Pittsfield Elections

The Town of Pittsfield elections and ballot voting will be held Tuesday, March 10, 2020 from 7am to 7pm at the Town Hall.

Town of Pittsfield Candidates

Selectman 1 (3) year term
Gerard LeDuc

Town Moderator 1 (2) year term
Cedric Dustin III

Supervisor of the Checklist 1 (6) year term
Elizabeth Hast

Town Treasurer 1 (3) year term
Ammy Ramsey
Donna Stockman

Trustee of Trust Funds 1 (3) year term
Scott Brown

Library Trustee 1 (3) year term
Sandra Adams

Cemetery Trustee 1 (3) year term
Cedric Dustin III
David Stasiak

Planning Board 1 (3) year term
Adam Gauthier
Paul Nickerson
James Pritchard

Zoning Board of Adjustment 2 (3) year terms
Michael Cabral
Arthur O’Hara

Pittsfield School District Candidates

School Board, 1 (3) year term
Jessica Drouin
Michael Wolfe

School District Treasurer 1 (3) year term
Roberta Maxfield

PITTSFIELD PLAYERS’ KID’S THEATER WORKSHOP PRESENTS G2K STATE FAIR

The Kid’s Theater Workshop will present G2K State Fair, an adaptation of Rodgers and Hammerstein’s musical State Fair, on Thursday, Friday and Saturday, February 20, 21 and 22, at 7:30 pm each evening. Tickets are $12 for adults and $8 for kids under the age of 12, and are now available at www.pittsfieldplayers.com, or by calling 435-8852. The show will also run two afternoon shows, on Tuesday and Wednesday, February 18 and 19, for local schools and homeschoolers. Reservations are required for the afternoon shows by calling 736-9563. The Kid’s Theater Workshop is open to kids from ages 8 to 18, and works to introduce theater arts to the participants and their peers.

G2K State Fair tells the story of the Frake family of Brunswick, Iowa, and their trip to the Iowa State Fair in the summer of 1946. Father Abel is showing his prize boar, Big Boy, that he’s confident will win the Grand Sweepstakes. His wife, Melissa, is working on her pickles and mincemeat, hoping for a blue ribbon this year. Son Wayne is anxious to get even with the Hoopla Barker at the ring toss booth, and has been practicing his toss. Daughter Margy is facing a big decision whether to marry her long time beau Harry, and, while everyone expects her to marry him, she’s not too sure. At the fair, the Frake family meet many new folks, find romance, successes and trials, and have a great time.

The Players first produced an adult version of State Fair in the fall of 2003, and again with the kids in 2012. Director Maye Hart is pleased to be directing this show once again. “It’s one of my favorites,” said Maye, “with great music and comedy. Kids can really expand their acting, singing and dancing skills.” All the set building is done by the kids as they learn the ins and outs of staging a theatrical show. The Workshop is now in its twentieth year under Maye’s direction. Don’t miss this great musical show with some of your favorite songs.
PITTSFIELD TOWN CRIER
by Andi Riel at 435-6346
pittsfieldtowncrier@hotmail.com

Wednesday, February 12, 6pm
Special guest from Sylvan Learning Center at the PES PTO meeting.

Friday, February 14, 10:30 AM
Valentine’s Ice Cream Party - Come and celebrate the day of love and friendship with your love for ice cream.

Friday, February 14
Girls Varsity Basketball team vs Epping at 5:30pm
Boys Varsity Basketball team vs Epping at 7pm.

Saturday, February 15, 2-4pm
The PES PTO is sponsoring The Family Kindness Dance at the PES Gym. Please join us for music, crafts, snacks, & photos.

Monday, February 17, 5-7pm and Saturday, March 7, 11am-1pm at Pittsfield Community Center.
Pittsfield Youth Baseball Association (PYBA) sign-ups for the 2020 Spring Baseball & Softball Season. Youth ages 4-12 welcomed, experience not necessary. $50 per player (please ask about scholarships if needed). Come join in the fun! Meet new friends, and PLAY! Questions? Email pittsfieldyouthbaseball@gmail.com

Monday, February 17, 6pm PMHS Media Center
The planning for the PHS All Class Reunion in July 2020 has begun!! We are looking for ONE member from each Class to act as the Key Contact person – INTERESTED??? Please contact Andi Riel at 435-6346 or pittsfieldtowncrier@hotmail.com

Tuesday, February 18, 9-11am
The Infant Toddler Diaper Pantry will be open to distribute diapers and wipes. Everyone is welcome. Please use the First Congregational Church Chestnut Street entrance. Monetary and product contributions are always welcome. Please call the church at 435-7471 to arrange drop-off.

Ash Wednesday, February 26, 7pm
The First Congregational Church, 24 Main Street, will have a service to observe the beginning of Lent.

March 4, 2020 6:30-8:30 pm:
Community Open Mic Night hosted by Youth Leaders with Pittsfield Youth Voice in it Together (PYViiT) of Pittsfield Listens at the Pittsfield Middle High School Library and Media Center. All ages, all talents, all voices are invited to join! Snacks will be available, and pizza by donation sponsored by Jack’s Pizza.

Thursday, March 5, 6:30pm PMHS Lecture Hall
Meet the Candidates night sponsored by the Greater Pittsfield Chamber of Commerce. Each candidate is invited to attend. The format will be different this year with each candidate having some time to introduce themselves to the audience and then there will be time for questions. For more information or if you have questions, please call Louie Houle at 435-6938 or Andi Riel at 435-6346.

Suncook Valley Rotary Club is selling chances on when the ‘Bailey Hotel’ outhouse will plunge through the ice (on the pond by Globe MSA). If you guess the closest date and time YOU will win $500.00! Tickets are $5 per guess or 3 guesses for $10. For more information and tickets go to suncookvalleyrotary.org Good Luck and thank you for supporting the Suncook Valley Rotary Club.

Happy Birthday wishes to Euleta Bunnell this past Sunday, to Tyler Chase this past Monday, to Dawna Johonnett yesterday, to Sherry Simoneau & Sophia Cormier on Friday. I hope you ALL enjoy your special day.

Pittsfield Town View is a new Facebook page. The purpose is to help keep everyone aware of the dates for Pittsfield events. Anyone can submit events to the page. So it’s a one stop shop for all events, comings and goings around town.

Ready to Read Family Activity of the Week
Set up a reading routine: such as read after naps and before bedtime.

To The Editor:
Let’s hear it for old cars. My two 1940 Buicks, Alice and Betty have been in unheated storage since before Thanksgiving. Today I went to see about giving a boost to their batteries, so they wouldn’t freeze. I found that both cars cranked for a while and then started nicely. No boost needed for those 6 volt batteries. Air temp was about 37F. The roads here are clear and dry, which is unusual for February in NH. I drove each of them around town for about half an hour, to give them their exercise. They loved it, and pulled like crazy. If the roads stay free of salt we’ll do it again. Sent by an old fogy on behalf of old cars.

Bill Miskoe
LOUIS PAUL GIROUARD, Jr  
March 16, 1936-January 30, 2020  
Manchester, NH. Louis “Paul” Girouard, 83, of Evergreen Place, passed away on Thursday, January 30, 2020 after a period of declining health.

The son of Louis “Pete” Girouard and Ruby (Smith) Girouard, Paul was born and raised in Pittsfield, NH., graduated from Pittsfield High School in 1954 and attended business classes in Concord, NH. For a period of time after his father’s death Paul assumed management of Girouard’s Super Market in Pittsfield. When the business dissolved, he moved to Manchester and worked for Ferretti’s Market and later for the Manchester City Library until his retirement.

Paul will be remembered for his love of life, sense of humor and easy-going manner with family, friends and customers. In later life before illness hampered him, he enjoyed riding around the city and parks with his beloved cats in the basket or strolling with them on leash. A familiar and popular figure to both residents and merchants, he was dubbed “Cat Man of Manchester” by the local press, something he was most proud of.

Besides his parents, Paul was predeceased by his sister, Barbara and her husband, Ulysses, of Norfolk, Virginia. He is survived by a sister Beverly and her husband Rene of Pittsfield, nieces, nephew and grand nieces and nephews residing in Virginia, Maryland and North Carolina.

A memorial service and burial will take place later in the spring. Donations in his memory may be made to Evergreen Place, 813 Beech Street, Manchester, NH 03104

To my constituents in Pittsfield,

This week, my committee met to recommend bills to the full House. The most important ones dealt with enhancements to pensions for public employees. HB 1205 gives early-retiring teachers and employees 10% more in their pension check for up to two years. Right now early retirees (average retirement age is 62) get this bonus until age 65; the bill extends it to 67 (or the Social Security age.) We voted, 11-8, to pass it. HB 1341 repeals some of the changes made in 2011 for non-vested police, fire and corrections officers, to the tune of $140 million more in pension system unfunded liability. We voted 14-5 to pass it. We also passed, 12-5, HB 1235, a committee to study further enhancements to the retirement system!

The cost of these changes will be folded into the retirement system payments made by towns and school systems for the next 20 years. I and the bipartisan minority of the committee believe that granting these pension improvements without funding just downshifts the cost to the property taxpayers.

Anyone wishing more information can call or email me for my weekly newsletter, which has all the details.

Representative Carol McGuire  
carol@mcguire4house.com  782-4918

Words That are Commonly Misspelled

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Introducing Cook’s Corner

We’re excited to add this feature to our newspaper and hope that all of our readers will enjoy sharing recipes, meal ideas, cooking and grilling tips. Our aim is to make Cook’s Corner an interactive and fun place to exchange recipes and get to know one another.

Please send your favorite recipes to us. We’ll do our best to publish as many as possible, as often as possible. You can send your recipe ideas to: pittsfieldnews@pnhcc.org. Please also include your name and contact information, in case we have questions. Additionally, tell us something about your recipe; for example why it’s a favorite; is it a dish you make for special occasions; was it handed down through the family, etc.

We’ll kick off this first Cook’s Corner with Cottage Potatoes: delicious and kid-friendly. Happy Cooking and Bon Appetit!

Cottage Potatoes - Annarose’s favorite
10 to 12 small to medium sized red potatoes
1 lb. Velveeta cheese, cubed (or more if desired)
1 medium onion, chopped
1 medium green pepper, chopped
1 jar diced pimento, drained
½ loaf of French bread, cubed
¾ cup melted butter
½ cup of milk
Parsley

Boil the potatoes, when cooled, cut into quarters. Layer in a greased, glass baking dish.
Layer cubed Velveeta cheese on top of potatoes, then top with onion, then green pepper and pimento.
Layer cubed French bread on top. Pour melted butter and milk over the bread cubes. Top with parsley.
Bake at 350 degrees for 45 minutes and the potatoes are bubbly and the bread is browned on top.

This is one of our daughters’ favorites and it’s comfort food at its finest! Goes well with beef, pork or chicken and is great for leftovers. It’s best to reheat them in the microwave. Or do what my husband does and eat them cold from the fridge with your finger, for breakfast. Enjoy! MaryPat Christakos

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.pittsfieldnhcommunitycenter.org to download a donation form.

Community organizations, businesses, and individuals, please send the Pittsfield Post your news and creative works! Deadline is noon on Friday.
Email: pittsfieldnews@pnhcc.org