

PITTSFIELD POST

A FREE WEEKLY PRODUCTION BY COMMUNITY VOLUNTEERS

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July 1, 2020

“Independence Day: freedom has its life in the hearts, the actions, the spirit of men and so it must be daily earned and refreshed – else like a flower cut from its life-giving roots, it will wither and die.” –

Dwight D. Eisenhower

In honor of **Independence Day**, the *Post* will **not** be published on July 8.

To Chief Joe Collins, and all members of the Pittsfield Police Department,

In this time of extreme scrutiny of police actions across the country, the Pittsfield Board of Selectmen would like to recognize the entire Pittsfield Police Department for consistently using appropriate practices and protocols while carrying out their duties. The public views you as friends whom they respect and look to when they need help. Every one of you is a valued and vital member of our community's protection and defense. Under the direction of Chief Collins, the Pittsfield Police Department Functions 24/7 without fanfare and with very few requests beyond the needs that any of us would expect. You continue to do what is right, appropriate, and effective. The Select Board will continue to have your back. Thanks to each and every one of you for making us grateful and proud!

James Allard, Gerard Leduc, James Adams, Carole Richardson and Carl Anderson

Support the Pittsfield Post

Do you enjoy reading the *Post*? If yes, consider sending a donation or advertising with us. Do you have a business that sells firewood, provides painting or home repair services? A classified ad will inform people who are seeking to hire a company like yours!

We are motivated to share the activities and opinions of the folks and organizations that make Pittsfield a special place to live, work, and play. So far the weekly cost hovers around \$100, and we are very grateful to our many generous donors who support the fun we have creating the *Post*. Please consider funding our tiny community newspaper. To learn how to donate or advertise go to www.pittsfieldnhcommunitycenter.org
Pittsfield Post Volunteer Team

Help Keep Pittsfield Beautiful!



Hi everyone! I have the wonderful volunteer job (along with a few other great people) of watering the hanging flower baskets in our downtown, a 'job' I LOVE! I get to say "Hi" to many of you along the way and also see some very lovely properties that are being well cared for.

Along my way, I also get to notice not so nice things On Main Street, from Town Hall up to the Congregational Church, Epping Well, Ping Garden, Jitters and Main Street Grill, you can find and step in dog poop on the sidewalks.....Can we get this to stop somehow?

Sidewalk curbing all around town, in front of many nice homes and businesses, is loaded with accumulating trash, debris, and cigarette butts! As if people think of our streets as their own trash can. And then there is our lovely Park, Gazebo and Boat Ramp - more trash, more dog poop and more cigarettes - and there are trash receptacles in these areas! Even if there are no trash receptacles, why not bring your trash home or throw it away in your own trash?

Will you help beautify our town? Talk to your friends, neighbors, kids - maybe challenge them to see how much trash they can pick up in one hour, just in the area where you live.....We can do this, and little by little things will look so much better.....Our town has so many positive things going for it, and our downtown is a gem just waiting to be polished!

Thank You.

Donna Keeley

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

Monday, July 6 - 7:30pm at Town Hall

American Legion Peterson-Cram Post 75 meeting. Social distancing will be required.

Tuesday, July 7, 9-11am: The Infant Toddler Diaper Pantry at the First Congregational Church. Please call 435-7471 when you arrive in the parking lot. Clients will not be able to enter the Church at this time. We will bring the product to you. Please use the parking lot off Chestnut Street. Thank you for your understanding.

The **Pittsfield Beautification Committee** would like to sincerely thank all the generous citizens who have contributed to our fundraising over the last several weeks. Also, thanks to those of you who say a kind word when you pass us as we weed and water the town gardens. Compliments are always welcome!

The **Pittsfield Food Pantry** is open on Mon. and Thurs. from 11-2pm and on Mon. from 4-6pm – located at 55 Barnstead Road.

Happy Birthday wishes to Sylvia Willoughby last Sunday! Best wishes for a wonderful day. **Happy Anniversary** wishes to Val & Denis Guy on Friday!

Select Board Review June 23, 2020

We discussed removal of the badly deteriorated and unsafe sidewalk along Manchester St. with Public Works Supervisor Scott Aubertin. After a hearing last year, the project was approved due to the exorbitant cost to rebuild to today's standards. The area will be spread with loam and seed as time permits.

The new ambulance approved by voters last March has been delivered. The Fire Department got a great deal on a demonstrator vehicle, saving us a bundle.

We met with school officials to discuss paying the bills to run the school. The timing is backwards for tax revenue/payment due dates. We agreed to work together so we don't have to borrow funds to meet our obligations to the school. Selectman Adams and I expressed concern that voters are still waiting for the school to respond to the passage of Article 8 last March, regarding tuitioning high school students elsewhere.

The board voted unanimously to return to regular hours at the Town Hall administration office. I've been told the town clerk/tax collector will expand

her hours starting Monday to coincide with the Administration Office.

An open letter from the Select Board to the Police Department appears elsewhere in the *Post*.

Carl Anderson

Town Hall Open to the Public

The Pittsfield Town Hall is now open to the public. The following Standard Operating Procedures have been implemented. These practices are based upon public health guidelines and are designed to keep both our employees and the public safe.

*Only one person per open service window/door is permitted in the lobby area at one time.

*Customers are asked to wear a mask.

*There is access to hand sanitizer in the lobby.

*Restrooms are closed to the public.

Public hours are: Monday: 11:00am – 7:00pm, Tuesday, Thursday and Friday: 8:00am-4:00pm, and Wednesday: 1:00pm-4:00pm. In order to minimize foot traffic in Town Hall, maximize social distancing, and reduce the risk of exposure to residents and employees, you are encouraged to utilize our online services, mail, or drop box next to the Town Hall door. Motor vehicle renewals, dog licenses, vital record requests, building permit payments, police citations, and tax and sewer payments may all be processed online, through the drop box, or mail. Please do not hesitate to email eanthony@pittsfieldnh.gov or cmarston@pittsfieldnh.gov or call 603-435-6773 with any questions or concerns.

What's Up At PYW? Summer Registration!!

Programming is going to be a little different this summer, but we hope that there will be interesting fun for youth in 6-12th grade. At this time, we will start with outdoor-only activities, two days a week from 1pm until 5pm, starting on July 7th, and we will continue our Virtual Programs on Wednesdays. As the summer progresses, we will take a look at our options and make adjustments as needed.

Go to pittsfieldyouthworkshop.org to REGISTER for PYW's summer programs and activities!

PYW staff will confirm your registration with a follow up phone call. We are able to offer only a limited number of spaces per activity and will place additional youth on waiting lists. A new schedule of activities will be emailed out every two weeks!

This Country Life

By Lorrie Lee O'Neill

Nothing really goes as planned. "The best-laid plans of mice and men often go awry," wrote Steinbeck (*Of Mice and Men*). You'd think this fact would be imbued into the psyche of everyone who has suffered the trials and tribulations of holding true to their objectives and then having all intent thrown out the window by the tiniest of hiccups.

Take, for instance, sheep shearing.

My intention on taking in sheep on our farm was to go the course from fleece to shirting, to washing, to carding, to spinning, to yarn and, finally, to finished woolen knitted items. Basically, I had developed a keen interest in processing this natural resource from the animals we raised right here on our hobby farm.

Okay, so that was my ultimate aim.

My "flock" involves three sheep: the ram, Shawn; an ewe, Ewe Momma; and a lamb, Sheepy Sheep McSheep Face, acquired through local purchase, with the latter being a spring surprise one morning when I went to feed the other two. Owing to one epic ice storm and a global pandemic, my ram escaped castration twice and, well, the natural outcome of this was the sudden and unexpected appearance of a baby lamb one morning in the chicken coop.

With all that aside, raising and caring for these animals was relatively enlightening, fun, and simplistic, in light of our moronic animal husbandry snafu. Shawn, the ram, is now boasting a thick and lush white fleece. Ewe Momma and Sheepy Sheep McSheep Face have locks of deep, rich, and gorgeous brown pelage. I salivated at the concept of shearing them and processing these pelts so that I could knit the fibers of my own animals, the natural lanolin scenting my furied fingers, tangled and warm from natural fleece. Such ambition! Such conceptualization! Such, well... ignorance.

How was I going to go about doing this?

It soon became apparent that professional shearers are few and far between. Either that, or they live reclusive lives as hermits, cringe every time their phone rings, and know, showhow, that someone like myself is panting on the other end of the line like a pervert. I must have made about ten phone calls with no returns. I left messages. I asked around. I went to wool festivals (before they were on lock-down), and



Sheepy McSheep Face and Ewe Momma

still came away with the dreadful knowledge that I may just have to tackle this task alone.

Their coveted coats continued to grow and the heat and humidity descended upon us. My desire turned to desperation, watching the animals seek shelter in the shade and pant in the sweltering early summer's torrid climate. Their fleeces *had* to go, but I was no closer to a shearing solution than when I first conceptualized taking them on.

Research would help, I figured. I began watching YouTube videos, tutorials, on the process. It looked so simple, so refined, so *doable*. All I had to do was flip a sheep over and starting my shearing in the N pattern on the forelocks, down the stomach, (being careful not to cut over the rolls on the belly,) up the other forelock, then flip the shears, reposition the prone animal, and work on removing the fleece from its back.

Yeah, right.

At this point, I had to pull my husband into the process because me and sheep flipping didn't seem like a happening thing. I'm sure if, like most of these 4-H kids around that grew up flipping sheep before breakfast, I had some kind of prior training, this wouldn't seem like such a monumental task. How I envied their training and fortitude. Any time the ram approached me with a sense of head-butting intent, I would turn on my heels and run screaming for my dog

or husband to intervene. As far as I was concerned, flipping was out of my fleece trajectory.

So now that my husband became entangled in my plans, he took his research to a level only he knows. For him, if he's focused on something, he will flip that stone over so many ways and examine it from so many angles that no doubt ever remains on how something is done. Together we reviewed the shearing videos and learned the appropriate and manageable way to flip the sheep for shearing.

One oppressively hot day, the decision was made that today, that day, would be shearing day. Out came the drop cloth and laid on the ground. Out came the shears that someone insisted were just as good as any sheep shears despite being made for human hair and cost about \$200.00 less. Out came the long electrical cord.

My husband approached the ram, and we lured him out of the pen with treats. We managed to entice him to the edge of the drop cloth where, quite suddenly, the front lawn turned into a NWA ring. Grabbing him under the neck, my husband turned the ram's neck up and tried to swing his arm around to turn him over. The ram spun one way, my husband the other. It was like a man-sweaty, nostril flaring, two-step street fight complete with flying fleece and sheep spit.

Eventually my husband managed to have the ram flipped and pivoted on his rear end. The shears were engaged and, right away, we realized that it would have been easier chopping an oak tree down with a butter knife. The shears were entirely inappropriate for the task at large. They may have taken off a few facial hairs on a man, but to shear a thick, wooly sheep balancing on his rump in the hot sun on a painter's drop cloth? No, sir. The vibrating head took off about three locks, then clogged, sputtered, hiccuped, vomited, and went on strike.

Just about then the dog came running out of the house and, seeing his adversary lying exposed on the ground, charged. The sheep twisted and bolted. The dog barked and gave chase. Shears and cords got entangled. The drop cloth bunched up. Sheep treats went flying and the ducks took up the argument rather aggressively. The ram bolted back to the safety of his pen.

"That went well," I said.

We were out of luck. All our research, all that advice... all of it was futile. We were done. It looked



like we were never going to get the sheep separated from their heavy and burdensome coats. We had the wrong and inadequate tools, and now we had sheep suffering from PTSD from the trauma caused by our

wrestling match... it was all so overwhelming.

The sun bore down on us in our ugly and soggy defeat. As we stood there pondering the few options we had left, Shawn emerged from the pen and slowly walked towards us. Step by step, he came closer until his nose was nearly pressed up against my husband's knees. He looked up and bleated at him.

"You're kidding me, right?" Tom said.

He switched on the shears. The sheep stayed put. Bending over, my husband proceeded to slowly cut through the plush growth on his back. Shawn stood there. For about five more minutes, Tom cut away at the ram's coat, removing the suffocating mane of wool. The ram just let him...*he just let him!*

I have about a pound of the ram's wool soaking in a soapy solution in my kitchen. That's the amount we were able to remove utilizing the pair of really cheap buzz clippers I had originally purchased for the job.

I suppose the silver lining in all of this is that we're a wee bit wiser now for this experience. Now on order is a pair of farm-worthy clippers to finish what we had started. Seeing as we have a willing participant in this endeavor, no future sheep flipping will be required. Chin scratches and treats kept the ram immobile and complacent enough to remove some fleece from his back. Given that same amount of time with a good functioning pair of shears, we can have the job well done in a matter of a few uneventful and nontraumatic minutes.

The path we set out to take can often go off in an entirely different direction. Our best response is to welcome those options, as resisting them can only lead to frustration and disappointment. Yes, it's true. Plans do often go awry in the lives of mice and men...and even sheep.

Independence Day



The Fourth of July is celebrated throughout the United States of America. This holiday commemorates the signing of the Declaration of Independence which occurred on July 4, 1776.

- Britain
- Colonies
- Declaration
- Fireworks
- Freedom
- Holiday
- Independence Day
- July Fourth
- Parade
- Philadelphia
- Picnic
- Self Government
- Stars
- Stripes
- Thirteen
- United States

N	S	P	J	U	L	Y	F	O	U	R	T	H	P	Y
S	I	E	A	C	O	L	O	N	I	E	S	I	A	D
E	J	A	L	R	Q	M	H	M	B	P	C	D	S	E
T	E	O	T	F	A	D	O	D	I	N	E	R	D	C
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S	N	R	F	I	R	E	W	O	R	K	S	Q	A	T
I	F	P	H	I	L	A	D	E	L	P	H	I	A	Y

This famous American man wrote the Declaration of Independence. His name is hidden in the word search.

Can you find it?

Double Word Meanings Puzzle #2

By: Diana Westgate

Instructions: Find the word that satisfies both definitions

1. Apparel _____ Send away
2. Not right _____ Remaining
3. Body part _____ Sass
4. Starting point _____ Fill inside
5. Biting insect _____ Despicable person
6. Baseball goal _____ Despicable
7. Season _____ Accident
8. Quantity _____ Unpleasant
9. Round object _____ Society event
10. Liquid _____ Gardening activity

Answers on page six

Cook's Corner

Sauteed Zucchini & Red Onions with Chive Butter

Are you looking for ideas to refresh your typical dinner menus? Here are two great side dishes that are certain to bring a smile. Both ideas are simple and quick and a great way to take advantage of Summer's bounty of fresh produce. These pair well with whatever your "main" is, chicken, beef, pork or fish.

Bon Appetit!

1 Tbsp olive oil

1 pound zucchini, cut into half moons

1 small red onion, cut into ½ inch pieces

½ tsp salt

¼ tsp pepper

2 Tbsp unsalted butter, at room temperature

1 Tbsp minced fresh chives

1 Tbsp lemon juice

- Heat oil in a large skillet over medium-high heat. Add zucchini, onion, salt and pepper. Stir occasionally until tender, about 4 to 6 minutes.
- Meanwhile mash butter with chives in a small bowl until combined.
- Remove pan from heat and stir in lemon juice. Top the vegetables with the chive butter
- Substitute basil or dill for the chives, or add a mix of zucchini/yellow squash for more color.

Tomatoes Provencal

1½ cups fresh breadcrumbs or Panko

¼ cup fresh grated Parmesan cheese

1 Tbsp lemon zest

Leaves from a few sprigs of fresh thyme

2 Tbsp olive oil

Coarse salt & fresh ground pepper

4 large tomatoes cut into ½ thick slices

- Heat oven to 400. Lightly oil a glass baking dish. In a bowl combine breadcrumbs, lemon zest, thyme, olive oil, and salt & pepper.
- Arrange the tomato slices in the baking dish, overlapping slightly; season tomatoes with a little more salt & pepper. Top with the breadcrumb mixture. Bake until the tomatoes are tender and the crumbs are golden brown, about 15 to 20 minutes.
- You can also sprinkle the tomatoes with a little fresh chopped basil before serving.

MP Christakos

