

GREEN'S AUTO IS OPEN AT 156 MAIN STREET

By Heather Makechnie
Beacon staff

Since June, Green's Auto has been officially open at 156 Main Street in Andover, at the former location of Main Street Garage. Dino Green removed the old fuel pumping islands to make access to the bays easier.

Currently Dino, who is married with two children and lives in Franklin, is the sole employee. He hopes by winter

to have other employees and possibly a small used-car selection.

Green's Auto offers AAA towing, full repair service, tires, brakes, oil change, engines, exhaust, minor auto body work, trailer hitches, and inspection.

"Patronage has been very good so far," says Dino. "Come on in and talk about your auto needs. Rides can be arranged after drop-off of vehicles. Call and ask any questions at 735-6100."

Chamber of Commerce Rebuilding New London Information Booth

By Rob Bryant
Lake Sunapee Region Chamber of Commerce

The Lake Sunapee Region Chamber of Commerce, serving eleven towns in the area, including Andover, has recently made progress in rebuilding the New London Information Booth, which it operates.

Visitors to the booth are referred to products, services, business cards, brochures, and flyers from all of the

Chamber's members, as well as to local attractions.

The trusses and decking for the new information booth have been delivered. The floor and roof should be finished by the time this October issue of the *Beacon* is circulated. It is expected that the winterized building will be ready for occupancy by November 13. It will have a handicap-accessible public bathroom.

The town of New London has been tremendously supportive throughout the whole project, as have local businesses.

RP Johnson and Son of Andover, a member of the Chamber, secured a discount on the decking and siding.

Town Matters

The *Beacon* needs volunteers to help with reporting about town news.

Gourmet Brownies Take Blue Ribbons At State Fair

By Heather Makechnie
Beacon staff

For years Deborah Aylward, Private Investigator, has enjoyed life in the lime-light. She has been called "one of the most recognized and respected figures in the profession," by John Healy, president of the New Hampshire League of Investigators. She has been featured on the Discovery Channel and written up in the *Washington Post*.

Much of her professional work has been in behalf of women and children. Deb owns "A Woman-Owned Detective Agency," with licenses in both Virginia and New Hampshire. She now lives in New Hampshire and is active in legislative issues concerning private investigation in the state.

But when Deborah Aylward, PI, is not in pursuit of truth or rescuing kidnapped children, she makes brownies. Really, really good brownies.

Gourmet Brownie Boutique

In her spare time, Deb is the proprietor of Gourmet Brownie Boutique, LLC, baking her product one batch at a time in her own licensed residential kitchen. Her business is registered at PO Box 419 in Andover.

Deb has a broad background in bakery arts, having run her family-owned bakery for many years, and can turn out a \$500 wedding cake or Scottish meat pies, or "bridies," with ease. You would love her cakes and bridies, but with one bite, you will never forget one of her dense, fudgy, chewy *and* cakey, incredibly comforting and decadent brownies.

Deb entered her gourmet brownies in the Hopkinton State Fair this year, her first time doing such a thing. Not only did the brownies win First Place in the half-dozen brownie category, they also won the Blue Ribbon for Best in Show for Baked Goods!

They were exhibited on the lead table with only five other Best in Show winners (textiles and wood craft) out of dozens and dozens of Home Arts categories and hundreds of entries.

Yeah...They're *that good!*

Where can you get one of these fabled brownies? At Steele's Ts, 207 Main Street in Andover. That's right, Steele's Ts.

According to Deb, "Fresh brownies are ranked as America's most-craved sweet snack, along with fresh cupcakes. However, a truly fresh brownie that tastes like (or really is) homemade is the rarest of finds in the marketplace. After much research, I could find no product in New Hampshire that compared with



Deb Aylward's gourmet brownies took Best in Show at the Hopkinton State Fair last month.

mine - making them genuinely rare and unique. I like to call them 'the filet mignon of the chocolate snack world.'"

Deb continues, "One of the definitions of an artisan is someone who produces something in limited quantities, often using traditional methods. Well, after four and a half months of trial and error, I developed a special double-baking process, using closely guarded techniques I learned from old-world master bakers. My specialty brownies require four days to produce! Each batch is handled no less than seven times. They are truly artisan fare."

Deb's gourmet brownies are sold as an almost one pound brick of what Deb refers to as, "chocolate nirvana." Shunning mass production and mass marketing, Deb explains, "I did comparison pricing with typical mass-produced industrial fare selling in grocery stores, and found them selling for 87 cents per ounce (just add water). National gourmet food retailers sell their version for \$2.31 per ounce. I probably *should* charge more, but choose instead to market mine, hand-delivered and fresh, only through selected high-standard local New Hampshire retailers at \$1.00 per ounce." The next time you are in Andover Center, be sure to stop by Steele's Ts and visit Deb's display.

Not content to be selling what is arguably the best brownie you will ever savor, Deb turned her attention to promoting other artisans' home-baked goods. Deb is actively seeking to form a network of outstanding rural home bakers, provide support regarding regulatory compliance, and assist in bringing the fine products of other entrepreneurs to the marketplace, as well.

According to Deb, "New Hampshire provides an excellent regulatory environment for home baking as a cottage industry." She would love to hear from you at DeborahPI@hughes.net or 391-2811.



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Braised Lamb Shank

Yukon Whipped Potatoes, Roasted Parsnips, Mint and Roasted Garlic Aioli

Herb Crusted Chatham Cod

Wrapped in Parma, Olive and Tomato Compote Confit Potatoes, Thyme Beurre Blanc

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