School Board Update

The School Board would like to thank the five community members who submitted a letter of interest for the vacated board seat and who came to our last meeting for interviews. The Board welcomes Sandra Adams as our newest member. Sandra will be joining the Board for our next meeting on Thursday, November 18 at 5:30 pm at PMHS.

This upcoming meeting will be a unique Board meeting as we intend to hold an abbreviated meeting to begin, followed by a work session for the Board and community. The intent of the work session is to look at revising the current mission/vision statement for the School Board. In doing so, the Board hopes to identify what the community sees as the most critical skills, dispositions, and attributes a student at Pittsfield School District should possess. This work will dovetail with the district’s work to develop the Vision of the Graduate.

We encourage all community members to attend this meeting and work session on Thursday, November 18 at 5:30 pm at PMHS.

Molly Goggin  mollymoultonbrooks@gmail.com  603-387-1396

Something to be thankful for...

Dan’s next plan!

Stay tuned....
Saturday, November 20, 9am-2pm The Dorcas Guild of the First Congregational Church, 24 Main Street, will hold its 2021 Christmas Fair and Bake Sale. There are knits, crafts, ornaments, baked goods, the “Unique Boutique,” the Silent Auction, and more! The auction ends when the fair ends at 2pm; successful bidders will be notified then. There will NOT be a luncheon this year. Masks are encouraged. Both the rear and courtyard doors will be open. For more info, call the church office at 435-7471.

Monday, November 22, 5:30-6:30pm The First Congregational Church, 24 Main Street will host Soup’s On! at the church. Your choice of hot and hearty soups, bread, and beverage will be served. Cost by donation.

The Josiah Carpenter Library’s next StoryWalk has been posted! Book pages have been mounted in 14 windows throughout the downtown area. Tie up your walking shoes, grab your water bottle, and enjoy a stroll through our beautiful little town. Families can grab a map from the mailbox that is attached to the new community bulletin board at Dustin Park. As you return to the library on Main Street to read the last page of the book, stop in to pick up your FREE GIFT!

The Pittsfield Senior Center is temporarily located at the Pittsfield Youth Workshop (PYW), 5 Park Street. You may stop by and visit while we are there. Our phone number will remain the same. We will be moving into the Joy Church, 55 Barnstead Rd. soon. If you have any questions or would like more information, please contact Carol Schiferle at cshiferle@bm-cap.org or call 435-8482.

A local youth would like to collect food items for the homeless for the holidays, and Pittsfield Main Street Variety is the drop-off location. Please consider donating in the next few weeks: easy-to-eat single serve items, fruit or pudding cups, pop tarts, Vienna sausages, chips, pretzels, granola bars, etc. Also personal care items: trial-size shampoos, soap, toothpaste, brushes, hats, gloves, feminine hygiene products, and deodorant would be appreciated.

Wednesday, November 24, 9am- (or until pies are sold out) The Victory Workers 4-H Club is sponsoring their Thanksgiving Pie Sale at Mike’s Meat Shoppe, Upper City Road.

Friday - Sunday, November 26- 28, 10am -4pm Sawyer’s Holiday Open House 2021 at 520 North Barnstead Rd., Barnstead, NH (603-776-4551 or 603-496-9086) - Country Farm Home filled with New Hampshire handmade items, just in time for your Holiday Shopping!! Open Hours are: Friday, Nov. 26th, 9am-6pm; Sat., Nov. 27th, 9am-6pm; Sun - Nov. 28th 10am-4pm.

The Town of Pittsfield’s Winter Parking Ban on town roads is effective November 15th through April 15th. This ban prohibits parking in or on the town roads or rights of way between the hours of 10pm and 7am. The purpose of this parking ban is to allow the road crews unobstructed routes for snow removal and ice control, to maintain safety and the effectiveness of their routes.

The Chamber of Commerce regrettably announces that the annual Children’s Store will not be held this year. We are hoping to be back next year. Thank you for your understanding.

Save the date: Saturday December 4 – the annual Christmas Tree Lighting Celebration WILL be held at Dustin Park from 4-6pm. More details to come!

Happy Birthday wishes to Edie St. George on Tuesday, and to my fabulous father-in-law, Leon Miller, on Thursday. I hope you both enjoy your special day!

A VERY Special Happy 80th Birthday wish to my wonderful mother, Carol Grainger. If you’d like to send her a card – please send to Harris Hill Center, 20 Maitland St., Concord 03301. Cheers to you MOM!

Want to see the pictures in color? Subscribe to receive the Post by Email Go to: www.PittsfieldPost.org Or scan the QR code

Please Support the Pittsfield Post
Pittsfield Center Development Corporation (PCDC), owner of the Community Center, is the fiscal agent for the Pittsfield Post. PCDC is a non-profit organization whose mission is to engage in activities that benefit Pittsfield. Checks should be made out to: Pittsfield Center Development Corporation, memo: Newspaper P.O. Box 253, Pittsfield, NH 03263
Donations are tax-deductible. Donations above $50.00 may be acknowledged as sponsor of the week.

Name: ___________________ Phone ___________________
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I would like to have sponsorship acknowledgement: Yes ___ No ___
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The Pittsfield Post volunteers will be spending time with their families during the holidays. The Post will not be issued on December 1, 2021, which is the Wednesday after Thanksgiving, as well as December 29, 2021 and January 5, 2022.

Thank you for understanding!

Help spread the news in the Gem of the Suncook Valley
Please send a donation to the Pittsfield Post.

www.pittsfieldpost.org

Express your Opinion!
Do you have opinions you would like to share?

Submission Guidelines

- Identify yourself and provide contact information.
- 300 words or less; exceptional information may exceed the word limit at the discretion of the Post Content Team.
- Topics may include events, issues, and opportunities about or affecting Pittsfield.
- Please be civil, factual, specific, and clear. No submission is guaranteed publication.

Deadline is noon on Friday via pittsfieldnews@pnhcc.org
The Post Volunteers

November Mouse   Find Ten Differences   www.hiddenpicturepuzzles.com
Cook’s Corner...

Ideas for Thanksgiving Leftovers
Can you believe it? Thanksgiving is a week away. Given the challenges we’re all facing with grocery items being in short supply lately and prices rising, I know we’re all focused on making the most out of our grocery run. Here are two fun ideas that will make great use of your leftovers. The Tetrazzini casserole is a classic, and this recipe uses a few short-cut, prepared foods. The Grilled Turkey & Cheese Sammies are a favorite at our house. The crispy fried onions take this one to the next level. In honor of my Great Aunt May, I highly recommend you consider using raisin bread for these beauties.

My very best and warm wishes to you and your family & friends for a lovely Thanksgiving holiday. Bon appetit! MP Christakos

Chicken (or Turkey or Ham) Tetrazzini
1 (10.75 oz) can cream of mushroom soup
2/3 cup milk
1 (16 oz) jar Alfredo sauce
3 & ½ to 4 cups chopped, cooked chicken / turkey or ham
12 oz dry spaghetti
1 (10 oz) package frozen, petite green peas, thawed
1 (8 oz) package sliced mushrooms
2 cups shredded Swiss cheese
1 cup shredded Parmesan cheese
½ cup crushed seasoned salad croutons
¼ tsp paprika

Heat oven to 375. Cook the spaghetti per package directions, drain and set aside.

Whisk together soup and milk in a large mixing bowl. Whisk in Alfredo sauce. Stir in cooked pasta, chopped chicken / turkey or ham, peas, mushrooms, Swiss cheese and ½ cup of the Parmesan cheese. Pour into a lightly greased 15 x 10 inch baking dish.

Stir together remaining Parmesan cheese, crushed croutons and paprika and sprinkle evenly over the casserole.
Bake, covered with foil, for 30 minutes. Then uncover and continue baking for another 15 to 20 minutes, or until golden brown and bubbly.

Grilled Turkey & Cheese Sammies
Sliced turkey (enough for 2 sammies)
1 cup crispy fried onions (such as French’s Fried Onions)
8 slices Swiss cheese
1 to 2 cups cooked stuffing
4 slices sourdough, good multi-grain, or even raisin bread
2 TBSP olive oil

For the cranberry Dijon sauce
2 TBSP Dijon or brown mustard
2 TBSP cranberry sauce
1 tsp honey
1 tsp mayonnaise

Make the cranberry Dijon sauce, stirring all ingredients together until combined. Set aside.

Warm a skillet or griddle pan on medium-high for about 2 minutes. Brush one side each of 2 bread slices with olive oil and place on the hot pan. On the ‘top’ side of two of the bread slices, lay down the Swiss cheese. Grill the bread until cheese starts to melt. Meanwhile, on the other bread slices place the turkey, fried onions and stuffing. Carefully add the melted cheese slices to the ‘turkey’ sides, then brush a little more oil on the 2nd sides. Now grill the sammies in the pan until golden brown on both sides. You may have to turn them carefully a few times to heat everything through. Serve the sammies with the cranberry Dijon sauce on the side. Yum-O!