

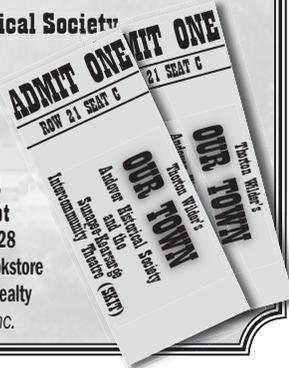
SKIT (Sunapee-Kearsarge Intercommunity Theatre) Presents

Thornton Wilder's
OUR TOWN

to benefit the Andover Historical Society

Friday & Saturday, May 12 & 13, at 8
Sunday Matinee, May 14, at 2
Friday, May 19, at 8
Saturday Matinee, May 20, at 2

Adults \$10 • 12 & under \$8 • Wilmot Town Hall
Corner of Route 4A & North Wilmot Road in Wilmot
TICKETS: at the door, or for reservations call Pat Cutter 735-5628
NEW LONDON: Flash Photo, Tatewell Gallery, Morgan Hill Bookstore
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Food, Friends, & Merriment!

By Tracy Merriman
Beacon staff

For centuries the perfect end to a perfect dinner has always been cheesecake. The history of the cheesecake dates back to the Greek and Roman times around 776 AD. Cheesecake as we know it today, especially the New York Style cheesecake, couldn't have been made before 1872. That was the year cream cheese was invented.

The cheesecake, known to many as a slice of heaven, has become the staple of decadence on most desert tables. The variety of fillings, crusts, and toppings are as abundant and unique as snowflakes. Serve it up plain or go wild and add a splash of Bailey's Irish Cream and cocoa to your graham cracker crust or for the more adventurous, you can make a shortbread crust from scratch. Did your cheesecake crack? Don't worry, just throw fruit on top, and no one is the wiser!

The following recipe was submitted by Sharon Darling. This cheesecake recipe was her Nana's. Sharon's mom, who was not a very good baker early on, was able to pull this off without a hitch. Interestingly enough, Sharon says that her mom went on to work in a bakery, and became quite skilled at baking after all.

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.

Nana's Cheesecake

Contributed by Sharon Darling

- 4 8-oz. packages cream cheese, softened
 - 4 eggs (avoid extra large and jumbo)
 - 1½ cups sugar
 - ½ cup heavy cream
 - 2 tsp vanilla
- Bring all ingredients to room temperature. Preheat oven to 300 degrees. Cream four packages of cream cheese, one at a time, alternately adding eggs,

sugar, cream, and vanilla in small portions. Mix each ingredient until blended. Avoid over-beating the filling – this causes cracks.

Grease a 9- or 10-inch spring form pan. Wrap the outside of the spring form in foil. Press graham cracker crust (see recipe below) into the bottom and half way up the sides. Add filling. Place prepared spring form in a pan with one inch of water. If you do not have a pan that is big enough to place the spring form in, then place a pan of water on the rack below, separate from the cake. The idea behind this is to offer a source of humidity so the cake does not burn or crack but is moist.

Bake for two hours. Don't be tempted to open the oven during baking – drafts can cause the cheesecake to fall.

Avoid over-baking. A perfectly baked cheesecake will be puffed around the edges, yet the center should jiggle and be slightly moist, not runny.

After baking, turn off oven and allow cheesecake to remain in oven, with the door ajar, until center is completely set. Remove from the oven and cool completely on a wire rack.

Upon removal from the oven, loosen the cake from the edge of the pan by running the tip of a knife around the edge of the cake and the side of the pan. This allows the cake to pull away freely from the pan as it cools.

After the cheesecake has chilled completely, gently loosen the entire side of the cheesecake from the pan with the tip of a knife while slowly releasing the spring form pan clamp. Carefully remove the side of the pan.

Graham Cracker Crust

Contributed by Tracy Merriman

- 1½ cups graham cracker crumbs
- ⅓ cup melted butter
- ⅓ cup sugar

Combine all ingredients. Press into bottom and halfway up side of 9-inch spring form pan. Bake at 350 degrees for 8 to 10 minutes; cool and fill.

Oklahoma! Auditions

Franklin Footlight Theatre is auditioning for their summer production of *Oklahoma!* Auditions are May 8 and 9 for reading and dance. People are asked to come to only one of the two. May 10 is vocal auditions for solo roles only. All auditions are at 7 PM each night at the Franklin High School. The company is interested in auditioners of all ages.

Oklahoma! is a classic Rogers and

Hammerstein musical about the Old West and the battles between the cowboys and the farmers. The company needs at least 13 men and 11 women for speaking roles, and many others for dancing roles and the ensemble. Spend the summer working with great people in the historic Franklin Opera House!

Questions? Contact the director, Julie Finley, at jcfinley1009@yahoo.com.

Hillside Orchard Greenhouses

Directions:

From Route 11 in East Andover, turn onto Flaghole Road. Follow the signs three miles to Hillside Orchard Greenhouses.

Hours:

Open Tuesday through Sunday, 9:30 AM to 5:00 PM. Closed Mondays.

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On May 11

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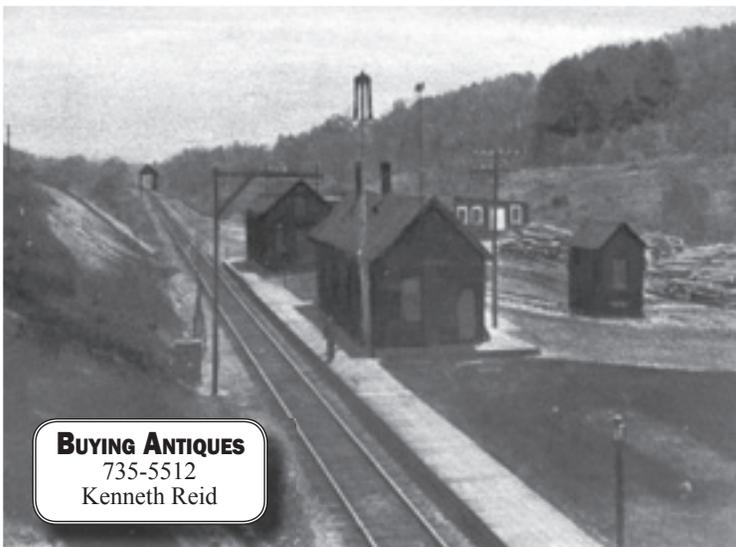
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