



54 Recipes

DELICIOUS DISHES FOR YOUR PARTIES, YOUR FAMILY OR JUST YOURSELF THIS HOLIDAY SEASON

INSIDE: MUSIC OF THE CARS & THE B-52S

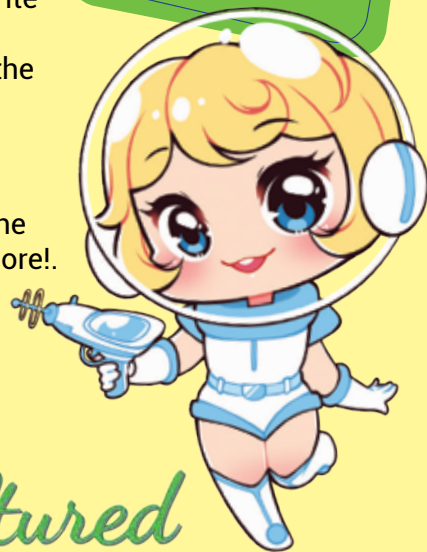
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ON THE COVER

To get through the holiday season, with all its parties and gatherings and family dinners. John Fladd presents to you 54 recipes — from cookies and ice creams to potatoes au gratin and scallion pancakes. And, for the nights when you just can't with cooking — drinks! Photo at right and on the cover by John Fladd.



ALSO ON THE COVER Mya Blanchard looks at the paper ornaments at the League of NH Craftsmen gallery in Nashua. Henry Homeyer considers the garden chores of November. Michael Witthaus talks to Panorama, which will pay tribute to The Cars at a Tupelo Music Hall show also featuring Bikini Whale and its take on The B-52s.

INSIDE THIS WEEK

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

THE ARTS

- 22 NEW AT THE NASHUA FINE CRAFT GALLERY
- 23 ARTS ROUNDUP

INSIDE/OUTSIDE

- 24 GARDENING GUY
Henry Homeyer offers advice on your outdoors.
- 26 TREASURE HUNT
There's gold in your attic.
- 26 KIDDIE POOL
Family fun events this weekend.
- 28 CAR TALK
Automotive advice.

FOOD

- 30 WEEKLY SPECIALS 815 reopens in Manchester; In the Kitchen; Weekly Dish; Drinks with John Fladd

POP CULTURE

- 34 REVIEWS CDs, books and more. Amy Diaz basically enjoyed *The Marvels* and suggests all MCU movies have more Flerkens.

NITE

- 37 BANDS, CLUBS, NIGHTLIFE
Nite Roundup, concert & comedy listings and more.

38 MUSIC THIS WEEK

Live music at your favorite bars and restaurants.

42 COMEDY THIS WEEK

Where to find laughs

42 CONCERTS

Big ticket shows.

42 TRIVIA NIGHTS

Find some friendly competition.

ODDS & ENDS

- 43 JONESIN' CROSSWORD
- 43 KEN KEN, WORD ROUNDUP
- 44 ROCK N' ROLL CROSSWORD
- 44 SUDOKU
- 45 SIGNS OF LIFE
- 45 7 LITTLE WORDS
- 46 NEWS OF THE WEIRD



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Livable NH

AARP has unveiled the 10 top-scoring livable communities in New Hampshire according to its new AARP Livability Index. According to a press release, this index evaluates factors crucial for aging populations, such as housing, transportation, neighborhood elements, environment, health and community engagement. The highest-ranking communities in New Hampshire are Hanover, Lebanon, Portsmouth, Plymouth, Concord, Keene, Littleton, Goffstown, Peterborough and Manchester. While these communities have shown progress in job availability, environmental aspects and civic involvement, they all require improvements, particularly in housing affordability and access, as well as proximity to key destinations. The AARP Livability Index is a comprehensive tool that scores communities across the U.S. based on services and amenities impacting aging individuals, aiming to bridge the gap between current community provisions and the needs of older adults. The platform, accessible online at aarp.org/livabilityindex, allows users to search for scores by address, ZIP code or community and includes new features like the "Community Finder Quiz" and climate data for each location.

Organic rules

The organic certification process in New Hampshire is facing significant changes. According to a press release from the Free State Food Network, the National Organic Program, a federal standard for

crops and livestock, has grown into a \$50 billion industry but is now challenged by issues such as funding, potential corruption and lack of transparency. The New Hampshire Department of Agriculture, Markets & Food (NHDAMF), the current accrediting agent for organic certification in the state, is considering relinquishing its role due to staffing challenges, rigorous program standards, and an outdated fee structure. While this move might end state enforcement of organic certification, it wouldn't halt the issuance of certifications, as other agents could step in to fill the gap. Two legislative service requests are in place to address this issue: LSR 2024-2473 advocates for an agreement with the USDA for organic certification, while LSR 2024-2167 proposes removing the responsibility from the NHDAMF. Concerns have been raised about the National Organic Program's governance, suggesting it now leans more toward commercial interests rather than the ethical and safety standards initially intended.

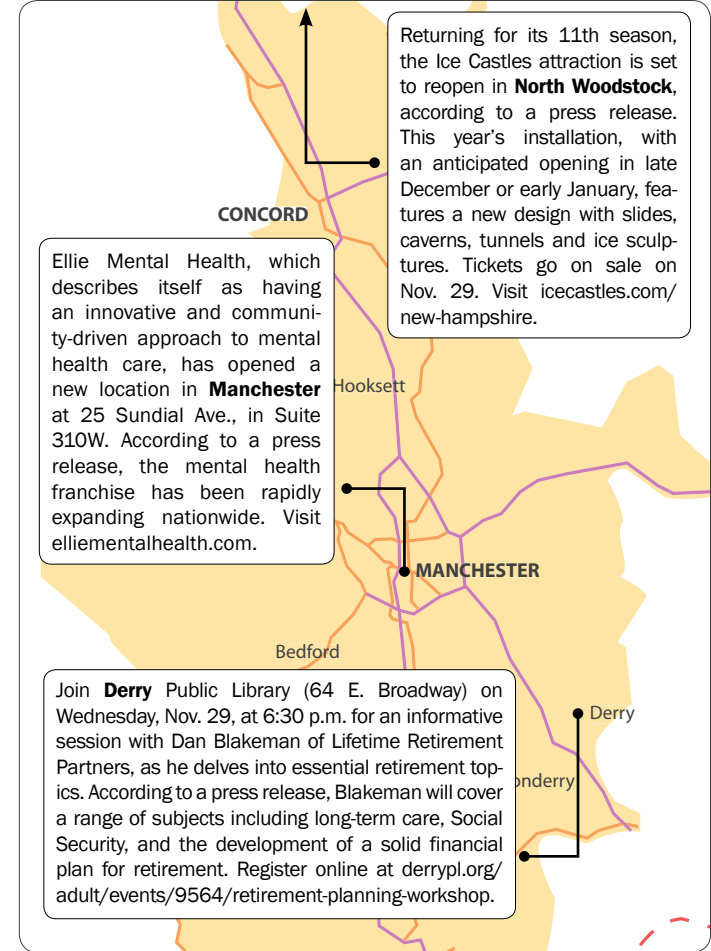
Future workforce

ApprenticeshipNH, a workforce program of the Community College System of New Hampshire, is celebrating National Apprenticeship Week from Nov. 13 through Nov. 19. According to a press release, the program, focusing on high-demand fields like advanced manufacturing, health care, IT and more, combines classroom instruction with on-the-job training in an "earn-while-you-learn" model. The highlight of the week is the first-ever ApprenticeshipNH

Summit on Nov. 17, aimed at strengthening New Hampshire's workforce by connecting employers, career seekers and community organizations. The summit will feature interactive workshops, networking opportunities and Champion Recognitions for businesses and individuals leading in apprenticeship initiatives. Funded primarily by U.S. Department of Labor grants, ApprenticeshipNH has established more than 100 apprenticeship programs and supported 1,300 apprentices since its inception in 2017.

Liquor commission kudos

The New Hampshire Liquor Commission (NHLC) has been honored for the eighth consecutive year by StateWays Magazine in the Control State Best Practices Awards, according to a press release. Recognized for its alcohol responsibility programming and retail innovations, NHLC won awards for "Best On-Premise Partnership" for its New Hampshire Mocktail Month program and "Best Retail Innovation" for the 'Tis the Season marketing campaign. New Hampshire Mocktail Month, initiated in 2020 in partnership with Brown-Forman, involves the state's restaurant community in promoting alcohol-free "mocktails" to encourage responsible drinking. The 'Tis the Season campaign, conducted during the 2022 holiday season, effectively used various media platforms to enhance customer engagement and sales.



Capital trip

On Tuesday, Nov. 14, more than 50 small business owners from across the country, including a group from New Hampshire, visited Washington, D.C., to address challenges regarding access to affordable capital, according to a press release. In response to the Federal Reserve's consideration of the Basel III Endgame regulation, which is expected to increase the cost of business loans and credit lines, these business owners met with more than 40 lawmakers and senior Federal Reserve officials. They aimed to highlight the

negative impact of this regulation on small businesses and presented a comment letter signed by more than 3,000 small business owners nationwide, with 44 signatories from New Hampshire. New Hampshire representatives included Dina Akel of Vieira Luxe, Shira Nafshi of The Trainer's Loft, Danya Landis of Machina Kitchen & ArtBar, Celeste Burns of Burns Automotive Services, and Toutou Marsden of Dell-Lea Weddings & Events. Their efforts were part of a larger initiative to advocate for small businesses in the current high interest rate environment. 🗨️

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Still serving

A veteran helping veterans with at-home care

Mark Nalbandian of Bedford is a Navy veteran and caregiver at 360 SHS, a Bedford-based organization that offers home care and pairs senior caregivers with elderly clients in need. He delves into his journey from serving in the military to providing care for fellow veterans and shares his experiences and insights on how this transition has shaped his personal growth and impacted the broader community's perspective on veteran care.

Q: How has your experience as a Navy Airman shaped your approach to caregiving?

I spent six years in the Navy and during that time I learned quite a few great life skills, such as communication, consistency and the importance of showing up ready to work every day. I have had the privilege to care for three seniors who are Korean conflict veterans. I am currently caring for one of these clients still. It means the world for me to be able to support fellow veterans as they age in place.



XXMark Nalbandian. Courtesy photo.

meaningful and we can converse for hours. I love it. I worked for a few concepts before discovering 360 SHS, and five years later I know this is the last job that I will ever work. I don't do it for the money. I do it because it is important and I pride myself on being able to support my fellow veterans.

How has your work at 360 SHS impacted

the community's understanding of veteran care?

360 SHS was doing a great job of caring for veterans before I was brought on five years ago. However, I can bring a different perspective, being a veteran myself, and have been able to build great relationships with senior veterans throughout the community. 360 SHS understands the importance of matching veteran caregivers with veteran clients as they are able to create meaningful relationships. It feels good to help veterans — and other seniors — age in place without having to get dragged out to a nursing home. I feel better knowing that they get to stay in their home and not have to leave their life behind after bravely serving our country.

What advice would you give to veterans considering a caregiving career post-service?

Do it! It is a lot more meaningful than when I was building bridges in my previous career. I never saw myself doing this job, but I love it and know I will do this until the day I retire. 360 SHS helps hire active reservists, knowing they might have to up and leave. They provide services for veterans who can get paired with 360 SHS through the VA. 360 SHS offers a lot of recognition and appreciation during Veterans Day and outreach to all veteran clients and caregivers. — Angie Sykeny

What were some challenges you faced transitioning from military service to a caregiving role?

After my time in the Navy, I spent 25 years in commercial concrete, followed by a building contractor and real estate career. I began working with [360 SHS owner] Judy Loubier about five years ago. I got sick in 2008-2009 with stage 4 head and neck cancer. I faced some harsh treatments and needed constant care while I was recovering. Once I recovered, I saw my dad in the hospital. When he was picked up by an ambulance to bring him to the care facility, I inquired about the profession and what an average day looks like and it inspired me to try something new. Now, communication, companionship and everyday chores are a big part of my job. It's really meaningful to help keep seniors and veterans safe and prevent falls.

What personal significance does caring for fellow veterans hold for you, and how has it influenced your growth since your military service?

I am in my mid to late 60s and the veteran clients like the commonality of and mutual understanding of being veterans. The related experiences are so

The week that was



The Big Story – Pats Elevator Going Down: During the first run of the TV show *Frasier*, when things were really going bad for **Frasier Crane** he would pretend he was in an elevator and say, “going down.” Well, after the Patriots’ latest disaster, this time in Germany, the elevator on Coach B’s time in New England is descending so rapidly it’s like the cable snapped and the safety protocols aren’t working either. The latest in a series of debacles came in the form of a 10-6 baseball-like score vs. Indianapolis on Sunday, sending them into the bye at a surreal 2-8.

Talk radio will be ablaze with (1) will Coach B still be on the sidelines when they return in two weeks? (2) **Mac Jones** has punched his ticket out of town, and (3) with no chance of pulling out of their nosedive should they just tank to enter the **Caleb Williams** sweepstakes? Given all that, no sports radio for me, because none of it will be about finding solutions. Just pointing the finger of blame.

Sports 101: Who has committed the most fumbles in NFL history?

News Item – Pritchard’s Shooting Woes: Earth to **Joe Mazzulla:** **Payton Pritchard** may be short, but he’s not a point guard. The reason he’s shooting under 30 percent is that he can’t shake defenders for room to shoot. If you want points off the bench, let **Jayson Tatum** play point forward and spot Pritchard behind the line, because what he is is a catch-and-shoot guy.

News Item – Rookies on Record Paces: Since **Gale Sayers** set an all-time NFL record with 22 TDs it will be tough to become the best NFL rookie ever. But Houston’s **CJ Stroud** and L.A. Ram wide-out **Puka Nacua** are giving it the old college try. Stroud is on pace for 4,958 passing yards, which would obliterate **Andrew Luck**’s record 4,374 from 2012. And he has a shot at **Justin Herbert**’s record of 31 TD passes, though he’ll need to pick it up a bit as he’s on track for 28. As for Puka, he’s at 60 catches and 800 yards, which will give 120 catches and 1,562 receiving yards in 17 games and take him by **Jaylen Waddle**’s and **Ja’Marr Chase**’s 104 and 1,455 respective records.

News Item – 76ers Minus Harden: It was just one game, but what was evident when Philly beat the Celtics last week was that they are better without **James Harden**. And not just because he dominates the

ball and can’t cover my grandmother. With Harden’s dominating days over, the emerging **Tyrese Maxey** is just better.

The Numbers:

11 – a not bad losing margin by the basketball team at the U when they lost to Syracuse in the Dome 83-72.

28 – Not so much for Dartmouth when they got smoked by Duke in a 92-64 loss the same day.

520 – million dollars over 10 years ESPN.com projects **Shohei Ohtani** will get in free agency this winter despite his injury-riddled career.

... Of the Week Awards

What A Stupid I Yam: To me for omitting in last week’s Sports 101 that **Russell Westbrook** joins Harden and **Bob McDoo** as MVPs who’ve been traded four times.

Thumbs Down – Barf-Inducing Moment: I can take bad extra uniforms to juice merchandise sales, an in-season tournament I don’t get, even Tatum wearing hot pink sneakers, but I draw the line at having a non-parquet floor in the Garden at any time, like for the NBA’s new in-season tournament games. Come on, **Adam Silver**, that’s like tearing down the wall at Fenway for the All-Star game. Boooo. Barf. Booo.

Sports 101 Answer: Brett Favre is the all-time leader with 166, which means that since he’s also the interception leader with 336 he turned it over more than 500 times in his career.

In case you’re interested, **Tom Brady** is sixth with 138, while it’s astonishing **Peyton Manning** is ranked 59th with just 75.

Final Thought – Injured List: Those who said they were willing to include **Rob Williams** (which I was not) in the Celtics deal for **Jrue Holiday** because he’s injury-prone were right on the money last week. Lob It To Rob didn’t even make it out of the year’s first week before being lost for the season after knee surgery.

My fret was over lack of depth and that they were giving up the eventual replacement to Horford. But with the injury-prone **Malcolm Brogdon** now out with hamstring issues too, if they’d stayed the C’s depth would be even worse.

Ironically the injury news came on the same day **Al Horford** sat out to avoid playing back-to-back games. But the C’s won anyway when Pritchard and **Sam Hauser** had 28 bench points in a win over Brooklyn. So, as **Casey Stengel** used to say, you never know.

Email Dave Long at dlong@hippopress.com. 🐼

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QUALITY OF LIFE INDEX

Lung health

The 2023 “State of Lung Cancer” report by the American Lung Association highlights New Hampshire’s notable performance in managing lung cancer. The state ranks 5th nationally in surgical treatment rates for lung cancer and 9th in survival, with a 28.9 percent survival rate, surpassing the national average of 26.6 percent. In early diagnosis, New Hampshire is 10th in the nation with 28.4 percent of cases diagnosed early, compared to the national average of 26.6 percent. The state also ranks 14th in lung cancer screening, with a 7 percent screening rate, significantly higher than the national rate of 4.5 percent.

QOL score: +1

Comment: *Lung cancer remains the leading cause of cancer deaths in the state and nationally, and New Hampshire ranks 36th for the rate of new lung cancer cases, with 61 cases per 100,000 people.*

Mental health

Anthem Blue Cross and Blue Shield in New Hampshire has announced an initiative to improve access to behavioral health care by reducing member copays for both in-person and virtual behavioral health visits, effective Jan. 1, 2024. According to a press release, these reduced copays will be equal to or lower than those for primary care visits. The company has also expanded its network with new providers who offer bundled services at a single monthly copay, instead of billing separately, making multiple or concurrent treatments more accessible and affordable for members. The reduced copay initiative applies to all of Anthem’s health plans in the fully insured large group, small group and individual markets in New Hampshire, and is also offered to self-funded plans.

QOL score: +1

Comment: *“Taking care of your mental health is just as important as taking care of your physical health and high cost shares should not be a barrier to getting on the path to recovery and good health,” Maria Proulx, president of Anthem Blue Cross and Blue Shield in New Hampshire, said in the release.*

Beware the scams

Eversource is alerting customers to be wary of scammers during the holiday season, when scam activities often rise. Scammers, posing as Eversource representatives, are using advanced tactics to extort money and personal information through threatening calls, emails, and fake websites. Eversource emphasizes that its representatives never demand payment through prepaid debit cards or Bitcoin ATMs or by arranging meetings at stores, and they do not solicit for third-party energy suppliers. Customers should verify any suspicious Eversource representative, as legitimate employees have photo IDs and wear company-branded clothing. Disconnection notices are always sent in writing. If uncertain about the legitimacy of a call or visit, customers should contact Eversource directly, using contact information available on their bills.

QOL score: -2

Comment: *For additional safety tips, customers can visit the Utilities United Against Scams website at utilitiesunited.org.*

QOL score: 88

Net change: 0

QOL this week: 88

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

Let us know at news@hippypress.com.

75

50

THIS WEEK

BIG EVENTS

NOVEMBER 16 AND BEYOND

Saturday, Nov. 18

The 2023 **Festival of Trees** runs today through Sunday, Nov. 26, at the Bektash Shriners of New Hampshire Shrine Center (189 Pembroke Road in Concord; bektashshriners.org, 225-5372). Except for Thanksgiving, the event will be open daily: Saturday, Nov. 18, and Sunday, Nov. 19, from 10 a.m. to 7 p.m.; Monday, Nov. 20, from 10 a.m. to 4 p.m.; Tuesday, Nov. 21, and Wednesday, Nov. 22, from 10 a.m. to 7 p.m.; Friday, Nov. 24, and Saturday, Nov. 25, from 10 a.m. to 7 p.m., and Sunday, Nov. 26, from 10 a.m. to 3 p.m. In addition to enjoying the holiday sights, checking out the Candy Cane Cafe and taking a photo with Santa Claus, attendees



can enter raffles for the decorated trees (winners will be picked on Sunday, Nov. 26). Admission costs \$5 for ages 12 and over.

Friday, Nov. 17

Consider a few of your favorite things this weekend when the Community Players of Concord

present *The Sound of Music* at the Concord City Auditorium (2 Pine St. in Concord). The show runs tonight at 7:30 p.m.; Sat-

urday, Nov. 18, at 7:30 p.m., and Sunday, Nov. 19, at 2 p.m. Tickets cost \$20 for adults, \$17 for ages 17 and under and 65+ and are available at the box office starting 90 minutes before showtime and at communityplayersofconcord.org.

Saturday, Nov. 18

Concord starts the holiday celebrations early with the **Concord Christmas Parade** today at 9:30 a.m. on Loudon Road between Hazen Drive and Canterbury Road.

Saturday, Nov. 18

Time for **"Thanksgiving"** — the Goffstown Ace Hardware (5 Depot St. in Goffstown; goffstownhardware.com, 497-2682) will hold demos and family activities today from 11 a.m. to 2 p.m. explaining how to grill a holiday turkey and sides, according to the store's Facebook page.

Saturday, Nov. 18

Catch **Spectacle Live Laughs** today at 8 p.m. featuring **comedians Chris Zito, Steve Bjork and Mike Koutrobis** at the Nashua Center for the Arts (201 Main St. in Nashua; nashuacenterforthearts.com, 657-8874). Tickets cost \$29. Find more laughs this weekend and beyond in our Comedy This Week listings on page 42. 🎭



Save the Date!

Sunday, Dec. 3

LaBelle Winery has some holiday events slated for Sunday, Dec. 3, at its two locations. In Derry (14 Route 111), catch the **Holiday Pops Concert** at 4 p.m. (doors open at 3:30 p.m.). A Brass Quintet and a String Quartet featuring members of the NH Philharmonic Orchestra will perform classical melodies and holiday hits, according to labellewinery.com, where you can purchase tickets (\$30 general admission, \$20 ages 4 to 12). At 5:30 p.m. at the Amherst winery (345 Route 101), it's the **Hogwarts Yule Ball**, featuring a four-course wine dinner, Harry Potter- and holiday-themed decor and dancing to holiday tunes, according to website, where you can find the full menu and reserve a spot for \$95 per person. See labellewinery.com for more on both events or call 672-9898.

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54

Recipes

DELICIOUS DISHES FOR YOUR PARTIES, YOUR FAMILY OR JUST YOURSELF THIS HOLIDAY SEASON

By John Fladd
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Ooh, that recipe looks good; I wonder what's in it.

click

OK, this looks like the right recipe.

Uh, huh. Yes, I'm sure your Uncle Oswald was very fond of this recipe. I might like to make it myself.

scroll, scroll

Yes, that's a very nice photo of the finished dish—

scroll, scroll

and of your Uncle Oswald.

scroll, scroll

No, I don't want to buy all the ingredients for the recipe. You haven't even told me what they are yet.

scroll, scroll

Yes, I'm glad your family likes it, too. Especially your picky 8-year-old.

scroll, scroll

Yes, I'm sure he's very precious to you, and I'm glad he's gotten over his night terrors.

scroll, scroll

OH, COME ON!!!

This has happened to all of us. We want a recipe and end up having to wade through a lot of non-recipe exposition to get to it. It's very frustrating.

Because it's a couple of weeks before the holidays (possibly the most recipe-intensive time of year) here are 54 recipes — for breads, desserts, main dishes, feed-a-crowd food, tastiness for when you in this season just need tastiness — with virtually no (additional) exposition.

1 Sesame Crunch Ice Cream

1½ cups (190 grams) tahini paste. I like Krinos brand.

1 scant cup (180 grams) white sugar
3 cups (660 grams) half-and-half, or non-dairy cream

large pinch coarse sea salt

1 Tablespoon dark sesame oil

Blend all ingredients in your blender. Chill the mixture for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

This is excellent and very sesame-y, but even better when you mix in:

2 Sesame Brittle

¾ cup (160 grams) white sugar

¼ cup (85 grams) rose jam

pinch of coarse sea salt

½ teaspoon ground sumac

1 Tablespoon water

1 ¾ cups (125 grams) sesame seeds

1 Tablespoon coconut oil

¼ teaspoon baking soda

1 teaspoon rose water

Cook the sugar, jam, salt, sumac, water and sesame seeds over medium heat, stirring often. Everything should melt together. Cook until it reaches 305°F.

Quickly stir in the remaining ingredients — the oil, baking soda and rose water.

Pour onto an oiled silicone baking mat or parchment paper. Smooth out so it's very thin.

Let cool, then break into small pieces.

This is a delicious, nutty and floral hard candy that will last about one week in an airtight container. If you have one of those little "Do Not Eat" dehydration envelopes, put it in the container with the sesame brittle. It will help keep it from getting too sticky. Even better, break it into smaller pieces and mix it in with your sesame ice cream before hardening it in your freezer.

3 Totally Delicious, Yes-I'm-Serious, Cilantro Ice Cream for the Brave of Heart

¾ cup (188 grams) whole milk

1¾ cups (113 grams) white sugar

1½ cups (376 grams) heavy cream

pinch of salt
1 bunch (about 90 grams) cilantro leaves and stems, roughly chopped
4 egg yolks

Heat the milk, salt, sugar and half the cream (¾ cup/188 grams) to just below boiling, about 175°F.

Remove from heat. Steep the cilantro, covered, for 1 hour.

Strain to remove the spent cilantro.

Add the egg yolks to the now green mixture and, stirring constantly, bring back to 175°.

Or — Bring the mixture back to 175°, then temper in the egg yolks.

Strain the mixture into the remaining cream. Stir, then chill for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

4 Fortune Cookie Brickle for Topping Ice Cream With

2 cups (106 grams) lightly crushed fortune cookies with the wrappers and fortunes removed

3 Tablespoons melted butter

¼ cup sugar

Mix all ingredients together.

Bake on a baking sheet for 20 to 25 minutes at 275° F.

Cool, and store in an airtight container for several days.

5 Rustic Basque Cheesecake

3 8-ounce packages of cream cheese, or 24 ounces of soft goat cheese

1 cup (200 grams) white sugar

5 whole eggs (minus, you know, the shells)

¾ cup (170 grams) heavy cream

½ teaspoon coarse sea salt

Preheat your oven to 500°F.

Line a springform pan with parchment paper.

Blend all the ingredients in your blender for 5 minutes.

Pour into your lined springform pan, and bake for 45 to 50 minutes. It will be very brown. Don't let that shake you.

Remove from oven and cool thoroughly before de-panning.

This is delicious, rustic and not too sweet. It is excellent with a large glass of very cold milk.

6 Marzipan Sorbet

⅔ cup (180 grams) almond butter

⅓ cup (180 grams) white sugar

3 cups (660 grams) unsweetened almond creamer. You could use half-and-half for this, but the almond-based creamer will make this even almondier.

4 Tablespoons/2 ounces (72 grams) orgeat (almond syrup)

½ loaf (99 grams) marzipan, cubed. (Marzipan is a sweetened almond paste. You can find it in the baking section of your supermarket, or online.)



Rustic Basque Cheesecake. Photo by John Fladd.



Orange Crinkle Cookies. Photo by John Fladd.

Blend all the ingredients except the marzipan.

Chill for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

During the final minute of churning, add the cubes of marzipan.

If you are not yet a fan of marzipan, you will be after trying this. It is especially good with a slice of banana bread.

7 Apple Bundt Cake

3 Granny Smith apples, peeled and diced (about 440 grams)

3 cups (360 grams) all-purpose flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

½ teaspoon freshly grated nutmeg. If you've never grated your own nutmeg, try it. You'll never go back to pre-ground again.

½ teaspoon salt

1½ cups (360 grams) sour cream

1½ cups (275 grams) white sugar

½ cup (64 grams) brown sugar

3 eggs

Heat your oven to 325°F.

Butter and flour your Bundt pan.

Whisk together the flour, baking soda, cinnamon, nutmeg and salt.

In another bowl, mix the sugars and sour cream. Mix in eggs, one at a time.

Mix in the diced apples by hand.

Pour mixture into your pre-greased Bundt pan. Lift the pan and bonk it on your counter 10 times.

Bake for 70 minutes or until it reaches an internal temperature of 200° F.

Remove from the oven. Let it cool for 20 minutes, then remove from the pan.

This is an outstanding Bundt cake. The apples are tart and still a tiny bit crunchy. The cake itself is rich but not too sweet. The nutmeg and cinnamon shine through. This is especially good with Custard Sauce.

8 Custard Sauce

1½ cups (340 grams)

half-and-half

1/3 cup (56 grams) white

sugar

7 egg yolks

2 teaspoons vanilla

Combine the cream and sugar, then heat over medium heat until just before boiling (175°F/80°C), then temper in the egg yolks.

Or — Heat the cream, sugar and egg yolks to 175°F, whisking constantly.

Strain, to make sure there aren't any bits of cooked egg, then add the vanilla and chill.

This is delicious on anything British, or on **Apple Bundt Cake**.

9 Orange Crinkle Cookies (18 vegan cookies)

These are excellent, and especially good if you are baking for a classroom, Girl Scout troop, etc., and don't know who is dairy-intolerant or allergic to eggs.

1 Tablespoon flax meal or egg replacer, mixed with 3 Tablespoons water

1 box orange cake mix

½ teaspoon orange extract

½ cup orange soda

½ cup (70 grams) chopped, candied orange slices. Trader Joe's has excellent ones.

powdered sugar

Preheat the oven to 350°F.

Prepare the egg substitute.

Mix all ingredients together.

Chill in the freezer for 30 minutes.

Roll 1-Tablespoon balls of dough in powdered sugar, and place six to a baking sheet with a silicone mat or parchment paper.

Bake for 18 to 20 minutes.

Cool briefly, then transfer to a cooling rack.

Delicious. Orangey. Crinkly.

10 Cheese Crumb Pudding from an Obscure Antique Cookbook

2 cups (110 grams) bread crumbs (I feel like you could blitz Triscuits in the food processor in lieu of fresh bread crumbs)

2 cups (250 grams) shredded, smoked cheddar — I went with an Australian brand called Old Croc, and I was not disappointed

½ teaspoon dry mustard

½ teaspoon freshly ground black pepper

3 Tablespoon jarred salsa (this is playing pinch hitter for pimientos)

2 eggs

1 cup (225 grams) whole milk

¼ teaspoon paprika

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Heat oven to 375°.
Generously butter a 9x9" baking dish.
Mix the mustard, pepper and paprika together in a small dish.
Spread 1/3 of your crumbs over the bottom of the baking dish. Look at them critically. Do they look cold and lonely?

Cover them with a blanket of cheddar — half the cheddar. Sprinkle half the seasoning on top of the blanket. You know, like a blessing.

Repeat with another layer of crumbs, the rest of the cheddar and the rest of the seasoning. Top with a final layer of crumbs.

Mix the milk, eggs and salsa; gently pour over the top of the guys you already have in the baking dish.

Bake for 30 minutes.
Allow to cool for 10 minutes before serving.

Imagine very good macaroni and cheese, intensified, and with the macaroni mysteriously absent. This is extremely decadent, one of the few dishes that will satisfy everyone, including picky children and fathers-in-law.

11 Crumpets – Sort of Like a Cross Between English Muffins and Buttered Toast

1 cup + 1 Tablespoon (235 grams) warm water
1½ teaspoons (6 grams) white sugar
1 Tablespoon (4 grams) yeast
1½ cups (180 grams) all-purpose flour
1 teaspoon (4 grams) coarse sea salt
1 teaspoon (4 grams) baking powder
lots of butter

Combine the water, sugar and yeast. Let sit for 5 to 10 minutes to give the yeast a head start.

Combine flour, salt and baking powder in a medium-sized bowl, preferably a metal one.

Add the wet ingredients to the dry ones and whisk thoroughly to combine.

Leave the batter to rise in a warm-water bath for 45 minutes.

Heat a frying pan or skillet to about 375° — about as hot as you would for pancakes.

Butter the inside of a pastry ring or a small can with the top and bottom removed. Place it on the hot skillet.

Add a dollop of butter, then three large spoonfuls of batter into the ring/can.

Using pancake-making skills, fry the proto-crumpet in the browning butter, until it is ready to flip over. I usually wait until there are a few non-popping bubbles on the surface.

Remove the ring/can — if you buttered it liberally enough, it should slide right off.

Flip your crumpet and cook in more butter, until it is golden brown on the other side.

Remove to a plate and cover with a tea towel, then re-butter your ring/can and make another. Once you have gotten good at this, you might cook two or more crumpets at a time, but because this recipe only makes six, you might want to focus on them individually.

These are buttery and salty and chewy. They make excellent Sunday morning treats, or housewarming gifts. Everyone you give them to will insist on putting butter and or jam on them, and they are delicious that way, but also a treat as is.

12 Sourdough Starter – Yes, for Sourdough Bread, But We'll Worry About That

Another Time

Equal amounts, by weight or volume, of flour and yeast

In a large container — I use a 1-quart plastic takeout container — thoroughly mix the flour and water.

Cover it and set it aside for 24 hours.

As you do this, tiny yeast cells from the air in your kitchen and clinging to tiny flour particles will start to wake up and do what they do best: give off gas and multiply.

The mixture won't look much different than it did the day before.

Pour out half the mixture, then add the same amount of flour and water as the previous day.

Stir thoroughly, then set aside for another day.

Repeat this every day for a week or so. You will start to notice a yeastiness to the mixture. At that point you can use it in sourdough-y recipes, like sourdough biscuits. The longer you keep your starter — feeding it regularly — the more sour and delicious it will get. Once it is thoroughly established, you can reduce the feedings to three per week. If you are going away on vacation, you can store it without feeding for several weeks in the refrigerator.

13 Sourdough Biscuits

1 teaspoon white sugar
¾ cup (130 grams) all-purpose flour
1½ teaspoons (7 grams) baking powder
½ teaspoon coarse sea salt
½ cup (1 stick) butter
1 cup (264 grams) sourdough starter

Freeze the butter in your freezer for at least 1 hour.

Preheat your oven to 425°.

Combine the sugar, flour, salt and baking powder.

Using a box grater, grate the butter into the flour mixture. If it starts getting melty on

your hands, roll it around in the flour. With your hands, toss the butter in the flour mixture until it is thoroughly combined. (This is the technique I've been using for my pie crusts lately, and it works very nicely.)

Add the sourdough starter, and mix to combine. You will end up with a very shaggy dough. Turn it out onto a floured countertop.

Pat the dough into a 5x7" rectangle, about the same size as a postcard. Flip it over so that both sides are floury and not too sticky.

Fold the dough in half, then pat it out to postcard-size. Flip it around in the flour as necessary.

Fold, pat and flip the dough a total of eight times. As you do this, you are building up layers in the dough. Each time you do this, it will become a little smoother and biscuit-doughy.

Pat the dough out into a 7x9" rectangle. Using a large knife or a bench scraper, cut the edges off. As you've been patting the dough out, you've been pinching the edges a little. Cutting the edges off will allow the biscuits to rise, with lots of layers.

Cut the dough to make six biscuits. Use the off-cuts to make spiral-shaped, wonky biscuits. These will not rise as well or look as pretty, but they will also be delicious.

Bake for 15 to 20 minutes. This will vary, depending on how accurate your oven is. Watch very carefully the first time you do this to get your specific time. In my kitchen, it is 17 minutes.

Nobody from the South will believe you, but these might be the best biscuits you ever have.

14 Strawberry Ice Cream

2½ cups (450 grams) frozen strawberries, thawed (The freezing makes the berries give up more juice. Plus, the frozen ones are less expensive than fresh.)

½ cup (175 grams) strawberry preserves
1 generous cup (240 grams) heavy cream
1 Tablespoon (18 grams) lemon juice
More strawberry preserves for layering in



Sourdough Starter. Photo by John Fladd.



Biscuits. Photo by John Fladd.

Blend all the ingredients in your blender.
Strain — otherwise the ice cream might be a little too seedy.

Churn according to your ice cream machine's manufacturer's instructions.

Layer the soft ice cream with more strawberry preserves before freezing.

This is extra strawberry-y and not too sweet. It's totally worth making once per week, especially in the winter, when you are feeling sun-deprived.

15 Potatoes au Gratin

12-ounce can evaporated milk
2 cloves garlic
2 Tablespoons butter
1½ pounds (700 grams) potatoes — waxy red potatoes would work well for this, but there really are no *wrong* potatoes for this dish — peeled and sliced thin
2 cups (200 grams) grated cheese — I like the pre-grated, bagged cheese from the supermarket, but again, there really is no *wrong* cheese for this
salt and pepper

Preheat your oven to 425°.
Warm the evaporated milk and one crushed clove of garlic, and leave it to steep for 30 minutes.

Rub the inside of a casserole dish with the other clove of garlic, then butter it thoroughly with 2 Tablespoons of the butter.

Put down the potatoes and cheese in three layers, salting and peppering each one.

Strain the warm milk mixture over the potatoes. Dot the top with the remaining Tablespoon butter.

Bake for 35 to 40 minutes. The top should be golden brown.

You've got your french fries, your Tater Tots, even your mashed potatoes, but this may be the prince of potato dishes.



Blackberry syrup on pancakes. John Fladd photo.

16 Coffee Ice Cream
 2 cups (454 grams) heavy cream
 1½ cups (375 grams) half-and-half
 ½ cup (100 grams) white sugar
 pinch of coarse sea salt
 ¾ cup (50 grams) ground coffee
 1 Tablespoon vanilla

Set aside 1¼ cups of heavy cream, and the vanilla.

Combine the rest of the ingredients in a small saucepan, and heat to hot-but-not-boiling (about 150°).

Remove from heat and let it steep, covered, for about an hour.

Strain the coffee mixture into the rest of the cream. Add the vanilla.

Chill for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

This is outstanding coffee ice cream, but be warned that two scoops of it before bed kept me awake until 4 a.m.

17 Corn Chowder
 1 stick (8 ounces) butter
 1 small or ½ large white or yellow onion, chopped
 4 ears sweet corn, cut from the cob; alternatively, one small bag of frozen corn
 1 hatch/poblano chili, chopped
 ½ gallon milk
 1 large baking potato, peeled and diced
 salt, pepper and smoked paprika to taste

Melt the butter in a large soup pan. (If you are a bacon-eater, half a package of bacon, chopped, fried and rendered, will work well too.)

Add the onion and corn. Sauté until they have some color.

Add the pepper, potatoes and smoked paprika. If you are using bacon, you can skip

the paprika at your discretion. You really want a rich, smoky flavor in the background, though. Cook for another five minutes or so.

Add the milk. If you are using fresh sweet corn, chop the cobs in half and use them, too. They will make the chowder extra-corny.

Bring to a simmer, then cook on low heat for 60 minutes.

Season to taste and serve with bread and butter.

This is probably the easiest soup you will ever make from scratch. If you wanted, you could make this entirely from frozen vegetables and still impress picky chowder purists.

18 Scallion Pancakes
 ½ cup (170 grams) sour-dough starter
 2 Tablespoons (28 grams) water

¼ teaspoon coarse sea salt
 1 teaspoon baking powder
 2 or 3 scallions, finely chopped
 a large handful of fresh herbs, chopped – I like chives and basil; cilantro is always good
 1 teaspoon sesame oil
 oil for frying

Heat the oil in a frying pan until shimmering.

Combine all the ingredients, reserving half the scallions.

Fry the batter in 3 to 5 batches, sprinkling the reserved scallions on top.

Fry on both sides, drain and serve.

The more quickly you eat these, the crisp-er they will be.

19 Paneer – Fresh Indian Cheese
 1 gallon whole milk
 ⅓ cup vinegar

Heat the milk in a large soup pot, stirring occasionally to keep it from bonding too firmly to the bottom.

Bring to a boil. Remove from heat immediately.

Stir in the vinegar. Stir for another minute or so, until the milk solids separate from the watery liquid. (This is whey, as in “Little Miss Muffet sat on a tuffet.”)

Line a large colander with a tea towel. Strain the clumpy milk mixture into the towel.

After a minute or so, squeeze some of the moisture out of the towel. Set the towel aside to drain for another hour or so.

You just made cheese. Cut it into cubes, and store it in your refrigerator to make curries with, like a **Paneer-Pistachio Curry**.



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20 Paneer-Pistachio Curry

- ½ cup (75 grams) cashews
- 1 bag frozen onions and peppers
- 8 to 10 cardamom pods, crushed and placed in a tea strainer
- 2 or 3 serrano chilies, stemmed, seeded and chopped
- 1½ teaspoons coarse sea salt
- 1 teaspoon ground cayenne pepper
- ½ cup (75 grams) salted, roasted, shelled pistachios
- 8 ounces paneer cubes
- 1 bunch of cilantro leaves and stems, rinsed and chopped

Boil the cashews, peppers/onions, serranos and cardamom in 2 cups of water for 10 minutes.

Remove the tea strainer, then puree the mixture with an immersion blender or in your regular blender. Return to the pot.

Stir in the pistachios, paneer, salt and cayenne. Warm for five minutes.

Stir in the cilantro and serve with naan.

This is spicy, nutty, hearty curry. If you think you don't like curries because you don't like curry *powder*, this may change your mind. This is a gateway drug to Indian cooking.

21 Granola

- 2½ cups (225 grams) rolled oats
- ¼ to ½ cup (75 grams) coarsely chopped nuts
- ¼ to ½ cup (70 grams) poppy seeds, sesame seeds, or a mixture of both
- 3 Tablespoons brown sugar
- ½ teaspoon coarse sea salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne
- ¼ cup (50 grams) vegetable oil
- ⅓ cup (112 grams) honey
- 2 Tablespoons vanilla

Preheat your oven to 305°.

Mix the dry ingredients together in a large bowl.

Add the wet ingredients and mix thoroughly. You might be able to do this with a spatula; you will probably end up using your hands.

Drop the mixture onto a silicone sheet or parchment paper on a large baking sheet.

Bake for 15 minutes.

Remove from oven and stir with a wooden spoon or spatula. Press the mixture down, especially in the corners of the pan.

Return to oven and bake for another 15 minutes.

Remove from oven and let cool before breaking into clumps.



Peppermint Stick Ice Cream. Photo by John Fladd.

This is a salty, spicy, lightly sweet granola that will make itself remembered.

22 Peppermint Stick Ice Cream

- 3 cups (680 grams) half-and-half
- pinch of salt
- ⅓ cup (65 grams) white sugar
- 4 crushed candy canes (about 70 grams)
- 1 Tablespoons cornstarch
- Another 4 (70 grams) crushed candy canes

Combine cream, salt, sugar, the first batch of candy canes, and cornstarch in a medium saucepan. Heat until the candy canes have completely melted and the mixture has thickened. It should look like pink hot chocolate.

Chill for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

About five minutes before the mixture is done churning, add the second batch of peppermint candy.

This is an outstandingly pepperminty ice cream and an excellent way to use up late-season leftover candy canes.

23 Peanut Butter and Jelly Bundt Cake

- Butter for generously greasing your Bundt pan
- ⅓ cup (75 grams) finely chopped dry-roasted peanuts
- ½ cup (114 grams) sour cream
- 1¼ cup (213 grams) brown sugar
- ½ cup (135 grams) peanut butter
- ¾ cup (210 grams) all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon fine sea salt
- ¼ teaspoon baking soda
- 3 eggs
- ⅓ cup (76 grams) half-and-half
- 1 Tablespoon vanilla
- ¾ cup (255 grams) strawberry jam
- 11 (60 grams) maraschino cherries, stems

removed

Preheat your oven to 350°.

Prepare a Bundt pan — lavishly butter the inside surface with butter, then dust it with crushed peanuts.

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

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

Beat the sour cream, sugar and peanut butter together into a fine goop.

When your goop is as light and fluffy as it is going to get, continue beating, adding the eggs one at a time, followed by a glug of vanilla.

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

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

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

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

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

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

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

This is a moist, not too sweet snack cake, ideal for sharing with a special friend over coffee.

24 Roasted Banana Sorbet

- 3 tired bananas, the type you might find in the sale rack at a supermarket or by the cash register at a convenience store, the type that has seen too much of life — these are the sweet, flavorful ones
- ½ cup (70 grams) brown sugar
- 1 Tablespoon coconut oil
- 1⅓ cups (375 grams) non-dairy half-and-half
- 2 Tablespoons white sugar
- 1 Tablespoon crème de banana
- 1½ teaspoons lemon juice
- ¼ teaspoon coarse sea salt

Preheat your oven to 400°.

Slice your bananas, and mix with brown sugar and coconut oil.

Transfer to an oven-proof pan or dish, and roast for 40 minutes, stirring halfway through.

Remove from the oven and allow to cool. Combine all ingredients, including the banana mixture, in your blender and blend thoroughly.

Chill for several hours or overnight.

Churn according to your ice cream machine's manufacturer's instructions.

Your kitchen will smell amazing while you roast the bananas. If you have a child who complains about not liking bananas, sympathize with them and eat it all yourself.

25 Blackberry Syrup

- 1 bag frozen blackberries
- An equal amount (by weight) of white sugar
- 1 Tablespoon lemon juice

Combine the sugar and frozen berries in a medium saucepan over medium heat. At this point you will be extremely skeptical: This mixture looks far too dry to ever turn into syrup. Have patience.

Keep stirring the mixture occasionally. As the berries thaw, they are going to give up a surprising amount of liquid. When they froze, ice crystals pierced all the cell walls, and now you get all that juice, with very little work.

Keep stirring, crushing berries wherever possible. Bring to a boil.

Let the syrup boil for five or six seconds to make sure that the sugar has all been dissolved, then remove from the heat.

Pour the hot syrup through a fine-mesh strainer to remove all the seeds. There will be a lot of them.

Stir in the lemon juice.

Let the syrup cool, bottle it and store it in your refrigerator for a month or so.

This is an excellent topping for ice cream or pancakes, but also a surprisingly wonderful ingredient for cocktails.

26 Rich and Decadent Peanut Butter Soufflé

2 large eggs, separated

½ cup + 1 Tablespoon (120 grams) brown sugar

¼ cup minus 1 teaspoon (55 grams) peanut butter

Small glug of vanilla, about 1 teaspoon
pinch of salt

Preheat your oven to 350°.

Separate your eggs. Do this over the bowl of your stand mixer, or the bowl you will be beating the egg whites in. Everyone has their own method for separating eggs. My preference is to break the shell on a flat surface, like a countertop. (This pretty much eliminates small pieces of shell in the bowl that I have to fish out.) I crack the egg open and pour it into my open hand. I keep my fingers just far apart enough that the egg white will eventually release its hold on the yolk and slip through them into the bowl. Remember to wash your hands before and after doing this.

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

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

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

This next step is the closest thing to tricky. Use the spatula to scoop out about half the remaining egg whites and put them in the peanut butter bowl. Run the edge of the spatula through the middle of the mess, then sweep it around the edge of the bowl. A tiny bit of the whites will mix together with the base.

This is called *folding in* the egg whites. Even though you can't see it easily with the naked eye, beaten egg whites are made up of a gazillion tiny bubbles, held together by the sticky proteins in the egg white itself. Remember when your hands felt sticky and gross after separating the eggs? That stickiness is what's holding those tiny bubbles together. Those

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

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

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

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

Pull the puffed-up soufflés from the oven and serve immediately. The now-baked bubble matrix is proud and puffy, but it will collapse within the next 10 minutes. Serve with something fruity, like **Rhubarb Compote**.

27 Rhubarb Compote and Rhubarb Syrup

This recipe is very much like the one for Blackberry Syrup, but at the end of the process you get syrup *and* compote.

rhubarb – cleaned and chopped
the same amount of white sugar, by weight
juice of half a lemon

Freeze the chopped rhubarb for several hours or overnight. This will allow ice crystals to pierce all the cell walls.

Heat the frozen rhubarb and sugar in a saucepan. As it thaws, the rhubarb will give off quite a bit of liquid. If you want to help the process along, you can crush the rhubarb with a potato masher.

Bring the mixture to a boil to ensure that the sugar has dissolved completely.

Remove from heat. Stir in the lemon juice.

Strain the mixture with a fine-meshed strainer.

The liquid is your rhubarb syrup, which makes a delightful **Rhubarb Margarita**, and the solids are a very nice compote that is delicious on toast or with a **Peanut Butter Soufflé**. Both will last for two or three weeks in your refrigerator.

28 Rhubarb Margarita

2 ounces blanco tequila – I like Hornitos
1 ounce rhubarb syrup
¾ ounce fresh squeezed

lime juice



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Carrot Pie. Photo by John Fladd.

Combine all three ingredients with ice in a cocktail shaker.

Shake until the shaker becomes painful to hold.

Strain into a cocktail glass, and drink while listening to flamenco music.

29 Carrot Pie

purée of two large carrots – about 1½ cups, or 300 grams

½ teaspoon ground ginger

¼ teaspoon ground cinnamon

½ teaspoon kosher salt

½ cup (99 grams) sugar

2 whole eggs

½ cups (1 can) evaporated milk

zest of 1 large orange

1 pie crust

Preheat the oven to 450° F.

Whisk all ingredients together in a medium-sized bowl.

Pour into the pie crust. Much as with a pumpkin pie, the crust does not need to be blind-baked.

Bake at 450° for 15 minutes, then lower the temperature to 325° and bake for a further 50 to 55 minutes or until the blade of a knife comes out more or less clean.

30 Sweet Lemon Buns

1 cup (227 grams) whole milk

1½ Tablespoons butter

¼ cup (50 grams) white sugar

1 Tablespoon yeast

zest of 2 lemons (about 7 grams)

juice of ½ lemon (40 grams)

½ cup (85 grams) golden raisins

1 egg

3 cups (360 grams) all-purpose flour

1 teaspoon salt

In a small saucepan, heat the milk, butter and sugar, until the sugar is completely dissolved. Remove from heat.

Stir in the yeast, then leave the mixture to proof for 10 to 15 minutes.

In a large bowl, combine the yeast mixture, lemon rind, lemon juice, raisins and egg. This



Sweet Lemon Buns. Photo by John Fladd.

will make a gloppy mess.

Add the flour and salt. Knead with the bread hook on your stand mixer, or by hand for five to 10 minutes.

Pull the still-sticky dough into a tight ball, then place in an oiled bowl to rise.

Let the dough rise for one to two hours, until it has doubled in size.

Preheat your oven to 350°.

With a large knife or bench scraper, divide the dough into 12 portions.

Form the portions into proto-buns and leave to rise a second time on parchment paper or a silicone baking sheet, about 20 minutes.

Bake for 20 minutes.

Eat, warm from the oven, with too much butter, or with **Egg Foo Yung Salad**.

31 Egg Foo Yung Salad

I am passionately fond of eggs, but not hard-boiled ones, or, as I like to call them, “sulfur-flavored Jell-O.” This is an excellent work-around egg salad.

1 order takeout egg foo yung, minus the sauce

mayonnaise

pickled red onion



Boston Brown Bread. Photo by John Fladd.

pickled jalapeños
canned water chestnuts
roasted, salted pecans
a tiny amount of sesame oil
salt and pepper

Chop the egg, onion, jalapeños and water chestnuts. Place in a medium-sized bowl.

Add the mayo, sesame oil and pecans to taste.

Season to taste.

There are no specific amounts of any ingredient in this recipe, because egg salad, like tuna or potato salad, is entirely dependent on individual preferences. About once per month I stop for takeout egg foo yung just to make this.

32 Boston Brown Bread

generous ½ cup (60 grams) whole wheat flour

generous ½ cup (67 grams) rye flour

generous ½ cup (75 grams) fine corn flour or masa harina

½ teaspoon baking powder

½ teaspoon salt

½ teaspoon ground allspice

½ cup (85 grams) golden raisins or dried blueberries

1 cup (227 grams) buttermilk

1 teaspoon vanilla

½ cup (170 grams) molasses

Heat your oven to 325°.

Generously butter a loaf pan or large coffee can.

Combine all dry ingredients in one bowl, and the wet ingredients in another.

Combine the contents of the two bowls.

Pour the batter into the loaf pan or coffee can. Cover the top with foil and tie it with twine.

Put the pan or can in a large roasting pan or Dutch oven, and fill 1/3 of the way up with boiling water.

Cover the roasting pan or Dutch oven, and bake for two hours and 15 minutes. Check in on the water level from time to time, and refill as necessary. The bread will be ready when a toothpick comes out clean.

Cool for 10 minutes before serving with a truly inordinate amount of butter.

Use any leftovers the next day for **Brown Bread French Toast**.

33 Boston Brown Bread French Toast

Make French toast from your leftover **Boston Brown Bread**.



Flame-Grilled Vegetables. Photo by John Fladd.

34 Flame-Grilled Vegetables

2 red potatoes, peeled and diced

1 large onion, diced

1 yellow or red bell pepper, diced

1 can artichoke bottoms, diced – artichoke hearts are fine, but if you can find the bottoms, they will be a revelation; they taste the same, but with a meaty texture

1 can jumbo black olives, strained

1 package haloumi cheese, diced

½ bottle balsamic vinaigrette salad dressing
salt and pepper

Several hours before you want to eat, boil the potatoes until they are just *al dente* — maybe five minutes from being perfectly cooked.

Add the potatoes and all the other ingredients to a gallon-sized zip-lock bag. Squeeze as much air out as possible. Leave the bag on the kitchen counter to let the vegetables marinate for two to three hours.

Half an hour before dinner, start the charcoal in your grill.

When you have a good set of coals, march outside with a determined expression, a grill pan, a pair of tongs and a cold beer.

Place the grill pan — it looks like a metal basket with a lot of holes in it — over the coals, then pour the contents of the bag into it.

There will be a huge hiss, but don't worry, the coals have not gone out.

Grill the vegetables until the onions and haloumi have some good color. Move them around with the tongs from time to time. You will probably have to change position from time to time to escape the worst of the smoke. This is the price you pay for delicious grilled vegetables.

Sneak a piece of potato or pepper occasionally. You will know when everything has cooked.

Finish your beer, then make way too big a production of bringing the hot grill pan back into the kitchen for service.



Homemade Hummus. Photo by John Fladd.

35 **Homemade Hummus**

- 2 15.5-ounce cans of chickpeas, sometimes labeled as garbanzo beans
- 1 teaspoon kosher salt
- 1 clove fresh garlic
- ½ cup (117 grams) tahini paste, sort of like a peanut butter made from sesame seeds
- 1 lemon, squeezed
- olive oil and paprika to garnish (optional)

Using a colander, drain and rinse the chickpeas to wash away any metallic taste from the cans.

In a blender or food processor, combine the chickpeas, salt, garlic and a generous cup of water. Blend or process on low speed for two minutes or so. The mixture will be a tan color and look a little grainy.

Add the tahini and lemon juice, then blend or process again for three to four minutes.

Pour into a serving dish. Garnish with a splash of olive oil and a sprinkling of paprika, then surround the bowl with olives, pickled turnips and torn or sliced pieces of flatbread.

36 **Homemade Chocolates**

You've probably watched a cooking competition and been scared off from ever trying to mold your own chocolates because the judges kept going on about properly "tempering" your chocolate and made it seem like glass-blowing or something.

Buy some silicone chocolate molds, or soap molds, or even ice cube trays from a craft store, or online.

- Ingredients:
chocolate

That's it. You can, of course add pretzel pieces or crushed peppermint, or white chocolate chips, but all you really need is

chocolate. Dark chocolate chips do very nicely.

Fill a small, microwave-safe bowl with chunks of chocolate. Microwave for 20 to 30 seconds.

Stir. At this point the chunks are probably just a little melted around the edges.

Microwave for 15 more seconds. Stir. More melty...

Let's go 10 more seconds, then really stir. The warm chocolate will melt the rest of the pieces.

When you have a bowlful of melted chocolate, pour it into the molds. Make sure that you jab at it with your spoon or craft stick a little to get into any crevices.

Cool for an hour or so in your refrigerator, then de-mold.

Bask in the admiration of friends and co-workers.

And as long as you're melting chocolate, you might as well make some **Chocolate-Covered Cherries**.

37 **Chocolate-Covered Cherries**

- melted chocolate (see above)
- maraschino cherries, stems removed.

One at a time, drop cherries into the melted chocolate, and roll them around with a fork until they are completely covered.

Transfer to wax paper or parchment paper to set.

Eat them, or use them to woo an attractive, dark-eyed stranger.

38 **World's Greatest Breakfast Sandwich**

- 1 slice of ordinary sandwich bread (seriously, don't try to get fancy with this), toasted
- peanut butter
- pickled jalapeños
- 1 egg, scrambled (I cook mine in the



Homemade Chocolates. Photo by John Fladd.



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oven for 67 seconds)
salt and pepper to taste

OK, go ahead. Be skeptical, but once you've tried this you *will* make it again: Toast, peanut butter, jalapeños, scrambled egg, salt and pepper.

39 Taco Variations – Which Absolutely Should Be the Title of a Piece of Classical Music

So, the key to an extended family get-together, like on Christmas Eve, or Eid al Fitr, is feeding everyone generously, and keeping grumbling to a minimum. One of the best ways to do that is with tacos. Everyone likes *some* sort of tacos, so set up a taco bar in the kitchen with crispy shells, traditional grilled tortillas, and a variety of different ingredients. Here are a few ingredients that you probably haven't thought of:

Pan-Fried Hominy – Drain a couple cans of hominy (alkali-treated corn that you can find in the canned vegetable section of the supermarket, near the beans), and fry them in butter until they are golden brown. They have a chewy texture and carb-y flavor that adds a whole new dimension to a taco.

Pulled Chicken – Buy a rotisserie chicken at the supermarket and pull it apart into taco-sized chunks. Half the work, all the flavor. You can set some golden-brown skin aside for a relative you actually like.

Plant-Based Hamburger Substitute – It is highly likely that you have at least one member of your extended family who is vegetarian or vegan and generally sulky about being left out at family gatherings. It is just as easy to make hamburger taco filling from Impossible or Beyond Burger. You wouldn't even need to tell any of the huffier members of the family; just whisper in the ear of your relative-arian, and let them know that you have their back.

40 Another Cocktail – A Cranberry Cobra, Made with Cranberry Syrup

The Cranberry Cobra

½ ounce lemon juice
¾ ounce golden rum
½ serrano chile
1½ ounces blisteringly cold vodka
1 ounce cranberry syrup (see below)
½ ounce unsweetened cranberry juice
1 bottle Fever Tree Aromatic Tonic

Muddle the serrano in the bottom of a cocktail shaker.

Add the rum and vodka, and dry-shake



Cranberry Cobra. Photo by John Fladd.

(without ice). Capsaicin, the fiery chemical in chiles, is alcohol-soluble, so dry-shaking it will allow the rum and vodka to strip out more heat and flavor from the serrano.

Add the lemon juice, cranberry syrup, cranberry juice and ice, then shake again, as vigorously as you see fit.

Strain into a tall Collins glass, over fresh ice.

Top with tonic and stir gently.

41 Cranberry Syrup

1 part sugar
1 part 100% cranberry juice – NOT cranberry juice cocktail

Bring both ingredients to a boil in a small saucepan and cook until the sugar dissolves completely, about two minutes.

Actually that's it. You will probably want to let it cool before actually using it in a cocktail.

So, right now, if you are a thoughtful reader, you are asking why you can't just use cranberry juice and simple syrup in the **Cranberry Cobra** and skip the syrup-making altogether. Seven words for you: Apple. Pie. Ala. Mode. With. Cranberry. Syrup.

42 Thumbprint Cookies

1½ cups (3 sticks) butter, softened
1 cup (198 grams) white sugar
2 whole eggs
1 Tablespoon vanilla
½ teaspoon salt
3½ cups (163 grams) all-purpose flour
1 cup fruit preserves, any flavor – the key

here is to find some sort of really unusual jam that people won't be expecting: ginger preserves, hot pepper jelly, rose jam, lime marmalade — these are all excellent choices

Preheat your oven to 350°

In a medium bowl, cream together the but-

ter, white sugar, then the eggs.

Mix in flour a little bit at a time until a soft dough forms.

Roll dough into 1-inch balls. Place balls 2 inches apart on parchment paper or a silicone baking sheet.

Use your finger or an instrument of similar size to make a well in the center of each cookie. Fill the hole with 1/2 teaspoon of jam.

Bake for 14 minutes in the preheated oven, until golden brown on the bottom. Remove from cookie sheets to cool on wire racks.

43 Failure Cookies, aka Blank Canvas Cookies

This recipe was adapted from another 100-year-old newspaper clipping, and something was definitely lost in the translation. The filling burned and the dough turned out to be impossible to roll out. And yet — think of this as a Blank Canvas cookie. It has a mild, shortcake-like flavor that lends itself to modification. Add some peppermint oil? It would work beautifully. Lemon zest and lemon oil? Please. Bourbon? Why not?

1 cup (227 grams) whole milk
1 cup (198 grams) sugar
½ cup (1 stick) butter
3½ cups (420 grams) all-purpose flour
1 egg
pinch salt
1 Tablespoon baking powder

Preheat your oven to 375°

In a medium bowl, whisk the flour, salt and baking powder together. Set aside.

Cream the butter and sugar in your stand mixer until light and fluffy.

Add the milk and the egg.

Gradually add the flour mixture and mix until it has been incorporated.

Drop 1-Tablespoon dollops of the batter onto parchment paper or a silicone baking sheet, six at a time.

Bake for 10 minutes. Cool briefly before eating, or making a **Trifle**.

44 Failure Cookie Trifle

The amount of each ingredient will be determined by the size of your trifle dish.

Failure Cookies
heavy cream
maple syrup
frozen cherries
amaretto

Thaw and drain frozen cherries. Soak overnight in amaretto.

Whip the cream until stiff with maple syrup as a sweetener.



Failure Cookie Trifle. Photo by John Fladd.

In a large, or whatever size you have, glass dish, layer **Failure Cookies**, maple whipped cream, and marinated cherries.

Repeat as many times as you have ingredients and room in the bowl.

Dust the top with nutmeg or chocolate shavings.

45 Chocolate-Orange Cookies, Also From a 1923 Newspaper Clipping

2 egg whites
1 cup (114 grams) powdered sugar
6 Tablespoons unsweetened cocoa
4 teaspoons melted butter
¾ teaspoon cinnamon
1 cup (about 1½ slices, 68 grams) fresh soft bread crumbs – a food processor or blender will crumb bread very nicely
½ cup (85 grams) chopped candied orange slices – Trader Joe's has very good ones
2 teaspoons vanilla

Mix the cocoa and butter into a stiff paste. Set aside.

Beat the egg whites to medium peaks.

Slowly mix in the powdered sugar...

Then the salt and cocoa paste...

Mix in the cinnamon, bread crumbs, chopped orange pieces and vanilla, until combined.

Chill the dough for 30 minutes.

Heat your oven to 350°.

Bake 1-Tablespoon balls for 10 minutes.

Cool and eat.

46 Browned Butter Cookie Bars

1 cup (2 sticks) butter
1 cup (213 grams) packed brown sugar
½ cup (99 grams) white sugar
½ teaspoon salt
½ cup (76 grams) whole milk
2 teaspoons vanilla
2½ cups (300 grams) all-purpose flour



Switches and Coal. Photo by John Fladd.

- 1 cup (170 grams) chocolate chips
- 4 ounces (about 1 large bar) dark chocolate, chopped
- 2 Tablespoons heavy cream
- 2 teaspoons light corn syrup
- sea salt flakes

Grease and line a 13x9" baking pan with parchment paper.

In a small saucepan, melt the butter, and cook until it turns light brown and smells nutty. Pour into a bowl to cool.

Add both sugars and the salt to the browned butter until completely combined.

Beat in the milk and vanilla, then the flour and chocolate chips.

When this has turned into cookie dough, transfer it to the baking dish and smash it down flat with a spatula, making sure to fill the corners. Put this in the refrigerator to chill while you play with melted chocolate.

In a small saucepan, maybe the one you used to brown the butter, heat the dark chocolate, cream and corn syrup. When it has turned to a melted saucy consistency, take the cookie dough from the refrigerator and pour the chocolate onto it. Tilt the pan to completely cover the dough. Sprinkle the top with sea salt.

Chill overnight, then cut into bars.

47 Goopy Butter Rum Bars

- ¾ cup (1½ sticks) butter
- ½ cup (99 grams) white sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 eggs
- 2 Tablespoons dark rum
- 1¼ cups (150 grams) all-purpose flour
- 1 8-ounce package cream cheese, softened
- 2½ cups (284 grams) powdered sugar

Heat your oven to 350°. Grease and line a 9x13" baking pan with

parchment paper. Beat ½ cup (1 stick) of the butter with your mixer. Add the white sugar, baking powder, and half the salt. Beat until light and fluffy.

Add one egg and 1 Tablespoon of the rum. Keep mixing.

Beat in the flour until everything is combined.

Smush this dough into the bottom of the baking pan. Make an even layer, including the corners.

Clean out the mixing bowl, then beat the remaining butter and the cream cheese until light and fluffy.

Add the rest of the ingredients, being careful to add the eggs one at a time.

Pour the batter on top of the crust in the baking pan.

Bake 30 to 35 minutes.

Cool, cut and eat gleefully.

48 1970s-era Nuts & Bolts (Chex Mix)

- ½ cup salted butter (1 stick)
- 2 Tablespoons full-sodium soy sauce
- 1¼ teaspoons seasoned salt
- ¼ teaspoon garlic salt (if there was any way to cram more salt into this, we didn't know about it in the '70s)
- 2¾ cups Corn Chex
- 2¾ cups Rice Chex
- 2¾ cups Wheat Chex
- 1½ cups cocktail peanuts (oh, wait – apparently there is a way)
- 1½ cups sesame sticks

Preheat oven to 275 degrees F. Melt butter in a shallow pan. Stir in soy sauce, seasoned salt and garlic salt.

Add cereal, peanuts and sesame sticks. Mix until all pieces are coated.

Place on a shallow baking pan with sides. Bake for 40 minutes, stirring every 10 minutes.

49 Switches and Coal, a Krampus-Themed Holiday Drink

This is a take on a classic drink called a Black Satin, but boiler-maker-y:

- 3 ounces very dark beer – stout or porter
- 3 ounces Brut Champagne
- 2 ounces of the darkest rum you can get your hands on – I like Cruzan Black Strap

Gently pour the very dark beer into a tall glass.

Float the Champagne on top of it. Pour it over the back of a spoon. It will not make visibly separate layers, but it makes a difference.

Pour a shot of very dark rum, then drop it into the mixture.



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Greyhound. Photo by John Fladd.

Drink, while complaining to your husband about your day.

50 Greyhound – A Retro Cocktail that Will Make You Feel Better About Things in General

2 2-inch slices of grapefruit rind (just the thin outer layer – the grapefruit will bring enough bitterness without using any of the white pith under the surface)

- 1½ ounces good gin – I like Death's Door
- 1 ounce St. Germain, an elderflower liqueur
- 2 ounces unsweetened ruby grapefruit juice

Muddle the grapefruit peel thoroughly in the bottom of a cocktail shaker. This will release citrus oil and add an extra layer of grapefruitiness to the finished drink. Feel free to really smash the peel.

Add the other ingredients and four or five ice cubes to the shaker, and shake thoroughly. Strain over ice in a rocks glass.

Sip while thinking about that one time when you met that guy with that crazy idea.

What would have happened if you'd thrown caution into the wind?

51 Lady In Blue – A Classic Cocktail With a Touch of Sophistication

- 1½ ounces very cold gin
- ¼ ounce crème de violette
- ¾ ounce fresh squeezed lemon juice
- ½ ounce simple syrup
- 3 drops orange blossom water
- A “slip” of blue curaçao

Combine all ingredients except the blue curaçao with ice in a cocktail shaker.

Shake until frost forms on the shaker and your hands become uncomfortably cold.

Strain into a martini glass. This is one occasion where you should not frost the glass first; you will want to show this cocktail off. The frosted glass would mess with that.

Pour a small slip of blue curaçao down one side of the glass. It is denser than the rest of the drink and will pool in the bottom of the glass.



Lady in Blue. Photo by John Fladd.

53 Lime Syrup

- juice of 3 or 4 limes
- An equal amount (by weight) of white sugar
- zest of 2 limes

In a small saucepan, bring the lime juice and sugar to a boil. Stir until the sugar is completely dissolved, about 10 to 15 seconds, once it's boiling.

Remove from heat and add lime zest. Let it steep for 30 minutes.

Strain the zest from the syrup, so it doesn't get bitter.

Label your jar so you won't have an awkward moment a week from now, when your wife wants to know what's in that jar in the door of the fridge.

54 Navy Grog

- 1 ounce black rum, the darker the better – I like Cruzan's Black Strap for this
- 1 ounce golden rum – I've got a bottle of Kirk and Sweeney that I save for special occasions like this

1 ounce white rum – Bacardi is fine for this; the white rum in this recipe is like the friend who is seriously underdressed to get into a club but is able to brazen her way



Existential Luau. Photo by John Fladd.

52 Existential Luau – A Tiki Drink That Brings Up Difficult Questions

- 1 ounce lime syrup (see below)
- 1 ounce Campari
- 2 ounces gin (I like Death's Door)
- 4 ounces pineapple juice
- cracked ice or tiny ice cubes

Fill a tall glass — a pint glass or a Collins glass — with ice.

- Add lime syrup, Campari and gin.
- Top off with pineapple juice.
- Stir with a bar spoon.

Drink while thinking what you would name your boat, and then the bar you would run when you got to a tropical island, sold the boat and opened a bar.

through because of her fancy friends

- 1 ounce honey syrup
- ¾ ounce grapefruit juice
- ¾ ounce fresh-squeezed lime juice, plus half a lime for garnish
- 1 ounce aggressively bubbly seltzer – I like Topo Chico
- 1 sprig fresh mint for garnish

Fill the large half of a cocktail shaker to the top with ice.

Pour the ice into a clean tea towel. Wrap the ice in the towel, then beat it brutally with something heavy (I use the billy-club-sized pestle from my largest mortar and pestle for this). Beat the towel until you have a variety of ice shards, from half cubes to pebbles to legitimate snow. Pour this ice back into your cocktail shaker. It will take up significantly less room than before.

Add the rums, honey syrup and citrus juices to the shaker, and shake thoroughly. Add the carbonated water, then stir gently with a bar spoon. Pour the entire contents into a glass. Does it have to be a Tiki mug? It *could* be; again, who's going to judge you? But frankly, any large-ish glass, mug or mason jar will do. Squeeze the remaining half lime into the glass, then drop the carcass in to class the joint up a little. Finish it off with the fresh mint. 🍋

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Sensational Sides

The real star this Thanksgiving



Dawn Aurora Hunt
Owner Cucina Aurora Kitchen
Witchery, Salem, NH

The eating season is upon us! Even if you are not someone who loves to cook, it's impossible to escape the excitement of huge meals surrounded by friends and family. Growing up in a traditional Italian family food was always the center of any celebrations; birthdays, anniversaries, holidays, even just a random A+ on a test was celebrated with ice cream or pizza. So, it comes as no surprise that as an adult I look forward to any reason for celebration around food, making Thanksgiving one of my favorite days on the calendar.

As much as turkey is the star of the show on Thanksgiving, the supporting cast gets most of my love. When else can roasted marshmallows be served for dinner atop the most buttery and tender sweet potatoes? I would forgo turkey for mounds of crisp roasted brussels sprouts caramelized with bacon, or grandma's classic sausage stuffing swimming in gravy.

Over the years Thanksgiving in my home has taken a less traditional turn and become Friendsgiving, where our closest friends join us for games and a huge meal that has classic flavors elevated from the recipes of old. It's been a real joy to experiment with beloved recipes from my youth and turn them into something new and special for my chosen family. For example, last year we enjoyed grilled panini sandwiches stuffed with shredded turkey, Swiss cheese, bacon, stuffing, caramelized onion, and cranberry Dijon mustard. This year we are keeping it simple but elevated with dishes like roasted cranberry chicken instead of turkey, whipped parmesan truffle potatoes and

my new absolute favorite, green bean casserole risotto. With minimal effort you can elevate nostalgic flavors to reinvent your holiday table.

This recipe is a twist on your traditional green bean casserole. The classic recipe is made with condensed mushroom soup but this one is made with Cucina Aurora Hearty Mushroom Risotto which has real mushrooms and nothing artificial. After trying it I will never go back to your old recipe again! Best of all, this recipe can be made entirely Gluten Free and/or Vegan by replacing the cheese with vegan alternatives some gluten free fried onions from your local specialty store.

Green Bean Casserole Risotto

2 packages Cucina Aurora Hearty Mushroom Risotto

2 Tablespoons Olive Oil (Cucina Aurora Savory Sage oil is recommended)

5 cups water

1 Tablespoon of cream cheese

1 cup thawed frozen French cut green beans

1/2 cup grated parmesan cheese

Crispy French-Fried Onions - to taste

In a large skillet, heat olive oil on medium heat. Add dry risotto and stir to coat in oil for about 2 minutes. Add 2.5 cups of water. Stir then cover. Let simmer covered for 10-12 minutes. Add the remaining water. Stir, cover, and let simmer an additional 10 minutes. Remove cover and let simmer for 2-3 minutes. Stir in cream cheese, and parmesan cheese until fully incorporated. Mix in green beans. Remove from heat to large serving bowl and top generously with French fried onions.

For more recipes www.CucinaAurora.com

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One of a kind

New League of NH Craftsmen members bring ornate paper ornaments to Nashua gallery

By Mya Blanchard
mblanchard@hippopress.com

The League of New Hampshire Craftsmen has been fostering the art of craft making for nearly a century, bringing crafts to the community through its seven galleries and craft fairs. The Nashua Fine Craft Gallery has added the work of several new crafters, including glassblower Emery Wenger, fiber artist Elaine Farmer, and Ann Desmarais and Martha Whitney, a duo who specialize in paper ornaments.

“We’ve worked with a lot of materials in the past, but right now the work we’re doing for the league are paper ornaments that are either folded or woven and bent into position ... using beautiful papers that we’re sourcing from around the world,” Whitney said.

The two met in art class in high school

and have been friends since, exploring various art forms over the years. With a shared familiarity with paper — Desmarais a retired graphic designer — it eventually became their preferred medium.

“The real appeal for us is we get to work with beautiful papers and create beautiful things,” Whitney said. “We get to visit each other a couple of days a week.”

The three classic ornament shapes that they create are triskele, an orb shape made from three strips of intertwined paper; pleated ornaments configured into a diamond-like shape; and the traditional German bell. Without many unique options available domestically, they often use paper imported from other countries.

“Some of the Florentine papers that we use on the pleated ornaments are very ornate, they’re often five, six, seven colors,” Desmarais said. “They often have metallics in them and the patterns have been around since the Renaissance period.”

“Of all the beautiful handmade papers that we can find around the world ... some are too soft to hold a crease or [they] absorb the glue too quickly or they have other characteristics that make them unus-



German Bell. Courtesy photo.



Pleated Ornament. Courtesy photo.

able for the type of work we’re doing,” Whitney adds. “[With] these Italian papers, there’s quite a bit of variety available and we’re able to find the papers we need for each of the three ornaments. They require different papers because of the structure of them.”

While Whitney was living out of state, Whitney and Desmarais got together during holiday breaks and school vacations. She eventually moved back to

Amherst and the two were able to work on their ornaments more regularly, eventually getting involved with craft fairs, where their ornaments were well-received. Once the pair felt they had perfected their craft, they went ahead with the jurying process and became members of the league this past summer.

“Eventually you just have so many beautiful ornaments, you need an outlet for them,” Whitney said. 🍀

League of NH Craftsmen Nashua

Where: 98 Main St., Nashua

November hours: Sunday, 11 a.m. to 4 p.m.; Tuesday and Wednesday, 10 a.m. to 5 p.m.; Thursday, 10 a.m. to 6 p.m.; Friday and Saturday, 10 a.m. to 5 p.m. Closed Mondays.

Art

Craft fairs

- **MERRIMACK** Thornton's Ferry School (134 Camp Sargent Road in Merrimack; 889-1577) will hold its 41st holiday craft fair with more than 80 crafters and vendors on Saturday, Nov. 18, from 9 a.m. to 2 p.m. with a raffle room and silent auction, concession cafe, bake sale and photos with Santa and Mrs. Claus from 10 a.m. to 1 p.m., according to pttf-events.com
- **NASHUA** Lil Iguana (liligua-

nausa.org/craft-fair) will hold its annual craft fair at Nashua High School North (8 Titan Way) on Saturday, Nov. 18, from 9 a.m. to 2 p.m. Admission is free.

• **DEERFIELD** Deerfield's Holiday Craft Fair will take place Saturday, Nov. 18, from 9 a.m. to 2 p.m. at Deerfield Community Church (15 Church St.), according to deerchurch.org.

• **MILFORD** St. Patrick Church (34 Amherst St. in Milford) will hold a craft fair Saturday, Nov. 18, from 9 a.m. to 3 p.m. In

addition to crafts, the event will include a silent auction, a raffle, a bake sale and food concessions, according to saintpatrick-milfordnh.org.

• **DERRY** The First Parish Church (47 E. Derry Road in Derry; 434-0628) will hold its annual Sugar Plum Fair Saturday, Nov. 18, from 9 a.m. to 3 p.m., according to fpc-ucc.org. The day will include live music, lunch, a white elephant sale, raffles and a cookie walk, according to a church Facebook post.

• **BOW** The 44th annual Bow PTO Craft Fair is on Saturday, Nov. 18, from 9 a.m. to 4 p.m., and Sunday, Nov. 19, from 9 a.m. to 1 p.m. at Bow High School (55 Falcon Way, Bow). The event will host more than 150 artists. Admission is \$5. Visit bowpto.org/craft-fair.

• **HAMPSTEAD** The Hampstead Christmas Fair is on Saturday, Nov. 18, from 10 a.m. to 2 p.m. at PhanZone Sports Center (142 Route 111, Hampstead). The event will feature more than

100 vendors. Visit facebook.com/stareventsnh.

• **SALEM** The Salem Holiday Psychic and Craft Fair is on Sunday, Nov. 19, from 11 a.m. to 4 p.m. at the Derry-Salem Elks No. 2226 (39 Shadow Lake Road, Salem). The event will feature more than 30 vendors, including readers, crafters and artists. Discover unique hand-crafted gifts, psychic readings, healing, aura photography and more. Visit facebook.com/CAYAHealing.

Theater

- **BEAUTY AND THE BEAST** through Sunday, Nov. 19, from the Peacock Players (14 Court St., Nashua, peacockplayers.org). Showtimes are on Friday at 7 p.m., Saturday at 2 and 7 p.m., and Sunday at 2 p.m.
- **YOU HAVE THE RIGHT TO REMAIN DEAD** from Lend Me a Theater (lendmeatheater.org). An audience participating mystery-comedy, it runs Saturday, Nov. 18, at 6 p.m. and Sunday, Nov. 19, at 5:30 p.m. Tupelo



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THE ROUNDUP

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

• **New exhibit in Manchester:** "The Power of Art," a show featuring paintings, sculpture, photographs and mixed media, is on display now at Art 3 Gallery (44 W. Brook St. in Manchester; art3gallery.com, 668-6650). The gallery is open Monday through Friday from 1 to 4:30 p.m. and evenings and weekends by appointment.

• **New exhibit in Concord:** "The Balm for the Wounds We Bear," an exhibit of paintings from artist Kathleen H. Peters, is on display through Wednesday, Dec. 20, at the New Hampshire Audubon's McLane Center (84 Silk Farm Road in Concord; 224-9909, nhaudubon.org). The center is open Tuesdays through Fridays, 11 a.m. to 5 p.m. See mhfiber.com/home for a look at Peters' work.

• **At the Chapel:** The Alva de Mars Megan Chapel Art Center at Saint Anselm College (100 Saint Anselm Drive in Manchester; anselm.edu) is currently featuring "The Ten Essays Project" featuring reflections by faculty and staff on works in the permanent collection, according to a press release. The exhibit is open Tuesdays, Wednesdays and Fridays from 10 a.m. to 4 p.m. and Thursdays 10 a.m. to 7 p.m. through Friday, Dec. 8.

• **Opening reception:** Sullivan Framing & Fine Art Gallery (15 N. Amherst Road in Bedford; 471-1888, sullivanframing.com) will hold a reception for its exhibit of new works by Marcia Blakeman on Saturday, Nov. 18, from 3 to 5 p.m. Sullivan is open Tuesdays through Fridays from 11 a.m. to 5 p.m. and Saturdays from 11 a.m. to 3 p.m.

• **Holiday spirit:** The Majestic Theatre (880 Page St. in Manchester; majestictheatre.net, 669-7649) presents *In-Laws, Outlaws and Other People (That Should Be Shot)*, a Christmas Eve-set comedy, Friday, Nov. 17, at 7 p.m.; Saturday, Nov. 18, at 2 and 7 p.m. and Sunday, Nov. 19, at 2 p.m. Tickets cost \$20 for adults, \$15 for 65+ and 17 and under.

• **Attention, young writers:** The Center for the Arts (PO Box 872 in New London; 5nh-ARTS, centerforheartsnh.org) is

accepting submissions for its 4th annual teen writers contest through Friday, Dec. 15. Winners will be picked in poetry, short fiction and creative nonfiction and receive prizes from local businesses (as well as publication in the Teen Writers Journal), according to a press release. The entries will be judged by Megan Baxter, a local author and Colby-Sawyer professor, the release said. The contest is open to all writers ages 12 through 18 who live in Andover, Bradford, Danbury, Grantham, New London, Newbury, Newport, Springfield, Sunapee, Sutton, Warner or Wilmot, the release said. Find all the rules at centerforheartsnh.org/teen-writers.

• **Craft fair in Salem:** North Salem United Methodist Church (389 N. Main St. in Salem) will hold a craft fair Saturday, Nov. 18, from 9 a.m. to 2 p.m. featuring handmade knitted and crocheted items, crafts, jewelry, homemade soups, baked goods, a silent auction, white elephant table and more, according to a press release.

• **Pan-Latin sounds:** The Mariposa Museum & World Culture Center (26 Main St. in Peterborough; mariposamuseum.org, 924-4555) will host Sol y Canto in concert on Saturday, Nov. 18, at 3 p.m. The ensemble features Puerto Rican/Argentine singer and percussionist Rosi Amador and New Mexican guitarist, singer and composer Brian Amador, according to a press release. Tickets cost \$20 for adults, \$10 for children.

• **Season opener:** The Nashua Chamber Orchestra will present its season opener, "Beethoven and Schubert," on Saturday, Nov. 18, at 7:30 p.m. at Nashua Community College (505 Amherst St. in Judd Gregg Hall, Nashua) and Sunday, Nov. 19, at 3 p.m. at Milford United Methodist Church (327 N. River Road in Milford). Tickets cost \$20 for adults, \$15 for seniors and college students (students under 18 get in for free). See nco-music.org for tickets.

• **Choral show:** Amare Cantare, an auditioned chamber chorus, will present its fall concert "More Love" on Saturday, Nov. 18, at 7:30 p.m. at Middle Street Baptist Church (18 Court St. in Portsmouth) and Sunday, Nov. 19, at 3 p.m. at Oyster River Middle School Concert Hall (1 Coe Drive in Durham). Tickets cost \$18 in advance and can be purchased at amarecantare.org; limited tickets may be available at the door, according to a press release. 🎵

Music Hall (10 A St. in Derry, Tupelomusichall.com; tickets cost \$50 for dinner and a show).

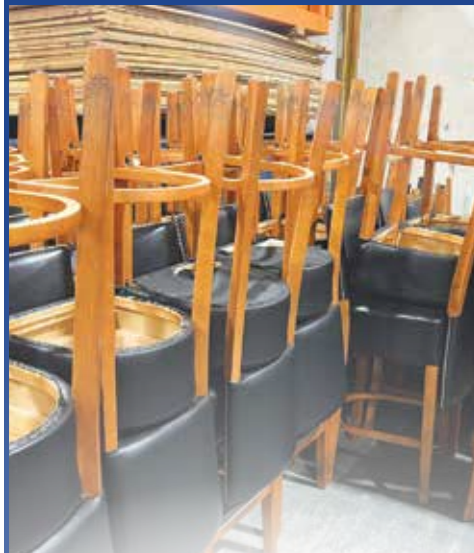
• **LUNGS** at Hatbox Theatre (Steeplegate Mall, 270 Loudon Road in Concord; hatboxnh.com, 715-2315) through Sunday, Nov. 19. Shows are on Fridays and Saturdays at 7:30 p.m.

and Sundays at 2 p.m. Tickets cost \$25 for adults and \$22 for seniors and students.

• **THE SOUND OF MUSIC** from the Community Players of Concord at the Concord City Auditorium (2 Prince St., Concord). The show will run Friday, Nov. 17, and Saturday, Nov. 18,

at 7:30 p.m., and Sunday, Nov. 20, at 2 p.m. Visit community-playersofconcord.org.

• **THE SPONGEBOB MUSICAL** from Kids Coop Theatre Friday, Nov. 17, through Sunday, Nov. 19, at the Derry Opera House (29 W. Broadway, Derry). Visit kids-coop-theatre.org.



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Late fall chores in the garden

Free the trunk flare!

By Henry Homeyer
listings@hippopress.com

— THE GARDENING GUY —

For many of us November is a drab and dreary month: days are short, gray skies the norm. Flowers are largely gone, the soil is soggy and a drizzle or a downpour is common. Soon snow will not be unusual — we've already seen a wintry mix. But there are things you can do when the sun comes out — or with rain gear on.

If you planted trees in the past few years, you should look at them carefully. Most planting tags on purchased trees tell you to plant them at the depth they are in the pot. Unfortunately, many trees are grown on huge farms and slapped into pots without regard to the "trunk flare" — that part of the tree that should be above ground.

Look at a mature tree planted by mother nature — or a squirrel. You will see that the base of the tree widens out, and often roots are seen snaking across the soil near the tree for a while before diving down to seek nutrients and moisture. When planting a tree it is essential that the trunk flare be above ground. If it's not, soil fungi will rot the bark and eventually kill the cambium layer below it. This will kill the tree in six to 10 years. Even if the bark looks flaky and damaged, it probably will recover if you take action now.

If the tree you planted comes straight out of the ground like a telephone pole, or if there is mulch piled up against the tree, you must remove the material that will cause problems.

Mulch is easy to fix. Take your hand and pull it back, creating a doughnut hole

for the trunk, at least 4 inches all around. Mulch has its place; it will keep down weeds and help prevent the soil from drying out in times of drought. But more than 4 inches of mulch can also prevent light rains from reaching the roots. Don't overdo it. No mulch volcanoes. I've been seen removing mulch from trees in public spaces!

If there is soil over the trunk flare, use a hand tool to loosen the soil and pull it back, too. You may find little roots there, but cut them off. Re-grade the area for a foot or more around the tree in all directions. For a larger tree that was sold in a burlap wrapping, it is not uncommon to find 3 to 6 inches of soil over the trunk flare. The burlap wrapping — now often made of plastic materials — should have been removed at planting time. If not, your tree is doomed. Plastic wrapping will never degrade, so you need to dig up the tree and remove it now. Burlap will degrade in time, but often not for years.

What else is there to do in the garden now? This is a good time to move shrubs or small trees that are not doing well where they are. Roots do most of their growth between the time leaves drop and the time the ground freezes, which makes this a good time for moving them. Cool temperatures and rainy days help plants you move now, too.

I was visiting long-time friends in Ohio recently, and they had three fothergilla shrubs that had been in the ground five years and done almost nothing. I took a garden fork, thrust it into the soil nearby and tipped it back. Out popped the root ball, as if it had been planted the day before. I picked it up and took a look. Clearly the shrub had been in a one-gallon pot for a long time before they planted



Trunk flare is easy to see on big trees, but harder on new plantings. Photo by Henry Homeyer.

it. The roots had grown around and around the pot, keeping them from extending out into neighboring soil for moisture and minerals.

After soaking the root ball in a pail of water, I used my fingers, a small folding saw and a CobraHead weeder to tease the roots apart. I broke or cut some, but it didn't matter. The shrubs were doomed unless I could get the roots pointed out and away from the tangled mess they'd been in. I replanted them in places with more sunshine and less competition from big perennials in beds where they should grow and be happy. It may take a year or two before they really start to thrive.

It's tough to know just where to plant a tree or shrub for optimal growth. I like to observe the same species in another garden or ask a friend if they've had luck with the same species. The internet can help if you consult a university or arboretum website. I like books, too, especially any written by Michael Dirr. He seems to know more than anyone else. So do your homework, and think about moving any unhappy woody plants.

By the way, it's not too late to plant



Barberry is easily identified by its red berries now. Photo by Henry Homeyer.

spring bulbs, garlic or bulbs for forcing in pots. I particularly like forcing spring bulbs (daffodils, tulips, crocus and more) by potting them up now and keeping them in a cold place where they won't freeze. Then in February and March I bring them into the warmth of the house, and they bloom early. I pot up enough to give some away to ailing or aged friends.

This is a good time to dig out invasive shrubs like burning bush or barberry that have been planted by birds. Their distinctive leaf color will help you find them now in your woods.

On the next to last day of October this year I plugged in my blue "fairy lights" in my Merrill magnolia and a nice pear tree. It was a gloomy, wet day, and the blue lights looked great against the yellow leaves. Some people call these Christmas or holiday lights, but I consider them just a cheerful boost to my spirits when gardening is nearly done and weather keeps me from doing my final chores.

Henry is a UNH Master Gardener, a regular speaker at garden clubs and libraries, and the author of four gardening books. Reach him by e-mail at henry.homeyer@comcast.net.



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- Seasons Tickets Sports Pub, Manchester
- Second Brook Bar & Grill, Hooksett
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INSIDE/OUTSIDE

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Celebrating an astronaut

• The McAuliffe-Shepard Discovery Center (2 Institute Dr. in Concord; starhop.com, 271-7827) will hold a “100 Years of Alan B. Shepard Celebration” on Saturday, Nov. 18, from 10:30 a.m. to 4 p.m. with demonstrations, educational activities, special content and archival displays about Shepard, who was born in East Derry on Nov. 18, 1923, according to the website. Admission to the center costs \$12 for adults, \$11 for 62+ and ages 13 through college, \$9 for ages 3 through 12 (kids 2 and under get in for free). Planetarium show tickets cost an additional \$6 per person.

• Keep the party going with **cake**. The Aviation Museum of New Hampshire (27 Navigator Road in Londonderry; 669-4820, nhahs.org) will serve cake, while slices last, in honor of Alan Shepard to visitors Friday, Nov. 17, through Sunday, Nov. 19. The museum is open Fridays and Saturdays from 10 a.m. to 4 p.m. and Sundays from 1 to 4 p.m. Admission costs \$10 for adults, \$5 for ages 6 to 12 and 65+ and veterans/active military, and is free for ages 5 and under, according to the website.

Storytime

• Bookery Manchester (844 Elm St. in Manchester; bookerymht.com) will hold a “Giving Thanks Storytime” with the

INSIDE/OUTSIDE

Dear Donna,
I have over a dozen rolls of this used/old paper. Toss or keep? Do you know if anyone would have a use for it?

David

Dear David,
My logic always is there is someone who might have a use for it.

Your wallpaper is from a really good company. It's been around since the 1800s. I think judging by the pattern it looks to be from around the 1960s or 1970s.

The nice part is you have so many rolls that I'm thinking it could be useful if someone is looking to do a complete room.

Old wallpaper has a collectible market. Age, pattern and condition all factor into the pricing. I have seen many early fragments or partial rolls bring really good money.

Because you have a good amount, if it's in



TREASURE HUNT

good condition I would say the value is in the range of \$200+. Now you just have to find a collector or a renovator who could use it. Possibly an antique shop could help with that.

David, thanks for sharing.

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



Ndlovu Youth Choir.

Kiwanis Club on Saturday, Nov. 18, at 11:30 a.m. The event will also include a craft, according to the website, where you can go to reserve a spot for this free event.

Showtime!

• The Capitol Center for the Arts presents **Ndlovu Youth Choir** as part of the Gile Series of events on Thursday, Nov. 16, at 7 p.m. in the Chubb Theatre (44 S. Main St. in Concord; ccanh.com). The group, which has a run on Season 14 of *America's Got Talent*, is described as having “unique musical arrangements, powerhouse vocals, irresistibly combined with mesmerizing choreography and infectious energy,” according to ccanh.com, where you can see videos including their cover of Dolly Parton's “Jolene” and “Shallow” from *A Star Is Born*. Tickets are free but go online to reserve seats.

• The Kids Coop Theatre presents **The SpongeBob Musical** Friday, Nov. 17, through Sunday, Nov. 19, at the Derry Opera House (29 W. Broadway, Derry). More information and ticket sales are TBA. Visit kids-coop-theatre.org.

• The Peacock Players (14 Court St., Nashua, peacockplayers.org) youth theater company presents **Beauty and the Beast** through Sunday, Nov. 19. Showtimes are on Friday at 7 p.m., Saturday at 2 and 7 p.m., and Sunday at 2 p.m.



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There's only one way to tow an all-wheel drive vehicle



By Ray Magliozzi

Dear Car Talk:
I have two automatic transmission questions that have plagued me for over 50 years.

1. Is it OK to coast in neutral with an automatic transmission? I am asking from a potential damage problem, not the safety aspect.

2. Is it OK to tow an automatic transmission car on its drive wheels?

My father always taught me that it would ruin the transmission to do either, but I see cars being towed all the time on their drive wheels. Please help clear this up for me! — David

Your dad was one for two, David.

Coasting with the engine running and the car in neutral won't do any damage to an automatic transmission. The reason it's discouraged is because if you're coasting down a long or steep grade, you lose the car's natural engine braking.

That can allow your speed to get out of control or force you to overuse, and therefore overheat, your brakes. Overheated brakes can fail, which is always bad news,

but especially unwelcome when you're heading down a long hill at high speed.

On the towing issue, your dad was correct that a car with an automatic transmission should not be towed with its driven wheels on the ground, even in neutral. The reason you can't do it is because the driven wheels on the ground will turn the drive shaft, which will turn the internal parts of the transmission.

And an automatic transmission only gets lubricated and cooled when the engine is running. So if you tow it like that for any real distance at all, you'd likely ruin the transmission.

Fortunately, the majority of tow trucks now are flat beds, which lift the car completely off the ground for towing. That's in part because so many cars and crossovers are now all-wheel drive. And if all the car's wheels are driven wheels, there's no other way to tow it. It's also just safer than having a car bouncing along behind a truck. So flat bedding is what we'd always recommend if you're getting towed. That's always a safe option.

Dear Car Talk:

What should I do? I put water in the

radiator of my 2000 Ford Ranger, then headed to the next town over (about 13 miles). I was flying along at about 60 mph, listening to Pink Floyd, and I suddenly lost power. I immediately pulled over and shut off my truck. White smoke came out from under the hood. At that very moment, I knew I had forgotten to put the dang radiator cap back on.

I called for help, which arrived about 20-30 minutes later. I lifted the hood and my truck was already cooled down. The tow truck guy and I added water — lots of water — not realizing it was running right back out underneath the car. Luckily, the radiator cap was still sitting there on the motor where I had left it, but it doesn't look good, does it? I tried to start my truck but couldn't. Can you help me? — Terrie

With what, Terrie? A new car loan?

I think your primary problem was not that you left off the radiator cap. Your primary problem was the reason you were adding water in the first place. You had a coolant leak.

Whatever was causing it — a bad water pump, a loose hose clamp, a cracked hose, a cracked cylinder head, a blown freeze plug — during that 13-mile drive, or per-

haps even shortly before that — the leak went from moderate to catastrophic.

While you were driving along, rocking out to "Dark Side of the Moon," I'm guessing every drop of your coolant leaked out and your engine was suddenly on the hot side of the moon.

At this point, my guess is that you overheated and possibly melted the engine. When an engine gets badly overheated, you can actually melt the valves. Without working valves, you have no compression. And without compression, the engine is, as my bread-maker friends like to say — toast.

So, before you even worry about how to fix the leak, I'd ask a mechanic to do a compression test and figure out why the engine won't start. If you've led a good, clean life, and it turns out to be something fixable, then you'll — obviously — want to take care of the coolant leak, too, before you get back on the road.

But it wouldn't be a bad idea to keep turning the pages until you find the car ads, Terrie. Hey, you can get an upgraded stereo, too.

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Out with the old, in with the new

815 Cocktails and Provisions in Manchester has reopened

By Mya Blanchard
mblanchard@hippopress.com

News from the local food scene

By Mya Blanchard
mblanchard@hippopress.com

• Bottle signing with Robert Irvine:

Celebrity chef Robert Irvine will be at the NH Liquor & Wine Outlet in Bedford (9 Leavy Drive) on Friday, Nov. 17, from 2 to 4 p.m. for a bottle signing. Featured products include Irvine's Precision Vodka and Irvine's American Dry Gin. Visit eventbrite to reserve your spot.

• Tour of French wines:

Tour the flavors of France and learn about the history and culture of French wine making with wine expert Elizabeth Schneider and Serge from Serge Dore Selections on Saturday, Nov. 18, from 2 to 3 p.m. at the NH Liquor & Wine Outlet in Nashua (Willow Spring Plaza, 294 Daniel Webster Hwy.). Tickets are \$12 and can be purchased via eventbrite.

• Italian feast:

The Hills Restaurant at Hampshire Hills Athletic Club (50 Emerson Road, Milford) is hosting an Italian feast on Wednesday, Nov. 22, serving your choice of Caesar salad or Italian wedding soup, with entrees being eggplant Parmesan or chicken Parmesan over linguine, meatballs and Italian sausage with linguine, and fettuccine alfredo. For dessert, choose tiramisu or limoncello cake. The cost is \$30 for adults and \$15 for kids under 12. Visit hampshirehills.com.

• Holiday tree lighting and supper:

Enjoy dinner, a tree lighting and a cash bar at The Barn at Pickering House (116 S. Main St., Wolfeboro) for their 6th annual holiday tree lighting innkeepers supper, featuring chef Krisztina Perron of the Wooden Spoon Catering Co., on Saturday, Nov. 25. Doors and the cash bar open at 5:30 p.m. with the tree lighting taking place at 6:30 p.m. **32 ▶**

815 Cocktails and Provisions in Manchester reopened its doors this September after closing to undergo renovations, now having officially retired its speakeasy style for a modern approach with a more functional open space and the same classic cocktails.

After a combined 30-plus years of bartending experience, Sarah Maillet and Ryan McCabe originally opened 815 back in 2015.

"We wanted it to be more of a relaxing place where people could come, enjoy and have classic cocktails," Maillet said. "It has always been in our mind an ode to where bartending began and where it is today."

The duo spent months researching the market and classic cocktails while trying all kinds of spirits they had never heard of, to create their own cocktail menu that now consists of drinks like Starr Gazer, with Bacardi rum, raspberry liqueur, lychee, lime, demerara and grapefruit bitters, and 815 Old Fashioned with Nebco bourbon, demerara, bitters, orange peel and luxardo cherry. Provisions include flatbreads, such as tomato burrata and pimento pork, salads, tacos, like mushroom carnitas and Brooklyn bodega, a charcuterie and cheese board and more.

"We decided to go back to the old speakeasy theme," Maillet said. "The entrance was a little bit secretive, there was a phone booth in the hall and there were sliding fake brick walls so it didn't look like there was an actual restaurant or bar behind it." Patrons

815 Cocktails and Provisions

Where: 815 Elm St., Manchester

When: Tuesday through Thursday, 5 to 11 p.m., Friday and Saturday, 5 p.m. to midnight.



Photos courtesy of 815 Cocktails & Provisions.



would enter the phone booth, press the button and be asked for that week's password, which would be posted on 815's social media pages. After about four years, the password system proved to be a hassle.

"There were always techy kinds of issues," Maillet said. "I started to feel like, as far as locals go, it wasn't appealing for them to wander into their local restaurant or bar if they had to jump through hoops to look up a password every week."

They decided to do away with the password on weekdays, saving it exclusively for weekends. This worked for a while, the speakeasy aspect making 815 a weekend destination theme, but with the arrival of Covid things were complicated further.

"I told Ryan, if there's ever a time when we can change something and not have to explain it to anybody, now's the time," Maillet said. "So at that point we decided to get rid of the password speakeasy aspect of 815, and not just [for] the fact that we were changing and evolving, but it would have been an absolute nightmare ... if we had to go into the phone booth ... and clean and sanitize it."

When they first established 815, the pair made do with the layout of the bar and worked with what they had. After occupying the space for several years, they had a better idea of what would ideally work best for them. With the bar needing new subfloors, they decided to take this as an opportunity to renovate, revamp and rebrand 815 entirely, building a bigger kitchen and more comfortable bar, adorning the walls with pictures and murals, removing bulky furniture and doing away altogether with the speakeasy aspect.

Despite the changes, 815 is still the same at its core, continuing to serve cocktails that are both classic and creative.

"I've never really let go of that creativity," Maillet said. "I have an idea of what I like the cocktail menu to look like and keeping it balanced ... and I like to think that I have a decent amount of experience under my belt to make a balanced menu and things that people enjoy, that are fun, unique, ... approachable, ... adventurous, whatever the case may be." 🍷

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IN THE **KITCHEN** WITH **KYLE BURNETT**

Kyle Burnett's passion for cooking developed during his time at Lakes Region Technology Center, where he took culinary classes. Growing up, his mother wasn't much of a cook, which inspired him to learn for himself. Since April of this year he has been working at Sonny's Tavern in Dover, where is an executive chef for the first time in his career.

What is your must-have kitchen item?

A comfy pair of shoes. When you're on your feet for 10-plus hours a day, they are essential.

What would you have for your last meal?

A homemade Hawaiian pizza.

What is your favorite local eatery?

If I had to pick one it would definitely be Hong Asian Noodle Bar in Dover.

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

I would definitely enjoy seeing Matthew Lillard eating something I've made.

Crab cakes

From the Kitchen of Kyle Burnett

- 1 pound of crab meat
- 1/2 cup of corn
- 1 red onion
- 1 cup bread crumbs
- 1 cup mayonnaise
- 1/4 cup cilantro
- 1 teaspoon cayenne
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 2 Tablespoons paprika
- 1 Tablespoon Dijon mustard
- 2 Tablespoons lemon juice
- 2 eggs

Finely chop red onion and cilantro. Mix together mayonnaise, corn, red onion, cilantro, cayenne, garlic powder, onion powder, paprika, Dijon mustard, lemon juice, and egg. Mix until well combined. Gently fold in crab meat. Form into 1 1/2-ounce portions and press into a round coin shape. Pan sear on medium heat with just enough oil to cover the bottom of the pan until browned on one side, then flip over and cook the other side.

Weekly Dish

Continued from page 30

and dinner at 6:45 to 8:30 p.m. Tickets are \$75 and can be purchased via eventbrite.

• **Holiday chocolate:** Tour the factory, taste the chocolate and decorate chocolate cabins under the guidance of experienced chocolatiers during the two-hour chocolate holiday cabin class at Van Otis Chocolates (341 Elm St., Manchester) on Saturday, Nov. 25. Class times are at 10 a.m. and 2 p.m. Tickets are \$100 each and can be bought at eventbrite.com.

• **Hogwarts Yule Ball:** Enjoy dinner and dancing at the Hogwarts Yule Ball at LaBelle Winery (345 Route 101, Amherst) on Sunday, Dec. 3, from 5:30 to 9:30 p.m. The four-course meal includes Cornish pasty paired with LaBelle Americus wine, Great Hall

pumpkin bisque with LaBelle riesling wine, Yule Ball grilled pork chop with LaBelle Red Alchemy wine, and sticky toffee pudding paired with a Butterbeer cocktail. General admission tickets are \$114.48 and you must be 21 years or older to attend. Get your tickets before they sell out on eventbrite.com.

• **Brunch and crafts:** Paint your own New Hampshire-themed ornament with Sarah from S. Fenerty Art at Northwoods Brewing Co. (1334 First New Hampshire Turnpike, Northwood) on Sunday, Dec. 3. While your ornament dries, enjoy a breakfast buffet made in house, including quiche, scones, cinnamon rolls, crullers, sausage, bacon and more. Tickets start at \$65 and can be purchased on eventbrite.com.



Kyle Burnett, executive chef at Sonny's Tavern. Courtesy photo.

What is your favorite thing on your menu?

My personal favorite is the short rib risotto. It definitely hits the spot on some of the colder nights.

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

The use of micro greens as garnish for food.

What is your favorite thing to cook at home?

Chicken pot pie, mostly because it's my wife's favorite and I enjoy cooking for her.

El Diablo



El Diablo. Photo by John Fladd.

This is a classic tequila drink. This time, I've substituted mezcal for tequila, because I have a really nice bottle of Siete Misterios that is making me very happy. Mezcal is in the same family as tequila and works nicely in this particular cocktail. In place of the traditional crème de cassis, I've used sloe gin. All of this is slightly beside the point, because the star player here, the lynchpin that holds everything together and keeps it from dissolving into a puddle of entropy, is the ginger beer.

If you are new to the world of ginger beer, you could be forgiven for supposing that it is more or less the same as ginger ale. "Beer/ale," you might say to yourself, "Tomato/tomahto."

This would be a mistake.

Ginger ale is what your mom brought you when you were sick, to help calm your stomach. It's what you drink when you want a soda that doesn't make any demands on you. It might be lovely, but it will always be mild and unassuming. That's sort of its whole point.

A good ginger beer, on the other hand, is anything but mild. If you ever popped open a bottle of ginger beer thinking it was ginger ale and took a big gulp of it to cure your hiccups, you'd definitely get rid of them, and maybe make your heart seize up for a second.

Ginger beer is all about the ginger. "OK," I hear you say, "I like ginger snaps and gingerbread; I really don't think this is a big deal."

All right, the next time you go to a juice bar, ask the juice barista (or whatever the technical name for a juice jockey is) to give you a straight shot of ginger juice. She will raise her eyebrow but will do her thing behind the counter and hand you a shot glass with a milky, beige liquid in it. Don't sip it. Throw that baby down your throat.

It will change your point of view so profoundly that you might quit your job and become a matador. (It's delicious and very spicy.)

Really good Caribbean ginger beers will often add a little cayenne to intensify the experience a little bit. Do yourself a favor and go to a bodega and pick up a couple bottles of the good stuff for this drink. You'll be glad you did.

1½ ounces good tequila or mezcal – right now I'm really enjoying Siete Misterios

½ ounce sloe gin
½ ounce fresh squeezed lime juice
3 to 4 ounces excellent ginger beer

Mix the mezcal, lime juice and sloe gin in a cocktail shaker with ice.

Shake for about 30 seconds, then strain into a Collins glass, over fresh ice.

Top off with excellent, just opened ginger beer. Stir with a chopstick.

The ginger beer really is the star of this show, with the mezcal or tequila playing a strong supporting role. The spiciness of the ginger stands up to the smokiness and bite of the tequila. The lime juice brings the acidity that this combination needs. The sloe gin adds color and the faintest hint of fruitiness.

This is the drink that you would be drinking all the time, if you had made some different life choices at a couple of critical times in your youth.

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

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Sick Boss, Businessless (Drip Audio Records)



Brandishing not just post-rock but indeed post-apocalyptic sound adventures a la That F-king Tank, the meanderings of this Vancouver, B.C., six-piece outfit are mostly loud and sinister, nicking from Jimi Hendrix, 1970s-spaghetti-crime flicks, Primus and really anything they can wrap their instruments around. Slotted into the fusion jazz category for reasons of convenience, this bunch is led by guitarist Cole Schmidt and includes trumpeter JP Carter (who's collaborated with Destroyer), as well as a violin guy and a cellist; all six of them are terrific improvisers when they're called upon to put in two cents

toward realizing the noise-stomp-meets-Ennio Morricone ideas put forth. Par for the course for any outstanding group of this sort, static-noise jams give way to passages of beauty and vice versa; there are hard riffs, proto-emo chill-outs ("CJ Blues") and other related-or-not things that complete a picture of a very interesting instrumental group that'll be around a while with any modicum of luck. **A+** —Eric W. Saeger 🍷

Art Feynman, Be Good The Crazy Boys (Western Vinyl Records)



Art Feynman is an alter ego of producer Luke Temple, and it's a lucky thing I even found that out when I skimmed the press release for this LP; anyone who reads this column knows that I've had a soft spot for the Salem, Mass., native since I first heard him years ago and likened him to another artist you've never heard of, one Winston Giles (I'm waiting for just one reader to finally get into Giles and express their eternal gratitude in sonnet form in my Facebook messages). This one was recorded live in the studio with a full band, a first for Temple; the record's nervous but basically carefree feel recalls Talking Heads'

Remain in Light, which was a touchstone in the writing process. The tunes are meant to touch on "the part of the modern collective consciousness that's struggling to maintain balance in a toxic, chaotic world," but it's a lot lighter-hearted than that; "In CD" feels like a Vampire Weekend demo intended for approval by B-52s. Infectious, massively accessible, genius-level stuff. **A+** —Eric W. Saeger 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- Nov. 17 will be a day of new CD releases, try to stay calm, with regard to all the new music! It's almost **Thanksgiving**, fam, and in order to honor that pumpkin-spiced holiday in the most appropriate way possible, Hollywood released a movie named after it, and the soundtrack was done by one Brandon Roberts, who handled the soundtracking for a bunch of other nonsense-horror movies, including *A Quiet Place* and *The Woman in Black*. At present the soundtrack isn't available, probably because no one would buy a CD of a soundtrack about serial-killer turkeys or whatever it is, but, just saying, I did look into it for you. In fact, I'm a little surprised that there was an actual professional soundtrack for that movie, but you just never know what'll happen when those Hollywood guys start drinking at Spago's, you know?

- If you spend a lot of time on Twitter or basically any other social media site that isn't Facebook and is thus possessed of a little bit of street credibility, you know that **Dolly Parton** is now Taken Seriously by Serious Internet Posters because she's rattled off a few virtue-signaling posts about something or other, which resulted in a noticeable uptick in her cred! Yes, her coolness factor is now at Tom Jones level, and all sorts of younger musical artists are hopping on the gravy train, like when Lady Gaga recorded the duet with Tony Bennett for no rational reason whatsoever, but good for her! Yikes, just look at the roster of rockers who contributed to her fast-approaching new album, *Rockstar*: her version of "Let It Be" features the last two surviving Beatles, Paul McCartney and Ringo Magoo or whatever his name is; it basically just sounds like Dolly Parton doing a Vegas version of that tune, in case you ever wanted to hear such a thing. But wait, folks, there's more, Rob Halford from Judas Priest and Nikki Sixx from Motley Crue appear on the third single, "Bygones," and it's pretty funny but serious, like you end up thinking "why did they let Dolly Parton start randomly singing on a disposable heavy metal song," not that she doesn't do as good a job as you could ever hope for with it; she sounds wildly out of place, but yes, she does keep pace, singing fast over the metallic riffing, boy did I land on the wrong planet.

- Ah yes, **Smoke Fairies**, we've dealt with them before, to a most pleasant outcome in spite of the fact that the indie-folk ladies rose to fame mostly owing to the fact that famous hamburger-gobbling person Jack White decided they were cute and he simply had to have them on his record label! Who cares, either way, yes, they're cute, toward an Emily Perkins I-am-the-world's-weirdest-dorm-mate fashion, so I welcome the chance to hear them sing new songs about ghosts or whatever it is. *Carried In Sound*, their new album, is on the trucks headed to the stores as we speak, and it will feature a new single, called "Vanishing Line," a haunting tune that combines Loreena McKennitt's ren-fair shtick with Enya's multi-tracked technique. You know, if you're a pale-skinned goth who's never listened to these gals, do yourself a favor and check 'em out; they're completely crazy but don't let that stop you.

- We'll end the week with *Salvage Enterprise*, the new album from **The Polyphonic Spree**, a huge-ass "choral rock band" from Dallas, Texas! On Nov. 17, they released the single, "Shadows On The Hillside," a really pleasant tune that's pure '70s acid-AOR, recalling Nilsson and, quite frankly, The Who's *Tommy* album. It's pretty deep and wide, well worth checking out. —Eric W. Saeger 🍷

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Build the Life You Want, by Arthur C. Brooks and Oprah Winfrey (Portfolio/Penguin, 208 pages)

Trying to make sense of the career path of Arthur C. Brooks can make your head hurt. Brooks started out as a classical French hornist and for a while played for a Baltimore brass quintet before joining an orchestra in Barcelona. From there, he was a music teacher in Florida before deciding to study economics. A master's degree and Ph.D. later, he became head of a conservative think-tank, then a Harvard professor, and he's now written a book with Oprah Winfrey.

The only connective tissue in all of this is that Brooks, in his own life and professionally, is a master of the pursuit of happiness, which qualifies him to teach the subject at Harvard and to write about it for *The Atlantic*. It is through his column there that Oprah Winfrey attached herself to his train. Their collaboration, *Build the Life You Want*, is a compendium of Brooks' research on happiness, presented *O* magazine style.

They begin with by recounting the last days of Brooks' mother-in-law, who had a challenging life and was confined to a bed at age 93 yet insisted she was happier than she'd ever been. Brooks questioned her and learned that her happiness came in part from her sense of agency, and her cultivation of relationships, work and religious faith.

Happiness, Brooks and Winfrey contend, in the many sections of the book that teeter dangerously toward platitude, is not a destination but a direction.

"You can't be happy — but you *can* be happier," they write. This requires nurturing the three components of happier-ness: enjoyment, satisfaction and purpose, all of which require some degree of struggle. It is through offing the idea of happiness being an achievable, sustainable state that allows us to be happier, to their way of thinking.

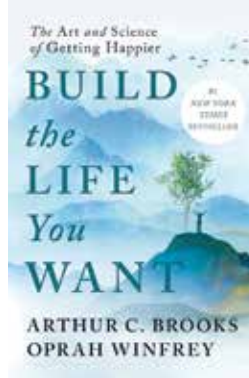
They delve into arguments that feel a little tired, such as the importance of not being led

by emotions. They frame this within the concept of meta-cognition — "thinking about thinking" — viewing emotions as something to control, rather than letting them control you. To do this requires practice, Brooks and Winfrey write, offering four ways to develop the ability: becoming more observant of your feelings, writing about them in a journal, tapping into happy memories and looking for "meaning and learning in the hard parts of life."

Their next recommendation, choosing better emotions, is a bit trickier, but they maintain this can be done. How? Practicing gratitude (more journaling required), finding ways to laugh, and choosing hope over optimism. The latter are not synonyms, they argue, saying "Hope involves personal agency, meaning it gives you a sense of power and motivation." Like an earlier section, in which they insist that enjoyment and pleasure are different things, this assertion can send you down a rabbit hole of disagreement unrelated to their general point. Best not go there.

You can also get bogged down in their descriptions of how sympathy differs from empathy, which is different from compassion. But their point is that compassion combines empathy with a stoic tolerance of uncomfortable feelings associated with another person's pain. "To be a more compassionate (and thus happier) person, start by working on your toughness. To be tougher in the face of another's pain doesn't mean feeling it less. Rather, you should learn to feel the pain without being impaired to act."

Brooks and Winfrey challenge the common assumption that difficult times call for more "self-care." Research has, in fact, shown that focusing on ourselves excessively does less to improve our sense of well-being than focusing on others. They offer suggestions for breaking this cycle,



such as "avoid your own reflection" (this includes things like taking selfies and Googling yourself) and refraining from making constant judgments about the world.

Perhaps most helpful, particularly as we head into the holiday season, is their advice on family conflict. Families can be morass of unmet expectations and simmering resentments even when there aren't larger problems like a "values breach," which is the rejection of other family members' deeply held beliefs. People often try to ignore conflicts like these, assuming they will age out of them, but in most cases these points of contention become more fixed over time. The authors recommend regular conversations to try to work out small conflicts before they become large, accepting others' values, and they say, "don't treat your family like emotional ATMs." They also warn against "chronic negativity," which requires a degree of emotional separation to overcome.

Finally, Brooks and Winfrey offer tips on categorizing friends as "real" or "deal" and cultivating friendships that contribute to happier-ness because they are "deeply real." Meaningful work — "work that is love made visible" — and spirituality round out what is needed for happier-ness.

It is unclear how much of *Build the Life You Want* is Brooks and how much is Winfrey, although the scattered "A Note from Oprah" pages throughout the book suggest Winfrey mostly lent her name to the project. Some passages, the authors acknowledge, have already been published in *The Atlantic*. There's nothing groundbreaking here for anyone familiar with the authors, but also nothing that isn't worth a reminder. Then again, with such star power, it's a bit disappointing that it doesn't dazzle more than it does. **B-** — *Jennifer Graham*

Books

Author events

- **R.W.W. GREENE** will discuss his new science fiction book *Earth Retrograde* on Thursday, Nov. 16, at 6:30 p.m. at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com).
- **CORY DOCTOROW** will talk about and sign his new novel *The Lost Cause* at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Saturday, Nov. 18, at 1 p.m.
- **KAREN WILFRID** will discuss her young adult novel *Just Lizzie* at Toadstool Bookshop (12 Depot Square in Peterborough; toadbooks.com) on

- Saturday, Nov. 18, at 11 a.m.
- **SARAH JANE NELSON**, music historian, will discuss her book *Ballad Hunting with Max Hunter* at Toadstool Bookshop (12 Depot Square in Peterborough; toadbooks.com) on Saturday, Nov. 18, at 1 p.m.
- **BILL FULTON**, co-author of *Survive and Thrive: How to Prepare for Any Disaster Without Ammo, Camo, or Eating Your Neighbor*, will talk about the book at Barnes & Noble (1741 S. Willow St., Manchester, 6658-5557, bn.com) on Saturday, Nov. 18, at 5 p.m.

Book events

- **STORYTIME! SMALL BUSI-**

- NESS SATURDAY EDITION** at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Saturday, Nov. 25, at 11 a.m. featuring authors reading from their new children's books: Deborah Buss with *Where Is Little Stripe's Daddy?*, Matt Forrest Ensewine with *The Thing to Remember About Stargazing* and Kari Allen with *Maddie and Mabel Make a Plan*.
- **PUBLISHERS PICKS NIGHT** with book publisher representatives and refreshments at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, Nov. 29, at 6:30 p.m.

History, stories & lectures

- **BEER FOR HISTORY** UNH's Brewing Science Lab will showcase some of their brews on Thursday, Nov. 16, from 6 to 8 p.m. at Folsom Tavern (164 Water St., Exeter, 772-2622), as part of the Independence Museum's Beer for History series of events. Admission is \$10, free for those under 21. Purchase tickets at independencemuseum.org.
- **NEW HAMPSHIRE NATURE** with "The Brilliant Beaver" with Willa Coroka and "An Uncommon Look at the Common Loon" by Ian Clark on Wednesday, Nov. 29, 7:30 p.m., at the Concord City Auditorium (2 Prince St. in Concord). Doors open at 7 p.m. See walkerlecture.org.

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The Marvels (PG-13)

Captain Marvel, Ms. Marvel and Monica Rambeau team up, much to Ms. Marvel's teenage-fangirl glee, in *The Marvels*, a mostly fun adventure movie in spite of some Marvel Cinematic Universe "did you do your homework?"-ing.

I came to this movie slightly more prepared than usual with these Marvel movies that have TV series tie-ins, having seen — and absolutely loved — the *Ms. Marvel* series all about high schooler Kamala Khan (Iman Vellani), a comics-making, Avengers-loving Pakistani-American girl from Jersey City. I did not see the Nick Fury (Samuel L. Jackson)-centric *Secret Invasion* or *WandaVision*, where I gather we meet the grown-up Monica Rambeau (Teyonah Parris). But it's fine; the movie recaps enough about who everybody is and their relationships to each other — like, for example, that Monica still thinks of Captain Marvel (Brie Larson) as Aunt Carol Danvers, best friend of her mother, the late Maria Rambeau (Lashana Lynch), who died during the five years Monica was Blipped away.

Monica has superpowers now and works for Nick Fury at the S.H.I.E.L.D.-in-space-like S.A.B.E.R. Carol/Captain Marvel is still traveling the universe looking to help people, basically alone except for her cat, Goose, who is a tentacle-mouthed Flerken. Kamala is still in Jersey, still in high school, still making comics when she should be doing homework — as her loving and rightfully suspicious mother Muneeba (Zenobia Shroff) reminds her.

Muneeba, Kamala's dad Yusuf (Mohan Kapur) and Kamala's older brother Aamir (Saagar Shaikh) are deeply confused when, after a crashing noise upstairs, Captain Marvel comes down from Kamala's room. At the same time Kamala finds herself floating in space, where Fury, watching from a space station, had expected to see Monica, who is suddenly on the strange planet where we had just seen Carol. It seems that some kind of space-time-portal-thingies have entangled Carol, Kamala and Monica and whenever



The Marvels

they use their powers, they change places. This phenomenon has something to do with the bangle (one identical to the one Kamala wears) that Dar-Benn (Zawe Ashton), our antagonist, has dug up and put on. Dar-Benn, a Kree warrior/leader person, is trying to use the power she gains from the bangle to transport, via wormhole, resources from other planets to her people's dying homeworld, Hala. From a Skrull planet, she attempts to steal the water. From Earth's solar system, she intends to steal the sun.

(OK, so — Skrull, Kree, Flerken, Blip? Translation: The first two are warring aliens who appeared in *Captain Marvel* and other MCU properties, a Flerken is a cat that's really an alien and the Blip was the whole Thanos thing. And, Thanos? Look, I don't feel like this is anybody's MCU entry point but if it is maybe just take notes for post-film Wikipedia-ing. It took catching a bit of *Captain Marvel* for me to remember "oh, yeah, Hala is a thing we know." Meanwhile, we are introduced to a brand new planet, Aladna, and an alien people who communicate largely through song and I feel like, if we want to pile on the lore, why not go with new, delightfully weird lore like that?)

Monica and Carol haven't reconnected since Monica was a child and of course everybody seems a little uneasy about bringing teenage Kamala to intergalactic battles. But the three women eventually realize that their tangled powers mean they need to

work together.

The movie has some fun with the powers-tangling concept. The scene that sort of introduces the three superheroines to each other features a prolonged fight with the three swapping places throughout, occasionally pulling bad guys with them, which is how the Khan family ends up fighting Kree and how Goose ends up at the family home, at one point eating some Khan family knick-knacks. It's choreographed for maximum fun, with the three characters figuring out the rules and what their powers are and who they're fighting. Later we get a training montage of the three learning how to use the position swaps so they can mount a fight against Dar-Benn.

I also appreciate that the movie pulls the Khans into the adventure, as Kamala's family was so central to her story. Plus Shroff's Muneeba is great and I found myself wishing that the movie had given her some superhero-ing of her own. Muneeba's "you're not allowed to go on a space adventure" protectiveness also helps to root Kamala's character in her teenagerness.

The chemistry between the three women is nice too. We don't get some antagonism-for-the-sake-of-antagonism shoved into the relationships. Instead, we get Carol and Monica reckoning with their past and all three of them learning to work together and value each other's contributions. It's a small thing but it keeps the movie relatively light and fun.

The Marvels mostly keeps its head above the Kree/Skrull-ness MCU soup but it does feel like a struggle. The whole business of Dar-Benn's planet and Captain Marvel's past feels like it gets in the way of really setting this movie free to be the buddy-adventure it wants to be. **B**

Rated PG-13 for action/violence and brief language, according to the MPA on filmratings.com. Directed by Nia DaCosta with a screenplay by Nia DaCosta and Megan McDonnell and Elissa Karasik, The Marvels is an hour and 45 minutes long and distributed by Walt Disney Studios in theaters.

Film

- *Killers of the Flower Moon* (R, 2023) will screen at Red River Theatres in Concord (redrivertheatres.org) through Thursday, Nov. 15, at 6 p.m.
- *What Happens Later* (R, 2023) will screen at Red River Theatres in Concord (redrivertheatres.org) through Thursday, Nov. 16, at 3:30 p.m.
- *The Holdovers* (R, 2023) will screen at Red River Theatres in Concord (redrivertheatres.org) through Thursday, Nov. 16, at 4 and 7 p.m.
- *X: The Life and Times of Malcolm X*, The Met: Live in HD's presentation, will screen on Saturday, Nov. 18, at

12:55 p.m. with an encore on Wednesday, Nov. 29, at 1 p.m. at O'neil Cinemas in Epping and Regal Fox Run in Newington. See fathomevents.com. It will also screen on Saturday, Nov. 18, at Bank of NH Stage (ccanh.com).

- *The Magic Flute*, recorded live in 2006 at the Metropolitan Opera, will screen on Saturday, Dec. 2, at 12:55 p.m. at Regal Fox Run in Newington. See fathomevents.com.
- *The Polar Express* (G, 2004) will screen at all three area Chunky's in Pelham, Manchester & Nashua (chunkys.com) Friday, Dec. 8, through Thursday, Dec. 14, with at least one

screening daily and three on Saturday, Dec. 9, and Sunday, Dec. 10. Buy a "Milk & Cookies Movie Ticket" to get a box with milk, cookies and a bell during the movies. "Dinner with Santa," where guests will be greeted by Santa before and after the show, with opportunities to take photos with him, will take place at Nashua on Monday, Dec. 11, at 5:30 p.m., at Manchester on Tuesday, Dec. 12, at 5:30 p.m., and at Pelham on Wednesday, Dec. 13, and Thursday, Dec. 14, at 5:30 p.m.

- *Florescian en el Amazonas*, a live in HD The Met broadcast, will screen on Saturday, Dec. 9, at 12:55 p.m. with

an encore on Wednesday, Dec. 13, at 1 p.m. at O'neil Cinemas in Epping and Regal Fox Run in Newington. See fathomevents.com. It will also screen on Dec. 9 only at the Bank of NH Stage in Concord. See ccanh.com

- *A Christmas Story* (PG, 1983), a 40th anniversary presentation, will screen on Sunday, Dec. 10, at AMC Londonderry (4 p.m.), Cinemark in Salem (4 p.m.), O'neil Cinemas in Epping (4 and 7 p.m.) and Regal Fox Run in Newington (4 and 7 p.m.), and on Wednesday, Dec. 13, at all four of those locations at 7 p.m. See fathomevents.com.

NITE

First Wave

Cars tribute act hits Tupelo

By Michael Witthaus
mwitthaus@hippopress.com



Panorama. Courtesy photo.

By Michael Witthaus
mwitthaus@hippopress.com

The best thing about playing in a Cars tribute act is it never gets boring. The Boston band broke out in the late 1970s with a string of hits that ran the gamut from edgy jangle pop to swirling, ethereal rock, and no song exactly resembled another.

“The Cars had such a diverse palette of musical tastes, you listen to some of their music and sometimes wonder if it’s the same band,” Ken Marchione said recently. Panorama, the band he co-founded, will bring its pristine Cars reproduction to Tupelo Music Hall on Nov. 18, a co-bill with B-52s sound-alike Bikini Whale. “Their music will live on, and even after all these years they still sound fresh.”

That said, anyone looking to tackle The Cars’ catalog, from their eponymous debut to 1984’s *Heartbeat City* (the last-gasp *Door to Door* three years later doesn’t really count), should be more than a fan. The variety and complexity of songs like “My Best Friend’s Girl” and “Hello Again” can challenge the most talented musician.

The five members of Panorama are up to the task. In fact, their stage act often improves on, or at least cleans up, the

original group, as it employs prerecorded multitracking and layered vocals to emulate The Cars’ album sound.

“We want to make it note for note as perfect as we can,” Marchione said. “Because in a lot of ways they really were a studio band.”

Marchione and keyboard player Darren Muise, who are also in the J. Geils Band tribute act Whammer Jammer, came up with the idea for Panorama in 2019. The two were already Cars fans. Muise went to Berklee College of Music, where he latched onto Cars keys man

Greg Hawkes, particularly liking his synthesizer work. Marchione picked up the guitar at age 6 and was smitten since “Just What I Needed” hit on WBCN and WRKO.

He marvels at guitarist Elliot Easton. “His solos ... are songs without songs that can be hummed; the average listener gravitates to that,” he said. “That’s why I think he’s been so successful as a soloist and a writer because he makes these intricate arrangements for the guitar that everybody can latch on to.”

The first piece in putting the band together was singer-guitarist Darin Ames, who answered Marchione and Muise’s Craigslist ad. Drummer Gary Agresti came next, bringing additional skills as a

sound man — he runs the mix at BankNH Pavilion in Gilford during the shed season. Bass player Jeff Ares came in last, replacing one who’d only played one gig.

Ares was a find. “It was fate — he knew about 25 songs when he walked through the door,” Marchione recalled, adding they did a full rehearsal with him the same day. “He just stepped in, he knows every song, he’s a great bass player, he looks the part and he loves The Cars. It was just an absolute perfect fit, and that completed the band.”

The doppelganger band opens its show with a brief Cars history video and uses career-spanning visual imagery throughout the set. They perform a couple of times a month and recently completed a well-received jaunt to Wisconsin. They’ve even received acknowledgment from the objects of their tribute. At a recent benefit concert, Ares and Ames sat in with Eliot Easton for a pair of songs.

At the show, Marchione had a chance to speak with his musical hero Easton.

“I got to ask him a bunch of questions about a lot of the solos that I’ve been playing for years now,” Marchione recalled. “He was fantastic, and a super nice guy. He knew that we had a tribute to The Cars, and he wasn’t in any way upset; he was flattered. That was a bucket list item for me.”

““
The Cars had such a diverse palette of musical tastes, you listen to some of their music and sometimes wonder if it is the same band.”

KEN MARCHIONE

Panorama (The Cars tribute) w/ Bikini Whale (B-52s tribute)

When: Saturday, Nov. 18, 8 p.m.
Where: Tupelo Music Hall, 10 A St., Derry
Tickets: \$30 at tupelohall.com

MUSIC THIS WEEK

- Alton Bay Docksides Restaurant** 6 East Side Drive, 855-2222
- Foster's Tavern** 403 Main St., 875-1234
- Auburn Auburn Pitts** 167 Rockingham Road, 622-6564
- Bedford Copper Door** 15 Leavy Dr., 488-2677
- Murphy's Carriage House** 393 Route 101, 488-5875
- Bow Chen Yang Li** 520 S. Bow St., 228-8508
- Brookline The Alamo Texas Barbecue & Tequila Bar** 99 Route 13, 721-5000
- Concord Hermanos Cocina**
- Mexicana** 11 Hills Ave., 224-5669
- Lithermans** 126 Hall St., Unit B
- Tandy's Pub & Grille** 1 Eagle Square, 856-7614
- Uno Pizzeria** 15 Fort Eddy Road, 226-8667
- Contoocook Gould Hill Farm & Contoocook Cider Co.** 656 Gould Hill Road, 746-3811
- Deerfield The Lazy Lion** 4 North Road, 463-7374
- Derry Fody's Tavern** 187 Rockingham Road, 404-6946
- Dover Cara Irish Pub & Restaurant** 11 Fourth St., 343-4390
- Epping Holy Grail** 64 Main St., 679-9559
- Telly's Restaurant & Pizzeria** 235 Calef Hwy., 679-8225
- Epsom Hill Top Pizzeria** 1724 Dover Road, 736-0027
- Gilford Patrick's** 18 Weirs Road, 293-0841
- Goffstown Village Trestle** 25 Main St., 497-8230
- Hampton CR's The Restaurant** 287 Exeter Road, 929-7972
- The Goat** 20 L St., 601-6928
- L Street Tavern** 603 L St., 967-4777
- Shane's Texas Pit** 61 High St., 601-7091
- Hudson The Bar** 2B Burnham Road
- Luk's Bar & Grill** 142 Lowell Road, 889-9900
- Lynn's 102 Tavern** 76 Derry Road, 943-7832
- Jaffrey Park Theatre** 19 Main St., 532-9300
- Kingston Saddle Up Saloon** 92 Route 125, 369-6962
- Laconia Defiant Records & Craft Beer** 609 Main St., 527-8310
- Fratello's** 799 Union Ave., 528-2022
- Londonderry Coach Stop Restaurant & Tavern** 176 Mammoth Road, 437-2022
- Stumble Inn** 20 Rockingham Road, 432-3210
- Manchester Angel City Music Hall** 179 Elm St., 931-3654
- Backyard Brewery** 1211 S. Mammoth Road, 623-3545
- Bonfire** 950 Elm St., 663-7678
- Currier Museum of Art** 150 Ash St., 669-6144
- Derryfield Country Club** 625 Mammoth Road, 623-2880
- The Foundry** 50 Commercial St., 836-1925
- Fratello's** 155 Dow St., 624-2022
- The Goat** 50 Old Granite St.
- Great North Aleworks** 1050 Holt Ave., 858-5789
- KC's Rib Shack** 837 Second St., 627-RIBS
- Olympus Pizza** 506 Valley St., 644-5559
- Pizza Man** 850 E. Industrial Park Drive, 623-5550
- Salona Bar & Grill** 128 Maple St., 624-4020
- Shaskeen Pub** 909 Elm St., 625-0246
- South Side Tavern** 1279 S. Willow St., 935-9947
- Stark Brewing Co.** 500 Commercial St., 625-4444
- Strange Brew** 88 Market St., 666-4292
- To Share Brewing** 720 Union St., 836-6947
- Wild Rover** 21 Kosciuszko St., 669-7722
- Meredith Giuseppe's** 312 Daniel Webster Hwy., 279-3313
- Twinn Barns Brewing** 194 Daniel Webster Hwy., 279-0876
- Merrimack Homestead** 641 Daniel Webster Hwy., 429-2022
- Tortilla Flat** 595 Daniel Webster Hwy., 424-4479
- Milford The Pasta Loft** 241 Union Square, 672-2270
- Riley's Place** 29 Mont Vernon St., 380-3480
- Stonecutters Pub** 63 Union Square, 213-5979
- Moultonborough Buckley's** 240 Governor Wentworth Hwy., 476-5485
- Nashua Casey Magee's Irish Pub** 8 Temple St., 484-7400
- Fody's Tavern** 9 Clinton St., 577-9015
- Peddler's Daughter** 48 Main St., 821-7535
- Shorty's Mexican Roadhouse** 48 Gusabel Ave., 882-4070
- New Boston Molly's Tavern & Restaurant** 35 Mont Vernon Road, 487-1362
- Northfield Boonedox Pub** 95 Park St., 717-8267
- Penacook American Legion Post 31** 11 Charles St., 753-9372
- Pittsfield Over the Moon** 1253 Upper City Road, 216-2162
- Portsmouth The Gas Light** 64 Market St., 430-9122
- The Goat** 142 Congress St., 590-4628
- Press Room** 77 Daniel St., 431-5186
- Thirsty Moose Tap-house** 21 Congress St., 427-8645
- Rochester Mitchell Hill BBQ Grill & Brew** 50 N. Main St., 332-2537
- Porter's** 19 Hanson St., 330-1964

Thursday, Nov. 16

- Auburn Auburn Pitts:** open jam, 7 p.m.
- Bedford Copper Door:** Jordan Quinn, 7 p.m.
- Brookline Alamo:** open mic with Travis Rollo, 6 p.m.
- Candia Town Cabin:** Taylor Marie, 6 p.m.
- Concord Hermanos:** Craig Jaster, 6:30 p.m.
Lithermans: Chris Lester, 5:30 p.m.
- Derry Fody's:** music bingo, 8 p.m.
- Epping Telly's:** Tim Theriault, 7 p.m.
- Epsom Hill Top:** music bingo, 7 p.m.
- Goffstown Village Trestle:** Jennifer Mitchell, 6 p.m.
- Hampton CR's:** Just The Two of Us, 6 p.m.
L Street: karaoke, 9 p.m.
Whym: music bingo, 6:30 p.m.
- Hudson Luk's:** Chris Cyrus of Slack Tide, 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, 5:30 p.m.
- Londonderry Stumble Inn:** Chad LaMarsh, 7 p.m.
- Manchester Currier:** Max Sullivan Band, 5 p.m.
- Foundry:** Joel Begin, 5 p.m.
Fratello's: Jack Plante, 5:30 p.m.
Goat: Cox Karaoke, 8 p.m.
Strange Brew: Lisa Marie, 8 p.m.
- Meredith Giuseppe's:** Joel Cage, 5:45 p.m.
- Merrimack Homestead:** Joanie Ciatelli, 5:30 p.m.
Tortilla Flat: Caylin Costello, 6 p.m.
- Milford Pasta Loft:** music bingo, 6:30 p.m.
Riley's Place: open mic, 7 p.m.
- Nashua Casey Magee's:** open mic, 7:30 p.m.
Fody's: DJ Rich Karaoke, 9:30 p.m.
Shorty's: Freddie Catalfo, 6 p.m.
- Northwood Northwoods Brewing:** Colin Hart, 5:30 p.m.
- Pittsfield Over the Moon:** open mic, 6 p.m.
- Salem Copper Door:** Jon Paul Royer, 7 p.m.
T-Bones: Bella Perrotta, 5 p.m.
- Seabrook Backyard Burgers:** Jennifer Mitchell, 6 p.m.
- Red's:** Mica Peterson, 8 p.m.
- Somersworth Earth Eagle:** open mic w/Dave Ogden, 6 p.m.
- Windham Common Man:** Malcolm Salls, 6 p.m.
- Friday, Nov. 17**
- Bedford Murphy's:** Bella Perrotta, 6 p.m.
- Brookline Alamo:** Mike Preston, 6 p.m.
- Concord Hermanos:** Craig Fahey, 6:30 p.m.
- Epping Holy Grail:** April Renzella, 7 p.m.
Telly's: Swipe Right Duo, 8 p.m.
- Epsom Hill Top:** Jennifer Mitchell, 7 p.m.
- Goffstown Village Trestle:** Jordan and Clint, 5 p.m.
- Hampton CR's:** Steve Sibulkin, 6 p.m.
The Goat: Mike Forgette, 9 p.m.
L Street: karaoke, 9 p.m.
Whym: Clint Lapointe, 6:30 p.m.
- Hudson Luk's:** Joanie Ciatelli, 7 p.m.
- Lynn's 102:** karaoke w/George Bisson, 8 p.m.
- Laconia Defiant Records:** Dan Fallon, 5:30 p.m.
Fratello's: Kyle Dumais, 5:30 p.m.
- Londonderry Coach Stop:** Joe McDonald, 6 p.m.
Stumble Inn: All That '90s Band, 8 p.m.
- Manchester Backyard Brewery:** Ken Budka, 6 p.m.
Derryfield: Jimmy's Down, 8 p.m.
Foundry: Kimayo, 6 p.m.
Fratello's: Liz Ridgely, 6 p.m.

Music, live and in person

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



BIG EASY LAUGHS

Comedian **Mark Normand** honed his tight 10 at bars in his native New Orleans. Fifteen years later, he's headlined comedy festivals around the country, appeared on *Conan* six times and recorded the hour-long special *Don't Be Yourself*. He touches down at the Chubb Theatre (Chubb Theatre, 44 S. Main St., Concord, 225-1111, ccanh.com) on Saturday, Nov. 18, at 6 p.m. Tickets range from \$43.75 to \$170.50, plus fees.

Salem Copper Door 41 S. Broadway, 458-2033	T-Bones 311 South Broadway, 893-3444	Chop Shop Pub 920 Lafayette Road, 760-7706	Somersworth Earth Eagle North 350 Route 108, 841-5421
Luna Bistro 254 N. Broadway, 458-2162	Seabrook Backyard Burgers & Wings 5 Provident Way, 760-2581	Red's Kitchen + Tavern 530 Lafayette Road, 760-0030	Windham Common Man 88 Range Road, 898-0088

Great North Aleworks: open mic, 6 p.m. Pizza Man: NKM, 6 p.m. Olympus Pizza: Ryan Williamson, 7 p.m. Shaskeen: Kool Keith, 9 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Amorphous Band, 9 p.m. To Share: The Regular Gents, 6:30 p.m.	Portsmouth Gas Light: Colin Hart, 9:30 p.m. Thirsty Moose: Mad House, 9 p.m.	Rochester Mitchell Hill: High & Dry, 6 p.m.	Salem Luna Bistro: Rebecca Turmel, 7 p.m. Smuttynose: music bingo, 6 p.m.	Hampton The Goat: Chris Toler, 9 p.m. L Street: karaoke, 9 p.m. Whym: Chris Cavanaugh, 6:30 p.m.	Hudson Luk's Bar: Matt Bergeron, 7 p.m. Lynn's 102: Whiskey Tango, 8:30 p.m.	Laconia Fratello's: Richard Cumming, 5:30 p.m.
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Meredith
Twin Barns: Paul Driscoll, 5 p.m.

Merrimack
Homestead: Jessica Olson, 6 p.m.

Milford
Pasta Loft: Whiskey Horse, 8:30 p.m.
Riley's: Glass Onion, 8 p.m.
Stonecutters Pub: DJ Dave O karaoke, 9 p.m.

Moultonborough
Buckey's: Eric & Cliff, 6:30 p.m.

Nashua
Casey Magee's: karaoke, 9:30 p.m.

New Boston
Molly's: Lewis Goodwin, 6:30 p.m.

Northfield
Boonedox Pub: karaoke night, 7 p.m.

Northwood
Northwoods Brewing: Mike Maurice, 6 p.m.

Penacook
American Legion Post 31: Jennifer Mitchell, 7 p.m.

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

Bow
Chen Yang Li: Clint LaPointe, 7 p.m.

Brookline
Alamo: Ramez Gurung, 6 p.m.

Candia
Town Cabin: Andy Laliotis, 6 p.m.

Concord
Downtown Farmers Market: Mary Fagan, 9 a.m.
Hermanos: Reid Parsons, 6:30 p.m.

Contoocook
Cider Co.: Ryan Williamson, 1 p.m.

Epping
Telly's: Brian Johnson, 8 p.m.

Epsom
Hill Top: Whatseaname, 7 p.m.

Goffstown
Village Trestle: Brian James

Londonderry
Coach Stop: Paul Lussier, 6 p.m.
Stumble Inn: Off The Record, 8 p.m.

Manchester
Backyard Brewery: Tyler Levs, 6 p.m.
Derryfield: Down By Ten, 8 p.m.
Foundry: Hank Osborne, 6 p.m.
Fratello's: Jordan Quinn, 6 p.m.
The Goat: musical brunch with Brooks Hubbard, 10 a.m.
Great North Aleworks: Paul Nelson, 4 p.m.
Shaskeen: Evanoff, 8 p.m.
To Share: Upright Dogs, 4 p.m.
Wild Rover: Lewis Goodwin, 5 p.m.

Meredith
Twin Barns: Rebecca Turmel Duo, 5 p.m.

Merrimack
Homestead: Justin Jordan, 6 p.m.

Milford
Pasta Loft: Dead Beat, 8:30 p.m.
Riley's: Down By Ten, 8 p.m.

Nashua
Casey Magee's: Nuisance Neigh-

Saturday, Nov. 18

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ERIK RUSKOWSKI'S THANKSGIVING LEFTOVER LAUGHS

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FRIDAY 24
7:30PM

SATURDAY 25
4 & 7:30PM



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NITE MUSIC THIS WEEK

bor Band, 8 p.m.
Peddler's Daughter: Fox Flamingos, 9:30 p.m.

New Boston
Molly's: Colin Hart, 7 p.m.

Portsmouth
Gas Light Pub: Matt Luneau, 9:30 p.m.

Salem
Luna Bistro: Joel Cage, 7 p.m.

Seabrook
Red's: Redemption Band, 8 p.m.

Sunday, Nov. 19

Bedford
Copper Door: Rob Dumais, 11 a.m.

Brookline
Alamo: Caylin Costello, 4 p.m.

Contoocook
Contoocook Cider Co.: Rebecca Turmel, 1 p.m.

Epsom
Hill Top: Dan's jam open mic, 4 p.m.

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

Hampton
L Street: karaoke, 9 p.m.

Hudson
Lynn's 102: Better Left Acoustic, 4 p.m.

Laconia
Fratello's: Kyle Dumais, 5:30 p.m.

Manchester
Bonfire: free line dancing, 6 p.m.
Strange Brew: One Big Soul Jam, 7 p.m.
To Share: open mic, 4 p.m.

Meredith
Giuseppe's: open mic w/Lou Porrazzo, 5:45 p.m.

Milford
Riley's Place: blues jam, 1 p.m.

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

Portsmouth
Press Room: jazz brunch w/ Sharon Jones, noon

Salem
Copper Door: Steve Prisby, 11 a.m.

Seabrook
Red's: Jay Gratton, 8 p.m.

Monday, Nov. 20

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

Gilford
Patrick's Pub: open mic w/ John McArthur, 6 p.m.

Hampton
L Street: karaoke, 9 p.m.

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

Laconia
Fratello's: Richard Cumming, 5:30 p.m.

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

Manchester
Fratello's: Phil Jacques, 5:30 p.m.
The Goat: Musical Bingo Nation, 7 p.m.
Salona: music bingo with Jennifer Mitchell, 6 p.m.

Meredith
Giuseppe's: Lou Porrazzo, 5:45 p.m.

Merrimack
Homestead: Jodee Frawlee, 5:30 p.m.

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

Portsmouth
The Goat: Musical Bingo Nation, 7 p.m.

Tuesday, Nov. 21

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

Hampton
L Street: karaoke, 9 p.m.
Shane's: music bingo, 7 p.m.
Wally's: music bingo, 7 p.m.

Laconia
Fratello's: Duke Snyder, 5:30 p.m.

Londonderry
Stumble Inn: Chris Powers, 6 p.m.

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

Meredith
Giuseppe's: Michael Bougeois, 5:45 p.m.

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

Portsmouth
The Goat: Isaiah Bennett, 8 p.m.

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

Seabrook
Backyard Burgers: music bingo with Jennifer Mitchell, 7 p.m.
Red's: Charlie Chronopoulos, 8 p.m.

Wednesday, Nov. 22

Bedford
Copper Door: Phil Jacques, 7 p.m.

Concord
Hermanos: Kid Pinky, 6:30 p.m.
Tandy's: karaoke, 8 p.m.
Uno Pizzeria: Scott King, 6 p.m.

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

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

Hampton
L Street: karaoke, 9 p.m.

Hudson
Lynn's 102: Rock Junkies, 7 p.m.

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

Laconia
Fratello's: Richard Cumming, 5:30 p.m.

Londonderry
Stumble Inn: The Slakas, 8 p.m.

Manchester
Angel City: Not Fade Away Band, 6 p.m.
Bonfire: Nikki Briar, 9 p.m.
Derryfield: D-Comp Trio, 8 p.m.
Fratello's: Jeff Mrozek, 5:30 p.m.
Shaskeen: DJ Myth, 8:55 p.m.
Stark Brewing: Cox karaoke, 8 p.m.
Strange Brew: open mic w/ Will Bemiss, 8 p.m.
To Share: Back to the '80s party with DJ Shamblez, 6 p.m.

Meredith
Giuseppe's: Mary Fagan, 5:45 p.m.

Merrimack
Homestead: Jordan Quinn, 5:30 p.m.

Milford
Riley's: karaoke, 7 p.m.
Stonecutters Pub: open mic, 8 p.m.

Salem
Copper Door: Rebecca Turmel, 7 p.m.
T-Bones: Johnny Angel, 5 p.m.

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Trivia

Events

- **Friendsgiving 21+ trivia night** (about the Thanksgiving episodes of *Friends*) Thursday, Nov. 16, 7:30 p.m. at Chunky's in Manchester (707 Huse Road in Manchester; chunkys.com).
- **Harry Potter Thanksgiving Trivia with Autumn & Jace** on Tuesday, Nov. 21, at 6 p.m. at Northwoods Brewing (1334 1st NH Turnpike, Northwood; northwoodsbrewingcompany.com, 942-6400).

Weekly

- **Thursday** trivia with Game Time Trivia at Mitchell BBQ (50 N. Main St., Rochester, 332-2537, mitchellhillbbq.com) at 6 p.m.
- **Thursday** trivia at Station 101

- (193 Union Sq., Milford, 249-5416) at 6:30 p.m.
- **Thursday** 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 with Game Time Trivia at Hart's Turkey Farm (223 Daniel Webster Hwy., Meredith, 279-6212, hartsturkeyfarm.com) from 7 to 9:30 p.m.
- **Thursday** trivia at Yankee Lanes (216 Maple St., Manchester, 625-9656, yankeelanesentertainment.com) at 7 p.m.
- **Thursday** Opinionation by Sporcle trivia at Uno Pizzeria & Grill (15 Fort Eddy Road in Con-



Friends

- cord; 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.
- **First Thursday of every month** trivia at Fody's (9 Clinton St., Nashua; fodystavern.com) at 8 p.m.
- **Friday Team Trivia** at Cheers (17 Depot St., Concord, 228-0180, cheersnh.com) from 8:30 to 9:30 p.m. in the lounge.

Concerts

- **Ndlovu Youth Choir** Thursday, Nov. 16, 7 p.m., Chubb Theatre (44 S. Main St., Concord, 225-1111, ccanh.com)
- **Maya de Vitry** Thursday, Nov. 16, 7 p.m., Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com)
- **Eldorado Slim** Thursday, Nov. 16, 7:30 p.m., Jimmy's (135 Congress St., Portsmouth, 888-603-JAZZ, jimmysoncongress.com)
- **Eric Gales** Thursday, Nov. 16, 7:30 p.m., Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com)
- **Fantastic Cat** Thursday, Nov. 16, 7:30 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusicchall.org)
- **LoVeSeXy** (Prince tribute) Thursday, Nov. 16, 8 p.m., LaBelle Derry (14 Route 111, Derry, 672-9898, labellewinery.com)
- **Chris Robley** Friday, Nov. 17, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **Ronnie Earl & the Broadcasters** Friday, Nov. 17, 7:30 p.m., Jimmy's (135 Congress St., Portsmouth, 888-603-JAZZ, jimmysoncongress.com)
- **Jeff "Skunk" Baxter** Friday, Nov. 17, 7:30 p.m., Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org)
- **MUSE: A Salute to Divas of the 90s** Friday, Nov. 17, 8 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusicchall.org)
- **Jim Messina** Friday, Nov. 17, 7:30 p.m., Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com)
- **Spencer & the Walrus** (Beatles tribute) Friday, Nov. 17, 8 p.m., Bank of NH Stage (16 S.



Skunk Baxter

- Main St., Concord, 225-1111, banknhstage.com)
- **Skunk Sessions/Matt Chase** Friday, Nov. 17, 8 p.m., Stone Church (5 Granite St., Newmarket, 659-7700, stonechurchrocks.com)
- **Panorama/Bikini Whale** (Cars/B-52's tribute) Friday, Nov. 17, 8 p.m., Tupelo (10 A St., Derry, 437-5100, tupelomusicchall.com)
- **Al Di Meola** Friday, Nov. 17, 8 p.m., Nashua Center for the Arts (201 Main St., Nashua, 800-657-8774, nashuacenterforthearts.com)
- **Bearly Dead** (Grateful Dead tribute) Friday, Nov. 17, 8 p.m., Rochester Opera House (31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com)
- **Alice Howe Band** featuring **Freebo** Friday, Nov. 17, 8 p.m., Park Theatre (19 Main St., Jaffrey, 532-9300, theparktheatre.org)
- **The Regular Gents** Saturday, Nov. 18, noon, Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **Tim Parent** Saturday, Nov. 18, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **Toubab Krewé** Saturday, Nov. 18, 6 p.m., Angel City (179 Elm St. in Manchester, 931-3654, angelcitymusicchall.com)
- **High Range** Saturday, Nov. 18, 7 p.m., Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com)
- **Zachariah Hickman's Power**

- Outage** Saturday, Nov. 18, and Sunday, Nov. 19, 7 p.m., Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com)
- **Moondance** (Van Morrison tribute) Saturday, Nov. 18, 7:30 p.m., Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org)
- **Andy McKee** Sunday, Nov. 18, 7:30 p.m., Jimmy's (135 Congress St., Portsmouth, 888-603-JAZZ, jimmysoncongress.com)
- **Mac McAnally** Saturday, Nov. 18, 7:30 p.m., Dana Center (Saint Anselm College, 100 Saint Anselm Drive, Manchester, anselm.edu)
- **Jimmy Kenny Band** (covers of Jimmy Buffett, Kenny Chesney and Zac Brown Band) Saturday, Nov. 18, 7:30 p.m., Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com)
- **Peter Mulvey & Bettysoo** Saturday, Nov. 18, 8 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusicchall.org)
- **Blizzard of Ozz: A Tribute to Ozzy/Stormbringer: A Tribute to Deep Purple** Saturday, Nov. 18, 8 p.m., Rochester Opera House (31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com)
- **Jim Brickman** Sunday, Nov. 19, 2 p.m., Palace (80 Hanover St., Manchester, 668-5588, palacetheatre.org)
- **Trumpet Kings** Sunday, Nov. 19, 5 p.m., Rochester Opera House (31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com)
- **Air Supply** Sunday, Nov. 19, 7 p.m., Chubb Theatre (44 S. Main St., Concord, 225-1111, ccanh.com)
- **Leslie Mendelson** Sunday, Nov. 19, 7 p.m., Press Room

- **Friday** trivia at Gibb's Garage Bar (3612 Lafayette Road, Portsmouth, gibbsgaragebar.com) from 8 to 10 p.m.
- **Monday Trivia at the Tavern** at Red's (530 Lafayette Road, Seabrook, 760-0030, redskitchenandtavern.com), signup at 8:30 p.m., from 9 to 11 p.m. Hosted by DJ Zati.
- **Tuesday** trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 p.m.
- **Tuesday** trivia at Fody's (187 Rockingham Road, Derry, 404-6946, fodystavern.com) at 7 p.m.
- **Tuesday** trivia at 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,

- 6673-1111, banknhstage.com)
- **Eric Grant Band** Wednesday, Nov. 22, 8 p.m., Lakeport Opera House (781 Union Ave., Laconia, 519-7506, lakeportopera.com)
- **Bulkheads/Good Trees River Band** Wednesday, Nov. 22, 9 p.m., Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com)
- **Mattson** Friday, (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com) Nov. 24, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **Trans Siberian Orchestra** Friday, Nov. 24, 7:30 p.m., SNHU Arena (555 Elm St., Manchester, 644-5000, snhuarena.com)
- **Joanne Shaw Taylor** Friday, Nov. 24, 8 p.m., Chubb Theatre
- **Truffle** Friday, Nov. 24, 8 p.m., Stone Church (5 Granite St., Newmarket, 659-7700, stonechurchrocks.com)
- **Model Airplane's Funks-giving** Friday, Nov. 24, 8 p.m., 3S Artspace (319 Vaughan St., Portsmouth, 766-3330, 3sarts

- 77 Daniel St., Portsmouth, 431-5186, gibbsgaragebar.com) from 8 to 10 p.m.
- **Monday Trivia at the Tavern** at Red's (530 Lafayette Road, Seabrook, 760-0030, redskitchenandtavern.com), signup at 8:30 p.m., from 9 to 11 p.m. Hosted by DJ Zati.
- **Tuesday** trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 p.m.
- **Tuesday** trivia at Fody's (187 Rockingham Road, Derry, 404-6946, fodystavern.com) at 7 p.m.
- **Tuesday** trivia at Lynn's 102 Tavern (76 Derry Road, Hudson, 943-7832, lynns102.com), at 7 p.m.
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- 6673-1111, banknhstage.com)
- **Eric Grant Band** Wednesday, Nov. 22, 8 p.m., Lakeport Opera House (781 Union Ave., Laconia, 519-7506, lakeportopera.com)
- **Bulkheads/Good Trees River Band** Wednesday, Nov. 22, 9 p.m., Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com)
- **Mattson** Friday, (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com) Nov. 24, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **Trans Siberian Orchestra** Friday, Nov. 24, 7:30 p.m., SNHU Arena (555 Elm St., Manchester, 644-5000, snhuarena.com)
- **Joanne Shaw Taylor** Friday, Nov. 24, 8 p.m., Chubb Theatre
- **Truffle** Friday, Nov. 24, 8 p.m., Stone Church (5 Granite St., Newmarket, 659-7700, stonechurchrocks.com)
- **Model Airplane's Funks-giving** Friday, Nov. 24, 8 p.m., 3S Artspace (319 Vaughan St., Portsmouth, 766-3330, 3sarts

- Taproom and Grill (61 N. Main St., Rochester, 244-3042, revolutiontaproomandgrill.com/upcoming-events) at 6:30 p.m.
- **Wednesday Kings Trivia** at KC's Rib Shack (837 Second St., Manchester, 627-7427, ribshack.net), sponsored by Mi Campo, in Manchester 7 to 9 p.m..
- **Wednesday** trivia at Millyard Brewery (125 E. Otterson St., Nashua; 722-0104, millyardbrewery.com) at 7 p.m.
- **Wednesday** trivia with Game Time Trivia at The Thirsty Moose (21 Congress St., Portsmouth, 427-8645, thirstymoosetaphouse.com) at 7 p.m.
- **Wednesday** trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.
- **Wednesday** trivia at City Hall Pub (8 Hanover St.; Manchester, 232-3751, snhgh.com) at 7 p.m.

- org)
- **Souled Out Show Band** Friday, Nov. 24, 8 p.m., Tupelo (10 A St., Derry, 437-5100, tupelomusicchall.com)
- **The Coalboilers** Saturday, Nov. 25, noon, Cisco Brewers
- **Mattson** Saturday, Nov. 25, 4 p.m., Cisco Brewers (35 Corporate Dr., Portsmouth, cisco-brewersportsmouth.com)
- **The Boy Band Project** Saturday, Nov. 25, 4 p.m. and 7:30 p.m., Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org)
- **A Sinatra Christmas with Rich Poster** Saturday, Nov. 25, 4 p.m. and 7 p.m., Music Hall Lounge (131 Congress St., Portsmouth, 436-2400, themusicchall.org)
- **A Band of Killers** Saturday, Nov. 25, 6 p.m., Stone Church (5 Granite St., Newmarket, 659-7700, stonechurchrocks.com)
- **Halley Neal and Sam Roberts** Saturday, Nov. 25, 7 p.m., Word Barn
- **The Cookers** Saturday, Nov. 25, 7:30 p.m., Jimmy's

COMEDY THIS WEEK AND BEYOND

- **Tupelo night of Comedy** — Steve Sweeney, Ryan Gartley and Jen Dwyer, Tupelo Derry (tupelomuischall.com)
- **Stephanie Peters** Chunky's Manchester (chunkys.com), Friday, Nov. 17, 8:30 p.m.
- **Mark Normand** Cap Center in Concord (ccanh.com), Saturday, Nov. 18, 7 p.m.
- **Spectacle Live Laughs** Nashua Center for the Arts (nashuacenterforthearts), Saturday, Nov. 18, 8 p.m.
- **Jody Sloane** Headliners in Manchester (headlinerscomedyclub), Saturday, Nov. 18, 8:30 p.m.
- **Lenny Clarke** Chunky's Manchester (chunkys.com), Saturday, Nov. 18, 8:30 p.m.

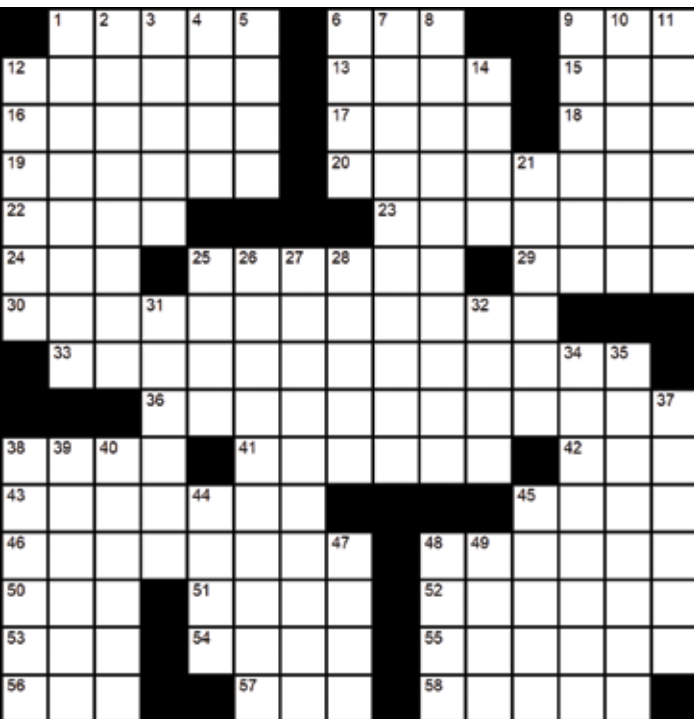
- **Amy Tee/Alex Giampapa** Music Hall Lounge in Portsmouth (themusicchall.org), Wednesday, Nov. 22, 7 p.m.
- **Emily Rukowski** Rex in Manchester (palacetheatre.org), Friday, Nov. 24, 7:30 p.m.
- **Marty Caproni** Chunky's Manchester (chunkys.com), Friday, Nov. 24, and Saturday, Nov. 25, 8:30 p.m.
- **Justin McKinney** Flying Monkey in Plymouth (flyingmonkeynh.com), Saturday, Nov. 25, 5 p.m. and 8 p.m.
- **Amy Tee/Dave Decker** Main Street Grill in Hillsborough (mainstreetgrillandbar.com), Saturday, Nov. 25, 8 p.m.
- **Ace Aceto** Headliners in Manchester (headlinerscomedyclub



Jody Sloane.

- com), Saturday, Nov. 25, 8:30 p.m.
- **R-Rated Hypnotist Frank Santos Jr** Chunky's Manchester (chunkys.com), Saturday, Nov. 25, 9 p.m.
- **Tait Winston** Ruby Room at the Shaskeen in Manchester (shyroomcomedy.com), Wednesday, Nov. 29, 9 p.m.
- **Bob Marley** Amato Center in Milford, Thursday, Nov. 30, 7:30 p.m. (bmarley.com)

“Free-Flowing” – it’s that time again!



Across

- 1. Way to travel from Victor Hugo to Voltaire
- 6. 1962 Crystals hit “___ a Rebel”
- 9. Toast site
- 12. ___ Frisé (poofy breed)
- 13. Bus. numbers
- 15. ___ B. Wells (civil rights icon)
- 16. Suck it up?
- 17. Superior to
- 18. ___ & Bradstreet (credit-rating firm)
- 19. Like scratch-and-sniff stickers
- 20. The “real me”, maybe
- 22. Arctic reindeer herder
- 23. Append
- 24. “Ugly Betty” actress Ortiz
- 25. Ice cream stripe
- 29. Outdated name in a Beatles title
- 30. Summer 2023 phenomenon that takes about five hours to complete
- 33. “You’ve changed my mind”
- 36. Vocal range featured by The King’s Singers
- 38. Sit and mope

- 41. Big name on a cup?
- 42. Genetic blueprint
- 43. In trouble, perhaps
- 45. Expresses disapproval
- 46. “See ya”
- 48. Lack
- 50. “Euphoria” network
- 51. Nickname of an ex in a big

- 2023 memoir
- 52. Like some Navy rescues
- 53. Key below X
- 54. Good thing to feel?
- 55. Zombielike
- 56. Rooibos or oolong
- 57. Conductor ___-Pekka Salonen
- 58. Harassed

Down

- 2. Neighborhood near Dodger Stadium
- 3. “Movin’ Out” choreographer Twyla
- 4. Lead, for one
- 5. Linear
- 6. What poblano peppers passably pack
- 7. Some mushroom payoffs, in most Mario games
- 8. 2003 NBA Rookie of the Year Amar’e
- 9. Commander’s superiors?
- 10. Full-grown animals
- 11. Sought, as an office
- 12. Sci. locale with microscopes
- 14. Tore
- 21. Footnote material
- 25. Action film adventurer Williams
- 26. Returns something late, maybe
- 27. Call routing systems
- 28. Five-in-a-row board game created in 1978
- 31. Often-imitated 1976 movie

- character
- 32. Docs that use endoscopes
- 34. Check beneficiary
- 35. Silica gel pack warning
- 37. Actress Phyllicia of “Creed”
- 38. In order to
- 39. Lacking the know-how
- 40. Crazy Horse, for one
- 44. Cringe-inducing things, in

- recent slang
- 45. Singing D&D classes
- 47. Mode of “The Incredibles”
- 48. Apply haphazardly
- 49. Essen article

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THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

EASY

3-	7+		6×
	2÷	2	
6×		5+	
	4	2-	

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CHALLENGING

1	2÷	11+		2÷	
11+		5+		10×	7+
	10×		3		
2÷		6×		6	5-
	9+		18×		
1-		4		6+	

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RULES

- 1 Each row and each column must contain the numbers 1 through 4 (easy) or 1 through 6 (challenging) without repeating.
- 2 The numbers within the heavily outlined boxes, called cages, must combine using the given operation (in any order) to produce the target numbers in the top-left corners.
- 3 Freebies: Fill in single-box cages with the number in the top-left corner.

PREVIOUS ANSWERS

3	3-	4	2÷
3	1	4	2
2÷	12×	1	4
2	3	1	4
1	4	2	3
2÷		7+	
4	2	3	1

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Across

WORD★Roundup™

by David L. Hoyt & Jeff Knurek

- Find and Circle...**
- Five shapes □□□□
 - Five words starting and ending with B □□□□
 - Two James Cameron movies □□
 - Two country capitals □□
 - ___ Everest □

Last Week’s Answers: SUBARU TOYOTA MAZDA VOLVO FORD / DOLLAR POUND PESO EURO / SYRUP LEAF TREE / COFFEE BEER TEA / OCEAN CANOE

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

She's in the class

Across

- Hope you don't have one on your nose, when singing
- Company Sony acquired in '88
- Canadians The Tragically ___
- Santana 'Oye ___ Va'
- Shania Twain "In my ___ am the driver"
- Continent band may tour
- They can grow in their heads with stardom
- 'Perfectly Good Guitar' John
- It is thrown at hotel penthouse after epic show
- '98 Aerosmith #1 'I ___ Thing'
- Residencies are in Las Vegas or

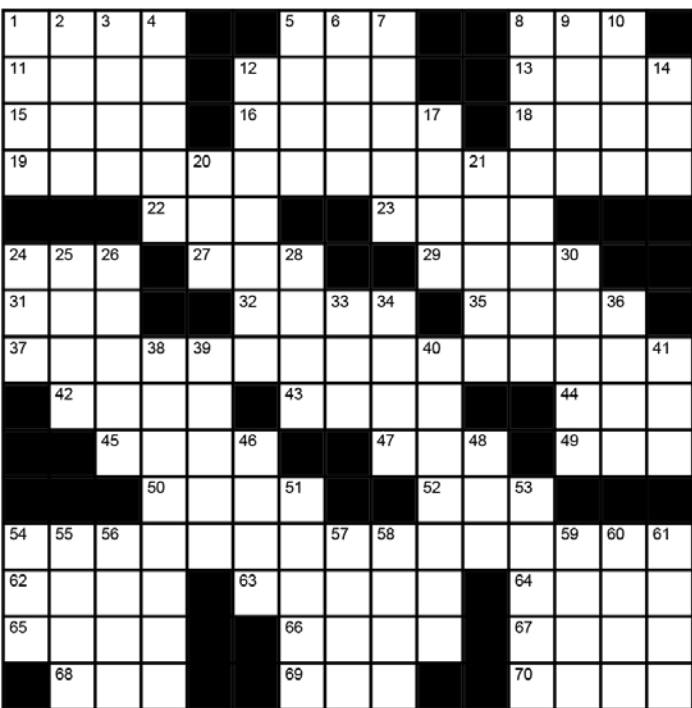
- "City Of" this
- James "Can't catch love with ___ or a gun"
 - '87 hit/band 'Living ___ Box'
 - 'When The Heart Rules The Mind' band
 - Concrete Blonde 'Heal ___' with a bandaid
 - Devildriver 'Head On To Heartache (Let Them ___)'
 - 'Oh! Darling' coverer Gaines
 - Red Flag song about angel headwear?
 - The Police drummer
 - Go with "oohs"
 - Bob Dylan/The Band 'Clothes

- Line ___
- UK mag for new music (abbr)
 - Like perfect condition of The Cure's 'Car'
 - Cars 'Drive' singer Benjamin
 - Approving vote word for new manager
 - Singer/Pianist Amos
 - 'My Way' Vicious
 - Primus covered this '77 Rush album on '22 tour
 - The Weeknd's real first name
 - Robert Palmer 'I Didn't Mean To Turn ___'
 - 'Let's Go Trippin' surf guitarist Dick
 - Deana Carter '___ Shave My Legs For This?'
 - They are stacked against struggling artists
 - Ed Sheeran "___ fire burning the trees"
 - Breeders song for unknown John to police
 - Larry Williams 'Hootchy-___'
 - 'Juliet (Keep That In Mind)' Gilmore

Down

- Like freezing parking lot cooler beer
- "You don't have ___ home but you can't stay here"
- Repeated shout in Counting Crows 'Accidentally In Love'
- Awards shows need them for emceeing
- Bad English keyman Jonathan
- Green Day song for sitter's headache
- Harvey Danger 'Flagpole ___'
- Janes Addiction 'Ritual De Lo ___'
- Coldplay 'Your Guess ___ Good As Mine'
- Ed Sheeran "I'm not a rapper I'm a singer, I just take the ___"
- One who chants
- 'Sun Always Shines On TV' band that said "Gotcha!", perhaps
- 'Mickey' one-hitter Basil
- Onstage hair costume
- Offspring 'Spare ___ Details'
- Taxing Chuck Berry enemy
- Marina & The Diamonds 'I Am ___ Robot'

- Ed Sheeran debut '11 hit 'The ___'
- Pearl Jam rodent song on 'Vs.'
- Dandy Warhols song for the first proposed idea
- Label founded in 1901
- Rolling Stones "Tongue & lips", e.g.
- Stereophonics 'Step ___ Old Size Nines'
- Sammy Hagar might tell a 'Little' one
- '___ Capped Romance' had 36 Crazyfists on a mountaintop
- Drummer Longineu W ___ III of Yellowcard
- Randy Rhoads 'Blizzard Of Oz' instr.
- Phish guitar god Anastasio
- Triumph's Emmett
- Blink-182 'Every Time ___ For You'
- '01 Dave Matthews 'Everyday' hit 'I ___'
- Trendy genre can be called a short-lived this
- Placed on Ebay for rare concert t-shirt
- Make over, in studio
- 'Hum Along' band
- Impressions 'All I Want ___ Is Make Love To You'
- Johnny that could 'See Clearly Now'
- Singing club
- Oasis spot him out on 'I Can ___ Liar'



R&R answer from pg 40 of 11/9



Jonesin' answer from pg 39 of 11/9



NITE SUDOKU

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 41.

King Classic Sudoku

Puzzle A

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

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King Classic Sudoku

Puzzle B

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

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King Classic Sudoku

Puzzle C

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

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All quotes are from *Wake Up Happy: The Dream Big, Win Big Guide to Transforming Your Life*, by Michael Strahan, born Nov. 21, 1971.

Scorpio (Oct. 23 – Nov. 21) *I always have big plans. But what I've learned is that 99 percent of happiness isn't about achieving more in the future. It's about being more in the present. Did someone say presents?!*

Sagittarius (Nov. 22 – Dec. 21) *Home game or away, I used the same routine to transform my mind before the game, to gather my strength.... I'd start out by listening to R&B, artists like Alicia Keys, Dave Hollister, Mary J. Blige, and Keith Sweat. ... Everybody thought I was listening to gangster rap, but it was mellow R&B.... Listen.*

Capricorn (Dec. 22 – Jan. 19) *Maybe greater happiness and more prosperity for you is a matter of pivoting, not quitting. ... When the first U.S. Census was taken, there were 322 job titles listed. On the most recent U.S. Census, there were 31,000 types of jobs to choose from. Pivot!*

Aquarius (Jan. 20 – Feb. 18) *The thing that's so genius about music is that it makes you move. Shake your booty.*

Pisces (Feb. 19 – March 20) *I wasn't changing bad habits; I was making new ones. Try to add to your repertoire.*

Aries (March 21 – April 19) *Unfortunately (or fortunately), we don't begin every day in a huddle with our best friends and favorite family members cheering us on to have an awesome day. But why not?*

Taurus (April 20 – May 20) *There was a lot of horsing around, but at the end of the day it was all hard work, and increasingly no one expected more out of me than I did. Calibrate your expecta-*

tions appropriately.

Gemini (May 21 – June 20) *The physical training paid off. Keep going!*

Cancer (June 21 – July 22) *If by chance you — the reader — and I ever work together, trust me on this: I don't want to hear about how you spent the weekend doing Civil War reenactments. Think before you speak.*

Leo (July 23 – Aug. 22) *Just as there is no manual for parenting, nobody tells you how to be a first-year rookie on an NFL pro team. You learn as you go.*

Virgo (Aug. 23 – Sept. 22) *I knew I wasn't an every-down player going in, but my goal was to ... get stronger, so that eventually I would play every down. Goals.*

Libra (Sept. 23 – Oct. 22) *One afternoon at a game, I made what I remember was that most amazing play of my Pee Wee career. ... I learned something huge about myself that day. I loved making the play, but I did not like the attention. At least you learned something. 🍷*

7 LITTLE WORDS

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

CLUES	SOLUTIONS
1 shoot upward (6)	_____
2 buy and sell illegally (7)	_____
3 very energetic person (11)	_____
4 empty space (6)	_____
5 1985 Tears for Fears hit (5)	_____
6 rapid growth (9)	_____
7 teach new tricks (5)	_____

AFF

ON

IC

KET

EC

CU

RAC

TR

UM

OSI

KER

PL

FIR

SHO

VA

TR

EX

AIN

ROC

UT

Last Week's Answers: CRANE 2. SEMIAQUATIC 3. EARTHQUAKE 4. MARLINS 5. FLOOR 6. RACHEL 7. MERCI

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Sudoku Answers from pg 40 of 11/9

Puzzle A

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

Difficulty: ★ 10/23 ©2023 King Features Syndicate, Inc.

Puzzle B

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

Difficulty: ★★★ 10/25 ©2023 King Features Syndicate, Inc.

Puzzle C

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

Difficulty: ★★★★★ 10/27 ©2023 King Features Syndicate, Inc.

Legal Notice

THE STATE OF NEW HAMPSHIRE Judicial Branch NH CIRCUIT COURT

6th Circuit - Probate Division - Concord
2 Charles Doe Drive,
Concord, NH 03301

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

CITATION BY PUBLICATION - Surrender of Parental Rights Over F.H.

Case Number: 317-2023-AD-00332

TO: Josh Skinner, now or formerly of Franklin, County of Merrimack, and State of New Hampshire

Pursuant to NHRSA 170-B:5© and 170-B:6(1), you are hereby notified that you have been named the alleged father of baby girl, born on June 26, 2023, in Concord, New Hampshire.

If you intend to claim Paternity of this child you must complete, sign and return a Notice of Intent to Claim Paternity to the 6th Circuit- Probate Division- Concord Court within 30 days of this notice.

Your failure to file said Notice within the said time will result in a forfeiture of all your parental rights regarding this child and said child may be placed for adoption without your consent and without further notice to you.

The petitioner is ordered to serve this citation by causing the same to be published once each week for two successive weeks in a newspaper of statewide circulation in New Hampshire.

/s/ Sharon Richardson
Clerk of Court
State of New Hampshire
Merrimack County

October 31, 2023

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Police Report

Milwaukee Police Chief Jeffrey Norman accompanied the mayor on Nov. 6 at a news conference where they presented a resolution to help curb reckless driving in the city. The Washington Post reported, saying the city needs to “change the daily behavior” of dangerous drivers. But after the event, as soon as Norman hit the road in his SUV, a dump truck rear-ended him, injuring both Norman and another officer. “We did not need this type of reminder that all drivers need to slow down and increase caution on our roadways,” Mayor Cavalier Johnson said. *Washington Post, Nov. 7*

Surprise, Surprise!

When antique dealer Beth Meyer bought the contents of a storage unit in September 2022, she was disappointed that there were no rocks inside; rocks are her specialty. However, The Washington Post reported, she did find a human skull among the items. This October, she put a \$4,000 price tag on the skull and used it in a Halloween display in the store she helps run in North Fort Myers, Florida — until an anthropologist walked through and saw it. While Meyer already knew the skull was real, the scientist thought it was very old and possibly from a Native Amer-

ican person, making it subject to certain federal laws. So they contacted the Lee County Sheriff’s Office. Deputies deposited the skull with the medical examiner’s office, and while Florida law prohibits selling human remains, they don’t believe Meyer did anything wrong. She said she was “unaware of the skull being a Native American. I put such a high price on it that I figured no one would buy it.” *Washington Post, Nov. 6*

The Entrepreneurial Spirit

In the Chinese province of Hunan, the Shiniuzhai Scenic Area offers stunning landscapes of sheer cliffs — perfect for climbers. And who doesn’t get a little thirsty on the way up a grueling vertical mountain face? CNN reported that perched at 394 feet above the ground, a 2-square-meter “convenience store” offers free water bottles and other sustenance to hungry and parched climbers. The general manager of Shiniuzhai, Song Huizhou, said staff members are tasked with hauling goods up to the store every day in their backpacks. And you thought your commute was brutal. *CNN, Nov. 5*

Meanwhile, at the Mall ...

A man who had been living in a Shang-

hai shopping center stairwell for about six months was finally evicted on Oct. 30, the Daily Star reported. One security guard discovered his cozy setup, which included a tent, an ergonomic chair, a desk and a computer, but allowed him to stay while he studied for exams — until a second guard found the makeshift home. The unnamed man used the mall’s electrical outlets to charge his devices. *Daily Star, Nov. 7*

Great Art

Washington native Ben Miller is a painter of landscapes, focusing on river scenes to raise awareness about conservation. Oddity Central reported that it’s his painting method that makes him stand alone: He applies paint to fishing flies that he makes himself, then flings them at a piece of plexiglass positioned several feet away. Having learned fly fishing from his dad, Miller hits the precise mark he’s aiming for every time. He said he sometimes gets approached by police because people assume he’s fishing out of season, but they’ve always been understanding. *Oddity Central, Nov. 8*

It Doesn’t Work That Way

On Nov. 1, at Canberra Airport in Aus-

tralia, a woman who seemingly missed her flight ran past security and onto the tarmac, trying to attract the attention of the pilot, 9News reported. The QantasLink flight was headed to Adelaide. Witness Dennis Bilic said it was “weird” that no one stopped her: “People were a bit flat-footed ... that was the weird part.” Another witness said the pilot was “warned or spotted her and killed the engine.” Flights were delayed for about 10 minutes after the incident. *9News, Nov. 2*

Wait, What?

Fashion icon Dior has launched a new scent made for babies, the Mirror reported. Bonne Etoile, priced at 230 British pounds (about \$281), will provide a “gentle reminder of sweet memories of early childhood,” the brand gushed, with its “light notes of fruit, pillowy cotton and velvety petals.” (Do I detect a hint of spit-up?) It contains 98% natural-original ingredients. Parents can also indulge in hydrating body milks and bath cleansing foams. But everybody knows that babies smell amazing without the pricey perfumes! *Mirror, Nov. 9*

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

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