

Food, Friends, & Merriment!

By Tracy Merriman
Beacon staff

Recently I obtained a copy of *The Andover Service Club Cookbook: Four Seasons of Entertaining*. This little red book is chock-full of menu ideas. In it you will find recipes submitted by our own friends and neighbors. Enjoy timeless classics like Mary Williams' Corn Chowder and Gretchen Goody's Apple Pie and Perfect Pie Crust. For the more adventurous gourmet, there is Margie Leber's Beef Wellington and Diane Beaudoin's Coq Au Vin Rosettes. Grace Stetson offers a handy, diagramed tip on how to fold napkins into silverware holders!

No matter what you are looking for, you are sure to find it somewhere in this delightful 162-page community cookbook.

The following is a sample recipe that was submitted by Pat "Toots" Fleury. You all may recognize Pat from the Thrift Shop and as a member of the Andover Service Club and the Andover High School Alumni committee. I chose this recipe because it is a variation of one I have been making for years that is always a crowd pleaser at BBQs and parties. The sweet dressing on this salad, along with the bacon and raisins, is a real summertime treat. Be sure to stop by the Andover Service Club's Thrift Shop between the Town Hall and the Andover Elementary/Middle School and purchase a copy of this great cookbook today. Copies are limited!

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.

Broccoli-Cauliflower Salad

Contributed by Pat "Toots" Fleury

- 1 large head broccoli, stems removed
- 1 large head cauliflower, stems removed
- 1 or 2 carrots, sliced
- 1 lb bacon
- 1 onion, chopped
- ½ cup raisins, cran-raisins, or dates
- 1 cup mayonnaise
- ¼ cup sugar
- 2 tablespoons apple cider vinegar

Cut the broccoli and cauliflower into bite-size pieces. Place in bowl and put aside. Cook the bacon, drain it, and crumble it. Saute the onion in a little bacon fat until it is translucent. Cool, and then mix in raisins. Add to the bowl with the broccoli and cauliflower, and toss with dressing. Serves approximately 6

Broccoli-Tortellini Salad

A variation contributed by Tracy Merriman

With a few additions you can turn the above recipe into a wonderful pasta salad. Skip the cauliflower and double the broccoli. For a touch of deep green color, blanch the broccoli in boiling water for a minute.

Add about 1½ bags of cooked (al dente) tri-color cheese tortellini. Throw in a cup of cashews or hulled sunflower seeds along with the bacon, onions, and raisins.

Pasta has the ability to soak up dressings overnight, so if you make the salad the night before, you should double the dressing. Add half while preparing and the other half right before serving. The addition of pasta increases the serving size to approximately 12. Enjoy!



New London Barn Playhouse

On May 21, the New London Barn Playhouse re-opened its doors to the public to preview the "face lift" of the Barn. The theatre seats have been beautifully refurbished, the tech booth expanded, the walls painted, the sound system upgraded, and a new show curtain hung.

The Barn opened its season with *Grease* on Tuesday, June 20, with performances running through Sunday, July 2. This production will be "family friendly" and features both the 2006 Summer Intern Company and our Junior Intern Company, which consists of 20 young local teenagers ages 13 through 17, including Canon Brownell of Andover.

Forever Plaid (above) opened on Monday, June 25. Performances will continue every other Monday - July 10 and 24, August 7 and 21 - at 2 PM and 8 PM.

Forever Plaid is full of nostalgia, with a collection of songs including *Three Coins in a Fountain*, *Moments to Remember*, *Sixteen Tons*, *Catch a Falling Star*, *Day-O*, *Matilda*, *Heart and Soul*, and many more.

Call the box office to reserve your tickets at 526-6710 or 526-4631, or contact us at Tickets@NLBarn.com.

Andover Libraries

By Ray Mitchell
Beacon staff

As part of Andover's wonderful Fourth of July celebration, there will be a large selection of books on display. There certainly will be some that interest you. The libraries have received donations of books throughout the year. They will be on display in the Proctor Chapel on the Fourth and you may have the ones you want for a bargain price.

We have many readers here in town. If you are one of them, you know that bookshelves fill over the years and you need to make room for new ones. The library is the benefactor of this housecleaning and acts as a recycling center for our town. This is good news for all who love to read.

Come to the Proctor Chapel on July 4 and see how many of the titles there will interest you. Then give a donation as your conscience directs you. Whatever you give will enable the libraries to offer more books and resources to our residents.

In front of the Chapel you will find bottled water and watermelon to refresh you. July days can be very hot and dusty. So the library will offer you refreshment for your mind and for your body. Remember that whatever money is received will be used to expand and improve our libraries. It's a win-win situation for all of us. Don't miss your opportunity to participate.

Also, there is an opportunity to volunteer. Help is needed to transport books from the libraries to Proctor Chapel on Monday, July 3. On the Fourth you may help with the books or the refreshment stand. Call one of our librarians at 735-5333 to let us know you are willing to help.

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Flaggpole Rd. is located off Rt. 11 in East Andover, across from Lake View Cemetery. Follow the quilted sheep signs for 3.3 miles.

Its 8:00 P.M.

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JULY EVENTS INCLUDE:

Countdown to Oktoberfest '06
Sunday, July 16, 5 to 7 PM

How Would A Jimmy Buffet "Parrot Head" Celebrate Oktoberfest?

Best Dressed Parrot Head Costume Contest with prizes
Grass Skirts Suggested for our Beer Garden Grand Opening

Live Music Outside (weather permitting)
Rock & Roll Favorites by Jim Hollis



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