

the Hippo

OCT. 31 - NOV. 6, 2024

ART WALK IN
CONCORD P.15

SLEAZY VEGAN
FINDS A HOME P.22

LOCAL NEWS, FOOD, ARTS AND ENTERTAINMENT

FREE

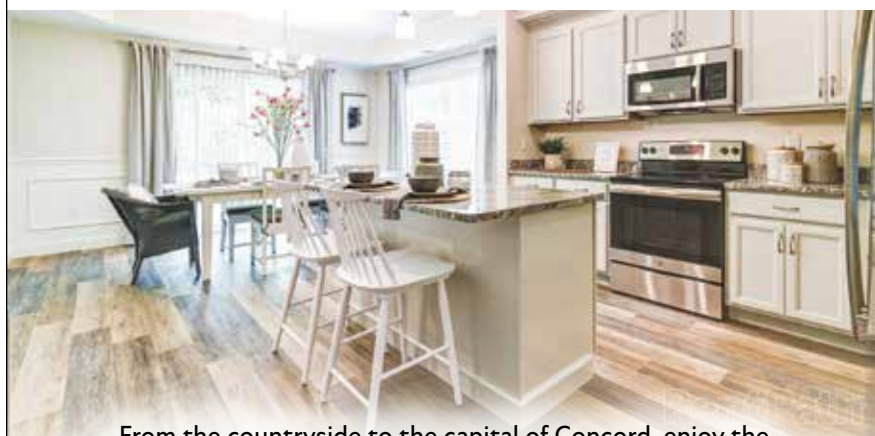
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INSIDE: LIVE MUSIC FOR THE WEEKEND

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ON THE COVER

10 Gin is having a moment. In this week's cover story, John Fladd talks to local gin makers and mixologists about what goes into this crisp spirit and different ways to sip it. He also looks at next week's Distiller's Showcase (Thursday, Nov. 7, 6 to 8:30 p.m.).



ALSO ON THE COVER Concord starts the weekend with an Art Walk on Friday (see page 15) – and see page 16 for details on more art shows and tours this weekend. Well known food truck Sleazy Vegan gets a brick and mortar location (see page 22). And this week and every week find live music for your weekend – from the gigs to relax to at area restaurants and breweries listed in the Music This Week (page 30) to the big ticketed shows in the Concert listings (page 34) there is music for every mood.

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NEWS & NOTES

Voting info

The general election is Tuesday, Nov. 5. Find information about registering to vote, which can be done at the polling place on Election Day, as well as what identification to bring and information about accessible voting at the NH Secretary of State's website, sos.nh.gov. The Voter Information Lookup page (app.sos.nh.gov/viphome) allows you to search for your voting registration status and tells you your polling place, with hours.

Chief retires

Manchester Police Department Chief Allen D. Aldenberg announced his retirement effective Nov. 29 earlier this week. "After 27 years as a law enforcement officer, it is without reservation that I submit my formal letter of retirement," Aldenberg said in a letter to Manchester Mayor Jay Ruais on Oct. 28. "Over the years, I have had the honor to work beside the committed and professional men and women of New Hampshire law enforcement. During the course of my career, I have experienced many challenges and difficult times. However, there have been many great moments along the way and I have been extremely fortunate throughout my career," the letter said.

Aldenberg also praised the Manchester Police Department, saying the officers and staff "who serve you do so with dedication and courage. It's easy to point out flaws from the outside, but true progress happens when we all engage in solutions together. Never forget

that a law enforcement officer will lay down his/her life in a moment's notice so that others don't have to, and to me there is no more profound commitment." He also encouraged the city to "continue to invest in the mental health and overall wellness of our employees. The Mental Health and Wellness Program that is currently in place at the Manchester Police Department serves as the standard bearer across New Hampshire." And Aldenberg wrote, "The retention of our employees must be the number one priority. They have invested in Manchester and we share a collective responsibility to respect their commitment through competitive wages, safe workplace conditions, and a strong investment in their overall well-being."

The letter also thanks former Mayor Joyce Craig and the Board of Mayor and Aldermen who appointed him chief and his wife Emily and their children as well as Chief Steven Monier of the Goffstown Police Department, where Aldenberg started his career in 1998, and Chief John Jaskolka in Manchester, who hired him in 2003.

Library for sale

The Boscawen Select Board is selling the 1913 Library at 248 King St. in Boscawen. The library building was designed by American architect Guy Lowell, was picked as a Seven to Save by the New Hampshire Preservation Alliance in 2013 and was placed on the National Register of Historic Places in 1981, according to boscawennh.gov. The property is "offered for \$350,000 'as-is' ... Covenants would include

maintaining the exterior facade of the building and would prohibit demolition," the website said. The town's current public library is at 116 N. Main St.

Work recognized

The New Hampshire Department of Health and Human Services and the Department of Information Technology won the state an Outstanding Achievement Award for "exemplary work in Health and Human Services in the Center for Digital Government's 2024 Digital States Survey," according to a press release on the DHHS website, which said New Hampshire was one of three states to receive the award. "The Center for Digital Government recognized New Hampshire for the state's efforts to improve its technology infrastructure and security features, a commitment to transparency, and an enhanced and consistent web presence. ... The State's most significant technological achievement has been establishing relationships with local, state and county government; schools; technology advisory sources; the private sector, other states; and most importantly, the residents of New Hampshire," the press release said.

Hospital recognized

The Foundation of Healthy Communities, a New Hampshire nonprofit "that builds healthier communities for all by leading partnerships, fostering collaboration, and creating innovative solutions to advance health and health care," gave its Patient Safety and Quality Improvement Award to the

CONCORD

The Squam Lakes Association will hold a "Let's Go Nuts!" program with Lakes Region Conservation Corps member Meg at Chamberlain-Reynolds Memorial Forest in **Center Harbor** on Tuesday, Nov. 5, from 11 a.m. to 2 p.m. The easy 2-mile walk will highlight "anything nut-related: mast years, trees, seeds and more" according to a press release. Sign up at squamlakes.org or call 968-7336.

Bedford

The Craftworkers' Guild shop in **Bedford** (3a Meetinghouse Road, down the hill in the Library parking lot) will open for the holiday season on Friday, Nov. 1. The shop will be open in November Thursdays through Sundays (plus Veterans Day) from 10 a.m. to 5 p.m. and in December Wednesdays through Sundays from 10 a.m. to 2 p.m. through Sunday, Dec. 22. See thecraftworkersguild.org.

MANCHESTER

The Derry Public Library, 64 E. Broadway in **Derry**, will hold a program about retirement planning with financial advisor Dan Blakeman on Wednesday, Nov. 20, at 6 p.m. Register at derrypl.org.

NASHUA

The United Way of Greater Nashua will hold Care-E-Oke at the **Nashua** Center for the Arts, 201 Main St., on Friday, Nov. 15, at 7 p.m. Tickets cost \$27 for adults, \$10 for ages 14 and under, at tinyurl.com/Care-e-oke24Tickets. Sign up to sing at tinyurl.com/SinginCareEOke.

Dover

The Southern NH Ukulele Group relaunches its Sunday Jam Socials at Milk Street Studios, 6 Milk St. in **Dover**, starting Sunday, Nov. 10, from 2 to 4 p.m. Sign-ups are first come first served on the group's Meetup page and at the door, according to a press release. See dovernh.org/news.

Concord Hospital Health System, according to a press release. The Concord Hospital Health System "focused on improving outcomes due to a strong culture of safety, including launching a skilled and restorative care program to provide a new level of post-acute skilled care within its system; reducing health disparities among specific patient populations; and promoting transparency among care teams, with patients, families and community stakeholders," the release said. See healthynh.org for more on the Foundation.

Toy season

Liberty Tax in Manchester is partnering with Toys for Tots of Southern New Hampshire in November for a national effort called "Torchie's Toy Drive," according to a press release. (Torchie is the Liberty Tax mascot; see libertytax.com/torchie.) Bring new, unwrapped toys to Liberty Tax, 245 Maple St. in Manchester, Tuesdays through Fridays from noon to 6 p.m. and Saturdays from 9 a.m. to noon throughout November (closed Thanksgiving), the release said. 🐼

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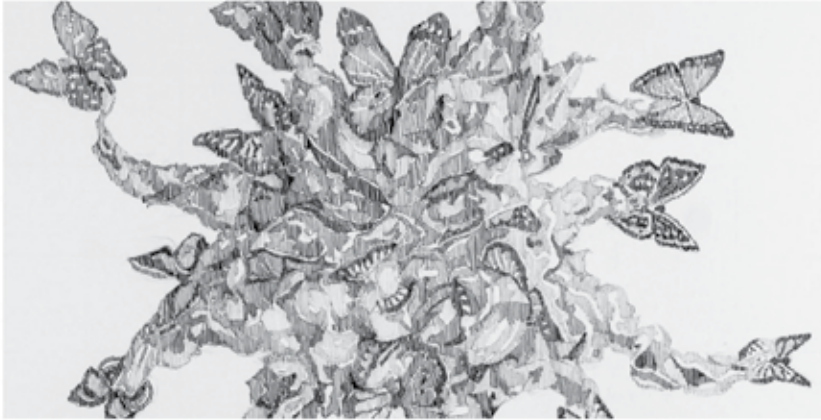


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NEWS & NOTES Q&A

Electric history

How power changed rural New Hampshire life

Steve Taylor is a lifelong scholar of New Hampshire agriculture and rural life. He has been a daily newspaper reporter and editor, freelance writer, dairy farmer and for 25 years served as the state's commissioner of agriculture. He was the founding executive director of the New Hampshire Humanities Council and in recent years has been an active participant in its Humanities to Go program. Steve spoke to the Hippo about his program "Late in Arriving, How Electricity Changed Rural New Hampshire Life" that he will give on Thursday, Nov. 7, at 7 p.m. at St. John Episcopal Church Parish Hall in Dunbarton. The event is hosted by the Dunbarton Historical Society.

Q: *Can you give a brief overview on what you talk about regarding electricity in rural New Hampshire?*



Steve Taylor.

The period between World War I and the middle of the 1950s was a time when there were two distinct civilizations in the state of New Hampshire: those who had electricity and those who didn't. Those who didn't lived almost the same as people would have lived in the 1890s. That means having to fetch water, run kerosene lamps, use privies, wash clothing by hand ... as late as 1936, nine out of 10 rural residents of New Hampshire did not have electricity. But the coming of the New Deal with the Rural Electrification Administration addressed that problem. Franklin Delano Roosevelt, when he was campaigning in 1932, promised that the federal government would get behind electrification of rural United States, all over the country. ... what is now known as the New Hampshire Electric Co-op ... came in December 1939 in the little town of Lempster in Sullivan County. And it's very, very amazing today to think how they accomplished so much, given the difficulties of the wartime economy, shortages of labor, shortages of materials so that by 1950 rural New Hampshire was largely wired and served by electricity.

Did the rural communities and people without electricity want electricity? Did they know how beneficial it would be to their lives?

Certainly, yes, the majority of people did.

Late in Arriving, How Electricity Changed Rural New Hampshire Life

When: Thursday, Nov. 7, at 7 p.m.

Where: St. John Episcopal Church Parish Hall, 270 Stark Highway North, Dunbarton

Info: nhhumanities.org; Alison Vallieres, 774-3681

There were some holdouts. There were guys who milked their cows by hand and they said that was good enough for them. There were people who cut ice from the local pond and put it in an ice box and they thought that's all they needed. Some people heated and cooked with wood. ... But the majority of people jumped at the chance to have electric service brought

in. And it was very remarkable because in order to qualify for an REA loan you had to have three potential customers signed up per mile and in order to sign up they had to put up five dollars ... but there were some people that just couldn't come up with five dollars and they did it with IOUs; eventually got it done. ...

Does access to the internet mirror the issue with electricity?

There are echoes of that time today where you have people that don't have high-capacity broadband service if they have any broadband service and that is a big, that's a defining thing for many rural residents. ... [I]n the little town where I live and the next town over they've gotten together and they're getting some kind of grant support to have a company come in and string the fiber optic cable to get that service level raised.

Do you know the last place that got electricity in New Hampshire?

Hart's Location in the White Mountains, a very, very small town, the last town to be wired was 1968.

Would you want to speak on New Hampshire Humanities?

We got it started back in the '70s. It was just a little tiny venture in the early days... There's a lot of emphasis on history, on literature, well some of it is more sociology I guess you'd say, but it's a very remarkable organization what they do. I specialize in rural and agricultural history.

—Zachary Lewis 🐾

The week that was



The Big Story – Celtics Open Season in Record-Setting Fashion: Setting aside the World Series, where L.A. is just up 2-0 as I write this, let's focus on the historic 3-point shooting by the Celtics

in their opening day 132-109 annihilation of the New York Knicks, where they tied a league record with 29 3-balls.

In doing it with 33 assists the passing was even better than the shooting. But even with both those numbers, the stat of the game was New York somehow finding itself down 29 at 99-70 despite shooting 59 percent from the field. The C's followed that up with a 122-102 rout vs. Washington and a sorta lucky 124-118 win over spunky Detroit. So mission accomplished with the 3-0 start sparked by sharp 3-point shooting and **Jayson Tatum** going for 37, 25 and 37.

Sports 101: Who's the only pitcher to win Rookie of the Year and the Cy Young Award in the same season?

News Item – Thoughts on the World Series:

Wow, what a Game 1 to start it off. Hey, **Aaron Boone**, why in the name of **Miller Huggins** would you bring **Nestor Cortes** into a bottom-of-the-10th, winning-runs-on-base situation when he hadn't pitched in a month? Then, BANG, **Freddie Freeman** hits the game-winning walk-off grand slam.

Dave Roberts, why would you yank **Yoshinobu Yamamoto** in the seventh when he'd given up just one hit and thrown 86 pitches and the two guys due up were 0-4 against him?

L.A. wins despite the analytics-crazed **Roberts**. Batting **Shohei Ohtani** lead-off with low OBP eighth and ninth hitters batting in front of him four times a game is just dumb.

News Item – Jets Crash at Gillette: It had all the makings of disaster when **Drake Maye** went down after taking a blow to the head. That brought in the maligned **Jacoby Brissett**. But he surprised by sparking the offense to 17 second-half points, with the high point coming after the Jets took the lead with 3 minutes left. As then came the game-winning drive culminating with **Rhamondre Stevenson's** 1-yard TD dive with 22 seconds left for the 25-23 win while dropping New York to 2-6 and basically ending their season.

The Numbers:

4.39 – most-ever-paid-for-a-baseball-auction million dollars for the ball **Ohtani** hit to make him the first 50 homer and 50 steals

player in history.

5 – with the hiring of former Tampa Bay executive **Taylor Smith**, the number of assistant general managers the Red Sox have in their front office.

... Of the Week Awards

Thumbs Down – Drake Maye Injury: Let's hope he's OK and the concussion is not serious.

Play of the Week: I know the Freeman grand slam was historic, but that was aided by a bad managerial decision. Instead it goes to rookie QB **Jayden Daniels**, who put another notch in his MVP portfolio with a miraculous 52-yard walk-off hail mary TD pass to **Noah Brown** that turned a certain loss into an 18-15 win over Chicago on the final play.

Choke of the Week – The Celtics Bench: Sitting in the aforementioned tie with Milwaukee for most threes in history at 29 and the crowd roaring for the record, the bench guys bricked 10 in a row to leave it a tie. Which brought them from over 60 percent on threes to 47.5 percent.

Random Thoughts:

In case you ain't been paying attention six Red Sox alums — **Mookie Betts, Ryan Brasier, Michael Kopech, Alex Verdugo, Kike Hernandez** and **Anthony Rizzo** — are playing in the Series.

Sports 101 Answer: The only joint RoY and Cy Young winner was Dodger lefty **Fernando Valenzuela** in 1981.

A Little History – Fernando Valenzuela. The big Dodger lefty, who passed last week at 63, was a sensation when he broke in as a 21-year-old rookie. He won his first eight starts, with five being cg shutouts. Equally surprising to my usually reliable memory was that given all the L.A. hoo-ha then, he only won five more games in the strike-shortened '81 season to finish 13-7 with a 2.48 ERA. However, he was 3-1 in the playoffs and in Game 3 of the World Series he delivered a 5-4, 147-pitch complete game win. Overall it was 173-153 with a 3.53 ERA to make it a solid career, rather than the one many thought was Hall-bound during his magical rookie season.

Final Thought – Thumbs Up Maura Healey: To the New Hampshire native and Massachusetts governor for demonstrating what a true basketball person she is by telling the Boston Globe's **Dan Shaughnessy** at last week's banner-raising why she loved wearing **Bob Cousy's** No. 14 from before her days as a Winnacunnet HS star through her years as the Harvard point guard.

Email Dave Long at dlong@hippopress.com. 🐼

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NEWS & NOTES

QUALITY OF LIFE INDEX

Air and water

Air quality took a dip in southern New Hampshire on Monday, Oct. 28, with readings that night for Manchester and Londonderry in the merely “acceptable” range of the US EPA Air Quality Index according to PurpleAir.com. A map at AirNow.gov showed “moderate” air quality from Concord north to the White Mountains. The Boston Globe on Monday reported that wildfires in eastern Massachusetts were blanketing that region with smoke, and NHPR reported online that the National Weather Service had issued a red flag warning for southern New Hampshire on Oct. 27.

QOL score: -1

Comment: *According to the National Integrated Drought Information System at drought.gov, 57.2 percent of New Hampshire is “abnormally dry” and 10 percent (a chunk in the southeastern part of the state) is in “moderate drought.”*

Books and bragging rights

“The Nashua Public Library has been named the state’s 2024 Large Library of the Year by the New Hampshire Library Trustees Association,” an Oct. 21 press release from the library announced. The press release reports that the Library was recognized for its “impressive growth in services and programs, enhanced equity work, and strong partnerships with dozens of local organizations, city departments, and other libraries.” Over the past year the Library redesigned its online presence, worked to meet the needs of neurodiverse patrons and was a partner in hosting Nashua’s recent Multicultural Festival.

QOL score: +1

Comment: *In its fall newsletter the New Hampshire Library Trustees Association named the Meredith Public Library its Small Library of the Year, and Beryl Donovan of the Gaffney Library in Wakefield its Library Director of the Year.*

NH civic health is in decline

A recent report by the Carsey School of Public Policy at the University of New Hampshire revealed that the state’s civic health — behaviors, beliefs and actions related to public life — has declined since 2020. An Oct. 8 press release from UNH stated, “Researchers found long-term data suggests that there have been declines in areas that need attention — including how much people trust each other, attend public meetings, vote and help neighbors, with more than a 30% decline in how New Hampshire residents feel they matter in their own communities.” According to the study, “the share of residents across New Hampshire who do favors for neighbors fell by half. Only 1% of residents reported that they trust the national government all the time and 49% almost never trust the national government.”

QOL score: -2

Comments: *Read the report at carsey.unh.edu/publications.*

Was it you?

In an Oct. 22 press release, The New Hampshire Lottery Commission announced that a \$1.475 million winning lottery ticket was sold in a convenience store in Derry. The ticket was “for the drawing on Saturday, October 19, 2024,” the press release read. “The winning ticket was sold by the Speedway Convenience Store.”

QOL score: +1

Comment: *According to the State’s Megabucks website (nhlottery.com/Games/Megabucks) the odds of winning a jackpot are 1 in 4,496,388.*

QOL score: 78

Net change: -1

QOL this week: 77

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

75

50

THIS WEEK

BIG EVENTS

OCTOBER 31 AND BEYOND

Saturday, Nov. 2

Classic '80s band **Duran Duran** will play the SNHU Arena tonight beginning at 7:30 p.m. The band's hits include "Hungry Like the Wolf," "Ordinary World" and "Rio." Tickets start at \$46.50.



al-museum) for a day of writing today, from 9:30 a.m. to 3:30 p.m. Whether staying for the day or stopping in for a paragraph, enjoy the historic ambiance with your current writing project.

Saturday, Nov. 2

Emo Night Brooklyn, a late-night DJ-based dance party, will play the Nashua Center for the Arts (201 Main St., Nashua, 800-657-8774, nashuacenterforthearts.com) tonight, starting at 8 p.m. They will blast favorite emo and pop-punk jams. There will be screaming, moshing and dancing. Tickets start at \$21. This is a general admission, open floor show. Ticketholders must be 18+.

Wednesday, Nov. 6

The Walker Lecture Fund will present "A Visit To New Zealand" at 7:30 p.m. at the Concord City Auditorium (2 Prince St., Concord, 228-2793, theaudi.

org). This travelog program will cover the major natural and cultural attractions, as well as many lesser-known but fascinating destinations around the North and South Island. This event is free; there are no tickets required. Visit walkerlecture.org.

Wednesday, Nov. 6

All Elite Wrestling comes to Manchester with an action-packed night of professional wrestling as **AEW Dynamite and AEW Rampage** invades the SNHU Arena (555 Elm St., Manchester-

ter, 644-5000, snhuarena.com) at 7:30 p.m. Tickets start at \$25.



Save the Date! Friday, Nov. 8 - Cirque Kalabante

Afrique en Cirque, a show by Yamoussa Bangoura inspired by daily life in Guinea, will take place at the Capitol Center for the Arts (44 S. Main St., Concord, 225-1111, ccanh.com) Friday, Nov. 8, at 7:30 p.m. This performance shares the beauty, youth and artistry of African culture. A colorful show beyond its scenery, costumes and staging, it makes any theater vibrate with energy and represents the strength, agility and life's joys of young Africans. The audience will see acrobats execute gravity-defying moves and human pyramids, accompanied by the contemporary sounds of live Afro-jazz, percussion and kora. Tickets start at \$48 through the Capitol Center's website.

Friday, Nov. 1

The 24th Annual **Merrimack KOC Craft Fair** will take place tonight from 5 to 9 p.m. and tomorrow, Saturday, Nov. 2, from 9 a.m. to 3 p.m. at James Masticola Upper Elementary School (26 Baboosic Lake Road, Merrimack). There will be more than 40 crafters offering a wide variety of handmade crafts as well as a bake table, chance auction and a food counter. Admission is free.

family-friendly STEM-based program for all ages focusing on **the science of fabric and clothing** production from the 1700s to present at the Millyard Museum (200 Bedford St., Suite 103, Manchester, 622-7531, manchesterhistoric.org).

Saturday, Nov. 2

The Nashua Historical Society is inviting writers to the **Write at the Museum** — specifically the Florence H. Speare Memorial Museum (5 Abbott St., Nashua, 883-0015, nashuahistoricalsociety.org/florence-h-speare-memori-

Saturday, Nov. 2

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John Sullivan, a career diplomat of the highest order, distinguished himself as a patriot serving both Republican and Democratic presidents as the U.S. Ambassador to Russia from 2020 to 2022, and previously serving as the U.S. Deputy of State from 2017 to 2019. Presenting his acclaimed new book, "Midnight in Moscow: A Memoir from the Front Lines of Russia's War Against the West", Ambassador Sullivan presents a frank and fascinating look into the inner workings of Russia, its war with Ukraine, and the Kremlin under Russian President Vladimir Putin.



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Make it GIN

A LOOK AT THIS PINEY, CRISP SPIRIT PLUS A PREVIEW OF THE DISTILLER'S SHOWCASE



By John Fladd
jfladd@hippopress.com

Dan Haggerty, co-owner of craft cocktail bar Industry East in Manchester, is a huge fan of gin.

"Gin is awesome," he said. "Vodka's main use is becoming gin." He explained that gin begins its life as a neutral spirit — essentially vodka — before being flavored with botanical flavors: juniper berries, spices like coriander, or other, more exotic roots, stems or seeds.

"Every gin is different," he said, "and there are so many, so they're fun to play with. If you're looking for something a little bit more on the floral side, you can do that. If you want something more on the vegetal side, you can go with a gin like that. A lot of people say, 'I don't like gin.' We actually had a drink on our menu that was called Bud I Don't Like Gin. And it was always our goal to convince people. We'd say, 'Hey, try this,'" Haggerty said that was a quick way to make gin skeptics into converts.



Tracy and Christopher Burk of Cathedral Ledge Distillery. Courtesy photo.

"Cocktail bartenders love gin," said Jillian Bernat, the Bar Manager of Greenleaf in Milford. "I don't know if I can pinpoint [why]. I just know that vodka has never done it for me. And they say that gin is the original flavored vodka. So it's just got a little bit more substance to it and more depth. And it's just easy. It mixes well with a ton of things."

Bernat said that while gin has a reputation as an older person's drink, her experience has been that gin people can be surprising: "It ranges from freshly 21-year-olds to the older crowd that just likes a basic gin martini or gin and tonic."

Brian Ferguson makes gin. He is the owner and head distiller at Flag Hill Distillery in Lee. He has seen a sea change in the gin world that has attracted new gin drinkers.

"[Maybe 20 years ago] most gin was what was ... what is referred to as London Dry," Ferguson said. "And London Dry gin is to gin as double IPA is to beer. It's like the most intense, over-the-top version of the category. So up until somewhat recently if you had gin it was this really, really intense version. The way I describe it is, imagine if your first beer was a 90 Minute IPA from Dogfish Head and that was your first introduction to beer. You'd probably think that beer was gross, right? Most people don't get to where they like 90 Minute Dogfish Head by just having that as their first drink of beer. So that's kind of what most people's experience has been with gin up until recently. And then ... I don't know exactly when, but around may-

be somewhere between 2000 and 2010, a lot of craft distilleries started producing this kind of like new age style gin. And they're very botanical focused."

Unlike most distillers, Flag Hill doesn't start with a grain spirit. "We start with a base of apples," Ferguson said. "It's made from apples from Apple Hill Farm [in Concord], and those apples wind up getting distilled to almost neutral, not quite neutral." While the apple spirit doesn't actually taste of apples, it retains a high percentage of malic acid, a natural chemical in apples that gives them a crisp, dry quality. That malic acid gets partially converted into a compound that is responsible for the flavor of butter. "So we're able to make this kind of buttery finish," Ferguson said, "I [describe it] like candy butter on the back of the tongue, that's so different from normal gin."

Christopher Burk, the owner of Cathedral Ledge Distillery in North Conway, relies on a grain spirit to build his gin from. "We are a true grain-to-glass distillery," Burk said. "One hundred percent of our products start with us milling grain and fermenting, distilling, working it all the way through the process. Our vodka, which becomes the base for our gin, is 45 percent wheat, 45 percent corn, 10 percent malted barley. All of our products, I should say, are certified USDA organic. They're also all certified as gluten-free."

For Burk, one of the attractions of making gin is the latitude it gives him for creativity. "Gin is basically a blank palette," he said.



Jillian Bernat of Greenleaf. Courtesy photo.

"When my wife [Cathedral Ledge co-owner Tracy Burk] and I wanted to develop our gin recipe, we gathered scores of botanicals from around the world," he recalled. "We started with store-bought vodka and jelly jars with botanicals and carefully measured proportions. When we wanted a cocktail at dinnertime, we would get out our pipettes and our notebook, and it was 'three drops of this' and 'two of that' and 'one of those' and 'Oh, God, that's wretched! Write it down, never do that again!'"

Burk is especially proud of their barrel-rested gin. "It's entirely different from our other gin," he said. "There's overlapping ingredients, but in different proportions. So it [has] juniper, coriander and citrus peel, like all London Dries. It has hawthorn berry in there as a mid-palate focus — it's a wonderful botanical, a neat plant to work with. It's the real secret sauce to Barrel Rested. When the gin comes off the still, it's an incomplete product — kind of flabby, like

CONTINUED ON PG 13 ►

Types of Gin

All gin starts as a neutral spirit — think vodka — that is usually made from grain but sometimes made from other ingredients. Barr Hill, for instance, distills its base alcohol from honey. After that, botanical flavors are added. One of them is always juniper, which gives gin its distinctive piney flavor, but other herbs, spices and roots can range from rhubarb to lavender to coriander. The finished product might be aged or treated in other ways before making its way into your glass. There is a great variety of gins, but they generally break down into three broad categories that you are likely to find in New Hampshire liquor stores:

London Dry Gin: This is the type of gin that most people think of when they hear the term "gin." It is crisp and piney, with some citrus back-notes and an alcoholic kick. Your first gin and tonic was probably made with it. It is also perfect for a classic martini. Varieties include Gordon's, Bombay Sapphire and Tanqueray.

Old Tom Gin: This gin has been played with a bit. It might be slightly sweetened, or barrel-aged. These are often sipped neat or on the rocks, or substituted for whiskey in alcohol-forward drinks like old-fashioned. Barr Hill's Tom Cat, Cathedral Ledge's Bar-

rel-Aged Gin, and Hayman's of London are good examples of this type.

Botanical Gins: Sometimes referred to as American-style gins, these put their botanical flavors in the driver's seat. There will still be notes of juniper and the base alcohol, but floral or spicy or herby flavors will be prominent. Hendrick's is especially well known for its botanical gins, but Uncle Val's, Creative Arts, and Grey Whale are examples of botanicals. They also make extremely good gin and tonics, where their flavors can shine through cleanly but are also strong team players in creative craft bar cocktails.

Mentioned here

- **Industry East Bar** 28 Hanover St., Manchester, 232-6940, industryeastbar.com
- **Cathedral Ledge Distillery** 3340 White Mountain Highway, North Conway, 730-5696, cathedralledgedistillery.com
- **Apple Hill Farm** 580 Mountain Road, Concord, 224-8862, applehillfarmnh.com
- **Flag Hill Distillery** 297 N. River Road, Lee, 659-2949, flaghill.com
- **Greenleaf** 54 Nashua St., Milford, 213-5447, greenleafmilford.com

Gin Cocktails

A Classic Dry Martini

2 to 3 ounces London Dry gin
An ounce or so of dry vermouth

Before starting, wet a stemmed martini glass, and either fill it with crushed ice, or put it in the freezer to chill.

Fill a mixing glass with ice, and pour the vermouth over it. Stir it with a cocktail spoon for 10 or 20 seconds, completely coating the ice with vermouth, then strain the ice to remove any vermouth left in the mixing glass. There will still be a fine, almost imperceptible coating of vermouth on the ice and the sides of the mixing glass.

Add the gin to the mixing glass and stir it gently, until it is thoroughly chilled.

Retrieve your martini glass from the freezer, or dump out the crushed ice, and strain your cold martini into it.

The classic garnish for a martini is a large olive, speared with a cocktail toothpick. A martini garnished with a cocktail onion is called a Gibson. One with a splash of olive brine is called a dirty martini. And, somewhat surprisingly, a “perfect” martini is made with equal parts gin and vermouth.

The attraction of a properly made martini is its simplicity. It is blisteringly cold and has a clean, pure flavor that makes the drinker pay very close attention to the gin.

Aviation

Recommended by Eric Avard, Bartender at Stashbox (866 Elm St., Manchester, 606-8109, stashboxnh.com)

This classic from the very early 1900s has been making a resurgence in recent years.

2 ounces gin – traditionally, this would be a London Dry gin, but many craft bartenders swear by something more botanical; Uncle Val’s would be delightful
½ ounce maraschino liqueur
¼ ounce creme de violette – a floral, purple liqueur that adds color and sophistication; use this sparingly



Bartender Jeremy Weatherby of Piccola Italia Ristorante (815 Elm St., Manchester, 606-5100, piccolarestaurant.com) pours a classic martini.

¾ ounce fresh squeezed lemon juice

Combine all ingredients with ice in a cocktail shaker, and shake until thoroughly chilled; your fingers should hurt from the cold, and you should hear the ice starting to break up inside the shaker.

Strain into a stemmed glass — a coupe, perhaps, or a “Nick and Nora.” Garnish with a brandied cherry.

This is one of the prettiest cocktails you are likely to order in a bar. The maraschino brings a bitter-sweet quality that plays off the acidity of the lemon juice and the flowery hints of the creme de

violette. The gin provides the backbone.

Bee’s Knees

Recommended by Jeff Cole of Barr Hill Distillery

This Prohibition-era cocktail comes from a time when gin, legal or not, was the most abundant liquor available in the U.S.

2 ounces gin – made with honey, Barr Hill’s Tom Cat might be perfect for this
¾ ounce fresh squeezed lemon juice
¾ ounce honey syrup – 2 parts honey to one part hot water; let it cool before using

Combine the gin, lemon juice and honey syrup with ice in a cocktail shaker. Shake ruthlessly, then strain into a chilled, stemmed glass. Garnish with a lemon twist.

This is one of those cocktails where there is nowhere to hide. Use a honey you like, because it will shine through. Use a gin you like, because it will be in your face. Squeeze your own lemon juice; the stuff in the plastic bottle is fine for some recipes — cupcake frosting, for instance — but if you use it in a cocktail, you might as well be adding powdered lemonade mix.

French 75

Recommended by Christopher Burk, co-owner of Cathedral Ledge Distillery (3340 White Mountain Highway, North Conway, 730-5696, cathedralled-



Bartender Jazmon Morgan of Stashbox (866 Elm St., Manchester, 606-8109, stashboxnh.com) serves an Aviation cocktail. Photo by John Fladd.

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1 ounce gin – not surprisingly, Chris Burk recommends Cathedral Ledge Barrel-Rested Gin
 ¾ ounce fresh squeezed lemon juice
 1 ounce simple syrup
 3 ounces Champagne

Combine the gin, lemon juice and simple syrup with ice in a cocktail shaker. Shake thoroughly.

Strain it into a Champagne flute and top it with Champagne.

Without the sparkling wine, this is called a Gin Sour and is also delicious. The Champagne adds a dryness and subtlety to the finished drink.



Niko Kfoury, bartender at Firefly Bistro and Bar (22 Concord St., Manchester, 935-9740, fireflynh.com), serves a French 75.

hole. When alcohol is exposed to a flavorful fat, like bacon fat, or brown butter, the flavor elements in the fat can get confused and leave the fat for a new home in the alcohol. In this case, the recommended method of “fat-washing” the butter is to brown it, then mix it with an equal amount of gin. Cover it and let it rest for five or six hours, then freeze it, and remove the plug of butter from the top of the container. Strain the gin into a new container, and keep it refrigerated until use. Alternatively, use 2 ounces of barrel-rested gin.

half of a peach, fresh if possible, canned if necessary

1 ounce cinnamon-infused honey syrup – bring equal parts honey and water and several cinnamon sticks to a boil, remove from heat, and steep for half an hour

¾ ounce fresh squeezed lemon juice.

A Biscoff cookie

Muddle the peach in the bottom of a cocktail shaker. This is bartender speak for smushing it up with a stick. Add the gin, then dry-shake the mixture; this means “without ice.” The alcohol in the gin will help strip peach flavors from the fruit before it is diluted with other ingredients.

Add the lemon juice and cinnamon-honey syrup, with ice, to the shaker, and shake thoroughly. Set it aside briefly.

Crush the cookie until it is mostly dust. Spread it out on a small plate. Wet the rim of a cocktail glass, then dip it into the cookie dust. Flip the glass right-side-up, and strain your cocktail into it.

As you might expect, this is a complex drinking experience. The honey and gin play the starring roles, but with a warm-tasting-cold-drinking, buttery, cinnamonony flavor.

I Should Call Her

Invented and recommended by Tristan George, bar manager at Industry East (28 Hanover St., Manchester, 232-6940, industryeast-bar.com)

This is a very, very delicious cocktail with a

name that hints at the kind of bad decisions you might make after too many of these.

2 ounces floral gin – Hendrick’s would be a good choice

1/2 ounce creme de violette

¾ ounce fresh squeezed lime juice

¾ ounce orgeat – a red, almond syrup

An egg white

5 to 10 drops habanero tincture – blend 4 or 5 habanero peppers with a cup of high-proof vodka, until thoroughly pulverized. Let it sit overnight to let the alcohol pick up the flavor and heat from the peppers, then strain twice, once through the finest-mesh strainer you have, then again through a coffee filter. Be patient; this will probably take longer than you think.

5 to 10 drops Peychaud bitters

Add all the ingredients except the bitters to a cocktail shaker, and dry shake it, without ice, for at least 30 seconds. This will give the egg white long enough to fluff up and add texture to the drink. Once everything is thoroughly mixed, add ice, and shake again to chill it.

Strain the cocktail into a coupe glass, then dot the foamy surface with bitters.

This is a stunningly good cocktail where the individual ingredients do NOT present themselves. It is a sweet, floral, juicy drink, with a little heat on the back end. Not for nothing, it is also a beautiful, pale lavender color.

Pink Gin

Reformulated and recommended by Tom Lloyd, bartender at What The Pho! (836 Elm St., Manchester, 606-8769, whatthepohorerestaurant.com)

For decades Pink Gin was a classic staple in British India and other hot colonial outposts. It was almost always gin over ice,

with bitters. This grapefruit-forward conception is less colonial and much more refreshing. It does, however, have gin, and it is pink.

1½ ounces gin

¼ ounce elderberry

liqueur

¼ ounce pamplemousse,

a grapefruit-flavored liqueur

2 ounces ruby red grapefruit juice

The juice of half a lime

One dash of orange

bitters

1 ounce seltzer

Combine all ingredi-

ents except the seltzer with ice in a cocktail shaker. Shake thoroughly, then strain into a rocks glass. Top with seltzer and stir gently.

This is the juiciest-tasting cocktail that you are ever likely to drink. The sourness of the grapefruit and lime juices have a mouth-watering quality, the elderflower liqueur provides a floral note, and the gin sits in the back, arms proudly folded over its chest, saying, “I told you so.”

Elderflower Cosmopolitan

Recommended by Nikki Miller, head bartender at the Barley House Restaurant and Tavern (132 N. Main St., Concord, 228-6363, thebarleyhouse.com)

Cosmopolitans have traditionally been made with vodka, but in this version, the gin stands out and gives depth to the cocktail. Miller said, “Gin is a very botanical liquor, with juniper berries and few roots. Sometimes it tastes like nutmeg or lemon. This drink is just a chef’s kiss of a cocktail. It’s a really good one.”

2 ounces botanical gin – Hendrick’s would be good for this

½ ounce elderflower liqueur

½ ounce fresh squeezed lemon juice

1 ounce cranberry juice cocktail

Champagne to top – about one ounce

Combine the gin, elderflower liqueur and lemon juice with ice in a cocktail shaker, and shake until chilled. Strain into a cocktail glass, and top with Champagne.

This is a slightly less sweet, more American take on a French 75. It is slightly sweet from the elderflower liqueur, slightly sour from the lemon juice, and just a bit effervescent from the champagne. It is super-refreshing.

Tea and Lemons

Developed and recommended by Jillian Bernat, bar manager at Greenleaf (54 Nashua St., Milford, 213-5447, greenleafmilford.com)

2 ounces tea-infused botanical gin – Bernat suggests steeping a spoonful of high-quality loose-leaf black tea for 10 minutes or so, then straining it

¾ ounce fresh squeezed lemon juice

1 ounce simple syrup

½ ounce Benedictine

Combine all ingredients with ice in a cocktail shaker, shake soundly, and strain into a chilled martini glass.

This has all the basic flavors of an Arnold Palmer, but condensed into a classier, more adult beverage. 🍷



Tristan George, bar manager at Industry East (28 Hanover St., Manchester, 232-6940, industryeastbar.com), with an I Should Call Her.

Olives

According to Bartender Jeremy Weatherby of Piccola Italia Ristorante (815 Elm St, Manchester, 606-5100, piccolarestaurant.com), how many olives you get in your martini is significant.

“Olives in a martini should always come in odd numbers,” he said. “Serving one with an even number is considered disrespectful; it’s a sign that the bartender doesn’t like you.”

New Hampshire Distiller's Showcase

New Hampshire's 11th Annual Distiller's Showcase will be held Thursday, Nov. 7.

Distillers and distributors will show off more than 600 premium and ultra-premium alcohols from around the world. Mark Roy, the Director of Marketing, Merchandising, and Warehousing for the New Hampshire Liquor Commission, has been part of the yearly Showcase since the beginning. He said it is the climax of a week of events.

"We'll have some in-store bottle signings and tastings with some of the VIPs and distillers and brand ambassadors coming in," he said. "We'll also be hosting a Wednesday evening event at the Manchester Country Club in Bedford. It's a showcase where people can come in to a more intimate venue and they can go around and ... talk to brand ambassadors or people from the [liquor] companies directly."

Roy said the focus this year will be on premium ready-to-drink cocktails, "which is one of the fastest-growing categories in the country right now."

"[I]t's an evening where people can come together. We have our high-end Penn Stock room, which is the old restaurant located within the hotel where we have some select products and people in there showcasing their wares. Inside the main expo itself we have over 600 different spirits from every category that you can name, again with some VIP distillers and brand ambassadors coming in. We also partner with some of the best restaurants throughout New Hampshire. There are 25 different restaurants that will be there offering out samples throughout the evening," Roy said.

In spite of the liquor bigwigs on site, Roy said, the Showcase is designed so ordinary drinkers can learn more about the choices of

NH Distiller's Showcase

When: Thursday, Nov. 7, from 6 to 8:30 p.m.

Where: Doubletree Expo Center, 700 Elm St., Manchester

Tickets: \$75 through distillersshowcase.com. Food and nonalcoholic beverages will be available. The Showcase has partnered with Brown Forman and Grace Limousine to offer free rides home to guests who live within 20 miles of the event. The event's organizers encourage guests to drink responsibly.



Courtesy photo.

alcohol available in the state and introduce themselves to new drinks.

"The target audience is our consumer," he said. "We have every category represented from vodkas to cream liqueurs to tequilas to high-end scotches and everything in between."

Jillian Anderson is the Director of Tamworth Distilling (15 Cleveland Hill Road, Tamworth, 323-7196, tamworthdistilling.com).

"The Distiller's Showcase is one of our favorite events to attend every year," Anderson said. "We find it really brings a focus on all the different people who are really into spirits, who have been kind of following trends, and also people who are very new to the world of spirits and are excited to try a bunch of new things."

Two of those new things are Tamworth products that focus on local ingredients.

"At one of our tables," she said, "we will be representing our eight-year-old Chocorua straight rye whiskey, which is [made from] 100 percent rye that's all grown on a local farm in Maine. We have a black trumpet mushroom and blueberry cordial, which showcases black trumpet mushrooms that are locally foraged right in Tamworth by the New Hampshire Mushroom Co. (153 Gardner Hill Road, Tamworth, 323-0097, nhmushrooms.com). I actually learned something very interesting recently, which is black trumpet mushrooms are one of the only mushrooms that can't be grown. They have to be foraged. So it's something about the way that they grow in a tree that you can't actually try and farm them."

but it's a gin you can make a martini out of."

Flag Hill owner Brian Ferguson summed up the state of gin today. "If you are somebody who has tried gin in the past and didn't love it, try gin from a craft distillery," he suggested. "Hopefully it's ours, but even if it's any other craft distillery, they're all making these really exciting new gins. "There's

Anderson is excited to introduce people at the Showcase to Tamworth Distilling's products, and part of that is the packaging.

"The labels are quite creative," she said. "We pride ourselves on creating interesting, fun, boundary-pushing spirits, but the packaging always has a story to tell about any of the Tamworth distilling products also." She used her company's Siege of Wolves rum as an example. "The Siege of Wolves is actually an event that happened in Tamworth in the 1800s," she said. "The story goes that the farmers went out and took on the wolves in the middle of the night because they were eating all of their livestock. And when they succeeded in scaring the wolves off, they celebrated with a barrel of rum."

For Chris Burk, owner of Cathedral Ledge Distillery (3340 White Mountain Hwy., North Conway, 730-5696, cathedralledgedistillery.com), the Distiller's Showcase is an opportunity to meet customers and shift his perspective. "It's a great chance for me to get away from the still," he said, "and get out, meet customers and answer their questions. Their questions are all over the place. It's a pretty savvy group, generally speaking. They know quite a bit about spirits, and some of them want to get really into some details about the grains in our whiskeys or our aging procedures. It could be the botanicals in our gins. They are there to learn, which is why it's such a great event. It's a great way for customers to explore and be able to learn and try a bunch of things without having to make a full-bottle commitment."

The proceeds from the Distiller's Showcase will benefit the New Hampshire Food Bank.

"This is their biggest fundraiser throughout the year," Mark Roy said. "They provide critical service to many of the local soup kitchens and food banks throughout the state for people that have food insufficiencies. We also have the Crown Royal Bags for Our Troops program, so when people are waiting in line queuing up to go into the event they can help pack some of the bags and these bags get sent over to our troops."

—John Fladd 🍷

just so much more complexity and depth to craft distilled gins than there are to a lot of the big brand gins." 🍷

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◀ CONTINUED ON PG 10

an unseasoned piece of protein coming out of the oven. We put it into a recently emptied rye whiskey barrel. It gets some spice from the rye, it gets caramel and vanilla from the wood, and it just makes a wonderful, wonderful gin. I consider it a sipping gin. I've had it in a gin and tonic, and it's wonderful,

Oh, what a night!

Jersey Boys is latest Palace musical

By Michael Witthaus
mwitthaus@hippopress.com

Gritty and dark, *Jersey Boys* isn't a typical stage musical. The story of Frankie Valli & The Four Seasons, it's marked by crime, domestic strife and bad decisions. But the songs are fantastic, and in the hands of the Palace's Artistic Director Carl Rajotte and Music Director John Tengowski, classics like "Rag Doll," "Big Man in Town" and "Walk Like a Man" soar.

Early in the show, Four Seasons founder Tommy DeVito explains that people from New Jersey have three options in the world – the Army, the mob or becoming a star. Sadly, his band will blur the lines between the last two. Initially, Tommy and his brother Nick are half of the quartet, until Nick goes to jail for a botched robbery and Bob Gaudio joins.

Gaudio's songwriting, with help from flamboyant producer Bob Crewe (a rock history figure deserving of his own show), helps launch them into the charts, via their first hit, "Sherry." Rough sledding is ahead, though, as Tommy's vices threaten

to sink the band.

Those problems are compounded by various heartaches in the lives of the other three. Valli is constantly estranged from his daughter and fighting with his ex-wife. A side deal between two band members and a romantic betrayal cause further divisions, all of which eventually erupt.

During moments when the music stops, however, it's not all heaviness. When Gaudio loses his virginity and telegraphs the meaning behind a song he'd write over a decade later, "December, 1963 (Oh, What a Night)," it's a hilarious romp, and rich with fine choreography. Comic relief also comes from Nick Massi's ongoing threats to leave the group and go solo.

That said, much of *Jersey Boys* is a study in contrasts between bright, buoyant, happy songs and the stark world they came from. Ultimately it wrestles triumph from tragedy, and the Palace does a great job of conveying how much music can lift lives. In its early days, doo-wop groups on the corner, teenagers with songs in their heads, and big breaks that came from chance encounters and dogged persistence, really did change the world.

Similar to last season's *Beautiful*, the show deftly uses multimedia to evoke the classic rock era, synching vintage footage of television appearances with onstage performances. There's real talent from the four lead players, who lock in harmonies and the spirit of many timeless songs. Director Rajotte explained why in a phone



Jersey Boys. Photo by AnnMarie Lidman Photography.

interview after opening weekend.

One big difference between this production and others like September's *Oliver!* is that the four leads are new to the Palace stage. Critically, each has been in *Jersey Boys* previously. Zane Zapata is superb as Valli, his third time in that role. Kevin T. Mazur (Bob Gaudio) is also a veteran of past shows, and a week before rehearsals began Matt Michael and Bobby Guenther, Tommy DeVito and Nick Massi respectively, were both in a Pennsylvania production.

"I knew that I wanted to cast four guys who have done the show before, so they at least came in knowing their harmonies," he said. "I found this wonderful quartet [who] came in knowing it probably better than me. They knew exactly where the lines were supposed to be for the underscoring."

Rajotte decided to do the show after watching the movie with his father, who

poignantly took out a photo of his wife from his wallet and sang quietly to it during a few favorite songs. There is, he continued, a moment in the show where Guardio talks about the fans of a group, whose big moment came just before pop music's British Invasion.

"We weren't a social movement like The Beatles, our people didn't put flowers in their hair and try to change the political climate," Rajotte quoted. "They were the guys who shipped overseas, and their sweethearts, and the factory workers, and the truck drivers, the kids pumping gas."

In that moment, Rajotte knew why the Palace should do *Jersey Boys*, darkness be damned. "I looked at my father thinking, that that was kind of his life, and this music was important to him," he said. "It changed my whole view on the show itself. Music can really help ... move a generation." 🍷

Jersey Boys

When: Thursday, Nov. 7, 7:30 p.m., Fridays, 7:30 p.m., Saturdays, 2 & 7:30 p.m. and Sundays, 2 p.m. through Nov. 10

Where: Palace Theatre, 80 Hanover St., Manchester

Tickets: \$45 and up at palacetheatre.org

Art

Exhibits

- **"Harvest of Arts"** presented by the Manchester Artists Association and the New Hampshire Audubon's Massabesic Center (26 Audubon Way, Auburn, nhaudubon.org, 668-2045) will feature 15 artists paintings and photographs through Nov. 1. The center is open Wednesday through Saturday from 11 a.m. to 5 p.m.
- **"Native New Hampshire Birds Exhibit"** features the acrylic paintings of artist Shannon Bender of Enfield at the New Hampshire Audubon's McLane Center (84 Silk Farm, Concord, nhaudubon.org, 224-9909) through Saturday, Nov. 2. The McLane Center is open Wednesdays through Fridays, 11 a.m. to 5 p.m.
- **"Hands on Earth"** The New Hampshire Potters Guild 2024 Biennial Show, "Hands on Earth," now at Kimball Jenkins Art and

Community Center (266 N. Main St. in Concord) through Saturday, Nov. 2. The exhibition is on view in the Mansion and Carriage House on Tuesdays and Thursdays, 2 to 6 p.m., and on Friday, Nov. 1, from 4 to 8 p.m. and Saturday, Nov. 2, from 10 a.m. to 3 p.m. For more on the New Hampshire Potters Guild, see nhpottersguild.org.

- **"October 9th — November 9th Show"** will display the work of six local artists as well as the art of curator Christina Landry-Boulion at Glimpse Gallery (Patriot Building, 4 Park St., Concord, glimpsegallery.com, 892-8307) with a reception from 5 to 6:30 p.m. on Saturday, Nov. 2.

- **"Things on Tabletops: Paintings by Bruce McColl"** at the Sullivan Framing & Fine Art Gallery (15 N. Amherst Road in Bedford; sullivanframing.com) through Saturday, Nov. 23. Head to the gallery on Saturday, Nov. 9, from 4 to 5 p.m. for an artist talk, according to a Sulli-

van email. Sullivan Framing is open Tuesdays through Fridays from 11 a.m. to 5 p.m. and Saturdays from 11 a.m. to 3 p.m., according to its Facebook page.

- **"My Artistic Legacy"** a group show at The Two Villages Art Society (846 Main St. in Contoocook; twovillagesart.org) featuring works artists would like to be remembered by, according to the website. The exhibit will be on display through Saturday, Nov. 16, and the gallery is open Thursday through Sunday from noon to 4 p.m.

- **"Olga de Amaral: Everything is Construction and Color"** featuring works by the abstract artist from Latin America who "works with materials that she sources locally, such as raw wool, wood branches, luffa, horsehair, plastic, and most notably, gold" at the Currier Museum of Art (150 Ash St., Manchester, currier.org, 669-6144) on view through Sunday, Jan. 12.

- **"Dan Dailey: Impressions of**

the Human Spirit," featuring the works of Dan Dailey on display at the Currier Museum of Art (150 Ash St. in Manchester; currier.org). The exhibit is on display through Sunday, Feb. 2. The Currier is open Wednesdays through Sundays, 10 a.m. to 5 p.m.

Theater

Shows

- ***The Wizard of Oz*** will be presented by the Rochester Opera House (31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com) through Sunday, Nov. 3, with showtimes on Thursdays and Fridays at 7:30 p.m.; Saturdays at 2 and 7:30 p.m. and Sundays at 5 p.m. Tickets range from \$26 to \$32. Visit rochesteroperahouse.com to purchase tickets.
- ***The Rocky Horror Picture Show Live!*** Will be presented by the Seacoast Repertory Theatre (125 Bow St., Portsmouth, seacoastrep.org)

On Wednesday, Oct. 30, at 8 p.m.; Thursday, Oct. 31, at 8 and 11:59 p.m., and Friday, Nov. 1, at 8 p.m. "Make no mistake, this is not a showing of the classic film — this is a fully produced, spectacular production of the original stage show, featuring a top tier cast of wild & untamed performers and an electric live band," according to the website. No props. Tickets start at \$37.

- **Vampire Circus** a mix of circus cabaret and theater presented Thursday, Oct. 31, at 7 p.m. at the Chubb Theatre at Capitol Center for the Arts (44 S. Main St., Concord; ccanh.com). Tickets cost \$44 through \$64.

- ***Beetlejuice*** presented by Riverbend Youth Company Friday, Nov. 1, through Sunday, Nov. 3, at the Amato Center for the Arts (56 Mont Vernon St., Milford, amatocenter.org/riverbend-youth-company). See the website for updates.

- **A Conversation with Kathryn Grody & Mandy Patinkin** Friday,

Nov. 1, at 7:30 p.m. at the Capitol Center for the Arts (ccanh.com) at the Chubb Theatre (44 S. Main St., Concord) Tickets cost \$58 through \$95.

- **Magic Rocks with illusionist Leon Eitenne** on Saturday, Nov. 2, at 4 & 7:30 p.m. at the Rex Theatre (23 Amherst St., Manchester, palacetheatre.org). Tickets cost \$35.

Classical

- **Brahms Requiem** the fall concert from the Nashua Chamber Orchestra will take place Saturday, Nov. 2, at 7:30 p.m. at Nashua Community College and Sunday, Nov. 3, at 3 p.m. at Milford Town Hall. See nco-music.org for tickets.

- **"Brothers Four"** on Saturday, Nov. 2, at 7:30 p.m. presented by the Concord Community Concert Association at the Concord City Auditorium (2 Prince St., Concord, theaudi.org). Tickets \$20 at the door and \$23 online at ccca-audi.org.

Tour the galleries

Concord's November First Friday will feature arts

By Zachary Lewis
zlewis@hippopress.com

Concord will be hosting its second annual Art Walk on Friday, Nov. 1, from 4 to 8 p.m. "This is our second year doing the Concord Art Walk," said Jessica Martin, Executive Director of InTown Concord. "We do this under the First Friday umbrella." But Concord Art Walk is a tad different from a regular First Friday.

"We put out a call to all the different businesses and galleries. Each participant will get a flag, and then they get to be on our map ... we have 14 different participants this year, so we'll be mostly in downtown Concord. We have a couple that are not exactly downtown, but are still participating, which is great," Martin said. "Concord has a lot of arts and culture, and this is a way for us to highlight it and give people an opportunity to see, you

know, real-time all the different varieties of art that we have downtown and businesses that we have in the downtown." The League of New Hampshire Craftsmen and the Greater Concord Chamber of Commerce are two of the participants. "The League is a gallery, and the Chamber hosts artists from two different art organizations out of their office," she said. Wine on Main will offer a free wine tast-



Courtesy photo.

ing of a Frida Kahlo red blend from Chile. Kimball Jenkins will show off the sculptures from the city's recent Sound and Color event. The New Hampshire Potters Guild will have its "Hands on Earth" exhibit.

This is an elevated First Friday according to Martin. "That will definitely be the vibe on Capitol Street. Capitol Street, but also you'll see throughout the downtown the Art Walk flags for the participating businesses so that's going to be a little different than our typical First Friday," she said.

While most of the festivities will be easy to find, a map is provided for attendees in case they need one. The tour is free and self-guided. Concord Art Walk is another way for people in the community to participate in an artful shared experience. "We're trying to create, with First Friday, more opportunities for people, maybe young professionals ... to connect and interact in different ways," Martin said.

Concord Art Walk

- Capitol Copy**, 100 N. Main St.: 5 to 9 p.m. Sunny Days Illustration featuring a Ty Meier art show.
- Concord Arts Market**, Capitol Street: 4 to 8 p.m.
- Detailed Stained Glass**, 24 Pleasant St.: 4 to 8 p.m. Stained glass demonstration.
- DIY Craft & Thrift**, 46 N. Main St.: noon to 8 p.m. Small artists market and free kids' coloring craft corner.
- Firefly Crystal & Tarot**, 146 N. Main St.: 4 to 8 p.m. Broom-making activity, drop-in class, \$45 all materials provided.
- Go Native Gallery**, 23 N. Main St.: 4 to 8 p.m. Explore the new downtown gallery.
- Greater Concord Chamber of Commerce**, 49

- S. Main St.: 4 to 8 p.m. View Yildiz Grodowski's exhibit "Where will I take you?" and pieces by Jon Brooks (NH Furniture Masters) in the Capital Region Visitor Center.
- Kimball Jenkins**, 266 N. Main St.: 4 to 8 p.m. View the current exhibition, "Hands on Earth" presented by NH Potters Guild. Light refreshments will be available to enjoy within the Carriage House. Featuring NH Music Collective musician Ariel Strasser from 5:30 to 7:30 p.m.
- League of NH Craftsmen**, 49 S. Main St.: Gallery open 4 to 8 p.m. Reception with refreshments 5 to 7 p.m. Opening reception for new exhibition "Crafting Joy: The Art of Optimism."
- Penumbra**, 10 N. State St.: 4 to 8 p.m. Guest artists, demos, snacks.

- Pillar Gallery Projects**, 205 N. State St.: 4 to 8 p.m. Artist Residency Tracy Hayes demo and talk.
- Red River Theatres**, 11 S. Main St.: 5 to 6:30 p.m. Monthly artist exhibit, "Blue Ridge Mountain Delights" by Laura Aldridge (Richards), formerly of Bow, N.H.
- Viking House**, 19 N. Main St.: 5 to 8 p.m. Featuring two artists.
- Wine on Main**, 9 N. Main St.: 4 to 7 p.m. Free wine tasting with M.S. Walker. One of the wines will be the Frida Kahlo Red Blend from Chile. The bottle bears her image and proceeds from sales go to the Frida Kahlo Foundation.
- Salon Lotus**, 2 Capital Plaza: 4 to 7 p.m. Free face painting.



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December 21 • Saturday • 1pm & 6pm
December 22 • Sunday • 11am & 3pm



Usher tale goes to 1930s Boston

Edgar Allan Poe's thriller gets a detective thriller adaptation

By Zachary Lewis
zlewis@hippopress.com

Jack Neary is an experienced playwright who has adapted many horror stories for the theater, like those of Frankenstein and Dracula. His resume is filled with film and television experience, including *Law and Order* and the film *Black Mass*.

Neary spoke to the Hippo about his upcoming adaptation of *The Fall of the House of Usher* presented by the Players' Ring in Portsmouth starting Thursday, Oct. 31, and running until Sunday, Nov. 17.

"Many people have read *The Fall of the House of Usher* by Edgar Allan Poe," Neary said, "and it's a very dense, spooky, just the kind of story that you can take many, many different ways, and there've been many variations of it on film, on stage, so I decided to make it accessible to a theater audience."

By placing the story in a familiar world Neary is able to bring the audience in at the beginning. "Which I think is very important," he said. "By setting it in Boston, Massachusetts, in the 1930s and

making it a bit of a detective thriller ... I'm able to tell the story and take advantage of all the very horrific aspects of the story that Poe created.

Do not expect goblins on this Halloween opening night, but the horror will still be real.

"It's not really a supernatural story. It's not that kind of a Halloween story. The horror is very personal, very human," Neary said.

His Poe adaptation had been alive for some time before Neary decided to devote time to it again. "It's been around for a while, but I haven't worked on it myself for about 20 years. I haven't directed it myself for a long time."

Neary understands the craft inside and out. "I've adapted. I think, because I started out as an actor and then evolved into directing, and in the meantime I started as a playwright, I think I have a pretty good understanding of how to tell a story on stage. And if the story has already been told by a writer, I think I have a pretty decent awareness of how to take what the writer had in mind, what the intention

was, bring it to the stage and then provide it with the kind of tension and suspense that these stories need."

He has also adapted a lot of children's plays. "I think I'm more a man of the theater than I am of anything else."

He feels at home at The Players' Ring. "I've been fortunate enough to work with folks who, while they do have day jobs, they really could be professional actors. For some reason I just have been able to work with folks who are that good," Neary said.

He mentioned The Players' Ring's leader, Margherita Giacobbi, who is the Executive Director. "What Margherita has been able to do at The Players' Ring is to create a really diverse schedule of plays," he said. "They do a lot of brand new things. She has been able in the two or three years of her stewardship to bring a variation of audience demographics to The Players' Ring," he said.

Neary likes to put on his plays for



Jocelyn Duford and Thomas Carnes in *The Fall of the House of Usher*. Photo by Ben Bagley Media.

everybody.

"The stuff that I write is really mainstream audience oriented. I don't go out on a limb too, too far in terms of experimentation or anything like that. Although *Usher* kind of does take a couple of steps in that

direction in terms of the storytelling." 🍀

The Fall of the House of Usher

Where: The Players' Ring Theatre, 105 Marcy St., Portsmouth

When: Thursday, Oct. 31, through Sunday, Nov. 17. Halloween opening night: 9 p.m. Shows at 7 p.m. on Thursdays; 7:30 p.m. on Fridays and Saturdays; 2:30 p.m. on Saturdays and Sundays.

Tickets: \$29 general admission; \$26 for students, 65+, military and first responders.

Info: playersring.org
A Players' Ring email described the show as PG-13.

THE ROUNDUP

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

• **A drive with art:** The Route 3 Art Trail will run Saturday, Nov. 2, from 10 a.m. to 3 p.m. and feature "open studios, art and craft demonstrations, a free raffle" and more in towns running from Concord through Franklin. To participate, see route3arttrail.com to get the trail map and passport listing 17 locations combined in Concord, Penacook, Boscawen and Franklin. Visit at least five locations and get them stamped on the passport to participate in the raffle.

• **Folk cafe:** The Wilton Folk Cafe will present Anayis "AJ" Wright at the Wilton Collaborative Space (21 Gregg St. in Wilton) on Friday, Nov. 1, at 7:30 p.m. Wright is described as "distinctive voice in the traditional folk genre who captivates audiences and scholars alike with their connection to maritime music, English folk,



Franklin Makerspace fiber artists will be demonstrating their craft at the Franklin Public Library for the Route 3 Art Trail. Courtesy photo.

shape note, and early music," according to a press release. Admission to the show is free (doors open at 7 p.m.); reservations are suggested via Sandy Lafleur at strumma@aol.com or 654-1245.

• **Hello! My name is Inigo Montoya:** A Conversation with Kathryn Grody & Mandy Patinkin will take place on

Friday, Nov. 1, at 7:30 p.m. at the Capitol Center for the Arts (ccanh.com) at the Chubb Theatre (44 S. Main St., Concord). Tickets cost \$58 through \$95. Mandy Patinkin is a celebrated film and theater actor known for his range of characters and famously played Inigo Montoya in *The Princess Bride* among many notable roles. Grody is a writer and

actress whose screen credits include 1981's *Reds* and 1990's *The Lemon Sisters*. According to People magazine and the Hollywood Reporter, the couple, who married in 1980, gained Covid-lockdown era fans from videos posted by their son. See a video called "Movie Night" of them watching, commenting on and dealing with their dog during a movie (possibly



Anayis Wright

Aquaman) on the Cap Center's website. Tickets cost \$58 through \$95.

• **Artistry of beading:** Mt. Kearsarge Indian Museum (18 Highlawn Road in Warter; indianmuseum.org, 456-3600) will host BeadStock, which celebrates Native American beading "traditions with bead and beadwork vendors,

demonstrations, speakers, and more" on Saturday, Nov. 2, from 10 a.m. to 4 p.m., according to the website, where you can find the schedule of workshops and lectures. Tickets, which include museum admission, cost \$18. Tickets include the lectures but workshops are extra and can also be purchased online.

• **Art show:** The Hollis Art Society will hold its 2024 Art Show & Sale on Saturday, Nov. 2, and Sunday, Nov. 3, from 10 a.m. to 4 p.m. at the Lawrence Barn, 28 Depot Road in Hollis. See hollisartssociety.org.

• **In the beginning:** Retired news reporter David Tirrell-Wysocki will give a lecture titled "The New Hampshire Primary: A Light-Hearted Look at the Long Shots" on Saturday, Nov. 2, at 2 p.m., offering a nonpartisan look at New Hampshire's presidential contest. Admission is \$7. No registration required.

• **Meet the artist:** Dan Dailey, the New

Hampshire glass artist whose work is currently on display at the Currier Museum of Art (150 Ash St. in Manchester; currier.org), will talk with exhibit curator Kurt Sundstrom at an ARTalk on Sunday, Nov. 3, from 2 to 4 p.m. Tickets are available via the Currier's website and cost \$30 for adults, \$20 for 65+ and students and \$10 for ages 13 to 17 (children under 13 get in for free) and include museum admission, according to the website. The exhibit, "Dan Dailey: Impressions of the Human Spirit," is on display through Sunday, Feb. 2.

• **Meet the artists:** "October 9th - November 9th Show" will display the unique work of local artists Sharon Boisvert, Darren Taylor, Mark Ruddy, Pamela Tarbell, Kevin Kintner, Paul Gilmore and Robyn Whitney Fairclough as well as the art of curator Christina Landry-Boullion at Glimpse Gallery (Patriot Building, 4 Park St., Concord, theglimpsegallery.com, 892-8307). The final reception for the exhibit will be held Saturday, Nov. 2, from 5 to 6:30 p.m.

• **Art, eats and music:** Join artist Carmen Verdi for a solo exhibit titled "Daydreamer," which will showcase his newest works at Cucina Toscana restaurant in Nashua (427 Amherst St.) on Monday, Nov. 4, from 6 to 9 p.m. Participants will enjoy appetizers, live music, raffles and a bar while they view his latest creations. Free admission. Visit carmenverdi.org. 🍀

INSIDE/OUTSIDE

Let comfort drive your decision

CAR TALK



By Ray Magliozzi

Dear Car Talk: I need your advice. We have two cars: a 2017 Toyota Camry Hybrid with 9,200 miles, and a 2020 Toyota Sienna with 1,900 miles.

My husband can no longer drive. I am 78 and will probably not put more than 5,000

miles a year on a car. I prefer the Camry. What should I do? Keep the Camry and sell the van or sell both and get a new Camry?
— Dee

There's an argument for keeping the Camry and selling the van, Dee. And there's an argument for selling both and getting a new Camry.

Here's why you might want to keep the 2017 Camry. First, you like it. You're comfortable driving it, which counts for a lot. You're used to the controls and how everything works. And it's pretty up-to-date in terms of safety systems, including automatic emergency braking.

Plus, it's got less than 10,000 miles on it. You're 78, and planning to drive 5,000 miles

a year. That means by the time you're 95, Dee, you'll only have 95,000 miles on the car. These Camrys, when well-maintained, can easily go 150,000 to 200,000 miles.

Now, the argument for selling them both and getting a new Camry now is that it's easier to learn a new car at 78 than it is at 88. And if, for whatever reason, you do need a new car at some point, it becomes harder, as you get older, to master the new tech and touch-screen controls of newer cars.

So, the argument for getting a new Camry now is that you'll have a car that's eight years newer, which should be completely trouble-free for as long as you need a car. It'll have some updated safety features, and you'll be able to get comfortable with it now, while you still have a complete set of marbles.

My suggestion would be to go drive a new Camry. See how you feel driving it and operating it. If you like it, feel at ease behind the wheel, and don't feel overwhelmed by the controls, sell both cars and buy one.

But, with either a new Camry or your current Camry, I think you'll likely be set for life, Dee. So don't stress about it. Let your own comfort behind the wheel guide you.

Visit Cartalk.com.

INSIDE/OUTSIDE TREASURE HUNT

Dear Donna, I read your column each week in the Hippo.

I am hoping you could tell me about this porcelain figurine that has been in my family for as long as I can remember. It was brought from East Germany after the war, when my mom and I fled to West Germany. What can you tell me about its origin, age, and worth?

Thank you so much.

Heidy

Dear Heidy,

Your porcelain figurine is sweet. But it's tough to figure out makers sometimes. There were so many made in Germany, Australia, the U.S., Japan and elsewhere.

The more details in it, the higher the values go.

Your time frame fits a time of mass production for such figurines. So this easily could have been brought over to West Germany with you anytime from the late 1940s



Heidy.

Donna

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 Donna at footwdw@aol.com, or call her at 391-6550.

through till the wall was built in the 1960s.

The problem with this one, Heidy, is the imperfection on the arm. It would be considered damage and takes away from the value.

A figurine of this size in perfect condition and detail would carry a \$40 value in today's market. Damaged it still is a priceless memory to you and your family.

Thank you for sharing,

INSIDE/OUTSIDE

KIDDIE — POOL —

Family fun for whenever

Trick-or-treat time!

• If you're hitting the streets with kids searching for full size candy bars and Nerds Gummy Clusters or handing out candy, check out the Oct. 17 issue of the Hippo for our listing of **trick-or-treat times** (and other spooky events). Find the Halloween guide on page 10; find the issue in our digital library at hippopress.com.

Story time!

• **Pajama Storytime at Gibson's Bookstore** (45 S. Main St., Concord) will take place on Friday, Nov. 1, at 5:30 p.m. Local children's author Tabatha Jean D'Agata will lead an interactive storytime filled with crafts, giveaways and more, according to their website. Attendees should wear their



favorite pajamas and bring along their coziest stuffed animal friend. D'Agata's new picture book is called *More Magic*. Gibson's will be open late for First Friday, so plan an evening of entertainment downtown for the family. Visit gibsons-bookstore.com or call 224-0562.

• Join Beaver Brook educator and master storyteller Rachael for the last **Forest Tales** of the season on Monday, Nov. 4, from 10 to 11 a.m., an hour of outside story time with your little ones. This program is free and is offered to grown-ups and their children. The event takes place at their Maple Hill Farm (117 Ridge Road, Hollis) location on beautiful grounds with lots of room for children to play and meet new friends after the program. Visit beaverbrook.org.

Stories on stage

• The Riverbend Youth Company will present *Beetlejuice* Friday, Nov. 1, at 7:30 p.m.; Saturday, Nov. 2, at 2:30 and 7:30 p.m. and Sunday, Nov. 3, at 2:30 p.m. at the Amato Center for the Arts (56 Mont Vernon St., Milford, amatocenter.org/riverbend-youth-company). Tickets cost \$15 for adults, \$10 for seniors and children.

• Enchantment Theatre Company will present *My Father's Dragon*, based on the book series by Ruth Stiles Gannett and illustrated by Ruth Chrisman Gannett, on Wednesday, Nov. 6, at 9:30 a.m. and 11:30 a.m. at the Music Hall (28 Chestnut St., Portsmouth, themusichall.org). The show will then come to the Capitol Center for the Arts (Chubb Theatre, 44 S. Main St. in Concord; ccanh.com) on Wednesday, Nov. 13, at 10:30 a.m. where tickets are \$8. See a video trailer for the production at ccanh.com. See enchantmenttheatre.org for more on the company.

• *The Wizard of Oz* will be presented by the Rochester Opera House (31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com) through Sunday, Nov. 3, with shows on Thursdays and Fridays at 7:30 p.m.; Saturdays at 2 and 7:30 p.m. and Sundays at 5 p.m. Tickets range from \$26 to \$32. Visit rochesteroperahouse.com to purchase tickets.

Stories on screen

• *Coraline* (PG, 2009) will screen via Fathom Events in celebration of its 15th anniversary with shows on Thursday, Oct. 31, and Friday, Nov. 1, at Cinemark Rockingham Park in Salem (4 and 7 p.m.) and Regal Fox Run in Newington (1 and 7 p.m.). See FathomEvents.com.



Fantastic Mr. Fox

• Catch Wes Anderson's stop motion *Fantastic Mr. Fox* (PG, 2009), based on the Roald Dahl book, as part of the Little Lunch Date series at Chunky's (707 Huse Road in Manchester; chunkys.com) on Tuesday, Nov. 5, at 11:30 a.m. (Election Day, when some area schools are closed). Reserve seats for \$5 per person (plus fees), which includes a \$5 food voucher.

And, speaking of Chunky's, save the date: tickets to Friday, Dec. 6, through Thursday, Dec. 19, screenings of *The Polar Express* (G, 2004) are on sale now, including regular admission tickets and a ticket that comes with a bell and a Santa cookie. Special screenings include the Monday, Dec. 9, and Monday, Dec. 16 5:30 p.m. which include a visit from Santa Claus, and the Wednesday, Dec. 11, screening at 11:30 a.m., which is sensory friendly.

A craft wrapped in a tradition inside an art

Matryoshka Nested Dolls with Marina Forbes

By Zachary Lewis
zlewis@hippopress.com

Marina Forbes is an award-winning artist, master iconographer and art historian whose focus is on traditional Russian art forms and culture.

Forbes will give a presentation on “Traditional Matryoshka Nested Doll Making: From Russia to New Hampshire” on Thursday, Nov. 7, at Gafney Library in Sanbornville. She is native of St. Petersburg, Russia.

Nested Doll events

Traditional Matryoshka Nested Doll Making: From Russia to New Hampshire

When: Thursday, Nov. 7, at 6 p.m.
Where: Gafney Library, 14 High St., Sanbornville, 522-3401

Matryoshka Nested Doll Painting: Storytelling and Hands-on Workshop

When: Saturday, Nov. 16, 10 a.m to 1 p.m.
Where: New England Language Center, Rochester
To register: email marina@marinaforbes.com or call 332-2255

“As a traditional artist, I love to do traditional art inspired by the thousand years of tradition. I teach how to actually paint nested dolls as well,” Forbes said. “I work as an art historian and I also work as an artist.”

Forbes is with New Hampshire State Council on the Arts as a traditional artist and contributes in categories like health care and education. “I’ve been doing programs for the last 30 years. I came to America 30 years ago. I’ve been doing programs with New Hampshire Humanities and I have a series of programs,” she said.

Her Matryoshka Nested Doll presentation involves just as much history as art. “As an art historian, I love to talk about art’s history and culture and their interconnection. In my presentation, we will start with the history of nested dolls, which has lots of legends, and then we’ll just examine the tapestry of rich folk tradition,” she said.

More contemporary historical events have influenced this old art form. “The collapse of the Soviet Union, early 1990s, people used nested dolls as a venue to search for identity, to explore new ideas. That’s why it’s such a creative process,” Forbes said.

The old and the new are used by Forbes to

illuminate the story of this craft. “I’m going to use some of my exhibits as well so people can understand the connection between the 150-year art form and icons, which is more than 1,000 years of tradition, because nothing comes from nowhere — everything is built on a tradition.”

One aspect of the interconnection of art’s history and culture in her presentation relates to why nested dolls look the way they do.

“Nested dolls traditionally depict a woman, so it’s very interesting to talk about women through their lens of history and their dress and fashion and what it took to be beautiful, because in every culture it’s different, ‘what does it mean to be beautiful?’ and we’ll talk about what it is to be beautiful in Imperial Russia,” Forbes said.

How big is a typical nested doll? “Normally the nested dolls have one piece inside, three, five, seven, 10, 11, and everything with more than 11 pieces inside is considered to be a kind of custom-made piece. People, artists, work on whatever size of doll which is convenient for them.”

“The final piece in a set of 11 can be just smaller than the size of your fingernail. The big doll can be 10 inches, 15 inches, 7

inches, but it’s all about what’s inside, because when you open one it reveals a smaller one, and the smallest can be really very small. And if you’re curious, the craftsmanship is all about how many dolls you can nest in a certain shape,” she said.

Nested dolls glowed with a springlike joy when they were first created in the late 19th century. “Siberia, minus 40 degrees outside, everything is covered with snow, that’s why the concept of a nested doll is a wonderful toy with bright happy colors with fabulous flowers like from paradise to cheer yourself up.”

The dolls had six distinct versions, she said. “We had six factories all over Siberia, and every factory had its own style. Probably the best way to understand it is McDonald’s. You go there, you know what to expect, and it’s kind of different from Burger King. So that’s why each factory had a distinctive style but still it was a nested doll.”



Courtesy photo.

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News from the local food scene

By John Fladd
jfladd@hippopress.com

• **Brewery opening:** A new brewery is set to open in Manchester during the first week of November. Republic Brewing Co. (72 Old Granite St. Manchester, 836-3188, republicbrewingcompany.com) will have a Founder's Club soft opening from 5 to 8 p.m. on Friday, Nov. 1, with a public opening soon after. It will serve six house-brewed beers and pub food, initially focusing on tacos and burgers.

• **Market opening:** World Market (79 S. River Road, Bedford, 688-8947, stores.worldmarket.com) is slated to have had its ribbon cutting on Wednesday, Oct. 30, at 9:45 a.m. with a grand opening celebration Thursday, Oct. 31, through Saturday, Nov. 2, from 10 a.m. to 8 p.m., and Sunday, Nov. 3, from 11 a.m. to 6 p.m., according to a press release which said the opening will include food and drink tastings.

• **Find fish:** The University of New Hampshire (unh.edu) has announced a new online tool to help consumers access information about locally sourced seafood products: NH Seafood Finder. According to UNH, the website will allow users to search for seafood by "seafood type (ex: lobsters, oysters, scallops), vendor, location type (ex: off-the-boat, storefront, farmer's market), time of year, or [search by] map/town." See bit.ly/NHSeafoodFinder.

• **Farmers market opening:** Saturday, Nov. 2, will be the opening day for the Concord Winter Farmers Market (7 Eagle Square, Concord, downtownconcordwinterfarmersmarket.com). The Market will be open Saturdays from 9 a.m. to noon, November through April.

FOOD

Sleazy Vegan parks the truck

Popular purveyor serves food at Pembroke City Limits

By John Fladd
jfladd@hippopress.com

For Kelly Sue Leblanc, a turning point in the direction her life was headed came in the form of a vegan cooking class.

Leblanc, who goes by KSL, was curious about plant-based foods, but was frustrated by how limited her dinner choices seemed to be. "I was definitely a carnivore," she said. "I'd been eating that way my whole life. I honestly was like, 'OK, I made a stir-fry and a salad and some pasta and now I've run out of vegetable things to cook for myself. Am I just going to be stuck eating pasta and salad and stir-fry for the rest of my life?' I didn't know how to cook without butter or dairy."

A cooking class led KSL to a deeper understanding of how food is constructed — why certain ingredients go together, and what the elements were that made some dishes work, and some crash and burn. Learning about food became fascinating to her, which, in short order, led to buying a food truck.

"We bought the truck in June of '22," KSL said, "and that first season we kind of stuck around Manchester because of the crazy amount of different health licenses that are in the 16 self-governed towns of New Hampshire. Being a mobile food truck in New Hampshire is a very strange kind of gig because of the way that we [New Hampshire towns] manage our health licenses." Limited by the cooking space in a food truck, she did the lion's share of cooking in a commercial kitchen in Manchester and then finished each order on site.

She named the truck The Sleazy Vegan. "The Sleazy Vegan got its name in a couple of different ways," KSL said. "I

plan on living on a sailboat at some point, and I was playing with business names that began with S-V, and that came into my mind, and worked for me in that way, but it also worked because of the philosophy of food." She remembered that when she first switched to a plant-based diet she felt like she was being judged. "I went to a couple of different places that were vegan restaurants, and I was made to feel very, very uncomfortable because I was wearing leather shoes or had a leather handbag. And the penny hadn't dropped on me about what the word 'vegan' really meant and how fully loaded it could be. And Sleazy Vegan is sort of my acceptance of being an imperfect vegan and wanting to just make sure that everybody knows that about the food and about what we're doing before they get there. The name Sleazy Vegan kind of ties together our whole concept of being a vegan food provider."

Earlier this year The Sleazy Vegan became the food provider at Pembroke City Limits (134 Main St., Suncook, 210-2409, pembrokecitylimits.com), a multi-use entertainment venue. KSL said cooking in the new space is not too different from working from her food truck.

"The space that we have at Pembroke City Limits is smaller than what's on my truck," she said. She and her head cook, Trafton Hanscom, who describes himself as a "Sleaze Wrangler," still do all their preliminary cooking at her commercial kitchen, then finish each dish to order at the brick-and-mortar restaurant. "What we have been doing at Pembroke City Limits is introducing things that we've done in the food truck," she said. "I am an unruly cook because I am constantly making new items. But that's, I mean, that's why I'm doing this, right? If I look at our



Courtesy photo.

current menu — between our snacks and apps, bigger bites, drinks and sweets — we are doing over 30 items from that tiny little kitchen."

KSL sees her new restaurant as the next stage in an evolving story.

"Being that my history is in tech," she said, "I view everything as a prototype. We're prototyping this idea that we can put in something that would cost about the same as a food truck or less into a small establishment and be able to run Sleazy Vegan as a busy vegan kitchen, so that maybe we can grow this idea up and repeat it."

The Sleazy Vegan

Where: 134 Main St., Pembroke
Hours: Open Wednesday, 11:30 a.m. to 10 p.m., Thursday and Friday, 4 to 10 p.m., Saturday, 2 to 10 p.m., and Sunday, noon to 6 p.m.
Info: 233-5078, thesleazyvegan.com
The menu is available online, as well as links to The Sleazy Vegan's social media accounts. The Sleazy Vegan can cater occasions from weddings to corporate events.

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The wines you don't know

Wine on Main explains 'Misunderstood Wines'

By John Fladd
fladd@hippopress.com

One of Emma Stetson's favorite parts of owning a wine shop — Wine on Main in Concord — is teaching classes.

"We do monthly wine classes," Stetson said. "Each one has a different theme. For example, last month we [discussed wines from] Australia, New Zealand and South Africa. It could have a more overarching theme, whether it's about climate, or full-bodied red wines — things like that."

This month the theme is "Misunderstood Wines."

"I've noticed there are some wines that people are confused about," Stetson said, "that have misconceptions around them. So I thought it would be fun to correct some of those for people. So that's one component of the class. And then the other component is that we have Thanksgiving coming up. So the full title of the class is 'Misunderstood Wines that are Also Perfect for Thanksgiving.' It's a way to clear up some misconceptions but also find unique wines for your holiday table."

Stetson said some misconceptions about particular wines come from their names.

"An example," she said, "is in the Loire Valley in France. There is a region called Muscadet. It's a great wine for pairing, especially for Thanksgiving. It has bright acidity and bright fresh fruit flavors." She finds that many customers are resistant to trying it. "They'll tell me, 'No, I hate sweet wines.' My reaction is, 'What are you talking about? Muscadet is a dry white wine from France's Loire Valley!' and they're like 'No, I hate Muscato and Muscatel'; they think in their heads because the words are so similar..."

"It was funny," she said. "We did a wine tasting back in October with a Muscadet that was delicious, but it was a major hurdle that we had to overcome first."

Sometimes people assume wines from a particular region are the same. "Riesling kind of goes hand in hand with that too," Stetson said. Rieslings are white wines that originated in the Rhine River region of Germany,



Emma Stetson leading a class. Courtesy photo.

with a reputation for being sweet. Some of them are, Stetson said, but "riesling" covers many different wines. "I have so many people tell me, 'I don't like riesling,' and for the same reason; they say because it's too sweet. Riesling can be made in a huge array of styles, especially ones made in the Finger Lakes [of New York State]. They are so close to us, are frequently done in a dry style and so aromatic and beautiful."

November is a good time of the year to clear up some of these misunderstandings, Stetson said. "Riesling is such a classic wine for Thanksgiving, so I wanted to present people with a dry riesling. The aromatics in the wine and even the grape itself will give hints of blossom and honeysuckle. That pairs really well with root vegetables and Thanksgiving seasonal fare. And white wine is kind of a classic pairing with turkey. You could do reds too, but you would choose a lighter red. White goes well with turkey because it won't overwhelm the poultry."

Small classes provide a relaxed, focused atmosphere for wine drinkers to wrap their heads around wines, Stetson said.

"Class goers get the opportunity to have a more in-depth understanding of each wine," she said, "and ask their questions as opposed to at a wine tasting where it's quick and they're contending with other people who might be here. I think it's a great environment for them to have a more personalized experience."

"I want them to start to figure out what their palate is like," Stetson said, "what kinds of wines they enjoy and what they gravitate to. For this particular class, I hope people find really fun wines for the holidays that they can share with their family and friends and talk knowledgeably about. Hopefully, clearing up some of these misconceptions in a Misunderstood Wines class will encourage people to try wines that they might have steered clear of because they thought they wouldn't like them or just didn't know about them." 🍷

Misunderstood Wines Class

When: Tuesday, Nov. 12, or Wednesday, Nov. 13, from 6:30 to 8 p.m.

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More: wineonmainnh.com

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IN THE KITCHEN

WITH **NIKKI MILLER**



Nikki Miller. Courtesy photo.

Nikki Miller is Head Bartender at Barley House Restaurant and Tavern (132 N. Main St., Concord, 228-6363, thebarleyhouse.com). A New Hampshire native, she has “always pretty much worked in restaurants,” she said. “I have bounced around a tiny bit, but definitely have landed here at the Barley House. I’ve been here for six and a half years now. I started as a server, and made my way up to a bartender. I am a manager, now. I run the events here, I throw parties, I do a lot. Sometimes I even wash dishes. I really like bartending. I think that you kind of command your space when you’re behind the bar. And there are a lot of people who don’t care about talking to you, but I work every Sunday during the day, and I have people that make it a point to come and see me. It’s part of their routine, so to speak. I took the weekend off last weekend, and I guess some people were asking, ‘Where is the Queen, herself?’”

What is your must-have bar tool?

Definitely a shaker, I would say. So it’s just a two-piece metal Boston shaker. We build all of our drinks in pint glasses here. Also ice. We just have small, little cube ice here, but crushed ice is amazing for a cocktail.

What would you have for your last meal?

Maybe a burger. I’m really into burgers right now, and I think you could make it just a classic, or you could build it up, and throw an egg on there. We have a burger here at the Barley House that has gravy and blue cheese. That would be a good one.

What is your favorite local eatery?

I am a big fan of Mexican food, so I go around to all of our local Mexican places. There’s so much you can do — tacos, nachos, burritos. I definitely love any variation of that.

Have you ever served a drink to a celebrity?

I have served some presidential candidates. They usually just order a beer. And it’s so funny — it’s a business, you know, a meet-and-greet thing. So they’ll come in, they’ll order a beer and then they don’t even drink it.

What is your favorite thing on your

menu?

So we do have a Moscow Mule with some apple cider that is really tasty. It’s just a well-balanced drink. It’s got some juice, a little bit of bubbles, and then we have a bourbon one right now. It’s so good! There’s the bourbon, lime juice, ginger beer, and then some apple cider. There’s just something about it.

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

I think that we all eat with the seasons. So right now, you know, we obviously are kind of an Irish-themed bar, so it’s a lot of beef stew, chicken pot pie, you know, those like warming things. And then of course in the summertime, people are eating salads, they’re eating a little bit lighter. And one of my favorite parts about bartending is sort of making cocktails with the seasons, you know, whether it’s fresh blueberries or right now apple cider is obviously one. Pretty soon we’ll be doing boozy hot chocolates with whipped cream and that will be a big hit.

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

It would have to be some sort of pasta. I have a couple of little boys. I make a butternut squash mac and cheese or American chop suey and those are always big hits. 🍷

Drunken Pumpkin

From Nikki Miller, head bartender at the Barley House

Combine 2 ounces of vanilla vodka with 3 ounces of pumpkin cider in a cocktail shaker with ice. Shake well, then strain into a glass with a cinnamon-sugar rim.



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DRINKS WITH JOHN FLADD

Celery Sour

So, let's say, for the sake of argument, that you've got a recipe for something that sounds really delicious and intriguing, but it's been written by a chef, or in this case a bartender, who has access to special equipment and ingredients that a typical home enthusiast doesn't. Because they are experts, it is likely that their version of a recipe will be excellent. The question is, will it be *so much* better than a DIY enthusiast's work-around that it is worth going to the extra time and effort to make as written?

In this case, yes. Yes, it will.

As originally conceived of, this recipe supposes that the cocktail maker has access to a sous vide, a piece of laboratory or commercial kitchen equipment that keeps a water bath at a consistent temperature.

I've run this recipe two ways, once with sous vide-infused pineapple gin, and once with regular gin and pineapple juice. The work-around is very good; don't get me wrong. But the version with shman-cy lab-equipment-infused pineapple gin is about 75 percent better. It is simply outstanding.

Think of this as a project.

Ingredients

- 2 ounces pineapple-infused gin (see below) – alternatively, 1½ ounces gin and 1 ounce pineapple juice
- 1 teaspoon Licor 43
- ¼ ounce celery syrup (see below)
- ¼ ounce fresh squeezed lemon juice
- 1 teaspoon Greek yogurt
- 2 dashes celery bitters

Combine all ingredients with ice in a cocktail shaker. Shake enthusiastically. Strain into a coupé glass.

Sip, while listening to the Bangles' 1987 cover of "Hazy Shade of Winter."

This cocktail tastes of gin and pineapple, and yogurt (a tiny bit), and sunshine.

Pineapple-Infused Gin

Combine equal amounts of London dry gin — Gordon's is a good choice for this — and fresh pineapple in an air-tight container. This could be a lidded jar or a zip-close plastic bag. Soak in a 155°F water bath for two hours. If you own a sous vide, you probably used it once or maybe twice when you first got it, then put it away and haven't touched it in several months. This will be a good opportunity to reintroduce yourself to it, and



Two celery sours. Original recipe on left, in smaller glass. Workaround recipe on right made with regular gin and pineapple juice. Photo by John Fladd.

tentatively become friends.

If you don't own a sous vide — and really, unless you are an actual chef, or desperately obsessed with cooking competition shows, why would you? — this won't be difficult, per se, but it will be a fiddly couple of hours.

Take a small plastic or Styrofoam cooler and fill it about halfway with very hot water. Use a frying/candy thermometer to find out what the temperature of the water is. If it is above 160°F, wait until the temperature comes down to around there to insert your container of gin and pineapple into the water bath. If it is below 150°F, pour a little bit of boiling water from a kettle into the cooler, and stir, until it reaches 160°F, then put your container in the water bath.

Get a chair from the dining or living room, and sit near the water bath, checking on the temperature every five minutes or so. Each time the water drops below 150°F, nudge it back to 160°F with some more boiling water. Keep this going for two hours.

Regardless of which method you used to infuse your gin, at the end of two hours strain it with a fine-mesh strainer and run it through a coffee filter. Seal tightly and use within a week or so.

Celery Syrup

- ¾ cup (148 g) white sugar
- ¾ cup (179 g) water
- 2 celery stalks, finely chopped
- 1 teaspoon celery seeds

Combine all ingredients in a small saucepan and bring to a boil. Simmer for five minutes, then set aside, covered, for several hours. Strain with a fine-mesh strainer, and again with a coffee filter. Surprisingly, it will be a beautiful golden color. Refrigerate and keep for two to three weeks.

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Janet Devlin, *Emotional Rodeo* (Ok!Good Records)



Regardless of genre, it's not often that I encounter an artist who actually seems to be having fun with what they're doing. I realize that modern country-pop stars, particularly female ones, are basically required to exhibit positivity and all that stuff (see Pickler, Kellie), but this girl does have her some fun, tabling neo-honky-tonk stompers like the newest single "Red Flag" (whose lyrics argue that people shouldn't be hypervigilant for warning signs in new relationships, at least up to a point, which I'm on board with, given that I personally never dated anyone for whom I didn't have a few dozen pointed

questions within 10 minutes of meeting them; it's really basic stuff) and Walmart-radio face-punchers like the title track. OK, at least the vibe here isn't pseudo-heavy metal, and the bluegrass-dobro parts do seem genuine enough. This will be a big one if you're into ladies in cowboy hats, folks, don't miss out. Lots of non-annoying fun. Oh, before I forget, she's Irish by the way. A+ —Eric W. Saeger 🍷

Haujobb, *The Machine In The Ghost* (Dependent Records)



Bit of a surprising one, this. Last time I checked in with this German electro-goth duo — jeez, 2011's *New World March* — they'd abandoned their hope of becoming the next Skinny Puppy or Front Line Assembly in favor of chasing a more danceable sound. That more or less sent them to the back of the bus as far as the black leather vampire crowd was concerned; obviously joy isn't part of the equation. However, this marks a return to their darkwave-loving roots, with somewhat mixed results, not that it's all that bad really: Here they've embraced the goth-club trend of throwing movie samples, stompy industrial lines and borderline cheesy synths into a Cuisinart and barely checking the results, or so it seems at first listen. The riffing does get infectious, but first you have to get past the overuse of post-apocalyptic atmospherics that seem to introduce every song. That stuff's been done to death, but sure, it's nice to hear it done by these guys, who obviously do have an interest in keeping bodies on the dance floor. A

—Eric W. Saeger 🍷

PLAYLIST

A seriously abridged compendium of recent and future CD releases

- This can't be, homies, it's November already, the next new-album-Friday is Nov. 1, please stop and let me get to the beach just one more time before hopelessness descends upon the land! You know, people love to get on my Facebook and grill me about stuff like "Is there anything that you actually *like*?" but it's really hard for me to say on social media, given that it's so impersonal. Why bother? If I express an opinion, like, say, "I never need to hear another song from **Bowie** or **Queen** ever again," these people act like I kicked their dog, so usually I try to — no, actually I won't lie to you guys, yes, I do say things just to cause trouble, especially on Facebook. See, to me, the only reason to use social media in the first place is to see what you can get away with. For instance, I don't actively hate **The Beatles**, I'm just sick of them after listening to them for half a century (I loved *Abbey Road* when I was the only kid on my block who was actually listening to the whole thing) (I do hate Queen, though; aside from the opera stuff, their song structures are hilariously awful). In short, my real strategy is to get my invisible friends on social media to go listen to music that wasn't released back when every car had a cigarette lighter. Like everyone else I'm selectively hypocritical about it, of course, take for example my positive regard for edgy-ish '80s bands like **The Cure**, whose new album, *Songs Of A Lost World*, is on the way to the "record stores" or the 7-Elevens or wherever people buy physical albums these days. Cure singer Robert Smith is of course a sad insane clown these days (did you see his performance at the Rock & Roll Hall Of Fame a couple of years ago, how does stuff like that even happen), and yes, there was his "All I Want" period, when he'd obviously decided to write nothing but bad songs for whatever reason. But no, it's still The Cure, and I am now listening to the new single, "Alone!" And so much for that, it's pretty disappointing, sort of a Las Vegas-ready ballad that drags on. Maybe the album's other songs are fine, I don't know!

- **Peter Perrett** is the singer for British new wave band the Only Ones, who've been around since 1976! His new solo album, *The Cleansing*, features a single titled "Disinfectant," a mid-tempo old-school-punk tune that recalls Sex Pistols and all that sort of stuff. It's decently annoying, go check it out if you have nothing else to do!

- **Autre Ne Veut** is the stage name of one Arthur Ashin, from New York City, U.S.A.! Perhaps you are one of the 9,000 people who hit Like on his most popular YouTube tune, the borderline boyband single "Age of Transparency," an epic, listenable-enough joint when he puts away the trap drum sample and the bad singer and shoots for the rooftops. His new LP, *Love Guess Who*, will feature contributions from Micah Jasper (ELIO, Rebecca Black), Kris Yute and Spencer Zahn; it is his first album in seven years! The test-run single is "About To Lose," a chill-pop number that combines Bruno Mars with Tangerine Dream in an effort that actually reads a lot better than I just made it sound; it's fine.

- And finally, it's English singer Beth Jeans Houghton, who makes psychedelic/garage albums under the pseudonym **Du Blonde**, including their forthcoming new one, *Sniff More Gritty!* "TV Star" showcases this person's talents for making their hair into 1970s punk-spikes, singing like Sixpence None The Richer half the time and writing passable no-wave noise-guitar lines. It's usable enough. —Eric W. Saeger 🍷

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Playground, by Richard Powers (381 pages, W. W. Norton & Co.)

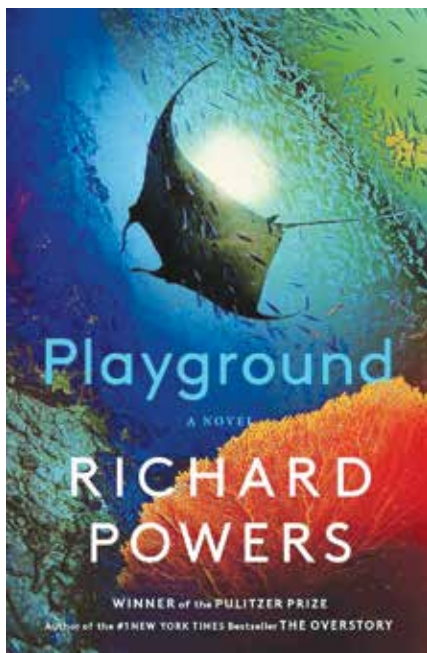
Richard Powers is one of America's most distinguished novelists, and also one of the most daunting. His 2018 novel *The Overstory* won the Pulitzer Prize for fiction, despite a complicated narrative entwining nine characters. By comparison, his latest, *Playground*, gives us just four. It still gives the reader a mental workout.

While *The Overstory* was about trees, *Playground* is about the ocean and, surprisingly, AI. Its multiple narratives are linked through four lives intricately knit together.

Evie Beaulieu has been obsessed with water since, when she was 12, her father tossed her in a pool of water to test a device that allows people to breathe underwater. She emerged "another kind of creature," becoming an expert diver with experience far beyond her years, a woman who would rather be on water than on land. She goes on to write a book called "Clearly It Is Ocean" — the title taken from the real-life quote of the science fiction writer Arthur C. Clarke, who said, "How inappropriate to call this planet Earth when it is clearly ocean."

That book was read in childhood by a boy named Todd Keane, who was born the first child of the new year and carried with him for the rest of his life the pressure to always be first at everything. The marriage of Todd's parents was a train wreck — "My father: the strength of mania. My mother: the cunning of the downtrodden."

The manic father, who always needed to be doing something resembling work,



drilled his son in games, from Chutes and Ladders to backgammon to chess, even though, like Evie, Todd had a deep connection to water, because Lake Michigan was the place he escaped to in his mind when the household got too chaotic: "When my mind raced and the future rushed at me with knives, the only thing that helped was looking out from the castle and seeing myself walking across the bottom of the lake."

It is an obsession with games that later connects Todd to the brilliant Rafi Young, a bibliomaniac who has been reading light-years beyond his peers since preschool because of an abusive father who was determined that his children have a better education than he did. Todd and Rafi meet in school and bond by playing

chess and Go throughout high school and college, becoming so close that it seems that "our brains are synchronized." But later they suffer a rift that takes them on vastly different paths.

Todd invents a world-changing online platform called Playground and becomes a billionaire diagnosed with Lewy body dementia at age 57. Meanwhile, Rafi goes on to work for an NGO and to marry Ina Aroita, a native of Hawaii whose life comprises the fourth narrative in this story.

Rafi and Ina make their home on Makatea, an island in French Polynesia. For decades the island had been plundered for its copious phosphate, which helped supply the world with fertilizer and thus food. Once the phosphate mines closed, Makatea's role in the world shrunk and it was just occasionally visited by wealthy tourists looking for a couple of days of climbing adventure.

But it was now faced with a seemingly existential decision: whether to allow an American company to use it as a port for "seasteading" — the launch of modular floating cities. Aided by artificial intelligence called Profunda, the residents of Makatea are preparing to take a vote on whether to allow this venture to begin.

All of this is just the set-up to the deeper complexity of the novel, which wants us to think deeply about the unintended consequences of the development of AI and human dominance of the planet as we wade through the events of each character's life, laid out in constantly changing points of view.

It also wants us to love the ocean like Evie does. It succeeds, with sparkling prose and the insistence that the reader

become attached to the characters, who make the case for the ocean through their observations, experiences and passion.

In the opening pages of the book, for example, Ina and her daughter, while beachcombing, come across the carcass of a young albatross whose chest cavity was stuffed with small pieces of plastic: "bottle caps, a squirt top, the bottom of a black film canister at least fifteen years old, a disposable cigarette lighter, a few meters of tangled-up monofilament line and a button in the shape of a daisy."

Toward the end of the book Powers gets in a dig at everyone who has ever dismissed his writing as too cerebral or complex, writing of Evie's editor, "The editor knew that no one had ever lost a sale by underestimating the desire of the reading public to read at a simpler level."

Despite that, Powers effectively applies a technique that is coming dangerously close to overuse in more populist fare: the plot twist, the sort that makes you want to read the book again, despite its heft.

Powers may limit his audience, and thus his influence, by refusing to write for the masses, but for those willing to rise to the challenge *Playground* is a wholly immersive experience. It offers a refuge from reality much like the ocean offers.

As Todd reflects, when one's attention is fixed on a hidden world throbbing with primordial life, "Chicago was nothing. Illinois and even the U.S. were a joke. There were insanely different ways of being alive, behaviors from another galaxy dreamed up by an alien God. The world was bigger, stranger, richer, and wilder than I had a right to ask for." A

—Jennifer Graham

Books

Author events

- **Martyn Whittock** will talk about his book *American Vikings: How the Norse Sailed into the Lands and Imaginations of America* at Bookery Manchester (844 Elm St., bookerymht.com) on Saturday, Nov. 2, at 11 a.m.
- **Ariel Lawhon** will be at The Music Hall (Portsmouth, 436-2400, themusichall.org) on Wednesday, Nov. 6, at 7 p.m. for a discussion and Q&A about her novel *The Frozen River*. Tickets cost \$33 and include a signed copy of the book.
- **Sy Montgomery** will talk about her new book, *What the Chickens Knows: A New Appreciation of the World's Most Famous Bird*, at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Thurs-

day, Nov. 7, at 6:30 p.m., and at Balin Books (375 Amherst St., Nashua, balinbooks.com) on Saturday, Nov. 9, at 2 p.m.

- **Ethan Tapper**, a forester, will talk about his new book, *How to Love a Forest*, at Balin Books (375 Amherst St., Nashua, balinbooks.com) on Friday, Nov. 8, at 6:30 p.m.

- **Daniel Mirsky**, a local author, will talk about his new book, *blue*, at Water Street Bookstore (125 Water St., Exeter, waterstreetbooks.com) on Friday, Nov. 8, at 7 p.m.

- **Avree Clark** will talk about her debut novel, *Malice Aforethought*, at Pembroke City Limits (134 Main St., Suncook, 210-2409, pembrokecitylimits.com) on Saturday, Nov. 9, at 1:30 p.m.

- **Terry Farish and Lochan Sharma** will give a reading of their novel, *Go Home*, at Bookery Manchester (844 Elm St.,

bookerymht.com) on Saturday, Nov. 9, at 4 p.m.

- **Ernest Thompson**, Academy and Golden Globe award winner, will talk about his debut novel, *The Book of Maps*, now released in paperback, at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Wednesday, Nov. 13, at 6:30 p.m.

- **Eric Orff**, a retired wildlife biologist, will talk about his new book, *What's Wild: A Half Century of Wisdom from the Woods and Rivers of New England*, at Gibson's Bookstore (45 S. Main St., Concord, 224-0562, gibsonsbookstore.com) on Thursday, Nov. 14, at 6:30 p.m.

Virtual events

- **U.S. Foreign Policy in the 21st Century: Countering Violent Extremism in the Middle East** with Dr. Negron-Gonzales pre-

sented online by New Hampshire Humanities on Friday, Nov. 15, at 5 p.m. To attend, register at nhhumanities.org. Email programs@nhhumanities.org for details.

History, stories, discussions & lectures

- **People I've Known, Places I've Seen: Yankee Magazine Editor's Most Memorable Stories** presented by Mel Allen on Friday, Nov. 1, from 5 to 6 p.m. at the Jaffrey Civic Center (40 Main St., Jaffrey) as part of the Stories to Share series. A reception follows. Admission is free; go to jaffreyciviccenter.com/stories to reserve a seat.

- **The NH Primary: A Light-Hearted Look at the Long Shots** presented by retired news reporter David Tirrell-Wysocki on Saturday, Nov. 2, at 2 p.m. at the NH Historical Society (30 Park St., Concord, 228-6688).

Admission is \$7, no registration required. See nhhistory.org.

- **Ambassador John Sullivan**, a career diplomat who served under presidents of both parties, is the speaker for the Nashua Community Lecture Series event at the Nashua Center for the Arts (201 Main St., Nashua, 657-8774, nashuacenterforthearts.com) on Sunday, Nov. 3, at 7:30 p.m. Tickets start at \$55 plus fees.

Writers groups

- **Write at the Museum** on Saturday, Nov. 2, from 9:30 a.m. to 3:30 p.m. at Florence H. Speare Memorial Museum Library, 5 Abbott St., Nashua. In celebration of National Novel Writing Month, the Nashua Historical Society invites writers to spend a day writing at the Speare museum, where historic writing objects will be on display for the month. Bring your own lunch;

food and drink are allowed in the Library and the Dining Room. Participants are invited to tour the historic Abbot-Spalding House Museum next door free of charge at 11 a.m. and 1 p.m. See nashuahistoricalscociety.org or call 883-0015.

Book sales

- **Hooksett Library Book and Bake Sale** on Saturday, Nov. 9, from 9 a.m. to 3 p.m. at the library (31 Mt. Saint Mary's Way, Hooksett, 485-6092, discover.hooksettlibrary.org). The Friends of the Library book sale is Nov. 11-Nov. 16 in the library's Hebert Room.

- **Derry Public Library Book Sale** on the second Sunday of each month except July and August from 9:30 a.m. to 12:30 p.m. (64 E. Broadway, Derry, 432-6140, derrypl.org). Paperbacks 50 cents, hardcovers \$1.

Blink Twice (R)

Two women visit a tech billionaire's luxury private island retreat but worry there might be something sinister beneath all the gourmet meals and free-flowing Champagne in *Blink Twice*.

Even if you didn't know this is a horror movie, isn't "tech billionaire" the giveaway that something sinister is afoot?

Frida (Naomi Ackie) and her roommate Jess (Alia Shawkat) work as waiters at a high-end function thrown by Slater King (Channing Tatum), the billionaire, who we see Frida Googling earlier, watching a video of him apologizing for unspecified bad behavior. After their work is done at the event, Frida and Jess change into fancy attire and sneak in, posing as guests. They meet Slater himself when he helps Frida up after she takes a tumble in her high heels and Frida and Jess end up hanging out with Slater's crew. Eventually, this starstruck duo joins Slater's group on a trip to Slater's island, where he has chickens and lives simply or some billionaire nonsense.

When they get there, along with other women Sarah (Adria Arjona), Camilla (Liz Caribel) and Heather (Trew Mullen), Frida and Jess discover that nicely appointed rooms featuring white bikinis and flowy white beach wear have been prepared for them. There is also a group of dudes who are part of the proceedings, including Haley Joel Osment playing a bitter divorcee and Christian Slater playing what I can only call "the Christian Slater character" a.k.a. the other tell that this island has sinister elements.

The most spoiler-y thing I'll say about how this story unfolds is that it features characters (women, naturally) being reminded several times to smile. Even in circumstances that are not strictly "horror"-y, this reminder isn't exactly benign. In this way, *Blink Twice* could be part of a super depressing double feature with *Woman of the Hour* in the way it comments on how women use smiles and giggles in a not-always-successful attempt to not get murdered.

Blink Twice is a truly disturbing horror movie — worth a watch but not a spooky Halloween fun entry in the genre. With a thankful swirl of dark comedy, it sets up an extreme situation that gets to some very (unfortunately) relatable fears about dynamics between men and women and between the owns-an-island rich and everyone else. Solid performances all around — Channing Tatum, already well-documented as good at serving up goofballness — does a good job giving something much darker. Ackie and Arjona make their characters believable and believably skilled (and not) when it counts. And then there's Geena Davis, who at some level is the personification of Gen



Girl Haunts Boy

Z-and-younger views of second and third wave feminism I think? The disturbing implications about her character are just one of many of this movie's smart choices. **B**

Rated R for strong violent content, sexual assault, drug use and language throughout, and some sexual references, according to the MPA on filmratings.com. Directed by Zoë Kravitz and written by Zoë Kravitz and E.T. Feigenbaum, Blink Twice is an hour and 42 minutes long, distributed by Metro-Goldwyn-Mayer Pictures and available for rent or purchase.

Girl Haunts Boy (PG)

A 1920s adventure-seeking girl haunts a grief-enmeshed 2020s boy in the light-touch ghost-rom-com *Girl Haunts Boy*.

Teenager Bea (Peyton List, tough girl Tory of *Cobra Kai*) is hit by a car — and teaches us all the origins of the phrase "it's a doozy" — after pocketing half of an ancient Egyptian ring-set she sees at a museum on a school trip in the 1920s. A hundred years later, teenager Cole (Michael Cimino, the Victor of *Love, Victor*) moves into Bea's house with his recently widowed mother (Andrea Navedo) and finds Bea's half of the ring. He puts it on and suddenly he can see and hear her and she has someone to talk to after decades alone.

Bea and Cole become friends with a side of Maybe Something More even though she can't make physical contact with humans or leave the general vicinity of the ring. And bringing some extra helpings of com to this rom-com is Lydia (Phoebe Holden), also a high schooler, who has a YouTube channel about the supernatural and senses that Cole has something spooky happening with him.

Girl Haunts Boy feels very middle-of-the-road streaming-Christmas-movie in both its quality (of writing, of ghostly special effects) and its emotional depth — but that isn't really a dig. This feels perfectly serviceable as teen romance programming

and didn't pain me, as a grown-up, to watch it either. This might be the best possible programming to watch with your young teen as it only requires maybe 30 percent tops of your attention to get the gist. You can goof around on your phone, they can goof around on their phone and technically you're still doing an activity together. **C**

Rated PG for mild thematic elements and language, according to the MPA on filmratings.com. Directed by Emily Ting with a story by Dustin Ellis, based on the book by Cesar Vitale, Girl Haunts Boy is an hour and 40 minutes long and is streaming on Netflix.

Wolfs (R)

George Clooney and Brad Pitt have delightful irritated-buddy chemistry that feels like the whole reason for being for *Wolfs*, a lightweight crime comedy thing.

When a man — legally speaking, but more of a boy really — jumps off the bed, crashes into a bar cart and lies in a puddle of blood in the swank hotel room of the district attorney (Amy Ryan), she calls for help. An unnamed man, listed as [] in her phone, calls her back. George Clooney, as [], arrives all leather jacket and deep reassuring voice, ready to make it so she was never in the hotel room and the kid (Austin Abrams) had nothing to do with her. He is about to start his work when there is a knock at the door and another cool, reassuring man walks in — Brad Pitt — ready to help the district attorney out of her situation, which was viewed by hotel security cameras in the room by Pam (Frances McDormand). Eventually, Pam calls and tells the two men to work together to clean up the situation, and with deep annoyance and distrust, they begin to do so — cleaning out the hotel, giving the district attorney an alibi and a change of clothes, loading up the body.

Except, about that body, some mix of the drugs he's on and the chaos of the situation meant they never really did a complete check of his pulse and the body is still a living, if unwell, person. And he is in possession of four large bricks of some kind of drug that these reluctant partners realize somebody is going to come looking for. Eventually these two are driving the kid around the city, with various underworld stops as they try to clean up the original mess without creating bigger problems with criminal types such as "The Albanians," "The Croatian" and whoever the kid's friend Diego is working for.

But really, this movie is about Clooney and Pitt, affectionately bickering and lightly picking on either other. Pitt's character ribs Clooney's for being old, Clooney's treats Pitt's as kind of a know-nothing. It's cute, occasionally fun and very light. I don't understand the economics of this kind of

movie — big-deal stars in a big-deal-seeming movie that is released on a streamer most people probably have because it came with their phone — but the home viewing element does do this movie the favor that the hangout nature of things is enough. Their nitpick-y banter is charming, or at least charming enough, and if you like either or both of these actors this movie is a fine venue to hang out with them. **B**

Rate R for language throughout and some violent content, according to the MPA on filmratings.com. Written and directed by Jon Watts, Wolfs is a breezy hour and 48 minutes long and is available on AppleTV+.

Caddo Lake (PG-13)

A swampy lake on the Texas-Louisiana border becomes a nexus of mystery in the twisty thriller *Caddo Lake*.

During drought, the Caddo Lake recedes to reveal more of the muddy marshy woods that surround it. Teenager Ellie (Eliza Scanlen) can still use the family's motorboat to get around their small, lake-centered town, using it to get to a friend's house to stay in the days after a fight with her mother (Lauren Ambrose). Though she and her mom aren't on great terms, she still hangs out with Anna (Caroline Falk), her 8-year-old stepsister and the daughter of Ellie's mom's husband (Eric Lange), the family peacemaker.

Twenty-something Paris (Dylan O'Brien) works construction around the lake and seems to be a constant worry to his father (Sam Hemmings). Paris' mother died in a car accident near the lake a few years earlier and Paris is obsessed with a mysterious medical condition she had that may have had something to do with the accident.

After a family gathering and another fight between Ellie and her mother, Ellie once again storms out of the family home. What she doesn't realize is that Anna has followed her, taking a skiff, and the next day can't be found anywhere. Meanwhile Paris is seeing and hearing odd things near the lake. Do the strange things he's encountering have something to do with Anna's disappearance?

The "what" of the "what's going on" here isn't terribly surprising but the movie unfolds its story with enough skill that I held on to the action. Paris and Ellie (and Scanlen and O'Brien) and their twin obsessive searches for the mystery of the lake make for compelling enough action. **B-**

Rated PG-13 for some disturbing/bloody images, thematic elements and brief strong language, according to the MPA on filmratings.com. Written and directed by Logan George and Celine Held, Caddo Lake is an hour and 39 minutes long and distributed by New Line Cinema. It is streaming on Max.

See page 34 for film listings. 🍷

By Michael Witthaus
mwitthaus@hippopress.com

• **Scary folk:** Few bring a genuine spirit to All Hallows' Eve like **Doctor Gasp & the Eeks**, the seasonal band led by Dan Blakeslee. The masked singer/guitarist is a one-man Hitchcock movie, channeling his personal guiding light Bobby Boris Pickett and others through favorites like "Monster Mash" and wacky originals. Soul Church and DJ Clinton will open the show. Thursday, Oct. 31, 9 p.m., The Press Room, 77 Daniel St., Portsmouth, \$15 at eventbrite.com or \$18 at the door, 21+.

• **Tuneful duo:** Enjoy an after-work set from musical romantics **Rebecca Turmel and Brendan Gill**, performing as B&B. Turmel has spent a lot of time in Nashville, making records like "The Road Song" with Val McCallum sitting in, while Gill recently released his first solo effort, the bluesy gem "R U Here." Friday, Nov. 1, 6 p.m., Par28, 23 S. Broadway, Unit 10, Salem; more at rebeccaturmel.com.

• **Among friends:** The First Wednesday open mic celebrates a few favorites at **RangerZone Showcase**, bringing together past performers for what's hoped to be an annual gathering. Joining Andrew North & the Rangers are Concord native Joe Messineo, the duo Morris Code, D James, a rapper from Boscawen, original rockers Stand Up Audio and Superbug, both with new albums. Saturday, Nov. 2, 7 p.m., BNH Stage, 16 S. Main St., Concord, \$24 at ccanh.com.

• **Mood dance:** From its beginnings as a basement party in a Williamsburg bar, **Emo Night Brooklyn** has grown into a nationally touring pop-up mosh pit, approximating a good night at the Warped Tour. Two DJs lead a rocked up rave with occasional special guests showing up to spin or play the best emo and pop punk from the '90s and beyond. Put on your best scowl and join in. Saturday, Nov. 2, 8 p.m., Nashua Center for the Arts, 201 Main St., Nashua, \$21 and up at etix.com.

• **Picking party:** Now an end-of-day-light-saving-time tradition, the **High Range Band** takes the stage at the Nippo Lake Bluegrass Series' weekly bash. Consisting of six outstanding musicians, the New Hampshire-based group formed in the late '80s, doing covers and originals on fiddle, guitar, mandolin, banjo, upright bass and drums. They released four albums in the 2000s. Sunday, Nov. 3, 6 p.m., Nippo Lake Restaurant, 88 Stagecoach Road, Barrington, nippolake.com. 🍷

NITE

Psychedelic throwback

Moon Walker comes to Concord

By Michael Witthaus
mwitthaus@hippopress.com

Cirque du Soleil's *The Beatles Love*, which closed last July after 18 years in Las Vegas, was both a musical revue and a hallucinatory spectacle. It was also the introduction to the Fab Four for a young Harry Springer, and it left a lasting impression. When he returned from the show, Springer convinced his parents to buy him a guitar.

Though it didn't come up in a recent phone interview, it's a safe bet Springer, who performs as Moon Walker, was partial to John Lennon. His music is a heady hybrid of glam rock and dreamy pop, which is appropriate for a guy who also cites Marc Bolan as a guiding light. He's also fond of psychedelia stalwarts like Jellyfish and Supergrass.

In Lennon-esque fashion, Springer uses music as a platform for his politics. On TikTok, he stitches his songs to examples of hypocrisy, such as videos that tout tough parenting, parochial thinking and petty prejudices. It's a winning formula, as his posts have garnered 16 million likes, and his @moonwalkerband account currently has nearly 400,000 followers.

"Give the People What They Want," from 2023's *Apocalypticism*, casts a wary eye at consumerism, "We want ... houses we can't pay for, jobs we can't stay awake for," Springer sings. Lately, he's lambasting religion, on songs like "Regular People" and his latest, "New God," a bracing track punctuated by shredding guitar and spacey, layered vocals.

Like the Beatle who wrote, "God is a concept by which we measure our pain," Springer is sharp in his critiques, but it's not in response to the way he was raised.

Moon Walker w/ Moon City Masters

When: Friday, Nov. 1, 8 p.m.
Where: BNH Stage, 16 S. Main St., Concord
Tickets: \$19 and \$31 at ccanh.com



Moon Walker. Courtesy photo.

It's just the way he sees the world. "A lot of the things that get me worked up politically boil down almost exclusively to religion," he said. "Sometimes, I don't recognize that it's going to bother people ... until it does; and it always bothers the right people."

“ “ I love the energy of a live show ... It's going to be entirely different every night. ” ”

MOON WALKER

member of Talking Heads, a band he positively reveres.

"The funny thing is I discovered all three of those at the same time, so in my mind they're strangely linked," he said. This was during the beginning of the pandemic, a time when Springer had moved from Colorado to Los Angeles with his band Midnight Club to make a name for itself on the club circuit, only to end up in quarantine.

With no gigs to play and time on his hands, Springer began writing songs

for Moon Walker and in October 2021 released *Truth To Power*, collaborating in the studio with drummer Sean McCarthy. A second album, *The Attack of Mirrors*, came a year later, followed by *Apocalypticism* last October.

This year he's released several singles, including the antiwar "Genocide Money" in July. Considering his studio prowess, it wouldn't be surprising if Moon Walker hit the road as a duo; Springer, McCarthy, and a looping machine packed with samples. That's not what's happening, however.

For a Concord show with fellow indie rockers Moon City Masters opening, Moon Walker will perform as a trio. Springer will work with a different drummer; McCarthy will be back in SoCal, but will rejoin Nov. 13 for a tour that will hit California, Oregon and Washington.

Like the many musicians Springer admires, most of whom had their heyday before MTV hit the airwaves, Moon Walker is old-school onstage.

"We don't do tracks, so there are certain songs we can't really play, but it's kind of freeing — there's no pressure to match the record because it's physically not possible," he said, adding, "I love the energy of a live show. There's something that moves you when a band is in the moment and playing well together. I think it makes for a relatively unique experience. It's going to be entirely different every night." 🍷

MUSIC THIS WEEK

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

Auburn
Auburn Pitts 167 Rockingham Road, 622-6564

Bedford
Copper Door 15 Leavy Dr., 488-2677

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

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

Bristol
Bridgewater Inn 357 Mayhew Turnpike, 744-3518

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

Brookline
The Alamo Texas Barbecue & Tequila Bar

99 Route 13, 721-5000 Rockingham Road, 404-6946

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

Hermanos Cocina Mexicana 11 Hills Ave., 224-5669

Lithermans 126B Hall St., 219-0784

Tandy's Pub & Grille 1 Eagle Square, 856-7614

Uno Pizzeria 15 Fort Eddy Road, 226-8667

Contoocook
Contoocook Farmers Market 896 Main St., 746-3018

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

Derry
Fody's Tavern 187

Hampton
CR's The Restaurant 287 Exeter Road, 929-7972

The Goat 20 L St., 601-6928

L Street Tavern 603 17 L St., 967-4777

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

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

Hancock
Hancock Depot 27 Depot Road, 641-0076

Hudson
The Bar 2B Burnham Road

Luk's Bar & Grill 142 Lowell Road, 889-9900

Lynn's 102 Tavern 76 Derry Road, 943-7832

Jaffrey
Park Theatre 19 Main St., 532-9300

Kingston
Saddle Up Saloon 92 Route 125, 369-6962

Laconia
The Big House 322 Lakeside Ave., 767-2226

Fratello's 799 Union Ave., 528-2022

Tower Hill Tavern 264 Lakeside Ave., 366-9100

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

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

Stumble Inn 20 Rockingham Road, 432-3210

Manchester
Backyard Brewery 1211 S. Mammoth Road, 623-3545

Bonfire 950 Elm St., 663-7678

Derryfield Country Club 625 Mammoth Road, 623-2880

The Foundry 50 Commercial St., 836-1925

Fratello's 155 Dow St., 624-2022

The Goat 50 Old Granite St.

KC's Rib Shack 837 Second St., 627-RIBS

Olympus Pizza 506 Valley St., 644-5559

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

Pizza Man 850 E. Industrial Park Drive, 623-5550

Salona Bar & Grill 128 Maple St., 624-4020

Shaskeen Pub 909 Elm St., 625-0246

South Side Tavern 1279 S. Willow St., 935-9947

Stark Brewing Co. 500 Commercial St., 625-4444

Strange Brew 88 Market St., 666-4292

Meredith
Giuseppe's 312 DW Highway, 279-3313

Twin Barns Brewing 194 DW Highway, 279-0876

Merrimack
Homestead 641 DW Highway, 429-2022

Tortilla Flat 595 DW Highway, 424-4479

Milford
Riley's Place 29 Mont Vernon St., 380-3480

Stonecutters Pub 63 Union Square, 213-5979

Moultonborough
Buckey's 240 Governor Wentworth Hwy., 476-5485

Nashua
Casey Magee's Irish Pub 8 Temple St., 484-

7400

Fody's Tavern 9 Clinton St., 577-9015

Liquid Therapy 14 Court St., 402-9391

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

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

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

Newmarket
Stone Church 5 Granite St., 659-7700

Pembroke
Cavern Sports Bar 351 Pembroke St., 485-7777

Pembroke City Limits 134 Main St., 210-2409, pembrokecitylimits.com

Penacook
American Legion Post 31 11 Charles St., 753-9372

Thursday, Oct. 31

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

Bedford
Copper Door: Lewis Goodwin, 7 p.m.

Brookline
Alamo: open mic night, 6 p.m.

Derry
Fody's: music bingo, 8 p.m.
LaBelle: Spooktacular Halloween Party, 7:30 p.m.

Dover
Auspicious Brew: karaoke w/ Lezhang, 8 p.m.

Epping
Telly's: Johnny Angel, 7 p.m.

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

Gilford
Patrick's Pub: Dave Clark, 6 p.m.

Goffstown
Village Trestle: Brian James Duo, 6 p.m.

Hampton
CR's: Just The Two Of Us, 6 p.m.
Wally's: 12/OC Halloween Hoedown with Nate Ramos Band and Michael Corleto, 9 p.m.
Whym: music bingo, 6:30 p.m.

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

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

Laconia
Big House: Luke SkyRocker Karaoke, 6 p.m.
Fratello's: Duke Snyder, 5:30 p.m.
Tower Hill Tavern: Skyrocker Karaoke, 6 p.m.

Londonderry
Stumble Inn: D-Comp Trio, 7 p.m.

Manchester
Fratello's: Lou Antonucci, 5:30 p.m.
Goat: 7 Day Weekend, 9 p.m.

Merrimack
Homestead: Joe Winslow, 5:30 p.m.
Tortilla Flat: Ralph Allen, 6 p.m.

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

Nashua
Casey Magee's: open mic, 7:30 p.m.
Fody's: DJ Rich Karaoke, 9:30 p.m.
Shorty's: Stephen Decuire, 6 p.m.

Newmarket
Stone Church: Jimkata & P(x3), 8 p.m.

Pembroke
Cavern Sports Bar: Jonny Friday, 6 p.m.
Pembroke City Limits: Colin Nevins and PCL Halloween party, 6:30 p.m.

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

Portsmouth
The Goat: Isaiah Bennett, 9 p.m.
Press Room: Doctor Gasp & The Eeks + Soul Church, 9 p.m.

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

Seabrook
Backyard Burgers: Jennifer Mitchell, 6 p.m.
Red's: Freddie Catalfo, 6 p.m.

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

Warner
The Local: Tyler Levs, 5 p.m.

Whym: Freddie Catalfo, 6:30 p.m.

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

Jaffrey
Park Theatre: Tom Hsu, 6 p.m.; The Alice Howe Band w/ Freebo, 7:30 p.m.

Friday, Nov. 1

Alton Bay
Foster's Tavern: Ryan Williamson, 6 p.m.

Bedford
Murphy's: Jonny Friday, 6 p.m.

Bristol
Kathleen's: Irish Sessiun, 7 p.m.

Concord
Intown First Fridays: Ariel Stresser, 5:30 p.m.

Epping
Telly's: Jimmy's Right, 8 p.m.

Gilford
Patrick's Pub: Holy Cow music bingo, 7 p.m.

Goffstown
Village Trestle: Rose Kula, 6 p.m.

Hampton
The Goat: Mike Jetti, 9 p.m.
L Street: karaoke, 9 p.m.
Wally's: Sebastian Bach, 9 p.m.

Kingston
Saddle Up Saloon: Bite the Bullet Halloween Party, 8:30 p.m.

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

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

Londonderry
Coach Stop: Ralph Allen, 6 p.m.
Stumble Inn: 21st & 1st, 8 p.m.

Manchester
Backyard Brewery: Colin Hart, 6 p.m.; Eric Grant Band, 8:30 p.m.
Derryfield: Eric Grant Band, 8 p.m.
The Foundry: Tyler Levs, 6 p.m.
Fratello's: Dani Sven, 6 p.m.
The Goat: 7 Day Weekend, 9 p.m.
Olympus Pizza: Jamie Hughes, 7 p.m.

ALL STARS

It's a long way from the Gloucester bars where **Jimmy Dunn** got his start in comedy. For his upcoming show at the Colonial (609 Main St., Laconia, 800-657-8774, coloniallaconia.com) he's brought some of his favorite comedians — including **Andrew Della Volpe**, **Frank Santorelli**, **Jimmy Cash** and **Ken Rogerson** — for their moment in the spotlight. The laughs start at 8 p.m. on Saturday, Nov. 2, and tickets cost \$36 plus fees.



Pittsfield Over the Moon 1253 Upper City Road, 216-2162	Mojo's West End Tavern 95 Brewery Lane, 436-6656	Salem Copper Door 41 S. Broadway, 458-2033	Red's Kitchen + Tavern 530 Lafayette Road, 760-0030
Portsmouth The Gas Light 64 Market St., 430-9122	Press Room 77 Daniel St., 431-5186	Luna Bistro 254 N. Broadway, 458-2162	Somersworth Earth Eagle North 350 Route 108, 841-5421
The Goat 142 Congress St., 590-4628	Thirsty Moose Tap-house 21 Congress St., 427-8645	Seabrook Backyard Burgers & Wings 5 Provident Way, 760-2581	Warner The Local 15 E. Main St., 456-3333
Grill 28 Pease Golf Course, 200 Grafton Road, 766-6466	Rochester Porter's 19 Hanson St., 330-1964	Chop Shop Pub 920 Lafayette Road, 760-7706	

Shaskeen: Thumbs Down, Wired For Sound, Vale End, 9 p.m.
South Side Tavern: Cox Karaoke, 9 p.m.
Strange Brew: Frank Morey, 8 p.m.

Meredith
Twin Barns: Jud Caswell, 5 p.m.

Merrimack
Homestead: Clint Lapointe, 6 p.m.

Milford
Riley's: Raging Rockaholics, 8 p.m.
Stoncutters Pub: DJ Dave O karaoke, 9 p.m.

Moultonborough
Buckey's: Rob & Jody, 6:30 p.m.

Nashua
Casey Magee's: karaoke, 9:30 p.m.
Peddler's Daughter: Halloween Bash, 9 p.m.

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

Newmarket
Stone Church: Organically Good Trio, 8 p.m.

Pembroke
Pembroke City Limits: The Return of the Honey Bees, 6:30 p.m.

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

Portsmouth
Gas Light: Andrea Paquin, 9:30 p.m.
Grill 28: Dan Sven, 6 p.m.
Press Room: Western Skies w/ Bird Friend, 6 p.m.; DJ NDB, 10 p.m.
Thirsty Moose: The Mockingbirds, 9 p.m.

Rochester
American Legion Post 7: Jennifer Mitchell band, 7 p.m.

Salem
Luna Bistro: Phil Jacques, 7 p.m.

Seabrook
Red's: Max Sullivan Trio, 8 p.m.

Saturday, Nov. 2

Alton Bay
Foster's Tavern: Andrew Geano, 6 p.m.

Bedford
Murphy's: Kate Ivy, 6 p.m.

Bow
Chen Yang Li: Colin Hart, 7 p.m.

Bristol
Bridgewater Inn: Halloween Karaoke, 8 p.m.

Contoocook
Contoocook Cider Co.: Kimayo, 1 p.m.
Contoocook Farmers Market: Lynda Nelson, 9 a.m.

Epping
Telly's: Lewis Goodwin Duo, 8 p.m.

Gilford
Patrick's Pub: Katie Dobbins, 6 p.m.

Goffstown
Village Trestle: Rose Arnold, 6 p.m.

Hampton
L Street: karaoke, 9 p.m.
Wally's: Prospect Hill also Anaria, Red Crown and Chris Drake, 6 p.m. (21+; \$25)
Whyn: Brian Walker, 6 p.m.

Hancock
Hancock Depot Cabaret: Crowes Pasture, 7:30 p.m.

Kingston
Saddle up Saloon: Project 416, 8 p.m.

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

Londonderry
Coach Stop: Paul Lussier, 6 p.m.
Stumble Inn: American Ride, 8 p.m.

Manchester
Backyard Brewery: Justin Federico, 6 p.m.
Bonfire: Eric Grant Band, 9 p.m.
Derryfield: Small Town Stranded, 8:30 p.m.

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A COMEDIAN FOR ALL SEASONS

Tim McKeever has opened for a diverse array of comedians, from Jimmy "JJ" Walker to Jackie "The Joke Man" Martling, which speaks to the breadth of his observational humor and his sharp sarcasm. He returns to Headliners (DoubleTree By Hilton, 700 Elm St., Manchester, headlinersnh.com) on Saturday, Nov. 2, at 8:30 p.m. Tickets cost \$20 plus fees.

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NITE MUSIC THIS WEEK

The Foundry: Tom Boisse, 6 p.m.
Fratello's: Paul Gormley, 6 p.m.
The Goat: Musical Brunch with Brooks Hubbard, 10 a.m.; Inside Out, 9 p.m.
The Pizza Man: Jennifer Mitchell, 5:30 p.m.
Shaskeen: Shane David Allen Band, 8 p.m.
Strange Brew: Max Sullivan, 9 p.m.

Meredith
Twin Barns: Everett Pendleton, 5 p.m.

Merrimack
Homestead: Chris Taylor, 6 p.m.

Milford

Riley's: Blind Date, 8 p.m.

Nashua
Casey Magee's: Rampage Trio, 8 p.m.
Liquid Therapy: Klipper, 7 p.m.

New Boston
Molly's: The Blue Collar Ramblers, 6:30 p.m.

Newmarket
Stone Church: Max Wareham and The National Bluegrass Team, Old Hat String Band, 4 p.m.

Pembroke
Pembroke City Limits: Don Bartenstein, 2 p.m.; Old Souls Caravan Tour, 6:30 p.m.

Portsmouth
Gas Light: Matt Luneau, 9:30 p.m.
Press Room: Truffle, 6 p.m.; '80s dance party w/ DJ Vers Queen, 10 p.m.
Thirsty Moose: Fighting Friday, 9 p.m.

Salem
Luna Bistro: Dani Sven, 7 p.m.

Seabrook
Red's: Chad Verbeck, 8 p.m.

Sunday, Nov. 3
Bedford
Copper Door: Phil Cicatelli, 11 a.m.

Concord
BNH Stage: Charlie Chronopoulos, 6 p.m.

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

Goffstown
Village Trestle: Chris Taylor, 3:30 p.m.

Hampton
Wally's: GWAR, 8 p.m.

Jaffrey
Park Theatre: Forever Everly, 4 p.m.

Kingston
Saddle Up Saloon: Common Ground, 1 p.m.

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

Manchester
Bonfire: free line dancing, 5 p.m.
The Goat: Paul Wolstencroft, 9

Trivia
Trivia events
 • **General Knowledge** Trivia with Heather at Chunky's (707 Huse Road, Manchester, chunkys.com) on Thursday, Oct. 31, at 7:30 p.m.

Weekly trivia
 • **Thursday Raise the Bar Trivia** at Lithermans (126B Hall St. in Concord; 219-0784, lithermans.beer)
 • **Thursday** trivia with ABC Trivia at Oddball Brewing (6 Glass St., Suncook, 210-5654, oddball-brewingnh.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.
 • **Thursday** trivia with Game 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 Sporele 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 Night with Bill Seney** at Bonfire Restaurant & Country Bar (950 Elm St., Manchester, bonfiremanch.com) 7 p.m.
 • **Thursday** trivia at Liquid Ther-

apy (14 Court St., Nashua, 402-9391) at 7:30 p.m.
Strange Brew: One Big Soul Jam, 7 p.m.

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

Pembroke
Pembroke City Limits: Jordan Quinn

Portsmouth
Press Room: Jazz Brunch w/ Ian Buss Quartet, noon; The Parrisian w/ Teeba, 7 p.m.

Salem
Copper Door: Nate Comp, 11 a.m.

Monday, Nov. 4
Dover
Cara Irish Pub: open mic, 8 p.m.

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

Hampton
L Street: karaoke, 9 p.m.

Hudson
The Bar: karaoke with Phil, 7 p.m.

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

Londonderry
Stumble Inn: Muse w/ Lisa Guyer, 7 p.m.

Manchester
Fratello's: Phil Jacques, 5:30 p.m.
The Goat: Musical Bingo Nation, 7 p.m.
Salona: music bingo with Jennifer Mitchell, 6 p.m.
Strange Brew: music bingo, 8 p.m.

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

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

(18 Lake Ave., Manchester, shop-persmht.com) at 7 p.m.
 • **Tuesday Geeks Who Drink** trivia at Peddler's Daughter (48 Main St., Nashua, 821-7535, thepeddlersdaughter.com), from 8:30 to 10:30 p.m.
 • **Wednesday** Brews & Qs trivia, 21+, at Feathered Friend (231 S. Main St., Concord, 715-2347, featheredfriendbrewing.com) at 6 p.m.
 • **Wednesday** trivia at Lithermans (126 Hall St., Concord, lithermans.beer) at 6 p.m.
 • **Wednesday** trivia at Spyglass Brewing Co. (306 Innovative Way, Nashua, 546-2965, spyglass-brewing.com) at 6 p.m.
 • **Wednesday** trivia at Popovers (11 Brickyard Sq., Epping, 734-4724, popoversonthesquare.com) from 6:30 to 8 p.m.
 • **Wednesday Trivia Night with Bill Seney** at Backyard Brewery (1211 S. Mammoth Road, Manchester, backyardbrewerynh.com) 7 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.

ROCK STAR ILLUSIONIST

America's Got Talent audiences have thrilled to the illusions of **Leon Etienne**, whose heavy-metal magic propelled him to the semifinals in Season 8. His latest tour takes him to the Rex (23 Amherst St., Manchester, 668-5588, palacetheatre.org) on Saturday, Nov. 2, at 4 p.m. and 7:30 p.m. Tickets range from \$35 to \$45, plus fees.



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Portsmouth

The Goat: Musical Bingo Nation, 7 p.m.; Kali Loops, 9 p.m.
Press Room: Shyfer James & Katacombs, 7 p.m.

Tuesday, Nov. 5

Concord

Barley House: Irish session, 6 p.m.
Tandy's: open mic, 8 p.m.

Hampton

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

Laconia

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

Manchester

Fratello's: Kat Ivy, 5:30 p.m.
The Goat: karaoke w/ George Cox, 8 p.m.
KC's Rib Shack: Paul & Nate open mic, 7 p.m.

Merrimack

Homestead: Dave Clark, 5:30 p.m.

Portsmouth

The Goat: Isaiah Bennett, 9 p.m.

Rochester

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

Seabrook

Backyard Burgers: music bingo with Jennifer Mitchell, 7 p.m.
Red's: Lewis Goodwin, 7 p.m.

Wednesday, Nov. 6

Concord

Tandy's: karaoke, 8 p.m.
Uno Pizzeria: Ryan Williamson, 6 p.m.

Derry

Fody's: karaoke, 7 p.m.

Kingston

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

Laconia

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

Manchester

Fratello's: Clint Lapointe, 5:30 p.m.
The Goat: 603 line dancing, 7 p.m.; Chris Gendron, 10 p.m.
Stark Brewing: Cox karaoke, 8

p.m.

Strange Brew: open mic w/ Jordin Quinn & Scott Armstrong, 8 p.m.

Merrimack

Homestead: Jessica Olsen, 5:30 p.m.

Milford

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

Nashua

Liquid Therapy: karaoke w/ Armand, 6 p.m.

Pembroke

Pembroke City Limits: Jackie Crow and Second Wind, 6:30 p.m.

Portsmouth

The Goat: Taylor Hughes, 9 p.m.
Press Room: Dave Gerard, 5:30 p.m.; Caleb Caudle & The Sweet Critters, 8 p.m.

Seabrook

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



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WHAT THE DOCTOR ORDERED

Every Halloween, New England singer/songwriter Dan Blakeslee transforms into the eerie folk monster **Doctor Gasp**. Don't miss his annual appearance at the Press Room (77 Daniel St., Portsmouth, 431-5186, pressroomnh.com) on Halloween night, Oct. 31, at 9:30 p.m. Tickets range from \$15 to \$18, plus fees.



COMEDY THIS WEEK AND BEYOND

Weekly comedy nights

- **Wednesday** Ruby Room at the Shaskeen, Manchester, find them on Facebook, 9 p.m.
- **Thursdays** Laugh Attic at Strange Brew, Manchester, strangebrewtavern.net 8:30 p.m.
- **Saturday** Murphy's Taproom, murphystaproom.com 8 p.m.

Events

- **Leon Etienne** Rex, Manchester, palacetheatre.org, Saturday, Nov. 2, 4 p.m. and 7:30 p.m.
- **Queen City Improv**, To Share Brewing, Manchester, tosharebrewing.com, Saturday, Nov. 2, 7 p.m.
- **Jimmy Dunn Comedy All-Stars** featuring Andrew Della Volpe, Frank Santorelli, Jimmy Cash and Ken Rogerson Colonial, Laconia, coloniallaconia.com Saturday, Nov. 2, 8 p.m.
- **James Dorsey** Chunky's, Manchester, chunkys.com, Fri-

Nov. 2, 8 p.m.

- **Tracy Morgan** Chubb Theatre, Concord, ccanh.com, Saturday, Nov. 2, 8 p.m.
- **Matthew B. Brown** Music Hall Lounge, Portsmouth, themusicall.org, Saturday, Nov. 2, 8 p.m.
- **Tim McKeever** Headliners, Manchester, headlinersnh.com Saturday, Nov. 2, 8:30 p.m.
- **Matt Matthews** Chubb Theatre, Concord, ccanh.com, Sunday, Nov. 3, 8 p.m.
- **Magic Rocks! Starring Leon Etienne** Rochester Opera House, rochesteroperahouse.com, Friday, Nov. 8, 7:30 p.m.
- **Peter Fogel** Park Theatre, Jaffrey, theparktheatre.org, Friday, Nov. 8, 7:30 p.m.
- **Frank Santos Jr. R-Rated Hypnotist** Rex, Manchester, palacetheatre.org, Friday, Nov. 8, 7:30 p.m.
- **Lenny Clarke** Chunky's, Manchester, chunkys.com, Fri-



Tracy Morgan

day, Nov. 8, 8 p.m.

- **Jimmy Dunn** Rochester Opera House, rochesteroperahouse.com, Saturday, Nov. 9, 8 p.m.
- **Frank Santorelli** Chunky's, Manchester, chunkys.com, Saturday, Nov. 9, 8 p.m.
- **Dan Crohn** Headliners, Manchester, headlinersnh.com, Saturday, Nov. 9, 8:30 p.m.
- **Gabby Bryan** Music Hall Lounge, Portsmouth, themusicall.org, Wednesday, Nov. 13, 7:30 p.m.

NITE MUSIC & EVENTS

Concerts

Venues

Bank of NH Stage in Concord
16 S. Main St., Concord, 225-1111, banknhstage.com, also the Cantin Room

Capitol Center for the Arts
Chubb Theatre, 44 S. Main St., Concord, 225-1111, ccanh.com

Colonial Theatre 609 Main St., Laconia, 800-657-8774, colonial-laconia.com

Concord City Auditorium 2 Prince St., Concord, theaudi.org

Dana Center Saint Anselm College, 100 Saint Anselm Drive, Manchester, tickets.anselm.edu

The Flying Goose 40 Andover Road, New London, 526-6899, flyinggoose.com

The Flying Monkey 39 Main St., Plymouth, 536-2551, flyingmonkeynh.com

Hampton Beach Casino Ballroom 169 Ocean Blvd., Hampton Beach, 929-4100, casinoballroom.com

Jewel Music Venue 61 Canal St., Manchester, 819-9336, jewelmu-

sicvenue.com

Jimmy's Jazz and Blues Club
135 Congress St., Portsmouth, 888-603-JAZZ, jimmysoncongress.com

LaBelle Winery 345 Route 101, Amherst, 672-9898, labellewinery.com

LaBelle Winery Derry 14 Route 111, Derry, 672-9898, labellewinery.com

Lakeport Opera House 781 Union Ave., Laconia, 519-7506, lakeportopera.com

The Music Hall 28 Chestnut St., Portsmouth, 436-2400, themusic-hall.org

The Music Hall Lounge 131 Congress St., Portsmouth, 436-2400, themusic-hall.org

Nashua Center for the Arts 201 Main St., Nashua, 800-657-8774, nashuacenterforthearts.com

Palace Theatre 80 Hanover St., Manchester, 668-5588, palacetheatre.org

Park Theatre 19 Main St., Jaffrey, 532-9300, theparktheatre.org

Press Room 77 Daniel St., Portsmouth, 431-5186, pressroomnh.com

Rex Theatre 23 Amherst St., Manchester, 668-5588, palacetheatre.org

Rochester Opera House 31 Wakefield St., Rochester, 335-1992, rochesteroperahouse.com

The Spotlight Room 96 Hanover St., Manchester, 668-5588, palacetheatre.org

SNHU Arena 555 Elm St., Manchester, 644-5000, snhuarena.com

Stone Church 5 Granite St., Newmarket, 659-7700, stonechurchrocks.com

The Strand 20 Third St., Dover, 343-1899, thestranddoover.com

3S Artspace 319 Vaughan St., Portsmouth, 766-3330, 3sarts.org

Tupelo Music Hall 10 A St., Derry, 437-5100, tupelomusic-hall.com

The Word Barn 66 Newfields Road, Exeter, 244-0202, theword-barn.com

Shows
• **Cheek to Cheek** (Lady Gaga/

Tony Bennett tribute) Thursday, Oct. 31, 7:30 p.m., Palace Theatre
• **Vampire Circus** Thursday, Oct. 31, 7:30 p.m., Chubb Theatre
• **Jimkata** Thursday, Oct. 31, 8 p.m., Stone Church
• **Pink Talking Fish Meets the Beatles** Thursday, Oct. 31, 8 p.m., Music Hall
• **Doctor Gasp & The Eeks** Thursday, Oct. 31, 9:30 p.m., Press Room
• **Western Skies/Bird Friend** Friday, Nov. 1, 6 p.m., Press Room
• **California Guitar Trio** Friday, Nov. 1, 7 p.m., Word Barn
• **Phil Jacques** Friday, Nov. 1, 7 p.m., Luna Bistro
• **Alice Howe Band feat. Freebo** Friday, Nov. 1, 7:30 p.m., Park Theatre
• **Kat Wright** Friday, Nov. 1, 7:30 p.m., Jimmy's
• **The Femmes** Friday, Nov. 1, 7:30 p.m., Rex
• **Ken Yates** Friday, Nov. 1, 8 p.m., Music Hall Lounge
• **Organically Good Trio** Friday, Nov. 1, 8 p.m., Stone Church

• **Moon Walker** Friday, Nov. 1, 8 p.m., BNH Stage
• **Max Wareham and the National Bluegrass Team/Old Hat String Band** Saturday, Nov. 2, 4 p.m., Stone Church
• **Truffle** Saturday, Nov. 2, 6 p.m., Press Room
• **Chad LaMarsh** Saturday, Nov. 2, 7 p.m., Luna Bistro
• **Duran Duran** Saturday, Nov. 2, 7:30 p.m., SNHU Arena
• **Brothers Four** Saturday, Nov. 2, 7:30 p.m., Concord City Auditorium
• **Hollywood Nights** (Bob Seger tribute) Saturday, Nov. 2, 8 p.m., Tupelo
• **Forever Everly** Sunday, Nov. 3, 4 p.m., Park Theatre
• **Chadwick Stokes** Sunday, Nov. 3, 5 p.m. and 8 p.m., Music Hall Lounge
• **Charlie Chronopoulos** Sunday, Nov. 3, 6 p.m., Cantin Room
• **The Parrisian w/ Teeba** Sunday, Nov. 3, 7 p.m., Press Room
• **Shane Koyczan** Monday, Nov. 4, 7 p.m., Word Barn

• **Shayfer James & Catacombs** Monday, Nov. 4, 7 p.m., Press Room
• **Nicole Zuraitis Quartet** Monday, Nov. 4, 7:30 p.m., Concord City Auditorium
• **Frankie Boy & the Blues Express** Tuesday, Nov. 5, 8 p.m., Press Room
• **Highway to the RangerZone** Wednesday, Nov. 6, 6 p.m., BNH Stage
• **Caleb Caudle & the Sweet Critters** Wednesday, Nov. 6, 8 p.m., Press Room
• **Roomful of Blues** Thursday, Nov. 7, 7:30 p.m., Jimmy's
• **Shades of Buble** (Michael Buble tribute) Thursday, Nov. 7, 7:30 p.m., Rex
• **Moon Boot Lover/Kong Moon** Thursday, Nov. 7, 8 p.m., Press Room
• **AM Gold** (yacht rock tribute) Thursday, Nov. 7, 8 p.m., LaBelle Amherst
• **Walk That Walk/Anyakin** Friday, Nov. 8, 6 p.m., Press Room

SIBLING REVELRY



For the past 60 years **Brothers Four** have brought their take on traditional American music to a global audience, collaborating with symphony orchestras and even playing the White House. They stop by the Concord City Auditorium (2 Prince St., Concord, theaudi.org) on Saturday, Nov. 2, at 7:30 p.m. Tickets range from \$20 to \$23, plus fees.

Film

• **Conclave** (PG, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on Thursday, Oct. 31, at 4 & 6:45 p.m.; Friday, Nov. 1, through Sunday, Nov. 3, at 1:15, 4 & 6:45 p.m.; Monday, Nov. 4, through Thursday, Nov. 7, at 4 & 6:45 p.m.
• **We Live in Time** (R, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on Thursday, Oct. 31, at 4:30 & 7 p.m.; Friday, Nov. 1, through Sunday, Nov. 3, at 1:45, 4:30 & 7 p.m.; Monday, Nov. 4, through Thursday, Nov. 7, at 4:30 & 7 p.m.
• **Here** (PG-13, 2024) will screen at Red River Theatres in Concord, redrivertheatres.org, on Thursday, Oct. 31, at 4:15 & 6:30 p.m.; Friday, Nov. 1, through Sunday, Nov. 3, at 2, 4:15 & 6:30 p.m.; Monday, Nov. 4, through Thursday, Nov. 7, at 4:15 & 6:30 p.m.
• **Harry Potter & The Sorcerer's Stone** 21+ screening (PG, 2001) will screen at Chunky's in Manchester, chunkys.com, on Thursday, Oct. 31, at 7 p.m.
• **Coraline** (PG, 2009) will screen

via Fathom Events in celebration of its 15th anniversary with shows on Thursday, Oct. 31, and Friday, Nov. 1, at Cinemark Rockingham Park in Salem (4 and 7 p.m.) and Regal Fox Run in Newington (1 and 7 p.m.). See FathomEvents.com.
• **V for Vendetta** (R, 2005) a Taco Tuesday screening at Flying Monkey in Plymouth, flyingmonkeynh.com, takes place Tuesday, Nov. 5, at 7 p.m. (doors open at 6 p.m.). Admission is free, first come first served, with taco specials.
• **The Walker Lecture Fund Travelogue** series at the Concord City Auditorium (2 Prince St. in Concord, 333-0035, walkerlecture.org) presents "A Visit To New Zealand" on Wednesday, Nov. 6, at 7:30 p.m. Travel with Paul and Deb Doscher through a range of natural and cultural attractions from tropical to frozen. Free; doors open at 7 p.m.
• **Beyond the Fantasy** from Teton Gravity Research, a ski and snowboard film, Friday, Nov. 8, 7:30 p.m. at The Music Hall (28 Chestnut St., Portsmouth, themusic-hall.org).
• **Beyond the Fantasy** the ski and

snowboard film on Saturday, Nov. 9, at 3 and 8 p.m. at the Chubb Theatre at 44 S. Main St. in Concord, ccanh.com.
• **Radiating Joy: The Michelle Duppong Story** on Tuesday, Nov. 12. See fathomevents.com.
• **The Fifth Element** (PG-13, 1997) Sunday, Nov. 17, at 4 p.m. at Cinemark Salem, Oneil in Epping, Regal Fox Run (where it will also screen at 7:30 p.m.) and AMC Londonderry (where it will also screen at 7 p.m.) as well as Wednesday, Nov. 20, at 7 p.m. at AMC Londonderry, Cinemark in Salem, O'neil in Epping and Regal Fox Run. See fathomevents.com.
• **Cezanne: Portraits of a Life** (2018) on Wednesday, Nov. 13, 1:30 p.m. at the Park Theatre (19 Main St., Jaffrey, theparktheatre.org, 532-9300).
• **Wicked** (PG, 2024) will screen at Red River Theatres in Concord, redrivertheatres.com, on Thursday, Nov. 21, at 3:30 & 7 p.m.; Friday, Nov. 22, through Sunday, Nov. 24, at noon, 3:30 & 7 p.m.; Monday, Nov. 25, through Thursday, Nov. 28, at 3:30 & 7 p.m.

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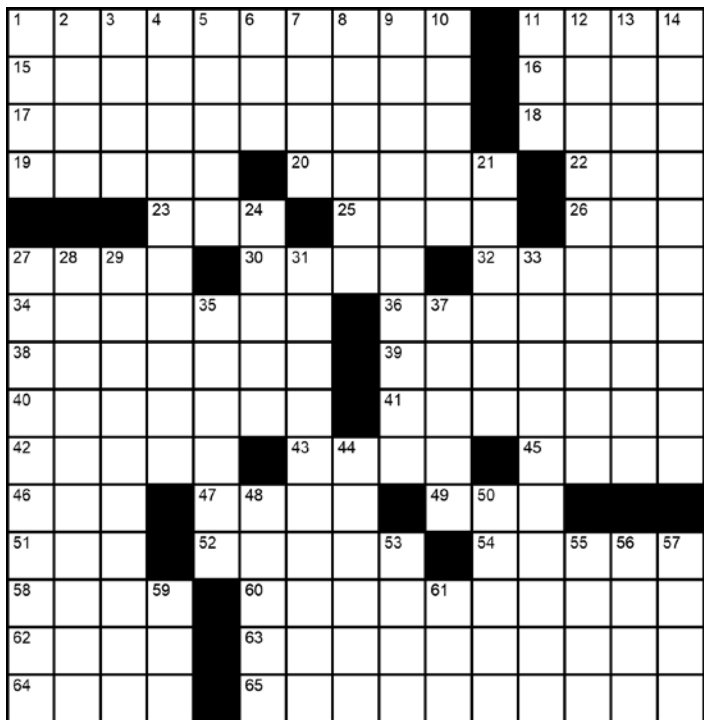


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"30 For 30"—thirty years*, so let's go themeless!



- 51. Trucker's ID need
- 52. "Hoo boy ..."
- 54. Croupiers' equipment
- 58. CT scan units
- 60. Surgical protection
- 62. Vet school subj.
- 63. Compliment, for some
- 64. Chat signoff
- 65. Engaging

Down

- 1. "Once more ___ the breach ..."
- 2. Paul Sorvino's daughter
- 3. In ___-so-distant future
- 4. Video visits with a doctor, e.g.
- 5. His most famous work opens with "Mars, the Bringer of War"
- 6. "Ceci n'est pas ___ pipe"
- 7. Co-authors Margret and H.A., for instance
- 8. New Zealand's highest peak
- 9. Party after prizes?
- 10. Sur's opposite
- 11. Letters often on an injury report
- 12. 1901-1904, in art history
- 13. Got with the times
- 14. Impassivity
- 21. Zaragoza's region
- 24. "Ratatouille" setting
- 27. Noble
- 28. "Police Academy" head rank
- 29. Norm's time to shine?
- 31. What shields allow you to take, in RPGs
- 33. Dip with fruit, onions, and salt
- 35. Snows

- 37. Workplace antidiscrimination focus
- 44. Talented talker
- 48. Lug
- 50. Laser gas
- 53. Cardinals' beaks
- 55. "Today" host until sometime in 2025
- 56. First name in jumping
- 57. Sun-baked
- 59. 2011 World Series hat letters
- 61. "Hollywood Squares" block

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Across

- 1. "Pulp Fiction" star [*November 4 marks the 30th anniversary of my professional crossword debut, so here's a throwback to that first puzzle!]
- 11. SALT concerns
- 15. "No, you got the wrong number, this is ___" (Chief Wiggum quote on "The Simpsons")
- 16. Devonshire cream lump
- 17. Vehicle in a 1967 thought experiment
- 18. Old board game that means "I play" in Latin
- 19. Garfunkel and ___ (musical comedy duo)
- 20. To some degree
- 22. Jellied delicacy
- 23. Abbr. after Cleveland or Washington
- 25. Baltic Sea tributary
- 26. Dominant Mexican political party for most of the 20th century
- 27. Moliere play segment, maybe
- 30. "Benevolent" group
- 32. Alter
- 34. It's also called a "majestic plural"
- 36. First human in space
- 38. Gets at
- 39. Struggle

- 40. Hard hitters of ancient literature?
- 41. Specialized vocabularies
- 42. Dash instruments
- 43. Words before "I say!"
- 45. Even ___ (chance of Kamala Harris winning the election)
- 46. ___ streak
- 47. Romanov ruler
- 49. Taco Bell's Live ___ Scholarship

WORD★Roundup™

by David L. Hoyt & Jeff Knurek

Find and Circle...

- Four units of volume
- Four six-letter mammals
- Maple ___
- Two parts of an atom
- Two continents

Last Week's Answers: DRESSER CHAIR TABLE DESK SOFA / FIZZLE GUZZLE BUZZER DAZZLE PUZZLE / ANDY GIBB / WINTER SUMMER / TABBY

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KENKEN

THE LOGIC PUZZLE THAT MAKES YOU SMARTER.

EASY

24X			1
2÷	3-	8+	
		4	
1-		3-	

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CHALLENGING

1-		3+		2÷	
30X	1	11+		2÷	
	2-	4	15X		
		3÷		5-	8+
7+	1-		4		
	3÷		10X		4

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RULES

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

PREVIOUS ANSWERS

6X	2	1	3	7+	4
12X	1	2	4	3	
3	4	3	2	1	
3	3-				
2-	1	5	4	3-	6
2-	2	3	5	4	1
3-	3	1	2	6	5
6	4	1	2	3	5
5	2	6	1	4	3
72X	4	6	3	5	2

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Wake up... grab a brush and put a little makeup

Across

- 1. Tool '10,000 Days' single
- 6. Gorillaz 'Feel Good, ___'
- 9. 60s Paul Simon group ___ And The Triumphs
- 13. Decorate, as a stage
- 14. Meg's Warped tour sister
- 15. German thrash metal trio that hangs in Gomorrah?
- 16. Two tablets, as post-hard rocking night
- 17. 'Leader Of The Band' Fogelberg
- 18. Elevation Worship sang '___ To The Altar' for ye faithful
- 19. '72 War album 'The World Is ___'
- 21. Serj of System Of A Down
- 23. 'Don't Go Breaking My Heart'
- Kiki
- 24. He's 'The Wanderer'
- 25. Pearl Jam "I wonder everyday ___ look upon your face"
- 28. Folk icon Seeger
- 30. '08 Van Morrison album '___ Simple'
- 35. Fashion item at late-60s shows
- 37. Sing/songer Gundersen named after ark driver?
- 39. Van Halen didn't feel late or this on 'Hot For Teacher'
- 40. System Of A Down 'This Cocaine Makes Me Feel Like ___ This Song'
- 41. Dave Murray has a signature model (abbr)
- 43. Straylight Run '___ Sheds And Hot

Tubs'

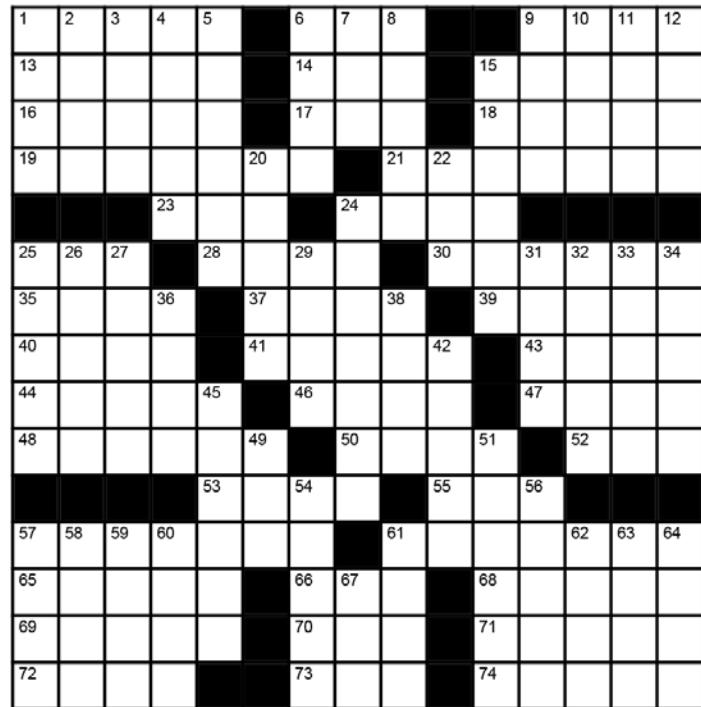
- 44. Beastie Boys 'Licensed ___'
- 46. Norwegian city A-ha is from
- 47. Hathaway in Les Misérables
- 48. 'Go!' Tones ___
- 50. Slipknot home state or Field Of Dreams setting
- 52. 80s Steve Howe band
- 53. Pete Townshend 'Let My Love Open The' this
- 55. Smashing Pumpkins 'Once ___ While'
- 57. Jon Bon Jovi went down in a '___ Glory'
- 61. Crosby, Stills ___
- 65. Accept says 'I'm A ___' while arrested
- 66. Hip hop/urban label ___ Jam Recordings
- 68. Writer & musician, but not the Texas gov.
- 69. Jill Sobule 'I Kissed ___'
- 70. Angels & Airwaves logo designed after actress Gardner?
- 71. Plain White T's "Didn't mean for it to go as far as ___"
- 72. Impressions 'All I Want ___ Is Make Love To You'

- 73. Rolling Stones 'Get ___ Ya-Yas Out!'
- 74. 'Sticky' AZ band that is not from Bangor (w/"The")

Down

- 1. Will Smith's wife
- 2. Iggy Pop wanted to bark like this on '69 hit
- 3. Slam dance
- 4. Neal McCoy 'The Last Of A Dying ___'
- 5. '89 Stevie Ray Vaughan album
- 6. ___ Anything For Love (But I Won't Do That)
- 7. 80s R&B singer Peeples
- 8. '03 Liz Phair hit 'Why ___?'
- 9. Gwen Stefani "Tick-___, take a chance"
- 10. Bryan Adams "Everything ___ do it for you"
- 11. GnR 'Use Your Illusion 1' closer for a DOA
- 12. '12 Antestor album about gathering clouds?
- 15. Verve song about a Shakespearean verse, perhaps
- 20. '00 Marilyn Manson song sang of

- 'Disposable' these
- 22. '20 Violent Soho album 'Everything Is ___' (hyph)
- 24. '95 Cat Power debut for a letter to a formal man?
- 25. Lauren Lucas asked 'What ___ You'
- 26. Drain Sth played '___ Says'
- 27. Billie Eilish "If I knew it all then, would ___ again?"
- 29. 'I'll Be Over You' band that also did 'Rosanna'
- 31. '72 Allman Brothers 'Blue Sky' album '___ Peach'
- 32. 'Rude Awakening' band
- 33. System Of A Down "___ think you trust in my self-righteous suicide"
- 34. Aerosmith video darling Liv
- 36. Panic! At The Disco got killed in Hollywood w/'Dying ___'
- 38. Porcupine Tree song about an angel's headgear?
- 42. '06 Paul Stanley album 'Live ___'
- 45. English 'Multiply' Jamie
- 49. Rest room facility, to British band
- 51. 'Let's Go' duo Matt ___
- 54. '03 Howie Day song 'Perfect Time ___'
- 56. 'Sweet Love' songstress Baker
- 57. Green Day song for sitter's headache
- 58. '00 Sadist album named after interlocking plastic construction toys
- 59. Placed on eBay for amp
- 60. Smashing Pumpkins song that didn't amount to anything?
- 61. Like off yonder seating area
- 62. Robert Plant "I will bring my song for you ___ will carry on"
- 63. I've Got You Under My ___
- 64. Famous concert park in London
- 67. Barry McGuire '___ Of Destruction'



R&R answer from pg 40 of 10/24



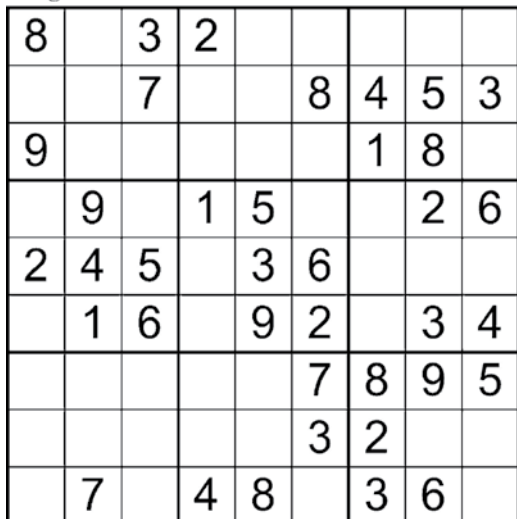
Jonesin' answer from pg 39 of 10/24



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

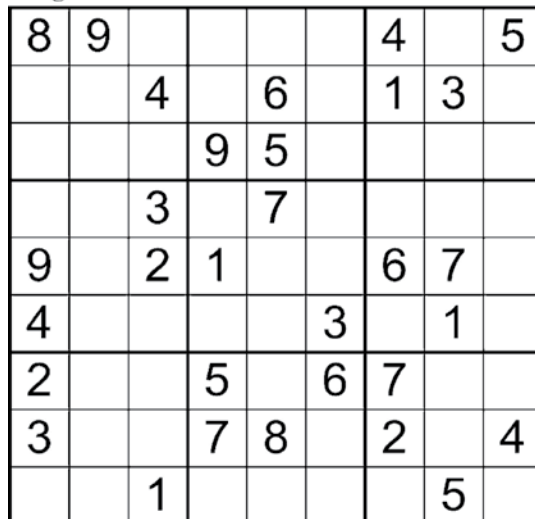


Difficulty: ★

Puzzle A

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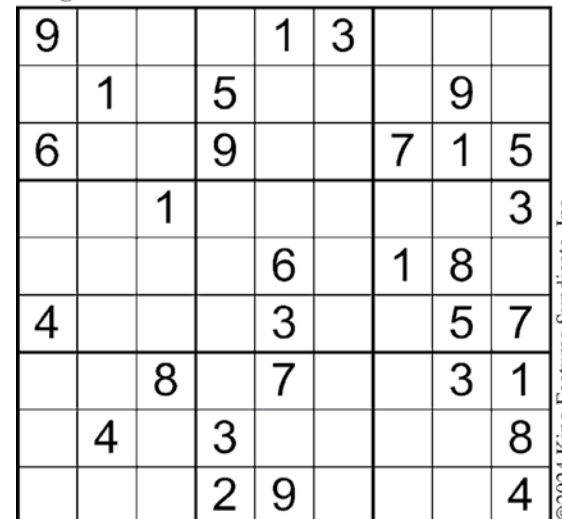
King Classic Sudoku



Difficulty: ★★★

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King Classic Sudoku



Difficulty: ★★★

Puzzle C

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SIGNS OF LIFE

All quotes are from *The Food Lab*, by J. Kenji López-Alt, born Oct. 31, 1979.

Scorpio (Oct. 23 – Nov. 21) Fuzzy logic is an obscure branch of logic used in control theory, artificial intelligence, and rice cookers — the only thing that these three have in common. When the logic is fuzzy, the rice isn't.

Sagittarius (Nov. 22 – Dec. 21) In reality, bad food is often bad because the cook chose to try and cook something that he didn't have the proper tools for. Make adjustments.

Capricorn (Dec. 22 – Jan. 19) Tasting is different from eating. So different.

Aquarius (Jan. 20 – Feb. 18) Do you shudder at the thought of making a fresh tomato sauce out of bland winter tomatoes? You should. And then move on.

Pisces (Feb. 19 – March 20) Cheese products like American and Velveeta have stabilizers added to them, along with extra liquid and protein, to keep them stable. Who knows what they might do otherwise.

Aries (March 21 – April 19) If you taste them side by side, you can't tell the difference between precooked pasta and simply soaked pasta. Think of what this means for lasagna! So what's for dinner tonight?

Taurus (April 20 – May 20) Why would you want to eat drab green vegetables? people would ask. Because they taste as awesome as MacGyver was cool, that's why. How cool is cool?

Gemini (May 21 – June 20) ... nothing makes you feel more like an Italian grandmother than slowly and deliberately stirring a lazily simmering pot of ragù with a wooden spoon.

Slowly and deliberately.

Cancer (June 21 – July 22) Hash is the kind of breakfast that happens when I plan to go grocery shopping on a Friday night. This is never a good idea. Make the best of it.

Leo (July 23 – Aug. 22) Getting Brussels sprouts ready to cook is an easy task, but it's a fiddly one.... For me, the first step in cleaning the sprouts is to ask around if anybody wants to help make dinner. Great idea.

Virgo (Aug. 23 – Sept. 22) Diners are staffed by superhuman cooking machines known as short-order cooks, who have spent years practicing how to poach eggs perfectly. Smile at the next short-order cook you see.

Libra (Sept. 23 – Oct. 22) Like my favorite Beatles album, my favorite wooden spoon tends to waffle back and forth among the different spoons in my set. Different faves for different reasons.

7 LITTLE WORDS

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

CLUES	SOLUTIONS
1 jersey or satin (6)	_____
2 Louisiana hot sauce brand (7)	_____
3 exercise type (7)	_____
4 not concrete (8)	_____
5 it may be excused (7)	_____
6 longfin tuna species (8)	_____
7 like some pentameters (6)	_____

CO	ST	ROB	ORE	TA
AL	IAM	FAB	CT	RA
AB	BAC	BAS	ABS	EN
AE	RIC	BIC	CE	IC

Last Week's Answers: 1. FLAMES 2. OILERS 3. CANADIENS 4. SENATORS 5. LEAFS 6. CANUCKS 7. JETS

Sudoku Answers from pg 40 of 10/24

Puzzle A

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

Difficulty: ★ 10/7

Puzzle B

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

Difficulty: ★★★ 10/9

Puzzle C

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

Difficulty: ★★★★★ 10/11

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What's in a Name?

Hades Funeral Services in Stalowa Wola, Poland, had to apologize after a mishap with a corpse on Oct. 19, the Associated Press reported. "As a result of an unexpected technical failure of the electric tailgate lock in the hearse," the company announced, "during the transport of the body of the deceased, an unfortunate event occurred" — that is, the corpse came flying out the back of the car and landed in a crosswalk. The accident "does not reflect the high standards of our company ... and the respect we always show to the deceased," Hades claimed. *AP, Oct. 19*

The Way the World Works

Travelers leaving the New Zealand city of Dunedin better say their goodbyes at home, the Associated Press reported on Oct. 22. The airport's drop-off area will now restrict parting hugs to three minutes in an effort to prevent traffic jams. Airport CEO Dan De Bono said officials hope to "keep things moving smoothly." Not all travelers were accepting of the time limit, saying the rule "breached basic human rights." But, De Bono assured them, "We do not have hug police." *AP, Oct. 22*

Suspicious Confirmed

Nope, that wasn't Parmesan cheese to

sprinkle on your pizza. Police in Dusseldorf, Germany, uncovered a drug ring after busting a pizzeria manager who was selling a popular "No. 40" pie, which was delivered with a side of cocaine, the Associated Press reported on Oct. 22. As officers buzzed the apartment of the manager, he threw a bag of cocaine, cannabis and money out the window, which landed in the officers' hands. After the manager was released, he went right back to delivering No. 40, and that's when investigators uncovered the supply chain, arresting three suspects and raiding the homes of 12 others. Pizza man is back in custody. *AP, Oct. 22*

It's a Mystery

Scientists in Canada are trying to figure out what the white blobs are that are washing up on Newfoundland beaches. The masses range in size from a coin to a dinner plate, United Press International reported, and started appearing in September. Officials said the mystery substance is under investigation, and opinions are split about whether it could be coming from a whale. "An answer would be nice," grouched resident Dave McGrath. *UPI, Oct. 17*

Speaking of Whales ...

The orca show audience at SeaWorld San

Antonio on Oct. 12 was treated to a little something extra when the whale defecated in the pool, then splashed the soiled water onto spectators, United Press International reported. The crowd and employees were hit with the poopy water; SeaWorld has not commented. *UPI, Oct. 22*

News That Sounds Like a Joke

- The Campbell's Co. announced on Oct. 23 that for a limited time, it is changing the name of its popular Pepperidge Farm cheese snacks from Goldfish to ... Chilean Sea Bass. CNN reported that the switch is part of a strategy to attract adult fans, and the crackers themselves will not change. "We know Goldfish are ... loved by snackers of all ages. ... We went ahead and gave our iconic cheddar cracker a new, fun, grown-up name," said Danielle Brown, vice president of Goldfish. *CNN, Oct. 23*

- In Chestertown, Maryland, students have been studying since 1782 at Washington College, WTOP-TV reported. Our first president gave permission for his name to be used for the school, and even contributed 50 guinea coins toward its founding. But on Oct. 8, the college announced that it would update its logo, adopted in 2013, which uses the general's scripty signature,

for something less cursive-y. "Because cursive writing is no longer taught universally in K-12 education, the script ... was difficult to read and not immediately recognizable for many prospective students," said Brian Speer, the college's vice president for marketing and communications. *WTOP, Oct. 23*

Weird in the Wild

Matilda Campbell was visiting the Hunter Valley on Oct. 12 in New South Wales when she dropped her phone into a 3-meter crevice between two boulders, The Guardian reported. Instead of waving goodbye and heading to the mobile store, Campbell tried to retrieve the device. That's when she slipped upside down into the gap and hung there for seven hours as her friends and emergency workers tried to free her. The team navigated Campbell through a "tight S bend." "In my 10 years as a rescue paramedic, I had never encountered a job quite like this," said Peter Watts. "It was challenging but incredibly rewarding." Campbell, in her early 20s, escaped with only minor scratches and bruises. Her phone is a goner.

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



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