PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

"By all these lovely tokens September days are here, with summer's best of weather and autumn's best of cheer." *Helen Hunt Jackson*

September 14, 2022



Over the Moon Farmstead Events

Open daily featuring 16 taps; Bavarian pretzels, 18 Amish artisan cheeses.

LIVE MUSIC Wednesday-Sunday

Wednesday: MUSIC BINGO: Entry ticket \$10 goes to Make A Wish Foundation. Every ticket entered into the grand prize to be selected in a few months for 3000 miles on American Airlines. Other prizes every week. Sundays: 5:30 pm Trivia - prizes

September 24: End of Summer Night's Dream Dinner & Music - 6:30 pm -10 pm \$75 includes 4 course dinner paired with mead, beer and cider.

October 1 and 2, Noon - 4 pm Oktoberfest - 5 Course meal plus tickets for choice of three German beers.

Details on our websites: www.moonlightmeadery.com www.overthemoonfarmstead.com www.hiddenmoonbrewing.com

2020 Grand Championship Mead & Cider (10 medals) - San Diego International Beer Festival 2020 Rated in Top 15 Most Influential Honey Beverages in the World - National Honey Board 1253 Upper City Road, Pittsfield NH 03263 Cell: 603.421.4469

School Board Update

The Board would like to thank the administration, teachers and staff of the Pittsfield School District for a successful start to the school year. There is much work to be done to kick start the year and our district employees put in a lot of time and effort to welcome our kids back to school. Open House occurred at both PES and PMHS Thursday, August 25 and was well attended by our community. Thank you to the PES staff members who welcomed students with a free book- what a great way to start the school year!

The Board would also like to thank the school administration for their work in coordinating the back to school professional development for teachers and staff. There's a great energy going into this school year and lots of opportunities to grow.

Superintendent Lane has been hard at work, with building-level administration, hiring new teachers and staff. There are still some open positions at both PES and PMHS. If you or someone you know is looking for work, please reach out to the SAU office.

The Board is currently working on a superintendent evaluation tool, continuing our review of policies, gearing up for budget season and concluding our findings on the tuition study. We encourage you to attend our meetings in person or via Google Meet to be a part of these conversations and important decisions. Agendas are posted prior to the meeting and the public is welcome to give input at two different times during our meetings. Meetings are every 1st and 3rd Thursday of the month at 5:30 in the PMHS library. *Molly Goggin*,

mgoggin@pittsfieldnhschools.org 603-387-1396

Town Crier Andrea Riel 603-435-6346

pittsfieldtowncrier@hotmail.com

The PES PTO is continuing to collect used/good condition and new clothing (specifically looking for children's size 2T-18). Please email PTO@pittsfieldnhschools.org to arrange for drop off.

The Pittsfield Historical Society's new museum at 4 Oak Street is now officially open! If you were unable to attend the Open House, please check out the video of the ceremonies which is posted in the society's website: www.pittsfieldhistory.com The Museum is open Tuesday mornings between 9am and noon, or call the museum at 603-435-8004 to arrange a time to visit.

Pittsfield Senior Center - In celebration of Senior Center Month community members will be visiting the Senior Center.

Monday September 12, 11am Pittsfield Fire Department Staff

Thursday September 15, 11am ServiceLink. Do you have a problem that you need help solving? Then come in and talk to our local ServiceLink representative. ServiceLink is a Resource Center-linking you to information and support services. The center will host an open house on Thursday September 22 from 9am to 1pm. There will be bingo, and a free lunch with music provided by Bill Parker. For info, call Anne at 603-435-8482.

Saturday September 17, Vintage Hill Autumn Craft Fair 2022 will be held from 10am — 3pm at 10 Berry Avenue. While the centerpiece of this community event is all things creative, there will also be games, raffles, prizes, free refreshments, and more. Be sure to put the date on your calendar and plan on stopping by. Proceeds from this year's event will go to the Secret Santa Program, a charity, organized by the Pittsfield Fire Department, benefits children by providing them with Christmas gifts.

Saturday September 17, The Pittsfield Conservation Commission is holding a Roadside Cleanup from 9am-12 pm, rain date is Saturday the 24th. Meet at the Drake Field gazebo. Please wear bright-colored clothing for visibility. Disposable gloves, bags, doughnuts and cider will be provided. We welcome individuals, families, businesses and service organizations to help keep Pittsfield beautiful.

Tuesday September 20, 9-11am, First Congregational Church Infant Toddler Diaper Pantry. For information call 603-435-7471.

The Victory Workers 4-H group and The Dowboro Farm have created a farm stand at 615 Dowboro Road in Pittsfield! The Young Entrepreneurs Program gave 4-Hers the opportunity to apply for grant money to start our own businesses. We have an abundance of homemade items and fresh vegetables for sale. The participants of the program are helping run the farm stand, and we are open Tuesday, Thursday, Friday, Saturday, and Sunday from 9:30 am- 6 pm.

The PHS Alumni Association will be meeting on Mon, Sept. 26 at 6 pm at PMHS Media Center. New members are always welcome- please join us. We will be starting to plan the All Class Reunion for next summer!

PYW is back to its school year Drop-In hours! Monday-Tuesday-Thursday-Friday Drop-In is from 3-6 pm and Wednesday is from 1-6 pm. PYW is open to youth grades 6th-12th. Stop in and check it out – there are lots of great activities and fun trips! For more information, contact Laurie Sweeney or Zach Powers at (call) 435-8272, (text) 234-9788 or email at info@pittsfieldyouthworkshop.org

Happy Birthday wishes to my sister, Lisa Fries last Sunday; to Owen Chase this past Monday; Tara Cabral & Paula Martel on Friday. Belated Happy Birthday wishes to Arlo Tuttle – he turned ONE on September 1. I hope you all enjoy your special day!

Happy Anniversary wishes to Robin & Joe Davis last Sunday; Dana & Diane Bishop on Wednesday and to my sister & brother-in-law, Robin & Fred Blais on Saturday, Belynda & Scott Littlefield and Patty & Louie Houle on September 7 and to my niece, Crystal & Sean Foster on September 10. Cheers to many more years!

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Cook's Corner Basil Tomato Tart and Blue Cheese Grilled Tomatoes

Summer isn't over while we still have great, fresh tomatoes! Big thanks to our devoted reader, Donna Cadose, for sharing these two lovely recipes for those gorgeous 'end of Summer' red beauties. The Basil Tomato Tart is a delightful main dish, served with a hearty salad. Blue Cheese Grilled Tomatoes is a wonderful side dish. *MP Christakos*

Basil Tomato Tart

Unbaked single pie shell

1 ½ cups shredded Mozzarella cheese (6 oz) 4 to 6 medium tomatoes (ripe and firm, suggest Roma)

1 cup loosely packed fresh basil leaves

4 cloves garlic

½ cup mayonnaise

1/4 cup grated Parmesan cheese

1/8 tsp ground white pepper

Bake pie crust per package instructions. Remove crust from oven and sprinkle with ½ cup Mozzarella cheese. Cool on a wire rack.

Cut tomatoes into wedges, DRAIN WELL on paper towels. Arrange tomato wedges on top of melted cheese in the pie shell.

Combine basil and garlic, coarsely chopped (by hand or with a food processor) and sprinkle over the tomatoes.

In a medium bowl, combine remaining Mozzarella, mayonnaise, Parmesan cheese and pepper. Spoon the cheese mixture over the basil and garlic topping, speading evenly to cover the top.

Bake in oven at 375 for 35 to 40 minutes or until top is golden and bubbly. Serve warm.

Blue Cheese and Grilled Tomatoes

6 tomatoes - sliced

1 tbsp olive oil

1 cup crumbled blue cheese

14 cup fine dry bread crumbs

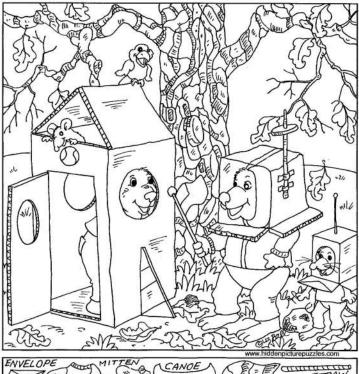
salt & pepper to taste

Preheat oven to 375. Combine olive oil, blue cheese and breadcrumbs in a ball and mash to a paste. Sprinkle tomatoes with salt and pepper and spoon even amounts of blue cheese paste on top of each.

Place tomato slices on a baking sheet and bake for about 10 minutes or until cheese melts.

Serve and eat immediately! Bon Appetite!

Find the Hidden Pictures





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@pnhcc.org
Info: www.PittsfieldNHCommunity Center.org

<u>Classifieds</u> Pittsfield Community Center Function Rooms available for Rent

Days, Nights, Weekends. Call 603 435-6729

Advertise in the *Post!* Classified rates start at \$4.00 a week. <u>ww</u>w.pittsfieldpost.org



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Beth 603-856-3101 Chelsie 603-892-4057

603-435-6711
1 Depot Street • Pittsfield, NH 03263
cindyshairaffair2020@gmail.com

Autumn Craft Fair

September 17, 2022 10AM to 3PM

10 Berry Avenue Pittsfield NH

Free Admission

Proceeds to go to Pittsfield Secret Santa

Crafts for sale



Live music
Refreshments
Raffles
Games