



IN **New Hampshire**

SEPTEMBER 2012

Your Guide to What's Happening in the Granite State

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News

New Hampshire Furniture Masters invite you to the Annual Auction at Currier Museum of Art

MANCHESTER – On Saturday, September 22, 2012, the New Hampshire Furniture Masters host their annual, live auction at the Currier Museum of Art, 150 Ash Street, Manchester, NH, www.currier.org. This is the fourth year for the event at the Currier Museum, an institution which holds works by several of the Masters in its permanent collection. This year's event, Unique Furniture with Style: New Hampshire Furniture Masters, features a rich array of furniture by sixteen Furniture Masters, one Guest Artist, three Emerging Artists, and two participants from the Furniture Masters' Prison Outreach Program. These works will be on display to the public at the Currier on Friday, September 21 from 11:00 a.m. to 5:00 p.m. and on Saturday, September 22 from 10:00 a.m. to 5:00 p.m.

The auction gets underway Saturday evening at 6:00 p.m. with the traditional gala reception and perennially popular silent auction. The silent auction

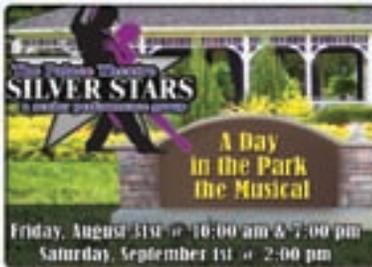
features smaller, modestly priced handmade items by the Masters and serves as a prelude to the live auction which begins at 7:30 p.m. with auctioneer Stephen Schofield of Scofield Auctions, Inc. (License #2272) presiding.

Pre-Auction Display

All 2012 auction pieces are on public display at the Currier during regular visitor hours on Friday, September 21 and Saturday, September 22. Museum hours are Friday from 11 a.m. to 5 p.m. and Saturday from 10 a.m. to 5 p.m., with free admission between 10 a.m. and 12 p.m.

On Saturday, September 22 at 2:00 p.m., Jon Francis of Bien Fait Decorative Arts Valuation Services, LLC will present "Unique Furniture with Style: How Does an Appraiser Think About Uniqueness? Style?" The illustrated talk will be held in the Currier's Yellow Classroom, located on the Museum's lower level.

Tickets to the event are \$75 per person and entitle the holder to attend the gala reception and auction and receive a color catalogue documenting the season's creations. To view the pieces, purchase tickets or obtain additional information, visit the website at www.furnituremasters.org or call (603) 898-0242.



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Wings of Hope Butterfly Release

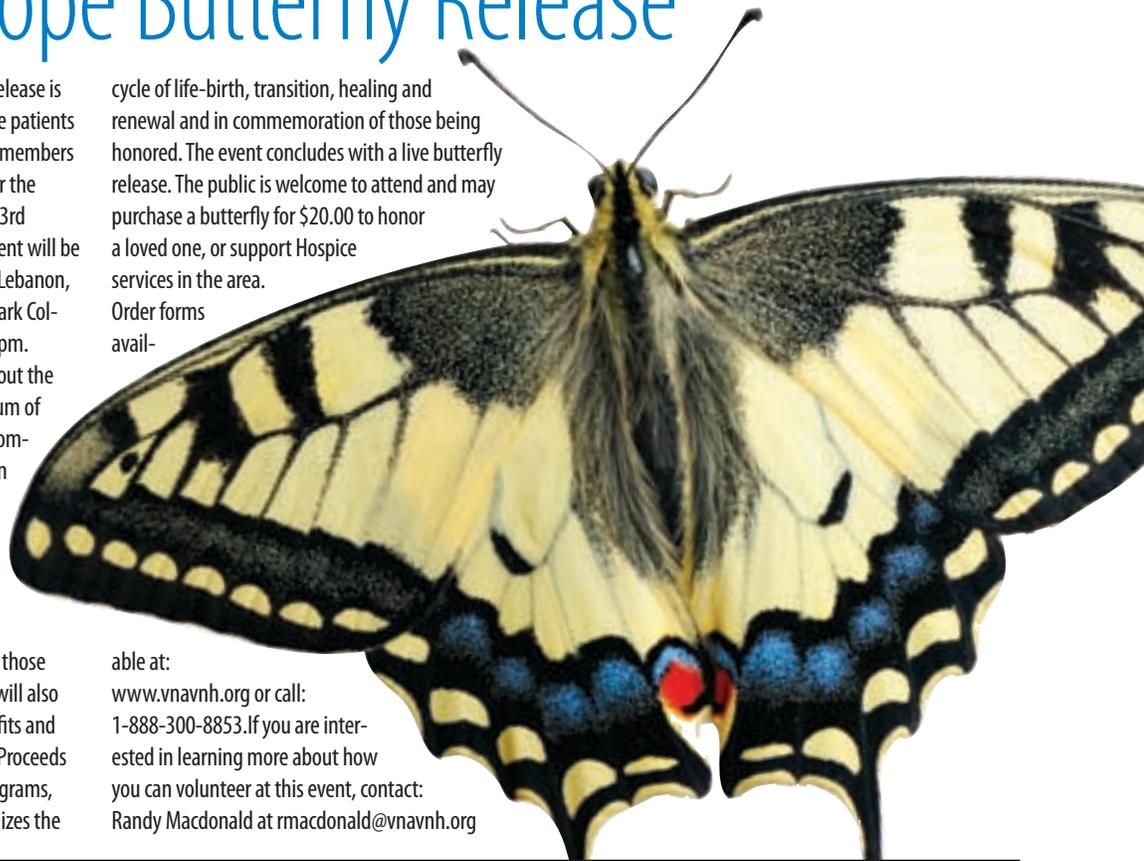
LEBANON - The Wings of Hope butterfly release is a ceremony of remembrance of former hospice patients that provides a unique opportunity for family members and friends to come together publicly to honor the memory of those who have passed away. The 3rd Annual Wings of Hope sm butterfly release event will be held at two locations this year: Colburn Park, Lebanon, NH on Saturday, September 8, 1-2pm, Landmark College, Putney, VT on Sunday, September 9, 1-2pm.

Guest speakers will be on hand to talk about the importance of hospice services in the continuum of healthcare and the impact it has in our local communities. Family members who participated in Hospice services will recount their personal stories. Local dignitaries will also be present to read names of those honored. Local musicians and singers will perform heartfelt pieces of music.

In addition to providing a venue to honor those hospice patients who have passed, the event will also provide education and awareness of the benefits and services available through hospice programs. Proceeds from the event go to support Hospice care programs, patients and their families. A butterfly symbolizes the

cycle of life-birth, transition, healing and renewal and in commemoration of those being honored. The event concludes with a live butterfly release. The public is welcome to attend and may purchase a butterfly for \$20.00 to honor a loved one, or support Hospice services in the area. Order forms available at:

www.vnavnh.org or call: 1-888-300-8853. If you are interested in learning more about how you can volunteer at this event, contact: Randy Macdonald at rmacdonald@vnavnh.org



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Golf

Weight Shift Two Step

To hit the long ball you have to shift your weight properly. Improper weight shift is the major cause of lack of distance. Assume a narrow stance using a mid-iron. Take several practice swings. Begin your backswing by lifting your left foot slightly off the ground.



As you initiate your downswing replace your left foot and then lift your right foot as you follow-through. Trouble with this drill may indicate a weight transfer problem. You will know immediately if you are not shifting your weight back and

then forward properly.

Purpose

To detect an incorrect weight shift. If you are struggling through a round hitting fat shots (hitting under the ball) and/or topped shots (hitting near the top of the ball) your problem may be an incorrect weight shift. It's an easy habit to get into and just as easy to break - if you recognize the symptoms right away. This drill provides you with a simple "on course" detection method. If you have trouble doing

this drill you have found your problem. Concentration and correct repetition of this drill will solve your weight shift problems. To improve your footwork and gain distance. Proper weight shift is necessary to hit the long ball. Learning a proper weight shift will add 10 yards or more to your shots. This drill will also help you stay balanced and light on your feet throughout the swing. If your weight is back on your heels, this drill will help you get your weight more centered. To build tempo. Tempo means a backswing and downswing with the same smooth rhythm. It should be a balanced one - two type of action. a fast backswing.

Do's and Don'ts

Remember this drill can be used as an "on course" diagnosis of weight shifting problems.

Five in a Row Drill

Put a ball down 2 feet from the hole. Now lay 4 more balls in a straight line back from the first ball at one or two foot intervals. Mark their positions with tees or coins. Putt the ball nearest to the hole, then the next and so on. If you miss a putt you have to start over. Practice until you can make 5 in a row. When 5 in a row becomes too easy, make it more difficult by putting two or three balls from each distance. The rules



are the same, if you miss a putt you start over at the beginning.

Purpose

To increase your putting concentration in a practice pressure situation. This drill makes you concentrate on every shot because if you miss one you



have to start over. Concentration means going through your normal pre-shot routine. Do not just step up and bang the balls rapid fire. To pressure proof your putting stroke. This is a good drill to do at the end of practice, when you are about ready to go home. It will put a lot of



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Golf

pressure on you to make five in a row. Take your time and pretend the outcome of the match is depending on each putt. If you do not make an attempt to simulate pressure in practice, you will never handle it when the time comes. To make good use of your putting practice time. It is important to remember that the majority of your putting practice should be spent at distances within 12 feet.

Do's and Don'ts

Experiment, you can also adapt this game for longer putts. To start, pick a nice level part of your practice green. As you gain confidence try it with a hole that has more slope.

Perfect Putting

Watch the great putters. They all have differences in style, but there are certain key traits they share. Learning these traits and integrating them into your game through practice will give you a head start toward developing your own successful putting stroke. The best place to watch good putters is in their natural habitat: on the practice green. Notice how they view the green from different angles to judge break and grain. Observe how they set up to putt the same way each time. This is all part of their

standard pre-putt routine.

Purpose

Good putters share the following traits:
 Confidence (from repeated success through practice)
 Eyes over the ball
 A light grip, firm wrists and relaxed arms
 Head still and down
 A low and slow takeaway
 An accelerating stroke
 Control distance by the length of their stroke
 Mostly an arm and shoulder movement
 Shoulders square to the target
 Putter blade square and vertical to the ball
 Focus on an intermediate target spot

Long follow-through toward the hole
 Some golfers use a popping stroke when putting as opposed to a smooth steady one. Some use a "wristy" stroke. You can be a "hard charger" type putter, or a "die it in the hole" type. The stance may be open, closed, or square but eyes are always over the ball and the shoulders are square to the target. The stance may be upright or crouched. Balance is whatever keeps the head and body still. Your grip is a simple matter of taste, feel, comfort, and success.

Do's and Don'ts You must practice until these skills become part of your game.

written by Joe Davidson www.SimpleGolf.com



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An apple a day

An early spring bloom followed by a hot summer means early apples in New England, beginning with varieties like Ginger Gold, Jersey Mac, and PaulaRed. The crop is running one to two weeks ahead of schedule in many locations, meaning that PaulaReds are already available for picking, and McIntosh could be ready as early as Labor Day weekend. Check your orchard's listing and click through to their website at Find a New England apple orchard to see where they

are available.

PaulaRed apple

PaulaReds are striking, red in color with light yellow or green striping and prominent lenticels, the tiny dots on an apple's skin through which it respire. PaulaReds have a sweet-tart flavor with a hint of strawberry. Their flesh is white, firm, and slow to brown. They are good for both cooking and fresh eating. PaulaReds launch the fresh harvest but they are not available for long and should be eaten soon after picking, as they do not store well.

PaulaRed is a relatively new variety, discovered in Sparta Township, Kent County, Michigan in 1960, by grower Lewis Arends, who named the new variety

after his wife, Pauline. PaulaReds came from a chance seedling near a block of McIntosh trees, and their sweet-tart flavor and two-toned color suggests they may have McIntosh in their parentage.

Here is a cool summer recipe featuring PaulaReds and another local ingredient, fresh mint.

Baked Apples with Fresh Mint

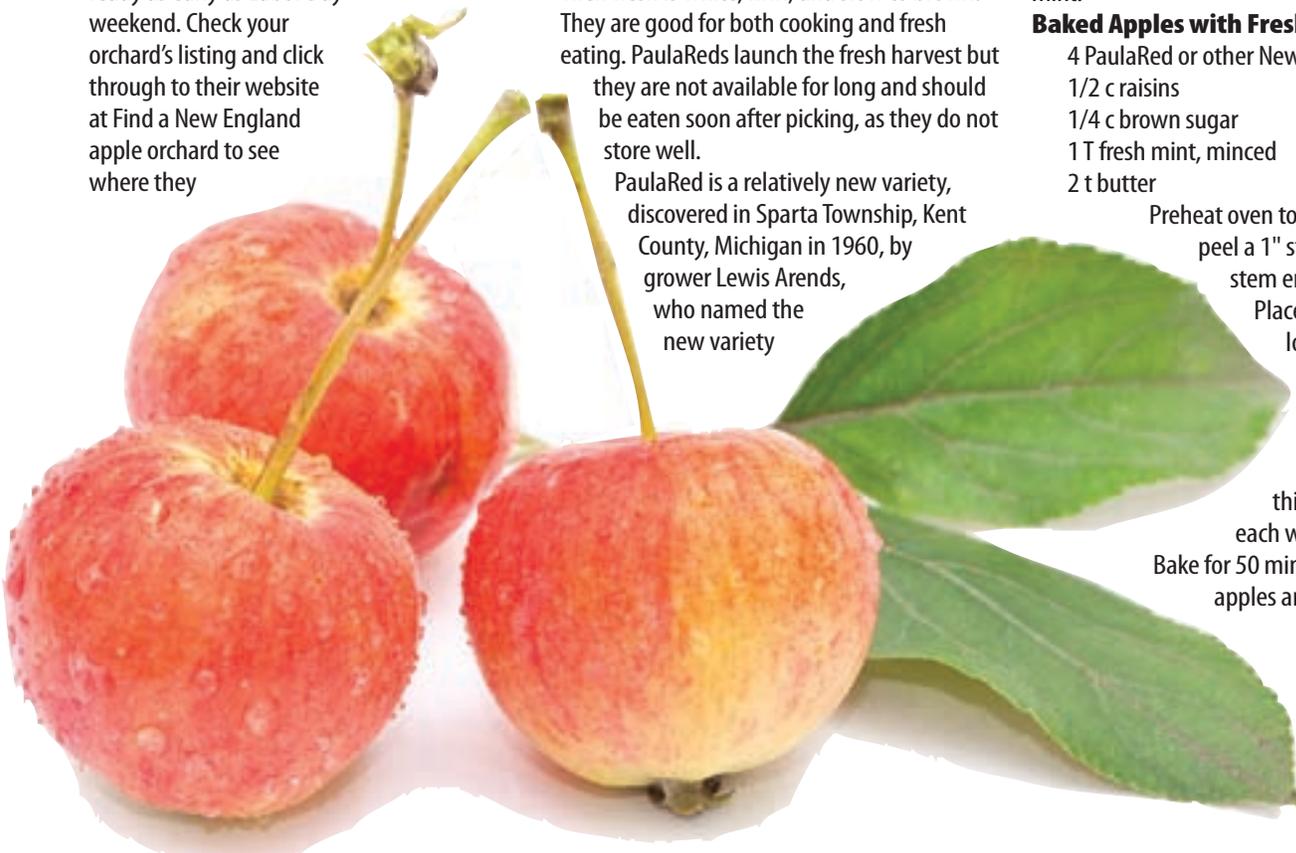
- 4 PaulaRed or other New England apples
- 1/2 c raisins
- 1/4 c brown sugar
- 1 T fresh mint, minced
- 2 t butter

Preheat oven to 350°F. Core and peel a 1" strip around the stem end of each apple.

Place apples in a shallow baking dish.

Combine raisins, brown sugar, and mint, and fill apples with this mixture. Top each with 1/2 t butter.

Bake for 50 minutes or until apples are tender.



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One of the ways Americans have made the apple distinctly our own is in the kitchen. Of course there is the Waldorf Salad, introduced at the Waldorf Astoria Hotel in New York City in 1893. The original recipe of maître d'hôtel Oscar Tschirky comprised diced red-skinned apples, celery, and mayonnaise. Eventually, chopped walnuts were added to the mix, and today a wide variety of apples of any color can be used to make this unique salad.

Then there are a trio of desserts that share simple crusts and colorful names: Apple Brown Betty, Apple Cobbler, and Apple Pandowdy. All were favorites in early New England for their economy and ease of preparation, and, of course, their rich apple flavor.

Apple cobbler has a thick, biscuit-like crust over a deep-dish filling. In some versions, the crust encloses the filling like a pie, in others the batter is dropped in spoonfuls on the top. While popular in New England, cobblers may have originated in Europe, deriving their name from their uneven crust resembling cobblestone streets.

Apple Brown Betty is a pudding-like dish featuring apples baked between layers of buttered breadcrumbs. Betties also have European roots, originating in England and closely related to the French Apple Charlotte. This was a popular dish during Colonial times, although the name Apple Brown Betty only dates back to the mid-19th century.

Pandowdy is another deep-dish apple dessert, spiced and sweetened with maple syrup, molasses, or brown sugar. Pandowdy differs from cobbler in that its biscuit-y topping gets pushed down into the fruit as it bakes, allowing the apple juices to bubble up through. Apple Pandowdy has been traced to the early 1800s, but the origin of its name is unclear. It may refer to its simplicity and dowdy look.



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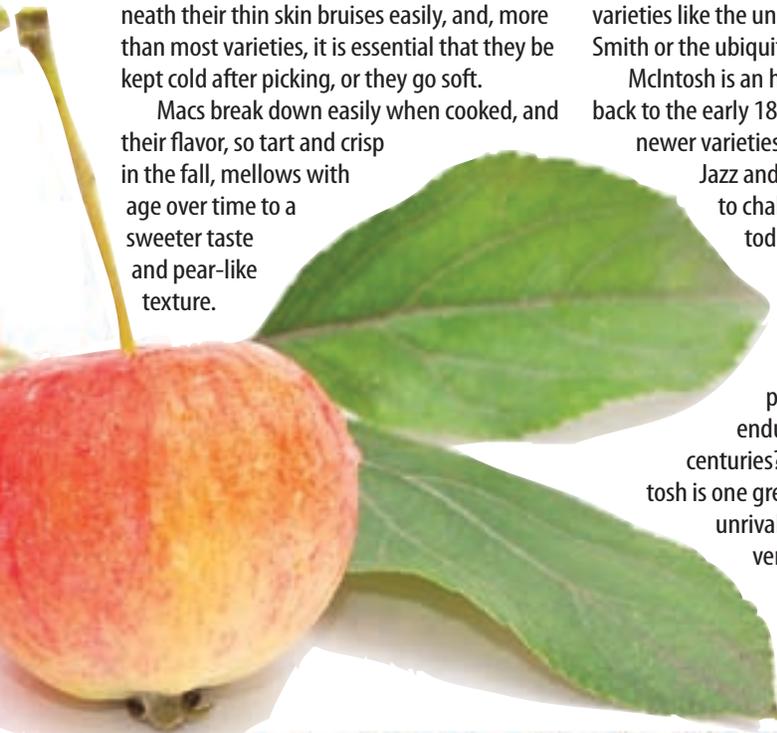
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Nothing beats a McIntosh apple

COMPARED TO MANY VARIETIES, 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.

McIntosh is an heirloom variety, dating back to the early 1800s, and for years now, newer varieties with sexier names like Jazz and Pink Lady have attempted to challenge its supremacy. Yet today, McIntosh still accounts for nearly two-thirds of the New England apple crop. 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.

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Fairs & Festivals

Labor Day Weekend Craft Fair at the Bay

9/1/2012 (10:00AM)

ALTON: The 23rd Annual Labor Day Weekend "Craft Fair at the Bay" will be held at the Alton Bay Community House and along the waterfront, Route 11, Alton NH, Saturday, September 1, Sunday, September 2 and on Monday {Labor Day} September 3. Over 100 Juried Craftsmen and women from all over New England will display and sell their American made works including Pottery, Fine Jewelry, Floral Design, Soft Sculpture, Primitive and Folk Art, Photography, Wood Carvings, Wearable Art, Fleece, Knits, Metal Sculpture, Tile House Numbers, Intarsia, Blown Glass, Aroma-therapy, Doll Clothes and Accessories, Leather-craft and more. Gourmet specialty foods include Herbal Dips, Jams & Jellies, Candies and more.



Free admission and free parking. Festival hours are Saturday 10am to 6pm, Sunday 10am to 5pm and Monday 10am to 4pm. This Event is held rain or shine. Alton Bay is accessible by boat on Lake Winnepesaukee! Directions: From Route 95 take Spaulding Turnpike North to Exit 15. Follow Route 11 to the Lakes Region. Handicap Accessible and friendly pets are welcome leash. For more information call 603-332-2616 or visit www.castleberryfairs.com. Event Fee: Free

Alton Bay Community House and Waterfront, Route 11. Alton, NH 03809
Phone: 603-332-2616, Email: terrym@worldpath.net
Website: www.castleberryfairs.com

2012 Hampton Beach Seafood Festival

9/7/2012 (4:00PM)

HAMPTON BEACH: Hours: Friday 4 to 9 PM, Saturday 10 AM to 9 PM, Sunday 10 AM to 6 PM. 60 Food booths serving up a variety of seafood and more! Two stages of continuous entertainment featuring 15 Bands and Orchestras; Pat Whitley Culinary Chef Demonstrations; Kiddie Land featuring the best in Children's entertainment; a Spectacular fireworks display on Saturday; also on Saturday the Third Annual Lobster Roll Eating Contest. Don't miss the thrilling Skydiving demonstration on Sunday; the festival will feature unique spectacular events for the entire family Be sure to mark your calendars now and make sure that you'll be at New Hampshire's grandest event of 2012! Event Fee: \$5.00 entrance fee

Ocean Boulevard, Hampton Beach, NH. Phone: 603-926-8718
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Fairs & Festivals

Antrim Home & Harvest Festival

9/15/2012 (9:00AM)

ANTRIM: 9th Annual Antrim Home and Harvest Festival. A fun filled day which includes: Breakfast at the Presbyterian Church, Our Town Parade which begins at 11:30 am, International Skateboard Competition for its 6th year which runs just about all day. Free Fun & Games at Touchwood Square for the kids and craft fair at the Presbyterian Church from 9:00 a.m. to 3:00 p.m. Then Live Music and Fireworks by Atlas Fireworks at Tenney Farm to cap off the night
 Rain Date: Sept. 22. Event Fee: Free. Downtown and around town, Antrim, NH. Phone: 603-588-2598
 Website: <http://www.homeandharvest.org/> 15th

Annual Newmarket Heritage Festival

9/22/2012 (10:00AM)

NEWMARKET: It's an international block party and you're invited! Join this celebration of the arts, culture, history and community spirit in historic downtown Newmarket, N.H. Enjoy multicultural



music and dance; artisans at work; fine arts and crafts vendors; and great food. Plus, kayaking and boat tours, medieval sword fighting, a model railway, history walks, and more. For children: try-it-yourself traditional crafts, farm animals, a climbing wall, a bungee bounce—and more! Plenty of free parking; free trolley to festival venues. Event Fee: Adults: \$7; children (ages 6-12): \$3; under 6: free.

1 Elm Street, Newmarket, NH. Phone: 603-659-5588
 Email: newmarketfest@yahoo.com
 Website: <http://www.heritage-festival.org>

Museum to celebrate Annual Harvest Moon Festival

Join the Mt. Kearsarge Indian Museum as we celebrate the fall harvest with a day of hands-on activities, Native American living history displays, an educational herbal walk, music, crafts, and Native American foods. Visitors can interact with Native artisans as they demonstrate traditional crafts and cooking, experience a northeast woodlands encampment and play Native American musical instruments. Adults can learn about Native plant use on herbal walk led by Lynn and Aidan Clowes. Everyone can see what we grew in our garden and help with the harvest. Trustee Grace Fraser will once again make delicious and nutritious Native American breads, stews and desserts for sale in the food tent.

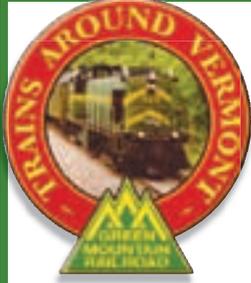
Harvest Moon Festival is held on the museum grounds Sunday September 30, 10am-4pm at 18 Highlawn Road on Mt. Kearsarge in Warner. Visitors can stroll through the arboretum, walk the trails in the Medicine Woods, play in the teepee and tour the museum itself, in addition to all the festival activities. Admission is free for members. Non-members pay \$8.50 for individuals or \$26 for families. Non-

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Green Mountain Railroad

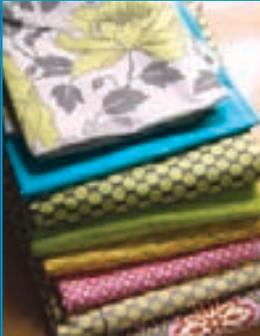


Glory Days Dinner Train • Sept. 7

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FALL SEASON Tuesday-Sunday Sept. 18 - Oct. 28

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Fairs & Festivals

members who choose to become members that day will receive free admission! The Mt. Kearsarge Indian Museum seeks to challenge all of us to improve the quality of our lives and our world. The museum is open daily May 1 – October 1, Monday – Saturday 10am-5pm, Sunday noon-5pm and on weekends in November and December. See our website for a listing of upcoming events: www.indianmuseum.org.

NH Fish & Lobster Festival

9/24/2012 (12:00PM)

PORTSMOUTH: Otherwise known as the Fishtival, this event debuted in 2009 and is a special collaboration between a variety of community organizations to support the local fishing industry. This fun-filled event will feature seafood tasting, games, music and more. Walk the decks of a local fishing boat, taste freshly-landed local seafood prepared by Seacoast chefs, learn to identify and prepare local fish, watch an on-location cook-off competition between chefs, investigate the Gulf of Maine ecosystem, sing a song and hear a tale or two. Marcy Street, Portsmouth, NH. Phone: 603-436-2848

Email: info@prescottpark.org

Website: <http://www.prescottpark.org/fish.cfm>



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May 1 – October 31, 2012



www.strawberrybanke.org

14 Hancock Street
Portsmouth, NH 03801
Call 603.433.1100 for more info

Fairs & Festivals

Lumberjack Festival & Competition

9/30/2012 (6:00AM)

BERLIN: The 13th Annual Lumberjack Festival & Competition features fast and competitive action with over 70 competitors in several challenging events. The day will start at 6:00 AM with a Lumberjack Breakfast prepared by the outstanding chefs the Bethlehem Friendship House! Events such as cross-cut, modified chainsaw, stock chainsaw, women and men's axe chop, women and men's axe throwing, the standing block chop, 2 person log rolling and more are sure to thrill! There will be a Log Rolling (Burling) contest and metal fishing derby for children, along with other children's games. All are welcome to flex their muscles with the Fry Pan Toss & Log Throw for adults with cash prizes awarded for the furthest throw and toss. NFHP's



Fabulous Food Fair & Bean Hole Beans will be offered all day. A \$5.00 admission fee for 12 years and older will be charged at this event. Under age 12 admitted free while accompanied by a paying adult. Enjoy discounted Androscoggin River Boat Tours all day. Event Fee: \$5.00 admission for 12 years and older Children 11 and under admitted free with paying adult. Northern Forest Heritage Park, 942 Main Street, Berlin, NH. Phone: 603-752-7202, Email: heritage@tccap.org, Website: www.northernforestheritage.org

Autumn Craft Festival on the Plains

9/29/2012 (10:00AM)

KINGSTON: The scenic Plains of Kingston, New Hampshire will come alive with flavor and music for the Autumn Arts and Craft Festival on Saturday, September 29 and Sunday, September 30. Over 100 Juried Craftsmen and women from all over New England will display and sell their American made works including Stained Glass, Watercolors, Pen and Ink Drawings, Photography, Embroidery, Pottery, Carved Wood, Wildlife, Folk Art, Hand Crafted Soaps, Country Wood, Fleece, Pillow-Quilts, Metal Sculpture, Tree Skirts, Pewter, Blown Glass, Doll Clothes, Fine Jewelry, Floral Design, Painted Stemware and more. Come and sample the culinary delights of herbal dips, maple products, roasted nuts, homemade fudge, kettle corn, cotton candy and more. Festival hours are Saturday from 10am to 5pm and Sunday from 10am to 4pm. Live musical entertainment each day. The Fair is held rain or shine, handicap accessible and admission is free. Kingston Plains is located directly on Main Street in the lovely and picturesque village of Kingston, NH. Directions: From Route 125 take 111 onto Main Street. For more information call 603-332-2616 or visit us at www.castleberryfairs.com. Event Fee: Free. Kingston Plains, Main Street, Kingston, NH 03848

Phone: 603-332-2616, Email: terrym@worldpath.net
Website: www.castleberryfairs.com

Fairs & Festivals



Tickets on sale for Dover's Oktoberfest

Downtown Dover restaurants will be opening their doors on Saturday, September 15th from 12:00pm to 5:00pm for their annual Oktoberfest celebration.

This year, 15 Garrison City restaurants will be participating. Tickets are available for purchase at all participating restaurants for \$15 (\$20 day of event). Ticket purchasers will be given a green wrist band that will give them access to a free German appetizer at each restaurant, as well as an opportunity



to win prizes and giveaways courtesy of event sponsors, Samuel Adams and 100.3 WHEB. Those restaurants participating include: Asia, Christopher's Third Street Grill, Cartelli's Bar & Grill, Blue Latitudes, Kelley's Row, The Spaghetti Stain, Central Wave, The Dover Brickhouse, Orchard Street Chop Shop, Barley Pub, LaFesta Brick & Brew, Fury's Publick House, The Farm, Castaways and Harvey's Bakery & Coffee Shop.

The Greater Dover Chamber of Commerce (550 Central Avenue) will also be a ticket selling location. For the third consecutive year, Oktoberfest will be donating 80% of all proceeds generated from ticket sales at the Chamber of Commerce to City Lights, a volunteer Dover committee that illuminates the downtown area during the holiday season. Over the past two years, Oktoberfest has donated over \$6,000 to City Lights. "Oktoberfest is a great event for bringing people out to downtown Dover," commented Oktoberfest Coordinator, Brian Kelley, Owner of Kelley's Row. "It is also great that we are able to give a portion of the proceeds to City Lights every year." In 2011, over 1,700 Oktoberfest tickets were sold. Kelley estimates over 2,000 people at the event this year. Attendees are encouraged to buy their tickets early as the first 500 purchasers will receive a Samuel Adams beer stein and Oktoberfest t-shirt. For more information visit www.oktoberfest.weebly.com or call the Greater Dover Chamber of Commerce at (603) 742-2218.

Harvest Festival

9/29/2012 (11:00AM)

ENFIELD: This fall-themed festival will be fun for the entire family. Take a horse-drawn wagon ride and hunt for prizes in a haystack. Make your own cider, churn butter, and crank your own ice cream. Create cornhusk dolls, pinecone feeders, no-bake cookies and child-size scarecrows. Dip hand-made candles and make bookmarks from natural materials. Traditional craft and animal demonstration will also be included. Our harvest lunch includes home-made soups. 447 NH Route 4A Enfield, NH. Phone: 603-632-4346, Email: info@shakermuseum.org Website: www.shakermuseum.org



NORTHERN FOREST HERITAGE PARK

961 Main St., Berlin, NH 03570

PROUDLY PRESENTS

13th
Annual

LUMBERJACK COMPETITION & FESTIVAL

September 30, 2012



Lumberjack Style Breakfast served from 6:00 AM - 9:30 AM

Lumberjack Competition Begins with Preliminary Axe Throw: 10:00 AM

Opening Ceremonies: 11:30 AM



Championship Events include:
 Axe Throw; men & women, Bow Saw; men & women, Underhand Chop; men & women, Jack & Jill Crosscut; Two Person Crosscut; Log Rolling (Peavey); Standing Block Chop and Anything Goes
Open Class Chainsaw!

Awards Ceremony for Lumberjack Competition approximately 5:00 PM

Women's & Girls' Fry Pan Toss

Men's & Boys' Log Toss: 11:00 AM - 3:30 PM

Children's Metal Fishing Derby: 1:00 PM

Children's Log Rolling (Burling) Practice: 2:00 PM

Burling Competition begins at 2:45 PM

Children's Activities & Games: 11:00 AM - 4:00 PM

Discounted Heritage Riverboat Tours:

Ongoing throughout Festival

Demonstrations, Displays & Presentations: Approx. 10:00 AM - 4:00 PM

Fry Pan Toss & Log Throw Awards presented at 3:45 PM




ENDEARING ANIMALS: Come & see Llamas, Goats and Miss Essa the miniature horse and many other farm animals! Truly beautiful animals lovingly cared for and presented by the Roy Family Farm in Milan, NH

ALL DAY FOOD FAIR begins at 11:30AM
 BBQ Hamburgers & Hot Dogs, French Fries, Pop Corn, Fried Dough, Ice Cream, Home Made Chili, Chowda' & Absolutely Irresistible Bean Hole Beans



Admission \$7 Adults; Children 12 & under admitted Free accompanied by an adult

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Email: heritage@tccap.org • Web: www.northernforestheritage.org

NORTHERN FOREST HERITAGE PARK is a program of
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Fairs & Festivals

Portsmouth Maritime Folk Festival

9/29/2012 (12:00PM)

PORTSMOUTH: Since the autumn of 2000, the Portsmouth Maritime Folk Festival has been held annually in Portsmouth. We celebrate our local and national heritage of seafaring and maritime trades by taking nautical songs and music to the pubs, cafés, churches and streets of this seacoast town. The festival is held on the last weekend in September, with free music in the streets all afternoon Sunday. Event Fee: free but donations gratefully accepted. Various locations throughout downtown. Portsmouth, NH 03801
Phone: 603-942-7604, Email: pmff@comcast.net
Website: www.newenglandfolknetwork.org/pmff



Fall Festival & Scarecrow contest at Settlers' Green

9/29/2012 (11:00AM)

NORTH CONWAY: 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. 2 Common Court, Unit C13, North Conway, NH. Phone: 603-356-7031
Email: info@settlersgreen.com
Website: www.settlersgreen.com

Hillsborough Schnitzelfest

HILLSBOROUGH: Enjoy the most authentic German food you'll experience outside Germany: Schnitzel (breaded or grilled), Bratwurst, Wieners, Homemade German Potato Salad, Rotkohl & Sauerkraut, Breads,



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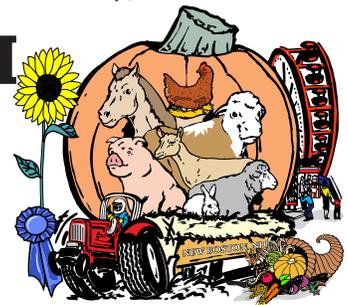
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FOR MORE INFO: WWW.HCAFAIR.COM

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Fairs & Festivals

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Lobsterfest aboard the M/S Mount Washington

9/1/2012 (6:00PM)

A New England summer is not complete without a lobster dinner. Experience the romance of Lake Winnepesaukee at night aboard a cruise on the M/S Mount Washington. Dancing to live music and lobster dinner is included. BBQ Chicken is also served. Music on 2 dance floors. Tickets: <http://www.cruisenh.com/schedule.php>. Event Fee: \$49. M/S Mount Washington, 211 Lakeside Ave., Weirs Beach, NH, Phone: 603-366-5531. Email: info@cruiseNH.com. Website: www.cruiseNH.com

Artisan Festival at Canterbury Shaker Village

CANTERBURY - September 15 and 16, 2012, Canterbury Shaker Village debuts its Canterbury Artisan Festival, a day of artist and artisan vendors, demos, a marathon of modern Americana music throughout

the weekend, and a yoga class on Saturday for the first 40 registrants. Canterbury Shaker Village is an authentic Shaker village, located at 288 Shaker Rd. in Canterbury, NH. Special Event Admission: \$12 for adults, \$6.00 for children age 6-17; children 5 and under attend free; family rate available. Tickets may be purchased at the Village Admissions office (603-783-9511) or online at <http://www.eventbrite.com/event/3146678801/eorg>. Admission includes entrance to the museum areas. The first 40 people to register for the Artisan Festival may also register for the special yoga class at 1pm on Saturday by calling (603) 783-9077 x230. The price of the class is included in your admission ticket. Members are free.

The Shakers themselves were masters of fine handcraft and self-sufficiency. This Artisan Festival celebrates that Shaker tradition of craft, and we do mean celebrate. With Americana bands that'll make you dance, a beer tent from sponsor Smuttynose Brewery, a collection of cool handmade things from area vendors - at the gorgeous village - it'll be a lively weekend and a celebration of the coming Fall. The exhibits and Shaker buildings will be open for exploration too, so attendees can see how they lived and worked.

Children's activities for the weekend include making corn-husk and yarn dolls, making delicious hand pies, and participating in a community mosaic

project. The community mosaic project will be led by fine artist Lizz Van Saun of Kast Hill Studios.

In addition to their own artisan pursuits, many of the Canterbury Shakers were musicians themselves, playing in a variety of ensembles. The Americana music roster is stocked with the best vibrant, modern bluegrass and roots bands New England has to offer. Concord area-native Jordan Tirrell-Wysocki, Three Tall Pines, The Amy Black Band, The Crunchy Western Boys, and Chasing Blue are all on the playlist.

The Saturday yoga class - available to the first 40 registrants for the weekend - is a chance to energize your soul, clear your mind, and set a great intention for the day ahead with an open heart and a strong body. The class will include warm-ups, standing poses for strength, seated poses for flexibility, forward bends for nurturing the mind/body, and breath awareness for energy and renewal. All levels are welcome. We will allow for a brief period of practice meditation at the end of class.

If you have questions, you may contact the Admissions Office at the Village at (603) 783-9511. To register for the yoga class, contact the Workshops Coordinator at (603) 783-9077 x 230 or email lhenderson@shakers.org. For information about participating as a vendor, contact Maisie Daly at (603) 783-9077 x284 or email mkdaly@shakers.org

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For the foodie

Sunday Champagne Brunch Cruise

9/2/2012 (10:00AM)

LACONIA: Sunday Champagne Brunch Cruise. Enjoy a wonderful Champagne Brunch with Jazz entertainment aboard the M/S Mount Washington while you cruise Lake Winnepesaukee, the most beautiful scenic cruise in New England. Lake Winnepesaukee 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 03246
 Phone: 603-366-5531
 Email: info@cruisenh.com
 Website: www.cruiseNH.com



Celebrity Chef Mary Ann Esposito hosts dinner

PORTSMOUTH - Rich Italian flavors and full-bodied wines designed to arouse the senses and tantalize the palate await guests at the Vintage & Vine Italian Wine Dinner on September 8, 2012, hosted by Celebrity Chef Mary Ann Esposito of Ciao Italia with Mary Ann Esposito™, the nationally-televised PBS series that is America's longest-running cooking show. Esposito, of Durham, presents a three-course dinner catered by The White Apron and sponsored by Banfi Wines in the

Goodwin Garden at Strawberry Banke as part of the Vintage & Vine festivities. The dinner, which requires a separate ticket, takes place from 7:30 - 9:30 p.m. and showcases the Italian flair of Chef Esposito's new book, *Ciao Italia Family Classics*, which offers 200 time-honored recipes.

"Just as Strawberry Banke Museum shares the stories of generations past, I love sharing the treasured recipes of three generations of Italian cooks," said Chef Esposito. "Strawbery Banke inspired me to create a menu featuring flavorful items from heirloom gardens and local farms. Each course will be served with a distinctive wine, offering exceptional taste."

The Vintage & Vine Italian Wine Dinner serves as the finale of Strawberry Banke's annual "wine festival in historic style" featuring fine wines from around the world and locally-sourced cuisine prepared by top Seacoast chefs. The menu incorporates vegetables from Strawberry Banke's heirloom gardens. The White Apron plans an antipasto classico Parmigiano-Reggiano crisp salad for an appetizer. Guests have a choice of two entrees: oven-roasted pork tenderloin with savory pomegranate sauce, along with carrots in vermouth and squash fritters or marinated shrimp and cannellini beans with eggplant rolls. Dessert is an in-season pear tart, made from the best of the harvest.

"As Italian chefs, Mary Ann and I like to showcase traditional favorites that represent a heritage we are

Monadnock Art / Friends of the Dublin Art Colony presents the

17th Annual Open Studio Art Tour

October 6 & 7, 2012

Art TOUR 17

The Tour is free and self-directed. Visit 50 open studios in Dublin, Hancock, Harrisville, Jaffrey, Marlborough, Peterborough and Sharon. Visit the *Art Tour Preview Exhibition* at the Jaffrey Civic Center October 1 - 7. Opening Reception: October 1, from 5-7 pm.

See an Online Gallery and Tour Map at www.MonadnockArt.org

Look for the black and white Art Tour signs