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LEBANON, NH Extraordinarily beautiful house with the most spectacular view imaginable. Very high end finishes throughout the 3 bedroom 2.5 bath home. Open floor plan, fantastic office, studio space. Just minutes from the College and Hospital and at the end of a dead end road. A must see! \$999.000





LEBANON, NH On a quiet, scenic road in Lebanon, just 3 miles from the Lebanon Green, this Historic Landmark home has 7 fireplaces & many antique features, but has been updated throughout with modern comforts. Level, fenced yard; detached garage with gym space above; 4 bedrooms, 2.5 baths. A great one! \$499,000

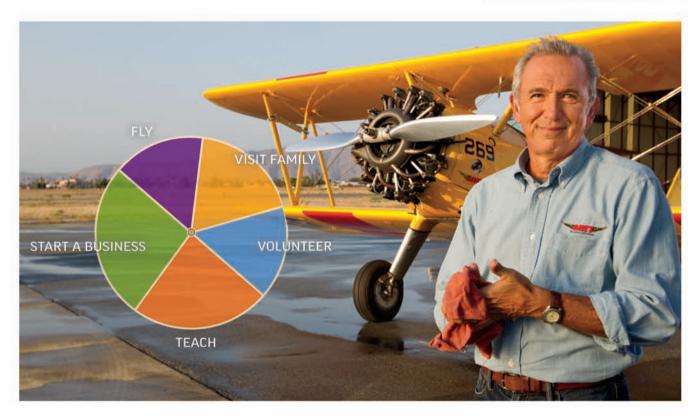
MERIDEN, NH Rebuilt in 2002 with quality detailing, this 1849 cape sits amongst 55.5+/-ac of rolling meadows and woods at the end of a dead end road. A swimming pond and large barn add to the beauty of the setting. Superb kitchen/family room adjoins a large sunroom 3400+/-sq feet of living space includes 12 rooms, 4 bedrooms, 3 full baths. Gorgeous! \$895,000





CLAREMONT, NH Beautiful 1803 cape in park-like setting with 100+/- acres & gorgeous views of Mt. Ascutney. Open fields, 4 stall horse barn, small pond. House has 4 bedrooms, large living room with woodstove, super screened porch & large deck. A charming house in a fabulous spot! \$895,000





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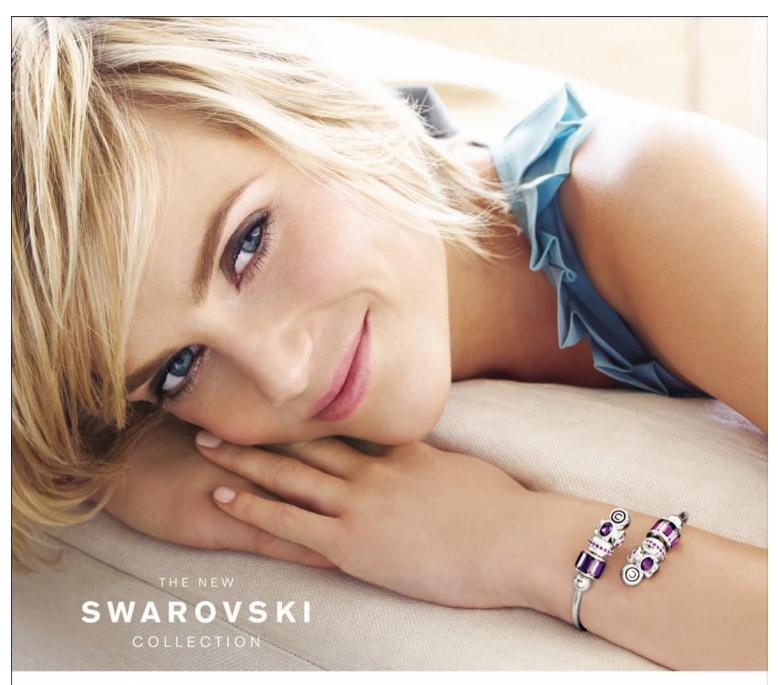
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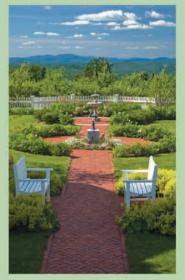
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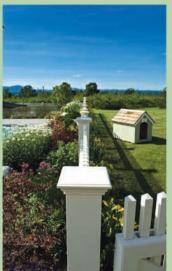
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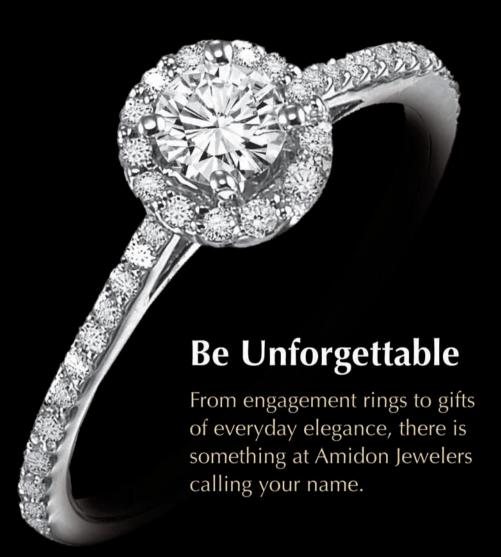
50 freezing years.

We Love Olives! BY SUSAN W. NYE Have plenty on hand this holiday season.





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Winter Fun



This season's arrival means lots of shopping, holiday gatherings with family and friends, and heading out to the slopes for some winter fun. This issue of *Here in Hanover* brings you great ideas for local shopping, dining, and other places of interest. From fine clothing to festive wine selections, you'll find it all in our pages.

You'll be fascinated by our visit to CRREL, the Army Corps of Engineers' Cold Regions Research and Engineering Lab in Hanover, where they store and study 60,000-year-old ice among many other things (page 54). How do subzero temperatures in the Arctic affect building construc-

tion? The good people at CRREL can tell you.

Come with us to the Child Care Center in Norwich during their 40th anniversary year (page 67), and journey to the ski slopes with Jeb Boyd, a ski pro who has developed a consulting business working with ski resorts and instructors (page 78). Enjoy a delicious lunch or dinner prepared from fresh, local ingredients at the Market Table in Hanover (page 36), and stop in and say "Hi" to Mark and Melissa at Eastman's Pharmacy (page 73). Whether you need a cold remedy or a fun toy for a favorite youngster, Eastman's can take care of your needs. Is there a special lady on your gift list this year? Plan on visiting Lynn at Rare Essentials for elegant scarves, cashmere sweaters, jewelry, and-perhaps most importantly-expert advice on choosing the perfect gift (page 48).

If you're hosting a party-plain or fancy, for a football game or a formal holiday gala—be sure to include several varieties of olives on the menu. Susan Nye shares some great tips and recipes on page 60. These great little nibblers go well with cheeses, crackers, breads, soups, and sandwiches not to mention martinis! Dress them up or down, offer them as an appetizer or a spread, stuffed with pimentos or cheese, just serve them. Your guests will be glad you did!

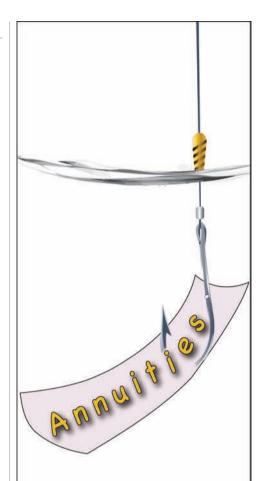
The cold, frozen beauty of this special time of year is upon us once again. Gather loved ones around the fireplace, sip hot cocoa, and experience the joy and warmth of family, home, and hearth during this magical season.

Deborah Thompson

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Contributors



Scott Achs

Scott is originally from Ohio and has been living in New England since 2006. He graduated from the New England School of Photography, Boston, where he studied Fine Art Photography (Honors) and Editorial Photography. Scott has a wedding business and does freelance photography in Boston and many other places across New England. He enjoys skiing and bonfires, and he knows more random facts about Ohio than anyone cares to count.



Mark Aiken

Mark, a freelance writer from Richmond, Vermont, is an avid biker and ran his lucky 13th marathon this fall. During the winter months, he's a ski instructor. His work has been published in the New York Times, Vermont Magazine, and EatingWell. For this issue Mark introduces us to ski instructor Jeb Boyd.



Brian Doyle

In his former life, Brian was the head sailing coach for Dartmouth College and the US Olympic Developmental Coach for the US Sailing Association. After leading the team to a national championship and winning an ISAF World Sailing Championship as a competitor, he decided to put his degree from Brown University to work as a personal financial advisor. Brian won the Albert Gallatin award in 2007 from A.G. Edwards and is now a first vice president with Wells Fargo Advisors. He lives with his wife Marianne and three children in Hanover.



Katherine Cox

Katherine 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, Our Local Table Monadnock, 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.



Elizabeth Kelsey

Elizabeth specializes in business and higher-ed publications including website text, newsletters, brochures, and public relations. She lives in Lebanon, New Hampshire, where she writes for Dartmouth College and other organizations.



Karen Wahrenberger

Karen lives with her family in Hanover and teaches journalism and fiction writing at Hanover High School. When not reading students' papers, Karen finds time for regular yoga practice and hiking with her dogs, as well as keeping a small vegetable garden in the summer. Besides writing articles for Here in Hanover, Karen enjoys writing fiction.



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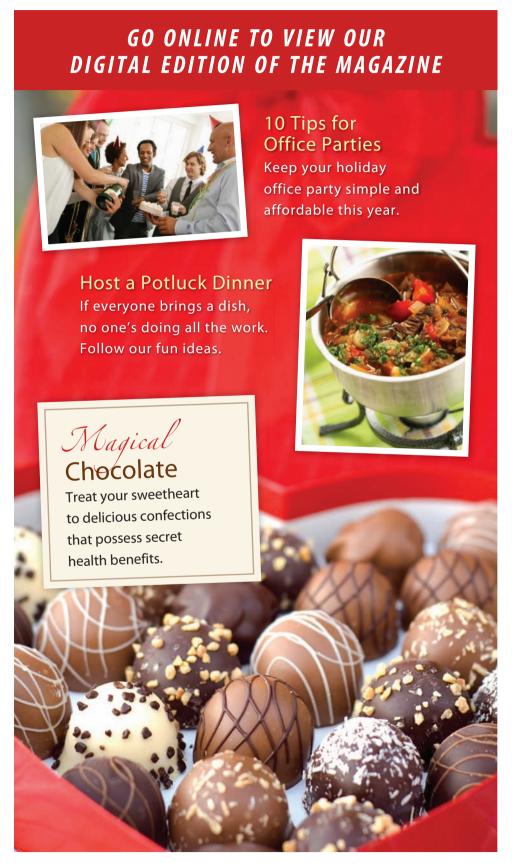
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Giving Bowls

PHOTOS BY LARS BLACKMORE FOR KING ARTHUR FLOUR

A team effort to help relieve hunger locally culminated in a festive community meal, Giving Bowls 2011, on Sunday, October 16, on the Norwich Town Green. Hundreds of people paused to enjoy soup in bowls made by area potters and eat bread baked by students of Marion Cross School under the tutelage of bakers from King Arthur Flour. (Students also decorated the bowls.)

All the proceeds raised on Sunday were donated to Willing Hands, the Upper Valley nonprofit that collects food from around the area that would otherwise go to waste and distributes it to agencies serving people in need. People were also asked to bring nonperishable food items to be donated to the Upper Valley Haven.

"I think that most of us, adults and children, know that

"I think that most of us, adults and children, know that some people somewhere are hungry every day."





Top: Giving Bowls poster.

Above: Community members enjoyed companionship during the Giving Bowls

Left: Local chefs prepared a variety of autumn soups to be served at the Giving Bowls lunch in Norwich.

Right: Marion Cross School students decorated hundreds of locally made bowls Giving Bowls project.



AROUND & ABOUT

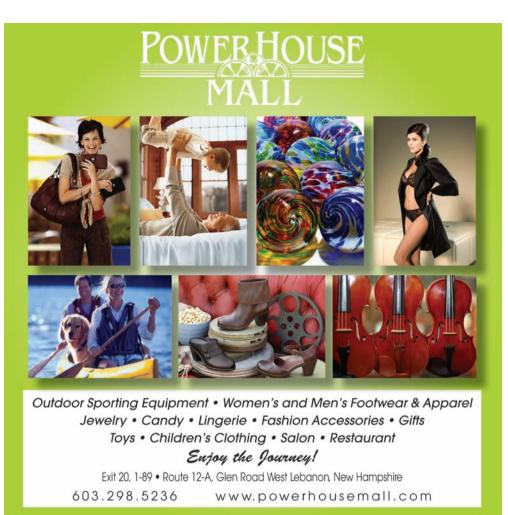


King Arthur Flour employee-owners Ryan Boynton and Sarah McGinley Smith were among volunteers helping kids get their hands into some dough.

some people somewhere are hungry every day," says Marion Cross art teacher Tracy Smith, who organized parents and community members in this year's Giving Bowls event. "But often we aren't so aware that some are our neighbors right here in the Upper Valley. The need is great, especially now after the damage wrought by Hurricane Irene. With Giving Bowls 2011, we have an opportunity to come together as a community to help our neighbors, while enjoying time together sharing soup and bread."

This third Giving Bowls in Norwich takes its model from the national Empty Bowls Project, in which potters join in a community effort to relieve hunger. The participation of King Arthur Flour in Norwich's Giving Bowls adds an important component by helping students learn the skill of baking bread through the company's Life Skills Bread Baking Program. The children also learn about issues related to hunger.

"As a company committed to bringing people together through food,









Participants had the opportunity to shape their own bread creations to be baked on-site in a wood-fired oven shared by the Northeast Organic Farmers Association.

we're very glad to be involved with the Giving Bowls event this year," says King Arthur Flour Director of Corporate Communications Sarah McGinley-Smith. "It takes all sectors of the community to help work on a problem as critical as hunger, and Giving Bowls is a unique collaboration among many community members that does just that."

Staff members from King Arthur Flour were also on hand on the day of the event to teach anyone interested how to shape dough and bake it in a wood-fired oven.



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Willing Hands

Every week, the nonprofit group Willing Hands delivers about four tons of food to more than 55 agencies that make it available to people in need around the Upper Valley. This is food that otherwise would have gone to waste—and a huge initiative that came to life in 2005.

"It got started by an employee of the Food Co-op, Peter Phippen," says Executive Director Heather Bagley. "Part of his job was to dispose of the surplus produce, and every day he was dumping quantities of pretty decent-quality produce into the dumpster. It was disturbing to him because he knew people in the region who would appreciate having it." (Today the Lebanon, Hanover, and White River Junc-

"It is healthy, wholesome, nutritious food," says Bagley. "Our idea is to supply this to food shelves."

tion Co-ops have sustainability programs and waste no food.)

Phippen went to the Co-op management and said, "Hey, I've got an idea. Let me have it and I'll distribute it to people in need." He left his job and, in coordination with the Co-op, set up Willing Hands. "The Co-op has been a huge







supporter of Willing Hands from day one," Bagley says.

Now, six years after its founding, Willing Hands picks up food from 24 donors. The group also works with local farms that generate a lot of donated food and picks up food from the Norwich Farmers' Market.

An impressive 95 percent of the donated food is fruit and vegetables. The remaining 5 percent is milk, eggs, frozen meat, and locally baked bread. "It is healthy, wholesome, nutritious food," says Bagley. "Our idea is to supply this to food shelves."

"Farmers support us in a very generous way," Bagley says. Combine farmers with the multitude of volunteers, and you have a successful harvest of everything from carrots and apples to potatoes and winter squash that has yielded 22,000 pounds of produce in one season. A separate volunteer-run garden project at an East Thetford organic farm means that about one acre is planted with huge quantities of produce destined specifically for the Willing Hands distribution.

For more information, visit www. willinghands.org.

Left: Willing Hands volunteer Jim McCracken planting potatoes.

Below, from left: Willing Hands teamed up with volunteers from the United Way for an apple gleaning at Whitman Brook Orchard in Quechee. Willing Hands is on the job, rain or shine! Cedar Circle Farm interns and Willing Hands volunteers Tom McQuade and Ronel Lefranc. A box of beautiful produce to share.





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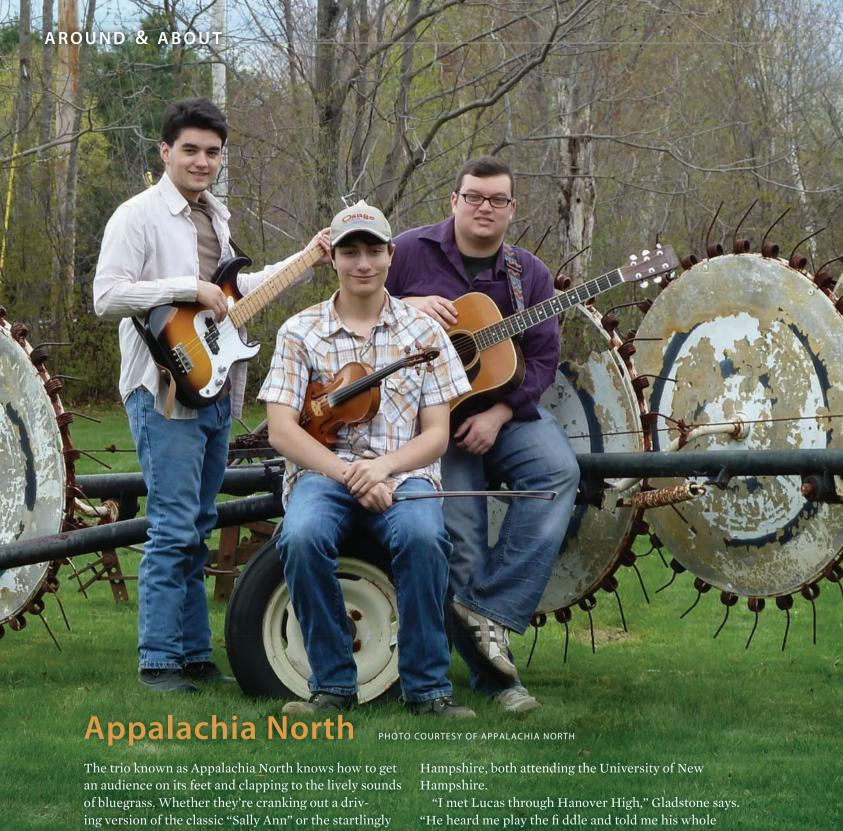


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named "Squirrel Brains and Gravy," their good humor and musical prowess are engaging.

"These are the really nitty-gritty songs of the people," says Jaden Gladstone, who plays fi ddle and banjo. "I'm a fan of Old Time Music (think Southern Civil War tunes), and I try to bring in Southern Appalachian fi ddle tunes. We 'blue-grassify' them."

This brand-new group, formed in the spring of 2011, is comprised of Norwich resident Gladstone and Nick and Lucas Dauphinais, brothers from Canaan, New

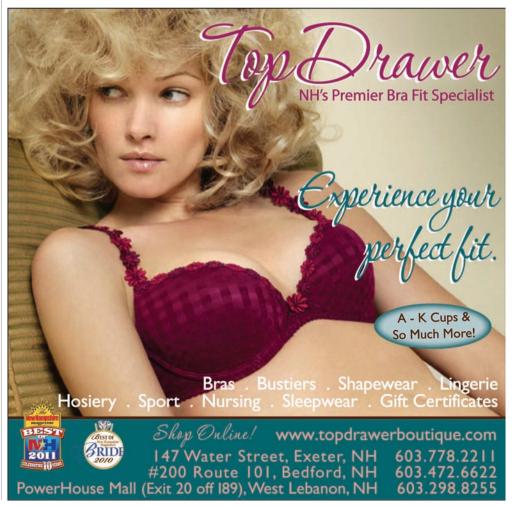
family plays bluegrass and asked me to come over to his house and jam. I went over for band practice and after two months of playing with them, I asked Nick if he wanted to start a band. It is cool to have a young group in the Upper Valley playing bluegrass." Nick, who plays guitar and banjo, and his father are members of the Cardigan Mountain Tradition. Lucas plays bass.

Gladstone grew up tagging along with his father David Gladstone, who plays fi ddle, and his mother, Lisa Yaffee, who plays banjo. They both play Old Time Mu-



or the group's Facebook page.





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GREAT GRAPES

Rutledge suggests giving a pair of wines in the variety the recipient enjoys instead of just one expensive bottle. An example would be giving a Pinot Noir fan two bottles, each from a different location. (He suggests the Schug Winery from California's Sonoma Coast and the Illahe Vineyards selection from the Willamette Vallev in Oregon; both are enjoyable Pinot Noirs that are very different in style and each costs about \$20.)

"Similarly," Rutledge adds, "if you have heard your friend mention that she loves whites but hates Chardonnay, consider two different, slightly obscure dry whites, like the Steininger Gruner Veltliner Kamptal, a great, minerally, crisp Austrian [around \$15] and the delicious Quinis Vermentino from Tuscanv [around \$20]. Both are great wines with lighter seafood dishes or alone as a cocktail."

REMEMBER THE ACCESSORIES

Along with the wine, add a pair of glasses to go with the bottles. Rutledge's shop sells the well-known Riedel line, which offers glasses made specifically for each wine variety. And yes, the glass makes a difference. He says, "I tasted a Pinot Noir in a regular wine glass, and when I sniffed it there was no real aroma to the wine. When it was a glass for Pinot Noir, it had more aroma and the taste was completely different."

For a gift that creates a breathtaking visual impact, Rutledge suggests giving wine or sparkling wine in a magnum-sized bottle. "Anytime someone is having a dinner party and serving two bottles of the same wine for a group of more than four or five people, I suggest a magnum of great wine. It contains twice the normal amount, which is approximately 10 five-ounce glasses, and it sure looks great on the table! Also, the larger bottles age at a slower rate than a standard bottle, so they can be an excellent gift for someone who may put the bottle away for years to enjoy at a later date.





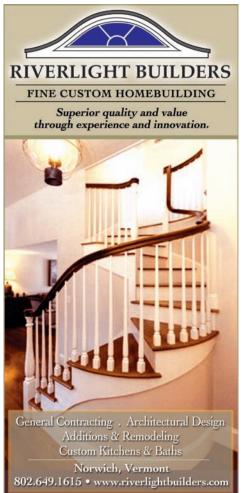
The holidays also mean social gatherings that can range from a small dinner party or family occasion to a larger clan gathering or a party for the multitudes.

With Spirits, Go Local

Rutledge notes, "One issue that seems to be a source of stress for many people during the holidays is choosing the right wines for a gathering. We want to select wines that will be enjoyed by all. With that in mind, my first bit of advice may be hard to hear, but couldn't be truer: put your own tastes aside for just a moment and think of the guests. When you're putting together a wine list for a big party and you tailor it to your own tastes, you may miss what your guests will like."

Many times, the wines will be served with a particular meal. Since the holiday table is loaded with a wide variety of dishes, the best option is to select wines that will go well with a wide range of flavors. Rutledge says to focus on ones with bright flavors and refreshing acidity, and avoid ones with heavy oakiness and high alcohol.

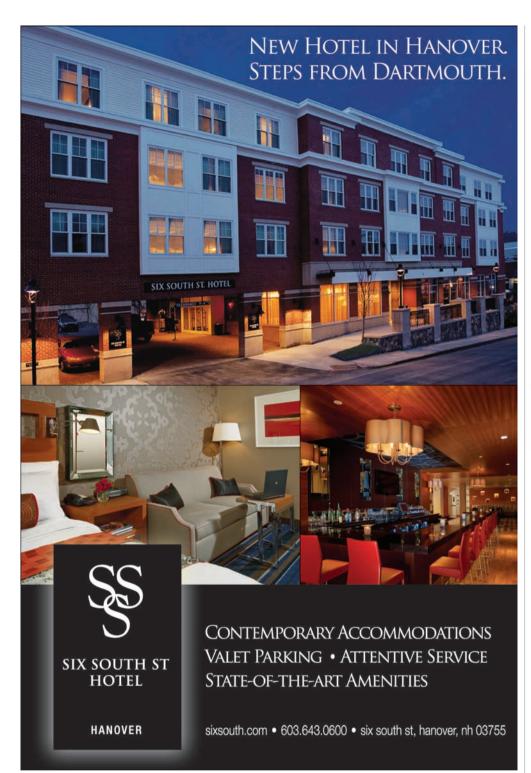
"In reds, Italian and Rhone blends seem to work very well," he notes. "Some





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GREAT GRAPES



favorites are the ripe, flavorful '09 De Forville Barbera d'Alba [around \$20] and easy-drinking, Grenache-based Cotes-du-Rhone like the '09 Sensation [around \$12]. Both will stand up to the plethora of flavors in a holiday dinner while not overpowering more delicate dishes."

For white wines, Rutledge suggests ones with nice fruit and acidic qualities, which will go with almost anything. He points out a dry Riesling from Austria ("Yes, Virginia, there really is such a thing as Riesling that isn't sweet") like the '10 Tegernseerhof Terrassen from the Wachau (around \$20). He also adds, "The '10 Patelin from Tablas Creek [around \$20] is a delicious domestic un-oaked white blend modeled after the famous whites from the Southern Rhone. It is a new wine that has made a great impression as an all-around crowdpleaser."

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Dessert is more special when it's served on fine china and accompanied by champagne in sparkling flutes. Find the recipe for Holiday Gingerbread Roll online at www.hereinhanoveronline.com. ${\mathcal Q}$ Top off Christmas Eve activities with rich, creamy hot chocolate. Add a shot of Bailey's for a special treat. $\it 3$ The aroma of cookies baking means the holidays are at hand. \mathcal{A} Add glitter and shine to every corner of your home.





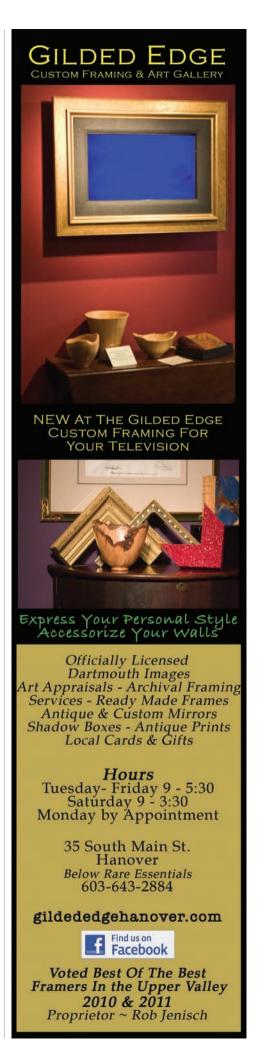


 $\tilde{\mathcal{S}}$ Candles in rustic clay pots make a unique centerpiece. Decorate pots with spray snow, fill with sand, secure candle firmly in center, and tuck in rosemary and berries. O Glittery gold stars and snowflakes add shine to a garland of greens and berries. **7** Cold, snowy nights call for warm settings with whimsical ornaments, a string of beaded garland, and holiday cookies. Provide small bags for guests to carry their treasures home.











LOCALLY GROWN FOOD AND SIMPLE ELEGANCE

BY KATHERINE P. COX PHOTOS BY JACK ROWELL

Vicky Barraclough spent seven years looking for just the right place in Hanover to open a restaurant. She knew what she wanted: "a space big enough to have a full-sized restaurant, all on one level, with an outdoor seating area."

She found it on the back side of Main Street last year when the space that formerly housed India Queen at 44 Main Street became available. After many months of construction and renovation-and completely opening up the space to natural light from the outdoors—Market Table opened in May, bringing to Hanover the upscale, innovative, and locally sourced food that Barraclough is known for. Allechante, her eatery in nearby Norwich, has long been a foodie favorite with its artisan bakery and prepared fi ne foods. It offers patrons delicious



Above: Owner Nicky Barraclough.

Left: Crispy slow-braised duck leg with caramelized savoy cabbage and local mushrooms.

homemade pastries and breads for breakfast; delectable salads, sandwiches, and soups for lunch; and an assortment of foods to take home.

A native of Great Britain, she has owned restaurants in London and Greenwich, Connecticut. When she and her husband and two children left



"The premise behind what we do is to make the most of local foods and local farms to create a seasonal menu with small-plate options."

> Connecticut in 2001 and moved to this area, she thought she was ready to take a break from restaurants. Allechante provided her with an outlet for her culinary creativity, but "part of me really missed having a restaurant."

MODERN DESIGN & LOCAL FLAVOR

Once she found the space for her restaurant, she went to work on the design. "I wanted a modern, open feel that would allow light in." Market Table has that distinct modern touch with sleek furniture, galvanized metal tables, concrete floors, and gold, textured walls atop the darkwood banquette backs. Gold cushions soften the seating of the banquette that runs the length of the restaurant.

Part of the kitchen is open to the dining room, which

Charles prepares meals using fresh, local ingredients.

can seat 50, and this not only allows diners near the kitchen to watch the proceedings but also gives the chefs a peek at how diners respond to their creations. A large communal table that can be broken down into smaller configurations spans the center of the restaurant. Barraclough said she wanted a communal table in the middle not just for parties, but also for singles or doubles who wanted to share a table with others. A small, retail side of the restaurant caters to those who want a quick bite to go or want to take a meal home.

The result is a simple elegance that matches the cuisine. "The premise behind what we do is to make the most of local foods and local farms to create a seasonal menu with small-plate options," Barraclough says. She has worked with local farms for many years at Allechante, such as McNamara Dairy, Echo Hill Farm, Your Farm, Killdeer Farm, Hogwash Farm, Gypsy Meadows Farm, Edgewater Farm, and Luna Bleu Farm, and she continues to cultivate those relationships as an important part of the food she presents. She and the farmers meet to discuss what she needs, and they try to accommodate her, going so far as to







Top: Stephen prepares for dinner service. An assortment of local artisanal cheeses. Left: A diner relaxes.



by simple presentation. "I don't like messed-about food."

experiment with produce they might not be familiar with, such as varieties of heirloom tomatoes or runner beans native to Britain. "I think local farms take a great deal of pride and care in what they do," Barraclough notes. That would describe Market Table as well.

Asked to describe her cuisine, she settles on "New American," with a few English elements thrown in, such as rice pudding. "Flavor is the most important element," she says, followed

CHEF'S DAILY MASTERPIECES

Everything is made from scratch on the premises by Barraclough and the six chefs on staff—five cooks and one pastry chef. Stephen Trage, with whom she has worked before, is head chef. Previously sous chef at the Hanover Inn, "Steve has a great eve for detail and how things can be done more efficiently," she says. For his part, Trage is excited about the opportunity "to cook good food, food that tastes good and is as local as possible. I like to introduce people to different things, different flavors and textures." He describes his approach as eclectic. And at Market Table, there's something

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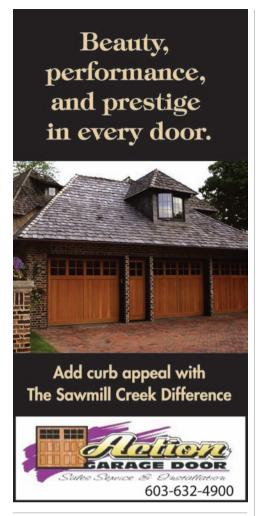
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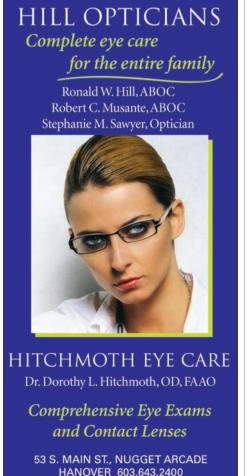
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for everyone, including small plates for those who may not want a large meal.

The breakfast menu on the blackboard as you enter lists inviting morning fare such as brioche, wraps, muffins, breads and pastries, and, of course, fresh juice and coffee. You can dine in or get your meal to go.

Lunchtime is busy and includes everything from soup of the day and a variety of salads to crab cakes and sandwiches. Sandwiches are all \$8.50 and they are diverse: turkey with arugula, apples, and brie; a grilled balsamic-glazed portobello mushroom wrap with Vermont goat cheese, caramelized onions, arugula, and a tomato-basil dressing; pulled pork barbecue and coleslaw on a challah bun—and much more.

Among the entrees on the dinner menu-much of which changes daily depending on what is available—are grilled salmon with a salad of Italian couscous, baby heirloom tomatoes, and maché (\$22.50); mushroom risotto finished with white wine and the chef's own crème fraiche (small plate, \$10.50, large plate, \$15.50); Asian-style curry with local organic vegetables (\$9.50 and \$18.50); and Maine Jonah crab cake (\$8.50 and \$17), a favorite that's a staple on the menu. There's also the Market Table burger with North Country smoked bacon and aged Cabot clothbound cheddar with French fries and Market Table's own pickle for \$14.50.

Desserts are mouthwatering and gloriously decadent and include an update on the classic baked Alaska, made with their own crème fraiche ice cream, and cocoa cake covered in toasted meringue and a sauce of local raspberries.

The menu may change daily, but the one constant is quality. "You've got to be

Diners enjoy lunch.



Matteo displays Quiche Lorraine.

consistent," Barraclough says. "That's what people expect. Customers can be demanding and they let you know when they're not happy." So far, customers at Market Table have responded well. "People seem happy with the concept and happy with the quality of the food," Barraclough reports. Open seven days a week, from 7am until the last dinner



seating at 9:30pm, and offering Sunday brunch from 10 to 2, Market Table aims to provide good food that's affordable.

"It's not a special-occasion-only restaurant. We're accessible and comfortable," Barraclough says. She wants the college student ordering a salad for dinner to feel as comfortable as the business executive choosing the crispy duck leg with caramelized savoy cabbage and shiitake mushrooms. (That's Barraclough's personal favorite.)

Market Table has a full liquor license, an extensive wine list, and local bottled beers, and reservations are encouraged especially on Friday and Saturday nights. For Barraclough, who has been in the restaurant business for 20 years, this new venture is a dream come true, "This is what I've wanted since I've been up here," she states.

Market Table 44 South Main Street Hanover, NH (603) 676-7996







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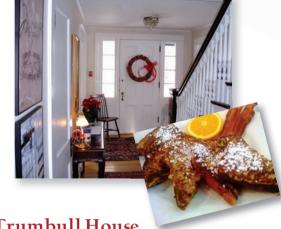
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Market Table

We are a new restaurant in Hanover, NH. We pride ourselves in using locally grown, organic food. Our focus is simple, elegant, great tasting food. We are open for breakfast, lunch and dinner Monday-Saturday and serve brunch and dinner on Sundays.

44 South Main Street Hanover, NH 03755 (603) 676-7996 www.markettablenh.com Mon-Sun 7am-9:30pm



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3 Lebanon Street Hanover, NH 03755 (603) 643-6367

Carpenter and Main

Chef/owner Bruce MacLeod has cooked in San Francisco, South Carolina, and Virginia, but his loyalties lie here in Vermont. Carpenter and 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.

326 Main Street Norwich, VT 05055 (802) 649-2922 www.carpenterandmain.com

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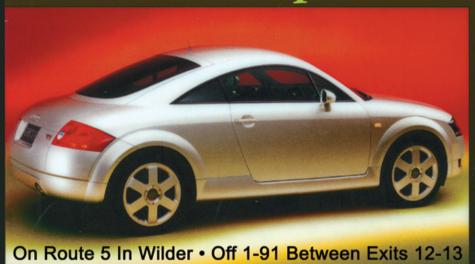
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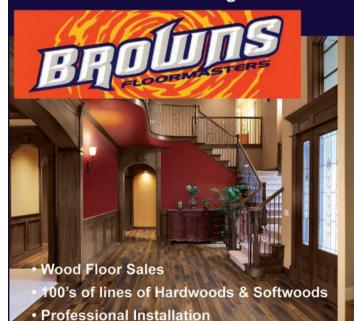
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QUALITY, STYLE, AND PERSONALIZED SERVICE

Walking into Rare Essentials, the upscale women's clothing retailer on South Main Street in Hanover, is like walking into a gallery of fi ne, international fashion design. Owner Lynn Kochanek, who lives in New London with her husband, a partner in the business, travels to Milan, Manhattan, and Canada to select inventory for the 4,000-square-foot store.

This season, that inventory includes Remy Leather; Bailey 44; Zanella tailored clothing from Italy; D.Exterior sweaters, dresses, and coats; Gimo's all-leather shearling jackets, suits, party dresses, outerwear, shoes, sportswear, and work clothes for the professional. You'd drive quite a distance to a metropolitan area like New York to buy many of these items. While a number of Rare Essentials customers have second homes in Vermont or New Hampshire, others plan a weekend trip to Hanover in order to shop at the store.



Left: Lynn Kochanek living her passion. Below: Cashmere sweaters, eyebobs, and jewelry, all to enhance your wardrobe.

HEAD-TO-TOE ELEGANCE

Looking for a dress for holiday parties? Kochanek may suggest a contemporary technometal dress by Nicole Miller. Perhaps a short, fire-engine red, "engineered-knit, body-conscious, very sexy little dress." Or for your niece's wedding, a longer version that's "more covered up" in steel blue-gray? Rare Essentials has everything you need to complete your outfit, from the full line of Spanx foundations to leather shoes and boots. On your way to sample the Stuart Weitzman, Cole Haan, and Aquatalia footwear, you might detour to admire an anklelength coat, in black or brown, made of water-repellent cashmere by Schneider's of Austria.

Kochanek works tirelessly every day to ensure that each customer's purchase makes her look not only amazing but also her absolute best. "I'm a type A person. I don't sit down all day," she says. At the end of the day, you'll still find her working with her staff, vacuuming the carpet and tidying up. »





"I am constantly interacting with my customers to provide whatever they want whenever they want it."

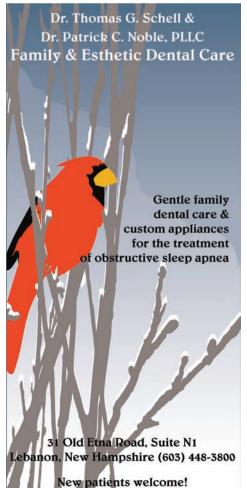










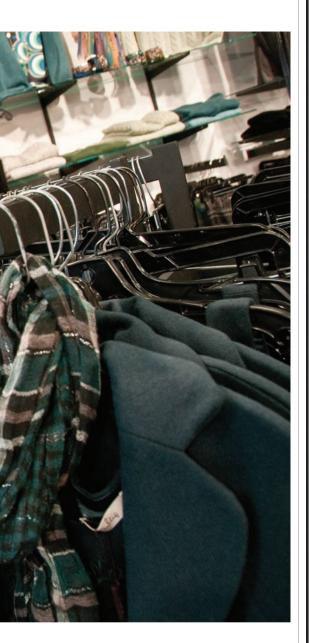




Dress up for work or for life . . .

"I am constantly interacting with my customers," she adds, "to provide whatever they want whenever they want it." She's ordered custom-made coats for customers who may be "a size 6 here, a size 16 here." She's been known to pin up a pant leg as the customer tries on a pair of pants, then drive them to the tailor, pick them up again later the same day, and finally, early the next morning, deliver the pants to the customer's home to be packed for a flight later in the day.

For Kochanek, what's most important is that the customer looks and feels good in whatever she decides to buy. "Our mission is for someone to come into the store, try on a garment, and look so good there isn't a question about buying it."



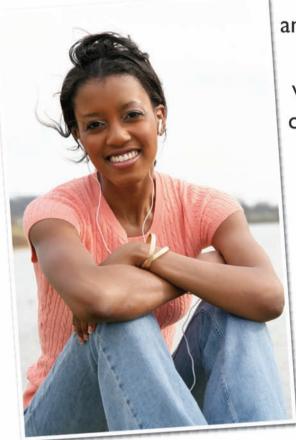
She and her knowledgeable staff, who are not on commission, don't hover, but they are always available to suggest styles and colors. "Sometimes it takes a little more time to find the right silhouette."

SOMETHING FOR EVERYONE

A silver down jacket that's not puffy but does have style and flair appeals to a Dartmouth student-and her budget. Yoga Jeans, which come in various sizes and rises, are "the most comfy jeans," according to Kochanek. "They are an intelligent choice for someone who's not stuck on a label." Rare Essentials, she says, is not about age group but rather lifestyle and outlook.

Kochanek believes clothing bought for a special occasion must have a

COMPASSIONATE

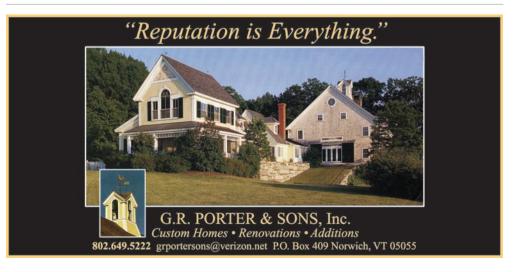


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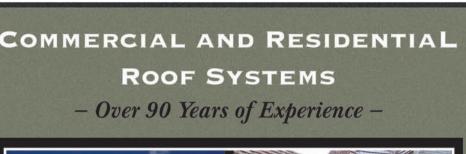
life after the event. Separates, for example, can be dressed up for a party and dressed down for a more casual gathering. A woman may not need to buy a new outfit, advises Kochanek, because she can change the look of any outfit simply by changing the accessories she wears or carries with it.

Accessories, she adds, make excellent holiday gifts; she suggests earrings or bracelets in the \$28 to \$48 range. If you're not sure what to buy, the Rare Essentials staff will be happy to help you select the right piece from their extensive display.

Looking for a holiday gift for a special woman? She will love the Rare Essentials quality of a cashmere sweater in a spectacular color, or one of the myriad of colorful sweaters that have scarves dyed to match. But she won't guess the very affordable price.

At Rare Essentials, inventory varies from season to season. For the store, Kochanek buys only what she thinks will look great. "If a customer comes in and sees what she has at home in her closet, you need to rethink your buying," she notes. She won't buy items from even well-known designers and manufacturers if she doesn't like the quality.

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Accessorize!

in sales and business management, Kochanek has often advised a manufacturer on how to improve the appearance, quality, and usefulness of items that customers expect to be wearing for years. A fashion constant, and the best-selling jacket at Rare Essentials, is a black crepe jacket made of triacetate polyester lined with suiting fabric, with sleeves that can be adjusted for length without alterations, right in the store. Not surprisingly, Kochanek designed the jacket and worked with the manufacturer to produce it.

The secret of Rare Essentials' success? Three simple words. Style, quality, service. And a lot of hard work. (③)

Rare Essentials 3 Lebanon Street #1 Hanover, NH (603) 643-5398







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Thanksgiving Day Celebration Brunch

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DATE: Thursday, November 24, 2011 **TIME**: Seatings from 10:30 am to 3:30 pm







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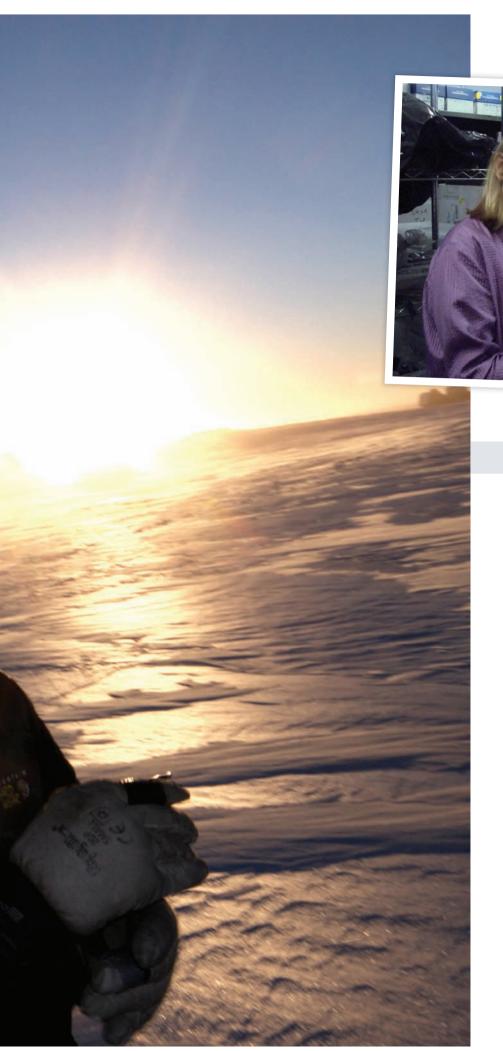
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"This is sixty thousand years old," says Jackie Richter-Menge, holding out a smooth, opaque, semicylindrical piece of ice about a half-foot long. This ice, a segment of a kilometer-long core, came from deep below the surface of northern Greenland. With their distinct annual layers, ice cores are like time capsules: the thickness of layers reveals past temperature ranges; little trapped bubbles hold testable samples of air. Combined, these offer powerful data for understanding changes to Earth's climate and atmosphere across centuries. ~



Above: On the ice in the Chukchi Sea, working from the US Coast Guard Cutter Healy. Field experimentation is part of the NASA-sponsored ICESCAPE program.

Below: An ice mass balance buoy is deployed in the Arctic Ocean, northwest of Ellesmere Island, Canada.



Unthawed for millennia, the ancient ice resides on a shelf in one of the 24 low-temperature rooms in Hanover's c old r egions r esearch and e ngineering l aboratory (crrel). crrel , housed in the complex of buildings behind the black iron fence on l yme r oad, is home to a lot of intriguing things: cold climate concrete, robots that can travel on snow or subzero moon dirt, designs to support life at a ntarctic stations, systems for mitigation of military contaminants, even a snowdrift wind tunnel.

In the alphabet soup of government acronyms, crrel is one of seven laboratories for the er Dc of the USace. In plain english, that's an engineer research and Development center (one of four in the country) of the United States a rmy corps of engineers. crrel 's mission supports USace, military, and civilian needs; its research is focused on earth's cold places. Besides the arctic and antarctic, these regions include any place where the temperature regularly drops below freezing. on this blue planet, freezing and thawing water affects all aspects of life. a staff of about



Last winter, in conjunction with Dartmouth College's annual Winter Carnival, CRREL researchers constructed an ice sculpture in the shape of the US Army Corps of Engineers' castle to commemorate the 50th anniversary of the laboratory in Hanover.

300, including 175 engineers and scientists, is based in Hanover, and many of them do fieldwork regularly in the Arctic or Antarctic.

RESEARCH AT CRREL

"CRREL is unique in that we have an extremely broad diversification in terms of what we do," says Kevin Knuuti, Technical Director for Earth Science and Engineering. The focus at other USACE labs is quite specific. "CRREL," Knuuti continues, "was created to do all kinds of work, but in cold regions."

Projects at CRREL fall into two general categories and seven technical areas. Engineers design systems, buildings, and infrastructure to function in cold climates, while scientists study phenomena, systems, and materials to understand processes in cold temperatures.

CRREL's roots stretch back to 1867, the year the United States purchased Alaska from Russia for \$7.2 million. Dismissed as "Seward's Folly," for the see retary of state who championed the acquisition, the purchase seemed a lot less foolish when gold—a lot of gold—was discovered in 1896. In that high-latitude region, establishing basics like trails and ports defied conventional techniques.

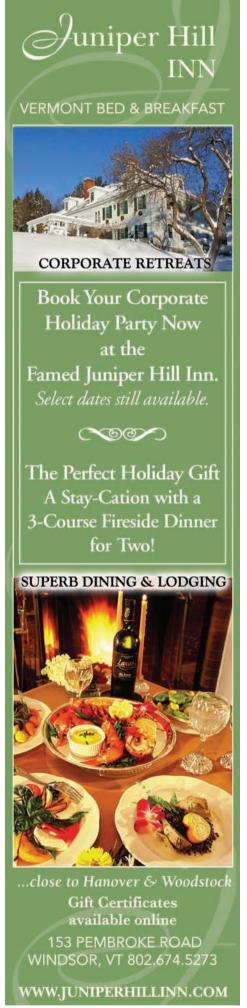
The necessity to cope with the special problems of working in cold climates escalated during World War II and burgeoned during the Cold War. With Alaska's proximity to Russia and Japan,

airfields were built; in 1942, the 1,500mile Alaska Canada (Alcan) Highway was constructed. With the region's permafrost and low temperatures, conventional construction techniques fell short; sections of the Alcan Highway became impassable as permafrost thawed and buckled the roadway. USACE responded with research to apply to Arctic conditions. The research quickly proved applicable in many other areas where the temperatures drop below freezing. During the Cold War, the US brought further development to the Arctic, building early-warning radar stations.

"The Army realized that there are complications in these regions," says Knuuti. Skill sets and technical knowledge were required to successfully build airfields completely on ice, to build the radar stations, and to equip them with instruments and devices that could function there. Besides the snow and frost research in stateside labs, in 1959, Camp Century was built in northern Greenland, a "city" under the snow for 100 people, where research included study of the structural properties of snow and ice. It was at Camp Century that CRREL began ice core drilling, developing the technology that makes it possible to drill and retrieve cores of ice frozen millennia ago.

HANOVER FACILITIES

The creation of CRREL in 1961 brought various cold regions research projects





Above: A CRREL Student Temporary Employment Program (STEP) intern prepares an ice core drill at Summit, Greenland. The laboratory employs students through a variety of programs that include internships, temporary employment, and apprenticeships.

Below: Posing for a photo at 1am at McMurdo Station, Antarctica, CRREL researchers celebrate the completion of a long night's work in December.



under one roof. That roof was built in Hanover.w ith its focus on cold, crrel has unique and specialized facilities. The massive Ice engineering Facility has no peer; with a test basin, flume, and ice hydraulics room, the impacts of ice on ships, shorelines, bridges, locks, and seemingly anything else can be tested. In the Frost e ffects r esearch Facility (Fer F), soil, pavement, and other substances can be frozen-cooled to -35°c -and thawed. The cold rooms allow long-term storage of frozen objects, like the ice core, and also space for environmentally controlled experiments at low temperatures. c hemistry, asphalt, and soil microbiology laboratories, a GIS center, and soil test sites are also among crrel 's Hanover facilities.

o ne of crrel 's many engineering success stories is cold temperature concrete; it earned a vice Presidential a ward. c oncrete has been used in construction since ancient times: r oman bridges, aqueducts, and the dome of the Pantheon are among its notable early applications. w hile this mix of crushed stone, cement, and water can harden to astounding strength, laying



CRREL researchers participate with various other agency researchers on the ice in the Chukchi Sea working from the US Coast Guard Cutter Healy. This field experiment is part of the NASA-sponsored ICESCAPE (Impacts of Climate Change on the Ecosystems and Chemistry of the Arctic Pacific Environment), a multiyear program.

it is tricky, especially at temperatures where water is going to freeze. When building with concrete in winter or cold climates, construction typically requires a massive enclosure and plenty of heat to keep it warm while it is poured and as it sets. With years of research and testing, CRREL has developed mixtures for cold-weather concrete. These mixtures vastly reduce construction costs.

STUDYING CLIMATE CHANGE

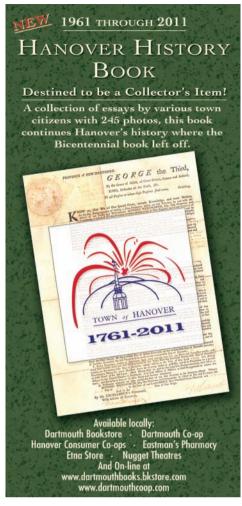
CRREL is a leader in the scientific study of climate change. With satellite data, glacier and polar ice sheet measurements, and those data-rich ice cores, CRREL researchers including Jackie Richter-Menge are working to understand past and present climate changes to improve the science of predicting future climates. Analyzing the ice core data, correlations between temperature changes and CO2 in the atmosphere are evident-"Solid evidence that there is a big connection between temperature and CO2," notes Richter-Menge.

With temperature and CO2 now at high levels, the Arctic ice sheet is changing. This change has the potential to affect shipping, trade, ecosystems, and security. Unlike Antarctica, no international treaty governs the Arctic ice cap, but eight countries are neighbors to it.

"Eight countries are looking at this as a research-rich area," says Richter-Menge. "This is huge."

In 2011 CRREL celebrated a half century of history, including a summer open house attended by about 800 people. For CRREL's first 40 years, the complex was more accessible to the public for tours and events, but post-9/11 security concerns forced it to shut its gates. Even so, CRREL is involved in the community. Its scientists and researchers work with local educational groups and organizations. The CRREL Science and Engineering program provides opportunities for high school science students and area teachers. Polar expeditions, scientific studies, and reports of fascinating work including the concrete and climate change projects at CRREL are accessible through the center's detailed website, www.crrel.usace.army.mil.

Mary Gow holds the middle place in a family with three generations of women writers. Best known for her award-winning history of science books for middle school students, she is also a regular contributor to regional magazines. Her latest book, The Great Thinker: Aristotle and the Foundations of Science, was released in September 2010. She lives in Warren, Vermont.





We Love **HAVE PLENTY ON HAND** THIS HOLIDAY SEASON

BY SUSAN W. NYE

The olive tree is surely the richest gift of heaven.

-Thomas Jefferson

life goes into overdrive. With dinners and cocktail parties to host and attend, the offi ce party to survive, and a long list of gifts to track down, you might wonder if there are enough hours in the day. It's time to fi nd a shortcut or two to help you through the holidays. Whether for nibbling or gifting, make sure you have plenty of olives on hand over the busy holiday season.



FROM THE BALMY MEDITERRANEAN TO FROSTY NEW HAMPSHIRE

Olives? Yes, olives. Found throughout the hot, dry, windblown coast of the Mediterranean, olives will bring a bit of warmth and sunshine-and a smile—to a chilly Upper Valley evening. From pale, golden green to midnight black, olives come in a variety of colors, shapes, and sizes. They'll brighten up your cocktail hour with a little color and zing. Olives are perfect when the neighbors stop by for just a minute and end up staying for a glass of wine. A bowl of marinated olives or a tasty tapenade and a chunk of Parmigiano-Reggiano cheese are all you need to create a warm welcome. Ed Howes, a buyer at The Coop Food Stores, recommends keeping plenty of olives on hand for the holidays. "Olives are very versatile and everyone loves them. With so many great varieties and flavors, they are a nice complement to salami and cheese on a small antipasto platter. People look for them, and olives are always a welcome addition to a holiday buffet table."

Then again, why not stir things up with a pitcher of Dirty Martinis? They'll make a great addition to your annual



Olives are perfect when the neighbors stop by for just a minute and end up staying for a glass of wine.

holiday bash. James Bond may have taken his shaken-not-stirred martinis with a twist, but olive aficionados know there is nothing like a Dirty Martini.

A GIFT OF GOOD HEALTH

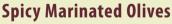
Finally, when you need yet another small token or gift of appreciation, look no further than olives or maybe a gorgeous olive oil. They won't solve all your gift-

> giving problems, but a jar of spicy marinated olives comes in handy when you need a last minute host or hostess gift. Need something for the Yankee Swap? Homemade

tapenade or a bottle of beautiful extravirgin olive oil is just the thing.

Long touted by nutritionists as a heart-healthy choice, olive oil is a great addition to any kitchen and a welcome gift. Olive oil comes in three basic grades, extra-virgin, virgin, and pure. Both extra-virgin and virgin olive oils are from the olives' first pressing and come in many variations like fine and very fine. An artisanal extra-virgin olive oil is a wonderful gift and a great alternative to the tried-and-true but hardly original bottle of wine that many guests bring to a party, especially if your host is an avid cook!

(Continued on page 65)



Double or triple the recipe, and pop the olives into old-fashioned Mason jars. Bring a jar along to holiday parties; they make great gifts

Makes about 1 quart

About 4 cups olives, a nice mix of your favorite varieties, drained Zest and juice of 1 lemon

- 2 Tbsp dry white wine
- 4 cloves garlic, slivered
- ½ tsp dried thyme
- 1 bay leaf

- ½ tsp red pepper flakes (or to taste) Freshly ground pepper to taste Extra-virgin olive oil
- 1. Combine all the ingredients except the olive oil in a mediumsized bowl and toss to combine. Transfer the olives to a clean, widemouth jar. Add enough olive oil to cover the olives.
- 2. Store in the refrigerator, turning occasionally, for at least 24 hours before serving. Use a slotted spoon to remove the olives from the jar.

The olives will keep for a month or more in the refrigerator.





Thinking of making tapenade for all your friends and family but daunted by the pits?

ere are some easy tips for pitting a pound of olives in minutes.

Many chefs use a large knife to make pitting olives easy. Place the flat side of the knife on top of the olives and tap the knife with your fist to split the olives and slip out the pits.

I prefer to use a meat mallet. Give the olives a good tap with the mallet to crack them. Slip the pits out of the cracked olives.

Don't have a meat mallet? Take a can—whatever you find in your cupboard that fits easily in your hand and has a little weight behind it. Carefully clean the lid, and then lightly crush the olives with the can and slip out the pits.

Tapenade

Traditionally made with Niçoise olives, keep a jar of tapenade on hand throughout the holidays. It's great for parties, planned and impromptu. Make up a big batch, and pack it into four-ounce jelly jars for host and hostess gifts and stocking stuffers.

Makes about 1 cup

8 oz Niçoise or your favorite oil-cured black olives, pitted Grated zest and juice of ½ lemon About 1 Tbsp extra-virgin olive oil

2-3 Tbsp dry white wine

3 cloves garlic

1 tsp anchovy paste

1 Tbsp capers

½ tsp dried herbes de Provence or thyme

½ tsp hot pepper flakes or to taste

- 1. Put all ingredients in a small food processor. Process until the ingredients are well combined and form a fine paste.
- 2. Transfer to a container and store in the refrigerator for at least 4 hours or overnight to mix and meld the flavors before using.
- 3. Serve with crackers, bread, or raw vegetables. It also makes a great spread for sandwiches, or dab small spoonfuls on pizza.

The tapenade will keep for a month or more in the refrigerator.







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So Many Varieties... What to Choose?

Arbequina: These small, dark-brown Spanish olives have a unique nuttiness. Marinate them in olive oil with a touch of citrus for a great snack.

Castelvetrano: Their bright green color is so vivid it almost seems unnatural. These Italian olives have a mild, buttery

Cerignola: Large Italian olives, cerignolas come in green and black. The ripe black olives are softer, sweeter, and easier to pit.

Gaeta: These small brown olives can be hard to pit, but the nutty flavor is worth the effort.

Kalamata: Add them to salads, pastas, pizzas, or any recipe calling for black olives. These plump, purple Greek olives are a popular choice.

Nicoise: You'll find them in tapenade and salad Niçoise. Grown in southern France, these small purple olives are chewy and

Oil-Cured: These wrinkled black olives have a meaty, chewy texture and are often very salty. They make a wonderfully rich and dark tapenade.

Queen: These oversized green olives from Spain are often pitted and stuffed with pimento, almonds, or garlic. Their tart flavor is excellent in martinis.

Sicilian: These green olives are wonderful in a marinade of herbs and spices. They have a tart flavor and make a great snack. Sicilian olives are a good choice for recipes calling for green olives.

Manzanilla: You can find these mild Spanish olives in every supermarket (and in many a martini).

Picholine: These tiny olives from the south of France have a tangy, fruity flavor.





While you're at it, you might want to pair the olive oil with some really good vinegar. You can find wonderful, aged balsamic vinegars from the north of Italy, or turn to France for artisanal champagne or herb-infused vinegars. Ed Howes suggests, "Fine, aged balsamic vinegar is the perfect gift for the enthusiastic home chefs on your list. An aged balsamic is thick and syrupy, almost like molasses. The flavor is wonderfully complex, pungent, and sweet but not cloying. Great for finishing a dish, try drizzling it on pears or strawberries, meat, or cheeses. Just a little will do it."

As we head into the holiday season, make sure you stock up on plenty of olives, oils, and vinegars. Bon appétit and joyeuses fêtes!

You can find wonderful olives, olive oils, and vinegars at:

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Writer and chef Susan Nye lives in New Hampshire. She writes for magazines and newspapers throughout New England and shares stories and recipes on her blog, Around the Table, at www.susannye.wordpress.com.





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PHOTOS BY MEDORA HEBERT



Home away from home

THE CHILD CARE CENTER IN NORWICH CELEBRATES 40 YEARS

At fi rst glance, the Child Care Center in Norwich (CCCN) looks more like a family residence than an institution. The big, red, rambling A-frame on Montshire Road was, in fact, a home a decade before the not-for-profit organization purchased it in 1971. And the school is still a home, after all, to 75 children, ages six weeks to six years, as well as 50 elementary school

students enrolled in the afterschool program at Marion Cross Elementary School in Norwich.

Kristin Bornholdt Collins, whose daughter Lyra, now six, attended CCCN for four years and whose younger daughter



Right: Theo Karon, Shota Tanaka, and friends on the trike track.

Inset: Children on the wooden trike track in the 1970s.





Above: Blue Room teacher Krista Minard with Dahlia Fuld and Wyatt Daigle. Right inset: Late 1970s group photo on the playground.

Beatrix, three, is currently enrolled, says her family was interested in the school because of its location, space, and availability. "We live in Hanover, but we can just roll down the hill, across the bridge, and into the CCCN three minutes away. We are always a little amused to think we spend our day in New Hampshire while Beatrix is in Vermont. When we asked around to find out what people were saying about the center, it was always an enthusiastic endorsement, confirming our first impressions."

A CHILD-CENTERED CURRICULUM

The school employs a developmentally appropriate program, says CCCN's Executive Director Allison Colburn: "Instead of saying 'all three-year-olds are doing this, or all four-year-olds should



Red Roomer Cecilia Critchfield.



Green Roomer Graham Kitchin.

be doing that,' the teachers get to know each individual child." Such a tailor-made curriculum can look quite different from year to year.

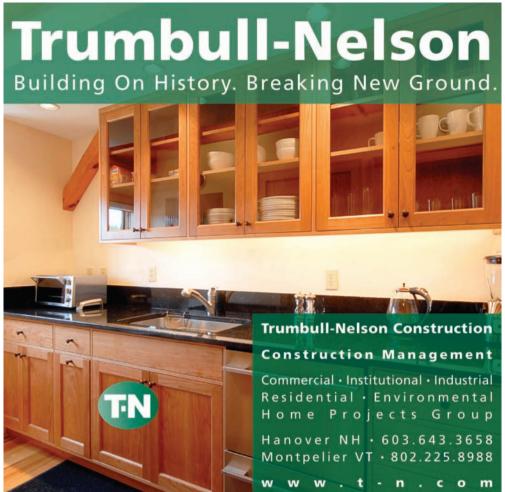
Collins says Beatrix, who is currently enrolled in the Orange Room for ages two and three, "loves to paint, do puzzles, bake, help plant flowers, feed birds, and read stories. The curriculum is fluid and guided by what the children are interested in, or what the seasons have to offer. There is a lot of emphasis on the natural world, including opportunities to go apple, blueberry, strawberry picking, and so forth, then to make something with what they've picked."

Students also enjoy the center's expansive playgrounds, as well as the trails that lead through the woods to the Montshire Museum of Science, where classes often walk to take advantage of the Upper Valley resource.

A DEVOTED STAFF

Two teachers as a team lead most classes. The majority of staff members hold a bachelor's degree in early childhood education or a related field. while the rest have either associate degrees or extensive training through professional development.

There is remarkably little staff turnover. While the typical rate of turnover in the early childhood education field is 40 percent per year, the staff at CCCN stay an average of nine years. There are a number of employees, including teacher Karen Burdette, who



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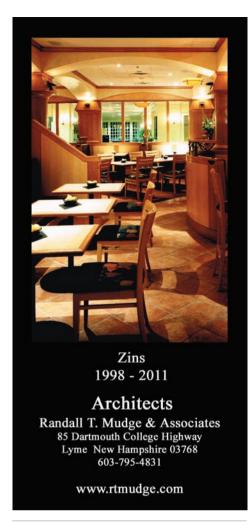


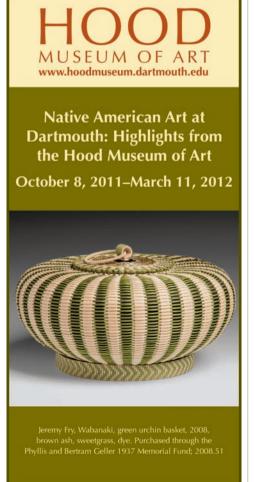


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COMMUNITY







Jodie Carroll, teacher; Allison Colburn, executive director; and Brystol Rayno, teacher.

have taught at CCCN for more than 20 years.

"It's those moments when the kids just 'get' what you're talking about—there are just so many things that they discover—and that's what keeps me wanting to come back," Burdette says. "I like the age group here, and I feel I can contribute so much. The first five years are so important."

DIVERSITY ENRICHES THE EXPERIENCE

CCCN's students hail from throughout the Upper Valley. Part of the center's mission is to serve families from different economic backgrounds and from a diverse geographic area. The school offers a sliding-fee scale based on gross family income, as well as a scholarship program. "We think it's important to be diverse," says Colburn, "because it provides a richer experience for all the children. In addition, we think we provide a good, high-quality program, and we want it to be available to any Upper Valley family."

She concedes that despite its inroads in affordable child care for those who need it, the center still struggles to provide an easy solution for middle-income families. "I think that, unfortunately, we are best able to serve families in the higher-income categories and the lowest income categories. It's the people in the middle who are struggling to afford



Nursery teacher Caitlin Godfrey with Emmett Milliken.



Blue Roomers Ava Moskow, Gavin Munson, and Eliose Allen.

us and yet don't qualify for scholarships—that's something we discuss every year at budget time. We look at our tuition-cost ranges and figure out how to be most affordable and still

Ask the Right Questions

Here are some important questions to ask when you visit child-care programs and home-care providers.

- 1. What are your hours and what schedule options do you offer?
- 2. Is this center (or home-based program) a licensed facility? Is it accredited? If so, by what organization?
- 3. What is the staff-to-child ratio in my child's age group? How long have the teachers in my child's class been at this center? How frequently does this center experience staff turnover?
- 4. What kind of education and training do the staff have? Do they have ongoing staff development opportunities?
- **5.** Are staff members trained in CPR and first aid?
- 6. What is the curriculum philosophy at this center?
- 7. How is discipline handled?
- **8.** When is the center closed? Do I need to pay for the days that my child is away on vacation or home sick?
- **9.** Are there opportunities to meet with my child's teacher?
- **10.** May I visit my child's classroom anytime that I wish?
- 11. What are the tuition costs and how is payment handled?
- 12. What happens if I am late picking up my child?

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COMMUNITY_



Orange Roomers bird watching.

pay our staff a reasonable wage and cover their health insurance."

WORTH THE WAIT

KOREAN, CHINESE, GERMAN, SPANISH, ZULL

Another issue this otherwise unique center shares with most child-care centers in the United States is availability. CCCN's longest waiting lists are for the infant nursery and the after-school program. "Sometimes people never get in while their children are nursery age because we only have eight spots in our nursery at any point in time. We might have 20 people on the waiting list," Colburn says.

Collins considers her family lucky. "We really appreciate the friendly, supportive, fun atmosphere. The teachers are truly dedicated and seem to enjoy their jobs and work environment, which I think says a lot about the place. As a parent, it is also certainly reassuring when it comes to the difficult decision of handing your kids over to someone else's care for the day. These are professionals with a lot of experience. It is a gem of a place, and we are so fortunate to have found it at the right time in our lives. The bottom line? My child comes home happy. What more could we ask?"

The Child Care Center in Norwich
75 Montshire Road
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(802) 649-1403
www.childcarenorwich.org

BY KAREN WAHRENBERGER PHOTOS BY SCOTT ACHS

Eastman's SERVICE AND SMILES

The narrow, unassuming storefront on Main Street with the historical "Eastman's Pharmacy" sign hasn't changed much over the years, and neither has the tradition of service within, so it's an extra treat to discover that the space now also holds the downtown's best collection of quality toys for young children. The current owners, Mark and Melissa Knight, are proud of both the new additions to the shop and of the fact that they have upheld the business philosophy of the original Eastman's that opened 73 years ago in Hanover. Mark Knight grins as he offers an example of how their independent pharmacy operates. "Lisa, the hot-dog lady, called up the other day and asked for some 'New Skin' (a liquid bandage). She said, 'Hey, can you run me one over?' and I walked down the street and brought it to her."

SPECIALIZED SERVICES

The Knights pride themselves on individualized service at Eastman's. If an infirm customer cannot make it into the shop, they provide free local delivery. They also deliver to many customers in area assisted-living homes, such as Wheelock Terrace and Harvest Hill. In addition, they offer delivery of comfort kits to those







Top: A 4-foot giraffe delights children. Above: 4711 Cologne is popular with many customers.

Left: Owners Mark and Melissa Knight.





GOOD NEIGHBORS



Sandy prepares a compounded prescription.

providing hospice services in the Upper Valley.

"Specialized services and products are our niche," Mark explains. The family-run pharmacy—Mark's brother, Ryan, works there as well—includes other unique services, such as a process called "compounding," which is done by Melissa and her mother, Sandy. Compounding is making medicine patient specific, often for pediatric medications and even veterinary ones.

Melissa Knight, the pharmacist, ex-

plains that they also fill their customers' weekly medicine-tray planners for a reasonable monthly fee, a service that brings peace of mind to relatives of those with poor eyesight, fine-motor challenges, or mild dementia.

AN IMPRESSIVE SELECTION

Besides prescription medicines, Eastman's carries a wide variety of personal care products, including everything from toothpaste and POH no-wax floss to special braces and canes. Customers



Large selection of Carthartic greeting cards.

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Some of the compounding display bottles.

are delighted to find mouth guards for those who play sports and "Tray Guard," the new, locally invented product to hygienically cover airplane seat trays. Eastman's also offers a selection of reading glasses, sunglasses, and New Hampshire souvenirs and magnets to please the tourist crowd. Hikers are grateful to find Tick Twisters and blister bandages. All the other major categories of items that you expect to find are available, too, such as skin care, feminine products, over-the-counter cold and flu remedies, and razors. Even though a large variety of products is on display, the cozy store carries fewer boxes of each product than larger stores do. That makes Eastman's the perfect place to shop when you're in a hurry—it takes only seconds to move from one section of products to the next—no traipsing through large departments and long aisles to fill your list.

Mark Knight, referred to as "the ordering specialist" by the family, likes to cater to individual requests. If customers come in looking for something he doesn't carry, he is willing to special order it, and he always mulls over the idea of carrying the item permanently. He cheerfully adds that if he doesn't have it, he'll tell people where in town they might find it. However,

Lang * McLaughry * Spera



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GOOD NEIGHBORS



The Upper Valley's largest selection of Melissa & Doug toys.

he also tries to carry things that people "can't get anywhere else." He knows that chain stores have to put on their shelves "what corporate tells them to," but he prefers to carry what individuals in the community want and need. He carries two brands of greeting cards, but not the well-known national brands. Knight carries Cardthartic greeting cards, which are simple, poignant, and cost only \$2.95 and Cool Funny Cards—eclectic cards for those with a good sense of humor and a funny bone.

Eastman's also carries the Caswell-Massey line of specialty soaps and fragrances, which make perfect holiday gifts, and Knight plans to stock the Spenco footcare line, as well as several other surprises he won't reveal just yet.

HIGH-QUALITY TOYS

But the biggest surprise when you enter the store has to be the growing array of items for children. One of the only places to buy well-made toys for young children in Hanover, Eastman's carries all manner of Melissa & Doug toys. The Knights started carrying the line after buying their son a wooden firehouse in 2007. They noticed that even after being thoroughly loved by their child, it was "still in awesome shape." So they started carrying a small 12-foot section of fire-



A kids' shopping cart holds art supplies.

houses, princess castles, barns, and other wooden toys, such as blocks and puzzles.

Now the toy section has grown to nearly half of the store, and eager parents and grandparents can find all manner of Melissa & Doug arts and crafts; baby toys, such as a wooden Noah's Ark Shape Sorter; play-food items and a fruit stand; costumes for ages two to six; and a wall of pink boxes with "Mine to Love" dolls and accessories. Along the top shelves of the store, life-sized stuffed dogs of distinctive breeding wait to be adopted and taken home. A giraffe the





A large display of reading glasses.

height of a four-year-old watches out the window as people walk along Main Street. Four-square balls, bubble toys, and children's flashlights in every neon color make your decision-making process even more enjoyable.

Some of the most popular children's gift items at Eastman's are the ride-on "trunki" suitcases. Trunkis are luggage with wheels that give young travelers an animal ride-on toy with a pull cord to carry them and their gear from gate to gate at the airport (and a fun seat while everyone else stands in line).

Personalize your child's room with a door sign, and keep them entertained in the car with portable games.

Fantastic toys notwithstanding, returning visitors to Hanover often comment to Mark and Melissa that they are grateful to find the historic Eastman's still in town. The original Eastman's, started by Grant Eastman in 1938 and later run by his son Roger, has been in a few locations on Main Street over the years. When Roger Eastman passed away suddenly, Ed Gherardi, a pharmacist who had worked for him, ran the store from the 1970s until 2005, when he mentioned to his substitute pharmacist, Melissa Knight, that he was thinking of selling the business.

After six years at Eastman's, Melissa and Mark are both feeling positive about the specialized and individualized direction they have maintained for the business, and the interesting combination of toy store and pharmacy that has evolved around them. Health care, "which is usually pretty serious," Mark notes, blends in wonderful ways with all the toys, "which are guaranteed to bring a smile."

Eastman's Pharmacy 22 South Main Street







BY MARK AIKEN



CHANGING HOW SKIING IS TAUGHT

What do the best ski instructors in America do when they want instruction and coaching? Karin Spencer of Minneapolis, Minnesota, has taught plenty of ski lessons in her time. An instructor since 1995, she serves as an examiner for the Central Division of the Professional Ski Instructors of America (PSIA), the credentialing association for American Alpine instructors. Although Spencer is a highly respected skiing authority, she knows where to go for feedback on her own skiing. She looks no farther than Thornton, New Hampshire, and Jeb Boyd.

An instructor for 27 years, Boyd served as Loon Mountain's ski school director for fi ve years before branching out to found his own ski instruction and consulting business. He is in his second term as a member of the PSIA Alpine National Team, a distinction that establishes him as one of the top skiing pros in the country.

BEST IN THE NATION

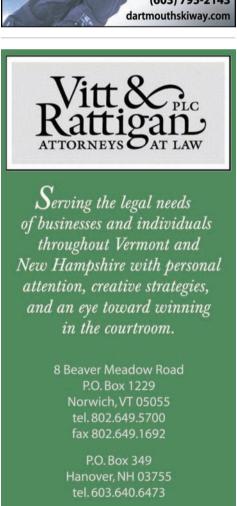
Most ski schools in the United States are members of PSIA. Within these schools, most instructors who continue to teach for any length of time become PSIA members and work to attain various levels of certification. The more advanced the certification level, the more rigorous, demanding, and difficult is the process.

At the very top of the PSIA chain are four national teams, one for each discipline: Alpine, snowboard, Nordic, and adaptive. Prior to the national-team selections, each of the nine divisions across PSIA holds tryouts to select the best candidates. These candidates gather every four years for an intensive, weeklong tryout, which took place most recently in Mammoth, California, in 2008. There, examiners evaluated Boyd and his fellow candidates on their teaching performance and











Boyd consults with resort businesses to help them better meet quests' needs.

their knowledge, as well as their skiing abilities in all conditions, some of which were steep, icy, and downright dangerous, even for these pros.

Of the 31,000 PSIA members, Boyd was one of 16 members selected to the national team. It was the second time he had been chosen, and he plans to vie for a third term this March. Meanwhile, he sees the team as having important work to do. "We're helping the divisions come together in terms of national standards," he says. "The goal is to bring better consistency to ski lessons across the country."

THE REALITIES OF TEACHING SKIING

When Boyd started teaching people to ski, he had never heard of PSIA or the national team. He began instructing at Mount Pleasant in northwestern Pennsylvania as a college freshman. During this first year, he attended a PSIA clinic led by Peter Stransky, who later served as ski school director at Dartmouth Skiway.

"To see a guy who was a professional and could conduct an event like he did was eye-opening," says Boyd. "Here was a guy who skied for his job." That realization became a game changer for Boyd, who never missed a day on the hill. He



Boyd uses video analysis to provide feedback and instruction to skiers.

continued instructing and progressing through the PSIA certification levels while he earned his bachelor's degree in Business Administration at Edinboro University. Despite his degree, Boyd followed the skiing track out of college, earning full instructor certification and moving to New Hampshire to teach at Loon Mountain, where he worked for 18 years.

Early in his career as an instructor, Boyd faced one of the realities of the snow-sports profession—winter lasts only half the year. "Snow skiing is great," he says. "But I'm also passionate about waterskiing." It is no surprise, then, that while his winter months center around

www.vittrattigan.com

snow, the focus of his summer occupation is water. He began working at the Whale's Tale Waterpark in Lincoln, where he still serves as general manager.

ON THE CUTTING EDGE

When he left Loon Mountain, Boyd opened Arc2Arc, his own training and consulting firm. To make use of his business degree and his management experience at Loon and the Whale's Tale, Boyd has made one aspect of Arc2Arc's mission to provide consulting support to resort businesses.

The other side of Arc2Arc is providing training and instruction for experts. "We're looking at the aficionado," says Boyd, "the high-end skier who is really into it." He offers flexible arrangements for private instruction, with half-day or full-day sessions. Obviously, the instruction he provides is national-team caliber, but that's not what makes his program cutting edge.

Boyd is a strong believer in the use of video as an instructional tool, as are most of his students once they've had the opportunity to see him analyze and dissect their moves. "Until you see yourself, it's hard to know exactly what you're actually doing," says Karin Spencer.

While the use of video isn't exactly widespread, plenty of instructors and coaches use it. What separates Boyd is his use of video technology and the Internet. Students can have a friend video them—even using a cell phone and e-mail or text a 20-to-30-second clip to Boyd, who will watch it in his training lab.

"He sends back my image with his voice-over as my image moves," says Spencer. "He brings up another image on a split screen to show what the ideal looks like. Then he suggests drills for me to work on to achieve my goals, with videos of people doing the same drills." These virtual ski lessons are great for people anywhere in the world-straight from Thornton, New Hampshire. "I did this at the end of last season," says Spencer. "Knowing



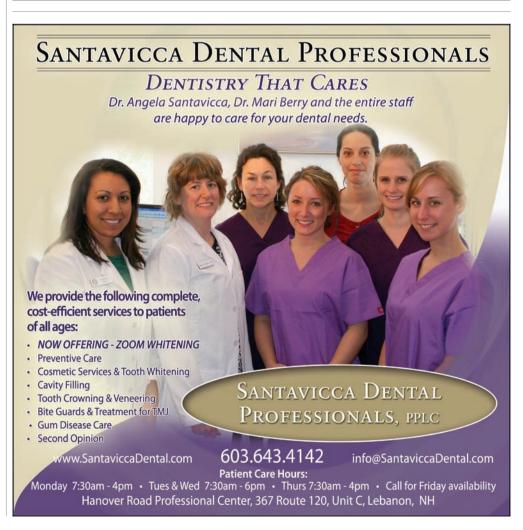
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ACTIVE LIFE



Boyd with the Chinese National Team.

how valuable it is, I plan to do it at the beginning and end of this season, too, so I can track my progress."

While posting video online is nothing earth-shattering, Boyd and his team at Arc2Arc are the only ones in the ski industry providing feedback and instruction in this way. The idea was something Boyd planned to develop over time. "It was a project for my future that could develop at a slow pace," he says. "[But] word got out and demand grew instantly, so now I'm busier than ever."

Fortunately for Boyd, he has help. In 2008, his brother Matt made the PSIA national team, making them the first siblings to make the team together. Like Jeb, Matt worked at Loon for years and worked summers at the Whale's Tale. He serves as vice president of Arc2Arc.

Jeb Boyd has been teaching skiing in the White Mountains for over two decades. With his involvement in PSIA's Alpine National Team, he's having an impact on the way skiing is taught in America. Skiing history is deeply rooted in New Hampshire, and Boyd, along with his brother Matt and an elite team of instructors at Arc2Arc, is creating a picture of what teaching skiing will look like in the 21st century.









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Over 350 people have joined the hundreds who give time in volunteering at the Haven. At the same time - the numbers of those who need food, clothing, shelter and help problem solving during Irene recovery - grow every day.

Please join us as part of the solution.

Please make an ANNUAL FUND or PLANNED GIFT this holiday season!

CONSIDER A SIMPLE IRA

If you want a plan that encourages employees to save for retirement, a SIMPLE IRA might be appropriate. In order to select this plan, you must have 100 or fewer eligible employees who earned \$5,000 or more in compensation in the preceding year and have no other employer-sponsored retirement plans to which contributions were made or accrued during that calendar year. There are no annual IRS filings or complex paperwork, and employer contributions are tax deductible for your business. The plan encourages employees to save for retirement through payroll deductions; contributions are immediately 100 percent vested.

The maximum salary deferral limit to a SIMPLE IRA plan for 2011 cannot exceed \$11,500. If an employee is age 50 or older before December 31, then an additional catch-up contribution of \$2,500 is permitted. Each year the employer must decide to do either a matching contribution (the lesser of the employee's salary deferral or 3 percent of the employee's compensation) or non-matching contribution of 2 percent of an employee's compensation (limited to \$245,000 for 2011). All participants in the plan must be notified of the employer's decision.

DEFINED-BENEFIT PENSION PLAN

This type of plan helps build savings quickly. It generally produces a much larger tax-deductible contribution for your business than a defined-contribution plan; however, annual employer contributions are mandatory since each participant is promised a monthly benefit at retirement age. Since this plan is more complex to administer, the services of an enrolled actuary are required. All plan assets must be held in a pool, and your employees cannot direct their investments.

Certain factors affect an employer's contribution for a plan, such as current value of the plan assets, the ages of employees, date of hire, and compensation. A participating employee with a large projected benefit and only a few years until normal retirement age generates a large contribution because there is little time to accumulate the necessary value. The maximum annual benefit at retirement is the lesser of 100 percent of the employee's compensation or \$195,000 per year for 2011 (indexed for inflation).

THE 401(k)

This plan may be right for your company if you want to motivate your emplovees to save toward retirement and give them a way to share in the firm's profitability; 401(k) plans are bestsuited to companies seeking flexible contribution methods.

When choosing this plan type, keep in mind that the employee and employer have the ability to make contributions. The maximum salary deferral limit for a 401(k) plan for 2011 is \$16,500. If an employee is age 50 or older before December 31, then an additional catch-up contribution of \$5,500 is permitted. The maximum amount you, as the employer, can contribute is 25 percent of the eligible employee's total compensation (capped at \$245,000 for 2011). Individual allocations for each employee cannot exceed the lesser of 100 percent of compensation or \$49,000. The allocation of employer profit-sharing contributions can be skewed to favor older employees, if using age-weighted and new comparability features. Generally, IRS Forms 5500 and 5500-EZ (along with applicable schedules) must be filed each year.

Once you have reviewed your business's goals and objectives, you should check with your financial advisor to evaluate the best retirement plan option for your financial situation.

Wells Fargo Advisors does not provide legal or tax advice. Be sure to consult with your tax and legal advisors before taking any action that could have tax consequences.

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THE HOOD MUSEUM OF ART @ DARTMOUTH COLLEGE

hoodmuseum.dartmouth.edu

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

WINTER EXHIBITIONS

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

Ongoing

José Clemente Orozco: The Epic of American Civilization Ongoing

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

Mateo Romero: The Dartmouth Pow-Wow Suite Through January 15

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

Ancient Art on Loan from Yale **University Art Gallery** Through June

WINTER EVENTS

January 24

Lunchtime Gallery Talk: The Eye of the Beholder: Using Native American Art in a Native American **Studies Classroom**

Second-floor galleries, 12:30pm

January 25

Lecture: Making Math Out of



Artist unknown, Dakota (Eastern Sioux), vest, about 1880, Native-tanned hide, cotton fabric, porcupine quills, ribbon, glass beads, aniline dye, ink, sinew, and thread. Gift of Stephen A. Lister, Class of 1963; 2008.82

Art: The New Science of Visual Stylometry

Loew Auditorium, 5:30pm

January 30, February 6 & 20 Member Course: Native American Art at Dartmouth

This three-week course exclusively for members will explore Dartmouth's diverse historic and contemporary Native American collections. It will include behind-the-scenes introductions to the collection, conservation, and interpretation of these art objects. Space is limited. The

cost is \$125 per person.

To register: (603) 646-9660, hoodmembership@dartmouth.edu Second-floor galleries, 3:30–5pm

February 2

Great Issues Lecture: Mariët Westermann, Vice President, Andrew W. Mellon Foundation, and Former Provost and Chief Academic Officer of New York University Abu Dhabi

Haldeman Center, Kreindler Auditorium, Room 041, 4:30pm



Bob Haozous, Chiricahua Apache/Diné (Navajo), Apache Pull-Toy,1988, painted steel. Purchased through the Joseph B. Obering '56 Fund; S.989.17

February 7 Lunchtime Gallery Talk: Egyptian Art at Dartmouth First-floor galleries, 12:30pm

February 13

First Angela Rosenthal Distinguished Lecture: Making Trouble with the Guerrilla Girls

Info: Department of Art History, (603) 646-2306 105 Dartmouth Hall, 4pm

February 14

Lunchtime Gallery Talk: Native American Art at Dartmouth: **Building a Collection**

Second-floor galleries, 12:30pm

February 15

Lecture: Reflections on Dartmouth, Indians, and Art Reception to follow in Kim Gallery. Loew Auditorium, 4:30pm

February 29

Book Discussion and Spotlight Tour: Cleopatra: A Life

In conjunction with Egyptian Antiquities at Dartmouth: Highlights from the Hood Museum of Art, Howe Library and the Hood Museum of Art will hold a book discussion on Stacy Schiff's celebrated biography Cleopatra: A Life. There will also be a spotlight tour of the exhibition.

Preregister with Howe Library after February 8: (603) 643-4120 First-floor galleries, 6pm



Nampeyo, Hopi, Hano Pueblo, seed jar in Sikyatki Revival Style, about 1900-1910, earthenware painted with colored slips and burnished. Gift of Mr. and Mrs. George H. Browne: 42.12.8107

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HOPKINS CENTER EVENTS @ DARTMOUTH COLLEGE

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

DECEMBER

3 & 4

The Met Opera: Rodelinda Spaulding Auditorium, 12:30pm

10 & January 8

The Met Opera: Faust

Loew Auditorium, 1pm



December 3 Goodnight Moon & The Runaway Bunny

A double bill of Margaret Wise Brown's and Clement Hurd's beloved bedtime classics.

The Moore Theater, 3pm



December 1 **Collaborators**

The play centers on an imaginary encounter between Joseph Stalin and the playwright Mikhail Bulgakov.

Loew Auditorium, 7pm

15-18

The Christmas Revels

Travel with the multigenerational cast to England during the reign of Queen Elizabeth I, as the Queen goes visiting in the countryside on the eve of the winter solstice.

Spaulding Auditorium, 15 & 16, 7pm; 17, 2 & 7pm; 18, 1 & 5pm

JANUARY

David Finckel, Wu Han & Philip Setzer Trio

Wu Han joins husband David Finckel and Philip Setzer for an evening devoted to Felix Mendelssohn.

Spaulding Auditorium, 7pm

6 & 7

Baby Universe

In this funny and poignant eco-fable, Earth is disgusted with people, so the remaining planets try to birth a "baby" universe to help humans in their race against time.

The Moore Theater, 8pm

De Temps Antan

With tight-knit vocal harmonies, fiddle, accordion, bouzouki, harmonica, guitar, and les pieds (seated clogging), these former leaders of the worldrenowned La Bottine Souriante offer a captivating evening of music.

Spaulding Auditorium, 8pm

10

Sally Pinkas, Piano, Jan Muller-Szeraws, Cello & Saul Bitran, Violin

Spaulding Auditorium, 7pm

13 & 14

Everett Dance Theatre

Drawing inspiration from current neuroscience research and a two-year residency with young disabled people at New Hampshire's Crotched Mountain School, Everett Dance Theatre explores the brain's beauty.

The Moore Theater, 8pm

17 & 18

Call Mr. Robeson

In his tautly paced play, Nigerian-born British actor and singer Tayo Aluko delivers "an admirable introduction to a great pioneering performer" (The Guardian).

Warner Bentley Theater, 7pm

21 & 22

The Met Opera: The Enchanted Island

21, Loew Auditorium, 1pm; 22, Spaulding Auditorium, 1pm

21

HopStop Family Series: Tanglewood Marionettes: The Dragon King

Welcome the Chinese New Year—Year of the Dragon—by joining these imaginative puppeteers on a trek through an underwater fantasy to find the Dragon King. Alumni Hall, 11am

22

Chamberworks

Rollins Chapel, 2pm

27

Wu Man, Pipa

Internationally recognized master of the lute-like pipa, Wu Man plays with astonishing fire and joy.

Spaulding Auditorium, 8pm

31

La Excelencia

Representing a new generation of hard-driving bands, these young men have won fans worldwide with their incendiary music representing life in the barrio.

Spaulding Auditorium, 7pm

FFBRUARY

4

Dartmouth College Glee Club

Spaulding Auditorium, 8pm

11

Barbary Coast Jazz Ensemble

Spaulding Auditorium, 8pm

11 & 12

The Met Opera: Götterdämmerung

11, Loew Auditorium, 12pm;

12, Spaulding Auditorium, 12pm

Dartmouth Theater Department: Hairspray

The bubbly Tony Award-winning musical tells the tale of Tracy Turnblad, a teen with a passion for dancing who quickly transforms from outsider to celebrity.

The Moore Theater, 17 & 18, 23 & 24, 8pm; 25, 2 & 8pm; 19 & 26, 2pm

18

World Music Percussion Ensemble

Spaulding Auditorium, 8pm



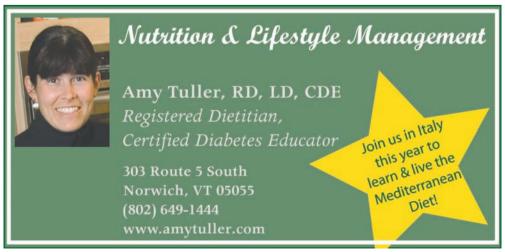
February 21 Hugh Masekela

Legendary South African trumpeter Hugh Masekela blends Afro-beat, funk, and jazz.

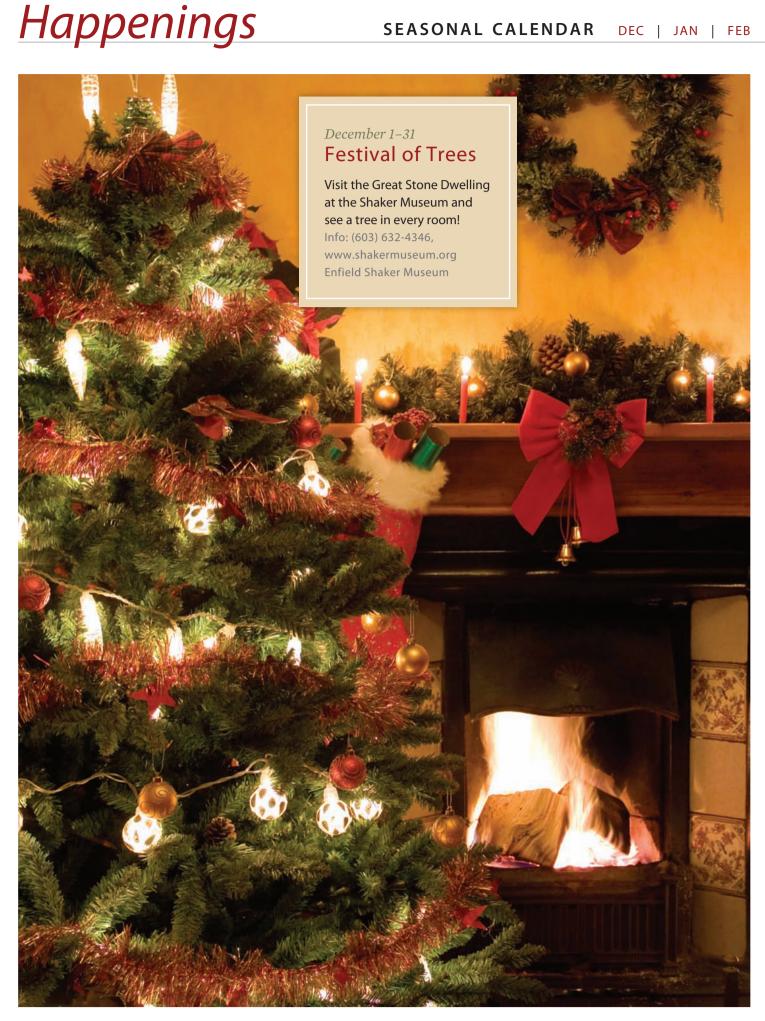
Spaulding Auditorium, 7pm











December 3

The Hanover Garden Club Holiday Sale

Unique holiday boxwood trees, decorations, jewelry, and delicious baked goods. Net proceeds support the summer town gardens and hanging baskets throughout the town.

Info: www.hanovergardenclub.org Black Community Center, 10am-2:30pm

December 7

Funny Side Up

Pulitzer Prize-winning cartoonist Jules Feiffer comments on—and acts out cartoons: politics, parenting, and the rise of miscommunication as an art form.

Info: www.norwichhistory.org Congregational Church, 7pm

December 8

Norwich Square's Holiday Festivities

Please join us for light refreshments, carols, and lots of good cheer. Come and meet Molly Stevens, who will be signing copies of her new cookbook, All About Roasting. Reeve Lindbergh will also be signing copies of her delightful picture book, Homer, the Library Cat.

Info: (802) 649-1114, www.norwichbookstore.com Norwich Bookstore, 4-8pm

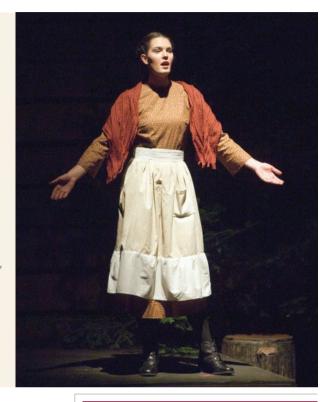
December 11

Susan Cooper: The Magic Maker: A Portrait of John Langstaff and His Revels

Susan Cooper, a friend and writer for the Revels, traces its roots through the rhythms of Revels' founder Jack Langstaff's life.

Info: (802) 649-1114. info@norwichbookstore.com, www.norwichbookstore.com Norwich Congregational Church, 4pm

Christmas Revels performer Suzannah Park. Photo by Thomas Ames, Jr.



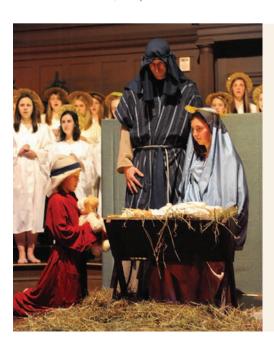
January 4

The History of the Vermont Landscape

Vermont historian and Hands on the Land author Jan Albers discusses some of the historical forces that have created the Vermont landscape.

Info: www.norwichhistory.org Congregational Church, 7pm

>>



December 18 95th Annual Christmas Mystery

Unchanged since its creation in 1917, the Christmas Mystery is a treasured community event. During the singing of "O Come All Ye Faithful," audience members are encouraged to bring new, wrapped gifts to the manger to be delivered to the Haven and Hannah House. Info: Robin Henry, (603) 643-1802, robin.b.henry@gmail.com Rollins Chapel at Dartmouth College, 4 & 5pm

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HAPPENINGS

January 7-8

Lake Morey Winter Weekend

Saturday: The Upper Valley Trails Alliance's annual Skate-a-thon fundraiser is held on the Lake Morev Skating Trail starting at the Lake Morey Resort. Sunday: The Winterfest is hosted at the Hulbert Outdoor Center with activities ranging from winter camping displays and cross-country ski loaners to storytelling, sledding, and local musicians.

Info: www.uvtrails.org

January 21

Taste of the Lake

Taste of the Lake is a progressive culinary competition along the Lake Morey Skating Trail.

Tickets: (800) 423-1211 Lake Morey Resort, Fairlee, VT

February 1

The Memoir Boom: Who, What, Why

Dartmouth professor Irene Kacandes discusses current approaches to life writing and considers why we continue to love reading about others' lives.

Info: www.norwichhistory.org Congregational Church, 7pm

HOWE LIBRARY

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December 5

Cine Salon: Realities, Dreams, Nightmares, and Displaced

Info: http://howelibrary.org/interior.php/ pid/2/sid/1/eid/1966 Mayer Room, 7pm

December 5 & 19

Enchanted Italy: A Journey through Italian Fairy Tales

These discussions will be led by Dartmouth professor and fairy tale specialist Nancy Canepa. Carlo Collodi's The Adventures of Pinocchio: An Italian Blockbuster for a New Italy (December

5) and Italo Calvino's *Italian Folktales:* National and Regional Identities in Post-War Italy (December 19).

7pm

December 15

My Favorite Things

Robb Dimmick will perform two classic Christmas stories: Dylan Thomas's "A Child's Christmas in Wales" and Truman Capote's "A Christmas Memory."

December 19

Cine Salon: Unbridled Attractions, Opposites Attract, and Life Goes On

Info: http://howelibrary.org/interior.php/pid/2/sid/1/eid/1967
Mayer Room, 7pm

FOR MORE EVENTS, LOG ON TO HEREINHANOVERONLINE.COM



January 11

Bloodroot Reading

Howe and *Bloodroot Literary Magazine* will be hosting a reading to launch the magazine's ÿ fth annual volume.
7pm

February 1

Book Publishing Workshop

Sonja Hakala is the author of Your Book, Your Way, which covers a variety of options, traditional and nontraditional, for publishing a book in a way that meets the individual author's needs and goals. Sonja will be selling copies of *Your Book, Your Way* after the event.

7pm

February 16

Tech Talk: Using Gmail and Google Apps

Info: http://howelibrary.org/interior.php/pid/2/sid/1/eid/1974 4:30pm

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November 29 & December 5

Adult Workshop: Electronic Crafting: Making a Flash with **LEDs and Textiles**

In this two-session class you will learn the fundamentals of circuits, how to use "soft" circuit components in textiles, how to create your own inexpensive conductive fabric, and how to make innovative switches using high-tech and low-tech materials. Pre-registration required. 6-8:30pm

December 12, January 9 & February 13

Books and Beyond: Science for Preschoolers

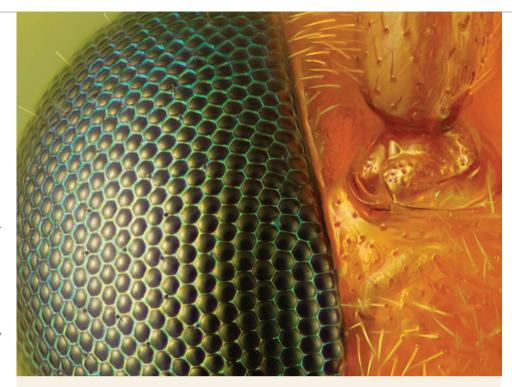
This program combines great children's literature and hands-on activities for fun science learning and exploration. For children ages 3 to 5 and their parent or caregiver.

10:15 or 11am

December 12

Magic Carpet Program: Grand Canyon, Arizona

Climb aboard the Montshire's magic carpet and be whisked away to locales



Nikon Small World: 17th Place, 2010, Charles Krebs, Charles Krebs. Photography Issaquah, Washington, USA, Ichneumon wasp compound eye and antenna base (40x).

December 3-January 16 Exhibit: Nikon Small World

Nikon Small World gives you a glimpse into a universe that can only be seen through the lens of a microscope.

Nikon Small World: 12th Place, 2010, Dr. Gregory Rouse, Scripps Institution of Oceanography La Jolla, California, USA, Juvenile bivalve mollusc, Lima sp. (10x).

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



January 12 Magic Carpet Program: Siberian Eclipse Adventure

Each Magic Carpet Luncheon features an extraordinary travelogue followed

by a regionally inspired meal. Preregistration required.

11am



Siberian Eclipse Adventure.





January 26

The Reasons for Seasons

From working with models to viewing satellite imagery showing change over time, this workshop will provide you with new ways to teach the reasons for seasons. For grade 5-8 teachers. Preregistration required.

9am-1pm

January 28

Earth and Space Day Special

Museum education staff and special guests will provide a full day of activities for learners of all ages covering topics from what's up in tonight's sky to activities exploring the large-scale process that drives our planet's systems.

10am-4pm



Entering the crater at Kilimanjaro. Photo by Lisa Densmore.

February 6

Magic Carpet Program: Kilimanjaro

Each Magic Carpet Luncheon features an extraordinary travelogue followed by a regionally inspired meal. Preregistration required.

11am

February 25

Igloo Day

Learn the inside scoop of building a simple yet elegant igloo and other snow dwellings from expert Dr. Bert Yankielun. The day starts with a stepby-step demonstration. Then try your hand at building an igloo block by block with friends and family.





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A Chat with Janet Rebman

EXECUTIVE DIRECTOR OF THE HANOVER AREA CHAMBER OF COMMERCE

Janet Rebman loves her job and her community. Born in Queens, New York, and raised near Boston, she was accustomed to the conveniences of city living. But here Janet appreciates the commercial landscapes that give Hanover and Norwich—and the surrounding Upper Valley towns—their individual identities. "We're a region and we all complement each other," she says. "Hanover and Norwich are fortunate because without our neighbors, we couldn't be Hanover and Norwich."

An Emory University graduate, Janet began her career in the hospitality and convention industries. She relocated to work as one of the directors of Alumni Relations at Dartmouth College before joining the chamber in 2006. Janet and her husband live with their two children (ages 14 and 17) in Etna.

"While I like to give a program three years before judging its success, Local Wednesdays is as successful as one could imagine for a new program."

What is one new chamber initiative that excites you?

Local Wednesdays! It's a way for local businesses to honor and thank their sustaining local shoppers by offering discounts on certain items on Wednesdays. While I like to give a program three years before judging its success, Local Wednesdays is as successful as one could imagine for a new program.

What is the biggest obstacle to attracting business to Hanover?

We have a variety of landlords, some located in the area and others who are not. Therefore, we don't have a true



business development group. With more than a dozen dispersed landlords each trying to recruit business to their particular buildings, creating a unified business development strategy is a challenge.

How do mornings work for you?

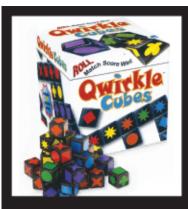
I'm usually the first one in, so I actually open up the office. I'm not particularly a morning person. In fact, it's not unusual for me to be on my computer at 11pm or midnight, answering e-mails. So do I drink coffee? Oh yes.

Where in Hanover do you retreat to find peace and quiet?

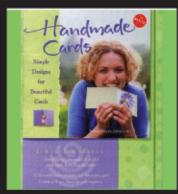
I have a few special places in the area I go when I need to accomplish work, but I can't tell you where they are because I don't want people to find me there!

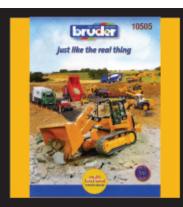
How do you and your family spend your free time?

We have very active children, so we go to a lot of their events. Our son competes on sports teams and our daughter is a gymnast. Besides that, we do the usual: bike and hike and take advantage of the areas surrounding Hanover and Norwich.



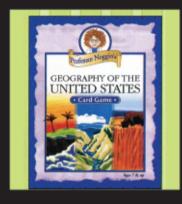




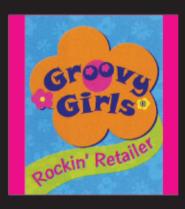


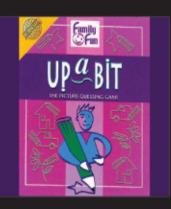


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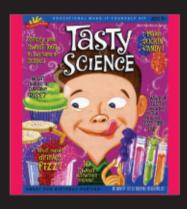




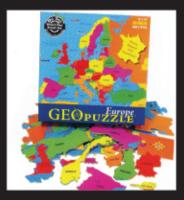




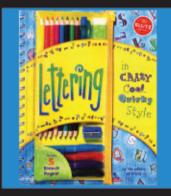
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