OCTOBER 2011 Pour Guide to What's Happening in the Granite State







Silly Spooky Halloween Extravaganza

10/22/2011,(11:00AM)

Event Fee: \$20.00 Children 3 and under are FREE. Santa's Village will be transformed for this special event. Some rides will be spooky for the older kids. The Hymalaya will become the "Screamalaya". The Reindeer Barn a dark maze. Other rides will be decorated for the younger kids. Costume parade and Tric-or-Treat too! 528 Presidential Highway, Jefferson, NH.

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Enchanted Hayrides at DeMeritt Hill Farm

10/15/2011, (11:00AM) \$12/children, \$6/adults A specially designed event for Elementary School children featuring Snow White, Cinderella, Superman, Belle' & more. Listen to enchanted stories while on a fun hayride through the apple orchard and trails. After the hayride each child will receive Halloween goodies & a pumpkin followed by a story given by Mother Goose & face painting. The hayride is approximately 30-45 min long and departs every hour on the hour. Reservations are strongly recommended. Please call 868-2111 to reserve your spot today! 66 Lee Road (route 155), Lee, NH, phone: 603-868-2111.



To be included in our monthly publication please call Debbie at 1-800-281-2859 or visit www.themessengernh.com for schedule and ad rates.

Haunted Overload -Fright Nite Lite

10/20/2011(7:00PM), \$10.00 per person DeMeritt Hill Farm would like to welcome Haunted Overload. A New England autumn would not be complete without the thrills and chills of Halloween, and this year Demeritt Hill is joining forces with the award-winning Haunted Overload. Consistently rated one of the top haunted attractions in the United States, Haunted Overload blends its astounding handmade sets, gigantic monsters and spellbinding costumes with spectacular sound and lighting to create a twisted, terrifying Halloween experience like no other. The vibrant, organic design of Haunted Overload will be more frightening than ever as it moves



Susan Smith & Paula Herbert, owners info@yarngardennh.com 106 Main Street, Littleton, NH 03561 603-444-5915 knit@yarngardennh.com Hours: Monday-Saturday 10-6 Sunday 12-5



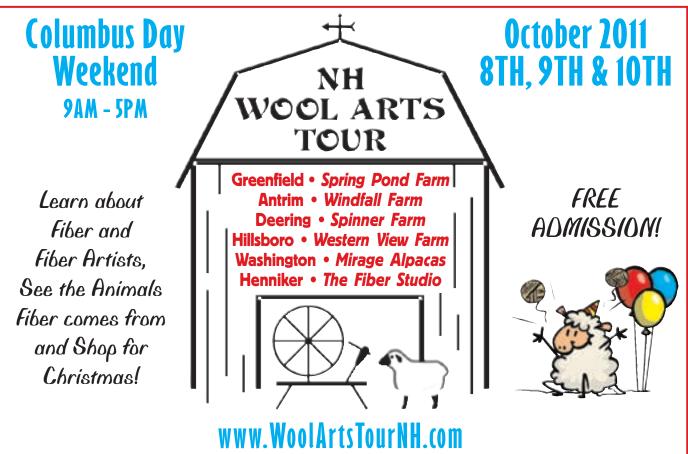
into a patch of the spookiest woods that the farm has to offer. Fear fans will not be disappointed, and can expect the bloodcurdling horrors for which Haunted Overload is well known--along with quite a few new ones. The faint of heart can visit us on Frite Nite Lite, to see the incredible visuals without the scares, and if you're a true coward (or just too young to deal with the full experience) there is a day haunt throughout the end of October where patrons may visit the sets and props in the reassuring sunlight. Please visit www.hauntedoverload.com for more information. 66 Lee Road (Route 155), DeMeritt Hill Farm, Lee, NH 603-868-2111.

Jackson's "Sweet Street"

Jackson NH would like to invite families to join in for a Safe Old Fashioned Community Trick or Treat Block Party for children 13 and under accompanied by their parents. This Trick or Treat Sweet Street fun event will take place on Monday October 31, 2009 Halloween from 4:00 PM until 6:00 PM... this is our 5th year of presenting this event.

Children can safely collect and gather all the candy and goodies that local businesses and families will be offering at their decorated, fun and interactive stations. Each station will offer a different display ranging from funny to spooky or scary but all promising to have something delicious. Previous year businesses have been Black Bear Realty, Story Land, Glen Oaks Inn, the Christmas





Farm Inn & Spa, Badger Realty, the Eagle Mountain House, the Inn at Jackson, the Snowflake Inn, the Wentworth, an Elegant Country Inn, the Wildcat Inn & Tavern, and the Jackson Area Chamber of Commerce. If you or your business would like to host a display table and give out goodies to local and visiting kids call the Jackson Area Chamber of Commerce office today at 383-9356!

Register your spooky carved pumpkin in the "Spooky Carved Pumpkin contest"... just bring your carved pumpkin and candle to the Pumpkin Registration table the night of the event, fill out an entry form and you could win a great prize. Join the Spooktacular Costume Parade and play follow the leader around the many stations. Stay warm by the harvest bonfire, drink cider and enjoy some old fashioned monster mash dancing.

For complete details visit our web site at www. JacksonNH.com or call the office at 603-383-9356.

Return of the Pumpkin People

10/1/2011, Event Fee: FREE

Once again, more than fifty area businesses and homeowners are expected to get into the fall foliage spirit by creating unique, colorful and playful pumpkin people throughout the village of Jackson and surrounding towns. Sponsored by the Jackson Area Chamber of Commerce,



this event attracts visitors to these villages to take the self-guided tour of the pumpkin people which is a big hit with the leaf peeping crowd. The 2011 Map will be available at the chamber office as well as participating businesses or you will find the map online for download and printing by September 15, 2011. For the first time in 26 years the judges could not pick one winner... in 2010 there was a tie with the Inn at Jackson for their rendition of the Wizard of Pumpkin Land (the Inn at Jackson also won the 2011 "People's Choice Award") and the Inn at Ellis River for their Pumpkinrella. Not only was there a tie but 2nd place was a close call with the Wentworth, An Elegant Country Inn right behind them. You will not want to miss this fantastic self quided tour... you'll see everything from Pumpkin

People flying to them hiking, sky diving and even suba diving. Be sure to check out some of the previous year's People's Choice

awards such as the Carter Notch Inn who has won multiple awards for being the funniest or DD Warren's Residence,

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the Allen's Residence, Lodge at Jackson Village or the Covered Bridge House. Don't forget to vote for your 2011 favorite. You will also want to check out the Jackson Grammar Schools display made by all the local grammar students... always "Must See". Rt. 16, Jackson Area, NH, 603-383-9356.

Pumpkin Patch Express

10/15/2011Event Fee: \$10.50 & up based on seating choice and ages. Children under 4 are free! Travel by train to the "Pumpkin Patch" at White Mountain Cider Company where each child selects a small pumpkin of their choice. Costumes are encouraged for all ages. Reservations suggested but not required. Tickets may be purchased on-line at www.conwayscenic.com. Train departures at 11:30 & 1:30, with an additional 3:00 departure Saturday only.

Conway Scenic Railroad, 38 Norcross Circle, North Conway, NH, phone: 800-232-5251.

15th Annual Fall Festival & Scarecrow Contest

10/1/2011(11:00AM)

Event includes dozens of handmade, unique scarecrows competing for cash awards! Free horse-drawn wagon rides, face painting, apple cider & apples, live music and so much more! Pumpkins to the first 100 kids (\$2 per pumpkin



while supplies last) and a pumpkin pie contest! All free and open to the public. 11am-3pm.

Route 16, Settlers' Green Outlet Village, North Conway, NH, phone: 603-356-7031.



Apples

Hot mulled cider simmers on the stove

One of the virtues of apple cider - and there are many - is its versatility. Like the fruit from which it is made, cider can have a place at virtually every meal, at every course, at any time of year.

Start with the unalloyed pleasure of cider as a drink, bursting with the flavors of apples, thick in complexity, in shades of translucent, coppery brown. It quenches thirst over ice in the summer, and is ideal spiced and heated in the dead of winter, or hardened to a gentle fizz that can produce an equally gentle buzz.

Cider requires no added sugars or other ingredients – just apples, squeezed for their thick, sweet juice. You can substitute cider for water in any apple recipe where liquid is called for, from applesauce to apple crisp. Cider is also used in a number of soup recipes. You can even freeze it for later use — just remove half a cup from a gallon to allow for expansion before you do it.

Most cider sold commercially these days has been pasteurized, and there are people who insist they can tell the difference between fresh-pressed cider and cider that has been heated. I'm not one of them. We served

Carlson Orchard's cider at the Big E in the fall, a blend of Cortland, Gala, McIntosh, and Eastern Red Delicious that is flash-heated for 14 seconds, and it was delicious, winning over even the few skeptics (to see how Carlson's makes its cider, see the video below). Other varieties are blended into cider over the course of the year, and Frank Carlson even includes apples of a single variety like McIntosh from several orchards to account for subtle variations in flavor from one climate and soil to another.

Cider once was the New England drink, and was key to John Chapman's (aka Johnny Appleseed) success spreading apples westward through Pennsylvania and Ohio. For the early European settlers, cider was the main reason for growing apples, and nearly everyone had a small orchard. Cider was cheap, sweet (before the arrival of cane sugar), intoxicating, and it stored well. In some cases, it was even a safer choice than water.

Everyone drank it, even children. It was only at the end of the 19th century that the temperance movement took cider down a notch in popularity, and the apple industry reinvented itself as a fruit for fresh eating. In recent years apple cider has made a comeback in all its forms: sweet and fresh, year-round, without preservatives; or hard, as the Colonists knew it.

You can buy ready-made hard cider from a number of sources now, but it's easy to make on your own, too. Roger Yepsen includes simple, straightforward instructions for hard cider in his beautiful book Apples (W.W. Norton). At



the end of the first stage, "It's still a family drink," he writes. But "allowed to gestate a little longer, the cider enters a second, more vigorous fermentation. The jug begins to hiss and buzz angrily, and cider and foam dribble over the top."

He goes on to describe options for finishing off the drink, or taking it to the next stage — hard liquor, as applejack. Now that the holidays and cold weather have arrived, it's the perfect time for hot mulled cider.

Hot Mulled Cider

2 qt cider

1/4 c maple syrup or brown sugar

2 t cinnamon

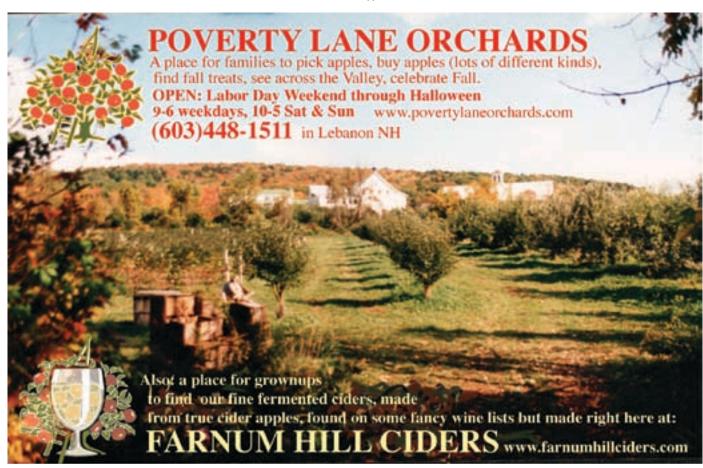
½ t allspice

6 whole cloves

1/4 t nutmeg

1 cinnamon stick

Slowly heat to a simmer. Allow flavors to blend for at least 20-30 minutes before serving.



Apples

Tips and tricks for preserving apples

September is arguably the best time of the year. It's that time in which we normally say goodbye to sweltering heat and begin to enjoy warm days and cooler evenings, watch the leaves turn golden hues and take a bite of our first crisp, juicy and delicious apple of the season and dream of more to come! By October, we've been apple picking — whether it happens at the local orchard, the grocery store or farm market doesn't matter — we have indulged in the season, so excited about the colors and varieties that we've brought home pounds of ripe, juicy apples. What are the best ways to preserve the bounty of apples? Here are a few of our tips and tricks for selecting, storing and preparing this versatile fruit.

Selection

- Select apples that are firm to the touch, have a good aroma and are free of skin breaks and bruises.
 - Handle them gently to prevent bruising. Preparation
- Wash each apple under running water and dry with a clean paper towel.
- Slicing Apples: Cut and coat apple slices and dices in a mixture of one part lemon juice to three parts water,

in vitamin C—fortified 100% apple juice or in a commercial anti—browning product to prevent browning. Eat within 2 hours or refrigerate immediately until use.

Preserving Apples

Fresh and Ready—to—Eat

- Refrigerate apples as soon as possible to slow ripening and maintain flavor. Properly—refrigerated apples can keep anywhere from 4—6 weeks.
- Store apples away from strong—smelling foods, to prevent them from absorbing unpleasant odors.
- Wash individually—sold apples in cool water before serving.

Freeze for Later Use

- Select firm and crisp apples for freezing.
- Unsweetened Dry—pack Method of Freezing: Peel, cut and core the apples and soak in ascorbic acid to prevent browning. Place slices on a cookie sheet until frozen solid. Once frozen, remove and place in plastic freezer bags or freezer containers and place in freezer. Ideal for use in pies.
- Sweetened Dry—pack Method of Freezing: Peel, cut and core the apples and soak in ascorbic acid to prevent browning. Place slices on a cookie sheet until frozen solid. Once frozen, remove and place in plastic freezer bags or freezer containers and place in freezer. Ideal for use in pies.
- Syrup—pack Method of Freezing: Prepare a syrup by adding 2 ¾ c sugar to 4 c of water. Stir over heat until sugar is dissolved and chill. Peel, cut and core the apples and soak in vitamin C to prevent browning. Once chilled,

add ½ teaspoon of anti—browning agent (ascorbic acid) to syrup and place in freezer containers. Add apples to syrup and submerge completely. Seal the containers and freeze. Ideal for use in uncooked desserts.

Dried Apples

- Drying apples at home is difficult without a dehydrator. If you plan to use a dehydrator, we encourage you to follow the instructions including with the dehydrator.
- Treat apples with ascorbic acid, fruit juice or sulfite prior to drying to prevent browning and preserve flavor.
 - Thin—sliced apples dry the fastest.
- To cook reconstituted apples, simmer covered in liquid, for 10 to 15 minutes.

To Make Easy Microwave Applesauce:

6 cups of sliced, peeled apples

1/4c water

1/3c sugar (adjust to taste)

Cinnamon to taste (optional)

Mix all ingredients in a 2—quart microwave safe baking dish. Cover and micro—cook on high power 6 to 8 minutes. Using a food processor or blender, process the cooked mixture to the desired consistency. For chunkier sauce, use a potato masher or pastry blender. Eat immediately or keep in refrigerator for freshness.



Apples

Apples In History

- Apples have existed for the length of recorded history, believed to have originated in the Caucasus, a mountainous area between what is now the Black and Caspian Seas. The people of that region are commonly considered the ancestors of most of the peoples of modern Europe, Persia, Afghan and India apparently taking apples along with them.
- Apples´ fortunes waxed and waned throughout history. Cultivation and enjoyment of apples was an essential part of civilized life during the Persian Empire, grown as much for their aesthetic pleasures as for good food. The Greeks acquired the Persian affinity for apples when they assumed dominance in the third century B.C. Later the food customs and horticultural skills acquired from the Persians and Greeks migrated with the epicurean Romans westward into Europe, rising to the level of both art and science.
- As the Roman Empire declined, however, so did apple growing for a time. In fact, many of the varieties and techniques would have been lost had it not been for the monastic orcharding traditions of the Christian church through the twelfth century. In the East, fruit growing was saved and actually expanded by the rise of Islam, the

tenets of which encouraged botany.

- Apple growing, for both food and spectacle, arose again in fifteenth-century Renaissance Italy. Contributing to this revival was the advent of cooking with sugar, and a decline of earlier religious concerns. France and England followed suit, and fruit remained king in Europe.
- European settlers of the Americas brought with them their English customs and favorite fruits, much favored over the native crab apple.
- The Lady apple, a variety still grown today, is believed to be one of the oldest varieties on record, documented as far back as the first century A.D. (Wynne)
- The oldest apple recipe on record, for Diced Pork and Matian Apples, comes from De Re Coquinaria, dating from the third century and attributed to a gourmand named Apicius, who lived two centuries before.
- The story that Newton discovered the law of gravity after watching an apple fall from a tree is probably backwards, thought to evolve from his having used the apple's fall to illustrate the pull of gravity.

The McIntosh is a finicky apple

The creamy flesh beneath their thin skin bruises easily, and, more than most varieties, it is essential that they be kept cold after picking, or they go soft.

Macs break down easily when cooked, and their flavor, so tart and crisp in the fall, mellows with age over time to a sweeter taste and pear-like texture. Their color is a variable mix of red and green, lacking the bold intensity of

monochromatic varieties like the uniformly green Granny Smith or the ubiquitous Red Delicious.

Given its quirky qualities, why has the popularity of McIntosh endured for more than two centuries? Simply put, the McIntosh is one great apple! Its fragrance is unrivaled, its flavor legendary, its versatility endless.

It may require handling with care, but it's well worth it. It wouldn't be fall in New England without McIntosh apples. No apple eaten fresh better evokes the feeling of a New England autumn than McIntosh. Its juiciness and distinctive sweet-tart flavor spectacularly usher in the fall harvest, and should be savored and celebrated at every opportunity, whether at the grocery store, the farm stand, the farmer's market, or the orchard.

Whether you're making applesauce, pies, crisp, or cider, make McIntosh part of the mix. Some people, for that matter, favor a mushier pie, and use all Macs for their superior flavor. Almost any dish is made better by including this aromatic apple.

That New England grows some of the finest McIntosh in the world is no accident. Our rocky soils, long, hot summers, and crisp fall days are particularly well-suited for this variety, discovered on a farm in Ontario, Canada.

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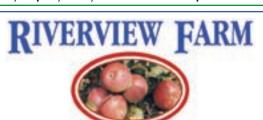
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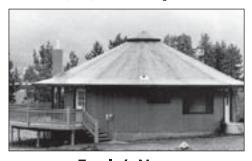
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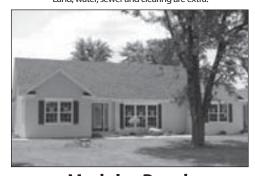
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Music

MFS presents Lissa Schneckenburger

Nelson, NH -The Monadnock Folklore Society presents Brattleboro based, world class fiddler Lissa Schneckenburger in concert at the Nelson, NH Town Hall on Friday,

October 7 at 8:00 PM. Lissa's fiddling is uplifting and lively, and her singing is gentle and evocative. Both in concert and in the studio she is regularly accompanied by some of New England's best musicians, including guitarist Bethany Waickman who will accompany her for the Nelson concert. Admission is \$12/\$9(senior, youth & advance). Visit www. monadnockfolk.org for more information.



The traditional music of New England can be as warm

and comforting as a winter fire or as potent and exhilarating as a summer thunderstorm. Fiddler and singer Lissa Schneckenburger is a master of both moods, a winsome, sweet-voiced singer who brings new life to old ballads and a skillful, dynamic fiddler who captures the driving rhythm and carefree joy of dance tunes old and new. Recently she has been closely studying the roots of the Downeast traditional music that she first heard as a young girl. Her latest project is a pair of CDs dedicated to reintroducing some wonderful but largely forgotten songs and tunes from New England that she uncovered through archival research at the University of Maine and elsewhere. "Song", released in April 2008, contains ten timeless ballads that go back as far as the eighteenth century that she set to carefully crafted modern arrangements, while "Dance", to be released on September 8th, 2010, will feature fiddle tunes. "There is currently a lot of focus on traditional American music from the South", she explains, "and many bands are exploring and recording that repertoire, but no one is getting to hear all the amazing traditional music from the North. This is my attempt at getting some of that music out there for people to enjoy." Whether playing for a folk club audience or a hall full of dancers, Lissa brings to the stage enthusiasm, energy, and the bright future of New England's musical traditions.

Keene State's Redfern Arts Center presents Asphalt Orchestra

KEENE, N.H., 9/19/11 — The Redfern Arts Center on Brickyard Pond at Keene State College gets its 30th anniversary season on the road when the electrifying musicians of Asphalt Orchestra march into Keene on Wednesday, October 5, to premiere their new work, Unpack the Elephant. The renegade street band Asphalt Orchestra begins its march on Keene at 2 p.m. from Keene State's Young Student Center, proceeding up the city's Main Street to Central Square for a spontaneous "flash concert." Then at 7:30 p.m., this boldly original 12-piece ensemble brings its infectiously hip sound and inventive choreography to the Redfern's Main Stage with a concert that premieres Unpack The Elephant, a new show directed by Mark DeChiazza and Andrew Robinson, which reflects the inventive and eclectic spirit of this marching band. After the performance, band members will march to the lobby to answer questions and sign CDs.

Since its inception in 2009 Asphalt Orchestra has energized audiences from New York's Lincoln Center to London's Barbican Centre, and throughout the U.S. Now, Asphalt brings its anarchic spirit indoors with an inventive stage show featuring music by Frank Zappa, David Byrne and Annie Clark, Yoko Ono, Björk, and new music by members of this progressive ensemble. The show is a wild musical surprise, and Asphalt Orchestra reveals a new form altogether - a mobile-musical-dramatic ensemble, bringing their unstoppable sound and top-notch talent to the stage. Asphalt Orchestra's afternoon march and flash performance is free and open to the public; tickets for the evening concert range from \$27

Music



to \$11. To order tickets and for more information, contact the Box Office at 603-358-2168 or visit www.keene.edu/racbp. Asphalt Orchestra's performance at Keene State is funded in part by the Expeditions program of the New England Foundation for the Arts, made possible with funding from the National Endowment for the Arts.

Deerfield Fair features four days of music plus Fiddle and Banjo contests

Fiddlers and banjo pickers will return to compete at this year's Deerfield Fair. On the third day of the fair, Saturday, October 1, at 1pm, get ready to hear some of the region's finest fiddlers compete for cash prizes and the right to be named fiddling champion. On Sunday at 1pm, it's the banjo players' turn to take the stage at Relaxation Grove.

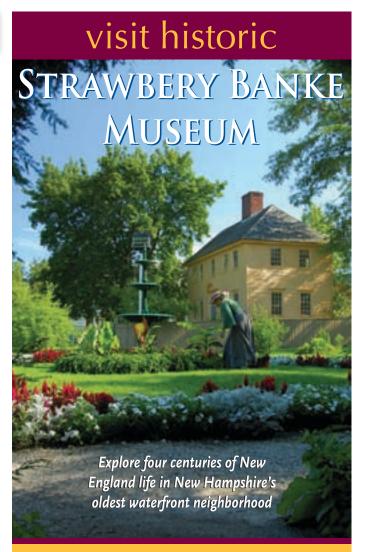
Contestants will compete for a total of \$900 in cash and a first, second, or third place ranking. The Junior Division includes fiddlers and banjo players aged 17 and under. The Adult Division is for musicians between 18 and 59, while the Senior Division involves those 60 and older. "We're gearing up for some more great music and friendly competition," says fair association president Sheryl Bolduc. The registration deadline for both contests is Sunday, September 25, at 5pm. For details and forms, visit deerfieldfair.com, click on "2011 Premium Book (whole book)", and see pages 108-109.

The Relaxation Grove Stage is just one of several venues for music of all kinds, such as the jazz fusion/funk Kenny Brother Trio and the "unrepentant rock n' roll" of One Hand Free, throughout the four days of the fair. Performers on the Show Stage include country singer Kiley Evans and southern rock band Southern Breeze. Appearing on the Bandstand are children's recording artist Wayne from Maine, the classic rock Bert Scott Band, and Lee Lewis and the Doo-Wop Allstars. Other acts include the Vic and Sticks Recycled Rhythm Band, 13-year-old singer Emma Gelinas, and Dan Grady's Marvelous Marionette Medley.

The Deerfield Fair runs September 29 through October 2 and is accessible via Route 101 exit 3, then north on Route 43 to the fairgrounds at 34 Stage Road. There is free parking and overnight camping is available. Through September 21, discounted advance tickets, good for any day of the fair, are available online at deerfieldfair.com; after September 21, tickets are available online for 10 dollars. More information, directions, and a complete events listing are at deerfieldfair.com. Also visit facebook.com/DeerfieldFair.







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15th Annual Fall Festival & Scarecrow Contest

NORTH CONWAY, NH: It's fall in North Conway and time for the 15th Annual Fall Festival and Scarecrow Contest at Settlers' Green Outlet Village. On Saturday, October 1, from 11 am until 3 pm it's a not-to-be-missed opportunity for visitors and locals alike to enjoy some free family fun including a live music, horse drawn wagon rides, face painting, balloons, pumpkin pies and of course dozens of outlandishly created life size scarecrows. There's still time to enter your scarecrow for a top prize of \$1000!

Life size scarecrows will be on display through out the shopping center. Local artists, crafters, businesses, non-profits and schools create one of-a-kind, life size scarecrows to compete for cash awards. Perfect picture taking opportunity for families abound with piles of pumpkins for sale, giant scarecrows on display and the entire shopping center beautifully decorated with fall flowers, corn stalks and more.

There is a pumpkin sale with proceeds benefiting the Mt. Washington Valley Children's Museum and you can participate in the pumpkin decorating with artist Carol Hanson. Recording artist Tom Dean will provide a free concert of his original folk music from 12 noon until 2. Tom, an original member of Devonsquare, is a favorite of



the festival and will be performing in the gazebo area.

Professional and amateur chefs and kids are invited to compete for the glory of having their pumpkin pie judged the best of the 2011 Fall Festival. Pumpkin pies of all kinds including custard, pecan, cheesecake and more will be judged and then sold by the slice to benefit the Starting Point. The Starting Point provides services for victims of domestic violence and sexual assault. Drop off your best pumpkin pie for the contest and benefit a great organization too. All pies must be dropped off no later than 10 am on Saturday of the event.

Illusion Farms and their beautiful horses will provide



free hay rides around the shopping center throughout the event. Rides leave about every twenty minutes from the playground area. Free face painting and balloon animals for the kids and free apples and cider fresh from local farms for everyone. Settlers' Green Outlet Village is located on Route 16 just south of the village of North Conway, NH. With over 60 outlet stores, Settlers' Green is the largest outlet center in New Hampshire.

To receive an entry form for the contest, or to find out more about the Fall Festival at Settlers' Green Outlet Village., please call 356-7031, ext. 10 or online at www. settlersgreen.com.



Oktoberfest and a new **Mountain Obstacle Run**

New Hampshire's Loon Mountain German culture with music, food, and beer at the popular Annual Oktoberfest scheduled for Columbus Day Weekend, Oct. 8-9. New Hampshire's fall foliage is typically at peak and the New England Pass office will be open for pass purchases prior to the preseason sale deadline of October 10. New this year, the Mad Bavarian Brass Band will be playing in the Octagon Lodge from 7 p.m. until close. This show is 21+ and there is no cover charge.

New this fall, are two events unique to Loon Mountain; the Monster Mud Run and the Halloween Monster Bash in the Bunyan Room. Both events will take place on October 29th. The Loon Mountain Monster Mud Run is the first annual mountain obstacle challenge of its kind to take place at Loon. Consisting of 14 obstacles, this 5k monster of a course takes participants through the woods, over varied terrain, and up and down a variety of obstacles. Unique prizes will be awarded for the top three men, top 3 women, duo, and costume. Heats will run in 30 minute intervals, beginning at 11am and ending at 2pm. There will be live entertainment, food, and beer for sale throughout the day. The official après party will run from 2pm to 5pm. For additional information and a map of the course,



visit the Monster Mud Run page on our Website. The First Annual Halloween Monster Bash in the Bunyan Room will follow the Monster Mud Run, starting at 8pm and featuring live music with the Running Gags out of Portland, Maine. Cash prizes will be given out for best costumes. This

is a 21+ event with no cover charge. For a complete list of events, New England Pass information, and online Monster Mud Run registration, visit www.loonmtn.com.

Oktoberfest with Live **Oompah Music**

Enjoy an evening of food and fun and live oompah music! Hors d'ouevres begin at 5:00p.m. on Oct. 23 and the sit down dinner begins at 6:00. Both will feature great German fare. Reservations required. This is a BYOB event. Event Fee: \$22.95 per adult, \$12.95 per child plus tax and tip. 460 Monadnock Street, Troy, NH, phone: 800-242-6495.

Humane Society Walktoberfest

10/1/2011, (9:00AM) Every dog has its day . . . This is it! Join us at Anheuser-Busch in Merrimack for a fun filled day for dogs and families! Raise pledges, walk your dog, and spend the day all to benefit the shelter's pets. Event Fee: Contact for details. 221 Daniel Webster Highway, Merrimack, NH, 595-1202.



Great locations for holiday parties! The Red Blazer is perfect for small, gatherable. Let us bring our kitchen to you. From your basic backyard BBQ to a formal wedding ings of 35 guests or use our main dining room with its two story stone fireplace and reception of 2000 or anything in between...we cathedral ceiling in conjunction with our will impress you and your guests every time. deck, forge and fox den areas to accommodate · Full service bakery on site. From simple to up to 200 guests. sophisticated, our pastry chef can help you 72 Manchester Street, Concord · We have several areas and rooms to choose design the perfect wedding cake. from for hosting showers, rehearsal dinners, • For more information on our function wedding receptions and just about any kind of rooms and menus, please visit our website at Web: theredblazer.com event you can think of. www.theredblazer.com or contact our func-Email: tamra@theredblazer.com · Full service catering and bar service availtion coordinator. Halloween **OctoberFes** Oct. 7 • Specialty beer battered variety of 35 pub items. Featuring "The Dusty Gray Band" Oct. 29 starting at 8pm. draft beers! \$5 Cover • Starting at 8pm Band "Chafed" starts at 9 along with DJ Mad Dog.

Pizza bar, many fun promos. Great prizes for costumes!

New Hampshire Film Festival set for Oct. 15-18

The mission of New Hampshire Film Festival (NHFF) is to celebrate the art of filmmaking. NHFF unites highly talented students, professional filmmakers and screenwriters with industry experts, educators, avid movie-goers and film connoisseurs from around the globe for a highly interactive weekend of nationally recognized and undiscovered gems. The New Hampshire Film Festival, the state's only event of its kind, will take place October 15-18th in historic downtown Portsmouth, New Hampshire. The festival is one of the largest in New England, screening approximately 60 films. As many as 3,000 people have attended the films, seminars, ceremonies and parties in the past.

RiverFire comes to Berlin

Voted "Best of NH 2007" by New Hampshire Magazine. RiverFire burns bigger and brighter every year! This year includes children's Halloween costume parade, bouncy house village, games, face painting, mouth watering food vendors, music, hot air balloon rides & a haunted village. At dusk the fires on the river will light up the sky along with the glowing carved pumpkins on the bridge. This fun family event has something for everyone. Please find us on Facebook www.facebook.com/riverfire.berlinnh for the



latest updates and information. Saturday, October 22nd, 2011, Northern Forest Heritage Park, 961 Main Street, Berlin, NH, 603-752-6060.

Autumn Express

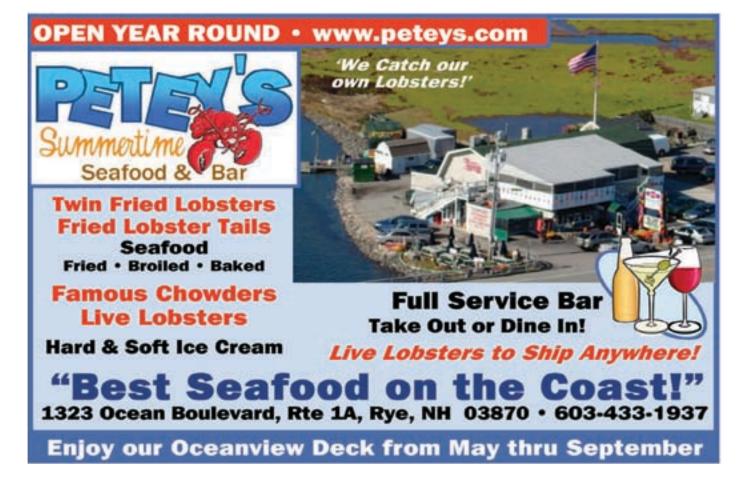
Notch Train excursion, hosted by the Kiwanis Club of Mt. Washington Valley. This is a fundraiser to benefit local children's charities, and the public is warmly invited to participate. The train departs Conway Scenic Railroad's vintage train station in North Conway Village at 11:00 and returns at 4:00. Included in the excursion is an hour's layover at Crawford Station. Passengers are encouraged to get off

the train, stretch their legs, and explore their beautiful surroundings. This is the last Notch Train of the 2011 Season! Event Fee: Coach \$50; First Class \$65; Upper Dome \$90.

8th Annual Sidewalk Sale

10/8/2011, (9:00AM)

Spend your holiday weekend at Settlers' Green Outlet Village and get AMAZING deals! Save even more on apparel, shoes, gifts, etc. at over 60 brand name outlet stores including J. Crew, Banana Republic, Adidas, Nike, Reebok, and more. 2 Common Court, Unit C13, North Conway, NH, phone: 603-356-7031.



Sunday Champagne Brunch Cruise

Sunday Champagne Brunch Cruise is a wonderful Champagne Brunch with Jazz entertainment aboard the M/S Mount Washington while you cruise Lake Winnipesaukee, the most beautiful scenic cruise in New England. Lake Winnipesaukee is the largest Lake in NH and covers 72 square miles. This crystal clear natural body of water is spring fed and surrounded by 3 mountain ranges. It contains more than 240 habitable Islands. There is no better way to see New Hampshire's natural wonders. From Weirs Beach at 10 AM, 12:30 PM. From Alton Bay at 11:15. For more information call 603-366-5531 or go to www.cruiseNH.com. Event Fee: Adult \$43, child \$22 Price includes cruise, brunch and mimosa or champagne for adults over 21. 211 Lakeside Ave., Weirs Beach, Laconia, NH, phone: 603-366-5531.

Second Annual Brookford Farm Quark Festival

Join us this October 9th (the Sunday of Columbus Day Weekend) for a celebration of real food, local culture, and the harvest at the second annual Brookford Farm Ouark Festival. Sample our delicious artisanal cheeses, including



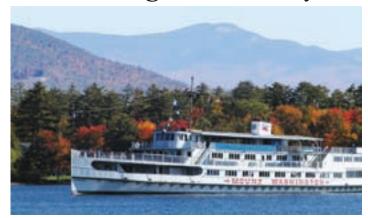
the festival's namesake Quark, as prepared by famed local chefs and restaurateurs, as well as many other dishes made with our renowned pasture-raised beef and pork, organic vegetables, and dairy products.

But the Quark Festival is not only about delicious food – you can also meet local artisans, listen to great music, enjoy the tales of puppeteers and storytellers, and watch a film in the heifer barn. Workshops on traditional

crafts like beekeeping and food preservation will also take place, as well as kids' crafts like pumpkin-carving and facepainting. For kids of all ages, we'll have hilarious events like cow pie bingo, bobbing for kohlrabi, a cake walk, and of course, hayrides and farm tours through the beautiful fall countryside.

Suggested donation \$5 per person.70 Sligo Road, Rollinsford, NH, phone: 603-842-4682.

Fall Foliage is Beautiful on Lake Winnipesaukee



Fall Foliage & Sunday Brunch Cruises

Join us aboard the M/S Mount Washington and enjoy the spectacular scenery on Lake Winnipesaukee in all its splendor. Relax in inside lounges or on outside decks. Breakfast, lunch and cocktails available on board.

From Weirs Beach daily at 10 AM & 12:30 PM From Wolfeboro: Monday-Saturday 11 AM From Alton Bay: Sunday 11:15 AM

Complete schedule on line: www.cruiseNH.com



Dinner Dance Cruises

Enjoy a sunset cruise with dancing to live music and a delicious buffet dinner. Sunday Afternoon fall foliage dinner cruises through October 16. Halloween Masquerade Ball: October 22. 7–10 PM.



Saturday: 6-9 pm Sunday: 4:30-7 pm

603-366-5531 • 1-888-843-6686





246 W. Main St., Hillsboro 464-3053



HENNIKER: Looks like new condo in Henniker. Near ski area, golf, other recreation. Three floors, 2-3 bedrooms, 2ba, w/d, deck. #1725 \$148,900.



DEERING: Just look at the 50 mile view--WOW! Not to mention the perennial garden, a 4 stall barn with electricity, water and phone lines. The open concept "Greatroom" has kitchen, liv. rm and din. rm with cath. ceilings overlooking this spectacular view. Three bdrms, 3 baths, fam. rm, 2 car gar., stream, pond on 15.5 acres. #1726 \$349,000.



SALISBURY: Not many of these left, a camp on one acre with a fireplace, front porch and a brook on two sides. Nature abounds in the private setting with hunting, fishing or swimming just outside your door. #1722 **\$57,000**



BENNINGTON. Shades of Newhart - stately 1900's New Englander with 8 acres. Three outbuildings plus a garage. Shining hardwood floors, amazing built-ins, heated wrap-around porch and separate screen porch, 2 fireplaces, 4 bedrooms, front and back stairways, over 5000 square feet.....too much to mention. #1643 \$399,000



HILLSBORO: Cute 2 BR cottage on over 3/4 acres. Outbuilding for workshop/ storage. On a dead-end, public road. Access to 3 beaches, swimming, fi shing, and near to other recreation including hiking, golf in the summer. #1715 \$59,900



ANTRIM: Large 5BR home with great master, spacious LR and DR. Large barn currently home to 2 horses. Rural setting with easy commute to Concord or Keene. #1723. **\$269,900**

Ghosts on the Banke

10/28/2011 (6:00PM)

Event Fee: Tickets are \$6.00 per person.

Come and meet the Ghosts on the Banke at Strawbery Banke's famous Halloween celebration. Long-dead sea captains, 17th century shopkeepers and wayward pirates haunt the streets of Portsmouth's oldest neighborhood as you trick or treat safely from house to historic house.

14 Hancock Street, Portsmouth, NH, 603-433-1100.

Vintage Car Show at Canterbury Shaker Village

10/15/2011 (9:00AM)

Event Fee: \$17 adults, \$8 children, age 5 and under free, \$42 family rate (includes 2 adults and 3 children)

The White Mountain Model A Ford Club joins Canterbury Shaker Village for a 'shine-only' display of vintage automobiles. Come for a tour, stroll the grounds, and marvel at the preservation and restoration of these classic and antique vehicles. Sponsored by Valpey Financial Services, Inc., 288 Shaker Road, Canterbury, NH, 603-783-9511.









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Harvest Day at Muster Field Farm Museum

Muster Field Farm Museum, Harvey Road, North Sutton -- Celebrate a local, homegrown, homemade New Hampshire harvest on October 2, 10 a.m. – 4 p.m. Special events include open hearth cooking and guided tours from 1-4 p.m. in the Matthew Harvey Homestead, c. 1787, and traditional and contemporary fiddling and folk music in the Pillsbury Barn, c. 1872. Explore exhibits and activities from weaving, threshing, blacksmithing and basket making, to cider making, rug braiding and more. Browse a great selection of books on traditional New England life, enjoy homemade soups and bread, and purchase seasonal produce and local products from the farm stand.

General admission is \$5; free for children 6 and under. Info and directions: 603-927-4276, or visit www. musterfieldfarm.com.

The Craftworkers' Guild Holiday Craft Shop 10/1/2011, (10:00AM)

Over 50 artisans are showing their handmade work at the Harvest Craft Shop located in the historic Kendall House. Crafts include hand-thrown pottery, paper, fiber



and fabric arts, jewelry in silver, gold, beads and recycled materials, glass and wood ware, gourmet treats, paintings and more.

The Craftworkers' Guild is a non-profit organization that sponsors educational programs open to the public, and provides grants and scholarships supporting arts and crafts. Free admission and parking, 5 Meetinghouse Road, behind the Library, Bedford, NH, phone: 603-472-8109.

Fall Foliage Art Studio Tour

10/8/2011, (10:00AM)

Come see the best show in the country-autumn in New England! While you enjoy nature's artistry, visit our own local talent during our 4th annual Fall Foliage Art Studio Tour.

25 artists of the Monadnock Region open their studios for one glorious weekend in Keene, Swanzey, Rindge, Nelson, Stoddard, Spofford, Antrim, and New Ipswich, NH.

Landscape and portrait painters, jewelry, fiber works and pottery, fabulous work of all kinds, on a self-guided tour. Preview and maps available on website.

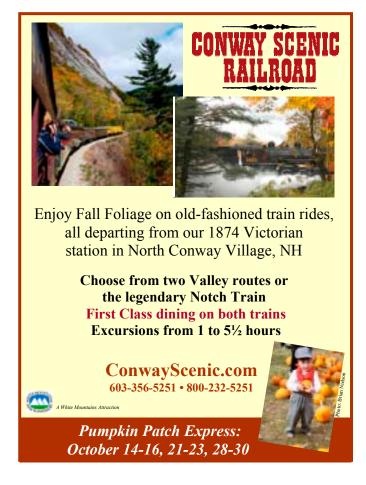
Opening Reception Sunday, Oct. 2nd, The Works Bakery Cafe, Main St., Keene, NH - 7-8:30pm. Pipe Dream Studio, 30 Hale Hill Rd.

Antiquarian and used book fair

10/22/2011 (10:00AM)

Event Fee: Adults \$3. Under 18 Free

Booksellers from around New England will have used books and/or postcards to sell at the Peterborough Town House. This event will benefit the Monadnock Area Transitional Shelter, serving homeless individuals and families in the Monadnock region. One Grove Street, Peterborough, NH, 603-562-7963.





- Indoor & Outdoor Pools & Hot Whirlpool Spas
 - Boating & Stocked Fishing on Shadow Lake
 - Entertainment in our Thunderbird Lounge
- Saunas Game Room Fitness Room Tennis
- Gift Shop Mt. Bike Trail Guided Trail Hikes NIGHTLY ROOM RATES \$89. - \$149.*

*PLEASE NOTE: Tax & Gratuities Extra, Excluding Holidays & Peak Foliage Periods. Subject to Rate Change & Availability.

For Reservations Call 1-800-343-8000 www.indianheadresort.com (603) 745-8000

13th Annual Chili Challenge at Waterville Valley

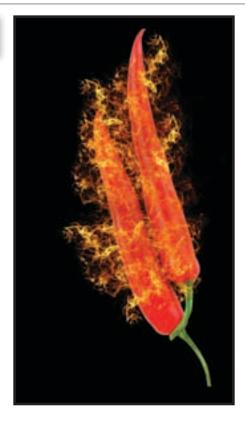
10/1/2011, (12:00PM)

Join us in Town Square while the restaurants of the Waterville Valley area compete for the title of King of Chili! Admission gets you samples of all the chili and a beverage. It's a meal! Then, vote for your favorite chili... the winner is crowned "King of Chili" around 2:30. Free concert at the gazebo Additional Information: 2010 Winner - Coyote Grill Chili Challenge ~ From noon until the chili's gone (somewhere near 2pm)! Event Fee: Contact for details. Waterville Valley Resort Town Square, Waterville Valley, NH, phone 603-236-8175.

Chili Cook Off and 5K Road Race

10/1/2011, (10:00AM)

2011 Fall Festival and Chili Cook Off Saturday, October 1st Schedule of Events: 7:30 a.m. - 5K Road Race Registration Begins (Water Street, near Common Man Restaurant) 9:00 a.m. - .5-Mile Kids Fun Run begins (Water Street, near Common Man Restaurant) 9:30 a.m. - 5K Road Race Begins (Water Street, near Common Man Restaurant) 10:00a.m. - Fall Festival/Chili Cook off begins!! (Visitor Center) Vendors



(Visitor's Center Park) 10:00 a.m. to 2:30 p.m. - Music 11:00 a.m. to 2:30 p.m. - Chili Cook-Off Tasting and Balloting 11:00 a.m. - Pie Judging Begins 1:00 p.m. — Second

Annual Hot Head Competition 3:00 p.m. - Presentation of the Chili Cook-Off Awards & Apple Pie Auction. Event Fee: \$5 to purchase a ballot and taste up to 30 chili entries. 5K Road Race \$20. 130 Broad Street, Claremont, NH, phone: 603-542-7019.

It's On The House Microbrew Tasting & Auction

10/13/2011, (5:30PM)

Join us for an evening of great tasting and festivities at "It's on the House," a microbrew fundraising event benefiting NeighborWorks® Greater Manchester. Attendees of "It's on the House" will sample a variety of microbrew beer while enjoying music, laughter, a live and silent auction, and fun food fare. Over 20 microbrews will be offering a variety of samples from Budweiser, Red Hook, Shipyard, Long Trail, Smuttynose, Woodchuck Cider, Saranac, Woodstock Inn Brewery to name a few! All for a ticket price of only \$25! 700 Elm Street, Manchester, NH, phone: 603-626-4663.

Six Gun City Haunted - A Ghost Town Spooktacular

10/1/2011, (11:30AM)

Event Fee: Contact for details.

October weekends will never be the same! At Six Gun City, you'll be (trick or) treated to a Halloween adventure you'll never forget! Come and join in the fun--if you dare!

1492 Presidential Highway, Route 2, Jefferson, NH, phone: 603-586-4592.



September 2-December 4

Infinite Mirror: Images of American Identity

America's self image is explored through paintings, prints, photographs, and video by 42 artists whose insightful works reveal the triumphs, tragedies, relationships, and traditions that inform our notions of nationhood.

Also on exhibit September 2-October 2

Figuratively Speaking

Portraits from the Thorne's Permanent Collection including paintings, prints, and photographs by Corneille, Francisco Goya, Alexander James, Rockwell Kent, Robert Mapplethorpe, Fritz Scholder, and others.



Wisdom to make a difference.

Thorne-Sagendorph Art Gallery | Keene State College | Keene, NH www.keene.edu/tsag | 603-358-2720



October 8, 9, 10 • 2011



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Saturday Ride Special • 8^{AM}-2^{PM} • \$15 ALL RIDES Monday Only • Seniors 60+ older \$4

Junction of Routes 113 & 109 - Center Sandwich, NH Information call (603) 284-7062 and visit our website at www.thesandwichfair.com

Backstage Pass: Rock & Roll Photography Opens

Opening Preview on Thursday Evening Oct. 6 Features Mama Kicks. Rock out at the Currier Museum of Art on Thursday, Oct. 6 as Mama Kicks plays for the opening of Backstage Pass: Rock & Roll Photography. The exhibition opens to the public at 6pm, with Mama Kicks taking the stage from 7pm to 8:30pm. FREE with museum admission.

Backstage Pass was organized by Maine's Portland Museum of Art, which broke records for attendance during the show's run there in 2009. The Currier is the only other venue to present this exclusive collection of more than 150 Rock & Roll photos.

This exhibition provides a portal into the musical and cultural history of Rock & Roll, from its development in the 1950s to its influence on the sounds and styles of future generations. Studio portraits and candid outtakes of famous Rock & Roll stars range from Elvis Presley, Jimi Hendrix and the Beatles to Madonna, Courtney Love and Bob Marley.

The relationship between Rock & Roll and photography is intimate and profound. Rock musicians' careers are predicated on a cult of personality—the ability to strike a pose and live the life—just as much as their command of an instrument. Photographers have flocked to rock musi-



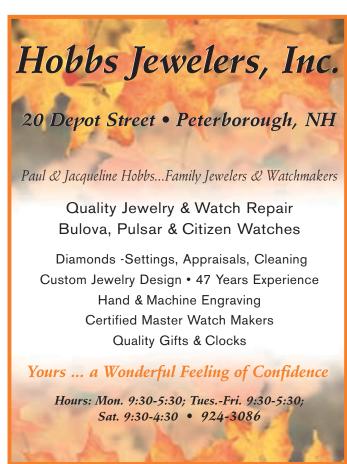
cians for the fleeting opportunity to capture celebrity both on and off stage. Backstage Pass features images taken of famous musicians including The Rolling Stones, Eric Clapton, Bob Dylan, Johnny Cash, Janis Joplin, The Who, Patti Smith, John Coltrane, Chet Baker, Grace Jones, U2, Moby, and Kurt Cobain, among many others. These classic images were captured by more than 50 photographers including Lee Friedlander, Kate Simon, Laura Levine, Baron Wolman, Bob Gruen, Jim Marshall and Lynn Goldsmith.

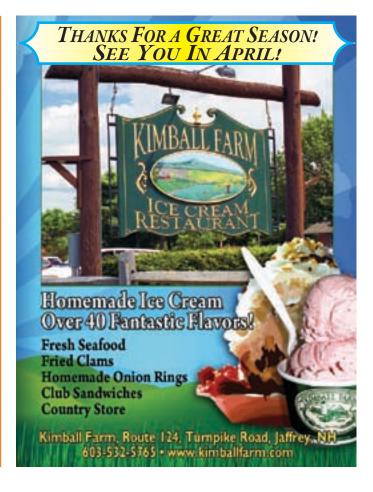
Presentation of this special exhibition at the Currier



is funded by TD Charitable Foundation with additional support from RiverStone Resources, LLC, E & R Laundry and Dry Cleaners and the Botnick Family Foundation, with media sponsorship from Rock 101 and the Morning Buzz.

The Currier Museum of Art is located at 150 Ash Street, Manchester, NH. Museum hours are: Monday, Wednesday, Thursday, Friday and Sunday, 11am – 5pm; Saturday, 10am – 5pm. Closed Tuesday. Open 11am – 8pm the first Thursday of each month. Museum admission: adults \$10; seniors \$9; students \$8; children 17 and under are always FREE. Free to all on Saturdays from 10 am – 12pm. The Currier welcomes visitors with disabilities and special needs, therefore the museum is wheelchair accessible and offers FM headsets for sound amplification for all public programs. To get more information, visit www.currier.org or call 603.669.6144 x108.







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To Save You Money

We have access to discounted, limited-time offers and exclusive benefits you cannot obtain on your own.

To Personalize Your Vacation

Through our global network of trusted travel partners, we can custom-tailor your vacation to perfectly match your individual needs and desires.

To Be There When You Need Us

Sometimes the perfectly planned dream vacation hits snags, like a missed plane connection, a front desk clerk who can't find your hotel reservation or a medical emergency. When you book with us, all you have to do is make one simple phone call and we will handle the rest.



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Don't just take our word for it, here's what recognized travel experts have to say about compelling reasons to consult a travel professional:

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"Why do I still like agents? A competent travel adviser can be your greatest asset when you're planning a trip. Good travel agents have an edge over almost any other seller of travel. They know what you want. They speak your language. And they're there for you when you run into trouble."

> Christopher Elliot, ombudsman, National Geographic Traveler magazine

THE WALL STREET JOURNAL

"It's clear agents can likely save travelers big money and help set a realistic itinerary. Even where they weren't cheaper, the agents competed with what we could find on our own. And we were impressed where they did save us money, in particular with hotels."

Jane Hodges, Wall Street Journal



"Having a travel agent advise you is now more important than ever," as fees, surcharges, and other travel restrictions have become more confusing for consumers. "Travel is one of the most complicated purchases."

> Henry Harteveldt, Travel Industry Analyst, Forrester Research

Center, watch for further details. At Colebrook Elementary School Gym, Dumont Street. Colebrook Elementary School, Colebrook, NH, phone: 800-698-8939.

hear the great music and watch. Call Gale Wood 603-380-6485. Event Fee: 8-11 PM cost usually \$8.

you dance! And if by chance you can't, you can come to

Harvest Fair-Bounty of the Great North Woods

10/1/2011, (10:00AM)

Unique regional products and produce, crafts, gifts, food and fun is what you will find in Colebrook at our Harvest Fair! Kids' Activities added this year. Unique local talent, club demonstrations, and a farmers' market will amaze you! Get a kick out of participating in the Annual Chili Challenge. There is also a Harvest Ball at the Tillotson

Gilmanton Contra Dance

10/8/2011, (8:00PM)

What is Contra Dancing? Contra Dancing - traditional dance for all ages and skill levels, couples and singles. All dances are taught. No partners are necessary even for the workshops! Carry in clean soft soled shoes, a water bottle, and prepare to have fun! It's a non-smoking, alcohol free environment for joyful exercise with great music! Come and see the dancing and hear the live band play jigs and reels! When you get the chance to sit it out or dance, I hope

Pittsburg Fire Dept. Auction

10/8/2011, (10:00AM)

At the Pittsburg Fire Station bidders will gather at 10am to claim some wonderful items. Come browse and bid on a large selection of Antiques, Collectibles, Many new & used items including some Ethan Allen furniture.

Pittsburg Fire Station Pittsburg, NH 03592 Phone: 603-237-8939













Golf

What is a slice?

The slice is a shot that curves frustratingly to the right. It is the most common fault in golf. The slice occurs because the golfer imparts some left to right sidespin to the ball in addition to backspin. This is caused by hitting the ball with the clubface aimed to the right of the direction in which the club is being swung.

The fundamental cause of the slice is the clubface being open at impact. When I say this, I mean the clubface is open to the swing path (the direction the clubhead is traveling). Another way to put it is that your clubface is looking right of the direction in which your clubhead is moving. Your clubface can be perfectly square toward your target, but if you are cutting across the ball (outside-toinside), you are going to get a slice.

If you cut across the ball and your clubface is square to your swing path you will get a pulled shot to the left. If you swing straight down the target line and your clubface is open (open to your swing path), your ball will take off straight and then slice. Your goal during the swing is to have the clubhead travel straight down the target line (for the period just before impact, during impact, and just after impact) with the clubface square.

When the ball is struck by a clubface that is open to right, the force imparts a spin to the right (clockwise) to the ball, as well as some backspin. The spinning causes

a lower air pressure on one side of the ball. It.s like the baseball pitcher intentionally putting sidespin on a pitch to make it curve. The faster he can make it spin when he throws it the sharper the pitch will curve.

A golf ball spins on every golf shot. The question is: Which way will it spin? If it spins straight backwards around a horizontal axis, like a car tire spinning backward, you.ll have a straight shot with backspin, which will help get the ball into the air. If it spins toward the right around a vertical axis like a merry-go-round, you.ll wind up with a ground ball because there is no backspin to create the lift necessary to get the ball up in the air. If you combine backspin and sidespin, you wind up with a slice curving off to the right. Most shots will have a limited amount of side spin. Those will be the fades and draws.

What types are there?

The three basic types of slices.

The Pull Slice starts to the left and then curves back to the right side.

The Regular Slice starts out straight and then curves to the right.

The Push Slice starts to the right and then curves further right.

Which problem to correct first? Swing path or Clubface?

You will have much greater success working to control the swing path first, because you can measure your progress be viewing your divots or scuff marks on the practice tee. Also you may find the faults that cause the outside-toinside swing path also create your open clubface position.

The outside-to-inside swing is the biggest obstacle



to playing good golf that most golfers will ever face. With an outside-to-inside swing, if the clubface is square to the swing path you will have a pull. This is a shot that goes straight left. If on the outside-to-inside swing the clubface is closed (aimed to the left of the swing path), you will have a pull hook that starts to the left and then hooks further left.

Finally, if the clubface is open (aimed to the right of the swing path) you will have a pull slice that starts to the left and then slices back to the right. So when you have an outside-to-inside swing path you can actually be hitting a straight shot (yes, straight left) or a slice or a hook, all of which start to the left. Work on correcting only one fault at a time or you will become confused and frustrated. After you correct your outside-to-inside swing, you may still slice because of the open clubface. Then when you work on squaring the clubface your slice will be gone.

Written by Joe Davidson www.SimpleGolf.com







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