

## ANDOVER CONGREGATIONAL CHURCH

On the hill, beside the road in East Andover  
(Corner of Chase Hill Rd. and Rte. 11)

All members, ministers  
Rev John J. Wagner, Pastor

603-735-5160 • AndoverChurch@tds.net • AndoverCongregationalChurch.org

**Worship and Sunday School – 9:30 AM**

Ongoing growth and discovery opportunities including Bible studies, men's and women's groups, and prayer. Please call for details.

**PRAISE AND PRAYER • Fourth Fridays • 7 PM**

*"Knowing Christ and Making Him Known"*

## Gourmet Garden Announces Two New Holiday Ornaments



Gourmet Garden in New London is pleased to announce the addition of two new Ameriscapes to the collection of Kearsarge / Lake Sunapee Area ornaments. Come see the new Newport and Springfield Ameriscapes (above), as well as the Andover ornament from 2009 (right), a portion of the sales of which go to the Andover Historical Society. We are proud of our ability to donate to so many great causes because of our customers.

There are now one dozen ornaments in this area collection. These are available exclusively at Gourmet Garden and can be shipped throughout the country.

Photo and caption: Sarah Parker Cave, Gourmet Garden



## Gourmet Garden

Give the Gift of New Hampshire

Always local from Talented Craftsmen and Small Companies

Treat yourself to some of the amazing foods made in New Hampshire and New England

Home of the Kearsarge/Lake Sunapee Area Ameriscape Series  
Shipping throughout the USA available

195 Main Street • New London

In front of Peter Christian's Tavern

526-6656 • GourmetGardenOnline.com

Tue-Sat, 11 am - 7 pm • Sun 11 am - 3 pm • Other times by appt.  
Find us on Facebook at Gourmet Garden ~ Gifts of Great Taste

# Jake's

MARKET & DELI

FINALLY...WARM WEATHER!

**MACARONI - PASTA - POTATO - BROCCOLI SALADS**  
All our salads are homemade. Give them a try!

Start your morning off with a cup of Green Mountain Coffee and a Jake's breakfast sandwich. We also carry Brother's Donuts, homemade muffins, and Fruit & Yogurt cups.

Try the Green Mtn. Island Coconut coffee hot or iced!

193 Main Street, Andover

735-5406

## The Real Object Lesson

Spending time with Dad  
is what counts

By Ralph Ressler, for the *Beacon*

In the mid '70s, our family lived in a small community in southwest Virginia that had several local traditions, including the making of apple cider each fall. Being city born and bred, participating was really a great experience on a crisp autumn Friday afternoon.

I was so impressed that I asked Marvin Scot, our neighbor-farmer, if he could keep the old wooden apple press for another day. My thinking was that that I could take my two boys (14 and nine) through the entire process ... something they would never forget.

We wound up the next day with four gallon jugs of juice. Told to take them home and place them in the shade of the back porch with caps loosened until they "worked," we dutifully followed orders.

Each day when I came home from work, I looked carefully to see if the juice had "worked," but after a few weeks or so when nothing happened, I thought it best to cap at least one. After a few more days, I capped the next, then the next, until all four were capped, labeled, and placed in the root cellar to be enjoyed when the snow flew.

Winter arrived, and when we began to bring the jugs up and opened the first, the apple juice had not changed – still just apple juice. The next one was apple cider. The third was close to applejack (really good), but the last one to be capped had turned to apple cider vinegar!

Something made me think of that experience recently, and I wondered whether our two boys still remembered it. I called Rand, who had been nine years old at the time, and asked whether he remembered making apple cider in Virginia back when. He thought a bit, then said, "Yeah, I remember Marvin Scot's farm." Well, I figured, after all, he was only nine.

I called our older boy, who was 14 at the time, and asked the same question. His response: "Yeah, we made 10 gallons, and they all turned to vinegar!"

His answer was my greatest object lesson of all time: It's not necessarily the information a youngster takes away from an experience that matters; rather it might be the fact that they did something meaningful with their dad that had the greater impact long term.

Both our boys are professionals today, and although they may not remember how cider is made, I am well satisfied.

Highland Lake  
Apple Farm  
**APPLEFEST**  
**WEEKEND**  
**SEPTEMBER**  
**28 & 29**

**PICK YOUR  
OWN APPLES**

McIntosh • Liberty  
Freedom  
Golden Delicious  
Jon-a-Red  
Cortland

**Honey Products  
Vinegar**

Highland Lake Apple Farm  
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