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Chef Michael Preete and his wife Stephanie are the owners of The Kitchen Eatery and Catering that opened in December at 46 Main Street in Andover. Breakfast is served from 8 to 11 AM and lunch from 11 AM to 3 PM.

The Kitchen Eatery Opens on Main Street

Not your average
breakfast or lunch

Steve Foley

Looking for something a little different for breakfast or lunch? The Kitchen Eatery and Catering located at 46 Main Street might be the answer! Their website calls the food "Innovative craft food, made a little different, but not over the top."

Owner and Chef, Michael Preete takes pride in cooking the meals from scratch. "We don't open packages here, we make everything from scratch," said Preete when my wife and I were there for lunch and managed to get him away from the stove for a couple of minutes. A look at the menu and one realizes right away that the food is not your average fare. When I walked in, my attention was drawn right away to a breakfast strata displayed in a glass case on one end of the counter. Not something you see everyday. Nor is the Roasted Brussels Sprout and Squash in a bowl next to it or the Spinach Kale Feta Galettes.

Yes, they have egg and cheese sandwiches and French Toast with local Maple Syrup for breakfast, but they also have a breakfast Burrito and a Taco. Or perhaps you would want the Meat Scrambler with 12-hour Pulled Pork, or Ham, or Chorizo with one of the house specialties, Smashed Spudsters.

Along with daily specials, the lunch menu is just as interesting. Hot sand-

wiches include a Turkey Reuben, Meatball Diablo, Brisket Grilled Cheese (I am going to try that next time) Po Boy Sub with fried Cod, a Pork Roll Egg Sandwich and the Bomber Panini, to name a few. There is an equally interesting list of cold sandwiches as well. Need beef? Yes, they have burgers and a full compliment of salads as well. I had a delicious special of the day, a French Dip Roast Beef Sandwich.

I am a devotee to good French Fries, which are not offered. Instead the house specialty called Spudsters are offered with a variety of seasonings and dipping sauce. The Spudster, which looks like an egg shaped "Tater Tot" is made from mashed potatoes, and deep fried. I chose the garlic and parmesan with a mustard dipping sauce. I was a little suspect at first, but found them to be quite tasty. I'm not ready to give up French Fries yet, however.

Currently the staff consists of Preete and his wife Stephanie and Coleen Vaughn, who greeted us when we arrived. Vaughn put us at ease right away when she realized it was our first time there. The dining area is cozy, only accomodating about 19 people. Vaughn explained that we could review the menu and order at the counter. After ordering, we chose a seat and the food was served to us at our table.

Preete, who started out as a dishwasher and worked his way up to be-

See Kitchen on page 2



Twelve year old Andover resident Oliver Andrews was part of a musical ensemble that played at the Inauguration of Governor Sununu. Andrews (holding violin and bow near center of photo) and fellow players received applause from the governor and other attendees at the state house.

Andover Student Performs at Governor's Inauguration

Steve Foley

Twelve year old Oliver Andrews, a seventh grade student at AE/MS, had the honor of being part of a string ensemble from the Upper Valley Music Center that played for New Hampshire Governor Chris Sununu at his inauguration in January.

When only about three years old, Andrews heard a group of students perform at the Peterborough Children and the Arts Festival and became interested in playing the violin. He began taking lessons at age three and a half. He currently studies the violin at the Upper Valley School. See Andrews on page 5



Commander Bill Leber, (right front) honored Don Clendenan (left front) as American Legion Post 101's Legionnaire of the Year. The photo is taken in front of the POW-MIA Memorial presented recently to the town, a project which Clendenan was instrumental in bringing to pass. Also present were Ronald Evans and Lloyd Perreault.

Don Clendenan Named Legionnaire of the Year

Press release

At its meeting on January 15, Crosby-Gilbert Post 101 Commander Bill Leber named Don Clendenan the Legionnaire of the Year 2018 for his leadership and extraordinary effort to design and build the POW-MIA Memorial which was donated to the Town of Andover recently and placed at the Andover Elementary Middle School.

In addition, Don has been instrumental in developing a float for the town 4th of July parade for recent years

and assisting in the Flag Day disposal of worn and unusable flags.

Don Clendenan has served as Post 101 Chaplain since the post has been reactivated and is present at all post meetings.

"For those reason and because Don has been a dedicated and enthusiastic veteran who is willing to serve the Post 101 projects, it is my honor and pleasure to present the Legionnaire of the Year 2018 award to Don Clendenan" stated Leber at the presentation of the award.

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