

# Food, Friends, & Merriment!

By Tracy Merriman  
Beacon staff

In the last year my love for cooking has taken a new spin: cooking contests! Last fall I entered the Spring Ledge Farm apple pie contest and was pleased to place fifth out of over 30 entries. That was it... I was hooked!

A Google search turned up a cooking contesters' network and an online forum where I have "met" some very talented and famous contesters. They are all wonderful about sharing advice. I am learning at break-neck speed and making new friends.

One new friend is Rob Mongeon of Vermont. He has been a finalist in several contests, has won ribbons for brewing beer and mead, and has appeared on the Food Network. Rob asked if I would join his team in the Kansas City Barbeque Society (KCBS) Championships in Warren, New Hampshire, the weekend of August 24 and 25.

I arrived in Warren at 6:30 AM on Saturday, just in time to help start the chicken and ribs. We worked together like a well-oiled machine. Rob did all the grilling, while his wife Gail and I kept things chopped, sliced, diced, cleaned, and plated. If that hadn't been enough to get me sweating, then the 100-degree heat and humidity, not to mention the heat from all of the grills and smokers,

would have finished me off for sure.

I am sad to say we didn't take a prize, but we didn't come in last, either. Rob hasn't given up, and I have agreed to join him and Gail at the Cape Cod Classic September 28 through 30 and at the Winter Sizzler event in Lincoln in January.

In just one weekend I fell in love with the whole concept of real smoked barbeque. As soon as I arrived home, I informed my husband that I really must have my very own smoker. So if the East Andover Fire Department sees a lot of smoke coming from the corner of Chase Hill Road, have no fear - it's just me with a new cooking hobby. Feel free to stop over for a taste!

### Pecan Pie Stuffed Grilled Pork

For his Chef's Choice entry, Rob created a fabulous boneless pork loin stuffed with pecan pie and served with a maple sauce. It was incredible.

If you ever find yourself with some leftover pecan pie, then pound out a pork loin nice and thin. Stuff it with the pie, crust and all. Grill it, and you have a delicious, inventive meal!

### The Kitchen Table - A Blog

I have been given a blog spot called "The Kitchen Table" by the *Concord Monitor* at BlogsNH.com. My blog will cover the world of food and recipes. You're all invited to stop by my blog, and feel free to leave comments, too!

# Andover Libraries

By Ray Mitchell  
Beacon staff

New Hampshire Public Library and libraries around the state are asking the question, "What book would you save?" It is part of a program called The Big Read: New Hampshire Reads *Fahrenheit 451*.

If you remember the story Ray Bradbury tells in the book, a future government has outlawed books in order to erase previous cultures and to control people's thinking. Books are burned, requiring a temperature of 451 degrees Fahrenheit, thus the title. In order to preserve our culture, a group of people are memorizing books.

So put yourself in the situation of saving one book for the future. What book would you save? Describe why you would save it. Limit your submission to 25 words and send it to the Center for the Book at New Hampshire Public Library at BigReadNH.BlogSpot.com.

This is part of a national program sponsored by the National Endowment for the Arts. The goal is to stimulate reading. Interest in reading has declined, and many are concerned that it bodes ill for our culture. Ray Bradbury said, "You don't have to burn books to destroy a culture. Just get people to stop reading them."

First Lady Laura Bush, National Chairman, will introduce this program

on satellite radio. In the publicity she states, "Reading has been so inspirational and influential in my life that I can't imagine a life without reading and I want other people to know how beneficial reading can be."

*Fahrenheit 451* was chosen as the book to be emphasized for the month of October. Ray Bradbury wrote the book in 1953 on a rented typewriter in the basement of the UCLA Library. It was his way of emphasizing the importance of reading.

To add some mystery to the program, copies of the book will be left at various places throughout the state. If you find one, read it, pass it on, and report it to the New Hampshire Public Library. When this emphasis ends, copies of the book that are returned will be given to schools that include *Fahrenheit 451* in their curriculum.

You are invited to talk about the book *Fahrenheit 451* and tell what book you would save. Come to one of the Andover libraries and join the discussion on Thursday, October 25, at the Andover Public Library from 1:30 PM to 2:30 PM or at the Bachelder Library from 7 PM to 8 PM.

You may read essays that others have submitted on the blog listed above. I submitted one and expect to see it there. It was about a Biblical book. One of the characters in *Fahrenheit 451* chose Ecclesiastes, so I chose another one.



**SATURDAY, OCTOBER 13, 2007**

9:00 a.m. - 3:00 p.m. Laconia High School

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For more information, please contact the LRGH Auxiliary at 524-3211, ext. 3663.

Proceeds to benefit the LRGHealthcare Breast Health Program and other Auxiliary projects.

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## Andover Service Club Thrift Shop

Fall and winter clothing for the whole family

We are located behind the Andover Town Hall and welcome your donations, your consignments, and you!

### Our Hours

Tuesday 10 a.m. - 2 p.m.  
Wednesday 3 - 7 p.m.  
Thursday 10 a.m. - 4 p.m.  
Saturday 10 a.m. - 2 p.m.

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Springledge Farm

## Fall Open House

& 11th Annual Apple Pie  
Sunday, October 14th. 11-3

Events include tours of the farm, hay rides, popcorn, cider, pumpkin painting, cookie decorating, kids hay bale maze and more.

### Apple Pie

Entry forms & information available at the farmstand or online at [www.springledgefarm.com](http://www.springledgefarm.com)

Monday - Friday 9:00-6  
Saturday 9:00-5:30  
Sundays 10-3

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[www.springledgefarm.com](http://www.springledgefarm.com)

