

**the
Hippo**

DECEMBER 21 - 27, 2023

**MUSIC &
COMEDY P. 38**

**RELAX WITH
PUZZLES P. 43**

LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

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ON THE COVER

10 COOKIES! In this week's cover story, we hold a cookie swap — asking a variety of people to share a cookie recipe and a little about what makes it special. We have 48 cookies (including cookie-ish items like bars and drops) for your baking and eating pleasure.



ALSO ON THE COVER I know, I know, we're not even to Festivus (Dec. 23) and we're already talking about New Year's Eve, which this year falls on a Sunday. Get to making those plans and those RSVPs for a special meal (page 28) or a night of music (page 36). Of course you don't have to wait to Dec. 31 to enjoy some live music or a comedy show — check out the Music This Week listing of music at area restaurants (page 38), find laughs in the Comedy This Week (page 41) and check out upcoming ticketed Concerts (page 42). And puzzles — sure, we always have puzzles but it felt like a good reminder that if you need a quiet moment to yourself, we offer two crosswords, three sudokus and more, starting on page 43.

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NEWS & NOTES

College for first responders

The New Hampshire Department of Safety has launched a new First Responder program in collaboration with the Community College System of New Hampshire (CCSNH), the Police Standards and Training Council and Sen. David Watters. According to a press release, this initiative aims to enhance the career development, recruitment and retention of law enforcement officers, professional firefighters and emergency medical technicians (EMTs). Eligible first responders can receive tuition and fee reimbursements for courses at any of New Hampshire's community colleges, subject to funding availability and successful course completion. The program underscores the state's commitment to maintaining a skilled first responder workforce and is supported by funding from New Hampshire Senate Bill 153, sponsored by Sen. Watters.

School projects

The Public School Infrastructure Commission in New Hampshire has recommended funding for 262 school security projects across the state, totaling \$9,668,202.68. According to a press release, this recommendation is part of the third round of the Security Action for Education (SAFE) grants program, which received 630 applications. The grants, aimed at enhancing school security

measures such as access control and surveillance, await approval by the governor, the Executive Council and the Joint Legislative Fiscal Committee, expected in early 2024. Previously, the SAFE grants program had allocated about \$13.9 million to 341 schools, with priority given in the latest round to those schools that had not received funding in earlier rounds.

Insurance ed

The New Hampshire Insurance Department (NHID) and New England College (NEC) are continuing their educational collaboration with the launch of the second year of a specialized insurance industry course. According to a press release, this course, starting in the Spring 2024 semester, aims to provide students with an in-depth understanding of various aspects of the insurance sector, including risk identification, management techniques, the logic behind insurance purchases and regulatory oversight by the NHID. The course, which offers four academic credits, also includes the possibility of an internship for additional credits. Experienced professionals from the NHID will lead the course, sharing their knowledge from both public and private sectors in insurance. Completion of the course and internship may even allow students to waive the insurance licensing exam, akin to the Webster Scholar Program at UNH Law.

Charter schools

According to a report by the National Alliance for Public Charter Schools, New Hampshire's public charter school enrollment saw an increase of 11.99 percent, or 592 students, during the 2022-2023 school year. This growth contrasts with the overall trend in public school enrollments nationally, where public charter schools experienced a 2 percent increase (more than 72,000 students) from the 2021-2022 to the 2022-2023 school year, while district public schools saw a marginal increase of 0.02 percent (7,400 students). Over the past four years, public charter schools nationally have added more than 300,000 students, a 9 percent rise, whereas district public schools have not regained the approximately 1.5 million students lost during the pandemic, a 3.5 percent decrease. In New Hampshire charter schools have grown by 30.79 percent in the last three years, with the Academy for Science and Design in Nashua recording the largest enrollment increase, of 97 students for the 2023-2024 academic year.

Health news

Cheshire Medical Center in Keene, a Dartmouth Health member, has introduced continuous renal replacement therapy (CRRT) for intensive care unit patients experiencing kidney failure, according to a press release. With the acquisition of two CRRT machines

The New Hampshire Department of Transportation (NHDOT) has implemented nighttime lane closures on Interstate 93 northbound in **Derry/Londonderry**, expected to be in effect through the morning of Friday, Dec. 22, according to a press release. During this period, northbound traffic will be rerouted through newly constructed ramps, returning to I-93. The closures, affecting the stretch from mile marker 11 to 13, will reduce traffic to one lane near mile marker 12. These closures are for setting steel girders on the new Exit 4A bridge, part of a larger \$45 million interchange construction project.

Manchester's Bookmobile program has reached a milestone of distributing 20,000 books to children. According to a press release, the Bookmobile, reintroduced in 2018 and operational through the pandemic, aims to improve child literacy and ensure book access for all ages. The program is supported by staff from Manchester City Library and the Manchester School District, as well as community volunteers.

Nashua nonprofit Harbor Care received a \$5,000 grant from BAE Systems, a global defense, aerospace and security company, to assist in ending homelessness among veterans in the state. According to a press release, this funding will support essential services for homeless veterans, including access to shelter and food. Harbor Care, serving more than 450 veterans and their families annually, has contributed to ending veteran homelessness in Nashua since 2017 and is working toward replicating this success across New Hampshire.



and the ICU staff trained in their use, the hospital can now treat more critically ill patients locally. The CRRT treatment offers a 24-hour dialysis process, crucial for patients with acute kidney injury, which is associated with a high mortality rate. This new capability allows patients to stay close to their community during recovery, a significant change from when patients needed to be transferred to other facilities. Cheshire's

ICU also benefits from Dartmouth Health's TeleICU service, providing around-the-clock care in collaboration with remote nephrologists. The program has been operational since early August, contributing to life-saving treatments and, in one case, facilitating organ donations from a patient. 🌟

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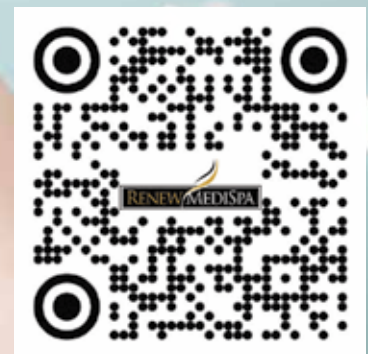
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NEWS & NOTES Q&A

Future workers

ApprenticeshipNH helps to build a workforce

Following the 2023 ApprenticeshipNH Summit, which recognized 11 businesses and individuals for their contributions to workforce expansion, Anne Banks, CCSNH Apprenticeship Grants Manager, discussed the program's strategies and achievements and the criteria for the Champion Recognitions.

Q: *How has ApprenticeshipNH evolved since its inception to effectively expand New Hampshire's workforce?*

ApprenticeshipNH is a grant-funded program that's been around since 2017, fully funded through the U.S. Department of Labor. It's a workforce development program of the Community College System, funded through U.S. Department of Labor grants to expand registered apprenticeships in traditional and non-traditional sectors. We started as a very small team in 2017, working closely with our workforce development offices at our seven community colleges across the state. Since then, we have grown, tripling our staff members. We have helped build over 100 apprenticeship programs in the state and assisted over 1,300 apprentices. We work as an intermediary between the employer, the U.S. Department of Labor Office of Apprenticeship, and career seekers, connecting all the pieces together to help build a talent pipeline for New Hampshire.



Anne Banks. Courtesy photo.

their organization's needs. Then, we match their occupational needs with a federal database of apprenticeable occupations. We guide them through developing their registered apprenticeship and pre-apprenticeship programs. This includes creating an on-the-job training outline and connecting them to related instruction providers, which can be through our colleges for credit or non-credit-bearing courses. We also assist in connecting them to high schools, adult education and career seekers like New Hampshire Employment Security and our worker partners. Our role is to help build these relationships. We've organized networking events across regional hubs to bring together employers, community organizations and state agencies, facilitating a network where they can meet each other's needs and fill voids.

What strategies does ApprenticeshipNH use to meet the unique demands of different sectors?

We listen to our employers and contract with people for technical assistance who are experts in their areas. We conduct labor market research and also rely on national trends. For example, there is a newly formed nursing apprenticeship for registered nurses at the national level. We inform organizations about its existence and are now working to see how it can be uniquely implemented in New Hampshire.

What are the primary goals for ApprenticeshipNH in the coming years?

In the past year we developed regional hubs around our community colleges. Our primary goal is to create a sustainable infrastructure for registered apprenticeship in New Hampshire that meets the needs of both employers and career seekers. We aim to build a sustainable infrastructure that offers multiple options for career seekers.

What criteria were used to select the 11 Champion Recognitions?

Our Champions fell into different categories. Some were prominent businesses, many of them pioneers in their fields. For example, the New Hampshire Auto Dealers Association was our first association model, looking to develop stackable credentials and apprenticeship programs. The common thread among all 11 recipients is their dedication to and support of registered apprenticeships in New Hampshire and their apprentices. They are innovative thinkers who have initiated new programs and are committed to building career pathways within their organizations using registered apprenticeship.

Can you describe how ApprenticeshipNH collaborates with employers to create beneficial partnerships?

ApprenticeshipNH begins by collaborating with an employer, association or organization interested in building registered apprenticeships and working with apprentices until they are fully trained. We first sit down with the employer to understand

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— Angie Sykeny

Holiday joy for Boston



The Big Story – Xmas Arrives: With the holiday season a time of joy, the focus for the big story is the early success of the Celtics and Bruins. The C's start this week with the

best record in the NBA, on pace to win 65 games. Time will tell if the pace can be maintained, since a tough five-game western swing lies ahead, ending vs. LeBron and the Lakers in the marquee national TV game on Christmas Day. The Bruins are tied with the Rangers for the best record in the East after Saturday's tough 2-1 OT loss to the New Yorks. They close the year with a mixed bag of six games, some tough and some easy. As for the other two Boston teams, thank them for great thrills over the first 20 years of the century and leave it at that.

Sports 101: Name the only full-time NFL kicker to be named MVP.

News Item – NBA Scores Going Through the Roof: Something is in the water in the NBA and it's affecting the scoring. There were six games last Monday night and the lowest total by a winning team was 129 by Denver in a seven-point win over Atlanta. In the others, two had 131, in addition to a 132, 136 and the Sixers crushed Washington 146-101. At the top is Indiana, who won 131-123 over Detroit and are on a 129-points-per-game pace that would be more per game than any team in history.

News Item – Five Christmas Wishes: Five presents under the tree for the New England sports fan.

(1) **Coach B** steps down and the Patriots get the next hotshot GM from the SF or Philly organizations to shop for the groceries.

(2) **John Henry** sells the Red Sox. Thanks for the memories but he no longer has the fire that's needed in the owner's box to win big.

(3) The Celtics (somehow) find a big under the tree to give them needed depth up front.

(4) Seats with cushions and more leg room in the stands at Fenway.

(5) Trip to the Finals for the Celtics. Not wishing for a championship, because I want to see them earn that on their own.

The Numbers:

12 – all-time Saint Anselm record for 3-balls made in game as **Josh Morrisette** went for a career-high 44 points in an 84-77 over Franklin Pierce.

18 & 23 – team record losing streaks for the San Antonio Spurs and Detroit Pistons respectively. The Spurs' streak ended on Friday with a win over the Lakers, but Detroit's rolled on with Sunday's 146-104 blowout to Milwaukee.

64 – points scored with no box score-inflating 3-balls by **Giannis Antetokounmpo**, by going 20-28 from the field and making 24 of his astonishing 32 free throws to go along with 14 rebounds in Friday's 140-126 win over Indiana.

A Little History – Gianni's 32 Foul Shots: In case you're interested, **Wilt Chamberlain** also had 32 foul shots that day in March 1962 when he went for 100 points vs. the Knicks, making 28. **Dwight Howard** holds the record for most FT's in a game (twice) when he only made 25 and 21.

... Of the Week Awards

Biggest Joke: Warriors Coach **Steve Kerr** saying they want to "help" **Draymond Green** rather than "punish" him after his latest cheap shot got him suspended. Are you kidding me? If anyone needs to be sent to his room without supper it's this dirtbag. You're enabling him with that nonsense.

Late Xmas Present: Even though it was done in the early 1990's, if you're stuck for a present for a real baseball history fan it's hard to find a better one than a boxed set of the baseball documentary from **Ken Burns** that originally aired on PBS.

Random Thoughts:

When did playing back-to-back games in the NBA become the equivalent of scaling Mt. Everest in a Speedo and wearing flip-flops?

Earth to **Adam Silver**: Enough is enough with **Draymond Green**. Suspend that blight on your game for the rest of the year.

Sports 101 Answer: Paul Hornung (1961) and **George Blanda** (1970) were kicker MVPs, but it was also for a combo of duties as a running back and off the bench backup QB/savior for Green Bay and Oakland respectively. The Redskins' **Mark Moseley** was just a kicker when he somehow was MVP during the strike-shortened nine-game 1982 season.

Final Thought:

Happy holidays to one and all.

Email Dave Long at dlong@hippo-press.com. 🐼

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NEWS & NOTES

QUALITY OF LIFE INDEX

Ski NH

New Hampshire has been ranked as the sixth-best state for skiing vacations in the U.S., with a score of 6.54 out of 10 according to Viator's points-based index system. This system evaluates the number of ski resorts, ski resorts per capita, average ski resort ratings and average snowfall during the winter months. With 28 ski resorts, New Hampshire boasts the third-highest number in the top 10 states and enjoys the third-highest average snowfall in that group, with 61.3 inches. This figure places it fourth in the nation for ski resorts per 100,000 people.

QOL score: +1

Comment: *New Hampshire's largest ski resort, Bretton Woods in the White Mountains, offers 464 acres of downhill skiing and snowboarding, with 63 trails and 35 glades, accessible via 10 lifts.*

Super super



Contoocook Valley School District Superintendent Dr. Kimberly Rizzo Saunders. Photo courtesy of Contoocook Valley School District.

The New Hampshire School Administrators Association (NHSAA) has announced that Dr. Kimberly Rizzo Saunders, Superintendent of the Contoocook Valley School District, is a finalist for National Superintendent of the Year. According to a press release, Rizzo Saunders is among four nominees for this national recognition by AASA, the School Superintendents Association. The award, now in its 37th year, evaluates nominees based

on criteria that include leadership, communication, professionalism and community involvement. The winner, to be announced during AASA's National Conference on Education in February 2024, will also have a \$10,000 college scholarship awarded in their name to a student from their high school or the current school serving that area.

QOL score: +1

Comment: *"I am deeply honored to be recognized by AASA," Rizzo Saunders said in the release. "The work our District does every day could not be successful without a supportive School Board, a caring and compassionate community, and staff, colleagues, and peers who have dedicated themselves to excellence every day. Our children are afforded every chance to succeed in school and life because of these supports."*

Lower bills

The Public Utilities Commission has approved an electric supply rate decrease for Liberty Utilities customers to 9.76 cents per kWh, effective Feb. 1, 2024. According to a press release, this represents a 56 percent year-to-year reduction in electric supply rates for their customers. The Department of Energy projects that this rate change will save the average residential customer using 650 kWh per month approximately \$79 per month in energy supply costs, compared to the rates from February 2023.

QOL score: +1

Comment: *In conjunction with this rate decrease, the New Hampshire Department of Energy has also opened the New Hampshire Fuel Assistance Program to aid families with their heating expenses.*

QOL score: 87

Net change: +3

QOL this week: 90

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

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THIS WEEK

BIG EVENTS
DECEMBER 21 AND BEYOND

Thursday, Dec. 21

The LaBelle Lights outdoor walkthrough path of holiday light displays continues operations through Sunday, Jan. 7, and is open today through Saturday, Dec. 23; Tuesday, Dec. 26, through Sunday, Dec. 31, and then Tuesday, Jan. 2, through Sunday, Jan. 3. — 4:30 to 9:30 p.m. on all of those days. This week's theme is "Find the Hidden Elf" week; for the week starting Dec. 26 the theme is "Frozen costume week" and for Jan. 2 it's "80s Ski Week," according to labellewinery.com/lights, where you can see a map of the attraction and purchase tickets (which cost \$18 for



The Proposal Ball. Photo by Mya Blanchard.

adults and ages 14+, \$12 for ages 65+, \$8 for ages 4 to 13 and free for ages 3 and under, plus fees).

Thursday, Dec. 21

Also still twinkling are the lights of the **Gift of Lights** at the New Hampshire Motor

Speedway (1122 Route 106 North in Laconia; nhms.com/events/gift-of-lights). The lights operate daily starting at

4:30 p.m. (weather permitting) and will run through Sunday, Dec. 31. Drive through 2.5 miles of Christmas light displays. Tickets cost \$35 per car; \$60 per bus, limo or RV.

Saturday, Dec. 23

Catch comedian **Dave Russo** tonight at Headliners Comedy Club at the DoubleTree by Hilton Manchester at 8:30 p.m. (doors open at 8 p.m.). Tickets cost \$20. See headlinersnh.com.

Saturday, Dec. 23

A Christmas Carol wraps up at the Palace Theatre (80 Hanover St., Manchester; palacetheatre.org, 668-5588) today with shows at 2 and 7:30 p.m. (other shows this week are at 7:30 p.m. on Thursday, Dec. 21, and Friday, Dec. 22). Ticket prices range from \$38 to \$59.

Wednesday, Dec. 27

Get one more dose of *Nutcracker* when the New Hampshire School of Ballet presents its production of the ballet classic today at 6 p.m. at the Palace Theatre (80 Hanover St., Manchester; palacetheatre.org, 668-5588). Tickets cost \$25.

Thursday, Dec. 28

The **Harlem Globetrotters 2024** will come to the SNHU Arena (555 Elm St., Manchester, 644-5000, snhuarena.com) with shows today at 2 and

7 p.m. Tickets cost \$44 through \$134, with pre-game VIP options. 🎟️



Save the Date!

Sunday, Jan. 7

The **Pizzastock Battle of the Bands 2024** comes to the Tupelo Music Hall (10 A St. in Derry; tupelomusichall.com) on Sunday, Jan. 7. Doors open at noon. The show will feature Glue, Tree Streets and Porcelain Jumpsuit, special guest Sotah and hosts Cozy Throne, according to the Tupelo website, where you can purchase the \$20 tickets. Pizzastock is a production of the Jason R. Flood Memorial, which seeks to raise awareness about mental health; see pizzastock.org.

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The Great NH **COOKIE SWAP**

DOZENS OF COOKIES TO SHARE AND ENJOY



Compiled by Amy Diaz
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and came from the Dutch in New York, and the second printing of the book was in Albany.”

Cookies are the best.

They are a great dessert, a great snack, a satisfying breakfast or mid-morning munchies solution. They are great at parties and great shared after a party while you relax. You can never have too many cookies in your life or too many cookie recipes — particularly fun new recipes with personal, historical and family stories attached.

In that vein, I reached out to ask for recipes — from food types, yes, but also from museums, hospitals, politicians, churches, cultural organizations, basically anybody I thought might have a good cookie recipe and a tasty story to go with it. Here are about four dozen recipes from our — yours and mine — neighbors, swapping cookies (and a few bars, drops and other cookie-ish items) and frequently the tales of how these sweet treats became a part of their baking routine.

Let’s kick things off by going way back in American cookie history, to when the item appeared as a “cookey” in a 1796 cookbook.

Another Christmas Cookey

From Sarah Sycz Jaworski, program manager at American Independence Museum in Exeter, who writes: “We do not have any recipes directly related to our museum but the below recipe would probably have been made or at least known in the family that lived here. The first Christmas cookie recipe printed in America was in Amelia Simmons’ American Cookery. The cookbook was first printed in Hartford in 1796. Cookies of the time were usually called jumbles or biscuits. The word ‘cookie’ is said to be a Dutch word

Amelia’s Christmas Cookey Recipe

To three pounds of flour, sprinkle a teacup of fine powdered coriander seed, rub in one pound of butter, and one and a half pound of sugar, dissolve one teaspoonful of pearl ash in a tea cup of milk, knead all well together, roll three-quarters of an inch thick, and cut or stamp into shape or size you please. Bake slowly 15 or 20 minutes; tho’ hard and dry at first, if put into an earthen pot, and dry cellar, or damp room, they will be finer, softer and better when 6 months old.

Modern adaptation from Amanda Moniz, the Assistant Director of the National History Center of the American Historical Association, as it appeared in the Historical Cooking Project Blog, July 2014 (provided by the American Independence Museum)

1 pound (about 3¾ cups) all-purpose flour
pinch of salt

1½ Tablespoons ground coriander (or more)

6 ounces (1½ sticks) unsalted butter, cold, cut into small cubes

½ pound (1 cup) sugar

1 teaspoon baking powder

½ cup whole milk (more as needed)

Preheat the oven to 300°F.

Line two baking sheets with parchment paper.

Combine flour, salt and ground coriander in a food processor. Pulse a couple times. Add the butter and pulse until the mixture resembles coarse cornmeal.

Combine baking powder and milk. Add to the dough mixture and stir, adding more milk if it seems too dry. Press the dough together into two balls. Put each ball on plastic wrap, flatten into a disk, and chill for a couple hours.

Roll the dough to the thinness you want (about ¼ inch is good) and cut out in any shape you want.

Bake, rotating the baking sheets about halfway through baking, until lightly browned around the edges, about 10 minutes.

Acıbadem Kurabiyesi, Turkish Almond Cookies

From the Turkish Cultural Center New Hampshire. The cookies are “a beloved treat often served during special occasions like weddings, religious holidays, or family gatherings in Turkey. These delicately sweet, almond-flavored cookies symbolize warmth and hospitality in Turkish culture, making them a delightful addition to festive celebrations,” according to a description in the email from the center.

1 cup unsalted butter, at room temperature

1 cup powdered sugar

1 egg yolk

1 teaspoon almond extract

2 cups all-purpose flour

1 cup ground almonds

whole almonds for garnish

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

In a mixing bowl, cream together the butter and powdered sugar until light and fluffy.

Add the egg yolk and almond extract, mixing until well-combined.

Gradually add the flour and ground almonds to the mixture, stirring until a dough forms.

Take small portions of the dough and roll them into balls, then flatten them slightly with your palm. Place them on the prepared baking sheet, spacing them apart.

Press a whole almond into the center of each cookie.

Bake for 12 to 15 minutes or until the edges of the cookies are lightly golden.

Remove from oven and let cookies cool on baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Agnès Boucher’s Date Squares

From Nathalie Boucher Hirte, office manager at the Franco-American Centre, host of Franco Foods on YouTube and a native of Quebec, who wrote: “Funny enough, growing up in Quebec, cookies were not the big thing on the table, it

was more sweets (like sucre à la crème and fudge) and cakes. A family and Quebec favorite treat growing up was date squares, but that’s not a cookie.”

2 cups chopped dates

½ cup corn syrup (I used light)

½ cup hot water

⅛ teaspoon vanilla extract

1 cup all-purpose flour

¼ teaspoon baking soda

1 cup brown sugar

1 cup oatmeal

½ cup room temperature unsalted butter
lemon juice (to taste)

pinch of salt

Preheat oven to 350°F.

Prepare square pan: Cover bottom and sides with butter.

Date filling: Combine chopped dates, corn syrup, hot water, lemon juice and vanilla in a saucepan. Cover and bring to a boil. Lower temperature and cook over low heat for 20 minutes. Remove from heat and let cool.

Base and topping: In a bowl, combine flour, baking soda, salt, and brown sugar. Add the oatmeal, mix well. Cut or rub in the butter until well combined.

Putting it together: Put half of the oatmeal mixture into the prepared pan. Press well to make the base. Spread the date filling. Cover with the remaining oatmeal mixture and press gently. Bake for 25 minutes. Let cool, cut into squares and enjoy!

Candy Cane Cookies

From Jan Warren, who describes herself as the baker in the office at Deerfield Family Dentistry. She says she’s been making these cookies for about 40 years. She wrote that she had just made a batch of the cookies: “It makes more than the 4 1/2 dozen that it says it does. I used the peppermint flavoring instead of almond. When you put the 2 colors together, roll them as you would when rolling them into 4 inch logs, they stick together better when twisting them.”

1 cup powdered sugar

½ cup softened butter

½ cup shortening

1 egg

1½ teaspoons almond extract



1 teaspoon vanilla
 2½ cups all-purpose flour
 1 teaspoon salt
 ½ teaspoon red food coloring
 ½ cup crushed peppermint candy
 ½ cup granulated sugar



baking soda, cinnamon and pumpkin pie spice together in a large bowl. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in ½ semi-sweet chocolate chips.

Cover the dough and chill for 30 minutes or up to 3 days.

Remove dough from the refrigerator. Preheat oven to 350°F. Line two large baking sheets with parchment paper.

Scoop about 1½ Tablespoons of dough for each cookie and roll into balls. Arrange on cookie sheet 3 inches apart. Using the back of a spoon, slightly flatten the tops.

Bake for 11 to 12 minutes until the edges appear set. Press a few chocolate chips into the top of the cookies (which will look very soft in the center). Let cool for at least 10 minutes on the pan.

Chocolate Chip Cookies

Brian Csaky, Director of Culinary Operations at Saint Anselm College, wrote this is “our chocolate chip cookie recipe that we use in Davison Hall. During lunch last year, we had a table set up for the students to try [two] kinds of cookie and they got to vote on their favorite. This recipe ended up being the winner between the two.”

¾ pound brown sugar
 ½ pound sugar
 ½ pound unsalted butter
 2 ounces eggs
 ¼ ounce vanilla extract
 ⅔ pound all-purpose flour
 ¼ ounce iodized salt
 ⅛ ounce baking soda
 10 ounces chocolate chips

Cream sugars and butter. Blend in eggs and vanilla. Add flour, salt and baking soda. Stir in chocolate chips. Drop in scoops onto baking sheets. Bake at 350°F for 10 to 12 minutes.

Chruściki (Angel Wings or Bow Ties)

Karen Sobiechowski at Holy Trinity Cathedral in Manchester said in an email she spoke to her bakers before sending along recipes, the first of which she describes this way: “Chrusciki are often

Heat oven to 375°F. Mix powdered sugar, butter, shortening, egg, almond extract and vanilla. Stir in flour and salt. Divide dough into halves. Tint one half with food color. For each candy cane, shape 1 teaspoon dough from each part into 4-inch rope. For smooth, even strips, roll back and forth on lightly floured board. Place one red and one white strip side by side, press together lightly and twist. Complete cookies one at a time. Place on ungreased cookie sheet. Curve top down to form handle of cane. Bake until set and very light brown, about 9 minutes. Mix crushed candy and granulated sugar, immediately sprinkle over cookies. Remove from cookie sheet. Makes 4 dozen.

Chewy Pumpkin Chocolate Chip Cookies

“Between votes in Washington and traveling across New Hampshire, I don’t get to bake as often as I’d like. When I do, I usually rely on the recipe on the back of the bag of chocolate chips as a guide. However, one of my staffers brought in the following recipe that is quickly becoming an office favorite. These cookies have a great pumpkin flavor, perfect for the fall and winter months (and it’s also New Hampshire’s state fruit!).” — U.S. Rep. Chris Pappas, in an email from staff. The recipe is from Sally’s Baking Addiction (sallysbakingaddiction.com).

½ cup unsalted butter, melted and slightly cooled
 ¼ cup packed light or dark brown sugar
 ½ cup granulated sugar
 1 teaspoon pure vanilla extract
 6 Tablespoons pumpkin puree (with moisture squeezed out)
 1½ cups all-purpose flour
 ¼ teaspoon salt
 ¼ teaspoon baking powder
 ¼ teaspoon baking soda
 1½ teaspoons ground cinnamon
 1 teaspoon pumpkin pie spice
 ½ cup semi-sweet chocolate chips, plus extra for the tops

Whisk the melted butter, brown sugar and granulated sugar together in a medium bowl until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.

Whisk the flour, salt, baking powder,



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referred to as angel wings (because of the powdered sugar) or bow ties (because of the shape). When the dough is rolled very thin, the cookies are light and crisp. Some recipes call for a small amount of alcohol (such as vodka, whiskey, or rum) in the dough to keep it from absorbing too much oil during the frying.”

- 6 egg yolks
- 3 Tablespoons orange zest
- ½ teaspoon salt
- 8 ounces sour cream
- 3 cups flour
- 1 cup powdered sugar
- oil for deep frying
- powdered sugar to dust

Beat egg yolks with a fork. Add orange zest, salt and sour cream. Add 2½ cups of the flour and powdered sugar to egg mixture. Combine. Add the last ½ cup of flour, working by hand to form a soft dough.

On a floured board, roll out the dough a quarter at a time. Roll thin. Cut dough in small rectangles and cut a slit in the center. Put one end through to make a bow. Fry in hot oil, only until lightly browned. Drain on paper towels. Dust with powdered sugar.

Crisp Oatmeal Cookies

“The following recipe is a Belisle family favorite. My mother makes it for our annual family Christmas get-together. It is a tradition that is asked for every year. My mom modified it slightly. She has been making these cookies since I was a little kid (almost 60 years). The original recipe was submitted by Jean Engborg and was in a handwritten cookbook from Cape Porpoise, Maine.” — Ann Hamilton, a food safety specialist for UNH Cooperative Extension

- 1 cup shortening
- ½ cup white sugar
- ½ cup brown sugar
- ½ teaspoon baking soda mixed in ¼ cup boiling water
- ½ teaspoon vanilla
- ½ to 1 teaspoon salt
- 1 cup sifted flour
- 3 cups rolled oats (either quick or regular)
- raisins

Oven temperature 375°F. Makes about 5½ dozen 2½-inch cookies.

Cream the shortening with the sugars. Dissolve the baking soda in boiling water and add to the sugar mixture. Add vanilla. Add remaining ingredients and mix well.

Drop by teaspoon on a greased cookie sheet. Flatten with fork and bake about 10 minutes or until a golden color. Put on wire rack to cool. Add a raisin, if desired, in the center of the cookies before cooking. These cookies are crisp and crunchy. NOTE: Needs watching — can burn quickly.

Crystalized Ginger Shortbread

From Charlene Nichols, director of sales at Hippo, who writes that she adapted this recipe from themom100.com by Katie Workman, doubling it and adding about a teaspoon of ground ginger to up the overall gingeriness.

- 2 cups (4 sticks) unsalted butter, at room temperature
- 1½ cups sugar
- 2 teaspoons pure vanilla extract
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 4½ cups all-purpose flour, plus more for dusting the counter
- 1½ cup finely chopped crystalized ginger

Preheat the oven to 300°F.

In a large bowl, beat together the butter and sugar. Beat in the salt, then the flour, then the vanilla and ground ginger. Lastly, beat in the crystallized ginger. The dough will appear crumbly but hold together when you pinch it.

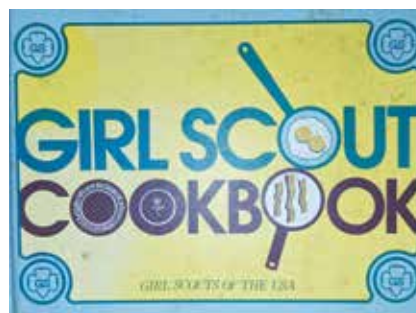
Press the dough into a large cookie sheet, scoring into 64 2-inch squares. Place pan in freezer for 20 minutes or in the refrigerator for at least an hour, until it firms up slightly.

Bake for about 40 minutes until very slightly colored, with edges just a bit browned. Put the pan on a wire rack and cool for 20 to 30 minutes. Then flip the shortbread to remove from the pan, turn right side up and cool completely on the rack.

Place the shortbread on a cutting board and using a large sharp knife cut into squares following the lines you’ve scored in the dough.

Danish Dapples

“Danish dapples ... comes from the Girl Scout Cookbook [pictured] which was published by the Girl Scouts of the USA in 1971. We have a copy of this book in the Max I. Silber Scouting Library. We chose this Danish recipe to reflect the interest that the Girl Scouts have had in World Scouting over the years.”— Doug Aykroyd, Curator of the Lee Scouting Museum in Manchester



- ¾ cup shortening
- 1½ cups brown sugar
- 1 cup rolled oats
- 2 eggs
- 2 cups sifted flour
- 1 teaspoon powdered cinnamon
- ½ teaspoon powdered nutmeg
- ⅛ teaspoon cloves
- 1 teaspoon salt
- 1 teaspoon soda
- 2 cups peeled, chopped apples
- ½ cup coarsely chopped almonds or hazelnuts
- 1 Tablespoon melted butter
- 1 teaspoon milk
- ¾ cup powdered sugar
- 1 teaspoon vanilla

Preheat oven to 350°F. Cream shortening and sugar together; add oats, and beat well. Beat in eggs. Sift flour together with salt, soda and spices; add to sugar-shortening-egg mixture and mix well. Stir in apples and nuts.

Drop batter by teaspoonfuls onto greased cookie sheet. Bake 12 to 15 minutes, until cookies are lightly browned. Use last four ingredients for frosting, as follows: Melt butter and heat 1 teaspoon of milk with it. Pour into small mixing bowl with powdered sugar and vanilla; mix until smooth. Spread over tops of cookies. Let cool until frosting sets before serving or storing.

Eldress Bertha Lindsay’s Lemon Verbena Cookies

From Eldress Bertha Lindsay’s Seasoned With Grace: My Generation of Shaker Cooking (1988) and provided by the Canterbury Shaker Village.

- 2½ cups flour
- 1 cup sugar
- 1 teaspoon baking soda
- ½ teaspoon cream of tartar
- ½ teaspoon salt
- ½ cup milk
- ½ teaspoon lemon juice
- ½ cup vegetable oil
- 1 egg, beaten
- 2 Tablespoons crushed lemon verbe-

na leaves, or substitute ½ teaspoon lemon extract

In a large bowl, sift together flour, sugar, baking soda, cream of tartar and salt. In a separate small bowl, mix milk, lemon juice, oil and egg. Add lemon verbena or lemon extract to the liquid. Add the liquid to the dry ingredients and stir with a wooden spoon until well-mixed.

Preheat oven to 350°F. Drop by teaspoonfuls on a greased cookie sheet. Bake for 12 to 15 minutes. Makes 4 dozen.

Finikia (Assumption’s Recipe)

From the Assumption of the Virgin Mary Greek Orthodox Church in Manchester Ladies Philoptochos Society, which writes: “Finikia are considered the most popular Greek Christmas cookie. In some regions of Greece, they are also known as melomakarona. These delicious, moist, honey-drenched cookies can be made with a date or walnut center filling, or left plain in the center. All varieties are topped with crushed walnuts, cinnamon and sugar. ... The Ladies Philoptochos Society of the Assumption of the Virgin Mary Greek Orthodox Church make and bake hundreds of finikia annually for their food fests, spring and fall bake sales, and Greekfest.”

Dough:

- 8 ounces (2 sticks) unsalted (sweet) butter – at room temperature
- 1 cup granulated sugar
- 1 cup canola oil
- 1 cup freshly squeezed orange juice – at room temperature
- 2 egg yolks – at room temperature
- 1 ounce Metaxa or brandy
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 7 to 8 cups of flour

Center-filling (optional):

- 10 ounces date paste or 20 pureed pitted dates
- ½ cup granulated sugar
- 1 cup finely chopped walnuts
- ½ teaspoon cinnamon
- ½ teaspoon vanilla extract

Syrup:

- 4 cups granulated sugar
- 4 cups water
- 1 cup honey

Cookie coating:

- 1½ cups finely chopped walnuts
- 1 teaspoon cinnamon
- 2 teaspoons granulated sugar



Dough

In mixer, beat butter, oil and sugar together very well. Add the egg yolks, one at a time, into the mixture while the mixer is working. Gradually add orange juice and Metaxa (or brandy) and mix well.

In a separate bowl, sift together flour with the baking powder, baking soda and salt.

Add the flour mixture to the butter mixture and stir. Start by adding half the flour mixture and keep incorporating the remainder of the flour, a little at a time, until you have a smooth dough that is neither too soft nor too hard. Take dough out of bowl and knead until dough forms a ball.

Center-filling (optional)

In small saucepan, mix together dates, granulated sugar, walnuts, cinnamon and vanilla extract. On lowest setting, cook until warm. Set aside.

Syrup

In a large pot, combine granulated sugar and water and bring to a boil; boil for 10 minutes. Add honey and cook for an additional 5 minutes.

Cookie Coating

In a separate bowl, mix together walnuts, cinnamon and granulated sugar.

Shaping and baking:

Preheat oven to 350°F.

Roll and shape dough into small oval balls about 1½ to 2 inches long and 1 inch wide.

Using your fingers, press one side of the ball flat like a small pancake. If making center-filled finikia, add 1 rounded teaspoon of filling in the center of cookies.

Fold dough over and pinch ends of oval cookies together. Place fold-side down on parchment paper-lined cookie sheets. Bake in preheated oven 20 to 25 minutes until golden in color. Do not overbake; otherwise syrup won't be absorbed into each cookie. Set cookies aside to cool. Once cooled, transfer cookies to a large casserole dish.

Prepare syrup. Once the syrup is boiled and hot, pour over the cooled cookies making sure all cookies are completely covered in syrup. With a wooden spoon, turn the cookies over a few times ensuring the tops and bottoms are fully covered

in syrup. Turn cookies in syrup a full 5 to 7 minutes.

Remove honey-drenched cookies and place in individual paper baking cups. Sprinkle the walnut mixture over the finikia.

Should yield roughly 60 pieces.

Finikia (St. Philip's recipe)

Vivian Karafotias of St. Philip Greek Orthodox Church in Nashua also sent along a recipe for finikia, one of three recipes she sent that come from the cookbook the church sells at its annual festival in May. She writes: "The cookie is oval-shaped with walnuts on top and dipped in syrup. This cookie originated from Smyrni, Asia Minor."

- 1 cup margarine
- 2 cup vegetable oil
- ½ cup sugar
- 8 ounces orange juice
- 1 teaspoon grated orange rind
- 1½ ounces whiskey
- ⅓ teaspoon ground clove
- 3 teaspoons baking powder
- 6 to 8 cups of flour

Beat margarine, add oil and beat well. Add sugar, juice, rind, whiskey, ground clove and baking powder. Add flour slowly, using only as much as needed to form soft cookie dough. Form into slightly flattened egg-shaped cookies. Bake on ungreased baking sheet at 350°F for 30 to 35 minutes. Cool. Dip cookies in hot syrup for a few minutes. Remove and sprinkle with nut mixture.

Syrup

- 2 cups sugar
- 2 cup water
- 1 cinnamon stick
- 1 cup honey
- 1 lemon, quartered

Place all syrup ingredients in a small saucepan and bring to a boil. Reduce heat and simmer for approximately 10 minutes.

Nut mixture

2 cups finely chopped walnuts mixed with 3 to 4 teaspoons cinnamon

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Flourless Ooey-Goey Double Chocolate Cookies

“Makes 16 cookies. I seldom use Dutch process cocoa; natural cacao works great.” — from Roxanne Macaig, Hippo account executive.

5 ounces excellent-quality dark chocolate, chopped

½ stick + 1 Tablespoon unsalted butter

¾ cup superfine or granulated sugar

2 eggs

⅓ cup cocoa or cacao powder

¼ teaspoon salt

¼ teaspoon vanilla

½ cup chocolate chips or chopped dark chocolate (or preference milk or white chocolate)

¼ to ½ cup chopped walnuts (optional)

Preheat to 350°F.

In a heat-proof bowl (either in the microwave or on the stove over a pot of simmering water), melt the chocolate and butter together until smooth and glossy. Set aside to cool down to lukewarm.

Using either a stand mixer fitted with the whisk attachment or a hand mixer fitted with the double beaters, whisk sugar and eggs together until pale, very fluffy and about tripled in volume. About 5 minutes on a high speed until the “ribbon stage.”

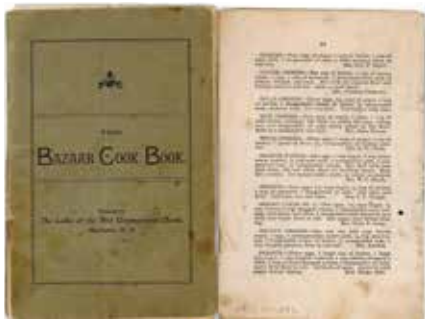
Pour the lukewarm chocolate mixture into the whisked egg mixture, and whisk until just combined. Stir in vanilla and salt. SIFT in the cocoa powder and salt, and whisk until you get a smooth, glossy batter — it will be pretty runny. Add the chocolate chips (or chopped chocolate) and small diced walnuts if desired, mixing throughout the batter.

Chill the batter in the fridge for 8 minutes, until slightly thickened. It will still be fairly loose, but it will mostly hold its shape when you scoop onto the cookie sheet.

Scoop onto a cookie sheet using a 2-Tablespoon ice cream or cookie scoop; leave about 1½ inches between for them to spread.

Bake, one baking sheet at a time, at 350°F (180°C) for 8 to 9 minutes or until slightly puffed up. The center should be a little underbaked so they’ll be gooey and delicious when cooled. They will have a glossy, cracked crust and be puffed up mounds, but they will settle when cooled.

Directly out of the oven, while they’re still hot, you can use a glass (larger than the cookie diameter) to bump the overflow edges to a perfectly round shape.



The Bazaar Cook Book from The Ladies in the First Congregational Church.

Ginger Cookies

From Mrs. Thomas Chalmers in The Bazaar Cook Book compiled by The Ladies in the First Congregational Church in Manchester, published in 1901, according to Kristy Ellsworth, Director of Education at the Manchester Historic Association’s Millyard Museum.

1 cup butter

1 cup brown sugar

1 egg

1 cup molasses

1 dessertspoonful each of ginger, vinegar and soda

Mix with 6 cups of flour and enough more to roll out. Bake ¼ inch thick.

Gingerbread Cookies

“This holiday cookie recipe is pure comfort. The aroma of ginger meeting cinnamon on the baking sheet is irresistible. Sometimes the icing and decoration toppings don’t make it to each cookie as I have sampled a bare cookie or two beforehand.” — Marilyn Mills, dietitian at Elliot Health System.

3 cups all-purpose, unbleached or try white wheat flour

2 teaspoons ground ginger (for more ginger flavor squeeze another teaspoon of refrigerated ginger paste)

1 teaspoon ground cinnamon

1 teaspoon baking soda

¼ teaspoon ground nutmeg

⅛ teaspoon salt

¾ cup (1½ sticks) unsalted butter, softened

¾ cup firmly packed brown sugar

½ cup molasses

1 egg

1 teaspoon pure vanilla extract

Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. In

another large bowl, beat butter and brown sugar with electric mixer on medi-

um speed until light and fluffy. Add molasses, egg, and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate for 4 hours or overnight.

Preheat oven to 350°F. Roll out dough to ¼-inch thickness on lightly floured work surface. Cut into gingerbread cookie shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets. Bake 8 to 10 minutes or until the edges of cookies are set and just begin to brown.

Cool on baking sheets for 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired. Store cookies in airtight container for up to five days.

Hearty Energy Cookies

“Katie Welch, Senior Director of Member Experience for the YMCA Allard Center of Goffstown, shares her Hearty Energy Cookie recipe — one that her mom started cooking for her when she was in high school and both were active runners craving a more nutritious cookie yet still gooey and chocolatey! Katie now makes these hearty energy cookies to share at the Y with coworkers, members, and friends.” — Jamie Demetry, VP of marketing and communications at the Granite YMCA.

½ cup (1 stick) softened butter

1½ cups dark brown sugar

¾ cup peanut butter

2 eggs

1 teaspoon vanilla extract

1 cup all-purpose flour

1 cup whole-wheat flour

1½ cups old-fashioned rolled oats

½ wheat germ



Hearty Energy Cookies. Photo courtesy of Katie Welch.

1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
¼ cup buttermilk
1 cup chocolate chips
1 cup chopped dates

Preheat oven to 375°F.

Mix butter, sugar and peanut butter until creamed. Add eggs, one at a time, and then stir in the

vanilla. Combine all dry ingredients in a bowl. Mix well. Add dry ingredients to the butter and sugar mixture. Finally, add the buttermilk. The batter will be sticky, but handle-able. Roll out golf-ball sized balls, and slightly flatten onto your cookie sheet. Bake for about 10 minutes, until the edges just turn golden. Cool on the sheet for 5 minutes. Enjoy!

Hermits

From Mary Whitcher’s Shaker House-Keeper (1882) and provided by the Canterbury Shaker Village.

Mix one cup of raisins, stoned and chopped; a cup of butter, two cups of sugar, a teaspoon each of cinnamon and clove, half a teaspoon of soda dissolved in a little milk; one teaspoon nutmeg, three eggs, and enough flour to roll out. Roll the dough to the thickness of a quarter of an inch, and cut it with a round tin. Bake the cakes about 12 minutes, in a rather quick oven (375°F).

Homemade Nutter Butters

From a dietitian at the Elliot, sent by Dawn Fernald, System Vice President of Marketing and Communications at SolutionHealth.

½ cup peanut butter

¼ cup maple syrup

1 teaspoon vanilla extract

⅔ cup almond flour

½ teaspoon baking powder

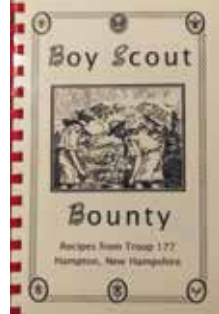
Preheat oven to 350°F.

Mix together peanut butter, maple syrup and vanilla, then fold in the almond flour and baking powder. Roll dough into ½-teaspoon-size balls and place them side by side on parchment paper-covered baking sheet. Once dough is all divided out, use fork and press down gently on each ball, then rotate 90 degrees and repeat.

Bake cookies for 12 to 14 minutes. Once fully cooled (10 to 15 minutes), stir together ¼ cup peanut butter with 1 Tablespoon maple syrup, then stuff two cookies

and press together.

Inside-Out Chocolate Chip Cookies



"The recipe for the Boy Scout cookie comes from a recipe book produced by Troop 177 in Hampton, New Hampshire. This book was produced in 2006 as a fundraising project. Members of the

troop sought out recipes from family and friends... The recipe for Inside-Out Chocolate Chip Cookies came from the dessert section. It was submitted by a Star Scout in the troop, Joey Silveria." — Doug Aykroyd, Curator of the Lee Scouting Museum in Manchester

- 1 cup sugar
- ¾ cup brown sugar
- ¾ cup butter (softened)
- ½ cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 2½ cups flour
- ½ cup baking cocoa
- 1 teaspoon baking soda
- ¼ teaspoon salt

- 1½ vanilla milk chips
- 1 cup nuts (chopped)

Heat oven to 350°F.

Mix sugars, butter, shortening, vanilla and eggs in a large bowl with mixer on medium speed. Stir in flour, cocoa, baking soda and salt. Stir in vanilla milk chips and chopped nuts. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool one minute before moving to wire rack.

Kate Smith's Grape-Nut Chocolate Drops

"My grandmother Pauline, on my Mum's side, was first-generation French Canadian. Her mother, Imelda Lemoine, passed away when Pauline was 19. Pauline married my grandfather when she was 23 and was mother to seven children and a prodigious cook. These chocolates were made every year at Christmas and were originally found by Imelda from Kate Smith's radio show. She sent away and received a promotional recipe card. My mother made them at Christmas and some of my earliest memories are stirring the bowl and licking the chocolate off the spoon when we were done scooping them

out. Don't fear the strange ingredients. They are delicious and best eaten within a week if they even last that long. (Also known in our family as Grape-Nut Clusters)" — Jessica Traynor, Auburn, New Hampshire

- 1 12-ounce package semi-sweet chocolate chips
- 1 can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 cup Grape-Nuts

Melt chocolate chips in a double boiler. Remove from heat and stir in the condensed milk and vanilla. Stir until smooth. Stir in Grape-Nuts. Drop by teaspoons onto wax or parchment paper. Cool on counter. Makes about 5 dozen.

Kolaczki

Karen Sobiechowski at Holy Trinity Cathedral in Manchester describes kolaczki this way: "Kolaczki consist of a

rich pastry filled with fruit preserves or jam. I like to use Solo filling. Using a variety of fillings (apricot, prune, cherry, etc.) makes for a nice presentation. The same cookie is enjoyed with a slightly different name in the various Eastern European countries."

- 1 envelope yeast
- 4 Tablespoons sour cream, room temperature
- 2¾ cups sifted flour
- 1 egg yolk
- ½ pound butter, softened
- Solo fruit filling (apricot, cherry, prune, etc.)
- powdered sugar

Dissolve yeast in sour cream; add a pinch of sugar. Add flour, egg yolk and butter;

mix well. Divide dough into three parts. Roll out ⅛ inch thick. Cut into circles or squares. Fill center with ½ teaspoon fruit



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filling. On squares, bring corners to center of filling. Bake at 350°F for 10 minutes. Cool and sprinkle with powdered sugar.

Koulourakia Epirus (Assumption's recipe)

From the Assumption of the Virgin Mary Greek Orthodox Church in Manchester Ladies Philoptochos Society, which writes: "This buttery-based, shiny egg glazed versatile cookie (crunchy on the outside, soft on the inside) is a staple in most Greek households. Koulourakia are made and enjoyed in times of happiness (holidays and celebrations), simply over a cup of coffee or tea, or offered in times of sorrow. The ingredients are delicious and native to the region of Northern Epirus."

16 ounces (4 sticks) unsalted (sweet) butter – at room temperature
 1 Tablespoon Crisco
 3 cups granulated sugar
 3 egg yolks – at room temperature
 1 egg beaten for glaze
 6 extra-large eggs – at room temperature
 1 cup freshly squeezed orange juice – at room temperature
 1 orange rind grated
 ¼ cup vanilla
 ¼ cup baking powder
 ½ teaspoon baking soda
 8 to 10 cups of flour

In mixer, cream butter and 1 Tablespoon Crisco very well. Add sugar and mix until light and fluffy. One at a time, and slowly, add the egg yolks and eggs into the mixture while the mixer is working. Beat well.

Add ½ teaspoon baking soda to orange juice and then blend together with the mixture. Add ¼ cup vanilla and orange rind to mixture and continue beating with the mixer.

Mix 2 cups of flour with ¼ cup baking powder. Add to mixture and slowly blend together. Keep incorporating the remainder of the flour, a little at a time, to the mixture to make a soft dough. If the mixture is sticky, slowly keep incorporating more flour until the dough is pliable but not sticky.

Take dough out of mixer, place in bowl, cover with parchment paper or a clean towel and let it rest for 30 minutes.

Preheat oven to 350°F. Roll and shape koulourakia into desired shape and size

and place on parchment paper-lined cookie sheets. Brush with egg glaze. Bake in preheated oven 20 to 25 minutes until golden in color. Should yield roughly 120 pieces (depending on shape and size).

Koulourakia – Butter Cookies (St. Philip's recipe)

From Vivian Karafotias of St. Philip Greek Orthodox Church in Nashua: "Here is a traditional Greek butter cookie that is made during Christmas and Easter. They are traced back to Crete during the Minoan period. They are delicious. We sell them at our festival."

1 pound butter, softened
 1 cup oil
 2½ cups sugar
 1 Tablespoon whiskey
 2 teaspoons vanilla
 juice of ½ orange (approx. ⅓ cup)
 2 teaspoons orange rind
 8 large eggs
 7 teaspoons baking powder
 approximately 4 pounds sifted flour

Glaze:
 beaten eggs
 sesame seeds

Cream butter. Add oil, sugar, whiskey, vanilla, orange juice and rind and mix well. Add eggs, one at a time, beating until creamy. Sift the baking powder with 2 cups of flour and stir into dough. Transfer to large bowl and add flour, a little at a time, to form a soft dough. Using the hands to mix in the flour is the best method of forming the dough. Approximately 15 cups of sifted flour is needed, being careful to add just enough to form a soft workable dough that can be shaped. Using a small amount of dough, roll with hands into a rope about ½ inch in diameter. Form into circles or twists. The amount of dough to be used for each cookie can be measured by filling an ice cream scoop with dough and then dividing into quarters. Each quarter is the amount of dough needed to make the koulourakia the proper size.

Place cookies on greased cookie sheet or parchment-lined cookie pan. Mix sesame seeds with several beaten eggs and brush mixture on top of cookies to form a

glaze. Bake in a 375°F oven for 15 to 20 minutes until golden brown.

Kourabiedes (St. Philip's recipe)

From Vivian Karafotias of St. Philip Greek Orthodox Church in Nashua, who says "This is a traditional butter ... with powdered sugar on top. It originated in 7th century Persia. This cookie has European origins as well."

1 pound sweet butter
 ½ cup confectioner's sugar
 1 egg yolk
 1½ ounces whiskey
 1 teaspoon vanilla
 1 teaspoon almond extract
 ¼ cup toasted chopped almonds
 5 cups sifted flour
 3 cups confectioner's sugar

Beat butter and the ½ cup sugar until creamy. Add egg yolk, whiskey and flavorings. Continuing to mix with electric beaters, slowly add half of the flour. Stir in the almonds and continue to beat another minute. Using hands, mix in remaining flour. Knead dough a few minutes until soft and smooth. Pinch off small pieces and shape into crescents. Place on ungreased cookie sheet and bake in 350-degree oven for 20 minutes or until lightly browned. Allow to cool slightly. Sift confectioner's sugar over cookies. Place individual cookies in paper baking cups that have also been sprinkled with confectioner's sugar. Dough can be refrigerated overnight before shaping and baking cookies.

Kourambiethes (St. Nicholas' recipe)

From St. Nicholas Greek Orthodox Church in Manchester. Barbara George, parish president writes: "We bake these throughout the year however they are especially popular at Christmas time. This recipe is one that has been passed on by one of our members, Tina. It was her mother's recipe so it's been used for generations!"

1 pound unsalted butter
 ½ cup confectioner's sugar
 1 shot glass of whiskey or brandy
 1 egg yolk
 1½ teaspoons vanilla
 4¼ cups flour
 1 small can chopped walnuts finely ground into small bits

Combine butter and confectioner's sug-

ar. Beat until creamy. Add whiskey or brandy, add egg yolk, vanilla, flour and walnuts. Mix all ingredients well, then take a small amount, press to form a circle. Place on a cookie sheet and bake at 350°F for 30 minutes. Rotate pans half-way through.

When done, remove cookies and place on wax paper that has been dusted with confectioner's sugar if using a sifter. More confectioner's sugar may be added if desired when ready to serve.

LaBelle Winery Thumbprint Cookies

"This recipe is one Amy [winery owner Amy LaBelle] would make with her kids when they were young and still makes yearly as it's a family tradition. Her kids loved to add the dollop of The Winemaker's Kitchen Three Kings raspberry jam to each cookie!" — according to Michelle Thornton, marketing and business development director at LaBelle's Winery. The Winemaker's Kitchen are Amy's culinary brand of products.

3 sticks unsalted butter
 1 cup brown sugar
 1 teaspoon Winemaker's Kitchen vanilla
 2 eggs
 ¼ teaspoon salt
 3½ cups unbleached flour
 1 egg, beaten
 1 cup flaked coconut
 1 jar Winemaker's Kitchen Three Kings Red Raspberry jam
 1 jar Winemaker's Kitchen Apricot Riesling jam

In an electric mixer fitted with the paddle attachment, cream together the butter and sugar until they are just combined and then add the vanilla and blend in two eggs. In a separate bowl, mix together the flour and salt, then, with the mixer on slowest speed, begin to add dry mixture to the creamed butter and sugar. Mix until the dough comes together in a loose ball. Dump onto a floured board and roll together into a flat disk. Wrap in plastic and chill disk for at least 30 minutes.

Roll the dough into 1½-inch balls (if possible, weigh them to 1 ounce). Dip





Preheat the oven to 325°F. Line two baking sheets with parchment paper or silicone baking mats.

In a large bowl, using a hand mixer with paddle, combine the egg whites, sugar and vanilla on medium high speed until foamy and most of the sugar is dissolved — at least 2 minutes.

Fold in the shredded coconut, making sure the coconut is evenly moistened.

Using a large cookie scoop, scoop 2 to 3 Tablespoons of the batter and drop onto the baking sheet at least 2 inches apart. Will look like little mounds. Bake until golden brown, about 20 minutes. You can rotate the pan halfway through to ensure even baking.

They will stay in the refrigerator up to five days, or three days at room temperature. They freeze well too.

Have fun with this recipe! You can be creative, adding dark chocolate chips or melting them on top once cooled; you can press whole almonds into the top prior to cooking, and white chocolate and cranberry is delish too.

each ball in beaten egg and then roll it in coconut. Place the balls on an ungreased cookie sheet with a silpat or parchment paper lining if possible. Press a light indentation into the top of each cookie with your finger or thumb and drip ¼ teaspoon of jam into each indentation. Bake for 20 to 25 minutes until the coconut is a golden brown. Cool and serve.

Lumberjack Cookies

A family recipe from Det. Adrienne Davenport of the Manchester Police Department.

- 1 cup granulated sugar
- ¼ cup granulated sugar (separately)
- 1 cup shortening
- 1 cup dark molasses
- 2 eggs
- 4 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ginger

Preheat oven to 350°F and grease cookie sheet.

Cream together sugar and shortening. Add molasses and eggs. Mix well.

Sift together the dry ingredients and stir into mixture a little at a time.

Pinch off a piece of dough and roll into a 1- to 1½-inch ball. Place dough balls on greased cookie sheet 3 inches apart. Using the ¼ cup of sugar, sprinkle a pinch of sugar onto the top of dough balls. Bake for 12 to 15 minutes.

Macaroons

From Alyse Savage, account executive at The Hippo.

- 4 large egg whites
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract (optional but delish)
- ¾ cups sweetened shredded coconut

Mandelbrot (Jewish Biscotti)

Laurie Medrek, past president and former treasurer of Etz Hayim Synagogue in Derry, said: “Here’s one that I put in our interfaith cookbook that Etz Hayim Synagogue created with the Church of the Transfiguration next door a number of years ago. I actually stole this recipe from an old cookbook from another synagogue sisterhood. There’s another version I love by Tori Avey and used her recipe for doing a baking video for the Jewish Federation of New Hampshire. I can’t tell you how many times I’ve made either of these. Mandelbrot (or Mandel Bread) translated from Yiddish means almond bread, which was popular with Ashkenazi (Eastern European Jews). Sometimes I sub almond extract and mix in slivered almonds; then it’s more authentically ‘almond’ bread. It’s very similar to Italian biscotti and can be made with various mix-ins.”

- 1 stick butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 2 cups (heaping) flour
- ½ cup total: chocolate chips, raisins, maraschino cherries, coconut

Preheat oven to 350°F. Blend butter and sugar until smooth. Add eggs, vanilla, baking powder and flour and mix by hand. Add fruit, nuts, etc. Line cookie sheet with



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tin foil or parchment paper. Divide dough into three portions and pat into oval shape. Bake 50 minutes. Allow to cool, then slice into 1-inch strips. Return to oven and toast on each side until lightly browned.

Oat Cranberry Pistachio Cookies

“These are from my sister Loony, who has been a great inspiration to me for many years ... She is also, hands down, my favorite baker of muffins, Peanut Butter Pie (we sell), Chocolate Fudge Sauce (sold here), Chocolate Caramel Walnut Tortes and so many other delicious things.” — Steven Freeman, owner of Angela’s Pasta & Cheese

Use the Quaker oat cookie recipe (“Quaker’s Best Oatmeal Cookies” from quakeroats.com):

- 1/4 cups (2 1/2 sticks) margarine or butter, softened
 - 3/4 cup firmly packed brown sugar
 - 1/2 cup granulated sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 1 1/2 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt (optional)
 - 1/4 teaspoon ground nutmeg
 - 3 cups Quaker Oats (quick or old-fashioned, uncooked)
- Add:
- 1 cup shelled pistachios
 - 1 small bag Ocean Spray dried cranberries.

Heat oven to 375°F.

In large bowl, beat margarine and sugars until creamy. Add egg and vanilla; beat well.

Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well.

Add oats; mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. When cookies have completely cooled, drizzle with glaze. Store tightly covered.

Glaze: Place 1 cup sifted confectioner’s sugar into a bowl, add 1 Tablespoon half-and-half and whisk until smooth. Keep adding half-and-half until you reach your desired consistency. Add 1 to 2 teaspoons vanilla and stir well. Using a fork or a spoon, drizzle glaze over cookies. Let cookies sit until glaze is set.

Oatmeal Chocolate Chip Bites

From Beth Violette, a nutritionist at Catholic Medical Center in Manchester, who wrote: “This sweet and simple recipe combines fiber-rich whole rolled oats, creamy nut butter and heart-healthy flaxseed rich in omega-3 fatty acids. A delicious hybrid between a cookie and a bar, these bites will satisfy your sweet tooth and any mid-afternoon hunger. (Recipe is taken from AICR American Institute for Cancer Research).”

- 2 cups old-fashioned oats
- 1 cup almond flour
- 3/4 cup ground flaxseed
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup mini unsweetened chocolate chips
- 2 teaspoons vanilla extract
- 1 cup pure maple syrup
- 1/2 cup natural almond butter

Preheat oven to 350°F.

Combine dry ingredients including chocolate chips in large bowl. In another bowl, mix wet ingredients. Add wet ingredients to dry ingredients and stir to combine.

Drop dough into 24 even mounds on greased baking sheet. Lightly press down to flatten (cookies will not flatten much during cooking). Or pour batter into greased 9x13-inch baking pan.

Bake 12 to 15 minutes, until cookies are set in the center.

Old-Fashioned Sugar Cookies

From Nathalie Boucher Hirte, office manager at the Franco-American Centre, host of Franco Foods on YouTube and a native of Quebec, who said: “This might not be a Franco recipe, but one that my family enjoys. We make them every year. Cut them out in a bunch of fun shapes and decorate them on Christmas Eve. When my kids were younger, they would each decorate a special one for Santa that would be left on a special plate with a glass of milk in front of the fireplace.”



- 1 cup butter
- 2 cups granulated sugar
- 1/4 cup packed brown sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 2 to 3 Tablespoons milk
- 2 teaspoons vanilla
- 4 cups all-purpose flour

Beat butter in a large mixing bowl with an electric mixer on low to medium speed for 30 seconds. Add granulated sugar, brown sugar, baking powder, salt; beat until combined. Add eggs, milk and vanilla; beat until well-combined.

Beat in as much of the flour as you can with the mixer (if you have a large stand mixer, you’re set!). Stir in any remaining flour with a wooden spoon. Divide dough in half; cover and chill for several hours or overnight if necessary for easier handling (dough soft).

Roll dough on lightly floured surface to 1/8-inch thickness. Cut with desired cutters. Place cutouts 1 inch apart on an ungreased cookie sheet (or with a silicone mat or parchment paper). Bake in a 375°F oven for 6 to 7 minutes or until the edges or firm and the bottoms are lightly browned. Cool completely before decorating. Makes about 96 cookies (depending on size of cutter).

Original Girl Scout Cookie Recipe from 1922

As it appears on the blog *Old School Pastry* at oldschoolpastry.pastrysampler.com, as pointed out by Ginger Kozlowski, communications and public relations manager at the Girl Scouts of the Green and White Mountains. As Kozlowski explains, “back in the day, Girl Scouts had to bake their own cookies to sell, and the recipe is a basic sugar cookie, which looks easy and tasty!” (She also added a reminder that 2024 cookie season starts soon — Jan. 1 for sales Girls collecting orders.)

- 1 cup butter or butter substitute
- 1 cup sugar
- 2 Tablespoons milk
- 1 teaspoon vanilla
- 2 cups flour

- 2 teaspoons baking powder
- additional sugar for sprinkling

Cream the butter and sugar. Add in the eggs, then milk and flavoring, scraping the bottom well. Mix in the flour and baking powder. Roll out, cut, then bake in a preheated 375°F oven. Sprinkle with sugar as soon as they come out of the oven.



Original Toll House Cookies

Manchester Mayor Joyce Craig sent the “well-used cookie recipe [pictured above] passed down from Mayor Craig’s grandmother, Beatrice Hopkins,” according to an email from staff.

Sift together 2 1/4 cups sifted flour, 1 teaspoon baking soda, 1 teaspoon salt, set aside.

Blend 1 cup soft butter or shortening; 3/4 cup granulated sugar; 3/4 cup brown sugar, packed; 1 teaspoon vanilla; 1/2 teaspoon water. Beat in 2 eggs.

Add flour mixture, mix well. Stir in 1 package of chocolate chips, 1 cup coarsely chopped nuts. Drop by the spoonful onto greased cookie sheet.

350-degree oven. Time: 10 minutes.

Pecan Crescent Cookies

“These cookies are easy and so tasty, I add them to Yankee swap gifts every year. It doesn’t matter what the actual gift is. One year I offered up a 10-inch frying pan filled with these cookies it went around and around until the person that got it took the cookies out of the pan and said that is all I want, and gave the pan to the person that really needed a pan.” — Tamie Boucher, Hippo ads coordinator

- 1 cup butter, softened
- 1/2 cup sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 cup finely chopped pecans
- Confectioners sugar

In a large bowl, cream butter, sugar and vanilla until light and fluffy. Gradually add flour, stir in the pecans.

Shape rounded spoonfuls of dough into 2 1/2 inch logs and shape into crescents.

Place 1 inch apart on ungreased baking sheets.

Bake at 325 for 20-22 minutes or until set and the bottoms are lightly browned. Let stand for 2-3 minutes before removing to a wire rack to cool. Dust with confectioners before serving.

Potato Chip Cookies

From *Eldress Bertha Lindsay's Seasoned With Grace: My Generation of Shaker Cooking (1988)* and provided by the *Canterbury Shaker Village*.

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup butter
- 2 eggs, well-beaten
- 2 cups flour
- 2 cups oatmeal
- 2 cups crushed potato chips
- 1 cup chopped nuts
- 1 cup dates or raisins
- ½ teaspoon salt
- 1 teaspoon baking soda

Cream sugar and butter, add beaten eggs. Mix together all other ingredients and drop by teaspoonfuls on greased baking sheet. Bake at 375°F for 10 to 15 minutes.

Pumpkin Cheesecake Snickerdoodles

"My son found the recipe some time ago and asked me to make them for Christmas one year. Christmas equals cookies at our house. My husband will mutter and swear under his breath when he knows I'm making them. His willpower doesn't extend to these cookies and he'll eat every one he can get his hands on that my son hasn't eaten first. It is a little intimidating for the rest of us. We like them, too." — Cindy Berling, Auburn, New Hampshire

- ¾ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon freshly ground nutmeg
- 1 cup unsalted butter at room temperature
- 1 cup granulated sugar
- ½ cup light brown sugar
- ¾ cup pumpkin puree
- 1 large egg
- 2 teaspoons vanilla extract

Filling:

- 8 ounces cream cheese, softened
- ¼ cup sugar
- 2 teaspoons vanilla extract



Neva Cole, Communications Director of the Children's Museum of New Hampshire. Courtesy photo.

Blend cream cheese, sugar, and vanilla together to make the cream cheese filling. Chill for one hour.

Preheat oven to 350°F and line baking sheets with parchment paper. In a small bowl, combine the sugar and spices for the coating and set aside.

To make the cookies, take a tablespoon of the cookie dough, flatten it like a pancake and place a teaspoon of the cream cheese in the center. Form another tablespoon of the cookie batter into a flat pancake shape and place it on top of the cream cheese. Pinch the edges together, sealing in the cream cheese, and roll into a ball. Roll in the cinnamon sugar coating and place on the prepared baking sheet 2 inches apart.

Repeat until the dough is gone and flatten the cookie dough balls with a heavy-bottomed glass or measuring cup. Bake the cookies for 10 to 15 minutes or until the tops start to crack. Let cool on the baking sheet for 5 minutes and transfer to a wire rack. Enjoy!

Raspberry and Almond Shortbread Thumbprints

A staff favorite from the Children's Museum of New Hampshire in Dover, courtesy Communications Director Neva Cole.

- 1 cup butter, softened
- ⅔ cup white sugar
- ½ teaspoon almond extract
- 2 cups all-purpose flour
- ½ cup seedless raspberry jam
- ½ cup confectioner's sugar
- ¾ teaspoon almond extract
- 1 teaspoon milk

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Preheat oven to 350°F.

In a medium bowl, cream together butter and white sugar until smooth. Mix in ½ teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1½-inch balls and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

In a medium bowl, mix together the confectioner's sugar, ¾ teaspoon almond extract, and milk until smooth. Drizzle lightly over cooled cookies.

Rogaliki (Sour Cream Horns)

Karen Sobiechowski at Holy Trinity Cathedral in Manchester on rogaliki: "Rogaliki, cinnamon sugar and nut-filled crescents, are my go-to cookie for holidays and special occasions. They are tasty and simple to make."

- ½ pound margarine
- 1 cup chopped walnuts
- 2 cups sifted flour
- ¾ cup sugar
- ¾ cup sour cream
- 1 teaspoon cinnamon
- 1 egg yolk

Cream margarine with a fork or pastry blender. Add sifted flour, one cup at a time. Add sour cream and egg yolk; mix well. Divide dough into three balls, place on floured wax paper and refrigerate 2 to 3 hours or overnight. Remove one piece at a time and roll as for pie crust.

Mix walnuts, sugar and cinnamon together. Sprinkle ½ of mixture over dough. Cut dough into triangles. Roll to form crescents. Bake on greased cookie sheet at 375°F for 20 minutes or till golden brown. Cool on a wire rack.

Repeat with remaining two sections of dough. Yield: approximately five dozen small cookies.

Shaker Giant Rosemary-Ginger Cookies

From the Canterbury Shaker Village.

- 2 cups flour
- ¾ cup butter, cut into several pieces
- 1 teaspoon baking soda
- 2 Tablespoons crumbled dried rosemary
- 1 teaspoon salt
- 1¼ cup sugar, divided
- 1 teaspoon ground ginger



- 1 egg
- ½ teaspoon cinnamon
- ¼ cup molasses
- ¼ teaspoon clove
- 1 teaspoon vanilla extract

Whisk flour, baking soda, salt, ginger, cinnamon and clove together in a bowl.

Combine butter and rosemary in the bowl of a food processor and process until smooth. Add 1 cup of sugar, the egg, molasses and vanilla. Process until blended. Sprinkle the flour mixture over the butter mixture and pulse until the flour is blended and a stiff dough forms on the top of the blade.

Transfer the dough to a sheet of plastic wrap and flatten into a disk. Wrap and refrigerate for at least 30 minutes and up to 2 days.

Preheat oven to 350°F. Grease two cookie sheets or line with parchment paper. Place remaining ¼ cup sugar in a small bowl. Using lightly floured hands, form dough into 1½-inch-diameter balls. Roll balls in sugar and place on cookie sheets about 3 inches apart. Bake for 11 to 14 minutes at 350°F.

Ski Bars

"Though not technically cookies, these chocolate peanut butter Rice Krispie bars have been a favorite in my family for decades. They are named after my mom's family tradition of always whipping up a big batch of these to bring along on weekend ski trips. If you can resist the temptation to dig into them before reaching the ski lodge, Ski Bars pair excellently with a mug of hot cocoa and warming up between ski runs (or avoiding the slopes altogether). I've pulled the recipe from a family cookbook that my mom made for my sister on her first Christmas (so it's written from her point of view)." — Berit Brown, events and marketing director at Intown Concord.

- 1 cup peanut butter
- 5 cups Rice Krispies
- 1 cup butterscotch chips
- 1 cup corn syrup
- 1 cup chocolate chips

Heat corn syrup and peanut butter together until smooth. Stir in Rice Krispies. Press into a buttered pan. Melt chocolate chips and butterscotch chips together. Spread on top of bars. Cool.

Swedish Brownies

"Here is a holiday recipe from the New Hampshire Historical Society. This is from one of our staff: 'It was my grandmother's recipe — it's probably not the real name, but this is what we always called it in the family, because my grandmother was, well, Swedish.'" — William Dunlop, President of the New Hampshire Historical Society

- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil (olive oil works just fine)
- 4 teaspoons of almond extract
- 1½ cups flour
- dash of salt
- sliced almonds

Preheat oven to 350°F, and grease a 9x13" pan.

With a mixer, combine eggs, oil and sugar; then add extract and beat well. Add flour and salt. Pour into the pan and sprinkle the top with sugar and sliced almonds. Bake for 35 minutes. That's it — easy-peasy!

Umbrian Tozzetti

From Barbara George at St. Nicholas Greek Orthodox Church — but this recipe is from her personal stash. She recently visited Italy and took a cooking class at a winery. "We made these cookies and when I saw how much chocolate was going in it was an amazing amount but they are delicious!"

- 2 cups flour
- 1 cup sugar
- ½ cup olive oil
- a pinch of salt
- grated lemon zest as needed
- 2 eggs
- 2 teaspoons active dry yeast
- 1 teaspoon vanilla extract

- 80 grams chopped dark chocolate
- 80 grams chopped almonds (optional)
- flour as needed for the work surface

Mix all the dry ingredients in one bowl. Whisk together the vanilla extract, eggs and oil. Pour the wet ingredients into the dry along with the chopped chocolate and the almonds (if you're using them), and use a wooden spoon or your hands to mix.

Divide the dough into two equal pieces and shape into logs 2 inches wide. Place the logs of dough onto a parchment paper-lined baking sheet.

Bake for about 25 minutes at 350°F or until the logs are golden brown and barely firm to the touch. Remove the logs from the oven. Cool for 10 minutes, then use a sharp knife to cut them into ¾-inch slices. Lay the slices flat and bake an additional 7 minutes.

Thumbprint Cookies

The recipe is from Chef Paul. "His grandmother used to make these cookies for his family gatherings. While serving overseas in the Army, they were always a care package favorite." — Tiffany Sweatt, Culinary & Nutrition Programs Director at the New Hampshire Food Bank in Manchester.

- 1 large egg, separated
- ½ cup butter, softened
- ¼ cup packed brown sugar
- 1 cup all-purpose flour
- ½ teaspoon vanilla extract
- ¼ teaspoon salt
- ¼ cup finely chopped walnuts
- ⅔ cup any flavor fruit jam

Preheat oven to 300°F. Grease two cookie sheets and set aside.

Whisk egg white in a small bowl. Place chopped walnuts in another small bowl.

Cream butter, brown sugar, and egg yolk in a mixing bowl until light and fluffy, about 2 minutes. Add flour, vanilla, and salt; mix until well combined.

Scoop dough into 1½-inch balls. Dip in egg white, then roll in walnuts until coated. Place 2

inches apart on the prepared cookie sheets. Bake in the preheated oven until slightly puffed, about 5 minutes. Remove cookies from the oven. Use your thumb to gently press an indent in the center of each cookie. Spoon jam into each thumbprint, filling it to the brim.

Return cookies to oven and bake until set, about 8 minutes. Remove from oven and transfer to wire racks to cool completely.

Vanilla Pudding Snickerdoodles

From Emily Vassar at the Office of the Mayor in Nashua, who had this to say about this recipe: "I took a poll here in the office, and Snickerdoodles were the winner! This particular recipe is my favorite: it results in the softest cookies every time!"



White Chocolate Dipped Molasses Cookies. Photo courtesy of Michael Witthaus.

- ½ cup butter softened
- ½ cup vegetable shortening
- ¾ cup sugar divided
- ½ cup powdered sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 package instant vanilla pudding & pie filling (3.5 ounces)
- 2 cups flour
- ½ teaspoon cream of tartar
- ½ teaspoon baking soda
- 1½ teaspoons ground cinnamon

Preheat your oven to 350°F. Line your cookie sheet with parchment paper and set aside.

In a large bowl of your stand mixer, cream the butter, shortening, ½ cup sugar, and powdered sugar until light and fluffy. Beat in the egg, vanilla and dry pudding mix.

In a separate bowl, combine the flour, cream of tartar and baking soda; gradually add the dry ingredients to the creamed mixture and beat until just combined.

In a small bowl, combine the remaining ¼ cup sugar and the cinnamon.

Roll the dough into ½-Tablespoon-sized balls. Toss the balls into the cinnamon sugar mixture until well-coated and then place the dough on the prepared baking sheets, a few inches apart.

Bake for 10 minutes. Remove from the oven and let cool completely on a wire rack.

Melt shortening in pan; let cool. Add sugar, molasses and egg, and beat well.

In separate bowl, sift remaining dry ingredients.

Combine wet and dry ingredients. Refrigerate for one hour.

Roll dough into walnut-size balls, then roll in granulated sugar. Bake at 375°F for 7 to 10 minutes.

In double boiler, melt white chocolate chips, and let cool slightly. Dip half of each cookie in white chocolate, then set on parchment paper

Wine Cookies

Recipe is by infobabe on allrecipes.com, as recommended by Charlene Nichols, director of sales at Hippo, who writes: "I've been making [Italian wine cookies] for years, trying different recipes from Pinterest, trying desperately to match cookies that I've only ever had from a shop in Providence, Rhode Island, to no avail. However, these are good, not sweet, dry and subtle, kind of like a good dunking biscuit. Easy to make."

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 3 Tablespoons white sugar
- 1 cup dry red wine
- ½ cup vegetable oil
- ½ cup granulated sugar for decoration

Preheat oven to 350°F (175°C).

In a large bowl combine the flour, baking powder and sugar. Add the wine and oil. Mix with a large fork and then with your hands.

Roll small pieces of dough between hands to make "logs," then shape into circles. The circles should be no bigger than 2 inches in diameter. Roll cookies in extra sugar and place on cookie sheet. Bake at 350°F (175°C) for 25 minutes or until slightly brown. After cookies cool they should be hard and crisp. 🍪

White Chocolate Dipped Molasses Cookies

Witthaus family recipe from Michael Witthaus, Hippo's music writer.

- ¾ cup shortening
- 1 cup granulated sugar
- ¼ cup molasses
- 1 egg
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 12 ounces white chocolate chips
- extra granulated sugar for rolling

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ARTS

Color exploration

New class at Currier Museum of Art looks at behavior of color

By Mya Blanchard
mblanchard@hippopress.com

Registration is now open for Design & Color Relationships with Eileen Greene at the Currier Museum of Art, an adult art class that explores and experiments with the behavior of color using the concepts of Josef Albers through experimentation and experience. The class will run in person on Thursdays for five weeks beginning Thursday, Jan. 18.

“Part of it is to become more knowledgeable about how we see color and in understanding that a color ... is different

Design & Color Relationships with Eileen Greene

When: Thursdays, Jan. 18 through Feb. 15, from 1:30 to 3:30 p.m.

Where: Currier Museum of Art, 150 Ash St., Manchester

Visit: currier.org to register

ent depending on what colors are around it,” said Suzanne Canali, director of education, who organizes the class. “They will be exploring some of the very same concepts from Josef Albers’s book [*Interactions of Color*] ... [and] will be applying those concepts.”

According to Canali, Albers, a former professor of art at Black Mountain College and Yale University, is best-known for his studies on color. In his manuscript *Toward the New: A Journey into Abstraction*, which is on display in Currier’s exhibition, he explains how the appearance of a color can depend on what colors surround it and where it is situated, and how when picturing a color in our mind, the color we see will be different to each individual.

“We would generally say red and yellow make orange,” Canali said. “He would say there’s so many oranges, there

are so many reds and yellows, that it’s all dependent upon the relationships among the colors. ... By understanding this, artists have to think more broadly about the kinds of colors that they’re choosing, and he really pushes the use of looking at color first through color swatches.”

Using swatches can help an artist by eliminating the need to mix colors, which can be time-consuming, Canali said.

“One of the [goals] is to feel more empowered ... [and] confident when using color, and I think that’s really important when you’re creating because people tend to limit themselves to the colors that are in the tubes or the containers that they purchase,” Canali said. “The other goal is [to have] a better understanding of our differences. ... Context matters when we’re trying to understand what we are seeing and ideally, in my mind as an educator, that sends a lot of wonderful messages



Color exercise by a Currier student. Courtesy photo. ... we all see things differently and it’s worth listening to and investigating.”

Art

Events

• **DRAWING NIGHT** Two Villages Art Society’s gallery (846 Main St. in Contoocook; twovillagesart.org) offers a series of free monthly drawing nights. Hosted by local artists Ty Meier and Jo Gubman, the events allow artists to work alongside peers and receive feedback if desired, according to the website. Bring your own art supplies. Upcoming date is Thursday, Dec. 21.

Craft fairs

• **BEDFORD** The Craftworkers’ Guild in Bedford (5 Meetinghouse Road in Bedford, the building at the bottom of the library parking lot; thecraftworkersguild.org) will open its annual Holiday Fair Shop through Dec. 22, from 10 a.m. to 5 p.m. daily

as well as online.

Exhibits

• **“SMALL WORKS — BIG IMPACT”** at Creative Venture Gallery (411 Nashua St. in Milford; creativeventuresfineart.com, 672-2500). The show features work in a variety of media from more than 30 area artists and most pieces are smaller than 12 inches in diameter, according to a press release. The gallery is open Tuesday and Wednesday from noon to 4 p.m.; Thursday from noon to 6 p.m.; Friday from noon to 4 p.m.; Saturday from 10 a.m. to 2 p.m. and Sunday from noon to 4 p.m., according to the website.

• **WINTER MEMBERS SHOW** The Two Villages Art Society will host its 2023 Winter Members Show and Sale

through Dec. 23 at 846 Main St. in Contoocook. The show features works from more than 30 member artists, including paintings, pottery, sculpture, jewelry and more. Gallery hours are Thursday to Sunday from noon to 4 p.m. Visit twovillagesart.org.

• **POP-UP ART SHOW** Artists Charlotte Thibault and Byron Carr will have a pop-up art show running through Dec. 29, according to an email. The show will feature New Hampshire landscape paintings and take place at the old CVS, 46 N. Main St. in Concord, the email said. Find work by Carr, which includes oil and watercolor of landscapes and waterfalls, at byroncarrfineart.com and find work by Thibault, who also works in oils and does landscapes, seascapes, har-

bor scenes, still life and concept paintings, at charlottethibault.com, the email said. The show will feature paintings, prints and cards and will be open Wednesdays through Sundays from 9 a.m. to 6 p.m. (open until 8 p.m. on Fridays).

Theater

Shows

• **A CHRISTMAS CAROL** The Palace Theatre (80 Hanover St., Manchester; palacetheatre.org, 668-5588) presents *A Christmas Carol* through Dec. 23, with showtimes on Thursdays and Fridays at 7:30 p.m., Saturdays at 2 p.m. and 7:30 p.m. and Sundays at 2 p.m., with an additional show on Wednesday, Dec. 20, at 7:30 p.m. Tickets range from \$28 to \$59.

• **MATILDA** The Seacoast Rep-

ertory Theatre (125 Bow St. in Portsmouth; 433-4472, seacoastrep.org) will present the musical *Matilda* through Saturday, Dec. 23, with showtimes most Thursdays at 7:30 p.m., Fridays at 8 p.m., Saturdays at 2 & 8 p.m. and Sundays at 2 p.m.

• **A CHRISTMAS CAROL** The Players’ Ring Theatre (105 Marcy St., Portsmouth) presents

Classes/workshops

• **WINTER INTENSIVE** The Aaron Tolson Dance Institute’s Winter Intensive will be held Saturday, Dec. 30, from 10 a.m. to 3:30 p.m. at Dana Center at Saint Anselm College (100 Saint Anselm Drive in Manchester; tickets.anselm.edu). Take one class in hip-hop, ballet, tap, modern or contemporary dance for \$30, or take five for a full

day of classes for \$120. See the website for the schedule.

• **STORYTELLING WORKSHOPS** Monthly workshop series hosted by True Tales Live storytelling showcase. First Tuesday (except November), from 7 to 8:30 p.m., virtual, via Zoom. Registration is required. Visit truetaleslivenh.org for more information.

Classical

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

Events
• **MUSIC OF THE NUTCRACKER** “Candlelight: Holiday Special featuring *The Nutcracker* and more” on Thursday, Dec. 21, at 6 and 8:30 p.m. at the Rex Theatre (23 Amherst St., Manchester, 668-5588, [### GREAT HOLIDAY SHOPPING!](http://palacet-</p></div>
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heatre.org).

• **NOVA SCOTIA CHRISTMAS** A Nova Scotia Christmas with Cassie and Maggie on Thursday, Dec. 21, at 7 p.m. via The Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com) at the Orchard Chapel (143 Exeter Road in Hampton Falls).

• **CHRISTMAS WITH THE CELTS** will come to the Stockbridge Theatre (44 N. Main St. in Derry; stockbridgetheatre.showare.com, 437-5210) on Thursday, Dec. 21, at 7 p.m. The show features a combina-

tion of "timeless ancient Irish Christmas carols and lively Irish dance with modern contemporary songs but with Irish instrumentation," according to a press release. Tickets cost \$30 and \$35.

• **CHARLIE BROWN JAZZ CHRISTMAS** The Heather Pierson Trio plays a Charlie Brown Jazz Christmas on Friday, Dec. 22, at 7 p.m. at Bank of NH Stage in Concord (16 S. Main St., Concord, 225-1111, banknhstage.com).

• **A SINATRA CHRISTMAS** with Rich DiMare and the Ron

Poster Trio on Saturday, Dec. 23, at 7:30 p.m. at the Rex Theatre (23 Amherst St., Manchester, 668-5588, palacetheatre.org).

• **CHRISTMAS WITH THE CELTS** on Saturday, Dec. 23, at 7:30 p.m. at The Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com).

• **BIG BAND** The Freese Brothers perform at a New Year's Eve party that will feature dinner, dancing and LaBelle Lights in Derry (14 Route 111, Derry, 672-9898, labellewinery.com) on Sunday, Dec. 31, at 6 p.m.



TWO SHOWS AT THE REP

In addition to *Matilda*, which runs through Saturday, Dec. 23, the Seacoast Repertory Theatre (125 Bow St. in Portsmouth; seacoastrep.org) has two decidedly non-holiday shows on its schedule. *The Rocky Horror Picture Show Live* will hit the stage on Christmas, Monday, Dec. 25, and on New Year's Eve, Sunday, Dec. 31, at 11:59 p.m. for both shows. Come dressed for a pre-show costume contest but do not bring props to throw (or toilet paper, rice, toast or water guns), according to the website. The Rep also will present *Hedwig and the Angry Inch* in five performances Wednesday, Dec. 27, through Sunday, Dec. 31, with shows at 7:30 p.m. on Dec. 27 and Dec. 28 and at 8 p.m. Dec. 29 through Dec. 31. Tickets for either show cost \$37 to \$62. *Hedwig and the Angry Inch*. Courtesy photo.

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INSIDE/OUTSIDE

'On-off' safety feature means you can cruise and relax

CAR TALK



By Ray Magliozzi

Dear Car Talk:

My husband tends to leave the cruise control on after driving my car (and who knows how often he does this with his own car?).

What are the negative effects of this practice? I assume there are some, or manufacturers wouldn't give us the option of turning the cruise control switch on and off. Am I right in this assumption? — Carrie

I'd be much more worried about him leaving the oven on, Carrie.

He's actually not doing any harm to the car by shutting off the engine with the cruise control main switch still on. Here's why:

The primary purpose of the cruise control's main "on-off" switch is not to get you to turn it off. It's to force you to turn it on.

It's a safety step. Most cars have switches to set or resume the cruise control on the steering wheel or one of the column stalks. They're located there for your convenience, making them easy to reach. But, as you can imagine, making them that convenient can

also make it easy to hit one of those buttons by accident.

To make the system a little safer, the car, by default, always starts with the main cruise control switch turned off. That way, if your finger accidentally hits the "resume" button instead of the "volume up" button, nothing bad will happen. The car won't suddenly speed up and cause you to panic.

To get the cruise control to work, each time you drive the car, you have to affirmatively turn on the main cruise control switch first. Then those steering wheel controls will work.

So, when your husband shuts off the engine — even if the cruise control main switch is still on — rest assured the cruise control will turn itself off.

You can test this for yourself, Carrie. Next time your husband commits his cruise control crime, have a look the next time you drive the car. The cruise control will be off. And you can reassure your husband that they had him in mind when they made the system idiot proof, Carrie.

Dear Car Talk:

According to my Chevrolet service department, the turbo charger on my 2016

Silverado 2500 HD Duramax needs to be replaced due to excessive carbon buildup.

It only has 37,000 miles on it. Should I go with the new turbo charger costing almost \$5,000 from the dealer, or do I go with a local diesel shop that can remove, clean, and replace it for about a quarter of the price?

Chevrolet can't tell me if a new turbo charger will be more resistant to carbon buildup or whether the same thing will happen to the new turbo.

I do pull a fifth-wheel trailer. Is there anything I can do to prevent this from happening in the future?

Thanks. — Jerry

Condolences, Jerry. The first thing I'd do is talk to your dealer, or to Chevrolet, and ask them if they'd be willing to help you out here.

While your warranty has expired, a turbo charger shouldn't fail at 37,000 miles. That's ridiculous.

You should appeal to their sense of fairness and responsibility, and see if they'll pay for half, or at least make some meaningful contribution to the repair.

They may argue that you've been pulling a trailer, and that puts extra wear on the tur-

bo. That's true, but you bought a diesel 2500 truck, which is designed to pull a trailer.

If Chevrolet reduces the cost to where it's anywhere near the cost of a rebuild, I'd get the new turbo.

But if not, I'd do the rebuild for a quarter of the price. As you say, there's no guarantee that the new turbo will last more than 37,000 miles. And you can rebuild the turbo four times for the price of replacing it once.

In terms of preventing future failure, if your turbo was defective, there's nothing you could have done to prevent this. But in the old days, turbos would sometimes get choked up with oil if they weren't allowed to cool down sufficiently after hard use.

That problem was largely solved by synthetic oil and better manufacturing. But allowing the turbo to cool down after hard use can't hurt.

So, after pulling your trailer or doing any mountain climbing or hard driving, try letting the truck idle for a few minutes, before shutting it off. That'll allow the oil to circulate and cool off. Maybe that'll extend the life of your next turbo to 38,000 miles, Jerry. Good luck.

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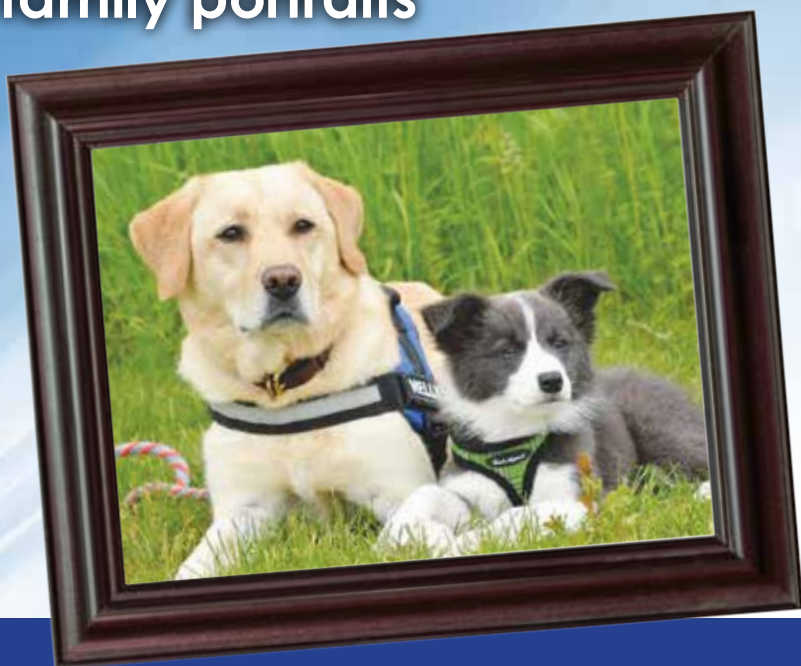
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INSIDE/OUTSIDE

KIDDIE POOL

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Poster included in 'Flying Home for the Holidays,' at the Aviation Museum of N.H. Courtesy photo.

Visit the museum

Entertain restless kids and visiting relatives at area museums.

• The **Aviation Museum of New Hampshire** (27 Navigator Road in Londonderry; nhahs.org, 669-4820) is currently featuring the exhibit "Flying Home for the Holidays," which will be on display through Jan. 14. The museum's is open Friday, Dec. 22, and Saturday, Dec. 23, from 10 a.m. to 4 p.m. and will be closed Sunday, Dec. 24, but open Wednesday, Dec. 27, through Saturday, Dec. 30, from 10 a.m. to 4 p.m. as well as Sunday, Dec. 31, from 1 to 4 p.m. Admission costs \$10 for ages 13 and above, \$5 for 65+, veterans/military and kids ages 6 to 12, and is free for ages 5 and under.

• The **Children's Museum of New Hampshire** (6 Washington St. in Dover; childrens-museum.org, 742-2002) has play sessions from 9 a.m. to noon and 1 to 4 p.m. Thursday, Dec. 21, through Saturday, Dec. 23, and then, after Christmas, Tuesday, Dec. 26, through Saturday, Dec. 30. On Sunday, Dec. 31, a Family New Year's Eve celebration takes place at 9:30 a.m. and 12:30 p.m. and will feature a "countdown to midnight" along with other activities. Buy admissions for a time slot online in advance; admission costs \$12.50 for adults and children over 12 months, \$10.50 for 65+.

• The **Currier Museum of Art** (150 Ash St. in Manchester; currier.org, 669-6144) will be open Thursday, Dec. 21, from 10 a.m. to 8 p.m., with Art After Work (featuring free

admission and live music from Green Heron) from 5 to 8 p.m. The museum will also be open from 10 a.m. to 5 p.m. on Friday, Dec. 22, and Saturday, Dec. 23, and from 10 a.m. to 3 p.m. on Sunday, Dec. 24. From Thursday, Dec. 28, through Saturday, Dec. 30, the museum will feature a schedule of family-friendly activities as part of December Days, including a magic show on Friday, Dec. 29, at 2 p.m. (tickets cost \$10 to \$30, depending on age, and are available online); the museum will be open 10 a.m. to 5 p.m. (and until 8 p.m. on Dec. 28) during those days. The museum will also be open Sunday, Dec. 31, from 10 a.m. to 3 p.m. Admission costs \$20 for adults, \$15 for ages 65+, \$15 for students and \$5 for ages 13 to 17 (children under 13 get in for free).

• The **McAuliffe-Shepard Discovery Center** (2 Institute Dr. in Concord; starhop.com, 271-7827) is open from 10:30 a.m. to 4 p.m. Thursday, Dec. 21, through Saturday, Dec. 23, and then closed Christmas Eve and Christmas Day. The museum will be open daily from Tuesday, Dec. 26, through Sunday, Dec. 31, from 10:30 a.m. to 4 p.m. Admission costs \$12 for adults, \$9 for ages 3 to 12, \$11 for 65+ and free for ages 2 and under, with planetarium shows an additional \$6 per person ages 3 and up.

• **SEE Science Center** (200 Bedford St. in Manchester; see-sciencecenter.org, 669-0400) is open Tuesdays through Fridays from 10 a.m. to 4 p.m. and Saturday and Sunday from 10 a.m. to 5 p.m. (closed Sunday, Dec. 24). Tickets cost \$12 for ages 3 and up.

INSIDE/OUTSIDE TREASURE HUNT

Dear Donna,
Do you have any knowledge of this kind of bracelet?
It's the characters from the movie *The Wizard of Oz*. I found it a couple years ago at a yard sale.
Annette



It appears to be in good shape and all there. The value for one like yours would be in the \$40 range. Tiny treasure that I'm sure was made in mass at the time, but a piece of the wonderful *Wizard of Oz*.

Dear Annette,
Can I start off by saying how sweet it looks? I personally love *The Wizard of Oz*!
Your character bracelet was produced by Warner Bros. back in the 1960s. It is a gold wash color over a base metal. The characters have a comic look to them. But you can't help but love them all.

I have seen several versions of collectible jewelry for *The Wizard of Oz*, from gold to silver to costume jewelry like yours.

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.

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FOOD

Last meal of 2023

Ring in the new year with dinner, parties, Champagne and more

News from the local food scene

By Mya Blanchard
mblanchard@hippopress.com

• **Doughnut and wine pairing:** One of Wine on Main's (9 N. Main St., Concord) most popular events with NH Doughnut Co. returns on Wednesday, Jan. 24, and Thursday, Jan. 25, from 6:30 to 8 p.m. After enjoying three doughnuts paired with three wines, decorate two doughnuts of your own. Tickets are \$30 and go on sale Monday, Jan. 4, for the first night.

• **Blankets and brews:** All Ways Art hosts a chunky blanket making class at Spyglass Brewing (306 Innovative Way, Nashua) on Thursday, Dec. 28, at 6 p.m. Each blanket will require five rolls of yarn, which will be provided with multiple color choices. By the end of the night you'll have a full-size throw blanket. Tickets are \$90 and include a beer. Visit allwaysart.com to purchase.

• **Pot and sip:** Also at Spyglass Brewing Co., Thursday, Dec. 28, will see The Knotted Finds hosting a DIY terrarium event from 6 to 8 p.m. Plants, rocks, moss and soil will all be provided. Each participant will receive a drink ticket for a beer. It is \$35 to attend and you must be 21 years or older. Get tickets at theknottedfinds.com/events.

• **Candles and wine:** Enjoy wine and make 19 custom tealight candles in scents and colors of your choosing with Ross, owner of Candle Tree Soy Candles at Wine on Main (9 N. Main St., Concord) on Tuesday, Jan. 9, and Wednesday, Jan. 10, from 6:30 to 8 p.m. Tickets are \$40 per person. Sign up at wineonmainnh.com.

By Mya Blanchard
mblanchard@hippopress.com

New Year's Eve reservations fill up fast, so make those plans for dining on Sunday, Dec. 31, early. Here are a few of the places offering special eats. Know of a restaurant with a New Year's Eve seating? Let us know at mblanchard@hippopress.com; check next week's Weekly Dish for updates.

• **815 Cocktails and Provisions** (815 Elm St., Manchester, 815nh.com, 782-8086) hosts a futuristic sci-fi themed New Year's Eve party with music, dancing, prizes, a photo booth, an open bar menu and small appetizers. General admission tickets are \$120 and can be purchased via eventbrite.

• **Alan's Restaurant** (133 N Main St., Boscawen, 753-6631, alansofboscawen.com) hosts a New Year's Eve party starting at 8 p.m. Call for reservations and tickets.

• Welcome the new year at **Averill House Vineyard** (21 Averill Road, Brookline, averillhousevineyard.com, 244-3165) with a wine pairing and five-course Brazilian dinner. Doors open at 6:30 p.m. for a guided tour of the vineyard production room and wine cellar, and dinner will be served at 7 p.m. Get your tickets at exploretock.com.

• **Bedford Village Inn** (2 Olde Bedford Way, Bedford, 472-2001, bedfordvillageinn.com) will serve a four-course prix fixe dinner. Seating times are 5:30 p.m. through 9:30 p.m. and the cost is \$110 per adult. Make your reservation on their website.

• **Buckley's Great Steaks** (438 Daniel Webster Hwy., Merrimack, buckleysgreasteaks.com, 424-0995) is taking reservations for New Year's Eve.

• Celebrate the new year and the 11th anniversary of **Cask & Vine** (1 1/2 E. Broadway, Derry, caskandvine.com, 965-3454) during their New Year's Eve pajama

party starting at 5 p.m. An a la carte menu will be available with their usual draft list, cocktails and wine. Visit their website.

• **CJ's Great West Grill** (782 S. Willow St., Manchester, 627-8600, cjsgreatwestgrille.com) will close at 10 p.m.

• **Colby Hill Inn** (33 The Oaks, Henniker, 428-2581, colbyhillinn.com) holds a Chef's Sparkling New Year's Eve Wine Dinner featuring five courses from 7 to 10:30 p.m. on New Year's Eve. Courses four and five must be pre-selected upon making a reservation or one week in advance.

• **Copper Door** (15 Leavy Drive, Bedford, 488-2677, copperdoor.com) is accepting reservations until 9 p.m. and will be open until 11 p.m.

• **Epoch Gastropub** (90 Front St., Exeter, 778-3762, epochrestaurant.com) will serve dinner from 5 to 10 p.m.

• **Firefly Bistro & Bar** (22 Concord St., Manchester, fireflynh.com, 95-9740) is serving brunch from 10 a.m. to 3 p.m. and dinner from 4 to 10 p.m. Visit their website to make reservations.

• **The Foundry Restaurant** (50 Commercial St., Manchester, foundrynh.com, 836-1925) will be open from 9 a.m. to noon New Year's Eve, and will be open for dinner service New Year's Day from 4 to 9 p.m.

• **Fratello's Italian Grille's** (799 Union Ave., Laconia, 528-2022; 155 Dow St., Manchester, 624-2022; fratellos.com) New Year's Eve menu includes antipasti, like seafood-stuffed mushrooms and Sicilian sausage soup, salads and entrees like roast prime rib, seafood fettuccine, grilled dill salmon and more.

• **Friendly Red's Tavern** (22 Haverhill Road, Route 111, Windham, 437-7251; 111 W Broadway, Derry, 404-6606, friendlyredstavern.net) will be open during its normal hours.

• **Greenleaf** (54 Nashua St., Milford, greenleafmilford.com, 213-5447) is serving a four-course meal with seatings at 5, 6, 7 and 8 p.m. For the first course, coriander sumac-crusted tuna with parsnip, charred leek, blood orange and pancetta jam and mizuna will be served, followed by cavatelli, duck confit with mushroom, celeriac, truffle and quail egg. The third course consists of beef wellington, sweet potato, red cabbage and charred shallot marrow jus, and caramelized banana mousse, fig, chocolate, caramel and pistachio for dessert. Reservations are required and can be made online.

• **LaBelle Winery** in Derry (14 Route 111, labellewinery.com, 672-9898) will celebrate the new year from 6 to 10:30 p.m. with a three-course dinner, live music and a stroll through LaBelle lights. Tickets are \$120 and can be purchased at labellewinery.com.

• **Mike's Italian Kitchen** (212 Main St., Nashua, mikesitaliannh.com, 595-9334) is taking reservations for parties of any size.

• **Mile Away Restaurant** (52 Federal Hill Road, Milford, mileawayrestaurantnh.com, 673-3904) is taking reservations for New Year's Eve. On the menu is scallops and lobster ravioli, boursin chicken en croute, grilled duck breast and more. Dessert options include chocolate mousse cake, lemon mascarpone, cheesecake and more. Call to make your reservation.

• **New England Taphouse Grille** (1292 Hooksett Road, Hooksett, taphouseNH.com, 782-5137) will be open from 11:30 a.m. to 8 p.m.

• **The Peddler's Daughter** (48 Main St., Nashua, thepeddlersdaughter.com, 821-7535) will be open from 10 a.m. New Year's Eve to 1 a.m. New Year's Day.

• **Pembroke Pines Country Club** (45A Whittemore Road, Pembroke, pembroke-

pinesc.com, 210-1365) is hosting a New Year's Eve celebration at 6:30 p.m. to 12:30 a.m. on Monday, Jan. 1, with dinner, drinks, dancing and entertainment from comedians. Tickets are \$160 and can be purchased on eventbrite.com.

• **Pizzico** (7 Harold Drive, Nashua, 633-8993; 7 Continental Blvd., 424-1000, pizzicorestaurant.com) will be open regular hours, from noon to 9 p.m.

• **Portsmouth Gas Light** (64 Market St., Portsmouth, portsmouthgaslight.com, 430-8582) is having a New Year's Eve winter wonderland party starting at 8 p.m. with passed hors d'oeuvres, Champagne and a buffet. VIP tickets include reserved seating and private food service. Make your reservations now online.

• **Red Arrow Diner** (112 Loudon Road, Concord, 415-0444; 137 Rockingham Road, Londonderry, 552-3091; 61 Lowell St., Manchester, 626-1118; 149 Daniel Webster Hwy., Nashua, 204-5088, redarrowdiner.com) is open for its regular hours (Concord, Londonderry and Nashua open 5:30 a.m. to 10:30 p.m.; Manchester open 24 hours).

• **Saddle Up Saloon** (92 Route 125, Kingston, saddleupsaloonnh.com, 347-1313) hosts a New Year's Eve party from 6 to 8 p.m. with a pizza buffet at midnight. Reservations can be made between 6 and

7 p.m. Dinner selections include prime rib, half roasted chicken and baked haddock, each with mashed potatoes and vegetables.

• **The Shaskeen Pub and Restaurant** (909 Elm St., Manchester, theshaskeenpub.com, 625-0246) will again host its New Year's Eve Bash from 8 p.m. to 1 a.m. with a dinner buffet, Champagne toast and a DJ. Visit their Facebook page @ TheShaskeenPubandRestaurant.

• **The Side Bar's** (845 Lafayette Road, Hampton, thesidebarnh.com, 601-6311) New Year's Eve party starts at 9 p.m. and includes drink specials and their full menu available until midnight. Tickets are \$10 on eventbrite or \$15 at the door.

• **Surf** (207 Main St., Nashua, 595-9293; 99 Bow St., Portsmouth, 334-9855, surfseafood.com) is taking reservations via phone.

• **T-Bones** (25 S. River Road, Bedford, 641-6100; 404 Main St., Concord; 39 Crystal Ave., Derry, 434-3200; 77 Lowell Road, Hudson, 882-6677; 1182 Union Ave., Laconia; 311 S. Broadway, Salem, greatnhrestaurants.com) will be open until 10 p.m.

• **The Village Trestle** (25 Main St., Goffstown, villagetrestle.com, 497-8230) will be open from 11:30 a.m. to 10 p.m. 🍷



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FOOD



JOHN FLADD COOKS

Butterscotch Drops

It was 1950. The war was over, the economy was booming New suburbs were springing up all over the country, and with them modern kitchens.

The Betty Crocker Cookbook circa 1950 was a sort of guidebook for America's new generation of cooks. It taught readers the basics of middle-class cooking and introduced home cooks to new ideas. This is one of them.



Butterscotch Drops with Brown Butter Icing.
Photo by John Fladd.

Butterscotch Drops with Brown Butter Icing

- 8 Tablespoons (1 stick) room-temperature butter
- 1½ cup (320 grams) dark brown sugar
- 2 eggs
- 1 cup (227 grams) sour cream
- 1 Tablespoon Scotch whisky – I used Glenlivet (Betty suggested “vanilla”, but I can read between the lines)
- 2¾ cups (330 grams) all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt

blobs. I found it difficult to make nice little teaspoon-sized dough balls; I used two teaspoons (like you actually use for tea) and used them to scoop up some wet dough and deposit it on the cookie sheet.

Bake for 8 to 10 minutes. They will be ready when they are very slightly brown and if you touch one you won't leave an impression of your finger. When you remove them from the oven, let them cool on the baking sheet.

This makes about four dozen cookies. Apparently in the 1950s they didn't take a half-hearted approach to baking.

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

In a stand mixer, or with a hand mixer, cream the butter and brown sugar together. If you have a robust stand mixer, and you forget to leave the butter on your counter to soften, your mixer will have your back; it will power through and cream everything. It will just take a little longer.

Beat in the eggs, one at a time. This should pull the mixture together into a consistent batter. Eggs are what is called an emulsifier: They make it easy for fatty ingredients to mix with everything else.

Add the scotch and sour cream, and mix to combine.

Mix in the dry ingredients. To avoid a cloud of flour poofing up out of the mixer, try spooning it in a couple of tablespoons at a time.

When everything is well-mixed, chill the dough for a couple hours or, ideally, overnight. I just leave it in the mixing bowl, cover it with a dollar store shower cap, and put it in the refrigerator to rest.

Later (imagine a harp-music montage), preheat your oven to 425°F.

Scoop “rounded teaspoonfuls” of batter onto either a lightly oiled baking sheet or one with a silicone mat or a sheet of parchment paper. Leave 2 inches between dough

“Burnt Butter” Butterscotch Icing

- 12 Tablespoons (1½ sticks) butter
- 3 cups (342 grams) powdered sugar
- 3 Tablespoons Scotch whisky

In a small saucepan, melt, then brown the butter over low heat. If you haven't done this before, it is easy-peasy, but you have to watch it like a hawk. Swish the melted butter around in the pan frequently, and pull it from the heat just before it is brown like dark toast.

Combine the butter, powdered sugar and whisky, and stir until it forms an icing. If it is too stiff, add a tablespoon or so of water, but be very conservative about adding it. Use this to ice the cookies.

It might seem weird to use Scotch whisky in a cookie recipe, but butterscotch tastes extra intense and very, very good when you make it with real butter and real scotch. By themselves, the cookies have a delicate brown sugar flavor, a bit like the background flavor of a chocolate chip cookie, but when combined with the scotch they become a flavor powerhouse.

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



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Dollyrots, “Auld Lang Syne” (Wicked Cool Records)



I absolutely hate New Year’s Eve. It’s the last celebratory moment before everything freezes here in New England for a good four or fifty months, and in honor of that, the lowest-tier 20something-age drinkers are out and about, having fun while we marrieds try to stay awake till midnight as if we’re somehow relevant. I’m basking in a little joy here, though: Finally a holiday record darkens my mailbox, after I’d given up hope (I probably missed like 20 of them, and I do apologize to any PR person who sent me news about one I absentmindedly deleted), and look at this, it’s a husband-wife punk team (the lady

plays bass and sings, hubby does the guitars) who used to be on Joan Jett’s Blackheart Records label, doing everyone’s — OK, my, after “O Holy Night” and “Feliz Navidad” — least favorite holiday song. It starts out semi-seriously, as tedious as any other rock version you’ve heard, then it moves to a sort-of-fast tempo, nothing too wild, just something they’re probably hoping will make it onto a rom-com soundtrack, mostly to be annoying. I have no idea why I bothered with this at all. **C** —Eric W. Saeger 🍷

Various “Artists,” Yule Log Jamz: The World’s Hottest Wood Burning Sounds (Pretty Good Friends Records)



Fine, if I’m going to get trolled, I’m passing it along to my thousands of readers. This looked to me like a holiday record, but actually it’s a variation on the virtual “Yule log,” or “crackling fireplace” that can be found on Netflix and elsewhere. Pretty Good Friends is a comedy label, not that I can for the life of me remember reviewing one of their comedy albums, and I’m (all together now) too lazy to look, but yeah, it’s kind of funny in its way. This consists of videotapes of 11 different log fires from different countries, with no talking or anything, including “the party-pumping flames of Germany, the polite crackles of Canada, and the hygge-hysterical hotness of

Sweden. Plus New Zealand lit up some Manuka wood like you’ve never heard it before!!” Anyway, you can find it at prettygoodfriends.com/fire, where you can pay \$5 to own it forever, or just be normal and cheap and simply stream the YouTube version at their channel. They also offer a festive “Smells Like Something’s Burning” soy candle if you have \$15 that you don’t figure you’d ever otherwise use under any circumstances whatsoever ever. **A** —Eric W. Saeger 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

• Oh by gosh by golly, it’s time for no new CDs to come out on Friday, Dec. 22, just like every year on the last Friday before ChristmaKwanzaKkah! I’ll tell you, hopelessness abounds, fam, hopelessness abounds, I’ll bet there are like zero new albums coming out for me to talk about here, and I’ll have to resort to riffing about how I couldn’t find candy canes at Walmart the other week to put on my HannuChristmaKwanazaa tree! There were literally none, which was insane, but if you want to read the whole story you’ll have to “friend” me on Facebook, but be patient; I usually only get around to checking my Facebook notifications once a month, as long as the month has a full moon in it somewhere. Oh, forget it, it’s no use, I’m going to do the dutiful and look for some albums to write about for all you good little boys and girls, you deserve a big huge ChrisHannuKwan cookie of snark, and by the gods, I will deliver, you’re just going to have to give me a minute to find something! (20 minutes later) Ack, ack, there’s nothing anywhere! Let me check Amazon, maybe Jeff Bezos isn’t too busy building his giant toy NASA to let us poor music journos know about some new albums! Wait, here’s one, from **Conway the Machine and Wun Two**, whoever in tartation that is, it’s a new album, titled *Palermo*! This project unites Buffalo, N.Y., rapper Conway the Machine and German lo-fi producer Wun Two. The sample track I decided to, you know, sample, was “Brick By Brick,” a good example of awkward downtempo weirdness, over which Conway spits a bunch of venomous but unadventurous prattle while rapping like he’s eating a meatball sub. It’s cool, don’t get me wrong.

• I’ll tell ya, folks, for ultimate weirdness, you can’t do much better than Louisville, Kentucky’s **Bo Daddy Harris**, who as a kid wanted to grow up to become a superstar of something-anything. Hey, man, like I always say, if you can’t make the Who’s Who, you can always try for the What-The-Heck-Was-That, and guess what, he succeeded, folks! He continues his tradition of What-The-Heck-Was-That-ness on his new album, *It’s a Southern Thing*, and it’s always trippy to see him do his thing, singing his weird country tunes in that — voice of his. The closest experience I can think of to watching him sing one of his old-school country songs in his super-low weirdo voice — which you’d never expect to hear coming out of him, being that he looks like a typical Zoomer incel who’s employed at an Apple store talking to boomers about technology despite the fact that he wouldn’t know an embedded operating system from Jethro Clappett — was the first time I saw Gomer Pyle sing opera like Placido Domingo, but that’s OK! He tried doing comedy but that didn’t pan out, so obviously he was born for this, being a cross between Hank Williams Sr. and Tom Waits. Seriously, go check out one of his YouTubes, you’ll melt down completely.

• Ack, ack, there’s nothing but metal albums left, fam, except for some other CD that we’ll get to in a minute. Let’s see, we have the snobbily named Colombian thrash band **Funeral Vomit**, with their new album, *Monumental Putrescence*, which I guarantee would make a great gift for your grandma, and U.K. act **Ulfarr**, with their new one, *Orlegscæft!* Ulfarr wears spooky eye makeup, so proceed with caution!

• We’ll vamoose for the week after one more, *This Is New Tone*, the new compilation LP from Bad Time Records! One of the sample tracks is “Better Home” by **We Are The Union**; it’s a frenzied ska-punk track that will appeal to millennials who thought Sublime were too wimpy and boring, which, of course, they were. —Eric W. Saeger 🍷

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Eat, Poop, Die, by Joe Roman (Little, Brown Spark, 253 pages)

One of the most fascinating and underrated places on the planet is Surtsey, an island off the southern coast of Iceland born in the 1960s. This land mass, the product of a volcanic eruption, was hoisted above water as if offered on a platter by Poseiden himself, offering scientists the chance to study how life develops on an inhospitable slab of rock.

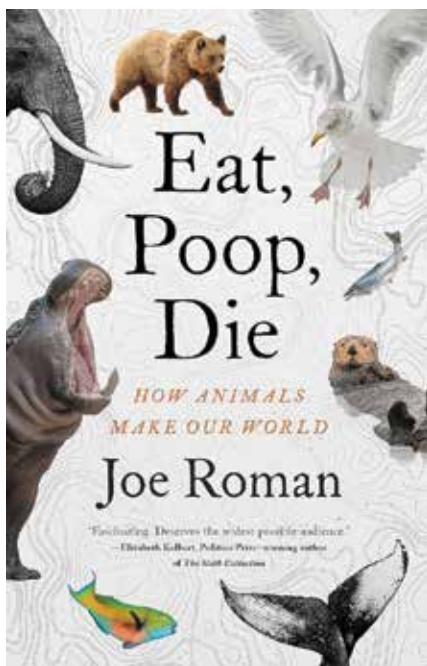
It turns out that despite the grandest theories of theologians and biologists, life — on this rock, anyway — needed something humble, and kind of gross, for it to emerge and take root. It needed excrement. It was nitrogen deposited on Surtsey via the waste of visiting seabirds that began the alchemy that led to vegetation growing on the island, leading to more animals colonizing the virgin island.

The story of Surtsey and its remarkable development over the past half century begins *Eat, Poop, Die*, Joe Roman's surprisingly engaging study of how the most basic of functions contributes to the world's ecology. The book's crude title and attendant jokes ("Perfect bathroom reading" reads one commendation on Roman's website) detract from the seriousness of the work, and its elegance. That said, it takes some work to get the average reader interested in how excrement and rotting corpses power the planet, so perhaps a little levity (including a sideways photo of the author on the book jacket) was necessary.

Roman, a scholar at the Gund Institute for Environment at the University of Vermont, can tell you more about whale poop than you want to know: for example, "In addition to being rich in nitrogen and phosphorus, the concentration of iron in whale poop is more than ten million times greater than in the surrounding seawater in the Southern Ocean."

Whales' nutrient-rich excrement helps nourish microscopic animals, and when whales die and their carcasses sink to the ocean floor, they create a habitat called "whale fall" which is ecologically important because, as Roman writes, "The abyssal seafloor is a vast nutrient-poor desert." When whales are hunted to near extinction, or stranded on beaches and their corpses blown up with explosives, the natural order is disrupted in a way that is no less destructive because it is invisible to humans.

Similarly, Roman looks at the surprising connection between salmon and forest growth in Alaska and the Pacific Northwest. What do fish have to do with trees?



A lot, it turns out, when the fish are the favorite meal of bears who live in those forests, as well as other creatures that eat salmon, such as eagles, mink, coyotes and wolves.

Scientists are able to determine where nitrogen in plant life originates by a chemical signature that varies by flora and fauna. And there are researchers whose jobs involve comparing the trees next to streams full of salmon with trees that grow next to salmon-less rivers. Spoiler alert: The salmon-adjacent trees "grew faster and taller — which was good for the salmon, as more shade and large woody debris provided cooler summer temperatures and river structure that aided in salmon reproduction and growth."

The reason, scientists speculate, is the marine-derived nitrogen in the fish gets distributed in the forest through bear excrement. "The salmon life cycle and the massive pulse of nutrients the fish deliver are crucial aspects of forest ecosystems. The trees, streams, and salmon are all connected."

Roman writes not just from a desk but from deep in the field. For his chapter on salmon he visits a salmon research station in Alaska; he travels to Surtsey, and to Yellowstone National Park to observe how the reintroduction of wolves changed the ecosystem there. As one sign in the park explains it, "Although wolves do not directly affect all life around them, their effects possibly tumble down the entire food chain. This hypothesis is called a 'trophic cascade.'"

And don't count the buffalo out — they have roles as groundskeepers, with their excrement depositing nitrogen and phosphorus into the soil. As bison disappeared on the prairies, so did their natural



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fertilization. Roman interviews a Native American who calls bison “eco-engineers” because in addition to the nutrients they leave behind, they plow the fields with their hooves. This is not a book for reading while you’re eating lunch, as I learned when coming across something called the Bristol Stool Chart, an illustrated scale of the variety of human feces, used by medical practitioners. And of course, human excrement is addressed here; mammals defecate about 1 percent of their body weight every day, with humans making about two trillion pounds of waste each year, much of which is not contributing in a positive way to the planet’s ecology. But some is — I learned, with some dismay, that some people fertilize their gardens with their own urine. (It’s called “pee-cycling,” and yes, Roman tried it, although fist bump to his family who wouldn’t let him set up the system at home or use it in their garden. Instead his urine went to a pee-cycling center in Brattleboro, Vermont.)

But the bulk of the book is about non-human animals and the largely unnoticed role their bodily functions serve in our world. While Roman is careful to note

that some of the theories he writes about are unproven, he makes a convincing case that when animal populations shrink, we’d best pay attention, because there are costs other than not being able to see a certain species anymore. In centuries past, for example, John James Audubon famously described migrating pigeons as blocking out the sun; others have described rivers so dense with salmon that you could walk across the water on top of the fish.

Roman believes that replenishing depleted populations is “one of the best nature-based tools we have to face the climate crisis. Wild animals, through their movements and behaviors — their eating, pooping and dying — can help rebuild ecosystems, recycle and redistribute nutrients, keep the planet a little cooler, and address the biodiversity crisis.” We need to “rewild the world,” he says, in a conclusion that is more of an op-ed than a science book. Having established himself as an authority on poop, who are we to argue? It’s a fine book for animal lovers, climate warriors and science geeks, but otherwise may struggle to find an audience. **B** —Jennifer Graham

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Books

Author events

• **WILLIAM R. GRASER**, author of *Smell the Gunpowder*, will discuss his books at Bookery (844 Elm St., Manchester, bookerymht.com) on Saturday, Dec. 23, from 11 a.m. to 3 p.m.

• **MAREK BENNETT**, author of graphic novels and webcomics like *The Civil War Diary of Freeman Colby* and *The Most Costly Journey*, presents “Drawing Community: Creating Comics from Shared Stories,” on Sunday, Jan. 14, at 2 p.m. at Tucker Free Library (31 Western Ave., Henniker, 428-3471) and again Saturday, Jan. 20, at 9:45 a.m. at Peterborough Town Library (2 Concord St., Peterborough, 924-8040). See nhhumanities.org.

• **LLOYD I. SEDERER, M.D.**, author of *Caught in the Crosshairs of American Healthcare*, will be at Gibson’s Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, Jan. 24, at 6:30 p.m. for a talk and book signing.

History, stories & lectures

• **HENRY DEARBORN - FROM CAPTAIN TO CABINET SECRETARY** presented by George Morrison on Tuesday, Jan. 9, at 6:30 p.m. at Dunbarton Public Library (Upper Town Hall, 1004 School St., Dunbarton). For details call 774-3546 or visit nhhumanities.org.

• **NEW HAMPSHIRE ON SKIS** presented by E. John Allen on Thursday, Jan. 11, at 7 p.m. at New Boston Community Church (2 Meetinghouse Hill Road, New Boston), hosted by the New Boston Historical Society. For details call 486-3867 or visit nhhumanities.org.

• **NEW HAMPSHIRE ON SKIS** presented by E. John Allen on Thursday, Jan. 18, at 6 p.m. at Elkins Public Library (Canterbury Town Hall, 9 Center Road, Canterbury). For details call 783-4386 or visit nhhumanities.org.

• **HARNESSING HISTORY: ON THE TRAIL OF NH’S STATE DOG, THE CHINOOK** presented by Bob Cottrell on Friday, Jan. 19, at 3 p.m. at Concord Public Library (45 Green St., Concord, 225-8670). For details call the library or visit nhhumanities.org.

• **STORYTELLING THROUGH TRADITIONAL IRISH MUSIC** presented by local fiddler and guitarist Jordan Tirrell-Wysocki on Wednesday, Feb. 28, at 6 p.m. at Rodgers Memorial Library (194 Derry Road, Hudson) and again Wednesday, March 20, at 6:30 p.m. hosted by Paul Memorial Library at Newfields Town Hall (65 Main St., Newfields, 778-8169). See nhhumanities.org.

• **RALLY ‘ROUND THE FLAG: THE AMERICAN CIVIL WAR THROUGH FOLK SONG** presented by author and artist Marek Bennett on Thursday, Feb. 29, at

7 p.m. at Pembroke Town Library (313 Pembroke St.), hosted by the Pembroke Historical Society. Call 566-1031 or visit nhhumanities.org.

• **JENNIE POWERS: THE WOMAN WHO DARES** presented by Jennifer Carrol on Wednesday, March 13, at 6:30 p.m. in a virtual event hosted by Derry Public Library. This one-hour illustrated presentation discusses Jennie’s life story, the work of humane societies at the turn of the 20th century, and the politics of the Progressive Era from a local perspective. For details call 432-6140 or visit nhhumanities.org.

• **BREWING IN NH: AN INFORMAL HISTORY OF BEER IN THE GRANITE STATE FROM COLONIAL TIMES TO THE PRESENT** presented by Glenn Knoblock on Friday, March 15, at 7 p.m. at Griffin Free Public Library (22 Hooksett Road, Auburn, 483-5374). See nhhumanities.org.

Poetry

• **WALKING IN THE WOODS WITH ROBERT FROST** presented by poet and author Jeffrey Zygmunt, who will recite a selection of Frost’s nature poems and provide background on Frost’s life, on Thursday, Jan. 25, at 6 p.m. at Kimball Library (5 Academy Ave., Atkinson, 362-5234), and again on Sunday, Feb. 4, at 3 p.m. at Kensington Public Library (126 Amesbury Road, Kensington, 772-5022). See nhhumanities.org.



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Chicken nuggets and naughty elves

A look at new family films

By Amy Diaz
adiaz@hippopress.com

Need to entertain an all-ages crowd? There are several new streaming movies geared at family audiences — though the exact ages of who is in that audience may vary.

Chicken Run: Dawn of the Nugget (PG) is probably good for most elementary schoolers and up (Common Sense Media pegs it at 7+), though it is a movie with chicken heroes and chicken nugget-making villains, so be forewarned if you have picky eaters and you don't want to knock nuggets off an already small list of acceptable foods.

The original *Chicken Run* came out forever ago in 2000, but in the time of the movie it hasn't been quite as long. The original crew of chickens who Great Escaped from Tweedy Farm now live a pleasant life on an island well away from people. Coop leader chicken Ginger (now voiced by Thandiwe Newton) and American rooster Rocky (now voiced by Zachary Levi) have a little chick of their own — Molly (Bella Ramsey), who as the real action of the movie gets going is a teenager chicken. She gazes longingly at the land across the water, especially when she sees a brightly colored truck for Fun Land Farm — a happy chicken has his very own bucket and is giving two thumbs up. Against her parents' wishes, Molly decides to find out what Fun Land is all about and manages to get on a truck with her new friend Frizzle (voice of Josie Sedgwick-Davies). Ginger and Rocky and a gang of chickens are in hot pursuit and when it becomes clear where she's gone — and that "Fun Land Farm" is a terrifying, nugget-making megafactory — they organize an attempt to break her out.

This sequel has the same British sweetness and can-do spirit of the previous *Chicken Run* (even if it doesn't feel quite as clever) and other Aardman movies, though it isn't quite as gentle as *Shaun the Sheep* outings. It's a plucky adventure with enjoyable visuals. (B+, Netflix)

The Bad Guys: A Very Bad Holiday (TV-Y7) is set earlier in the Bad Guy timeline than the 2022 movie, back when the crew was still bad: Mr. Wolf (voice of Michael Godere), Snake (voice of Chris Diamantopoulos), Mr. Shark (voice of Ezekiel Ajeigbe) and Ms. Tarantula (voice of Malory Low) — bad and not being voiced by their bigger-name movie actors. The crew is looking forward to their traditional Christmas Day heisting of loot, when the city is too focused on celebrating to notice. But then they accidentally destroy a beloved Christ-

mas parade balloon, essentially crushing the holiday spirit of the city. Thus, in order to be able to rob on Christmas, they must first "save Christmas." At a brisk 22 minutes, this lightweight bit of naughtiness and fun entertained my elementary-school-age kids even if it doesn't have quite the cleverness or the finesse of the feature. (B, Netflix)

New Hampshire's own Adam Sandler is the star voice and one of the writers on **Leo** (PG), a full-length (an hour and 42 minutes) animated movie about two classroom pets: Leo (voice of Sandler) the lizard and Squirrel (voice of Bill Barr) the turtle. Leo has ticked through the years eating lettuce while watching decades of fifth-graders go by, dreaming about life outside. Then he overhears a dad guess that lizards only live about 75 years; figuring he's about 74, Leo is suddenly desperate to see the world. When a new teacher forces kids to bring home the school pets over the weekend, Leo sees a chance to escape. But instead he finds himself doing the thing animals aren't supposed to do — he talks to human child Summer (voice of Sunny Sandler), who has trouble fitting in with the other kids. He helps her improve her conversation skills and make friends. He returns to the classroom determined to make a break for it the next week but soon finds that he likes talking with the kids during his weekends at their houses and enjoys helping them with their problems. The movie is peppered with strange but charming Adam Sandler songs — in one, to tell a girl she should stop crying, he croons "boo-freaking-hoo"; it's weird but I liked it? Which is my overall feeling about this movie — it's funny and also weirder and kinder than you'd expect. For my kids, the movie was comedy gold; they cracked up frequently. (Small note of caution: one song does have fifth grader wistfully singing about the joys of being age 9, when he used to leave out cookies and milk.) (B, Netflix)

Merry Little Batman (13+), like all Batman properties, feels older and darker than the vaguely *Captain Underpants*-ish cartooniness of the animation would suggest. Batman long ago ended crime in Gotham and thus Bruce Wayne (voice of Luke Wilson) hasn't donned the Batsuit in quite a while; he spends all his time with his 8-year-old son Damian (voice of Yonas Kibreab). When a surprise call for superhero assistance lures Bruce out to Nova Scotia on Christmas Eve, Damian is left with a sleepy Alfred (voice of James Cromwell) at Wayne Manor. A chance burglary becomes something of a *Home Alone* situation, with Damian donning a paper bag Batman mask



Chicken Run: Dawn of the Nugget

and makeshift cape to protect his home and, most importantly, the junior utility belt his dad gave him. Soon Damian is heading in to Gotham with a Batsuit of his own attempting to retrieve his belt from the thieves while the Joker (voice of David Hornsby), who is of course behind the initial theft, gets a more dastardly idea than just city-wide present-purloining after seeing the chaos Damian visits on his henchmen. I enjoyed the animation style here and the relatively sweeter Batman story but I would definitely save this for the tweens and up (B, Prime Video).

Getting into some live-action offerings, **Genie** (PG) features sad-dad Bernard (Paapa Essiedu) having lost his job due to the jerkiness of his boss (Alan Cumming), and alienated his family, wife Julie (Denee Benton) and young daughter Eve (Jordyn McIntosh), due to overwork. Sitting in his apartment alone, he glumly rubs the dust off an old jewelry and out pops Flora (Melissa McCarthy), a genie. She tells him the "three wishes" of lore are a myth — he gets unlimited wishes! Once she convinces him of her powers, he sets about trying to use his wishes to win back his family, accidentally getting in some light art-theft trouble along the way. The movie is sweet; McCarthy is good as a knowledgeable-but-distractable style of genie. (B-, Peacock or available for purchase).

Family Switch (PG) also trods familiar ground, with a family that feels disconnected from each other and find themselves *Freaky Friday*-ed after a run-in with a twinkly Rita Moreno. Mom Jess (Jennifer Garner) wakes up in the body of soccer star teen CC (Emma Myers) and vice versa; dad Bill (Ed Helms) swaps with 14-year-old son Wyatt (Brady Noon), and baby Miles (Lincoln Theodore Sykes) swaps with the dog. That last swap has nice comedy potential — it's hard

at times to know whether we're supposed to think the baby or the dog is smarter. The kid/parent swaps feature familiar beats about the olds trying to relate to "fellow teens" and the kids trying to pull off adulthood. There are some nice moments of comedy: teens in the parent bodies wonder why they're exhausted at like 7 p.m. and why everything close up is so blurry; the dad suddenly in his son's body says he feels like Spider-Man in that he can run without cramping up. It's cute but it also drags and there's more talking than hijinks. (C+, Netflix)

The magic in **Candy Cane Lane** (PG) is also of the trickster nature: dad Chris Carver (Eddie Murphy) inadvertently signs a contract with naughty elf Pepper (Jillian Bell) for enchanted Christmas decorations in his attempt to win a big cash prize in a neighborhood holiday decorating contest. The "12 days of Christmas"-themed tree he buys features "lords a leaping" and the like that come alive and he must retrieve the "gold rings" in order to keep from joining Pepper's collection of tiny Christmas village figurines — previous victims voiced by Nick Offerman, Chris Redd and Robin Thede. Eventually Chris has to bring wife Carol (Tracee Ellis Ross) and kids Joy (Geneya Walton), Nick (Thaddeus J. Mixson) and Holly (Madison Thomas) in on his unfortunate bargain. There are moments of nice holiday zaniness and geese-a-layin-related humor and David Alan Grier is a fun Santa Claus. (B-, Amazon Prime Video)

The Family Plan (PG-13) is decidedly an older teens and up movie but it has a goopier family movie sensibility, making it for — no one? Mark Wahlberg is Dan — suburban car salesman and dad of baby Max (Vienna and Iliana Norris) and teens Nina (Zoe Colletti) and Kyle (Van Crosby) and loving husband to Jessica (Michelle Monaghan). Before he became all that, though, he was a government assassin. When worlds collide he must first fight a dude in the supermarket while Max is Bjorn-ed to him and then trick his family into a "Las Vegas road trip yay!" that is really a meetup to get passports for new identities for them all. Along the way he has to fight off henchmen — discreetly — while trying to get up the nerve to tell his family about his past. Meanwhile, they are each dealing with issues of their own: Kyle is secretly a video game-playing superstar and Nina is a snotty jerk because of a clearly terrible boyfriend. The movie is too violent for younger kids and kinda too boring for anybody else. (C, Apple TV+) 🍷

See page 41 for film listings.

By Michael Witthaus
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• **Hometown bash:** The Concord scene celebrates the holiday as Lucas Gallo & the Guise hold forth for a jammy night of music. The group includes Gallo and JamAntics mates Eric Reingold and Free-land Hubbard, along with Curtis Marden. Expect some of Gallo's solo tunes and a few numbers from his old band among the upbeat jams at this party; surprise guests are a foregone conclusion. Thursday, Dec. 21, 7:30 p.m., Penuche's Ale House, 16 Bicentennial Square, Concord. See lucasgallomusic.com.

• **Holiday laughs:** It's a little bit of everything as comedian Kelly MacFarland hosts a seasonal soiree that promises holiday glow-ups, last-minute gift ideas, giveaways, a Yankee swap and an ugly sweater contest. Of course, there's stand-up, with a lineup rounded out by Kathe Farris, Emily Ruskowski and Dan Crohn. MacFarland had an eventful year that included the supergroup Mother of a Comedy Show. Friday, Dec. 22, 7:30 p.m., Rex Theatre, 23 Amherst St., Manchester, \$25 at palacetheatre.org.

• **Wishful fashion:** Now in its 19th year, the Ugly Christmas Sweater Party is a fundraiser for Make-A-Wish's New Hampshire chapter. To date, the annual event has amassed over a quarter million dollars for the charity. Entertainment happens in three locations, with DJ Terry Moran in the function room, beloved rockers Never in Vegas on the main room stage, and D-Comp playing outside. Saturday, Dec. 23, 7 pm., Derryfield Country Club, 625 Mammoth Road, Manchester, \$20 at eventbrite.com.

• **Maine thing:** A two-day, three-show run capped by a couple of New Year's Eve performances from Bob Marley is further proof that along with being a king of the region's comedy circuit, he's probably the busiest funny man in the country. Tuesday, Dec. 26, 8 p.m., Rochester Opera House, 31 Wakefield St., Rochester, \$42.50 at bmarley.com.

• **Celtic twist:** Few bands connect with their audience quite like Enter the Haggis. A loyal "Haggis Head" fanbase has rewarded them, crowdfunding their last four albums. Bagpipe- and fiddle-forward, ETH blends the storytelling of traditional Celtic music with high-energy rock and rhythm. Wednesday, Dec. 27, 8 p.m., 3S Artspace, 319 Vaughan St., Portsmouth, \$25 and up at eventbrite.com. 🍷

NITE

Party the year away

Music, comedy and more for New Year's Eve

By Michael Witthaus
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Here are a few of the parties planned for Sunday, Dec. 31. Know of more? Let us know at adiaz@hippopress.com.

• **3S Artspace** (319 Vaughan St., Portsmouth, 766-3330) \$24 and up. Harsh Promadillo is a semi-annual prom-themed dance party; dress loud and have fun with it. A prom king/queen will be crowned. Music from Harsh Armadillo with Adra. 8 p.m.

• **815 Cocktails & Provisions** (815 Elm St., Manchester, eventbrite.com) \$120. Music from DJ Shamblez, Siren of the Circle Burlesque, magic by Benjamin, photo booth, best-dressed contest, door prizes, Champagne toast with open bar menu and small bites. 8 p.m.

• **Alan's** (133 N. Main St., Boscawen, 753-6631) Hell on Heels plays a variety of music from old to new, rock, country, blues and a few surprises. 8 p.m.

• **American Legion Post 8** (640 Central Ave., Dover, 742-9710) Live music by Dancing Madly Backwards, full bar, food and snacks, dance floor. 8 p.m.

• **Artisan Hotel at Tuscan Village** (17 Via Toscana, Salem, tuscanbrands.com) \$175. Sky High Soirée with all-you-can-eat bites, a sparkling welcome and farewell prosecco toast, cash bar, and exclusive rooftop access all night. A few floors down there's a separate bash with Dueling Pianos starting at 6 p.m. with passed appetizers, fresh raw bar, a grand Tuscan-style Salumi board followed by a three-course sitdown dinner, dessert bar and late-night snacks that will keep the party going until 2024. 6 p.m.

• **Bowl-O-Rama Family Fun Center** (599 Lafayette Road, Portsmouth, bowlorama.com) \$99 per lane package includes shoe rental for up to five people, two hours of unlimited bowling, large one-topping pizza, fountain beverage pitcher, five \$5 arcade game cards and party favors. Noon.

• **Bridgewater Inn** (367 Mayhew Turnpike, Bridgewater, 744-3518) Classic rock band Horsepower performs downstairs, with DJ upstairs spinning all night long. \$50 per person includes buffet (5:30 to 7:30 p.m.) and party; \$20 for party only. Hats & tiaras, noisemakers, beads and Champagne toast. 8 p.m.

• **The Brook Casino** (319 New Zealand Road, Seabrook, eventbrite.com) \$30. Diamonds & Dice New Year's Eve with special guest DJ Ryan Cabrera. 10:30 p.m.

• **Buckey's** (240 Governor Wentworth Hwy., Moultonborough, 476-5485) Red Hat Band is back, a tradition at this Lakes Region

spot. 9 p.m.

• **Cercle National Club** (550 Rockland Ave., Manchester, 623-8243) Potluck dinner and appetizers with Mugshot Monday playing rock covers at this members club, with Champagne at midnight. 7:30 p.m.

• **Chop Shop** (920 Lafayette Road, Seabrook, 760-7706) AC/DC tribute act Who Made Who performs with country rockers Bulletproof, at a party including hors d'oeuvres, party favors, outdoor fun, and awards for best dressed along with Champagne toast at midnight. 6:30 p.m.

• **Chunky's Cinema Pub** (707 Huse Road, Manchester, 232-4794) \$30. Comedy show starring James Dorsey, Matt Barry and Greg Boggis. 7 p.m.

• **Chunky's Cinema Pub** (151 Coliseum Ave., Nashua, 880-8055) \$30. Comedy show starring Phillip Anthony, Joey Carrol & Pat Napoli. 7 p.m.

• **Chunky's Cinema Pub** (150 Bridge St., Pelham, 635-7499) \$30. Comedy show starring Jody Sloane, Mark Scalia & Dave Decker. 7 p.m.

• **Colonial Theatre** (613 Main St., Laco- nia, powerhouse.org) \$30. A Very Broadway New Year's Bash with trivia, social bingo, karaoke, costume contest, dancing and games. Ticket includes light appetizers, Champagne/sparkling cider toast. 7:30 p.m.

• **Copper Door** (15 Leavy Dr., Bedford, 488-2677) Clint Lapointe plays from 4 to 7 p.m., and the restaurant stays open until 11 p.m. Starts at 3 p.m.

• **Copper Door** (42 S. Broadway, Salem, 458-2033) Bella Perrotta plays from 4 to 7 p.m., and the restaurant stays open until 11 p.m. Starts at 3 p.m.

• **Derryfield** (625 Mammoth Road, Man- chester, 623-2880) \$25. Once again, the Chad LaMarsh Band, a high-energy dance combo with male and female lead vocals, entertains with tunes from the '60s to now, with Champagne toast at midnight and party favors. 9 p.m.

• **DoubleTree by Hilton Manchester Downtown** (700 Elm St., Manchester, headlin- ersnh.com) \$35 and up. Comedy show starring Ken Rogerson, Tim McKeever, Rob Steen and Alex Giampapa, also separate Dueling Pianos show, dinner/hotel packages available at headlinersnh.com. 6 p.m.

• **Doubletree by Hilton Nashua** (2 Som- erset Parkway, Nashua, eventbrite.com) \$149. Food, laughs and dancing, as a multi-course dinner is followed by Boston comics Pete Costello and Dave Russo followed by local favorites Joppa Flats; Champagne toast. 6 p.m.

• **Eagles Club Concord** (36 S. Main St.,



Freese Brothers Big Band will play at LaBelle Winery in Amherst. Courtesy photo.

Concord, 228-8922) Dave Graham performs, non-members signed in. 8 p.m.

• **Eagles Club Salem** (8 Eagles Nest, Salem, 337-8053) \$30 and up. Ring in 2024 with the Manhattan Band. 8 p.m.

• **East Side Club** (786 Massabesic St, Manchester, 669-1802) NYE party with DJ Keith. 9 p.m.

• **Flying Monkey** (39 Main St., Plym- outh, 536-2551) \$49 and up. Standup comedy from Season 12 *America's Got Talent* finalist Preacher Lawson. 8 p.m.

• **Fody's** (9 Clinton St., Nashua, 577-9015) Perfect Entertainment and Captain Morgan Promo Girls bring a 2024 celebration party with live DJ and giveaways. 9 p.m.

• **Fody's Derry** (187 1/2 Rockingham Road, Derry, 404-6946) DJ Jay and Captain Morgan Promo Girls bring a NYE 2024 celebration with prizes and giveaways. 9 p.m.

• **The Goat** (50 Old Granite St., Manches- ter, 603-4628) NYE party with Seven Day Weekend is reprised. 8 p.m.

• **The Goat** (142 Congress St., Portsmouth, 658-4628) Rob Pagnano performs at 9 p.m.

• **Governors Inn Hotel & Restaurant** (76 Wakefield Road, Rochester, 332-0107) \$85 includes dinner with appetizers and dessert, along with dancing to classic rock and pop cover band Bad Penny. 7:30 p.m.

• **Grappone Conference Center** (70 Con- stitution Ave., Concord, eventbrite.com) Disco dinner party with DJ spinning hot tracks all night long. Groove to your favor- ite tunes and show off your best moves on the dance floor. 7 p.m.

• **Hermit Woods Winery & Eatery** (72 Main St., Meredith, eventbrite.com) \$35 to \$45. Begin with a 5:30 p.m. wine tast- ing, then enjoy jazz singer Ashley Warwick accompanied by Craig Jaster on piano and Brian Warwick on drums. Intermission Champagne toast of Cirque De Strawber- ry and a special dessert included with ticket. Show ends early, leaving time for another party to ring in 2024. 7 p.m.

• **Jewel Music Venue** (61 Canal St., Man- chester, eventbrite.com) \$45. A Big Gay Events production, Studio 24 harkens back to the height of the disco era when Studio 54 was the epicenter of glitz, glam and parties. The soiree is hosted by Pancake and Sasha Stone and Boston DJ Andrea Stamas, with drag from Chi Chi Marvel and CiCi Crystal. 9 p.m.

• **LaBelle Winery** (345 Route 101, Amherst, 672-9898) \$145. Three-course plated dinner and music from Freese Brothers Big Band followed by a stroll through the LaBelle Lights. 9 p.m.

• **Luna Bistro** (254 N. Broadway, Salem, luna-bistro.com) \$100. Get a head start with an afternoon Dueling Pianos cocktail party that begins with dinner and Rat Pack music from Joey Canzano. Later, it's passed hors d'oeuvres and a "ball drop" at 4 p.m., followed by more dancing and a raffle drawing. 6 p.m.

• **Lynn's 102 Tavern** (76 Derry Road, Hudson, 943-7832) Crave rocks out at this annual bash. 8:30 p.m.

• **Murphy's Carriage House** (393 Route 101, Bedford, 488-5875) \$40. Comedy show with Bob Niles, Amy Tee, E.J. Murphy and Eric Hurst. 8 p.m.

• **Murphy's Taproom** (494 Elm St., Manchester, scampscomey.com) \$30. Comedy show with Chris D., Joe Espinola and host Jack Lombardo. 8 p.m.

• **Music Hall Loft** (131 Congress St., Portsmouth, 433-3100) \$35. After outdoor First Night festivities, high-energy string band Rocksring performs, with a midnight Champagne toast. 10 p.m.

• **Nan King Restaurant** (222 Central St., Hudson, 882-1911) Patty's Energizer Karaoke rings in the new year. Have dinner and sing your favorite song. 7:30 p.m.

• **Nashua Center for the Arts** (201 Main St., Nashua, etix.com) \$39. Juston McKinney's Year in Review debuts at the region's newest venue. 8 p.m.

• **New London Barn Playhouse** (88 Main St., New London, 526-6710) \$175. Curated dinner menu, Champagne and an assortment of drinks, and entertainment including Alec Michael Ryan, Hannah Hunt and Cara Rose DiPietro from the 2019 Acting Intern Company. 6 p.m.

• **Palace Theatre** (80 Hanover St., Manchester, 668-5588) Recycled Percussion is again home for the holidays. Ring in 2024 with junk rock, two shows, 3 and 4:30 p.m.

• **Pats Peak Ski Area** (686 Flanders Road, Henniker, 728-7732) New Year's fireworks (slopes close at 8:45 p.m.) and dancing to The McMurphy's in the Sled Pub. No NYE party. Night lift tickets start at 4 p.m., last call 10:30 p.m.

• **Pembroke Pines Country Club** (42 Whittemore Road, No. 3128, Pembroke, eventbrite.com) \$160. Comedy from Mike Koutrobis with dancing and food. Buffet starts at 6:30 p.m., comedy at 8 p.m., followed by dancing until midnight with a Champagne toast.

• **Portsmouth Gas Light** (64 Market St., Portsmouth, 430-9122) Winter Wonderland party on the third floor, passed hors d'oeuvres, Champagne toast, late-night buffet, giveaways, with VIP packages available. 8 p.m.

• **Red's Kitchen & Tavern** (530 Lafayette Road, Seabrook, 760-0030) Live music

by Redemption Band, cocktails, food and more. 8 p.m.

• **Rex Theatre** (23 Amherst St., Manchester, 668-5588) \$30. Two shows from comedian Jimmy Dunn, at 7:30 and 9 p.m.

• **Riley's Place** (22 Mt. Vernon St., Milford, 325-2177) \$10. Soultrain Band plays the best of Motown, with soup-to-nuts dinner sold separately (make reservations). 9 p.m.

• **Rockingham Ballroom** (22 Ash Swamp Road, Newmarket, eventbrite.com) \$40. With a theme of Retro Fantasy, it's dancing all night on the area's largest dance floor. DJ host Johnny B Groovy and his Soul Sister. Party favors, healthy late-night food and dessert table, midnight glass of Champagne. 8 p.m.

• **Saddle Up Saloon** (92 Route 125, Kingston, 369-6962) \$25. Ring in the new year with live music from Bite the Bullet; tickets include a midnight pizza buffet. 8 p.m.

• **Shaskeen** (909 Elm St., Manchester, 625-0246) All-inclusive Epic New Year's Bash with 200 tickets sold covering a dinner buffet, midnight Champagne toast, live DJ and open bar (no shots). The club will be closed to anyone without tickets (21+ only). 8 p.m.

• **Skymeadow Country Club** (6 Mountain Laurels Dr., Nashua, headlinersnh.com) \$110. Dinner and comedy with Mark Scalia and Joey Carroll, along with DJ dancing (\$50 without dinner). 6:30 p.m.

• **Soho Bistro** (20 Old Granite St., Manchester, 222-1677) \$21. Masquerade gala promises the hottest crowd, dazzling beauties and epic music with entertainment from Medio Pollo. 9 p.m.

• **Stone Church** (5 Granite St., Newmarket, 659-7700) \$20. A Very Max Chase New Year's Eve featuring Superfrog, Amulus, and The Chops. 6 p.m.

• **Strand Ballroom** (20 Third St., Dover, 343-1899) \$50 and up. Comedy with Dave Sheehan, followed by '80s tribute act Neon Wave, with finger foods and midnight toast. 7 p.m.

• **Sweeney Post No. 2** (251 Maple St., Manchester) Live music from Stray Dogs, with a potluck dinner, so bring an app, favorite dish or dessert to share. 8 p.m.

• **Tower Hill Tavern** (264 Lakeside Ave., Laconia, 366-9100) DJ Kadence hosts NYE party. 8 p.m.

• **Tupelo Music Hall** (10 A St., Derry, 437-5100) Adam Ezra Group and opening duo dynamo Sirsy play with a four-course dinner at 5:30 p.m. for \$95; 9 p.m. show only is \$45, and all tickets include a Champagne toast.

• **Wally's Pub** (144 Ashworth Ave., Hampton, 926-6954) Scott Brown & the Diplomats with Highway 20 Fried provide the live music at this epic bash. 9 p.m. 🍷

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MUSIC THIS WEEK

Alton Bay
Dockside Restaurant
6 East Side Drive, 855-2222

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

Auburn
Auburn Pitts
167 Rockingham Road,
622-6564

Barnstead
Back Door Grill
107 Maple St., Center
Barnstead, 269-3000

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 Bar-

becue & 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

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
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
17 L St., 967-4777

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

Whym Craft Pub & Brewery
853 Lafayette Road,
601-2801

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
Fratello's
799 Union Ave., 528-2022

Tower Hill Tavern
264 Lakeside Ave., 366-9100

Litchfield
Day of the Dead Mexican Taqueria
Mel's Funway Park
454 Charles Bancroft
Highway, 377-7664

Londonderry
Coach Stop Restaurant & Tavern
176 Mammoth Road,
437-2022

Stumble Inn
20 Rockingham Road,
432-3210

Manchester
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

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

Penuche's Music Hall
1087 Elm St., 932-2868

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
Twin Barns Brewing
194 Daniel Webster
Hwy., 279-0876

Merrimack
Homestead
641 Daniel Webster
Hwy., 429-2022

Tomahawk Tavern
454 Daniel Webster
Hwy., 365-4960

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
Buckey'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

Millyard Brewery
125 E. Otterson St., 722-0104

San Francisco Kitchen
133 Main St., 886-8833

Shorty's Mexican Roadhouse
48 Gusabel Ave., 882-4070

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

Northfield
Boonedoxz 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

Thursday, Dec. 21

Auburn
Auburn Pitts: open jam, 7 p.m.

Barnstead
Back Door Grill: music bingo,
6 p.m.

Bedford
Copper Door: Rebecca Turmel,
7 p.m.

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

Candia
Town Cabin: Tom Boisse

Concord
Hermanos: Paul Bourgelais,
6:30 p.m.
Lithermans: Charlie Chronopoulos,
5:30 p.m.

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

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

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

Gilford
Patrick's Pub: Don Severance
with special guest Dakota Smart,
6 p.m.

Goffstown
Village Trestle: Jennifer Mitchell,
6 p.m.

Hampton
CR's: Steve Sibulkin, 6 p.m.
L Street: karaoke, 9 p.m.
Wally's: The Ries Brothers, 8
p.m.
Whym: music bingo, 6:30 p.m.

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

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

Laconia
Fratello's: Jeff Mrozek, 5:30
p.m.

Londonderry
Stumble Inn: Mugsy Trio, 7
p.m.

Manchester
Currier: Green Heron, 5 p.m.
Foundry: Mikey G, 5 p.m.
Fratello's: Jeff Mrozek, 5:30
p.m.
Goat: Cox Karaoke, 8 p.m.
Penuche's: Lucas Gallo, 9 p.m.
Strange Brew: Sam Viasich, 8
p.m.

Merrimack
Homestead: Ralph Allen, 5:30
p.m.
Tomahawk: Chad LaMarsh, 9
p.m.
Tortilla Flat: Casey Roop, 6
p.m.

Milford
Pasta Loft: Musical Bingo
Nation, 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.
Millyard: bingo night, 7 p.m.
Shorty's: Peter Pappas, 6 p.m.

New Boston
Molly's: Joey Clark, 7 p.m.

Pittsfield
Over the Moon: open mic, 6 p.m.

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

Salem
Copper Door: Dave Zangri, 7
p.m.

Seabrook
Backyard Burgers: Jennifer
Mitchell, 6 p.m.

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

Friday, Dec. 22
Alton Bay
Dockside: music bingo, 7 p.m.

Foster's Tavern: Justin Cohn,
6 p.m.

Barnstead
Back Door Grill: Strat & Sully,
6 p.m.

Bedford
Murphy's: Ralph Allen, 6 p.m.

Brookline
Alamo: Joe Birch, 6 p.m.

Concord
Hermanos: Lucas Gallo, 6:30
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@hippypress.com.



A JOYOUS SOLSTICE

What better way to observe the longest day of the year than with live music? **Cassie and Maggie MacDonald**, a sister act from Nova Scotia, play a festive twist on their unique blend of traditional and contemporary Celtic instrumentals at the Word Barn (66 Newfields Road, Exeter, 244-0202, thewordbarn.com) on Thursday, Dec. 21, at 7 p.m. Tickets cost \$24 plus fees. *Photo by Chelle Wooten Photography.*

NITE MUSIC THIS WEEK

Portsmouth The Gas Light 64 Market St., 430-9122	Thirsty Moose Tap-house 21 Congress St., 427-8645	Luna Bistro 254 N. Broadway, 458-2162	920 Lafayette Road, 760-7706
The Goat 142 Congress St., 590-4628	Rochester Porter's 19 Hanson St., 330-1964	T-Bones 311 South Broadway, 893-3444	Somersworth Earth Eagle North 350 Route 108, 841-5421
Mojo's West End Tavern 95 Brewery Lane, 436-6656	Salem Copper Door 41 S. Broadway, 458-2033	Seabrook Backyard Burgers & Wings 5 Provident Way, 760-2581	Sunapee Sunapee Community Coffee House 9 Lower Main St., 398-8214
Press Room 77 Daniel St., 431-5186		Chop Shop Pub	

Epping Telly's: Dave Ayotte Duo, 8 p.m.	Manchester Backyard Brewery: Malcolm Salls, 6 p.m. Bonfire: Eric Grant Band, 9 p.m. Derryfield: Swipe Right Trio, 8 p.m. Foundry: Kimayo, 6 p.m. Fratello's: John Chouinard, 6 p.m. Great North Aleworks: Brewed & Acoustic open mic night with Alli Beaudry, 6 p.m. Pizza Man: NKM, 6 p.m. Shaskeen: Rockspring, 9 p.m. South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: The Snow Angels, 9 p.m. To Share: The Kevin Madden Band, 6:30 p.m.	Nashua Casey Magee's: karaoke, 9:30 p.m. San Francisco Kitchen: Tyler Levs, 6:30 p.m.
Epsom Hill Top: Jackie Lee, 7 p.m.	Meredith Twin Barns: Tom Boisse, 5 p.m.	New Boston Molly's: Peter Pappas Trio, 6:30 p.m.
Goffstown Village Trestle: Charlie Chronopolous, 6 p.m.	Merrimack Homestead: Doug Thompson, 6 p.m.	Northfield Boonedoxz Pub: karaoke night, 7 p.m.
Hampton CR's: Bob Tirelli, 6 p.m. The Goat: Mike Forgette, 9 p.m. L Street: karaoke, 9 p.m. Wally's: Rob Benton, 9 p.m. Whym: Clint Lapointe, 6:30 p.m.	Milford Pasta Loft: Bob Pratte Band, 8:30 p.m. Riley's: Bone Shakerz, 8 p.m. Stonecutters Pub: DJ Dave O karaoke, 9 p.m.	Northfield Boonedoxz Pub: karaoke night, 7 p.m.
Hudson Luk's: Jimmy D, 7 p.m. Lynn's 102: karaoke w/George Bisson, 8 p.m.	Moultonborough Buckey's: The Wayfarers, 6:30 p.m.	Penacook American Legion Post 31: Jennifer Mitchell, 7 p.m.
Laconia Fratello's: Kylee Dumais, 5:30 p.m. Tower Hill: Chase Campbell Band, 8 p.m.		Portsmouth Gas Light: Johnny Angel, 9:30 p.m. Thirsty Moose: Sweep the Leg, 9 p.m.
Litchfield Day of the Dead: music bingo, 6:30 p.m.		Salem Luna Bistro: Rebecca Turmel, 7 p.m.
Londonderry Coach Stop: Jeff Mrozek, 6 p.m. Stumble Inn: Rob & Jody, 8 p.m.		Sunapee Sunapee Community Coffee House: holiday open mic, 7 p.m.

Saturday, Dec. 23

Alton Bay Dockside: Don Severance, 8 p.m. Foster's Tavern: Chris Lester, 6 p.m.	Bedford Murphy's: Patrick Synan, 6 p.m.
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HAVE YOURSELF A CELTIC LITTLE CHRISTMAS

You may have seen **Christmas with The Celts** during pledge week on NHPBS. Their energetic reinterpretations of contemporary holiday favorites like "All I Want for Christmas Is You" and "Happy Christmas (War Is Over)" have struck a seasonal chord with public broadcasting viewers around the country. They return to the Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com) on Saturday, Dec. 23, at 7:30 p.m. Tickets range from \$39 to \$85, plus fees.

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THAT WAS THE YEAR THAT WAS

2023 has been quite a year, a fact not lost on **Juston McKinney**. The comedian, who held court with Jay Leno on the *Tonight* show and on *Late Night with Conan O'Brien*, brings his year in review show to the Music Hall (28 Chestnut St., Portsmouth, 436-2400, themusicall.org) on Tuesday, Dec. 26, and Wednesday, Dec. 27, at 7 p.m., on Thursday, Dec. 28, at 8 p.m., and on Friday, Dec. 29, at 4:30 and 8 p.m. Tickets range from \$36.50 to \$46.50, plus fees.

- Bow**
Chen Yang Li: Micky G, 7 p.m.
- Brookline**
Alamo: Dave Zangri, 6 p.m.
- Concord**
Hermanos: Dan Weiner, 6:30 p.m.
- Contoocook**
Cider Co.: Josh Foster, 9 a.m.
- Epping**
Telly's: Lewis Goodwin, 8 p.m.
- Gilford**
Patrick's Pub: Travis Cote, 6 p.m.
- Goffstown**
Village Trestle: Gardner Berry, 6 p.m.
- Hampton**
L Street: karaoke, 9 p.m.
Whym: Chris Cavanaugh, 6:30 p.m.
- Londonderry**
Coach Stop: Peter Pappas, 6 p.m.
Stumble Inn: Redemption, 2 p.m.; Another Shot Duo, 8 p.m.
- Manchester**
Backyard Brewery: The hArt of Sound, 6 p.m.
Bonfire: Country Roads
Derryfield: Ugly Sweater Party, 8 p.m.
Fratello's: Richard Wallace, 6 p.m.
- Nashua**
Casey Magee's: Joe McDonald, 8 p.m.
- New Boston**
Molly's: Brian Weeks, 6:30 p.m.
- Portsmouth**
Gas Light Pub: Gordon Turrissi, 9:30 p.m.
- Salem**
Luna Bistro: Ralph Allen, 7 p.m.
- Sunday, Dec. 24**
Bedford
Copper Door: Steve Prisby, 11 a.m.; Nate Comp, 4 p.m.
Hampton
L Street: karaoke, 9 p.m.
Manchester
Bonfire: free line dancing, 7 p.m.
The Goat: Mike Forgette, 10 a.m.
Strange Brew: One Big Soul Jam, 7 p.m.
Milford
Riley's Place: blues jam, 1 p.m.
Salem
Copper Door: Steve Aubert, 11 a.m.; Phil Jacques, 4 p.m.
- Monday, Dec. 25**
Merry Christmas!
- Tuesday, Dec. 26**
Concord
Hermano's: Paul Donahue
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.
Manchester
Fratello's: Ralph Allen, 5:30 p.m.
KC's Rib Shack: Paul & Nate open mic, 7 p.m.

BRING US SOME HAGGIS

Do you like your Celtic music spiked with raucousness? If bagpipes and fiddles are as rock-and-roll as guitars and bass drums, check out **Enter the Haggis**. This Canadian band makes its annual appearance at 3S Artspace (319 Vaughan St., Portsmouth, 766-3330, 3sarts.org) on Wednesday, Dec. 27, at 8 p.m. Tickets range from \$25 to \$30, plus fees.

NITE MUSIC THIS WEEK

Strange Brew: David Rouseau, 8 p.m.

Merrimack

Homestead: Jodee Frawley, 5:30 p.m.

Portsmouth

The Goat: Isaiah Bennett, 8 p.m.
Press Room: Soggy Po' Boys, 9 p.m.

Rochester

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

Seabrook

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

Wednesday, Dec. 27

Concord

Hermanos: Brian Booth, 6:30 p.m.
Tandy's: karaoke, 8 p.m.
Uno: Justin Cohn, 6 p.m.

Derry

Fody's: karaoke, 7 p.m.

Hampton

L Street: karaoke, 9 p.m.

Kingston

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

Manchester

Fratello's: Chris Lester, 5:30

p.m.
Stark Brewing: Cox karaoke, 8 p.m.
Strange Brew: open mic w/ Will Bemiss, 8 p.m.

Merrimack

Homestead: Henry LaLiberte, 5:30 p.m.

Milford

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

Seabrook

Chop Shop: DJ Manny karaoke, 7:30 p.m.

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COMEDY THIS WEEK AND BEYOND

- **Kelly MacFarland's Christmas Party** Rex in Manchester (palacetheatre.org), Friday, Dec. 22, 7:30 p.m.
- **Juston McKinney Year in Review 2023** Music Hall in Portsmouth (themusichall.org), Tuesday, Dec. 26, and Wednesday, Dec. 27, 7 p.m., and Thursday, Dec. 28, 8 p.m.
- **Bob Marley** Rochester Opera House (rochesteroperahouse.com) Wednesday, Dec. 27, and Sunday, Dec. 31, 8 p.m.
- **Ben Pratt** Chunky's Pelham (chunkys.com), Friday, Dec. 28, 6:15 p.m.
- **Ben Pratt** Chunky's Nashua (chunkys.com), Friday, Dec. 29, 6:15 p.m.
- **Ben Pratt** Chunky's Manchester (chunkys.com), Saturday, Dec. 30, 6:15 p.m.
- **R-Rated Hypnotist** Frank

- Santos Jr.** Bank of NH Stage in Concord (ccanh.com), Saturday, Dec. 30, 8 p.m.
- **Mark Riley** Headliners in Manchester (headlinersnh.com), Saturday, Dec. 30, 8:30 p.m.
- **Mark Scalia and Joey Carroll** Sky Meadow Country Club in Nashua, Sunday, Dec. 31, at 6:30 p.m.
- **Philip Anthony/Joey Carroll/Pat Napoli** Chunky's Nashua (chunkys.com), Sunday, Dec. 31, 7 p.m.
- **James Dorsey/Matt Barry/Greg Boggs** Chunky's Manchester (chunkys.com), Sunday, Dec. 31, 7 p.m.
- **Mark Scalia/Jody Sloane/Dave Decker** Chunky's Pelham (chunkys.com), Sunday, Dec. 31, 7 p.m.
- **Jimmy Dunn's New Year's**

- Eve Rex** in Manchester (palacetheatre.org), Sunday, Dec. 31, 7:30 p.m.
- **Preacher Lawson** Flying Monkey in Plymouth (flying-monkeynh.com), Sunday, Dec. 31, 8 p.m.
- **Juston McKinney** Nashua Center for the Arts (nashua-centerforthearts.com), Sunday, Dec. 31, 8 p.m.
- **Rob Steen/Ken Rogerson/Tim McKeever/Alex Giam-papa** Headliners Manchester (headlinersnh.com), Sunday, Dec. 31, at 8 and 9 p.m.
- **Cory Rodrigues/Maya Man-ion** Rex in Manchester (palacetheatre.org), Friday, Jan. 12, 7:30 p.m.
- **Caitlin Peluffo** Music Hall Lounge in Portsmouth (themusichall.org), Saturday, Jan. 13, 6 p.m. and 8:30 p.m.

Film

- **Wonka** (PG, 2023) will screen at Red River Theatres in Concord (redrivertheatres.org) on Thursday, Dec. 21, at 3:45 & 6:30 p.m.; Friday, Dec. 22, and Saturday, Dec. 23, at 1, 3:45 & 6:30 p.m.; Sunday, Dec. 24, 1 and 3:45 p.m.; Monday, Dec. 25, at 3:45 & 6:30 p.m.; Tuesday, Dec. 26, at 1, 3:45 & 6:30 p.m.; Wednesday, Dec. 27, at 1, 3:45 & 6:30 p.m.; Thursday, Dec. 28, at 1, 3:45 & 6:30 p.m.
- **The Boy and The Heron** (PG-13, 2023) will screen at Red River Theatres in Concord (dubbed unless stated otherwise) on Thursday, Dec. 21, at 4:15 (subtitled) and 7 p.m.; and Friday, Dec. 22, at 1:30, 4:15 (subtitled) and 7 p.m. Redrivertheatres.org.
- **Die Hard** (R, 1988) will screen at Chunky's in Manchester and Nashua (chunkys.com) on Thursday, Dec. 21, at 7:30 p.m.
- **Elf** (PG, 2003) will screen on Thursday, Dec. 21, at 8 p.m. at a 21+ screening — at all three

- Chunky's theaters (chunkys.com).
- **It's a Wonderful Life** (1946) will screen at The Music Hall in Portsmouth (themusichall.org) on Friday, Dec. 22, at 1 p.m. and Sunday, Dec. 24, at 3:30 p.m.
- **It's a Wonderful Life** (1946) will screen on Friday, Dec. 22, at 6:30 p.m. at the Flying Monkey in Plymouth (flyingmonkeynh.com).
- **Elf** (PG, 2003) will screen at Red River Theatres in Concord (redrivertheatres.org) on Saturday, Dec. 23, at 10 a.m.
- **Christmas Break on a Budget** The Strand (20 Third St., Dover, 343-1899, thestranddover.com) will screen **Elf** (PG, 2003) as part of its annual Christmas Break on a Budget event, which will also include family activities and a storytime starting at noon on Saturday, Dec. 23. Admission costs \$20 for a family (up to five people).
- **White Christmas** (1954) will screen at The Music Hall in Portsmouth (themusichall.org)

- on Saturday, Dec. 23, at 1 p.m.
- **It's a Wonderful Life** (1946) will screen on Saturday, Dec. 23, at 2 and 7 p.m. at the Park Theatre in Jaffrey (theparktheatre.org).
- **The Holiday** (PG-13, 2006) will screen at The Music Hall in Portsmouth (themusichall.org) on Saturday, Dec. 23, at 7 p.m.
- **Rise of the Guardians** (PG, 2013) will screen at The Music Hall in Portsmouth (themusichall.org) on Sunday, Dec. 24, at 1 p.m.
- **The Boys on the Boat** (PG-13, 2023) will screen at the Red River Theatres in Concord (redrivertheatres.org) starting Sunday, Dec. 24, at 1:15 & 4 p.m.; Monday, Dec. 25, at 4:30 & 7:15 p.m.; Tuesday, Dec. 26, through Thursday, Dec. 28, at 1:45, 4:30 & 7:15 p.m.
- **Nabucco**, The Met: Live in HD broadcast, will screen at Bank of NH Stage in Concord (ccanh.com) on Saturday, Jan. 6, at 12:55 p.m.

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NITE MUSIC & EVENTS

Trivia

Events

• **Christmas Vacation 21+ trivia night** Thursday, Dec. 21, 7:30 p.m. at Chunky's in Manchester (707 Huse Road in Manchester; chunkys.com).

• **2023 Year in Review 21+ trivia night** Thursday, Dec. 28, 7:30 p.m. at Chunky's in Manchester (707 Huse Road in Manchester; chunkys.com).

Weekly

• **Thursday** trivia at Station 101 (193 Union Sq., Milford, 249-5416) at 6:30 p.m.

• **Thursday** music trivia at Day of the Dead Taqueria (454 Charles

Bancroft Hwy. in Litchfield, 377-7664) at 6:30 p.m.

• **Thursday** trivia at Great North Aleworks (1050 Holt Ave., Manchester, 858-5789, greatnorthaleworks.com) from 7 to 8 p.m.

• **Thursday** trivia 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 Spocle trivia at Uno Pizzeria & Grill (15 Fort Eddy Road in Concord; 226-8667) at 7 p.m.

• **Thursday** trivia at Hop Knot (1000 Elm St., Manchester, 232-3731, hopknotnh.com) at 7 p.m.

• **Thursday Kings** trivia at Game Changer Sports Bar (4 Orchard View Dr., Londonderry; 216-1396, gamechangersportsbar.com) from 8 to 10 p.m.

• **First Thursday of every month** trivia at Fody's (9 Clinton St., Nashua; fodystavern.com) at 8 p.m.

• **First and third Thursday of every month** trivia at To Share Brewing (720 Union St., Manchester, tosharebrewing.com) at 6:30 p.m.

• **Friday Team Trivia** at Cheers (17 Depot St., Concord, 228-0180, cheersnh.com) from 8:30 to 9:30 p.m. in the lounge.

• **Friday** trivia at Gibb's Garage Bar (3612 Lafayette Road, Portsmouth, gibbsgaragebar.com) from 8 to 10 p.m.

• **Tuesday** trivia at Reed's North (2 E. Main St. in Warner, 456-2143, reedsnorth.com) from 6 to 8 p.m.

• **Tuesday** trivia with Game Time Trivia at Pizza 911 (401 S. Willow St., Manchester) at 6:30 p.m.

• **Tuesday** trivia at Second Brook Bar & Grill (1100 Hooksett Road, Hooksett, secondbrook.com) at 7 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, thepeddlersdaughter.com), from 8:30 to 10:30 p.m.

• **Wednesday** Brews & Qs trivia, 21+, at Feathered Friend (231 S. Main St., Concord, 715-2347, featheredfriendbrewing.com) at 6 p.m.

• **Wednesday** trivia at Spyglass Brewing Co. (306 Innovative Way, Nashua, 546-2965, spyglassbrewing.com) at 6 p.m.

• **Wednesday** trivia at Main Street Grill and Bar (32 Main St., Pittsfield; 435-0005, mainstreetgrillandbar.com) at 6:30 p.m.

• **Wednesday** trivia at Popovers (11 Brickyard Sq., Epping, 734-4724, popoversonthesquare.com) from

6:30 to 8 p.m.

• **Wednesday Kings Trivia** at KC's Rib Shack (837 Second St., Manchester, 627-7427, ribshack.net), sponsored by Mi Campo, in Manchester 7 to 9 p.m.

• **Wednesday** trivia at Millyard Brewery (125 E. Otterson St., Nashua; 722-0104, millyardbrewery.com) at 7 p.m.

• **Wednesday** trivia at The Bar (2b Burnham Road, Hudson, 943-5250) at 7 p.m.

• **Wednesday** trivia at City Hall Pub (8 Hanover St.; Manchester, 232-3751, snhhg.com) at 7 p.m.

• **Wednesday World Tavern Trivia** at Fody's Tavern (9 Clinton St. in Nashua, fodystavern.com, 577-9015) at 8 p.m.

Concerts

• **Candlelight: Holiday Special featuring The Nutcracker and more** Thursday, Dec. 21, 6 & 8:30 p.m., Rex in Manchester (palacetheatre.org)

• **Abrielle Scharff** Thursday, Dec. 21 and Saturday, Dec. 23, 7 p.m., Music Hall Lounge in Portsmouth (themusichall.org)

• **A Nova Scotia Christmas with Cassie and Maggie** Thursday, Dec. 21, 7 p.m., Word Barn in Exeter (thewordbarn.com)

• **James Montgomery Band** Thursday, Dec. 21, 7:30 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **The Free Range Revue** Thursday, Dec. 21, 9 p.m., Bank of NH

Stage in Concord (ccanh.com)

• **A Charlie Brown Jazz Christmas with Heather Pierson Trio** Friday, Dec. 22, 7 p.m., Bank of NH Stage in Concord (ccanh.com)

• **The Ultimate Johnny Cash Tribute** Friday, Dec. 22, 8 p.m., Music Hall Lounge in Portsmouth (themusichall.org)

• **Clay Cook** Saturday, Dec. 23, 2 p.m., Lakeport Opera House in Laconia (lakeportopera.com)

• **A Sinatra Christmas with Rich DiMare** Saturday, Dec. 23, 7 p.m., Rex in Manchester (palacetheatre.org)

• **Kandace Springs** Saturday, Dec. 23, 7 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **Christmas with the Celts** Saturday, Dec. 23, 7:30 p.m., Flying Monkey in Plymouth (flyingmonkeynh.com)

• **Enter the Haggis** Wednesday, Dec. 27, 8 p.m., 3S Artspace in Portsmouth (3sarts.org)

• **Recycled Percussion** Thursday, Dec. 28, 7 p.m.; Friday, Dec. 29, 3 & 7 p.m.; Saturday, Dec. 30, 3 & 7 p.m.; Sunday, Dec. 31, 3 & 7 p.m.; Monday, Jan. 1, 3 & 7 p.m.; Friday, Jan. 5, 7 p.m.; Saturday, Jan. 6, 3 & 7 p.m.; Sunday, Jan. 7, 3 & 7 p.m., Palace in Manchester (palacetheatre.org)

• **Alex Rohan** Friday, Dec. 29, and Saturday, Dec. 30, 4 p.m., Cisco Brewers in Portsmouth

(ciscobrewersportsmouth.com)

• **Whammer Jammer: Live J. Geils Band Tribute Experience** Friday, Dec. 29, 7:30 p.m., Rex in Manchester (palacetheatre.org)

• **Lez Zeppelin** (Led Zeppelin tribute) Friday, Dec. 29, 8 p.m., Rochester Opera House (rochesteroperahouse.com)

• **Aquanett** ('80s tribute) Friday, Dec. 29, 8 p.m., Lakeport Opera House in Laconia (lakeportopera.com)

• **Zach Nugent's Dead Set** (Grateful Dead tribute) Friday, Dec. 29, 8 p.m., Bank of NH Stage in Concord (ccanh.com)

• **Swiftie Dance Party** Saturday, Dec. 30, 2 & 7:30 p.m., Rex in Manchester (palacetheatre.org)

• **Dawes: The Night before** N.Y.E. Saturday, Dec. 30, 8 p.m., Music Hall in Portsmouth (themusichall.org)

• **Adrenalize** (Def Leppard tribute) Saturday, Dec. 30, 8 p.m., Tupelo in Derry (tupelomusichall.org)

• **Franklin Ballroom Experience** Saturday, Dec. 30, 8:30 p.m., Strand in Dover (thestrand-dover.com)

• **Freese Brothers Big Band** Sunday, Dec. 31, 6 p.m., LaBelle Derry (labellewinery.com)

• **Dueling Pianos** Sunday, Dec.

31, 8 p.m., Headliners at DoubleTree Hilton in Manchester (headlinersnh.com)

• **Neon Wave** Sunday, Dec. 31, 8 p.m., Strand in Dover (thestrand-dover.com)

• **Preacher Lawson** Sunday, Dec. 31, 8 p.m., Flying Monkey in Plymouth (flyingmonkeynh.com)

• **Adam Ezra Group** Sunday, Dec. 31, 9 p.m., Tupelo in Derry (tupelomusichall.com)

• **Harsh Promadillo: Harsh Armadillo's New Year's Eve Party** Sunday, Dec. 31, 9 p.m., 3S Artspace in Portsmouth (3sarts.org)

• **The Greatest Love of All** (Whitney Houston tribute) Thursday, Jan. 4, 2024, 7:30 p.m., Chubb Theatre in Concord (ccanh.com)

• **Sugar Ray and the Bluetones** Friday, Jan. 5, 7:30 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **Captain Fantastic** (Elton John tribute) Friday, Jan. 5, 8 p.m., Tupelo in Derry (tupelomusichall.com)

• **Rubikon** Friday, Jan. 5, 8 p.m., Bank of NH Stage in Concord (ccanh.com)

• **Dub Apocalypse** Friday, Jan. 5, 9 p.m., Press Room in Portsmouth (pressroomnh.com)

• **Cindy Bradley** Saturday, Jan. 6, 7:30 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **The Brother Brothers** Saturday, Jan. 6, 7:30 p.m., Music Hall in Portsmouth (themusichall.org)

• **Get the Led Out** (Zeppelin tribute) Saturday, Jan. 6, 8 p.m., Chubb Theatre in Concord (ccanh.com)

• **Mia X Ally** Saturday, Jan. 6, 8 p.m., Tupelo in Derry (tupelomusichall.com)

• **Pizzastock Battle of the Bands** Sunday, Jan. 7, 1 p.m., Tupelo in Derry (tupelomusichall.com)

• **Run Like Thieves** Sunday, Jan. 7, 6 p.m., Cantin Lounge in Concord (ccanh.com)

• **Bill Charlap Trio** Thursday, Jan. 11, 7:30 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **Socks in the Frying Pan** Thursday, Jan. 11, 7:30 p.m., Music Hall Lounge in Portsmouth (themusichall.org)

• **Maurice Brown Quartet** Friday, Jan. 12, 7 p.m. and 9:30 p.m., Jimmy's in Portsmouth (jimmysoncongress.com)

• **Another Tequila Sunrise** (Eagles tribute) Friday, Jan. 12, 7:30 p.m., Palace in Manchester (aplacetheatre.org)

HOLIDAY PARTY

Can you imagine a better wingman at the holiday party than **Kelly MacFarland**? With her quick wit and sharp eye for observation, she'd have you doubling over at the guests, the hors-d'oeuvres and herself. Kelly brings her holiday party to the Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org) on Friday, Dec. 22, at 7:30 p.m. Tickets cost \$25, plus fees.



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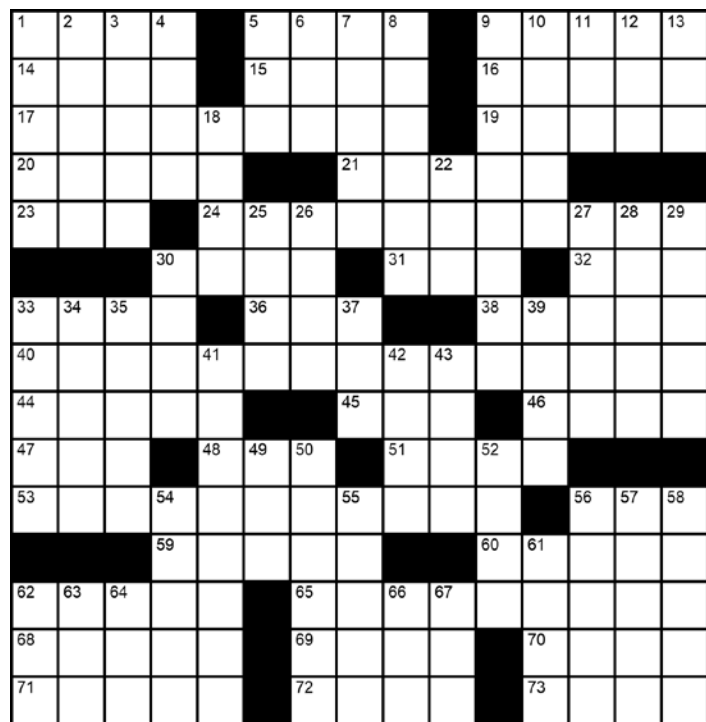
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"A Charitable Puzzle"—that's my impression.



Across

1. "Mamma Mia" features their catalog
5. Item no longer mailed out by Netflix
9. Flower fragment
14. Fruity dessert
15. Ibiza o Mallorca
16. Project, as charm
17. Lunar eclipse sight, sometimes
19. Yorba Linda presidential library subject
20. Alternative to Dollar or Budget
21. Prods into action
23. The ___-Bol man (classic TV ad character)
24. Remote feature that breaks?
30. Admit guilt, with "up"
31. Ctrl-Alt-___
32. Nutritional guideline letters
33. ___ parmigiana
36. "Pinafore" designation
38. Bolt on a track
40. Writer who gets asked a lot of judgment questions
44. Give a false story
45. Oversized
46. "A Bug's Life" beat it in the 1998 box office
47. Abbr. at an airport terminal
48. "Dude, Where's My ___?"
51. Three Stooges blow
53. Doubly polite acknowledgment?
56. Talk or rally preceder
59. Practice piece
60. Brand of vegetable chips
62. Hummus brand
65. Phrase about vibes, or what pre-

cedes the first words of the long answers?

68. "Three Coins in the Fountain" fountain
69. Taverna liqueur
70. Actress McClurg of "Ferris Buehler's Day Off"
71. Metal for an 11th wedding anniversary

72. Mini-feud
73. ___-do-well (idler)

Down

1. Baseball scoreboard words
2. Notable name in pinball machines
3. Comprehensive
4. One of three in a water molecule
5. Badly lit
6. "Equal" start
7. Walks through muck
8. Paddled at camp
9. Part of some old clocks
10. Be
11. Rental for a formal
12. Fuss
13. "Dancing With the Stars" judge Goodman
18. "Sweet!"
22. "Good Burger" actor Vigoda
25. "Days of Grace" author Arthur
26. "Semper Fi" org.
27. Practice seriously
28. Keats or Wordsworth
29. Football and golf announcer Jim
30. Dart (about)
33. Lot attendant
34. Singer Piaf
35. Spa brand with a Sanskrit name
37. Weep loudly
39. Round fastener
41. Screwdriver, e.g.
42. "The Simpsons" sister
43. Fruit with a wrinkly rind
49. Sun Devils' inst.
50. Dashboard features, still

52. Protesting
54. "The ___!" (cry of outrage)
55. Awaken
56. June celebration
57. Muppet who shares a domicile
58. On-call attachment, once
61. Like 100
62. GPS lines
63. Gallery stuff
64. Quilting gathering
66. "Kill Bill" artist
67. "Asia's ___ Talent" (international TV show)

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EASY

6×	2÷	1	
	3	3-	
3+		7+	
3-		1-	

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WORKSPACE:

CHALLENGING

1-	11+	3-	6+
2÷	2÷	4	
10×	1	3÷	2÷
	14+	3	9+
		5-	
4	5-	30×	

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2-1-23

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

2	48×	1	4
2	3	1	4
9+	3	4	2
4	1	3	2
1	2	4	3

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30×	6	5	1
2-	6	5	1
1-	5	3	6
2-	3	2	5
1-	2	6	4
2-	2	6	4
1-	4	1	2
1-	1	7+	4

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WORD★Roundup™

by David L. Hoyt & Jeff Knurek

Find and Circle...

- | | |
|-----------------------------|--|
| Four words related to books | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Three Asian countries | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Three eight-letter words | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| Two coin-flip possibilities | <input type="checkbox"/> <input type="checkbox"/> |
| Two Texas cities | <input type="checkbox"/> <input type="checkbox"/> |

Last Week's Answers: INCISOR WISDOM CANINE MOLAR BABY / STADIUM FIELD COACH GAME / NORWAY FINLAND SWEDEN / CEDAR MAPLE / EARTH

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

Across the tracks there's a puzzle who loves me

Across

- 1. Northwestern Josh Ritter home state
- 6. Long-necked lute
- 10. My Chemical Romance's song about baby's first words?
- 14. Halestorm "I don't have wings so flying with me won't be easy, cause I'm ___ angel"
- 15. Legendary sensation
- 16. MTV VJ Curry
- 17. Gut cords are stretched across this drum
- 18. 'Schizophonic' ex-Spice Girl Halliwell
- 19. '23 Godflesh hit for ___ Julius Caesar
- 20. Luke Combs bad luck song: 'When It ___'
- 23. Avenged Sevenfold '___ The King'
- 25. 'Listen Like Thieves' band
- 26. E Street Member with 'Across The Tracks' solo hit
- 30. Triumph "Shout it from the rooftops, sing ___ the sky"
- 31. 'Blaze Of Glory' guitarist Aldo
- 32. Neil Diamond '___ Believer'
- 35. Repeated word in Von Bondies ripper
- 36. Make it up to ousted member
- 38. Canadian folkster Rogers

- 39. 'The Gambler' Rogers (abbr)
- 40. Hank Williams 'I Can't Help It (___ Still In Love With You)'
- 41. Type of starter venue: honky ___
- 42. Led Zep 'Your ___ Come'
- 46. Player used for old Beatles 45s (hyph)
- 49. Bon Jovi drummer Tico
- 50. Styx song they'll "try to carry on"
- 54. No-show
- 55. '03 Story Of The Year hit 'Until The ___ Die'
- 56. John Popper's 90s music fest
- 60. 'Epidemia' metalers III ___
- 61. Beck 'Think ___ Love'
- 62. Nils Lofgren "You lit ___ and I'm burning"
- 63. Kind of idol for youngsters
- 64. Johnny Cash '___ No Grave'
- 65. Misspelled noise rockers ___ Markers

- Time'
- 4. Beatle George
- 5. Adams/Stewart/Sting "All for ___, ___ for love"
- 6. Quiet Riot predicted it was a '___ The Times'
- 7. Frehley and Spades
- 8. Spelling in The Mistle Tones TV musical
- 9. Kool And The Gang 'Get Down ___'
- 10. Kristian Matsson or The Tallest ___ Earth
- 11. '08 Fall Out Boy album 'Folie ___'
- 12. 'Pump Up The Volume' one-hitters
- 13. Redhead singer/pianist Tori
- 21. Honeymoon Suite "What am ___ think, do I matter at all?"
- 22. Escape (The ___ Colada Song)
- 23. Gia Farrell "Come ___ up"
- 24. Rocksteady innovator Ellis
- 26. Bonnie Raitt '___ Of Time'
- 27. Munchkin David Bowie sang of when he met 'The Laughing' one
- 28. 'The Right To Rock' singer Keel
- 29. 'Eve-olution' rapper that had her own TV show
- 32. We Are Defiance 'It's Not A Problem Unless You Make ___'
- 33. Naked sang of the '___ Chinese' theater
- 34. Paul from the 60s
- 36. Acronymic 'Girl's Not Grey' band
- 37. '85 Replacements 'Here Comes A Regular' album
- 38. Nine Days 'Absolutely (___ Girl)'
- 40. Tesla 'The Way ___'
- 43. Nils Lofgren's first band Grin said "Wait a minute now babe, ___ for free"
- 44. What Tears For Fears will do to 'Seeds Of Love'
- 45. Famous promoter Bill
- 46. 'Collide' Day
- 47. Animals "It's been the ruin of many a poor boy & God, I know ___"
- 48. Very bad boy rocker
- 50. Nils Lofgren drops like a rock on 'I ___ Fly'
- 51. Sarah McLachlan "We are born innocent" song
- 52. Egotistical Queensryche 'Promised Land' song?
- 53. Misspelled suspecting Carpenters song 'Somebody's Been ___'
- 57. Tour semi, slang
- 58. Houston 'Dealing With It!' thrash band
- 59. Jamaican musician ___-A-Mouse

Down

- 1. Those with clout
- 2. Dokken leader
- 3. Enrique Iglesias 'One Day ___'

R&R answer from pg 44 of 12/14

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

Jonesin' answer from pg 43 of 12/14

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

1	2	3	4	5		6	7	8	9		10	11	12	13	
14						15					16				
17						18					19				
			20		21						22				
	23	24									25				
26							27	28	29						
30								31				32	33	34	
35						36	37					38			
39					40								41		
				42				43	44	45					
	46	47	48						49						
50						51	52	53							
54							55					56	57	58	59
60								61					62		
63									64						65

NITE SUDOKU

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. See last week's puzzle answers on pg 45.

King Classic Sudoku

Puzzle A

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

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Difficulty: ★

King Classic Sudoku

Puzzle B

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

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Difficulty: ★★★

King Classic Sudoku

Puzzle C

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

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Difficulty: ★★★

SIGNS OF LIFE

All quotes are from *Nadiya Bakes*, by Nadiya Hussain, born Dec. 25, 1984.

Capricorn (Dec. 22 – Jan. 19) *And then of course there is cake. Yes, cake. Of course. Unless it's pie. Have what you want!*

Aquarius (Jan. 20 – Feb. 18) *As first loves go, I have many. We all have many. For fifteen-year-old me, it was the Backstreet Boys, who I was going to meet one day (so I told myself) and I would marry Kevin, though not before all five of them battled to win my love! Tell me why / Ain't nothin' but a heartache....*

Pisces (Feb. 19 – March 20) *My first real pet, Hira the cat, she loved me like tuna and I loved her like I love chips. Love knows no bounds.*

Aries (March 21 – April 19) *The teacher said, 'You're really good at baking. Ever considered going to catering college?' I'm also good at tying my shoelaces, so who cares?! I thought. Strengthen your argument.*

Taurus (April 20 – May 20) *Cookies, we've got to have cookies, be they coffee meringue bark or rhubarb and custard butter kisses! There are plenty of cookies.*

Gemini (May 21 – June 20) *I am forever getting involved in the what-goes-first debate (cream or jam?), though to be honest, as long as neither is left off, I'm a happy girl. Try both ways. Then try again.*

Cancer (June 21 – July 22) *Madeleines used to be my favorite as a kid.... I had to stop myself from eating the whole bag in one sitting, but when you're one of six kids, you do have to move fast! Move fast, eat slow.*

Leo (July 23 – Aug. 22) *As you can see by the title of this recipe [fudgy flapjacky fudge], I couldn't decide exactly what this is, so I will let you choose. Have a party and a naming contest.*

Virgo (Aug. 23 – Sept. 22) *I once vowed never again to bake with lavender after an epic flavor disaster, but I have since learned that a little goes a long way. Take your time with it.*

Libra (Sept. 23 – Oct. 22) *The inspiration for this [strawberry rice pudding fool] came a few years ago, when we took our kids to Disney World, and we had a meal among make-believe princesses. Yet all I can remember is the pudding. Ever since then I've wanted to return, not for the princesses but for the dessert. Eat like a princess.*

Scorpio (Oct. 23 – Nov. 21) *This is a tiramisu but ... made with tea, rather than coffee, since that is my hot beverage of choice. (Coffee, to me, just tastes like airplane fuel!) Try better coffee.*

Sagittarius (Nov. 22 – Dec. 21) *I am always in search of the best brownie, and I figure if you can't find it, make it. There's no one best brownie. There are many best brownies. 🍫*

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 partnership (8)	_____
2 party (7)	_____
3 pardon (8)	_____
4 partial (10)	_____
5 paragon (7)	_____
6 parapet (10)	_____
7 parsimonious (6)	_____

LI	SHI	OME	CE	BA
NDIG	EP	HED	IEVE	FRU
AL	REPR	IT	EME	NIS
AN	NT	GAL	UNFI	TTL

Last Week's Answers: 1. ATHENS 2. AMSTERDAM 3. HELSINKI 4. MONTREAL 5. BARCELONA 6. SYDNEY 7. LONDON

Sudoku Answers from pg 44 of 12/14

Puzzle A

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

Difficulty: ★

Puzzle B

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

Difficulty: ★★★

Puzzle C

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

Difficulty: ★★★★★

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10p Dancing | 12am Champaign Toast | 1am Event Closes



Ken Rogerson Tim McKeever
Rob Steen Alex Giampapa



3 COMICS LIVE! | 3 Locations Packages starting at \$35 each

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James Dorsey Matt Barry Greg Boggis

Chunky's Nashua @ 7pm



Phillip Anthony Joey Carrol Pat Napoli

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See 2 Great Comics!




Mark Scalia Joey Carrol

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Creme de la Weird

The Kyiv Post reported on Dec. 13 that Russia’s security service, the FSB, has released its 2024 propaganda fundraising calendar, and it’s a doozy! The front cover features “art” of an improbably ripped Vladimir Putin giving his best sultry stare while leaning on a big, black compensator vehicle. Meanwhile, the apocalyptic November image depicts an FSB special forces soldier standing before the U.S. Capitol while drones and helicopters attack it. Is this a popular holiday gift in Russia? Who knows. The bigger question: Why does the FSB need to fundraise? *Kyiv Post, Dec. 13*

Weird Science

• Gatorland in Orlando, Florida, can boast a fascinating new resident: a leucistic white alligator, born on Dec. 7, CNN reported. The female gator is believed to be one of only eight in the world and the only one born in human care. She was hatched along with a normal-colored brother of the same size (about 19 inches long). “Leucistic alligators are the rarest genetic variation in the American alligator,” the park said. They have bright blue eyes, as opposed to albino gators, which have pink eyes.

The public is invited to vote on a name on the park’s social media sites. *CNN, Dec. 7*

• Scientists at Northwestern University in Chicago have created teeny-tiny VR headsets for laboratory mice, Sky News reported on Dec. 8, so that they can experience the freedom they will never have. The Miniature Rodent Stereo Illumination VR has two lenses and two screens to give the little dudes a realistic 3D picture of ... aerial threats, like an owl coming in for a meal. The goggles help the mice “engage with the environment in a more natural way,” said lead scientist Daniel Dombeck. *Sky News, Dec. 8*

Crime Report

In Louisville, Kentucky, a bronze statue of President Abraham Lincoln has been seated on a rock, overlooking the Ohio River, since 2009, the Louisville Courier Journal reported. But Lincoln’s top hat, which rested at his side on the rock, disappeared sometime at the beginning of December. The sculptor, Ed Hamilton, suspects the hat was stolen: “It was anchored down into that monolith rock,” he said. “I don’t know what they could have used, maybe some more

manpower or some crowbars. Bring the hat back, because you can’t wear it,” he warned potential thieves. Police and park officials are investigating. *Louisville Courier Journal, Dec. 10*

Bright Idea

An unnamed 22-year-old man from Taiwan was detained on Dec. 5 at the Suvarnabhumi International Airport in Bangkok after he was found to be transporting two Asian small-clawed otters and a prairie dog, Metro News reported. The man had the animals stuffed into three separate socks and taped into his boxer shorts; security officers became suspicious about the large bulge below the man’s waistband. They believe he purchased them at a market in the city. The animals were taken to the Wildlife Conservation Office; the smuggler was arrested. “We will catch anyone who tries to take animals on planes,” a Thai customs department spokesperson said. *Metro News, Dec. 8*

Awesome!

The Burnside Shelter in Portland, Oregon, hit the jackpot earlier in the year when workers discovered a pair of gold sneakers at the bottom of a dona-

tion bin, United Press International reported. Turns out, the Air Jordan 3 kicks were commissioned by Spike Lee for him to wear at the 2019 Academy Awards — and they’re valued at more than \$10,000, according to Sotheby’s. The auction house will donate 100% of the proceeds, expected to be as much as \$20,000, to the Portland Rescue Mission, which operates the shelter. Bidding continues through Dec. 18. *UPI, Dec. 13*

Saw That Coming

In Venice, Italy, on Dec. 3, tourists once again behaved badly -- and this time they ended up all wet. The Guardian reported that travelers from China were riding in a gondola through the city’s canals, shifting around and standing to take selfies, when the gondola capsized, dumping them in the cold water. The gondolier had repeatedly asked them to stay seated, but as he maneuvered under a bridge, the vessel became unbalanced. He, too, ended up in the water, where he assisted his passengers to safety. *Guardian, Dec. 6*

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

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SATURDAY 23
7:30PM



FRIDAY 29
7:30PM

SAT 30 Swiffle Dance Party 2 & 7:30

SUN 31 Comedian Jimmy Dunn's New Years Eve 7:30PM

JANUARY

FRI 5 Dueling Pianos: Live at the Rex 7:30PM

SAT 6 Kent Axell: Psychological Illusionist 7:30PM

FRI 12 Comedy at the Rex with Corey Rodrigues and special guest Maya Manion 7:30PM

SAT 13 The Gibson Brothers: The Darkest Hour Tour 7:30PM

FRI 19 An Evening With TR3 featuring Tim Reynolds 7:30PM

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1/18 CHRISTOPHER TITUS 1/19 BOOGIE WONDER BAND

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