Meet the Farmer

Barnstead Farmer's Market Column

Black Dog Farm is located at 614 Province Rd. in Barnstead, NH, and owned by Jen and Brad Sullivan, and Lori Gove, Jen's mom. Black Dog Farm is a PYO blueberry farm started many years ago as The Hague Berry Farm. Jen and Brad bought the farm in 2017 and are continuing the tradition of blueberry picking. Jen is an amazing baker and specializes in blueberry muffins, pies, coffee cake, and the most amazing whoopie pies ever! She also makes blueberry dog treats, a favorite of our local pups. Brad is the famous “Birdman” and has been featured on NH Chronicle with his beloved turkey, Olly, since passed. Currently they have three male turkeys who enjoy causing havoc around the farm. Black Dog Farm also rescues birds that no one wants and considers itself a "no kill" bird farm. They have an emu, guinea hens, a goose, and many more.

This year the Sullivans, who have full-time jobs, decided to offer, at no cost to the Barnstead Farmer’s Market, the opportunity for our vendors to use the farm stand, an additional location to our regular Saturday farmer’s market and a little place to sell our market goodies! This is what our farmers do!

Find Black Dog Farm at the Barnstead Farmer’s Market every other Saturday, which began on June 19th. Their products are at the farm stand on Fridays, 9am to 8pm, and Sundays, 1pm to 5pm. Blueberry season typically begins in late July or early August. Please stop by for some self-serve PYO picking! Their Blueberry Festival is July 30, 4pm to 8pm, with live music and activities for kids! For baking pre-orders, text Jen at 702-336-2562.

We are blessed to have many farmers in our surrounding communities, offering amazing products and supporting local efforts to provide access to local, fresh food! Stay tuned for the next Meet the Farmer, coming soon!

From a customer who bought a goose egg from Black Dog Farm:

"As I look into my fridge I see uncharted territory in a goose egg. Sometimes we have to venture into the unknown, and I didn't want that goose egg sitting in my refrigerator for days. Out of the fridge and into the frying pan, and onto the plate within minutes. It was rich, creamy and absolutely delicious. Take a walk into the unknown with a goose egg today."

Carol Read

Grace Jam Concert Friday July 16

The First Congregational Church, 24 Main Street, will host Ross Nickerson, a Christian musician, who will be providing a concert Friday, July 16, 6:30-7:30 p.m. A banjo master and founder of GRACE JAM, Ross is also a recording artist, instructor, and music book author. He has performed and taught banjo throughout the world and is now pursuing a more significant musical passion: sharing faith through music. A love offering will be collected. Parking lot and wheelchair accessible entry are located on Chestnut Street. For more information, call the church office: 435-7471.

Seeking the oldest living citizen of Pittsfield!

The Boston Post Cane is presented traditionally to the oldest citizen in town. The 2021 presentation will be during Old Home Day festivities on July 24. If you think you are/ know Pittsfield’s oldest citizen, please call 798-3984 as soon as possible.
Town Crier Andi Riel, 435-6346
pittsfieldtowncrier@hotmail.com

Tuesday, July 20, 9-11am Infant Toddler Diaper Pantry, through the First Congregational Church. Entrance is through the Chestnut Street parking lot.

Planning Meeting for a Pittsfield Community Night Out The Josiah Carpenter Library has begun contacting and coordinating organizations to gather for a community event during the second half of September. During initial conversations, people have been enthusiastic for an opportunity to gather throughout downtown attractions and share future plans and ideas. The Pittsfield Community Night Out will likely be held 4-7pm between September 13-25. If your business, church, or organization might want to participate, you’re invited to a planning meeting at 5pm on Wednesday, July 21 at the Town Beach (rain location –Josiah Carpenter Library). 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. We’ll plan for summer fun to continue into fall!

FB Argue Recreation Area is open for the season. Registration for swimming lessons will be held at the recreation area. Lessons run for 2-week sessions and each lesson will run for about ½ hour. If there is enough interest in a third session, we will consider holding a session in August. The date of the second session is nighttime: Monday, July 26 – Friday, August 6. The cost for swimming lessons for Pittsfield residents will be $15 per child per session. The cost for non-residents will be $30 per child per session.

Pittsfield Flower Power – the beautiful hanging flower baskets are here! Each year generous product discounts and donations to help cover the cost of the soil, fertilizer, and watering buggy upkeep are received. If you would like to contribute, please make checks payable to Pittsfield Hanging Basket Flower Fund and mail to Donna Keeley, c/o Citizen Bank Flower Fund, 256 True Rd. Pittsfield 03263. Thank you for your support!

Pittsfield Old Home Day is Saturday, July 24. Let’s get back in the “Swing of Things” – this year we are having a much smaller event than usual. The Main Street and Dustin Park events will not be held this year, but we hope everyone will come together and have a FUN Day. The Parks & Recreation Committee is sponsoring a Community Cookout ($3/person) at noon at the Town Beach area – free swim and relaxing, too. The KID’S BIKE PARADE will be held at 1:30pm (on Clark St., at the Town Beach) – more info to come. At Drake Field at 7:45pm there will be a presentation of the 2021 Pittsfield Citizen of the Year and the Boston Post Cane recipient. The NEVERS BAND will play at 8pm, and a fabulous FIREWORKS show will end the day.

Pittsfield Senior Center – Current Programs:

Bingo: Monday and Thursday at 10am. $1 to play. Bring your own water or coffee.

Chair Yoga: Every Tuesday, at 10:45am. Please recognize that it is summer and sometimes due to heat the class is cancelled. This is for the safety of the participants.

Cribbage and Game Day: Wednesday at 10:00am.

Virtual Bowling: Friday at 10:00am. Please call the Center at 435-8482 to make reservations for the activities. Space is limited. Masks are still required and you’ll be asked to complete a signed waiver.

Monday, July 19, 2021 12:00pm: Cookout! If interested in participating, please call and sign up. Reservations are required.

Tuesday, July 20, 10:00am: Jigsaw Puzzle Competition Do you consider yourself a master puzzler? Prove it! We are having a puzzle competition and prizes will be given out to the winner. This can be played with a partner or alone.

Don’t forget – there are meals to go. Call the Center for information – every Thursday you can pick up a hot meal or freshly made meal for “curbside pickup.” Call 435-8482.

As we start to open back up at the Pittsfield Senior Center and have programs starting, we are in need of volunteers. We will need volunteers for different days of the week, at different times, depending on the task being done. Training is provided. If interested, please call 435-8482. Help needed with reading out loud to visually impaired; checking people into the center; Art and Crafts Associate; help in the kitchen; computer assistance, and managing different games.

The work is easy and gratifying, and takes only one to two hours a week.

Happy Birthday wishes to Wanda Foote today. I hope you enjoyed your special day!!

Happy Anniversary wishes to Lorie & Dana Elliott last Sunday!

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

When I go to the town dump, I sort all my trash first and place it in the truck in the proper order for fastest removal. Often I have to wait while others are sorting their trash, which is time consuming, inefficient, and could have been done elsewhere.

If the person is elderly, I don’t want to make them feel bad by making a comment. But if it is a young person, I’m afraid my criticism might provoke an angry or violent reaction. What should I do? - Dumpy

Dumpy:

Say nothing. The dump is a place for trash disposal, not trash talk.

You are clearly an old fogey that thinks bad behavior is excused after a certain age. It isn’t, and you need to stop thinking that way. Crabby

Double Word Puzzle #30 by Diana Westgate

Find the word that satisfies both definitions.

1. Type of fish ______________ Medieval weapon
2. Heap ______________ Material surface
3. Disagreeable person ______________ Medication form
4. Evergreen tree ______________ Grieve
5. Smoking device ______________ Decorate with icing
6. Large hole ______________ Peach center
7. Defined area ______________ Come in second in a horse race
8. Airborne vehicle ______________ Carpenter’s tool
9. Factory ______________ Spy
10. Theatrical offering ______________ Recreation

The answers are on p. 5
Cook's Corner

Rhubarb Berry Coffee Cake

Hoorah for rhubarb! Who doesn’t love a good rhubarb and strawberry pie? Well, here’s a different idea using these two lovely summer-time gems in a cake.

The boxed yellow cake mix makes this come together quickly. Find your fresh ingredients at our local farmers’ markets and whip up one of these dandies today. It’s great for breakfast or dessert. Enjoy!

1 pkg yellow cake mix (regular size), divided
1/2 cup brown sugar
2 Tbsp butter
2/3 cup chopped walnuts
1 cup sour cream
2 large eggs, room temperature
1/4 cup all-purpose flour
1 & 1/2 cups finely chopped fresh or thawed (if frozen) rhubarb
1 & 1/2 cups sliced fresh strawberries
Cream cheese frosting or vanilla ice cream for serving

In a small bowl, combine 1/2 cup of cake mix and sugar; cut in the butter until crumbly. Add walnuts, set aside. This is your crumb mixture.

In another bowl, combine sour cream, eggs, flour and remaining cake mix; beat with an electric hand mixer on low speed for 30 seconds. Beat on medium speed for 2 minutes. Fold in the rhubarb and sliced strawberries.

Spread the mixture into a greased 13 x 9 baking dish. Sprinkle the top with the reserved crumb mixture. Bake at 350 for 35 to 40 minutes, or until a toothpick or cake tester inserted in the middle comes out clean. Cool on a wire rack.

To serve, either drizzle with cream cheese frosting, or serve with a good quality vanilla ice cream. Or just cut yourself a big slice and enjoy with your favorite cup of coffee or brewed tea. So good! MP Christakos

Letter to the Post,

You don’t know what you lost until it’s gone.

To the Big Boss at NPR. You’re Really Disappointing me not continuing The Exchange Hosted by Laura Knoy. This morning I am listening to Laura and guest Kevin Gardner, Master Stone Builder. The Exchange helped form my opinion on the School Funding Issue. I used to blame the school because I had trouble paying my property taxes. Boy was I wrong.

Now I blame the old men in the state house for doing a lousy job coming up with a stable funding plan that spreads out statewide, the cost of education.

Anyways, I loved listening to Kevin and all the history about walls. I was in a class listening to him at the Farm Museum in Milton about 30 years ago; he looked right at me and said “I bet you weren’t this quiet in 3rd grade”. I didn’t want to tell him he was building it wrong…..I eventually learned different rock requires different building. Pittsfield has a lot of ledge I think compared to Hopkinton (where Kevin is from), so my walls are different.

I have learned so much about New Hampshire from people calling in on The Exchange. I learn so much about our past and our future listening to NPR.

I am heading out this morning to work on a culvert header wall in Pittsfield. I can’t just smash rocks all day. I need The Exchange to keep me motivated and my brain working.

I can understand Laura retiring, which means working on something else. But, I know you can find someone else who would love her job and keep The Exchange going. Otherwise, I’ve got to ask myself, why am I working so hard?

I always imagined I would someday get on The Exchange myself. Anyways, I will miss Laura, but you can do something about keeping my show going!

Thanks for your consideration.

Dan Schroth
Piermarocchi

Express your Opinion!
Do you have opinions you would like to share?

Submission Guidelines

- Identify yourself and provide contact information.
- 300 words or less; exceptional information may exceed the word limit at the discretion of the Post Content Team.
- Topics may include events, issues, and opportunities about or affecting Pittsfield.
- Please be civil, factual, specific, and clear. No submission is guaranteed publication.

Deadline is noon on Friday via pittsfieldnews@pnhcc.org

The Post Volunteers
**Answers to Double Word Puzzle #30**

1. Type of fish – **pike** – Medieval weapon
2. Heap – **pile** – Material Surface
3. Disagreeable person – **pill** – Medication form
4. Evergreen tree – **pine** – Grieve
5. Smoking device – **pipe** – Decorate with icing
6. Large hole – **pit** – Peach center
7. Defined area – **place** – Come in second in a horse race
8. Airborne vehicle – **plane** – Carpenter’s tool
10. Theatrical offering – **play** – Recreation
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 and 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 fire suit 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:

- Ability to Read, Write and Speak English
- Basic knowledge of computers or tablets
- Possess a willingness to learn
- Enjoy working with your hands
- Able to sit and/or stand for long periods of time
- Able to lift approximately 20 pounds
- Have strong organizational skills
- Possess a high attention to detail

Candidates with experience in the following areas are encouraged to apply:

- Quality Control and Inspection
- Machine Operation
- Assembly / Crafting / Knitting
- Stitching / Quilting

Office Staff / Customer Service

- Assist with customer service, order entry and processing for Firefighter Protective Clothing (known as turnout gear/fire suit).
- This role is counted on to ensure that each and every component of the order is accurate before it is sent to production.

Special Knowledge, Skills and Abilities Required:

- Self-starter with excellent time management skills
- Strong fluency in English language, both written and verbal
- 1-3 years administrative related experience is required
- High proficiency in keyboarding and data entry while maintaining accuracy
- Demonstrated ability to work in a team environment
- Proven success in a job or tasks requiring strong attention to detail.
- Strong organizational skills and ability to multi-task
- Demonstrated ability to meet daily entry goals in a fast-paced environment
- Flexibility with work schedule preferred - core hours will be 8:00 AM to 4:30 PM Monday through Friday
- Preferred:
  - ABF 400 experience or other similar order management system
  - Knowledge of Globe product line
  - Previous production experience
  - Bilingual, Spanish preferred

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!

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* Terms and conditions apply