

PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

“Try to be a rainbow in someone’s cloud.” – Maya Angelou

AUGUST 11, 2021

Pittsfield Elementary News!



Michael Wiley is the new Principal at Pittsfield Elementary School. Mr. Wiley is a graduate of Plymouth State University where he received a BS Degree in Childhood Studies and a Master’s Degree in Education. He also earned a Certificate of Advanced Graduate Studies, (C.A.G.S. Degree) from New Hampshire College. He comes to Pittsfield following many years at Andover Elementary-Middle School in Andover, NH, having served there in multiple capacities including a middle school science teacher, first grade teacher, and the Technology Director/Integrator.

His years of teaching have done much to reinforce the value of offering varying educational approaches and experiential learning through multiple instructional models, as well as the importance of inclusion for students of all abilities.

While he brings significant knowledge and familiarity of the ever-evolving technology aspects included in education, Mr. Wiley also has a keen interest in the arts and practical

learning applications. His ultimate goal for Pittsfield Elementary is to encourage learning while providing the most supportive and inclusive environment for students of all levels.

A native of Groton CT, Mr. Wiley enjoys living in NH and all it has to offer. Among his many interests are photography, painting, and Zentangles; check out www.dogzendesigns.com. He also has an appreciation of contemporary music and a particular love of wrinkle-faced dogs. He has begun to meet students attending summer programming and looks forward to getting to know all the PES students with the beginning of the fall semester.

This Country Life

We got tired of Covid restrictions and decided to avail ourselves of being vaccinated. So, then it was ‘Off to the Wild West Show.’ Not quite, but we went to Denmark, Norway and Paris.

When Diana told Maureen Van Horn where we had been, her reply was, “You went to Maine.”

Yes, we did. And it was a fun excursion over scenic roads with not much other traffic. Norway was a complete surprise. Maybe a bit touristy, but with a full day’s worth of food, crafts, beer, and music. Because Paris was our goal that day, we put Norway down for another time.

Paris – Maine. Home of Bob Bahre, who was a major collector of iconic Classic Cars. Bob built the NASCAR track in Loudon and enjoyed being the event host there for many years.

I don’t know how many antique and special cars Bob Bahre owned, but the best of his collection is near his house in Paris, in a big display hall. It has five Model J and SJ Duesenbergs, a half dozen custom-body Packard V12’s, and a Brewster Buick. Others too, but those are the serious ones.

The Bahre collection is open to the public just one day each year. That means that for people like me in Pittsfield, it’s an annual event. So we went to it. The \$10 admission money we paid all goes to the Paris Public Library. Evidently the Bahre family knows not all motorheads are illiterate.

All finished for this year, but something to put on the list for 2022. *Bill Miskoe*

Pittsfield Town Crier Andi Riel, 435-6346
pittsfieldtowncrier@hotmail.com

Wednesday, August 11, 5pm Community Night Out Planning Meeting. An enthusiastic group of people is planning a community night out to be held September 17, 2021 from 5-7pm in Dustin Park. The event will begin with the PMHS homecoming parade and end with an outdoor movie sponsored by Suncook Valley Rotary Club. If you want to participate, you're invited to a planning meeting at the Town Beach on Clark Street (rain location is the town hall). If you have questions or would like to remain updated about the event, please email lvogt@pittsfieldnh.gov or call the library at 435-8406.

Saturday, August 14, 8:30am Joy Church community breakfast is held the second Saturday of every month. All are invited to come out and enjoy a free, hot breakfast with others from the community.

Sunday, August 15, and August 22, 10:30 am to 2:30 pm Watercolor Sundays at Graylag Nature Preserve-Painting in Nature with Kathy Hanson. Paint outdoors in nature with guidance from experienced painter and instructor Kathy Hanson. These watercolor workshops will take advantage of Graylag's beautiful setting, with views of Wild Goose Pond and the woods, wetlands, rocks, and plants around it. Participants should have some watercolor painting experience and will receive a materials list that includes set-up needs for outdoor painting. Sign up for 1 or more days and plan to bring lunch. For more information, call us at (603) 435-5555 or email anne@graylagcabins.com Where: Graylag Nature Preserve, 320 Clough Road, Pittsfield, NH. Rain date: August 29 Cost: \$25 per session (materials not included).

Tuesday, August 17, 9-11am Infant Toddler Diaper Pantry, at the First Congregational Church. Entrance is through the Chestnut Street parking lot.

Saturday, September 11, 10:15am The American Legion Peterson-Cram Post 75 will be holding a small remembrance at the War memorial, in Dustin Park, on Main Street, for the approximately 3,000 souls lost on this day 20 years ago.

The Year Rounders candlepin bowling league is looking for new men and women to join our teams. We bowl three strings at Boutwells Bowling Center in Concord on Thursdays, starting Sept. 2nd at 11:30am and continuing weekly into May. The cost is just \$13.00 with \$1.50 going towards a late spring banquet. This is friendly, non-serious competition with people who enjoy bowling and sharing good

times with friends. If interested please contact Peter or Ina Rothwell at 776-1483. Come join our league and make some new friends.

Concord Regional Crimeline is holding their annual fundraiser to raise funds to pay tipsters who call in with information on criminals. Here is a chance to win \$1,000 for a donation of \$25.00. For information on Crimeline or purchasing a ticket, contact Merrill Vaughan at MerrillVaughan@yahoo.com or by phone (435-5207). There is no limit on the number of tickets you may purchase, and you do not need to be present to win. This donation is tax deductible as we are a 501c organization. Crimeline rewards those who contact Crimeline with tips that lead to the arrest of anyone who commits a crime. Your information is kept strictly confidential.

What's Up At PYW (Pittsfield Youth Workshop) Lots of fun activities are happening during Drop In days (M, T, TH from 2-6pm) and fun trips are planned. Please visit the website at www.pittsfieldyouthworkshop.org for a full calendar. For more info, call 435-8272.

The **Pittsfield Historical Society** continues to raise funds for the new Museum and Headquarters. A commemorative garden on the Museum grounds is underway. Bricks are being sold for \$100 each and may be engraved with 3 lines of 18 characters each for a 4"x 8" brick. Please visit www.pittsfieldhistory.com for a donation form and instructions. For more information, please call 798-3984.

Happy Birthday wishes to Fred Hast last Sunday. I hope you had a great day. **A Very Special Happy Birthday** wish to my sister, Michele (Grainger) Karwocki on Saturday. **Happy Anniversary** wishes to Merrill & Diane Vaughan and to Sally & Jeff Wardwell on Friday!

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.

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



Meet the Farmer

JOURNEY'S END



Maple Farm
295 Loudon Rd. Pittsfield, NH 03450
(603) 435-5127

Journey's End Maple Farm is located at 295 Loudon Rd. in Pittsfield, NH, and owned by Marty Boisvert and Amy Lemire. The farm's story began over 30 years ago, when Marty was a young boy and noticed buckets attached to trees in the area. His father explained they were collecting sap and Marty was intrigued. He convinced his dad to try it, and they boiled their first sap over an open fire in the back yard. Marty was hooked and in the next few years added more buckets to collect more sap. Eventually, he began making more syrup than his family and friends could use, so Marty's dad started going down to the local breakfast place and handed out 3.4 oz bottles of syrup for people to try. The samples worked and people started coming to the house to purchase syrup.

Over the years the farm has grown and expanded, now tapping 2000 trees and collecting about 40,000 gallons of sap a year. Gone are most of the buckets that he first started with, although they still use a few around the house to keep up the original tradition and allow their kids to experience how things began. Today maple sugaring is a bit more involved, with tubing strung thru the woods, releasers, vacuum pumps, and a reverse osmosis system to cut down on the time it takes to boil sap down. Marty is the main one boiling the sap to make syrup. Amy has come up with several value-added products made with their syrup and she markets them. During sugaring season you will find Marty and Amy, along with their children and other family members, in the woods and the sugar house, helping out during the very busy but short maple season. It has truly become a family affair. Besides the maple syrup, the farm now sells maple cream, maple candy, maple-coated nuts, and cotton candy. At the Barnstead Farmer's Market you will find them making their Iced Maple Lattes and Maple Shakes. Who knew you could do so much with maple sap? They have expanded their business to include local farm stands, restaurants, and online customers, shipping syrup all over the world. Last but not least, their products are made with love and it shows. Welcome to Journey's End Maple Farm. To contact Marty or Amy, please call 603-435-5127 or visit their facebook page @journeysendmaplefarm and send them a message.

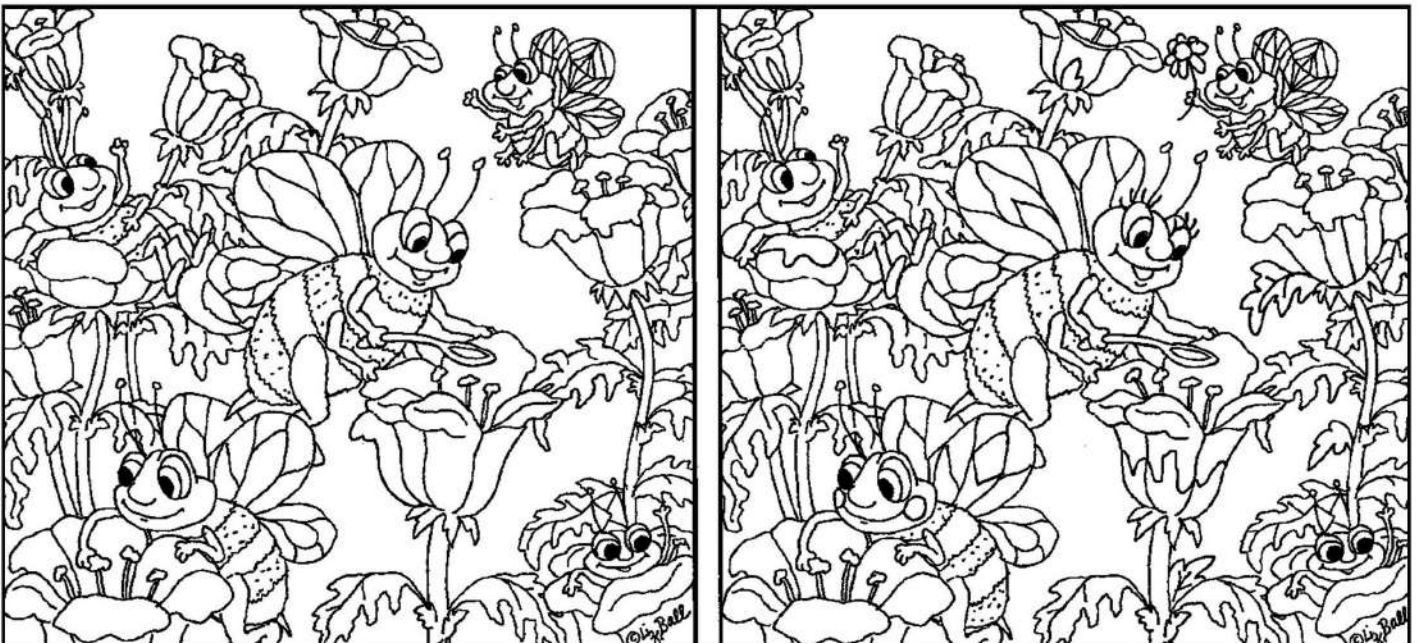
NH Eats Local Celebrations: Journey's End Maple Farm from Pittsfield, NH will be hosting a PANCAKE BREAKFAST August 21st, 9am to 12 pm at the Barnstead Farmer's Market! Proceeds will be donated to Vouchers for Veterans! Barnstead OPEN FARM DAY is August 21st: Pick up your map at the Pancake Breakfast to visit local farms in the area!

For more info on how you can support NH Eats Local go to FB/Instagram @nheatslocal Or @nhdeptagriculture. Or local info:
www.barnsteadfarmersmarket.org Lori Maher



'Bumblebees'

Find the Difference (there are 10)





Cook's Corner

Cajun Shrimp Linguine

Looking for a new and different way to serve up your favorite pasta? You've come to the right place. This Cajun Shrimp Linguine is quick and easy to prepare, and so tasty! You can adjust the Cajun seasoning and the ground red pepper to your taste, more or less, depending on your 'heat meter.' Serve this delightful and colorful dish with a nice cool salad on the side, and cornbread muffins. Bon Appetit!

- 6 oz whole grain linguine or fettucine
- 1 & 1/2 tsp salt-free Cajun seasoning
- 1 lb large raw shrimp, peeled and deveined (thawed if frozen)
- 2 Tbsp canola oil, divided
- 1 cup chopped onion
- 1 cup chopped green bell pepper
- 1/2 cup thinly sliced celery
- 1 Tbsp plus 1 tsp chopped fresh thyme
- 1/4 tsp ground red pepper
- 5 cloves garlic, minced
- 3/4 tsp kosher or coarse salt
- 2 bay leaves
- 1 (14.5 oz) can diced tomatoes, do not drain
- 1/2 cup Half & Half or heavy cream

Cook pasta according to package directions. Drain but reserve 1/3 cup of the cooking water. Heat a large skillet over medium-high heat. Combine Cajun seasoning and shrimp in a bowl; toss to coat. Add 1 Tbsp oil to the skillet, swirl to coat. Add shrimp to the pan; cook 2 to 3 minutes or until shrimp are done. Remove shrimp from the pan and keep warm. Wipe the pan clean with paper towels.

Add remaining 1 Tbsp of oil to the skillet, swirl to coat. Add onion, bell pepper, celery, and 1 Tbsp of the thyme; cook for 5 minutes, stirring occasionally. Add red pepper and garlic, cook for 3 minutes. Add reserved pasta cooking water, salt, bay leaves and tomatoes; bring to a boil. Reduce heat and simmer for 5 minutes or until thickened. Discard the bay leaves. Remove the pan from the heat; stir in the Half & Half or heavy cream, the shrimp, and the pasta. Return to heat and cook for about 1 minute or until thoroughly heated through. Sprinkle with remaining thyme. --MP Christakos



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
Guidelines: www.PittsfieldPost.org

Find the Differences Answers

1. Large Bee's Wing
2. Petal on flower with reclining bug
3. Extra stamen on flower in center
4. Extra leaf on middle flower
5. Extra leaf on stem on right
6. Extra line on petal on flower on right
7. Wing on front bee
8. Petal on top flower in middle
9. Stripes on bee in front left
10. Cheeks on front left hand bee

MATRAS SMALL ENGINE REPAIR
TUNE-UPS, REBUILDS, REPAIRS
MOWERS, SNOWBLOWERS, GENERATORS,
TILLERS, SAWS, ETC

ASA MATRAS
821 CATAMOUNT RD PITTSFIELD NH 03263
HOME 603-435-8214 CELL 603-312-6909

PICKUP / DELIVERY AVAILABLE

Classified

Daycare Openings

Current openings for infants and toddlers at daycare in downtown Pittsfield. Over 20 yrs experience. Please call 603-435-0871. Leave Message

Advertising in the Post

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

Business Cards • Forms • Business Checks • Brochures
Color Copies • Stationery • Graphic Design • Magnets
Programs • Raffle Tickets • Rubber Stamps
Wedding Invitations and Accessories • Bookmarks
Full Color: Cards • Brochures • Flyers • Labels • Postcards
Customized Promotional Items • Banners • Yard Signs

GRANITE IMAGE

940 Suncook Valley Hwy • PO Box 683
Epsom, NH 03234 • 603-736-6056
print@granite-image.com • www.granite-image.com