

# PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

August 19, 2020

“Always believe that something wonderful is about to happen.”- *Anonymous*

## Select Board Review August 11, 2020

We welcomed Executive Counselor Ted Gatsis, who was checking in to see if there's anything our small town needs from the State. It's reassuring to know that we're on Mr. Gatsis' radar. He's working on helping our efforts to obtain additional state assistance from DOT.

Police Chief Collins presented Officer Rego with a life saving award for going above and beyond the call of duty to save the life of a man in Manchester. Officer Rego was off-duty but chose to jump into action to do what he could when he came upon a situation- which was to take charge and administer life-saving aid. Our Police Department continues to make us proud.

It was announced that our Fire Department received a grant of \$163,550 for new state mandated breathing apparatus. This is huge both for our firefighter's safety and for the FD budget!

Pat Heffernan was appointed to the position of Deputy Electrical Inspector. Pat steps in to assist the Code Compliance Officer when needed to perform electrical inspections. He donates a lot of time 'keeping the lights on' for the town of Pittsfield, as well as serving on various boards and committees, and we are very grateful.

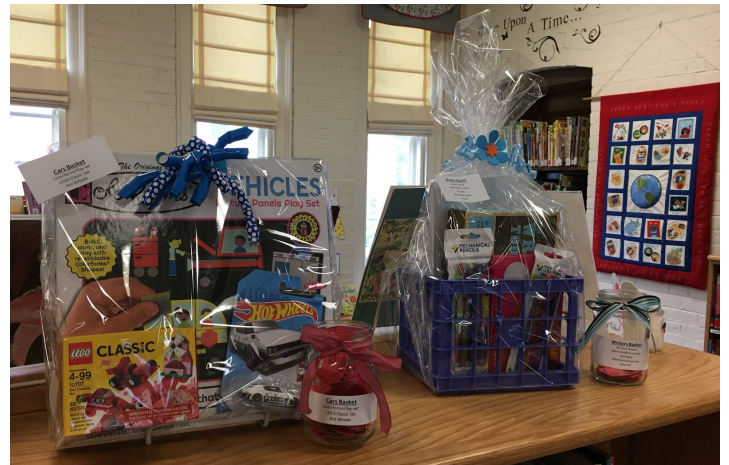
Two public hearings were held during the meeting. The first was to discuss accepting a donation to the town that covered the entire cost of rebuilding and paving the fire department driveway. The donor's generosity comes solely from a love of this town and its fire department and we accepted the funds with many thanks.

Second was a hearing to discuss the content of a proposed 'health' ordinance which will appear on the ballot next March, to be decided by voters. As usual, the proposal was met with a certain skepticism anytime authority is perceived to increase. Our town government is routinely criticized because we 'don't do anything' about extreme situations that are

affecting the public or an abutter. In large part that's because Pittsfield has no local ordinance that grants that authority. The proposed ordinance would change that. Because our board is every bit as leery of over-reach or vindictive accusations as residents are, the proposal contains two layers of appeal before anyone would have to consider legal action.

Ultimately, the select board will gladly accept the decision of the voters. Very simple - read it carefully - if you want it, vote yes. If you don't vote no. We're giving you that option. You can read the ordinance through this link to the town website.

[https://www.pittsfieldnh.gov/sites/g/files/vyhlf3681/f/news/sb\\_health\\_ordinance\\_draft.pdf](https://www.pittsfieldnh.gov/sites/g/files/vyhlf3681/f/news/sb_health_ordinance_draft.pdf) Carl Anderson



A sample of the great raffle prizes

## Josiah Carpenter Library Summer Reading Program Wrap-Up

Have you read some wonderful books this summer? Did you find some of the fairy tale characters that were displayed downtown? If yes, visit the library to fill out your raffle tickets, and select the prize, or prizes that catch your eye! Winners will be selected on Monday August 24. Many thanks to the Main Street businesses and town departments that displayed the characters; families really enjoyed the weekly search!

**Town Crier** Andi Riel, 435-6346  
[pittsfieldtowncrier@hotmail.com](mailto:pittsfieldtowncrier@hotmail.com)

**August 25, 10:00am:** The Josiah Carpenter Library/Pittsfield Senior Center Book Club will gather at 10am at the Town Beach. We will talk about the books members are currently reading. Everyone is welcome to join us for some good conversations that will expand your reading horizons. The statewide interlibrary loan system will soon be back in business, which will allow the group to select some books to discuss in the future. Please call 435-8406 or email [lvogt@pittsfieldnh.gov](mailto:lvogt@pittsfieldnh.gov) for information.

**FB Argue Recreation Area will be open thru September 7** The Parks and Recreation Committee decided that the Town Beach will stay open through Labor Day Weekend and yes, we will be open that whole weekend, including Saturday and Sunday. Closing date is 4:00 on Monday, September 7.

**September 8, 2020, 7:00am - 7:00pm** To meet social distancing guidelines, the State Primary Election polling place has been moved to the Pittsfield Middle High School Gymnasium.

**Drake Field and School District Property** The abuse of Drake Field has been a major concern of our School Board and many citizens throughout the late spring and early summer. We are pleased to report that the litter situation has improved but the graffiti situation has worsened. Everyone is respectfully requested to do what you can to maintain the beauty and inviting nature of Drake Field and other district property. Please, enjoy Drake Field to the fullest. But, please also pick up after yourselves and report any vandalism in process that you witness to the Pittsfield Police.

**THANK YOU** to everyone that participated in the Pittsfield Citizen of the Year Parade in honor of Dr. Cedric Dustin III. A special thank you to Sandi Adams for providing the "ride" for our guest of honor, to the Pittsfield Police and Fire Departments, and to all the others that joined in. Thank you to Paul Rogers for donating the boutonniere. Thank you to our fabulous community for coming out to watch the parade too!

**The Friday Night Kayaking Group** meets in a different location every Friday evening at 6pm. For more information about this great activity, please visit <http://www.huffnpuff.info/>

**Dustin Park** Four tables have been moved from the F.B. Argue Recreation area to Dustin Park. The tables can be used by the public but please be advised that they cannot be reserved and will not be sanitized. You may sanitize them before and after use if you desire. The hope is that people will respect the tables and that people will have a place for small groups to more comfortably gather in the park.

**The Pittsfield Historical Society** continues to raise funds for the new Museum and Headquarters. A "BUY-A-BRICK" project for the commemorative garden affords an opportunity for people to buy a brick to honor yourself, loved ones past or present or whomever you wish to remember. Please visit [www.pittsfieldhistory.com](http://www.pittsfieldhistory.com) for a donation form and instructions. For more information, please call 798-3984. You can also contact Larry Berkson at [larryberkson@comcast.net](mailto:larryberkson@comcast.net)

**Happy Birthday** wishes to Ray Webber this past Monday and also VERY special birthday wishes to Melissa Potter and Stacey Davis this past Monday – who hit a milestone birthday! Happy Birthday wishes to Sally Wardwell yesterday and to Ed Vien on Friday. I hope you all enjoy your special day!

**Happy Anniversary** wishes to Tim and Tracey Riel this past Monday. A very special happy Anniversary wish to my husband today – Cheers to many more years!

## Beautification Committee News

The Pittsfield Beautification Committee would like to thank everyone who continues to support us and our gardens. We appreciate your support and the kind and encouraging words you share when you see us watering and weeding.

Unfortunately, we will not be having our regular Mum sale fundraiser in September. We hope that by next year we will all be able to return to our regular routines.

We encourage anyone who would like to join our Committee and help us plant and maintain our gardens, experienced or not experienced, to email Carol Lambert at [lamb\\_frog1950@yahoo.com](mailto:lamb_frog1950@yahoo.com) If you would like to make a monetary donation to the Beautification Committee, please send a check payable to The Pittsfield Beautification Committee, c/o Tine Fife 1394 Upper City Rd, Pittsfield NH 03263.

Stay healthy and thank you again for all your support!

## **Against His Will**

### **Part Six of a Serial Tale**

By Apen Monicoeur

When Jeannette reached the top floor of Flannigan, Brower and Issac, Esquires, the mysterious man was still coming up the stairs behind her. Before she could turn the knob on the door, the man reached out around her and had the door opened for her in an instant.

Jeannette walked into the room to find Ms. Clough, Edwin Charles Parson, Jr., and other patrons whom she figured to be yet unIntroduced family members.

All eyes trained themselves on her, but then quickly shifted to the man blocking the door frame behind her. A small bespeckled man busied himself at the front office, handing out small dixie cups of water from the bubbler.

"It seems as if we're all here," the harried old man mused, grabbing a folder off the secretary's desk and waving the crowd into an anterior room lit by south-facing wall-to-ceiling windows. In the middle sat a long antique oak table, polished to a sheen. Everyone took seats, and some people stood against the tall windows. The room was full and Jeannette felt out of place, but one glance at Edwin Parson reassured her that her presence was welcome.

"So, I am Esquire Malcolm Brower, appointed lawyer for the estate of one deceased Mr. Edwin Charles Parson, Senior," began the petite bald man, after the scuffing of chairs and coughs had settled down.

"In respect to said Mr. Edwin Charles Parson, Senior, and in the interest of his estate managed herein by appointed Mr. Edwin Charles Parson, Junior, the deceased's last will and testament has gone to probate."

A frenzied buzz arose from the members in the room. Jeannette scanned faces, read body language, and accessed reactions to this news.

"In probate, the court will issue a challenge; a subpoena for the last will and testament which, as we yet have to find out, is or is not the present one I contain in Mr. Edwin Charles Parson, Senior's file. You are all here because you have an interest in this last will and testament as being direct descendants of the

deceased. As the will has been sent to probate to be challenged, there will not be, nor can there be, any distribution of funds or property until the search for an alternative last will and testament that predates this known one is exhausted without results."

"Can we know what was in this version of the will you currently have?" A thin man dressed in khaki shorts and a white t-shirt asked.

"No, sir," replied the lawyer. His small hands played across the top of the folder as if reading the surface with his fingertips. "For all intents and purposes, this version will not be considered legal and binding until probate has investigated."

"For the love of...," another person exclaimed. "We flew out here to hear this bullcrap?"

"I'm sorry for your inconvenience," the esquire replied with as much empathy as a funeral director. "We are bound by laws and regulations."

"I'm out of here," proclaimed Mr. Khaki Shorts, and he rose and left with another man, leaving the room door to swing on its hinges. "Cameron," thought Jeannette.

"Barbaric!" A man pounded his fist on the table. Dixie cups of water spilled over the table's surface. He, too, rose and limped out of the room. "Joseph," thought Jeannette.

That meant that the only two remaining men in the room were Mr. Edwin Charles Parson, Junior and James."

"James," the elder son exclaimed. "Long time no see." "Brother," stated the latter. "You clean up nice."

The handsome man nodded his head with acquiescence. "I've been sober now for ten years," he stated. The two men shook hands.

"Goodness, look at the time!" exclaimed Mrs. Clough, gathering up her possessions. "I've so much to do!" Both men hugged the old woman. "What is she doing here," thought Jeannette, as the door closed quietly behind her.



## Cook's Corner

### Greek Salad with Beef Kebabs

When I married my husband 34 years ago, I also married into a fabulous Greek American family and quickly developed a passion for Greek food. It's simple, delicious and relies on easy to find, fresh ingredients. Here's a recipe for a summer classic. You can substitute the beef for chicken or lamb. In Greek, kebabs are known as "souvlakia" and these are so tasty, you may want to make a double batch. Enjoy!

- ¼ cup olive oil
- 2 and ½ Tbsp red wine vinegar
- 2 cloves garlic, minced
- 1 tsp dried oregano
- Fresh ground salt & pepper
- 1 lb beef sirloin, cut into 1+ inch cubes
- 5 oz cherry tomatoes, sliced in half
- 1 cucumber, peeled and thinly sliced
- 1 red onion, thinly sliced
- Pitted olives
- Fresh romaine lettuce or baby spinach leaves

In a small bowl whisk the olive oil, vinegar, garlic, oregano and salt & pepper. Note, you can double the dressing if you prefer extra for the salad.

In another small bowl toss the beef cubes with 2 Tbsp of the dressing. Let the beef sit for 20 to 30 minutes.

In a larger bowl, toss the remaining dressing with the tomatoes, cucumber, onion and olives and let sit for a bit while you grill the meat.

Thread the meat on skewers, season with salt & pepper. Grill the kebabs until browned on all sides, about 5 to 7 minutes total.

Add the lettuce or spinach leaves to the tomato / cucumber mixture and toss well. Serve the kebabs with the salad. You should seriously consider topping the salad with crumbled Feta cheese. Add some roasted potatoes and warmed pita or naan bread on the side, be sure to put out Tzatziki (yogurt & cucumber spread) and you're ready to rock!

Opa! Give thanks, Life is great! *MP Christakos*

#### NH Auto-Motto

By Michael Sullivan

#### Across

5. First person singular.
6. NH license plate challenge.
9. Accomplish.
10. Be in possession of.
12. Part of a horse tackle.
14. Put a tale to work.
16. Propel your boat.
17. Avoid.
19. Rev an engine.
21. Canine.
22. The numbers, informally.
24. Short, negative, answer.
25. Peter the ever-young.
27. 50-50 choice.
29. Be in debt.
30. Indicating options.
31. Fruit drink.
32. Hawaiian welcoming gift.
34. Baseball team.
36. Sun darkened.
38. English boy.
40. Steal (from).
42. Asian buffalo.
43. Just a bit.

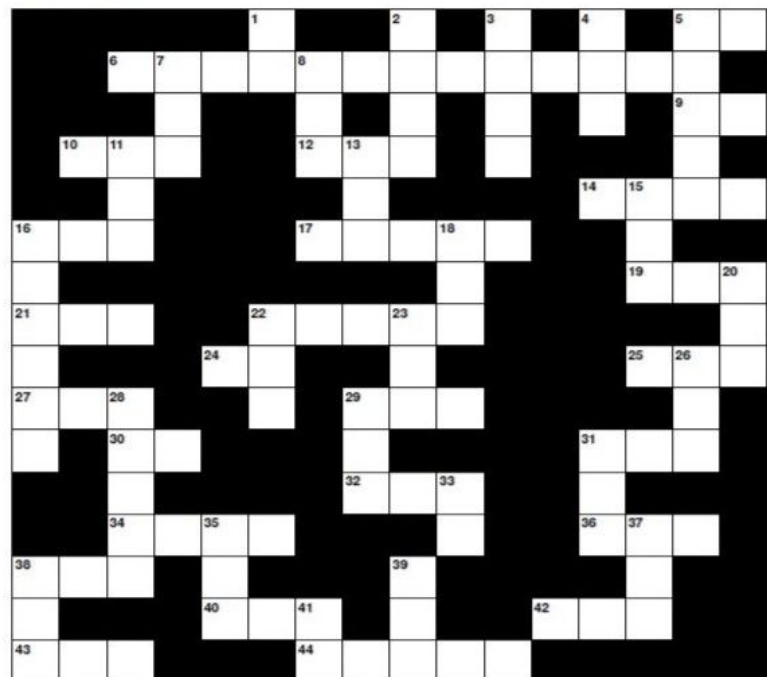
44. Game on a checkered footing.

#### Down

1. Exist.
2. What comes after.
3. Reading gadget.
4. Much \_\_\_ about nothing.
5. Olympic prize.
7. Particle with a charge.
8. Little lie.
11. Exclamation of surprise.
13. Wedding affirmative.
15. Breakfast staple.
16. Boys of summer, regionally.
18. Auto fuel.
20. Holy woman.
22. Very useful bean.
23. Give a car a lift.
26. Consumed.
28. No longer lost.
29. Big-eyed bird.
31. Play part.
33. Contained.
35. Neither of these.
37. Try to find out.
38. Allow.
39. Farm tool.
41. More than 2,000 years ago.

#### NH Auto-Motto

Michael Sullivan



EclipseCrossword.com

Answers on the last page.



## THIS COUNTRY LIFE

By Lorrie Lee O'Neill

*Sweet Summer Blueberry Tea* An organic blend of chamomile, blueberry, hay, dried citrus peel, clove, checker berry leaves, makes for a slightly sweet and aromatic cold tea for tepid summer days. (There are a few other ingredients I won't mention because I pilfered them off the side of a bag of tea bought recently at a local Farmer's Market and I don't want to further incriminate myself on charges of identity theft, copyright infringement, intellectual property theft, or whatever).

To make this tea, here is what you do. First you have to go to a local Farmer's Market. I won't say which one but it's one town over on Saturday Mornings. Due North. By Family Dollar. Anyhow, look for the vendor selling Organic Blueberry Tea and pay your \$15.00 for a bag of this blended goodness.

Once you get home, you'll need the following items: a funnel, tea kettle, strainer, and a container (one gallon preferably), maple syrup (about a cup and a half) and toothpicks.

The objective here is to strain the tea slowly into the jug. To do so, place the funnel into the container's top. Put the strainer inside the funnel. In-between the container and the funnel, insert toothpicks as a means to create an air gap. Do the same for the funnel and the strainer.

If you own a wide-mouthed pitcher, you can simply strain the tea without the aforesaid Jenga-style set-up. But as I am utilizing a small-mouthed container, I will continue with these recipe instructions as such.

Scoop out about  $\frac{1}{4}$  cup of tea blend and gently shake it into the strainer.

Boil a kettle of water. Delicately and slowly pour the water from the kettle spout over the strainer. Pour and allow it to drain. Keep drenching the tea

blend meticulously and unhurried so that that water can strain through the tea to produce a sweet smelling brown fluid. Be careful not to disturb the toothpicks or joggle the strainer too much to displace the mechanics. A Lack of release for the hot steam will create pressure build up and you will not be able to pour any water into the container if the funnel and strainer seal the lip of it. For all of you who are confused by this, let your third grader show you her volcano science project.

Repeat this procedure of minutely dripping water over the tea leaves for three times until the container is almost full.

So now you're almost done. You need to allow the concoction to cool for about an hour on the countertop. Once cooled, put about 1- $\frac{1}{2}$  cups of maple syrup (purchased at your local Farmer's Market for \$25.00 a quart), and let it settle. Place the cooled, but still warm, tea with maple syrup into the refrigerator to cool down further so that you can shake the container to mix in the maple syrup just prior to serving.

When it's cool enough, add ice to a glass, pour mixture over ice (after shaking it up), and add garnish.

I am told it is very, very smooth and delicious. But I wouldn't know.

You see, my daughter came downstairs for a drink and saw the tea mixture in the refrigerator. She poured herself a glass and tossed the glass contents down the drain because it was not mixed yet. She poured another glass and it too, was unsweetened. This went down the drain. By the third cup, she picks up the container and sees that the content on the bottom is thicker than the top.

Off she goes with the container in one hand and her glass in the other to complain to her father who is working in the garage. He sees the thickness at the bottom and proceeds to pour out the entire container on the ground. My daughter starts gagging when she sees the now goopy maple syrup glumping out of the jar neck. Perplexed, my husband comes to me with the empty container to explain that he thinks the tea was bad because there was this syrupy goop at the bottom that clumped out and it could have been bacteria, to which my daughter pipes up and screams; "You're trying to poison me!" and storms off to her room and slams the door.

Ten minutes later, I'm in the car driving to Family Dollar to buy a \$2.00 jug of Arizona Tea.

