



The Emery Family Reunion

An undated photo from *The Andover Bicentennial Cookbook*, which celebrated Andover's bicentennial year in 1979.

Food, Friends, & Merriment!

By Tracy Merriman
Beacon staff

Absolutely nothing can save me from myself when it comes to acquiring a new cookbook. Sometimes my compulsion is such that I find myself on eBay.com buying up copies of community cookbooks from towns I have never heard of, written by people I never knew, in eras before I was even born.

So imagine my delight when I walked into the Bachelder Library and spied an old book sitting on Mary Sell's desk, which to me looked and, yes, smelled like an old cookbook. It seems I was staring down at a copy of the *Andover Bicentennial Cookbook* from 1979. Mary told me she found it in her mother's house and would be cataloging it for the library. Maybe my excitement was beyond obvious, because immediately she said I could borrow it, and she would catalog it when I was done.

Now, I am by no means a dancer, but I pirouetted into my house with this wonderful piece of culinary history, poured myself a glass of Zinfandel, and had at it. The beauty of community cookbooks is in the simplicity of the recipes themselves. Give me a meatloaf recipe from 1940 and chances are it is by far better than anything you may find today in an age where most ingredients elude the average person.

The *Andover Bicentennial Cookbook* is 190 pages of timeless recipes and historical photos. Where else can one find a recipe for "Roasted Bear" and "Grandmother's Yum-Yum Cake" and, better yet, where can one find undated pictures such as "The Snow Roller" or the striking pose of Scott Trumbull, the fishing rod maker?

My head was spinning with fascination at years gone by and I wasn't sure I could choose just one recipe to print. When I came upon an undated photo of The Emery Family Reunion, I knew I would use a recipe worthy of a family reunion then and now.

Here we have a classic baked bean recipe submitted by Tina Cotton in 1979. This recipe includes salt pork in

the ingredients list. If there is one thing this here flatlander has learned for sure, that is that salt pork is the foundation of all that is Yankee.

The recipe also calls for soldier beans, which are a New England heirloom bean also known as the Johnson Bean, a favorite for New England cooking, soups, stews, and casseroles. The kidney-shaped, pale cream-colored bean is marked with a dark maroon "soldier" on the eye which remains after cooking. Use it in place of white beans or kidney beans in any recipe. The skins tend to split, so simmer gently!

What this recipe does not include is molasses or maple syrup. I would suggest adding it to taste.

Stop by the Bachelder Library and check out this book for yourself. It is, in one word, captivating.

Send your favorite recipe to Cooking@AndoverBeacon.com or P.O. Box 149, Andover 03216. Include your name and phone number so we can print a little interview along with the featured recipe.

Baked Beans
Contributed by Tina Cotton to *The Andover Bicentennial Cookbook*, 1979

- 2 lbs. soldier beans
- Scant teaspoon salt
- 2/3 cup sugar
- 1/4 teaspoon dry mustard
- 1/4 teaspoon dry ginger
- 1/2 teaspoon pepper
- 1/4 lb. salt pork (diced)

Cover beans and soak over night. Drain. Again, cover beans with fresh water and parboil for 1/2 to 1 hour or until skins wrinkle when you blow on them. Drain.

In a bean pot, layer salt pork and beans. Add remaining ingredients and cover with boiling water. Bake uncovered in 300-325 degree oven for 4-5 hours. Keep an eye on the water level and add water to cover as needed.

After 4-5 hours turn off oven, add enough water to cover beans, cover with lid and let sit in oven for an hour or so before serving. Serves 16-18

Andover Libraries

By Ray Mitchell
Beacon staff

What will you read this summer? New Hampshire Public Radio, in conjunction with New Hampshire Humanities Council, will introduce you to books by authors from our state. The program is called *Granite State Stories*, and it will feature books ideal for a summer reading list.

During the month of June you will have an opportunity to hear discussions on five books by New Hampshire authors. Tune in to NHPR at 89.1 FM Friday mornings at 9 AM or the repeated program in the evening at 8 PM. Host Laura Knoy of *The Exchange* will interview authors and lead a discussion on the 2007 *Granite State Stories*.

Below is a listing of the books and the dates that the programs will be aired. The discussions will take place at the Mara Auditorium at Southern New Hampshire University in Manchester. They are open to the public.

June 1 – Laura Knoy will interview Howard Mansfield, author of *In the Memory House*.

June 8 – This program will feature Grace Metalious' *Peyton Place*, which was the subject of Manchester School District's 50 Years of Grace project.

June 15 – Celebrated author and artist David Carroll's *Swampwalker's Journal: A Wetlands Year* will be the

topic.

June 22 – Celia Thaxter's observations about life on the tiny, rocky islands off the New Hampshire coast are in her book *Among the Isles of Shoals*, which will be the topic of the day.

June 29 – Humor will be featured in the last presentation. Rebecca Rule will discuss her collection of New Hampshire tales, *The Best Revenge: Short Stories*.

More information about Granite State Stories is available on NHPR's website, NHPR.org.

Of course, our libraries have displays of books you might consider for your summer reading. For children, there will be a reading program which will run from the end of school until the second week in August. Information is at school and at our libraries.

Something new: You may learn more about our libraries and respond online at AndoverPL.blogspot.com. The site is new and we are learning how to use it efficiently, but don't wait to see what is there.

Save the date of August 10: The Friends of the Library will present a special program from New Hampshire Humanities Council titled *Sir Tom of Warwick*. Plan to bring the whole family.

Got News?

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Dr. Daniel E. McGinley-Smith with his family at their home in Norwich, VT. Wife Sarah holding newborn Ezra is Director of Corporate Communications for King Arthur Flour. Daughter, Sage, is four years old, and son Mica is two.

New London Hospital

is pleased to welcome Dermatologist
Daniel E. McGinley-Smith, MD
to our team of providers

Education:
MD Harvard Medical School, Boston, MA 2003
BA Harvard University, Cambridge, MA 1996

Postdoctoral Training:
Residency in Dermatology, Dartmouth-Hitchcock Medical Center 2004 - 2007
Internship in Internal Medicine, Dartmouth-Hitchcock Medical Center 2003 - 2004

Academic Appointments:
Fulbright Scholar, United States Department of State 1997
Visiting Fellow, Griffith University, Australia 1997

Awards and Honors:
American Contact Dermatitis Society Clinical Research Award 2006
Albert Schweitzer Fellowship in Public Health 2000
Harvard Medical School Office of Enrichment Programs grant 2000

Membership in Professional Societies:
American Academy of Dermatology
American Society for Dermatologic Surgery

Dr. McGinley Smith grew up in Cambridge, Massachusetts. He is committed to community service, having worked as a volunteer teacher and AmeriCorps member. Dr. McGinley-Smith looks forward to participating in community discussions on topics pertaining to skin health and safety, such as sun exposure. His special interests include skin cancer and pediatric dermatology. He enjoys outdoor activities, especially hiking, and is an accomplished photographer.

New London Hospital
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