

FREE Please Take One

The Country Register®

Available across the U.S.A. & Canada

New Hampshire's Guide to Specialty Shopping and Events

Compliments of Our Advertisers

November-December 2018



*"Let Christmas Live
in your Heart"*
© Billy Jacobs

The Country Register

Available across the U.S.A. & Canada

www.countryregister.com

The Country Register of New Hampshire

Michelle Hatch • Editor / Publisher

Doug Patch • Sales/Office Support

Nicole Hatch • Sales/Office Support

Cathy Shoemaker • Graphic Artist

20 Chester St. • Chester, NH 03036

603-571-1822

michelle@countryregisternhvt.com

The Country Register began in Arizona in the fall of 1988, to provide effective, affordable advertising for shops, shows and other experiences enjoyed by a kindred readership. Since then the paper has spread to many other areas, all of which are listed below. Look for the paper in your travels. To receive a sample paper from another area, mail \$3 in the U. S. A. or \$4 in Canada to that area's editor. Advertising rates are available upon request. If there is not a paper in your state, contact the editor of the Arizona paper at 1-888-942-8950. The Country Register is available at each shop that advertises and often at other unique locations. We hope you enjoy this bi-monthly publication and let the advertisers know you appreciate them bringing to you.

Country Register Publishers' Contact Information

Send \$3 to any publisher below to receive a paper from that area.

- Indicates the State has a web-viewable version of The Country Register.
- The Country Register Founder: Barbara Floyd, 602-321-6511, info@countryregister.com, located in Phoenix, AZ

USA

- **Arizona:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Arkansas:** Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- **California & N. Nevada:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Colorado:** Jan & John Keller, 16755 Oak Brush Loop, Peyton, CO, 80831, 719-749-9797
- **Connecticut:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **Delaware:** Merle and Gail Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- **Florida:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **Georgia:** Linda Parish, P.O. Box 389, Lexington, GA, 30648, 706-340-1049
- **Idaho (N):** Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- **Idaho (S) WA & E. OR:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Illinois:** Lenda Williams, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- **Indiana:** Gail & Merle Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- **Iowa:** Linda Glendy, P.O. Box 6, Tama, IA, 52339, 641-751-2619
- **Kansas:** Cindy Baldwin, 988 9th Ave., McPherson, KS 67460, 866-966-9815
- **Maine:** Deborah Daney, 660 Country Club Rd. Sanford, ME 04073, 207-324-7482
- **Maryland:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **Massachusetts-RI:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **Michigan:** Bill and Marlene Howell, 3790 Manistee, Saginaw, MI, 48603-3143, 989-793-4211
- **Minnesota:** Kim and Mickey Keller, 12835 Kiska St. NE, Blaine, MN, 55449, 763-754-1661
- **Missouri:** Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- **Montana:** Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- **Nebraska:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Nevada (N):** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Nevada (S):** Glenna Dunn, 4568 Carol Circle, Las Vegas, NV, 89120, 702-523-1803
- **New Hampshire:** Michelle Hatch, 20 Chester St., Chester, NH 03036, 603-571-1822
- **New Jersey:** Merle and Gail Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- **New Mexico:** Jan & John Keller, 16755 Oak Brush Loop, Peyton, CO, 80831, 719-749-9797
- **New York:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **N. Carolina:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **North Dakota:** Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- **Ohio:** Barb Moore, P. O. Box 37, Cable, OH, 43009, 937-652-1157
- **Oklahoma:** Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- **Oregon:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **Pennsylvania:** Merle and Gail Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- **Rhode Island:** Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- **S. Carolina:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **South Dakota:** Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- **Texas:** Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- **Utah:** Available. Contact Barbara Floyd, 602-321-6511
- **Vermont:** Michelle Hatch, 20 Chester St., Chester, NH 03036, 603-571-1822
- **Virginia:** Merle and Gail Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- **Wash. & E. OR & S. ID:** Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- **West Virginia:** Dave & Amy Carter, PO Box 365, New Market, MD, 21774, 866-825-9217
- **Wisconsin:** Scott & Jennifer Hughes, P. O. Box 276, Altoona, WI, 54720, 715-838-9426
- **Wyoming:** Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181

CANADA

- **Alberta:** Ruth Burke, P.O. Box 97, Heisler, AB, T0B2A0, 780-889-3776
- **British Columbia:** Bryan Stonehill, Box 1338, Summerland, B.C. V0H 1Z0, 1-800-784-6711
- **Manitoba & Saskatchewan:** Scott & Marj Kearns, Box 850, Kipling, SK, S0G 2S0, 306-736-2441
- **Ontario:** Harriet Ramos, 103 - 571 Lacolle Way, Orleans, ON K4A 5B6, 613-612-8465

In This Issue

Cover Story	2
Cup of Tea with Lydia.....	5
Events Calendar	3
Free Pattern.....	14
Shop Locator Map	16

The Deadline for the Jan/Feb Issue is December 1st for Ads & Articles

Our feature articles will focus on:
Holiday Decorating and Projects



Disclaimer

Articles published in this newspaper, which are contributed from an outside source, express the opinions of their authors only and may not express the viewpoint(s) of the management or staff of *The Country Register*. Such articles that are accepted for publication herein may be edited at the sole discretion of the publisher.

Responsibility for products advertised in this newspaper lies with the advertisers themselves. Though *The Country Register* will not knowingly publish fraudulent materials or fraudulently obtained materials, we are not liable for any damages arising from the purchase or use of products advertised herein. Notification regarding any consumer complaints related to merchandise purchased from our advertisers would be appreciated and would assist in our efforts. Copyright © 2018 by *The Country Register*, 20 Chester St., Chester, NH 03036.



The Country Register
Available across the U.S.A. & Canada



www.facebook.com/countryregisternhvt/
for event listings, advertiser coupons, and more!

Send in this form to have *The Country Register* mailed directly to you



Name _____
Address _____
Town _____
State _____ Zip _____

Single Issue \$3 each

Jan/Feb _____ July/Aug _____
March/April _____ Sept/Oct _____
May/June _____ Nov/Dec _____

6 Issues \$18

Start with issue _____

Send your check or money order to:

The Country Register, 20 Chester St., Chester NH 03036

Upcoming Events

- Oct 28th-Nov 1st **Winterberry Farm** - Closed for Decorating Changeover
- Oct 31st-Nov 2nd **Tin Roof Primitives** - Closed for decorating
- Nov 2nd-4th **Bittersweet Blessings** - Christmas Open House Part 1
- Nov 2nd-4th **Sage Farm Antiques** - Merry & Bright
- Nov 2nd-4th **Winterberry Farm** - Christmas Gatherings Open House
- Nov 2nd-4th **Homespun Treasures** - Christmas Open House (see ad for hours)
- Nov 3rd -Nov 4th **Tin Roof Primitives**- Christmas Open House Sat., 10am-5pm, Sun., 10am-5pm
- Nov 8th-12th **Countryberries** - Christmas Open House
- Nov 9th-11th **Bittersweet Blessings** - Christmas Open House Part 2
- Nov 10th **J&F Farms** - Kids Paint Party 10am - Registration Required
- Nov 10th-11th **C&G Country Creations** - Christmas Open House
- Nov 10th-12th **Timeless Treasures** - Veterans Day Sale
- Nov 11th **Patches Quilt Loft** - Annual 40% Off Sale
- Nov 17th **J&F Farms** - Kids Magic Mug Creations - Registration Required
- Nov 17th-18th **Christmas on Deerwood Hollow** - Annual Craft Fair
- Nov 23rd - 25th **Bittersweet Blessings** - Black Friday & Small Business Saturday Weekend Sales
- Nov 23rd-25th **Countryberries** - Holiday Sampler
- Nov 24th **Log Cabin Antiques** - Small Business Saturday Open House
- Dec 1st-2nd **Bittersweet Blessings** - Christmas in the Village
- Dec 1st-2nd **A Knitters Garden** - Christmas in the Village
- Dec 1st-2nd Town of Chester, NH - **Christmas in the Village** (see ad for numerous participants)
- Dec 7th-9th **Sage Farm Antiques** - Mistletoe Magic
- Dec 8th **J&F Farms** - Odds Bodkin "Winter Cherries" Performance Free
- Dec 13th & 20th **Bittersweet Blessings** - Customer Appreciation Evening Event
- Dec 15th **J&F Farms** - Kids Paint Party 10am - Registration Required
- Dec 26th-30th **Winterberry Farm** - After Christmas Sale
- Dec 26th-TBD **Bittersweet Blessings** - After Christmas Blowout Sale

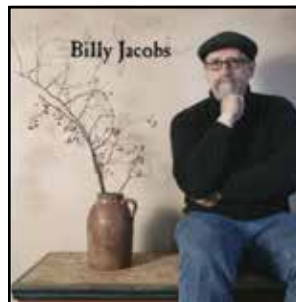
Advertisers, list your events in our calendar

Our Search for Cover Artwork —

Across the U.S. and Canada, you can always tell *The Country Register* by its cover. Our publishers seek to find cover art or photos from the state the paper represents. To that end, we are seeking the work of artists from New Hampshire to feature on our covers. The art must be in good taste and consistent with the theme of the papers.

If you would like your work to be considered, please send an email indicating your interest to michelle@countryregisternhvt.com.

About our Cover Artist



Billy Jacobs, a long time resident of Ohio, started his career in the Country Gift Industry in the early 80's as a wood crafter and designer.

Billy designed as well as manufactured thousands of country and primitive products throughout the 80's and 90's. In the 2000's Billy turned his focus from woodcrafting to painting. His early folk primitive style was well received by his customers. Billy continued to refine his painting style and in late 2006 switched from acrylics to watercolors and began his journey painting the rural American countryside. Since then Billy's artwork has taken the market by storm, his depiction of the simple American lifestyle and days gone by bring a nostalgic comfort to the viewer and have made him one of today's most sought after artist.

To view Billy's art prints, go to www.PennyLanePublishing.com or call Penny Lane Publishing at 800-273-5263 for more information.

A Note from the Editor...

Happy November everyone! There is certainly a change in weather lately and a cool, crisp nip is in the air. For all us New Englanders there is nothing even slightly comparable to this season...before snow flies of course! November is one of my favorite months because Thanksgiving is my most favorite holiday. I love hosting a nice big Thanksgiving dinner for my family and having everyone gather to enjoy time with each other.



As much as I love the hustle and bustle and smiles of the lil ones on Christmas morning, there is just something about Thanksgiving for me. It is a time I reflect on all I have to be thankful for and how, even if the past year has challenged me, I am so blessed everyday and I never want to take that for granted. Those that know me well would say I tend to overdo when cooking so I have changed some of the "day of" cooking so that I have more time to spend with the family gathered at my home. In recent years I have changed to making two turkeys instead of one massive one and this has helped tremendously. I even cook my turkeys the day before Thanksgiving... yes the day before! I did this one year out of necessity and I realized how much it freed me (and my oven) up during the actual Thanksgiving Day festivities and I have never gone back to day of roasting. I take plenty of time on the day before Thanksgiving prepping and dressing my turkeys and baking them with my full attention on them. Once they are done, we take them out (the smaller ones allow me to be able to move them around so much easier for basting etc) then it is time for Doug to get to work. He does all the carving of the Turkeys and we then lay it in pans with some broth/basting fluid and cover with aluminum foil and refrigerate. On the day of the wondrous meal we use our slow cookers to their maximum potential and we have light meat in one and another has the dark meat with the broth keeping them moist while heating up to perfection. I also make my mashed potatoes the day ahead and reheat those in yet another slow cooker. The amount of time this has freed up for us on Thanksgiving is amazing and my ability to actually relax and enjoy my family has been returned to me. I was beyond nervous to make any food ahead of time as so much of the Thanksgiving holiday memories are based on the meal itself but I came to realize the taste is phenomenal and even more juicy than day of. Quite frankly I realized that even more important than the meal on the table was the family gathered around it. Too often I get wrapped up in making things perfect that I forget to enjoy them. I am constantly working to remind myself and to make time for the people in my life and to be thankful for them daily. During this most festive season, I hope you all make many great memories that will last you years to come.

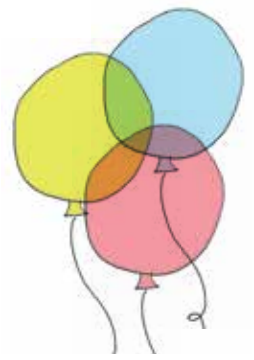
Happy Holidays!

~ Michelle



Celebrating 30 Years of Publishing

by Barbara Floyd, Founder of The Country Register



A series of articles has been brewing in my head for months now as the time drew near to start celebrating the 30th Anniversary of The Country Register Newspapers. The plan is to celebrate for a whole year and in each upcoming issue I will tell you a bit more about how this all came into being. I will also share, separately, favorite recipes from my kitchen where I still spend a lot of time.

I have always been an entrepreneur at heart so it seemed only natural that, after raising four children, I would meld the business world with my love of handmade items. As a former art teacher and, next, a PTA mom, I got a taste of this combination by organizing one of the first, highly successful juried arts and crafts fundraisers in Arizona. When the school eventually phased out that event, this show moved to my Phoenix home creating an instant success. Soon home-based arts and crafts shows became popular all over.

Then I opened a small gift shop close to home. Having a young daughter with the same talents and passions provided for a great lets-do-it-together project. Daughter Barbra-Jean eventually owned the shop, one of the first “country” shops in Arizona. Our mother-daughter team then opened one of the first combination tearoom and gift shops in the state. Gooseberries Tea Room had an over 25 year run in Phoenix with three different owners and is still well remembered and much missed.

Needing an effective yet affordable means of advertising the shop, Barbra-Jean suggested that I put out a promotional newspaper. So, in fall 1988, with no publishing experience and no computer, I introduced The Country Register, which made its debut with eight black and white pages featuring twenty-four advertisers. Some of those original advertisers still in

business continue as steady, constant supporters of The Country Register to this day.

The Country Register has played a large role in the success and growth in the industries it promotes. One of the publication’s biggest strengths is forging bonds between shop owners, crafters, artisans and customers. It is distributed without charge at its advertisers’ locations as well as other ‘well-traveled’ sites.

Eventually, as popularity of the newspaper spread, people from other states approached for help in starting The Country Register in their own areas. Thus, a licensing agreement for the nationally trademarked name and logo was arranged. Michigan became the second state to have The Country Register and continues to this day with a very large publication. Currently there are thirty-one Country Register papers across the United States and Canada, several of them combining two or more states

To get a bit organized for this writing project, I spent two days sorting photos and finishing two scrapbooks that were partly done. One was about The Country Register and the other was about other business ventures over the past 40 years. I figured getting these in order would be a good reminder of memories past, finish these two projects and, at the same time, produce photos and ideas to share with you. Please visit The Country Register, Inc., on Facebook and see what is shared there as well.

Until next issue.... farewell.

Barbara Floyd enjoys her downsized lifestyle in Phoenix, AZ, and her visits to see children and grandchildren in Tri-Cities and Walla Walla, WA, Cumming, GA, and Ft. Wayne, IN. She created and volunteers to put together Love of Junk, Walla Walla’s Vintage Show on her oldest daughter’s farm in Walla Walla, WA, each June. She can be reached at barbara@countryregister.com.



Celebrating 30 Years of Publishing Favorite Scone Recipe

from Barbara Floyd’s Kitchen

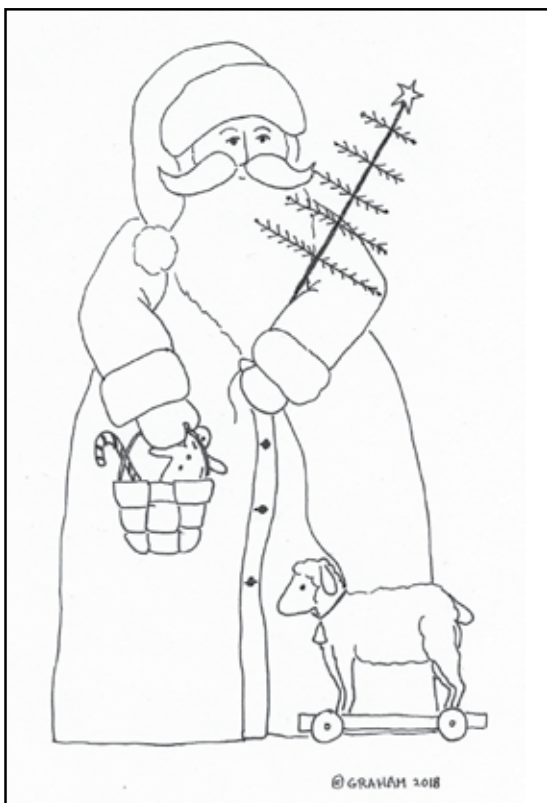
I could not begin to tell you how many triple batches of these scones I have made over the past 30 years! One thing I found out and tested many times is making them up ahead of time, cutting them out and freezing on a cookie sheet. When they are frozen solid, pop them into a good airtight container and, hours before wanting to bake them, thaw out completely (covered by a clean dishtowel) on either a stone or a cookie sheet—I like to put parchment paper down first—and then bake as directed.

Cinnamon Nut Scones

3 C. flour
 1/2 C. sugar
 2 1/2 t. baking powder
 1/2 t. baking soda
 1 T. cinnamon
 3/4 t. salt
 Blend the above ingredients well
 3/4 Cup Cold Butter cut in so mixture is crumbly (like pea size)
 Add 1/2 Cup chopped Walnuts or Pecans
 1 Cup of Buttermilk, Stir gently until all is moist.
 Knead mixture slightly and cut into rounds desired size on a floured board.
 Use egg wash on top if desired.
 Bake at 400 degrees for 12-15 minutes.

One variation of this recipe is to leave the cinnamon out and add dried cranberries along with the nuts. I often made triple batches of both versions. We used this recipe exclusively at Gooseberries Tea Room & Gift Shop in Phoenix and also at The Country Register Cafe & Tea Room in Kennewick, WA, in years past. Now I use it in single or double batches for home entertaining. If you don’t have cookie cutters the right size, you can use an empty tin can or a thin edged drinking or juice glass or cut them in wedges with a sharp knife.

Countryberries Designs



Belsnickle

This pattern is free for you to use. Please give the artist credit. Not for commercial use. Enlarge this pattern to your desired size. This pattern was designed to be painted but can be needlepunched, hooked or appliqued. Have fun!

Designed by Kathy Graham

Countryberries LLC

Whimsies and necessities for your country home and garden

330 North Road Deerfield, NH 03037

603-463-7615 www.countryberries.com





A Cup of Tea with Lydia

by Lydia E. Harris



A TREE-mendous Holiday Teatime

With the holidays around the corner, 'tis the season for family, friends, and festivi-teas. One of our holiday traditions is sharing a cuppa tea with my niece and family when they come to town in December. Here are some ideas from last year's TREE-mendous teatime with the Stewart clan from Virginia.

TREE-mendous Guests

On a frosty December day, 12 relatives from three generations mingled in our living room. After warm greetings and hugs, I served sparkling cider mixed with mango nectar in punch cups. All of us, including the first and second cousins, were excited to see our "relafriends" again. (Relafriends is a term my nephew coined as a grade-schooler. It describes how we feel about each other—we're not only relatives, we're also friends.)

Soon we gathered around the dining room table. Although this was a ladies tea, I invited my preteen grandson to help me serve. His reward was sipping all the hot chocolate with whipped cream he wanted.

TREE-mendous Setting

I spread a red-and-green Stewart plaid table topper, for the Stewarts, over the cream-colored cloth. In keeping with the tree theme, the centerpiece was a decorated small living tree, and the green cloth napkins were folded into tree shapes. (You can find tutorials online to fold napkins this way.) I loved using my mother's sparkling silver from my childhood. And my tree-shaped Spode Christmas serving dishes added to the decor.

Beside each place setting, an unpeeled mandarin orange became a candleholder for the birthday candle in the center. Oregon grape leaves and pomegranate seeds were placed beside the orange to resemble holly with berries. With everyone seated, we lit the candles and my seven-year-old granddaughter, Anna, sang, "Happy Birthday, Jesus." Then we blew out the candles and ate our oranges.

TREE-mendous Food

We had plenty of food to choose from: corn chowder, ham-and-Swiss cheese sliders cut into triangles, meat turnovers, and quiche made with and without crust (for those gluten-free). The foods all passed the taste test and are part of my cookbook, *In the Kitchen with Grandma: Stirring Up Tasty Memories Together*, coming out August 2019.

We also savored gluten-free scones baked by another niece. Slathered with lemon curd, raspberry preserves, and whipped cream toppings, they tasted like dessert. The tree theme came through with pretzel trees that topped the layered dessert another guest brought. (Recipe for trees included.) In honor of my niece's 2017 book release, *Stars in the Grass*, we also nibbled star-shaped butter cookies served in a basket with shredded paper grass.

With several tea blends to select from, guests sipped their favorites from china teacups. (Online, you can order teabags that come in different shapes, such as trees, stars, and candy canes.) We concluded our tea with mini teacups of eggnog. Before the guests left, I passed around a basket with boxes of tea, and they could help themselves.

TREE-mendous Memories

The tradition of inviting my niece Ann Marie Stewart and her girls, Christine and Julia for tea began when Ann's children were preschoolers and held their china teacups with two hands. They looked so cute and angelic. Now they are lovely young women finishing college.

I'm always thankful for opportuni-teas to connect generations and express love and friendship. Sharing tea bonds and strengthens relationships and draws relafriends closer together.

This holiday season, I hope you'll join me and plan a TREE-mendous teatime to warm the hearts of family and friends.

Teapot is on, the cups are waiting,
Favorite chairs anticipating,
No matter what I have to do,
My friend, there's always time for you.

— Author Unknown

Lydia E. Harris, known as "Grandma Tea," holds a master's degree in home economics. She wrote the book *Preparing My Heart for Grandparenting* (AMG Publishers). Harvest House Publishers will release her new book, *In the Kitchen with Grandma: Stirring Up Tasty Memories Together*, August 2019.

From Lydia's Recipe File: TREE-mendous Treats!

These pretzel trees are fun, festive, and yummy. They make cute toppers on mini-cupcakes, muffins, tarts, or even a birthday cake for Jesus.
"All the trees of the field will clap their hands." (Isaiah 55:12 NIV)

You'll need:

- Small pretzel sticks (about 3 inches long)
- Green, mint baking chips (e.g. Guittard) or green candy melts (e.g. Wilton)
- Sprinkles
- Plastic sandwich bags and a twist tie
- Toothpick
- Waxed paper or parchment paper

Directions:

1. Place waxed paper or parchment paper on a baking pan and place five pretzel sticks four inches apart in the pan.
2. Use a toothpick to poke a small hole in one corner of the plastic bag.
3. Place the bag in an empty glass or mug with the hole pointed down. Fold the top of the bag over the edge of the container to hold it in place. (This makes it easy to spoon the melted chips into the point of the bag.)
4. Melt 1/4 cup chips in a custard cup or small microwave-safe bowl for 30 seconds. Stir. Continue to heat, 15 seconds at a time until the chips are completely melted. (Lumps clog the hole in the bag.)
5. Spoon melted chips into the plastic bag. Twist-tie the bag shut just above the melted chips.
6. Gently squeeze melted chips through the hole onto a pretzel trunk, using a back and forth motion to create a tree shape. Start half way up the pretzel trunk, leaving 1 1/2 inches for the tree trunk. Make the candy tree about 1 1/2 inch wide at the bottom and zigzag back and forth to the top of the pretzel to make a triangle-shaped tree.
7. Immediately sprinkle with decorations. Refrigerate until firm.
8. To make more trees, repeat the steps using another 1/4 cup of chips and a new plastic bag. When trees are firm, carefully remove them from the paper.
9. Eat the trees plain as a crunchy candy treat, or use them as toppers for small cupcakes, muffins, tarts, or dessert. If you frost the cupcakes white and add coconut, it looks like the trees are standing in snow.

Yield: 1/4 cup chips makes about 5 trees. 18 candy melts make 8 trees.

Variations: Make trees with regular chocolate chips or white chocolate chips.

Sprinkle with fine coconut "snow."

For a stronger mint flavor, sprinkle trees with crushed candy canes.

Tip: You can find candy melts at candy and cake supply stores, some craft stores, and online.



Tin Roof Primitives

A Gathering of Primitive and Country Wares

Reproduction Furniture
Textiles • Quilts • Lighting
Window Treatments • Handmades
Braided Rugs • Floorcloths

1554 East Main St Ctr Conway (Rt 302), NH
603-986-3557

Wednesday - Saturday 10 - 5, Sunday - Tuesday 10 - 4

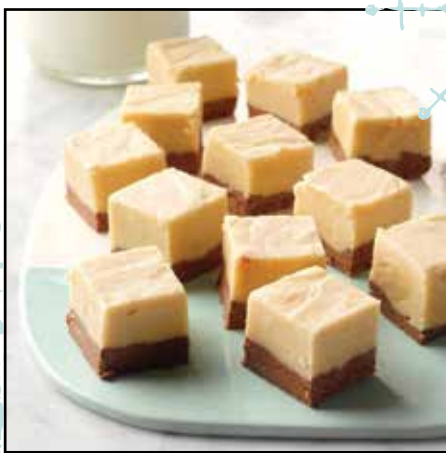


Pumpkin Dip

16 ounces cool whip thawed
15 ounces canned pumpkin
1 tsp pumpkin pie spice
5 ounce pack of instant vanilla pudding-do not make it

Mix all ingredients and chill

Customers at
BITTERSWEET BLESSINGS
are always enjoying the yummy
goodies during events. Here are a few of the
sought after recipes.



Ribbon Fudge

3 cups sugar (divided)
3/4 cup margarine (divided)
2/3 cup evaporated milk (divided)
6 oz. semi sweet choc. chips
7 oz. jar marshmallow (divided)
1 tsp. vanilla (divided)
1/2 cup peanut butter

In a medium sized saucepan combine half of the sugar, 1/3 cup of evaporated milk and 6 tbsp. margarine. Heat ingredients (medium-high) until they come to a gentle boil. Reduce heat slightly and continue a "gentle" boil for 4 minutes. Remove from heat and stir in the chocolate chips till melted. Add 1/2 tsp. of the vanilla and half of the marshmallow (1 cup) and stir till well blended. Pour into lightly buttered pan (either 11 x 7 or 9 x 13) depending on how thick you prefer your fudge pieces*. Repeat the process using the same ingredients, substituting the peanut butter for the chocolate chips. Spread over chocolate layer. Cool at room temperature and chill for 1 hour before slicing.

* I use an 11 x 7 glass baking dish

Seasoned Oyster Crackers

12-16oz Oyster Crackers
1/2-1 tsp dill weed
3/4-1 cup salad oil
1/4 tsp lemon pepper
1/4 tsp garlic powder
1 pkg Hidden Valley Ranch Dressing Mix

Combine all ingredients. Put crackers in a 9x13 pan and pour above mixture over crackers. Warm oven to 250 degrees for 15-20 minutes. Stir gently half way thru.

Bittersweet Blessings Irish Cream

-750ml of Irish Whiskey (Jameson's preferred)
-8-10oz milk chocolate chips
-2 (14oz) cans sweetened condensed milk
-2 (12oz) cans evaporated milk
-2.5 cups heavy cream
-1/4tsp instant coffee granules

Melt chocolate on half power in microwave stirring after 1 minute.

Mix in the coffee granules, the 4 cans of milk, heavy cream and Whiskey. Enjoy now or refrigerate in glass mason jars for best taste.



Bittersweet Blessings, 20 Chester St, Chester, NH 03036

Become Inspired! Decorating, Entertaining and Living in the Early American Style



Authentic Appeal

As the month of November approaches the landscape has been transformed and a deeper chill in the air reminds us that the holiday season is just around the corner. Our homes become special places to create memories with family and friends as we celebrate a much-anticipated season of splendor. And it is during this time of the year that country shopping is usually at its peak. Quaint shops often host unique events that beckon shoppers to spend time surrounded by the captivating glow of Christmas. An early sled in a worn wash of red decorated with a fresh balsam wreath strung with small white lights appears to represent an old-fashioned Christmas in its beauty and simplicity. A shopowner's layered displays of antiques, textiles and handcrafted gifts provide an authentic appeal that no fast-paced mall experience can match. The scents of spiced apple cider and yuletide candles waft throughout these country shops while the sound of the dulcimer music plays. Our often frenzied pace of the holiday rush somehow slows down as we begin to enjoy the pleasure of preparing for Christmas in the company of kindred friends at a shop we have come to love.

Shopping by Candlelight

An evening spent at a "candlelight shopping" event means candles glowing along a charming village road bringing one back to a simpler time. It means shops and restaurants open late with the lights of Christmas streaming bright through the windows of a country storefront. It also means bringing back the magic of an old-fashioned Christmas with happy groups of carolers bringing a special joy from bygone years as we sip hot mint cocoa on a cold December night.

Treasured Traditions

In our homes we can create this same simple magic. Using our favorite antiques along with the beauty of nature we can surround ourselves with the early traditions of Christmas. Antique firkins or measures take on a new role when they are filled with a small fresh balsam tree strung with lights. Trenchers filled with pine boughs and rosehips along with primitive gourds proclaim early New England Christmas. Popcorn strung with cranberries adorning a small tree in the window of an early home in its simplicity reminds us of traditions of the past where decorations were made by hand. Decorating our homes with these timeless treasures gives us a true sense of comfort that softens the stress of even our busiest days. When we honor family traditions like "bringing home the tree," we fill our home with true Christmas cheer and build memories that last a lifetime and remind us that our time spent with family should be treasured. So this holiday season, surround yourself with the beauty of simplicity. Share moments of tradition with family and friends and remember to honor that inspiring magic that this spectacular season can bring.

Annice Bradley Rockwell is an educator and owner of Pomfret Antiques. She is currently working on her book, New England Girl. NewEnglandGirl2012@hotmail.com

Love shopping for antiques? Looking for repurposed furniture? Have a passion for decorating with folkart and seasonal handmades? Then come visit HOMESPUN TREASURES, a quaint country shop located in Loudon, NH!

Christmas Open House

November 2nd • 3:00pm to 8:00pm
& November 3rd & 4th • 10:00am to 7:00pm

The shop will be filled to the brim with handmade seasonal items, candles, holiday signs, gifts and all things Christmas!

Hours: Friday & Saturday, 10-4 • Sundays 12-4
56 McKenzie Road, Loudon, NH 03307 • 603-496-2223
Like us on Facebook @ HOMESPUN TREASURESNH

Cardinal's Farmhouse Sampler

Discover us...located in our "1781" built Colonial filled to the brim with Furniture, Curtains, Linens, Braided Rugs, Lighting, Floral & Pip Berry Wreaths, Garland & Picks, Wallpaper Borders, Caromal Colours, Collectibles, Yankee Candles, Wrought Iron Accents, Garden Decor, Vintage Kitchen Items, Antiques and Everything in Between!!

203 N.H. Route 11 • Farmington, NH
You'll Be Amazed! • 603-335-2252 • call ahead for hours
www.farmhousesampler.com • Like us in FACEBOOK

C&G COUNTRY CREATIONS

Stop on in and see for yourself all the one of a kind, unique items we offer! Including, all the brands we've all grown to love & trust! Country & Primitive Home Decor • Wall & Floor Cabinets/Shelves • Seasonal Items • Textiles • Rugs

We also carry a LARGE selection of FLORALS • CANDLES (battery/wax), ROOM SPRAYS & TARTS. We are proud to offer HANDCRAFTED items from LOCAL ARTISANS hand painted signs, quilted textiles & wood wares.

New items added weekly • Gift Certificates available and Custom Orders Always Welcome

CHRISTMAS OPEN HOUSE

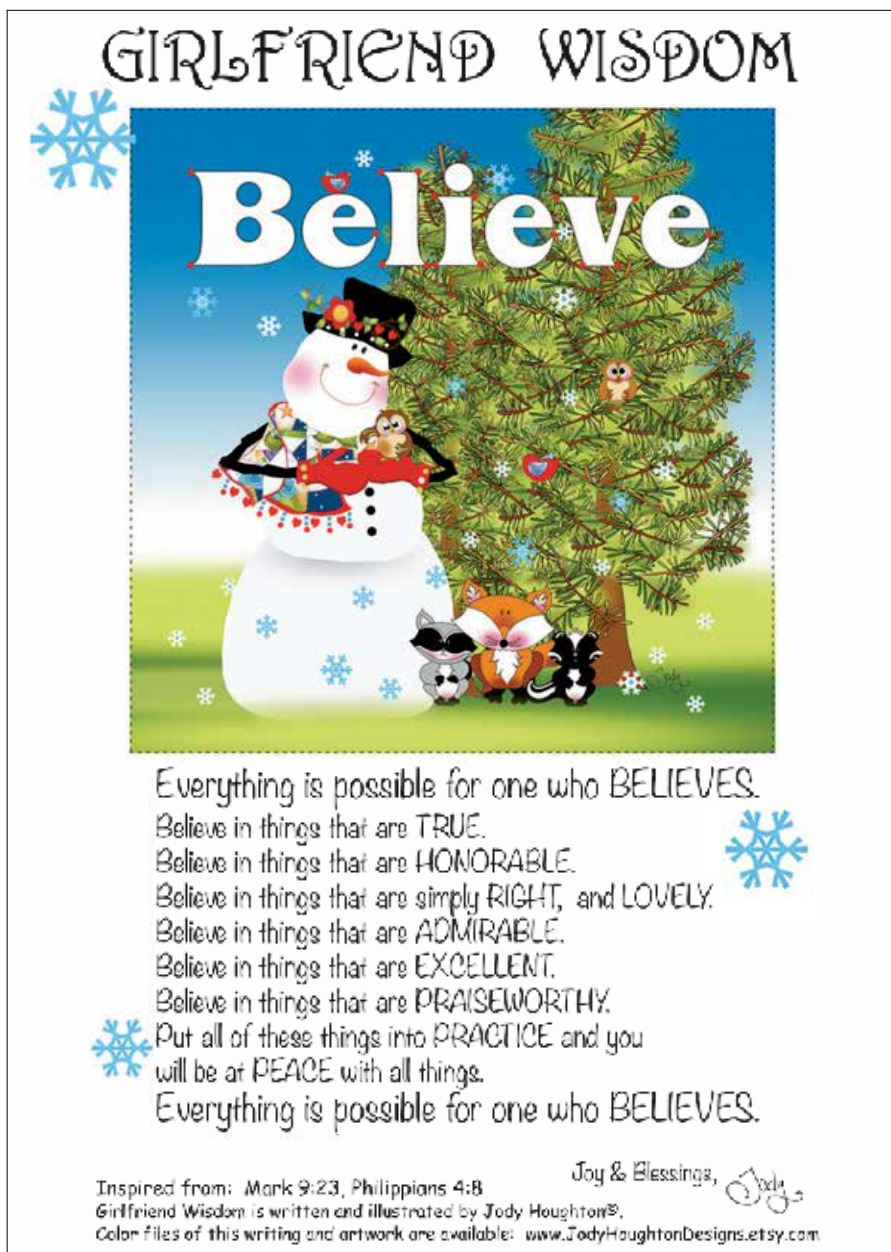
November 10th and 11th

We will have Sales, Raffles, Door Prizes and the shop will be transformed into a "Winter Wonderland"!

Hours: Thursday-Saturday 10:00am-5:00pm & Sunday 10:00am-4:00pm
115 Highland Street Unit #3, East Rochester NH 03867 (Shoreyville Plaza)



THANKFUL
grateful
BLESSED



Wit and Wisdom The Mountains Are Calling...

By Roxanne J. Ferguson

“Did you know Alaska is the biggest state in the United States, twice as big as Texas? Did you know that Barrow, Alaska, 800 miles south of the North Pole, has the country’s longest day and night? Did you know that Alaska has a longer coastline than all the U.S. states combined? Did you know that Alaska is the only state to give its residents money just for living in the state...the Permanent Fund Dividend?”

My husband has been fascinated with Alaska for over 20 years, ever since he saw a large map with the routes of travel throughout this wilderness state. “Alaska, the last frontier!” he would exclaim. Along with naturalist, John Muir, he felt the pull, “The mountains are calling and I must go.” He subscribed to the Alaska magazine; he watched Alaskan programs of homesteading, fishing, and gold dredging; he read books on Alaska.

But for me...if I heard one more “did you know” about Alaska I thought I might scream! Now mind you, I like to travel, learn, and see new places, but Alaska just wasn’t one of my dream destinations. I was thinking more of palm trees, sunshine, and sand.

I couldn’t take it anymore. Finally, one day, I said, “Stop talking about it and book the tickets!” I wanted to get the trip over with so he would

find something else to talk about. When given the go ahead, he booked our flight. He made it as smooth as possible...Syracuse to Chicago, Chicago to Anchorage. For me this was the dreaded part. I had been on a plane once in my life and that was 40 years ago! I also don’t like heights and small spaces that I can’t get out of! I had to breathe and tell myself, “I can do this!”

My husband wouldn’t hear of doing the typical cruise and land tour that has it all laid out for you. No, he spent days researching, planning, on the computer, on the phone, until he had mapped out a route that would hit all the places he wanted to see. Once again, I was ready to scream.

Then, he said, “Let’s pack so we both have just one carry on piece of luggage and, by the way, I plan on traveling for a month.” OK, that did it! When I travel in a car, I take everything I might need. I might only use half of it, but at least it’s there if I want it. This really cramped my style. But we shopped, with a tape measure in hand, for airline approved carry-on luggage. I got a pull behind one; he got a backpack style.

I put together clothes for seven days and practiced rolling them tightly. I found a miniature hair dryer. I got myself a cross body backpack style purse for smaller necessities. We planned on doing laundry once a week. Maybe I could do this!

The day of the trip arrived. Our son-in-law took us to the airport. I survived the flight, troubled mostly with take-off and landing. We are very fortunate to have friends near Anchorage who met us at the airport and invited us to stay in their home for several days. They took us on several sightseeing trips on land and on their boat. They fed us royally and gave us a wonderful place to rest. We experienced Prince William Sound, saw immense glaciers up close, watched whales breach, saw sea lions, seals, and otters. We caught shrimp and ate plenty of seafood.

Then we took off on our own adventure. Boarding a train on the Alaskan Railroad, we headed out for Denali National Park. There we took a bus through the tundra wilderness, seeing all sorts of wildlife: grizzly bears, wolves, caribou, Dall sheep, ground squirrels, eagles, ptarmigans. Later in our travels I was thrilled to see moose in the wild.

We continued on to Fairbanks, saw the sights and traveled from there in a rented vehicle. We were told we couldn’t get lost in Alaska since there are only four main roads...and that is just about right. Sometimes even the main roads were rough due to frost heaves.

We saw mountains – huge mountains – that disappeared into the clouds, but would appear in all their glory on a clear day. Many were snow covered and there were glaciers that stay frozen year round. We saw rivers, lakes, and waterfalls, trees and foliage – mostly Sitka and black spruce, birch and aspen. The vegetation has to be hardy there. Fireweed was seen everywhere, reminding me of our goldenrod in the east.

As we traveled southward through the state, we had many glimpses of the famous Alaskan pipeline, one of the important parts of their economy, along with fishing and tourism. We saw historical relics of Alaska’s past – old gold dredges, road houses, fishing boats, dog sleds, and elements of native Alaskan culture.

We visited Valdez, a beautiful harbor town, built around the fishing and oil industry, a harbor nestled between picturesque mountains. I have never seen water as blue as I saw in Alaska. In places it is a teal blue because of the glacial silt in the water. From Valdez, to Seward, to Homer, we saw fishing boats, small and large, as well as fish of all sizes.

I have to say the thing that impressed me the most, next to the landscape, was the people. It seemed as if Alaska was the center of the universe and where people from all over the world gathered. There were people from throughout the U.S., Europe, Asia, and beyond. We met people from England, Italy, the Netherlands, Israel, China, and New Zealand. Everywhere we went, we heard people speaking in different languages. Many of the workers at hotels and resorts were college students from around the world working there for the summer. Tour buses and cruise boats came and went. I enjoyed meeting native Alaskans and learning about their history and customs. I also liked hearing stories of those who moved to Alaska and what keeps them there. I felt enriched by all the people we met and encouraged that the world is still filled with many wonderful people.

Our time in Alaska was full of new sights and experiences. We took hundreds of pictures. I often had my husband stop the car and turn around so I could get that perfect shot. I even panned for gold my last day there. I knew I couldn’t come back without having experienced it! No, I did not strike it rich. I am just rich in experiences. We had a wonderful time...twenty-seven days of adventure. My husband’s dreams became a reality and I enjoyed it as much as he did. Look who is talking about Alaska now!

“It’s the beauty that thrills me with wonder. It’s the stillness that fills me with peace.” – Robert Service. (from his poem “Spell of the Yukon”)

Roxanne Ferguson lives with her husband, Perry, in the Tug Hill region of New York State. They are the parents of three grown daughters and five grandchildren. She enjoys writing, gardening, and music. Roxanne is a retired elementary teacher and is active in her church and community.

The Country Register

MERRIMACK VALLEY



Building Harmony The Christmas Quilt

by Jeff Cappis

Once again, that time of year had come around. It was already December and the snow was deep on the ground. December 24th to be exact. The night was typically cold for that time of year. The stars were clear and it was heading to minus thirty degrees outside. Our pond had frozen to a solid block of ice. Perfect for skating. On the other side of our frosty windows, I had all three fireplaces going with the lights down low and Christmas music playing.

My grandson Kane and I were sitting together on the floor in front of the fireplace having a Christmas eggnog. (Mine was special.) I put a quilt around us just to get cozy. He was excited at the prospect of Santa coming and a little on the distracted side.

“Don’t spill,” I said. “You know how Gramma gets when you spill on the floor.”

“I know, Gramma always tells me,” he toned with annoyance. Then he got careless and spilt some of his eggnog on the floor. “Oops.”

Embarrassed, he started to wipe it up with the quilt when I stopped him. “Whoa, don’t do that. This quilt deserves some respect.”

“Why? It’s just an old quilt...”

Well, he was right. It was old. About forty-five years old, in fact. But it wasn’t showing all that much age really. It was handmade to last by my grandmother, who was an experienced seamstress in her own right.

Every year, my family would get together for Christmas. It was a big family. I had almost 40 cousins alone, with aunts, uncles and family from my grandparents’ generation. This had been tradition for generations and we all looked forward to it.

As was also tradition, we would raise money at our parties for local causes so the older women would make these beautiful quilts and raffle them off. The year I was twelve, I won one.

It was great—soft and fuzzy on one side, durable fabric on the other. On the durable side, it had a very nice design that was reminiscent of a mountain scene. There were simple representations of trees and streams all under a blue sky. It was warm, too. Just the right size for sleeping under.

As I said, at the time, I was twelve and quilts didn’t excite me much but it was fun to win something. My grandmother must have sensed this. She sat down beside me and gently pulled the quilt around us. My grandmother and I weren’t often that close. It felt good.

“You know,” she started, “when I was a little girl, we used to ride in sleighs to these parties. You can imagine how cold it got but somehow these blankets and quilts kept us warm. The horses, too! We never travelled without our quilts and blankets.

“The ones I mostly remember, though, were my mother’s Christmas quilts. They had a special smell.” She chuckled, “Maybe because they were stored the rest of the year with mothballs. Anyway, these quilts remind me of my family and how things used to be. Take care of this quilt. It’s a good quilt and I hope it reminds you of these times.”

I’ll never forget it. She gave me a kiss on the cheek and kind of chuckled in her unique way. At the time, I was a little embarrassed. Now, well, I wish I could go back and talk to her again.

All this was going through my mind as I sat in front of the fire with Kane, my grandson, under the very same quilt forty-five years later almost to the minute. I gave Kane a kiss on the cheek and a chuckle. He didn’t know why but then I began to tell him about my grandmother, the quilts and the Christmas tradition. The fire crackled as we talked and drank our eggnog.

He’s old enough now to remember that story. I can only hope that maybe Christmas Eve forty-five years from now, Kane will be talking with his grandson or daughter, wrapped with the same quilt. Wouldn’t it be nice to be all together like that again?

Merry Christmas from Jeff, Cathy and Kane at Harmony Acres.

Copyright 2018 by Jeff Cappis. Email: jcappis@telus.net.



A Knitter's Garden

- Classes Available
- Full Service Yarn Shop
- Custom Knitting

58 Derry Road • Chester, NH 03036
Wednesday-Saturday 10am-4pm
603-887-8550



**J AND F
FARMS**
Est. 1906

Free Indoor petting farm!
NH Grown Christmas trees!
Wreaths, Kissing Balls,
Poinsettias, Memorial Baskets
Plus Beef & Veggies



108 Chester Road • Derry, NH
(603) 437-0535
Hours: weekdays 11-6,
weekends 10-5







CHRISTMAS IN THE VILLAGE

Town of Chester, NH

DECEMBER
1ST & 2ND

Bittersweet Blessings - Country Primitive Shop with huge sales for Christmas in the Village
20 Chester St. • Saturday 9am-5pm & Sunday 10am-5pm
(open daily all year long)

The Cradle House - 136 Chester Street • Christmas decor, collectibles, and gift items as well as local Handmades and festive food! • Saturday & Sunday 9-4

Knitters Garden - Handmade Christmas Fair • 58 Derry Rd
Saturday & Sunday 10am-4pm

Folsom's Sugar House - Featuring our Handmade Balsam Wreaths, Maple Gift Baskets and Pure NH Maple products
Saturday 9am-4pm & Sunday 10am-4pm

Craft & Vendor Fair - 55 Derry Road • Saturday 9am-3pm

Chester Historical Society - Stephens Hall • Chester History Books, Chester Shirts & Sweatshirts and other gifts for Christmas • Saturday 9am-2pm

American Legion Aux. Unit 108 - MPR 84 Chester St.
Christmas Craft Fair • Saturday 9am-3pm

Chester Public Library - Book Fair and Themed Basket Display • Saturday 10am-2pm

Ryan's Sugar Shack - 118 Meadow Fox Lane Maple Syrup, Free Sugar House Tours, Maple Treats, Free Samples • Saturday 9am-4pm

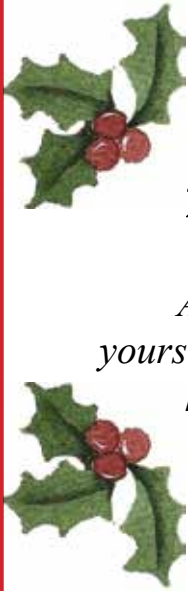
Chester Congregational/Baptist Church Christmas Fair & Loaf & Ladle • Fair, Saturday 9am-2pm and Luncheon, Saturday 11am-2pm





ANNOUNCING...

We are happy to announce **THANKFUL THURSDAYS!** Starting in September we will be staying open until 7pm on Thursdays and offering **10% off all items over \$10** from 5pm-7pm.
www.bittersweet-blessings.com



BITTERSWEET BLESSINGS

20 Chester Street Chester, NH 03036
603-845-3577 www.bittersweet-blessings.com

A primitive shop with over 8,500 square feet to lose yourself in! Barn is now OPEN as well! We carry primitives, handmades, wood and upholstered furniture, rugs, repurposed, antiques, vintage and more.
Check us out on FaceBook for daily pictures

Hours: 7 Days-a-Week 10am-5pm



- ★
Holiday Open House Part 1
November 2nd-4th
- ★
Holiday Open House Part 2
November 9th-11th
- ★
Black Friday-Small Business Saturday Weekend
Nov 23rd-25th
- ★
Christmas in the Village
December 1st-2nd
- ★
Customer Appreciation Evening
December 13th
- ★
Customer Appreciation Evening
December 20th
- ★
After Christmas Sale
Dec 26th-TBD



2018-19 NEW ENGLAND PATRIOTS SCHEDULE

PRESEASON SCHEDULE					
WK	DATE	OPPONENT	TIME (ET)	TV	RESULT
1	Thu, Aug 9	vs Washington	7:30 PM		_____
2	Thu, Aug 16	vs Philadelphia	7:30 PM		_____
3	Fri, Aug 24	@ Carolina	7:30 PM		_____
4	Thu, Aug 30	@ NY Giants	7:00 PM		_____
REGULAR SEASON SCHEDULE					
WK	DATE	OPPONENT	TIME (ET)	TV	RESULT
1	Sun, Sep 9	vs Houston	1:00 PM	CBS	_____
2	Sun, Sep 16	@ Jacksonville	4:25 PM	CBS	_____
3	Sun, Sep 23	@ Detroit	8:20 PM	NBC	_____
4	Sun, Sep 30	vs Miami	1:00 PM	CBS	_____
5	Thu, Oct 4	vs Indianapolis	8:20 PM	FOX/NFL	_____
6	Sun, Oct 14	vs Kansas City	8:20 PM	NBC	_____
7	Sun, Oct 21	@ Chicago	1:00 PM	CBS	_____
8	Mon, Oct 29	@ Buffalo	8:15 PM	ESPN/WachESPN	_____
9	Sun, Nov 4	vs Green Bay	8:20 PM	NBC	_____
10	Sun, Nov 11	@ Tennessee	1:00 PM	CBS	_____
11	BYE WEEK				
12	Sun, Nov 25	@ NY Jets	1:00 PM	CBS	_____
13	Sun, Dec 2	vs Minnesota	4:25 PM	FOX	_____
14	Sun, Dec 9	@ Miami	1:00 PM	CBS	_____
15	Sun, Dec 16	@ Pittsburgh	4:25 PM	CBS	_____
16	Sun, Dec 23	vs Buffalo	1:00 PM	CBS	_____
17	Sun, Dec 30	vs NY Jets	1:00 PM	CBS	_____

templatetrove.com

Visit **Bittersweet Blessings** the day after the Patriots win and mention their victory and you will get **15% OFF** your whole order!!!

This offer is good for all pre-season, regular season and (as we are all looking forward to) playoffs and Super Bowl LIII.



Bittersweet Blessings
20 Chester St • Chester, NH 03036
603-845-3577
www.bittersweet-blessings.com
Open 10am-5pm daily

The Country Register

MERRIMACK VALLEY



**HUSQVARNA
VIKING
MACHINES**
FABRIC • CLASSES
REPAIRS and MORE

401 MAIN ST * UNIT 111 SALEM, NH 03079
THEVICTORIANCUPBOARDSEWINGSTUDIO.COM LIKE US ON FACEBOOK
603-458-1320 TUE & THUR 10-6, WED 10-7, FRI & SAT 10-5



*** Custom Quilts
* Quilting Classes
* Notions * Fabric
* Embroidery
* Embroidered Quilt Labels**
603-206-5490
649 E Industrial Park Dr
Studio 17
Manchester, NH 03109
Wed 2:30-5 Thur 10-9
Fri 10-5
Sat & Sun 10-4



Heating & Cooling
603-401-0068

Peace of mind is priceless and now you can even receive it at a discount. Having your annual maintenance performed by us guarantees we will service your home same day in the event of an untimely breakdown.

24hr Emergency Service



**Christmas on Deerwood Hollow
Annual Craft Fair**
8 Deerwood Hollow • Chester, NH 03036
Please join us November 17th & 18th
9 am – 4 pm

Relax with complimentary hot cider, coffee, tea & cocoa... while you shop through our unique selection of gift items for everyone on your list.

Featuring all local crafters with items such as...
Beaded Jewelry • Fresh Seasonal Arrangements • Hand Crafted Knits
Room Sprays • Natural Body Scrubs • Cards • Ornaments
Primitive & Country Home Décor • Beautiful Mugs & Pottery
Quilted Bags • Runners • Children's Busy Bags & more
Etched Glasses • Beer & Sports Coasters • American Girl Clothes
Vintage Up~Cycles, Country Signs, Flower Planters,
Gift Baskets • Doggie Treats • Water Color Prints and much more!!

Check out & "Like" our facebook page!! Christmas on Deerwood Hollow Craft Fair




Countryberries LLC



Enjoy the warmth of an old-fashioned country Christmas

vintage & primitive ornaments • trees, wreaths & garlands
folk art santas, angels and snowmen
holiday candles and potpourri • spicy rosehips
Luminara flameless candles • silicone bulbs
battery tapers & tealights • primitive light strings

Decorate your home for the holidays

country swags, valances and matching linens
Olde Century Paints • stencils • coverlets
braided rugs • woven towels, throws & runners
Carriage House Lighting

Find gifts for everyone on your list

folk art • dolls • bears • baskets
redware • stoneware • lamps • primitive pine furniture
1803 Soy, Black Crow, Harvest Moon, A Cheerful Giver Candles




330 North Rd Deerfield, NH
On Rt 107, 1 1/2 miles south of Rt 4 (Antique Alley)
603-463-7615 www.countryberries.com
Shop Hours: Wednesday- Saturday 10-5 Sunday 12-5
Open Mondays by chance or appointment

Christmas Open House
Thur-Mon November 8-12th 10-5
Specials Doorprize Refreshments
Early Bird Special 10-11 each day



©GRAHAM '13

Cooking Up Some Christmas Memories

By Joyce Thompson

I've always found it interesting to discover the different types of holiday traditions families have, and how they celebrate. Some families don't place a single gift under the tree until Santa brings them during the overnight. Some people open their gifts on Christmas Eve. Some folks go to Midnight Mass. Some try to split up their time visiting as many family members as possible. But one of the most intriguing aspects of the holiday traditions is the cooking and the food!

My family has a tradition that was started many years ago by my mom. She bakes pork pie and we all get together and have that for our Christmas morning breakfast. Now you might be questioning eating a meat pie for breakfast, but it's actually no different than eating sausage or ham at that meal. We don't really know the origin, or the reason why my mom started making these pork pies. We think she got the idea from a high school pal that had it in their family. Pork pie being served on the holidays is a French-canadian tradition. Some know this as Tourtiere, and there is a long history of variations and different ingredients being used in this dish, such as mashed potatoes and vegetables. The curious part of the version that my mom makes, is that the

recipe is not written down anywhere! We've asked my mom for the actual recipe, but she says it's all in her head. The main ingredients in our version are ground pork, Ritz crackers, a little bit of this spice and a little bit of that spice; and it's all cooked into a flaky pie crust.



Every Christmas, after the hustle and bustle of shopping, the decorating, the wondering about what the weather is going to be for travelling, the rearranging of everyone's busy schedules, it's time to slip into our seats at the table, and the pork pie, hot from the oven, is finally cut! Scrambled eggs are served with it, as well as mountains of buttered toast. And, for our family, it truly is not Christmas until everyone gets that first bite of pork pie into their mouths.

Another recipe that my mom made for many years around the holidays was mince meat cookies. Once a very popular item around the holidays, packages of mincemeat would be stacked up high on end-caps in grocery stores. Nowadays you may have to go to more of a specialty store to find it. As kids we loved eating these cookies. I wonder if today's generation even knows what mincemeat is, simply because it is not as readily available as it once was. A mixture of currants, raisins, sugar, apples, candied citrus peel, spices, and suet, and many times distilled spirits, mincemeat is typically used as fillings for pies, croissants, or in our family's case, dozens of cookies.

Normally I write my columns about my passion for junque, and this time I have veered off in a different direction -- holiday cooking traditions. The fact of the matter is however, that it can be really easy to combine the love of holiday cooking with the love of wandering through junque shops. A favorite would be looking for old cookbooks. The best ones are typically covered in grease spots and have folded pages, and handwritten notes next to the recipes. Hunting for old cookie cutters, bundt pans, cast iron skillet, and wooden rolling pins is a lot of fun as well. All of these items bring us back to yesteryear, and help us to reminisce about our mothers' and grandmothers' recipes that were passed down through generations. I'm sure that there are many families who only use certain dishes to serve their holiday desserts, certain bowls to mix their cookie batter in, and certain recipes that have been written on pieces of paper, folded and re-folded throughout the years, tucked into a tin or wooden recipe box, until they come out for their annual appearance, much to the delight of hungry guests.

Joyce Thompson is the owner of Joyce's Junque. She has various booths in shops throughout New England, specializing in vintage kitchenware, country items, cookbooks, and of course, holiday décor. You can find out more about Joyce's Junque on her facebook page at <https://www.facebook.com/joycesjunque/>

Log Cabin Antiques & Gifts

Featuring rustic and primitive antiques.
Garden items, kitchen gadgets, barn tools, etc.
Plus a collection of country gift items.

*Follow us on Facebook at
Log Cabin Antiques Kingston, NH*

Hours: Saturdays only 10-5

21 Bartlett Street, Kingston, NH
Bartlett Street is directly off Kingston Common (or Plains)
Turn at Rick's Spirits. Look for sign and flag halfway up the street on right.






Vintage Home & Garden

Merry and Bright
November 2nd-4th

Mistletoe Magic
December 7th-9th

Friday 10am to 7pm, Saturday & Sunday 10am to 5pm

Entry Fee is \$5 at the door.
We Can't wait to see you there!

35 Lafayette Rd, Lafayette Crossing Plaza,
North Hampton, NH 03862

www.sagefarmantiques.com

We are closed January through March, see you April 2019!







timeless treasures



Antique Shop

Furniture • Collectibles • Gifts

**40+ Vendors under one roof! Quality merchandise including
Antiques, Collectibles, Furniture, Toys, Books, Art, Porcelains, Glass,
Jewelry, Pottery, Textiles, and so much more!**

49 Route 125 • Kingston, NH 03848 • (603) 347-1923

Attention Vendors: Booths available for rent. Call or email us at
timelesstreasuresnh@yahoo.com for more information.


 Our fondest
memories
 are made
gathered
 around
 the table

MAINE

Father Christmas

By Melissa Rossetti Folini

Some of the best Christmas memories many of us have usually involve our childhood. Family traditions, Christmas Eve anticipation, visiting relatives, special recipes and more. The mere smell of a certain food or candle often triggers that wonderful nostalgia of Christmases past.

For many people the memories revolve around their Mothers or Grandmothers making special food or gifts specifically for the holiday. Although my Mom did the majority of the cooking and baking, it is memories of my Father and Christmas that are strongest in my mind. When I was younger we always had a real Christmas tree, and we could not put ONE single ornament on it until my father strung the lights first and sometimes the waiting was torture! Likewise the tree wasn't finished until he hung the last piece of foil tinsel. Christmas mornings my sisters and I were not allowed to come downstairs until my Father was ready and standing at the bottom waiting to blind us, I mean greet us, with the giant light bar attached to the movie camera as he insisted on filming our ascent.

The Saturday before Christmas our family would always go to the North End in Boston, Ma. with my Uncles and cousins. My uncle Ronnie went to stock up on the seven kinds of fish we would eat on Christmas Eve at his house and we would stock up on chocolate and chestnuts for our house! Roasted chestnuts were a staple at our house on Christmas. I couldn't wait until after dinner when my dad would take each nut, carve an "x" in the top, and then put them in a tin pie plate on the woodstove to heat them up. I barely waited until they were cooled before I peeled and ate them. They are still one of my favorite nuts (& memories) to this day.

My Father was also famous for making Rosettes every year. Those light and crispy fried "shells" were one of my absolute favorite desserts and they were an integral part of our holiday cookie tray that was always wrapped and ready just in case company came! These Rosettes were my father's way of contributing to the holiday baking and he would make several plates and set them aside to give as gifts to our neighbors. Now, as nice a gesture as this was no one ever knew the process of how those yummy powdered sugar-covered shells came to be.

My Father "could" cook but thankfully for my Mother he didn't do it very often. When the mood struck him, she would always make herself scarce as quite frankly there wasn't room in the kitchen for anyone else! He was known to get up on a Saturday morning and declare TODAY was the day he was going to make homemade sauce; from scratch. He would put a giant stock pot on the woodstove and then using just about every pan and utensil in the house he began to create his masterpiece. He would add our garden grown plum tomatoes along with all the other necessary ingredients and when he was finished, he would either leave to go hunting or go out back chop to wood. That left us with the task of, not only stirring the pot all day, but cleaning up the kitchen as well!

The process of making the Christmas Rosettes was not much different! After my Mother banished herself from the kitchen he would carefully cut open a brown paper bag (or two) and cover the entire stove except for the one burner he was using. This was to keep the stovetop/counter from getting too greasy and it was also what he put the shells on to drain while they cooled. He then would use several bowls to mix the batter and when he was ready he had a special yellow enamel sauce pan he would do the actual frying in. Now, this was in the days before home fryers and Fry Daddy's and he didn't use a candy thermometer so it took a minute to figure out the right frying temp. Usually the black smoke and the chirping fire alarm were enough to let him know he could proceed. Oh, and did I mention the annual last-minute search for the Rosette iron? You know, the one his Mother used to use, stored in a plastic bag with the grease-stained recipe that hadn't been seen since LAST Christmas! Good times.

All kidding aside once those golden shells started piling up on the brown paper it was very hard to stay out of the kitchen (& the way!) I didn't even care that they didn't have the sugar on them yet. They were light and warm and super crispy and they were just perfect! My reward for getting to be one of the first to try one was, you guessed it, helping to clean up the kitchen!

Both of my parents are gone now but our Christmas traditions are very much alive and I am grateful for all the cooking, the memories, and even the messes!

I still have the set of Rosette irons my father used and the yellow pan too! If you don't have a set of irons, but would like to start a new family tradition, don't worry, they actually still sell them in stores, they are sometimes called Timbale irons. Some sets even include different shapes as well. If you'd prefer a set with a bit more history, many pop up from time to time in antique and vintage shops.

Here's the recipe to get you started!

HANDMADE PRIMITIVES by RITA

A quaint primitive shop specializing in unique handmade primitive décor for your home, yard and garden

We are in Rm #9 located inside of Auction House Flea

891 MAIN STREET • OXFORD, ME 04270

Open: Thursday-Saturday, 9am to 5pm
Sunday, 10am to 4pm

Find us, Like us & Share us on



Winterberry Barn ★

247 Long Plains Rd. (Rt.22) • Buxton, ME 04093
(Rt. 22 & 112 - Behind Rite-aid)
(207) 727-3999

Thursday - Saturday: 10am-5pm
* Open Wednesdays in December
Sunday: 12pm-5pm

Like us on Facebook

Deck your halls and all your home with our snowmen, sleds, mini trees, ornaments, table linens, wood signs & decor, **We Carry 1803 Candles** & candles, faux greens & berries, rosehips & oils, and as always, furniture & cupboards, prints, braided mats, birdhouses, and much more!



Rosettes


(Makes approx. 2 dozen)

Ingredients

- 1 well-beaten egg
- 2 Tbs white sugar
- 1 cup sifted all-purpose flour
- ¾ cup milk
- 1 tsp vanilla extract
- 1/4 teaspoon salt
- vegetable oil for frying
- sifted confectioners' (powdered) sugar

Directions

1. Combine eggs, sugar and salt; mix well. Add remaining ingredients and beat until smooth.
2. Heat a rosette iron in deep, hot oil (375 degrees) for 2 minutes.
3. Drain excess oil from iron. Dip in batter to 1/4 inch from the top of the iron, then dip iron immediately into hot oil (375 degrees). Make sure it is a fairly thin layer of batter.
4. Fry rosette until golden, about 30 seconds. Lift out; tip upside down to drain. With fork, push rosette off iron onto a rack placed over paper towels (or leave to drain on brown paper bags.)
5. Reheat iron; make next rosette. **This batch will take you about an hour to fry.
6. When cooled dust rosettes with confectioners' sugar.



Melissa Rossetti Folini is a writer, retired Library Director, photographer, and licensed Zumba Fitness instructor. She is the author of "Story Times Good Enough to Eat," several published short stories and poems centering on the highlights and humor of living in the Granite State. Melissa has also been repurposing and selling collectibles, antiques, crafts and homemade goodies for 3 decades in various shops around New Hampshire and occasionally out of her home in Southern NH. Melissa's current projects, writing snippets, and shop items for sale can be found on her Facebook page <https://www.facebook.com/MelissaFoliniBLW>

The Country Register

MASSACHUSETTS

THE "NEW" OLDE TOWNE HALL ANTIQUES
HAVE YOU VISITED YET?
 VINTAGE | ANTIQUE DECOR | COLLECTIBLES
 104 EPPING RD. EXETER, NH | 603.772.2780



10TH Annual CHRISTMAS FEST • November 18, 10-5
 Wonderful vintage selection of gifts, Christmas & home decor and more from many dealers.

CHRISTMAS TEA • DECEMBER 9 • Enjoy a relaxing cup of tea while you browse our holiday decked rooms.

SATURDAY & SUNDAY SPECIAL TO REGISTER READERS - 20% OFF 1 item over \$20 Not on Sale or marked net
 Just come into shop and say Country Register to dealer on duty.

OPEN DAILY MON-SAT 10-5 • SUN 11-4 • Don't Forget To Like Us On Facebook & Instagram!  

Free Pattern

Use this pattern for embroidery, wool applique, punch needle or rug hooking, painted projects or whatever your imagination can dream up! Reduce or enlarge pattern as desired.

Free Embroidery Pattern!
 May not be sold or used for commercial purposes. For more fun and creative inspiration, please visit:
www.JacquelynneSteves.com

Carriage Towne Primitives
 Candi Hayford, Shopkeeper

Welcome to Carriage Towne Primitives where we are celebrating our 13th holiday season in historic downtown Merrimac, MA. You are invited to come in and enjoy the warm and comforting scents of the season while you shop. We are proud to specialize in made in America and are truly blessed to offer the talents of so many primitive artists.

- ★ Closed Nov. 9th for family wedding ★
- ★ Closed Nov. 23rd, 24th, & 25th for family Thanksgiving celebration ★
- ★ Holiday hours will include Thursdays beginning Nov. 29th - Dec. 23rd ★
 Thurs., Fri., Sat., 10-4pm - Sun. 12-4pm
- ★ Gift Certificates Available ★

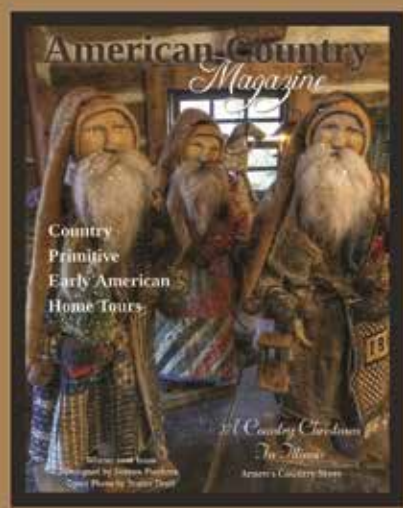
*Thank you for allowing me to live my dreams.
 With best wishes for a happy and healthy holiday season.*

After Christmas sale begins Fri., Jan. 4th - 40% off select items

Regular hours resume Jan., 4th
 Friday and Saturday 10-4pm
 Sunday 12-4pm

183 East Main Street ★ Merrimac, MA 01860 ★ (978) 346-4040 ★ toll free (888) 346-4043



Ye Country Mercantile & American Country Magazine



Candles
 Wool Shop
 Primitives
 Country Co-op
 Country Antiques

www.yecountrymercantile.com
www.americancountrymagazine.org

Early New England Christmas Open House
 Friday Nov 16 4p-8p, Saturday Nov, 17 10am-4pm

420 Main St Sturbridge, MA - 508-637-1245

BITTERSWEET BLESSINGS

20 Chester St • Chester, NH 03036 • 603-845-3577
Open Daily 10am-5pm • 8,500 sqft of primitive perfection

www.bittersweet-blessings.com
Online Shopping Available 24/7

Shipping is just \$9.95 FLAT RATE
and all items ship within 24 HOURS



Now in Stock!

2018 New Arnett's
Santas, Snowmen, Bears,
Stockings and Needfuls

- Bearing in Love Handmade Doll • Primitive Wood Furniture
- Handmade Tin Lighting • Primitive Dolls • Braided Rugs
- Upholstered Furniture • Seasonal Decor

Classified Ads

★ Apple Hollow ★
New England Folk Art

Village Crocks
Dolls
Paintings
Wooden Wears
Boxes

RANEY WHITE
applehollow@aol.com
Ebay
Etsy
facebook
PFATT
applehollow.com

One-of-a-Kind, Hand-Crafted Buttons and Bijoux!

by Mimi

- Clay buttons and beads
 - Shawl pins and sticks
- Specialty color matching and custom orders welcomed!

Find us on under Buttons and Bijoux by Mimi

603-505-5324
MimiMandile@gmail.com

★ ★ ★ ★ ★ ★ ★ ★ ★ ★
Hand Painted by Mara

Functional Folkart For Your Home

- Switchplate Covers
- Tissue Box Covers
- Coasters and more

www.etsy.com/shop/handpaintedbymara
www.handpaintedbymara.com

THIS could be YOUR ad!



CHRISTMAS COFFEE CAKE

350° 9 Servings

Very moist - comes out just beautifully. Serve warm from the oven around the tree on Christmas morning. ♥

- 1 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 1/2 c. cored, peeled, chopped apple
- 1 c. chopped fresh cranberries

- 1 stick unsalted butter, melted
- 1 egg, lightly beaten
- 1/2 c. light brown sugar
- 1/2 c. granulated sugar
- 1/4 tsp. ground cloves

- 1/4 tsp. ground nutmeg
- 1 tsp. ground cinnamon
- 1/2 c. chopped walnuts
- powdered sugar, for dusting

Preheat oven to 350°. Sift together flour, soda, & salt - set aside. Combine all remaining ingredients & mix well. Stir in flour mixture. Spread in a buttered 8-inch square baking pan. Bake 40-45 min., until knife inserted in center comes out clean. Let sit 10 min., cut into squares, sift over powdered sugar, & serve. ♥



SHOP LOCATOR

2 WHITE MOUNTAINS

Tin Roof Primitives – Center Conway

3 LAKES REGION

C&G Country Creations – East Rochester

Cardinal's Farmhouse Sampler – Farmington

Homespun Treasures – Loudon

5 MONADNOCK REGION

Milkweed & Fiddlehead – Swanzey

6 MERRIMACK VALLEY

A Knitters Garden – Chester

Bittersweet Blessings – Chester

Countryberries – Deerfield

J&F Farms – Derry

NRG Management Co. – Derry

Patches Quilt Loft – Manchester

The Victorian Cupboard Sewing Studio – Salem

7 SEACOAST REGION

Log Cabin Antique & Gifts – Kingston

Sage Farm Antiques – Hampton

Timeless Treasures Antique Shop – Kingston

MAINE

Handmade Primitives by Rita – Oxford

Winterberry Barn – Buxton

MASSACHUSETTS

Carriage Towne Primitives – Merrimac

Ye Country Mercantile – Sturbridge

