

# PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

Sponsored By: *All Together Now!* and the Pittsfield Players

November 10, 2021

"No one ever becomes poor by giving."- Anne Frank



## ***Be Our Guest for All Together Now!*** November 12, 13, and 14

Lumiere (Jacob Michael) and Mrs. Potts (Beth Champagne) invite you to “Be Our Guest” at The Scenic Theatre when The Pittsfield Players go onstage with their fall musical production of Music Theatre International’s *All Together Now!*, a global celebration of the reopening of theaters after over a year of being closed. The show runs Friday, Saturday, and Sunday, November 12, 13, and 14. Show times are 7:30 pm on Friday and Saturday, and 2 pm on Sunday. Tickets, which are \$15, are available online by visiting [www.pittsfieldplayers.org](http://www.pittsfieldplayers.org) or you can reserve tickets by calling (603) 432-8852. Join us for this musical celebration! *The Pittsfield Players*



### **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](mailto:pittsfieldnews@pnhcc.org) by noon on Friday.

Guidelines: [www.PittsfieldPost.org](http://www.PittsfieldPost.org)

### **Veterans Day 2021 Ceremony**

Saturday, November 13, at 11am

Dustin Park, Main Street

The American Legion Peterson Cram Post 75 is hosting a Veterans Day 2021 remembrance on Saturday, November 13, at 11:00 am Dustin Park, Main Street. Please join us.

**Town Crier -Andi Riel 435-8482**

[Pittsfieldtowncrier@hotmail.com](mailto:Pittsfieldtowncrier@hotmail.com)

**The School District, Town Hall, and Josiah Carpenter Library** will be closed on Thursday, November 11 in observance of Veterans' Day.

**Pittsfield School District** will be closed on Friday, November 12 to conduct parent-teacher conferences.

**Tuesday, November 16, 9-11am** Infant Toddler Diaper Pantry, at the First Congregational Church. Entrance is through the Chestnut Street parking lot. Please call 435-7471 if you have any questions. Together we are making a difference.

**Saturday, November 13, 8:30am** Joy Church at 55 Barnstead Road is hosting a community breakfast. All are invited to come out and enjoy a free, hot breakfast with others from the community.

**Saturday, November 20, 10am-2pm** The Dorcas Guild of the First Congregational Church, 24 Main Street, will hold its 2021 Christmas Fair and Bake Sale Saturday. There are knits, crafts, ornaments, baked goods, the "Unique Boutique," the Silent Auction, and more! The auction ends when the fair ends at 2pm; successful bidders will be notified then. There will *not* be a luncheon this year. Masks are encouraged. Both the rear and courtyard doors will be open. For more info, call the church office at 435-7471.

**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., Tues., Thurs., and Fri. from 3-6pm, Wed. from 1-6pm. For a full calendar of activities please visit the website [www.pittsfieldyouthworkshop.org](http://www.pittsfieldyouthworkshop.org) For more information or questions, please contact PYW at 435-8272 or [info@pittsfieldyouthworkshop.org](mailto:info@pittsfieldyouthworkshop.org)

**Sawyer's Holiday Open House 2021 at 520 North Barnstead Rd., Barnstead, NH** (603-776-4551 or 603-496-9086) - Country Farm Home filled with New Hampshire's handmade items just in time for the Holiday Shopping!! Open Hours are: Friday, November 26, 9am-6pm; Saturday, November 27, 9am-6pm; Sunday, November 28, 10am-4pm.

**The Chamber of Commerce** regrettably announces that the annual Children's Store will not be held this year. We are hoping to be back next year. Thank you for your understanding.

**Saturday, December 4 from 4-6 pm at Dustin Park** – the annual Christmas Tree Lighting Celebration **WILL** be held. More details to come!

## To my constituents in Pittsfield,

This week, the Special Committee on Redistricting met for two days to agree on plans for the public listening sessions next week. As expected, the plans for County Commissioner were covered very quickly: the Democrats on the committee were generally pleased with the current plans and made only minor tweaks to them. I started with a blank slate for Merrimack County and came up with a rather simpler plan; other representatives came up with plans for the other counties. Both sets will be presented to the public before we vote on them.

For state representative, both parties had rather similar plans for this corner of Merrimack county: Pembroke by itself, Chichester with Pittsfield, Allenstown and Epsom each having its own district, then a floterial with Hooksett. I had joined Dunbarton with Hooksett, they attached it to Hopkinton. We'll see what the final plan looks like after the vote! The public presentation is in Representatives' Hall, Tuesday, November 9 from 10-2 (or when we're done), and Wednesday, November 10 from 5-8. Everyone is welcome to testify.

All Republicans are invited to the first meeting of the Suncook Valley GOP, Tuesday, November 9 at 6 pm at the Circle Restaurant. Please RSVP to [chair@suncookvalleygop.com](mailto:chair@suncookvalleygop.com) either to attend or to be on their mailing list. *Representative Carol McGuire*, [m McGuire4house@gmail.com](mailto:m McGuire4house@gmail.com) 782-4918

**Pittsfield Community Center**  
**Function Rooms available for Rent**  
Days, Nights, Weekends.  
**Call 603 435-6729 for information**

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## Cook's Corner

### Tilapia Milanese and Orzo with White Sauce

It occurs to me that we haven't featured a fish recipe in this column for some time. Well, here we go. Tilapia is a good, reasonably priced fish for this dish; the fillets are fairly thin and they crisp up nicely. At our house, we like to round out this lovely meal with Orzo with White Sauce. If you haven't tried orzo yet, please do. It's a semolina pasta that's shaped like rice. Once you try it, I know you'll find a thousand ways to cook it. By the way, the technique for cooking this tilapia can easily be switched up to make the most awesome fish tacos! Just replace the dried basil and oregano with chili powder and cumin, then follow the instructions for the fish. Instead of the petite dice tomato mixture, top your fish tacos with Pico de Gallo or your favorite salsa. Bon appetit!

2 large eggs

¼ tsp dried basil

¼ tsp dried oregano

Salt & Pepper

1 & ½ cups panko breadcrumbs

1 lb tilapia fillets

¼ cup vegetable oil

1 can petite diced tomatoes (use 4 – 5 TBSP of the tomato only, not the juice)

2 TBSP finely diced red onion

1 TBSP finely chopped fresh basil

1 TBSP balsamic vinegar

Lemon slices for serving

In a shallow bowl, whisk the eggs, dried basil and dried oregano together. In another bowl, place the panko breadcrumbs. Pat the fish dry then season with salt & pepper. Dip the fish into the egg mixture, then into the panko, pressing to coat.

Heat the vegetable oil in a large skillet. In batches if necessary, cook the fish 2 to 3 minutes per side, until golden brown and cooked through. Transfer to a paper towel platter and keep warm.

Meanwhile, in a small saucepan, heat a little olive oil and saute the chopped red onion for 2 to 3 minutes. Add 4 to 5 TBSP of the petite diced tomato (drained), then add the fresh chopped basil and the balsamic vinegar. Stir to combine and heat to warm.

Serve the fish fillets with spoonfuls of the sauce on top, add some fresh lemon slices and a side of Orzo with White Sauce (see recipe).

### Orzo with White Sauce

1 box orzo (where they sell dried pasta)

1 box (32 oz) chicken broth

Olive oil

Salt

1 & ½ cup Ricotta cheese

3 to 4 TBSP prepared Alfredo cream sauce

1 TBSP fresh chopped basil, or 1 tsp dried basil

Red pepper flakes

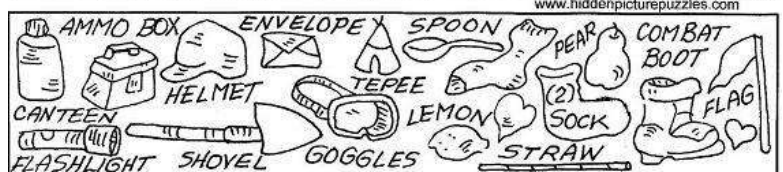
Fresh grated Parmesan cheese, for serving

Put the chicken broth in a large pot, add 2 cups of water, some olive oil and salt. Bring the water to a boil, add the orzo. Bring the orzo to a boil, reduce heat and simmer for 10 minutes.

When orzo is done, drain, but reserve ¼ cup of the cooking liquid. Return the orzo to the pot.

Meanwhile in a bowl, mix the Ricotta, Alfredo sauce, basil and a dash of red pepper flakes. Add a little of the pasta cooking water to the cheese mixture to achieve your desired consistency. Now add the cheese mixture to the cooked orzo; stir well to combine. Add more cooking liquid, if necessary. Serve with fresh grated Parmesan cheese. - MP Christakos

### Hidden Pictures: Honoring our Veterans



Happy harvest from  
our home to yours!

*Vintage Hill*

