

PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

"And all the lives we ever lived and all the lives to be are full of trees and changing leaves..." *Virginia Woolf* **October 13, 2021**

Rustic Crust / American Flatbread Pittsfield's Primo Pizza Maker

Brad Sterl, CEO of Rustic Crust / American Flatbread started his career in the franchise restaurant business and was originally inspired to make high quality pizza products for his restaurants across New England.

In 1996 he had the opportunity to purchase the old Rich Plan plant located on Old Barnstead Road and began to make products for the broader wholesale market. From 1996 to 2005 the company steadily grew and in 2010, Brad acquired the rights to American Flatbread. Shortly thereafter, they built the first wood-fired pizza manufacturing process in the United States and the business began an aggressive period of growth.

Tragedy struck in March 2014 when the plant burned down, due to a newly purchased electric oven. Brad was traveling in California the day of the fire and he shared, "the minute I got the call with the news, I knew immediately that we would remain in Pittsfield and rebuild as quickly as possible." Within a month of the fire, Brad and his team retrofitted space in the building on Joy Street and started making pizza again; and by December 2014 the new plant building on Old Barnstead was up and running. They currently operate out of both locations.

Today the company has close to 150 employees and they are looking to hire another 25 to 30 more people. They make between 50,000 and 60,000 pizzas a week and their products are sold in all 50 States through major retailers such as Walmart, Whole Foods, Hannaford, Market Basket, Trader Joe's and others. In addition to producing their own branded foods, the company also makes a wide range of "private label" products that are sold by retailers under their own name.

Rustic Crust / American Flatbread takes tremendous pride in their products. They developed a unique packaging process that is see-through plastic but keeps the product fresh for up to 6 months without using preservatives. In fact they only use the highest quality fresh vegetables, all natural, organic and non-GMO ingredients in all of their products. After 25 years of consistent success here in Pittsfield, including increased orders during the

pandemic, the company is preparing for another era of significant growth. They are constantly innovating and expect to have at least one new product offering coming out within the next year. When asked to comment about their greatest challenge, Brad said, "we need people, we need to hire between 25 and 30 people as soon as possible."

The company appreciates the diversity of their workforce which includes people from around the world (there are 7 different languages spoken at the plant); and Brad attributes their strong retention over the years to the collaborative and inclusive culture they have built. The company offers competitive compensation, outstanding benefits, paid incentives, overtime pay and a retirement plan with matching contribution. Employment opportunities range from production and quality control to warehouse and packaging.

The next time you go grocery shopping, do yourself a favor and pick up one of their American Flatbread pizzas; my personal favorite is the one with fresh sliced tomatoes on top, but there are plenty of varieties to choose from. Think of it this way, you'll be buying "local"! *MP Christakos*



Town Crier Andi Riel 435-8482

Pittsfieldtowncrier@hotmail.com

Monday October 18, 6pm The PES PTO will hold their monthly meeting at the PES Media Center.

Monday October 18, 6:30pm Pittsfield High School Alumni Association meeting, for more information, please contact Andi Grainger Riel at 435-6346 or pittsfieldtowncrier@hotmail.com

Monday October 18, 4:30pm PMHS Varsity Girls soccer team game at Drake Field. Come on down and show your support!

Tuesday October 19, 9-11am Infant Toddler Diaper Pantry, at the First Congregational Church. Entrance is through the Chestnut Street parking lot.

The Pittsfield School District is looking for interested candidates who are interested in filling a vacant School Board position. This position will be in effect from the date of appointment through the election of school board members in March of 2022. Being a resident of Pittsfield is a requirement for this position. Interested candidates should submit a letter of interest by October 15 to: Bryan K. Lane – Superintendent of Schools, Pittsfield School District-SAU 51, 23 Oneida St., Pittsfield NH 03263.

Saturday October 23, 6:30-8pm The PES PTO is sponsoring Trunk or Treat the MSA Globe parking lot. For Trunk Entry, please contact the PES PTO at pto@pittsfieldnhschools.org Baked Good and Candy Donations are gladly accepted. Snacks and drink 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.

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 Wed 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 Senior Center has moved to the Pittsfield Youth Workshop (PYW) at 5 Park Street. You may stop by and visit. We are still working on our permanent location. We will send out e-mails as there are updates. If you have any questions or would like more information, please contact Carol Schiferle at cshiferle@bm-cap.org or call 435-8482.

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 10-4. 49 South Main Street Pittsfield (603)435-8750.

Happy Birthday wishes to Zach Powers on Friday, enjoy your special day! **Happy Anniversary** wishes to Rick & Beth Chase on Saturday!

Classifieds

Daycare Openings

Current openings for infants and toddlers at daycare in downtown Pittsfield. Over 20 years experience. Please call 435-0871. Leave message.

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.

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Or scan the QR code



Deerfield Veterinary Clinic Catamount 5k

REGISTER NOW!

Fleece hats for first 100 to sign up!

Super swag bags & food!

Virtual options! Sign up at

catamountwomenaid.org

**November 7th
at The Deerfield
Fairgrounds**

Cook's Corner

Chicken Cacciatore

Here's a classic Italian dish that is sure to please the whole family. Chicken Cacciatore, also known as 'Hunter's Chicken', has been made for generations. There are many recipes for this traditional meal, and some are quite involved and time-consuming, but this version is easy to put together and yet still captures great flavor. I usually pull the skin off the chicken pieces (cuts down on the fat); and instead of green bell peppers, you could substitute fresh green beans (washed & trimmed). Serve this big pot of loveliness with your favorite cooked pasta, such as egg noodles, a nice green salad and lots of crusty bread to soak up the yum-o sauce. Put out some fresh grated Parmesan cheese too, don't forget the cheese!

- 2 Tbsp olive oil
- 5 lbs chicken pieces, bone-in, such as legs & thighs
- 1 large onion cut vertically into ¼ inch wedges
- 8 oz fresh mushrooms, washed and cut in half
- 4 cloves garlic, sliced or minced
- 3 sprigs fresh rosemary or 1 tsp dried rosemary
- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp crushed red pepper flakes
- 1 cup tomato sauce
- 1 cup crushed tomato
- ½ cup chicken or beef broth
- 1 tsp salt
- ½ tsp ground black pepper
- 2 red bell peppers, sliced into strips
- 2 green bell peppers, sliced into strips

Heat oven to 350. Heat oil in a large Dutch oven, over high heat. Pat the chicken dry with paper towels. Working in batches, brown the chicken, about 3 minutes per side. Transfer the chicken to a platter and keep warm.

Reduce heat to medium, add onion and mushrooms, cook until tender, about 5 to 7 minutes. Stir in garlic, rosemary, oregano, basil, crushed red pepper flakes, tomato sauce, crushed tomato, broth, salt and pepper. Stir and bring to a gentle boil. Return the chicken to the pot, along with any accumulated juices. Stir some of the sauce over the chicken pieces, then top with the cut bell peppers.

Transfer the Dutch oven to the oven and bake – covered – for 1 hour and 15 minutes. Skim off the fat from the sauce before serving. Mangia! - MP Christakos

Harvest Fest

F B 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

Business Cards • Forms • Business Checks • Brochures
Color Copies • Stationery • Graphic Design • Magnets
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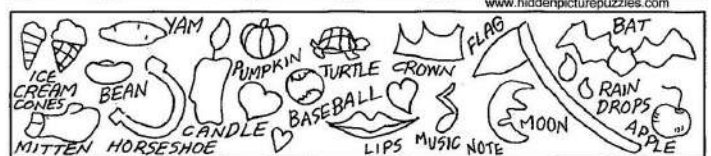
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Jump Rope Hidden Pictures



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 firesuits/turnout 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 firesuit 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 / Kitting
- Stitching / Quilting

Cutting Room Associate

- Work in a fast paced environment preparing materials and fabrics used to create the firesuits / 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, 401K and more), Flexible Schedules, Paid Time Off and Holiday Pay, Tuition Reimbursement*, and so much more!

Apply NOW @ msasafety.com/careers