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FALL 2011 | VOLUME 16, No 3 | \$4.95

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Attorneys of the
Upper Valley

Long River Studios

Dartmouth's New
Life Sciences Center

PLAINFIELD, NH This home has evolved from an early 1800 farmhouse into a stunning contemporary. New systems and a/c, all new windows, two fireplaces. A great home for entertaining. 38 acres woodsy setting with lovely gardens and a rushing brook. \$425,000



ORFORD, NH This home has 1500 +/- feet of frontage on the Connecticut River and a total of 81+/- acres. The 4 bedroom, 3 bath home has gleaming wood floors and great living spaces. A very large antique barn is attached. In ground pool, airplane hangar, fenced area for animals and lots of opportunities! This is a great one! \$1,300,000

HANOVER, NH Gracious in-town home on 4.2+/- private acres with elegant living spaces and unsurpassed attention to detail. Walnut floors, rosewood kitchen counters, 2 offices, library, 3 bedrooms and 6 baths. Lovely local views with beautifully manicured grounds. Wonderful location, minutes to the medical center and walking distance to town. \$2,400,000



LYME, NH Nestled in the quaint village of Lyme Center is this lovingly renovated 1800's cape. Many old features and all new systems and appliances. With 3 bedrooms, 2 baths, office/den, family room, kitchen, living room, dining room. Charming! \$435,000

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HANOVER, NH This home is for the discerning buyer who appreciates quality materials and design. Carefully crafted, the home sits on a hillside with western views and a private location. A great spot in a super neighborhood! \$675,000



HANOVER, NH On a 2+/- acre lot at the end of a dead end road this house has lots of glass from which to view nature all around you. With 2 bedrooms, 3 baths, there is also a spacious study, family room, living room, large eat-in kitchen and office. Attached 2 car garage with workshop and stall for a pony. A great opportunity! \$359,000

HANOVER, NH Enjoy the convenience of walking to town, the movies, Hopkins Center or shopping. This traditional New England home built in 1906 has 4 bedrooms, 3.5 baths, hardwood floors, 2 fireplaces, an in-law suite and an enclosed front porch. Location, location, location...this is a great opportunity for anyone looking for in-town living. \$699,000



FAIRLEE, VT Remarkably convenient home with 3 bedrooms, 2.5 baths on 4.02+/- acres. DSL, 2 mud rooms, greenhouse and large pantry. Gorgeous hand crafted stone fireplace, fabulous master suite with marble bath, incredible storage, lovely deck with built in hot tub, great views and privacy! \$349,000

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A *Fabulous* Fall



IAN RAYMOND

As summer winds down, the days become noticeably shorter and the evening air starts to feel cooler, so much so that you grab a sweater on your way out of the house. Athletes from five to fifty (almost!) don their spikes and hit the football or soccer field. Older teens head off to college and younger kids also prepare for a new school year.

Luckily for us, we live in an area that boasts some of the most spec-

tacular fall foliage in the world. Weekend car trips to the mountains or the lake—or even a quick ride to the corner store—elicit “ooo’s” and “ahhh’s” as every bend in the road brings a more colorful scene. Lisa Densmore illustrates this point in her photo essay “The Marvelous Maple Leaf” on page 22.

Sunny, crisp fall days are perfect for hiking, and we think you’ll be inspired to pack a picnic to enjoy along the trail. Susan Nye shares her favorite packable recipes for a beautiful day on page 90. Of course fall means the appearance of everyone’s favorite squash, the pumpkin, whose return celebrates Halloween and lots of pies. Visit the Bunten Family Farm in Orford (page 50) for your choice of more than 20-something varieties to find the perfect one for your jack-o’-lantern.

This fall we’re also celebrating Dartmouth College’s new Life Sciences Center (page 34) along with several area businesses. Our feature story focuses on some of the Upper Valley’s hard-working, dedicated attorneys. We’re sure you’ll enjoy getting to know them a little better beginning on page 62.

Wherever life’s path leads you this season, have a fabulous fall. Enjoy! ☺

Deborah Thompson

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About Our Contributors



Mark Aiken

Mark Aiken, a freelance writer from Richmond, Vermont, has run 12 marathons and looks forward to lucky number 13 in Hampton, New Hampshire, this fall. His work has been published in the *New York Times*, *Vermont Magazine*, and *EatingWell*. For this issue Mark focused his skills on interviewing several local attorneys for our special feature.



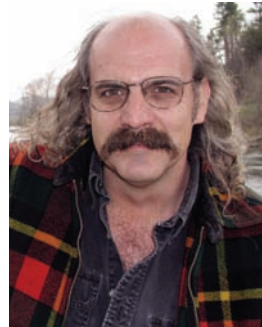
Stephen Morris

Stephen Morris is the publisher of *Green Living: A Practical Journal for Friends of the Environment*. He is also a novelist whose most recent work, *Stories & Tunes*, is set in Vermont. It is available at area bookstores and online booksellers. He lives in Randolph, Vermont.



Mark Dantos

Mark Dantos is an Upper Valley native who is happy to have returned. Mark is a graduate of Colby College in Maine and was a journalist for McGraw-Hill Companies in Washington, DC. He also worked in advertising and operated his family's business from Boston. Currently, Mark is a member of the Dartmouth College Development Office and lives in Lebanon.



Jack Rowell

A fifth generation Vermonter, Jack Rowell was born and raised in central Vermont. He has been a professional photographer for over 35 years, shooting documentary, commercial, and advertising photographs. His work has been published in *People Weekly*, *London Independent*, *Time*, *Newsweek*, *New York Times*, *The Economist*, and the *Times of London*.



Jim Mauchly

Jim Mauchly was given his first camera—a \$4.99 Ansco—at the age of six. While serving in the Navy he attended photography school and received training in photojournalism, aerial photography, and portraiture. A full-time photographer since 1990, Jim is a member of the Professional Photographers of America. In 2001, he opened Mountain Graphics Photography, a professional studio, photo gallery, and custom frame shop in Fairlee, Vermont.



Linda A. Thompson

Food has been a central part of Linda's life since she watched her grandmother create magical dishes in her Missouri farmhouse kitchen. As a freelance writer focusing on food and wine, her work has appeared in the *Boston Globe*, *Dallas Morning News*, *Concord Monitor*, *Hippo*, *Better Nutrition*, *Great Life*, and *Let's Live*.

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Around & About

BY CASSIE HORNER

Lyme gardeners Barbara Stern and Meg Houser give free advice.

Utility Club of Lyme Fundraiser



“Community involvement is key,” says Ellen Merlis about the Utility Club of Lyme. “The more people, the merrier—we get more ideas that way.” The Utility Club, founded in 1914, is almost 100 years old and flourishes because of the active community that has taken to heart its original mission “to promote usefulness.”

On Saturday, September 24, the group’s big annual fundraiser, Fine Art Fine Food silent auction, takes place at a historical barn at 125 Breck Hill Road in Lyme. The event is sponsored by Long River Studios and several other Lyme businesses. Over 90 Upper Valley artists and craftspeople are represented in a cornucopia of beautiful things in this silent auction. The free preview is from 2pm to 4pm, when people can stop by, look at items, and submit bids. At 6pm, the evening festivities begin with wine and hors d’oeuvres. (Tickets are required for the evening events.) Many of the artists are in attendance and are happy to talk about their work. The bidding continues until 8pm, and then the top bidders are announced.

“It’s a party!” says Merlis. “People get a little dressed up. It’s a good time.” Arts and crafts are well represented by sculpture, photography, quilts, paper maché collages, pottery, carved gourds, baskets, handbags, scarves, jewelry, stained glass, small pieces of furniture, and other items. Artists receive 50 percent of the proceeds of silent auction items.

This big fundraiser is supplemented throughout the year by three other events—the May plant sale, the December bake sale, and the annual fund drive—which raise money for scholarships and awards programs for Upper Valley charities.

“We like to put most of the money into scholarships,” says Merlis. “We work with the town of Lyme and the Congregational Church. Together we gave money to 25 students in 2011. There is a big need because college is so expensive.” On its own, the Utility Club gave a total of \$12,500 this year; five students received \$2,500 each.

The Utility Club of Lyme meets monthly from September to May, and membership is open to anyone in the Upper Valley. The meetings feature a diverse array of speakers on various topics, from beekeeping to a baking lesson to the history of the Connecticut River, for example.

Tickets for the upcoming silent auction are \$35 per person. To prebuy tickets, call Pat (603) 795-4295 or Ellen (603) 795-5015. Tickets are also available at the door. MasterCard and Visa are accepted. The barn is wheelchair accessible.



Background: Dick and Sallie Ramsden's historic barn in Lyme is the venue for the annual silent auction.

Top left: Bowl by John Quimby, who will have work up for bid at the auction.

Top right: Many kinds of plants are available at the club's plant sale in May.

Center: Maeve and her mother check out the chives.

Bottom left: Club member Pat Phippen at the plant sale.

Bottom right: Gillian Tyler, painter, will offer her work in the silent auction.

Vine Vase, 13 inches high, by Sarah Heimann, a potter from Lebanon, New Hampshire.



The booth of Neysa Russo from The Spinning Studio in Bradford, Vermont, displays handmade felt tapestries, rugs, and trivets.

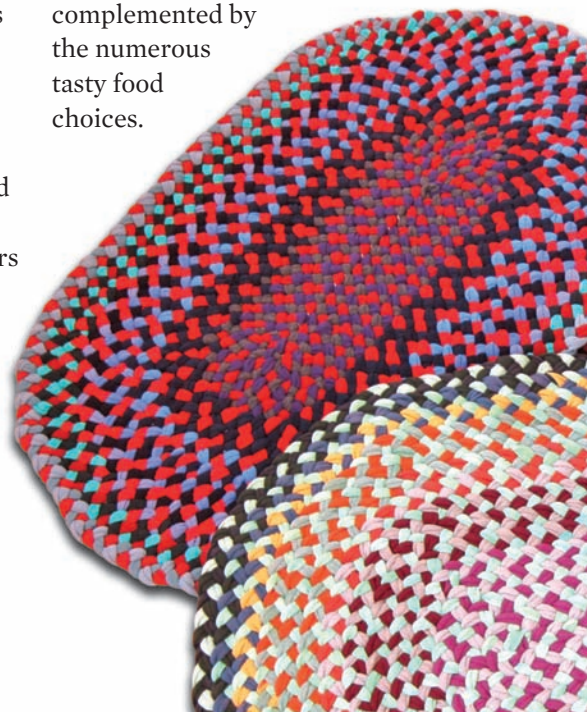
Norwich Sunday Craft Fair

Sunday, October 9, from 10am to 3pm, rain or shine, is the date for the Foliage Norwich Sunday Craft Fair. Located on Route 5 one mile south of Exit 13 off I-91, at the site of the Norwich Farmers' Market, the foliage fair is the final Sunday craft fair of the season. The fair brings together an impressive group of artisans displaying fine wares and sometimes demonstrating how they are created. This juried sale features vendors from all over Vermont and New Hampshire, many of them from the Upper Valley.

"It's a growing fair," says coordinator Deb Heimann. "It started five or six years ago, and has expanded with over 20 new vendors this past year and an increased diversity of arts and crafts. We have also established a great base of vendors who return each year. The selection includes a broad range of prices, with items suitable for wedding gifts, Christmas gifts, or to treat yourself."

A quick overview of handmade pieces includes small animal figures made from raw wool, quilts, hula hoops made from scratch, rag rugs, paintings, wooden bowls made from tree burls, painted lamp shades, pottery, jewelry, knitted items from hand-spun wool, and hand-painted straw hats.

Shopping for beautiful items and conversing with artisans is complemented by the numerous tasty food choices.





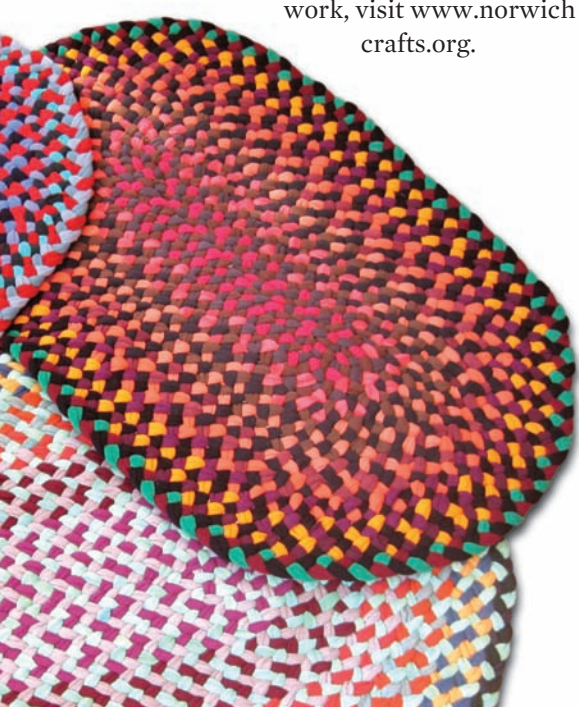
Above: Handmade quilt by Sybil Smith of Norwich.

Below: Deb Shinnlinger from Canaan, New Hampshire, makes beautiful braided rugs.

“People can have a picnic or a snack,” says Heimann. Booths offer wood-fired pizza, empanadas, kettle corn, fresh salads, lemonade, and iced tea.

Helping to set the relaxed, friendly atmosphere are musicians in the gazebo, a favorite spot for kids to gather. On October 9, the Juke Joynt will perform their original music inspired by blues and classic rock.

For a list of the artists, with images of and information about their work, visit www.norwichcrafts.org.



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Hanover Area Local Wednesdays

PHOTOS COURTESY OF HANOVER AREA CHAMBER OF COMMERCE

The downtown streets of Hanover are always bustling with a steady stream of students, visitors, and of course locals. To honor the loyalty of the area's shoppers, the Hanover Area Chamber of Commerce came up with "Local Wednesdays." Each Wednesday from June through the end of October, participating merchants offer special deals to the folks who make a habit of shopping in town. All you have to do to get great deals is show that you live in the area.

The deals change each month. Go online to www.hanoverchamber.org and click on the Local Wednesday Deals tab. Let that be your shopping guide to a wide range of discounts at local businesses that might include a percentage off dinner or lunch,

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Drop in to see Mary Schouten, owner of Main Street Kitchens in Hanover.

books, shoes, a breakfast treat, dresses, or novelty items. It's an opportunity to save money while you visit an old favorite or try something new.

"Local Wednesdays saw success in bringing in more customers last year, and in letting our local customers know how much we appreciate their loyalty," says Janet Rebman, Executive Director at the Hanover Area Chamber of Commerce. "I do believe the program has a lot of potential to be bigger and better. With widespread participa-



Outside dining on Main Street.

tion among Chamber members, Wednesdays will be a win for customers and businesses."

Participating businesses include Designer Gold, Dartmouth Bookstore, Anything But Anchovies, Helium, Left Bank Books, That Little Spot of Red, Main Street Kitchens, The Mountain Goat, Pink Alligator, Lou's, and many others.



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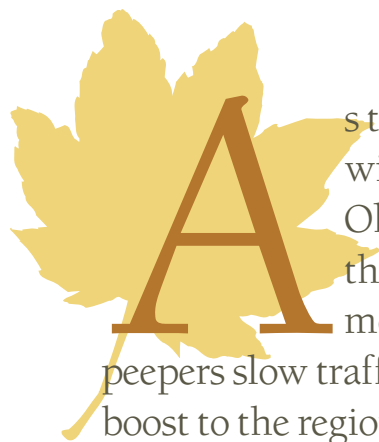
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As the first fall colors appear, the debate begins. When will peak color occur? Will it be better than last year? Old-timers might declare it the best (or worst) fall foliage they can remember. Dedicated websites and television meteorologists give daily leaf reports, and buses of leaf peepers slow traffic, take over the inns, and give a welcome economic boost to the region before the pre-Christmas doldrums set in—all because of one tree, the marvelous maple. Deciduous trees change color and drop their leaves everywhere in the United States, but it's the maples that ignite our local landscape with eye-popping reds and oranges. Other trees and shrubs are colorful, but the maples are the stars of the autumn show.

A Special Species

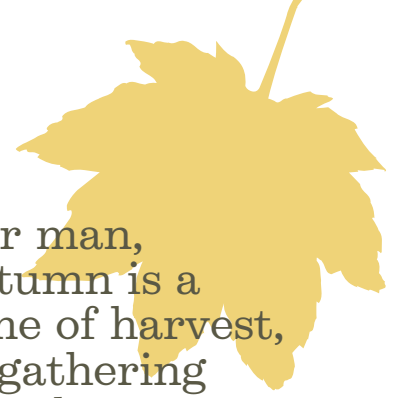
Maples are generous, providing sweet amber syrup each spring and shade from hot summer sun. Their pale, grainy wood makes beautiful flooring, cabinets, and furniture, and it burns long and bright in a fireplace or woodstove. Other trees offer edible treats and useful wood, too, but it's the leaves of the maple that make this species special.

Maple leaves are easy to identify even when they are green. They are broad with three points, whereas oak leaves are elongated with multiple points, and the leaves of birch, poplar, and beech resemble sharp-tipped ovals.

During spring and summer, maple leaves function as other leaves do, absorbing carbon dioxide to produce chlorophyll, which makes them green. Trees and other green plants require chlorophyll to make sugar (plant

STORY AND PHOTOS BY LISA DENSMORE





For man,
autumn is a
time of harvest,
of gathering
together.
For nature,
it is a time
of sowing, of
scattering
abroad.

—Edwin Way Teale

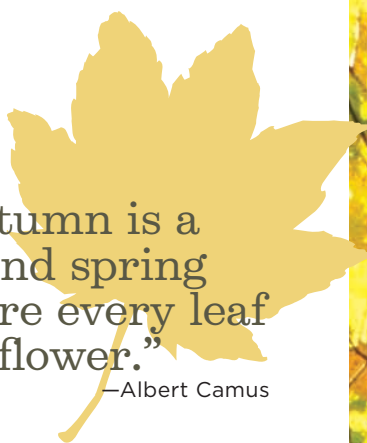


food). They give off oxygen as a byproduct. And like all other leaves, maple leaves turn color in the fall just before dropping. The similarity ends there, as the color that maple leaves acquire is much more, well, colorful than the hues of other deciduous trees.

Brilliant Hues

As the number of daylight hours decreases, a tree's ability to produce chlorophyll also decreases, eventually ceasing altogether. As chlorophyll production stops, carotenoids that cause yellow, orange, and brown leaf color, and anthocyanins that cause reds (and blues in fruit) become more prominent, depending on the species of tree.

All trees have carotenoids in their leaves all the time, but they are masked by chlorophyll. However, not all leaves contain anthocyanins, which leaves begin to manufacture as chlorophyll production stops. For example, birches do not make anthocyanins, so their leaves turn uniformly yellow before dropping. Staghorn sumac do produce anthocyanins, causing them to turn vibrant red, but maples have a more impressive impact on the scenery because of their larger size and greater numbers among manicured lawns and wild woodlands. »



“Autumn is a
second spring
where every leaf
is a flower.”

—Albert Camus

There are several species of maple trees in our region. Fall leaf color is a way to identify them. Red maples turn bright red, whereas sugar maples turn orange and red. Black maples turn yellow, and striped maples simply lose all color.

Temperature and precipitation determine the intensity of the hues. The most glorious display occurs when there's a wet spring followed by a sunny summer, and a mild fall with nights that are cool, but not below freezing. Certainly last spring qualifies as wet, but after that, it's anybody's guess. 😊





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-Dr. Sam Given

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Sips of Autumn

BEVERAGES THAT COMPLEMENT THE FLAVORS OF THE SEASON

With the weather's transition from the heat and humidity of summer to the cool crispness of autumn comes the changeover from fruity, light, cool drinks to heartier, richer, and often spicier beverages. It is a time for football games, apple picking, pumpkin carving, and slow-cooked dinners. Thus wine, beer, and cocktail choices begin to reflect the flavors and spirit of the season.

Chef Justin Dain of the Hanover Inn says, "In the fall you are getting into bolder flavors and fattier foods. You want drinks that can stand up to the food, balance out the food, and play off the flavors."

FROM THE BREWERY

The beverage most often associated with fall is beer, thanks in part to the start of football season and tailgate parties as well as Oktoberfest. This German celebration started in 1810 in honor of Bavarian Crown Prince Ludwig's marriage to Princess Therese von Sachsen-Hildburghausen. Since then it has spread worldwide, complete with the tradition of beer tents serving local brews. »



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GREAT GRAPES



Many breweries produce fall specialty beers named after Oktoberfest or with pumpkin spices added. Chef Dain recommends big-flavored beers, such as an IPA with its strong flavor of hops, or rich porters and stouts, locally brewed if possible. For tailgate parties, he likes to serve beer in mason jars, which he says are more rustic and fun than regular beer glasses. He also suggests a stout float for dessert! Just place a couple of scoops of vanilla ice cream in a tall glass and pour a stout, such as Guinness, over the top. The ice cream accentuates the creamy, vanilla qualities of the stout.

FROM THE CELLAR

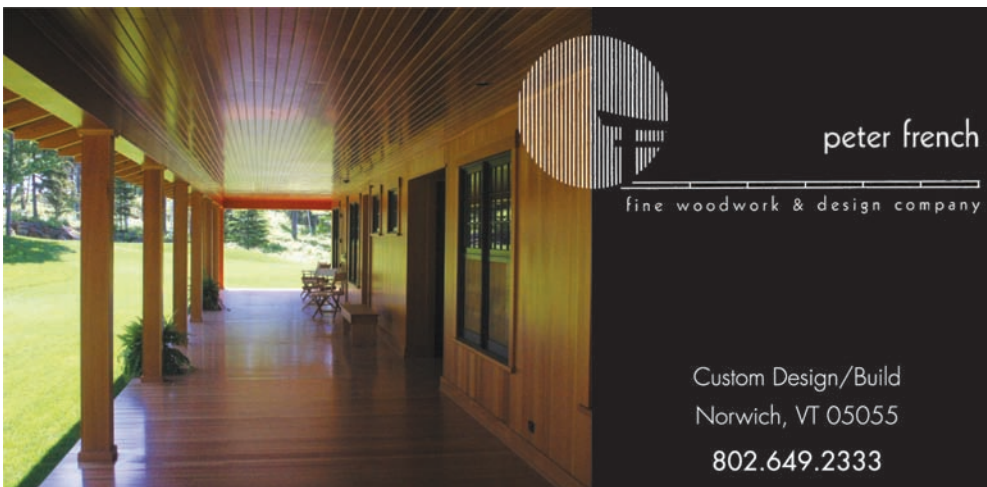
Big reds and full-bodied whites are the bottles selected from wine cellars in the fall. Bold Cabernet Sauvignons, Shirazes, and Bordeaux, along with oaky Chardonnays, slightly sweet Rieslings, and rich Sauvignon Blancs are a few of the choices that pair well with many autumn dishes.

"I pair a lot of wine and food to-

Baked Golden Apple

$\frac{3}{4}$ oz Vermont Gold Vodka
1 oz Eden Ice Cider
 $\frac{1}{4}$ oz Goldschläger
 $\frac{3}{4}$ oz sparkling apple cider
Garnish: apple slice

Combine all ingredients and serve on the rocks with an apple slice for garnish.



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Spiced Hard Cider

- 1 bottle Farnum Hill hard cider
- Orange peel
- 1-inch piece fresh ginger
- 1 stick cinnamon
- ½ cup dark rum

Pour the cider into a saucepan and heat until hot but not boiling. Turn the heat down to low. Add the ginger, cinnamon stick, and orange peel and steep for five minutes. Add the rum and serve.

gether. That’s my passion,” Chef Dain says. “Bold red wines tend to have the cherry, smoky flavors and an earthiness that goes with hearty meats like braised short ribs and venison, and game birds served in the fall. With my foods, I’ll cook with the wine I’ll serve or use the flavors from the wine in the dish. For example, if a wine has cherry flavors, I’ll use a cherry glaze on a duck breast.”

COCKTAIL HOUR

Gone are the frozen, tropical drinks of summer. Cocktails for fall focus on warmth and the flavors of the season. One trend is towards more traditional cocktails, such as the Manhattan, Old Fashioned, or Bloody Mary. And the popularity of flavored spirits continues from summer into fall. Chef Dain notes, “We are doing a lot of things with apple,

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GREAT GRAPES



Spicy Bloody Mary

- 1½ oz high-quality vodka
- Bloody Mary mix
- Dash freshly ground cracked pepper
- Lemon or lime wedge
- Dash of Worcestershire sauce
- ⅛-¼ tsp prepared horseradish
- 1-2 good dashes Tabasco
- Garnish: celery sticks and/or green olives

Fill a tall cocktail glass ¾ full of ice cubes. Add vodka, and then fill the rest of the way with the Bloody Mary mix. Add remaining ingredients. Using a cocktail shaker, shake well to mix the ingredients. Garnish with a celery stick and/or green olives.



Crantini

- 3½ oz of vodka
- ½ oz cranberry liqueur
- Garnish: fresh cranberries

Shake all the ingredients together in a cocktail shaker with ice. Strain into a martini glass. Garnish with fresh cranberries.

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Old Fashioned

- 1 sugar cube
- 1 tsp water
- Orange peel
- 2 dashes Angostura bitters
- 2 oz bourbon or rye whiskey
- Ice cubes

In an old-fashioned glass, muddle sugar cube, water, and orange peel. Add bitters and whiskey and stir. Add ice cubes and stir again.

maple, and cranberry liquors and martinis.” He adds that the inn makes many of its cocktails with Vermont Gold Vodka, which is made from maple sap.

For football games and tailgate parties, Chef Dain recommends a spicy Bloody Mary or a mint and basil mojito. He also suggests keeping warm with a hot hard cider spiked with dark rum, ginger, and cinnamon.

To kick off the season, check out these autumn-inspired cocktail recipes. They are a great way to ease the chill of a cold autumn day. ☺



Manhattan Cocktail

- ¾ oz sweet vermouth
- 2½ oz bourbon whiskey
- 1 dash Angostura bitters
- 1 maraschino cherry
- 1 twist orange peel

Combine the vermouth, bourbon whiskey, and bitters with 2 to 3 ice cubes in a mixing glass. Stir gently; don't bruise the spirits and cloud the drink. Place the cherry in a chilled cocktail glass and strain the whiskey mixture over the cherry. Rub the cut edge of the orange peel over the rim of the glass and twist it over the drink to release the oils, but don't drop it in.



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BY MARK DANTOS
PHOTOS BY JOHN SHERMAN
COURTESY OF DARTMOUTH COLLEGE

LIFE SCIENCES CENTER

DARTMOUTH'S NEW LABORATORY
WITHOUT WALLS

The horizon along Route 10 in Hanover looks different this fall. A showpiece science building has emerged that will centralize the Dartmouth College biology department and facilitate wide-ranging collaborative and creative approaches to the study of life sciences at the college.



But beyond the academic opportunities this facility will offer students and faculty, the Class of 1978 Life Sciences Center is a model of sustainable building and energy efficiency. As the Big Green embraces environmentally informed planning and design practices, the center will serve as a learning tool on the subject. Like the research conducted inside, the laboratory building itself will be an ongoing experiment that measures how effectively it operates.

CONSOLIDATION AND COLLABORATION

For years, the Dartmouth biology department was dispersed among Gilman Hall and Remsen Hall on campus, and in Lebanon's Centerra Park. The scat-

tered offices made consistent interaction among the department members difficult, says Dr. Thomas Jack, biology department chair.

Dartmouth Provost Carol Folt agrees, adding that the field of life sciences (including biology, biotechnology, ecology, environmental studies, genetics, and neuroscience) is rapidly evolving and now requires "a facility that will allow and promote cross-institutional and cross-disciplinary collaboration." As Dartmouth strives to recruit and retain academic talent, this center is a place where top-notch faculty who educate and prepare students for the field will want to stay, she says.

In September 2008, builders broke ground for the Class of 1978 Life Sciences Center (LSC) near



the Dartmouth Medical School at the northern edge of the college's campus. This summer, the biology department began to consolidate in the LSC, and classes are scheduled to begin there in September. The center's dedication is scheduled for November 5 and will recognize the Dartmouth graduating Class of 1978, a segment of which raised nearly half of the project's overall cost.

PROVOST FOLT EMPHASIZES THAT A 'LAB WITHOUT WALLS' WHERE LABORATORY SPACE IS NOT 'OWNED' BY ANY ONE SCIENTIST FOSTERS TEAMWORK ACROSS DIFFERENT RESEARCH AREAS, DISCIPLINES, AND EVEN INSTITUTIONS.

BUILDING GREEN AND LEAN

The construction cost was originally estimated at \$93 million but was reduced to \$85.5 million as administrators sought creative ways to save money without sacrificing functionality or energy efficiency. While a larger-scale "bio wall" and "energy dashboard" control panel in the lobby were scrapped, smaller flat panels in the building are ex-

pected to provide updates on the science taking place and will report data on the performance of the building's systems, including heating and cooling, which will be aided by the building's airtight exterior "skin."

In fact, the LSC is on track to receive Leadership in Energy and Environmental Design (LEED) Platinum certification. This green-building certification system measures factors such as innovative design practices and limiting waste during construction and operation, as well as measuring energy and water efficiencies. The former laboratory building, Gilman Hall, was built in 1964, and energy requirements for the research taking place there started to exceed the building's capacity. Thanks to state-of-the-art building materials like triple-glazed windows and spray foam insulation, the LSC will dramatically decrease energy demands.

At about 172,000 square feet, the LSC will accommodate 30 wet labs and 6 teaching labs. What Dr. Jack refers to as an "open-lab concept" will group five suites of six-lab units in one large room. The space, he explains, will be more informally divided and "will stimulate more interaction between scientists." Plus, as specific research programs expand and contract, the lab sections can be reconfigured.



Dartmouth students simulate life sciences research in the faculty laboratory.

Provost Folt calls the layout “a geography of innovation.” She emphasizes that a “lab without walls” where laboratory space is not “owned” by any one scientist fosters teamwork across different research areas, disciplines, and even institutions.

The LSC will physically connect to the Dartmouth Medical School’s James D. Vail Medical Sciences Building. So while the LSC is primarily an undergraduate biology department facility, shared research and learning will continue on the premises through joint programs with the medical school’s Department of Microbiology and Immunology and the Molecular and Cellular Biology graduate programs, for instance.

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Main hallway provides a relaxing atmosphere to exchange ideas.

date cooperative study efforts with the Thayer School of Engineering and other Dartmouth undergraduate departments, Folt states. And the building's cutting-edge communications and broadcasting tools will facilitate interaction with life sciences students and faculty around the world.

Various-sized classrooms (including a 200-seat auditorium) will be state of the art and flexible in terms of configuration. Jack says the classrooms are well designed with excellent sight lines, audio performance, and "big windows that offer views of the woods outside." Together, the features make for a "better expe-



Class of 1978 Life Sciences Center features a copper and brick exterior façade.

rience for instructors and students,” he adds. And ample office space for full-time and visiting faculty, as well as post-doctorates, means there is room for the department to grow, Jack explains.

THE LEARNING ENVIRONMENT

Conference and lounge spaces will be readily available, in keeping with the college’s conscious efforts to provide areas where students and faculty can converge, relax, and exchange ideas. Meanwhile, the Faculty Commons and the pergola-framed terrace are adjacent to a distinctive sustainable feature: the green roof.

Planted with low-growing sedums, the roof will cool the building and provide a microclimate research area. And the 6,000-square-foot greenhouse, designed with glass rather than polycarbonate panes, will retain heat in the winter and keep plants cooler in the summer. It will feature public collections, including a famous orchid collection originally donated to Dartmouth by Alan P. Brout, class of 1951.

The facility will also boast the Hannah Thompson Croasdale Departmental Commons. With plaques and some of her original sketches, the gallery honors Croasdale, a freshwater biologist and authority on arctic region algae. She was the first woman to be tenured at Dartmouth, having arrived as a research assistant in 1935 and retiring in 1971 as a professor of biology. She was also the first woman to join the Hanover Fire Department.

A generation later, Dr. Folt, an aquatic environmental scientist and leading researcher in metal toxicity, will have an office and laboratory in the LSC where she will continue to conduct her own research. She looks forward to easier and more consistent contact with her peers in the biology department and throughout campus because, she says, such connections always generate new ideas and “more grist for the mill.” ☺

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Lyme's Long River Studios

CONNECTING LOCAL ARTISTS AND
CRAFTERS WITH THE COMMUNITY

Tucked in alongside a bank, Stella's Restaurant, and a collection of offices on Main Street in Lyme, New Hampshire, there sits a delightfully eclectic, two-room gallery brimming with the creative output of the region's artists and crafters. This delightful menagerie is Long River Studios, a cooperative founded in 1991 and named after the neighboring river, the Connecticut (Algonquin for "Long River").

Spend a few moments chatting with Peggy Little, one of the managing partners of Long River Studios, and you'll quickly understand why this volunteer-run entity has prospered for two decades. "Our main purpose in forming Long River Studios was to give local artists and crafters an opportunity to show their work and make a living," Little notes. "We didn't establish our-

Left: Plate by Kyoko Magari-Ball.

Below: Goose sculpture by William Kautz.





Ceramics in an antique hutch.

selves with the goal of making money, something my children really don't understand," she adds with a chuckle. Happily, the community has embraced Long River's mission, thereby enabling all the partners and a dedicated band of volunteers to celebrate 20 years of connecting the region's artists and crafters with the public this year.

A WIDE ARRAY OF ARTISTS

Enthusiasm for the venture shows no sign of abating. In 1993, Allie Farrar (a recently retired partner), had the vision to expand the gallery from one room to two in order to accommodate the full range of items available for display. Over the years, the number of artists and crafters represented by the studio has grown continuously; today they encompass a dazzling array of media—from painting, printing, sculpture,



First Cutting, oil on canvas, by Gillian Tyler.

and photography to basketry, wooden bowls, jewelry, pottery, needlework, and furniture making. “We currently represent approximately 75 artists and crafters,” Little says. And these individuals are all juried, she emphasizes. “It’s an essential component in maintaining the highest standards in our offerings,” she asserts.

Nor are local artists the only ones to benefit from the gallery’s presence. The gallery also supports local authors and illustrators by hosting



Partners Peggy Little and Charlotte Bimba.

book signings for recent publications and participates in the community through its involvement with Lyme’s philanthropic organizations. For example, Long River has helped Lyme’s Utility Club to promote their Fine Art Fine Food annual fundraiser.

A GROUP EFFORT

Long River Studios is open year-round and hosts three exhibitions annually. This summer the Studios marked the town of Lyme’s 250th anniversary with a commemorative exhibition, *Celebrating Lyme in Art*, and this fall the gallery will mount an “artist’s choice” exhibition in celebration of the 20th anniversary of its own founding. According to Little, this type of artistic involvement in the gallery’s operations is typical—and deeply appreciated. “My partner and I oversee operations for the Studios,



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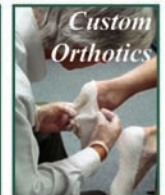
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THE ARTS



Pout Pond, pastel, by Marion Blodgett.

but the artists and crafters we represent are an essential part of our success,” Little notes. Both artists and community volunteers are tireless in their efforts on behalf of the Studios, Little asserts, helping with everything from hanging shows to manning the desk during business hours. “Their energy and commitment to the cooperative is incredible,” she says.

A case in point is Barbara Newton, a Lyme artist who has assumed responsibility for hanging exhibitions at the gal-

lery. “Long River Studios is a real asset to the town of Lyme,” Newton says. “It’s a cultural resource and Peggy’s done a fantastic job of keeping it up and running.” While Newton provides oversight for the exhibition process, she’s quick to note that neither she nor Little work alone. “All of the artists are very committed to the exhibitions and are more than willing to dedicate their time and talents to keep the gallery going,” Newton observes. “I’ve been very impressed by everyone’s willingness to pitch in and contribute any way they can.”

Artist and illustrator Meg McLean



An eclectic variety of offerings: needlework, baskets, ceramics, and books—as well as Henry, Peggy’s dog.

is similarly invested, lending a hand regularly to keep the gallery's ongoing displays of arts and crafts interesting and fresh. It's unusual, McLean says, to have a gallery like Long River Studios in such a small village, and it's the partners' drive and commitment to the gallery, she asserts, that have enabled it to prosper for the past two decades.

As an artist, McLean notes, it's incredibly valuable to have a place where your work can be displayed on



Bird sculptures by James Pyne.

a continual basis. The gallery not only helps to nurture a sense of community among the region's many artists, McLean points out, but also offers visitors a wonderful visual perspective on how the residents of the Upper Valley view their bucolic home. "Long River Studios is really 'the face of Lyme,'" McLean concludes. "It's a very nice focal point for the village. You walk through the doors and you immediately get a feel for the Upper Valley. It's a wonderful resource." ☺


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Left: Chris makes Pizza Soup for a local Friends of the Library dinner. It was so good, she put it on the menu.

From Farm to Table

BUNTEN FAMILY FARM AND
ARIANA'S RESTAURANT

BY STEPHEN MORRIS

PHOTOS BY JACK ROWELL

“No photographs of me today,” says Christine Balch. She’s preparing a chocolate zucchini cake, breaking eggs into a commercial mixer in the large, open kitchen that adjoins the small, 10-table dining room at Bunten Farmhouse Kitchen on New Hampshire Route 10, just north of Orford.

No photographs because Chris is still recovering from the black eye she gave herself a few days earlier. “It was my own fault,” she says with a rueful smile. “I saw those two hoes on the floor, but I still managed to step on both at once. The first one missed me and so did the second, but it bounced off the wall and got me on the ricochet.” Somehow she is making her own misfortune seem amusing. Good humor is not in short supply in this kitchen.

In between cracking eggs and grating zucchini, she helps her husband Bruce get ready for the Hanover Farmers’ Market that starts at 3pm. He’s a formally trained chef (Culinary Institute of America, 1969), but also describes himself as an “honor student at the school of hard knocks.” At the moment he’s busily packing up an assortment of cheeses (Grass-fed Feta, Aged Farmhouse Cheddar, “Just a Farmer” Bleu Cheese, and Chipotle Mozzarella) and baked goods



From top: Crops and eggs from the farm go into the restaurant's meals. Chris's dad starting selling pumpkins in the 1950s.





Clockwise from top: The Balches grow many varieties of pumpkins and squash. Flat, dark pumpkins are French heirloom varieties called Cinderella. Artisan cheeses are a specialty: the cheese sampler plate also features homemade bread. A chicken enjoys sunflower seeds.



Kitchen helpers discuss a new recipe.

“My father was a crusty old New Hampshireite who always said, ‘Do it the way you want it done,’” Chris Balch says. “And I’m just the same.”

(Whole Wheat Mashed Potato Bread, Chris’s Orford English Muffins) while simultaneously offering insight into the machinations of the vanilla business—one the few industries that is run strictly on a cash basis. Did you know it takes over a year for good vanilla to age, and that the good stuff costs as much as \$500 per gallon? Bruce, by the way, prefers Massey’s brand vanilla. “We always use the best ingredients,” he says, connecting the dots back to his own business.

RETURNING TO THE FARM

It’s hard to imagine the Balches having a bad day. They’ve worked together in commercial kitchens for more than 30 years. Very few relationships, let alone marriages, survive the pressure of the kitchen. At least they are rooted to one place now. For many years they were itinerant cooks, following the seasons, someplace warm and wonderful for the winter, and then heading north for the summer. “Working the circuit,” says Chris. “A lot of that time we lived in a motor home.”

Wherever they worked, however, they always found a way to return to the farm that has been Chris’s real home since moving there at the age of four.

For many years it was a working farm run by her father. As he got older and less able to keep it going, the land was put into conservation. Chris and Bruce finally escaped from the restaurant business in 2004. They moved to the farm “to concentrate on living” and to care for Chris’s ailing father, who passed away the following year.

“We barely had time to forget the pain of running a restaurant,” says Chris, before a new idea began to jell in Bruce’s mind. He became fascinated with the idea of making ice cream from the milk of Devon cows. While Devons are beautiful animals that have the highest butterfat and solid residues of any breed, they had fallen into disfavor with farmers and ranchers. They are famous as the source of rich Devon cream, but their yield is much less than the more popular Holsteins. Similarly, their meat is highly prized because the animals are grass fed, having grain in their diet only when they are calves.

Because of the priorities of industrialized agriculture, there were only about 400 Devons in the world when the Balches started looking into them. They went to a gathering of Devon aficionados in Cooperstown, New York, and “Bruce



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Clockwise from top: The pumpkin chicken coop is 14 feet tall. Freshly made "Just a Farmer" Bleu Cheese. Chris has kept her mother's "board of education."



Bruce and the girls go back to the barn at milking time. The black one on left is a Devon-Holstein cross, the only one they own.

got to talking to people,” says Chris. One thing led to another, as happens with Bruce, and the idea of having a restaurant that served, almost exclusively, products grown and processed on their farm came into focus. They would take the fledgling notion of “farm to table” to an entirely new level.

DOING IT THEIR WAY

Getting started wasn't easy. “You couldn't buy the cows,” says Bruce, because there were so few of them around. But the more they thought about it, the more they liked the idea. Chris bought in fully: “My father was a crusty old New Hampshire who always said, ‘Do it the way you want it done,’” she says. “And I'm just the same.” This might explain why there is an open sink in the dining room and a chicken house in the field that is round, orange, and comes complete with a stem. (“Bruce said if we're going to have a chicken house, we should have one that looks like a pumpkin.”) And it explains why serving dishes look like yard-sale finds rather than tableware from a restaurant-supply catalog. This explains why there's a funny picture of a truck land-bound on an island with the caption, “Never argue with a woman who can drive a backhoe.”

The results have been immediate and spectacular. The Balches now have a

meat and dairy herd of 65 head, making theirs one of the largest in the world. Their restaurant opened in 2008 and has already been cited by *Yankee Magazine* as offering the “best dinner at the farm.” They are the only business licensed in New Hampshire to serve dairy products and grass-fed beef from their own Devon cows in their own restaurant.

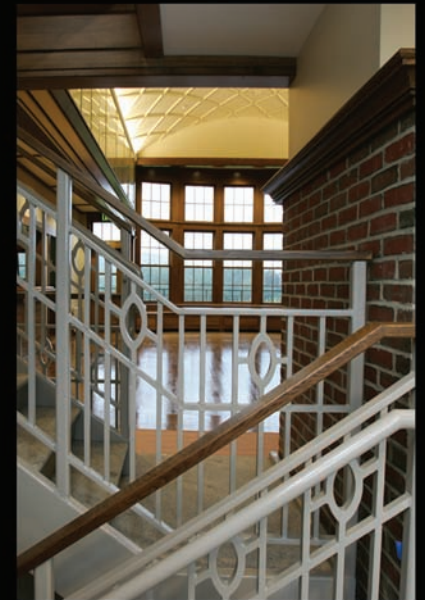
ULTIMATE FARMHOUSE CUISINE

Once on the brink of extinction, the future is bright for the Devon breed. New niche products that feature the rich butterfat content of the milk and the flavor and nutrition benefits of the more slowly developed, grass-fed meat are opening eyes of foodies everywhere.

The Balches attribute their successful navigation through the turbulent waters of the shared kitchen to common interests, common goals, similar values, and a good work ethic. “Plus,” adds Bruce, “We'd never see each other if we didn't work together.”

The dining experience at the Buntun Farmhouse Kitchen is more “farm” than “table.” How many restaurants do you know that list the names of their new calves on their dinner menu? There's also an offer to barter a free pumpkin for an hour of weeding.

Chris and Bruce Balch know they are doing something unique, but it's a busi-



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Kathy is Chris's right-hand lady; here she helps with canning pickles.

ness model that is still evolving. With some recent changes the Balches decided they were spread a little too thin, so when chef Martin Murphy asked if they'd be interested in leasing him the restaurant, they didn't take long to decide it would be a great idea. Now chef Martin will run his new Ariana's restaurant and feature fresh food, Bruce will concentrate on the farm and the cows, while Chris will share the kitchen and still make a half-dozen kinds of artisan cheese, a skim milk drinkable yogurt, sweet cream butter, along with breads, pickles, and jellies. These products are available for sale at The Pantry Farm Store at the Bunten Farm. The store will be open the same hours as Ariana's restaurant or by chance. And of course if you are in need of seeing or patting a beautiful milking Devon cow or calf, come on over. 🐮

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Carpet King and Tile

MORE THAN JUST BEIGE

In the lower level of the unassuming Fogg's ACE Hardware building on Route 5 in Norwich, Vermont, the showroom of Carpet King and Tile spreads out like a hidden treasure cave, waiting to be explored by Upper Valley renovators and builders. Neatly ordered displays of stone, ceramic, and decorative tile capture attention as one enters the store, along with exotic bamboo flooring. Varieties of hardy commercial, silky shag, and luxury wool carpeting are found throughout the middle section. Genuine "your grandmother's" linseed linoleum, natural looking patterned vinyl, and wood flooring are

tucked at the back of the large showroom. The dizzying array of colorful flooring choices creates the illusion of a big-city establishment, but that impression is quickly softened by owner Dianne Titus's warm smile and astute advice. You're going to get help here, and she's going to make sure your project is done right—that is, if you can find the place.

The address is 301 Route 5 South, Norwich, just south of the Norwich Farmers' Market. However, beside the road only the hardware-store sign is allowed to hang, per town regulations. Behind the sign, established fruit trees line the rural highway and



Top: Seated, Dianne Titus. Standing, husband Peter Plinsinga, Richie Mullins, and Dianne's son Chad LaDuke.

Above: Some of the beautiful stone available.

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SHOP TALK



Dianne at the Tigressa carpet display.

obscure the view of the building's outside wall, which declares in royal-blue lettering (with a golden crown halo on the "C") that this is also home to Carpet King and Tile. If you're driving by, you won't see the name unless you are looking for it. So why is this store so busy?

DOING THINGS RIGHT

"We do it right the first time; that's what keeps us busy," says Richie Mullins emphatically. After working for 17 years as a flooring installer, he has joined Dianne

on the sales floor for the past 15 years to help customers. Carpet King and Tile services local homeowners, builders, and commercial establishments and has provided flooring for DHMC, Dartmouth College, Harvest Hills, and the new and popular Morano Gelato in Hanover.

"We always like to do the installation, then I know it's done right," Dianne agrees. And she guarantees all of her installers' work, which is one reason that three years ago she was able to join

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Mateo Romero, Cochiti Pueblo, "Night" (Daryl Concha), from *The Dartmouth Pow-Wow Suite*, 2009; photo transfer and acrylic paint on panel. Purchased through the Mrs. Harvey P. Hood W'18 Fund; 2010.53.10.



There are lots of options available in the tile department.

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"They selected me knowing that I would stand by all of their guarantees," Dianne says with genuine pride. "In addition to the wear, stain, texture retention, and installation warranties, we exclusively have the 'Beautiful' guarantee: the Titanium, Platinum, and Gold carpets have a 120-day, 90-day, and 30-day guarantee respectively. We guarantee you will love your carpet, or we will replace it free, even if you've chosen the wrong color." The store also offers financing and free estimates, and they'll match any product's price from a local competitor.

CHALLENGES & SOLUTIONS

Housing renovation and flooring installation, in particular, can cause some unique challenges, including dealing with the mold, allergens, mildew, and bacteria that may be growing underneath an old carpet. The Carpet One cooperative allows Carpet King and Tile to offer a "Healthier Living Installation" for carpeting that disinfects the new installation area and limits airborne microorganisms, preserving air quality during installation. Dianne feels this is the most exciting advance she's seen in years.

And Dianne has been in the business for awhile. She has owned and managed Carpet King and Tile for 20 years, starting in West Lebanon in 1991, and moving to Hanover Street in Lebanon in 1994, before adding her current Norwich location in 2003. In 2008, she moved the Lebanon store to its current Springfield, Vermont, location, which is managed by her son, Chad. »

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SHOP TALK



An example of creative artwork with tile.

Starting out in the flooring business, Dianne knew she enjoyed helping people decorate and renovate their homes, but she says that at the time she “obviously had no idea how complicated flooring was.” Today, she admits, it is even more complicated than when she started because of new environmental standards and the large variety of choices for consumers. She is proud to offer environmentally friendly Green Select and LEED-certified products. When working with her frequently returning customers, she helps them consider budget and room function as well. She explains, “The function of a room has a lot to do with what your choice should be.”

Dianne takes only a second to answer a query about when she finally felt truly adept at the flooring business. “Yesterday,” she quips, laughing with

Richie. She and her staff are constantly taking advantage of the free enrichment courses and tutorials available online from Carpet One, enhancing their knowledge of everything from installing techniques to making color choices to accounting.

Dianne also loves to travel the world to see how other cultures combine colors. Three years ago, she was inspired by an African safari. While traveling on a scuba diving adventure in Aruba, she met her husband of eight years, Peter, a former Dutch police officer. Peter helped her renovate her current showroom in Norwich and does the company's accounting and computer work. He jokes that he is the “Jack of all trades” at the store because he doesn't hesitate to help unload trucks at the warehouse down the road either.

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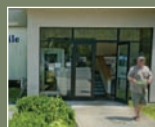
MAKING THE RIGHT CHOICE

When asked what flooring she and Peter have in their own home, she acknowledges that making flooring decisions when building their new house four years ago was difficult. Knowing the variety of options, she mused over her choices for quite some time, picking “a bit of everything.” She admits, however, that not everyone loves the same flooring she does. She remembers her former home’s upstairs carpeting with great fondness and pride. It was a beloved “rich burgundy.” Commenting on what they planned to change in her former house, the new buyers said, “That red carpet has to go.” With no hard feelings, they came to her store for their renovations and chose a beige carpet instead.

With Upper Valley homeowners want-

ing to maintain the resale values of their homes, Dianne finds many customers are interested in “staging,” or making decisions on flooring based on what will make a house more sellable. Although she prides herself on servicing her customers’ individual needs and wants, she doesn’t like to focus on staging. “Why make your personal decisions based on what you think someone else would want? Often something that is bright and different and has some snap will attract attention and be so much more special. Otherwise, it’s just beige.” ☺

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by Mark Aiken Photos by Jack Rowell

attorneys

OF THE UPPER VALLEY

On both sides of the Connecticut River, one will find legal professionals with varied backgrounds and specialties. We profile seven attorneys in the pages that follow. Although their scopes of practice and areas of interest range widely, all of them share certain characteristics. “It’s the intellectual challenge and the personal relationships,” says attorney and District Court Judge Albert Cirone. Adds Dartmouth’s Ellen Arnold, “What makes it challenging also makes it fun.” These seven individuals are highly motivated and highly intelligent. They respect the law and love to work with people. “We’ve been able to accomplish some things for our clients,” says Geoffrey Vitt of Norwich-based Vitt & Rattigan. “And that is very rewarding.” »

Ellen L. Arnold



Undergrad: Skidmore College '73 BA, Government
Law School: University of New Hampshire '77

ELLEN ARNOLD RECALLS A CONVERSATION WITH one OF HER PROFESSORS AT SKIDMORE COLLEGE IN 1973. In the midst of student strikes on campus, the teacher asked her what she planned to do after graduation. After answering that she figured she would get married and have children, the professor asked what she wanted to do. "I said if I were a man, I would go to law school," Arnold recalls. The professor stated that law schools were accepting women, and Ellen Arnold hasn't looked back. "That did it," she says.

Today she serves as Associate Director of Real Estate and Associate General Counsel for Real Estate, Campus Planning, and Facilities at Dartmouth College. What do these long titles mean? For 10 years, Arnold worked in Dartmouth's office of General Counsel, meaning she practiced an array of law relating to higher education. Now, although she still works closely with the General Counsel, she concentrates more within the college's real estate office. Her work there includes real estate





Advice for future lawyers: “It’s the same advice I’d give anyone starting a career,” she says. “Find what you’re passionate about and do that.”

transactions; federal, state, and local permitting; land-use planning and zoning issues; construction issues; environmental considerations; and long-term land management issues.

“There are a lot of moving pieces in what I do,” she says, in what is most likely a massive understatement. When she isn’t working, she likes to hike and bike outdoors (part of why she loves living in the Upper Valley), cook, garden, and read—great escapes from the sophisticated law that she practices.

Arnold, a part-time district court judge, feels fortunate to have had great mentors throughout her career; she served as legal counsel in Governor Judd Gregg’s administration, and she was also a litigation partner at McLean, Graf, Raulerson, and Middleton in Manchester. She has also been active within the New Hampshire Bar Association, serving as president in 2008-2009. Despite the wide-ranging scope of her practice, she would not trade her job at Dartmouth. “It’s like working for the world’s best client,” she says. “It’s a wonderful community.”

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Susan M. Buckholz

SUSAN BUCKHOLZ BECAME A LAWYER THE VERMONT WAY.

Vermont is one of just four states in the nation that allow people to sit for the state bar exam without graduating from an approved four-year law school.

“It’s called reading the law,” Buckholz says. Reading the law doesn’t mean just picking up books and studying (although there is plenty of that too). Rather, it implies an apprentice-like relationship under the supervision of a licensed attorney. Having completed one year of law school and deciding it wasn’t for her, Buckholz took time off to travel and work in a variety of professions, including running a catering business—a hobby she still enjoys.

Eventually she returned to her home state of Connecticut where she worked as a paralegal. When it became clear that she had been away long enough that her law school was going to require her to repeat her first year, she pursued an alternative route—namely, moving to Vermont where she was allowed to work and study under a firm in Norwich in preparation for taking the

bar. “Working in a firm, I really learned how to be a lawyer,” she says, noting that she also didn’t have the mountain of student loans that follow most law school graduates.

As an attorney, Buckholz practices family law—divorces and juvenile issues as well as probate and some estate planning. Her interest in family issues started with her desire to work in juvenile court. More recently, she has received mediation training and has done out-of-court divorce mediation. “It is truly an honor,” she says, “to work with people who are trying responsibly to end their relationship and who are keeping in mind that they will be co-parents forever.”

Outside of work, Buckholz is deeply involved in many community services and boards, from the Children’s Literacy Foundation to the Lebanon Opera House and others. “It’s how I was raised,” she explains of her volunteer and community service efforts. At home, Buckholz’s husband, who has his own construction-related business, also raises Jersey steer for beef. Her responsibility on the family homestead? “Cooking,” says Buckholz.



Undergrad: Yale '77 BA, History
Law School: Boston University (one year)

Advice to aspiring law students: “Come to Vermont and read the law,” she says.

Law Offices of Susan M. Buckholz, PC
PO Box 1421 • Quechee, VT
(802) 296-2209 • www.buckholzlaw.com

Albert Cirone Jr.



Undergrad: Tufts University '70 BA, Political Science
Law School: George Washington University '73
MBA: University of New Hampshire '85

ALBERT CIRONE DOESN'T REMEMBER EXACTLY WHEN HE DECIDED HE WANTED TO PRACTICE LAW. "I grew up with Perry Mason," he says. "I just always focused on becoming a lawyer. Growing up in the politically charged decade of the '60s influenced me greatly regarding social changes and the law's role in that change."

Unlike the fictional defense attorney, Al Cirone considers himself a "general practitioner," concentrating on estate planning, probate cases, corporate law, real estate, and commercial law. Like any general practitioner, Cirone recognizes his limitations, referring divorce and medical malpractice cases to others. "I'm interested in the technical, transactional aspects of drafting





What profession he would have chosen if he had not become an attorney: “A cartographer,” he says. “Or a race car driver.”

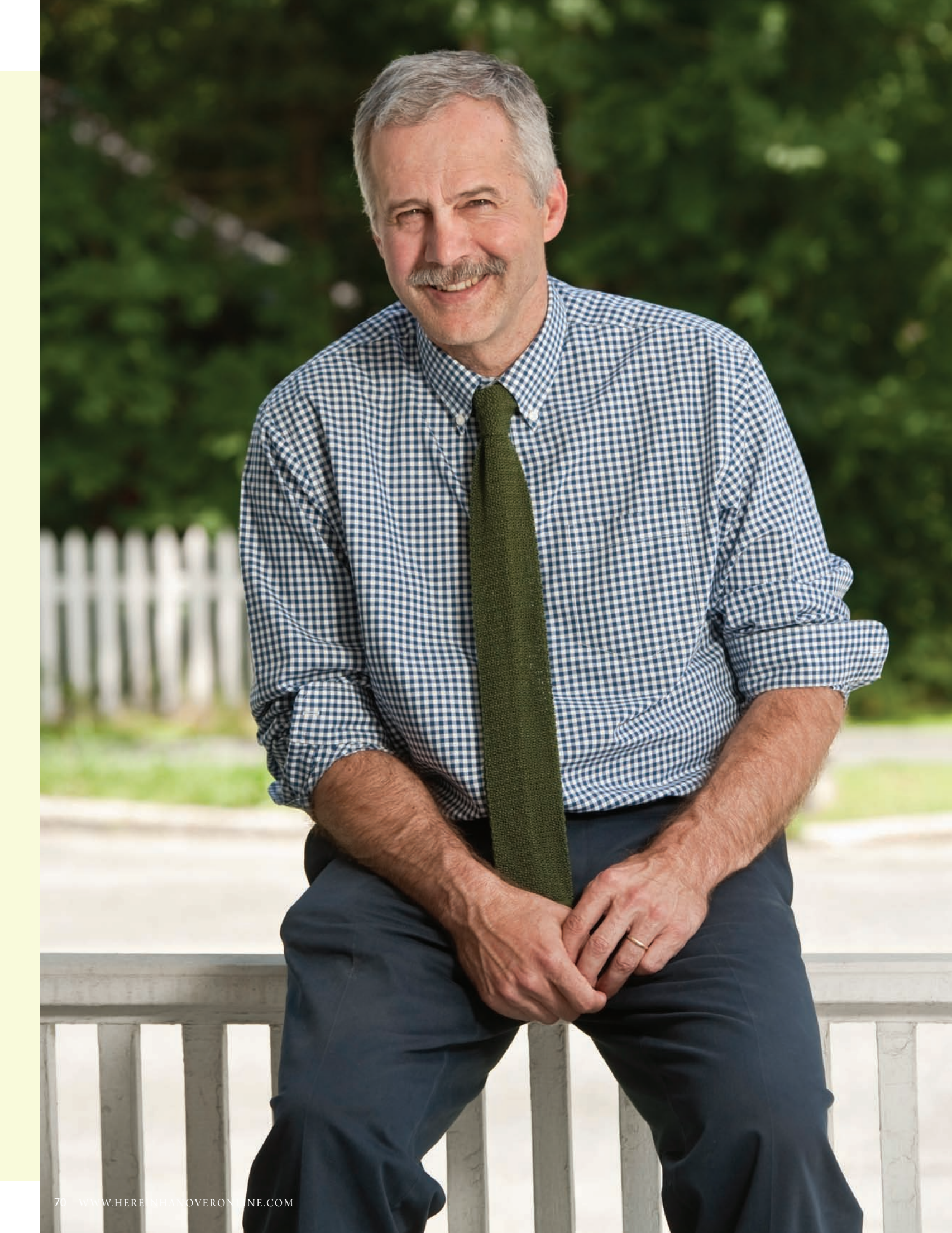
documents to help bring business deals to closure and in helping clients to effectively state their estate planning objectives,” he says. In addition, in the types of law that Cirone practices, clients tend to return. “I enjoy developing relationships with clients over the long term,” he says.

Although Cirone is not a trial lawyer, he is no stranger to the courtroom. A lawyer since 1973, Cirone was appointed District Court Judge for the Lebanon District Court in 1988. At least half of his time is spent on the bench where he presides over nonjury trials, both criminal and civil. Cirone finds both of his hats—his judgeship and his private practice—to be gratifying. “Both involve me in the Upper Valley community,” he says. “They allow me to have an impact on other people.”

Another way Cirone makes an impact on his community has nothing to do with his career in law. An avid auto racing fan, he helps organize the New Hampshire Motor Speedway Governor’s Breakfast that benefits David’s House and the Children’s Hospital at Dartmouth. Last year’s event raised over \$100,000.

When he isn’t serving clients or overseeing the district court, Cirone enjoys golf, travel, and cheering his beloved New York Yankees.

Albert J. Cirone Law Offices
18 Bank Street • Lebanon, NH
(603) 448-1330 • www.cironelaw.com



George Ostler

HAVING GRADUATED FROM HARTFORD HIGH, DARTMOUTH COLLEGE, AND VERMONT LAW SCHOOL, GEORGE OSTLER IS "UPPER VALLEY EDUCATED." As an undergraduate studying anthropology and education, he even did his student teaching at Hanover High School.

Today, he is a partner in a firm with three partners, five lawyers, and two paralegals that handles everything from personal injury cases, criminal cases, and DUIs to real estate transactions, business law, probate, and estate planning. While each partner has a different and separate specialty (Ostler is a criminal defense lawyer), the firm provides great support and a solid base from which to operate.

Ostler's interest in law stems from his upbringing during a time of political and social upheaval. "I was in high school during the Vietnam era," he says. "I developed a critical outlook on government, and I have always been interested in civil liberties."

Whether he is representing a client accused of committing a crime or someone about to lose his or her driver's license, his job is to become educated and familiar with the case and his client. "Everyone I deal with is under pressure and stress," he says.

While he and his partners do a variety of pro bono work, and their firm donates to a local land trust organization, Ostler is proud of his involvement in a charity event that requires some endurance on his part: the Prouty. The Prouty is a 100-mile bike ride in which participants raise money to support the Dartmouth-Hitchcock Norris Cotton Cancer Center. For eight years, Ostler has participated and raised over \$1,000 each year.

Although there are many different kinds of lawyers, Ostler's job is most like that of lawyers depicted in Hollywood by TV shows and movies. And Ostler believes, to some extent, that there may be something real-life attorneys can learn from them. "Obviously, TV court cases are condensed," he says. "But some of the persuasive techniques you see on TV may be helpful." Ultimately, what he tries to do is persuade a jury to find in favor of his client. "Some lawyers think they have to go on for three hours," he says. "Just like on TV, that's not always true."



Undergrad: Dartmouth College '77 BA, Anthropology & Education
Law School: Vermont Law School '83

Hobbies outside of work:
Biking, gardening, and skiing.

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Elizabeth K. Rattigan



Undergrad: University of New Hampshire '79 BS,
Speech Pathology and Audiology
Law School: Vermont Law School '95

TIME FLIES WHEN YOU ARE HAVING FUN—OR AT LEAST WHEN YOU ARE ENGAGED IN WHAT YOU ARE DOING.

"We deal with complex cases," says attorney Beth Rattigan, managing partner at Vitt & Rattigan, PLC. "I love the days when you're wrapped up in a case or writing a brief, and you completely lose track of where the time went."

Interesting cases are what drew Rattigan to practicing law in the first place. As a new paralegal at a large firm in New York, she found herself assisting lawyers in nationally prominent cases like the near financial collapse of New York City and the Three Mile Island accident. Although she got the job before she discovered her interest in law, she quickly found it to be captivating work and eventually served as manager of paralegals at two different law firms.

Rattigan believes that because both she and her business partner Geoffrey Vitt have experience working in large firms, their clients get something





What profession she would have chosen if she had not become an attorney: “I always thought it would be great to own a bookstore,” she says.

that clients of other rural lawyers may not—that is, attorneys with an understanding of how large businesses operate. This understanding is helpful for a firm that deals in varied civil litigation, employment law, wage-and-hour laws, and anything relating to businesses, partners in business, and individuals in business. “Sometimes it’s just easier to list what we don’t do,” Rattigan says, a list that includes criminal law, domestic work, and real estate transactions. Rattigan also notes that her firm does work on both sides of the Connecticut River. “It’s not unusual to have issues that cross state lines,” she says.

Community service is important to Rattigan, who serves on several boards and committees. One such role is as a member of the Advisory Board for the South Royalton Legal Services Clinic, an organization affiliated with Vermont Law School that provides legal counsel to residents unable to afford it.

Beth Rattigan’s legal and management experience has brought her to a place in her career that she truly enjoys. “I like meeting and advising clients,” she says. “I enjoy the intellectual challenge of practicing law.”

Vitt & Rattigan, PLC, Attorneys at Law
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Arend Tensen



Undergrad: Michigan State University '86 BS, Agriculture
Law School: Franklin Pierce Law Center '93

AREND TENSEN BELIEVES IT IS IMPORTANT TO HAVE REAL LIFE EXPERIENCES BEFORE BECOMING A LAWYER. Tensen grew up on a family farm, and he still farms. "Farming keeps me in touch with reality—an experience that few lawyers have," he says. Tensen is a personal injury lawyer who raises crops and beef cattle in Lyme, New Hampshire, where he lives with his wife and six children. "Farming makes me a better lawyer," he says.

For one thing, Tensen says, he brings his work ethic for farming to his practice—farmers have to be self-driven, and they know how to work hard. Also, when he works with clients who have suffered from accidents (or other mishaps involving heavy machinery), he can truly identify with their experiences—more so than someone who doesn't go home every evening and operate similar machinery himself. In both farming and law, Tensen has surrounded himself with highly supportive and capable people. At his firm, it's a team that supports



Advice for future lawyers: “Work in the real world first,” Tensen says. “Then become a lawyer.”

him in his representation of clients. On the farm, he is mostly responsible for logistics and coordinating, although he does involve himself in all aspects. “Last night I baled hay,” he says.

Tensen’s practice is not limited to farm accidents. Ninety percent of his cases are nonfarm personal injuries and workers’ compensation cases. “I enjoy making sure my clients get treated fairly.” Tensen believes that not being represented by a lawyer when one has been injured is a mistake. “They don’t get what they’re entitled to,” he says.

Outside of the law and farming, Tensen enjoys bicycling—particularly trying to keep up with his wife, a competitive cyclist. His kids also keep him busy; he has coached many of their youth sports teams. Both Tensen and his business partner David Cullenberg do pro bono work as a way of giving back to the community.

For Arend Tensen, practicing law is about helping people. “Sometimes it comes at a time of catastrophe and need, a person’s darkest hour,” he says. “It’s nice to be able to come in during a time of crisis and help get people’s lives back on track.”

Cullenberg and Tensen
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Geoffrey J. Vitt

TOWARD THE END OF HIS SENIOR YEAR OF COLLEGE 1969, GEOFFREY VITT RAN INTO A FRIEND BETWEEN 20TH AND 21ST STREETS IN WASHINGTON, DC. A philosophy major, the friend had enrolled in law school and relayed how great it was. "I had no idea what I was going to do," remembers Vitt. "It was my last year, so I said 'if he can do it, I can do it—how hard can it be?'" Vitt took the boards and got into law school. Today he is a partner in Vitt & Rattigan, PLC, which has offices in Norwich and Hanover. (The philosophy friend, incidentally, is managing partner of a law firm with offices all over the country.)

Vitt says his work is rewarding because of the kinds of cases on which he finds himself working. "Difficult cases come in this door," he says. "We don't have many where it is clear from day one how to handle them." Vitt looks at each case and the questions it raises, questions like whether or not to sue. If a lawsuit seems the best course to follow, should they make one claim or five? Or is mediation a better route? Vitt and his partner Elizabeth Rattigan have lots of experience representing individuals and businesses. "We think these questions through and talk about them," Vitt says. "We look back on our 40-plus years of experience."

Outside of his practice, Vitt has been active in the American Bar Association, serving on committees for children's advocacy and developing guidelines for the representation of death penalty cases. "These are good groups of people," he says. "The quality of the discussions is high, we don't waste time, and we get right to the heart of matters."

When he isn't practicing and studying law, Vitt is a voracious reader, often reading three or four books at a time. In the meantime, he is not one to approach his job lightly. "We take the law very seriously," he says. "We work hard at it."



Undergrad: George Washington University '69 BA, History
Law School: George Washington University '72

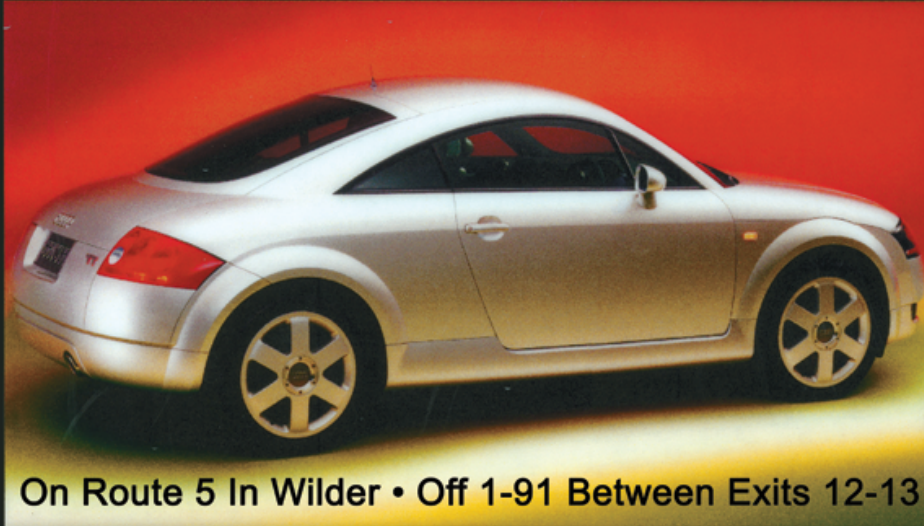
What is he currently reading? David McCullough's *The Greater Journey: Americans in Paris* and a biography of George Washington.

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The Bike Hub

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The new shop on the block, The Bike Hub is the place to go for all self-propelled, two-wheeled enthusiasts. In April 2009, Bill McFadden of Strafford, Vermont, introduced his new venture to the Upper Valley and almost instantly began receiving rave reviews.

The Bike Hub is located on Route 5 in Norwich, Vermont, next to Fogg's Hardware. Its location is within easy biking distance from Norwich and Dartmouth College, making it accessible to the whole Upper Valley. "I'm passionate about bicycling and felt there was a need for another Upper Valley biking option," Bill states. This shop distinguishes itself from many other bike shops in the region by focusing on a variety of bikes for year-round enjoyment. The Bike Hub is all bikes—all year long! »



Bill McFadden, owner of The Bike Hub.



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ACTIVE LIFE

ASK THE EXPERTS

It is a rather daunting task to think about how many different types of bikes and bicycle enthusiasts there are these days. That's where the friendly and knowledgeable staff of The Bike Hub really shines. Whether you're looking to outfit your four-year-old with her first two-wheeler, upgrade your old 10-speed to something a little more 21st century, or purchase a high-performance machine, this is the place to go.

A trait that always sets one bike shop apart from another is its customer-centric focus. Bill has built his shop around his professional shop techs and the great service provided by Brad and Mike. Local residents frequent The Bike Hub because they know that their most treasured possessions will be in good hands. Much as you seek out a good auto mechanic, it pays to find a reliable bike tech who knows your ride by name and will get you back on your wheels as quickly as possible.

TAKE YOUR CHOICE

The Bike Hub specializes in road, mountain, cyclocross, hybrid, and children's



Many makes, models, and sizes of new bikes are on display.

bikes. They even dabble a bit in the big-hitting downhill genre. Here's a brief description of each type of bicycle to help you figure out which ride is right for you:

Road bikes are designed for going fast over smooth surfaces and are generally light and rigid. Road biking is the most well-known way to ride, with the popu-



Adjusting the rear brake. Bill and his staff can take care of all your maintenance needs.



Cycling shoes are one of the many accessories available at the shop.

larity of the “tours” cycle events in Europe and their increasing fan base here in the U.S.

Mountain bikes are made for absorbing the shock of roots, rocks, and other obstacles on dirt trails and varied terrain.

Cyclocross bikes are crosses between mountain bikes and road bikes; they are ridden primarily on trails. Picture a road bike with knobby tires.

Hybrid bikes are crosses between cruiser-type bikes (think “old Schwinn” from the 1960s) and road bikes. They are very popular with folks looking for comfort and flexibility.

Children’s bikes, of course, are a youngster’s ticket to newfound freedom. After all, who doesn’t remember his or her first bike? »



“Bikes for everybody!” is The Bike Hub’s slogan.



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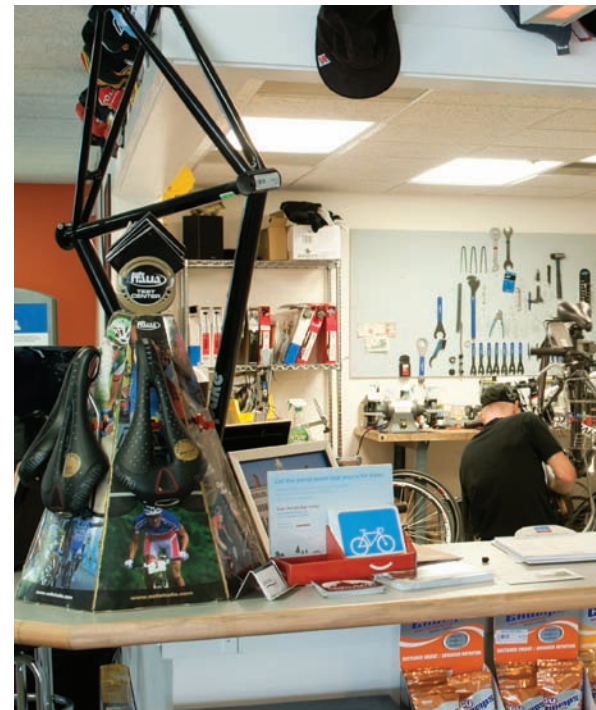


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tire with metal studs for traction on snow and ice. Surprisingly, there is a large contingent of year-round bikers and commuters right here in the Upper Valley. If you are a year-round rider, The Bike Hub is the place to go for your every biking need.

If riding outside in winter weather is not your cup of tea, but you want to stay fit for biking in the spring, the shop offers CompuTrainers that you can attach to your bike to go on “group rides” with your friends right in the store. A CompuTrainer is a simulated ride that provides appropriate resistance to create an interactive video game-like experience. This type of training is a must for the serious biker who trains year-round.

PART OF THE COMMUNITY

The Bike Hub has already made its presence known in the Upper Valley on many levels, but none so much as community support. “I love doing business in the Upper Valley, but my real passion is making a difference in transportation needs with various organizations,” Bill says. The Bike Hub has partnered with the Upper Valley Haven in recent years to provide “Haven Bikes,” which are bikes found in the area that are in need of repair. »

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ACTIVE LIFE



Some of The Bike Hub staff are Read Carlan, sales associate; Bill McFadden, owner; and Mike Bateman, mechanic.

Bill and his staff refurbish these so they can be used by folks who need a way to get around town or to jobs. Recently, The Bike Hub was also part of a PTO fundraiser for the local elementary school; a portion of the shop's profits for a whole month was given to the school for educational programming. Bill and his staff have also created a niche with the Dartmouth and Hanover High School bike-racing programs. When you walk into the shop, you are greeted at the door by Dartmouth's colorful racing-team jersey.

Perhaps most exciting of all is that the community has embraced the new establishment with its support, and The Bike Hub is responding by expanding the store's footprint to accommodate a wider variety of bicycles. The current size of the store is just over 3,000 square feet, including storage. After the expansion, which is slated for this fall, the store will be 4,700 square feet of pure bike heaven.

Next time you are in the area, be sure to stop in and say "Hi" to the gang! They are always excited to see new faces interested in the world of pedaling. ☺

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Above: Streetcars offer a fun, inexpensive way to see the city.

Below: Jambalaya is a New Orleans staple.



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What I noticed first when visiting New Orleans a year after Hurricane Katrina was the camaraderie, the work ethic, and the determination that was obvious everywhere I went. So many locals who had worked in hotels, tourist attractions, local transport, and many other service-related jobs had been forced to relocate—many, as it turned out, never returned. It was clear that those who remained intended to bring back the “vibe,” and they succeeded! Maybe the history of this multicultural area has a lot to do with the team spirit of its people. »

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AFRICA ON THE MISSISSIPPI

Black Africans in New Orleans generally enjoyed more freedom than their counterparts elsewhere in the New World, even after Louisiana passed to Spanish control in 1763, and then to American control 40 years later. So instead of being erased, aspects of African culture remained in New Orleans and were eventually absorbed into the city's culture.

In Congo Square, a formerly grassy area that is now part of Armstrong Park on the edge of the French Quarter, hundreds of blacks congregated to play music, dance, and socialize, especially on Sundays. Because New Orleans slaves tended to come from culturally similar regions in West Africa, they formed new variations of common traditions and bonded with those who could speak their native languages.

Of all the African-American contributions to New Orleans culture, music is the star that shines brightest. Most famously, the Crescent City is the birthplace of jazz, emerging at the turn of the 20th century due in part to those Sundays at Congo Square. But today New Orleans' African-American musicians are into everything from hip-hop to funk, from gospel to rhythm and blues. New Orleans remains famous for its still-vibrant music scene, a legacy that is African-American at its core.

CAJUN CULTURE

Despite a common misconception, Cajuns are not actually from New Orleans; their domain is southern Louisiana from the parishes west of the city extending all the way to Texas. But their influence is so strong throughout Louisiana and their heritage so rich that the culture of New Orleans owes a debt to the presence of its Cajun neighbors. As rural folks, they didn't feel comfortable in the city, and they settled elsewhere in Louisiana.

While Creole cuisine more often looks to Europe for inspiration, rustic Cajun cuisine is firmly rooted in Louisiana's south. Gumbo, étouffée, crawfish, and jambalaya are Cajun dishes found on restaurant menus everywhere in New Orleans.

THE CREOLE CITY

The Creoles, also a French-speaking people, came to Louisiana via Canada and lived in rural areas. A refined style of European living was their aspiration, and their love of gastronomic pleasures gave birth to the cocktail and created their celebrated cuisine featuring Louisiana ingredients. Take the secrets of Cajun and Creole cooking back home with you by signing up for one of many cooking classes with local chefs. You'll return home from vacation with new-found culinary skills!



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While Creole French is no longer spoken in New Orleans, the Creole accent lives on in New Orleans' food, architecture, and joie de vivre. In fact, one could easily make the case that without the heritage of both black and white Creole culture, New Orleans wouldn't be New Orleans.

NEW ORLEANS LATIN FLAVOR

Latin rhythms have always mingled with New Orleans musical heritage, from the famous Carnival tune "Mardi Gras Mambo" to the present-day CDs of the Grammy Award-winning jazz group Los Hombres Calientes. Historically, Cuba and New Orleans were located on the same trade routes, and scholars have traced cultural exchanges and mutual musical influences dating back to the early 1800s.

Although the Spanish once ruled colonial New Orleans, the Hispanic population of New Orleans didn't have a significant presence until the mid 1900s. One 20th-century influx came from Cubans fleeing Castro's ascent to power in 1959. However, the largest Latino population can trace its roots directly back to Honduras, giving New Orleans a larger Honduran population than most cities in that country.

Hurricane Katrina, however, is bound to have a lasting impact on the Hispanic character of New Orleans. Latino workers have come seeking



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TRAVEL TIME



Cast-iron balconies are abundant in the French Quarter.

work in the rebuilding effort. The Latino population has surged, and while many workers are in New Orleans temporarily, others are bound to settle there. How this most recent influx of immigrants will influence the city's culture remains to be seen.

FRENCH QUARTER (VIEUX CARRÉ)

The French Quarter, also known as Vieux Carré—or the Quarter to locals, sits on a crescent in the Mississippi River on some of the highest ground in New Orleans. Intimate and unique, New Orleans' oldest neighborhood has inspired writers and artists since the time of Mark Twain, Lafcadio Hearn, and John James Audubon.

French Quarter architecture is a mix of Spanish, French, Creole, and American styles. Plastered walls and single chimneys reflect laws enacted after fire virtually destroyed the city in 1788 and again in 1794. Walled courtyards, perfect for French Quarter parties, owe their presence to the Spanish influence.

Cast-iron balconies were added to many masonry buildings. These lacy galleries, along with porches on younger buildings, make the Quarter a



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great place for people watching—and every kind of person imaginable can be spotted on the sidewalks of the Quarter.

Take an inside look at Vieux Carré's architecture by going on one of the home tours offered throughout the year. Besides its obvious architectural distinction, the Vieux Carré offers visitors many different experiences. Around every corner you can find an eclectic shopping experience, delicious food, or a museum. Browse the treasure trove at the French Market, shade yourself in Jackson Square, or help the local economy by shopping for antiques, art, and fashion!

A visit to New Orleans truly is a wonderful experience; be sure to look at a calendar of events before you plan your trip so you don't miss key carnivals and festivals. Music lovers will find it hard to choose between the Satchmo Summer Festival, Jazz & Heritage Fest, Bayou Boogaloo, and many more. ☺

Find extra articles online: Mardi Gras History and details on "Living with Hurricanes: Katrina and Beyond," a \$7.5 million, 6,700-square-foot exhibit on the ground floor of the historic Presbytere in the French Quarter's Jackson Square, are on our website at www.hereinhanover.com.

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SMART COOKING
BY SUSAN W. NYE



The Perfect Autumn Day

A COLORFUL WALK IN THE WOODS AND A PICNIC



Fall Foliage Picnic

With New Hampshire's many picturesque hilltops, lakeshores, and riversides to choose from, you should have no problem finding the perfect setting for a fall picnic.

- ~ Roasted Vegetable & Apple Soup
- ~ Roasted Beets & Onions with Goat Cheese
- ~ Quinoa Salad
- ~ Not to be Confused with Granola Bars!
- ~ A Loaf of Hearty Country Bread, a Wedge or Two of Your Favorite Cheese, and a Few Slices of Ham, Prosciutto, or Sausage



Ahh . . . it's autumn in New Hampshire. The trees are dressed in their finest reds and golds. The Leaf Peepers (or, as my dad calls them, the Dead Leaf Watchers) have arrived. Packed into buses or rambling along back roads on bicycles, visitors come from all around the world to explore and marvel at New England's glory.

It's a good thing I live here. Otherwise, I would probably miss the spectacular show. I have never been good at road trips. When I was a kid, most of our friends and neighbors took long car trips, exploring New England's highways, byways, and beyond; some even drove clear across the country. Not our family—to say that my sister, brother, and I were not good in the car would be a gross understatement. We could barely make it out of the driveway before someone piped up, "How many more minutes?" We complained of boredom, we bickered, we pushed and shoved, and occasionally we came to blows. The Nyes took very few family car trips.

One exception was a Saturday morning when my parents decided that we should hit the road and look at foliage. I still don't know what they were thinking. It felt like we drove for days, although I am sure it was no more than an hour, probably less. We three

kids sat in the backseat of our big blue station wagon, complaining and invading each other's space. Eventually, we found a pond surrounded by colorful trees and had a picnic. I was eight, and my unsolicited opinion was that the trip was hardly worth a bunch of dead leaves.

I'm still not one for long car trips, but I am only too happy to hike New Hampshire's hills for a view of the spectacular fall colors—especially if the trip includes a yummy picnic! Make your picnic easy with a stop at your favorite deli or specialty foods shop for wonderful artisanal breads, cheeses, and meats. Make it special with a lovely salad or two. Don't forget to bring along some soup in case the day turns cold. Enjoy New England's glorious foliage before winter's cold winds begin to blow and the snow falls. Enjoy the fresh air and exercise as you work up an appetite for a hearty autumn picnic! ☺

»

Roasted Vegetable & Apple Soup

A little savory, a little sweet, this soup will warm you up on a chilly fall day.

Serves 8–12

- 2 lb butternut squash, peeled, seeded, and chopped
- 3 carrots, chopped
- 3 celery stalks, chopped
- 1 large onion, chopped
- 1 leek, chopped
- 2 Cortland, McIntosh, or Macoun apples, peeled, cored, and quartered
- 1 tsp dried sage
- 1 tsp dried thyme
- About 2 Tbsp olive oil
- 2 Tbsp apple cider vinegar
- Kosher salt and freshly ground pepper to taste
- 1 cup dry white wine
- 8–10 cups chicken stock
- 1–2 bay leaves
- 1 cup half & half (optional)

Garnish: fresh chopped chives

1. Preheat the oven to 375°.
2. Put the vegetables, apples, herbs, olive oil, and vinegar in a large roasting pan. Season with salt and pepper and toss to coat. Roast for 45 minutes, tossing once or twice.
3. Add the white wine to the pan. Return to the oven and cook for 15 minutes more, or until the vegetables are lightly browned on the edges and tender.
4. Let the pan cool for about 30 minutes. Working in batches, process the roasted fruit and vegetables with a little chicken stock in a blender or food processor. For a chunky soup, pulse



until you reach the desired consistency; for a smooth soup process longer, and for a really smooth soup, put the blended soup through a food mill.

5. Combine the puree and bay leaves in a large soup pot. Add more chicken stock, depending on how thick you want your soup. Reheat slowly on the stovetop and simmer on low for 15 minutes. (If you can, it's best to stop here. Cool soup to room temperature and then store in the refrigerator for several hours to let the flavors meld.) Add the half & half, if using, and reheat until steaming. Serve garnished with chives.



Roasted Beets & Onions with Goat Cheese

A delicious way to enjoy fall's bounty!

Serves 4–6

About 1½ lbs beets, red or gold or a mix, peeled and cut into wedges

- 1 large red onion, cut in rings about ¼-inch thick
- Olive oil
- Balsamic vinegar
- Thyme
- Kosher salt and freshly ground pepper to taste
- 3–4 oz soft, mild goat cheese
- ¼ cup chopped and toasted walnuts

1. Preheat the oven to 375°.
2. Arrange the beets and onions on separate sheet pans. Drizzle each with just enough equal parts olive oil and balsamic vinegar to lightly coat. Sprinkle very lightly with thyme, season with salt and pepper, and toss to combine.
3. Roast the beets and onions for 30 minutes or until lightly caramelized and tender, tossing once or twice. Let cool to room temperature. To serve, arrange the beets and onions on individual plates or a serving platter, top with crumbled goat cheese, and sprinkle with walnuts.

For your picnic: it may be easier to combine and toss the beets and onions together and carry in one container, but wait until serving to top with goat cheese and walnuts. That way the goat cheese won't turn pink and the walnuts will stay crunchy.



Quinoa Salad

Quinoa has a lovely nutty taste. It can be served hot or cold and is perfect for a fall salad.

Serves 4-6

- 1 cup quinoa
- Grated zest of 1 orange
- Grated zest of 1 lime
- 2 Tbsp roughly chopped fresh mint leaves
- 2 Tbsp roughly chopped fresh parsley leaves
- 2 Tbsp chopped dried cranberries
- Citrus Vinaigrette (recipe follows)
- 6 radishes, cut into matchsticks
- 4 carrots, cut into matchsticks
- ½-1 red or yellow bell pepper, finely chopped
- 2-3 scallions, thinly sliced

1. Cook the quinoa according to package directions, then transfer it to a large bowl. Add the orange and lime zest, half the herbs, dried cranberries, and enough Citrus Vinaigrette to lightly coat. Toss to combine and cool to room temperature.
2. While the quinoa is cooking and then cooling, put the radishes, carrots, pepper, scallions, and remaining herbs in a bowl. Toss to combine. Drizzle and toss with enough Citrus Vinaigrette to lightly coat.
3. When the quinoa has cooled to room temperature, add the vegetables, toss to combine, and refrigerate. Remove from the refrigerator about 30 minutes before serving to take the chill off and serve.

This salad can be prepared up to one day in advance.

Citrus Vinaigrette

- Juice of 1 orange
- Juice of 1 lime
- 2 Tbsp red wine vinegar
- 1 tsp honey
- 1 clove garlic
- ½-inch slice of a medium-sized red onion, chopped
- Kosher salt and freshly ground pepper to taste
- Extra-virgin olive oil

1. Put the juices, vinegar, honey, garlic, and onion in a blender or small food processor. Add salt and pepper to taste and process until smooth. Add olive oil to taste and process until combined and emulsified. Let sit for at least 10 minutes before using to let the flavors combine.
2. Cover and store leftover vinaigrette in the refrigerator. It will be great on your next green or garden salad.

A Few Favorite New Hampshire Hikes

Mount Cardigan in Canaan

From the top of Mount Cardigan you can see forever. The hike is about three miles with wonderful panoramic views of the White and Green Mountains.

Rollins Trail at Mount Kearsarge in Wilmot

The trail starts at Rollins State Park and summits on windswept, bare rock with a wonderful view of the surrounding hills and lakes.

Mount Monadnock in Jaffrey

One of the most-climbed peaks in the U.S., its many hiking trails offer great foliage viewing.

West Rattlesnake Mountain in Holderness

This is an easy two-mile round-trip hike with fantastic views of Squam Lake.

Zealand Road Trail in Twin Mountain

At the base of the Presidential Range in the White Mountains National Forest, the Zealand Trail can be negotiated by all ages. In a prime area for New England fall colors, a round-trip on the trail is about five miles.

Mount Washington in Pinkham Notch

Mount Washington offers some of New England's most stunning views. Popular trails include Tuckerman Ravine, Lion's Head, and Boott Spur.

Lincoln Woods Trail off the Kancamagus Highway in the White Mountains

The trail follows the old East Branch and Lincoln Railroad Line up the Pemigewasset River to Franconia Brook—an easy three-mile loop.

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SMART COOKING



Not to be Confused with Granola Bars!

A sweet finish to your picnic.
Makes about 24 bars

Shortbread Base

- 2 cups all-purpose flour
- ½ cup light brown sugar
- ½ tsp salt
- 1½ sticks (¾ cup) unsalted butter,
cut into small pieces

1. Preheat the oven to 350°. Butter and flour a 9x13-inch baking pan.
2. In a food processor, process the flour, sugar, and salt to combine. Add the butter and process until mixture begins to form small lumps.
3. Sprinkle the dough in the bottom of the prepared pan and press it evenly onto the bottom of the pan.
4. Bake the shortbread in the middle of the oven until golden, 15 to 20 minutes. While shortbread is baking, prepare the topping.

Topping

- 1 large egg
- 2 Tbsp rum or bourbon (optional)
- 1 tsp pure vanilla extract
- 3 Tbsp heavy cream
- ⅓ cup brown sugar
- ⅓ cup honey
- ½ tsp salt
- 1 cup (4 oz) pecans, roughly
chopped
- 1 cup (6 oz) semisweet chocolate
chips
- 1 cup grated coconut

1. In a large bowl, whisk together the egg, rum, vanilla, and cream. Add the brown sugar, honey, and salt; whisk until smooth and well combined. Stir in the pecans, chocolate chips, and coconut.
2. Pour the nut mixture over the hot shortbread. Return to the oven and bake until set, 15 to 20 minutes. Cool in the pan and cut into 24 bars.

Susan Nye lives in New Hampshire and writes for several New England magazines. She shares some of her favorite recipes and stories about family, friendship, and food online at www.susannye.wordpress.com.

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Social Security

A WOMAN'S PERSPECTIVE



Social Security will not—and was never designed to—provide all of the income you'll need to live comfortably during retirement. At best, your income from Social Security will supplement that from other sources. So if you're planning to factor Social Security into your retirement plan—regardless of whether you're a man or a woman—you should learn all you can about how to enhance your benefits and how much income you may need from other sources to be financially comfortable during your retirement years.

For women, there are some unique factors to consider in the equation. Because Social Security generally has annual cost-of-living adjustments, you have an inflation-protected benefit for as long as you live—and for women, who generally live longer than men, those increases are vital. In addition, Social Security

provides dependent benefits to spouses, divorced spouses, elderly widows, and widows with young children.

THE STATS FOR WOMEN

Consider these numbers released by the Social Security Administration Office of Research and Statistics:

- Women who reach age 65 need to prepare for approximately 20 years of living expenses. In 2007, women represented 57 percent of all Social Security beneficiaries age 62 and older and approximately 69 percent of beneficiaries age 85 and older.
- The average annual Social Security income received by women 65 years and older was \$10,685, compared to \$14,055 for men.
- For unmarried women age 65 and older (in-

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MONEY MATTERS

cluding widows), Social Security comprised 48 percent of their total income in 2007.

- In 2004, statistics showed that only 24 percent of unmarried women aged 65 or older were receiving their own pensions (either as retired workers or survivors), compared to 30 percent of men.

PLANNING AHEAD

Obviously, the lack of pensions is directly related to spending time out of the workforce, working at small companies that lack employer-sponsored benefit programs, and holding part-time positions. On average, women spend 12 years out of the workforce caring for others, thereby reducing their projected Social Security benefits. Your retirement plan needs to factor in ways to offset this gap; be sure to invest in your employer's retirement and pension plans if these benefits are offered.

Finally, research by the Social Security Administration found that elderly women are less likely than elderly men to have significant income from private pensions. In contrast, Social Security benefits comprised 37 percent of unmarried elderly men's retirement income and 30 percent of elderly couples' income. Additionally, 47 percent of unmarried elderly women depend on Social Security for 90 percent or more of their income. These numbers strongly suggest that women need to get retirement plans in place so that Social Security benefits are an income supplement and not a mainstay. 😊

Brian Doyle is a First Vice President with Wells Fargo Advisors. He lives with his wife and three children right here in Hanover.

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Harvest Festival

October 1

Take a horse-drawn wagon ride! Make cider, churn butter, and crank ice cream! Create cornhusk dolls, pinecone feeders, no-bake cookies, bookmarks, and child-sized scarecrows. Dip handmade candles. 11am–4pm

New England Stitchers Retreat

October 7–10, 11–14 & 14–17

Participate in an all-inclusive re-

treat restricted to a maximum of 30 overnight guests. Learn new needlework designs, specialty stitching, and finishing skills from the experts in a two-day needlework class (including kit and supplies).

Chair Taping Workshop

October 22

Barbara Brady will teach you how to tape a chair with fabric Shaker tape. Your chair must be in good condition and finished. Please contact the Museum Store for information on ordering your tape. Registration is limited. 1–4pm

Taste of the Upper Valley

November 4

The Upper Valley's top purveyors of fine foods will offer sample culinary works of art: signature appetizers, entrees, and desserts. Complimentary wines and non-alcoholic beverages will be served; cash bar. A fabulous auction featuring many high-quality goods, services, and experiences will be offered. 6:30pm

9th Annual Pumpkin Festival <<

October 9

Celebrate the harvest with everything pumpkin! Family fun with ongoing horse-drawn wagon rides to the pumpkin patch, pumpkin picking, live entertainment, kids' activities, cider pressing, music by Jeanne and the Hi-Tops, educational displays, organic "good food" concession, NOFA-VT wood-fired pizzas, and more. Rain or shine. Parking \$5 per car. Come by foot, bike, or train for free! Cedar Circle Farm, 225 Pavillion Road, off Rte 5, East Thetford, VT, www.CedarCircleFarm.org. 10am–4pm

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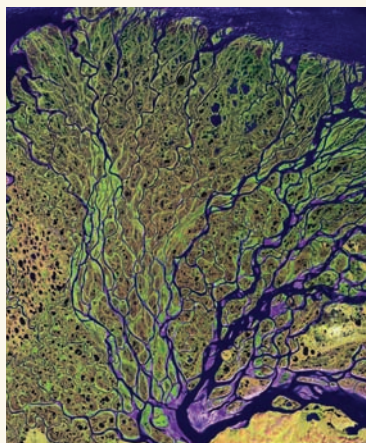
Books and Beyond: Science for Preschoolers
September 12, October 17 & November 14

This program combines great children’s literature and hands-on activities for fun science learning and exploration. For children ages 3 to 5 and their parent or caregiver. 10:15 or 11am

Young Scientist Program

September 14–December 14 (no class November 23)

This program for preschoolers and kindergartners integrates hands-on experiments, fun projects, and individual explorations in the physical and natural sciences. For children ages 4–kindergarten. Preregistration required. 9:30–11:30am (morning session); 1–3pm (afternoon session)



Earth from Space: Lena Delta.



Earth From Space: New York City.

Earth From Space
*September 17–
November 27*

Expand your understanding of life on Earth as you view our amazing planet from the perspective of an orbiting satellite. Developed by the Smithsonian Institution Traveling Exhibition Service, Earth From Space features 40 beautifully detailed satellite images of Earth.

Homeschoolers’ Day:
Make it Move!

September 22

Join other homeschoolers and their families for a day of science as we explore



Young Scientist Program



Mushroom Walk

motion through hands-on activities and investigations. From marble shoots to engineering with Lego blocks, this day provides a great way to delve into science. 10:30am–3:30pm

Mushroom Walk

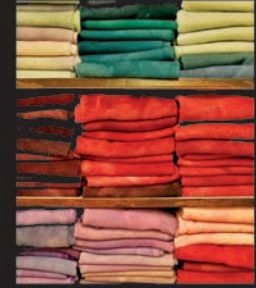
October 2

Mushrooms and other fungi are commonly seen on the forest floor in autumn. Join expert Faith Hunt on this foray that will introduce you to a spectacular variety of local fungi. The program concludes with an opportunity to sample some of the day’s edible finds. 1–4pm



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Magic Carpet Program: Oman

October 3

Each Magic Carpet Luncheon features an extraordinary travelogue followed by a regionally inspired meal. Pre-registration required. 11am

Teaching About Weather in the K-5 Classroom

October 20

Spend the day exploring the big ideas in weather—what makes weather, how it changes and moves, and how to predict it. Pre-registration required. 9am-1pm

Magic Carpet Program: Bulgaria

November 7

Climb aboard the Montshire's magic carpet and be whisked away to locales around the world. Each Magic Carpet Luncheon features an extraordinary travelogue followed by a regionally inspired meal. Pre-registration required. 11am

Machine Madness

November 12

Inventors of all ages are invited to bring their home-built contraption to the Montshire. The machines will be linked together for one incredible chain reaction! Open to people of all ages and mechanical abilities.

Bark Basics: Know Your Trees

November 13

Join Michael Wojtech for an exploration of bark, the tree characteristic that is always visible in every season. To register, contact New England Wild Flower Society (NEWFS) at (508) 877-7630 or visit www.newfs.org. Course Code: BOT3214. 12-4pm

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HAPPENINGS

OTHER NOTEWORTHY FALL EVENTS

7th Annual Antiques Show
September 10
Join us for the Norwich Antiques Show to benefit the Norwich Historical Society. This year's show will feature high-quality dealers from New England displaying their wares inside the Lewis House and under the tent on Elm Street. Admission is \$5. Fiddle music and good food too! Norwich Historical Society, www.norwichhistory.org. 10am-4pm

Tour de Taste: A Pedaling Picnic
September 11
The Upper Valley Trails Alliance presents a progressive picnic by bicycle through Fairlee, Thetford, Lyme, and Orford. Samuel Morey Elementary School, Fairlee, VT. Visit www.uvtrails.org for details and registration.

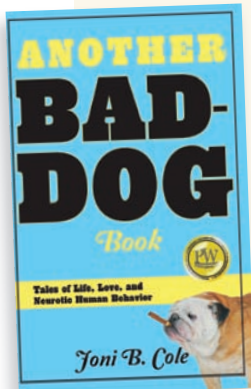
Monadnock-Sunapee Greenway Trail Workdays
September 17 & October 15
Visit www.uvtrails.org for a workday schedule for cleaning up the Greenway. We hope you can volunteer and help out with this task.



Beaded necklace by Christie Saint-John, who will display her work at the Norwich Craft Fair.



Reading by Joni Cole
October 4



Join Joni at the Dartmouth Bookstore as she introduces her latest collection of essays, *Another Bad Dog Book*. 33 South Main St., Hanover. Reading begins at 6pm.



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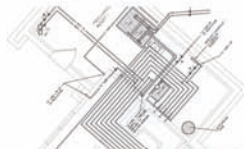
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Norwich Craft Fair

October 9

The Norwich Craft Fair will be open 10am to 3pm on the grounds of the Norwich Farmers' Market. Come enjoy the selection of fine arts and crafts from the region while listening to Vermont musicians Juke Joynt. Open rain or shine.



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HAPPENINGS

Norwich Charter Day with
Norwich University Color Guard
September 17

Presentation of the newly restored town charter with Governor Peter Shumlin and Congressman Peter Welch. Special 250th music with Marion Cross School band and chorus will feature Norwich's Bicentennial Song, written and arranged for the 1961 festivities by Al Foley and Fred Metcalf. Town-wide photo with Chad Finer. 2pm on the Green.



Earrings by Lynn Adams, whose work will be available at the Fine Art Fine Food silent auction.

Fine Art Fine Food
September 24

Utility Club of Lyme with Long River Studios present Fine Art Fine Food, a silent auction with food prepared and served by Utility Club members. 125 Breck Hill Road, Lyme (Ramsden's historic barn). For more info, e-mail joanne_sohr@gmail.com or call (603) 795-2170.

Horse-Drawn Rides to
the Pumpkin Patch

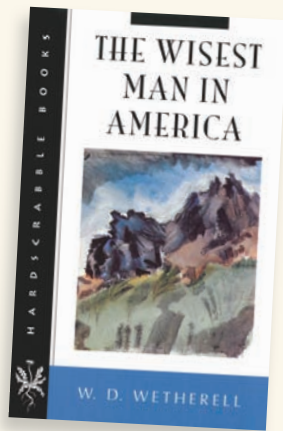
October 22-23 & 29-30

Turn your search for the perfect pumpkin into a fun family outing! Kids can play in the sandbox and meet the horses and chickens. Cedar Circle Farm, 225 Pavillion Road, off Rte 5, East Thetford, VT, www.CedarCircleFarm.org. 11am-4pm

Howe Library
13 South Street
Hanover, NH
(603) 643-4120

www.howelibrary.org

Everyone is Reading
The book we have selected for this year is *The Wisest Man in America* by W. D. Wetherell. *The Wisest Man in America* offers a poignant exploration of aging, wisdom, friendship, loss, change, hope—and the New Hampshire primaries.



ple. Copies of *Roads Less Traveled* will be available for sale.

Books and Lunch on Tuesdays:
Stark Decency
September 13
Murray Room, 12pm
Stark Decency by Allen Koop tells the history of the POW camp in Stark, New Hampshire, which is a setting of some of the scenes in *The Wisest Man in America*.

John Walters
September 7
Mayer Room, 7pm
Mr. Walters was the host of *The Front Porch*, a daily interview show on NHPR featuring interesting peo-

Jere Daniell
September 15
Mayer Room, 7pm
Professor Daniell will speak on the history of land use in New Hampshire.

Valley News Editors
September 19
Mayer Room, 7pm
Jeffrey Good, editor, and John Gregg, political editor, of the *Valley News* will speak about their experiences in political journalism.

Rebecca Rule
October 4
Mayer Room, 7pm
Ms. Rule will tell humorous “local-color” stories related to the themes and ideas of *The Wisest Man in America*. The program will be funded by the New Hampshire Humanities Council.

W. D. Wetherell
October 19
Mayer Room, 7pm
Mr. Wetherell will speak about *The Wisest Man in America* and the craft of novel writing.

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THE HOOD MUSEUM OF ART @ DARTMOUTH COLLEGE

hoodmuseum.dartmouth.edu

The Hood Museum of Art is free and open to all. Public programs are free unless otherwise noted. Hours: Tuesday to Saturday, 10am to 5pm; Wednesday, 10am to 9pm; Sunday, 12pm to 5pm. For information, visit www.hoodmuseum.dartmouth.edu or call (603) 646-2808.

FALL EXHIBITIONS

A Space for Dialogue:
Fresh Perspectives on the Permanent
Collection from Dartmouth's Students
Ongoing

José Clemente Orozco:
The Epic of American Civilization
Ongoing

Egyptian Antiquities at Dartmouth:
Highlights from the Hood Museum
of Art
Ongoing

Embracing Elegance, 1885–1920:
American Art from the Huber Family
Collection
Through September 4

Native American Art at Dartmouth:
Highlights from the Hood Museum
of Art
October 8–March 8



William McGregor Paxton, Lizzie Young, 1910, pastel on brown paper. Huber family collection.

New Series

EYEWASH: Experimental Film and Video *Loew Auditorium*

Named after one of the lyrical abstract films of Robert Breer, the EYEWASH screening series invites contemporary filmmakers and curators to present programs of short films. Free and open to the public, each program will be followed by a Q & A with the guest filmmaker. For more information on each of the filmmakers, please visit the Hood's website.

September 22, 7pm
Roger Beebe

October 6, 7pm
Kate Dollenmayer

October 20, 7pm
Tomonari Nishikawa

November 3, 7pm
Naomi Uman

FALL EVENTS

September 24, 2pm
Tour: Egyptian Antiquities at
Dartmouth: Highlights from the
Hood Museum of Art

*September 28, 5:30pm,
Loew Auditorium*
Lecture: Discovering Ancient Egypt
The Hood's recent guest curator, Chris-
tine Lilyquist, will present major art
objects in Dartmouth's collection of
Egyptian antiquities, most of which
have never been on exhibit before.

September 28, 6:30–8pm

Adult Workshop:
Art and Creative Writing
Museum staff will lead participants in a number of simple, evocative writing activities with works of art. No previous art or writing experience is necessary. Call (603) 646-1469 by September 26 to register.

*October 3–10, daily,
Barrows Rotunda, Hopkins Center*
Barrows Rotunda Project

Contemporary Native American artist Bob Haozous will work with students to create an installation in the Hopkins Center's Barrows Rotunda as part of Native American Art at Dartmouth.

*October 9, 1pm,
The Dartmouth Green*

Opening Ceremonies: Native American Art at Dartmouth: Highlights from the Hood Museum of Art

October 9, 3pm

Gallery Talk: The Language of the Enemy: Figurative Painting in Native Art

Artist Mateo Romero's *The Dartmouth Pow-Wow Suite* of 10 large paintings was commissioned by the Hood in spring 2009 and is presently on view in the Harrington Gallery.

*October 10, 4:30pm,
Loew Auditorium*

Artist Lecture and Reception:
Bob Haozous, Artist-in-Residence

*October 19, 5:30pm,
Loew Auditorium*

Lecture: Cracking the Mirror: Self-Representation in Literature and Art
Citing examples ranging in art from Rembrandt to Marlene Dumas and in literature from Augustine to Orhan Pamuk, Professor James Heffernan argues that neither self-portraiture nor autobiography can ever perfectly reflect one's life at any particular moment.

October 26 & November 2, 6:30–8:30pm

Adult Workshop: Native American Art at Dartmouth
In these discussion-based workshops, we will look at both historical and contemporary works of art representing cultures from across North America. Call (603) 646-1469 by October 24 to register.

*October 28, 5pm,
Loew Auditorium*

The Manton Foundation Inaugural Orozco Lecture And Reception
Professor Mary Coffey will discuss the cycles of apocalyptic violence that structured the fresco Orozco created in 1932–34 at Dartmouth College.

November 8, 12:30pm

Lunchtime Gallery Talk: People in the Machine: Students, Employees, and Teachers in the Federal Indian School System

November 13, 12–5pm

Native American Art at Dartmouth Family Day
Visit with your family and explore the largest exhibition of Native American art ever exhibited at the Hood. Looking activities and hands-on projects in the galleries will help you and your family appreciate these beautiful works of art. For children ages 6–12 and their adult companions. No preregistration is required.

*November 18, 5pm,
Loew Auditorium*

The Dr. Allen W. Root Contemporary Art Distinguished Lecture
All My Relations: Biennale of Sydney 2012
Dr. Gerald McMaster was recently selected coartistic director to the 2012 Biennale of Sydney. In his lecture, he will touch on the themes and issues that will shape this important international exhibition.

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**HOPKINS CENTER EVENTS
@ DARTMOUTH COLLEGE**

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For information, tickets, or Dartmouth College student prices, call the Hopkins Center Box Office at (603) 646-2422. Information is also available from the Box Office about the Dartmouth Film Society film series and films in the Loew, and is also listed on the Hop's website at www.hop.dartmouth.edu. All events are subject to change. Additional events may become available after press time. The Hopkins Center Box Office is open Monday through Friday from 10am to 6pm. For information about related educational events, visit www.hop.dartmouth.edu or call (603) 646-2010.

SEPTEMBER

15

One Man, Two Guvnors

Loew Auditorium, 7pm

An unemployed musician decides he can double his money by pledging his services to not one, but two small-time crooks.



SVEN CREUTZMAN PHOTO

October 6

Creole Choir of Cuba

Spaulding Auditorium, 7pm

This 10-member vocals and drumming ensemble features rich harmonies and irresistible rhythms from a vibrant music and dance tradition little known outside of Cuba.

22

Young@Heart Chorus

Spaulding Auditorium, 7pm

The Young@Heart Chorus is no rest home sing-along. Since wowing Hop audiences in 2007, they've become darlings of the media—from *Time* to *The Daily Show*—and stars of a hit indie documentary.

30 & October 1

Phantom Limb

The Moore Theater, 8pm

An exhilarating team of contemporary musical, visual, and performance artists recreate one of the greatest survival stories of all time, Sir Ernest Shackleton's 1914–1916 Antarctic Expedition.

OCTOBER

1

Yefim Bronfman, Piano

Spaulding Auditorium, 8pm

Grammy Award-winning pianist Yefim “Fima” Bronfman is a powerhouse virtuoso whose commanding technique and exceptional lyrical gifts have won him critical acclaim and enthusiastic audiences worldwide.

8

An Evening with Pat Metheny

Spaulding Auditorium, 8pm

In his nearly four decades on the international music scene, Pat Metheny's shimmering, unmistakable sound and gorgeous, groundbreaking melodies have netted a whopping 17 Grammys and three gold records.

14

Brentano String Quartet

Spaulding Auditorium, 8pm

This internationally acclaimed ensemble asks some of today's most imaginative composers (including Charles Wuorinen and Vijay Iyer) to “complete” and musically respond to unfinished works by Mozart, Schubert, and Shostakovich.

15 & 16

Anna Bolena

15, Loew Auditorium, 1pm; 16, Spaulding Auditorium, 1pm

The Met Opera: Singing one of opera's greatest mad scenes, Anna Netrebko opens the Met season with her portrayal of the ill-fated queen driven insane by her unfaithful king.

28

Christian Tetzlaff, Violin & Lars Vogt, Piano

Spaulding Auditorium, 8pm

Internationally recognized as one of the most important violinists of his generation, Tetzlaff is known for interpretations of classical, romantic, and contemporary music that are deeply informed yet fired with imagination.

29 & 30

Don Giovanni

29, Loew Auditorium, 1pm; 30, Spaulding Auditorium, 1pm

The Met Opera: Mariusz Kwiecien stars as the insatiable Don, with Matthew Polenzani, Ramon Vargas, and John Relyea. James Levine conducts Mozart's timeless classic.

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SARA DAVIS PHOTO

October 7 & 8

Martha Clarke: *Angel Reapers*

The Moore Theater, 8pm

MacArthur “genius” director/choreographer/Pilobolus cofounder Martha Clarke collaborates with Pulitzer, Tony, and Oscar Award-winning writer Alfred Uhry on this work exploring the 18th-century Shaker religious movement.

NOVEMBER

3

The Great Flood

Spaulding Auditorium, 7pm

In *The Great Flood*, Bill Frisell and filmmaker Bill Morrison contemplate the 1927 flood of the Mississippi River, which not only caused unprecedented death and destruction but also brought the Delta Blues north with migrating southern blacks.

5

New York Polyphony

Rollins Chapel, 8pm

One of the fastest-rising classical vocal quartets of its generation, New York Polyphony balances refined musicianship with a dynamic modern performance style.

5 & 13

Siegfried

5, Loew Auditorium, 12pm; 13, Spaulding Auditorium, 12pm

The Met Opera: Part three of Wagner’s *Ring*: Gary Lehman sings the title role, with Deborah Voigt as Brunnhilde and Bryn Terfel as the Wanderer.

6

Dartmouth College Gospel Choir

Spaulding Auditorium, 2 & 5pm

This stunning choir performs a diverse array of traditional and cutting-edge gospel music, including many innovative surprises, accompanied by its amazing band.



November 13

Dartmouth College Glee Club

Rollins Chapel, 2pm

J.S. Bach’s joyous *Magnificent* with orchestra and student soloists, as well as other music of Bach and his contemporaries.

8

Dartmouth Wind Symphony

Spaulding Auditorium, 7pm

The Wind Symphony performs Camille Saint Saens, Richard Wagner, and more.

10

SamulNori

Spaulding Auditorium, 7pm

As physically powerful as Japanese kodo and as polyrhythmically intricate as West African drumming, SamulNori takes the concert hall by storm with thrilling percussion and acrobatic dance.

11–13 & 17–20

Dartmouth Theater Department:

Breaking E.D.E.N.

Warner Bentley Theater, 11, 12, 17–19, 8pm; 13 & 20, 2pm

The future of E.D.E.N., America’s most powerful labor union, hangs in the balance. Seven playwrights with a Dartmouth connection contribute to this new production.

12

Barbary Coast Jazz Ensemble

Spaulding Auditorium, 8pm

The Coast is joined by guest artist Herwig, a featured trombonist/soloist with the Grammy Award-winning Mingus Big Band.

16

World Music Percussion Ensemble

Spaulding Auditorium, 7pm

The program features compositions by Jacob de Bandolim, Baden Powell, Egberto Gismonti, and a tribute to Antonio Carlos Jobim, with selections from the classic film *Orfeu Negro* (Black Orpheus).

19 & 20

Satyagraha

19, Loew Auditorium, 1pm; 20, Spaulding Auditorium, 1pm

The Met Opera: Richard Croft is Gandhi in Philip Glass’s unforgettable opera, which the *Washington Post* calls “a profound and beautiful work of theater.”

A Chat with Marc Milowsky

HE MAKES RESTAURANTS HIS BUSINESS

If the restaurant business is like show business, Marc Milowsky is one of the region's leading directors and producers. "You get to create a set, pick the actors, and put on a show every night," says the owner of Upper Valley dining institutions Jesse's, Molly's, and Lui Lui.

A New Jersey native, Milowsky attended the University of Vermont with plans to go to medical school, but he got hooked on hospitality while waiting tables at a steakhouse. There Milowsky discovered his career and met his future wife, Patty. The couple cofounded Jesse's Steaks, Seafood, and Tavern in 1976. Thirty-five years later, Milowsky says he wouldn't change a thing.

What was your favorite job as a teenager?

Working in a recording studio in New York City. I got to sit in on some sessions with James Brown, Benny Goodman, the *Tonight Show* orchestra, and others.

"I've loved music since the days I traveled to Woodstock. There is such a great community of talented musicians in the Upper Valley."

What are some exciting new enhancements that clients can anticipate at your restaurants?

Our menu development in all of our stores continues to reach higher and higher levels. We are using more locally grown products, and at Jesse's, we're now growing our own herbs and produce in our gardens. Molly's will be opening up a fire pit on our patio for the late summer and fall. All three Upper Valley restaurants now offer entertainment.



JIM MAUCHIY, MOUNTAIN GRAPHICS

How did you develop the live entertainment series?

I've loved music since the days I traveled to Woodstock. There is such a great community of talented musicians in the Upper Valley. When we first opened Jesse's in 1976, we had live music every weekend. Somehow we got too serious and drifted away to concentrate on the dining only. I've loosened up the last few years and have enjoyed getting back into providing music for our guests as well as income and opportunity for the performers—plus I love getting up there with them and doing a few songs.

What was it like living with four daughters and a wife in the Milowsky household?

Coming from a family of 30 boys in a row, having all those girls was a life-changing experience. In the early days, there was only one bathroom for the six of us in our house. Try sharing a bathroom with five women! I also learned how to be a really patient shopper. I love all of my women. They have brought me more joy than anyone could ever ask for. 😊



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