

# IN New Hampshire

MARCH 2014

Your Guide to What's Happening in the Granite State



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# DIVAS

Through the Decades

FEB 14 - MAR 1, 2014

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## Celtic Nights at Opera House

Take a glorious journey through song and dance as Celtic Nights captures the essence of the rich heritage of the Celtic people at the Rochester Opera House on Sunday, March 9 at 7:00 PM (Doors 6:00). With beautiful imagery and costumes, eight superb singers, musicians and Ireland's most talented dancers celebrate the exhilarating story of a proud people told through the glory of music and the mesmerizing flurry of dancing feet. For a most memorable experience,

the audience is invited to join in song with the cast accompanied by toe-tapping music and the percussive sounds of jigs, reels, hornpipes and polkas.

Direct from Ireland, this spectacular Celtic music concert showcases the old favorites like Danny Boy, Isle of Hope and Galway Bay along with new music, influenced by American Bluegrass, Appalachian and Country & Western sound. A great evening of hearty entertainment for the whole family!

Reserve tickets online at Rochester Opera House.com or call/stop by the box office (603) 335-1992, M/W/F from 10-5 and two hours before the show. Cash bar. Patrons under age 18 must be accompanied by an adult. This show is sponsored by TD Bank, Eastern Propane and Oil, Foster's Daily Democrat, Shaheen and Gordon, P.A., Norman Vetter Foundations, Northeast Delta Dental and Spaulding Steak & Ale. The Rochester Opera House is located in City Hall, 31 Wakefield Street, Rochester NH. The season continues with The Diary of Anne Frank 3/6-16 and Hamlet 3/27-30. Tickets: \$34/\$30.

### IN New Hampshire

Your Guide to What's Happening in the Granite State!

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# Through The Lens photography exhibit at Children's Museum

This spring, the walls of Gallery 6 at the Children's Museum of NH will take visitors on a visual journey far beyond New Hampshire's borders. The work of nine regional photographers is being shared in a new exhibit titled "Through The Lens – a Look at our Diverse World." This exhibit will be on display from March 7 – May 26.

The "Through The Lens" exhibit offers glimpses of life in Africa, Tibet, Viet Nam, Bali, Ireland, Nepal and Brazil, as well as images of children from other countries now living in America. This exhibit is part of the MOSAIC Project at the Children's Museum of NH, which is raising awareness of the growing cultural diversity found in the Granite State. The exhibit is made possible with the generous support of the NH Council on the Arts and the Fuller Foundation.

Nearly 30 photographs have been selected for the "Through The Lens" exhibit, ranging from simple black-and-white images to lush and vibrant portraits of life in distant lands. Gallery visitors will be able to appreciate the similarities and differences of people of many nations and read the stories of the photographers who captured these images.

Featured photographers in this show include: Stephen Delaney, Larry Elbroch, Stephen Gianotti, Julee Holcombe, Steven Holt, Nancy Grace Horton, Alexandra Manful, Ron St. Jean and Nic Tanner.

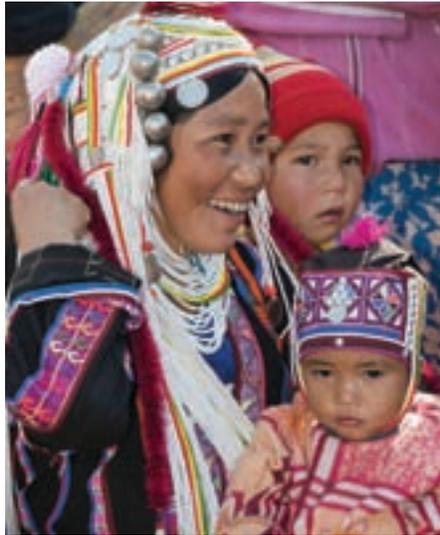


Photo by Larry Elbroch

The "Through The Lens" exhibit can be viewed in Gallery 6 during regular business hours at the Children's Museum of New Hampshire: Tuesday – Saturday 10 am – 5 pm and Sunday noon – 5 pm. No admission fee is required to view the gallery only. Regular admission applies for families who wish to also explore the rest of the museum.



Photo by Steven Holt

About the Children's Museum of New Hampshire  
The not-for-profit Children's Museum of New Hampshire is located in the center of Dover and offers two floors of hands-on, interactive exhibits for families to enjoy together. Visitors can explore a wide range of interests, from dinosaurs, music and aeronautics to world cultures, art and natural history. Open year-round, the Silver LEED-certified museum works closely with schools, social service agencies and educators. For more information, please visit [www.childrens-museum.org](http://www.childrens-museum.org)

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## Spring brings return of NH Maple Experience to The Rocks

North  
year, so  
Hampshire Maple Experience at  
The Rocks Estate. Scheduled to run  
March 15, 22-23, 29-30 and April 5, the  
Maple Experience offers visitors a chance  
to learn about and participate in each step of  
maple sugaring, a treasured rite of spring in the  
area.

“The Maple Experience program at The Rocks is really hands-on, and that’s what sets us apart from other maple tours,” said Nigel Manley, manager of The Rocks Estate. “Participants drill holes in the trees, put taps in, and hang buckets. They also learn to identify different types of trees, so they can tap their own sugar maples at home.”

Maple Experience visitors will enjoy a horse-drawn wagon ride through the historic Rocks Estate as part of the program. An interpretive guide is on board each wagon, sharing some of the

local history and information about sugaring.

Maple Experience tours include a visit to the sugar house, tucked into one of the many renovated historic buildings at The Rocks. Here, visitors will watch fourth-generation sugar maker Brad Presby at work. Guests are invited to purchase a New Hampshire Maple Experience commemorative mason jar to fill at the sugar house with warm syrup to bring home.

Adjacent to the sugar house is the interactive maple museum and education center, featuring maple sugaring artifacts from the extensive collection of legendary Sugar Hill sugar maker Charlie Stewart.

Visitors will also enjoy a maple syrup tasting – paired with the traditional fresh donut and sour pickle. Maple cooking demonstrations by chefs from the renowned Sugar Hill Inn and Indian Head Resort will be staged each day of the Maple Experience at noon. Onlookers will be invited to sample the finished product, and each recipe will be printed and available for visitors to take home.

For hungrier guests, The Rocks offers crepes and French toast, cooked to order, along with bacon, sausage and - of course - ▶

# The New Hampshire Maple Experience

*is a hands-on learning adventure. Visitors not only see how syrup is made, but also learn about the history, basic tree identification techniques, and the economic importance of natural maple products. Visitors help drill & tap a maple tree so that they can enjoy and understand this rural aspect of New England.*

**March 15, 22, 23, 29, 30 and April 5**

- Chef Demo's
- Demonstrating techniques used by Native Americans & early settlers and the modern day sugar maker.
- Continual Tours & Horse Drawn Rides throughout each day. Enjoy Maple Syrup and Donuts!
- Learn how to drill and tap a Maple tree.
- Visit the Maple Museum that houses artifacts from 200-300 years ago.
- Everyone welcome! Or Maple Vacation packages available! Call for special weekend vacation package deals with area hotels and inns.

Reservations advised, program space limited. Contact The Rocks or [info@therocks.org](mailto:info@therocks.org). Motor coach tours, school groups & private tours welcome!



## The Rocks Estate

4 Christmas Lane, Bethlehem, NH  
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[www.therocks.org](http://www.therocks.org)

**Everyone  
welcome!**





maple syrup. Kingdom Kernels Kettle Corn will also be onsite, with their delicious fresh popcorn in a variety of flavors including maple.

The Rocks and its gift shop will be open during Maple Experience days from 10 a.m.-4 p.m. Maple tours are offered at 10 a.m., 10:45 a.m., 11:30 a.m., 12:30 p.m., 1:15 p.m., and 2 p.m. Reservations are recommended, with walk-in visitors allowed as space allows.

The Rocks staff will be selling mixes from widely-famous Polly's ►

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Pancake Parlor in Sugar Hill. Maple Experience visitors will receive coupons to Polly's, which will open March 15. Polly's will be open weekends through May 12, when it begins daily operation through the fall. For those looking to turn the Maple Experience into a weekend-long North Country stay, The Rocks is again partnering with local inns to offer weekend vacation packages.

Visit [www.therocks.org/vacations.php](http://www.therocks.org/vacations.php) to find participating lodging establishments.

For more information, please visit [www.therocks.org](http://www.therocks.org). For reservations and other inquiries e-mail [info@therocks.org](mailto:info@therocks.org) or call 603-

444-6228.

The Rocks is the North Country Conservation and Education Center of the Society for the Protection of New Hampshire Forests [www.forestsociety.org](http://www.forestsociety.org). The Forest Society is non-profit membership organization founded in 1901 to protect the state's most important landscapes and promote wise use of its natural resources.

# How is Maple Syrup Made?

The maple sugaring season in New Hampshire usually lasts about six weeks from mid-February to mid-April, depending on the location. When nighttime temperatures are below freezing and daytime wind chill temperatures rise to 35 F or more, the sap begins to run.

It will not run every day if weather conditions are not right. Ideal conditions for good sap runs occur on sunny days with little wind and temperatures in the 40s after a night of temperatures in the 20s. Maple syrup is produced when the sap of the maple tree is boiled down to the density of syrup. Nothing is added, and only water is removed. It takes

approximately 40 gallons of sap from a sugar maple to make one gallon of maple syrup

The following steps are only the basics of maple sugaring for those interested in making syrup for their own use. To sell commercially, other requirements must be met. More detailed information can be found in "Maple Syrup Producers Manual", "Sweet Maple", "Backyard Sugarin" or any of a number of other maple sugaring handbooks.

Select a healthy-looking maple tree that is at least 12 ▶



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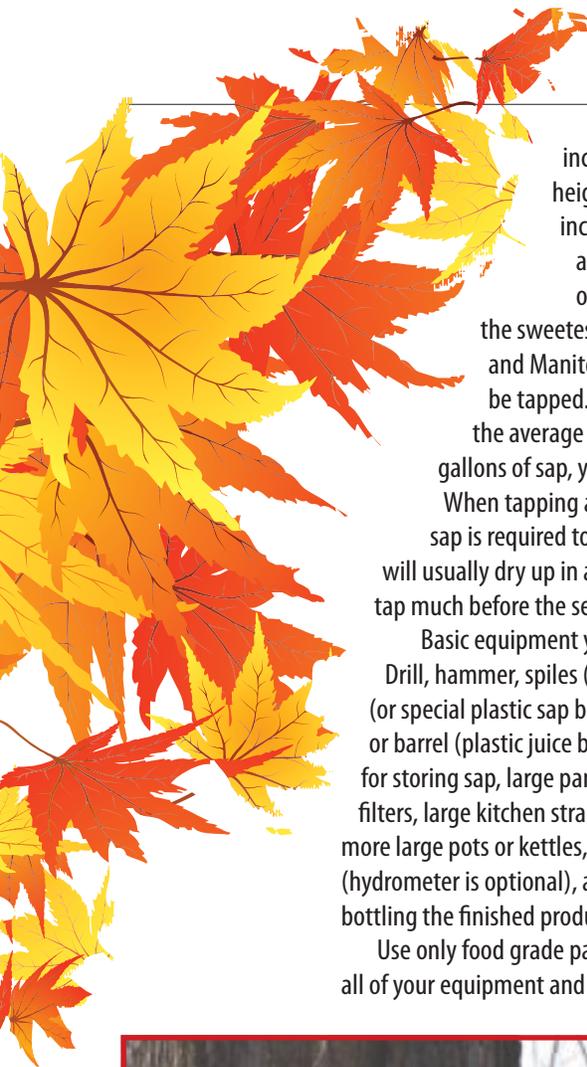
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inches in diameter at about chest height for one tap. Trees eighteen inches or more in diameter can accommodate two taps. Do not over tap. Sugar maples provide the sweetest sap, although black, red, silver, and Manitoba (box elder) maples can also be tapped. During a good season, one tap in the average sugar maple will give about ten gallons of sap, yielding about one quart of syrup. When tapping any of these other maples, more sap is required to make a quart of syrup. Tap holes will usually dry up in about 6 weeks, so its best not to tap much before the season begins.

Basic equipment you will need for just a few taps: Drill, hammer, spiles (spouts), buckets with covers (or special plastic sap bags or tubing), collection pail or barrel (plastic juice barrels work fine), tank or barrel for storing sap, large pan to boil sap, white felt or paper filters, large kitchen strainer to hold the filter, two or more large pots or kettles, accurate candy thermometer, (hydrometer is optional), a funnel and jars or jugs for bottling the finished product.

Use only food grade pails and containers and be sure all of your equipment and containers are clean and rinsed

thoroughly with hot water, as soap residue will flavor the syrup. Never use containers that once held toxic materials.

At about 2-4 ft. above ground level (not snow level), 6 or more inches away from old tap holes, and using a 5/16" drill for health spouts (7/16" for older-type spiles), drill a hole in the tree at a slightly upward angle about 1" deep. Check to be sure your hole is not in dark brown wood. Tap on any side of the tree, but a tap on the sunny side will run earlier.

With a hammer, gently tap spile (spout) into the hole and hang a covered bucket, plastic sap bag, or attach plastic tubing to the spile.

Collect and filter accumulated sap each day, keeping it cold to prevent souring.

Completely boil each run of sap daily, using a large, clean, open pan. The larger the opening at the top of the pan, the faster the water will evaporate. While this is boiling, watch your evaporator pan to be sure it doesn't go dry and burn. Boil until product reaches 7.5 degrees F. above the boiling point of water for that day. (or 59 Brix or 32 Baume on the hydrometer). The bulk of the boiling should be done outside of the house, as large amounts of steam will cause wallpaper to peel. When syrup nears the proper density, it will foam up. When this happens, reduce heat or touch foam with just a drop of cooking oil or ►

# Maple Sugaring Supplies

*Taps, Tubing, Used Buckets,  
Boiling Supplies, Filters, Jugs*

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butter. It will recede almost immediately. Be careful not to burn the syrup with too hot a fire.

When syrup has reached the proper temperature or density, remove it from the pan and filter it through a wet, clean, white felt or paper filter. Be sure filters are free of odors. Syrup will pass through filters best when boiling hot. After rinsing filter, squeeze out excess water, do not wring.

If you're bottling syrup in plastic jugs, cool the syrup to 180 - 190 F. before filling. Syrup can be poured into glass canning jars at a higher temperature. After filling each plastic jug, seal and lay on its side for several minutes before standing them upright. Space upright containers so they will cool quickly. When packaged properly, syrup will keep well at room temperature. Refrigerate after opening.

When the buds first appear on the tapped tree, its time to pull your taps. Perhaps they have already dried up. Sap from budding trees makes an unpleasant-tasting syrup.

Clean your equipment during and at the end of the season, but do not use soap.

## NH Maple Syrup Flavors and Grades

### GRADE A LIGHT AMBER

The first runs of maple sap in the early spring make the Grade A Light Amber syrup. This treasured syrup, with its delicate maple flavor, is used to make maple cream, candy and sugar. Many prefer it as a table syrup.

### GRADE A MEDIUM AMBER

Gradually, as the maple season progresses, the syrup darkens a shade to Grade A Medium Amber. This product bears a richer maple flavor and is great for pouring over pancakes, ice cream or oatmeal. This grade is also used for making maple cream and sugar.

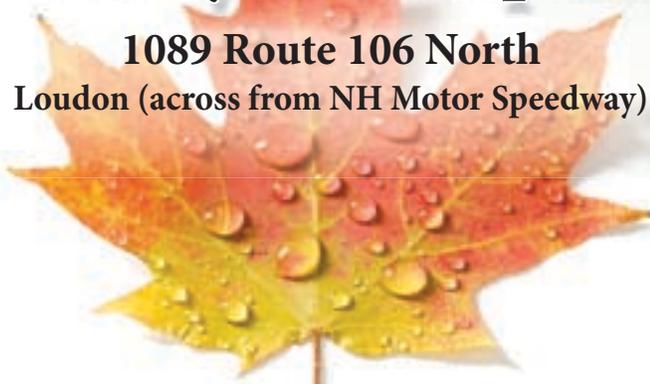
### GRADE A DARK AMBER

Nearing the end of the 4-6 week season, the syrup darkens again to Grade A Dark Amber, which is also a choice table syrup. With its stronger, more robust maple flavor, it can also be ▶



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used for cooking.

**GRADE B**

At the very end of the season, some maple producers make a small amount of Grade B syrup, which is darker yet and has a strong maple flavor. Although some folks enjoy it as a table syrup, it is primarily used in cooking. All grades of syrup are processed alike and have the same density.

**Cooking with Maple Syrup**

Pure maple syrup is a wonderful ingredient to use in your favorite recipe as a substitute for white sugar. Check out recipes on our Maple Recipes pages. Maple syrup is 100% natural and contains calcium, zinc, antioxidants, riboflavin and niacin. It can be used in a variety of desserts and baked goods as well as complimenting sour or salty ingredients in salad dressings, glazes for meat, poultry and fish.

Substituting Maple Syrup for Granulated Sugar: Instead of 1 cup of granulated sugar in recipes, use ¾ cup of maple syrup. In baking, reduce the liquid by 2-4 tablespoons per 1 cup maple syrup used, add 1/4 tsp baking soda and reduce the oven temperature by 25 degrees.

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# Mark the calendar for 11th Annual Chili Cookoff Stroll

From 11am – 3pm, North Conway Village celebrates the 11th Annual Chilly Chili Cook-off presented by the Mt Washington Valley Chamber of Commerce, with help from 93.5 WMWV, Magic 104FM, 93.5 FM, and Hannaford Supermarkets. And once again this year, the event has been spiced up a notch with chili cook-offs complete with plenty of additional tastings, festivities throughout North Conway Village and children's activities presented by MWV Children's Museum.



There will be two cookoffs happening throughout the day. The Professional Chef's Division will be held at the Gibson Center for Senior Services in North Conway. A panel of judges will choose first, second, and third place winners, basing their decision on "aroma, consistency, and taste." Professional chefs will compete for cash prizes and a chamber advertising package.

Additionally, and at the same time, a second People's Choice chili cook-off will take place at the North Conway Community Center and additional locations (TBA) throughout North Conway Village. Chili chefs from non-profit organizations will compete for the People's Choice award for their chilis and

cornbread. People's Choice trophies and chamber advertising packages will be offered to the first, second and third place chili chefs who receive the most votes from chili tasters.

Recognition awards will be given for best themed display, and best corn bread along with the best chili, of course in both categories.

The MWV Children's Museum will host children activities from 11:30am - 3:00pm at the North Conway Community Center. Bring the kids and plan to play along. All children must be accompanied by an adult.

**SCHEDULE OF EVENTS** – Saturday, March 1, 2014, Village of North Conway

11:00 AM Event Opens to VIP Ticket Holders

11:30 – 3:00 PM Event Opens to General Ticket Holders

12:00 – 3:00 PM Children Activities

5:00 PM Awards Ceremony – Open to Chefs and VIP Ticket Holder only; offered by Horsefeathers

at the former Decades Restaurant & Pub location on Kearsarge Street, North Conway. Tasting kits with a ballot card will be available to the general public at the event for \$15. Tickets for children twelve and

under are \$7 and younger kids 5 and under go free when accompanied by an adult. A limited number of VIP package tickets will be available for \$35 each. VIP tickets allow one-hour early (11:00am) entry to the cook-off, wine, beer and Mead tastings, one free entry to the judging festivities, and a gift bag. Both tickets allow the opportunity attend the Chili Cook-off, taste all the teams' chilies, and submit a vote for a favorite. Register online for your tasting kit and then pick up tickets at the Mt Washington Valley Chamber of Commerce. To pre-purchase tickets, click here: [http://www.mtwashingtonvalley.org/events/2013\\_Chilly\\_Chili\\_Cook-Off.cfm](http://www.mtwashingtonvalley.org/events/2013_Chilly_Chili_Cook-Off.cfm). Tasting kits and ballots are also available on the day of the event.

The Chilly Chili Stroll is presented by the Mt Washington Valley Chamber of Commerce, Memorial Hospital and Hannaford. Host sponsors are Gibson Center for Senior Serves and North Conway Community Center. Supporting Sponsors include Eastern Propane and Oil, and Settler's Green. In-kind sponsors include Lindt Master Swiss Chocolatier, Tuckerman Brewing Company, Glass Graphics, Spittin Fire, Pepsi, and Hannaford Supermarkets.

For complete information, downloadable registration packets, lodging packages and all contest rules click here. Questions for organizers can be answered by calling 603-356-5701.



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# 25th running of the Ducks

Jackson, New Hampshire: A recognized quintessential New England Village and a highly visited resort destination plays host to the 25th Anniversary of the running of the Ducks Sunday May 25, 2014.

The 25th Anniversary Celebration continues its tradition of being a FREE admissions event. Food, Duck Races, Kids Activities, Traveling Train Rides, 5 Minutes of Fame, Jackson Cake Boss Competition and other individual events can be entered for their individual fees. This year we'll be gearing up for the 25th event with early kick off celebrations starting on Saturday May 17th when our Big Buddy the "Bid Duck" who is 30 feet high will make his first appearance at a location soon to be announced. And... starting on May 17th businesses throughout the Jackson Area will be sponsoring "Find the Duck" contests where visitors and locals should keep an eye open for "Big Duck" tickets placed in the participating businesses for you to find. Every "Big Duck" ticket is a winner (prizes range from \$5 to \$500) and will be available until the last one is returned or until May 24th at 5 PM.

With so much to do throughout the day there is a brochure with events and times that can be ordered on line at [www.JacksonNH.com](http://www.JacksonNH.com) or you can call the Jackson Area Chamber of Commerce at 603-383-9356 and request a brochure that can help you plan your

day at the Wildquack Duck River Festival. Individual events start at 8 AM and the Big Duck Race goes off at 2:30 PM and the Regular Duck Race time is 3 PM.

Everyone should come hungry and be sure to check out all the fabulous barbeque foods offered by local and visiting chefs, try the kettle corn, ice cream, lobster sandwiches as well as other select items. Watch the "ever growing" parade starting from the Covered Bridge at 2:30 PM, have your picture taken with "Wildquack" the Jackson Area Chamber of Commerce Duck, visit local businesses and really enjoy this "ole" fashioned "Day in the Park".

Visit and bid often at the amazing Silent Auction tables. Find out who will be this year's "Jackson's Cake Boss" by visiting the "Jackson Cake Boss Competition Tent area (why not enter to win) and try out all the yummy entrees. Do you think you've got talent? Be sure to register for your "5 Minutes of Fame" contest. Just make sure you add this event to your "event choice for Memorial Day Weekend" in Jackson, New Hampshire.

To learn more about how and where you should go to get your Duck Tickets, to volunteer, to register for Jackson's Cake Boss or 5 Minutes of Fame Contests call the Jackson Area Chamber of Commerce today at (603)383-9356 or visit us on the web at [www.jacksonnh.com](http://www.jacksonnh.com).



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## Calendar of Events

### New Hampshire Special Olympics

3/3/2014 (8:00AM)

The Special Olympics Winter Games is coming to Waterville Valley! Events include Alpine Skiing, Cross Country Skiing, Snowboarding, and Snowshoeing. 1 Ski Area Road Waterville Valley, NH 03215 Phone: 603-236-8311

Email: kchaon@waterville.com Website: <http://www.waterville.com/events-deals-apres/event-calendar>.

### On Snow Picnic Party at Jackson Ski Touring

3/8/2014 (11:00AM)

Event Fee: Free to Season Pass holders and only \$5 for day skiers / showshoers

On Snow Picnic Party at Jackson Ski Touring Foundation – Celebrate a great season of Cross-Country skiing and snowshoeing with Jackson XC at our spring on-snow picnic party. Come share your stories and get your

last kicks in with good company, good food and good cheer. Music and food starting at 11 a.m. at the Warming Cabin on the Ellis River Trail. For more information email [raetha@jackson.org](mailto:raetha@jackson.org) or call 383-9355 or visit [www.jacksonxc.org](http://www.jacksonxc.org). 153 Main Street Jackson, NH. Phone: 603-383-9355 Email: [info@jacksonxc.org](mailto:info@jacksonxc.org) Website: [www.jacksonxc.org](http://www.jacksonxc.org)

### Jenness Beach Cleanup

3/8/2014 (10:30AM)

Event Fee: Free

Come join the Blue Ocean Society for Marine Conservation at Jenness Beach in Rye, NH for a beach cleanup! 2280 Ocean Blvd, Rye, NH 03870 Phone: 603-431-0260

Email: [info@blueoceansociety.org](mailto:info@blueoceansociety.org) Website: [www.blueoceansociety.org](http://www.blueoceansociety.org)

### Carl Johnson Memorial Ski-a-thon

3/15/2014 (12:00PM)

Event Fee: \$20, includes trail pass with all proceeds donated to the ALS

Association.

Carl Johnson, a great friend to Great Glen Trails and a lover of all things skiing, passed away in 2006 of ALS. This event is held in his honor, and in his spirit, it's all about fun! New format this year! Get your family and friends to pledge money based on how many laps of the 5-kilometer course you will ski. It's a ski-a-thon. Prizes awarded for the most laps completed and highest amount pledged. As always, the event will feature a prize for the loudest & wackiest tights! 1 Mount Washington Auto Rd, Gorham, NH Phone: 603-466-2333 Email: [kim@greatglentrails.com](mailto:kim@greatglentrails.com) Website: <http://greatglentrails.com/events/carl-johnson-memorial-ski-a-thon/>

### Pond Skim at Pats Peak Ski Area

3/22/2014 (1:00PM)

Event Fee: See description for fee.

This is a great event for participants and spectators. Participants ski or snowboard across a man-made pond or take the icy plunge on their skis or snowboard! Registration is from

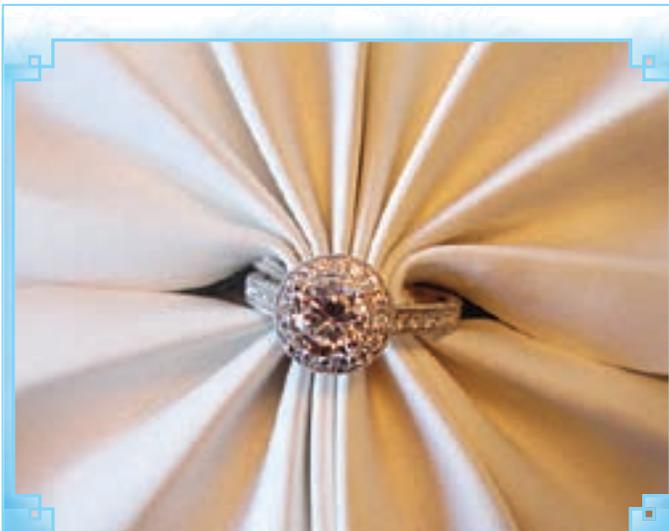
8:30am to 11:30am in the Valley Lodge. Entry Fee is free but the purchase of at least a Bluster Area Lift Ticket (or Pats Peak Season Pass) and a costume is required to enter the contest. Event starts at 1pm. Prizes will be awarded for Best Costume, Best Splash and Best Skim. There will also be a Live Band and a Pabst Blue Ribbon Beer Garden. 686 Flanders Road, Henniker, NH 03242 Phone: 603-428-3245 Email: [info@patspeak.com](mailto:info@patspeak.com) Website: [www.patspeak.com](http://www.patspeak.com)

### Attitash Freeride Series: Skier/Boarder X

3/1/2014 (11:00AM)

Event Fee: \$10

Get the adrenaline pumping on our skier/rider cross course as you make your way over jumps, berms and other obstacles from start to finish. Registration: 8-9:45 a.m. in the South Wing Entry Fee: \$10 Event Location: Spillway Course Inspection: 10-10:45 a.m. Event Start: 11 a.m. Awards: 2 p.m. in the South Wing Sponsors: Red Bull, Fischer, Dakine, Bern, Smith, Keen & more Event dates and times ▶



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## Calendar of Events

are subject to change; weather/ conditions permitting. Attitash Mountain Resort  
Bartlett, NH 03812  
Phone: 800-223-7669

Website: <http://www.attitash.com/events-and-activities.html?id=5314>

### March Mandolin Festival Returns for its 12th Year

The 12th annual March Mandolin Festival will take place March 7-9, 2014, at Concord Community Music School, 23 Wall Street in Downtown Concord. This three-day event offers group lessons and workshops on a variety of topics and jam sessions (all 50 workshop spots have been sold). This year's festival will feature nationally known musicians Joe Walsh, Marla Fibish, Eric McDonald and David Surette, with special guest Susie Burke. The festival concert, open to the public, takes place in the Music School's Recital Hall on Saturday, March 8 at 7:30 p.m. The cost for admission is included for

festival participants; general admission tickets for others are available through the Music School ([www.ccmusicschool.org](http://www.ccmusicschool.org) or 603-228-1196). As in past years, the festival will present a Friday night concert (this is a separate ticket from the Concord events). This year, the concert will be held at 7 p.m. at Stone Church Music Club, Zion's Hill, Newmarket, NH. For more information, call (603) 659-7700 or (603) 659-6321. For more information on the festival, or to purchase general admission tickets for the Saturday evening concert, visit [www.ccmusicschool.org](http://www.ccmusicschool.org). Tickets for the concert cost \$15 for adults; \$12 for students and seniors.

### "Welcome Spring" Gardening Symposium

Saturday, March 22, 2014 at the Robert Frost Hall on the campus of Southern New Hampshire University in Hooksett. The New Hampshire Master Gardener Association and UNH Cooperative Extension will sponsor the

annual WELCOME SPRING SYMPOSIUM on Saturday, March 22, 2014, 8:00 AM – 3:45 PM. The Symposium offers a fun, full day of garden-related lectures and presentations. The theme of the day is Innovative Gardening. Keynote Speaker Rodney Eason, Director of Horticulture and Plant Curator at Coastal Main Botanical Gardens, will start the day with his presentation "It's All About the Plants". During the day, sessions will be held on: Edibles Series: Herb Gardening, and Gardening with Unusual and Attractive Edibles; Garden Design Series: Planting for a Longer Growing Season, and Eco-Friendly Gardening; Tree Series: Forest-grown Gourmet and Medicinal Mushroom Cultivation, and The Wonder of Bonsai Art. The day will end with a Question-and-Answer session featuring a panel of well-known Gardening experts. Vendors will offer gardening supplies and books and there will be a Silent Auction featuring a multitude of gardening items. Participants will also enjoy a light breakfast and a buffet lunch. Tickets are \$55 for the day. For

more information contact the UNH Cooperative Extension, or follow the Symposium Brochure link: <http://extension.unh.edu/NHMGA/Welcome-Spring> for information and to register. You can also call the UNHCE Education Center: 877-398-4769

### Mini Iron Chef Pizza Competition

3/9/2014 (1:00PM)

Event Fee: \$10 per adult/child pair for museum members, \$20 per adult/child pair for non-members

Kids who love to cook are invited to test their skill at the Children's Museum of NH's fourth annual Mini Iron Chef Challenge on Sunday, March 9. This event is sponsored by Hannaford Supermarkets as part of the FoodWorks partnership that Hannaford created with the museum. This year's Mini Iron Chef challenge centers around making the tastiest pizza, and kids are invited to pair up with a parent or adult friend to register for one of two competition rounds. Children ages 4-7 will compete from 1:00 – 2:00 pm, and children ages 8-12 will be cooking ▶

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## Calendar of Events

from 3:30 – 4:30 pm. At each session, adult-child teams are provided with a variety of pizza bases and toppings, as well as cooking utensils and equipment. Each team is challenged to create a new and delicious pizza recipe to share and taste-test with a panel of judges. "This program has been a big hit since we launched it," said Jane Bard, President and Education Director for the Children's Museum. "Hannaford has been an excellent partner for our efforts to get kids involved in the kitchen and choosing healthier alternatives for meals and snacks. We even put on a local farmer's market inside the museum at the peak of growing season to entice kids with colorful fresh produce. We are pleased with how well families have responded to our FoodWorks programs and are continuing to develop new opportunities like this with Hannaford." The cost is \$10 per adult/child pair for museum members and \$20 per

adult/child pair for non-members. Preregistration is required because this event always sells out. Families can register at the Children's Museum or by calling 603-742-2002 during weekday business hours (9 am – 5 pm). Children's Museum of NH  
6 Washington Street, Dover, NH 03820  
Phone: 603-742-2002  
Email: [questions@childrens-museum.org](mailto:questions@childrens-museum.org)  
Website: [www.childrens-museum.org](http://www.childrens-museum.org)

### Portsmouth Craft Brewery Tours

3/1/2014 (11:00AM)  
Event Fee: \$55 per person  
Granite State Growler Tours will take you to our local rum distillery and 3 breweries in Portsmouth and Hampton. Earth Eagle Brewings, Sea Hagg Distillery, Blue Lobster Brewing and Throwback. We will have water and pretzels for you to snack on, prizes to give away, coolers for your growlers. While en route, our knowledgeable guide will entertain you with unique

historical facts and stories about the rich and foamy history of brewing in NH. You will also get to see brewing and beer related sites from the Revolution to Prohibition. We will meet at 11:00 am in the Community Oven parking lot in Hampton, just look for Greta. Please park near the bus (closer to the road). After the tour, The Community Oven will have a table reserved for us if you would like to stay for some pizza and even more craft beer! Schedule and stops are subject to change.  
845 Lafayette Rd., Hampton, NH 03842  
Phone: 603-964-0284  
Email: [info@nhbeerbus.com](mailto:info@nhbeerbus.com)  
Website: [www.nhbeerbus.com](http://www.nhbeerbus.com)

### Hot Stuff: Feel the Heat -- Fine Craft Exhibition

3/1/2014 (8:30AM)  
Event Fee: Free  
Opening Reception, with a Wine Tasting by LaBelle Winery: Friday, January 10, 5:00 pm to 7:00 pm The winter chill is in the air, and the League of NH Craftsmen is warming things up with its fine craft exhibition, Hot Stuff: Feel the Heat. This multi-media

exhibition sparks inspiration and lights up the senses through a display of fine craft made by 37 juried members of the League. Some of the pieces include a wood-fired double devil jug with crown of fire; warm wearables, such as knitted hats and silk and merino wool scarves in warm colors; a frying pan embellished with beaded words, phrases, and flames; an intricate quilt; candle holders; and much more.  
49 South Main Street, Suite 100  
Concord, NH. Phone: 603-224-3375  
Email: [nhleague@nhcrafts.org](mailto:nhleague@nhcrafts.org)  
Website: [www.nhcrafts.org](http://www.nhcrafts.org)

### Stratford Vintage Snowmobile Races

3/1/2014 (8:00AM)  
Event Fee: Admission \$5.00 Entry Class Fee \$40.00 Food costs at a minimal fee. Vintage Snowmobile Races, cash prizes and trophies awarded to winners. Many different classes...Super Stock, Pure Stock, Powder Puff, Youth Stock (13-17) and Mini Stock (12 and under) to name a few. Food available all day. Burn's Truck Stop Field, Rte. 3, North Stratford, NH. 603-636-2100. Email: [connollycabcamp@yahoo.com](mailto:connollycabcamp@yahoo.com)

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