

**INSIDE:** LEAGUE OF NH CRAFTSMEN'S FAIR





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# **EDITORIAL**

# **Executive Editor**

Amy Diaz

adiaz@hippopress.com

# Editorial Design

Jennifer Gingras hippolayout@gmail.com

# **Copy Editor**

Lisa Parsons lparsons@hippopress.com

## **Features Editor**

John Fladd, ext. 130 jfladd@hippopress.com

## Staff Writer

Zachary Lewis, ext. 123 zlewis@hippopress.com

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

# Listings

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

# **BUSINESS**

## Publisher

Jody Reese, Ext. 121 jreese@hippopress.com

## **Associate Publisher**

Dan Szczesny

# **Associate Publisher**

Jeff Rapsis

jrapsis@hippopress.com

# Production

Jennifer Gingras, Corinne Robinson

# Circulation Manager

Scott Booze, Ext. 35 sbooze@hippopress.com

# **Advertising Manager**

Charlene Nichols, Ext. 126 cnichols@hippopress.com

## **Account Executives**

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

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

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## ON THE COVER

10 So. Many. Zucchini. It is a familiar state to anyone who has ever planted zucchini or been the friend, neighbor, coworker or casual acquaintance of anybody who has planted zucchini. In this week's cover story, John Fladd takes a



look at this seemingly never-ending part of the summer harvest and offers eight ideas for what to do with them.

ALSO ON THE COVER, Zachary Lewis gives you the details of the annual League of NH Craftmen's Fair, which kicks off Saturday (page 6), as well as the annual Suncook Valley Rotary Hot Air Balloon Rally (page 16). And do some eating at the Southern New Hampshire Food Truck Festival (page 22).

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# IEWS & NOT

# Water, water evervwhere

According to a press release, Gov. Sununu signed SB 393 into law, which makes an appropriation to the Department of Environmental Services to fund regional drinking water infrastructure of \$6.5 million, which brings the total the state has spent on clean drinking water to more than \$350 million since 2017.

The funding provided by SB 393 initiates Phase 2 of the Southern New Hampshire Regional Water Project, according to the press release, and includes the design of all ancillary projects needed, construction of chemical feeds at existing water storage tanks in Derry and Salem, and potentially increasing the amount of water available from Manchester Water Works' drinking water reservoir, which is a major source of water for the region.

Communities and water systems in southern New Hampshire have cooperated in the regional management of water resources and collectively coordinated to construct Phase 1 of the Southern New Hampshire Regional Water Supply Interconnection Project, which provides one million gallons per day of drinking water supply to southern New Hampshire communities, and now the communities have an agreement in place to increase water supply to 3.13 million gallons per day as part of the project's second phase, according to the release.

In a statement, NHDES Commissioner Rober Scott said that "investing in regional drink-

water infrastructure in southern New Hampshire is critical to address the occurrence of widespread PFAS contamination. reoccurring droughts and increased water demands. The state and water systems in southern New Hampshire have worked very hard to improve the resiliency and reliability of water supply in southern New Hampshire by cooperating in the regional management of water resources. This additional funding is critical in continuing this work."

Visit des.nh.gov for more information.

# **Space news**

According to a press release, the University of New Hampshire announced the launch of a Space Technology Hub, a first-of-its-kind center in the region that will provide cutting-edge space expertise and equipment to the burgeoning commercial space sector.

In a statement, Réka Winslow, director for the Space Technology Hub, said, "We are thrilled to be launching the Space Technology Hub, which will connect the resources at UNH with the rapidly developing New Space industry, thereby accelerating the growth of the space economy in the Northeast."

The Space Technology Hub will help fulfill critical needs in the rapidly growing commercial space sector, and UNH has already partnered with Hanover, N.H.-based engineering and research firm Creare to test space instruments that are ultimately destined for Saturn's largest moon. The company needed access to a local facility that could simulate the space environment, and UNH's thermal vacuum chamber met their stringent requirements, according to the release.

The thermal vacuum chamber along with other cutting-edge equipment, clean rooms, skilled engineers and specialists who can lend their space mission expertise are all part of the Space Technology Hub, according to the release.

UNH researchers have partnered with NASA and other agencies over the past 60 years on more than 100 space and rocket missions to investigate space phenomena such as gamma rays and neutron stars, as well as to learn more about the sun's influence on Earth and its atmosphere, according to the release.

Visit eos.unh.edu/ space-science-center/ space-technology-hub.

# **Celebrating Smokey**

According to a press release, Gov. Sununu has proclaimed Sunday, Aug. 4, to Saturday, Aug. 10, "Smokey Bear Week" in the Granite State coinciding with Smokey's 80th birthday on Friday, Aug. 9, highlighting the importance of wildfire prevention across New Hampshire.

Events and programs are taking place statewide to help celebrate Smokey's milestone birthday and to continue sharing his wellknown message that "only you can prevent wildfires," according to the same release.

On Aug. 7, Smokey will throw out the ceremonial first pitch for Youth Camp Day when the New Hampshire Fisher Cats play the Erie Seawolves at Delta Dental

NH Antiques week kicks off Sunday, Aug. 4. with the Granite State Antiques Show from 8:30 a.m. to noon at Granite Town Plaza in Milford. On Monday, Aug. 5, the Deerfield Antiques Show runs from 9 a.m. to 3 p.m. at the Deerfield Fair Grounds. On Tuesday, Aug. 6, head to the Americana Celebration Antiques Show at the Everett Arena in Concord from 10 a.m. to 3 p.m. The Antiques in Manchester fair runs Wednesday, Aug. 7, and Thursday, Aug. 8, at Saint Anselm College and then the big show, the 67th Annual New Hampshire Antiques Show, kicks off Thursday, Aug. 8, 10 a.m. to 7 p.m. and runs through Saturday, Aug. 10, at the Doubletree By Hilton Manchester Downtown Get all the information for these events at antiquesweeknh.com.

Join author Cathy Stefanec Ogren and illustrator Alexandra Thompson for storytime for the launch of their new book The Little Red Chair at Bookery. 844 Elm St. in Manchester, on Saturday, Aug. 3, from 11 a.m. to 1 p.m. Visit bookerymht.com

Amherst

Milford

CONCORD



The Driven to Read Bookmobile will be at Livingston Park in Manchester on Monday, Aug. 5, from 10:30 to 11:30 a.m. The Bookmobile, hosted by Manchester City Library and Manchester School District, will be making stops throughout the city until Aug. 9. Visit manchester.lib.nh.us or call the library at 624-6550, ext. 7628, for details.

Stadium in Manchester, according to the same release.

In a statement, Forest Ranger Nathan Blanchard of the New Hampshire Forest Protection Bureau said "we're also very excited that this summer the Forest Protection Bureau has teamed up with the New Hampshire State Library and libraries across the state to help Smokey promote the joy of reading while teaching children about wildfire prevention."

The Forest Service's Smokev Bear's Reading Challenge provides a reading list of books for all ages that address not only wildfire prevention but also science and outdoor recreation. The list, along with activities and incentives for achieving self-set reading goals, can be downloaded from smokeybear.com/individuals-reading-challenge, and the national program runs through Nov. 28.

New Hampshire has experienced an average of 285 wildfires affecting 221 acres annually over the last 20 years, according to the release. Anyone wishing to have an outdoor fire in New Hampshire must obtain a state fire permit in advance from their local fire department; they may also be obtained online at nhfirepermit. com, the release said.

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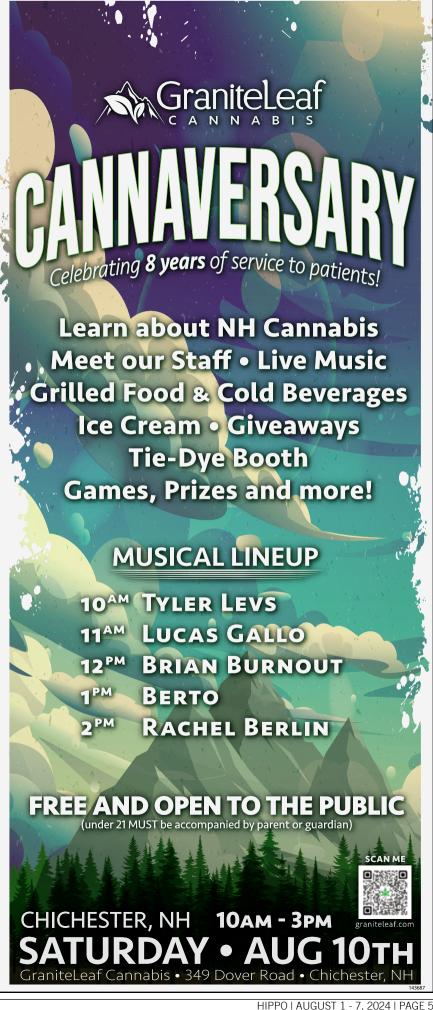




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**NEWS & NOTES O&A** 

# **Meet the Craftsmen**

The League of NH Craftsmen holds its nine-day fair

The 91st Annual Craftsmen's Fair is put on by The League of NH Craftsmen. The nine-day fair runs from Saturday, Aug. 3, to Sunday, Aug. 11, from 10 a.m. to 5 p.m. every day, rain or shine, at the Mount Sunapee Resort in Newbury. Kids 16 and under are free. Miriam Carter, Executive Director of The League of NH Craftsmen, gives a sample of what attendees can expect at this celebration of all things craft. Visit nhcrafts.org/annual-craftsmens-fair for a full list of booths, vendors, activities, demonstrations, food and more.

How did the Fair get started? We're in our 91st year and the Fair got started as an aspect of the League coming together which is 92 years old and it was a way to advance craft and support the makers of craft. It goes back to our roots, to 1932 when we were established. Gover-



Courtesy photo.

thing by hand. How many different art-

a clay object or build some-

# ists and or vendors are going to be there over the course of the Fair?

We have over 300 juried members participating in this event. About 200 juried members are in booths sell-

ing their own work and that gives people the opportunity to meet the maker and to learn how their work is made. Then we have artisanal vendors who are selling food as well as all the demonstrators who actually, some of them will be selling their own work in their booths. We have two venues that are really special to this event which is the Art, Craft & Design Tent. It's an opportunity for people to bring their best work forward to be considered for jurying. It's kind of like a gallery in the middle of the basin of a mountain. It's quite extraordinary and quite beautiful. Then we also shop at the Fair, it's called the Shop at the Fair, and that's a collaborative effort of people who aren't in booths who want to be a part of the fair so they have this space where they can sell their work here at the fair but not have to be at a nine-day booth.... There's also a Sculpture Garden. That's a specific area for people who have garden art that they like to bring to Fair to sell. Their work is displayed there.

# Can you give a brief overview of one of the demonstrations at the Fair?

nor Winant helped establish the League by

recognizing that after the Depression there

were people in the state that had wonderful

abilities to make craft and artisan products.

A way to have them benefit from the sale of

those items was key to creating the League

of NH Craftsmen. The first Fairs actual-

ly happened in little towns throughout New

Hampshire. Then, in 1964, the Fair came to

the state park here at Mount Sunapee Resort

and it has been there for the last 60 years ...

we're celebrating that as well this year....

We're the oldest outdoor craft fair in the

The Fair is an opportunity to come and see how craft is made and we do that through a variety of demonstrations that are both hands-on for the guests that come to see us, and guests of all ages can participate, as well as the ability to observe how someone is making their work. So we have Jeffrey Gale who's going to be here demonstrating how baskets are made. He'll literally be working with the raw wood to create strips that then get put into a basket. There's a Pottery Tent where people can jump in, of all ages, and learn how to sit at a wheel and turn

# **The 91st Annual Craftsmen's Fair**

Saturday, Aug. 3, to Sunday, Aug. 11, 10 a.m. to 5 p.m, rain or shine No dogs or pets allowed Any day ticket: \$18 (online) Two-day pass: \$28 (online) Kids 16 and under free Gate tickets: \$20

nhcrafts.org/annual-craftsmens-fair

# What are the fine art exhibitions?

Years ago, the league actually had Fine Art as part of our categories of the organization. The New Hampshire Art Association actually is a spin-off of the League of NH Craftsmen. So we used to be the League of New Hampshire Arts and Crafts and then we just went to 'Crafts' so they are here as well. We invite them to come and bring their members and they have a tent. We, over the years, have done ... new things. One is that we invite guests who are not members of the League's jury system to participate and there are two categories. One is, invite a guest who crafts in areas that we don't represent, so we have about 34 exhibitors that are not juried members but invited guests and are

CONTINUED ON PG 15

# **Games go off in Paris**



The Big Story – Olympics Underway: It started with a weird opening ceremony and the sabotaging of the transportation system around Paris, but the Summer Olympics did begin over the week-

end. Americans like Simone Biles, the U.S. Women's Soccer team and the Men's Basketball team all jumped out of the gate with impressive opening wins that suggest promise for the overall medal count. Time will tell on that as it all will continue unabated over the next two weeks — enjoy.

**Sports 101:** Name the gold medal winner in the 1964 Olympics who went on to become an NFL Hall of Famer.

News Item – Alex Cora Signed for Three Years: There actually was some sign of life in the Red Sox owners booth this week. John Henry, against all odds, spent serious money to retain his manager in the midst of the spectacular job Cora has been doing this year. Henry gave Cora a \$21.7 million deal over the next three years.

News Item – Sox Stars on the Way: Five Red Sox minor-leaguers were included in Athletic magazine's recent listing of the Top 60 prospects in baseball. Included were shortstop Marcelo Mayer as the second best overall prospect in the entire minor leagues. He was followed by catcher Kyle Teel (19) and slugger Roman Anthony (21) at AA Portland. Next came just-selected 2024 first-round pick Brandon Montgomery (38), and second baseman/outfielder Kristian Campbell (47) rounds out the list.

News Item - Pathetic New Baseball Standards: Giants hurler Blake Snell collected an astonishing 15 strikeouts while getting just 18 outs on Saturday vs. Colorado. However, I don't know whether to congratulate him for the dominating effort, or vomit over his lack of competitive fire and his willingness to retire with the game and all-time records on the line. It's the latest surrender from the ultimate gamer warrior of his time, who in recent years has been fine with his manager while being yanked with two perfect games in progress and in a World Series-deciding game after seven innings. Oh, and he got no decision in SF's 4-1 win over the Rockies on Saturday.

# The Numbers:

*0* – shocking number of minutes **Jayson Tatum** played while getting a DNP-CD in the U.S. Olympic Basketball team's 100-84 opening game win over Serbia.

7 – losses in their last 10 games for the Sox after losing two of three to the Yanks

over the weekend.

55 – million dollars per year over the next four years the Packers will pay QB **Jordan Love** with the largest contract in NFL history after he delivered just one promising season in his four-year career.

# ... Of the Week Awards

Bad Injury of the Week – Christian Barmore: It was news the big fella coming off his best season will be out indefinitely after blood clots were detected in his leg.

**Thumbs Up – James Paxton:** Good pickup by the Red Sox after he was designated for assignment by the Dodgers only because three of their starters returned from the injured list and someone had to go.

A Little History – Trade Deadline Bonanza: The shocking trade deadline deal that was originally met with "what the heck is Theo doing?" but instead turned the season around happened 20 years ago this week. It was when GM Theo Epstein traded beloved star Nomar Garciaparra to improve the defense by getting back Orlando Cabrera and Doug Meintkiewicz along with Dave Roberts in a separate deal. It eventually led to the Red Sox beating the Yankees with the greatest playoff comeback in history and sweeping the Cardinals in the World Series to win it all for the first time since 1918.

# Random Thoughts:

How ironic will it be if Paxton pitches great to where the Sox miss the playoffs by one game and that one loss can be traced to Paxton beating them in his last game with L.A.?

**Steve Kerr**'s DNP of Tatum vs. Serbia was stupid. There's no match-up on Earth that Tatum can't face. Dumb.

Sports 101 Answer: Bullet Bob Hayes won gold with a world-record time in the 100-meter dash in Tokyo, then joined the Cowboys in 1965 as they were emerging as a perennial NFL power, which Hayes, as the fastest man in pro football, was a key part of by averaging 20.0 yards per catch, including 26.1 in 1970, and scoring 71 TDs in his Hall of Fame career

Final Thought – Thumbs Down – City Edition Uniforms: If I don't vomit over Snell, it's because I waited to do it over seeing the Red Sox wearing their yellow and blue softball uniforms while playing the YANKEES on Saturday. If that's not disrespectful of the tradition of the great rivalry nothing is.

So here's my sports hate list for letting it happen: (1) Baseball Commissioner **Rob Manfred**, (2) Red Sox ownership, (3) Fox for putting them on TV wearing that crap, and most of all (4) Nike, who came up with the stupid idea and sold it to MLB. *Email Dave Long at dlong@hippopress.com.* 





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# nutritious nibbles

Smoothies are great for breakfast, and this one features a healthy blend of fruit and yogurt that makes it perfect for your first meal of the day. This breakfast smoothie is hearty enough to keep you full all morning.

# Breakfast Lemon Blueberry Smoothie





Serves: 1

## Ingredients:

1/2 cup Hannaford Wild Maine Blueberries

1 tsp. freshly grated lemon zest

1 Tbsp. lemon juice

1/2 cup fat free milk

1 (5.3 oz.) container Siggi's® Icelandic Skyr Nonfat Mixed Berry Yogurt 1 tsp. McCormick® Pure Vanilla Extract

1/2 scoop Nature's Promise® Grass Fed Whey Protein Powder Supplement

## **Directions**

1. Combine all ingredients in a blender and enjoy immediately.

# **Nutritional Information:**

Amount per serving: Calories 260; Total Fat 1 g; Saturated Fat 0 g; Cholesterol 35 mg; Sodium 130 mg; Carbohydrate 31 g; Dietary Fiber 2 g; Sugar 24 g; Added Sugar 6 g; Protein 30 g

Source: Recipe adapted from cabotcreamery.com

## **NEWS & NOTES**

# **QUALITY OF LIFE INDEX**

# **Shopping for sparrows?**

As reported in an online story by WMUR Saturday, July 27, a police officer rescued a hawk after it flew into the Hudson Market Basket at 212 Lowell Road last Friday. "Hudson police officer Matthew Horton happened to be inside the store and the manager came up to tell him that a hawk had followed a customer inside," WMUR reported. After attempting to call local animal control, Horton, wearing a pair of mechanic gloves, was able to capture the hawk. The Hudson Police Department confirmed in a telephone interview that Officer Horton turned the juvenile broad winged hawk over to the Millstone Wildlife Center in Windham. "We are a mammal facility," said Frannie Greenberg, a representative of the Center, "but we were happy to hold the hawk temporarily." The Millstone Center quickly turned the hawk over to a bird specialist, and confirmed that it has been released back into the wild.

QOL score: +1

**Comment:** Raw video footage of Officer Horton capturing the hawk is available on WMUR's website.

# **Outstanding teachers**

The New Hampshire Department of Education announced in a press release on Tuesday, July 23, that the selection committee for New Hampshire's Teacher of the Year has announced the four finalists for the state's 2025 Teacher of the Year. The teachers are Chelsea Barrett Viera, who teaches grades 2-5 in a self-contained autism classroom at Highland-Goffe's Falls Elementary School in Manchester; Kristen Dacey, a first-grade teacher at Dr. Lewis F. Soule School in Salem, Candice DeAngelis, a Spanish teacher at Bedford High School, and Brian Gray, who has been a Business Technology and Social Studies teacher at Sanborn Regional High School. "These four teachers are leaders in the field of education, with each of them understanding the need for school improvement, student engagement, bold visions and collective experience," said Christine Brennan, deputy commissioner and member of the Teacher of the Year Selection Committee. Visit education.nh.gov/news-and-media.

OOL score: +1

**Comment:** The Teacher of the Year Selection Committee will now schedule visits to observe each of the finalists in their classroom environment. An award winner will be announced in October.

# More ways to fly in and out of Manchester

In a recent press release, JetBlue announced that as part of a strategy to add 20 percent more seats to its service to New England, it will "launch service for the first time from Manchester-Boston Regional Airport (MHT) in Manchester," adding, "JetBlue flights from Manchester are set to launch in January with service to Florida, including year-round daily flights to Orlando, and winter seasonal service to Fort Lauderdale and Fort Myers." In addition, Avelo Airlines (aveloair.com) announced in a July 24 press release that it will add service to Manchester from Central Florida's Lakeland International Airport (LAL) on Oct. 25, and twice-weekly service to Charlotte, North Carolina's Concord-Padgett Regional Airport (KJQF) on Nov. 7.

QOL score: +1

**Comment:** According to the Airport's website (flymanchester.com), eight airlines fly in and out of Manchester, with service to more than 250 cities.

Last week's OOL score: 73

Net change: +3 QOL this week: 76

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

Let us know at news@hippopress.com. <

# THIS WEEK BIG EVENTS AUGUST 1 AND BEYOND

# Sunday, Aug. 4

Heavy metal bands Lamb of God and Mastodon will perform at the SNHU Arena as part of their Ashes of Leviathan Tour (555 Elm St., Manchester, 644-5000, snhuarena.com) today at 6 p.m., celebrating 20 years of Ashes of the Wake and Leviathan. Tickets start at \$20.



# Thursday, Aug. 1

UNH Extension Master Gardeners will answer your gardening questions to Ask a Master Gardener Day, at New Hampshire Audubon's Massabesic Center (26 Audubon Way, Auburn, 224-9909, nhaudubon.org) today, from 9 to 11 a.m. This event is free to attend.

# Thursday, Aug. 1

singing wows Simon Cowell &

AGT's other star judges.

-Fort Worth CityPaper

The 7th Annual Rotary Trails 2 Ales 5K race (rotarytrails2ales. com) will take place today, starting

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at 6 p.m. in Legacy Park (200-224 New Boston Road, Bedford); runners can sign in starting at 5:30 p.m. Everyone attending can enjoy a burger and a drink and play cornhole. Adults 21+ are invited to taste a variety of craft beers and wines. Kids 12 and under are admitted free and can run the trails without registering. They will not receive a bib or be timed. The race will be capped at 500 runners. Registration is \$30 on the race website.

# Friday, Aug. 2

Celebrate the Dog Days of Summer tonight at Intown Concord's First Friday in the city's downtown. The evening will feature live music, food trucks, an outdoor screening of Jaws, a dog agility contest and more. See intownconcord.org.

# Saturday, Aug. 3

The Merrimack Garden Club will hold its annual plant sale today starting at 8 a.m. at St. James Methodist Church, 646 DW Highway in Merrimack. See merrimackgardenclub.org.

# Saturday, Aug. 3

Canterbury Shaker Village (288 Shaker Road, Canterbury, 783-9511, shakers.org) will begin a weeklong celebration today of the 250th anniversary of the establishment of the Shaker faith. Today, there will be a special dedication ceremony at 10 a.m. for

the Postal Service's 2024 series of first-class stamps honoring Shaker design. Other activities this week will include lectures, tours and the opening of a new museum exhibition "Keeping Faith." All events are free of charge.

# Sunday, Aug. 4

Merrimack High School's FIRST Robotics team, Chop Shop (ChopShop166.com), will host "Cars, Robots, and Coffee," a combination car show and robotics demonstration, this morning

from 8 a.m. to

noon. Automobiles of all

Save the Date! Friday, Aug. 9 The 2024 Manchester International Film Fes-

types are welcome to register or

show up to participate in the Car

Show portion of the event. Admis-

sion is free for spectators.

tival is set for Friday, Aug. 9, and Saturday, Aug. 10, at the Rex Theatre (823 Amherst St., Manchester, 668-5588, palacetheatre.org). Films will include animation. New England short films, LGBTO+ films, international short films and more. Friday registration and check-in will begin at 6 p.m.; the doors to the theater will open at 6:30 p.m., and the program will begin at 7 p.m. On Saturday, the doors will open at 6 p.m., and the program will begin at 6:30 p.m. Passes for each night will be sold separately for \$20 each at palacetheatre.org.

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- Completing two online surveys
- The study is expected to take 30-45 minutes total

All study activities are completed remotely.

Participants will be eligible to enter a raffle for one of five \$200 gift cards.

## This is a study for women who are:

- 1. Age 39-49
- 2. Have not had breast cancer
- 3. Living in the following counties:

# New Hampshire:

- Merrimack
- Hillsborough
- Rockingham
- Vermont:

## Bennington

New York:

Rensselaer

# Maine:

- Kennebec Waldo
- Somerset Penobscot



to learn more!

# Chocolaty FRIED SPICY ZUCCION 8 IDEAS FOR WHAT TO DO WITH ALL THE ZUCCHINI

By John Fladd jfladd@hippopress.com

For 11 months of the year, zucchini stays in the background. Then, suddenly in August, it's everywhere. Whether it's you or a neighbor or a coworker who has planted way too much, you may find yourself struggling to find something to do with five or six zucchini. Per week! Per bush!

Addie Leader-Zavos is a pastry chef and the co-owner of Eden's Table Farm and Farm Store (240 Stark Highway North, Dunbarton, 774-1811, facebook.com/EdensTableFarm). She is all too familiar with the dangers of going into the growing season with a cavalier zucchini attitude.

"I think a single plant just produces a lot of zucchini in a short period of time," she said. "So you end up with just too much. And then the worst part is, if you fall behind, the zucchinis just get bigger, so you just end up with more. You have to stay on top of it, but even staying on top of it, you're getting too much. So you get lazy about picking it, but then you have even more."

As opposed to the many, many varieties of heirloom tomatoes Leader-Zavos and her husband, Michael Williams, planted this season, they only planted three varieties of zucchini.

"We grow Haifa zucchini," she said, "which is a Lebanese type. And we are growing Dark Star zucchini, which is like a more traditional dark green zucchini that we're harvesting a little bit smaller. This year we're trying a new one called Reinau Gold, which is a gold zucchini. They are a little bit smaller and they have a little bit more of a delicate flavor."

Her advice for cooking with zucchini is to think about its specific qualities and what it would bring to a dish.

"I would definitely say zucchini adds moisture to baked goods," she said. "It can be a little vegetal, if you're cooking a savory thing; it can be a little sweet if you're baking it into something sweet. But a lot of what it's doing is adding moisture and a little bit of texture. By the time you finish baking like a muffin, there really isn't a lot of texture for your zucchini left. But if you're doing something like a fritter, then you do get some nice texture from it."

So what to do with zucchini?

1. SOMETHING SWEET

# Brown Butter Zucchini Muffins with Crystalized Ginger

These muffins are inspired by one of Chef Leader-Zavos' favorite uses for zucchini.

# **Dry ingredients**

1½ cups (188 g) all-purpose flour

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon kosher or coarse sea salt

1/4 teaspoon freshly grated nutmeg

½ cup (55 g) candied or crystalized ginger, finely chopped

# Wet ingredients

½ cup (1 cube) butter

½ cup (100 g) brown sugar (I know; it's weird, but sugar is often considered a wet ingredient in baking. When you see how easily it dissolves into solution, this will make more sense.)

½ cup (100 g) white sugar

1 egg

2 teaspoons vanilla

1½ cups partially peeled, shredded zucchini (about 1 medium zucchini, maybe 8 inches long) – leaving a little zucchini skin gives the finished muffins a few flecks of green

Preheat your oven to 425°F, and line nine muffin cups with paper liners. Grease the top of the muffin tin, so when the muffin blooms over the top, it won't get trapped in a dead-end relationship with the muffin tin.



Brown Butter Zucchini Muffins with Crystallized Ginger. Photo by John Fladd.

Brown your butter, which is a lot simpler than it sounds. Unwrap a cube of butter, and put it in a small saucepan, then cook it over low or medium-low heat. First it will melt, then it will spit a little as the last of the water cooks out. Swirl the saucepan a little to stir the butter. If it ever seems like things are moving too quickly, just lift the pan off the heat for a few seconds. When the butter starts to foam, you are getting close. Swirl and lift, swirl and lift, until the butter has darkened to a golden brown color. Remove the pan from the heat, and let it cool. It will darken a little more, even after you've taken it off the stove. That's normal. Don't worry; you didn't make a mistake.

Combine all the dry ingredients in a medium-sized mixing bowl. Stir everything to combine, making sure that all the ginger pieces get coated with flour; this will keep them from clumping together or sinking to the bottom of each muffin.

Combine all the wet ingredients in a separate bowl and stir to combine. Make sure the brown butter has cooled enough that it won't cook the egg.

Pour the contents of one bowl into the other, then stir to combine. Spoon the batter into the lined muffin cups, filling them to the top. Unlike cupcakes, you *want* these to expand into a bigger-on-top mushroom shape. Bake at 425°F for five minutes, then drop the heat to 350°F, and bake for another 13 to 15 minutes. When the muffins look like muffins and a toothpick comes out clean, remove them from the oven and let them cool for a few minutes, before gently twisting them and removing them from the muffin tin.

These are outstanding muffins. They taste a little butterscotchy from the brown butter and brown sugar, and the coarse salt and candied ginger give little pops of flavor. The zucchini keeps everything beautifully moist. These may be the ultimate book club muffins.

# 2. SOMETHING SMOKY

# **Sarasin-Grilled Zucchini**

I grew up not liking zucchini very much and have retained a certain amount of zucchini dread into my adulthood.

Keith Sarasin, Chef and operator of Farmer's Table, Aatma, and Aatma Curry House (keithsarasin.com), thinks exposure therapy



Sarasin-Grilled Zucchini. Photo by John Fladd.

is a good way to get over that.

"Zucchini is one of those wonderful, super versatile and abundant things that we get in the Northeast," he said. "And honestly, it actually has a lot more purpose than just kind of that dish that maybe a family member made that you kind of just went 'Meh' with "

He advised really embracing the zucchini's essential zucchininess, by cooking it on the grill.

"It's one of the simplest ways that people

"It's one of the simplest ways that people can use zucchini, and I guarantee everyone's going to like it," he said confidently.

Several small to medium-sized zucchini, 6 to 8 inches long

Approximately 1/2 cup olive oil

4 to 5 garlic cloves, peeled and smashed

Coarse salt and freshly shaved or ground Parmesan cheese for garnish

In a small saucepan, heat the olive oil and the garlic over low heat for half an hour or more, to let the garlic thoroughly infuse the oil.

Chef Sarasin said to cut the zucchini in half lengthwise, then cut shallow cross-hatching across the flesh of each zucchini.

"Cross-hatching sounds fancy, but all you're doing is you're making shallow diagonal cuts on one side, and then you're going on the other side to make a diamond pattern," he said. "You don't want to cut all the way through the zucchini; you really want to cut about a quarter inch tops down, really more like an eighth of an inch." A good way to do this is with a utility knife with the blade

extended to the first, shallowest setting.

Brush the face of the zucchini liberally with garlic oil, then cook face-down on the grill. (If you have a gas grill, you're shooting for somewhere around 350°F.) Grill the zucchini for four minutes or so, then flip them over to see how seared and caramelized they are. If they need a little more time, brush them with more garlic oil, then flip them back over.

With your tongs or a fork, squeeze or poke the backs of each zucchini. If the cut faces are cooked enough but the back side still feels a little too firm, flip them on their backs and cook for another two to three minutes.

Take the zucchini back inside, and scoop them out of their skins before serving. Chef Sarasin suggested topping them with coarse salt and freshly grated Parmesan cheese. "It's just a wonderful smoky addition [to your plate]," he said. "You're getting smoky and sweet and savory all at the same time. It's just a wonderful way to use zucchini."

# 3. SOMETHING SIPPABLE

# **Zucchini-tini**

He's right.

Using zucchini in a cocktail seems like a bit of a stretch, but it's not unprecedented. Search the internet for "zucchini cocktail" and you will find a surprising number of recipes, some from reputable sources. This particular drink uses zucchini water for a jade green color and a subtle vegetal background flavor. Vodka allows that to assert itself without covering it with botanical flavors.

You will need to make zucchini water for this recipe:

Wash and then cut two or three unpeeled medium-sized zucchini into chunks, then blitz them in your blender until they look like slightly wet hot dog relish. Drape a tea towel over a mixing bowl or a large measuring cup, then pour the contents of the blender onto the towel. Twist and squeeze the towel-wrapped zucchini, until you have enough zucchini water (which just sounds



Zucchini Salsa. Photo by John Fladd.

better than "zucchini juice") to use for a round of cocktails.

2 ounces skull-shrinkingly cold vodka from the freezer

2 ounces zucchini water (see above) ½ ounces fresh squeezed lemon juice ½ ounces orgeat (almond syrup)

Pour all ingredients over ice in a cocktail shaker, and shake ruthlessly for a minute or so, until you hear the ice breaking up inside. Strain into a chilled martini glass. Sip while listening to Oscar Peterson. His music, some of the best piano jazz ever recorded, doesn't have any immediate connection to zucchini, but more people should listen to Oscar Peterson.

The first thing you'll notice about this cocktail is its vibrant green color. The next thing will be the interplay between the ingredients. The lemon tries to take over as the dominant flavor, but the zucchini makes itself known. It gives a green, slightly bitter quality, which is balanced out by the almond syrup. This is a good answer to that friend who is always bragging about their juice fast.

# 4. SOMETHING SPICY

# **Zucchini Salsa**

A good salsa is a surprisingly delicate dance. Acidic tomatoes play off chiles of varying intensity. Even more acidic lime juice keeps chopped onion from being too assertive. Throw a salsa together thoughtlessly, and it will be out of balance. Overthink it, and you'll end up with a muddled flavor profile that doesn't really taste of anything in particular. And that's before we even get into the controversial topic of cilantro.

Where even good, thoughtful salsas fall down a lot of the time is on the texture front; they are missing a crunchy element. Zucchini brings a crunchiness, color and a green flavor to this salsa, which is inspired by a recipe from food-blogger Nikki Dinki.

2 ripe tomatoes, cored and peeled Half of a medium zucchini (about 130 g), peeled and diced

<sup>1</sup>/<sub>4</sub> of a red onion (about 60 g), finely chopped

A large handful of cilantro leaves and tender stems, finely chopped (see below)

1/4 cup (about 5 g) fresh mint leaves, minced

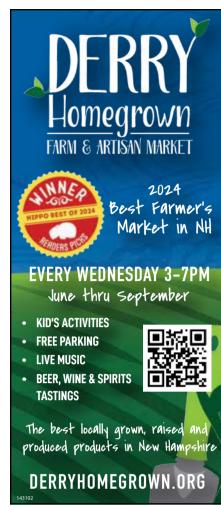
The juice of one lime (about 40 g)

3/4 teaspoon coarse salt

1 clove garlic, minced

½ cup (about 75 g) pickled jalapeño slices, chopped

Mix all ingredients together in a nonreactive bowl, and stir to combine. Cover and let







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the salsa ingredients get to know each other.

This is a solid dependable salsa. The

This is a solid, dependable salsa. The ingredients all complement each other, and the zucchini provides just enough crunch. If the crunchiness is a little too pronounced, next time, chop it finer.

If you are making this salsa for someone who hates cilantro, try subbing it out with a quarter cup of minced basil. Basil goes well with mint and has a passionate romance with tomatoes. It's not traditional, but it's just as good on a taco.

# **5. SOMETHING SAVORY**

# **Zucchini and Feta Pancakes**

These are a sort of a cross between vegetable fritters and egg foo yung. With a salad, they make a good lunch, or a pre-workout meal that won't weigh you down.

## Pancakes:

 $2\frac{1}{2}$  cups partially peeled and shredded zucchini (1 to  $1\frac{1}{2}$  medium zucchini) – I like to leave a few stripes of peel, to add a little color and texture to the finished pancakes

½ (about 75 g) red bell pepper, finely chopped

½ cup (25 g) fresh dill, chopped 8 ounces (225 g) feta cheese, crumbled

1 bunch (4 or 5) scallions, chopped

3 eggs, beaten

½ cup (60 g) all-purpose or rice flour

1 teaspoon dark sesame oil

½ cup vegetable oil for frying

Mix everything together in a large bowl. Heat the oil in a large skillet over medium heat, until it shimmers slightly. Spoon ½ to ½ cup of the batter into the hot oil for each pancake, and pat it flat with the back of a spoon. Don't overcrowd the skillet. Cook for two or three minutes on each side, and drain on paper towels. Serve with dipping sauce on the side.



Zucchini-Tini. Photo by John Fladd.

# **Dipping Sauce:**

Tangy mayonnaise - Cains or Duke's

Vietnamese chili-garlic paste – I like the Huy Fong brand. You can find it at an Asian grocery store or online, but surprisingly more and more mainstream supermarkets carry it.

Mix the mayo and chili paste together in a roughly 2-to-1 ratio. Adjust for personal taste.

These pancakes are tender and herby, with just a little bit of crunch from the vegetables. The hint of sesame oil gives them a savory background flavor, which goes really well with the dipping sauce. The moisture from the zucchini keeps the pancakes from ever getting crisp, but they are excellent the next day, heated in an air fryer.

# 6. SOMETHING CHOCOLATY

# Chocolate Zucchini Bundt Cake

As Addie Leader-Zavos pointed out, baked goods generally use zucchini to slowly release water during the baking process to keep the finished product moist. This extremely fudgy cake, which I adapted to a bundt cake from a King Arthur Baking recipe, is very moist. In addition, the traditional espresso powder normally used to brighten dark chocolate cakes has been replaced with cayenne pepper — just enough to remind everyone who eats the cake who they are dealing with.

8 ounces (1 stick) butter, softened ½ cup (99 g) vegetable oil

1<sup>3</sup>/<sub>4</sub> cup (347 g) brown sugar

1 teaspoon vanilla paste, or 2 teaspoons vanilla extract

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon coarse salt

2 eggs

½ cup (113 g) sour cream

<sup>3</sup>/<sub>4</sub> cup (64 g) unsweetened cocoa powder, plus more for dusting the Bundt pan



Zucchini and Feta Pancakes. Photo by John Fladd.



Chocolate Zucchini Bundt Cake. Photo by John Fladd.

2½ cups (300 g) all-purpose flour

1 teaspoon cayenne pepper

3 cups (about 2 medium) peeled and shredded zucchini

½ cup (85 g) chopped dark chocolate

Preheat your oven to 325°F.

Prepare your Bundt pan by buttering it thoroughly, then sifting cocoa powder into it. Make sure the entire surface of the inside of the pan is coated. If there are any spots where the cocoa didn't stick, rub a little more butter on them, and coat with more cocoa powder.

Using a hand mixer, or in a stand mixer, cream the butter and sugar together. When they have completely joined together, add the oil, vanilla, baking powder, baking soda and salt. Beat the eggs in, one at a time.

In a separate bowl, whisk together the flour, cocoa powder and cayenne pepper. Spoon the flour blend into the mixer, alternating with the sour cream.

Stir the zucchini and chocolate chunks into the mixture by hand. Spoon the batter evenly into your prepared Bundt pan, then bonk it against the counter a couple of times to eliminate any air bubbles.

Bake for 45 to 50 minutes. You can test the cake's doneness with a toothpick, but the depth of the Bundt pan and the moisture from the zucchini might make the toothpick test unreliable. If you have a probe thermometer, bake it until it has an internal temperature of 200°F. When it does, remove it from the oven and cool on a wire rack for about 20 minutes, before flipping it onto a plate. I find that when I do this I stand on my toes and bring the pan and plate down as sharply as possible. I like to cry out like I am completing a devastating martial arts move. Leave the cake to cool completely.

This is not a pretty-good-for-a-zucchinicake cake. It is a really good cake — deeply chocolatey, with a subtle kick of cayenne. As per its brief, the zucchini has released its moisture during the baking process, then all but disappeared, leaving a moist, slightly decadent cake in its wake. This is excel-

lent served warm, with vanilla ice cream, or cold, with slightly sweetened sour cream.

# 7. SOMETHING FRIED & BAKED

# **Zucchini Parmesan**

Several medium-sized zucchini (8 inches or so), peeled

1 5.5-ounce (158 g) can of Pizza Flavored Pringles

1/4 cup grated Parmesan cheese

2 eggs

 $\frac{1}{2}$  cup (60 g or so) all-purpose or rice flour for dredging

5-6 slices provolone cheese

Jarred marinara sauce – I like Bove's

Another 1/4 cup of grated Parmesan

1 8-ounce bag (about 2 cups) of shredded mozzarella cheese

½ cup vegetable oil for frying

Cut the zucchini lengthwise into thin slices — no more than ¼ inch thick. Salt the slices, and leave them to drain on paper towels for half an hour or so. Rinse the salt off, and pat them dry.

Pulverize the Pringles in your blender or food processor, mix with ½ cup of Parmesan, and pour into a shallow dish. Beat the eggs thoroughly and pour into another shallow dish. Pour the flour into yet another shallow dish. Leftover frozen dinner containers work really well for this.

Heat the oil in a large skillet over medium heat, until it shimmers.

Flour and coat four or five slices of zucchini. Dredge each slice in flour, so it has two completely dry surfaces. Eggs don't stick well to anything damp, so the flour will prepare the zucchini slices for the next step, which is to coat each side with beaten egg. The egg is feeling very good about itself at this point and would like to stick to something else dry and powdery — in this case, the Pringles-Parmesan mixture.

Fry four or five coated zucchini slices in the hot oil, turning after a minute or two. Do not be alarmed if they start looking like trout filets. As each zucchini slice finishes cooking, remove it to drain on paper towels. Keep dredging, frying and draining, until all the zucchini has been cooked.

Spoon enough marinara into a 9"-by-9" baking dish to coat the bottom. Place a layer of fried zucchini on top of it. Spoon enough marinara to cover each slice, but don't drown them. Cover the sauced zucchini with slices of provolone. Place the rest of the zucchini in a second layer and cover with more sauce. Sprinkle the other ½ cup of Parmesan cheese over the top, followed by the entire bag of shredded mozzarella.

Bake at 325°F for half an hour, or until the mozzarella layer has completely melted and is just starting to look a little toasty. Remove from the oven and let it cool for 10 minutes before serving.



Zucchini Parmesan. Photo by John Fladd.

Like all good Parmesans, this is very cheesy, with just a bit of crispness mixed through it from the coating on the fried zucchini slices. While fairly neutral in flavor, the zucchini stays firmer than eggplant, which can sometimes dissolve into mush. The flavor from the fried Pringles lies in the background but deepens the overall taste of the dish. The zestiness of the tomato sauce plays off the three types of cheese. It is just saucy enough, without being soupy. This would be a good second-date dish.

# 8. SOMETHING LIKE PASTA

# **Zucchini Noodles with Chickpeas and Pistachio Pesto**

Many of us have a spiralizer in the back of a kitchen drawer or cabinet that we bought in a fit of optimism a few years ago when we heard that you can make noodles out of vegetables that taste like the real thing. Like many promises in our youth, this one turned out to be an empty one; a carrot still tastes like a carrot, no matter what its shape. The same is true for zucchini. That doesn't mean that zucchini noodles don't taste good; it just means that they will never taste like linguini. Cooked just until slightly tender, and sauced thoughtfully, they can be very nice, indeed.

1 medium zucchini, half peeled – again, I like to have a few specks of green in the final dish

½ can (140 g) chickpeas, rinsed and drained.

3 Tablespoons pistachio pesto (see below)

1 Tablespoon vegetable oil for frying

Shredded Parmesan cheese and more pistachios for garnish

Olive oil for drizzle

# Pesto:

2 packed cups (45 g) pesto leaves ½ teaspoon coarse salt

<sup>1</sup>/<sub>4</sub> cup (35 g) roasted, salted pistachios

½ cup (106 g) extra virgin olive oil 1/4 cup (60 g) grated or shredded Parmesan cheese

In your blender or food processor, blitz the above ingredients into a mostly smooth paste. If you have a Magic Bullet or another small blender for making smoothies, it will be just the right size for this.

Use your spiralizer to turn the zucchini into noodles. If you only make vegetable noodles once in a while, an inexpensive, hand-held model will be fine.

Heat the oil in a medium skillet over medium heat until it shimmers.

Fry the chickpeas until they brown slightly. Do not be alarmed when they start popping like popcorn. If it freaks you out, cover the pan with its lid. Just don't forget to check up on the chickpeas every 20 seconds or so. Add the 3 tablespoons of pesto, stir everything together, and let it cook for another two minutes or so.

Add the "zoodles" to the pan and cook them for another two minutes or so, stirring constantly. Do not overcook them or they will turn mushy. They should be tender but with a little bit of crunch left in them.

Serve immediately, topped with more pistachios and Parmesan cheese, and drizzled with a little more olive oil. Chopsticks work well with this dish.

The pesto and the noodles play equal roles in this dish. The pesto has a more dynamic flavor, but the noodles provide just a little crunch and a subtle vegetable taste. Depending on your personal preference, you might want to cut the noodles to a shorter length before cooking them. It turns out that a spiralizer can turn a zucchini into shockingly long noodles, but that can be useful for recreating the spaghetti scene from Lady and the Tramp.



Zucchini Noodles with Chickpeas and Pistachio Pesto. Photo by John Fladd.



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# **ARTS**

# Community art in the Common — and on Main Street

Goffstown holds its annual Uncommon Art on the Common

By Zachary Lewis zlewis@hippopress.com

The 15th Annual Uncommon Art on the Common in Goffsotwn takes place Saturday, Aug. 3, from 9 a.m. to 3 p.m. Nina Duval, Main Street Art Team representative to the Goffstown Main Street Program. is excited for this yearly community artistic

"It's basically an open air thing, it's free to the public ... a lot of people on Main Street really get into it, which is a cool thing."

The event features the works of more than 50 area artists and artisans with booths along Main Street and the local shops and restaurants will also be open for attendees to grab a drink or a bite to eat while scoping out all the local art.

Duval is an artist as well and will be showcasing upcycled plastics. "I've made rugs and totes and stuff from upcycled plastic shopping bags," she said, but every year is a different medium for her.

She is not the only recurring artist.

"A lot of people come back year after year. We have some people who have been here almost since the beginning."

Art is the name of the game so everything will be "strictly art, fine craft. We have a few local authors.... It's just high-quality

# **15th Uncommon Art on the** Common

Main Street, Goffstown Saturday, Aug. 3, from 9 a.m. to 3 p.m. Free admission goffstownuncommonarts.org



Courtesy photos.

work. We have a lot of really good, wonderful artists and artisans. It's definitely worth the trip."

What types of artists? These include painters, illustrators, photographers, woodworkers, jewelry artisans, metalworkers, home décor crafters, writers, ceramic makers, potters and more, according to their press release.

"Everything going up in any of these tents is for sale. Seventy-five percent of the purpose is for local artists to show their work and sell, make some connections with people ... we try to bring new things in every vear," Duval said.

She was not able to narrow down a favor-

"To me, they're all good. I have personal favorites but they're all good so I'm not going to say, 'go to this one or go to that one.' Go to all of them because maybe something I think is really cool, some other person may be like, "well, that's nice, but," and then they'll find someone else that's like, 'oh, this is great!"

A couple of popular events will be return-

ing to the Commons, and one of those is the Uncommon Bling project.

"This will be about the seventh or eighth year and it's become pretty popular, especially amongst kids. They like to bop around and get their little bling.... People go to the Main Street table and they can get their 'bling bag' as we call it."

Participating artists are given the choice to participate.

"If they choose to. It's strictly voluntary. I think this year about half of the participants are doing this. They make a little bauble in whatever medium they work with so let's say someone does pottery. They might craft like a little ceramic bauble to put on the

According to the press release, visitors can collect beads and handcrafted items at participating booths throughout the event to be strung on a necklace obtained from the Goffstown Main Street booth and that their kids craft tent will return again this year so remember to "have your kids swing by the craft tent to create a neat memento."

It was a hit last year.



"This is the second year we're going to have a kids' craft area for kids to come in. We're doing little lanterns, like a little hanging ornament.... It's paper tubes that they decorate and they can do whatever they want with it," Duval said.

The possibilities are limitless, but Duval offers a fine suggestion. "They could put it on the Christmas tree, it could probably be a cool Christmas tree ornament depending on how they decorate it."

Attendees will be able to sign up for a raffle of collected goods at the Uncommon Art tent. "We have a number of artists who are donating work for that." These also contain donations from local businesses. The donations will be raffled off by Uncommon Art on the Common to benefit the Goffstown Main Street Program, which puts on the fantastic art event. Raffle tickets sell at \$1 a ticket or \$5 for six tickets.

Duval and Goffstown are excited to show off its art. "Come on over, have fun, check it all out. Hopefully buy some art from someone."

# **Events**

• LEAGUE OF NH CRAFTS-MEN FAIR annual nine-day outdoor craft fair hosted by the League of New Hampshire Sunapee Resort (1398 Route 103, Newbury) from Saturday, Aug. 3, through Sunday, Aug. 11. There will be hundreds of craftspeople with vendor booths, plus special craft exhibitions, demonstrations, hands-on workshops and more. Tickets should go on sale at some point in June. Call 224-3375 or visit nhcrafts.org

NEW HAMPSHIRE ANTIQUES SHOW DoubleTree (700 Elm St., Manchester) from Thursday, Aug. 8, through Saturday, Aug. 10, hosted by the New ists include Sylvia Brofos, Fred

Hampshire Antique Dealers Association. Nearly 60 professional antique dealers will exhibit their collections of antique furniture, art, jewelry and more. Show hours are 10 a.m. to 7 p.m. on Thursday Craftsmen, returns to Mount and Friday, and 10 a.m. to 4 p.m. on Saturday. Tickets are \$15 on Thursday, and \$10 on Friday and Saturday; return visits are free. Visit nhada.org.

## **Exhibits**

• "NATURE WILD" presented by Two Villages Art Society (846 Main St., Contoocook) through Saturday, Aug. 3, showcases eight New Hampshire artists and their watercolor paintings inspired by by Hilton Manchester Downtown nature. The artists' styles and techniques vary from impressionistic to illustrative. These art-

Brewster, Sophia Eastley, Lenore Hall, Eva Kjellberg, Mary Jo McGowan, Carolyn Sherman and Claudia Tufo, according to the press release. Two Villages Art Society's gallery is open to the public free of charge Thursday through Sunday from noon to 4 p.m. Visit twovillagesart.org.

- "KATHY BOUCHARD: NEVER STOP LOOKING" is on display at the art gallery at the Nashua Public Library (2 Court St. in Nashua; nashualibrary.org) through mid August. The library is open 9 a.m. to 9 p.m. Mondays through Thursdays; 9 a.m. to 5 p.m. on Saturday, and noon to 4 p.m. on Sunday.
- "CYMODOCEA." an exhibit from New York-based artist Elisabeth Kley, will be on display at the Currier Museum of Art (150 Ash

St., Manchester; currier.org) until Sunday, Aug. 18.

"EXPLORATION: LINE/ SHAPE/FORM" an exhibit that considers "how an artist chooses to create, allows the viewer to contemplate how line, shape and form influence our perceptions, emotions, and experience of the world around us," is on display at Art 3 Gallery (44 W. Brook St., Manchester; art3gallery.com, 668-6650) through Thursday, Aug. 22. The gallery is open 12:30 to 4 p.m. Monday through Friday.

# • 2024 BANK OF NH CHIL-DREN'S SUMMER SERIES starts at the Palace Theatre (80 Hanover St. in Manchester; pal-

acetheatre.org) in July. The show

schedule includes Disney's Moana

Jr. through Aug. 2; Disney's Finding Nemo Jr. Aug. 6 to 9. according to the theater's website. Shows are Tuesday through Thursday at 10 a.m. and 6:30 p.m., and Friday at 10 a.m. Tickets to each show cost \$10 per person.

- JUNGLE BOOK, KIDS The Palace Youth Theater Summer Camp presents Jungle Book, Kids, Friday, Aug. 2, at 7 p.m. at the Palace Theatre (80 Hanover St., Manchester, 668-5588, palacetheatre.org). The student actors are in grades 2 through 12. Tickets start at \$12.
- CRUEL INTENTIONS: THE '90S MUSICAL produced by Actors Coop Theatre and presented by Hatbox Theatre (715-2315, hatboxnh.com) and Manchester Community Theatre Players from Aug. 2 through Aug. 11, with

shows Fridays and Saturdays at 7:30 p.m. and Sundays at 2 p.m. at the North End Montessori School's MCTP Theatre (698 Beech St., Manchester). Tickets \$28 for adults, \$25 for students/ seniors/members, \$22 senior members. See hatboxnh.com.

- RAPUNZEL presented by Impact Touring Children's Theatre's performance of Rapunzel on Tuesday, Aug. 6, at 10 a.m. at the BNH Stage (16 S Main St., Concord. 225-1111, ccanh.com).
- NUNSENSE JAMBOREE presented by The Majestic Studio Theatre will run on Friday, Aug. 9, at 7 p.m., Saturday, Aug. 10, at 2 and 7 p.m., and Sunday, Aug. 11, at 2 p.m. at the Majestic Theatre (880 Page Street in Manchester, majestictheatre.net, 669-7469). Tickets are \$15 and \$20.

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

- Teen drama: Cruel Intentions: The '90s Musical is presented by Hatbox Theatre (715-2315, hatboxnh.com) and Manchester Community Theatre Players from Aug. 2 through Aug. 11 with shows Fridays and Saturdays at 7:30 p.m. and Sundays at 2 p.m. at the North End Montessori School's MCTP Theatre (698 Beech St., Manchester), Tickets are \$28 for adults, \$25 for students/seniors/ members, \$22 for senior members. See hatboxnh.com for content details.
- Care with art: The Currier Museum of Art (150 Ash St. in Manchester; currier.org) will host The Memory Café on Wednesday, Aug. 7, from 1 to 2 p.m., as it will on the first Wednesday every month up until December, according to their website. The Memory Café is a joyful and creative social experience designed for people in the early stages of memory loss along with their care partners and loved

ones and is an opportunity to connect while viewing and discussing art, facilitated by an Art and Wellness Specialist who will provide prompts that encourage a fun and social dialogue, according to their website. This event is free and open to the public, no registration is required.

• New exhibit: PILLAR Gallery + Projects (205 N. State St., Concord) has announced their fifth exhibition, "CONSTRUCTS," which will run until Sunday, Sept. 15, and explores distinct visual languages in geometric abstraction and sculptural form, according to their press release. Artists in the exhibition include Eric Katzman, Trevor Toney, Jenny McGee Dougherty, Damion Silver and Don Williams. The exhibition focuses on composition and design and includes functional ceramics, sculpture, shape-driven abstract paintings and collage. Each artist has a unique vocabulary and grammar centered around defined shape and form, and this is true from precisely crafted minimalism to exploratory expression, according to the press release. PILLAR Gallery + Projects is open Sunday, Tuesday, and Friday from 3 to 7 p.m. Visit pillargalleryprojects.com or call 657-8111.

# **<b>** CONTINUED FROM PG 6

craftsmen. Then we also have now invited guests who are Fine Artists who are bringing their beautiful paintings and drawings to be part of the event. The purpose of doing that is across the country there are a lot of fine art and craft shows that have this model because you're attracting a wide range of people and their level of appreciation in both categories.

# What is one sort of activity for kids at the Fair?

There's an entire Kids Create! area, which we're really proud about because we're trying to create pathways to the next generation to understand the importance of craft and how you can have it in your life, whether it's through just appreciation or through a career. So in the Kids Create! tent, kids of all ages can try all different formats of handmade craft.... You can do weaving, you can do print making, you can do clay building and basically a lot of free-form craft making. There's going to be all sorts of materials and supplies and we will have people there to assist in the process.

# What sorts of entertainment and food will be at the Fair?

We're fortunate that we partner with the New Hampshire Music Collective and they provide really talented musicians for live music at the event. We also have incredi-

ble artisanal food to buy for lunches. There's Thai food, there's brick oven pizza, there's all sorts of yummy treats, ice cream. We have several food vendors. We have a Dole Whip vendor but we have a lot of great food ... a beer and wine tent right on the grounds so people can enjoy a libation while they're enjoying what we offer.

# Why do you think people should come to

I think it's a unique opportunity to experience both the craft and the makers of craft. We have everything here and we consider this an experience, not a shopping event. We want people to come to understand creativity and what you can do with your hands. In a world where we all click online to buy something, this is the opportunity to meet the maker and to really understand how an object is made. From children to adults, it's a great opportunity to learn about craft and how you can include it in your life. I've been a crafts person for well over 30 years, my house is filled with craft and every time I drink my coffee out of a cup that's handmade by someone I purchased it from, I think of that exchange that we had and I think about the story that maker told me about why they make things and how they make things, and that just enriches my life, so I encourage people to come and learn all about this organization.



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August 16th

Murder Mystery Dinner Party: Yo Ho. A Pirate's Death For Me!

August 22nd Mystic Highway: Tribute To CCR/John Fogerty

August 29th Scenes: Billy Joel Concert

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# INSIDE/OUTSIDE

# **Waltz of the balloons**

See crafts take to the sky — and the river — at the Hot Air Balloon Rally

By Zachary Lewis zlewis@hippopress.com

Get ready for the 42nd Annual Hot Air Balloon Rally in Pittsfield, which will showcase 10 hot air balloons for the festivities from Friday, Aug. 2, all the way through Sunday, Aug. 4.

"The money that we raise through our vendors, donors, and buying things from the Rotary food tent and T-shirts, all that money goes back into the communities that we serve," said Fallon Reed, President of the Suncook Valley Rotary Club and Chair of the Balloon Rally. These communities include Barnstead, Chichester and Pittsfield.

The shindig launches on Friday at 3 p.m. and there will be carnival rides and live music. Dusty Gray and The Bulkheads are two different bands slated to perform on Friday.

Hot air balloons will be launched.

"Certainly all of our launches are weather-dependent, so if the winds and everything cooperate we'll have our first launch. The balloons will be on the field about 5:30. They do their pilots' meetings to look at weather conditions and make a determination if they are able to launch." Reed said.

Smaller and chiller balloons will be available through Mr. Joe and his Silly Solutions Balloon Entertainment. "The gentleman coming down to do that does these things down at Fenway so we're excited to have him. He came a couple years ago."

The night sky is the perfect backdrop for

the hot air balloons.

"At dusk, we'll have what we call our Night Glow and so that's where the balloons inflate on the field and they change the ... combination of oxygen to propane or however they make it work ... the balloons essentially light up. They look like fireflies on the field. Big ol' fireflies. It's a great thing and they do a little show there."

Saturday starts early with the Rotary Pancake and Egg Breakfast at 6 a.m. and a possible launch of hot air balloons, depending on the weather.

"We also have a free sunrise yoga that our local yoga business Powerful You Yoga puts on ... so you can see the balloons and be a part of all that."

A giant touch-a-truck event occurs later that Saturday morning involving the Home of the Brave RC Balloon, a smaller hot air balloon controlled by hand.

"This year, this is a new activity for us, but during touch-a-truck, if folks want to bring a teddy bear or a stuffie, we're doing teddy bear tethering so they can put their stuffie in the basket and it can go up on a little tethered flight, maybe 30 or so feet in the air, so we're excited to have that," she said. Another fun kid event is the Brushes and Balloons paint event at the Rotary Tent.

That's not all.

"We have our annual Craft Fair which is sponsored by the Pittsfield Historical Society. They are full of crafters and vendors to sell various things. That's always a good time."

Anything that Floats River Raft Regatta Race is another rally favorite.

"Folks can make their own raft or vessel out of anything they can find around their house, it just can't be a regular boat or have an engine and then they race in the river to a certain point and then come back to the shore and the first three teams that win, win a cash prize and bragging rights for the next year."

There are also helicopter rides and performances by the Granite State Disc Dogs as well as a hot air balloon pilot meet and greet.

"Folks will be able to meet them. They have trading cards they'll be handing out so they can collect those, check out the baskets, meet the pilots ... get an opportunity to ask them all kinds of questions about hot air balloons, which is great."

Remember to bring your spare change to the Hot Air Balloon Rally.

"And my favorite thing for this year ... we got a penny press machine with balloon images and we partnered with the library in town, the Josiah Carpenter Library. During the Balloon Rally the penny press machine will be at the field, but the other days of the year it will be at the library so folks can bring their quarters and a penny and pick your design and get some pressed pennies.... My daughter loves them so we're very excited about that this year," Reed said.

There is also the possibility of doing 'tethering' in the Re/Max balloon in the evening hours, where brave participants can experience the hot air balloon in action.

• High in a tower, surprises await as a fair maiden longs for a friend, an old crone longs for an understanding daughter, and a seagull longs for some crackers in the Impact Touring Children's Theatre's performance of *Rapunzel* on Tuesday, Aug. 6, at 10 a.m. at the BNH Stage (16 S. Main St., Concord, 225-1111, ccanh.com). This is a free performance. Seating for this show is mostly on the open floor. Patrons are encouraged to bring blankets.

## **Treats**

• Prescott Farm Environmental Education Center (928 White Oaks Road, Laconia, prescottfarm.org) presents a tasty and educational program, "Homemade Dairy and Non-Dairy Ice Cream," on Saturday, Aug. 3, from 10 a.m. to 1 p.m. Learn about how to make ice cream. This program is open to youth and adults. The cost is \$15 for members and \$30 for nonmembers.



Courtesy photo.

"They only go up a set amount.... I actually went up for the second time last weekend with my daughter, so it was her first time going up, she's 8 and she loved it.... It's an amazing experience. You truly feel like, 'if I could float on a cloud, that's how I would describe it."

If the ground is closer to comfort, there's even the Victory Workers 4-H Cow Chip Bingo, which is exactly how it sounds.

"Folks can buy tickets with random numbers on it. We have a couple cows that come down onto a gridded area and where the cow drops their patty is whoever wins. There's a \$500 cash prize."

Float on over to this spectacular event.

"Hot air balloons are not necessarily something you see every day.... It's a great kind of low-key, fun fair. Hang out, lots of great things to do for kids and families, and spend time together. Everyone enjoys it."

.....

# **Hot Air Balloon Rally**

Where: Drake Field in Pittsfield When: Friday, Aug. 2, to Sunday, Aug. 4

Admission: free
More: nhballoonrally.org

# **Movies**

- The Nashua Summer Fun program has a "Pic in the Park" scheduled for Friday, Aug. 2, at dusk when *The Marvels* (PG-13, 2023) will screen at the Greeley Park Bandshell (100 Concord St., Nashua). See nashuanh. gov.
- The Milford Drive-In Theater (531 Elm St., Milford) has two screens for movie screenings Wednesday through Sunday. Movies start at 8:45 p.m. with the box office opening at 7:15 p.m. but opening at 6:45 p.m.on Friday and Saturday nights, according to their website. Each screen shows two movies. Starting Friday, Aug. 2, *Despicable Me 4* (PG, 2024) is the opening film on Screen 2, followed by *Twisters* (PG-13, 2024). Tickets are \$33 per car (up to six people) and \$6 for each additional person. Visit milforddrivein.com or call 660-6711.

INSIDE/OUTSIDE



Family fun for whenever

# **Fairs**

- The **Belknap County Fair** is set to return on Saturday, Aug. 3, from 8 a.m. to 6 p.m., and on Sunday, Aug. 4, from 8 a.m. to 5 p.m. at 174 Mile Hill Road in Belmont. The fair features live entertainment, food, exhibits and animal shows. Admission at the gate is \$10 for adults, \$5 for ages 65 and older, police, fire and EMS personnel, and free for kids under 10 and for military service members. Visit befairnh.org.
- The **2024 Sunflower Festival** at Coppal House Farm (118 N. River Road, Lee, nhsunflower.com) runs daily through Sun-

day, Aug. 4, 10 a.m. to 6:30 p.m. See the website for admission prices. See the blooming fields and then enjoy live music, an artisan craft fair, food and more.

## Theater

- The Palace Youth Theatre Summer Camp presents *Jungle Book, Kids*, on Friday, Aug. 2, at 7 p.m. at the Palace Theatre (80 Hanover St., Manchester, 668-5588, palacetheatre.org). The student actors are in grades 2 through 12. Tickets start at \$12.
- Camp Encore! presents *Descendants, the Musical*, on Saturday, Aug. 3, and Sunday, Aug. 4, at 1 p.m. at the Wilcox Main Stage in Prescott Park (105 Marcy St., Portsmouth). Based on the popular Disney Channel Original Movies, *Disney's Descendants: The Musical* is a brand-new musical with comedy, adventure, Disney characters and hit songs from the films. Tickets start at \$5; reservations can be made at portsmouth-nhtickets.com.

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# Suggestion to replace shocks is shocking



By Ray Magliozzi

I just took my 2015 Toyota RAV4 to the shop for an oil change and brake check. They sent a list of recommendations — one of which was new rear

shocks. The shocks were replaced around 27,000 miles ago (by them). The mechanic explained they were leaking and were "shot."

My question is: Does this seem reasonable? Only 27,000 miles on a pair of shocks? I do a lot of driving to the mountains in rainy and snowy conditions. Would that shorten their life? Thank you. — Mike

This sounds like — what's a word I can use in the newspaper, Mike? Balderdash.

First of all, all decent shocks last more than 27,000 miles. Unless they installed a set of shocks they found in a box of crackerjacks, you shouldn't be anywhere near needing to replace them again. We often see cars with 100,000 miles on their original set of shocks, and the shocks are often fine.

If you told me you drive on pitted, washboard, dirt roads with one huge pothole after another, and you do that day in and

day out, I might consider whether you wore out your shocks prematurely. But driving in the rain and snow on normal mountain roads does nothing to wear out your shocks prematurely.

So, the first question you might ask the shop is what the warranty is on the shocks they sold you 27,000 miles ago. Pretty much every reputable shock absorber company warranties their shocks, often for the life of the vehicle.

Why do they do that? Because they know, better than anyone, that you're unlikely to ever need a second set of replacement shocks before the car is in the junkyard. So they may owe you a free replacement set if, in fact, yours are leaking after only 27,000

I would start by asking them what brand of shocks they put in last time, and how long the warranty is on them. If there's a lifetime warranty (which is what the big, brandname shocks come with), these guvs should replace your shocks for free. If they hem and haw, look up the warranty details yourself, and see what you're entitled to. You might even go directly to the shock manufacturer and ask them to intervene with the repair shop.

abuse, I can't think of a reason why you should have to pay for another set of replace-

But barring an accident or clear case of ment shocks after only 27,000 miles, Mike.

# Visit Cartalk.com. 🦱

# **INSIDE/OUTSIDE** TREASU

Hello, Donna,

These paper dolls are special to my heart. My Mickey is missing an arm. I am not ready to sell but would like to know if they have value. I'm hoping to pass along and hope they still qualify as safe

to play with. Mickey and Minnie have been yes let another generation experience the fun played with through a couple of our generations in the family.

Thank you, Donna, for your input. Camille

Dear Camille.

Who doesn't love Mickey and Minnie Mouse in any form!

Your paper dolls are an earlier set, but there have been many sets since. Hard to believe so many made it through time, with children who heavily played with paper dolls in general. Even in my earlier years in the 1960s I loved my paper dolls.

values were in the \$20-\$70 range. If they were 391-6550.

in uncut and used condition they would be higher, but in used really loved condition I would say the lower end of value. The clothes would be valuable to a collector who might have missing ones.

As far as passing along,

of imaginary play. We need more of that these

Thanks for sharing with us, Camille. I hope they find a new family home. Even though older things hold a high value if they were never used, memories are always priceless!

Donna Welch has spent more than 35 years in the antiques and collectibles field, appraising and instructing. Her new location is an Antique Art Studio located in Dunbarton, NH where she is still buying and selling. If you have questions about an antique or collectible send a clear photo and information to Camille, I found a few sets like yours and Donna at footwdw@aol.com, or call her at



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# ON THE JOB ANDREW DOYLE

# **OPERATIONS MANAGER FOR DARBSTER RESCUE**

Andrew Doyle is the Operations Manager for Darbster Rescue of New Hampshire, an organization committed to finding homes and families for cats and dogs. Visit darbsterfoundation.com.

entails.

I help keep the three adoption centers we have running on a daily basis. The three locations we have are Darbster Kitty on Kelley Street, Darbster Doggy in Chichester, and Darbster Rescue at the Mall of New Hampshire in Manchester.

*How long have you had this job?* I started in 2021 so about three years now.

What led you to this career field and you need?

# Explain your job and what it your current job?

Up until working here full-time, I'd always volunteered with different shelters and animal organizations. Started with, as a kid, a local cat shelter in Massachusetts. After college, started working with the Manchester Animal Shelter for a couple of years, worked at Joppa Hill Educational Farm for a little bit and after 2020 and the pandemic I wanted to do a pivot from my career ... [I] found a posting and it worked out.

What kind of education or training did vou need?

I came here with a traditional college background. I have a B.S. in sports studies and I got my MBA from SNHU. When I came here it was a lot of on-the-job training, doing other certification courses, just to stay experienced. We have all of our staff certified in Fear Free, which is an organization that helps volunteers and staff at rescues and shelters work with animals to make sure that

they have a stress-free experience and help them understand body language and help facilitate healthy lifestyles for them ...

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

Something comfortable that you can move around in that still looks semi-professional. ... I'm usually wearing like khakis and/or jeans, a polo or a Darbster T-shirt or a hoodie and comfortable shoes or boots.

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

I think the most challenging thing is helping those dogs and cats that need a little extra support and helping them through things. Sometimes it's medical, sometimes it's behavioral. ...



Andrew Doyle. Courtesy photo.

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

It would be good to know that it's not a straight path from start to finish.

# What was your first job?

I was a busser at a breakfast restaurant in ... New Hampshire called Joey's Diner.

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

Do the thing nobody wants to do. It's usually the hardest or maybe it's the most boring, but it's something that needs to get done. It helps everybody out....

—Zachary Lewis 🦰

# Five favorites

**Favorite book:** *Slaughterhouse-Five* by Kurt Vonnegut

Kuri vonnegui Favorito movio:

Favorite movie: The Big Lebowski Favorite music: My favorite band is Wilco. I've seen them about 17 times.

Favorite food: Buffalo chicken

**Favorite thing about NH:** You're an hour away from anything, whether it's the mountains, lake, ocean, Boston. You can get anywhere in an hour.

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## News from the local food scene

By John Fladd jfladd@hippopress.com

- New doughnuts: What the Fluff! Donuts (87 Amherst St., Manchester, 233-1215, whatthefluffdonuts.com) slated to hold its grand opening on Thursday, Aug. 1. Located across the street from Victory Park and the Victory Parking Garage, What the Fluff! will serve "exceptional donuts [made] with the finest ingredients," according to the website.
- Weenie Weekend: Celebrate Weenie Weekend Five at Candia Road Brewing Co. (840 Candia Road, Manchester, 935-8123, candiaroadbrewingco.com) Saturday, Aug. 3, and Sunday, Aug. 4. To commemorate the release of its Vienna lager, Wiener Lager, Candia Road will devote its entire menu to 24 different hot dogs.
- Tomatoes forever: Learn how to preserve fresh tomatoes to make salsa and sauces at Joppa Hill Educational Farm (174 Joppa Hill Road, Bedford, 472-4724, sites.google.com/theeducationalfarm.org/joppahillfarm), Sunday, Aug. 4, from 2 to 3 p.m. This class will be taught by Betsey Golon, certified master food preserver by the University of Maine. Tickets are \$20 per person if purchased online, \$25 at the door. This event requires registration.
- Veggies forever: The Tuscan Market (Tuscan Village, 9 Via Toscana, Salem, 912-5467, tuscanbrands.com) will host a class called Pickling, Italian Style! on Sunday, Aug. 4, from 4 to 6 p.m. Participants will learn to make homemade giardiniera and some knife skills, too. Tickets are \$70 each through the Market's website.

# Food, crafts and a lot of whoopie pies

Great New England Food Truck Festival returns

By John Fladd ifladd@hippopress.com

**FOOD** 

Jody Donohue knew she was on to something as she watched a woman funnel a two-pound whoopie pie into her mouth.

Donohue's company Great New England Craft and Artisan Shows (gnecraftartisanshows.com) is in charge of the Great New England Food Truck Festival (gnefoodtruckfest.com) Saturday, Aug. 3, from 11 a.m. to 6 p.m. at the Hampshire Dome (34 Emerson Road, Milford, 673-8123, hampshiredome. com). Fourteen food trucks will be set up outside the Dome, with 35 vendors inside. There will be live music, a children's area, and a whoopie pie eating contest.

Which brings us back to the whoopie pie woman.

Donohue's company was putting on a similar event on the Seacoast in July.

"Someone brought a gallon zip-lock bag," she said. "As soon as the timer started and they said 'go,' she took the whoopie pie, stuffed it into the gallon bag, squished it all up, ripped a hole in the corner, and was squeezing it into her mouth. Is that insane or what?"

Although this is the first year the Food Truck Festival in Milford will include a whoopie pie eating contest, it is the seventh year for the Festival itself. Donohue is especially excited about the venue.

"We'll be inside and outside the dome," she said. "It's a 94,000-square-foot dome! It's an air-supported structure; there aren't any beams inside. It's beautiful."

Most of the vendors inside the dome will be artisan craftspeople. There will be jewelry-makers, hot sauce vendors, and pet product designers. Donohue emphasized the variety of crafters in attendance.

"We have someone that makes cards out of aluminum cans," she said. "She cuts alu-



Trolley Dogs Food Truck. Courtesy photo.

minum cans up for her designs and makes her own cards. We'll have 3D printing materials there. There's a sticker booth with thousands of stickers. We have Make Your Own Teddy Bear [station] this year. You can pick out the fabric and then go through the experience of stuffing it, choosing accessories for it if you want, and naming it."

The main draw for a food truck festival, of course, is the food trucks, which will be parked outside the Dome.

"We have 14 different food trucks here this year," Donohue said. "You're going to find anything from trolley dogs, popcorn, fresh squeezed lemonade, Mexican food like burritos and tacos. We will have sausage, peppers, onions. We're doing a cannoli truck. We have Kona ice there. We'll have a Jamaican truck, a pizza truck, Chinese, a coffee truck [and a] barbecue truck."

When not eating food truck food, attendees can play cornhole and listen to live music. In the KidZone, there will be bounce-houses, face-painting, bubble play and chalk-drawing activities. "We'll have



Uncle Joey's Cannoli Truck. Courtesy photos.

a raffle," Donohue said. "It's a scratch ticket raffle. You have a chance to win \$100 in scratch tickets and those proceeds benefit a local lacrosse program."

Donohue is looking forward to a good turnout this year.

"It's open to the public, and it's a great way for everyone to come together, enjoy themselves for a day, and hopefully forget about life for a while," she said.

And enjoy the drama of the whoopie pie contest.

# The Great New England Food Truck Festival

**Where:** The Hampshire Dome, 34 Emerson Road, Milford

When: Saturday, Aug. 3, from 11 a.m. to

Info: gnefoodtruckfest.com

**Admission:** Adult tickets are \$8 each, children age 14 and under attend free.

Parking is free.



# **FOOD**

# Pup's day out

Dog cafe prepares to open in Nashua

By John Fladd jfladd@hippopress.com

Ashyana Hall is in the final stages of launching Nashua's first dog cafe, Pup In a Cup.

"It's kind of a passion project that I started around two years ago," Hall said. "I've been a dog trainer for about a decade and the biggest problem that I kept finding with my clients is they have nowhere to bring their dogs in the winter to practice socialization and be out with them. And especially this year, this year's a great example of we've just been in a heat wave. They have nowhere to bring their dogs in the summer either now."

Hall's idea was to give dog owners a place to sit down with a snack, a cool drink or a cup of coffee, maybe meet some fellow dog people, and give their dogs a calm, vacuum cleaner-free space to relax.

"We're going to have a full drink and snack menu for the dogs," she said. "That's mirrored to the human menu, so we make our own teas and smoothies and with that we have teas and smoothies that are dogsafe, dog-friendly and that are for them as well. The snacks look the same, or as close as we can get as possible. So you could go and enjoy a macaron or something like that with your dog." The cafe's baked goods will come from Lighthouse Local in Bedford. "They do a bunch of really cute doughnuts, they do cupcakes, and scones," Hunt said. "So they do a bunch of different, just fun sweets and cookies. All the bakery goods for the humans are locally sourced from there."

Pup In a Cup will also have two Quiet Rooms available for dogs, or even human children, who are still working on their people skills. Hunt sees them as a way to make the café more inclusive.



Ashyana Hall and Senior Dog Manager Athena. Courtesy photo.

"As a trainer," she said, "most — half if not more — of my clients were there for behavior modification, reactivity, things like that. You can rent [a Quiet Room] out for about 50 minutes and be out in public without your dog getting overwhelmed by there being too much going on because your dog's not ready for it."

At this point, Pup In a Cup is almost ready to launch. Human restaurants are inspected by the Health Department, but animal food — including food for dogs — has to go through the Department of Agriculture.

"The main thing that's getting approved right now is the kitchen itself," Hall said. "We're essentially creating an airlock system [around the kitchen]. There is absolutely no direct access from the area where the dogs and people are to the kitchen." Hall said that she is excited to get started.

"I'm looking forward to the experience of it all," she said.

# Pup in a Cup

Pup In a Cup is expected to open in the second half of August.

295 DW Highway, Nashua, pupinacup-cafe.com





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# EKITCHEN WITH JOE SAVITCH

In April 2024 Joe Savitch left his job of 10-plus years to start doing mobile street vending.

"We originally were looking at various franchise concepts and ultimately decided that that was still working for somebody else. So using my background in marketing and branding and web development and all the things that I had done for the last decade or so, we came up with this concept kind of through a



Joe Savitch, owner of Creative Kones food truck. Courtesy photo.

series of just organic conversations," Savitch said. "We ultimately decided to center our food around all kinds of things in cones — from snow cones to waffle cones. We put fun things like chicken and waffles and taco cones, which we premiered this year at the Taco Tour. We also make a handheld Japanese-style crepe cone. Our plan is to be creative and leverage our creativity as much as we'll leverage the cones, and have some fun with our food."

# What is your must-have kitchen item?

A sharp paring knife. It is a simple yet versatile tool that can do many jobs and often goes overlooked.

# What would you have for your last meal?

Probably chicken broccoli with ziti. My mom would make this for me as a kid and I haven't had it in a long time. ... And since carbs wouldn't be of concern any longer, I'd probably have some cheesy garlic bread and a glass of red wine.

# What is your favorite local eatery?

Tucker's. ... I always enjoy going to Tucker's for their incredible creations.

# Name a celebrity you would like to see eating at your food truck?

Alan Ritchson. This also was a tough one. My first thought was Anthony Bourdain or Tyler Florence, but I think Alan would be a lot of fun to see at the truck. I think he would place a big order. To maintain that Reacher physique, he's got to get a lot of calories.

# What is your favorite thing on your nenu?

Chicken & Waffles — fried chicken in a

waffle cone. This is one of the first items we conceived when working on this project. It is a non-traditional twist on a classic dish that everyone enjoys.

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

Authenticity — and freshness. With so many restaurants cutting back staff in favor of digital tablets and ordering, I see many customers just looking for an authentic interaction and ordering experience. On top of that, they are looking for fresh ingredients. Most customers are interested in hearing where we get our various products — the ice cream, maple syrup, soda, etc.

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

I love to make Thanksgiving dinner. I get to break out fun recipes from the past and look for new things to mix in every year. My kids help me make the snowflake rolls and my oldest has taken over pie duties. We get to work together and have fun. They may only end up eating the rolls and pie, but it isn't about the eating; it's about the cooking.

—John Fladd

# Chicken Broccoli with Ziti

From Joe Savitch

1 pound ziti cooked and drained

1 pound broccoli (can be frozen steamed or fresh steamed)

1 pound chicken breast chopped into bite size (1-2-ounce) pieces

flour

1 pint of half & half salt and pepper for seasoning oil

Prepare the noodles and steam the brocco-li. Set aside.

Cut the chicken into 1- to 2-ounce piec- and pepper as needed.

es. Dredge in flour seasoned with salt and pepper. Pan-fry in a little bit of oil. Cook the chicken until it browns on both slides, about 5-8 min.

There should be enough flour/oil to create a roux in the pan. If not, add a little more flour and butter (1:1 ratio) until there is a light roux formed in the pan. Add the half & half and heat until it simmers. If you want it to be saucier add some chicken broth.

Add the chicken, broccoli and noodles to the pan and heat through. Season with salt and pepper as needed.

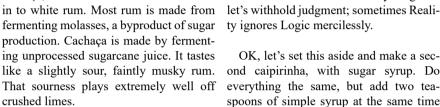


# **DRINKS WITH JOHN FLADD**

# Caipirinha

story that everyone in Brazil drinks caipirinhas when it's oppressively hot. And because Brazil is on the equator, it's oppressively hot pretty much all the time.

The ingredients for a caipirinha couldn't be simpler: a lime, sugar, and a couple ounces of a Brazilian alcohol called cachaça, a sort of cous-



Because the caipirinha — which is apparently pronounced "kai-pr-ee-nyuh" is so entrenched in Brazilian culture, it has inspired strongly held beliefs and heated disagreements. One of the most strongly argued caipirinha disputes is whether it needs to be made with granulated sugar, as caipirinha purists insist, or if it can be made with sugar syrup, like 95 percent of the sweetened cocktails in the

Because of my deep commitment to world peace, I decided to try the two versions side by side.

Here is the classic recipe for a caipirinha: 1 lime, sliced into wedges

- 2 teaspoons table sugar

2 ounces cachaça – which is apparently pronounced "kuh-shah-sah," which sounds like an obscure type of martial arts weapon. "This is no ordinary murder, Higgins; this man was killed by a cachaça."

Muddle the lime wedges and sugar in the bottom of a cocktail shaker. There will be a lot of juice, so don't smash the limes like you might normally with a muddler. Grind it down hard, for longer than you might normally, but make sure you don't splash.

Add cachaça and ice, then stir thoroughly with a bar spoon and pour into a rocks glass. Some bartenders suggest garnishing it with a lime wheel, but there is so much lime in this drink already, that seems



Caipirinha. Photo by John Fladd.

a bit like overkill.

The theory is that the sugar acts like an abrasive and helps strip citrus oil out of the lime peel. That seems unlikely; logic would suggest that the crushed lime produces so much acidic juice that the sugar is dissolved almost instantly and doesn't have time to abrade anything. But

ty ignores Logic mercilessly.

OK, let's set this aside and make a second caipirinha, with sugar syrup. Do everything the same, but add two teaspoons of simple syrup at the same time as the cachaça.

Crush, crush, pour, pour, clink, clink, clink. Stir, stir. Pour/clink/gurgle. Let's take a look at the two caipirinhas side by side.

They both look and smell delicious.

Taking a sip of the caipirinha made with syrup: \*\*Raised eyebrows\*\* This is a very solid cocktail. It's a little sour and musky from the cachaça, just sweet enough, and a love letter to lime.

That's going to be tough to beat. Let's try the classic caipirinha: \*\*Pupils dilate, ceiling opens up, the sound of angels singing fills the kitchen\*\*

I realize that I'm still standing in my kitchen, but for just an instant I was sitting on a patio surrounded by tropical flowers while samba music played in the background.

The caipirinha made with sugar is better by several orders of magnitude. This is the real love letter to lime, written with a fountain pen, using sophisticated metaphors and a complex rhyme scheme. In comparison, the other one was a late-night text, asking, "U up?"

(I drank both versions, by the way; I didn't want to hurt anyone's feelings.)

I think I'll open a summer-only pop-up bar called Cai-Piranha.





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# **POP CULTURE**

MUSIC, BOOKS, MOVIES AND MORE

# Vaux Flores, Dawn Chorales (Audiobulb Records)



My 2024 Word Salad Of The Year award goes to this person for their unintelligible PR one-sheet, and I quote: "Travis Johns is a sound artist residing in Ithaca, N.Y., whose work includes performance, interactivity, installation, and printmaking, often incorporating eco/bio-based themes and electronic instruments of his own design." That's just the first paragraph, but what this all tells me is that this "Vaux Flores," aka Johns, is a musical experimentalist with a serious case of OCD, not that one could tell by the compositions themselves, which are Tales From Topographic Oceans-style exercises in

self-indulgence. Not that that's a bad thing, of course, particularly if your jam is movie soundtracking, for which this stuff would work (think *Arrival*), and the synth work is indeed pretty deep, which is of course half the battle. And besides, he does go off on some EDM-ish tangents, producing beats that are almost danceable. It's interesting, let's leave it at that. **A-**—*Eric W. Saeger* 

# Kris Davis Trio, Run The Gauntlet (Pyroclastic Records)



On this new LP, Grammy-winning jazz pianist Davis pays tribute to six of her heroes, pianists who've inspired her over the years. In specific we're talking Geri Allen, Marilyn Crispell, Angelica Sanchez, Sylvie Courvoisier, Renee Rosnes and, in no-brainer news, Carla Bley. This new trio features bassist Robert Hurst and drummer Johnathan Blake, both of whom have plenty of room to stretch out. I got quite a jolt out of this one; if you compare jazz albums to scotch, this is no drinkable-enough, off-the-shelf Johnnie Walker special blend; it's the top-dollar stuff, mathematically and physically ambitious,

darkest-possible-roasted art that challenges the senses. Davis bonks, pounds, diddles and stress-tests the keyboard as if she's trying to get it prepped to start its Ph.D. dissertation. In that, it's obviously not for jazz-heads who just want to feel good that they're listening to basic genre stuff; it's enormously brainy while not indulging in an academic exercise. Yowza. A+—*Eric W. Saeger* 

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## PLAYIIS

A seriously abridged compendium of recent and future CD releases

- Aug. 2 is the next Friday on which you will feel pressure from your Spotify to remain plugged into our horrible excuse for an arts zeitgeist! The record companies will unleash terabytes of new-album spam, and it'll be everywhere you look, and you will feel pressure to listen to many songs that have no redeeming aesthetic whatsoever to them. But you will be assimilated, and before you know it you'll be part of the problem, like my boomer friends on Facebook, who enjoy arguing with me about how I should be listening to and publicly praising 60-year-old albums from the likes of Cat Stevens and Harry Chapin, artists that I ignore for no other reason than to trigger easily triggered people on the Facebook! Yes, I am a rascal, I was born this way, stop being intolerant of rascals, it's not nice. In fact, let's just drop the whole subject of my personal taste in music (regular readers will recall that when last we left the subject of my musical taste it had shifted to 1950s greaser-rock like Sha Na Na and Eddie Cochran, which is still current) and focus on the here and now, starting with the new album from endlessly irritating '90s band The Smashing Pumpkins, titled Aghori Mhori Mei, a phrase whose actual meaning is being argued over by Pumpkins fans on Reddit as we speak, that is when they're not complaining about Rick Rubin sticking his big fat nose into one of the album's singles. It is basically a nonsense phrase, unless we interpret it as a purposely idiotic misspelling of the Latin phrase "agori mori mei," meaning, as one r/SmashingPumpkins redditor explained, "I am about to die" or "I am working on my death." OK, and with that, my real friends can tell by now that I already hate this album, but regardless, I will go through the motions and mention that the band hasn't released any of the new songs to the public at this writing, so there's nothing for me to report, and they are touring with Green Day this year. The internet has decided that the presence of an orchestra in one promo shot is evidence that there will be a symphonic angle to this rock 'n' roll music album, while other folks are hoping that the band will go back to the rockin' roots of their early days, when they inspired such wannabe acts as Live. I ever tell you about the time Petunia and I mooched passes to see Blues Traveler open a show with Live and Collective Soul and we left before Live came on to ruin everything? It's true, we barely escaped in time. Anyway.
- Yow, L.A. punk legends **X** have been around for 47 years, guys, Forty. Seven. Years. *Smoke & Fiction* is their upcoming new LP, and I heard a live version of the title track, which is appropriately awesome in a Loreena McKennit-meets-Hole manner. Thankfully, Exene sings off-key through the mellow parts, who would want it any other way? (Side note to new punk-music listeners: Unlike Smashing Pumpkins, X will not be opening for Green Day, because they are still actually relevant.)
- Activist and two-time Grammy winning singer-songwriter **Meshell Ndegeocello** releases her zillionth full-length record on Friday! It is called No More Water: The Gospel Of James Baldwin, and the first track, "Love," is a cool, laid-back, bass-driven soul track with a ton of harmonizing and some 70s steez. Full, thick, wide sound, good stuff here.
- Last but not least (depending on factors, of course) on our list this week is *Stampede*, the new album from country singer **Orville Peck**, whose gimmick is that he never shows his face, a stunt no musical artist has ever pulled, save for **Kiss**, **Deadmau5**, **The Residents**, **Clinic** and millions of others. His new tune is a cover of Ned Sublette's 1981 Texas waltz joke song, "Cowboys Are Frequently Secretly Fond of Each Other," an ode to, well, gay cowboys, which is always a timely subject. —*Eric W. Saeger*





**Pets and the City, by Dr. Amy Attas** up the nerve to call Joan Riv-(G.P. Putnam's Sons, 311 pages) ers, who'd been a client at Dr.

The rich are different from you and me, except when their dog gets diarrhea or starts limping, and then they panic just like the rest of us do and call a vet.

Well, since they're rich, they *summon* a vet to their brownstones and summer homes, and a lot of the time, when they do that in Manhattan, it's Dr. Amy Attas who shows up.

Whether you're wealthy or just-gettin'by, Attas is the kind of vet you want: a person who was pretending to give injections to her stuffed animals as a child, who started working as an assistant at an animal clinic and age 13 and considers James Herriot's *All Crea*tures Great and Small as holy writ. She was born for this profession. It turns out, she can write, too.

Attas's first book is a memoir that moonlights as a tell-all gabfest, spilling the tea on her most interesting clients and former bosses, albeit in a way that won't get her sued. She has a lot of stories to choose from, having worked in New York City for more than three decades. The official tally is 7,000 families and more than 14,000 pets, most of which were house calls and which included celebrity clients like Joan Rivers, Billy Joel, Elton John, Paul McCartney and Steve Martin.

Mattas started her business, City Pets, after getting let go by an Upper East Side practice run by a man who promised to make her a partner but then abruptly fired her, apparently because he was jealous that his VIP clients were asking for Attas instead of him. (Every story needs a villain, and this guy, identified only as Dr. B, certainly qualifies.)

The day after Attas was let go, when she was still mulling what to do, two of her former clients tracked her down and asked for house calls. The day after that, she had four more homes to visit, even though this was before house-call practices were common in veterinary medicine. She kept at it, and placed a few ads, and eventually worked

up the nerve to call Joan Rivers, who'd been a client at Dr. B's business, and to tell the comedian she was available for house calls for Spike, the Yorkie who traveled with Rivers everywhere.

"What happened?" Rivers asked, and Attas answered, "Do you want the long story or the short version." To which Rivers replied, "I want every single detail, and I promise

you every single person on the Upper East ries I found most interesting were just Side is going to know every single detail, ordinary cases — the Siamese cat named too."

Itchy undergoing chemotherapy for intes-

Dr. Amy Attas

And with that, City Pets was off and running; no word on what happened to the notorious Dr. B.

For an Ivy League-educated veterinarian who serves a largely privileged clientele, Attas is surprisingly down-to-Earth and willing to dish on humiliating moments, like the time the urine of a male cat soaked her during an exam just before a date, and her genuine, child-like excitement every time a new client turned out to be a celebrity. When she went to a hotel to treat the pug of a yet-unknown VIP — she was told to ask for John Smith at the front desk — Billy Joel answered the door and said, "Hi, I'm Bill."

While she replied calmly, Attas writes that "Inside, my thoughts were screaming *Holy moly! It's Billy Joel! BILL-Y JOEL! Looking and sounding like ... Billy Joel!!!*"

She also confesses that, in her scramble to get to the hotel, she forgot her stethoscope and instead of admitting to it, pretended to check the dog's heartbeat with blood pressure headphones.

It is this kind of vulnerable disclosure that makes *Pets and the City* quirky and charming; the book's subtitle is "true tales of a Manhattan house call veterinarian" and we don't doubt the true part since, in addition to animal stories, Mattas is also telling us how she pretty much badgered her future husband into dating her after they met when his puppy took ill, how she fainted while watching another veterinarian draw blood, and

how she once removed dew claws off a litter of 12 twoday-old puppies after letting them suck on Q-tips soaked in sweet wine.

Many of these tales are not so much stories as they are confessions.

The celebrities' pets are interesting enough, as are the friendships that Mattas forms with some of their famous owners. But the sto-

ries I found most interesting were just ordinary cases — the Siamese cat named Itchy undergoing chemotherapy for intestinal lymphoma, the Cavalier King Charles spaniel named Chowder with heart disease — the lengths to which people will go to keep a pet alive for a few more months or a few more years.

And the owners themselves, of course, are a large part of the story, like the woman who, after her terminally ill cat was euthanized, threw herself on the floor and started screaming that she didn't want to live anymore. (Mattas searched the house until she found prescriptions, and then called the woman's psychiatrist for help.) A much more touching story of euthanasia comes when Mattas unexpectedly goes to the house of the late Elie Wiesel, the Holocaust survivor and author of *Night*, among other books, while the family is agonizing over whether to put a beloved cat to sleep.

The Wiesel encounter is poignant, but for the most part, *Pets and the City*, like its author, doesn't take itself too seriously. Mattas did not try to build a lofty narrative arc in which she and the people in her life undergo great and meaningful changes. She just tells entertaining stories, as if sitting around the dinner table with her readers, sharing what happened that day at work.

As such, there are no real lessons to learn here, other than that there are people who are even crazier about their pets than we are. And if you ever have a pet emergency while visiting Manhattan, don't call Dr. B. **B** 

—Jennifer Graham 🦛



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# **BOOKS**

## Author events

- SARAH STEWART TAYLOR and PAUL DOIRON will be at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) to talk about their mystery novels *Agony Hill* (Taylor) and *Pitch Dark* (Doiron) on Wednesday, Aug. 7, at 6:30 p.m.
- SARA DELAVERGNE will talk about her novel *Daughter of Shattered Skies* on Saturday, Aug. 10, at 4 p.m. at Bookery in Manchester (844 Elm St., bookerymht.com).
- PETER HELLER will be at Gib- com.

son's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) to talk about his new novel, *Burn*, on Wednesday, Aug. 14, at 6:30 p.m.

• JODI PICOULT will be at the Capitol Center for the Arts' Chubb Theatre (44 S. Main St., Concord) in conversation with NHPR's Casey McDermott to talk about her latest novel, *By Any Other Name*, on Thursday, Aug. 15, at 7 p.m. Each ticket purchase includes one presigned hardcover copy of the book. Tickets are \$40. Buy tickets at ccanh.

# Virtual events

• JAPANESE CINEMA 101 crash course with Liz and Todd presented via Zoom on Monday, Aug. 12, at 6:30 p.m. Register via the Derry Public Library website, derrypl.org; for info call 432-6140 or email lizr@derrypl.org.

# History, stories, discussions & lectures DOWNTOWN DERRY HISTORICAL WALKING TOUR

• DOWNTOWN DERRY HISTORICAL WALKING TOUR looks at downtown Derry prior to 1950, on Tuesday, Aug. 13, from 6 to 7:15 p.m. Register via the Derry Pub-

lic Library website, derrypl.org; for info call 432-6140 or email erinr@derrypl.org.

• HILLSBOROUGH'S HISTORY ALIVE on Saturday, Aug. 17, and Sunday, Aug. 18, at Jones Road in Hillsborough. The event will focus on historical reenactments of famous battles and daily village life from times past, and will include activities, crafts and musicians. Tickets are \$10 per adult and \$8 for seniors. The event is free for children 16 and under when accompanied by an adult. Cash only.

# Deadpool & Wolverine (R)

Wade Wilson rides again as the meta-quipping mercenary who longs to be something greater in Deadpool & Wolverine.

Wade (Ryan Reynolds) as we meet him has been rejected as a possible Avenger and is now selling cars and trying to suppress his superhero Deadpool self. In the process, he has pushed away Vanessa (Morena Baccarin), his now ex-girlfriend. Thus is Wade only semi-happily celebrating his birthday with all of his various friends when helmeted soldiers from the Time Variance Authority (a thing from the TV show Loki, but don't worry, they explain it well enough here) show up at his door. Boss Mr. Paradox (Matthew Macfadyen) tells Wade that the TVA wants him to relocate to a new timeline and become a big hero. He gets fully suited up as Deadpool and is ready to take his place next to Cap and Thor — if Paradox could just explain the TVA's vacation policy so Wade can schedule a visit with his friends. But the death of Logan/Wolverine (Hugh Jackman) in Logan has caused instability in Deadpool's timeline and it's starting to fray. Rather than just watch it slowly disintegrate over thousands of years as is TVA policy, Paradox wants to cut to the chase and use a "time ripper" to just end the timeline now, meaning everybody Deadpool knows and loves will be erased from existence.



Deadpool & Wolverine.

Deadpool is not cool with this plan and steals Paradox's travel-through-timelines-enabling iPad-thing and heads off to find a replacement Logan from another timeline. He finds variations such as one who is particularly short, one who is an old man, one who is played by Henry Cavill. Eventually he finds one sporting the iconic yellow suit that the movies have been avoiding since all the way back in 2000's X-Men.

From this point, the movie jumps off into an odd direction, leading to some fun moments with some fun characters that you

are better not knowing about if you possibly can keep yourself spoiler-free.

Early in Deadpool & Wolverine I had a very "hit in the face with a bucket of water" feeling of too much all at once — too much meta Fox Marvel and Disney MCU, too much Ryan Reynolds and Hugh Jackman and their fake rivalry, too much ostentatious swearing and R-rated patter, just too much coming at me all at once. But also, the movie is having too much fun with everything it's doing not to bring me around. I don't think you need to entirely understand all the

Earth-616 versus Earth-10005 timeline stuff (I had to look up some of those details later) to get the gist of how this movie is playing with all of the stories and tropes of these two Marvel collections. We're not just seeing IP Easter Eggs but eventually a story about how to tell stories and what the characters in the stories want from their story arcs. We do also get a sort of antagonistic friendship between Deadpool and Wolverine which highlights just how much fun Reynolds and Jackman are having with these characters that they've inhabited for so long. B

Rated R for strong bloody violence and language throughout and gore and sexual references, according to the MPA on filmratings.com. Directed by Shawn Levy and written by Ryan Reynolds & Rhett Reese & Paul Wernick & Zeb Wells and Shawn Levy, Deadpool & Wolverine is two hours and seven minutes long and distributed in theaters by Walt Disney Studios. Let's talk credit scenes: Pretty quickly after the credits start to roll we get behind-the-scenes footage from multiple Fox Marvel movies. It's surprisingly sweet. There is also a sort-of-in-character post-credits scene that is self-consciously foul-mouthed and rather "the aristocrats!" in its mixing of the wholesome and the profane (which is the point). Sweet, then naughty — how very Deadpool.

- Thelma (PG-13, 2024) will screen at Red River Theatres in Concord, redrivertheatres. 4:15 & 6:15 p.m.; Friday, Aug. 2, at 12:45, 2:45 & 4:45 p.m.; Sunday, Aug. 4, at 12:45, 2:45 & 4:45 p.m.; Monday, Aug. 5, through Thursday, Aug. 8, at 4:30 p.m.
- Fly Me To the Moon (PG-13, Concord, redrivertheatres.org, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on Thursday, Aug.

1, 3:45 p.m.

- The Fabulous Four (R, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, org, on Thursday, Aug. 1, at on Thursday, Aug. 1, at 4 & 6:30 p.m.; Friday, Aug. 2, through Sunday, Aug. 4, at 1:15 p.m.; Saturday, Aug. 3, at 1:45 p.m.; Monday, Aug. 5, and Tuesday, Aug. 6, at 4 p.m.; Wednesday, Aug. 7, at 4 p.m.
  - Ghostlight (R, 2024) will screen at Red River Theatres in on Thursday, Aug. 1, 6:45 p.m.; Friday, Aug. 2, at 6:45 p.m.; Saturday, Aug. 3, at 3:45 p.m.; Sunday, Aug. 4, through Thursday,

Aug. 8, at 6:45 p.m.

- Longlegs (R, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on Friday, Aug. 2, through Sunday, Aug. 4, at 2, 4:15 & 6:30 p.m.; Monday, Aug. 5, through Thursday, Aug. 8, at 4:15 & 6:30 p.m.; • Touch (R, 2024) will screen at Red River Theatres in Concord,
- redrivertheatres.org, on Friday, Aug. 2, through Sunday, Aug. 4, at 3:30 & 6:16 p.m.; Monday, Aug. 5, through Wednesday, Aug. 7, at 6:15 p.m.
- The Marvels (PG-13, 2023) is slated to be the "Pic in the Park"

for the Nashua SummerFun slate animated films including Ponyo on Wednesdays at 10 a.m. The of events and is scheduled for Friday, Aug. 2, at dusk at the Greeley Park Bandshell (100 applecinemas.com or oneilcine-Concord St., Nashua). See nash- mas.com or fathomevents.com.

- as part of the "Pints! Camera! Action!" at the Music Hall Lounge in Portsmouth on Friday, Aug. 2, 7 p.m.
- Ghibli Fest Apple Cinemas in Hooksett and Merrimack and 2023) Aug. 5 and Aug. 7. participating in Ghibli Fest 2024 with select showings of subtitled and English dubbed Studio Ghibli will screen kid-friendly films

(G, 2008) on Saturday, Aug. 3, and Sunday, Aug. 4. Visit tickets.

- Kids Series O'neil Cinemas • Purple Rain (1984) will screen Brickyard Square (24 Calef Highway, Epping, oneilcinemas.com) will run a kids series on Mondays and Wednesdays at 10 a.m. and 7 p.m. The schedule features Ruby Gillman, Teenage Kraken (PG,
- O'Neil Cinemas in Epping will be Kid summer series Cinemark Rockingham Park (15 Mall Road, Salem, cinemark.com)
- upcoming schedule includes Hotel Transylvania (PG, 2012) on Aug. 7, and Paddington 2 (PG, 2017) on Aug. 14.
- It Ends with Us (PG-13, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on THursday, Aug. 8, at 4 & 7
- Jaws (1975) will screen at Chunky's in Manchester (chunkys.com) Thursday, Aug. 8, through Wednesday, Aug. 14,





# ROUND UP

By Michael Witthaus mwitthaus@hippopress.com

- Two heads: Led by Jerry Harrison and Adrian Belew, Remain In Light revives the music of Talking Heads, but it's no tribute act. Harrison is an original member and Belew played extensively with the group. Backed by an all-star band, they revisit classics like "Once In A Lifetime." "Psvcho Killer" and "Take Me To The River " along with selections from their respective solo careers. Friday, Aug 2, 8 p.m., Tupelo Music Hall, 10 A St., Derry, \$65 at tupelomusichall.com.
- · Honky tonk: Nashville-based singer-songwriter Eliza Thorn stops by Concord with support from the equally twang-ful Regals and local favorite Will Hatch. For a taste of Thorn's bona fides. check out her cover of Willie Nelson's early hit "Night Life" or "Alibi" from her upcoming album, a song that sounds like the love child of Lucinda Williams and Allen Toussaint. Friday, Aug 2, 9 p.m., Penuche's Ale House, 4 Bicentennial Square, Concord; more at elizathorn.com.
- Acid blues: Making a rare trip to the Granite State, Bees Deluxe are a Boston band described as "what Steely Dan would sound like if they played the blues." Founder and guitarist Conrad Warre often feels like he's from a musical Island of Misfit Toys. Informed by everyone from Jimi Hendrix to Tom Petty and Herbie Hancock, it's a heady mélange of sounds that both confound and delight. Saturday, Aug. 3, 8 p.m., Hawg's Pen, 1114 Route 11, Farmington. Visit beesdeluxe.com.
- Heavy music: The Ashes of Leviathan tour is a co-headlining run with Lamb of God and Mastodon, two bands that are each marking 20 years since releasing seminal records. Forbes, though not known as a thrash authority, recently said Lamb of God's Ashes of the Wake and Mastodon's Leviathan were "two albums that have shaped much of what modern metal sounds like." Sunday, Aug. 4, 8 p.m., SNHU Arena, 609 Elm St., Manchester, \$20 and up at ticketmaster.com.
- · Nineties redux: A rocking trifecta of metal, funk and reggae, 311 is celebrating more than three decades together with their Unity Tour. The Nebraska band is joined by AWOLNation and Neon Trees for a stop in the Lakes Region, playing favorites like "Down" and the chart-topping "All Mixed Up." Tuesday, Aug. 6, 8 p.m., BankNH Pavilion, 72 Meadowbrook Lane, Gilford, \$20 and up at livenation.com.

# **New Boston Calling**

Live Free Fest offers music and more

By Michael Witthaus mwitthaus@hippopress.com

Longtime music fan Dylan Williams is a DIY kind of guy, so when he became frustrated with traveling to Massachusetts, Maine and Vermont for concerts, he decided to launch his own festival.

"I always have to drive an hour and a half to go to any show I want," he said by phone recently. "It's really annoying."

A New Boston native, he was also looking to draw attention to his favorite local music. Williams began last year in his backyard, with four bands performing. There were also games, including a pie eating contest, relay races and something called Beer Olympics. Sixty people, close friends or part of Williams' extended social circle, came to

The experience gave Williams the confidence to scale up to the local fairgrounds and stage the first annual Live Free Fest. It happens on Saturday, Aug. 3, with a dozen acts performing: Sotah, Just For Kicks, Somewhere In Between, Girlspit, Animatronic The Abolisher, Pointless Culture, The Forest Forgets, The Knightz, Lacquerhead, Cozy Throne, Mugshot Monday and Recession.

Williams is connected to his home state's music scene through his work as a videographer, and he designed his festival to focus on the creative diversity that he feels is close to home and is sometimes overlooked. Thus, the acts on the bill range across the musical spectrum.

"I want to reflect New Hampshire's sound the best I can, so everything about this is in-state, and we have something for everybody," Williams said. "There's alternative and indie, rappers, metal, punk and a cover band. It's not a blues festival or a rap festival; it's literally everything. I chose them because it reflects the state well, and I just think they're good."

One of the sets he's looking forward to is The Forest Forgets, an edgy punk metal band that grew from the breakup of the Manchester group Afterimage. It's fronted by that band's former singer, Griffen Romprey. "They're on the experimental side of things ... progressive, longer form," Williams said. "They only have demos right now, so I'm very excited to hear what they're going to have at the festival. I think they've only played one show so far."

# **Live Free Fest**

When: Saturday, Aug. 3, noon Where: Hillsborough County Youth Center, 17 Hilldale Lane, New Boston Tickets: \$15 at eventbrite.com



Cozy Throne at Bank of NH Stage. The band is slated to play the Live Free Fest. Photo by Jaki

I want to reflect New Hamp-

shire's sound the best I can,

so everything about this is

thing for everybody

in-state, and we have some-

another act that Williams expects the crowd will enjoy. He saw him open for The Knightz at a show he was filming in Manchester.

"I didn't know him at all until he came up; I was shooting him anyway because I was already there," he said. "And I was just really impressed. He's got really good lyrics, he's very quick with the flow and just a very humble guy."

The Knightz are a favorite, and friends. "They're a rap group that I've worked with probably for about two years now. And they're just great guys. They flew me out to San Francisco one time; we did a video there. They have such good charisma, and they're just really good guys."

Finally, there's

Lacquerhead, "definitely the loudest and heaviest band we have," Williams continued. "They have really good energy, and I would say if there's anyone that I feel like is going to really maybe make it, I can see them making it in music in the coming years."

With help from his partner Justin Kaminsky, Williams is going out on a limb to stage Live Free Fest — "It's the biggest thing I've

Rapper Animatronic The Abolisher is ever done," he said — but he has high hopes it will strike a chord and hopefully draw a crowd in the hundreds. After years spent experiencing and documenting area music, he feels it's the next logical step.

> "I don't go to as many festivals as I'd like to, but I go to a bunch of shows, and a lot of them are in Boston," he said. "So I [thought], let's try something here. We don't have anything like ... a Lollapalooza

> > or Boston Calling. Because Manchester doesn't have a super big scene, we all know each other in a way. It just kind of worked that I was able to grab a lot of these people that I already kind of know. That was cool."

Boston Calling to be a success, Williams continued,

For his New "I would love it if

for all the bands this was maybe their biggest show ever, and I want all the crowd to have a really good energy with them. Also, I want all the games to go really well. I want to walk around and feel like this is a big community ... I just want everyone to have a good time, honestly."

**DYLAN WILLIAMS** 

# **MUSIC THIS WEEK**

Dockside Restaurant 6 East Side Drive, 855-

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

Auburn

Auburn Pitts 167 Rockingham Road, 622-6564

**Bedford** 

Copper Door 15 Leavy Dr., 488-2677

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

Pressed Cafe 216 S. River Road, 606-2746

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

Village Common Park Gazebo Bell Hill Road

Chen Yang Li 520 S. Bow St., 228-8508

Bristol

Homestead 1567 Summer St., 744-2022

Kathleen's Irish Pub 90 Lake St., 744-6336

**Brookline** 

Auburn

Butler, 7 p.m.

Bedford

Bristol

The Alamo Texas Barbecue & Tequila Bar 99 Route 13, 721-5000

Thursday, Aug. 1

Auburn Pitts: open jam w/ Steve

Copper Door: Bella Perrotta, 6

Murphy's: Ralph Allen, 5:30

Pressed Cafe: Halley Neal, 6 p.m.

Homestead: Jamie Hughes, 5:30

T-Bones: Sean Coleman, 6 p.m.

**Averill House Winery** 

21 Averill Road, 371-2296

Candia The Barnyard Venue

285 Old Candia Road, 483-4888

Canterbury

Canterbury Shaker Derry Village 288 Road, 783-9511

Concord

The Barley House 132 N. Main St., 228-6363

Cheers 17 Depot St., 228-0180

Courtvard by Marriott Restaurant 11 Fourth Concord 70 Constitution Ave.

Hermanos Cocina Mexicana 11 Hills Ave., 224-5669

Lithermans 126B Hall & Pizzeria 235 Calef St., 219-0784

Tandy's Pub & Grille 1 Eagle Square, 856-

T-Bones 404 S. Main Exeter St. 715-1999

Uno Pizzeria 15 Fort Eddy Road, 226-8667

Contoocook

Contoocook Farmers Swasey Parkway 316 Market 896 Main St., Water St. 746-3018

Concord

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

**Francestown** 

Crotched

Franklin

Gilford

2853

Toll Booth Tavern

Resort, 740 Second NH

Marceau Park 4 Smith

Beans & Greens 245

Intervale Road, 293-

Stonebridge Country

Club 181 Gorham Pond

Village Trestle 25 Main

Bernie's Beach Bar 73

Ocean Blvd., 926-5050

CR's The Restaurant

287 Exeter Road, 929-

The Goat 20 L St., 601-

Hampton Beach Sea

Shell Stage Events are

L Street Tavern 603 17

View Restaurant &

Lounge 95 Ocean Blvd.

Sea Ketch 127 Ocean

Ocean

on southern stage

L St., 967-4777

McGuirk's

Turnpike, 588-1800

St., franklinnh.org

Patrick's 18

Road, 293-0841

Goffstown

Road, 497-8633

St., 497-8230

Hampton

7972

6928

Mountain

Weirs

Deerfield

The Lazy Lion 4 North Road, 463-7374

Shaker Fody's Tavern 187 Rockingham Road, 404-6946

Auspicious Brew Washington St., 953-7240

Cara Irish Pub & St., 343-4390

**Epping** 

Holy Grail 64 Main St., 679-9559

Restaurant Telly's Hwy., 679-8225

**Epsom** 

Hill Top Pizzeria 1724 Dover Road, 736-0027

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

Shooters Pub 6 Columbus Ave., 772-3856

Hill Top: music bingo w/ Jennifer Eagle Square: Cat-Fish Howl, 6 Mitchell, 7 p.m.

Blvd., 926-0324

Exeter

Swasey Parkway: Dan Walker Band, 6 p.m.

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

Cheers: Clint Lapointe, 5 p.m.

Lithermans: Joel Begin, 5:30 p.m.

**T-Bones:** Johnny Angel, 6 p.m.

Toll Booth Tavern: Jennifer Mitchell, 6 p.m.

Auspicious Brew: Doug The

Marceau Park: Bryan Conway,

**Epping** 

Freqs, 8 p.m.

Derry

Telly's: Roc n Ron, 7 p.m.

**Music, live and in person** 

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

**Epsom** 

Francestown

Franklin

5 p.m.

Gilford

Beans & Greens: sing-along with Jim Tyrrell, 6 p.m. Patrick's: Don Severance, 6 p.m.

Hampton

Bernie's: Grateful Dub & Roots of Creation w/ The Ries Brothers, 7 p.m.

8:30 p.m.

McGuirk's: Derrick & Dave, 1 p.m.; Sean Buckley, 8 p.m. Sea Ketch: Alex Roy, 1 p.m.; Freddie Catalfo, 8 p.m.

Smuttynose Brewing Lakeside Ave.

Brewery 853 Lafayette way, 377-7664

Robinson

Litchfield

Funway

2022

The

Day of the Dead Mex-

ican Taqueria Mel's

Charles Bancroft High-

Coach Stop Restau-

rant & Tavern 176

Mammoth Road, 437-

Common

49 Harvey Road, 404-

Stumble Inn 20 Rock-

ingham Road, 432-3210

1211 S. Mammoth

Bonfire 950 Elm St.,

Club 625 Mammoth

Belknap Mill 25 Bea- Firefly 21 Concord St., ciuszko St., 669-7722

The Foundry 50 Com-

Fratello's 155 Dow St.,

The Goat 50 Old Gran-

**Great North Aleworks** 

mercial St., 836-1925

Pipe Dream Brewing Shorty's

Brewery

Country

Mammoth Road

Manchester

Road, 623-3545

Backvard

663-7678

Derryfield

935-9740

624-2022

ite St.

The Wreck Yard 322 1050 Holt Ave., 858-

Road, 623-2880

Londonderry

Park,

454

105 Towle Farm Road

worth Ave., 926-6954

Road, 601-2801

Park, Main Street

Henniker

Angela

Hudson

Road

Wally's Pub 144 Ash-

Whym Craft Pub &

**Bandstand** Community

The Bar 2B Burnham

Luk's Bar & Grill 142

Lowell Road, 889-9900

Lynn's 102 Tavern 76

T-Bones 77 Lowell

Park Theatre 19 Main

Saddle Up Saloon 92

con St. E., No. 1, 524-

Fratello's 799 Union

Naswa Resort 1086

T-Bones 1182 Union

CR's: Steve Sibulkin, 6 p.m.

The Goat: Justin Federico, 8 p.m.

Hampton Beach Sea Shell Stage:

Nashville Line Dance, 6 p.m.;

Raquel and the Wildflowers, 7 &

Weirs Blvd., 366-4341

Ave., 528-2022

Ave., 528-7800

Route 125, 369-6962

Derry Road, 943-7832

Road, 882-6677

Jaffrev

St., 532-9300

**Kingston** 

Laconia

8813

5789

The Hill Bar & Grille

McIntyre Ski Area, 50

KC's Rib Shack 837

Murphy's Taproom

Salona Bar & Grill 128

tennial Drive, 625-1730

1279 S. Willow St., 935-

Stark Brewing Co. 500

Commercial St., 625-

Stark Park Bandstand

Strange Brew 88 Mar-

Wild Rover 21 Kos-

The Range 96 Old

ket St., 666-4292

265 Shaskeen Pub 909 Elm Tortilla Flat 595 Daniel

Mexican Milford

Roadhouse 1050 Bicen- Rilev's Place 29 Mont

South Side Tavern Stonecutters Pub 63

5485

7400

Nashua

Maple St., 624-4020

St., 625-0246

9947

4444

River Road

Mason

Meredith

ster Hwy.

1324

494 Elm St., 644-3535

Second St., 627-RIBS

Chalet Ct., 622-6159

Smuttynose: Jonny Friday Duo, 6 p.m.

Wally's: Bike Night, 6 p.m. Whym: music bingo, 6:30 p.m.

Hudson

Lynn's 102: karaoke w/George Bisson, 8 p.m. T-Bones: Travis Rollo, 6 p.m.

**Kingston** 

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

Laconia

Fratello's: Duke Snyder, 5:30 p.m.; Gabby Martin, 6 p.m. T-Bones: Dalton Sayball, 7 p.m.

Londonderry

Stumble Inn: Jimmy's Right, 7

Manchester

Derryfield: D-Comp, 6 p.m. Firefly: Dave Clark, 5 p.m. Fratello's: Tim Kierstead, 6 p.m. Goat: Cox Karaoke, 8 p.m. Great North Aleworks: Band-T Run, 5 p.m. KC's Rib Shack: Chris Lester, 6

Shaskeen: Twin Flame, 9 p.m.

Meredith

Giuseppe's: Paul Hubert, 5:30 p.m.

Merrimack

Homestead: Chris Gardner, 6

Turnpike Road, 878-Peddler's Daughter 48 Main St., 821-7535

Shorty's Mexican Giuseppe's 312 Daniel Roadhouse 48 Gusabel

Town Docks 289 Daniel

Webster Hwy., 279-3445

Twin Barns Brewing

194 Daniel Webster

Abbie Griffin Park 6

Homestead 641 Daniel

Webster Hwy., 429-2022

Webster Hwy., 424-4479

Vernon St., 380-3480

Union Square, 213-5979

Moultonborough

Buckey's 240 Governor

Wentworth Hwy., 476-

Casey Magee's Irish

Pub 8 Temple St., 484-

Fody's Tavern 9 Clin-

Liquid Therapy 14

Court St., 402-9391

ton St., 577-9015

Baboosic Lake Road

Hwy., 279-0876

Merrimack

Webster Hwy., 279-3313 Ave., 882-4070

Mills Falls Market- Stella Blu

place 312 Daniel Web- 70 E. Pearl St., 578-5557

Tortilla Flat: Casey Roop, 6 p.m.

Milford

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

Nashua

p.m.

Casey Magee's: open mic, 7:30 Fody's: DJ Rich Karaoke, 9:30

Shorty's: Pat Foley, 6 p.m.

**Pembroke** 

Pembroke City Limits: Rachel Berlin and Frineds, 6:30 p.m.

Pittsfield

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

**Portsmouth** 

Gas Light: Jodee Frawlee, 2 p.m.; MUTU4L Duo, 7 p.m.

The Goat: Chris Gendron, 9 p.m The Press Room: Nick Prato

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## **NITE MUSIC THIS WEEK**

# **New Boston**

Common 7 Meetinghouse Hill Road

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

# Newbury

Goosefeathers Pub Mt. Sunapee Resort, 1298 Route 103

# Penacook

American Legion Post 31 11 Charles St., 753-

# Pittsfield

Over the Moon 1253 Upper City Road, 216-

# **Portsmouth**

The Gas Light 64 Market St., 430-9122

The Goat 142 Congress

Governor's Inn: Dancing Madly

Pressed Cafe: Jordan Quinn, 6

T-Bones: Dave Zangri, 6 p.m.

Tuscan: Brian Walker, 6 p.m.

The Local: Wes Aldrich, 5 p.m.

Friday, Aug. 2

Dockside: music bingo, 7 p.m.

Capris, 8 p.m.

Rochester

Salem

6 p.m.

Backwards, 7 p.m.

Boyz, 6:30 p.m.

Seabrook

Mitchell, 6 p.m.

Somersworth

Ogden, 6 p.m.

Alton Bay

Warner

St., 590-4628

Grill 28 Pease Golf monty Drive Course, 200 Grafton Road, 766-6466

Mojo's West End Tavern 95 Brewery Lane, T-Bones 311 South Earth Eagle North 350 436-6656

Press Room 77 Daniel Tuscan Kitchen 67 St 431-5186

Thirsty Moose Tap- Tuscan Village 9 Via house 21 Congress St., Toscana, 212-9650 427-8645

## Rochester

Wakefield St., 332-0107 Road, 648-2811

Porter's 19 Hanson St.. Seabrook 330-1964

# Salem

Copper Door 41 S. Broadway, 458-2033

7 p.m.

Auburn

phy, 6 p.m.

w/ Brady Dallas Jones & Me In Foster's Tavern: Dakota Smart,

Field of Dreams Com- 7706 munity Park 48 Gere-

Luna Bistro 254 N. Broadway, 458-2162

Broadway, 893-3444

Main St., 952-4875

# Salisbury

Black Bear Vineyard certs on the gazebo) Governor's Inn 78 & Winery 289 New 270 Main St.

Backvard Burgers & Wings 5 Provident Way, 760-2581

Chop Shop Pub 920 Grill 49 Range Road, Lafayette Road, 760- 458-6051

## Auburn Pitts: Nicole Knox Mur-

Beans & Greens: Henry LaLib-

Bingo, 7 p.m.

# **Bedford** Copper Door: Jon Paul Royer, Murphy's: Paul Pappas, 6 p.m.

Field of Dreams: The Salem Bristol Homestead: Chris Cavanaugh. 5:30 p.m. Kathleen's: Irish Sessiun, 7 p.m.

# Candia

Barnvard: Justin Federico Trio

# Backyard Burgers: Jennifer Concord

Concord First Fridays: Wes Aldrich, 5:30 p.m.

Earth Eagle: open mic w/Dave Contoocook Contoocook Cider Co.: Alex Cohen, 4 p.m.

# **Epping**

Holy Grail: Kitchen Party (Randy & Tom), 7 p.m. Telly's: Jamie Hughes Duo, 8

# **Exeter**

Vlasich, 6 p.m.

erte, 5 p.m.

# Goffstown

Bernie's: Juice Box, 8 p.m. CR's: Steve Sibulkin, 6 p.m. The Goat: Mike Jetti, 9 p.m. Hampton Beach Sea Shell Stage:

L Street: karaoke, 9 p.m. p.m.; Sean Buckley, 8 p.m.

Whym: Sam Hammerman, 6:30

Shooters: Feverslip feat. Sam

Red's Kitchen + Tav-

ern 530 Lafavette Road.

**Somersworth** 

Route 108, 841-5421

The Livery in Sunapee

Harbor 58 Main St.,

RiverFront Park (con-

The Local 15 E. Main

Old School Bar &

760-0030

Sunapee

thelivery.org

**Tilton** 

Warner

St., 456-3333

Windham

# Gilford

Patrick's Pub: Holycow Music

Stonebridge: Delta Generators, 7 p.m.

# **Hampton**

On the Loose, 7 & 8:30 p.m. McGuirk's: Kieran McNally, 1

Sea Ketch: Dave Clark, 1 p.m. Smuttynose: Dancing Madly Backwards, 6:30 p.m.

Wally's: Adam Hanna Band, 9

MISS BLUE EYES IS BACK

In the 1960s Judy Collins made a name for herself as a songwriter and an interpreter of both art songs and selections from the Great American Songbook. She touches down at Castle in the Clouds (455 Old Mountain Road, Moultonborough, 476-5900) on Saturday, Aug. 3, at 7:30 p.m. Tickets range from \$70 to \$160, plus fees.



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Runners add a free order of pizza rolls with your first drink!



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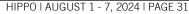


# **NEW PATIENTS ALWAYS WELCOME!**



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Deerfield Family Dentistry



## **NITE MUSIC THIS WEEK**

## Hudson

Bisson, 8 p.m.

# Jaffrev

Park Theatre: Tom Hsu, 6 p.m.; Lachune, 7:30 p.m.

## Laconia

Fratello's: Kyle Dumais, 5:30 p.m.; John Chouinard, 6 p.m. M/S Mt. Washington Cruise: Pembroke

Johnny Angel, 7 p.m. Naswa: Marlena Phillips, 6 p.m.

## Litchfield

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

# Londonderry

Coach Stop: Andrea Paquin, 6

Pipe Dream: Jarred Grant, 6 p.m. Stumble Inn: Blue Matter, 8 p.m.

# Manchester

Backvard Brewery: Osborne, 6 p.m.

Derryfield: M&D, 6 p.m.; Mostly '90s. 8 n.m. Firefly: Dalton Sayball, 5 p.m.

Foundry: 93 North, 6 p.m. Fratello's: Lou Antonucci, 6 p.m. The Hill: Jodee Frawlee, 5:30 p.m.

KC's Rib Shack: Dani Sven, 6 Quartet, 7:30 p.m. p.m.

South Side Tavern: Cox Karaoke, 9 p.m. Strange Brew: Frank Morey, 8

# Meredith

Giuseppe's: Michael Bourgeois, 6 p.m.

Meredith Farmers Market: Bow Mikey G, 3:30 pp.m.

Twin Barns: Garrett Smith, 5

## Merrimack

Homestead: Jeff Mrozek, 6 p.m.

## Milford

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

# Moultonborough

Buckey's: Russell James of Scarlett Drive, 7 p.m.

## Nashua

Lynn's 102: karaoke w/George Casey Magee's: karaoke, 9:30

# **New Boston**

Molly's: Mason Trubey, 6:30 p.m.

## Penacook

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

Pembroke City Limits: The Whole Loaf Jam, 6:30 p.m.

## **Portsmouth**

Gas Light: Freddie Catalfo, 2 p.m.; River Sang Wild, 7 p.m.; Dave Zangri, 9:30 p.m. The Goat: Chris Toler, 9 p.m.

Grill 28: Harrison Goodell, 6 p.m. The Press Room: John Cruz w/ Gooseberry, 7 p.m.

The Thirsty Moose: Redemption, 9 p.m.

# Hank Rochester

Governor's Inn: Truffle, 7 p.m.

## Salem

Luna Bistro: Stephen DeCuire,

# Sunapee

The Livery: Rhythm Future

# Saturday, Aug. 3 Alton Bay

Foster's Tavern: Karen Grenier, 7 p.m.

# **Bedford**

Murphy's: Bella Perrotta, 6 p.m.

Chen Yang Li: 93 North, 7 p.m.

Bristol

Homestead: Peter Pappas, 5:30

Purple Pit: The Ken Clark Organ Trio, 6 p.m.

Barnyard: Sunday Ave

# Contoocook

Contoocook Cider Co: Skip Band, 4 p.m.

# Arthur Terembula, 9 a.m.

## Dover

Auspicious Brew: Andv Klosenski Bitter Pill, 8 p.m.

# **Epping**

Telly's: Stray Dog Band, 8 p.m.

Beans & Greens: Steve Sweeney & Friends, 8 p.m.

Patrick's Pub: Sweetbloods, 6 p.m.

## Goffstown

Stonebridge: Tequila Jim, 5 p.m.

# Hampton

Bernie': Beach Nights, 8 p.m. The Goat: Chris Powers, 1 p.m.; Chris Toler, 8 p.m.

Hampton Beach Sea Shell Stage: The Reminisants, 7 & 8:30 p.m. L Street: karaoke, 9 p.m. McGuirk's: Mason Brothers, 1 p.m.: Sean Buckley, 8 p.m. Sea Ketch: Clint Lapointe: 1 p.m.; Ryan Willimson, 8 p.m.

Smuttynose: Swipe Right, 1 p.m. Tuxbury Pond: TimeBomb, 7 p.m. Whym: Brooks Young, 6:30 p.m.

# Hudson

Lynn's 102: Night Owls, 8:30 p.m.

Fratello's: Doug Thompson, 6 p.m. M/S Mt. Washington Cruise: Amanda Dane Band, 7 p.m. Weirs Beach Farmers Market: Andrea Paguin, 10 a.m.

The Wreck Yard: Russell Watts & Atlantic Avenue Band, 1 p.m.

## Londonderry

Coach Stop: Dave Zangri, 6 p.m. Stumble Inn: Wildside, 8 p.m.

# Manchester

Backyard Brewery: Frontwoods,

Derryfield: Slow Burn, 6 p.m.; Chad LaMarsh Band, 8 p.m. Executive: Dalton Sayball, 4 p.m. Firefly: Jamie Hughes, 5 p.m. Foundry: Tyler Levs, 6 p.m. Fratello's: Jordan Quinn, 6 p.m. The Goat: Musical Brunch w/ MB Padfield, 10 a.m.; Juice Box, 9 p.m.

# Contoocook Farmers Market: Great North Aleworks: Kevin Horan, 4 p.m.

The Hill: Chris Xavanaugh, 5:30 p.m.

KC's: Casey Roop, 6 p.m. Murphy's: Eagle In The Attic, 9:30 p.m.

Shaskeen: Worm, Wargraves, Gagger, Street Trash, 9 p.m.

## Mason

The Range: Blues on the Range, noon

# Meredith

Giuseppe's: Bob Kroepel, 5:45 p.m.

Twin Barns: Andrew Geano, 3

# Merrimack

Homestead: Sean Coleman, 6 p.m.

# Moultonborough

Buckey's: karaoke, 7 p.m.

# Nashua

Liquid Therapy: Klipper, 7 p.m.

# **New Boston**

Molly's: Eddie Sands, 6:30 p.m.

# **Pittsfield**

Over the Moon: Miner & Ryan, 7 p.m.

# **Portsmouth**

Gas Light: Sam Hammerman, 2 p.m.; MoneyKat Band, 7 p.m.; Rich Wallace, 9:30 p.m. The Goat: Chris Fritz Grice, 9 p.m. Thirsty Moose: Closing Time, 9

# Ravmond

Pine Acres: Mostly '90s, 7 p.m.

# Rochester

Governor's Inn: Cameron Drive Manchester Project, 7 p.m.

# Salem

Luna Bistro: Phil Jacques, 7 p.m.

# Salisbury

Black Bear: Henry Laliberte, 2

# Redford

Copper Door: Phil Jacques, 11

Murphy's: Andrea Paquin, 4 p.m.

# **Brookline**

Averill House: Jackie Therrien, 1:30 p.m.

# Canterbury

Shaker Village: Liz and Dan Faiella, 4 p.m.

## Concord

Cheers: Peter Peterson, 5 p.m.

## Contoocook

Contoocook Cider Co: Andrew Geano, 3 p.m.

# **Epping**

Telly's: Dave Ayotte Duo, 5 p.m.

# Hampton

Bernie's: Double Tiger, 8 p.m. The Goat: Alex Calabrese, 1 p.m.; Chris Toler, 8 p.m. Hampton Beach Sea Shell

Stage: Irish festival, 6 p.m. McGuirk's: Todd Trusty, 1 p.m.; Charley Carrozo, 8 p.m. Sea Ketch: Lewis Goodwin, 8 p.m.

Smuttynose: Ralph Allen, 12:30 Wreck Yard: 90 Miles Away, 1

# Hudson

p.m.

Lynn's 102: Burch Hill, 4 p.m.

# Laconia

Fratello's: Peter Pappas, 6 p.m. T-Bones: Casey Roop, 4 p.m.

## Londonderry

Stumble Inn: 603's, 4 p.m.

Derryfield: Chad LaMarsh, 5 p.m. Firefly: Chuck Alaimo, 11 a.m. The Goat: Mike Jetti, 10 a.m.; Garrett Smith, 7 p.m.

KC's: Dave Clark, 3 p.m. Stark Park: Debby Larkin & Jeff Stout, 2 p.m.

Strange Brew: One Big Soul Jam, 7 p.m.

## Milford

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

Stella Blu: Brooks Young, 3 p.m.

# **New Boston**

Molly's: The Incidentals, 1 p.m.

## **Pembroke**

Pembroke City Limits: Gary Smith's Jazz Gathering, 1:30 p.m.

## **Portsmouth**

Gas Light: Rebecca Turmel, 2 p.m.; Rockspring, 6 p.m. The Goat: Rob Pagnano, 9 p.m.

## Salem

Copper Door: Steve Aubert, 11

Luna: Jared Rocco, 4 p.m.

## Windham

Old School: Mike Gacek, 2 p.m.

# Monday, Aug. 5 **Bedford**

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

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

# Epping

Telly's: Casey Roop, 6:30 p.m. Gilford Patrick's Pub: open mic w/ John

# McArthur, 6 p.m.

Hampton Bernie's: line dancing, 7 p.m. The Goat: Caylin Costello, 8 p.m. Hampton Beach Sea Shell Stage: Being Petty (Tom Petty tribute), 7 & 8:30 p.m.

McGuirk's: Kieran McNally, 1 p.m.; Jermaine, 8 p.m. Sea Ketch: Alex Roy, 8 p.m.

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

# Laconia

Fratello's: Henry Laliberte, 6 M/S Mt. Washington Cruise:

Charlie Chonopoulos, 6 p.m.

TRAD IS RAD

Looking for some roots music with Celtic flavor? Look no further than JD and the Stonemasons. Described as "New England's most rollicking band of traditional musicians," this highstepping quintet touches down at the Cantin Room (16 S. Main St., Concord, 225-1111, banknhstage.com) on Sunday, Aug. 4, at 6 p.m. Tickets cost \$15 plus fees.



# MIKE'D UP

Mike Koutrobis has worked as an MMA ring announcer, a Ringling Brothers clown and one of New England's most popular DJs, but his heart belongs to comedy. He stops by the Averill House Winery (21 Averill Road, Brookline, 371-2296, averillhousevineyard. com) on Saturday, Aug. 10, at 6 p.m. Tickets cost \$20 plus fees.

# Londonderry

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

### Manchester

Fratello's: Phil Jacques, 6 p.m. The Goat: Musical Bingo Nation, 7 p.m.; Jonny Friday, 8 p.m. Salona: music bingo with Jennifer Mitchell, 6 p.m. Strange Brew: music bingo, 8 p.m.

# Merrimack

Homestead: Chris Lester, 6 p.m.

### Nashua

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

## **Portsmouth**

Gas Light: Krystian Beal, 2 p.m.; Tim Theriault, 7:30 p.m.

The Goat: Musical Bingo Nation, 7 p.m.; Andrew Dostie, 9 p.m.

# Tuesday, Aug. 6

Bedford

Murphy's: Dave Clark, 5:30 p.m.

# Concord

Barley House: Irish session, 6 p.m. Kiwanis Riverfront Park: Nevers' Band, 7 p.m. Tandy's: open mic, 8 p.m.

# **Epping**

Telly's: Krystian Beal, 6:30 p.m.

## Hampton

The Goat: Ryan Flynn, 8 p.m. Hampton Beach Sea Shell Stage: The Bel Airs, 7 & 8:30 p.m. McGuirk's: Karen Grenier, p.m.; Kamryn Richard, 8 p.m. Sea Ketch: Lewis Goodwin, 1 p.m.; Stephen DeCuire, 8 p.m. Wally's: music bingo, 7 p.m.

# Henniker

Angela Robinson Bandstand: The Shana Stack Band, 6 p.m.

# Laconia

Fratello's: Ralph Allen, 6 p.m.

# Manchester

Fratello's: Clint Lapointe, 6 p.m.

The Goat: Karaoke w/ George Hampton Cox, 8 p.m. KC's Rib Shack: Paul & Nate open mic, 7 p.m.

# Mason

The Range: Brother Seamus, 6

## Merrimack

Homestead: Rich Wallace, 6 p.m.

## **New Boston**

Common: The Slakas, 6 p.m.

## **Portsmouth**

Gas Light: Chris Powers, 2 p.m.; Pete Peterson, 7:30 p.m.

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

## Rochester

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

## Seahrook

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

Tilton Farmers Market: Richard Gehrts, 3:30 p.m.

# Wednesday, Aug. 7 Atkinson

Atkinson Country Club: Joe Winslow Duo, 5 p.m.

## **Bedford**

Bedford Village Common Park: Knock On Wood, 6 p.m. Murphy's: Tyler Levs, 5:30 p.m.

# Concord

Courtyard Marriott: Justin Milford Cohn, 5:30 p.m. Tandy's: karaoke, 8 p.m. Uno Pizzeria: Ryan Williamson,

# 6 p.m. Derry

Fody's: karaoke, 7 p.m.

# **Epping**

Telly's: Freddie Catalfo, 6:30 p.m.

Bernie's: Shaboozy, 8 p.m. The Goat: Justin Jordan, 8 p.m. Hampton Beach Sea Shell Stage: The Shakerz, 7 & 8:30 p.m. McGuirk's: Karen Grenier. 1 p.m.; Sean Buckley, 8 p.m. Sea Ketch: Paul Lussier, 1 p.m.

## Hudson

Lynn's 102: music bingo, 7 p.m.

# **Kingston**

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

### Laconia

Fratello's: Rich Wallace, 6 p.m. M/S Mt. Washington Cruise: Chris Powers, 6 p.m.

# Londonderry

Stumble Inn: Heather Anne Duo, 6 p.m.

Town Common: Martin and Kelly, 7 p.m.

## Manchester

Derryfield: Dave Clark, 6 p.m. Firefly: Andrea Paquin, 5 p.m. Fratello's: Jamie Hughes, 6 p.m. The Goat: 603 line dancing, 7 p.m.; Chris Gendron, 10 p.m. Stark Brewing: Cox karaoke, 8

Strange Brew: open mic w/ Jordan Quinn & Scott Armstrong, 8

# Merrimack

Abbie Griffin Park: Island Castaways Band, 6 p.m.

Homestead: Clint Lapointe, 6

Riley's: acoustic Wednesday, 7

Stonecutters Pub: open mic, 8

# **Pelham**

Village Green: 4EverFab Band and Cruise Night (car show), 6

# COMEDY THIS WEEK AND BEYOND

# Comedy

# Weekly comedy nights

- Wednesday Ruby Room at 8:30 p.m. the Shaskeen in Manchester, • Garrison Keillor BNH Stage shaskeenirishpub.com, 9 p.m.
- · Thursdays Laugh Attic at Aug. 9, 7:30 p.m. Strange Brew in Manchester, strangebrewtavern.net,
- Saturday Murphy's Taproom in Manchester, murphystaproom.com, 8 p.m.

- club.com, Saturday, Aug. 3, 8

- Lounge in Portsmouth, themusichall.org, Saturday, Aug. 3,
- in Concord, ccanh.com, Friday,
- Lenny Clarke Tupelo in 8:30 Derry, tupelomusichall.org, Friday, Aug. 9, 8 p.m.
  - Mike Koutrobis Averill House in Brookline, averillhousevineyard.com, Saturday, Aug. 10, 6 p.m.
- Garrison Keillor Park The-• Matthew P. Browne McCue's atre in Jaffrey, theparktheatre. in Portsmouth, mccuescomedy- org, Saturday, Aug. 10, 7:30 Cher Lynn McCue's in Ports-
- Orlando Leyba Music Hall in Manchester, headlinesnh.



Kelly MacFarland

com, Saturday, Aug. 10, 8:30

EJ Murphy/Liam Hales/ mouth. mccuescomedyclub. • Philip Anthony Headliners, com, Saturday, Aug. 10, 8:30

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# **Events**

 General knowledge trivia night Thursday, Aug. 1, 7:30 p.m. at Chunky's (707 Huse Road, Manchester, chunkys.com).

# Weekly

- Thursday trivia with Game Time Trivia at Mitchell BBQ (50 N. Main St., Rochester, 332-2537, mitchellhillbbq.com) at 6 p.m.
- · Thursday trivia with ABC Trivia at Oddball Brewing (6 Glass St., Suncook, 210-5654, oddballbrewingnh.com) at 6 p.m.
- Thursday trivia at Reed's North (2 E. Main St., Warner, 456-2143. reedsnorth.com) from 6 to 8 p.m.
- Thursday trivia at Station 101 (193 Union Sq., Milford, 249-5416) at 6:30 p.m.
- Thursday music trivia at Day of the Dead Taqueria (454 Charles Bancroft Hwy., Litchfield, 377-

7664) at 6:30 p.m.

- Thursday trivia with Geeks Who Drink at the Barley House (132 N. Main St., Concord, thebarleyhouse.com) at 7 p.m.
- Time Trivia at Hart's Turkey Farm (223 DW Highway, Meredith, 279-6212, hartsturkeyfarm.com) from 7 to 9:30 p.m.
- · Thursday Opinionation by Sporcle trivia at Uno Pizzeria & Grill (15 Fort Eddy Road, 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 trivia at Shooters Sports Pub (6 Columbus Ave., Exeter, 772-3856) at 7:15 p.m.
- Thursday trivia at Liquid Therapy (14 Court St., Nashua, 402-9391) at 7:30 p.m.
- Thursday trivia at Game Changer Sports Bar (4 Orchard View Londonderry; 216-1396,

gamechangersportsbar.com) from 8 to 10 p.m.

- Thursday trivia at Strange Brew (88 Market St., Manchester, 666-4292) at 8 p.m.
- Thursday trivia with Game First Thursday of every month trivia at Fody's (9 Clinton St., Nashua, fodystavern.com) at 8
  - First and third Thursday of every month trivia at To Share Brewing (720 Union St., Manchester, tosharebrewing.com) at 6:30 p.m.
  - Friday trivia at Biergarten Anheuser-Busch (221 DW Highway, Merrimack) from 6 to 8 p.m.
  - · Sunday trivia at Mountain Base Brewery (553 Mast Road, No. 111, Goffstown, 315-8382) at 4
  - Monday Pub Ouiz at Shaskeen (909 Elm St., Manchester, 625-0246, shaskeenirishpub.com) at 7:30 p.m.
  - Tuesday trivia at Able Ebenezer

Brewing (31 Columbia Circle, • Wednesday trivia at Commu-Merrimack, 844-223-2253) at 6

- Tuesday trivia at Sea Dog Brewing (5 Water St., Exeter, 793-5116) at 6 p.m.
- Tuesday trivia at Second Brook Bar & Grill (1100 Hooksett Road, Hooksett, secondbrook.com) at 7
- 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
- Tuesday trivia at Gibb's Garage Bar (3612 Lafayette Road, Portsmouth, gibbsgaragebar.com) from 8 to 10 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.

• 331/3 Live: Killer Queen Expe-

rience (Queen tribute) Saturday,

Aug. 3, 8 p.m., Tupelo in Derry,

Box of Rain (Grateful Dead

tribute) Saturday, Aug. 3, 9 p.m.,

Stone Church in Newmarket,

• Jackie Therrien Sunday, Aug.

4, 1:30 p.m., Averill House in

Brookline, averillhousevineyard.

• Wildflower Sunday, Aug. 4, 3

p.m., 3S Artspace in Portsmouth,

JD and the Stonemasons

Lamb of God/Mastodon

Sunday, Aug. 4, 6 p.m., Cantin

Sunday, Aug. 4, 6 p.m., SNHU

Arena in Manchester, snhuarena.

Styx/Foreigner Sunday, Aug.

4, 7 p.m., BankNH Pavilion in

Pressing Strings Sunday, Aug.

4, 7 p.m., Press Room in Ports-

Jeremiah Johnson Band Sun-

day, Aug. 4, 7:30 p.m., Jimmy's

Portsmouth, jimmysoncon-

Gilford, banknhpavilion.com

mouth, pressroomnh.com

Room in Concord, ccanh.com

tupelomusichall.com

stonechurchrocks.com

3sarts.com

p.m., Flying Monkey in Plymouth, flyingmonkeynh.com

nitvoven.com) at 6 p.m.

mans, beer) at 6 p.m.

6 p.m.

ia, 21+, at Feathered Friend (231

S. Main St., Concord, 715-2347,

featheredfriendbrewing.com) at

Wednesday trivia at Lithermans

Wednesday trivia at Otto (33

Wednesday trivia at Spyglass

Brewing Co. (306 Innovative

Way, Nashua, 546-2965, spyglass-

• Wednesday trivia at Topwater

Brewing (748 Calef Hwy., Bar-

• Wednesday trivia at Popovers

(11 Brickyard Sq., Epping, 734-

4724, popoversonthesquare.com)

rington, 664-5444) at 6 p.m.

brewing.com) at 6 p.m.

from 6:30 to 8 p.m.

Water St., Exeter, 810-6886) at 6

(126 Hall St., Concord, lither-

- Happy Together Tour Sunday, Aug. 4, 8 p.m., Casino Ballroom
- p.m., 3S Artspace in Portsmouth,
- Bob Halperin Monday, Aug. 5, 5:30 p.m., Press Room in
- Allen Stone Monday, Aug. 5, 7 p.m., Prescott Park in Ports-
- Robert Jon & the Wreck Monday, Aug. 5, 7:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.com
- 311 Tuesday, Aug. 6, 7 p.m., BankNH Pavilion in Gilford, banknhpavilion.com
- Tuesday, Aug. 6, 7:30 p.m., Jimmy's in Portsmouth, jimmyson-
- St. Lundi/Jake Thistle barn.com
- Della Mae/The Last Revel gress.com• Zach Nugent's Wednesday, Aug. 7, 7 p.m., Dead Set Sunday, Aug. 4, 7:30 Prescott Park in Portsmouth

• Wednesday The Greatest Trivnity Oven (845 Lafayette Road, ia in the World at Revolution Hampton, 601-6311, thecommu-Taproom and Grill (61 N. Main St., Rochester, 244-3042, revolu-• Wednesday Brews & Qs trivtiontaproomandgrill.com/upcom-

ing-events) at 6:30 p.m.

- Wednesday trivia at Don Ramon (6 Whitney St., Merrimack, 420-8468) from 7 to 9 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 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.
- Second Wednesday of every month trivia at Park Theatre (19 Main St., Jaffrey; 532-9300, theparktheatre.org) at 7:30 p.m.

# Concerts

- The Boneshakers Thursday, Aug. 1, 7:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.
- Niko Moon Thursday, Aug. 1, 8 p.m., Casino Ballroom in Hampton, casinoballroom.com
- Nick Prato Thursday, Aug. 1, 8 p.m., Press Room in Portsmouth, pressroomnh.com
- Band Beyond Description (Jerry Garcia Band tribute) Thursday, Aug. 1, 8 p.m., Stone Church in Newmarket, stonechurchrocks.com
- John Cruz/Gooseberry Friday, Aug. 2, 7 p.m., Press Room in Portsmouth, pressroomnh.
- · Joy Oladokun Friday, Aug. 2, 7 p.m., Prescott Park in Portsmouth
- Sun June Friday, Aug. 2, 7 p.m., Word Barn in Exeter, thewordbarn.com
- Hayley Sales Friday, Aug. 2, 7:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.com
- Lachune Friday, Aug. 2, 7:30 p.m., Park Theatre in Jaffrey, theparktheatre.org
- Jerry Harrison & Adrian

Belew Friday, Aug. 2, 8 p.m., Tupelo in Derry, tupelomusichall.com

- Steel Pulse Friday, Aug. 2, 8 p.m., Casino Ballroom in Hampton Beach, casinoballroom.com
- · Zach Nugent's Dead Set Friday, Aug. 2, 8 p.m., BNH Stage in Concord, ccanh.com
- · No Shoes Nation (Kenny Chesney tribute) Friday, Aug. 2, 8 p.m., Lakeport Opera House in Laconia, lakeportopera.com
- Jerry Duty (Jerry Garcia Band tribute) Friday, Aug. 2, 9 p.m., Stone Church in Newmarket, stonechurchrocks.com
- · Dancing Dream (ABBA tribute) Saturday, Aug. 3, 4 p.m. and 8 p.m., Lakeport Opera House in Laconia, lakeportopera.com• Rani Arbo & Daisy Mayhem Saturday, Aug. 3, 7 p.m., Word Barn in Exeter, thewordbanrn.
- Bill Frisell Four Saturday, Aug. 3, 7 and 9:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.com
- Judy Collins Saturday, Aug. 3, 7:30 p.m., Castle in the Clouds in Moultonborough
- Glenn Miller Orchestra Sat-



33 1/3 Live

urday, Aug. 3, 7:30 p.m., Flying Monkey in Plymouth, flyingmonkeynh.com

- The Greatest Love of All Whitney Houston tribute) Saturday, Aug. 3, 7:30 p.m., Castle in the Clouds at Moultonbor-
- · Flying Ivories Saturday, Aug. 3, 8 p.m., LaBelle Amherst, labellewinery.com
- Sonny Landreth & Cindy Cashdollar Saturday, Aug. 3, 8 p.m., 3S Artspace in Portsmouth, 3sarts.org
- Get The Led Out (Led Zeppelin tribute) Saturday, Aug. 3, 8 p.m., Casino Ballroom in Hampton Beach, casinoballroomc.om

- in Hampton Beach, casinoballroom.com • Wildflower Sunday, Aug. 4, 8
- 3sarts.org
- Portsmouth, pressroomnh.com

- Corvettes Doo Wop Review congress.com
- Wednesday, Aug. 7, 7 p.m., Word Barn in Exeter, theword-

- · Hot Club of Cowtown Wednesday, Aug. 7, 7:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.com
- AM Gold (yacht rock tribute) Wednesday, Aug. 7, 8 p.m., Lakeport Opera House in Laconia, lakeportopera.com
- · Della Mae Thursday, Aug. 8, 7:30 p.m., Flying Monkey in Plymouth, flyingmonkeynh.com Nicole Zuraitis Thursday,
- Aug. 8, 7:30 p.m., Jimmy's in Portsmouth, jimmysoncongress.
- The Greatest Love of All (Whitney Houston tribute) Thursday, Aug. 8, 8 p.m., Nashua Center for the Arts, nashuacenterforthearts.com
- Iron Maidens (Iron Maiden tribute) Thursday, Aug. 8, 8 p.m., Tupelo in Derry, tupelomusichall.com
- · Kenny Wayne Shepherd Thursday, Aug. 8, 8 p.m., Casino Ballroom in Hampton Beach, casinoballroom.com
- The Eagles Experience Thursday, Aug. 8, 8 p.m., LaBelle Amherst, labellewinery.com



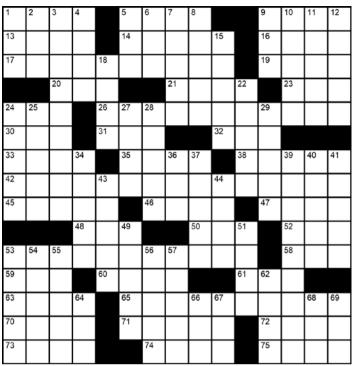


After getting his start on the New England comedy scene, Matthew B. Browne has toured the country, honing his comedic voice before a diverse national audience. He returns to McCue's (580 Portsmouth Traffic Circle. Portsmouth, mccuescomedyclub.com) on Saturday, Aug. 3, at 8 p.m. Tickets cost \$25 plus fees.

**ZACH ATTACK** 

Did you miss Dead & Co. at the Sphere? You're in luck — Zach Nugent's Dead Set is coming to the Flying Monkey (39 Main St., Plymouth, 536-2551, flyingmonkeynh.com). The guitar wunderkind has gone from learning Grateful Dead songs in his bedroom to recreating their distinctive sound for a new generation of fans. The fun starts at 7:30 p.m. on Sunday, Aug. 4, and tickets range from \$29 to \$74, plus fees.

# Create New Folder"— contains five.



# Across

- 1. Playbill roster
- 5. "Pardon me"
- 9. Call partner?
- 13. Classic New Yorker cartoonist Peter
- 14. Confusion
- 16. Shakespeare's river
- 17. Her latest album is 2020's "Fetch the Bolt Cutters"
- 19. Zeus's wife
- 20. Actor Wheaton
- Rent-(airport-adjacent service)
- 23. Sat (GPS system)
- 24. Binge
- 26. Unofficial title for Stuart Sutcliffe or Pete Best
- 30. Frequent site for athletic injuries
- 31. CIO's partner
- 32. Word before Faithful or school
- 33. Word on a gift card
- 35. Remarked
- 38. Picture in a dream
- 42. Underground signal carrier, mavbe
- 45. Her "Hello" is used in the new "Weird" Al polka medley
- 46. Herb used in some ritual burnings
- 47. Element #10
- 48. Sheep sound
- 50. Category
- 52. Monopoly quad, for short
- 53. Culmination of a hero-versus-villain arc
- 58. Pinstriped baseball team, on scoreboards
- 59. Indignation
- 60. Pasture mom

- 61. Seoul-based automaker
- 63. Medicine bottle
- 65. Completely healthy, with "in"
- 70. "Cómo usted?"
- 71. Brightly colored aquarium fish
- 72. Enjoy some jerky

Find and Circle...

America

Six four-letter mammals

Three European countries

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Second U.S. president

Three five-letter types of dogs

- 73. Display
- 74. Basketballer O'Neal who cohosts
- "Lucky 13"

В

75. Park in London

# Down

- 1. Halflatte
- 2. Shapiro who hosted the latest season of "The Mole"
- 3. Paperweight that gets shaken
- 4. "Beloved" novelist Morrison
- 5. Reddit Q&A feature, for short
- 6. Trending
- 7. Person living abroad, informally
- 8. Garden ground cover
- 9. "A Christmas Carol" outburst
- 10. Big do
- 11. Reef component
- 12. Rapscallion
- 15. Singer Bryson who duetted on
- "A Whole New World" (the version that hit #1)
- Romeo (sports car)
- 22. Memento of the past
- 24. Mediterranean port city
- 25. Pungent
- 27. "In that case ..."
- 28. Moves, as wings
- Madison Ave. exec. stereotypically
- 34. Peach dessert name
- 36. Give chance
- 37. 7, but not 77
- 39. Civil rights activist and King mentor Ralph

 $\square$ 

D

Ζ

- 40. High praise
- 41. Minuscule, cutely
- 43. Territory

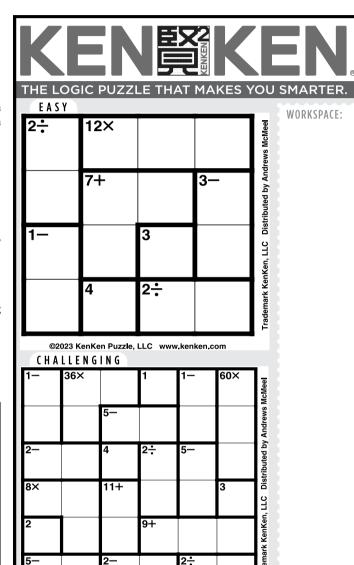
WORD ★Roundup

Last Week's Answers: AXILLARY DWELLING SCALLION SMALLEST ALLY / STREAM BROOK RIVER / RAVINE CLIFF HILL / POKER RUMMY /

44. Honeycomb compartment

- 49. To the rear, nautically
- 51. Actress Palmer
- 53. Till bills
- 54. Like James Joyce
- 55. "That's swell"
- 56. Spring sign
- 57. Tithing amount
- 62. Pruritus
- 64. It's practiced as an occupation

- 66. Time of history
- 67. Answer section?
- 68. Light bulb variety
- 69. Source of milk for pecorino cheese
- © 2024 Matt Jones



# **RULES**

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

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2 The numbers within the heavily

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.

outlined boxes, called cages, must

PREVIOUS ANSWERS

3

HIPPO | AUGUST 1 - 7, 2024 | PAGE 35

# **ROCK AND ROLL CROSSWORDS** BY TODD SANTOS

# Canceled

### Across

- 1. 'Have You Ever Needed Someone 'Def Leppard
- 6. Repeated word in 90s 'Uninvited' band name 10. "I'm the king of rock. there is none higher, sucker MCs should call me "
- 14. British 'Rolling Blackouts' band ! Team
- 15. Indian playback singer for 7 decades Bhosle
- 16. This Billy did 'Charmed Life' album in '90
- 17. Audioslave " my deathbed I will pray to the gods and the angels" 18. Donovan sang of this 13-19 year old 'Angel'

- 19. 'We Clothes Off' Jermaine Stewart
- 20. Jerry Lee Lewis misspells 'Whole Lotta Shakin'
- 22. Rapper Snoop Doggy
- 24. Melissa Etheridge 'Like The Way '
- 25. The 1975 'Love We Made It'
- 27. 'Be Not Nobody' Vanessa
- 29. Nirvana's Velvet Underground cover 'Here She'
- 33. Duran Duran 'Hungry Like The Wolf' album
- 34. Silverchair 'Song (Open Fire)'
- 35. Shakes up, as star death news
- 37. The Everly Brothers and Simon & Garfunkel, e.g.
- 16

70

- 70. Darkness plays host on 'Everybody Have Time'
- 71. Van Morrison "But \_\_ wanted

- Have To Take Our 41. 'Until Your Love Comes Back Around' spinoff of band Boston
  - 42. Hilo hello to star in Hawaii 44. Hurt's 'Fighting' Confucian path or this
  - 45. Pre-Badfinger band that went to Brown, Yale & Cornell?
  - 48. Lynn Strait band
  - 49. A cool Tom Petty said 'All Work Out'
  - 50. Sum 41 'What Am Say?'
  - 52. ELP member with Keith Emerson & Carl Palmer
  - 54. Spontaneously slaying rehearsal
  - 58. David Bowie guitarist Slick
  - 59. Bobbie Gentry did a tribute or To Billie Joe'
  - 60. Canadians The Union
  - 62. Deaf Havana bargained on ' Halfway, At Least'
  - 66. Lynyrd Skynyrd (Pronounced Leh- Skin-Nerd)
  - 68. Bruce Hornsby classic 'The Way

# R&R answer from pg 40 of 7/25



was one free lunch"

- 72. Jessican Simpson's ex Lachey
- 73. White of Santigold
- 74. Rolling Stones "I red door and I want it painted black"
- 75. 60s 'Lonely Boy' Paul
- 76. VIP pass holders

# Down

- 1. '96 Melvins album for going dateless
- 2. "It can't be!" exclamation when band cancels
- 3. Billie Eilish "In a hospital remember you said you were scared"
- 4. Pains, as star no-shows
- 5. German rockers that don't want to do much, perhaps
- 6. Homeless rocker pet, perhaps
- 7. Bob Dylan "I to care, but things have changed"
- 8. Phantom Planet's 'California' was theme song to this show
- 9. Megadeth classic '
- 10. Slipknot turntablist Wilson
- 11. Bryan Adams "You know it's true, everything I do ohh, for you"
- 12. Composition built around recurring theme
- 13. Knighted 'Goodbye Yellow Brick Road' John
- 21. Vanilla Ice did 'Rap' for

# Jonesin' answer from pg 39 of 7/25



- TMNT II: The Secret Of The Ooze 23. Pattern of fest map lines to find
- 26. 'My Number' Oxford band
  - 28. Skip To The
  - 29. Shania Twain "In my am the driver"
  - 30. Your video gets played \_\_ for you to watch
  - 31. Phish song about a labyrinth?
  - 32. Joe Jackson doesn't know the
  - difference on 'Right And 36. REO Speedwagon "It's time to
  - bring this ship into the" this
  - 38. Beyoncé covered this James
  - 39. Repeated word in 'It's My Life' band name 40. Like one and only member
  - 43. 'Anarchy In The UK' is in Bradley Cooper '10 film The (hyph)
  - 46. Yames of Monsters Of Folk/My Morning Jacket
  - 47. Dead Boys frontman Bators
  - 49. Genesis is in US as an 'Alien'
  - 51. Buddy Jewell 'Row'
  - 53. Frankie Valli song to John Travolta musical
  - 54. Pop rock 'Sucker' Brothers
  - 55. British 'Skyfall' singer
  - 56. 'Soldiers Last Letter' Haggard
  - 57. '92 Swing Out Sister album '\_\_\_ Touch With Yourself"
  - 61. 'You And I' funkster James
  - 63. R&B Singer Braxton
  - 64. 'Roll Away The Stone' The
  - Hoople 65. Actress/model Sedgwick that
  - inspired The Cult song
  - 67. Meg's Warped tour sister
  - 69. No Doubt genre combining calypso
  - © 2024 Todd Santos

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

# **NITE SUDOKU**

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

King Classic Sudoku Puzzle A									
9	4		8	5		3			
	6			3		1			
1		3	6		7	9	5	2	
		4	9			7			Ĭnc.
2		9		6	3		4		dicate.
	1	6	5		4			3	es Svn
			7					5	Featur
7	3	5						1	©2024 King Features Syndicate. Inc.
6	2	1			5				©2024

72

King Classic Sudoku							Pu	zzie B
						3		4
2				9			1	
			8				9	
	3		4		5	7		1
5								
7		8			9			
			1			9	3	7
	2				8			
	5	1	9		4		8	
Diffic	ulty:	***	•		•	-		•

King	Class	ic Su	doku			Puzzle C			
	2			9				3	
5		9				7		4	
3		7	6						
	5		7	2		4			] .
						9			1.
	4			5				8	2
	3				6	8	1		1
						3			17:22
7				4				2	SOON Wing Property Completed Lan

Difficulty: ★★★★

Difficulty: ★

## SIGNS OF LIFE

All quotes are from Adulting: How to Become a Grown-Up in 468 Easy(ish) Steps, by Kelly Williams Brown, born Aug. 6, 1984.

not leave to crust for tomorrow what may be wiped up today. Get some reusable paper towels.

Virgo (Aug. 23 – Sept. 22) Step 71: *Until you are a good cook, follow recipes.* Jump to recipe.

Libra (Sept. 23 – Oct. 22) Step 157: Do not tell the Internet what you think of vour job. Nope.

**Scorpio (Oct. 23 – Nov. 21)** *Step 99:* If you forget someone's name, try to trick them into saving it. Or just go with Bob.

Sagittarius (Nov. 22 – Dec. 21) Step 298: If there is something you want your friends to do, and it's important, spell that out ahead of time rather than being angry when people fail to read your mind. Spelling test!

Capricorn (Dec. 22 - Jan. 19) Step

240: Get scheduled maintenance every thirty thousand miles, or as indicated in the owner's manual. At least the oil changes.

Aquarius (Jan. 20 - Feb. 18) Step 155: Treat casual Fridays as not-casual Fridays. ... prevailing wisdom does hold that you should dress for the job you want, not the one you have. No, couch potato is not a job.

Pisces (Feb. 19 - March **20)** Step 145: Do not bring anyone — not your mom, dad, boyfriend, cat, step-cousin, frienemy, anyone — with you to a job interview. ... If you need a ride to the interview, that's fine, but this person must remain invisible to the employer. Who wants the job? You want the job.

Aries (March 21 - April 19) Step 96: Do not be intimidated by glamorous people. They're more scared of you than you are of them.

Taurus (April 20 – May 20) Step 244: Leo (July 23 – Aug. 22) Step 35: Do Let your deodorant dry before you put on clothing. That's your 'me' time.

> Gemini (May 21 - June 20) Step 6: Stop enjoying things ironically. Just enjoy them. Know what? I love Britney Spears and Forever 21. And I could pretend like it's this whole meta thing where I'm not actually enjoying it but rather just making this esoteric statement on lowbrow culture, but.... You don't need to make your tastes a self-conscious statement about who you are. Just unapologetically like the things you like. Hey, Olympic table tennis is on!

> Cancer (June 21 - July 22) Step 18: Buy toilet paper in bulk. Up to a point.

LITTLE W©RDS

**SOLUTIONS** 

**ER** 

ME

**VEN** 

EL

Find the 7 words to match the 7 clues. The numbers in parentheses a

EY

EX

BE

ES

Last Week's Answers: 1. NISSAN 2. FEMALE 3. SUPERHEROES 4. PERCUSSION 5. COPY 6. FOREIGNERS 7. ESPN

**REC** 

**SES** 

ELE

DEG

represent the number of letters in each solution. Each letter

will be necessary to complete the puzzle.

1 New England prep school (6)

2 decorate with gemstones (7)

6 former talk show host Ellen (9)

3 embroidered opening (6)

5 fifth prime number (6)

7 ebbs, like the tide (7)

NE

ED

RES

ET

4 archenemies (7)

**CLUES** 

**JEW** 

**ENE** 

ET

EL

combination can be used only once, but all letter combinations







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# **Puzzle C**

		1	3	8	7	6	2	5	9	4
		2	6	7	9	4	5	8	1	3
		9	5	4	8	1	3	6	7	2
	in.	7	9	3	5	8	4	2	6	1
	dicate	4	2	1	3	7	6	9	5	8
	©2024 King Features Syndicate, Inc.	6	8	5	1	2	9	3	4	7
	Featur	5	1	9	4	3	8	7	2	6
	King	8	7	2	6	5	1	4	3	9
	©202:	3	4	6	2	9	7	1	8	5
-					_	_				

## Sudoku Answers from pg 40 of 7/25 **Puzzle A Puzzle B**

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

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

# 7 1 2 5 4 3 8 6 9 9 6 8 1 2 7 4 5 3 5 3 4 6 8 9 1 7 2 Difficulty: \*\*\*

Semester begins August 26!



RSVP: nashuacc.edu/openhouse

# **Great Art**

The Welsh town of Ruthin, Denbighshire, is struggling to embrace a 43-foot-tall inflatable figure of a laughing man in an odd squatting position, resting on a ball. Wales Online reported that the installation is related to the Ruthin International Arts Festival and was created by Chinese artist Yue Minjun, known for his self-portraits. Locals aren't impressed; some say the "sickly pink color of the piece" is frightening please. He looks constipated. Monstrosity!" Wales Online, July 24

# **Eyewitness News**

Remarkably, two brothers out fishing off the coast of Rye, New Hampshire, on July 23 caught a once-in-a-lifetime experience on video: A 30-foot-long humpback whale breached nearby, throwing itself onto the back of a boat where Ryland Kenney, 44, and Greg Paquette, 54, were fishing. As the front of the boat rose into the air, Kenney and Paquette were thrown into the water. "As it collapsed onto the boat, the mouth closed and smashed the top of the motor and I heard a big crunch," Kenney told The New York Times, "I had three sec-

onds to act. I wasn't scared. I didn't have time to be scared." Colin Yager, 16, who took the video, and his brother, Wyatt, rushed over to pull the men, who were unhurt, out of the water. Kenney said he'll take some time away from the water to work on his boat, which will include a radar system that can detect nearby whales. New York Times, July 24

# Ewwwwww!

Gizmodo reported on July 19 that a children, and one woman said, "Oh few days before in Portoviejo, Ecuador, doctors removed an obstruction from a 24-year-old woman's stomach that had caused her pain, vomiting and difficulty eating. The object was a 16-inch-long hairball that weighed 2 pounds, Verdi Cevallos Balda General Hospital announced. The mass was so large it could be detected "by touch from the outside," said lead surgeon Pedro Lovato. It had started to move into her intestines, but doctors said it had not caused serious injury to her stomach and she would recover. The hairball was likely caused by trichophagia, a form of disordered eating where people swallow their hair. The patient is receiving comprehensive treatment. Gizmodo, July 19

# **Florida**

The Walton County Sheriff's Office had to remind Floridians on July 18 not to "approach black bears at any time," United Press International reported. The bear in question was hanging out near Highway 98 in Santa Rosa Beach, looking "depressed," and onlookers were getting too close for comfort trying to take a selfie with it. Deputies borrowed a song title, "If Not Friend, Why Friend Shaped?" to discourage residents from cozying up to the sad-looking guy. A Florida Fish and Wildlife Conservation Commission biologist visited the scene, but the bear wandered back into the woods. UPI, July 21

# **Not Food**

Reality show contestants Spencer "Corry" Jones and Oliver Dev were booted from USA Network's production of Race to Survive after an incident involving a protected New Zealand bird, BoingBoing reported on July 23. Jones said he knew he was breaking a rule when he caught, killed and ate the flightless weka bird during episode eight, but he was "desperate and hungry. Survival in the bush of New Zealand is not easy," he noted. Punishment for killing the bird

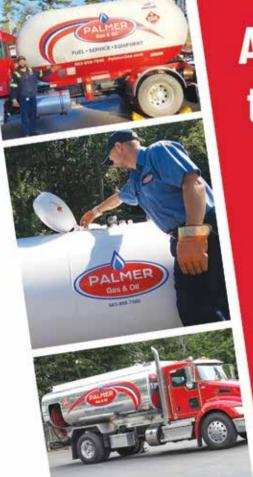
could be up to two years in prison or a fine of about \$60,000 (U.S.). BoingBoing. July 23

# **News You Can Use**

The Ohio Supreme Court (!) ruled on July 25 that — are you ready? — bones are a natural part of chicken, so consumers of boneless chicken wings should be vigilant about them while eating, and that the presence of bones does not constitute a breach of duty on the part of the restaurant. The Columbus Dispatch reported that the 4-3 decision was derided by Democrats on the court, who contended that the question was one for a jury, not an appeals court. "The result in this case is another nail in the coffin of the American jury system," said Justice Michael Donnelly. The case originated with an April 2016 incident in which Michael Berkheimer felt "something go down the wrong pipe" while enjoying wings; he sued in 2017. Columbus Dispatch, July 25

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

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