with British actor Mark Addy in the lead. Addy went on to star opposite Jamie Gertz in the sitcom Still Standing, which ran for four seasons, and later played Robert Baratheon on Game of Thrones.

"Hypothetically speaking, I could have been on TV, married to Jamie Gertz and then King Robert Baratheon," Bjork said with a laugh.

It turned out OK for Bjork, who regularly headlines throughout the region, including an upcoming show at Murphy's Taproom in Manchester on Oct. 28. His family grew when he and his then wife fostered and later adopted four kids from a troubled background. They're now in their teens and the source of some great material, including a memorable bit about getting them all off to school on time.

The experience of turning down a role weighed on him, though, to the point

Steve Bjork w/ Mona Forgione, **Emily Mame Ford and TBA**

When: Saturday, Oct. 28, 8 p.m.

Where: Murphy's Taproom, 494 Elm St.,

Manchester

Tickets: \$20 at humantix.com



Steve Bjork. Courtesy photo.

where he would leave comedy.

"I was working full-time," he said, "and Friday afternoon, I'd be like, 'I don't feel like doing my show tonight.' It occurred to me: who the hell am I? People want to pay me to tell jokes and I'm not that interested in it? I should get out of the way for somebody who has more passion."

He left the business for 10 years, returning, he said, "because I couldn't stay away anymore. Now, every single time I get on stage I'm thankful. If there's five people, if there's 15 hundred, it's the highlight of my day. My goal is to connect with the audience, not just make them laugh ... after the show, I want them to be compelled to come up and talk to me. Hopefully, I brighten their day."

Inspired to become a comic by listening to Bill Cosby as a kid, Bjork always works clean - comedy parlance for no profanity or adult content in his set. "Unless he's dating you, there's nobody cleaner than Cosby," he said. When Eddie Murphy put out his first record, his mom bought it for their family to hear together, an experience that steeled his resolve.

There were no lovable Saturday Night Live characters on Murphy's album. "It was standup, and everybody knows at this point, it's filthy," Bjork said. "It's hysterical by the way — but it's filthy." He watched his mother squirm for about eight minutes until she ended the ordeal. The aspiring comic then vowed he'd never make anyone feel that uncomfortable if

While studying at Salem State College, he got a kitchen job at a nearby comedy

club and studied the craft. "The boom was huge," he said. "This club in the middle of nowhere was selling out every night. There was this big dirt parking lot, and the line was stretched out to the street." By the time he started working, things had cooled a bit, and it's ebbed and flowed since.

These days Bjork likes what he's seeing in New England comedy.

"Since I started, it's gone through peaks and valleys as far as interest from the public," he said. "Right now there's a lot of shows going on; people are coming out. We've got a younger generation that's working at it, and working hard. It's a great scene."

There's another trend that Bjork finds encouraging: "People are a lot more personal on stage," he said. "Showing vulnerabilities, talking about their real lives as opposed to, 'What happened to peanuts on the airplane?' Gary Gulman a couple of years ago did this entire special about his battles with depression. It was really empowering, and I think so helpful to so many people who struggle with that. It was very brave of him."

One reason Bjork likes this comes from his other work as a speaker.

"My phrase is 'mental health is contagious," he said of the talks he gives to corporate audiences. "Look, life is crap wall to wall. Moments of laughter ... you really need to embrace those, cradle them, and hold on to them as well as you can; even think back to them when you're struggling again. That's what gets you through."

MUSIC THIS WEEK

Alton Ray **Dockside Restaurant** 6 East Side Drive, 855-2222

Foster's Tavern 403 Main St., 875-1234

Auburn **Auburn Pitts**

167 Rockingham Road, 622-6564

Barnstead Back Door Grill

107 Maple St., Barnstead, 269-3000

Bedford Bedford Event Center

379 S. River Road, 997-7741

Copper Door 15 Leavy Dr., 488-2677

Murphy's Carriage Lithermans House 393 Route 101, 488-5875

T-Bones 169 S. River Road. 623-7699

Row Chen Yang Li 520 S. Bow St., 228-

The Alamo Texas Bar-

becue & Tequila Bar

99 Route 13, 721-5000

269 Route 130, 582-

The Barnyard / Town

285 Old Candia Road,

11 Hills Ave., 224-5669

126 Hall St., Unit B

Tandy's Pub & Grille

1 Eagle Square, 856-7614

404 S. Main St., 715-

Brookline

Center

Candia

Cabin Pub

483-4888

Concord

Hermanos

Mexicana

T-Bones

Contoocook Contoocook Farmers 8508 Market 896 Main St., 746-3018 **Brookline**

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

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

Dover American Legion Post 8 640 Central Ave., 742-

9710

Cocina

Auspicious Brew 1 Washington St., 953-7240

Cara Irish Pub & Restaurant 11 Fourth St., 343-4390

Flight Coffee 478 Central Ave., 842-5325

Epping Holy Grail 64 Main St., 679-9559

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

Epsom Hill Top Pizzeria 1724 Dover Road, 736-0027

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

Gilford Beans and Greens 245 Intervale Road, 293-2853

Patrick's 18 Weirs Road, 293-0841

Goffstown Village Trestle 25 Main St., 497-8230

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

32 Depot Square, 601-2319 Charlie's Tap House

Bogie's

9A Ocean Blvd., 929-

CR's The Restaurant 287 Exeter Road, 929-

The Goat 20 L St., 601-6928

Sea Ketch 127 Ocean Blvd., 926-0324

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

Smuttynose Brewing 105 Towle Farm Road

Wally's Pub 144 Ashworth Ave., 926-6954

Whym Craft Pub & **Brewery** 853 Lafayette Road,

601-2801

Hampton Falls Applecrest Farm 133 Exeter Road, 758-1686

Hudson The Bar

ican Taqueria Mel's Funway Park 454 Charles Bancroft 142 Lowell Road, 889- Highway, 377-7664

> Coach Stop Restau- The Hill Bar & Grille rant & Tavern 176 Mammoth Road. 437-2022

77 Lowell Road, 882-Stumble Inn 432-3210

19 Main St., 532-9300 Manchester

Saddle Up Saloon 92 Route 125, 369-**Backvard Brewery** Road, 623-3545

Defiant Records & **Bonfire** 609 Main St., 527-8310

Fratello's 150 Ash St., 669-6144 799 Union Ave., 528-Derryfield

High Octane Saloon 102 Watson Road, 527-623-2880 8116

Tower Hill Tavern 264 Lakeside Ave., 366-9100

2B Burnham Road

Luk's Bar & Grill

Lynn's 102 Tavern

76 Derry Rd, 943-7832

9900

T-Bones

Jaffrey

Park Theatre

Kingston

6677

6962

2022

Laconia

Craft Beer

Litchfield Day of the Dead Mex- 836-1925

Londonderry

Angel City Music Hall RIBS 179 Elm St., 931-3654

1211 S. Mammoth 6159

950 Elm St., 663-7678

Country Pizza Man Club

Elks Lodge 146 290 Granite St., 623-9126

> The Foundry 50 Commercial St.,

McIntyre Ski Area 50 Chalet Ct., 622-6159

50 Old Granite St.

155 Dow St., 624-2022

Fratello's

The Goat

Jewel 20 Rockingham Road, 61 Canal St., 836-1152 KC's Rib Shack

> 837 Second St., 627-McIntvre Ski Area

> 50 Chalet Court, 622-Olympus Pizza

> 506 Valley St., 644-5559

Currier Museum of Art Murphy's Taproom 494 Elm St., 644-3535

850 E. Industrial Park 625 Mammoth Road, Drive, 623-5550

> Salona Bar & Grill 128 Maple St., 624-

Shaskeen Pub 909 Elm St., 625-0246

South Side Tavern

Thursday, Oct. 26

Auburn Pitts: open jam, 7 p.m.

Barnstead

Back Door Grill: Name That Tune

Copper Door: Jordan Quinn, 6 p.m.

Brookline

Bedford

Alamo: open mic with Travis Rollo, 6 p.m.

Candia

Town Cabin Pub: Rebecca Turmel, 8 p.m.

Concord

Hermanos: Brian Booth, 6:30 Lithermans: Tom Boisse, 5:30

Derry

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

Telly's: Doug Mitchell, 7 p.m.

Hill Top: music bingo w/ Jennifer Mitchell, 7 p.m.

Gilford

Patrick's: Don Severance with Clint Lapointe, 6 p.m.

Goffstown

Village Trestle: Justin Jordan, 6 p.m.

Hampton

CR's: Bob Tirelli w/ Steve Kelly, 6 p.m. Smuttynose: Mica Peterson

Duo, 6 p.m. Whym: music bingo, 6:30 p.m.

Hudson

Luk's: Dillan Super, 7 p.m. Lynn's 102: karaoke w/George Bisson, 8 p.m.

Kingston

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

Laconia

Fratello's: Duke Snyder, 7 p.m.

Londonderry

Stumble Inn: Charlie Chronopolous, 7 p.m.

Manchester

Currier: DJ Swaydai's Throwback Thursday, 6 p.m. Foundry: Sam Hammerman, 5 p.m.

Fratello's: Chris Taylor, 5:30 n.m.

Goat: Cox Karaoke, 8 p.m. Strange Brew: Sam Vlasich, 8

Meredith

Giuseppe's: The Sweetbloods, 6 p.m.

Merrimack

Homestead: Ralph Allen, 5:30

Tortilla Flat: Jonny Friday, 7 p.m.

Milford

Riley's Place: open mic, 7 p.m.

Nashua

Casey Magee's: open mic, 7:30

Fody's: DJ Rich Karaoke, 9:30 San Francisco Kitchen: Karen

Newmarket

Grenier, 6:30 p.m.

Stone Church: Steely Dead, The Vibe, 8 p.m.

Northwood

Northwoods Brewing: Chris Torrey, 5:30 p.m.

Pittsfield

Over the Moon: open mic, 6

Salem

Copper Door: Dave Zangri, 5 p.m. T-Bones: Johnny Angel, 5 p.m.

Seabrook

Backyard Burgers: Jennifer Mitchell, 6 p.m. Red's: Jay Gratton, 4 p.m.

Somersworth

Earth Eagle: open mic w/Dave Ogden, 6 p.m.

Friday, Oct. 27

Alton Bay Dockside: music bingo, 7 p.m. Foster's Tavern: Jake Hunsing-

Barnstead

Back Door Grill: Brian Booth

Bedford Murphy's: Dani Sven, 6 p.m.

er, 7 p.m.

Brookline Alamo: Robert Alwarden, 6 p.m.

Concord

Hermanos: Chris Peters, 6:30 p.m.

Epping

Holy Grail: Karen Grenier, 6:30 Telly's: 603's, 8 p.m.

Goffstown

Village Trestle: Charlie Chronopolous, 6 p.m.

Hampton Bogie's: Brian Walker, 7:30 p.m. CR's: Bob Tirelli, 6 p.m. **The Goat:** Chris Toler, 9 p.m. Smuttynose: Malcolm Salls, 1 p.m.; Sum x 4, 6 p.m. Wally's: Heady Halloween with TreeHouse, Adriya Joy, Caylin

Costello and Green Lion Crew,

GASP!

With his repertoire of murder ballads and his love of cryptids, the music of Dan Blakeslee is plenty spooky, but his autumnal performances as **Doctor Gasp** turn the good-natured grotesquery up to 11. He makes his annual appearance at the Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com) on Saturday, Oct. 28, at 4 p.m. and 7:30 p.m. Tickets range from \$10 to \$22, plus fees.

1279 S. Willow St., Wild Rover 22N. Main St. 595 Daniel Webster Pub 41 S. Broadway, 458- 530 Lafayette Road, **Portsmouth** 21 Kosciuszko St., 669-8 Temple St., 484-7400 935-9947 Hwv., 424-4479 2033 Elks Lodge No. 97 Northfield 7722 500 Jones Ave., 436-Milford Fody's Tavern Spotlight Room at the Roonedovz Pub Luna Ristro 9606 Meredith The Pasta Loft 9 Clinton St., 577-9015 95 Park St., 717-8267 254 N. Broadway, 458-Palace 96 Hanover St., 668-Giuseppe's 241 Union Square, 2162 The Gas Light 312 Daniel Webster 672-2270 Millyard Brewery Northwood 5588 64 Market St., 430-Hwy., 279-3313 125 E. Otterson St., Northwoods Brewing T-Bones 9122 311 South Broadway, Stark Brewing Co. Riley's Place 722-0104 1334 First NH Tpk., Twin Barns Brewing 29 Mont Vernon St., 893-3444 500 Commercial St., The Goat 625-4444 194 Daniel Webster 380-3480 San Francisco Kitch- 942-6400 142 Congress St., 590-Seabrook Hwy., 279-0876 4628 133 Main St., 886-8833 Penacook Strange Brew **Stonecutters Pub** Backyard Burgers & 8214 Merrimack 88 Market St., 666-63 Union Square, 213-**American Legion Post** Wings Mojo's West End Tav-4292 Biergarten 5979 **New Boston** 5 Provident Way, 760- Tilton 221 Daniel Webster 11 Charles St., 753-Molly's Tavern & 2581 95 Brewery Lane, 436-To Share Brewing Highway, 595-1202 Moultonborough Restaurant 9372 6656 720 Union St., 836-Buckey's 35 Mont Vernon Road, **Chop Shop Pub Pittsfield** 6947 Homestead 240 Governor Went-487-1362 920 Lafayette Road, 360 Laconia Road, Press Room worth Hwy., 476-5485 641 Daniel Webster Over the Moon 760-7706 77 Daniel St., 431-5186 Henry J. Sweeney Post Hwy., 429-2022 Newmarket 1253 Upper City Road, Nashua Rumors Sports Bar & 216-2162 251 Maple St., 623-9145 Red's Kitchen + Tav-Salem **Bowling** Tortilla Flat Casey Magee's Irish Copper Door Whym: Casey Roop, 7 p.m. South Side Tavern: Cox Kara- nifer Mitchell, 7 p.m. 7 p.m. Band (Halloween party), 8 p.m. Band, 8 p.m. oke, 9 p.m. Hermanos: John Franzosa, 6:30 Hudson Strange Brew: Night Train, 9 p.m. Portsmouth Hampton Luk's: Chad Verbeck Duo, 7 Sweeney Post: The Stray Dogs The Goat: Chris Toler, 9 p.m. Gas Light: Max Sullivan Group, Band, 8 p.m. Contoocook

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

Jaffrev

5:30 p.m.

Kingston

Laconia

Fratello's: Kyle Dumais, 7 p.m. Tower Hill: 12 Oz Soul, 8 p.m.; Wicked Weirs, 11 p.m.

Litchfield

Day of the Dead: music bingo, 6:30 p.m.

Londonderry

Coach Stop: Paul Lussier, 6 Nashua Stumble Inn: Hell on Heels, 8

p.m.

Manchester

Backyard Brewery: April Cushman, 6 p.m. Bonfire: Martin and Kelly, 8

p.m Derryfield: Amanda Dane Band, 8 p.m.

Fratello's: Lou Antonucci, 6 p.m.

The Foundry: Tom Boisse, 6 Northfield p.m.

The Hill: Sam Hammerman, 7 p.m. 5:30 p.m.

Pizza Man: Nicole Knox Mur- Northwood phy, 6 p.m.

Pizza: Olympus Catalfo, 7 p.m.

Shaskeen: Halloween party w/ Penacook DJ Myth, 9 p.m.

To Share: Mollicious Intent, 6:30 p.m.

Meredith

Merrimack

Saddle Up: Bite the Bullet, 8 Homestead: Jeff Mrozek, 6 p.m.

Milford

Pasta Loft: Halloween at the **Defiant:** Chris Torrey, 5:30 p.m. Loft with Winterland, 8 p.m. Riley's Place: Aces & Eights, 8 p.m.

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

Moultonborough

Buckey's: Rob and Jody, 6:30

Millyard: Chris Vos, 6:30 p.m. San Francisco Kitchen: Tyler Levs, 6:30 p.m.

New Boston

Molly's: Jennifer Mitchell, 6:30

Newmarket

Rumors: drag show & costume contest, 7 and 10 p.m. Stone Church: Stone Dead, 8 p.m.

Boonedoxz Pub: karaoke night,

Northwoods Brewing: Paul Freddie Driscoll, 6 p.m.

American Legion Post 31: Jen- Lithermans: Halloween Party,

7 p.m.; Krystian Beal, 9:30 p.m. Elks Lodge: Three Man Band, 6 p.m.

Salem

Park Theatre: Bernie & Louise, Twin Barns: Andrea Paquin, 6 Luna Bistro: Jared Rocco, 7

Seabrook

Chop Shop: Casual Gravity, 6:30 p.m.

Red's: Kaliloops, 4 p.m.

Sunapee

Community Coffee House: Scott Ainslie, 7 p.m.

Tilton

Greenside: Kimayo, 6 p.m.

Saturday, Oct. 28 Alton Bay

Foster's Tavern: Mikey G, 7

Bedford

Bedford Event Center: Witch's Gala Monster Masah Masquerade with DJ, 6 p.m.

Murphy's: Chris Cavanaugh, 6 p.m.

Bow

Chen Yang Li: Henry LaLiberte, 7 p.m.

Brookline

Alamo: Joe Birch, 6 p.m. Brookline Event Center: DJ dance with Bernie & Bob, 7 p.m.

Town Cabin Pub: Steve Haidaichuk, 6 p.m.

Concord

Cider Co.: April Cushman, 1 p.m. **Contoocook Farmers Market:** live music, 9 a.m.

Derry

Fody's: Pop Rox Halloween party, 8 p.m.

Dover

American Legion Post 8: Stiletto, 7 p.m.

Auspicious Brew: Lovesick, Catwolf, The Bumbling Woohas, 8 p.m.

Flight Coffee: Lepra, Ultor, Agenbite, 8 p.m.

Epping

Holy Grail: DJ Jammin' Jeff Halloween Dance party w/karaoke, 7 p.m. Telly's: Johnny Friday Duo, 8 p.m.

Patrick's Pub: Travis Cote, 6

Goffstown

Village Trestle: Bob Pratte High Octane Saloon: EXP Bash, 9 p.m.

Sea Ketch: Ray Zerkle, 1 p.m. Smuttynose: Malcolm Salls, 1 p.m.; Dancing Madly Back-

wards, 6 p.m.

Wally's: Night of the LIving Dreads with tributes to Korn and Rage Against the Machine, 6 p.m. Whym: Jomanie Cicatelli, 6:30 p.m.

Hampton Falls

Applecrest Farm: Bow Junction, noon

Hudson

The Bar: Crave Halloween Bash, 8 p.m. Luk's Bar: Casey Roop, 7 p.m.

Lynn's: Wirjun; Stuffsm 7 p.m.

Kingston

Saddle Up Saloon: ALl That 90s, 8 p.m.

Laconia

The Big House: Drag brunch, 6 p.m.

Defiant: 2nd annual Monsters Bash, 11 a.m. to 9 p.m.

760-0030

5421

Sunapee

Greenside

Lochmere

528-7888

Club

Coffee House

Somersworth

Earth Eagle North

350 Route 108, 841-

Sunapee Community

9 Lower Main St., 398-

Country

Londonderry

Coach Stop: Kat Ivy, 6 p.m. Stumble Inn: American Ride, 8 p.m.

Manchester

Angel City Prospect Hill Halloween Party, 7:30 p.m.

Backyard Brewery: Andrew Geano, 6 p.m.

Bonfire: Maddi Ryan, 8 p.m. Derryfield: Lisa Love Experience, 8 p.m.; also Halloween Monster Bash with Mugsy &

D-Comp, 7 p.m. Elks Lodge: Gemstones Juke-

box Jamboree, 6 p.m. Fratello's: Dave Zangri, 6 p.m. Foundry: Chris Lester, 6 p.m.

The Hill: Jae Mannion, 5:30 p.m. Jewel: Hallowubs Weekend

with Smith, 9 p.m. McIntyre: The Morning Buzz crew with Buzz Brews & Boos

party with DJ, 7 p.m. Shaskeen: Emo night with The

Black Charade, 9 p.m. Spotlight Room: Queerlective Halloween dance party, 7 p.m.

Strange Brew: Son Hobbs & The Mystery Horns Halloween

VICTORY LAP

Earlier this year, Le Vent Du Nord received the prestigious Songlines award for excellence in international music. Don't miss the Quebecois folk rock quintet at the Dana Center (Saint Anselm College, 100 Saint Anselm Drive, Manchester, anselm.edu) on Friday, Oct. 27, at 7:30 p.m. Tickets cost \$45, plus fees.







OCTOBER





FRIDAY 27 7:30PM SUNDAY 29 2:00PM

NOVEMBER

THU 2	Candlelight: A Tribute to Taylor Swift	6 & 8:30
FRI 3	The Everly Set	7:30PM
SAT 4	Jeff Pitchell and Texas Flood	7:30PM
THU 9	Candlelight: Vivaldi's Four Seasons and More	6 & 8:30
FRI 10	Comedy at the Rex with Jimmy Cash and Friends	7:30PM
SAT 11	Symphony NH Present's: Wynton Marsalis's A Fiddler's Tale	7:30PM
SUN 12	Mack The Knife: The Definitive Bobby Darin Celebration	2:00PM
FRI 17	An Evening with Jeff "Skunk" Baxter	7:30PM
SAT 18	Moondance: The Ultimate Van Morrison Tribute Concert	7:30PM
SUN 19	Jim Brickman: Hits Live and A Little Bit of Christmas	2:00PM
SAT 25	The Boy Band Project: The Ultimate Contemporary Boy Band Experience	4 & 7:30

GET YOUR TICKETS AT REXTHEATRE.ORG

NITE MUSIC THIS WEEK

To Share: Paul Driscoll, 5 p.m. **Wild Rover:** Clint Lapointe, 5 p.m.

Meredith

Giuseppe's: David Lockwood, 6 p.m.

Twin Barns: Pete Peterson Duo, 3 p.m.

Merrimack

Biergaten: Wolves Halloween party, 6 p.m.

Homestead: Doug Thompson, 6 p.m.

Milford

Pasta Loft: The Slakas, 8:30 p.m.

Nashua

Casey Magee's: Whiskey Cherry Bomb, 8 p.m. Fody's: Dis N Dat Band, 10 p.m. Peddler's Daughter: Fox & the Flamingos, 9:30 p.m.

Newmarket

Rumors: Halloween party with DJ, 9 p.m.
Stone Church: Stone Dead, 8 p.m.

New Boston

Molly's: The Incidentals, 7 p.m.

Portsmouth

Gas Light Pub: Ralph Allen, 2

p.m.; Dave Ayotte Band, 7 p.m.

Salem

Luna Bistro: Phil Jakes, 7 p.m.

Seabrook

Chop Shop: Double Shot, 6:30 p.m.

Red's: Redemption Band (Halloween party), 8 p.m.

Sunday, Oct. 29

Bedford

Copper Door: Rob Dumais, 11 a.m.

Brookline

Alamo: Caylin Costello, 4 p.m.

Contoocook

Cider Co.: Andrew Geano, 1 n.m.

Gilford

Beans and Greens: Willy Chase, 1 p.m.

Goffstown

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

Hampton

Sea Ketch: Ray Zerkle, 1 p.m. **Smuttynose:** Jordan & Clint, 2 p.m.

Hampton Falls

Applecrest Farm: The Green Heron Bluegrass Band, noon

Laconia

Tower Hill: Jackie Lee Jam, 5

Manchester

Bonfire: free line dancing **Strange Brew:** One Big Soul Jam, 7 p.m.

Milford

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

Northfield

Boonedoxz Pub: open mic, 4 n.m.

Portsmouth

Gas Light: Travis Rollo, 2 p.m.

Salem

Copper Door: Steve Aubert, 11 a.m.

Seabrook

Red's: Kevin Alexander, 4 p.m.

Monday, Oct. 30

Dover

Cara Irish Pub: open mic, 8 p.m.

Gilford

Patrick's Pub: open mic, 6 p.m.

Hudson

The Bar: karaoke with Phil, 8 p.m.

LADIES NIGHT

Kelly MacFarland has placed at Boston Comedy Festival and Aspen Rooftop Comedy, appeared on *The View* and the *Today* show and hosts her own podcast. Carolyn Plummer has played Comics Come Home and recently appeared at the Hampton Beach Comedy Festival. Together they co-headline an evening of comedy at LaBelle Winery (345 Route 101, Amherst, 672-9898, labellewinery.com) on Thursday, Oct. 26, at 8 p.m. Tickets are \$40 plus fees. *Photo by Rhonda Farnham Photography*.



PROUD TO BEYOUR
LOCAL SCUBA DIVE CENTER

Training • Sales • Service
Travel - worldwide

It's time to go!

We offer both recreational and technical scuba

Check us out today! www.aquaticescapes.com

2 Mercury Drive, Londonderry, NH • (603) 432-3483

NITE MUSIC THIS WEEK

Jaffrey

Park Theatre: open mic, 6:30

Londonderry

Stumble Inn: Monday Night Muse with Lisa Guyer, 7 p.m.

Manchester

Fratello's: Phil Jacques, 5:30

Murphy's: Chad LaMarsh, 5:30 p.m.

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

Merrimack

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

Nashua

Fody's: karaoke night, 9:30

Tuesday, Oct. 31

Concord

Hermanos: Dave Gerard, 6:30

Tandy's: open mic, 7 p.m.

Fody's: Halloween party with DJ Jay, 8 p.m.

Hampton

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

Wally's: Musical Bingo Nation, 7 p.m.

Manchester

Fratello's: Chris Gardner, 5:30

KC's Rib Shack: Paul & Nate open mic, 7 p.m.

Strange Brew: David Rousseau, 8 p.m.

Merrimack

Homestead: Dave Zangri, 5:30

Portsmouth

The Goat: Isaiah Bennett, 8

Press Room: Doctor Gasp and the Eeks with The Soggy Po Boys, 8:30 p.m.

Seabrook

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

Chop Shop: Halloween Bash, 8:30 p.m.

Red's: Tim Bear, 4 p.m.

Wednesday, Nov. 1

Concord

Hermanos: live music, 6:30

Tandy's: karaoke, 8 p.m.

Derry

Fody's: karaoke, 7 p.m.

Kingston

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

Manchester

Fratello's: Rebecca Turmel, 5:30 p.m.

Stark Brewing: Cox karaoke. 8 p.m.

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

Merrimack

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

Milford

Stonecutters Pub: open mic, 8 p.m.

Portsmouth

Press Room: open mic, 5:30 p.m.

Seabrook

Chop Shop: DJ Manny awesome DJ event, 7:30 p.m.





MAKE THE SWITCH!

To reliable fuel delivery and service!

Call Today 603.898.7986

Choose Palmer this heating season!

Propane & Oil · Service · Sales · Installation · 3 Fuel Storage Locations · 24/7 Emergency Service Electrician Services - Loyalty Rewards Program - Award Winning Company





Servicing New Hampshire, Southern Maine and N. Massachusetts

Some restrictions may apply

603.898.7986 | PalmerGas.com

• Horror Movie 21+ trivia night Thursday, Oct. 26, 7:30 p.m. at Chunky's (707 Huse Road in Manchester: chunkvs.com).

Weekly

- Thursday trivia at Station 101 (193 Union Sq., Milford, 249-5416) at 6:30 p.m.
- Thursday music trivia at Day of the Dead Taqueria (454 Charles Bancroft Hwy. in Litchfield, 377-7664) at 6:30 p.m.
- Thursday trivia at Great North

Aleworks (1050 Holt Ave., Manchester, 858-5789, greatnorthaleworks.com) from 7 to 8 p.m.

- Thursday trivia at Yankee Lanes (216 Maple St., Manchester, 625-9656, vankeelanesentertainment. com) at 7 p.m.
- Thursday Opinionation by Sporcle trivia at Uno Pizzeria & Grill (15 Fort Eddy Road in Concord; 226-8667) at 7 p.m.
- Thursday Kings trivia at Game Changer Sports Bar (4 Orchard View Dr., Londonderry; 216-1396, gamechangersportsbar.com) from 8 to 10 p.m.



Ghostface of the Scream

- First Thursday of every month trivia at Fody's (9 Clinton St., Nashua; fodystavern.com) at 8
- Friday Team Trivia at Cheers (17 Depot St., Concord, 228-0180,

cheersnh.com) from 8:30 to 9:30 8:30 to 10:30 p.m. p.m. in the lounge.

- Tuesday trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 n.m.
- Tuesday trivia at Fody's (187 Rockingham Road, Derry, 404-6946, fodystavern.com) at 7 p.m.
- Tuesday trivia at Lynn's 102 Tavern (76 Derry Road, Hudson, 943-7832, lynns102.com), at 7 p.m.
- · Tuesday Geeks Who Drink trivia at Peddler's Daughter (48 Main St., Nashua, 821-7535, thepeddlersdaughter.com),

- · Wednesday trivia at Spyglass Brewing Co. (306 Innovative Way, Nashua, 546-2965, spyglassbrewing.com) at 6 p.m.
- Wednesday trivia at Main Street Grill and Bar (32 Main St., Pittsfield; 435-0005, mainstreetgrillandbar.com) at 6:30 p.m.
- Wednesday trivia at Popovers (11 Brickyard Sq., Epping, 734-4724, popoversonthesquare.com) from 6:30 to 8 p.m.
- Wednesday Kings Trivia at KC's Rib Shack (837 Second St., Manchester, 627-7427, ribshack.

net), sponsored by Mi Campo, in Manchester 7 to 9 p.m..

- · Wednesday trivia at Millyard Brewery (125 E. Otterson St., Nashua; 722-0104, millyardbrewery.com) at 7 p.m.
- · Wednesday trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.
- · Wednesday trivia at City Hall Pub (8 Hanover St.; Manchester,
- 232-3751, snhhg.com) at 7 p.m. Wednesday World Tavern Trivia at Fody's Tavern (9 Clinton St. in Nashua, fodystavern.

Concerts

- Tannahill Weavers Thursday, Oct. 26, 7 p.m., Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com)
- Trace Bundy Thursday, Oct. 26, 7:30 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusichall.org)
- Nicole Zuraitis Thursday, Oct. 26, 7:30 p.m., Jimmy's (135 Congress St., Portsmouth, 888-603-JAZZ, immysoncongress.com)
- Rubblebucket Thursday, Oct. 26, 8 p.m., Bank of NH Stage (16 S. Main St., Concord, 225-1111, banknhstage.com)
- The Ultimate Michael Jackson Experience Thursday, Oct. 26, 8 p.m., Colonial (609 Main St., Laconia, 800-657-8774,

coloniallaconia.com)

- Who's Bad (Michael Jackson tribute) Thursday, Oct. 26, 8 p.m., LaBelle Derry (14 Route 111, Derry, 672-9898, labellew-
- Eric Hutchinson Band Thursday, Oct. 26, 8 p.m., Tupelo (10 A St., Derry, 437-5100, tupelomusichall.com)
- · Diaspora Radio: The Downward Spiral Thursday, Oct. 26, 9 p.m., Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com)
- Charley Carozzo Friday, Oct. 27, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, ciscobrewersportsmouth.com)
- Prospect Hill Halloween Costume Party Friday, Oct. 27, 6

Manchester, 931-3654, angelcitymusichall.com)

- **Brubeck Brothers Quartet** Friday, Oct. 27, 7 p.m. and 9:30 p.m., Jimmy's (135 Congress St., Portsmouth, 888-603-JAZZ, jimmysoncongress.com)
- The Lullafrights Friday, Oct. 27, 7 p.m., Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com)
- Godsmack Friday, Oct. 27, 7:30 p.m., SNHU Arena (555 Elm St., Manchester, 644-5000, snhuarena.com)
- · Le Vent Du Nord Friday, Oct. 27, 7:30 p.m., Dana Center (Saint Anselm College, 100 28, noon, Cisco Brewers (35 Saint Anselm Drive, Manchester. anselm.edu)
- Tower of Power Friday, Oct.

the Arts (201 Main St., Nashua, 800-657-8774, nashuacenterforthearts.com)

- The British Invasion Years Friday, Oct. 27, 8 p.m., Tupelo (10 A St., Derry, 437-5100, tupelomusichall.com)
- Jethro Tull Friday, Oct. 27, p.m., Casino Ballroom (169 Ocean Blvd., Hampton Beach, 929-4100, casinoballroom.com)
- · Laurie Berkner Halloween Concert Saturday, Oct. 28, 11 a.m. and 3 p.m., Chubb Theatre (44 S. Main St., Concord, 225-1111, ccanh.com)
- Corporate Dr., Portsmouth, ciscobrewersportsmouth.com)
- Doctor Gasp Saturday, Oct. 28, p.m., Angel City (179 Elm St. in 27, 8 p.m., Nashua Center for 4 p.m. and 7:30 p.m., Word Barn Main St., Laconia, 800-657- Oct. 29, 6 p.m., Press Room

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

- Deadgrass (Jerry Garcia tribute) Saturday, Oct. 28, 6 p.m., Angel City (179 Elm St. in Manchester, 931-3654, angelcitymusichall.com)
- King's X Saturday, Oct. 28, 8 p.m., Tupelo (10 A St., Derry, 437-5100, tupelomusichall.com)
- Will Dailey Saturday, Oct. 28, 8 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusichall.org)
- Brit Floyd (Pink Floyd tribute) Saturday, Oct. 28, 8 p.m., Casi-• Ward Hayden Saturday, Oct. no Ballroom (169 Ocean Blvd., Hampton Beach, 929-4100, casinoballroom.com)
 - Amy Grant Saturday, Oct. 28, 8 p.m., Colonial Theatre (609

8774, coloniallaconia.com)

com, 577-9015) at 8 p.m.

- · Rick Greenblat & Mark Shilansky Sunday, Oct. 29, noon, Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com)
- Frank Viele Sunday, Oct 29, noon, Cisco Brewers (35 Corporate Dr., Portsmouth, ciscobrewersportsmouth.com)
- · Yesterday Once More: A Tribute to the Carpenters Sunday, Oct. 29, 2 p.m., Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org)
- Johnny Hoy & the Bluefish Sunday, Oct. 29, 3 p.m., Stone Church (5 Granite St., Newmarket, 659-7700, stonechurchrocks. com)
- · Bill Pierce Quintet Sunday,

GOLD MEDAL IN COMEDY

If standup comedy were an Olympic sport, James Dorsey would probably get the gold. He won the national Catch a New Rising Star competition and the Plymouth Rock Comedy Festival. Not bad for someone who got a D- in conduct in grade school. He returns to Headliners (DoubleTree By Hilton, 700 Elm St., Manchester, headlinerscomedyclub.com) on Saturday, Oct. 28, at 8:30 p.m. Tickets cost \$20 plus fees.

COMEDY THIS WEEK AND BEYOND

• Kelly MacFarland/Carolyn erscomedyclub.com), Saturday, Plummer LaBelle Amherst Oct. 28, 8:30 p.m. (345 Route 101, Amherst, • Harrison Stebbins Chunky's 672-9898, labellewinery.com), Manchester (707 Huse Road, Thursday, Oct. 26, 7 p.m.

- The Calamari Sisters Rex (23 Amherst St., Manchester, • Bob Marley Chubb Theatre 668-5588, palacetheatre.org), Saturday, Oct. 28, 2 p.m. and 1111, ccanh.com), Friday, Nov. 7:30 p.m.
- James Dorsev Headliners (DoubleTree By Hilton, 700 Elm St., Manchester, headlin- • Seth Meyers SNHU Arena,

- Manchester; chunkys.com), Saturday, Oct. 28, 8:30 p.m.
- (44 S. Main St., Concord, 225-3, and Saturday, Nov. 4, 8 p.m.
- Playing POTUS Dana Center, Friday, Nov. 3, 7:30 p.m.

Saturday, Nov. 4, 8 p.m.

- · Harrison Stebbins Headliners, Saturday, Nov. 4, 8:30 p.m.
- · Nick Giasullo Chunky's Manchester (707 Huse Road, Manchester; chunkys.com), Saturday, Nov. 4, 8:30 p.m.
- David Koechner Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusichall.org), Saturday, Nov. 4, 6 p.m. and 8:30 p.m.



PUBLIC AUCTION

1st Priority Auto & Towing, LLC will be auctioning for non-payment, impounded/ abandoned vehicles per NH Law RSA 262 Sec. 36-40. To be liquidated:

2020 Kia Forte 3KPF24AD0LE193548 2005 Toyota Sienna 5TDBA23C15S051325 **2004 Nissan Maxima** IN4BA4IE84C916796 2012 Kia Sedona KHDMG4C70C6431307 2006 Infiniti G35 JNKCV51F06M615601 **2007 Chevy Express 3500** 1GBHG31V971103517

Vehicles will be sold at Public Auction Nov. 3, 2023 at 10:00 AM at 26 Mason St., Nashua NH.

We reserve the right to refuse/cancel any sale at any time for any reason.

SHARPĔNING Company Inc. Are your knives **Full service** sharpening for home and industrial tools.

New England

10% OFF with this ad

Pricing and Order Forms at: nesharpening.com I also sharpen saws and axes!

28 Charron Ave. #14, Nashua 603-880-1776



"Serve It Up"— time to dish it.

54. Irish sketch comedy group Foil

58. Went completely astray, like

the circles in the theme entries?

55. Improper application

56. Soccer stadium shout

57. End-of-class notifier

62. College, in Canberra

Find and Circle...

Four relatives (four-letter min.)

Four eight-letter mammals

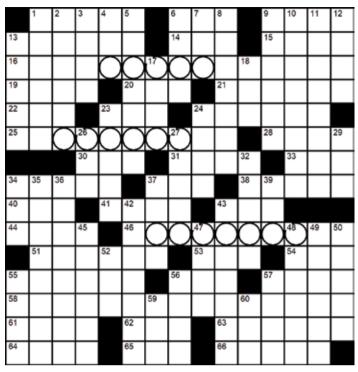
First three Greek letters

Last car on a train

CAPACITY

Two fruits starting with L

© 2023 Andrews McMeel Syndication



Arms &

61. Stage item

Across

- 1. Tourney winner
- 6. Reaction to a sock
- 9. One and the other
- 13. Shot blocker
- 14. "Cool" amount of cash
- 15. 100 cents, in France
- 16. Like someone who spent a day at the beach without sunblock, maybe
- 19. Challenging kids
- 20. Character with multiple actors in a 2023 movie
- 21. "Reboot" actor -Michael Key
- 22. Piece of neckwear
- 23. Spectra maker
- 24. Cafe customers
- 25. On-camera audition
- 28. See, that's the thing
- 30. Bach's "Minuet
- 31. Animal abode
- 33. Twisted, like a smile
- 34. Like distracting objec--hey, what's that?
- 37. "Hold in My Arms" (Ray LaMontagne song)
- 38. Subsidiary building
- 40. Frequent URL ender
- 41. Quickly, for short
- 43. Not lately
- 44. Beer ingredient
- 46. Requested a Spanish-speaking agent, maybe
- 51. Performed unaccompanied
- 53. Debut music releases, often

- 63. Spasms of pain
- 64. Tax form IDs
- 66. Cher's late spouse

Down

- 1. Of epic proportions
- 2. Lee who created Boo Radley
- 3. Pub orders
- 4. Average, these days
- 5. Getting high?
- 6. Its flag features a curved dagger
- 7. Just Stop ___ (U.K. protest
- 8. Fluffy '70s area rug
- 9. Get noticed
- 10. Gotten too big for
- 11. What an "X" may mark
- 12. Rhino's feature
- 13. Walking styles
- 17. Senator's spot
- 18. Make a wager
- 23. Uganda neighbor
- 24. Old Testament twin
- 26. German article
- 27. Ditch to get hitched
- 29. Greek goddess of night
- 32. Blows a fuse
- 34. Academic inst.
- 35. Indianans
- 36. Take advantage of
- 37. Football measurement
- 39. Say yes, but quieter
- 42. Accelerate

WORD★Roundup™

Last Week's Answers: GRIMACE FROWN SMIRK SMILE GRIN / ROCK

FOLK JAZZ / MOJAVE SAHARA GOBI / HUNCH HUTCH HUSH / ULTIMATE

- 43. Characteristics
- 45. Drinks broth loudly

M

R

R

47. Word before contained or 57. "Feel the" reflection

65. Reason for some rental deposits 48. Best Actress winner for

"Monster" 49. Cardinal under Henry VIII

50. Looks at creepily

52. Ending of sugar names 55. Baseball honorees, briefly

56. "By the looks ..."

60. "Ah, I get it!"

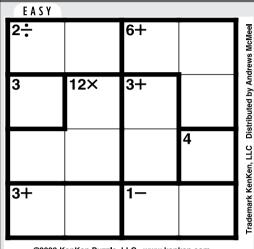
59. Single

© 2023 Matt Jones

WORKSPACE:

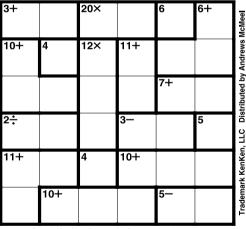


THE LOGIC PUZZLE THAT MAKES YOU SMARTER



©2023 KenKen Puzzle, LLC www.kenken.com

CHALLENGING



©2023 KenKen Puzzle, LLC www.kenken.com

RULES

 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

1-23-23

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.

3 PREVIOUS ANSWERS

6

Don't stay home, come puzzle

- 1. Music genre rocker might not
- 4. Say Anything "Jesus died a "
- 7. Lauren Lucas asked 'What You'
- 12. Sing/songer Ritter
- 13. British reggae singer Leigh
- 14. 'Boston' debut song for puffin'
- 15. Spectator

15

- 17. Tool song off AEnima, similarilv enough
- out You)'
- 20. Seedy bar venues
- 21. Brian Setzer 'Jump Jive An' '

32

- 22. Sticky 1990 Sonic Youth album?
- 25. Jamaican musician -A-Mouse
- 26. SST owner/Black Flag guitman Greg
- 27. OK Go '__ Idea At The Time' 29. Journey left the circus ring defeated on '__ Lion'
- 31. 'Lucifer' Parsons

17

38

- 33. Charity will throw one for star donations
- 18. Queensrÿche '__ Night (With- 34. "All I wanna do is , I got a feelin' I'm not the only one"
 - 39. Ronstadt/Neville song for goodbye in Spain?

- 40. Alien Ant Farm ' The Attic' 41. Genre of Smashing Pumpkins
- or 90s rock (abbr)
- 44. What Leary turned goers onto
- 45. Lenny Kravitz ' Time For A Love Revolution'
- 46. UB40 ' A One'
- 48. '95 311 hit for heading out on the town
- 51. Nut type Spacehog will eat with 'Kisses'
- 54. '04 Green Day hit 'Boulevard 10. '85 Replacements 'Little Mas-Dreams'
- 55. The Weeknd 'Can't Face'
- 56. Two-singers song
- 57. Ford of The Runaways
- 58. 'It's Your Thing' brothers
- 59. Ben of Regurgitator
- 60. Brian that did 'Everything That Happens Will Happen Today' w/ David Bryne

Down

- 1. Lynyrd Skynyrd's Van Zant
- 2. Jimi Hendrix Experience 'Axis:
- 3. This DJ remixed Daft Punk's

R&R answer from pg 44 of 10/19



- 'End Of Line'
- 4. Badlands guitarist E. Lee
- 5. Fleetwood Mac "Would you stay
- if she promised you heaven, will vou ?"
- 6. 'Down Boys' pop metalers
- 7. Lordi guitarist that is last prayer
- 8. Repeated word in '68 Tommy James smash
- 9. Frank Zappa guitarist Willis
- cara' album
- 11. Bob Dylan 'Night Like This'
- 12. Bruce Springsteen's 'Ghost'
- 14. Jimmy Buffett 'On, Sailor'
- 16. Go with "ahs"
- 19. You Seen Nothing Yet
- 22. Four Tops 'I Feeling' (3,1)
- 23. '88 Hall & Oates album ' Yeah'
- 24. Lyrical lines
- 26. Gordon of Violent Femmes
- 27. Percy Sledge 'When Loves A Woman'
- 28. Sheet to color stage light
- 29. Elliot of Mamas & Papas

Jonesin' answer from pg 43 of 10/19



- 30. Depeche Mode 'Barrel Of'
- 31. Diehard
- 32. Indie rocker Ted
- 34. Wrecking Crew drum legend Blaine
- 35. Classifieds used to find members
- 36. Def Leppard producer Robert Lange's nickname
- 37. TV show Glee would air one a
- 38. Rage Against The Machine ' Of Steel'
- 41. Third Eye Blind 'Losing Year
- 42. '03 Korn album 'Take A The Mirror'
- 43. Jake Andrews skids out his hot rod on 'Burn'
- 45. Three Doors Down rocked the
- 89th 500 race 46. Borknagar bassist for son of Odin
- 47. '99 Red Balloons' band
- 48. Welfare, with "the" that a starving artist might need
- 49. Rusted Root 'Send Me Way'
- 50. Ciara wanted to know what it was to be 'Like
- 51. A Fire Inside band (abbr)
- 52. '57 musical comedy Girls
- 53. Brooks of The Producers

© 2023 Todd Santos

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

Puzzle C

NITE SUDOKU

35

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 41.

King	Class	ic Su		Puz	zzle <i>A</i>	1			
3	9			7			8	4	
4	5		8	9				6	
8	1		6	2	4			5	
	7		2		8		6		Inc.
	8	4	9				5		dicate,
		3					7		es Syn
	4				2			7	Featur
7			5	8				3	©2023 King Features Syndicate, Inc.
		5		4		1	2	8	©2023

King Classic Sudoku Puzzle B									
9	8	5	4					1	
	3	1	9						
	7			1	3		8	5	
3					4		1		Inc.
		9		3		2	5		dicate
8	2			7					es Svn
			1	8	9				Featur
2	1			4				6	King
					2		7	4	©2023 King Features Syndicate, Inc.
Diffic	ulty:	***						1	•

2 3 6 2 9 4 6 3 5 1 7 4 Features Syndicate, 2 3 5 3 5 9 6 7 5 2 4 9 6

Difficulty: ★★★★

King Classic Sudoku

HIPPO | OCTOBER 26 - NOVEMBER 1, 2023 | PAGE 40

Difficulty: ★

SIGNS OF LIFE

Indra Nooyi, born Oct. 28, 1955.

Scorpio (Oct. 23 – Nov. 21) Buying the Quaker Oats Company for \$13.4 billion was like riding a speeding roller coaster ... a little scary but, by the end, exhilarating and very satisfying. Whee!

Sagittarius (Nov. 22 – Dec. 21) In my second year, the coursework was magical — electives in finance and strategy, game theory, trade, and multilateral organizations. One person's drudgery is another person's

Capricorn (Dec. 22 – Jan. 19) But true leaders must keep their feet firmly rooted to the ground and focus on the responsibilities of their jobs. Firmly rooted.

Aquarius (Jan. 20 – Feb. 18) Negotiating and announcing our big deal was the thrill ride. Now we had to make it work. Roll up your sleeves.

Pisces (Feb. 19 – March 20) I think that leaders need to understand the details behind what they are approving before they affix their signature to anything.

Leaders, followers, everyone.

Aries (March 21 - April 19) Week after week I hustled through the airport, lugging my briefcase and a Hartmann garment bag. The weight of that bag ended up misaligning my right shoulder — a memento I carry even today. Travel light.

Taurus (April 20 - May **20)** My months in Bombay, working in a proper office on real issues, had spurred a sense that jumping into business school as a teenager with no work experience was a little premature. But it was too late to worry. I was halfway through. Might as well keep

Gemini (May 21 - June [C]onsumers engage with our drinks or snacks before ten o'clock in

All quotes are from My Life in Full, by the morning. PepsiCo had once test-marketed a product ... called Pepsi A.M., but that was a bust. ... After an intense three-week analysis ... we bought Tropicana.... You'll

> Cancer (June 21 - July 22) While Pepsi-Cola was busy signing the British pop stars the Spice Girls to a multimillion-dollar contract on one side of the company, Frito-Lay's Tostitos were gaining share with ads featuring the Beverly Hillbillies making microwave nachos. Everybody's got something to do.

> Leo (July 23 - Aug. 22) There are times when we don't want to be told that we are wrong, and we don't want to be told what to do differently. Yes, there are.

> Virgo (Aug. 23 - Sept. 22) It cost me quite a bit to give away the old and restock my wardrobe, but adding all this color and style gave me a newfound confidence, which I carry with me even now. Go, you.

> Libra (Sept. 23 – Oct. 22) I started thinking more about how we should pay attention to the nutritional value of PepsiCo's offerings. Pay attention.

LITTLE W©RDS

Find the 7 words to match the 7 clues. The numbers in parentheses a 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 French blue cheese (9) 2 mild Dutch cheese (5)
- 3 hard Spanish cheese (8)
- 4 soft cheese from Normandy (9)
- 5 Italian blue cheese (10)
- 6 soft Indian cheese (6)
- 7 yellow English cheese (7)

GOR	ORT	GO	ERT	ROQ					
CHE	GON	UEF	AR	CAM					
MAN	LA	zo	GO	EMB					
EER	UDA	EDD	PAN	СН					
Last Week's Answers: 1 DODY 2 GROVED 2 SHILEY									

4. MEGAMIND 5. SONIC 6. STITCH 7. SADNESS

Sudoku Answers from pg 44 of 10/19

Puzzle A

2 4 9 3 1 8 6 7 5 3 5 7 6 9 2 8 1 4 6 1 8 7 5 4 9 3 2 8 9 3 4 2 1 7 5 6 4 2 6 5 8 7 1 9 3 1 7 5 9 3 6 4 2 8 9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7												
6 1 8 7 5 4 9 3 2 8 9 3 4 2 1 7 5 6 4 2 6 5 8 7 1 9 3 1 7 5 9 3 6 4 2 8 9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	2	4	9	3	1	8	6	7	5			
8 9 3 4 2 1 7 5 6 4 2 6 5 8 7 1 9 3 1 7 5 9 3 6 4 2 8 9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	3	5	7	6	9	2	8	1	4			
4 2 6 5 8 7 1 9 3 1 7 5 9 3 6 4 2 8 9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	6	1	8	7	5	4	9	3	2			
1 7 5 9 3 6 4 2 8 9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	8	9	3	4	2	1	7	5	6			
9 6 2 8 7 3 5 4 1 7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	4	2	6	5	8	7	1	9	3			
7 8 1 2 4 5 3 6 9 5 3 4 1 6 9 2 8 7	1	7	5	9	3	6	4	2	8			
5 3 4 1 6 9 2 8 7	9	6	2	8	7	3	5	4	1			
	7	8	1	2	4	5	3	6	9			
Difficulty: ★ 10/2	5	3	4	1	6	9	2	8	7			
	Diffic	Difficulty: ★ 10/2										

Puzzie B									
5	4	9	7	1	3	6	8	2	
1	6	3	4	8	2	9	7	5	
8	2	7	9	5	6	3	4	1	
3	5	2	1	9	4	8	6	7	
6	8	4	5	3	7	2	1	9	
9	7	1	6	2	8	4	5	3	
4	9	6	3	7	5	1	2	8	
7	1	8	2	6	9	5	3	4	
2	3	5	8	4	1	7	9	6	
Difficulty: ***									

Puzzle C

- 1	_	_		_		_	_	_		٦.	
	9	1	3	5	7	4	6	2	8		
	4	2	7	1	8	6	3	5	9]	
	6	8	5	9	3	2	7	4	1]	
	5	7	9	2	4	1	8	6	3	Ĕ.	
	1	4	2	8	6	3	9	7	5	dicate	
	3	6	8	7	5	9	4	1	2	King Features Syndicate, Inc.	
	7	5	6	3	1	8	2	9	4	Featur	
	2	3	1	4	9	7	5	8	6	King	
	8	9	4	6	2	5	1	3	7	62023	
,	Difficulty: ★★★★										

Legal Notice

THE STATE OF NEW HAMPSHIRE Judicial Branch NH CIRCUIT COURT

9th Circuit - Family Division - Nashua 30 Spring St., Suite 102, Nashua, NH 03060

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

CITATION BY PUBLICATION -Termination of Parental Rights

TO: Tiffany Routhier Case Number: 659-2023-TR-00019 659-2022-JV-00041, 659-2023-TR-00020

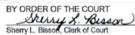
Preliminary Hearing: Petition for Termination of Parental Rights. A petition to terminate parental rights over your minor child(ren) has been filed in this Court. You are hearby cited to appear at a Court to respond to this petition as follows:

Date: November 20, 2023 Time: 8:30 AM Time Allotted: 30 Minutes 30 Spring St., Nashua, NH 03060 Courtroom 9 - 9th Circuit Court - Nashua 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



October 5, 2023

(888) C: Darin Hood-Tucker, ESO: Gary Louis Paradis, ESO





Aging Roof? New Homeowner? Got Storm Damage? You need a local expert provider that proudly stands behind their work. Fast, free estimate. Financing available. Call 1-888-878-

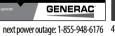
Water damage cleanup & restoration: A small amount of water can lead to major damage and mold growth in your home. Our trusted professionals do complete repairs to protect your family and your home's value! Cal 24/7: 1-888-872-2809

VIAGRA and CIALIS USERS! 50 Generic Pills SPECIAL \$99.00. 100% guaranteed. 24/7 CALL NOW! 888-445-5928

Dental Insurance - Physicians Mutual Insurance Company. Covers 350 procedures. Real insurance - not a . discount plan. Get your free dental info kit! 1-855-526-1060 www.dental50plus.com/ads#6258

Attention oxygen therapy users! Inogen One G4 is capable of full 24/7 oxygen delivery. Only 2.8 pounds. Frée info kit. Call 877-929-9587

Prepare for power outages today with a GENERAC home standby generator \$0 Down + Low Monthly Pmt Request a free Ouote. Call before the



Eliminate gutter deaning forever! LeafFilter, the most advanced today. 20% off Entire Purchase. 10% Senior & Military Discounts. Call 1-833-610-1936

BATH & SHOWER UPDATES in as little as ONE DAY! Affordable prices - No payments for 18 months! Lifetime warranty & professional installs. Senior & Military Discounts available. Call: 855-761-1725

Donate Your Car to Veterans Today! Help and Support our Veterans. Fast - FREE pick up. 100% tax deductible. Call 1-800-245-0398

HughesNet - Finally, super-fast internet no matter where you live. 25 Mbps just \$59.99/mol Unlimited Data is Here. Stream Video. Bundle TV & Internet.

Become a published author. We want to read your book! Dorrance Publishing trusted since 1920. Consultation, production, promotion & distribution. Call for free author's quide 1-877-729-4998 or visit dorranceinfo.com/ads

DISH TV \$64.99 For 190 Channels + \$14.95 High Speed Internet. Free Installation, Smart HD DVR Included, Free Voice Remote. Some restrictions apply. Promo Expires 1/31/24. 1-866-



479-1516

Safe Step. North America's #1 Walk-in tub. Comprehensive lifetime warrandebris-blocking gutter protection. ty. Top-of-the-line installation and Schedule free LeafFilter estimate service. Now featuring our free shower package & \$1600 off - limited time! Financing available. 1-855-417-1306

> MobileHelp, America's premier mobile medical alert system. Whether you're home or away. For safety & peace of mind. No long term contracts! Free brochure! 1-888-489-

> Free high speed internet if qualified. Govt. pgm for recipients of select pgms incl. Medicaid, SNAP, Housing Assistance, WIC, Veterans Pension, Survivor Benefits, Lifeline, Tribal, 15 GB internet. Android tablet free w/ one-time \$20 copay. Free shipping. Call Maxsip Telecom! 1-833-758-

> Wesley Financial Group, LLC Timeshare Cancellation ExpertsOver \$50,000,000 in timeshare debt & fees cancelled in 2019. Get free info package & learn how to get rid of your timeshare! Free consultations. Over 450 positive reviews, 833-308-1971

DIRECTV Stream - Carries the most local MLB Games! Choice Package \$89.99/mo for 12 mos Stream on 20 devices at once. HBO Max included for 3 mos (w/Choice Package or higher.)

No contract or hidden fees! Some restrictions apply. Call IVS 1-866-

Are you a pet owner? Do you wan to get up to 100% back on vet bills? Physicians Mutual Insurance Company has pet coverage that can help! Call 1-844-774-0206 to get a free quote or visit insurebarkmeow.com/ads

Diagnosed with lung cancer & 65+? You may qualify for a substantial cash award. No obligation! We've recovered millions. Let us help! Call 24/7 -877-707-5707

Replace your roof w/the best looking & longest lasting material steel from Erie Metal Roofs! 3 styles & multiple colors available. Guaranteed to last a lifetime! Limited Time Offer up to 50% off install + Additional 10% off install (military, health & 1st responders.) 1-833-370-1234

Jacuzzi Bath Remodel can install a new, custom bath or shower in as little as one day. Limited time. we're waiving all installation costs (Additional terms apply. Subject to change and vary by dealer. Offer ends 12/31/23 Call 1-844-501-3208

Recurring Theme

On Oct. 15, as an EasyJet flight prepared to travel from the Spanish island recently revealed the secret behind its of Tenerife to London after a three-hour delay, the pilot announced that the flight would depart in about 20 minutes. "And that's when the incident happened with the defecation," said passenger Aaran Gedhu, according to CNN Travel. Gedhu saw two people visit the forward restroom before an unpleasant odor permeated the cabin and word spread that someone had pooped on the bathroom floor. "Obviously, the plane was in an unsanitary state. So they had to get external cleaners out from the airport to clean it," Gedhu said. After the cleaning was complete, the pilot announced that passengers would have to disembark which took another 30 minutes. Another passenger, Kitty Streek, said: "We obviously can't prove whether the person simply had an accident or if they had done this out of anger for the delayed flight ... but nobody wants to be stranded in another country." And yet, they were: Gedhu was lodged in a hotel overnight before taking a "rescue" flight the next day. CNN Travel, Oct. 17

If It Ain't Broke ...?

A restaurant in Tokyo, Abe-chan, popular pork skewers, Oddity Central reported. The skewers are dipped in a sauce jar that hasn't been cleaned in more than 60 years and is covered on the outside with a hardened goo. Each day, cooks pour new sauce over the previous day's sauce, as they have throughout three generations of owners — a practice they say contributes to its rich flavor. Experts said as long as the concoction is heated, there shouldn't be any bacterial growth. Oddity Central, Oct. 11.

That Bugs Me!

As Volaris flight 221 prepared to leave Guadalajara International Airport on Oct. 6, passengers and crew were delayed by an infestation of mosquitoes in the cabin, ABC7-TV reported. The flight was headed to Mexico City, and crew members and passengers tried for two hours to eradicate the pests, swatting them and spraying bug repellent. Finally, passenger Elizabeth Corona said, the insects settled down when the cabin lights were turned off. ABC7, Oct.

My Strange Obsession

Fox News reported on Oct. 17 that Rowan Sturgill of Lexington, Kentucky, has documented her mother, Beth's, obsession with Diet Coke on TikTok: "This isn't even half of it. I'm not kidding," Rowan captioned her video. Beth's decor includes a soap dispenser labeled with Diet Coke and a wall full of images related to the no-calorie drink. Her Christmas ornaments are dominated by the soda, and an entire wall of her home is dedicated to a shrine of sorts comprised of bottles and cans of various sizes and shapes. One friend posted that it's like being in an "alternate reality" when they're at the Sturgills' house. Fox News, Oct. 17

News You Can Use

People in London have been perplexed by a bale of hay hanging from the Millennium Bridge, a modern structure that spans the River Thames, Sky News reported on Oct. 18. The bridge is undergoing maintenance that will reduce its headroom. When social media lit up with questions, the City Bridge Foundation, a charity that benefits crossings over the Thames, came to the rescue: "In accordance with ancient tradition (and

the Port of London Thames Byelaws), a bundle of straw is dangled from the Millennium Bridge to warn shipping of work under the bridge (we're not making this up, honest)." At night, workers hang a white light to warn ships. Work is expected to be completed by Nov. 5. Sky News. Oct. 18

Bright Idea

Japanese milk producer Seki Milk has devised an entertaining solution to a growing problem, Oddity Central reported on Oct. 11. The company did research showing that 65% of students weren't finishing their milk at lunch, so it partnered with a manga studio to produce an original comic series and print it in white on its glass milk bottles. As they drink, kids are compelled to finish the beverage so the artwork is revealed. The company says Milk Manga encourages healthy behavior and reading, and gets kids thinking about food loss. Oddity Central, Oct. 17

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













Saturday, Oct 28



Andrew NORTH Rangers **HIGHWAY TO** MONTHLY OPEN MIC WITH NOREW NORTH & THE RANGERS 00 Wednesday, Nov 1



ANH.COM - 603.225.11

CHUBB THEATRE 44 S. MAIN ST CONCORD



grappone MAZDA

9 % APR 36 MOS*

ON SELECT NEW

MAZDA MODELS

SEASON OF-FLANNEL



Driven By People

134 MANCHESTER STREET, CONCORD NH **GrapponeMazda.com** | 603.210.4387

**0.9% ANNUAL PERCENTAGE RATE (APR) AVAILABLE ON APPROVED CREDIT ONLY FOR VERY WELL-QUALIFIED CUSTOMERS WHEN FINANCING A NEW 2024 MAZDA CX-90 TURBO SELECT, TURBO PREFERRED, TURBO PREFERRED PLUS, TURBO PREMIUM, OR TURBO PREMIUM PLUS, OR A 2024 MAZDA CX-5 TURBO TRIM THROUGH MAZDA FINANCIAL SERVICES. NOT ALL CUSTOMERS WILL QUALIFY FOR CREDIT APPROVAL OR ADVERTISED APR. AMOUNT OF DOWN PAYMENT AND OTHER FACTORS MAY AFFECT QUALIFICATION. 36 MONTHS AT \$28.16 PER MONTH PER \$1000 FINANCED WITH \$0 DOWN. TAX, TITLE, LICENSE, OTHER OPTIONS, LOAN ORIGINATION FEES AND DEALER FEES MAY APPLY. THIS OFFER IS ONLY AVAILABLE ON CURRENT INVENTORY, WHICH IS SUBJECT TO AVAILABLITY. OFFER ENDS 10/31/2023 AND YOU MUST TAKE DELIVERY PRIOR TO EXPIRATION OF OFFER. SEE A GRAPPONE MAZDA TEAM MEMBER FOR COMPLETE DETAILS.

SAVE THE DATE - SATURDAY, NOVEMBER $\mathbf{4}^{\mathsf{TH}}$

50TH ANNIVERSARY GRAND OPENING



Come Celebrate Our New Concord, NH Location

Grappone Mazda is thrilled to invite you to our month-long Grand Opening Celebration, starting Saturday, November 4th. We are inaugurating our brand-new location at 134 Manchester St, Concord, NH, and celebrating our 50th anniversary as a franchise. It's a milestone that fills us with pride and gratitude, and we can't wait to share this special moment with you.

LINEUP OF EVENTS

- Lakes 101.5 Remote Broadcast On-Site
- 603 BBQ Food Truck
- Live Music From Jordan Tirrell-Wysocki
- Plus More Events Happening All Month Long

LAKES FM 101.5 UN-ROCK & Pelan

Musician

Jordan Tirrell-Wysocki



First 50 People to Service or Test Drive Receive a Gift Card to 603 BBQ

Follow Us For More Exciting Updates



@grapponemazda

