

Food, Friends, & Merriment!

By Tracy Merriman
Beacon staff

With winter behind us and Memorial Day on the horizon, it's time to start thinking about grilling again. Some folks may argue that there is no such thing as a grilling season and will brave any of the elements to barbeque their favorite foods. Statistically, 48% of Americans grill all year round, and the average grill is used 26 times per year. That's a lot of grilling!

John Reich of East Andover knows a thing or two about grilling in any season. No matter the weather, one of John's favorite grilling foods is pizza. It really isn't as hard as one would imagine, and once you have mastered barbeque pizza there is no turning back. The process isn't much different from oven pizza, and the grill closely duplicates the benefits of brick oven cooking.

John recommends you invest in a peel, a long-handled paddle used for transporting pizza to and from ovens or grills. Peels range in price from cheap to extremely expensive, but I found a decent one on Amazon.com for about \$12.

Another great piece of equipment to have for grilling pizza is a pizza stone. A pizza stone can be placed directly on the grill and offers the novice more control over cooking the dough without burning it.

As with any pizza recipe, have fun and experiment. If you want veggies on your pie, try grilling them first and then add them to your pizza. Create your own marinara sauce, and go crazy with cheese varieties.

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 your recipe.

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.

Grilled Pizza

Contributed by John Reich

- What you need:
- Pizza stone
- Peel
- Corn meal
- Pizza dough
- Olive oil
- Garlic powder
- Marinara sauce, preferably homemade
- Favorite cheese and toppings

Place your pizza stone on a cold grill grate, and turn the grill on medium-high heat. Close the lid, and let the stone pre-heat for a good 30 minutes.

While the stone is preheating, shape your pizza dough to fit the stone. Spread a little olive oil on top of the dough, and sprinkle on some garlic powder.

Sprinkle some corn meal on the paddle of the peel, and use the peel to pick up dough. Transfer the dough to the hot pizza stone on the grill. If using vegetables as a topping, grill them alongside of the stone, right on the grate.

Close the lid and cook for about three minutes. Check the dough, and pop any bubbles with a fork. Cook for a couple of minutes more until firm but not done.

Remove the dough from the stone using the peel, and apply the sauce, cheese, and other toppings. Transfer the pizza on the peel back to the grill, slide it back onto the stone, close the lid, and cook until cheese is bubbly and the crust is done, about 10 minutes. Slice, serve, and enjoy!

Allow the stone to cool completely before removing it from the grill. This will take awhile, as stones hold their heat very well. Rinse the stone with water to clean – never use soap. The build-up on the stone is called "seasoning," much like a cast iron pan.

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Poetry Workshop In Wilmot

New Hampshire Writers' Project's (NHWP) Spring/Summer workshop series begins May 2 with a six-week poetry class led by poet Dianalee Velie. *Poetry: The Quill of the Soul* features writing prompts, discussion, and revision that will inspire participants to create and refine new poems.

Students will compose first drafts of poems to capture emotions, experiences, and imagery. There will also be take-home writing assignments and opportunity to work on revisions each week. One student calls Velie "an evocative muse." Another says her teaching is "amazing."

Velie has taught poetry, memoir, and short story writing at universities and colleges in New York, Connecticut, and New Hampshire. Her award-winning poetry and short stories have been published widely in literary journals in the US and Canada. She teaches poetry in rural school systems in Vermont and New Hampshire for the Children's Literacy Foundation.

Poetry: The Quill of the Soul will meet Wednesday evenings, 7 to 9 PM through June 6. Participants will be notified of the meeting place in Wilmot. The class is limited to 12 students. Cost is \$250 for NHWP members, \$275 for nonmembers. Register at NHWritersProject.org or call 314-7980.

The New Hampshire Writers' Project, a nonprofit organization, fosters the literary arts in the Granite State by supporting the development of individual writers and encouraging an audience for literature.

NHWP offers an annual Writers' Day conference, spring and fall workshops, master classes, and special readings and events, including New Hampshire Writers' Trail programs and the New Hampshire Literary Awards. NHWP also publishes *New Hampshire Writer*, a bimonthly, 16-page newsletter featuring news of writers and writing in the Granite State.

Fundraising Coordinator Wanted

The *Beacon* needs a volunteer to help manage its fundraising activities. The biggest push is during January and February, when we ask all our members to renew. Can you help make it happen?

For more info, call Charlie at 735-6099.

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