

The Franklin Phoenix

Franklin has a newspaper again! Fay Mahoney, working with Joya Pinkham Clark and her husband Will Clark, recently published the first issue of *The Franklin Phoenix*.

Their plan is to publish monthly through April, then twice a month until September, then weekly after that. The first three months' issues are being mailed free to all Franklin addresses. After that the *Phoenix* will be available free on newsstands or by subscription.

For more info or to subscribe, visit FranklinPhoenix.com or send \$12 for six months, \$24 for a year to PO Box 100, Franklin 03235.

Welcome to the neighborhood, *Phoenix*!



Food, Friends, & Merriment!

By Tracy Merriman
Beacon Staff

With St. Patrick's Day right around the corner, I thought it would be fun to share a recipe steeped in Irish tradition and history. The dish is called Colcannon, and it is the ultimate way to serve mashed potatoes. This dish was traditionally made on Halloween. Some families would leave a plate of it outside, for the fairies and the ghosts. There was even an Irish song written about Colcannon.

Traditionally four trinkets were hidden in the dish. If found, a thimble meant spinsterhood, a button was bachelorhood, a ring meant you would be married, and a penny meant you would be wealthy. What a fun way to enjoy this dish with the children.

This recipe is a variation that my grandmother has always used. It is rich, and it is delicious. Use it along side of your corned beef this St. Patrick's Day and start a tradition of your own.

In ending, I would like to share an Irish blessing that has always hung on a tapestry in the kitchen of our family home. "May the roof above you never fall in, and those beneath it, never fall out." Happy St. Patrick's Day!

Send your favorite recipe to Cooking@AndoverBeacon.com or PO Box

149, Andover 03216. Include your name and phone number so we can print a little interview along with the featured recipe.

Colcannon

Contributed by Tracy Merriman

- 1 lb cabbage
- 2 lbs Yukon gold potatoes
- 8 to 10 pearl onions (frozen OK, thawed)
- 1 bunch scallions, sliced (whites only)
- 1 cup half and half
- ½ cup butter
- Dash of nutmeg or mace
- Salt and pepper to taste

Core and chop cabbage into small pieces. Place in a pan, covering with salted water. Boil until tender, about 15 minutes.

In another pan, peel and cut the potatoes into two-inch pieces and cook those, too, in salted water for about 15 minutes until tender.

Drain the cabbage and put aside. Drain the potatoes and hand mash. Meanwhile, boil pearl onions and scallions in half and half until onions are tender. Be careful not to use high heat, or you will scald the milk.

Put the potatoes, onions, scallions, butter, and nutmeg into a mixing bowl. Slowly add half and half and use hand mixer until smooth and creamy. If needed, add a little more milk.

Fold in the cabbage. Salt and pepper to taste. Serve on plates in small mounds with a pat of butter on top to create a "lake." Eat potatoes from the outside, dipping each forkful into the "lake." Serves six to eight.

Andover Libraries

By Ray Mitchell
Beacon staff

Puxatawney Phil saw his shadow, so we should have six more weeks of winter. As of this writing the old groundhog's prediction is accurate.

Tradition tells us of many signs that bode evil or predict good. *Curious Customs* by Tad Tuleja is one of the books at the library with information about common traditions and superstitions like the following.

When someone sneezes, many people respond, "God bless you." The ancients believed that your spirit could escape your body when you sneezed. That could be an invitation for an evil spirit to move in and afflict you. Wishing God's blessing when such a threat is possible was considered good manners.

The world of spirits also inspired our "knock on wood." Trees had spirits and certain trees were considered close to God. So when we knock on wood after wishing something we are carrying out an ancient tradition of asking heaven's

blessing on our endeavor.

Fear of Friday the 13th has a long history. Some think it is unlucky because there were thirteen at the table at the Last Supper. Fear of 13 pre-dates Christ. Romans considered it the number of death and destruction. Early mathematicians loved twelve for the triangularity of three and the squareness of four. Thirteen cannot be divided, so it lacks such positive aspects. Then the negative powers became attached to it.

The bad luck associated with spilling salt is often linked to Leonardo da Vinci's *Last Supper*, where Judas is seen spilling the salt. The tradition pre-dates Leonardo. Salt was important as a preservative, antiseptic, and flavor in the ancient world. Romans, Greeks, and Hebrews used it as an offering to God. Spilling such an important substance was an affront to the deity and thereby a predictor of evil. Throwing some over the left shoulder is either an offering to the god or an attack on the devil, who may be lurking over your shoulder.

Do you wonder about other superstitions or traditions? You can find out about them at the library.

Kearsarge Band

The Kearsarge Community Band, directed by Dr. Earl Lord, invites area musicians to join the band during its first rehearsal on Tuesday, April 4, from 7 PM to 9 PM in the Kearsarge Regional Middle School's Music Room.

No auditions are required for participation. High school students as well as year-round and summer residents are welcome to play with and to learn from experienced band members.

Membership information may be obtained from Nola Aldrich at 526-2942 or from Peggy Prew at 526-6017. Concert date reservations are now being accepted and can be confirmed by contacting Dave Cook at 526-9057.

Wilmot Community Association Luncheon

All area seniors and their guests are invited to join us for the WCA Senior Lunch and Social at the new Wilmot Community Association Building in Wilmot Flat next to the Wilmot Post Office on Village Road at noon on Tuesday, March 21, and on the third Tuesday of every month. Bring friends or just yourself for some good food and good conversation. A \$2 contribution is suggested.

Reservations are required, so please contact Kate McKibbin at mckibbin@adelphia.net or 526-4540 at least five days prior.

Franklin Talent Night

Announcing the Franklin Opera House's Fifth Annual Community Talent Night on April 22. Last year's event proved to be everything it was billed to be: surprising, entertaining, funny, and enchanting.

This April we invite everyone in the Lakes Region to tune up that instrument, flex those vocal chords, dust off the original poetry tucked in the closet, try out a new comedy routine, awaken Charlie McCarthy's half brother from his slumber in his overnight bag, notify the three others who make up your quartet, or mystify us with your sleight-of-hand, and fill out an application to audition on the 19th and 20th of April at the Opera House.

Forms are online at FranklinOperaHouse.org or call the Opera House at 934-1901 to give your information over the phone. Anyone wishing to participate must submit an application and attend one of the combination auditions and tech rehearsals.

Audition times will be assigned on one of those two nights and the applicant notified based on the contact information provided on the form. The deadline to apply is April 5, so why wait?



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