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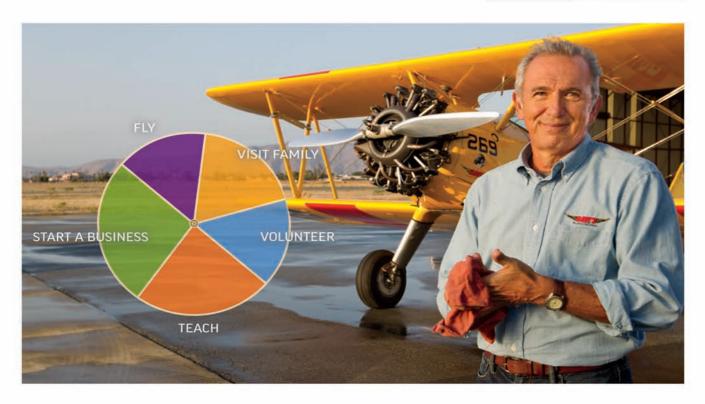
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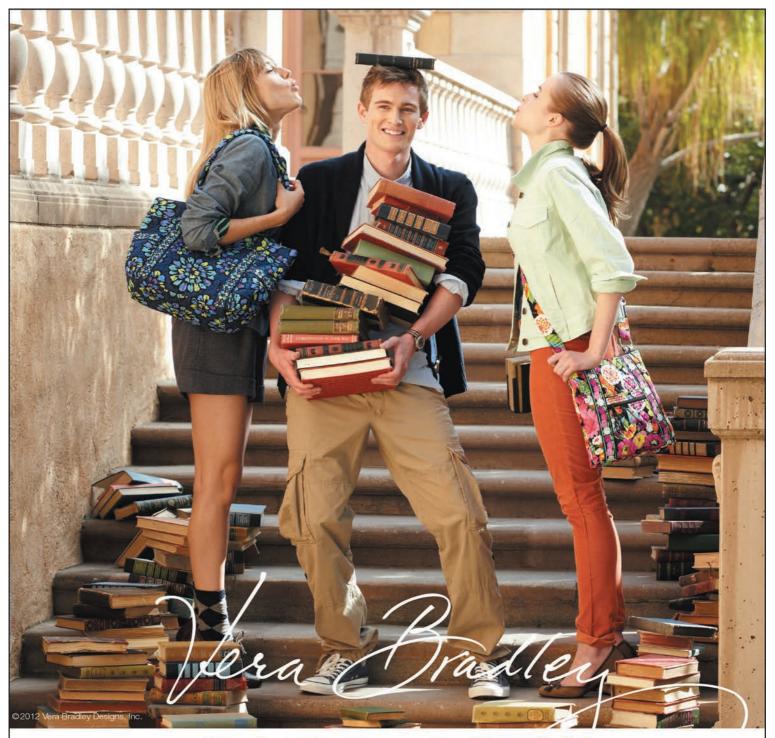
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Features 66 Cedar Circle Farm & Education Center by Stephen Morris Existing compatibly with nature.

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78 King Arthur Flour by Katherine P. Cox by Katherine P. Cox The baking mecca expands for the future.





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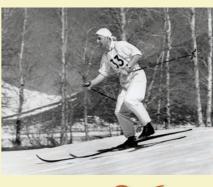
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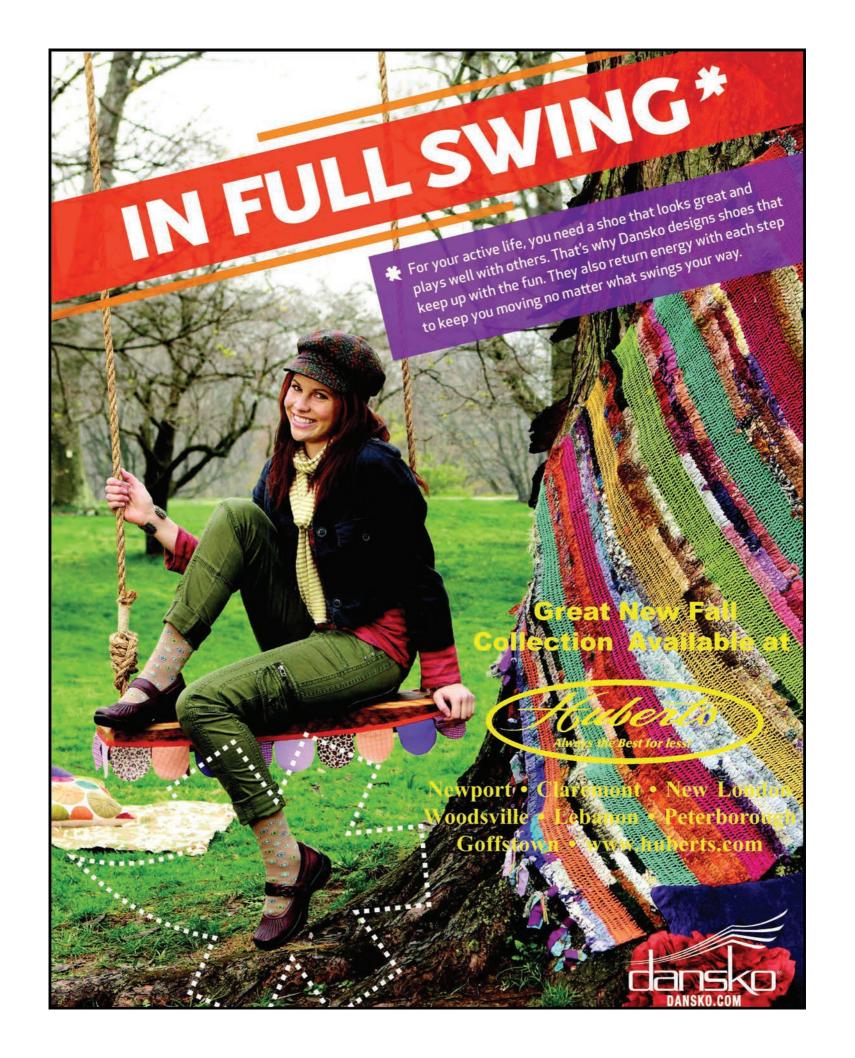
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## Welcome, Fall!



After a summer of record-breaking heat, I've been looking forward to the cool, crisp days of fall for quite some time. That's unusual for me; I've always been one to say, "The hotter it is, the better I like it." Could it be that as I get older I can't take the heat and humidity like I used to? Impossible! There's got to be some other explanation.

Perhaps I love fall for the glorious, sunny days and chilly nights and for the brilliant foliage display Mother Nature treats us to each autumn. One thing is certain: fall

means the return of football, and I've been counting down the days to training camp since the Super Bowl ended in heartbreak for Patriots fans last February. The Pats have added some exciting new players, and I'm looking forward to another action-packed, winning season.

High school and college football players as well as the younger kids' teams are all heading back to the gridiron, and soccer players are also ready to kick off a new season of competition. Hanover High's Rob Grabill has coached the boys' soccer team to 99 victories so far. Our story about Rob's success as a coach and his life off the field begins on page 85.

The Hanover area is home to many special places, and you'll want to check them out this fall. The newly renovated Hanover Inn boasts a spectacular lobby, and the updated guest rooms are ready to greet their first visitors with beauty and comfort. General manager Joe Mellia takes us on a tour beginning on page 72. Watch for Part 2 of the story, which will cover the inn's new restaurant and other spaces, in a future issue.

King Arthur Flour in Norwich has also undergone some changes for the better with beautiful new spaces for the Baking Education Center, store, bakery, and café (page 78). Whether it's for a cup of coffee and fresh-baked pastry, a customized gift for a special baker in your life, or one of their popular cooking classes, be sure to pay them a visit soon. Their grand opening from September 20 to 23 may be the ideal time to go.

During this season of back-to-school preparations and so many other activities, support area businesses by shopping local. And don't forget to check our website for additional stories and something new—our local events calendar. Enjoy! —

Deborah Thompson

Deborah Thompson Executive Editor dthompson@mountainviewpublishing.biz



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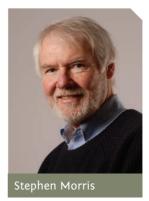
Kathy is a freelance writer and former writer and editor for the Keene Sentinel in Keene, New Hampshire. Her work has also appeared in Vermont's Local Banquet, So Vermont Arts & Living, and the anthology Beyond the Notches: Stories of Place in New Hampshire's North Country. She was also a writer and producer for Captured Light Studio, Inc., a video and interactive production company in Keene.



Best known for her award-winning history of science books for middle school students, Mary is also a contributor to regional magazines. She often writes about New England history. Her latest book, Draw Logs from Dowsville . . . the History of the Ward Lumber Company, was published earlier this year.



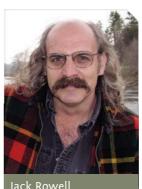
Writer, editor, and librarian Nancy Fontaine works at Dartmouth College. She is also a book blogger and website manager and has been writing articles about the Upper Valley for the last several years. She lives in West Lebanon, New Hampshire, with her husband, and her hobbies include reading, quilting, skiing, and snorkeling.



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.



Nancy lives in Hanover. She reviews documentation for the Educational Testing Service for students with disabilities. Previously, she was director of Student Disabilities Services at Dartmouth, a book editor at Harper's and Houghton Mifflin, and a teacher at the Audubon Society.



Jack Rowell

Jack has been capturing personalities with his photography for more than 40 years. His work has been published in Time, Newsweek, the New York Times, Times of London, and more. One-man exhibitions include the Hopkins Center at Dartmouth College and, in Vermont, at the Chandler Gallery in Randolph and the Governor's Reception Area in Montpelier. Jack was associate producer on feature films Man with a Plan and Nosey Parker. Born and raised in central Vermont, he's also an enthusiastic and experienced angler.

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### Remembering Hanover's 250th Celebration

Hanover celebrated its 250th anniversary in 2011. The celebration was organized by co-chairs Bill Young and Julia Griffin. We caught up with Bill to look back at many of the events that made the celebration special.



### **Know the Signs of Concussion**

In this season of football, it's important to recognize the signs of concussion, which can occur not only in sports but also from minor falls and without loss of consciousness.



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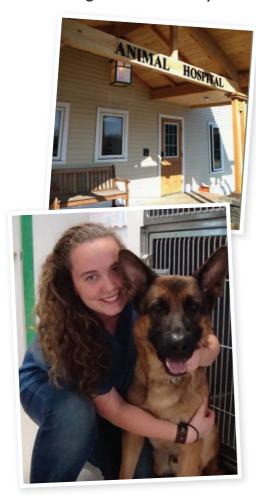
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2 The Coleman 54-Quart Silver Steel-Belted Cooler is large enough to hold 85 cans, and the stainless steel handles with rubber grips make it simple to carry. The base, lid, and liner are easy to clean. Six-year limited warranty.

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3 The Coleman RoadTrip LXE Grill sets up and packs down in minutes. Two burners provide 20,000 BTUs for fast cooking. Matchless push-button lighting. Removable grease tray makes cleanup easy. Folds to a compact size with a handle and wheels for easy transport. Propane cylinder not included. Five-year limited manufacturer's warranty.

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4 The Patriots Metro BBQ Tote is a great way to spice up your grill area for the big game. The 3-piece set comes with tongs, a fork, and a spatula. The case features a red carrying strap and the New England Patriots logo.

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5 The patented Stadium Chair stadium seat is designed to fit virtually any type of bleacher, old or new, wood or aluminum. The back cover is double fabric for strength and comfort. Maximum weight capacity 350 pounds.

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6 Check out the new Ladies Nike Wes Welker Game Jersey! This scaled-down version of #83's home jersey is especially designed for women. All Nike Patriots Game Jerseys feature a tailored fit, vented mesh side panels, and screen printed numbers for a light and soft feel.

\$94.95, Item 0171020002, http://proshop.patriots.com Photo © Courtesy of the New England Patriots

**7** This Tom Brady Nike Game Jersey is designed after the game-day jersey worn by the New England Patriots QB. Nike Patriots Game Jerseys feature a tailored fit design for movement, screen printed numbers for a light and soft feel, and a no-tag label for clean comfort.

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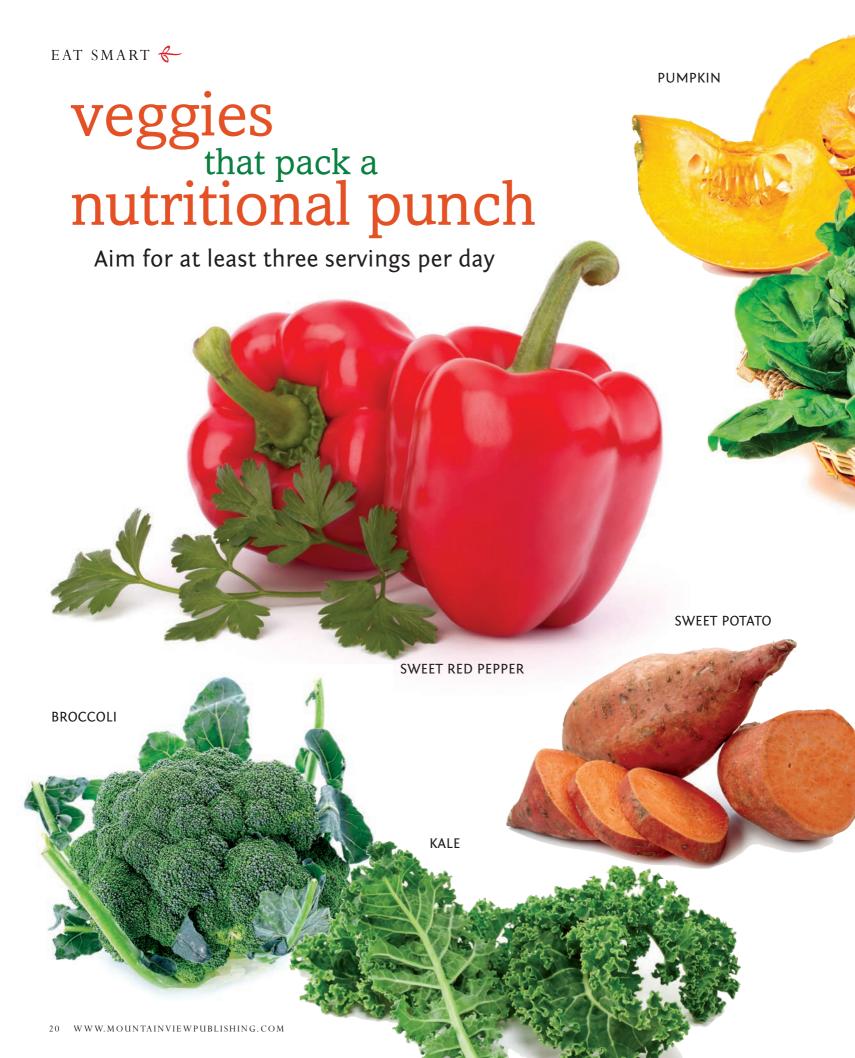
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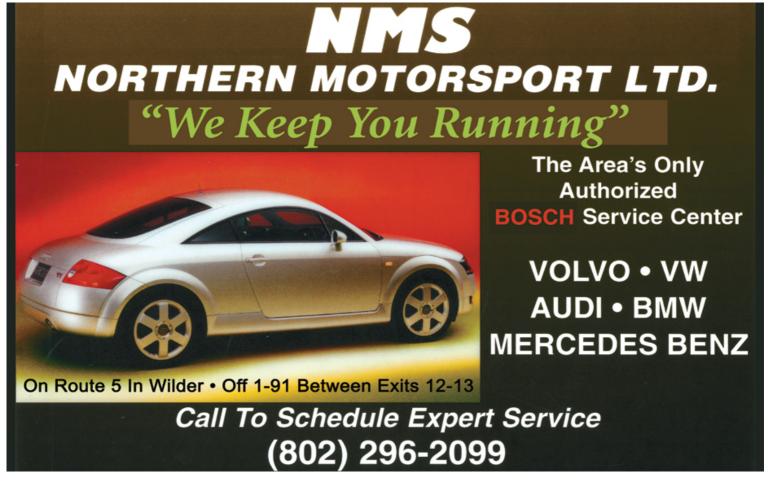
Broccoli Watercress, arugula, bok choy, broccoli, and kale are darkgreen vegetables in the cruciferous family that provide cancer-fighting compounds.

Kale Dark-green, leafy vegetables such as kale, Swiss chard, and collard greens are major sources of potassium and magnesium, which promote healthy blood pressure and blood sugar. They are rich in beta-carotene, lutein, and zeaxanthin, antioxidants that seem to play a role in blocking early stages of cancer development.

Pumpkin The bright-orange color of pumpkins indicates the presence of cancer-fighting beta-carotene. These colorful gourds are low in calories, virtually fat free, and rich in potassium, vitamin A, and fiber.

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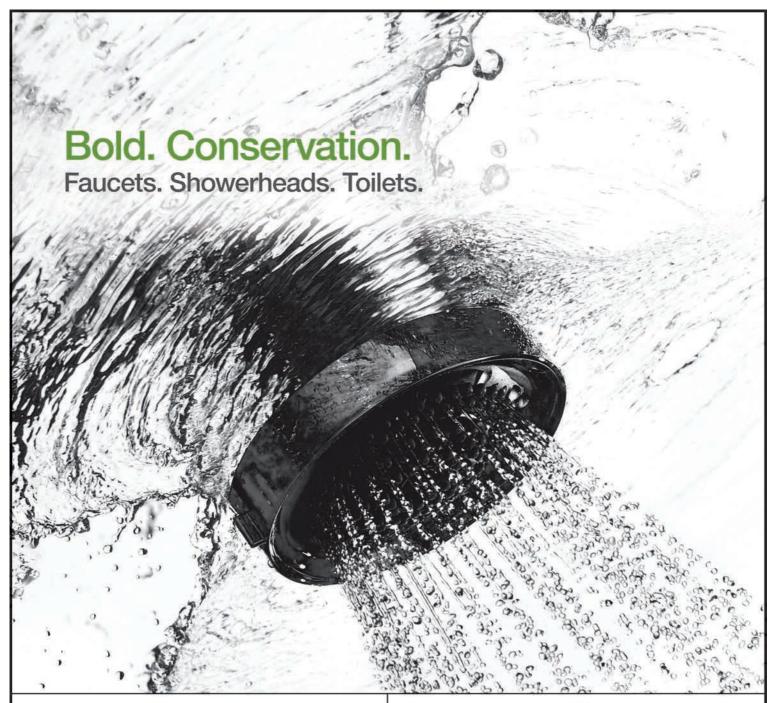
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## Farewell to a Lovely Lady and Friend



## Here in Hanover travel writer passes

Lesley O'Malley-Keyes, 57, passed away peacefully on Tuesday, July 17, 2012, in Mt. Ascutney Hospice. Lesley was born on October 30, 1954, to George and Barbara Farley in Southampton, England. Lesley came to the US through her work; she was Vice President and Publishing Director of Conde Nast Johansens Hotel Guide for the Americas.

Lesley was introduced to *Here in Hanover* readers in the Summer 2007 issue, when we welcomed her as a regular contributor as our travel writer. She told our readers, "I've been in the travel business since age 18—it has been my ticket to the world!"

With that she began taking our readers on adventures all over the US and the world. She whisked us off to exotic locales—the Bahamas, Barbados, Bermuda, Greece, and the South of France-and her easy writing style made us feel we were right there with her, sharing the adventure. Her articles were filled with valuable insider advice gathered over her extensive travels-attractions not to be missed (including many off the beaten path), the best places to stay and dine, and even what to pack. Her descriptions were palpable; at a sidewalk café in Paris, you could actually taste the warm baguette with butter and strawberry jam. On a tour of Egypt, you weren't just sailing up the Nile, you could hear the excited squeals of children along the banks as you approached.

In lieu of flowers the family asks that donations be made in Lesley's honor to the Dana Farber Institute.

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## Contributors Earn Recognition

### Congratulations to our outstanding journalists!

### Meredith Angwin Honored

ocal resident and Mountain View Publish-Ling contributor Meredith Angwin was presented with a Presidential Citation from American Nuclear Society President Eric Loewen, PhD, at the Society's annual conference in Chicago in June. The Society has 11,000 members worldwide; 1,500 nuclear professionals from the US, France, China, Japan, and Korea attended the convention. The Presidential Citation was awarded in recognition of Angwin's successful public information efforts.

A long-time research scientist in nuclear energy, Angwin received this award for her work in science and nuclear education in Vermont. Angwin holds a BS in chemistry, with special honors in chemistry, and an MS in physical chemistry from the University of Chicago.

Congratulations, Meredith, on being recognized for your excellent work!



American Nuclear Society (ANS) President Eric Loewen, PhD, (right) presented ANS members Meredith J. Angwin and Howard C. Shaffer III with Presidential Citations in recognition of their successful public information efforts.

### Lisa Densmore Wins Four Awards

pegular contributor Lisa Densmore, a long-time Hanover resident and Dartmouth graduate, has won four awards

> She won second place in the Outry on lift accessible backcountry

Densmore's other writing award was in the Gear/Technical category, which recognizes excellence in relaying informaner. Her second-place entry, "Savvy Shotgunning for Women,"

Of local interest, Densmore also won two awards in the photography contest. Her entry "Snowshoeing Girl," published in the Winter 2011–12 issue of Around Concord maga-

> excellence in photography emphasizing people enjoying the outdoors.

Her entry "Aster," published in the Spring 2011 issue of Best of Burlington magazine, won third place Burlington are sister publications of Here in Hanover.



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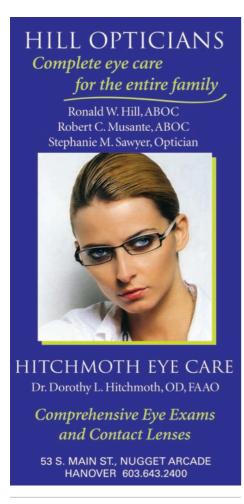
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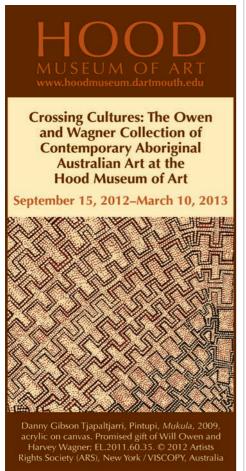
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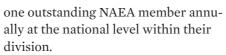




## Hood Museum's Lesley Wellman Honored

## 2012 National Museum Art Educator of the Year

Lesley Wellman, Hood Foundation Curator of Education at the Hood Museum of Art, was selected by the National Art Education Association (NAEA) as the 2012 National Museum Art Educator of the Year. This award recognizes the exemplary contributions, service, and achievements of



At the Hood Museum of Art since 1990, Lesley puts best practice first regarding audiences, interpretation, evaluation, and collaboration.

"I was delighted to learn that Lesley had been honored with this prestigious award," said Michael Taylor, Director of the Hood Museum of Art. "This recognition by her peers is richly deserved and reflects her high standing in the museum field, as well as her astonishing dedication and achievement as a museum educator."

Anne Manning, Deputy Director for Education at the Baltimore Museum of Art and current Director of NAEA's Museum Division, offered this reflection on Lesley's work: "At the Hood Museum of Art, Lesley has gracefully positioned the education department and education activities at the center of the museum's mission. The programs that she and her colleagues create and implement are elegantly designed, supremely organized, and accomplish what matters



most—connecting visitors with each other and with art in deeply meaningful, often transformative, ways."

Responding to news of the award, Lesley commented, "I feel deeply honored to receive this award, particularly because the nomination and evaluation of candidates is

done by peers from art museums across the country. The deepest honor, however, is to get to do work that I love on a daily basis. If I can help create opportunities for museum visitors to engage with and learn about art, and the world of ideas, experiences, and emotions it represents, and if I can help people understand the relevance and value of art in our lives, then I feel that I have provided something of value."

Nominees for the National Museum Art Educator of the Year are evaluated based on the following criteria: their leadership and contributions to NAEA at the national and regional levels, their leadership roles outside of NAEA that have influenced the art and museum education field locally or nationally, honors or grants received, evidence of playing a leadership role within their own institution, their accomplishments in teaching and program development for various audiences, and more.

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## Norwich Halloween Celebration



bration on Wednesday, October 31, in front of the Norwich Inn brings out the inventively costumed. Families even arrive dressed in themes such as *The Wizard of Oz* or characters from a Dr. Seuss book.

Recreation Department director. "Quite a few parents dress up, too. It's a community to see each other's costumes." »



### AROUND & ABOUT

The tradition started over 20 years ago. "We couldn't do it without the cooperation of the Norwich Inn," Niles says. "Joe and Jill Lavin have supported it since they took over the inn. They do lots of work." The support includes serving hot chocolate and wonderful homemade cookies, and arranging for the extra fun of a huge pile of leaves for the kids to jump into.

The one and a half hour event features games and activities all set up in front of the inn just before dark, and it's all free to Norwich residents and their guests. An annual highlight involves doughnut holes on forks that are attached to a long line of strings hung from the branch of a big tree. The trick is for kids to pull off the swinging doughnuts with their mouths. Apple









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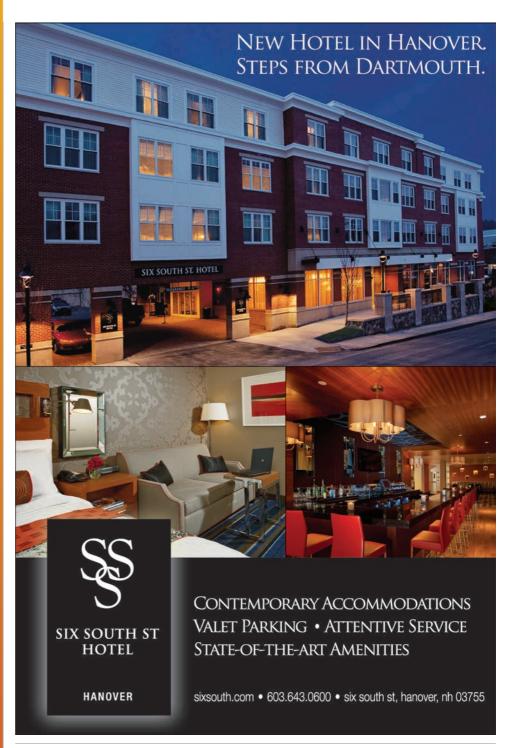
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For the kid who would like an extra accessory for his or her costume, sculptor Brian Tompkins is on hand to do face painting. He applies his artistry with paint to add maybe a little blood on a cheek for just that perfect touch to a scary costume. "He's a real artist," Niles says. There is also nail painting available. "We've had a phenomenal turnout the last few years," Niles observes. "It's a great place to meet and have a great time."

For more information, call (802) 649-1419, ext. 109. ←







# Christmas Market with a Difference

The tradition of a global market held annually at the Church of Christ at Dartmouth College in Hanover started 25 years ago to help artisans from three countries. Now, it has expanded to a wide diversity of nations. Christmas Market with Gift items from around the world are featured at the Christmas Market with a Difference.

a Difference will be held this year on November 1 and 2 (10am to 6pm) and November 3 (9am to noon), and features the usual impressive selection of thousands of gift items collected from around the globe.

"The sale has expanded," says chair Amy Smith of Hanover. "There are many self-help women's groups in various countries. It's fun to see items from all over the world." For example, a group in Haiti makes beautiful hand-embroidered sheets and nightgowns. In Afghanistan, women do embroidery in their homes,



and their wares are represented here as well. A group of women in a tiny village in Zambia make baskets. Cooperatives in the Philippines, Dominican Republic, and Uganda recycle items such as juice boxes and magazines to fashion new gifts. "The unique thing about the Market is that 100 percent of the profits go to the nonprofits and self-help groups selling the items," Smith says. »



#### AROUND & ABOUT

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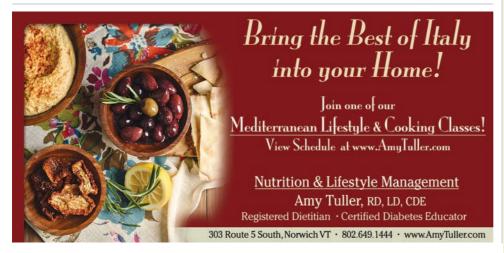
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Many beautiful handcrafted items are on display.

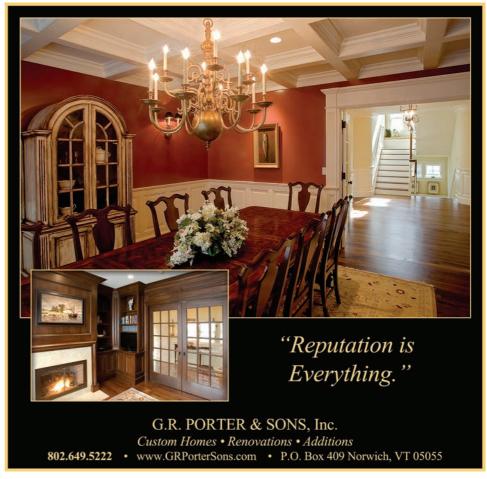
Christmas Market with a Difference, organized by the church in 1987, was inspired by Jean Sibley, who wanted to help disenfranchised people sell their handmade products. The first Market included knitted goods from Nepal, Korea, and New Hampshire.



How about a hand-knit sweater for your favorite baby?

Work to put the Market together is an almost year-round activity. "It's a big volunteer effort on the part of the church and the greater community," says Smith. Over 175 volunteers put in more than 1,000 hours. Volunteers not only run the sale but also arrange for the arrival of the merchandise and the dispersal of the profits to the groups whose products are sold.

Shopping at Christmas Market with a Difference means supporting women all over the world in their efforts to provide their families with everything from medical care to education.





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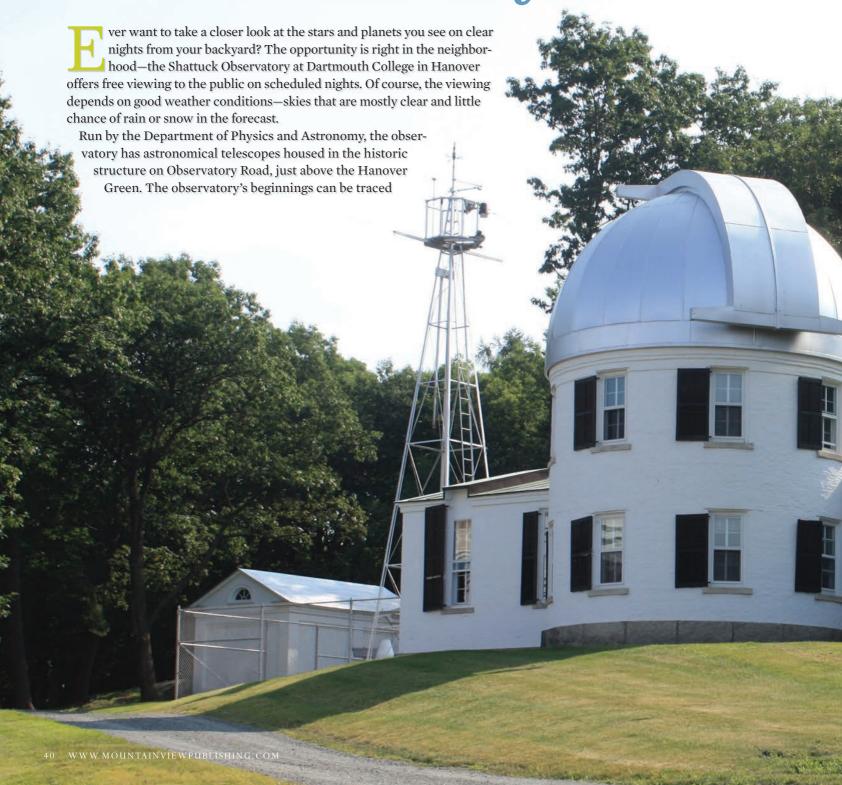
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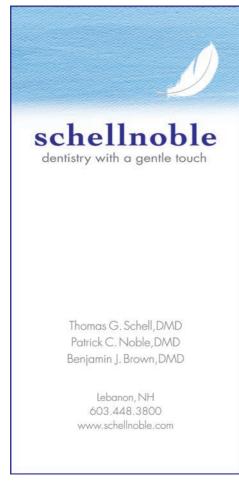
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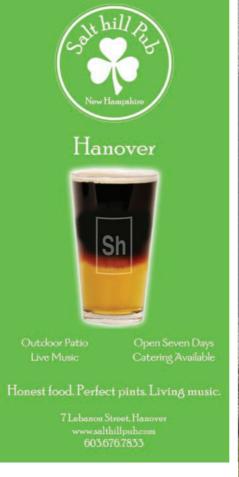












#### AROUND & ABOUT

back almost 200 years to Professor Ira Young (Class of 1828). Appointed professor in 1833, he pushed for modern equipment to use in teaching about natural philosophy. One thing led to another as students developed an interest in these studies, and Young was eventually appointed Professor of Astronomy.

With the acquisition of a large telescope in 1846, Young urged the college to build a structure to house it. That dream was realized in 1852 with



a gift from 1803 alumnus Dr. George C. Shattuck. The observatory was ready to receive students coming in for the fall term in 1854, beginning the long history of this striking building.

Rauner Library archives many photographs of the observatory, one dating from 1867.

Visit www.dartmouth.edu/~physics/ news/observing.htm for the current observation schedule and directions. If the weather is questionable for the scheduled evening hours, call (603) 646-9100 to verify that the observatory will be open. ←

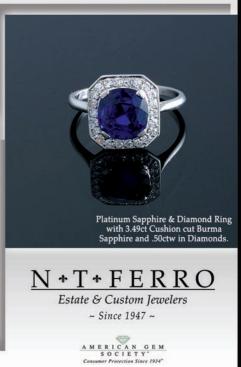


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# A Woman's Place is in the **Truck**

## Come out and say hi to this happy recycler

By Nancy Pompian Photos by Jack Rowell

Her truck radio blasts oldies on 104.3. "Music like my mother's," says Kendra Sheehan. Kendra, slim as a dancer and the mother of two sons, is doing her pre-trip checklist, like a pilot, before she starts her day as Hanover's only woman curbside recycler. She drives solo, jumping out, hauling bins, and dumping the collected recyclables into the body of the truck.

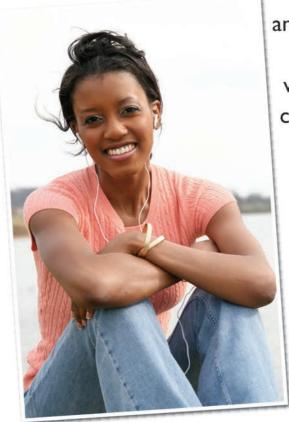
#### A Tomboy's Dream Job

After looking under the hood of her International 15-ton truck (it weighs another three or four tons when full), Kendra next checks air pressure in the tires, the previous and end mileage record, and the fuel gauge. "In the summer," she says happily, "I have air conditioning." So she checks that too. »





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Kendra drives to her next stop.

Locating her route sheet and the CDL Class B license that allows her to drive any commercial truck except a tractortrailer, or any trailer, Kendra touches her long, dangling silver earrings, her baseball cap, her pearlescent yellowgreen vest. She heads out of her station, Northeast Waste Services on Woodstock Road in White River Junction. Vermont, a division of Casella Waste Services, based in Rutland, Vermont. It's Thursday, so she's going to Hanover, New Hampshire, across the Connecticut River on this mid June day. I perch on a fold-down jump seat on the right side of the front seat, peering down at an extra accelerator and brake on the floor. The "passenger" side is made for driving standing up. I watch my steering wheel turn when Kendra turns hers, almost taking my notebook with itdual steering.

"What made you decide to be a recycler?" I ask. She has a story to tell. "I think it started with my dad. When I was young, I used to get up at 3:45am to go out with him in his dump truck. We picked up loads of dirt, gravel, or even snow, and dumped them where they needed to be. We would talk. You know, with heavy equipment you can do lots of things: till up the ground, dig up huge rocks and tree stumps, push, pull, and move things, crush things. I'm a tractor man, but I'm a woman, and not



the kind of woman who likes to sit still. I told my dad that someday I would drive a big truck."

She pictured herself driving a heavy truck all day, but when the recycling job was advertised, she realized she could be outdoors too. She continues, "I'm grateful to Casella for giving me the opportunity." It was the first job she'd applied for after taking the CDL driving course. "I had three interviews, and they asked me how I'd fit in with my co-workers. I told them I'd been a tomboy—played with cars and trucks in dirt and mud, not dolls—and I'd be just one of the guys."

#### Zero Sort and Nice Folks

Because of the new no-sort system, Kendra no longer has to sort plastic, glass, and paper, nor do her customers. According to Susan Edwards, chair of Sustainable Hanover's Recycling Committee, the change was made in order to encourage more people to recycle. "Plastic containers numbered 1 through 7 are permitted," Kendra says. "I'm not allowed to take anything fluorescent or electrical, steel, or Styrofoam."

We're stopping now at houses along Haskins Road, and she talks between stops. It's a sunny day, so there are no soaked contents in the red bins she picks up, sometimes two at a time, and dumps into the side-panel pockets of the truck.

She grins. "I love this job. It's outdoors, and I get to meet nice people. I like it better than working in an office



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#### About Casella & Northeast Waste Services

■ ortheast Waste has been a division of Casella since 1996 and employs approximately 50 full-time workers who live in and around the Upper Valley, according to Matt Brown, account executive at the White River Junction location. Casella Waste Management, founded by John and Doug Casella in 1975 as a single truck operation, is headquartered in Rutland, Vermont. "Putting Waste to Work" has been part of Casella's mission from its inception, viewing waste as a resource for producing renewable energy and a raw material for manufacturing new products.

#### In the Community

Casella's White River Junction division has a service area that extends from Woodstock, Vermont, on the west to Orange, New Hampshire, on the east, and to Tunbridge and Bethel, Vermont, on the north and Bellows Falls, Vermont, and Walpole, New Hampshire, on the south, along with all the communities within that geographic circle.

The company provides commercial as well as residential trash and recycling services to several thousand customers throughout this service area, with the greatest concentration of services in the Upper Valley (Lebanon, Hanover, and White River Junction). Other municipalities served include Enfield, Orange, and Plainfield, New Hampshire, as well as Hartford, Norwich, Thetford, Bethel, and Ludlow, Vermont. Casella picks up and processes more than 500 tons of recyclables each month from the entire service area.

#### Way to Go, Hanover!

Casella's curbside municipal recycling program in Hanover involves approximately 200 stops per day and takes 8 days to complete the network of the entire town. The town has a greater participation rate in their curbside recycling program than other communities of its size, and Hanover's typical household also puts out a greater volume of recyclables than households in other communities. In fact, Hanover alone generates approximately 8 tons of recyclables each week.

#### Easy and Convenient

Casella's new ZeroSort® recycling program, introduced in 2010, is increasing the volume of recyclables collected. By expanding the range of materials accepted (plastics #1 to #7, for example) along with eliminating the need for sorting and separating materials, recycling is now easier and more convenient for residents and businesses. Increased participation keeps waste out of landfills and recycled into new products and materials, a "win" for everyone.

#### Casella Waste Services

1544 Woodstock Road White River Junction, VT (802) 295-2660 www.casella.com

or a store. I don't have to sit in the truck all day—and I like to multitask, which you mostly do in this job. Sometimes people come out to the curb to thank me for picking up their recycling, and their jaws drop when they see I'm not a man. Some say, 'I'm glad to see a woman doing this job.' I feel good that I'm helping the environment, and people even thank me for it. I like that, being a person instead of just a truck."

#### Sharp Objects, Sleeping Bats

What about dangerous objects she finds in the bins? The worst, she says, are the new energy-saving lightbulbs called CFLs-compact fluorescent lampsbecause when they break, mercury is released (look up "broken CFL" on the Internet for disposal instructions). What else? How about sharp can lids? Kendra displays her padded gloves marked Body Guard Safety Gear. "Once a sleeping bat hissed at me. I left the bat under an aluminum pan and knocked on the door to tell the woman it was in there." Oil, paint thinner, and kerosene containers are prohibited items for recycling, unless the cans are cleaned.

Constantly turning her head whether she's inside or outside the truck, Kendra watches for kids, grown-ups, and wires that might snag the lifting side panels. She checks equipment to make sure it's working properly and looks in the truck's eight outside mirrors for approaching traffic of any kind.

I ask Kendra if she has a wish list she'd like her customers to know about. "I appreciate it very much when people put a rainproof cover over the buckets on wet days, both rainy and snowy. Bins with soaked papers can weigh almost as much as I do. And I like it when people put their items in the bins, not just paper bags, which fall apart when they get wet. It makes me happy when people come out and say hi." She smiles and nods, her earrings swaying a little, releases the safety brake, and downshifts as we descend the hill.

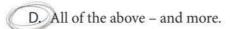
For more information about Hanover curbside recycling, visit www.hanover nh.org/Pages/HanoverNH\_Public Works/Recycle/recycling. &-

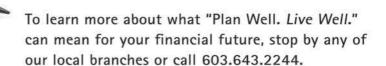




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# Woodworking with fids By Lori Ferguson Photos by Jack Rowell

Jennie Harriman teaches skillsand freedom of expression

Jennie Harriman is a born educator; her passion for learning bubbles up through every sentence she utters about her students, her classes, and her approach to teaching. "Process is so much more important than product," Harriman asserts, and you know she believes this with every fiber of her being. "For me, the most rewarding aspect of teaching is how open and receptive kids are in their learning," she notes. »



Above: Jennie Harriman (right) assists Lucy Curtis.

From left: Owen Smith, Lucy Curtis, Jennie Harriman, Ben Hoskins (Jennie's assistant), Joseph Rudd, Siena Curtis, and Luke Szczepiorkowski.

"I see myself as a guide rather than as a teacher. My approach to teaching is very individualized; I'm fascinated by how different children will approach the same task, and I especially love the challenge of figuring out how to capture children's interests when they just aren't engaged."

#### Capturing Imaginations

An artist and children's art educator, Harriman is well equipped to meet the challenge of capturing young children's imaginations. She began teaching in 1993, and she earned and MFA in Interdisciplinary Arts in 2000 and an MA in Early Childhood Education in 2007 from Goddard College in Plainfield, Vermont. In the 19 years since, Harri-



man has introduced kids to the joy of creating art through courses in painting, drawing, photography, and woodworking. She has traversed New Hampshire, Vermont, and Massachusetts, sharing the joy of creative expression in summer recreation programs, art camps, one-and two-room schoolhouses, a Montessori school, and on the Arts Bus, among other locales.

In 2007, however, Harriman was

diagnosed with muscular dystrophy, a discovery that forced her to alter not only where she taught but also how. "For many years, I travelled all over Vermont and New Hampshire to teach, packing and unpacking art supplies on a daily basis," Harriman recalls. "Unfortunately, however, the disease has reduced my energy level and made me much weaker in the upper body, so I just can't approach teaching as physically as I







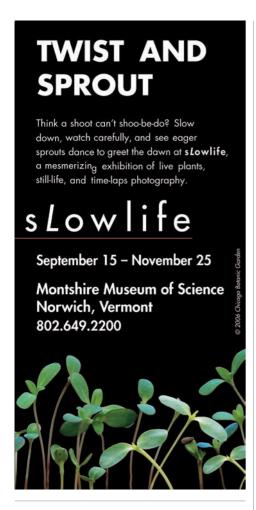
From top: Joseph Rudd hones his skills with the saw and hammer, and then shows off his handiwork.

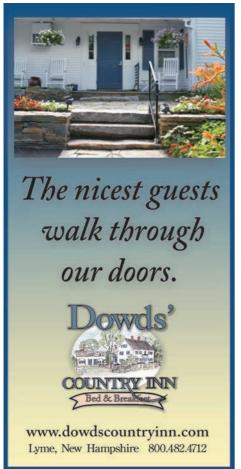
once did." Harriman (and many others) was dealt an additional blow in late August of 2011, when Tropical Storm Irene swept across the Vermont/New Hampshire border (an area in which Harriman frequently taught), leaving widespread destruction in its wake. Faced with these challenges, Harriman found herself forced to regroup. Yet not surprisingly, this ardent arts activist lost little time in finding a way to work around the problems.

#### **Empowering Kids**

Harriman turned her attention to developing her popular woodworking classes, "Hammer, Saw, Drill," and to training other early childhood educators in teaching woodworking to their students. "Children love woodworking-they find it very engaging," Harriman explains. "It's very hands-on, it's three-dimensional, and it really boosts their self-esteem. The kids discover that I trust them enough to allow them to use real tools, and their self-confidence blossoms." The children respond to the challenges of woodworking eagerly and with great maturity, Harriman notes. »









Siena Curtis discovers a love of creating.

"Kids find woodworking engrossing," she explains. "They're moving around a lot, from table to table and from tool to tool, and they're empowered to use real tools." Harriman shows the children the proper ways to use the tools, including saws and drills, and then lets them go. "Allowing kids this freedom fosters a sense of respect, responsibility, and trust between them and me," Harriman asserts. "They may be small, but they can use the tools properly and clean up when they're done. I rarely have any behavior problems in my classes."

The way that children consistently step up to the plate behaviorally has been a huge aspect of Harriman's continued teaching success, she says. Another aspect has been the incredible support she's received from the institutions where she offers her courses, chief



Lucy Curtis works with help from Jennie.

among them the Richard W. Black Center in Hanover, New Hampshire, and the Green Mountain Children's Center in White River Junction, Vermont. The Black Center, for example, built Har-

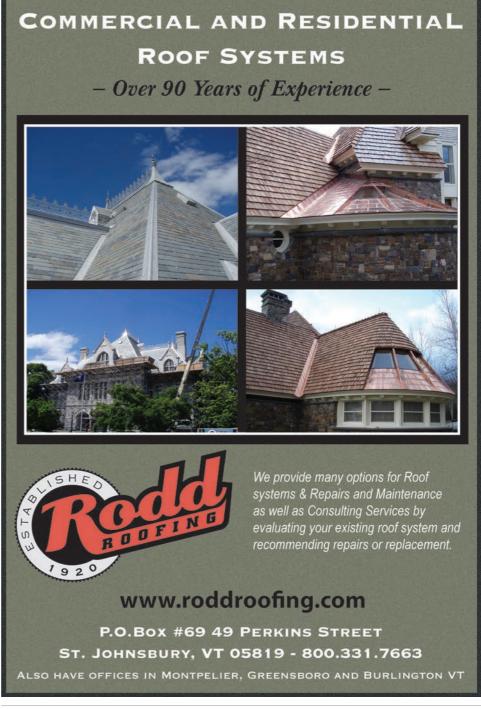
riman a woodworking table so now the children can come to her. And this spring, one of Harriman's former students returned to assist her in a woodworking course. This enabled her to continue to instruct the children without having to engage in the heavy lifting that the course sometimes demands. These helping hands are deeply appreciated by Harriman, and they mirror the attitudes of caring and sharing that she fosters in her classrooms. Harriman treats her students with kindness, gentleness, and respect, and expects them to extend that kindness and respect to one another.

## Encouraging Freedom of Expression

"Creating art is a huge healing act, a physical way to externalize internal pressures and concerns," Harriman says. Her faith in the power of art is grounded in experience—both her own and that of her students. Last year, for example, after Tropical Storm Irene wreaked destruction across large portions of Vermont, Harriman participated in an arts project that encouraged the state's children to use art to express how their environment had changed since the storm. "The results were amazing!" Harriman says. "The art that two- and four-yearold children created was incredible." In fact, the resulting artwork was so impressive, Harriman notes, that the Vermont-based Arts Bus was awarded a grant to make a book featuring their creations.

"I strive to give children techniques they can use throughout their lives," Harriman concludes. "I'll show them how to do something, then I get out of the way. I'm definitely not the kind of teacher who says, 'It has to be done this way!' I want to serve as a resource for the kids, find out what they need and help them get it, but it's up to them to choose how they express their vision. My goal is to encourage freedom of expression."

For more information on Harriman's classes, visit her website at www. artwithjennie.com. &







#### **Long River Studios**

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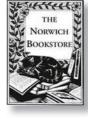


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utum

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Buffalo wings. Enjoy all that Hanover has to offer while you celebrate great local dining on Molly's outdoor patio. Opening at 11:30am seven days a week.

43 South Main Street Hanover, NH (603) 643-2570 www.mollysrestaurant.com





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5 Main Street Lyme, NH (603) 795-4302 www.stellaslyme.com

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651 River Road Lyme, NH (603) 353-4444 (888) 353-4440 breakfast.connecticut@valley.net www.breakfastonthect.com



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163 Route 5 South (Just past King Arthur Flour) Norwich, VT (802) 649-2852 www.killdeerfarm.com Mon-Fri 10am-6pm Sat 9am-6pm

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#### **Carpenter & Main**

326 Main Street

Norwich, VT

Chef/owner Bruce MacLeod has cooked in San Francisco, South Carolina, and Virginia, but his loyalties lie here in Vermont. Carpenter & Main features carefully prepared local ingredients in the French tradition. Two intimate dining rooms provide elegant dining, and a lively bistro features casual offerings and a fully appointed bar.

(802) 649-2922 www.carpenterandmain.com Dinner is served Wed-Sun evenings: Bistro 5:30-10pm Dining Rooms 6-9pm



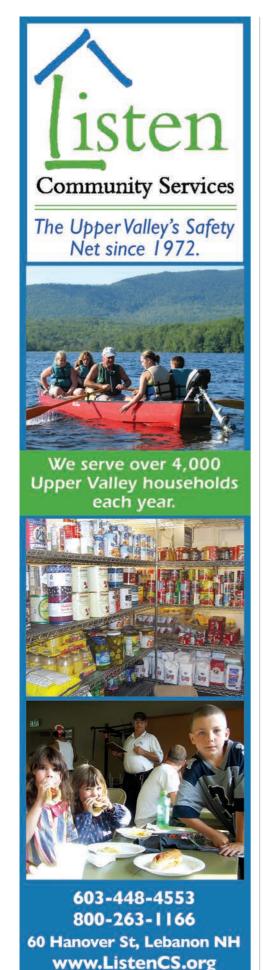


# THE CASE OF THE UPPER VALLEY-OXFORD UNIVERSITY SUNDIAL

### Solving a local mystery

Here in Hanover has been alerted that a sundial made of African Red granite is currently in the hold of a ship crossing the Atlantic, cleverly disguised as a sculpture of the sort of 15th century book you might find at its final destination, Oxford University, and within Oxford, at a newly created walled English garden in Linacre College. At a parent institution approaching 1,000 years of history, Linacre celebrates its mere 50th in September. It doesn't take Sherlock Holmes to connect the heavy cargo box to the upcoming celebrations.

The raw materials—Absolute Black granite and an ultra-hard granite resistant to hand chiseling—have been traced to a famous center of granite distribution, the city of Barre, Vermont. Although its granite is usually used in large construction projects, pieces that could be carried in a backpack by a sturdy individual can also be purchased there. A review of sales records pointed us to a studio in the Tip Top Building in White River Junction. »





Frank Manasek (left) and sculptor Bill Nutt with the sundial designed for Linacre College at Oxford University. The piece measures 16 inches long, 12 inches deep, and 6 inches high. The pedestal is made from Absolute Black granite and stands about 30 inches tall. Together they weigh between 150 and 200 pounds. The gnomon is machined brass.

#### The Athlete/Engineer/Artist

The studio belonged to William (Bill) Nutt, a sculptor native to Hanover with a background in competitive whitewater kayaking at six World Championships. Further investigation revealed that Bill graduated from Dartmouth College with an undergraduate degree in geology and had gone on not only to a postgraduate mechanical engineering degree at the University of New Hampshire but also long-term work at Creare in Hanover on projects concerning NASA aerospace esoterica. We had our man. Or did we? Where was the Oxford connection or the interest in a shadowdependent scientific instrument that predated NASA by multiple millennia?

Mr. Nutt was disarmingly friendly upon first contact and admitted to carv-

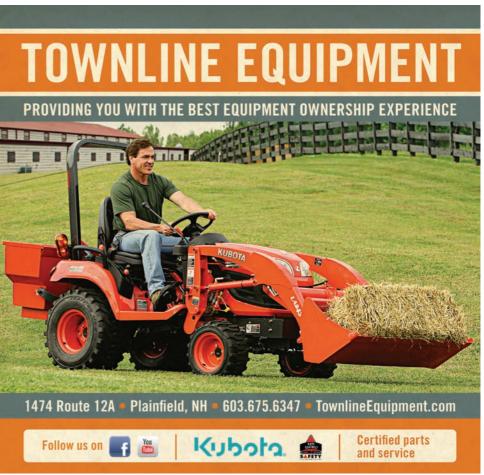
ing full time. Objects in smooth stone, large and small, lay around his studio. Some looked like they might be Absolute Black, and there was white marble as well as spectacular color mixtures with flecks of clear quartz, oxidized reds, and pieces of 600-million-yearold dolomite—all in the shapes of an African mask, a coyote, an octopus, a schooner, blue mussels, and a large and graceful white and rising wing, or wave, or plant, or all three, that Bill said would be an outdoor memorial in Sharon, Vermont.

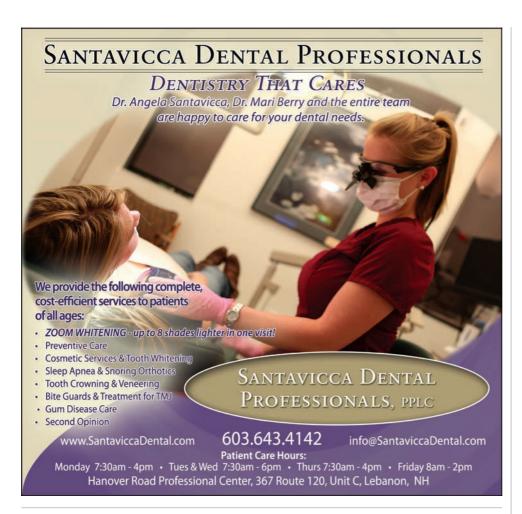
#### In Pursuit of the Mastermind

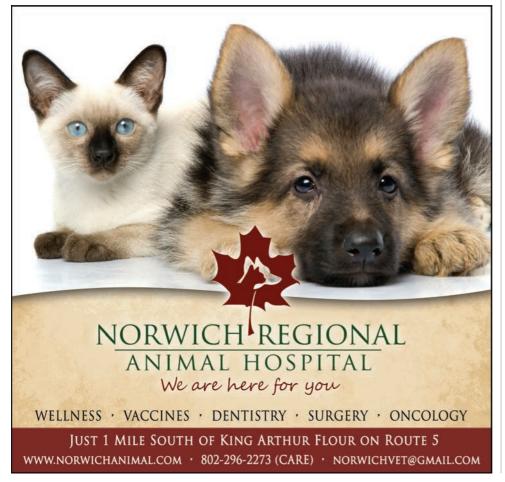
Bill was a brave man and would not give up the name of the mastermind we had already decided must be behind the sundial making its way ever closer to Oxford. We knew that while capable of impressive execution of the sundial, Bill had neither a motive nor a history of making sundials, much less sending them to Oxford. A hired man, then, although sympathetic to the cause, because Bill does not take commissions unless he is very interested in the work.

We dug deeper. The case turned on a small line deep in the dusty collections records of the Museum of the History of Science, Oxford. "Speculum Metal Mirror," it read, describing a component of primitive telescopes. Oxford. Astronomy. Archaic scientific instruments. "Presented by Frank Manasek," and then the electric words—"Vermont, 2004." Francis (Frank) Manasek, coauthor of Study, Measure, Experiment: Stories of Scientific Instruments at Dartmouth College (one such instrument being a sundial given to the college before the Revolution), is a Norwich resident, just up the road from the Tip Top Building. A retired Dartmouth (now Geisel) Medical School professor. Holder of a post-retirement master's in the history of science and scientific instruments from the University of Oxford where he was a member of Linacre College. Bingo. There was not one but two sundials in the yard as we approached his house.»











Bill Nutt with a large Danby White marble sculpture.

#### The Shadow Knows

With a deep voice and bluff yet cultured manner, which did not disappoint our dramatic expectations, Mr. Manasek welcomed us to his headquarters and eventually led us to yet another "mural" sundial on a wall. It proclaimed a motto in Latin: *Umbra scit*—"The shadow knows." Indeed, Mr. Manasek, indeed. And like any mastermind when he thinks it's too late, Frank Manasek revealed everything.

"Any self-respecting Oxford college needs a sundial," he said. "Oxford has a long history of sundials, over a thousand years, but this will be the first dial at Linacre College. I wanted to give Linacre one that could compete with some of the most famous dials at Oxford's colleges. I looked through the databases, and as far as I know, this dial combined with a sculpture of a partly opened book is unique. It's a powerful symbol that speaks of longevity and

permanence on the 50th anniversary of a very young college."

"I think it's cool that an Upper Valley project, and a Vermont project, ends up in a garden at one of the great universities of the world," he said. "It was a wonderful collaboration. The granite guys in Barre were incredibly helpful when they learned about the project, though we were looking for only a small block."

#### Sundials and Joy

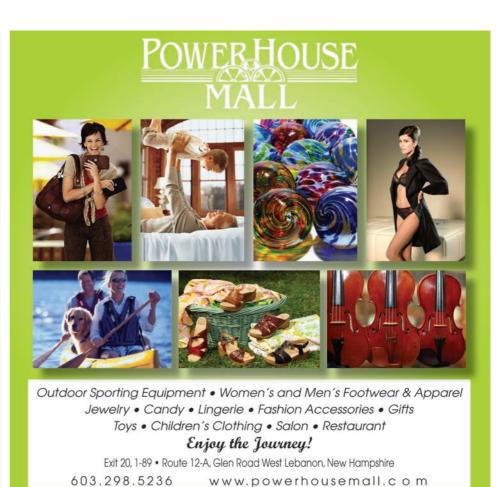
Frank told us about how sundials were an intellectual joy, and that to make them accurate and to translate their local solar time to artificial clock time, the gnomon (shadow caster) had to be precisely angled with knowledge of the measurements in latitude (and sometimes longitude) of the dial's exact location on Earth, as well as an understanding of the elliptical orbit of the earth around the sun, and advanced mathematical calculations. He also described sundials as an uncomplicated joy, and how he preferred them without all sorts of fussy lines and movable parts. "I don't like all that, and I don't think sundials do either. A sundial has to be joyous, and then it can make people in a garden share in its joy," he said. "This sculpture/sundial, because of Bill's artistry, has soul."

Frank Manasek, in short, was a soulful mastermind. There is only one person who would not think this was good news for everybody concerned, but then a sundial was to him what e-mail and cell phones are to us:

The gods confound the man who first found out
How to distinguish hours!
Confound them too,
Who in this place set up a sundial,
To cut and hack my days so wretchedly
Into small portions!
—Maccius Plautus (250–184 BC) &

For More Information

www.wnuttsculptor.com www.carvingstudio.org/home/home.asp





# Cedar Circle Farm & Education Center

Existing compatibly with nature



omething happened to the American farm in the 1900s. With the development of modern chemicals and automated machinery, the farm became a factory. Many farmers, brainwashed by manufacturers' advertising for equipment, fertilizers, and pesticides, became convinced that the only way to prosper was to get big and specialize. Unfortunately for many families, the industrialization of farming proved to be a blueprint for disaster. »

Above: Happiness is a big pumpkin. Right: Cedar Circle Farm Chef Alison Baker.



"Our goal is to be a model community farm, producing food that doesn't harm the land or water and that promotes health and enjoyment for eaters," Kate says. "From Occupy Wall Street to Middle America, people are beginning to realize that local production of food, grown organically, is the answer to the myriad of problems related to climate change. It's really important to us to educate young people about these issues, and that's why we worked with local parents and teachers to start a school garden and why we host so many school tours and students interested in agriculture. Our crew understands all this and is committed to this mission."



Clockwise from left: A wagon ride through the pumpkin patch. Photo by Ian Clark. CSA members Karen and Ryan O'Hern with beets and eggplant. Farm managers Kate Duesterberg and Will Allen.







average farmers, although with his white hair and genial smile, Will looks like

he could have been sent over by central casting.

#### Organic Community Farm & Education Center

But a new wave of farmers are rediscovering what the previous generation forgot-that security comes not from specialization but diversification, and that prosperity comes not from conquering nature but by existing compatibly with it. On the first Sunday in October, the thousand-plus visitors at the 10th

Above: Visitors enjoy a horse-drawn wagon ride.

Annual Pumpkin Festival at Cedar Circle Farm & Education Center in East Thetford, Vermont, will have a firsthand opportunity to see the past, present, and future of the modern family farmstead. This is a

52-acre organic vegetable and berry farm owned by a private foundation based in Massachusetts that has a philanthropic interest in local, organic community-based agriculture, and it is managed by the husband/wife team of Will Allen and Kate Duesterberg.

Among the essential crops at Cedar Circle Farm are elec-









Clockwise from top: Cedar Circle Farm CSA member Christine Gosselin. Chef Alison Baker in the new kitchen. Tilly Munroe chooses a pumpkin.

trons—you can learn what's happening by following their Tweets on Twitter, by visiting their website or Facebook page, or by viewing their slide shows and educational videos on YouTube. Oh... you can also go there in person. The Pumpkin Festival is free, aside from a \$5 per car parking charge to encourage carpooling, and you can avoid that fee by arriving on foot or bike.

Once you're there, the festival will offer music—and not just some old-timey fiddler. We're talking folk rock, interspersed with educational presentations on farming, the environment, and progressive politics. For the more traditional-minded, there will be children's entertainment, a great food concession, a wood-fired pizza oven, horse-drawn wagon rides, and plenty of pumpkins to pick. You are encouraged to bring your own plate, cup, and eating utensils to reduce waste.

If this sounds more festival than farm, that's intentional, at least for this particular day. Events are an essential part of the community outreach formula at Cedar Circle, but only one of the many delightful "products" that are offered. Farm managers Will Allen and his wife Kate Duesterberg, not surprisingly, are not your average farmers, although with his white hair and genial smile, Will looks like he could have been sent over by central casting.

#### In the Spirit of Rachel Carson

Will has been connected with farming his entire life and has been a pioneer in developing the concepts of sustainable agriculture. He is also a published author who holds an advanced degree in anthropology and has taught at the university level. His book *The War on Bugs* (Chelsea Green Publish-



Above: Kate Duesterberg with a basket of tomatoes.

ing, 2008) is an eye-opening exposé of the role advertising has played in hijacking American agriculture. The book's publication caused Carl Pope, the executive director of the Sierra Club, to compare Will to Rachel Carson: "In telling the history of such assaults from the pesticide complex, Will Allen shows us that Rachel Carson's spirit and art are alive, well, and still badly needed."

Kate's background also involves farming, academia, and progressive politics. She helped organize the widely respected University of Vermont Center for Sustainable Agriculture and served as its program coordinator for eight years. Will and Kate are both founding board members of Farms Not Arms, an organization dedicated to bringing together people

from the farming community to oppose the wars in Iraq and Afghanistan.

#### Much More than Dirt and Veggies

But it takes more than vision to make a modern farmstead. It takes a small army of dedicated staff. On the Cedar Circle Farm team are assistant farm manager Luke Joanis, education coordinator Cat Buxton, production manager Megan Baxter, farmstand manager Anna Fleishman, farm chef Alison Baker, and a staff of 40.

According to communications coordinator (yes, a modern farmstead needs one) Pam Knights, "The staff truly believes in social justice through healthy food and education, actively making good food available to lower-income Upper Valley residents as well as educating kids and adults about the impor-



Funky, farmy atmosphere with amazing solar panels on the roof of the café! The folks are wonderful, the coffee is quite decent, and the snacks are yummy. The lavender shortbread, in particular, is wonderful, and the chocolate chip cookies are buttery good. The mochaccinos are rich and luscious, almost like a hot

chocolate-coffee pudding. The best part is that you can enjoy your snack looking out over the barn and strawberry fields. Wonderful vegetables, too, plus pottery from Mexico. What's not to like?

(Customer's online review)

Left inset: The
Hello Café
features organic
coffees and freshbaked goods.
Below: Education
Coordinator
Cat Buxton
and Thetford
Elementary School
kids examine
seeds (left) and
plant tomato
plants. Photos by
Michele Hastings.





tance of growing food in a way that nurtures the soil, the community, the environment, and the health of individuals."

Cedar Circle Farm and Education Center is about much more than dirt and vegetables. A new commercial kitchen opened late last season, enabling the staff to do more with prepared and preserved foods and to offer cooking classes

and community cannery days, as well as the popular dinners in the field. They even deliver CSAs (Community Supported Agriculture, where members pay in advance for a share of the seasonal harvest) and participate in a small farmers' market being piloted at the hospital/ DHMC this year.

On non-Pumpkin Festival days, you

net while your kids play in the sandbox, knowing that you've just chalked up another notch on your Buy-Ten-Get-One-Free Coffee/Tea Card! Before you leave, you might want to pick up the farm's popular rosemary-

can relax in an Adirondack chair amidst the flowers, sipping

on a Café Mam, a delicious fair trade organic coffee from the

Hello Café, and taking advantage of the free wireless Inter-

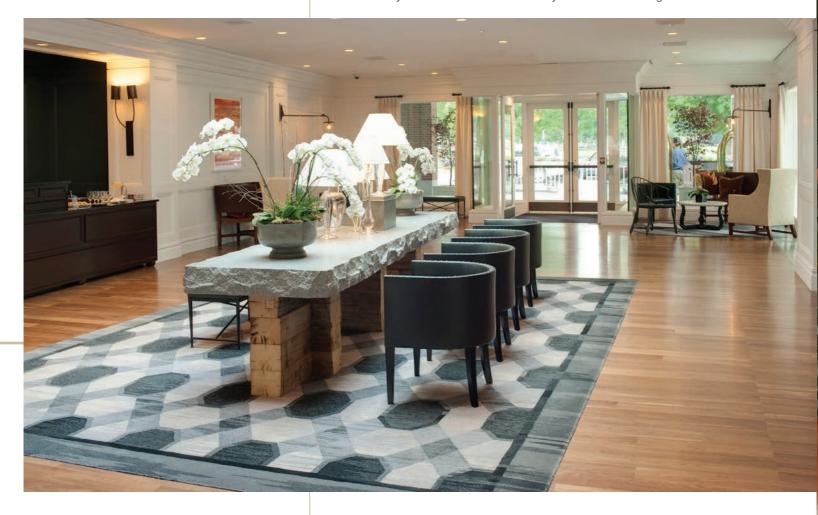
pick up the farm's popular rosemaryginger cookies fresh from their bakeshop. And don't forget the vegetables.

If Cedar Circle Farm sounds like a wonderful place, it is. The people there offer alternative energy, draft horses, educational tours and classes, and the miracle of humans living compatibly with the bounty of nature. &

Cedar Circle Farm & Education Center

225 Pavillion Road, off Route 5 East Thetford, VT (802) 785-4737 www.cedarcirclefarm.org → This article will be followed by Part 2 in a future issue and will highlight the grand reopening of the inn's newly renovated restaurant, ballroom, and other spaces.

Clockwise from below: Bright, light, and cheerful lobby awaits hotel guests and the local Hanover community. Hotel guests can utilize public wireless Internet in a comfortable setting. Apples in the morning and fresh-baked cookies in the afternoon welcome guests.



"It's just magnificent! I love the way you've captured the ambience of the town. You feel like you're in New Hampshire-the granite, the colors—

### By Mary Gow THE Photos by Jack Rowell HANOVER INN

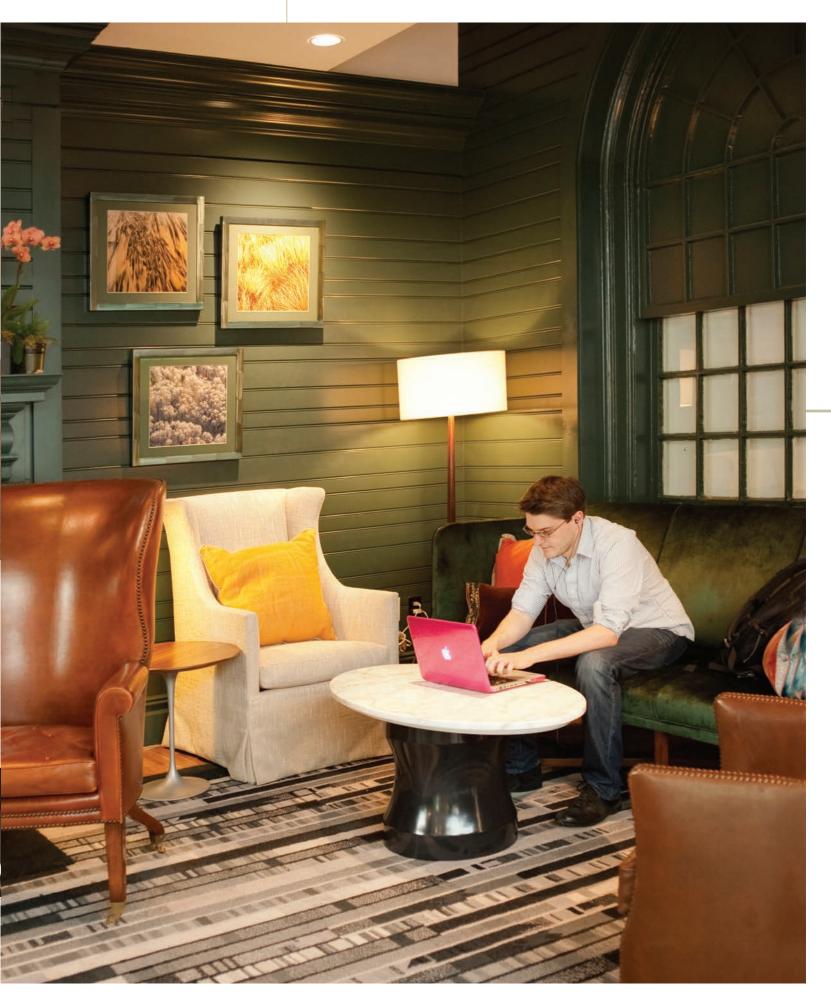
Renovation honors modern spirit and enduring heritage

and it's so light. I love the Simon Pearce lamps,"

says a past (and future) guest of the Hanover Inn to the inn's manager, Joe Mellia. With her husband, a Dartmouth alumnus from a few decades back, she stopped in to see the hotel's transformation after being hidden for months behind scaffolding and covered windows.

Standing in the airy, new lobby, the couple admires the fireplace alcove, the antique clocks behind the reception desks, the modern art, and the spectacular granite table—the centerpiece of the room. As they look around and hear about the renovations from Mellia, they are clearly impressed and enthusiastic about the inn's fresh, new look and the overall three-phase project. »







Clockwise from left: Hanover Inn general manager Joe Mellia welcomes hotel guest Gracie Gallen with fresh-baked cookies. Guests checking in at the newly appointed lobby. Spacious guest rooms offer the latest conveniences. Elegant toiletries and amenities abound in the stylish guest bathrooms.

#### Recreating the Inn

Mellia has been hearing a lot of enthusiasm for the renovated Hanover Inn. "People are really passionate about this inn. It's more than bricks and mortar. Connections to the inn continue through generations," says Mellia after the couple heads off to look at the dining room. This \$41-million-dollar renovation, he explains, was planned with great attention to the inn's place in the community and the experience it offers guests. "This has been a massive undertaking to get the hotel up to the expectations of the college and to be a showcase for the town of Hanover."

On a tight timeline, the accelerated renovation process has seen the inn stripped down to its studs and recreated—in less than a year. The first



phase, completed for the June 1 reopening, includes the lobby, 94 guest rooms, and the small restaurant that seats 38 people. Phase two, opened in mid August, adds the Hayward Room, with almost 1,800 square feet, looking out on the Dartmouth Green, four new executive function rooms, and a grand staircase leading down to them. The third phase of the project in-

cludes the new Minary Conference Center, with almost 11,000 square feet of state-of-the-art meeting and event space. Its grand ballroom accommodates up to 330 people with a grand staircase leading upstairs to the Hopkins Center terrace. There is also a connector to the Hopkins Center from the lower level Minary Conference Center. A health club and fitness center, 13 more guest rooms, and a fifth suite are all slated for a grand opening in early November. Its signature restaurant, led by Chef Justin Dain and a consulting celebrity chef from Boston, are planned to open in the first quarter of 2013 to complete the inn.





#### History & Innovation

Owned by Dartmouth College and now managed by the Pyramid Hotel Group, the Hanover Inn has long been a local landmark. Its roots stretch back to the early days of the college, with lodging for guests continuing here in the hotel's various incarnations for more than two centuries. In 1780, General Ebenezer Brewster, who served as College Steward, converted his home on this site to a tavern. A larger Dartmouth Hotel and Wheelock Hotel succeeded it in the 1800s. Between 1901 and 1903, the





Left: Hanover Inn boasts five one-bedroom suites. Below: Small dining room features the cuisine of Chef

Justin Dain. Opposite: Orchids in full

bloom are throughout the

lobby.

college renovated and expanded the property and gave the hotel its current name. The 20th century saw additions and replacements of older parts of the structure as the inn was adapted to the times. With this new extensive renovation, the Hanover Inn is positioned to serve guests for many decades to come.

"The idea of juxtaposition is central to the design," says Bill Rooney of Bill Rooney Studio, the interior design firm that shaped Hanover Inn's new look. "Dartmouth is an innovative, contemporary institution that comes out of a great heritage. In the Hanover Inn, we have tried to express this modern spirit juxtaposed with enduring heritage."

"Words form the sentences that form the paragraphs; in our vision for the inn, the words are elements from New England and the history of Dartmouth," says Rooney. "In the color scheme, for example, we used Dartmouth green." The green belongs to the overall color scheme, which Rooney explains, "relates to the birch trees of New Hampshire." Beyond connections to the region's environment, Rooney notes, "We also drew from 18th and 19th century designs. The rugs that you see in the lobby and the carpets throughout the inn are inspired by geometric patterns of rag rugs of the 18th century. We used those traditional patterns and transformed them into modern carpeting."

The meticulous selection and design of elements set the tone for the Hanover Inn from the first step inside the lobby. "The Hanover Inn is the front door of Dartmouth; the lobby is its living room. The lobby is a gathering space; it's a civic space, a place to meet people," says Rooney.

A massive granite table is the centerpiece of the new lobby. The long rectangular slab—2,800 pounds of stone—polished smooth on top and rough on its sides, sits on a base of antique timbers. Simon Pearce glass lamps and delicate, blooming white orchids glow in the sunshine that cascades through the skylight directly over the table.

"As an element of the hotel, the granite table is a focal point, a place to



meet and come together. Granite is the foundation of New Hampshire," says Rooney. Granite is also prominent in the lines of Dartmouth's "Alma Mater"—where for sons and daughters of the college, "the granite of New Hampshire is made part of them till death."

The lobby's fireplace alcove and intimate seating groupings are rich with carefully chosen elements. The round marble tables have bases derived from historic designs, but inverted, giving them a familiar but new look. Chairs around them have different shapes and heights, but the seats are all at the same level for comfortable conversation. The colors of a few of the chairs and cushions are the pale-golden shades of maple sap and syrup. In the alcove with its Dartmouth-green painted paneling, the fireplace has a familiar look to past guests—it was moved to this new setting from the inn's

former Daniel Webster room.

References to the hotel's and Dartmouth's history are also prominent in the new design. The weather station and the old guest register are among the class gifts on display. Historic photographs of events and students of the past decorate many guest rooms.

#### Warm, Attentive & Gracious

In the guest rooms and suites, transformed New England elements offer luxury as well as functionality. Most rooms include a combination hardwood bench and round table pairing. "The bench is derived from New England hall

bench design," says Rooney. This traditional functional piece has been updated to provide seating, luggage storage, and dresser drawers; the television is mounted on it, and network cable outlets are discreetly installed in it. "It's very simple, but with the table it is remarkably useful," says Rooney. He notes that its versatility serves guests for business, meeting with family, and quiet relaxation. "The



space evolves as you experience it," he adds.

In creating this ambience, local companies and craftspeople figured prominently. Simon Pearce lamps are in guest rooms and the lobby, and much of the hardwood furniture was made by Pompanoosuc Mills.

To provide a gracious experience for guests, considerable attention has been paid to details—right down to high-quality writing pens in the rooms and carefully selected towels for removing cosmetics that accompany the selection of toiletries in each room. Bathrobes and umbrellas are provided for guests' use.

"The three words I would use most to describe the new

Hanover Inn," sums up Mellia, "are warm, attentive, and gracious." As the couple who stopped in for a peek observed, "magnificent" also fits. «

#### Hanover Inn Dartmouth

Two East Wheelock Street Hanover, NH (603) 643-4300 (800) 443-7024 www.hanoverinn.com



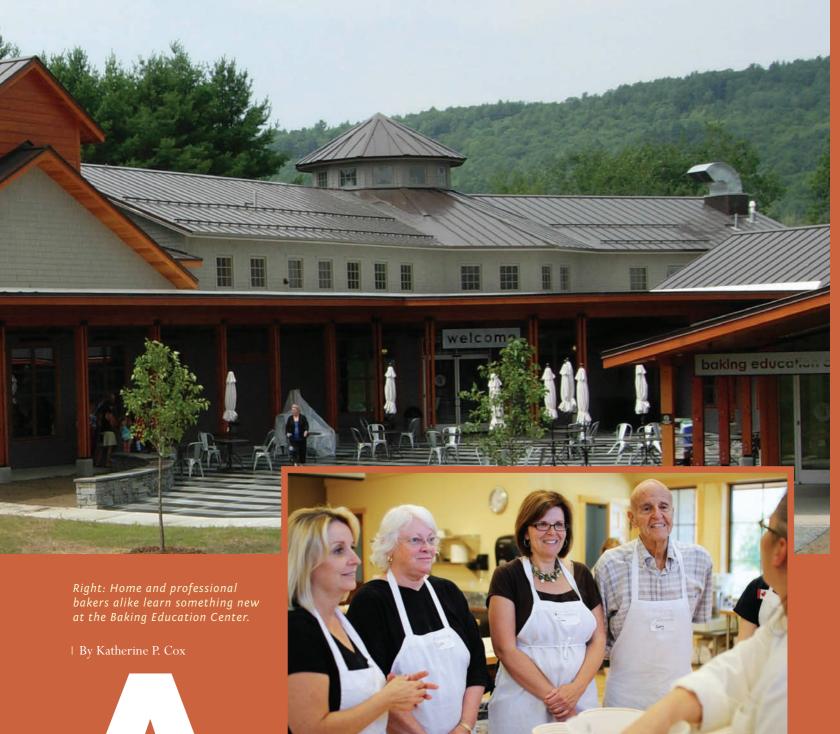


work through the café windows. The Baker's Store sells a wide variety of baking mixes, ingredients, tools, and resources.









trip to Camelot has always been an adventure, but now the folks at King Arthur Flour in Norwich have made the experience even grander. The facility has expanded, with the Baking Education Center, the bakery, the store, and the café all bigger and better to accommodate the remarkable growth of the company and its renown as a destination. To celebrate, there will be a grand opening September 20 through 23 that will include tours, guest bakers, baking demonstrations, visits by cookbook authors, food samples, product giveaways, entertainment, and door prizes.»





The King Arthur Flour store and bakery have always been popular with locals and tourists alike—250,000 people visit every year—and the baking classes sell out quickly. Over the years, King Arthur Flour has established itself as a baking resource for people across the world, says Terri Rosenstock, public relations coordinator for the company, and its new campus reflects that. What started out as two main buildings, affectionately dubbed Camelot, has been

transformed. "We have become a baking mecca," she says.

# Like Bread Dough,

The store alone is a baker's paradise. From hard-to-find ingredients to basic tools, signature mixes, and a gluten-free line of flours and products, the store, now doubled in size, is bright and inviting and offers everything a novice or professional baker could want. New

Meyer teaches a group of students in one of the brand-new classrooms. The newly expanded building contains nearly 14,000 square feet of space. Bright, spacious, and brand new: the Baker's Store makes shopping a pleasure. Baker Becca Lambert weighs bread dough in the bakery. The two Baking Education Center classrooms are packed with students nearly every day of the year.

this year to the King Arthur Flour line of proprietary flours is a self-rising flour that offers bakers time-saving convenience. Tempting aromas wafting from the back of the store lure visitors to a kitchen where cooking demonstrations are held every day at 10am and 2pm.

The café has expanded too, with more seating for visitors and choices ranging from breads and pastries to soups, sandwiches, pizza, salads, and more. In good weather, food can be taken outside to the large, airy courtyard at the entrance of the new complex.

The Baking Education Center has two new classrooms that boast every piece of state-of-the-art equipment needed for

beginning bread-baking classes, cakedecorating instruction, even classes on how to start your own bakery, says Rosenstock. From three-hour classes to weeklong courses, a full lineup of offerings is available at www.kingarthurflour. com. They fill up quickly, so Rosenstock advises interested bakers to sign up early.

The bakery itself is now a spacious 3,400 square feet, with plenty of elbow room for the bakers; the bread baking area is at the front, the pastry section at the rear. Large windows invite visitors to watch the bakers at work crafting mouthwatering treats and captivating onlookers with their nimble expertise. And it all starts with the flour. »













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Beginning in Boston in 1790, Henry Wood imported flour from England, as it was thought to be more refined than the flour being milled in the United States. In 1896 King Arthur Flour was introduced as a brand name for one of the flours the company produced. The company name officially remained Sands, Taylor & Wood until 1999, even though most customers called the company King Arthur (after the company's most popular product) long before that. The company relocated from Massachusetts to Vermont in 1984, and in 1990 launched its catalogue so customers from outside

Clockwise from top: Students experience baking hands-on at the Baking Education Center. Hard-to-find baking ingredients seating is available indoors and outdoors. Customers can create personalized gift sets at the Baker's Store.

New England could buy its popular flours. It then expanded to "all things baking," Rosenstock says, with the bakery and Baking Education Center added in 2000 and the retail store opening in 1992. A rudimentary website launched in 1996 has grown into an award-winning site that sells its products, offers recipes,

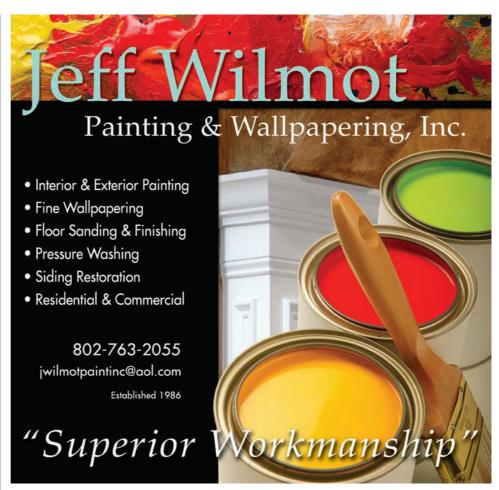




hosts a blog, and offers online baking guidance, classes, and tips, plus more. That same year, the company, which had been owned by five generations of the Sands family, was sold—to its employees.

Owners Frank and Brinna Sands were ready to retire, but they weren't going to sell the family business to just anyone. As they contemplated who would be the most inspired and enthusiastic owners, they realized that their employees were the best people to carry on the company's venerable tradition. It was a recipe for continued success.

Not only have they carried on, they have an employee stock ownership





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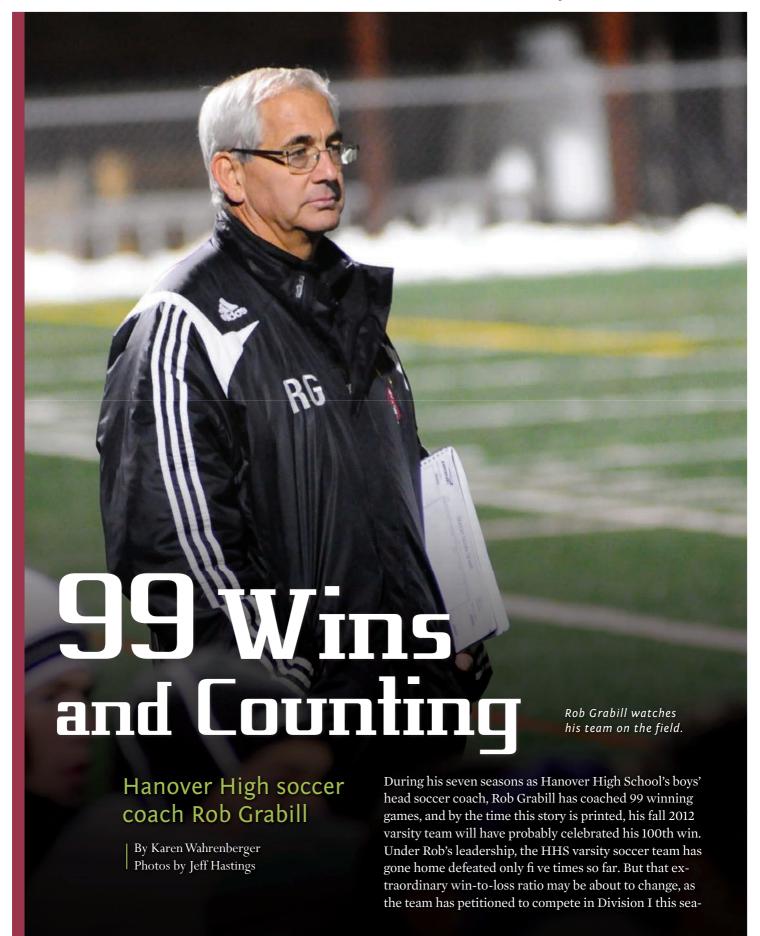
King Arthur Flour employees have also been owners since 1996.

plan that gives them a true stake in the company, and the company is regularly recognized as worker friendly. Every year since 2006, it's been voted one of the Best Places to Work in Vermont, and in 2008, the Wall Street Journal named it one of the 15 Top Small Workplaces in North America. Today there are over 250 people working at King Arthur Flour, and this past spring it became a Vermont Benefit Corporation. Among other things, "this allows us to focus on more than the profit line," says Rosenstock. "It offers us an opportunity to continue to focus on being good stewards of the Earth." A Benefit Corporation—Vermont is just one of seven states to recognize this distinction—requires companies to develop a social mission to benefit the community and the environment and not just consider its bottom line.

"Our mission is to spread the joy of baking across the world," Rosenstock says, and with its new facility, King Arthur Flour is poised to reach another milestone in its long history of making bakers happy. «

#### **King Arthur Flour**

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Rob enjoys a laugh along the sidelines.

son where they will play opposite teams from schools that have three to four times as many students. Coach Grabill is thrilled with the prospect that winning will be more difficult. He says he "loves jumping up with the big dogs."

"We are rid of the expectation that we should win every game," he says, explaining his seemingly illogical enthusiasm. Apparently, this winning coach believes the game is not all about winning. He explains further, "You want to go into games knowing that if you play well, you'll win, and if you play poorly, you'll lose. The goal is to get better." Rob adds that playing in Division II has not given his players, especially his junior varsity group who lost no games last season, the appropriate level of challenge. Playing against better teams "will make them better teams."

"You want to
go into games
knowing that if
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lose. The goal is
to get better."

#### A Rich Soccer Culture

"It's not like we've steamrolled our way through all of these wins," he clarifies, referring to his varsity team, which won six consecutive NHIAA titles from 2005 to 2010. Five of those titles were achieved under Rob's leadership, the 2005 win while he was still assistant coach. "Every championship has been unique, a result of an incredible journey across the season."

Rob credits the rich soccer culture in the Upper Valley for his teams' successes, including the Lightning Soccer Club, jump-started in the 1990s by Bobby Clark, a legendary Scottish goalie who also coached for Dartmouth soccer and went on to coach for Notre Dame and Stanford. Rob worked with Bobby as his freshman and assistant coach at Dartmouth for 13 years starting in 1989. Rob

shows off his Dartmouth championship watch and gold ring, explaining that this is where he got "all (his) good bling."

Hanover's soccer program is blessed in a special way—kids in the Upper Valley often go to the college to watch professional games, participate in Dartmouth soccer camps, and get exposure to great mentors, such as John Girard's soccer instruction at Marion Cross, where kids "play soccer the right way at a young age."

"We have this huge pyramid of soccer, and I just happen to be the gatekeeper at the top," he explains. He finds it serendipitous that for years he invested "We have this
huge pyramid
of soccer, and I
just happen to be
the gatekeeper
at the top."



Rob's years of experience help him advise his players.

time with the younger kids in the area, coaching both Lightning for 20 years and an eighth-grade team for the Hanover Recreation Department for six years. Now he reaps the rewards of those programs at the high school level.

## Fair Play & Sportsmanship Come First

Rob points out that "of course we are trying to win, but we are trying to win the right way." He is emphatic that the Fair Play Awards, which Lightning teams win often, and Sportsmanship Awards, which Hanover Teams win as routinely as championships, are the most important trophies for their respective programs.

Under HHS Athletic Director Mike Jackson, Rob is one of many coaches who make sure that sportsmanship pervades the entire athletic program. Teams coming to Hanover are hosted and fed well, and neither fans nor parents harass referees. While he was assistant coach for Dartmouth, Grabill also worked as a referee, so he makes a point of being courteous and respectful to officials. "You respect the game by playing fairly and by respecting your opponents and officials," he says. "Hanover teams are very skillful, so tough, so used to being fouled." When they don't respond to the other team's aggression, the other team often gives up.

Rob knows that soccer can be "a cruel game." A team can "dominate for 80 minutes, and then lose after one bounce or one mistake." However, the vicarious nature of the sport makes it "a great game for building and revealing character. It is about putting aside your individual agenda for the good of the collective agenda."

Varsity player Christian Johansson says Grabill cares "more for our development as players and young men as opposed to winning matches. He cares about the sport and his players, not the record book."

Last year in 2011, the varsity team, who according to Rob had an otherwise "stupendous season in terms of how they conducted themselves, how they played, and who went on to be picked





Competitive action on the field.

up for college soccer," lost in the quarter-finals in a heartbreaker of a game.

Rob tears up when he remembers how his players handled the pressure of ending their school's six-year championship streak. They showed "composure under great duress."

"We don't have a lot of practice with losing, but that is when I fall in love the most with the players. . . . They are willing to accept responsibility for the way a game goes." He feels proud that every one of the boys was at school the next day.

Rob understands that soccer is a co-curricular activity, and calls it "a means to an end. The end is making the student successful." He watches the 80 kids in his program, who are already in "school mode" after two weeks of preseason practice, hit the ground running on the first day of school. The younger

"(Soccer is) a
means to an end.
The end is making
the student
successful."

players are thrilled to be acknowledged in the hallway by the older players. Rob says the experience is "not about soccer, it is about human relationships."

#### Off the Field

The focus of the rest of Rob's life, outside of his "office" at the soccer field, is also about building self-esteem, character, and positive human relationships for young people. Over his 20-year tenure



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as Director of Camp Pemigewassett in Wentworth, New Hampshire, which began in 1988, Rob earned numerous accolades. Presently, he is the Associate Director of Summer Programs at Cardigan Mountain School. During the school year, in addition to coaching soccer, he works part-time at Cardigan as the Director of Spiritual Life and full-time as the Director of Religious Education at the United Church of Christ at Dartmouth College.

And now, Rob is the one going back to school. He is working toward his Master's of Divinity at Bangor Theological Seminary and is hoping to be an ordained minister in three years. Currently, he is a Member in Discernment with the Grafton-Orange Association of the United Church of Christ, which he explains is "like having (his) learner's permit. I can't baptize or give communion, two sacraments that UCC pastors do, but I can do weddings. I am also a Justice of the Peace." »



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#### GOOD NEIGHBORS



Rob makes notes on his team's play.

At 61 years of age, Rob calls sleep "overrated." He loves writing papers and studying, believing strongly that it will keep him sharp. He tells his soccer team that they need to inform him if he is losing his edge. "You don't want to stay in a job after you've become less effective." He hopes he can keep the recent promise he made to several second graders in his Sunday school class that he would continue coaching until they graduate.

Andrew Bernard, the father of one of Rob's confirmation students, has the "quintessential Rob Grabill story." Their 12-year-old son, Spencer Bernard, had sustained a concussion while skiing and was home for a month recuperating. Despite his packed schedule, Rob Grabill never missed a day coming to read with Spencer, who needed to stay in a darkened room.

Rob loves watching his students and players growing up and "carrying it forward." He is proud of the young man Spencer is becoming, as well as many of his other former students and players. One of his former players is now the head soccer coach at Kimball Union Academy. Rob says, "I don't want to be judged by all these championships." Clearly, he will be judged by a great deal more. «







# Shingle Minded

Peter French, designer and builder in the shingle style



I By Nancy Fontaine

Peter French steeples his hands and then drops them apart, tracing gentle arcs like the roof of an Asian pagoda as he talks about his approach to building design. "I use low lines and try to match buildings visually to their surroundings," he says. He then points a finger to the ceiling. "Nothing is straight up."

Well known in the Upper Valley for his home building and remodeling work, French traces his influences to his formative years. His father was a United Nations demographer who worked all over the world. "I spent much of my childhood living in developing coun-



Left: 2004 Sunapee house. Above: Peter at work. Photo by Chris Mazzarella.

"The Granliden rivaled the very best being built in Newport, Rhode Island, at the time."



tries, including Bangladesh and Thailand. I remember admiring the architecture in Asia, and I have always been drawn to some of those lines."

French has roots in New Hampshire as well. His great-grandfather was Jonas Rein Nilsen, a Norwegian doctor living in New York who fished and sailed on Lake Sunapee in the late 1800s. "He introduced two of his patients, Carrie and Annie Covell, to the lake, and they were so enamored that they bought a large parcel of land around Gardner Bay," Peter says. Nilsen, who also established the Sunapee Yacht Club, presided over the building of the Granliden Hotel in 1905.

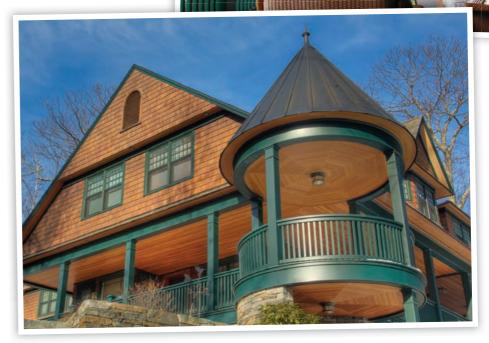
#### A Masterpiece & Inspiration

The hotel, French says, "was a master-piece of the shingle style" of architecture, which arose in the late 19th century and featured buildings that were designed to fit into the landscape, with asymmetrical floor plans, wide porches, cross gables, and shingle siding. "The Granliden rivaled the very best being built in Newport, Rhode Island, at the time," says French. "Bassett Jones, the New York architect

Above: Granliden Hotel, circa 1910.

Right: Sunapee porch. Below: Sunapee turret. Photo by Chris

Mazzarella.





Above and right: Recent kitchen and bath renovations, Rope Ferry Road, Hanover. Photos by Chris Mazzarella.

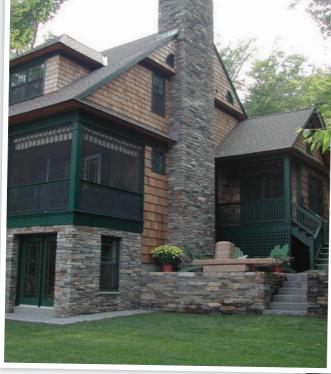
who designed it, imported a virtual army of Italian craftsmen who built the hotel in one year, a remarkable feat considering the extent of stonework and the reliance on hand tools. These guys were good."

French has dozens of antique photos of Granliden, and stories to match, having spent summers at the lake growing up. A recent project that has received some notice is

the clubhouse at the Montcalm Golf Club in Enfield, New Hampshire. Its open porches would look quite at home at Lake Sunapee.

#### A Circuitous Route

Although he comes by his interest in carpentry naturally, having puttered in his father's workshop as a kid and worked



Above and right: Views of Sunapee house gables.





summers as a carpenter as early as age 15, Peter French did not plan to become a builder. "My parents assumed I would pursue a professional career like my three older siblings, but I knew I was always more of a hands-on guy."

As an undergrad at the University of New Hampshire, he majored in general studies. There he met his wife, Carol. (Carol is well-known herself, having worked at Dartmouth-Hitchcock as a dietitian and diabetes educator for 25 years.) When they graduated from UNH, Peter followed Carol out West and started on a master's degree in engineering from Colorado State University.

But, French says, "I woke up one morning and simply declared that what I really wanted to do was design and build houses. I quit school and have never looked back." After moving to Bozeman, Montana, where they lived for eight years, the Frenches came back East to Norwich, Vermont, in 1987 to be closer to their families and raise their own family.

Above: Beautiful woodwork at the Montcalm Golf Club, inside and out.

Below: Norwich hilltop house. Photos by Chris Mazzarella.



#### A Passion for Shingle Style

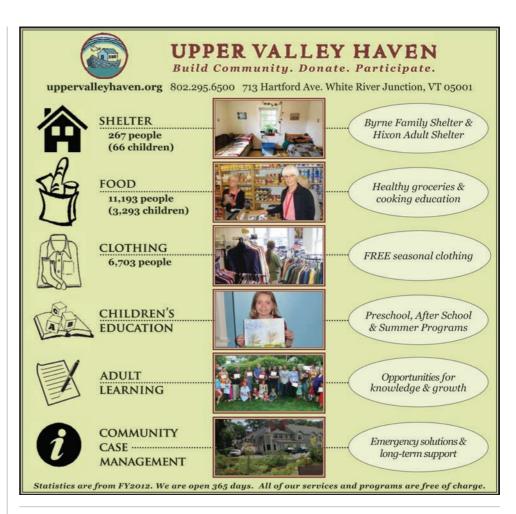
By 1995, Peter's business designing and building houses was in high gear, and he says, "I built plenty of standard capes and colonials, but my heart lay in the shingle style." His first big break came when a house he designed and built on his beloved Lake Sunapee appeared on the cover of House Beautiful magazine in 2004. "I had carte blanche and modeled it after the lake houses I admired as a kid. It was a huge success and really raised the game for me," French says. Peter is often asked if he is an architect, and he answers no. "And I am the first to acknowledge that I have had very few original ideas," he says. "Having spent a lifetime remodeling, though, I have the equivalent of a doctoral degree in what not to do when building a house."

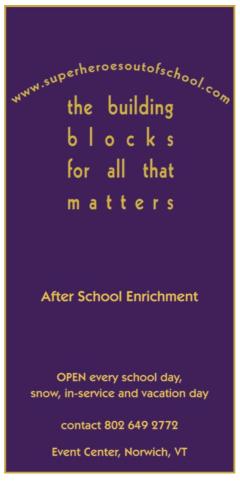
Now operating as a general contractor, Peter employs an average of six employees and maintains a full woodworking shop where his crew builds cabinets and furniture of his design for clients who want to complement the interiors he provides. He spends much of his business time in administration and attributes some of his success to being able to communicate—with clients, subcontractors, and employees alikeabout contracts and specifications and the like. "It's fascinating, engaging, and exhausting," he says.

Musing on the changes in his work, French says, "I rarely pick up a hammer anymore. Oh yeah. We don't use hammers anymore." But some things won't change: Peter's designs will continue to reflect Asian lines and remain rooted in the shingle style. «

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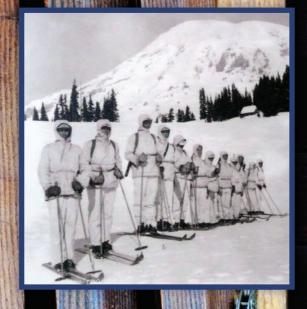


By Lisa Densmore

# FILM:

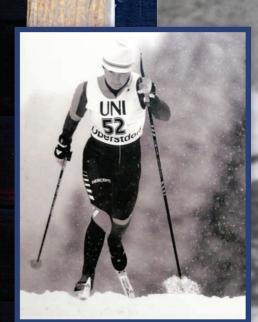
A look at Dartmouth's role in skiing, past and present

# PASSION FOR SNOW

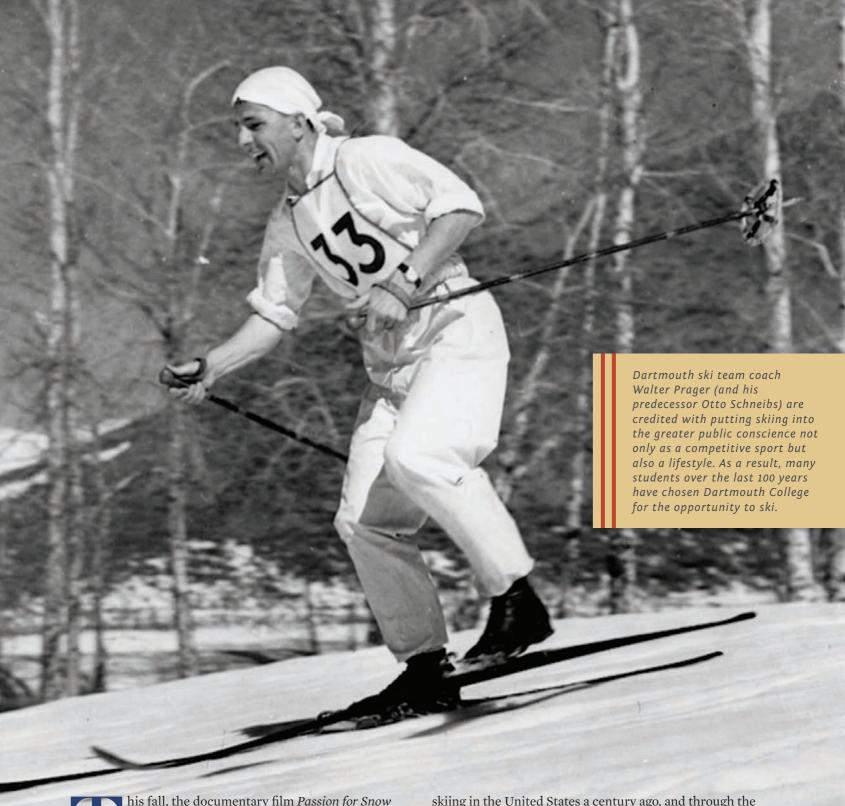




Clockwise from top: The US Army's 10th Mountain Division training at Mount Rainier, 1942. Dartmouth College was the recruiting center during World War II for the 10th Mountain Division. Leslie Thompson Hall '86, a three-time Olympian, won an unprecedented 13 national Nordic championships between 1988 and 1995. Former coaches Al Merrill and Walter Prager are among the 36 honored members of the US Ski Hall of Fame from Dartmouth College. Norwich, Vermont native Hannah Kearney, Olympic gold medalist and current Dartmouth student, hoists her overall and moguls World Cup globes in celebration of her season-long success.







his fall, the documentary film Passion for Snow will be released by the Dartmouth History of Skiing Project, LLC, a group of Dartmouth alumni led by part-time Hanover resident Stephen L. Waterhouse. The film is based on the book Passion for Skiing (2010), which Waterhouse co-wrote with help from many prominent skiers, including Waterville Valley founder and former Olympian Tom Corcoran, International Olympic Committee Vice President and Olympic silver medalist Chiharu "Chick" Igaya, and filmmaker Warren Miller. The book, and now the 90-minute film, tell the story of how a small college in rural New England-Dartmouth-dominated the development of

skiing in the United States a century ago, and through the ensuing decades, how its alumni have remained among the successful innovators, competitors, and leaders in the sport.

#### Hanover's Skiing Tradition

By modern-day standards, Hanover should not be a hotbed of skiing. It's located close to the temperature-moderating, humidity-inducing Connecticut River, which makes it more difficult for local ski areas such as the Dartmouth Skiway to make the snow so critical for operation. What's more, the terrain is at relatively low elevation, more rolling than mountainous and largely unchallenging to those who are experts

#### THE ARTS

Clockwise from top left: David
Chodounsky '88 was both NCAA and US
National Slalom Champion. Former Swiss
National Champion Walter Prager came
to Dartmouth in 1936. In addition to his
many coaching achievements, he found
the location for the Dartmouth Skiway,
where thousands continue to enjoy
skiing each year. Dartmouth's 1957 NCAA
ski team boarding their flight to the
national championships.

at gliding down frozen slopes. However, a century ago, when people walked uphill on wooden skis with leather straps for bindings, Hanover was the perfect place to ski.

Since those infant years, skiing has expanded into a multibillion-dollar industry with gear and clothing manufacturers, mega-resorts, media and film companies, travel agents, and multiple disciplines of competition from the local to the Olympic levels. The sport should have outgrown the Upper Valley, yet each fall, many of Dartmouth's incoming students attend the college because of its skiing tradition. Likewise, Dartmouth College continues to produce skiers, coaches, and officials of world prominence as it has done ever since John Carleton competed in the first Winter Olympics in 1924 in Chamonix, France. And its alumni remain among the innovators and leaders in the world of snow. Passion for Snow explains why.

It all started in November 1909 with







the founding of the Dartmouth Outing Club by Fred Harris, a member of the Class of 1911. During Harris's time, skiing was more Nordic than Alpine and thus well suited to the hills and pastures in the Hanover area.

"So, here we are in Dartmouth, in the Granite State, where winter is tough," explains E. John B. Allen, PhD, Professor of History Emeritus at Plymouth State University, who is interviewed in the film. "What Harris did was to try to get people out of their rooms, from sitting on their radiators, and out into the wild outdoors." Harris was not only successful at getting people outside on snow—he got them to compete in the first Winter Carnival and to explore Vermont's Green Mountains and New Hampshire's White Mountains in winter on skis, which led to many first skiing descents.

With the hiring of prominent ski coach Otto Schneibs and then Walter Prager, Dartmouth College became the epicenter of skiing competition, attracting many of the top racers of the day, such as the local Chivers brothers (War-







ren and Howard) and Dick Durrance in the 1930s and Corcoran, Igaya, Brooks Dodge, and Ralph Miller in the 1950s. More than 100 other athletes including, most recently, 2010 Olympic bronze medalist (Alpine combined) Andrew Weibrecht and gold medalist (moguls) Hannah Kearney have spent time at Dartmouth. The college's alumni have garnered over 250 national championships. Many of those top athletes went on to become the movers and shakers in the ski industry, pursuing and preaching their passion for snow.

#### A Labor of Love

"The Dartmouth Skiway was the reason I began freestyle skiing," says Kearney in *Passion for Snow.* "The Ford Sayer skiing program offered after-school skiing on Wednesday afternoons. . . . It took just a few weeks of training there, and I was hooked. I've been doing the sport ever since."

Clockwise from top left: John Macomber '78 was the first of three Macomber siblings to ski for Dartmouth. The Macomber family persuaded the college to put in snowmaking at the Dartmouth Skiway in the 1980s. Colin Stewart '48 was both national collegiate skiing champion and a member of the Olympic team the year he graduated. Walter Malmquist '78, a two-time Olympian and national champion in ski jumping and Nordic Combined, stays involved with skiing today as a coach at Holderness School in Plymouth, New Hampshire.

In addition to interviews with many of skiing's champions, *Passion for Snow* traces other historically important aspects of the sport through the decades. It gives a firsthand look at the formation, training, and deployment of the famed 10th Mountain Division during World War II; the founding and development of numerous ski areas throughout the United States including Cannon, Aspen, and Vail; and the developments that turned a recreational activity into a lifestyle that millions of people embrace today. »

#### 10 Film Facts

The film *Passion for Snow* reveals fascinating facts about Dartmouth's role in many aspects of skiing, past and present. Here are 10 examples:

- 1. Dartmouth alumni have competed in every Winter Olympics.
- Dartmouth alumni created the first rope tow in the United States (Woodstock, Vermont), the first overhead cable lift (J-Bar at Oak Hill, Hanover, New Hampshire) and the first chairlift (Sun Valley, Idaho).
- 3. Dartmouth College was the greatest contributor of personnel to the 10th Mountain Division in World War II (approximately 120 recruits).
- 4. Dartmouth College hosted the first-ever slalom competition (1925, Hanover Country Club).
- Dartmouth College hosted the first downhill competition (1927, Mount Moosilauke).
- A Dartmouth ski team member and coach set the first-ever giant slalom (1935, Dick Durrance and Walter Prager, Tuckerman Ravine).
- 7. The Dartmouth Cooperative Society founded by alumni John Piane was the first retail ski shop in the United States.
- 8. A Dartmouth alumnus designed and patented the first snow groomer, the Bradley Packer (1952, Steve Bradley, Winter Park).
- A Dartmouth alumnus was the first person to exceed 100 miles per hour on skis (1955, Ralph Miller, Portillo, Chile).
- 10. A Dartmouth coach was the first to use explosives for avalanche control (1937, Walter Prager, Tuckerman Ravine).





#### THE ARTS

Along with original footage and interviews shot during the winter of 2011, the film includes a combination of vintage film from Dartmouth's archives, movie clips from legendary filmmakers and Dartmouth alumni Roger Brown and Dick Durrance, and never-before-seen footage from various private collections. It also incorporates personal photos and other visual memorabilia from a myriad of Dartmouth-affiliated skiers.

To say the film *Passion for Snow* is a labor of love is an understatement. This collaborative effort was made possible by contributions from numerous Dartmouth classes and hundreds of individuals, all of whom share a passion for the sport. The film will be entered in the Sundance, Telluride, and Banff Mountain film festivals and air as a special on PBS. It will also have a limited theatrical release including special preview showings in Hanover and will be available on DVD.

"Our goal is to have as many people see it as possible," says Stephen Waterhouse, Executive Producer of *Passion for Snow*. "In North America, Dartmouth College, its three graduate schools, and its local community took an early leadership role in the development of all things to do with snow, a role which continues to this very day. It's a fascinating story that we're excited to tell." «

A former member of the Dartmouth ski team and a three-time Emmy Award winner, **Lisa Densmore** graduated from the college in 1983. She is the producer of the film, Passion for Snow. www.Densmore Designs.com

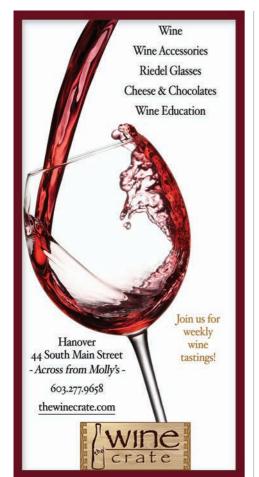
#### For More Info

To see the trailer for *Passion for Snow*, visit the Dartmouth network on YouTube at www.youtube.com/ watch?v=e\_YXQVXb95Y.

Watch for the preview of *Passion for Snow* in mid October at the Nugget Theater, 57 S. Main Street, Hanover, NH (603) 643-2769.



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The ancient Romans discovered ginger on a rampage through Southeast Asia and brought it home to the Mediterranean. Slowly it spread and was prized throughout Europe and then in the Americas, where the Spanish began growing it in Jamaica. Today ginger is a staple in Asian, Caribbean, Mediterranean, and Middle Eastern cooking. It also adds spice to many traditional New England desserts.

Ground, fresh, or candied—how often do you cook with ginger? You probably have a spice container of ground ginger in your cupboard, but what about fresh and candied ginger?

Too many New Englanders bring out the ground ginger only when they bake their Thanksgiving pumpkin pie and Christmas gingerbread. But it's great year-round and will give a nice kick to many desserts. Try adding a pinch to lemon pie, blueberry cake, and sugar cookies. And speaking of pumpkin pie, for some extra zip, skip the ground ginger and add one tablespoon of grated fresh ginger. Your pie will sparkle.

Fresh ginger is available year-round in the produce section of your local supermarket. And it's not just for pie. Finely diced, grated, or cut into matchsticks, fresh ginger is a welcome addition to stir-fries, marinades, and sauces.

For sweet and spicy, crystallized or candied ginger is wonderful in desserts and jams. Thinly sliced ginger is cooked in sugar syrup until it is sweet and tender but still has a gingery bite. Add diced crystallized ginger to custards, cheesecakes, or cookies for a sweet and spicy treat.

So remember, it's not just for the holidays. Bring a little spice to your table this fall with delicious dishes made with a touch of ginger. Enjoy and bon appétit! —

Writer and chef Susan Nye lives in New Hampshire and writes for magazines throughout New England. She shares many of her favorite recipes and stories about family, friendship, and food on her blog at www. susannye.wordpress.com.

#### Caribbean Pork Tenderloin

⊳ Serves 8

About 3-3½ lb pork tenderloin

#### Spice Rub

- 1½ tsp salt
- ¾ tsp ground ginger
- ½ tsp ground cinnamon
- ½ tsp freshly ground pepper
- ½ tsp ground allspice
- ¼ tsp or to taste cayenne pepper

#### Sauce

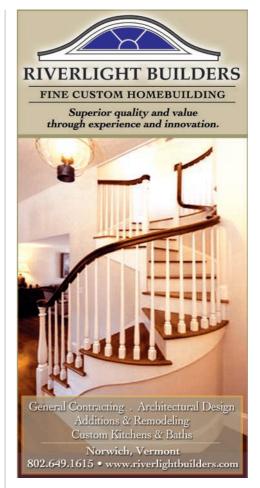
- Olive oil
- 1 shallot, finely choppedKosher salt and freshly ground pepper
- 4 cloves garlic, minced
- 2 Tbsp finely minced, peeled fresh ginger
- ½ tsp ground cinnamon
- ⅓ tsp allspice
- ¼ tsp cloves
- ½ tsp or to taste chipotle pepper flakes
- 1 Tbsp rum
  Juice of 2-3 oranges (about ½ cup)
- 1 Tbsp brown sugar
- 1 bay leaf
- ½ cup dry white wine
- 1 cup chicken stock
- 1-2 Tbsp butter, cut into small pieces (optional)

Garnish: chopped cilantro

Preheat the oven to 375°.

- Make the spice rub: Put all the spices in a small bowl and whisk to combine. Rub the spice mix into the pork and let it sit for about 20 minutes.
- 2 Roast the pork tenderloin: Lightly coat the bottom of a roasting pan with olive oil and heat on high. Sear the tenderloin on all sides until nicely browned. Transfer the pan to the oven and roast for 15 minutes at 375° or until the pork reaches an internal temperature of 145° on an instant-read thermometer. Remove the pork from the pan, cover loosely, and let rest for 15 minutes.
- 3 Start the sauce while the pork roasts: Lightly coat the bottom of a small sauce-pan with olive oil and heat on medium. Add the shallot, season with salt and pepper, and sauté until translucent, about 5 minutes. Add the garlic, ginger, and spices and sauté 2 minutes more. Add the orange juice, brown sugar, and bay leaf and bring to a simmer, and then reduce the heat to low and simmer until reduced by half. (You can do this part ahead if you like. Cool to room temperature and refrigerate until ready to use.)
- After removing the pork from the roasting pan, set the pan on the stovetop over medium heat, add the white wine and chicken stock, and deglaze the pan, scraping up all the brown bits and cooking until the liquid is reduced by about one-third. Combine the wine-chicken stock mixture with the orange juice mixture and simmer for 5 to 10 minutes. Add the butter and whisk until it has melted and is well incorporated into the sauce.
- Slice the pork and transfer to a platter and serve with a spoonful or two of sauce and a sprinkle of chopped cilantro.









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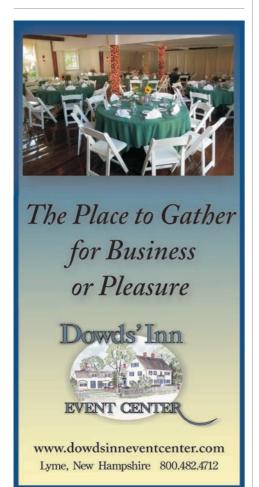
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#### Spicy Ginger-Scallion Noodles

⊳ Serves 6–8

8-12 oz Asian wheat noodles

½-¾ cup or to taste Spicy

Cook the noodles according to package directions. Drain well and transfer to a large serving bowl or deep platter. Add the Spicy Ginger-Scallion Sauce, toss to combine,

### Spicy Ginger-Scallion

- 2 large bunches scallions, thinly sliced (both green

- ½ tsp or to taste Sriracha hot
- 3 Tbsp peanut oil

- - Kosher salt and freshly

the sauce sit for about 20 minutes to let the flavors combine.

Extra sauce can be stored in the refrigerator for up to a week. Not sauce also pairs beautifully with

# Apple-Ginger Clafoutis

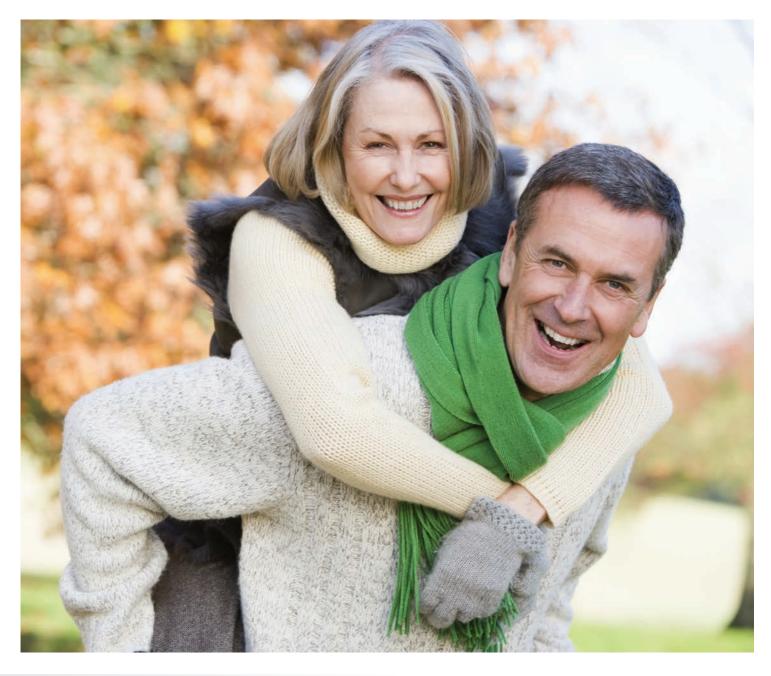
- 3 Tbsp unsalted butter, at
- - 2 oz crystallized ginger,
- ½ tsp cinnamon
- ½ tsp kosher salt
- 4 large eggs, at room
- 6 Tbsp all-purpose flour
- 1 cup heavy cream
- 2 tsp pure vanilla extract
- 1 Tbsp Calvados or Apple Jack

apples and cook, stirring, until ize, about five minutes. Cool to room temperature in the skillet

the sugar, crystallized ginger, and spices in a food processor and process until the ginger is finely vanilla, orange zest, and Calvados.

Pour the batter over the

center of the oven, reduce the heat to 325°, and bake until the top is golden and the custard warm or at room temperature,



This article is the second in a series of antiaging news, treatments, procedures, and preventive measures from one of the field's leading physicians, Dr. Andre Berger, Medical Director of Rejuvalife Vitality Institute in Beverly Hills.

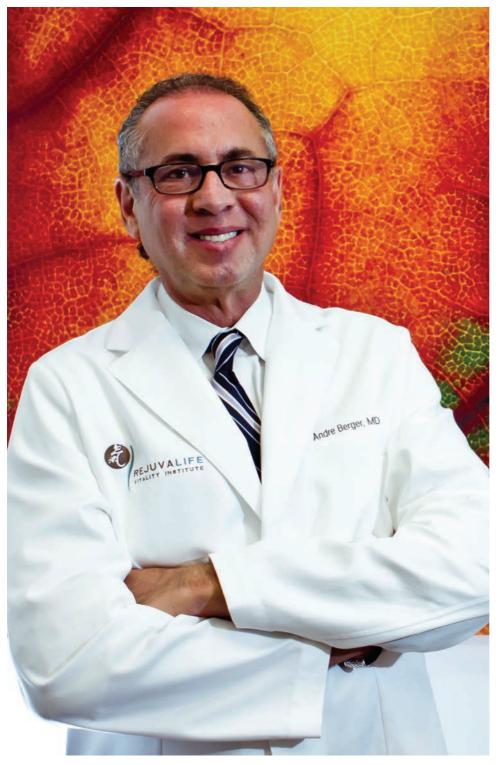
Everyone knows about menopause—the decline in hormones that affects women at middle age. But not many people are aware that men face a similar disorder, called andropause. "Andropause is a condition associated with a decrease in androgen production in males. Low testosterone levels can cause a host of symptoms that are significant and problematic for men," says Dr. Andre Berger, founder of the Rejuvalife Vitality Institute in Beverly Hills, California. »

# Andropause

An Interview with Dr. Andre Berger

| By Katherine P. Cox

"Of the 700 million healthy, testosterone-producing cells at age 18, only about 30 percent remain at ages 70 to 80."



#### Signs of Andropause

Unlike menopause, which brings a woman's reproductive years to a close, andropause is a decline in hormones only, primarily the male hormone testosterone. The average man develops noticeable signs of andropause between the ages of 40 and 50, Dr. Berger says, but testosterone decline actually begins in a man's 30s, and the levels decrease with age. "Of the 700 million healthy, testosterone-producing cells at age 18, only about 30 percent remain at ages 70 to 80," Dr. Berger says.

"It's insidious," affecting men's wellbeing, health, and appearance. Fatigue, loss of sense of well-being, joint aches and stiffness, irritability, anger, mood issues, decreased sex drive and potency, erectile dysfunction, reduced muscle mass, and more fat mass are all symptoms. Recognized in the last 10 to 15 years, it's become more of a concern the past five years because more information is available, and "the pharmaceutical companies are waking up," Dr. Berger says. What was once tossed off as midlife crisis is now being addressed, as the health risks that result from andropause are significant.

Male irritability is the first sign of andropause, and the accompanying loss of vitality and vigor can lead to volatility and anger. Loss of libido can affect relationships and self-esteem. Loss of muscle volume and strength puts men at increased risk for falls and fractures, and "we're now learning that it is associated with a higher risk of developing prostate cancer," Dr. Berger says.

#### What's a Guy to Do?

Hormone replacement therapy—primarily testosterone—alleviates most or all of the symptoms related to andropause, but Dr. Berger urges men to get tested by their doctors to eliminate any other potential medical conditions and to follow a doctor's prescribed therapy. He cautions against over-the-counter medications; they are ineffective, he adds.

Make sure your doctor is knowledgeable about andropause, Dr. Berger



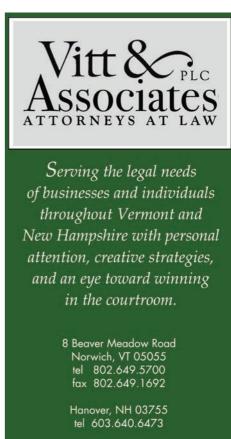
## "(The goal is to get hormones) to a youthful level, not a super-physiological level."

advises, and that he or she conducts appropriate testing. Testosterone levels should be checked, as well as estrogen levels; a PSA reading should be taken; blood work should include hemoglobin screening; and dihydrotestosterone levels should be tested. "You're dealing with a complex situation. Testing provides a clear picture," Dr. Berger says.

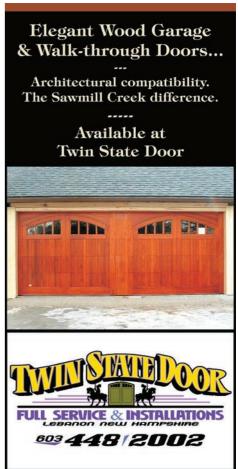
Testosterone replacement comes in many forms—injections, creams, gels, even pellets placed under the skin—but should be supervised by a physician. Dosage should be monitored a month after starting treatment and then every six months. Therapy may be adjusted and changed over the course of treat-

ment. "We're not static; we're dynamic. Things change," Dr. Berger says, and the body's hormone demands change over time, too. "A fixed dose is not necessarily appropriate," he says, and men must be sure to communicate any issues or changes with their doctors. Whatever side effects may be experienced, like oily skin, acne, male pattern hair loss, and prostate enlargement, are outweighed by the benefits, Dr. Berger believes, and are usually dose-related.

"We're all a little different," Dr. Berger says, so the dosage for one man won't be the same for another. The goal, he says, is to get hormones "to a youthful level, not a super-physiological level." »



www.vittassoc.com



#### Reap the Benefits

The benefits to having restored testosterone levels and being at that youthful level are many, Dr. Berger reports: improved body mass (less fat, more muscle), better memory, restored sex drive, elevated mood, and a more even disposition. He also says testosterone replacement protects the heart and guards against type 2 diabetes.

The key is getting the right diagnosis. Some symptoms, such as depression and sexual dysfunction, might mistakenly be treated with antidepressants or drugs like Cialis and Viagra. But the underlying issue remains—testosterone deficiency. And with the help of a knowledgeable physician, men can revitalize their lives and feel good about themselves again.

For more information on Dr. Berger and the Rejuvalife Vitality Institute, visit www.rejuvalife.md.  $\leftarrow$ 





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The Roth IRA, originally established as an attractive retirement savings vehicle for middle-income Americans, has been out of reach to high-income earners until recently. As of 2010, investors at any income level can convert retirement plans and IRAs to Roth IRAs. This means that even high earners who convert to Roth IRAs will benefit from the tax-free withdrawal benefits the Roth IRA offers.

#### Thinking Ahead

There is ample reason to consider a Roth conversion and to discuss this notion with your own tax advisor. Roth IRAs present certain advantages to eligible investors. The Roth affords eligible investors tax-free withdrawals, tax-free growth, no minimum distribution requirements, and estate planning benefits.

So now that anyone can convert, does it make sense to convert pre-tax retirement plans to a Roth IRA? Depending on your situation, it might. Investors converting to Roth IRAs pay income tax on the money for the year of conversionessentially locking in today's historically low tax rates—for the benefit of potentially tax-free distributions in the future. This can help you create a pool of taxfree assets that may provide flexibility in managing your taxes in retirement.

#### Factors to Consider

Some points to discuss with your tax advisor include the following: Do you have assets outside of the IRA to pay the taxes that will be due? It rarely makes sense to withdraw assets from the IRA to cover that payment. Also, how long will it be

Investors converting to Roth IRAs pay income tax on the money for the year of conversionessentially locking in today's historically low tax rates-for the benefit of potentially tax-free distributions in the future.







before you'll need to use the money? A new Roth conversion account has a five-year waiting period—in addition to being age 59½ before the earnings are eligible for tax-free withdrawals.

It is important to understand what these changes mean in your own financial situation. While the conversion from a traditional to a Roth IRA is open to anyone regardless of income or filing status, making new contributions to a Roth IRA continues to be capped by income. The income threshold for a full contribution for 2012 is \$110,000 for single persons and \$173,000 for married persons filing jointly. For a reduced contribution, the income threshold is \$125,000 and \$183,000, respectively; however, the benefits phase out at even lower income levels.

#### Is It Right for You?

Unlike a traditional IRA that requires withdrawals beginning at age 70½, funds may grow tax-deferred in the Roth IRA indefinitely or be withdrawn on your own schedule.

Another attraction of the Roth conversion for affluent investors is that it can reduce the size of one's taxable estate. The account can be kept intact and passed on to your heirs income tax-free.

There are many factors to think through before you convert an IRA to a Roth IRA or invest in a Roth, and investors are advised to consult with an accountant and a financial advisor to evaluate this investment option. Work with your advisor to learn more and see if a Roth IRA conversion is right for you. «

**Brian Doyle** is a financial advisor and FirstVice President with Wells Fargo Advisors and lives with his wife and three children right here in Hanover.

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# HAPPENINGS: FALL 2012 SEPTEMBER | OCTOBER | NOVEMBER



#### October 7 10th Annual Pumpkin Festival

Live music from The Wall-stiles and indie-folk singer David Rovics, horse-drawn wagon rides, kids' activities, face painting, educational displays, demonstrations, and a farmfresh concession stand will keep the whole family entertained throughout the day! Info: (802) 785-4737, www.cedarcirclefarm.org

⊳Cedar Circle Farm, 10am-4pm

#### Montshire Museum of Science

One Montshire Road Norwich, VT (802) 649-2200 www.montshire.org

#### September

Through September 9 | Exhibit: Stream of Conscience: River of Words

#### 1 Mirror, Mirror

We'll use mirrors to investigate reflection and symmetry. ⊳11-11:30am

#### 1 Microscopic Investigations

Discover a new world that can't be seen with the naked eye.

⊳3-3:30pm

#### Happenings Sponsored by:

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#### 2 | Exploring Magnets

Discover some cool things about magnets and their properties.

⊳11-11:30am

#### 2 Color Mixing

Starting with primary colors, we'll experiment to see what new colors can be created.

⊳3-3:30pm

#### 3 Hoopster Gliders

Learn to build a glider that soars through the air!

⊳11-11:30am

#### 3 | Sound Science

We will experiment with how sounds are created and how sound waves travel through different materials.

⊳11-11:30am

#### September 10, October 15 & November 19 Books and Beyond

⊳10:15 & 11am

#### September 12-December 12, Wednesdays (no class November 21)

#### **Young Scientist Program**

⊳9:30-11:30am (morning session) or 1-3pm (afternoon session)

#### September 15-November 25 Exhibit: sLowlife

Take a sensory journey into the lives of plants.

#### September 28, October 26 & November 30 Friday Nights for Teen Tinkerers

Plan, create, and build something cool—a robot that draws, an electronic blinky bug, or tessellating designs.

⊳6:30-8pm

#### October

#### 6 | Peril in the Ponds: Presentation and **Book Signing**

⊳3-4pm

#### 7 Mushroom Walk

⊳1-4pm

#### 15. 22 & 29 Afterschool Adventures **Program: Kitchen Chemistry**

For children in grades 1-3.

⊳Drop off between 3:15 and 3:30pm, pickup at 5:15 pm.

#### November

#### 5, 12 & 19 | Afterschool Adventures Program: Inventors' Workshop

⊳Drop off between 3:15 and 3:30pm, pickup at 5:15 pm.

#### **Howe Library**

13 South Street Hanover, NH (603) 643-4120 www.howelibrary.org

#### September

#### 11 | Reading: The Tempest

⊳Mayer Room

#### 27 | Speaker: Jerry Monkman

Wilderness photographer Jerry Monkman. ⊳Mayer Room, 7pm

#### November

#### 14 | Speaker: Donovan Hohn

Donovan Hohn is the author of Moby-Duck, this year's Everyone is Reading selection.

⊳Mayer Room, 7pm

#### **Enfield Shaker Museum**

447 NH Rout 4A Enfield, NH (603) 632-4346 www.shakermuseum.org

#### September 1, 8, 15, 22 & 29, October 6 & 13 | Saturday Family Program

This program includes hands-on activities related to school, work, and play that were typical for a Shaker child. ▶11am & 1pm

#### September

7-9 Fall Shaker Forum

⊳11am

#### 7 Book Discussion with Elizabeth Abbott, *A History of Celibacy*

⊳11am & 1pm

## 15 | Enfield Shaker Bridge Opening Celebration

The museum will host an exhibit on the bridge and other special events throughout the day.

⊳11am

#### October

#### 6 Harvest Festival

Take a horse-drawn
wagon ride and
hunt for prizes in
a haystack. Make
your own cider, churn
butter, create cornhusk dolls,
dip handmade candles, and more.
▶11am-4pm

#### November

## 3 Annual Taste of the Upper Valley and Auction

⊳6:30-9:30pm

#### 11 Annual Meeting

⊳2-4pm

#### Norwich Bookstore

Norwich Square 291 Main Street Norwich, VT (802) 649-1114 www.norwichbookstore.com

#### September

- 7 | Benjamin Busch, *Dust to Dust* ⊳7pm
- 12 | William Craig, Yankee Come Home 
  ▶7pm
- 19 | Ernest Hebert, *Never Back Down* ⊳7pm



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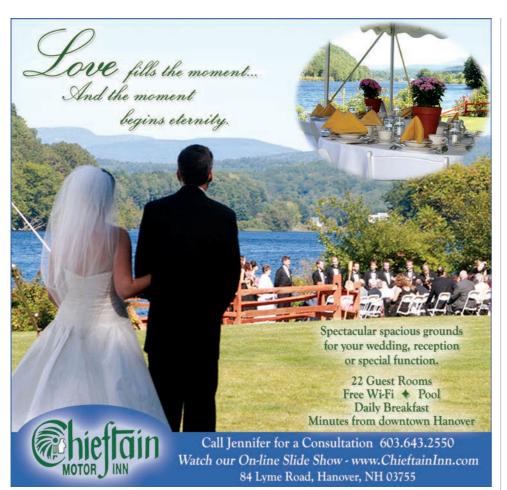
#### 10th Annual Pumpkin Festival

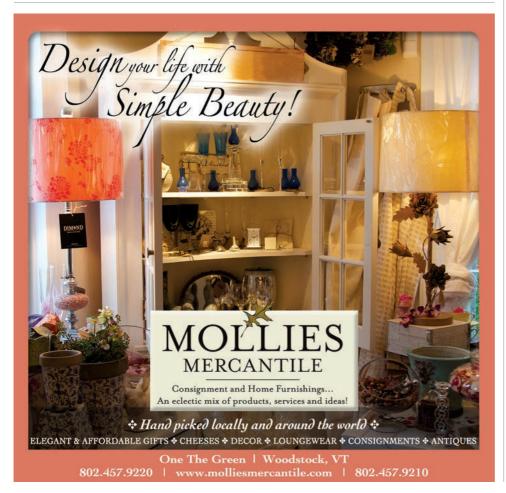
Sun, Oct 7, 10-4 ~ Family Fun!
Horse-drawn rides, live music
& good food

Horse-drawn Rides to the Pumpkin Patch Oct 20-21 & 27-28 ~ Free, 11-4

Details at CedarCircleFarm.org







#### HAPPENINGS

26 | Maryanne O'Hara, Cascade ⊳7pm

#### October

- 17 | Verlyn Klinkenborg, Several Short Sentences about Writing ⊳7pm
- 24 Archer Mayor, Paradise City ⊳7pm

#### November

- 14 W. D. Wetherell, The Writing on the Wall
- ⊳7pm
- 28 Susan Gillotti, Women of Privilege: One Hundred Years of Love and Loss in a Family of the Hudson River Valley ⊳7pm

#### Other Noteworthy Fall Events

#### Through September 2

#### Agatha Christie's The Mousetrap

Info: (603) 526-6710, www.nlbarn.org ⊳New London Barn Playhouse

#### Through October 12, Wednesdays

#### Farmers' Market

Info: (603) 643-3115, farmersmarket@hanoverchamber.org ⊳The Green, 3-6pm



#### September 2 & October 7

#### **Norwich Craft Fair**

Come enjoy the selection of fine arts and crafts from the region while tasting some of the wonderful prepared foods available and listening to Vermont musicians Juke Joynt (September 2) and Dan Walker (October 7) perform live.

Info: www.norwichcrafts.org

⊳Norwich Farmers' Market grounds, 10am-3pm

#### September

- 8 8th Annual Norwich Antiques Show
- Info: www.norwichhistory.org
- ⊳Norwich Historical Society, 10am-4pm



#### 8 Cooking Class: Community **Cannery Days**

Info and registration: (802) 785-4737,

www.cedarcirclefarm.org ⊳Cedar Circle Farm

#### 9 Tour de Taste: A Pedaling Picnic

Info and to register: tourdetaste2012. enentbrite.com

⊳Samuel Morey School, Fairlee, VT

#### 21 | HACC 16th Annual Golf **Tournament**

Info: www.hanoverchamber.org

#### **25** Business Education Series Event: Ron Adner

Award-winning professor of strategy at the Tuck School, Ron Adner's research and teaching focus on innovation, strategy, and entrepreneurship.

Info: www.hanoverchamber.org

#### 29 Family Hiking Day

Info: www.appalachiantrail.org/who-weare/events/2011/05/04/family-hiking-day

#### October

#### **16** Business Education Series Event: **Matt Morrisette**

President of More Effective Consulting, LLC, presents on Lean Process Improvement for Your Business.

Info: www.hanoverchamber.org

#### 21 CH@D Hero Half Marathon & Relay

Info: www.hanoverchamber.org, www.chadhalf.org

#### 27 Cooking Class: Gluten-Free Baking

Info and registration: (802) 785-4737, www.cedarcirclefarm.org

⊳Cedar Circle Farm

#### November

#### 13 HACC Annual Leadership Awards

Reception and dinner.

Info: www.hanoverchamber.org











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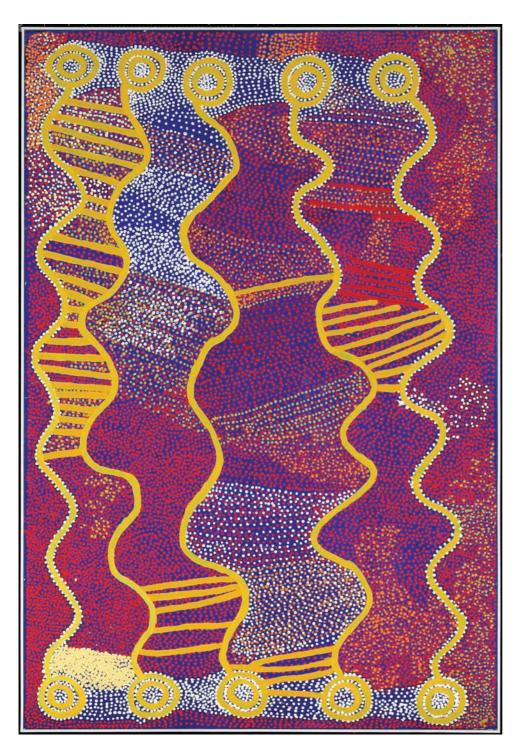
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# THE HOOD MUSEUM OF ART @ DARTMOUTH COLLEGE



Shorty Jangala Robertson, Warlpiri, Ngapa Jukurrpa-Puyurru (Water Dreaming at Puyurru), 2007, acrylic on canvas. Hood Museum of Art, Dartmouth College: Promised qift of Will Owen and Harvey Wagner; EL.2011.60.45. © 2012 Artists Rights Society (ARS), New York / VISCOPY, Australia

#### September

#### 19 Adult Workshop: Art and Creative Writing

Museum staff will lead participants in a number of simple, evocative writing activities based on works of art. Writing forms will include poetry and prose. To register: (603) 646-1469 by September 17 ⊳6:30-8pm

#### 21 | Panel Discussion: "Together Alone: The Politics of Indigeneity and Culture in Australia"

Coinciding with the Crossing Cultures exhibition, this symposium features a leading Indigenous artist, curator, activist, and lawyer.

- ⊳Hood Museum of Art Auditorium, 3-5:30pm, opening reception at 6pm
- 21 Opening Reception: Crossing Cultures: The Owen and Wagner Collection of Contemporary Aboriginal Australian Art at the Hood Museum of Art
- ⊳Kim Gallery, 6–8pm

#### 22 Gallery Talk: "American Eyes on Aboriginal Art"

Join collector and donor Will Owen in the Crossing Cultures exhibition to learn about his own 20-year journey into the art and culture of Indigenous Australia.

⊳Second-floor galleries, 2pm

#### 25 Artist Lecture: Christian Thompson

Thompson is a contemporary Indigenous artist from Australia who works as a photographer, sculptor, and performance artist.

⊳Hood Museum of Art Auditorium, 4:30pm

#### 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.

- 27 The James and David Orr Memorial Lecture on Culture and Religion at Dartmouth: "Dreaming the Land, Living the Dream in Australia's Western Desert"
- ⊳Hood Museum of Art Auditorium, 4:15pm
- 28 The Dr. Allen W. Root **Contemporary Art Distinguished** Lectureship: "What Was Contemporary Art? An Introduction" ⊳Hood Museum of Art Auditorium, 5:30pm

#### October

BITION

EXHI

3 | Adult Workshop: What's It About?

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

Ongoing

José Clemente Orozco: The Epic of American Civilization Ongoing

Ingres and the Classical **Tradition** Ongoing

**Charting the Universe** Ongoing

The Dorothy and Herbert Vogel **Collection: Fifty Works for Fifty** States: New Hampshire

Through September 2

**Modern and Contemporary Art:** Two Installations Marcel Duchamp: The Box in a Valise and The Expanding Grid.

Through September 9

**Crossing Cultures: The Owen** and Wagner Collection of **Contemporary Aboriginal** Australian Art at the Hood Museum of Art

September 15-March 10

#### **New Work by Stacey Steers**

To register: (603) 646-1469 by October 1 ⊳6:30-8:30pm

5 The Manton Foundation Orozco Lecture and Orozco Room Celebration: "Mexican Pyramids on American Walls: Revivals, Restorations, Reinventions"

⊳Hood Museum of Art Auditorium, 5:30pm. A reception will follow in the main hall of Baker Library.

#### 9 Film and Artist Conversation

Denver-based artist Stacey Steers and Larry Polansky will present and discuss Steers's 16-minute animated film Night Hunter, with music by Polansky.

⊳Hood Museum of Art Auditorium, 4:30pm

- 12 An Evening With Students: Crossing **Cultures: The Owen and Wagner** Collection of Contemporary Aboriginal Australian Art at the Hood Museum of Art
- ⊳Second-floor galleries, 7pm
- 19 The Kenneth and Harle Montgomery Endowment Lecture: "The Djan'kawu Sisters at Yalangbara: Material **Expressions of Ancestral Agency**" ⊳Hood Museum of Art Auditorium, 5:30pm. A reception will follow in Kim Gallery.
- 20 Gallery Talk: "American Eyes on Aboriginal Art"

⊳Second-floor galleries, 2pm

#### 24 | Adult Workshop: Learning to Look at European Art

This informal, discussion-based workshop will introduce adults to techniques for exploring and appreciating paintings and sculpture from the Renaissance to the early 20th century.

To register: (603) 646-1469 by October 22 ⊳6:30-8:30pm

27 | Special Tour: Crossing Cultures: The Owen and Wagner Collection of Contemporary Aboriginal Australian Art at the Hood Museum of Art

⊳Second-floor galleries, 2pm

November

- 3 Tour: Stacey Steers: Night Hunter House
- ⊳Gutman Gallery, 2pm

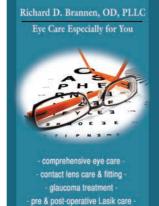
#### 4 | Family Day: Land and Stories in **Aboriginal Art**

Learn about rich and varied paintings, sculptures, and photographs that draw upon ancient stories and symbols. In the studio, use a range of materials to create your own work of art inspired by these themes and artistic processes. For children ages 6 to 12 and their adult companions. Info: (603) 646-1469 ⊳12-5pm

7 & 14 | Adult Workshop: Multiple Perspectives: Aboriginal Australian Art

To register: (603) 646-1469 by November 5 ⊳7-8:30pm

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# HOPKINS CENTER EVENTS @ DARTMOUTH COLLEGE



#### September 13 Yo-Yo Ma

Playing unaccompanied cello, this exceptional artist offers a fitting launch for the Hop's 50th year.

⊳Spaulding Auditorium, 7pm

#### September

#### 21 & 22 | Handspring Puppet Company

⊳The Moore Theater, 8pm

#### 27 The Curious Incident of the Dog in the Night-Time

⊳The "New" Loew Auditorium, 7pm

#### 29 Fatoumata Diawara

Mali's Fatoumata Diawara combines elements of jazz and funk with the rocking rhythms and plaintive melodies of her ancestral Wassoulou tradition.

⊳Spaulding Auditorium, 8pm

#### 30 Dartmouth Symphony Orchestra

⊳Spaulding Auditorium, 4pm

#### October

#### 2 The Capitol Steps

⊳Spaulding Auditorium, 7pm

#### 13 & 14 | The Met Live in HD: L'Elisir d'Amore

⊳The "New" Loew Auditorium, 1pm

#### 17 Ensemble Basiani of Georgia

Georgian choral music evokes the remote, pristine beauty of its homeland.

⊳Spaulding Auditorium, 7pm

#### 21 Dartmouth College Gospel Choir

⊳Spaulding Auditorium, 4 & 7pm

#### 23 Dartmouth College Wind Ensemble

⊳Spaulding Auditorium, 7pm

#### 25 Human Beatbox Adam Matta and Friends

⊳Warner Bentley Theater, 7 & 9:30pm

#### 25 The Last of the Haussmans

A funny, touching, and sometimes savage family portrait.

⊳The "New" Loew Auditorium, 7pm

#### hop.dartmouth.edu

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.



#### John Lithgow ⊳Spaulding Auditorium, 8pm

⊳The Moore Theater, 8pm



#### 27 & 28 The Met Live in HD: Verdi's Otello

⊳The "New" Loew Auditorium, 1pm

31 World Music Percussion Ensemble ⊳Spaulding Auditorium, 7pm

#### November

#### 1 Timon of Athens

Shakespeare's strange fable of consumption, betrayal, and ruin. ⊳The "New" Loew Auditorium, 7pm

2-4, 8-11 Dartmouth Theater Department Presents Angels in America: A Gay Fantasia on National Themes: Part One: Millennium **Approaches** 

b The Moore Theater, 2, 3 & 8-10, 8pm; 4 & 11, 2pm

- 3 | Dartmouth Symphony Orchestra ⊳Spaulding Auditorium, 8pm
- 4 Dartmouth College Glee Club ⊳Rollins Chapel, 2pm
- 10 | Barbary Coast Jazz Ensemble ⊳Spaulding Auditorium, 8pm
- 10 & 11 The Met Live in HD: The **Tempest**

⊳The "New" Loew Auditorium, 1pm

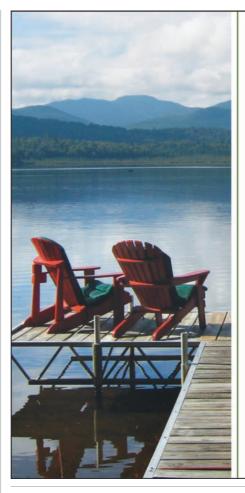
13 | Handel Society of Dartmouth College

⊳Spaulding Auditorium, 7pm

- 18 | Chamberworks
- ⊳Rollins Chapel, 1pm

#### October 18 **Chick Corea &** Gary Burton, with the Harlem **String Quartet** ⊳Spaulding Auditorium, 7pm





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# A Chat with Police Chief Nicholas Giaccone

Protecting the community

| By Mark Dantos



Born and raised in the Red Bank area of New Jersey, Giaccone graduated from a Catholic high school and set out on his own. Eventually he found himself at a small college in Canaan, New Hampshire, and took a job at a Hanover convenience store. It was where the town and college intersected—and where the police that serve and protect the community became visible.

Soon Giaccone was certified at the police academy, and in 1973 he became a patrol officer. Over the next 20 years, he rose through the ranks of Detective and Detective Sergeant before being named Chief in 1994. A father of two and grandfather of four, Giaccone is an avid motorcyclist. When asked about retirement, he says he's not yet ready to ride off into the sunset.

What can Hanover-area residents conclude from local crime trends?
By and large we are still in a safe area to live. But taking ordinary precautions like locking your doors at home or when you park your

vehicle is always strongly encouraged. When out and about, just be aware of your surroundings.

What is one trait you demonstrate as a civilian that you developed on the police force? Probably the most important is that I've become a quiet listener.

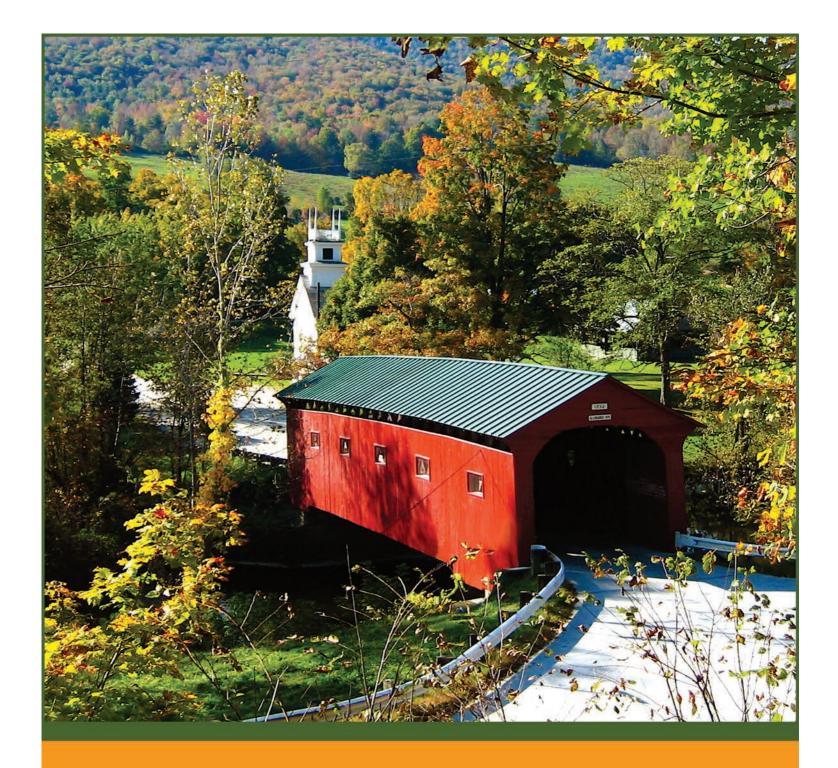
How would you describe the relationship between the Hanover Police Department and Dartmouth College in the joint effort to maintain safety?

There have been bumps in the road, and there always will be. Even though our goals are the same, how we may get there will always be different.

How has new technology adopted under your leadership changed the way the Hanover Police Department operates? Technology has most definitely increased efficiency. [Today] each cruiser is literally a rolling office. And we are getting by with fewer officers because of technology.

Why do cross-country motor-cycle treks appeal to you? First of all, it's the challenge (even though there are those who do it on bicycles, horse and buggy, and other ways). Then, of course, it's seeing the country. Although I have made three cross-country trips, I've only touched the tip of the iceberg of what there is to see.





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