

Food, Friends, & Merriment!

By Tracy Merriman
Beacon staff

How many times have you gone to the grocery store, eyed the wondrous yellow display of bananas, and found yourself throwing a bunch into your cart, all the while knowing that there is a good chance they will go brown before you eat them? After a time, the next inevitable phase of the banana purchase takes hold. There is a sweet yet rotten smell that fills the air, and the fruit flies come to pay homage. Then what?

We can peel and mash them with a teaspoon of lemon juice and freeze them for up to six months, and we can cook with them! Bananas have been around since the beginning of time, but the banana bread was popularized by the introduction of baking soda and baking powder as leavening agents in the 1920s. Banana bread and other quick breads gained notoriety in the home-cooked dessert category for their simplicity. However the banana bread frenzy itself took the nation by storm in the 1960s when suburban housewives morphed into ultra chic hostesses.

Now here we are 47 years later. Enter my neighbor, Denise Keene, from the East Andover Marketplace. She has a banana bread recipe that was handed down to her by her grandmother. It is a family favorite, made time and again for all of its fabulous qualities, including comfort food.

Dee's banana bread is a staple in the Marketplace, although usually in muf-

fin form for grab-and-go convenience. Dee has banana muffins available almost every day and are worth the buy! Stop by the East Andover Marketplace and try one, or make them yourself with this timeless, easy recipe.

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 Banana Bread
Contributed by Denise Keene
East Andover Marketplace

1 cup sugar
1 stick butter or margarine, softened
1 egg
2 or 3 ripe bananas, mashed
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
Preheat oven to 350 degrees. In a large mixing bowl, cream the sugar and butter until fluffy. Add egg, mix to incorporate. Add bananas and vanilla, mix to incorporate.

In a separate bowl, blend together the flour, baking powder, and baking soda. Add the flour mix to the wet ingredients and blend together until combined. Pour batter into a greased loaf pan and bake for up to 1 hour. Bread should be golden and firm when done. Cool on rack, remove from pan, and store in an airtight container. Banana bread freezes well.

Andover Libraries

By Ray Mitchell
Beacon staff

Come hear storyteller Loretta Phillips on Thursday, April 26 at 7:30 PM at the Bachelder Library!

Loretta Phillips is a founding member of the Central New Hampshire Story Telling Guild. She has been telling stories since 1987 to all kinds of audiences. Here is what one of her fans wrote:

"Loretta reaches people of all ages with her stories," said Gayle, mother of five. "We loved having her at our Mother/Daughter banquet. Her stories brought us to tears of laughter and touched our hearts."

Loretta writes most of her repertoire, but includes folk tales, fairy tales, legends, urban tales, tall tales...some are certain to capture you. Storytelling is that kind of activity.

Loretta may be heard on two CD's: *My Gal Sal* and *Down the Path to Grandma's*.

Storytelling is an ancient art that was eclipsed by the advent of radio and television. Garrison Keillor and Gene

Shepherd were among the few raconteurs who practiced publicly. Some of us had a grandparent or uncle who could varnish a tale to keep our rapt attention. In the past few years there has been increased interest in storytelling because it reaches us in a way that the electronic media do not.

The Friends of the Andover/Bachelder Libraries are presenting this program as a way to re-introduce this enjoyable recreation to our community. There will be no fee for the program thanks to the generosity of Ms. Phillips and our members. We will ask you to join our association (not required). There will be a brief organizational meeting following the storytelling and refreshments will be served.

A membership project was launched on election day, which has given us our initial momentum. A raffle held on that day asked the name of the famous author born on April 26. The answer is William Shakespeare. No one guessed the correct answer so the gift certificate will be awarded at another time.

Come Hear the
Stories That
Bring Tears
and Laughter
and Touch
Your Heart

Come hear storyteller
Loretta Phillips at the
Bachelder Library on
Thursday, April 26
at 7:30 PM

Cooks Wanted

Tracy Merriman, the Beacon's Food, Friends, and Merriment columnist, is looking for recipes from our readers.

Dust off those recipe files and contribute an old family tradition or a holiday favorite.

Beacon readers tell Tracy they really enjoy reading other readers' recipes!

For more info, call Tracy at 735-4198.



Lake
Farm
REALTY

164 MAIN STREET



LakeFarm.com

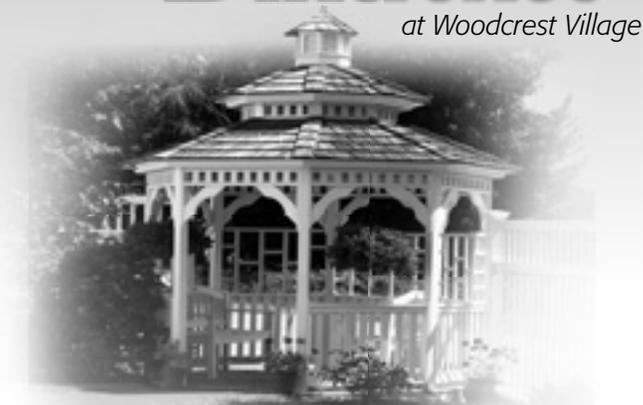
Your Neighborhood Experts

For information call

735-5444

Feel the
Difference

at Woodcrest Village



It's too indescribable for words – the feeling that you get when you come to Woodcrest Village. It's the feeling you get when you – *come home*. Woodcrest Village offers all of the pleasures of home – *without the worries*.

Come visit Woodcrest Village
and feel the difference for yourself.

Assisted Living in a
Gracious Village Setting

356 Main Street, New London, NH 03257
(603) 526-2300
www.woodcrestvillage.com



Support Our Advertisers!

We couldn't publish the *Beacon* without them.