March 12, 2024

VOLUME 15, NUMBER 11

Meals on Wheels Help for Meals on Wheels Help for Senior & Elderly Food Insecurity By Marianne L. Kelly

In January, we celebrate the beginning of a New Year with resolutions, hopes and dreams for a better year than the previous one. In February, we celebrate love of all kinds complete with Valentines, flying cupids, or perhaps an engagement ring.

In March we get a bit more serious as we observe, celebrate, and support National Meals on Wheels Month. Meal insecurity has become an important issue lately, especially among our elders, as many live alone and are unable to get to a local Meals on Wheels site.

Contrary to what many believe, Meals on Wheels did not start in America, but in Great Britain during World





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Dring the Blitz, many people lost their homes, making it impossible for them to cook their own meals. The Women's Volunteer Service for Civil Defense responded by cooking and delivering meals to their homeless neighbors. Additionally, they bought refreshments in canteens to servicemen. Thus, the name Meals on Wheels.

War II.

Fast forward to Philadelphia, PA 1954. The United States decided to embark on its own experimental meal delivery program and delivered the first Meals on Wheels to needy seniors.

The Philadelphia Health



and Welfare Council received a grant from the Henrietta Tower Wurts Foundation. This grant spurred Margaret Troy, a social worker in Philadelphia's Lighthouse Community Center to pioneer a program to deliver meals to homebound seniors and shut ins. This service would meet their nourishment needs and avoid their going hungry.

They soon found identifying potential Meals on Wheel clients challenging. Many seniors didn't require hospitalization or special medical treatment, but merely needed a helping hand obtaining a nourishing meal. Another challenge was how to provide this service while helping





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maintain the elders' sense of dignity.

The Philadelphia Lighthouse turned to the Visiting Nurse Society (VNS), The Department of Public Assistance, and hospital social services to identify potential clients for the Meals on Wheels service. Another successful method was conneighbors cerned who provided names of needy seniors they knew who might possibly benefit from this serv-

To make and keep the service affordable charged a fee of 40-80 cents per day based on the recipient's ability to pay. No one was ever turned away for lack of funds.

The second city to estab-



lish a Meals on Wheel Program was Columbus, OH. This group based their program on the Philadelphia model. A federation of Women's Clubs travelled through various towns to identify and inform the head office of potential clients for the program. A group of "inspectors" from local Women's Clubs visited and evaluated each person on the list and charged \$.80 - \$2.00 per day. As in Philadelphia, no one was ever refused because of inability to pay.

Please see page 3 for the rest of the article article.



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North Haverhill Fair Food and Craft Fair

With Spring now just nice variety of food venaround the corner it is time to start thinking great about all the coming this events summer. At the North than a dozen food ven-Fairgrounds Haverhill the first such event will be the continuation of the Fair Food Festival. On Friday, May 17 from in 2024 there will also be 5 until 8 PM, and again on Saturday, May 18

dors will be setting up on the fairgrounds ready for you to try their wide range of fair foods. More dors are already signed up with the possibility of more being added.

Speaking of additions, a Craft Fair on Saturday from 11 am until 4 pm. from 11 am until 8 pm a Crafters are already filling up the available spaces inside the Presidents' Commercial Building. Visitors will be able to peruse a wide range of crafts, hand made items, and maybe even a raffle or two.

There are also plans to enhance the atmosphere with some live music on Saturday airing from the Thayer Stage.

All of this entertainment and fun can be enjoyed for just \$5.00 per

vehicle at the gate. So bring your friends, your neighbors and even your family for one or two days of fair food and fun at the North Haverhill Fairgrounds, 1299 Dartmouth College Highway (Route 10) between North Haverhill and Haverhill Corner villages. There is plenty of free parking on the grounds.

If you would like a food vendor spot please contact Harold Cough at 603-219-8563 or email NHFairOffice@charter.n hclough6969@gmail.co m. For vendor space in the craft area contact Amy Crocker at 603-667-6225, email- tacrocker4@gmail.com or write to: 141 Partridge Lane, North Haverhill, NH 03774









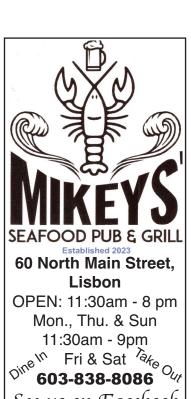












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Meals on Wheels continuation from page 1

The second city to establish a Meals on Wheel Program was Columbus, OH. This group based their program on the Philadelphia model. A federation of Women's Clubs travelled through various towns to identify and inform the head office of potential clients for the program. A group of "inspectors" from Women's Clubs visited and evaluated each person on the list and charged \$.80 -\$2.00 per day. As in Philadelphia, no one was ever refused because of inability to pay.

. Meals back then were prepared by local restaurants and delivered by cab during the week and high school students on weekends. Today, many meals are prepared on site premises, and delivered by local volunteer drivers. Some also offer a "Grab 'n' Go option.

Meals on Wheels boasts more than 5,000 community-based programs across America that are dedicated to addressing senior hunger and isolation. In addition to providing nutritious meals, drivers also provide safety checks, and foster social connections that help clients maintain health and independence. This service also helps them to age comfortably in their own homes and remain in their communities.

Local Meals on Wheels sites include Orange East Senior Center, Bradford, VT, serving Bradford and surrounding Vermont towns. Call (802) 222-4782. Horse Meadow Senior Center, North Haverhill, NH, serving North Haverhill and surrounding NH towns. Call (603) 787-2539.

To access a Meal on Wheels service near you, visit www.cocoa.org/meal programs.

Senior & Elderly Food Insecurity

By Marianne L. Kelly











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Adam W. Smith

Program brings trees – and how to plant them – to NH schools

The N.H. Division of Forests and Lands' Urban and Community Forestry Bureau is seeking applications for its 2024 Schoolyard Canopy Enhancement Program, which provides schools in need with trees, teaches students how to take care of them and underscores the importance of trees in a variety of settings, including schoolyards.

Schools selected for the Schoolyard Canopy Program will receive approximately three to six trees dependent upon available planting space at the requested location and how many schools participate in 2024. Schools with the greatest need for tree canopy improvement and their ability to care for the trees once planted will be given priority consideration.

"In 2023, we piloted the Schoolyard Canopy Program by selecting 11 schools to participate," said A.J. Dupere, urban forester at the N.H. Division of Forests and Lands. "Even though New Hampshire is the second most-forested state in the country, it's important to know that there are schools that only have a few trees on their campus. Some even have none.

"This program allows kids to learn about trees, to take part in making trees part of their daily experience, and to start thinking about the world around them in ways they might not have otherwise."

Trees are delivered to participating schools by Community and Urban Forestry staff or by a participating nursery, usually on the day of or a few days before the planting event. They average six to 15 feet tall and their roots are several feet in diameter, either "balled and burlapped" or in large containers. The program provides mulch and, if

needed, stakes, ties, additional soil or compost and any tools need to plant the trees.

Schools interested in participating must submit a one-page application, providing information about who will participate in planting the trees, the number of students involved, who will take care of the trees once planted and which tools they might be able to provide at the planting event. As part of the applications process, Urban and Community Forestry staff will schedule a visit to the school to assess whether a site is appropriate for tree planting.

The deadline to apply for the 2024 program is March 25. All plantings must be completed by June 30, 2024 and will need to be scheduled in advance.

There is no cost to participate in New Hampshire's Schoolyard Canopy Enhancement Program. For more information, contact Liz McKinley, community forester, elizabeth.c.mckinley@dncr.nh.gov.

Community and Urban Forestry runs the program in partnership with UNH Cooperative Extension. Funding is provided by the USDA Forest Service.

New Hampshire's Division of Forests and Lands is part of the Department of Natural and Cultural Resources. NHDFL's mission is to protect and promote the values provided by trees, forests and natural communities. This mission is accomplished through responsible management of the state's forested resources; by providing forest resource information and education to the public; and through the protection of these resources for the continuing benefit of the state's citizens, visitors, and forest industry.

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Spring is almost here, which means it's time for some spring cleaning. This year, in addition to tidying your home and surroundings, you might want to consider sprucing up your financial environment, as well.

Here are some suggestions for doing just that:

Improve your vision. Once the days are warmer and longer, you may want to get outside and clean all the winter grime and smudges from your windows, allowing you to see the world more clearly. And you may want to bring more focus to your financial vision by asking some key questions: Is my investment strategy still appropriate for my needs, goals and family situation? If not, what changes should make? And am I prepared for changes in my life, such as health challenges or a need to reearlier tire than planned? The answers to these and other questions can help you clarify where you are, in terms of your financial picture, and where you want to go.

De-clutter. As you look around your home, you may find things such as expired health care products, old preancient scriptions, cleaning solutions, and so on, in addition to du-

Time for **Financial Spring** Cleaning?

plicate household items (how many blenders do you really need?) and non-working equipment printers, laptops, etc. Most

people find that eliminating this clutter gives them a good feeling and more livable space. As an investor, you can also find clutter in the form of redundant investments - for example, you might own several nearly identical mutual funds. You might be better off selling some of these funds and using the proceeds to find new investments that can help you further diversify your portfolio. As you may know, diversification is a key to investment success, but keep in mind that it can't prevent all losses.

Plant seeds of opportunity. Whether they're planting camellias and crocuses or carrots and cilantro, gardeners are busy in the spring, hoping their efforts result in lovely flowers and tasty foods. And when you invest, you, too, need to plant seeds of opportunity in the form of investments that you hope will grow enough to enable you to make progress toward your goals. So, you may want to review your portfolio to ensure it's providing this growth potential, given your individual risk tolerance.

Reduce dangers. You may not think about it that much, but your home and surroundings can contain potential ards. You might have illfitting caps on cleaning products with toxic chemicals, or sharp cutting instruments protruding from shelves in your garage, or heavy, cracked tree branches hovering close to your roof. Spending some time on a spring-cleaning sweep can get rid of these dangers - and devoting time to conthe possible sider threats to your financial security, and those of your family, can pay off, too. For starters, review your life insurance to determine if you've got enough. Your employer may offer some coverage as an employee benefit, but it might not be sufficient, so you may need private coverage. And the same is true for disability insurance, because if something were to happen to you, and you couldn't work for a while, you'd still want to protect your family's lifestyle.

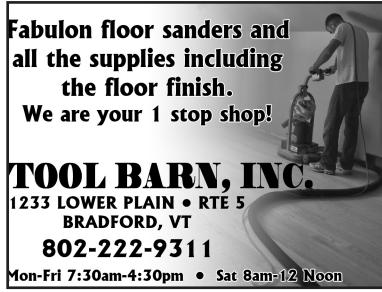
Spring is a great time for brightening your physical space and your financial one, too.

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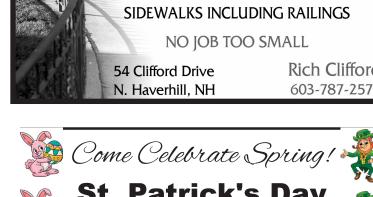
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SENIOR MEAL SITE STAFF RECEIVE MEDI-**CALLY-TAILORED MEALS TRAINING**

St. Johnsbury, VT - Staff by a registered dietitian from 14 Northeast Kingdom senior meal nutrition programs attended a oneday training session to learn about methods to medically-taiproduce lored meals to support people with heart, circulatory, and health challenges.

The training session was funded by a grant from Northeastern Vermont Regional Hospital (NVRH) as part of the NEK Prosper! Healthy Cents Fund. The training was led by Herb Will, Director of Nutrition, NEK Council on Aging; registered dietitian Alicia Armstrong RDN LD CDCES; and former New England Culinary Institute Chef Joey Buttendorf. Also in attendance was Annie Hutchinson. State Unit on Aging Operations Team Leader for the Vermont Department of Aging and Independent Living (DAIL).

"Food as Medicine" has become an established nationwide goal with passage of the Dignity in Aging Act of 2019 which revised the Older Americans Act (OAA) to expand health promotion and disease prevention," said Will. "Enacted in 2020, this revision included the phrase, "person-centered" and called for the equitable adjustment of meals for cultural considerations and preferences along with medically-tailored meals."

The Older Americans Act, reauthorized every three years, is the legislation that supports the programs and services of the Area Agencies of Aging for Vermont, including the nutrition program that provides congregate and home-delivered meals.

"We believe that each person we serve should have access to the right foods to support their needs," said Will. "All of the menus for our meal site partners are reviewed

and in keeping with these established goals, we propose to transform our nutrition program by serving seniors with higher quality, nutritious meals to aid in health management."

The training started kidney with a presentation by registered dietitian Alicia Armstrong, RDN CDCES of current federal and state nutrition and meal preparation requirements and an explanation medically-tailored and nutritional meals quidelines.

> The group moved into the kitchen as Chef Joey introduced creative ways to use ingredients and cooking methods to alter the flavor of foods without adding sugar, salt, or fats. Chef Buttendorf created a flavorful lunch of chicken marsala, herb rice, quinoa, and tossed salad that used zero salt and sugar, and almost zero

> "I thought Chef Joey awesome!" said Cathy Baker, Assistant at the Danville Senior Action Center. "Her positive energy was infectious! I learned a lot and felt that she is able to really help all the meal sites to be more efficient and less stressed about nutrition product requirements, availability and cost, while accommodating frailties."

The need for medically-tailored meals will certainly grow as Vermonters age. Vermont has the fourth highest senior population in the nation, experiencing a sharp increase in the past ten years. In 2030, over 30% of the population in Vermont will be 60 and older. One in four Americans is over 60, and statistically, 80% of older adults have at least one chronic condition while 68% suffer with two or more.

"The NEK Prosper!



Healthy Cents Fund was developed in 2020 to support innovative interventions that create healthy and thriving communities and address health inequity," shared Diana Gibbs, Vice President of Marketing and Community Health Improvement at NVRH. "As we consider the needs of our community, especially older adults, the review committee recognized the sustainable impact that the NEK Council on Aging's "Food as Medicine" initiative would have in building meal site capacity to provide nutritious disease-specific meals for area residents. We look forward to further evolution of the program to support disease management for our aging population."

"Our 14 partner, nonprofit meal sites are staffed by local cooks preparing meals for folks in rural areas. These cooks have a broad range of experience and are active in their communities. Providhealth-supportive training is an important opportunity to make their service even more valuable for members of their communities. We appreciate the support from **NVRH and NEK Prosper!** to host the training," said Will.

This initiative is made possible by the NEK Prosper! Healthy Cents Fund, supported by Northeastern Vermont Regional Hospital, as a commitment to community health with the vision that all people in Caledonia and Southern Essex Counties will be Well-Housed, Well-Physically Nourished, Healthy, Mentally Healthy, Financially Secure.

Lawrence Clark's **Barbershop** Tue.-Fri. 9am - 4:30 pm Sat. 8 am - Noon 42 Main St., Wells River



Barnet, VT - Lester E. Goss, 86, passed away at his home on Wednesday, February 28, 2024. He was born on May 28, 1937, in Burlington, VT.

He was predeceased by his parents, Kathryne (Hatley) and Burns Goss, his sister, Sheila Davis, and his grandson Jeffery Goss. He is survived by his wife, Wilma (Switser) Goss of Barnet, VT, son Wendall Goss of Barton, VT, daughter Donna Colebank and husband Bill of Groveton, NH, son Dale Goss and companion Laurie Kimball of Barnet, VT, daughter Roxanne Goss and husband Jeff Bean of St. Johnsbury, VT, daughter Shelly Goss of Barnet VT, son Daryl Goss and wife Debbie of Barnet, VT, son Ricky Goss of Barnet, VT, son Randy Goss of Barnet, VT, daughter Tami Goss of North Carolina, and

OBITUARY: Lester E. Goss

many grandchildren, great grandchildren, and great great grandchildren.

Lester loved family reunions, going out, and in his vounger years he liked to throw a good party; he also enjoyed playing horseshoes, corn hole, and his mud bog. He had been a truck driver, worked as a logger, and ran his own junk yard for many years. He always stayed busy. He will be greatly missed and loved by those who knew him.

There will be no funeral service, and a Celebration of Life will be held at a later date.

To offer the family an online condolence, please visit www.rickerfh.com Ricker Funeral Home & Cremation Care of Woodsville is assisting the family.





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Calendar of Events

EVENTS FROM LOCAL NON-PROFITS, SCHOOLS AND TOWNS. PRESENTED FREE BY TRENDY TIMES.

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SHARE THE HARVEST TABLE NOON - 7:00 PM Baldwin Memorial Library, Wells River.

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2nd Wednesday monthly

NEKCA Mobile Food Shelf, Groton Free Public Library

3rd Friday Monthly

NEKCA Mobile Food Shelf, Baldwin Memorial Library, Wells River

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Sugar Hill Eclipse Festival
Saturday, April 6 from 9:30 am – 2:00 pm
Meetinghouse, Route 117, Sugar Hill, NH
Artisan crafts, baked goods, refreshments, music, eclipse-related items, and more
Hosted by Sugar Hill Willing Workers

What: Mind Expanding Jazz & Creative Music at The Loading Dock When: Monday, March 18, 2024, 7pm-9pm

Where: The Loading Dock, 35 Mill Street, Suite D, Littleton NH 03561 Cost: \$15 advance tickets online, \$20 at the door, \$5 students

Horse Meadow Senior Center Menu for March Congregate Dining from 11:30-12:30 Take Out is also available from 11:30-12:30 Coffee Bar is open from 8:00-3:00

3/12 Italian chicken, Baked Veg., Rice, Garlic Roll, Milk 3/13 Black Bean Quesadillas, Green Beans, Fruit, Milk 3/14 Corned Beef, Cabbage/Carrots, Potato, Milk (Entertainment by Craig Calkins)

3/15 Ravioli, Mixed Beans, Brussel Sprouts, Fruit, Milk 3/18 Assorted Quiche, Sweet potato Fries, Broccoli, Fruit, Milk (music by Cameron Sutphin)

3/19 Kielbasa, Potato Barrels, Peas/Onions, Milk

3/20 Teriyaki Pork Chop, Garlic potato, Mixed Veggies, Milk

3/21 Taco Bar with assorted toppings, Milk

3/22 Stuffed Chicken, Lemon Rice, Green Beans, Fruit, Milk 3/25 7:30 Men's Breakfast; 11:30 Pot roast, Baked potato, Spinach, Fruit, Milk

3/26 Chicken Sandwich, Corn, Fruit, Milk

3/27 Tortellini with Maple Cream Sauce, Broccoli/Cauliflower, Fruit, Milk

3/28 Stuffed Pork, Sweet Potato, Parsley Carrots, Milk 3/29 Honey Mustard Ham, Roasted Potato, Mixed Veggie, Fruit, Milk





Recently, I noticed a strange little mammal (about the size of a skunk) in a local field looking for a meal of insects or mice. I have not seen an Opossum for some time, so I looked them up and found some interesting facts. In this area they give birth in April and May. The young are born prematurely and very small, the entire litter of twenty would fit in a tea-They crawl spoon. through the hair of the Mother and head straight for the pouch like Kangaroo's, which has 13 nipples and stay in the pouch for 50 to 60 days and only the first 13 in the pouch survive. After 50 to 60 days the young crawl out of the pouch and are the size of a young rat carried and are around on the mothers back, not her tail, until they are big enough to get out on their own. I found this interesting as I did not know they had a pouch for their young like a Kangaroo. Tom



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The Black Car

By: Elinor Mawson

With a great feeling of affluence, my brother-inlaw bought the black car. It was a sports model, low to the ground, with a mid-engine, two seats, and a top that came off which could be stored under the hood. He was so pleased!

But in a few months the newness wore off, he was having trouble paying the monthly bill, and times were getting tight. He had my sister give me a call.

When she asked if we wanted to buy the black car, I was tempted, but couldn't see owning it; however, my husband said, "Call her back and tell her we'll take it." I was aghast.

Fortunately we had just received a small windfall and could pay cash for it. We had to sell our Volkswagen to make space for the new vehicle, but we were quite happy with the whole procedure.

On one of our first forays, we ran across a friend who looked us over, and asked, "Have you had any trouble with it?" (I thought he had some nerve asking that question).

"No, no trouble at all", we replied.

" will," was his answer. It wasn't long before we got a lot of other comments about the black car; most troubling was, "Oh, do you know what Fiat is an acronym for? FIX IT ALL THE TIME!"

Two weeks later, I got into the car and discovered that someone had thrown a rock through the back window and broke the radio. We found out who had done it and went to court with him; however we were never compensated for the damage.

There followed several other small problems which were easily fixed. Then there were larger problems which needed fixing at a foreign car place where the bills that were

fixing at a foreign car place where the bills that were presented were larger still. After awhile they would bring me a chair before they gave me the bill in case I felt faint at the results

Meanwhile, we enjoyed

riding in our little car. We'd take the top off and leave it in the garage and hope it wouldn't rain while we were gone. (It did once). At one point our van needed major work and I took the black car to a place where I bought antiques. I was glad to have the top off that day, since I brought home a wicker chair, a piano stool and a floor lamp. I got quite a few funny looks on the way home with them.

One day I stopped for gas on my way to Nashua to work. I had the guy check the oil as well, and started off. On the way down 495 I noticed people passing me and pointing. so I looked out the back window and saw black smoke coming out the engine compartment., I had no idea what was going on, so I went on to my job and parked in the back corner of the parking lot. A lady ran toward me, calling, "Lady, do you know your car is on fire?"

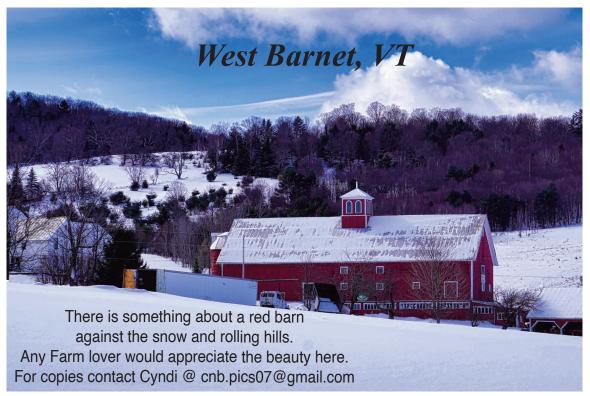
"Yes",I replied.

Well, what are you going to do about it?" she demanded.

"I'm going to call the Columbus, Ohio fire department," I answered

Fortunately, it wasn't a fire--the attendant at the gas station had ":forgotten" to put the cap back on the oil filler, and the oil had sprayed all over the engine. I was lucky that day--I got a dressing down from my husband and that was that.

Between the expensive repairs and the fact that it wasn't the most practical vehicle we ever owned, it came time to give up the black car. When we let it go, it was missing a couple of hubcaps and the passenger side door wouldn't open. We thankfully traded it in for half of what we had paid for it. It was 3 years old. And we bought a Chevy which did NOT have to be fixed all the time.





Anna Webber's Shimmer Wince at The Loading Dock

Anna Webber's Shimmer Wince is a quintet that explores alternate sonic dimensions through elastic compositions and group improvisation. All ages, doors open at 6:30, music at 7pm.

"On Shimmer Wince, composer, saxophonist and flutist Anna Webber makes an inspired foray into the world of just intonation. On "Fizz", her application of JI is disarmingly playful and melodic, with Adam O'Farrill's muted trumpet streaking across the woozy harmonies of Mariel Roberts's cello and Elias Stemeseder's returned synth. "Wince" rides on a low-slung Lesley Mok drum groove, Roberts's jabbing cello giving it an edge. Webber's saxophone melody glides over a lattice of rhythmic motifs, the offbeam harmony casting it in a different light. Darker harmonies colour "Swell", as Webber and O'Farrill layer rhythmic phrases over synth static and dampened drums. Tootling synths and minimalist cello patterns make "Squirmy" sound like an abstracted grime instrumental, before Webber's flute takes it into jazzier territory."

Stewart Smith, The Wire Magazine UK, September 2023 (EN)

Anna Webber (b. 1984) is a flutist, saxophonist, and composer whose interests and work live in the aesthetic

overlap between avantgarde jazz and new classical music. Her new album, Shimmer Wince, explores Just Intonation in a jazz setting, and is a follow-up to her critically-acclaimed release Idiom. That album earned Webber the accolade of being named the top composer of the year by Jazz-Times in 2021. Her music has been called "visionary and captivating," (Wall Street Journal), and "heady music [that] appeals to the rest of the body" (NPR). Her album Clockwise was voted #6 Best Album of 2019 in the NPR Jazz Critics Poll, and her 2020 release, Both Are True (Greenleaf Music), coled with saxophonist/composer Angela Morris, was named a top ten best release of 2020 by The New York Times. She was recently named a 2021 Berlin Prize Fellow and was voted the top "Rising Star" flutist in the 2020 Downbeat Critic's Poll.

The band featured on Shimmer Wince is a new group, consisting of Adam O'Farrill on trumpet, Mariel Roberts on cello, Elias Stemeseder on synthesizer, and Lesley Mok on drums. A prolific bandleader, Webber also has been working with her Simple Trio, featuring John Hollenbeck and Matt Mitchell, for over a decade, as well as leading many other groups, such as a large

ensemble, a septet, and the afore-mentioned big band. She has performed and/or recorded with projects led by artists such as Dan Weiss, Roscoe Mitchell, Ranja Swaminathan, Jen Shyu, Dave Douglas, Matt Mitchell, Ches Smith, John Hollenbeck, and Trevor Dunn, among others.

Webber is a 2018 Guggenheim Fellow. She has additionally been honored with the Margaret Whitton Award (administered by the Jazz Gallery); grants from the Copland Fund (2021 & 2019), the Shifting Foundation (2015), the New York Foundation for the Arts (2017), the Conseil des arts et des lettres du Québec. and the Canada Council for the Arts; and residencies from Exploring the Metropolis (2019), the MacDowell Colony (2017 & 2020), the Millay Colony for the Arts (2015), and the Brush Creek Foundation for the Arts (2014). Webber is originally from British Columbia.

The Loading Dock is a non-profit creative space dedicated to presenting original art. The venue is located on Mill Street in Littleton, the entrance is next to a loading dock directly behind Topic of the Town and just up the street from Bad Art. The best parking is on Main Street or in the free parking lots on Pleasant Street behind the movie theater.

Op-Ed By: Ron Willoughby Haverhill Taxpayers, do you Like Paying For Services That You do Not Get?

You are doing exactly that- unless you live in the Woodsville Precinct! You (we) just forked over around a half million dollars of taxpayer money last year to pay for departments that are in Woodsville and meant to serve Woodsville, and Articles #34 and 35 in this year's warrant will give them another gift of \$349,426. Is this fair? Of course not! Do you think that Woodsville would like to pay for services that they do not get? Of course not! Unless every eligible Haverhill voter outside of Woodsville goes to the Town Meeting on March 16th and votes no on Article 34 and 35, that is what will happen. They want the rest of the town to pay \$103,244 for their Fire Department and \$246,182 for their Highway Department. This is nothing more than a money grab! You can be absolutely sure that Woodsville leaders will be running a very organized get-out-the-vote campaign, just as they did before. The rest of the town needs to exceed their turnout and vote down Articles 34 and 35. It is absolutely imperative that you stay to the end of the Town Meeting. Otherwise, after enough people leave, they can sneak in some provision to thwart the previous vote on those two articles.

Haverhill has a Town

Highway Department and a Town Fire Department. Woodsville has been asked to join both of them but they have refused. They are perpetuating the feud between Woodsville and the rest of the town. They would not lose their fire station or their highway equipment if they did join. Both would be paid for IN FULL by ALL of the voters of Haverhill if they joined. It is a win, win for everybody, and maybe a step closer to stopping the bitterness and nastiness that has persisted for too long already! We are one town, and all of us need to remember that and act like it.

Woodsville has sued the Town to get the rest of us to pay for their services. The Department of Revenue Administration has twice ruled that these payments are illegal. Woodsville then appealed to the NH Supreme Court. That case is still pending. Even if the Court sides with Woodsville, it does not mean that we HAVE to pay them any money- only that we can. One cent would be fair, because if they acted like a part of the town that they are, their departments would be funded and they would be a part of our ONE town.

Ron Willoughby Haverhill







WHITEFIELD, NH - March 4, 2024 - Weathervane Producing Artistic Director Ethan Paulini and Intern Program Director Marisa Kirby are proud to announce the 2024 Patchwork Players Season—Peter Pan, Swiftly Chasing Dreams, The Claw, and North Country Moosical Musical Sponsored by Crosstown Motors, Little Village Toy & Book Shop, New England Wire Technologies, and Passumpsic Bank, this year's 34th season will run July 5th through August 23rd at the Weathervane and begins touring the North Country July 3rd.

For the fifth consecutive season, performances at the Weathervane will be held outside as part of the popular Picnic with Patchwork series. Performances are held every Friday at 11 AM. Bring a blanket and a snack at this pet-friendly event and enjoy an excellent show for the whole family (even the family dog!). In case of rain, alternate arrangements will be made (check Weathervane's social media for the latest updates).

About the Shows:

PETER PAN

Based on the classic J.M. Barrie tale, journey to



July 3 - 12



July 17 - 26





July 31 - August 9

Neverland for this musical adventure filled with charm, wonder, and magic! Plays July 3 - 12.

SWIFTLY CHASING DREAMS

Are you a Swiftie chasing dreams? Join us for this inspirational tale about Taylor Swift's rise to fame, featuring all your favorite Taylor Swift songs! Plays July 17 - 26.

THE CLAW: A NEW MUSICAL FOR THE WHOLE FAMILY

When an out-of-order claw game suddenly turns back on, all of the toys are ecstatic! Well... all except Dot, a terrified stuffed cow. Can Dot face the moo-sic and conquer her fear of the unknown? Plays July 31 - August 9.

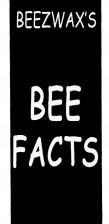
NORTH COUNTRY MOOSICAL MUSICAL A uniquely North Country tale full of adventure. discovery, and creativity, this musical follows Little Moose on his first solo journey into Winter. Plays August 14 - 23.

These productions will be performed by the 2024 Patchwork Players, composed of 12 college-aged individuals selected from a highly competitive nationwide search.

All Patchwork performances will utilize COVID-19 "best practices" policies. In addition to performing at the Weathervane, these productions will play on the road at Bethlehem's Colonial Theatre, Colebrook's Great North Woods Center for the Arts, and in Lisbon. To book a Patchwork Players performance, please contact Weathervane Producing Artistic Director Ethan Paulini at ethan@weathervanenh.org

Patchwork performances at Weathervane's outdoor stage will be sold at the door for \$8.50. For touring performances, check with the venue about ticket pricing and ordering. Subscriptions for Weathervane's Mainstage season are now on sale. Single tickets go on sale in April. For more information, call 603.837.9322, email boxoffice@weathervanenh.org, or visit www.weathervannh.org. Crosstown Motors, Little Village Toy & Book Shop, New England Wire Technologies, and Passumpsic Bank sponsor the Patchwork Players. To sponsor the Patchwork Players, please contact Weathervane Devel-Director Jorge Donoso opment jorge@weathervanenh.org.

BEEZWAX By John Martin











Haverhill Parks & Recreation

Remaining 2024

CRAFT FAIR DATES:

March 23 April 27 No May Date but the NHFA has one on 5/18 June 22 **■** July 20 August 24 September 28

October 26

No November Date but the HCMS has one on 11/23!

December 21

If you are a vendor and are interested in table space, contact Brandi at denovo09@gmail.com



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Mail or Drop Off at Trendy Times, 20 Pine Street, Woodsville, NH 03785 Email: Gary@trendytimes.com



SERVICES

302 WASTE SERVICE & trash drop. Jct. Route 302 and Wallace Hill Road, Wells River. Wed. 5-7 pm. Sat. 8 am - 1 pm, Sun. 9 am - 1 pm. Phone 802-584-3287 and 802-272-7019 12.22

PARADIS PAINTING SERVICE: We do quality interior painting, ceilings, walls, floors and more. Specialize in kitchen, cabinet and island repainting. Reliable and insured. Call 603-931-6729 12.12

SERVICES HANDYMAN IN WOODSVILLE: Will do snow blowing or shoveling. Can also handle many other projects around the house or business. Based on the job, standard pricing is \$35.00 hr. with a minimum of \$100.00

Call Rollin at 603-728-9648 03.07

INSTRUCTION

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Call 603-398-7272. 08.17

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SHOP HELP WANTED: Full time or part time. Call for details and interview. CH Dana RV, 603-638-2200 05.07

Two Wooden Garage Doors 9X7 Ft. Weathered but useable. With springs, runners, hardware. Must pick up doors yourself. \$200. each. 603-444-4830

2014 Jeep Patriot 4X4, 4 cylinder Automatic ONLY 44,200 Miles, VT Inspected thru to the end of Oct, 2024 Price \$5800. OBRO contact: Dan 802 584-3887

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RUBBER FEED TUBS: (4) 6 gal. \$10. each, (3) 3 gal. \$8. each, (7) Poly rope halters (new) \$5. each. Extra Bitor's harness 410. Call 802-222-4047

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Puzzles all new 1000 pieces. Five dollars each 1-603-464-9819

Hand Crocheted Blankets That fit up to a queen size bed. Three multicolored, one solid red. \$75 each. Also mittens, different colors, sizes, men, women, child, size 8-10, 6-8, 5-7, 2-4. \$5 each Also slippers, hand for \$5. Each all sizes, Contact Penny at 1-802-757-3337. 3.12

WANTED

RECORDS WANTED: Buying your old vinyl records.

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TRENDY TIMES Now Printing 9,000 Copies Every 2 Weeks

Not only do we print and distribute 9,000 copies, but more than 93% of those copies are picked up and taken home.

South Ryegate, VT – Lottie Winchester, 89, passed away at the Jack Byrne Center on Monday, March 4, 2024. She was born on March 9, 1934, in aBurke, VT, to Beatrice (Hackett) and Harold Batchelder.

OBITUARY: Lottie Winchester

She grew up in Groton. VT and graduated from Groton High School. She married Clifford Winchester on June 13, 1953. They grew their life together in South Ryegate, and over time they added Matthew, David and Catherine. Many happy memories were made at their home, but also at their home away from home at their camp on Groton Pond. Lottie enjoyed gardening, cooking - especially for the Senior Meals in South Ryegate. She loved time with her family and had a soft spot in her heart for animals.

After helping their children through their younger years, Lottie went to work at Hovey's in Woodsville, running the shoe department. She moved on to work at Kelly's Market, until retiring in 2008.

Lottie was predeceased by her husband of 55 years, Clifford Winchester, on August 17, 2008; by her son David Winchester a year later on August 11, 2009; her par-

ents, Beatrice and Harold Batchelder; her brothers, Everet Batchelder, Earl Hackett and Eston Batchelder; and a sister, Laura Brown.

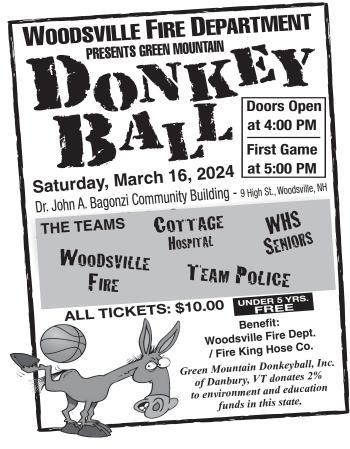
She is survived by; her son Matthew Winchester and wife Marie, of South Ryegate, VT; her daughter Catherine Hall and husband Chuck of Woodsville, NH; daughter in law Deborah Winchester; six grandchildren. Daniel Winchester, Jennifer Winchester, Eric Hall, Emily Rodriguez and Kenneth, Amy Winchester and Tanner Winchester; three great grandchildren; a brother Ernest Batchelder of West Groton, VT; a sister Doreen White of

Barnet, VT; and several nieces, nephews, cousins and friends.

A memorial service will be held on Friday March 15, 2024, at 6PM at Ricker Funeral Home & Cremation Care of Woodsville. The interment will be held privately in the spring at Pinehurst Cemetery in South Ryegate.

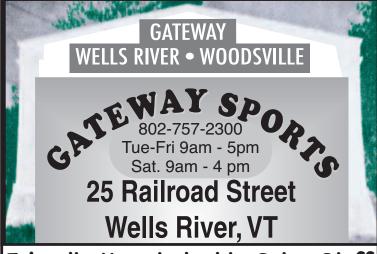
Memorial contributions can be made to South Ryegate Senior Meals, c/o Mary Lou Boyce, Spear Apartments, Wells River, VT 05081, or Groton Ryegate FAST Squad, 1476 Scott Highway, Groton, VT 05046.

To offer the family an online condolence, please visit www.rickerfh.com Ricker Funeral Home & Cremation Care of Woodsville is assisting the family.









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Haverhill, NH – It is with great sadness that we announce the passing of James "Jimmy" "Jim" Caccavaro, who passed surrounded by family at DHMC on Saturday, February 24, 2024, at the age of 57, loved by many.

James was born on October 26, 1966, in Waltham, MA, to Jean and James R. Caccavaro. Life gave him a second mother, Ruth "Marie" Brady. He graduated from Blue Mountain Union School, class of 1985. After graduation, he joined the Vermont National Guard and served in the Bradford barracks, serving from 1985 to 1988.

Jimmy enjoyed anything with big tires, a motor, and mud. He liked dirt track racing and spent many years at Bear Ridge Speedway. He also enjoyed watching NASCAR and was a #1 fan of Dale Earnhardt Sr. and Jr. He valued the close friendships he made volunteering at the Vermonster.

A typical country boy, he also spent many long, happy, hours in the sugar house making maple syrup, playing horseshoes, and was an avid hunter.

Over the years he worked at Saffo Concrete, and at Bio Diesel Fuel.

OBITUARY: James "Jimmy" "Jim" Caccavaro

Jimmy also worked parttime for his sister Annette hauling her hay for her hay burner.

He was predeceased by his mom, Marie Brady; his grandparents Elwood and Ellen Chase and James D. and Antoinette Caccavaro.

Jim is survived by his wife, Tammy Caccavaro; his daughter Sarah Caccavaro; his stepson "Rocky"; his parents, Jean Lang and James Caccavaro; his siblings, Russ Brady, Tina Caccavaro, Annette Caccavaro Hayward, Anthony Caccavaro (his identical twin brother), Stephanie Caccavaro, Angela Caccavaro, and Antonia Caccavaro: many loved aunts. nieces. uncles, and nephews; as well as Molly Ann, his beloved dog.

There will be a Celebration of Life to be announced at a later time.

Donations in lieu of flowers may be made to Orange East Senior Center, 176 Waits River Road, Bradford, VT 05033, or NH Fish and Game, 11 Hazen Drive, Concord, NH 03301.

To offer the family an online condolence, please visit www.rickerfh.com
Ricker Funeral Home & Cremation Care of Woodsville is assisting the family.

NH Poetry Out Loud semi-finals expands to four locations for 2024

The annual Poetry Out Loud competition has proven so popular in New Hampshire that four semifinals will take place across the state in February, the N.H. State Council on the Arts announced today.

Thirty-nine New Hampshire high schools and school groups will send students to the state semi-finals this year; throughout the program, approximately 5,000 students learned, memorized and performed some of the best-known classic and contemporary poetry ever written. The program helps participants master public speaking skills and build self-confidence while learning about literary history and contemporary life.

In New Hampshire, all high schools — public, private or parochial, as well as home school groups — are welcome to participate in Poetry Out Loud. Competitions often begin in the classroom, with top students advancing to school championships. Highest-scoring performers then move on to the regional semi-finals.

Semi-final locations, dates, times and snow dates for 2024 N.H. Poetry Out Loud are:

Rochester Opera House; Feb. 13, 6:00 p.m.

(snow date: Feb. 14)
Silver Center for the Arts,
Plymouth; Feb. 15, 6:00
p.m. (snow date: Feb. 16)
Tupelo Music Hall, Derry;
Feb. 20, 6:00 p.m. (snow date: Feb 21)

New England College, Henniker; Feb. 22, 6:00 p.m. (snow date: Feb. 23) At the regional semi-finals, competitors will recite two poems of their choosing from a collection curated by the National Endowment for the Arts and the Poetry Foundation. A panel of judges will presentations score based on accuracy, voice and articulation, interpretation, and other factors.

Top-scoring students from each semi-final then advance to the state final competition, which is scheduled to take place at the N.H. State House's Representatives Hall in Concord on March 15.

New Hampshire's champion will be eligible to travel to Washington, D.C., to compete in the national finals on April 30 – May 2, where \$50,000 in awards and stipends will be awarded.

Poetry Out Loud is organized on the national level by the National Endowment for the Arts and the Poetry Foundation, and is facilitated in New Hampshire by the N.H. State Council on the Arts. There is no charge to participate and all materials are provided free of charge.

All New Hampshire semi-final competitions, as well as the championship, are open to the public and are free to attend.

To learn more about 2024 New Hampshire Poetry Out Loud, visit nh.gov/nharts. For additional information, contact Allison Hawkins, New Hampshire State Council on the Arts at 603-271-0 7 9 1, allison.hawkins@dncr.nh.gov.

The New Hampshire State Council on the Arts is a division of the New Hampshire Department of Natural and Cultural Resources. It began in 1965 with legislation designed "to insure that the role of the arts in the life of our communities will continue to grow and play an ever more significant part in the education and welfare of our citizens." Funding for programs is provided through state appropriations, a partnership with the National Endowment for the Arts and the Conservation License Plate fund. Learn more about the New Hampshire State Council on the Arts at nh.gov/nharts.





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Joshua Steenburgh

Text or call: 603 303 3072 email: jwsteenburgh@gmail.com www.steenburgh.com

Orford, NH - Kathleen P. McKinnon, Grammy Extraordinaire, passed peacefully in her home in Orford, New Hampshire on March 1, 2024, nearly the age of 82.

She was born on April 29,1942 in Buffalo, New York to Evelyn and Ambrose James Callaghan and hailed from Hamburg, NY. Kathy was the second of six children, and the only daughter; often felt like a second mother to her brothers. A family of musicians, she learned to play many instruments including violin, piano and guitar. Her vocal range honed from anarchy to angelic. She was often mistaken for Joan Baez while playing guitar and singing on the shores of Lake Erie.

She studied English at D'Youville University where she also played in the orchestra and worked at SUNY Buffalo where she met a recent dental school graduate and Navy man V. Peter Corbett Jr. They married and moved across state to NYC and started their family with the arrival of V. Peter III and Moira Christine.

A move to coastal New Hampshire found Kathy and the family living in a haunted house in Newcastle, NH where Timothy Francis was born. Shortly thereafter, the family moved to a farm in North Hampton, NH - where they raised pigs, had horses and a barn cat named Dutchess...you friggin cat. Here, her fourth child, James Martin, was born.

During the next stage of her life, she would substitute teach at North Hampton Elementary School and St. Thomas Aquinas High School in Dover, NH where her children attended. Kathy became a successful realtor eventually opening her own agency. Rendering this service to the sea-

OBITUARY: Kathleen P. McKinnon, Grammy Extraordinaire

coast area, she met another Navy man - Frank; her children Peter Corbett (Kim), Moira Decourted and married in the late summer of 1991, which was when Kathy became stepmother to two more sons. Michael another Navy man - Frank; her children Peter Corbett (Kim), Moira Decourted and married in the Bois (Marc), Tim Corbett (Sandy), Ryan McKinnon (Renee) and James Corbett (Dawn); and, of course, her pride and joy, her grandchildren, Chris-

Kathy and Frank were active with St. Theresa's Parish in Rye, NH. They spent many years as members of the choir; it was the core of their social circle. Kathy even served as choir director for a spell. She taught CCD to the youth of the community and volunteered for many affiliated groups associated with St. Theresa's.

Frank and Kathy threw gatherings; renowned what seemed like the whole church on Christmas Eve, Thanksgivings, family reunions and pig roasts. Sharing food and feeding guests was how Kathy would most often demonstrate her love. Frequently these occasions would break into song. She and her five brothers along with their nieces thirteen and nephews would sing and play classic Americana folk or even songs they made up themselves as youth. Not one soul who witnessed Kathy's rendition of "Me and Bobby McGee" will ever forget it. These formative memories live forever in the minds of all attendees.

After a stretch of retirement in mid coast Maine, Kathy and Frank would return to New Hampshire to split their time between Squam Lake and the Upper Valley. Here she would nourish, dote on and fawn over her 13 grandchildren, providing a lifetime of memanother ories to generation. It is here where she passed comfortably, at peace. Surrounded by the family she created. Forever emblazoned in our hearts.

Kathy is predeceased by her son Michael. She is

Frank; her children Peter Corbett (Kim), Moira De-Bois (Marc), Tim Corbett (Sandy), Ryan McKinnon (Renee) and James Corbett (Dawn); and, of course, her pride and joy, her grandchildren, Christopher, Tucker, Jennifer, Moira Courtney, Mikayla, Samantha. Andrew James (AJ), Kathleen, Olivia, Chase, Isabel, Maeve, and Rylin. Kathy is also survived by her brothers James Callaghan (MaryAnn), Vincent Callaghan, Nicholas Callaghan (Christine), Timothy Callaghan (Luci) and Richard Callaghan (Charlene) and her thirteen nieces and nephews.

Kathy's family is planning a celebration of life on March 16 in Fairlee, VT from 1-4 pm at the Lake Morey Inn. A private family graveside service will take place at a later date. In lieu of flowers, the family is requesting donations to your local hospice, St. Jude or to a charity of your choice in her name.

La-da-da, la-da-da, la, da-da, la, da-da... Bobby McGee

To offer the family an online condolence, please visit www.rickerfh.com
Ricker Funeral Home & Cremation Care of Woodsville is assisting the family.



PATIENCE IS A POT OF GOLD

By: Maggie Anderson

Recently I was away for the weekend trying to earn enough money to cover the bills that never seem to stop arriving.

While I was gone, an angry sounding and aggressive email came in. The urgency to address it made me ask Hank if he would call them before I returned so they would be aware of what was going on with the mail; to let them know why their latest invoice had not yet been paid.

He tried to explain that our mail travels first to the New Hampshire address from which it is forwarded to us here in Oregon. At least that is the plan. Plans do not always work out, and the USPS being less reliable than it once was, we often get delayed letters and bills that have been on the Grand Tour, and are as a consequence, already overdue when they arrive.

A quick phone call and either a pay by phone arrangement, or the promise that a check will be in the next day's post usually calms the waters and life gets back to normal in a heartbeat.

Not this time.

This was a snarky notice informing us that, not only was the bill late, but that someone was coming to retrieve all of Hank's life-saving equipment.

There were a number of reasons the email ticked me off, the first being the bill for his equipment is always paid the moment it reaches us. A fact Hank tried to convey to the company's spokesperson.

The woman Hank spoke to treated him so badly I'm just happy she wasn't close enough for a visit, I may have gone for coffee.

She spent more time

asking Hank what we were in Oregon for than she did listening to why we received their invoice so late. Since it's none of her business where we choose to travel, it seemed like wasted time asking about it in the first place.

The company that bought out Hank's former supplier needs to improve their people skills I can tell you. When I called them back as soon as I got home, I had the same sort of reception, the same grilling about why we weren't toughing it out in The Whites for the long winter, and the same threat to send somebody for Hank's equipment.

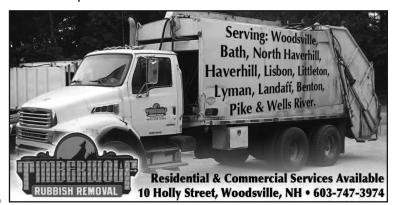
I can't understand why people are so rude and angry all the time lately. These people have never had to wait for payment - until this invoice got diverted to Katmandu or somewhere before it finally reached us. Hank has been served by the former company for more than ten years and we never had a burp at the table, and now this.

I hate to think they treat everybody the way they did Hank and me, of course, if they did, we'd soon be looking for a new supplier. Nobody's going to sign up to be bullied by an email on their screen or a voice on the phone.

Threatening to come and take his life-saving equipment because the bill has gone unpaid for a month is wildly absurd. We have always paid our bill.

After ten years of business dealings with the original company, and the fact that only \$45.21 is past due makes the insult even more annoying.

Take a breath people.



OBITUARY: Fred Grant,



Fred Grant, 76, of Groton, Vermont, passed away unexpectedly at Cottage Hospital on Thursday, February 22, 2024. He was born on March 13, 1947, in Barre City to his parents, Fred Smith and Madeline Perkins.

He spent a lot of his childhood working on the Charles Orr farm in Vershire, Vermont. He was married to his loving wife Mary (Emerson) Grant, on January 1, 1968, at the Groton Methodist church.

He worked hard all his life, starting off driving truck for Caledonia Sand and Gravel, moving on to the Decato Brothers, and finally Groff's Snack Foods. Then he bought his first big rig in 1987 and has been an owner-operator of Grant Trucking ever since. Faithfully delivering for Sunbird and RCP. His truck was his pride and joy, you could always find Fred polishing his truck in his garage.

Fred was a generous and loving member of his community, always there for anyone who needed him. Whether it was a hayride for the kids in town, or your pipes had burst, Fred would be there to lend a hand.

wife, Mary (Emerson) Grant of Groton, VT. His son, Jeffrey Grant of Groton, VT. His daughter-inlaw, Patricia (Eathorne) Grant, of Woodsville NH. His four grandchildren, Jared Grant, of Groton VT, Adriana Grant, of Lincoln NH, Kendra Grant, of Groton VT, and Jacob Grant, of Woodsville NH.

Great-Grandchild, His Piper Grant, of Ryegate VT. His sister Marcia Hathaway, of Newbury VT. His brother-in-law David Emerson and his wife Viola Emerson of Groton, VT. Many nieces and nephews that he loved dearly. His good friends, Herb Hatch, Brent Smith, Robert Farquharson, Fred Plaisted, Harold Hatch, William Kane, Danny Leonard, Bill Cassidy, and Jake Gibney Sr., and many more loving friends and members of the Groton community.

Not All Times Are Trendy - But There will Always Be Trendy Times

He is predeceased by his parents, Fred Smith and Madeline Perkins. His sister May Nelson, and his brother Eddie Grant. His good friend Garth Page, his grandchildren fondly remember the days of picking potatoes with Garth and Grampa.

Special Thanks go to Robert Farquharson, Groton FAST squad, and an unnamed Orange County deputy sheriff, who were there for Fred when he needed them.

Service will be at the Groton Cemetery, June 8th at 1 pm, followed by a celebration of life at the Groton Town Hall.

To offer the family an He is survived by his online condolence, please visit www.rickerfh.com Ricker Funeral Home & Cremation Care of Woodsville is assisting the family with arrangements.



HALLEY NEAL TRIO

Alumni Hall March 15th 7:30pm

Halley Neal is a folk singer and songwriter based in Nashville, TN. Joined by her backing band "Pretty Saro," her straight-up Americana songs are met with an upbeat bluegrass instrumentation, and her live shows center on themes of positivity and peace. Halley has been blazing the folk trail over the last 2 years, performing at festivals such as: Kerrville Folk Festival, Telluride Bluegrass Festival, Rocky Mountain Folks Fest, Falcon Ridge Folk Festival, and recently she was named the winner of SolarFest's Singer-Songwriter Showcase. Halley released her most recent record "Beautiful and Blue" to critical acclaim on September 30th, 2022. Her sound blends effortless layered vocals with Americana production, and is rooted in classic 60's and 70's folk. In 2020, Halley became an official Guild Guitars artist, and performed a set of original music at the 2021 NAMM Show with Guild. Currently, Halley tours nationally to house concert and listening room venues.

For more information and tickets go to:www.courtstreetarts.org













at the Clifford Memorial Building, 65 South Court St. Woodsville, NH

12:00 - 3:00 PM

\$3.00 donation at the door. No Drums ~ No Horns

Jim and Ruth Strout are your liaisons. Questions? 603-353-4741 before 8:00 AM or 603-728-7133

Senior Horses Receive Soft Landing When There Is Nowhere For Them To Go



Photo closeup,
Dobbin R. Bergerlind. on left
Photo full body,
Willow Whitefeather on right



The unwanted, unaffordable and unadoptable. That is how many equines long past their "usable" years are described. But this year marks new beginnings for some of them as Tomten Farm and Sanctuary celebrates its 10th Anniversary with a commitment to providing peace, protection and possibility to more senior equines in need with the help of "The Dobbin Fund."

Inspired by beloved 30+ year-old Belgian draft horse Dobbin R. Bergerlind, who was surrendered to the Haverhill, NH 501(c)(3) nonprofit just over three years ago, this unique program is designed to meet the need of horses, ponies, donkeys and mules that are 25 years or older. It is funded by Tomten's donor donations both large and small and start-up contributions were provided by The DEKM Fund.

It's no secret that with rising feed costs, a scarcity of available vet care, the challenges of New England winters and the increased financial and care burden of older animals that more senior horses are finding themselves at risk than ever before. Some are offered for free, others shipped to dealers and auctions where they risk being sent to slaughter and still others stand alone waiting. Many owners don't know where to turn for help and are unable to provide the care these animals need and deserve.

The 100% donorfunded nonprofit seeks to change that and has already begun welcoming seniors in need.

Willow Whitefeather was the first senior equine to be officially admitted into the 2024 program. This 26 year-old quarter horse mare found herself unwanted, living under a tarp this winter with nowhere to go. Thankfully, her veterinarian, Kerri Mitton. DVM advocated for her and called Tomten Farm and Sanctuary for help. Together, with their supporters, they joined to welcome Willow who is now safe living with 20 other horses. Like them, she will receive everything she needs for the rest of her days.

"There's a real need for senior horse sanctuary and hospice, especially now," Tomten says, Founder, Jenifer Vickery. "Whether these seniors find their way to us for a few years, a few months or simply for the final gift of humane euthanasia, Tomten wants to be here for them providing food, shelter and palliative care as needed."

Vickery continues, "Together, we can do more, be more and give more to senior equines in need. Being here for the unwanted, unaffordable and unadoptable is an important part of our mission as is being here for those in the community looking for help for their equines. Life-by-life, 'The Dobbin Fund' can directly impact the future of the senior horses, ponies, donkeys and mules (and their owners) right here in New England."

In the case of the re-

Whitefeather, there is no doubt that she, like Dobbin, will be an ambassador for senior equines. It is Tomten's hope that she will help to inspire compassion and create a deeper awareness of the incredible need for senior horse sanctuary. Vickery, her Board of Directors and all who support Tomten Farm and Sanctuary are hopeful that this program will inspire thought, conversation and action for the horses, ponies, donkeys and mules in need.

Started in 2014, Tomten Farm and Sanctuary is a 501(c)(3) dedicated to providing peace, protection and possibility to animals in need. It is currently home to 75 + rescued animals (many of them seniors), including horses, goats, sheep, donkeys, pigs, alpacas, cats, rabbits, chickens, geese and one mule.

The Sanctuary opens their gates to the public during regularly scheduled RSVP Farm Tours where they welcome all to get up close and personal with the rescues, hear their stories and be touched by the magic and miracle of each life. For more information on The Dobbin Fund, they welcome all inquiries @ 603-989-5800 and invite all to their website view https://tomtenfarmandsanctuary.org/ and to travel beside them virtually via their very active facebook page https://www.facebook.co m/tomtenfarmandsanctuary/. Donations always appreciated.

COURT STREET ARTS THE WENTWORTH BROWN PROJECT

Haverhill Heritage Inc.
Celebrates Completion of \$125,000
LCHIP-Funded Project



The Board of Directors of Haverhill Heritage Inc. is pleased to announce completion of a \$125,000 grant to rehabilitate the exterior of the Wentworth Brown House

Haverhill Heritage Inc., the parent organization for Court Street Arts and The Wentworth Brown Project, working to build community and save historic buildings in the Haverhill Corner area, has finished work on a \$125,000 project to support the rehabilitation of the exterior of the Wentworth Brown House. "We are delighted to wrap up this aspect of this important project to preserve and enhance this valuable resource to the town of Haverhill, said Liz Bayne, the board's president. "The LCHIP award is critical and instrumental is building on future donations and awards. Now the exterior of the Wentworth Brown House has been rehabilitated, returning it to its former glory on the south end of Haverhill Common."

Much work was accomplished including, foundation repair (replacing rotting sills, laying a new subfloor in the little house) siding repair/replacement as needed, roof shingle replacement as needed, window repairs, scraping and painting the entire exterior, gutter installation, porch repair, landscape/shrub cleanout, and drainage around the foundation is now complete. This work was accomplished by American Barn and Building, LLC of Piermont, NH, and Perkins Painting of Groton, Vermont. All work has been done to preserve the historical integrity of the property according to the Secretary of Interior Standards for Historic Preservation.

Grant recipients are required to raise a minimum of one dollar for each dollar provided by LCHIP. This project leveraged over \$125,000 in donations from other sources, including the 1772 Foundation (New Hampshire Preservation Alliance) and private donors.

About Haverhill Heritage Inc.

Founded in 1994, Haverhill Heritage, Inc. works to build community and enrich the lives of people throughout the region through arts, culture, and history. At the core of HHI's mission is rural Placemaking - the collective reinvention of public spaces that serve to improve the cultural and physical landscape of a region.

Community-driven and supported through a combination of donor and grant funding as well as generated revenue, HHI's initiatives are centered around endeavors that identify community needs, then aim to transform underutilized but significant spaces in Haverhill's historic district into vibrant community centers.

For more information about Haverhill Heritage Inc. visit www.wentworth-brownproject.org or www.courtstreetarts.org or call 603-989-5500.





Let's **Corned Beef**

Reuben Bake

get started with today's recipe and how make it.

Ingredients

2 tubes of Pillsbury Crescent

rolls

cheese 3/4 lbs sliced deli corned beef

1/2-3/4 lbs sliced Swiss

1 14 oz can sauerkraut drained 1/2 cup Thousand Island

dressing 2 Tbsp melted butter 1/2 tsp Caraway seeds Preheat oven to 350 degrees and grease a 9x12" baking pan. Pop open 1 tube of Crescent rolls and spread in bottom of baking pan. I separated 2 triangles and filled in the side. Bake for 6-8 minutes then remove from oven. Layer sliced Swiss cheese on top. Next layer your corned beef. In medium bowl put well drained pressing liquid out of sauerkraut and add and mix well. Layer on top of corned beef. Then layer another layer of Swiss cheese. Pop open the 2nd tube and carefully place on top, sealing perforated edges. Add caraway seeds to melted butter and brush on top. Return to oven and bake for 12-16 minutes until brown. Let sit for 10 minutes then carefully cut into servings. I cut mine sandwich size. That's it you are done. For leftovers reheat in toaster oven or regular oven. Please give this recipe a try because you and your family will love it and say you are a star. Just remember when you are draining the sauerkraut press lightly in colander to drain all liquid. You don't want it to come out soggy.



Well folks that's it for today's recipe. If anyone has a good recipe to share or if you have any questions please send it in to April and I will help you out. Enjoy and Happy

St. Patrick's Day. Stay safe and healthy my friends. Until next time I am signing off. Sincerely, Cin Pin

802-477-2428





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www.dads4by.com

Hello hello my fellow chefs! How are you all doing today? I'm okay. Just some sketchy snow lingering around in my yard. I'm hoping we are done significant with any amounts of snow. At this anything point

happen. Since St Patrick's Day is approaching I found this recipe using Crescent Rolls. It's an alternative to making a corned beef dinner the traditional way. It's easy peasy and "Delicioso ". I cheated and bought potato salad and coleslaw at the deli counter to serve with mine. Sometimes you have to cheat but if you are ambitious you can make your own potato salad and coleslaw.

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