Introducing Auntie’s Treats

Ah, the sweet smell of success...and two young women are hoping they’ve got the recipe to achieve that goal with – what else? Sweet smells. Last June, sisters-in-law Jeny Apt and Megan Brosseau started their homestead bakery, “Auntie’s Treats,” in Pittsfield after getting their feet wet with a baking stint while living in Nashua. Jeny and her brother spent some time in Barnstead when they were younger, and after a few moves from apartments to houses to apartments, they and their spouses decided to head back to the area.

“I wanted the community feel, which we didn’t have in Nashua,” said Jeny, speaking from her efficient kitchen-turned-bakery, “where we can be a part of the community. Megan and I want to take this baking we love to do, and spread it around.”

The duo started with cakes and cupcakes, then added cookies. And now with the holidays nearing, they’re planning on diving into the candy aisle. One recipe is made with mashed potatoes which do the "binding." Combined with confectioner’s sugar, the ingredients are then rolled out, topped with either hot fudge sauce or peanut butter, and re-rolled back into a log and sliced. The consistency is that of fudge – soft and sweet.

The girls are able to bake in their home as a homestead operation, following the guidelines set by the DHHS, until they reach $20,000 in annual gross sales. And they have to stick to non-potentially hazardous food. For example, Jeny explained, they cannot work with pumpkin as it’s not acidic enough to be considered safe, even when baked.

They advertise through social media, using their Facebook business page, “Auntie’s Treats,” on Facebook Marketplace, and of course, word of mouth. "Megan is extremely talented, especially with her custom cakes. She’s definitely the creative one, where I stick more to the numbers and the business part,” said Jeny. And what’s trending in cakes? Naked cakes where much of the frosting is “scraped” off, leaving a more rustic look and reduced sweetness.

A self-taught decorator, Megan adorns her cake creations with fresh flowers, molded flowers made of fondant, royal-iced sugar cookies, ganache, cherries dipped in edible gold leaf, and other delectables. For a Harry Potter themed birthday party she made witches' hats from Oreo cookies and mini cones dipped in chocolate.

At the upcoming Parks and Recreation’s Harvest Fest on October 23, they’ll be setting up a cupcake decorating table for the kids to decorate their own cupcakes, and they’ll also be attending the Trunk or Treat event at the MSA Globe parking lot, sporting a Cookie Monster theme.

Inspiration for the bakery came from both of their aunts, and from being aunties themselves. “It makes both of us feel really good when people are eating our food,” said Jeny. “I’ve always loved to cook and bake, and Megan is extremely artistic and lets that come out through her baking. This is our way to make sure that people we love are cared for with food!”

Since moving to town just a few months ago, business is already picking up. Long-term goal? A storefront. Until then check them out on Facebook. You won’t be disappointed.

Martha Moloy
**Town Crier Andi Riel 435-8482**  
Pittsfieldtowncrier@hotmail.com

**Wednesday, October 20 at 6:15pm** the Suncook Valley Rotary Club will hold their meeting at Dominick's Restaurant.

**Saturday, October 23, 6:30-8pm** The PES PTO is sponsoring Trunk or Treat in the MSA Globe parking lot. For Trunk Entry, please contact the PES PTO at pto@pittsfieldnhschools.org Baked goods and candy donations are gladly accepted. Snacks and drinks will be available. Please consider a donation of a non-perishable food item for the PES Food 4 Kids. Prizes will be awarded for best trunk and best costume. Bring a pumpkin to be displayed.

**Our Lady of Lourdes—St. Joseph's Women's Club Annual Christmas Bazaar** will be on November 6, 2021. It will be at the Parish Hall, 844 1st New Hampshire Turnpike (Route 4), Northwood, from 9am to 2pm. Come join us for lunch, or just to browse our crafts and purchase some wonderful baked goods. Come experience our Cookie Walk, with many delicious varieties of cookies.

**The Pittsfield Youth Workshop** is open and would love to have students grade 6 and up stop in and participate in the programs. Drop in hours this week are Mon. 1-5pm; Tues., Thurs. and Fri. from 3-6pm; and Weds. from 1-6pm. For a full calendar of activities, please visit the website www.pittsfieldyouthworkshop.org For more information or questions, please contact PYW at 435-8272 or info@pittsfieldyouthworkshop.org

**The Pittsfield Historical Society** continues to raise funds for the new Museum and Headquarters. A commemorative garden on the Museum grounds has been installed, honoring people's loved ones. Why not "BUY-A-BRICK" to honor yourself or loved ones past or present. The 4x8-inch bricks are $100 each and may be engraved with 3 lines of 18 characters. Visit www.pittsfieldhistory.com for a donation form and instructions. For more information, please call 798-3984.

Come down to Leavitt's Cider Mill for some fresh-pressed unpasteurized apple cider! Open Saturday and Sunday, 10-4pm. 49 South Main Street, Pittsfield (603)435-8750.

**The Friends of the Suncook River** (FORS), founded nearly 20 years ago, is a non-profit 501 (C)(3) corporation based in the Barnstead - Pittsfield area, but covering the entire length of the river. The focus of the Friends of the Suncook River is to maintain a healthy Suncook River watershed by educating and engaging citizens in its history, recreation, and protection. The FOSR has been inactive and needs to be re-built from the ground up. Officers, directors, and members are needed. Please step forward and help save this non-profit New Hampshire organization. Contact Paul Oman in Pittsfield at pauloman555@yahoo.com

**Tickets** are now on sale for the Pittsfield Players' fall production of Music Theater International's global celebration show All Together Now! The show will run at The Scenic Theatre, 6 Depot St., Pittsfield on Friday and Saturday, November 12 and 13 at 7:30 pm, and on Sunday, November 14 at 2 pm. Tickets, which are $15, may be purchased through TicketLeap.com or you can reserve tickets by calling the theater at (603) 435-8852.

**Happy Birthday** wishes to Beth Chase last Tuesday. We hope you enjoyed your special day!

**Selectboard Review: October 12, 2021**

After well over a year in Federal Court, United States District Judge Joseph Laplante handed down his Order in the $10,000,000 lawsuit Joseph McCoy v. Town of Pittsfield. Town officials have remained silent on the case, letting the facts speak for themselves as the process played out. Judgement was rendered in favor of the Town of Pittsfield and the case ordered Closed on Oct. 6. Judge Laplante wrote a clear, thorough, factual summary, and most importantly the true timeline of events, which the Town has posted on its website www.PittsfieldNH.gov. We strongly encourage anyone with an interest in this case to read the Order in its entirety. You owe it to yourself, and those who listen to you, to have all the facts.

The lease option for a solar farm on Town property off Dowboro Rd. has expired without action by New England Solar Garden. We closed the option and will consider better proposals.

Police Sergeant Nance left his full-time position but will remain as a part-time patrolman. Nance is a valuable asset to the department and we're glad to have him at least part-time.

We received an offer from a young couple in town who are multimedia artists focused on large scale paintings to install a mural on the side of an unspecified building in town. I don't believe the town has ever entertained such an offer in the past, but the idea is intriguing. We asked for more information and specifics, and obviously a lot of consideration would have to go into the idea.

General housekeeping items finished this rather long meeting. *Carl Anderson*
Cook's Corner

Cheeseburger & Tater Tot Casserole

My inspiration for this dish was a fully-loaded cheeseburger. It features all the familiar flavors, including the fries, in a fun, deconstructed format. Enlist the kiddos to help mash the Tater Tots into the pie plate. Nice sides for this would be cole slaw, and heat up a can of baked beans. You can easily double this by doubling the ingredients, but the cooking temperature and time scales remain the same. This is perfect for a busy Friday night meal. You can use the remaining half bag of Tater Tots for breakfast burritos, a base for nachos, or as a topping for chili. Ring the dinner bell and enjoy!

½ of a 32-oz pkg of frozen tater tots, thawed
1 small onion, diced
3 pickle spears, chopped (optional)
1 Tbsp vegetable oil
1 to 2 lbs ground beef, preferably 90% lean
1 cup finely shredded cheddar cheese
1 plum tomato, diced
½ romaine lettuce heart, cut into thin strips
3 Tbsp ketchup
2 Tbsp yellow mustard

Heat oven to 425. Firmly press the tater tots into a 9-inch pie plate, along the bottom and up the sides, to form a base. Bake for 15 minutes.

Meanwhile, finely chop the onion and the pickle (if using).

In a large skillet, heat the oil on medium-high then add the onion. Cook for 3 minutes, stirring occasionally. Add the ground beef and season with salt and pepper. Cook for about 4 to 5 minutes, until the beef is cooked through. Remove from heat and drain the mixture in a colander if you didn't use 90% lean beef.

Transfer the beef mixture to the pie plate, spreading the meat over the cooked tater tots, in an even layer. Sprinkle the pickles on top here, if you're using them. Top the entire pie plate with the cheddar cheese, and bake in the oven for 15 minutes, or until the cheese has melted.

Pull it out of the oven, top with shredded lettuce and chopped tomatoes, then drizzle the top with the ketchup and mustard. - MP Christakos

Suncook Valley Rotary Club Annual Penny Sale
Saturday, November 6, 7pm

The Penny Sale consists of three “Banks.” Each Bank has at least 100 donated items valued between $10-$30. $1.00 tickets are purchased for each bank, giving you up to 100+ chances per ticket (penny per chance) to win a prize. We also have a silent auction for the higher valued items, and a 50/50 raffle. If you would like to donate any items, please reach out to us! It’s a great way to get your business name out there to several hundred folks in the greater Suncook Valley. If you don’t have items to donate and would like to give $$, then items will be purchased on the donor’s behalf! You may also donate as a Friend of Rotary – that’s cool too!!! Items need to be in by November 1 - they may be mailed to PO Box 104, dropped off at Northway Bank in Pittsfield, or pickup can be arranged. Volunteers are needed to help set up Saturday morning, or with the event on Saturday evening. Please contact Fallon Reed at fallonreed@gmail.com (731-6862) or Jessica Drouin at jessica26drouin@gmail.com (724-9517).

Find the Difference

Find the 10 Differences—Liz Bell
5k at Deerfield Fairgrounds Benefits Catamount Womenaid

Registration is open for the Deerfield Veterinary Clinic Catamount 5K on Sunday, November 7, 2021 at 9am. The scenic route at the Deerfield Fairgrounds includes dirt, gravel, and paved sections, so it is challenging enough for seasoned runners, yet perfect for walkers and families. A children's run at 9:45 is free for kids 8 and under. The 5K can also be run virtually to allow participants their choice of time and place. Register now at www.catamountwomenaid.org. On-line registration is $22 for adults and $15 for children under 12, and ends on November 6. The race-day registration costs are $30 for adults and $20 for children. The first 100 registrants will receive free hats and swag bags. All will enjoy free refreshments and camaraderie. Medals will be awarded to the top male and female runners, and for top racers in different age groups. Daylight savings time ends on Saturday allowing for an extra hour of sleep. Parking is close and easy; turn in to the fairgrounds at the main gate at 34 Stage Road, Deerfield, NH.

All proceeds benefit Catamount Womenaid, a NH nonprofit that provides emergency financial assistance to men, women, and children in Barnstead, Deerfield, Epsom, Northwood, Pittsfield, and Strafford. Major race sponsors are: Deerfield Veterinary Clinic, Northeast Delta Dental, East Coast Signals, Northeast Eye Care, Verani Realty, and Deerfield Country Insurance.

Contact catamountwomenaid@gmail.com to volunteer. Stay up-to-date with Catamount Womenaid news on Facebook@catamountwomenaid and @catamount5K.

School Board Update

At the Pittsfield School Board’s last meeting, Mr. Bryan Lane, Superintendent of Schools, told the board that he would be bringing forward, to our next meeting, his most recent findings about the tuition study. Since there have been requests from the community to know more about this process, we encourage people to attend the next meeting, Thursday, 10/21 at 5:30pm at PMHS, where Mr. Lane will share information about the costs associated with each school, as well as discuss the the possible challenges of tuitioning out the high school students, and specifically about busing costs. Molly Goggins, mollymoultonbrooks@gmail.com or 603 387-1396

Classifieds

Full Time Cook Wanted
Epsom HealthCare Center is looking for a full-time cook, 5am-1pm alternating weekends. They are also looking for diet aides. Must be at least 16 years old. Apply at www.NHCCARE.COM

Function Rooms available for Rent
Daytime, Nights, Weekends. Pittsfield Community Center
Call 603 435-6729 for information.

Please support the Pittsfield Post. Checks may be made out to Pittsfield Center Development Corporation, P.O. Box 253, Pittsfield, NH 03263. Donations are tax-deductible. Donations above $50.00 may be acknowledged as Sponsor of the Week. Go to www.pittsfieldpost.org to download a donation form.

Post-It in the Post
Community groups, businesses, and individuals, please send us your news, opinions, and creative work! Deadline is noon on Friday.

Email: pittsfieldnews@pnhc.org
Guidelines: www.PittsfieldPost.org
Harvest Fest
FB Argue Recreation Area
October 23, 2021  12:00- 3:00

PUMPKIN CARVING
HORSE DRAWN WAGON RIDES
GAMES AND ACTIVITIES
CIDER AND DOUGHNUTS

Hot dogs, Burgers and Popcorn For Sale

PESPTO -Photo Booth       Library Activity
Aunties Treats - Cupcake decorating
Historical Society

Pinatas- 1:00, 1:45, 2:30
Dedication of Marissa's Tree 2:00

Come on down and join some fall fun!
Sponsored by Pittsfield Parks and Recreation Commission

Find the Difference Answers
PITTSFIELD, NH

LOOKING FOR A JOB WITH PURPOSE?

How does helping to protect firefighters sound?

Join the MSA Globe Family

Over 130 years ago, Globe invented fire suits/tourout gear, to help keep firefighters safe.

Today, MSA Globe continues to lead the market in serving firefighters by providing innovative, head-to-toe PPE solutions that advance innovation in firefighter performance and safety.

MSA Globe employs 400+ employees, operating three plants, in more than 130,000 square feet of manufacturing space.

Open Positions:

Stitching Machine Operator

- Utilize a variety of industrial single needle, double needle and programmable machines to stitch one of over 100 operations to complete the fire suit shell or liner
- Cross training may include learning Snapping, Seam Seal, Automated Stitching, and Trim. Material preparation, Labeling, Inspection, Matching and Final packaging.

Open to Entry Level Candidates.
We offer an excellent training program!

Special Knowledge, Skills and Abilities Required:
- Able to speak, read and write English
- Have basic knowledge of computers or tablets
- Willing to learn
- Enjoy working with your hands
- Able to sit and/or stand for long periods of time
- Able to lift approximately 30 pounds
- Strong organization skills and high attention to detail

Candidates with experience in the following areas are encouraged to apply:
- Quality Control and Inspection
- Machine Operation
- Assembly / Crafting / Knitting
- Stitching / Quilting

Cutting Room Associate

- Work in a fast paced environment preparing materials and fabrics used to create the fire suits / turnout gear
- Will spread fabric on one hundred foot table, perform quality inspection, and measure and mark fabric to be cut to specification
- Cut fabric into pieces using a Gerber Cutter
- Place cut goods on rolling racks
- Prepare material for other areas of production
- Bag goods

Special Knowledge, Skills and Abilities Required:
- Able to speak, read and write English
- Have basic knowledge of computers or tablets
- Able to use and understand a ruler and measurements
- Must be able to stand/walk, bend, reach and work with your hands for full shift
- Able to assist in team lifting of approximately 30 pounds
- Strong organization skills and high attention to detail
- Previous experience in Quality Control and Inspection desirable
- ANSI rated safety shoes (composite, steel or alloy toe) and safety glasses required

Full-time associates are eligible to receive:
- Sign-On Bonus of $500 after first scheduled work week is completed*
- Stay-Bonus of $500 after 90 days - $1,000 after 6 months*. Quarterly Bonus*. Competitive Pay.
- Great Benefits (including Medical, Dental, Vision, 403K and more), Flexible Schedules, Paid Time Off and Holiday Pay, Tuition Reimbursement*, and so much more!

Apply NOW @ msasafety.com/careers

* Terms and conditions apply