

IN New Hampshire

MARCH 2018

Your Guide to What's Happening in the Granite State



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The 2018 NH Renaissance Faire is moving

Three Maples Renaissance Corp. is excited to announce that we have found a new site for NHRF.

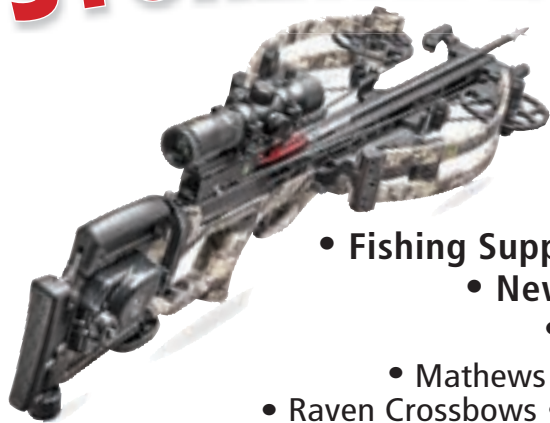
We will be at 80 Martin Rd., Fremont NH. on May 12-13th & 19-20th . This is about 15 minutes from the old site and easy to get to from main roads. Now we have acres of parking! No worries about space and room for everyone! Come join us for our 14th year of fun and entertainment. From historical knights to fantastical creatures, the NHRF brings together education and fun for the whole family. Enjoy 70 merchants, 21 acts and 13 food vendors. There's face painting, craft demonstrations, joustiers, belly dancers, a children's glen, stories to hear and amazing music to listen to. Come to the Faire May 12-13 & 19-20. www.nhrenfaire.com.



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month's issue:

Call Deborah at

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Great Glen Trails Winter Charity Day to be held on March 10

Join us for a day of fun, food and celebration supporting YOUR favorite charity or good cause

Pinkham Notch, NH—The second-annual Great Glen Trails Winter Charity Day is an event which celebrates active lives, and promotes the spirit of giving. We invite you to make a donation to the charity of your choice, and then join us on Saturday, March 10, 2018 from 8:30 am to 3:00 pm for a full day of fun—come ski and snowshoe on our scenic trail system, take some runs on our tubing hill, enjoy a catered lunch, and take an exciting ride on the Mt. Washington SnowCoach. Or, simply join us in our cozy lodge for board games, good food and a fun-filled day with friends, both new and old.

How do you make this happen?

• Make a minimum donation of \$25 per person (\$15 ages 5-12) to the charity of your choice and

enjoy free skiing, tubing, snowshoeing and a buffet lunch (11:30 am - 1:00 pm). Kids under 5 participate free with each donating adult. Donations should be made by check written to the charity of your choice and submitted to Great Glen with your registration.

OR

• Make a minimum donation of \$50 per person (\$30 ages 5-12) to the charity of your choice and enjoy free skiing, tubing, snowshoeing, a buffet lunch and a ride on the Mt. Washington SnowCoach to treeline on the Auto Road. The first 32 people who make a \$50 donation will receive a SnowCoach ticket for that day. We expect these 32 spots to go fast, so get your donations in early. For those registering after the initial 32 people, we thank you for your donation. Donations should be made by check written to the charity of your choice and submitted to Great Glen with your registration.

Donations will also be accepted on the day of ►

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event but pre-registration would be helpful. These are suggested minimum donations—please be as generous as you can be—we're sure your favorite charity will be very appreciative!

The inaugural Great Glen Trails Winter Charity Day, held in March 2017, raised over \$2,500 for 17 local and national charities. This year's event should grow that number exponentially, and will continue to be an ongoing part of the philanthropic activities hosted by the Mt. Washington Auto Road and Great Glen Trails Outdoor Center.

The companies' events have a long history of raising funds for local charities and non-profit organizations, foremost among them being the Mt. Washington Auto Road Bicycle Hillclimb which has raised over \$1,100,000 for the Tin Mountain Conservation Center, and the Northeast Delta Dental



Mt. Washington Road Race which has raised over \$100,000 for Coos County Family Health Services.

The family-owned Mount Washington Summit Road Company was formed in 1859, and completed the road to the summit of Mount Washington in 1861. The Mt. Washington Carriage Road, now called the Mt. Washington Auto Road, has the long-held distinction of being America's oldest man-made attraction. Great Glen Trails Outdoor Center, opened in 1994, is one

of New Hampshire's premier Nordic ski areas, with 45 kilometers of trails for skiing, snowshoeing and fatbiking. During the summer months, the Great Glen Trails Outdoor Center focuses on human-powered outdoor activities including kayaking, biking, hiking and trail running. Both companies consider themselves stewards of Mount Washington and the natural areas surrounding it, and feel strongly about supporting our local communities.

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Illustrated talk on Mill Girls at Nashua Public Library

On Sunday, March 18, at 2 p.m., Doug Stewart will give an illustrated talk at the Nashua Public Library about America's first industrial labor force: the "mill girls" of New England.

For several decades beginning in the 1820s, thousands of young women, mostly single farm girls, flocked to immense new cotton mills in a string of planned cities along the Merrimack River in New Hampshire and Massachusetts.

In Lowell, the "City of Spindles," the bonnet-wearing work force was then the largest gathering in history of women without men. At a time when wage-earning women were a rarity, these often feisty millworkers helped undercut America's male-dominated status quo and set the stage for the women's rights movement. Stewart is an Ipswich writer who has written more than 60 stories for Smithsonian magazine, mostly on history and the arts. The talk is free and open to the public. Registration is not required. Come early at 1 p.m. to give yourself time to browse the Friends of the Library Annual Book Sale, open to the public March 17 and 18. The library is located at 2 Court Street, Nashua. For directions and parking information go to www.nashualibrary.org/visit/directions. For other information contact Carol at carol.eyman@nashualibrary.org or (603) 589-4610.



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Bluegrass Legends Del & Dawg to appear at the Capitol Center For The Arts

Bluegrass royalty Del McCoury and David Grisman will perform on Friday, March 2 at 8PM in the Spotlight Café at the Capitol Center for the Arts. McCoury's

history with Grisman dates back more than 50 years to a fortuitous meeting in 1963. Three years later, the pair would play their first show together and they've been performing together intermittently ever since.

Through the years, McCoury and Grisman have shared the stage at venues and festivals across the country. In 2012, they released Hardcore Bluegrass, a unique collection of bluegrass classics made at two studio jam sessions in the 1990s. Del & Dawg celebrates the long friendship that these two legendary musicians have shared.

Tickets for the March 2 performance start at \$32, plus any applicable fees for phone/Internet sales. They may be ordered by calling the Capitol Center for the Arts at (603) 225-1111 or online at ccanh.com. Tickets may also be obtained at the Center's box office at 44 South Main St., Concord, NH, which is open Monday, Tuesday, Thursday and Friday from 11AM to 6PM and Saturdays from 11AM-2PM.



The New Hampshire Maple Experience returns to The Rocks

Popular interactive program celebrates history and tradition of maple sugaring

BETHLEHEM, N.H. — Maple syrup lovers young and old are welcome to The Rocks this spring, where the New Hampshire Maple Experience will return for the last three weekends of March and the first weekend of April.

With hands-on lessons in maple sugaring, horse-drawn wagon rides, and a visit to The Rocks' working sugar house and its resident sugar maker, the Maple Experience is a sweet welcome to spring.

"It's a fun interactive thing for families and couples to do," said Nigel Manley, manager of The Rocks. "The idea is you could actually go home and make maple syrup after learning the process at the Maple Experience."

Before embarking on a tour of the historic and scenic 1,400-acre estate, Maple Experience visitors will learn the history of maple sugaring and how the process has evolved from the time of the first European settlers to today's high-tech operations.

Visitors will take a horse-drawn wagon ride through The Rocks and discover how to distinguish sugar maples from other species of trees. They'll learn how to safely tap trees to collect the sap needed to



make maple syrup and sugar. A tractor-drawn wagon will carry Maple Experience participants to the Maple Museum and working sugar house, where 4th-generation sugar-maker Brad Presby will demonstrate the process of boiling sap into syrup.

The Maple Experience concludes with a syrup tasting, complete with the traditional donut and a

Rocks sour pickle. Chefs from local restaurants will also give maple cooking demonstrations each day at noon, and there will be maple kettle corn and maple cotton candy available during each day of the Maple Experience.

The Maple Experience at The Rocks will run Saturday March 17, March 24-25, March 31-April 1, and April 7. Tours begin 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 highly recommended and may be made by calling The Rocks at (603) 444-6228.

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

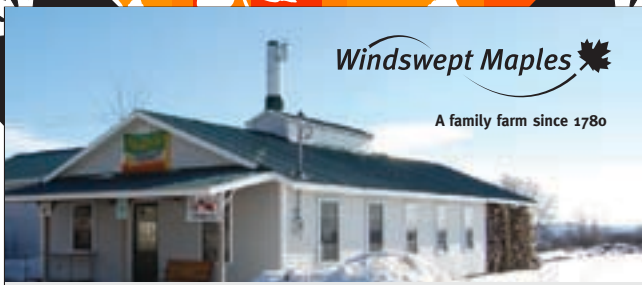
The landmark 1,400-acre Rocks includes numerous buildings listed on the National Register of Historic Places and offers Agri- and Eco-tourism opportunities throughout the year. For more information please visit www.therocks.org. For reservations and other inquiries e-mail info@therocks.org or call 603-444-6228.

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Join us on NH Maple Weekend
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New Hampshire Maple Weekend • Maple Month 2018

Hosted by the New Hampshire Maple Producers Association, Maple Sugaring Month runs March 10 through April 1, spanning four weekends of maple madness! The 23rd Annual NH Maple Weekend will be March 24 – 25, 2018.

Join the fun at a local participating sugar house! Across the state, sugar makers open their doors to the public to demonstrate the centuries-old craft of maple sugaring. Meet the maple producers of New Hampshire. Discover how their operation works, enjoy free samples of fresh syrup, maple candies and confections, coffee and doughnuts. Some locations offer pancake breakfasts, petting farms or horse-drawn rides. Come taste why pure New Hampshire maple syrup has long been a delicious harbinger of spring. Share in the excitement of the sweetest time of the year... you'll be happy you did!

Maple Syrup Grading Process

Maple syrup is graded or categorized based on the flavor and how much light passes through (translucence). Variations are due to weather, soil, climate, point in season, boiling and more. The quality of all grades is the same.



Golden • Delicate Taste

The first runs of maple sap in the early spring make the Grade A Light Amber syrup. This treasured syrup has a light, golden color with a mild, delicate taste. Often used to make maple cream, candy and sugar, it is also excellent as a table syrup – or over ice cream or yogurt.

Amber • Rich Taste

Gradually, as the maple season progresses, the syrup darkens a shade to Grade A Medium Amber. A light amber color and full-bodied flavor, this class of syrup is the product of choice for consumers who desire the classic maple syrup flavor. Great for pouring over pancakes, ice cream and oatmeal, this grade is also used for making maple cream and sugar.

Dark • Robust Taste

Nearing the end of the 4-6 week season, the syrup darkens again to Grade A Dark Amber. Featuring a more pronounced maple flavor, this class will satisfy those consumers who desire the strong flavors of what had previously been considered Grade B. With its stronger, more robust maple flavor, this grade can also be used for cooking.

Very Dark • Strong Taste

At the very end of the season, some maple producers make a small amount of Grade B syrup, a darker variety with a strong maple flavor. While still delicious on pancakes, this grade translates well into cooking, where the rich maple flavors carry through to the cooked dish.

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Maple Weekend
March 24 & 25 2018

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8 miles East of Orford

Overnight Blueberry French Toast

Recipe From: Cathryn Somero of New Ipswich

Ingredients:

- 12 slices day old white bread, crusts removed
- 12 eggs
- 8 oz. package cream cheese
- 2 cups milk
- 1 cup fresh or frozen blueberries
- 1/3 cup Pure NH Maple Syrup

Sauce:

- 1 cup sugar
- 1 cup fresh or frozen blueberries
- 2 Tbsp. cornstarch
- 1 Tbsp. butter
- 1 cup water

Directions:

Cut bread into 1" cubes; place half in a greased 9x13 dish. Cut cream cheese into 1/2" cubes. Place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk and Pure NH Maple Syrup. Pour over bread mixture. Cover and chill 8 hours or overnight.

Remove from refrigerator 30 minutes before baking. Cover and bake at 350 degrees for 30 minutes. Uncover; bake 20-30 minutes more or until golden brown and the center is set.

In a saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat; boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer for 8-10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast.

Serves 6-8, 1 3/4 cups sauce.

Note: Leftovers reheat well in toaster oven or microwave.

Maple-Barbecued Spareribs

Ingredients:

- 3 lbs spareribs
- 1 cup Pure NH Maple Syrup
- 2 Tbsp chili sauce
- 2 Tbsp vinegar
- 1/8 tsp pepper
- 1 small onion peeled/ minced
- 2 tsp Worcestershire sauce
- 1 tsp salt

1/2 tsp dry mustard

Directions:

Cut spareribs into serving-sized pieces. Combine the remaining ingredients and brush mixture on all sides of the ribs. Arrange in single layer in baking pan and bake in 375 degree oven until ribs are tender, 1 1/2 to 2 hours. Brush meat with the sauce often and turn pieces frequently so all portions will be coated with this wonderful sauce. Serves 4 to 6

Maple Sugar Cookies

Recipe From: Elizabeth Somero of New Ipswich

Ingredients:

- 2/3 cup shortening
- 3 cups flour
- 1 1/4 cup Pure NH Maple Syrup
- 2 tsp. baking powder
- 2 eggs
- 1 1/2 tsp. salt

Directions:

Cream shortening, Pure NH Maple Syrup and eggs together until light and foamy. Sift flour, baking powder and salt and add to creamed mixture. Chill. Roll to 1/4" thickness on slightly floured board. Cut with cookie cutter. Sprinkle with sugar and bake in 350 degree oven 12-15 minutes.

Yields 60 cookies.

Thin Maple Pancakes

Ingredients:

- 1 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 3 Tbsp oil or melted shortening
- 1 Tbsp Pure NH Maple Syrup
- 1 egg beaten
- 1 cup milk

Directions:

Sift flour, baking powder and salt together. Combine Pure NH Maple Syrup, beaten egg and milk, gradually adding to dry ingredients only until smooth. Add shortening. Drop by tablespoon only hot griddle or cast iron fry pan (works the best). Serve with plenty of added Maple Syrup and butter. Should make about 8-10 pancakes. (New Hampshire Maple Producers Association)

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Maple Apple Bread

Ingredients:

- 1- 8 oz package refrigerated crescent rolls
- 2 Tbsp flour
- 2 apples, peeled and sliced
- 1/2 cup Pure NH Maple Sugar
- 1/4 tsp cinnamon
- 1/8 tsp nutmeg
- 1/8 tsp cloves
- 2 tsp melted butter or margarine

Glaze:

Blend 1 Tbsp milk added to 1/4 cup confectioner's sugar until creamy.

Directions:

Preheat oven to 375°. Place unrolled and flattened crescent rolls in bottom of 9" x 13" baking dish and sprinkle with the flour. Toss sliced apples in bowl with Maple Sugar and all of the spices. Place apples down center of dough, approximately 2" wide. Cut 12 slits about 1/2" wide on each long side of dough surrounding apple mixture. Fold strips over dough at an angle across apple mixture, alternating dough strips

from one side to the other to form a braid. Fold ends over to seal. Brush with melted butter and bake for 30 minutes. Pour glaze over warm braid, cut and serve. 10-12 servings.

Maple Syrup Graham Bread

Recipe From: Elizabeth Somero, of New Ipswich

Ingredients:

- 2 eggs
- 2 cups graham flour
- 1 1/2 cups buttermilk
- 2 tsp. baking powder
- 1/2 cup sour cream
- 2 tsp. baking soda
- 1 1/3 cups Pure NH Maple Syrup
- 1 tsp. salt
- 1 cup flour

Directions:

Combine eggs, buttermilk, sour cream and Pure NH Maple Syrup, beating until well mixed. Combine dry ingredients and gradually add to egg mixture. Mix well. Pour into 2-9x5 buttered pans. Bake at 325 degrees for 45 minutes.



The New Hampshire Maple Experience

Tractor drawn rides to the Sugar House!

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 17, 24, 25, 31 and April 1 & 7



- ▶ 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.



Horse Drawn Rides each day!



The Rocks

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Please call 603-444-6228 • www.therocks.org

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

Get Cozy with the PSO and a Latin American Dance Music

Shake off the winter blues with warm and sultry music. Portsmouth Symphony Orchestra's Get Cozy with the PSO's chamber music series continues Sunday, March 11 at 3:00pm with a Latin American Dance Music at The Dance Hall in Kittery, ME. Tickets are \$12 in advance or \$15 at the door.

The 7 Rivers Wind Quintet will perform compositions by Marquez, Piazzolla, and D'Rivera featuring the Tango, Alborada, and Habanera dances. The 7 Rivers Wind Quintet consists of PSO members Karen Marceau, flute; Jonathan Tefft, oboe; John Ferraro, clarinet; Susan Williams, horn; and Rick Shepard, bassoon. "This warm and sultry music is rhythmically complex and has all the warm harmonies you expect from the Latin American culture," notes Dorothy Braker, Outreach Coordinator of MyPSO and Get Cozy Series. "We invite everyone to shake off the winter blues and join us." MyPSO guest artist, violinist Marlow Hubbard will be opening the program with a Piazzolla violin solo piece, "Vuelvo al Sur." Hubbard is a senior at York High School. She has been studying the violin for 11 years and has been part of the Portsmouth Symphony Orchestra for two years.

The full Portsmouth Symphony Orchestra will



perform their spring mainstage concert on Sunday, March 25 at 3pm. Get Cozy with the PSO chamber music concerts occur monthly and will conclude April

22, 2018 with a MyPSO Student Chamber recital. To view the complete schedule or to purchase tickets, please visit www.portsmouthsymphony.org.

Traditional Irish Band Altan to appear at The Capitol Center For The Arts

International traditional Irish band Altan will perform on Thursday, March 15 at 7:30PM at the Capitol Center for the Arts. The performance is part of a tour promoting the band's new album THE GAP OF DREAMS. The show is sponsored by New Hampshire Public Television (NHPTV) and Sanborn Head.

The 13 tracks on THE GAP OF DREAMS transport listeners to the lifestyle of rural Donegal, to a time before electricity when folks would gather together in the mists of winter to tell stories, sing songs and dance into the wee hours of the night. The music lifted the locals' spirits and helped elevate them beyond the hardships of the day like famine, conflict, and emigration. The album's title is borrowed from a poem by Francis Carlin, The Ballad of Douglas Bridge, in which he writes: "The Gap of Dreams is never shut," referring to the gap between this world and the



Otherworld.

Singer and founding member Mairéad Ní Mhaonaigh became the 2017 recipient of the TG4 Gradam Ceoil/Traditional Musician of the Year, one of Ireland's highest musical honors, recognizing her prominent role in supporting, nurturing and strengthening Irish traditional music.

Tickets for the March 15 performance start at \$34.50. They may be ordered by calling the Capitol Center for the Arts at (603) 225-1111 or online at ccanh.com. Tickets may also be obtained at the Center's box office at 44 South Main St., Concord, NH, which is open Monday, Tuesday, Thursday, and Friday from 11am to 6pm and Saturdays from 11am-2pm.

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Calendar of Events



■ MARCH 3

The Players present La Boheme from the Metropolitan Opera

The Peterborough Players will screen an encore presentation of the Metropolitan Opera's La Boheme on Saturday, March 3 at 12:30pm. The world's most popular opera returns in Franco Zeffirelli's classic production, with a series of exciting casts. Angel Blue, Anita Hartig, and Sonya Yoncheva share the role of

the fragile Mimì, with Dmytro Popov, Russell Thomas, and Michael Fabiano alternating as the poet Rodolfo. Alexander Soddy and Marco Armiliato share conducting duties. Single tickets to MET HD screenings are \$25. For tickets and information on this and all upcoming productions, call 603-924-7585 and visit www.peterboroughplayers.org. The Peterborough Players is located at 55 Hadley Rd. Peterborough, NH.

■ MARCH 10

Great Glen Charity Day

Donations. 1 Mount Washington Auto Road

Gorham, NH 03581. Phone: 603-466-2333

An event to remember and celebrate the lives of Great Glen friends passed Over the years, we have lost some very close friends here at Great Glen. They were folks who loved to recreate outdoors on our trail system; be it cross country skiing, snowshoeing, biking, running and/or walking. This year we've planned a day for memories and the celebration of active lives. We invite you to help us celebrate and honor people who may no longer be with us, but live on in our hearts by making a donation to the charity of your choice, then joining us on Saturday, March 10, 2018. Come ski for the day, take a run or two on our tubing hill, explore the woods on snowshoes, enjoy a catered lunch, or take a ride on the Mt. Washington SnowCoach* to treeline on the Mt. Washington Auto Road. Or maybe simply sit with us in the lodge dining room and share memories, while enjoying the views and the camaraderie of friends.

■ MARCH 16

Bmw Xdrive Experience

Free Admission. Waterville Valley Town Square, Village Road, Waterville Valley, NH. Phone: 800-468-2553
Carve it up with BMW March 16-18 at Waterville Valley Resort. Our partner, BMW, brings The Winter xDrive Experience to Waterville Valley Resort. At three locations throughout Waterville Valley, BMW is hosting a series of demonstrations of their X Series vehicles. Guests can learn winter driving tips and techniques from professional drivers and can even test drive X

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Calendar of Events

Series cars at two of the locations. At the mountain, there is an exhibition in the courtyard where guests can ride as a passenger with a professional driver as they demonstrate driving on snow including maneuvers for tight turns and hills. In Town Square and at the Golden Eagle Lodge, guests can test drive vehicles on a scenic tour through the Valley.

■ **MARCH 17TH**

Pond Skim at Pats Peak Ski Area

686 Flanders Road, Henniker, NH 03242. Phone: 603-428-3245. 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.

■ **MARCH 17**

LIHA Sugar Run Pow Wow

Donation. 345 Union Ave, Laconia, NH 03246

Phone: 603-723-4982. Please join us for LIHA's Sugar Run Powwow - Open to the public and encouraged to join us for this Native American Festival. Drums 4 Wind Singers and Walking Bear Singers Contact Richard Corso 603-630-4934 Vendors Contact :Deb Perry 603-723-4982

■ **MARCH 17**

\$17 Off Lift Tickets for St. Patrick's Day

1 Ski Area Road, Waterville Valley, NH 03215
Phone: 800-468-2553. SATURDAY, MARCH 17, 2018
• 8:00 AM 3:00 PM - WATERVILLE VALLEY RESORT1 SKI AREA • It's your lucky day! Big savings on all lift tickets March 17th only - \$17 OFF Window rate! Drink specials from 3-6pm at T-Bars with Guinness!

■ **MARCH 18TH**

Cardboard Box Derby

Free. 60 Loon Mountain Road, Lincoln, NH 03251
Phone: 603-745-8111. Kids combine their love of snow and cardboard boxes at this annual rite of spring. Watch as wee folk glide down the mountainside in cardboard boxes they've transformed into helicopters, moose, and pirate ships. Free to enter! All ages! Registration: 8:30am-10:30am.
Governor's Lodge Event: 11:30am. Outside of

Governor's Lodge.

■ **MARCH 1-3**

Ski, Shoe & Fatbike To The Clouds

Entry fee for 2018: \$35.00 (until 11:59pm Feb 28); March 1-3 \$45; NO DAY-OF REGISTRATION.
1 Mount Washington Auto Road, Gorham, NH 03581
Phone: 603-466-2333. Now in our 21st year, this challenging event takes place at Great Glen Trails and the snow covered Mt. Washington Auto Road. Long referred to as "North America's Toughest 10K", the Ski, Shoe & Fatbike to the Clouds course has an average grade of 12% over the last 6K as you climb the final 2,200 vertical feet. While there will be competitors who are seeking to make or break a record, for others it is the ultimate way to personally test themselves in one of nature's most spectacular environments. After covering 4k on the Nordic system, racers will have the Mt. Washington Auto Road to themselves as remarkable views of the Presidential Range and beyond reveal themselves – if you can look up from your oxygen deprived state. On race day, there will be a mass start of cross country skiers at 10 am, followed by the snowshoe start at 10:05 am and Fatbikers at 10:10 am. Ski, Shoe & Fatbike to the Clouds is considered a true freestyle event, there will not be separate classes for classic and skate skiing. This is NOT an event for inexperienced fatbikers, skiers or snowshoers.

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Pina Bausch's Nelken Line will dance through Keene State

Keene State College and the surrounding community is invited to join the Nelken Line, a dance piece of the four seasons created by acclaimed choreographer Pina Bausch and made available by the Pina Bausch Foundation. Participants will learn and perform the Nelken Line on Friday, March 2, from 11 a.m. to 2 p.m. in the Main Theatre at the Redfern Arts Center and on Saturday, March 3, from 3 to 6 p.m. in the Madison Street Lounge in the Young Student Center. Dress comfortably for moving inside and outside. No experience is required, however you can watch and learn the Nelken Line ahead of time through an online tutorial, or show up and learn the dance on the spot. KSC dance students will be on hand to teach participants the Nelken Line. Food and refreshments will be provided.

Become a part of dance history by taking part in this exciting project! The dance will be filmed by KSC film students Nikki Root and Riley Keefe. The final film will screen at KSC's annual An Evening of Dance performance on Wednesday, April 18 to celebrate opening night and to share the Nelken Line film with a wider campus and community audience.

KSC dance students and invited members of the community will open the Wednesday, April 18 performance of An Evening of Dance with a procession of The Nelken Line into the Main Theatre. The final



film will be shown alongside a screening of the documentary "Pina" by Wim Wenders as part of the Monadnock International Film Festival at the Putnam Theater on Friday, April 20 from 11:30 a.m. to 1:30 p.m. The Nelken Line is part of a global project by the Pina Bausch Foundation encouraging Bausch enthusiasts (and their willing friends, colleagues, students, neighbors, and family members) to start their own lines and submit their own videos of the dance to the Pina Bausch Foundation website. Participants have come from across the globe, from Morocco to Chile to Ireland, and have performed the dance in locations such as soccer stadiums, swimming pools, a French nursery school, and throughout campuses. Dance lovers and novices of all ages are welcome to take part in the Nelken Line.

The Nelken Line is divided into four movements, each one representing the four seasons, "Spring, Summer, Autumn, Winter" from the 1982 dance piece, "Nelken" by Pina Bausch, a German modern dance choreographer. It portrays the changes of the four seasons using a few simple, repeated gestures and is performed by dancers proceeding in a long, single-file line to Louis Armstrong and His Hot Fives' 1928 recording of "West End Blues."

Creative Connections outreach activities for the Nelken Line at Keene State College include the following dates for participating in the piece - come to either or both - and additional dates for the film screenings:

Join! The Nelken Line: Friday, March 2: 11 a.m. to 2 p.m., Main Theatre, Redfern Arts Center

Join! The Nelken Line: Saturday March 3: 3 p.m. to 6 p.m., Madison Street Lounge, Young Student Center
Nelken Line Procession at An Evening of

Dance: Wednesday, April 18 at 7:15 p.m., Main Theatre, Redfern Arts Center

Nelken Line Student Film and "Pina" Film Screenings at the Monadnock International Film Festival: Friday, April 20 from

11:30 a.m. to 1:30 p.m., Putnam Theater. For more information about the The Nelken Line project,

contact Redfern's Assistant Director Sharon Fantl, 603-358-2167, sfantl@keene.edu.

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Jane Hodges, Wall Street Journal



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