PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

"That which we call a Rose...

May 5 2021

By any other name would smell as sweet." Juliet (act 2, scene 2) in Romeo and Juliet, William Shakespeare

Pittsfield's Romeo and Juliet

Information from the Pittsfield Paper: 1972-73

Did you know that Pittsfield had two mascots—Romeo and Juliet—a pair of swans that made their home on the Suncook River and surrounding bodies of water? In the early 1970s, Juliet was purchased by the townspeople to keep Romeo company. However, it was not a match made in heaven and Romeo, as they say, flew the coop. Juliet couldn't fly since her wings were clipped to prevent her escape to the wild. But don't feel sorry for Juliet since the townspeople raised funds to provide a winter haven—not in Florida—but in Acushet, MA. She



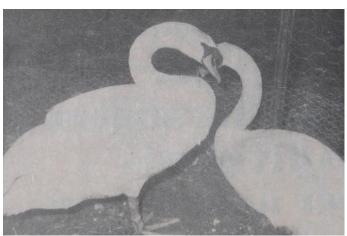
returned in the spring of 1972. By now, she could fly short distances, so she was seen around Pittsfield.

But Juliet was lonely without her Romeo, so Mr. Andre Hale, Acushnet, MA offered a choice of 2 males for \$125—if the town wanted to buy one. But alas, it seemed Juliet was alone the summer of 1972. In November 1972, Mr. and Mrs. James Olson, of Wollaston, MA, had a seasonal home at Locke Lake in North Barnstead, read about Juliet's plight and agreed to buy a male swan from Mr. Hall. They wanted to do something for their adopted hometown.

In December 1972, it was time to move to her winter quarters, but Juliet proved elusive. She traveled up the Suncook River to Barnstead Parade. Mr. Harvey Locke, who lived along the Suncook River, had been feeding her, but it was time to move to winter quarters.

When the smallest channel of the Suncook River in Barnstead Parade froze, Juliet flew to Chichester. Unable to find open water there, she flew to Northwood Lake (Epsom/Northwood town line). This small channel usually stays open all year and her diet would be supplemented with high protein corn. However, poor Juliet, the channel did freeze this year, and she was not fairing well in below zero temperatures.

It was time to save-capture-poor Juliet!



Romeo and Juliet

Brave volunteers tried to capture with nets, but Juliet eluded them. Mr. Jim Dooley came close, but then the ice collapsed, and he went in the water. He was rescued, but by this time Juliet couldn't fly because of the ice pack on her wings. But volunteers prevailed. Ken Magoon, Thomas Toule, and Luke Barton finally captured Juliet when she ran into Mr. Barton. After a brief stay with Mr. Magoon, Juliet would be transported to her winter residence in Acushet, MA where she would meet her new Romeo! However, before her travel to Massachusetts, she made her T. V. debut on January 19, 1973, on WMUR.

Not wanting to ship the pair again, plans were made to prepare a pen for the couple so they could spend the winters in Pittsfield.

There are rumors that the "swan" that graces Globe Manufacturing's pond is a tribute to Juliet. Is that true? *Liz Dimmick*

Town Crier

Andrea Riel 435.6346 pittsfieldtowncrier@hotmail.com

Sunday May 9, 2021 Pittsfield Youth Baseball/Softball Association would like to invite YOU to join us in a Mother's Day Pancake Breakfast. Let PYBA Board Members do the cooking for you and your family, bring a blanket to picnic out on the fields and enjoy homemade pancakes and local to Pittsfield REAL maple syrup!

Not only do we want to honor the Mothers who do so much for us, but also raise some funds for PYBA at the same time. We appreciate your support and this is going to be such a fun event for our community.

We are asking that you please purchase tickets in advance for the event so we can plan out how many yummy pancakes and fixings to cook for at what time. Tickets will sell out fast! And guess what? There is even an option for your out of State friends and family to still support with a donation, so please share!

*Supporting PYBA helps to keep costs low to players, maintain our beautiful fields, and pay insurance, umpires, and upgrades. We thank you for joining us and there are a TON of fun surprises in store!

Tickets: https://pybamothersday.eventbrite.com

PMHS Tuition Study Committee Community Forum - The Tuition Study Committee invites all community members to our upcoming Community Forum on Sat, May 8 from 9:30 -11:00 am at the Pittsfield Middle High School Lecture Hall. The purpose of the forum is for the Tuition Study Committee to present information and seek input. This forum will be a unique opportunity for the community. We respectfully ask for all community members to attend, and participate! *Please note that masks and social distancing will be required.

Do you have a policeman, fireman or someone in the military that you would like to recognize? **The Peterson-Cram American Legion Post 75** will be holding a "Field of Honor" to recognize all these heroes. Each flag will have a ribbon on top to symbolize the service of the person being recognized; Blue for Police, Red for Fire and White for Military. Each flag and ribbon is \$3.00 and will fly from May 16th - June 1st in front of the Pittsfield Police Department. All proceeds will go towards a scholarship for a graduation Pittsfield Middle High School student. To purchase a flag for someone special to you, contact: Mickey Vien at 603-540-0296, Gerard LeDuc at 603-470-6942 or Mike Cabral at 603-866-1742. Checks may be made payable to: American Legion Peterson-Cram Post #75.

Rise Again Outreach will be at Joy Church, 55 Barnstead Rd on Saturday, May 8 from 9-10:15am. Joy Church will provide a Free Community Breakfast from 8:30-9:30am.

The Pittsfield Players will be reopening the Scenic Theatre on Friday and Saturday, May 21 & 22 at 7pm. The new season will open with two short one-act plays by David

Ives, "Sure Thing" and "The Philadelphia". We'll also be introducing a world premiere of "First Time", a short skit written by Earnhardt Dail. Tickets are \$12 and will be limited for the live performance in the theatre and are available through Ticketleap.com or can be reserved by calling 603-435-8852. Seating will be separated for safety and masks will be required in the theatre. If you would prefer, the show will also be live-streamed for the same ticket price. The production is sponsored by Iron Dragon of Pittsfield. You can visit the Pittsfield Players Facebook page for more information. Looking forward to seeing you at the theatre!

The Pittsfield School District School Board is currently seeking letters of interest for TWO seats on the Pittsfield School Board for terms that will end March of 2022. Please submit letters of interest to the Pittsfield SAU office, 23 Oneida St, Pittsfield, NH 03263 no later than Mon, May 3 at 3pm allowing for the current board members to receive and review letters at the May 6 Board meeting.

Pittsfield Flower Power – the beautiful hanging flower baskets are coming. Each year generous product discounts and donations to help cover the cost of the soil, fertilizer and watering buggy upkeep are received. If you would like to contribute, please make checks payable to Pittsfield Hanging Basket Flower Fund and mail to Donna Keeley, c/o Citizen Bank Flower Fund, 256 True Rd. Pittsfield 03263. Thank you for your support!

The Pittsfield Historical Society is conducting its annual membership drive and we would like you to join us! Membership dues support the infrastructure of the society and help pay for the office supplies, heat, water, insurance and lights! Dues also ensure that we have the funds to participate in programs such as NH Humanities on the Gowhich provide speakers on many topics for our programs. There is a seven-tiered dues structure – something for everyone! Please visit the Pittsfield Historical Society website at www.pittsfieldhistory.com to view the information. We appreciate your support.

Happy Birthday wishes to Marissa Butterfield on Tuesday. I hope you enjoy your special day!

The PMHS Spotlight in last week's issue

The PMHS Spotlight is wonderful and I hope *The Pittsfield Post* will continue this series as a regular feature. Alexcia Rollins' painting of Medusa is lovely. It's great to see that her art is inspired by her reading of history and classical mythology; and that she is actively pursuing learning to grow and enhance her natural artistic gifts. Thank you for shining a light on our young, emerging artists and for bringing on the smiles. I'm looking forward to seeing more of these Spotlights. *MP Christakos*

Cook's Corner

Lamb Souvlakia (marinate 4 to 24 hours)

As promised last week, here are the recipes for Lamb Souvlakia and Greek Potatoes. Both are traditional and classic dishes served during Greek Orthodox Easter, and all year long. For the lamb skewers, be sure to pick up a container of Tatziki (cucumber, garlic, yogurt dip) and either pita bread or Naan. Add the Horiatiki Salad to your Souvlakia and Greek Potatoes and you're good to go. Hang on to these recipes, I have a feeling you'll be making these over the summer.

1 cup olive oil

½ cup lemon juice

2 cups red wine

1 tablespoon minced garlic

1 tablespoon salt

1 teaspoon pepper

2 tablespoons dried oregano

5 – 7 lbs. boneless lamb, cut into 2+ inch cubes Combine all marinade ingredients in a bowl. Add lamb cubes. Refrigerate for at least 4 hours, or overnight, turning a few times. Thread lamb on skewers, you can alternate lamb cubes with chunks of onion (red or white), green pepper, tomato if desired. Grill until meat is cooked to desired degree of doneness.

This is a family favorite, for Easter and all summer. We typically serve it with tzatziki, warm pita, feta, Greek salad, and roasted potatoes. When we add vegetables to the souvlakia, we often serve it over a bed of orzo with salad on the side. It's great leftover, although we rarely have leftovers. We get boneless leg of lamb at Costco and the Costco tzatziki is also very good, just the right amount of garlic (and quicker / easier than homemade). If you can't find good pita, use naan.

Greek Potatoes (takes ~ 90 minutes cook time)

3 lbs potatoes, preferably Yukon Gold, peeled and cut into wedges

½ cup olive oil

4 cloves minced garlic

1 & ½ tsp dried oregano

Fresh ground black pepper and salt

½ cup chicken broth

1/3 cup lemon juice

Heat oven to 400. Put the prepared potatoes into a baking dish (or a disposable, aluminum pan). Don't overcrowd them. Add oil, garlic, oregano, lemon juice and season with salt & pepper. Toss to coat.

Put the potatoes in the oven – <u>uncovered</u> – for 20 to 25 minutes. Remove from the oven, and **reduce the heat to 375**. Cover the potatoes tightly with foil, return to the oven and cook for 1 hour until they are fork-tender.

If you double the ingredients, the cooking temperatures and time-scales remain the same. Well, maybe a few more minutes until the taters are tender.

These potatoes pair well with so many mains, but especially with grilled lamb or chicken or lamb meatballs. They keep well in the fridge and are great leftover, easy to reheat in the micro, or – according to my husband – they're just as tasty cold, straight from the fridge.

Combine all marinade ingredients in a bowl. Add lamb cubes. Refrigerate for at least 4 hours, or overnight, turning a few times.

Thread lamb on skewers, you can alternate lamb cubes with chunks of onion (red or white), green pepper, tomato if desired. Grill until meat is cooked to desired degree of doneness.

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Celebrate Pittsfield Middle High School Class of 2021

The June 9 *Post* will feature the graduating seniors. We welcome any and all special messages and memories for this resilient group. The paper edition will be printed in color, so we have a very early deadline of noon on May 14. Please email your congratulatory wishes to pittsfieldnews@pnhcc.org *The Post Volunteers*

Tuition Study Committee Community Forum

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Pittsfield Middle High School Lecture Hall

Saturday, May 8, 2021 9:30 – 11:00 a.m.

The purpose of the forum is for the Tuition Study Committee to present information and seek input. This forum will be a unique opportunity for the community.

We respectfully ask for all community members to attend, and participate! We look forward to seeing you!

*Please note that masks and social distancing will be required.



MSA GLOBE

PITTSFIELD, NH



SIGN-ON BONUS \$500 STAY BONUS \$500

TERMS AND CONDITIONS APPL

HIRING FOR: 1st Shift - 6:00AM - 2:30PM 2nd Shift - Monday thru Thursday 3:30PM - 12:00AM and Friday 2:30PM - 11:00PM **OVERTIME AVAILABLE



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We want to help you to build a meaningful career that you're passionate about. You'll be able to accomplish great things because you're given the training, tools and opportunities to enable you to reach your full potential. If these things sound good to you, apply now - your future is waiting!

Per CDC Guidelines, temperature monitoring will be conducted prior to entering the building and masks are required. Masks will be provided if you do not have one.

Production Associates:

- Stitching Single and double needle (Adler, Juki, Pegasus, Tajima industrial machines)
- Embroidery
- Trim Set (Kansai machines)
- · Eyelet, Rivet, Label Sealing, Top Stitch Post, Cuff, Binding, Bartack
- Inspection
- Cutting
- Bagging, Prepping, Sealing
- Order Processing Customer Service Representative

Apply to: https://careers-msasafety.icims.com/

Every day, the folks at Globe come to work, knowing that what they do will enhance the lives of firefighters everywhere.

Classifieds

BUYING

Cash paid for: old wooden signs, automotive, carved birds & decoys, sterling, paintings, etc.

Joy in Loudon 603-435-6615 (c)603-545-4159

DAYCARE OPENINGS

Current daycare openings for infants and toddlers in downtown Pittsfield. Please call 435-0871, leave message.

HELP WANTED

The Pittsfield Parks & Recreation Commission is now accepting applications for lifeguards, beach attendants, and gate keepers for the 2021 summer season at the Forrest B. Argue Recreational Area. Weekends are a must. Applications are available on the town website, www.pittsfieldnh.gov or may be picked up at the Town Hall at 85 Main Street, Pittsfield, NH 03263. Deadline is Friday, April 30, 2021.

STONEFENCE SCHOOL OF STONEWORK

Tuition - \$25/day Start - 6AM Fini - 6PM

Learn a skill, be productive, every Monday, just show up at our office, 303 Clough Road, Pittsfield, ready to go, 6AM. Dan the Stoneman,

No robot gonna get our job.

WANTED

Someone to power wash a 2 to 3 story house. Would like an estimate and time line. Please call Liz: 603-435-8327

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Or scan the QR code





Post-It in the Post

Do you have an interesting story to share with your friends and neighbors? Are you part of a community group that has big news? Email:

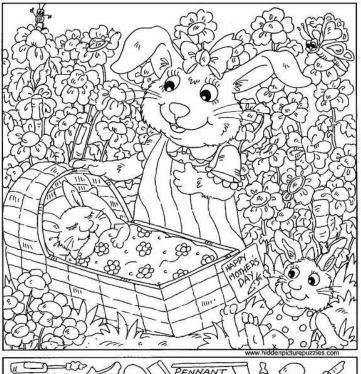
pittsfieldnews@pnhcc.org by noon on Friday.

Guidelines: www.PittsfieldPost.org

Advertising in the Post

Costs begin at \$5.00 for a brief classified ad.
Guidelines and order forms are located at
www.pittsfieldpost.org

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.







Order Ahead To Assure Availability

· 435-6222 ·

Orders May Be Upsized for Additional Fee

MOTHER'S DAY

All You Can Eat
Breakfast Buffet
7:30 am - Noon ~ \$10.95

Lobster Tail or Prime Rib Dinner W/ Fixings ~ \$24.95 Plus Tax

Chicken or Beef
Taco Salad ~ \$12.95 Plus Tax

Eat-In or Take-Out