



The Country Register of New Hampshire

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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.

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Our Search for Cover Artwork –

Across the U.S. and Canada, you can always tell The Country Register by it's 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



Born and raised in New England, Raney White finds most of the ideas for her New England Village Scenes from her surroundings. Her pieces have been sold in 48 States and 4 countries in the past 3 decades. Art, reading, traveling New England's back roads and family genealogy are her favorite pastimes. Raney lives in New Hampshire with her husband Bill. She has 3 grown sons and 5 grandchildren.

The Deadline for the Nov/Dec Issue is October 1st for Ads & Articles.

> Our feature articles will focus on: Holiday Decorating and Projects

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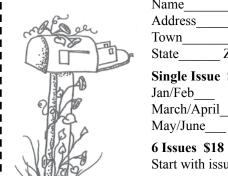
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Upcoming Events

Aug 31st-Sep 2nd Fall Open House Part I - Bittersweet **Blessings** Sept 6th-9th Fall Open House - Countryberries Autumn Open House - Winterberry Sept 7th-9th Sept 7th-9th Fall Open House Part II-Bittersweet **Blessings** Fall Open House - Country Hills Sept 7th-9th Harvest Happenings - Carriage Sept 8th-9th **Towne Primitives** Sept 21st-23rd Sage Farm Antiques Autumn Spectacular - Sage Farm Antiques Sept 21st-23rd Bittersweets Birthday Bash-**Bittersweet Blessings** Sept 22nd-23rd Fall Open House - C&G Country **Creations** Sept 29th-30th Belknap Quilt Guild Quilt Show in Gilford-Patches Quilt Loft Oct 5th-8th Columbus Day Sampler -Countryberries Oct 6th-7th Monadnock Quilters Guild in Peterborough - Patches Quilt Loft Oct 6th-7th Wool Arts Tour at Spinner Farm in Deering - A Knitters Garden Vintage Bazaar, Cumberland Oct 6th-7th Fairgrounds, Maine - Log Cabin **Antiques** Octoberfest - Bittersweet Blessings Oct 12th-14th Oct 12th-14th October Market Heirloom Inspiration - Sage Farm Antiques Oct 27th-28th Vintage Market at Squam Lake-**Log** Cabin Antiques Oct 27, 28, 31st Halloween Spooktacular-Countryberries Nov 2nd-4th Holiday Open House Part I -**Bittersweet Blessings** Nov 2nd-4th Christmas Open House - Homespun **Treasures**

A Note from the Editor....

Advertisers, list your events in our calendar

Primitives



Nov 3rd-4th

Nov 9th-11th

Happy fall y'all! Hoping that you all had a wonderful summer and you were able to stay cool during the warm and humid temperatures we have had. Our family had a wildly busy summer and we were blessed with lots of family time together. Our extended family (grandparents, aunts, uncles, cousins, and more) enjoyed time at Point Sebago in Maine on the beach for 4th of July and we just returned from the mountains of Franconia Notch. Both are such different vacations and we love both for

Christmas Open House - **Tin Roof**

Holiday Open House Part II -

Bittersweet Blessings

various reasons but the mountains in Franconia will always have my heart. I have been going to a timeshare there (Mittersill Alpine Resort) since I was 8 years old and I'm happy to be passing that tradition on to my kiddos. There is something so wonderful about "old time fun" and simply sitting with your children and playing board games, crafting and swimming. We loved going to the Littleton Farmers Market and my favorite view is this picture of the grist mill....the kids favorite thing in Littleton is (of course) Chutters

Candy Store with the longest candy counter in the country. As much as our family LOVES the summer together, I am always so excited for

FALL...my favorite season of the year! There is nothing like the cooler air, the leaves changing colors, apple picking, baking, mulled cider, pumpkins, football, and most of all the wonderful fall decorations! As the seasons change I hope you all enjoy the wonderful time of year in New England and each and every one of you get to do the things you love the most this autumn.

~ Michelle

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



Spectacular Season of Change

As the season of summer melts into fall the days end more quickly and it is a true signal of change. Our long, sunny days of summer are being transformed into vibrant, crisp autumn days that are known for being spectacular in their own way. Explosions of nature's colors are reflected in lakes and ponds as the leaves begin to change from their lively green to the fiery hues of fall. As has always been, we take cues from nature and honor the sacred shift to the next season of the year.

In our country homes the advent of autumn often means hard work. It means bringing in the harvest from our summer gardens and gathering and drying herbs for the season to come. Daylight hours are often spent tending to the chores in the yard, tidying it all up for a cooler season where we slowly begin to retreat to the interior of our homes.

Simple Delights of Fall

One of fall's blessings is the gift of a crisp, cold evening after a warm, Indian summer day. As night falls the air becomes cold enough to inspire us to start a fire in the fireplace for the first time in the season. The crackling flames easily ward off the chill of autumn and the ambiance it creates within our home is like the return of a good friend. Our home's interior benefits from this special treat and it is reminiscent of a much simpler time.

For the country enthusiast decorating for the season of fall often means planning arrangements for both the yard and the home's interior. Often, country yards can be enhanced by the addition of a large, early antique that you can fill with nature's bounty-hay, pumpkins and dried gourds. A wheelbarrow in early red or a large corn thresher in mustard would make a strong statement of fall as one arrives home. In one's interior, simple accents of nature can be brought indoors to enliven vignettes throughout the house. Tucked in and around redware and pewter strands of bittersweet add the perfect touch of autumn. Filled to abundance, a trencher or dough box looks wonderful with an assortment of small pumpkins, dried gourds and touches of bittersweet. Hand-poured candles in warm, inviting scents such as hot mulled cider or hand-churned butter can be placed in each room of the home to lend another country hint of fall.

Antiques enthusiasts often await fall with a great sense of anticipation because it is a time for memorable open house events at many antiques shops. Some of these may include an outdoor show of country antiques dealers gathering together to offer country shoppers a "great deal" along with a festive fall experience.

So as nature begins to signal the significant season of change, embrace all of the blessings it has to give. Surround yourself with the authentic beauty of fall and share the joy it brings with those you hold dear.

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



THE "VILLAGE PEOPLE" OF CHESTER, NH

to the infamous "Village People" of Chester. In 2009 the scarecrows made their debut in the quaint town in southern NH when Jackie Brown, member of the Historical Society, came up with the fundraising idea. The Historical Society sells the simple kit of burlap face and stick base and the townspeople each create their own unique scarecrows. 100 scarecrow kits have been sold each year bringing this years total up to 900 possible scarecrow sightings throughout the town on just about every single street! Families, businesses and organizations all rally during the scarecrow season and come up with some unique ideas. Some scarecrows show various historical

This is now the 9th year in a row that Chester, Nh has become home figures of importance from the town, others are whimsical and show the fun personalities of the families creating them, and some are characters that all would know and love. The scarecrows make their debut by October 1st and they stay out until Halloween. The town openly welcomes all the visitors that travel thru to see their beloved scarecrows and maps of the "Village People" are also at no charge to the visitors at various businesses and locations in town such as Bittersweet Blessings in the center of town (20 Chester St, Chester, NH 03036) open daily from 10am-5pm. We highly suggest you take a drive on a nice fall weekend and take in all that the area has to offer....this is a great trip for the young and the young at heart.







Apple-licious Teatimes

It all began with a book. And it changed my life. For my fiftieth birthday, a friend gave me *If Teacups Could Talk* by Emilie Barnes. This book sparked my interest in tea and serving tea. It also prompted me to write "A Cup of Tea with Lydia," which has been a delightful part of my writing journey. Now my grandkids call me "Grandma Tea."

Since it's back-to-school time, books and apples make a fitting teatime theme. So let's combine them for an apple-licious tea.

Start with Apples

Fall reminds me of the Glazed Fresh Apple Cookies from my childhood. The aroma of spices, the sweet taste of apples and raisins, and the crunch of walnuts made them extra delicious. I included the recipe along with a photo of my recipe card, which was handwritten by my father decades ago. What precious memories it evokes.

Of course, tea is essential. As the weather cools, a warm cup of tea makes me feel cozy inside and out. Consider a spicy blend such as Constant Comment or Chai. Or select apple-favored blends to go with your theme. Several brands offer a tasty Caramel Apple tea. For a simple teatime, serve cookies and tea.

To add to the menu, include other traditional tea foods with or without apples. For sandwiches, you can use raisin bread (crusts removed) spread with whipped cream cheese. Add thin slices of a juicy red apple, and top the sandwiches with another slice of bread. Cut the sandwiches into quarters to look like books.

For the scones, use a prepared mix or your favorite recipe. If you have an apple-shaped cutter, use it to cut the scones into apple shapes. Otherwise, circles or squares are fine. Serve them with apple butter or your favorite toppings.

Apple Smiles

Thinking of books, I have spent this year writing a Grandma-and-Me cookbook. One of the recipes included is Great Grins. This would make a fun addition to your teatime. You'll need a red apple, whipped cream cheese, and white miniature marshmallows. Quarter the apple and remove the core. Use two 1/2-inch-thick slices for each set of lips. Spread a thin layer of cream cheese on one slice. Add 5 to 8 marshmallows (flat ends down) on top of the cream cheese to become the teeth. Spread cream cheese on another apple slice, and place the slice on top of the marshmallows for the upper lip. These sweet treats will make people smile.

Plan Your Décor

Decorating and setting the table is my favorite part, and I love to include fresh flowers when possible. But for a simple, colorful centerpiece, fill a bowl or basket with apples. Mix yellow, green, and red apples, or use only one variety. Guests can take the apples home as favors.

You could also add books on the table. I have many tea books, large and small. But any favorite books would carry out a back-to-school theme and spark conversation. And from the Good Book, read Psalm 17:8, which says we are the apple of God's eye, meaning we are precious to Him.

Guests

An apple-licious tea works for children, adults, or families. Whether you plan a back-to-school celebration for kids or moms, a Grandparents Day tea to honor grandparents (September 9), or a harvest-thanksgiving par-TEA later this fall to rejoice in God's bounty, consider adding apples to your menu and decorations.

Back to the Books

As fall ushers in books and new learning, I think about how influential books are. The book If Teacups Could Talk started my tea and writing journey and changed my life in a positive way. I hope my Grandma-and-Me cookbook, scheduled for release in August 2019, will also impact others. Perhaps a reader will even say about my book, "It all began with a book. And it changed my life."

Fall is ripe with opportunities to harvest TEA-lightful memories. I'm ready to brew a cuppa tea and plan an apple-licious teatime. Will you join me?

Lydia E. Harris, known as "Grandma Tea," wrote the book Preparing My Heart for Grandparenting (AMG Publishers). She holds a master's degree in home economics.



From Lydia's Recipe File:Glazed Fresh Apple Cookies

A recipe from my childhood. Enjoy these spicy cookies made with fresh apples.

Ingredients:

1 1/3 cups brown sugar

1/2 cup shortening

1 egg

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon cloves

1/4 cup apple juice or milk

1 cup peeled, diced apples

1 cup raisins

3/4 cup chopped walnuts or pecans

Glaze:

1 1/2 cups powdered sugar

1 tablespoon butter

1/4 teaspoon vanilla

1/8 teaspoon salt

2 1/2 tablespoons scalded milk

Directions:

- 1.Cream together the sugar and shortening. Mix in the egg.
- 2. Mix together the flour, soda, salt, and spices.
- 3.Blend half of the flour into the creamed mixture.
- 4. Stir in the milk. Then mix in the rest of the flour.
- 5. Add apples, raisins, and nuts and mix well.
- 6.Drop cookies by teaspoonfuls onto a baking sheet sprayed with nonstick spray.
- 7.Bake the cookies at 375 degrees for 10 to 12 minutes until brown around the edges. The cookies will still be soft.
- 8.Remove cookies to a cooling rack. Spread glaze on the cookies while they are still warm.

Makes about 3 1/2 dozen cookies. Store them in a covered container in the refrigerator or freeze them.

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So Much "Fall" So Little Time!

by Melissa Rossetti Folini

It's the most wonderful time of the year, no I don't mean Christmas I mean fall! Fall is my favorite season hands down, without a doubt, don't even try to change my mind. I love everything from the apples, to the pumpkins, to the golden trees, the Hopkinton and Deerfield fairs, you name it, I love it.

I wait patiently through the humidity and the steamy temps of summer to break out my favorite hoodie and my knee high boots and hit the orchards! Most people think of fall as just the pre-curser to winter and that four-letter word that shall not be named, however, it is one of the most abundant and vibrant of all the seasons. Your garden may be winding down but your trees are alive! There are pears and apples and quince and can we talk about the leaves for a second? Does anyone else have a scrapbook of the most perfect leaves they just have to pick up and keep every year? Anyone? No. Just me? OK, well I have been doing it since I was a kid and I'm not stopping now! How can you not love when the sun hits the sugar maples and your whole yard is bathed in a golden light? Breath-taking. One of my favorite sounds is, the crunch of dried leaves on Halloween night as the trick-or-treaters make their way up the street. Sigh.

One of my other favorite things about fall is visiting apple orchards and farm stands. Strolling through rows of trees whose limbs are bent from the weight of juicy apples, or stooping to take a peek for the perfect pumpkin under those bright green leaves! I look forward to it all year! There are many wonderful places to go right here in New Hampshire and in many cases you can hit two or more in the same day! These places don't just offer apples, pumpkins, produce, cider & hot donuts, they offer an experience.

My husband always takes a bite of the very first apple off the very first tree he comes too. Me, though I love the apples, it's the pumpkins I came for! He will "patiently" circle a pumpkin patch half a dozen times while I look for the one that "speaks" to me. These are some of our favorite traditions in the fall and we see many families making their own memories by taking babies' first pictures in a pile of pumpkins or a family photo all in matching plaid shirts among the apple trees.

Whatever your pleasure or tradition whether your team apple or team pumpkin, I urge you not to dismiss this season because you're worrying about Old Man Winter. Go checkout an orchard, grab a hot cider donut, and you will forget all about having to put your flip-flops away until next spring!

Here are a few of our most frequented Orchards and Farm Stands:*

Hazelton Orchards - Chester, NH - http://hazeltonorchards.com -Beautifully maintained orchard with a small farm stand/shop, maple products and some produce- offers peaches in late summer!

J & F Farms - Derry, NH- http://www.jandffarms.com - (see ad in this issue) Large farm stand with beef products, corn maze, large assortment



of pumpkins and fall decorations, Strawberry picking in season and farm animals!

Mack's Apples - Londonderry, NH- http://www.macksapples.com/ - Several spots for apple picking as well as pick your own pumpkins. Ice Cream stand and farm store that offers gifts, baked goods, & bagged cider donuts. They also have a parking lot full of pumpkins and many varieties of squash in the fall!

McQuesten Farms - Litchfield, NH - https://www.facebook.com/ McQuesten.Farm Great produce, Strawberries, Mums and a wide variety of pumpkins as well as many animals to feed!

Sunny Crest Farm - Londonderry, NH- http://www.sunnycrestfarmnh.com/ Pick your own apples, strawberries and other fruits in season as well, great gourds and pumpkins and HOT cider donuts on the weekends as well as some tasty baked goods in the farm store! Some farm animals too!

Lull Farm - Hollis, NH (also has a Milford location)- http://www.livefreeandfarm.com/ Large Farm store and pick your own apples and strawberries in season, large piles of assorted pumpkins as well as hay bales corn stalks and more. Huge selection of tomato varieties and store has produce and baked goods from their own kitchen as well!

Brookdale Fruit Farm - Hollis, NH (right down the street from Lull) - http://www.brookdalefruitfarm.com/ Apple Orchard, garden center, some animals to pet and a farm store with baked goods and gifts. They also historically set up a HUGE round bale scarecrow every year- makes a great photo opportunity!

Apple View Orchard – Pittsfield, NH - http://applevieworchard.com/ Tractor ride to the orchard, hot, homemade apple fritters on the weekends, bounce house, small petting farm and ice cream stand as well as a gift shop.

Park Family Farm - Loudon, NH - https://www.facebook.com/ ParkFamilyFarm/ just up the street from Apple View Orchard (same road.) Small family farm stand offering pick your own strawberries in the spring and a great selection of reasonably priced pumpkins in the fall!

* There are many, many more great orchards and farm stands in New Hampshire, this is just a sampling of the author's favorites. For a bigger listing visit - https://www.agriculture.nh.gov/publications-forms/documents/farm-stand-directory.pdf

Of course no article on apples and pumpkins and the wonder of fall food would be complete without a few recipes!

Homemade Apple Crisp

Pre-heat oven to 350

5-6 med-sized apples –Peeled, cored, & sliced (I find using two diff. kinds helps keep the crisp from getting too mushy)

3 tsp. Lemon juice

1 tsp. cinnamon

¼ c. sugar

1 c. oats

½ c. butter (Optional-reserve small amount for top)

34 c. firmly packed brown sugar

¾ c. flour

Toss apple slices in lemon juice then sprinkle with cinnamon and granulated sugar. Spread into an 8x8 pan. In a separate bowl combine oats, brown sugar & flour. Cut butter and add to mixture and mix with a fork until crumbly. Spread mixture evenly over the apples. Add a few butter pats to the top if you wish. Bake for 30-35 minutes until it is brown and bubbling. Serve warm with ice cream and/or whipped cream.

Pumpkin Dip

7 oz. jar of Marshmallow crème

4 oz. of cream cheese

½ to ¾ can pumpkin puree

1 tsp. cinnamon

1 tsp. nutmeg

Mix all together and refrigerate until well chilled. Serve with ginger thins, graham crackers, green apples, etc.

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

AKES REGION



by Kerri Habben

And, somehow, once again it is autumn.

The summer, which arrives and appears as if it will last forever, never does. Yet there is something about the sun in September, how it settles upon us as if to say, "Let us treasure this warmth, I can but linger a little while longer."

Apple pies and cobblers are calling, taking the place of tomato sandwiches and potato salad. Casseroles await after trying not to turn the oven on to add more heat to the house.

I have some new recipes to try, thanks to my mother. One of her gifts to me was to instill a love of cooking. It is what her mother gave to her and her mother to her. If I had a regret that I do not have children, it would be that I cannot pass down what all three of these precious, enduring and loving women imparted to me. Though, perhaps in writing about them, I give birth at least to remembrance.

After my mother's diagnosis of brain cancer and the last radiation treatment, she suddenly lost the muscle strength to walk. It happened in an instant. So we stayed downstairs in the guest room, where we slept side-by-side in twin beds. I set up a card table in the den where we ate, me bringing the food down from the kitchen.

Mom had an extensive cookbook collection—from our travels, locally and those received as gifts. One day, she asked me to start bringing them down from the cabinet and shelf in the dining room. She also wanted a table to work at, a pair of scissors and paper clips. Then, with each stack of cookbooks I brought to her, she went through them page by page, tearing out what she wanted. There were some books, about a third of them we wanted to keep. The rest, as she finished, she dropped them on the floor and said, "If you would throw these out, please."

So I did. Because she was resolute, I did not wince but smiled instead.

Next, she gathered the pages with their ragged edges and carefully cut out the recipes she wanted. I watched her hands steadily moving as she sorted her finds by category. Then she clipped every group together.

All the while she talked to me, telling me why she wanted this recipe here and that one there. Sometimes she asked me to write out a recipe or to carry one upstairs because she didn't want it lost amongst the others.

So I did. Because she was so intent, I was content.

I saw the former executive secretary in her as she sorted and filed, and I saw the mother who poured love into all the meals she'd cooked. I felt the woman who had always, and was still, giving the best of herself. I lived with the illusion of healing then. Only later would I see these days and her cookbook work was another part of her legacy to me.

And somehow, once again it is autumn.

I have new recipes to try, thanks to my mother.

So I will. Because she was resolute, I smile. Because she was so intent, I am content.

Kerri Habben is a writer, photographer and crochet instructor living in Raleigh, NC. An avid crocheter and knitter, she learned these skills from her grandmother and mother. She donates many of her yarn creations to those in need. Kerri has gathered a decade of essays she is working to publish. She can be reached at 913 jeeves@gmail.com.

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MONADNOCK REGION



Here is just a small sampling of what New Hampshire has to offer during the fall months. A quick internet search will give you so many wonderful events to attend during this wonderful time of year in New England!

New Hampshire State and Agricultural Fairs

Lancaster Fair

Date: Thursday, August 30 – Monday, September 3, 2018

Location: 516 Main St., Lancaster, NH

Tickets: \$15 (including rides) on Thursday, Friday and Monday; \$16 on Saturday and Sunday; seniors are free on Thursday and Monday and \$10 on

Friday-Sunday; children under 36" are free with paying adult.

More information: lancasterfair.com

Hopkinton State Fair

Date: Friday, August 31 – Monday, September 3, 2018

Location: State Fairgrounds

Kearsarge Avenue in Contoocook, NH

Tickets: \$12 for ages 13-59, \$10 for seniors 60+, \$8 for youth ages 5-12,

children under 4 are free. Four day passes are also available.

More information: hsfair.org

60th Annual Hillsborough County Agricultural Fair

Date: Friday, September 7 – Sunday, September 9, 2018

Location: 15 Hill Dale Ln., New Boston, NH

Tickets: \$10 for adults, children 6-12 and seniors are \$5, children under 6 are

free. More information: hcafair.com

Rochester Fair

Date: Thursday, September 6 – Sunday, September 16, 2018

Please note: The fair will be closed Monday (9/10), Tuesday (9/11) and

Wednesday (9/12)

Location: 72 Lafayette St., Rochester, NH Tickets: \$9 for adults and children under 8 are free.

More information: rochesterfair.com

Deerfield Fair

Date: Thursday, September 27 – Sunday, September 30, 2018

Location: Deerfield Fairgrounds

Route 43, Deerfield

Tickets: \$10 for ages 13+; ages 12 and younger are free

More information: deerfieldfair.com

Sandwich Fair

Date: Saturday, October 6 - Monday, October 8, 2018

Location: Sandwich Fairgrounds Route 109 North, Center Sandwich

Tickets: \$10 for adults, ages 8-12 are \$3 and children under 7 are free.

More information: the sandwich fair.com

New Hampshire Food and Drink Events and Festivals

Hampton Beach Seafood Festival

Date: Friday, September 7 – Sunday, September 9, 2018 Location: Hampton Beach, Ocean Boulevard, Hampton. More information: hamptonbeachseafoodfestival.com

Claremont Brewfest - Battle of the Brews

Date: Saturday, September 15, 2018

Location: Visitor's Center Green, Claremont

Tickets: \$25 and \$45. More information: claremontbrewfest.com

Passport Craft Beer & Food Tour

Date: Saturday, September 15, 2018

Location: Strawbery Banke Museum, 14 Hanocock St., Portsmouth

More information: nhptv.org/passport

7th Annual Exeter Powder Keg Beer & Chili Festival

Date: Saturday, October 6, 2018; 11 a.m.-4 p.m. Location: Swasey Parkway in Exeter, NH More information: powderkegbeerfest.com

Attitash Mountain Resort 20th Annual Oktoberfest

Date: October 7-8, 2017

Location: Attitash Mountain Resort, 775 Route 302, Bartlett

More information: attitash.com/event/oktoberfest

29th Annual WHEB Chili Cookoff

Date: Saturday, October 7, 2018; 11:30 a.m.

Location: Prescott Park 105 Marcy St., Portsmouth, NH

More information: prescottpark.org/event/chili

New Hampshire Brewfest

Date: Saturday, October 13, 2018 Location: Redhook Ale Brewery 35 Corporate Dr., Portsmouth More information: prescottpark.org/

Annual New Hampshire Festivals

Exeter UFO Festival

Date: September 1-2, 2018

Location: Swasey Parkway in Exeter, NH More information: exeterufofestival.org 26th Annual Duck Race and Auburn Day Date: Saturday, September 8, 2018 Location: Downtown Auburn Hooksett Road in Auburn, NH

Tickets: This is a free event to attend. More information: auburnhistorical.org

Seacoast Extreme Country Fair

Date: September 13-16

Location: New England Dragway 280 Exeter Rd., Epping, NH

Tickets: \$12 for adults; \$7 for ages 5-12; \$7 for military (active ID); \$7 for seniors (Thursday-Friday); \$10 for seniors (Saturday-Sunday); children 4 and under free. More information: seacoastextremecountryfair.com

Canterbury Artisan Festival

Date: Saturday, September 15, 2018 Location: Canterbury Shaker Village 288 Shaker Rd., Canterbury, NH

Tickets: \$12 for adults; \$6 for children ages 6-17; children 5 and under attend

free. More information: shakers.org

New Hampshire Highland Games

Date: Friday, September 21 – Sunday, September 23, 2018

Location: Loon Mountain Route 112 in Lincoln, NH More information: nhscot.org

14th Annual Fairy House Festival

Date: September 22-23, 2018 Location: Prescott Park 105 Marcy St., Portsmouth, NH

Tickets: \$25 for families, \$5 for children, \$12 for adults More information: portsmouthfairyhousetour.com

Fall and Foliage Festivals

29th Annual Milford Pumpkin Festival

Date: Friday, October 5 – Sunday, October 7, 2018 Held annually each Columbus Day weekend Location: Milford Oval in downtown Milford, NH

Tickets: This is a free event to attend

More information: milfordpumpkinfestival.org

70th Annual Warner Fall Foliage Festival

Date: Friday, October 5 – Sunday, October 7, 2018

Held annually each Columbus Day weekend

Location: Downtown Warner Main Street in Warner in NH, NH

Tickets: This is a free event to attend (parking fees may apply)

More information: wfff.org

Somersworth Pumpkin Festival

Date: October 13, 2018 Location: Somersworth Plaza

Somersworth Plaza in Somersworth, NH

More information: nhfestivals.org/pumpkin-festival.html

NH Pumpkin Festival

Date: October 12-13, 2018 Location: Downtown Laconia

Tickets: This is a free event. More information: nhpumpkinfestival.com









Potato Bakes and Harvest Fests

By Joyce K. Thompson

My grandfather was a farmer. At the end of the growing season, in his younger years, he would throw a big harvest party and he'd call it a "Potato Bake." He'd dig a hole in the ground in a big clearing in the woods, fill up the pit with potatoes and corn on the cob and let the food bake on the charcoal for hours. By evening time the friends and relatives would show up with salads and drinks. Grampa would drive his vehicle up onto the grassy area and put some 8-track tapes on to play. Us kids would run around catching fire flies and the adults would sit around the fire on logs and lawn chairs, and eat and drink and tell stories all night long.

When Grampa passed away, we created a little book where visitors could write their sympathies, or a memory. We got an overwhelming response from people saying that the Potato Bakes were their favorite memory ever. That's quite a claim to fame for a man who had lived well into his 80s and had accomplished many other things in life. But in the minds of many of those left behind, their memories of those parties were the absolute best.

Over time, the "Potato Bakes" of yesteryear have turned into today's "Harvest Festivals." Actually, these events are really nothing new. The "First Thanksgiving," was celebrated by the Pilgrims in the early 1600s. This national holiday of ours stems from that first feast held by the Pilgrims, and it certainly was a "harvest festival." Today, some people refer to them as "farm to table" events.

Here in New England, by the time the end of November rolls around, it's often too cold and dreary outside to think about celebrating an outdoor harvest festival. I'd rather plan one for the golden months of September or October, when the leaves are beginning to turn, the last of the summer crops are still plentiful, and the days are golden.

While daydreaming about planning a harvest dinner, I was able to come up with some ways to incorporate my passion for junque. Many of the items can be found at second hand shops or even on summer clearance. For lighting up an evening event, decorative lanterns can be made out of repurposed materials, or white lights can be strung in the trees. Baskets can be picked up for next to nothing, and filled with gourds and small pumpkins for décor. Dishes and serving ware can be found at treasure shops as well. Mismatched settings make the table interesting. Each guest's meal can be served on a different plate. Even the silverware, utensils and glassware can all be unique styles. We all know about the save the earth movements, so why waste all those paper products when this makes it more "green" and recycle-friendly.



While shopping at thrift shops, second hand stores, and attic treasure shops, you may even find some cds to play some sultry summertime songs to serenade the guests. Make this your own. Come up with a theme. There are companies that offer their vintage pickup trucks for rent, for photo ops with your friends. Other companies rent out whiskey barrels to use as decorative bar tops and tables. You can make this as fancy, or as low-key as you want. I am quite sure however, that my relatives who planned the original "Potato Bakes" weren't all that worried about what they were eating on, or how things were displayed. Although I sure would like to get my hands on some of the plaid thermos jugs and melamine dishes from way back then, I have a feeling that is not what made all those great memories.

Joyce is the owner of Joyce's Junque. When she is not tending to her Junque booths in various local shops, she's daydreaming about the days of yore. You can find more about her business on Facebook under Joyce's Junque.



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House Part 2 November 9th-11th

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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. There is a hat and pumpkin for Sept and Oct. Have fun!

Designed by Kathy Graham

€GRAHAM 8/1/6

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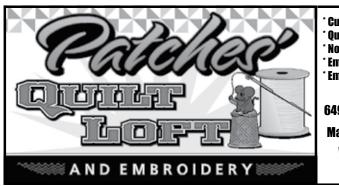
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Historic Roots of Current Painted Furniture Trend

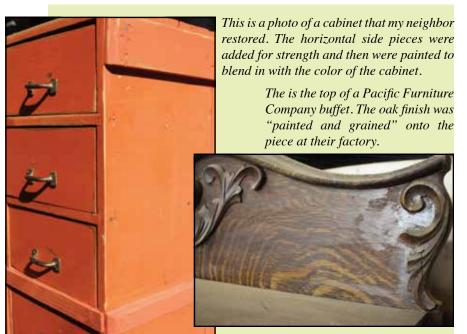
by Dave Emigh

You would almost have to be blind not to notice the current painted furniture trend. It is everywhere from antique stores to vintage shops to anywhere that upcycled and repurposed furniture is sold. Design and furniture stores are currently selling painted and 'distressed painted' furniture that are direct from the factory.

So let's take a look painted furniture... Wait a minute, Dave, Shady Lawn Antiques is known as a regional destination for restored/refinished oak furniture and you are going to write about painted furniture? Yes, I want to address the painted furniture trend because it has both historic roots and it is currently quite popular.

So almost any antique mall, vintage and/or design store has multiple painted pieces of furniture on display. That furniture ranges from painted "some time" ago to the paint is barely dry.

Although it may seem like painting furniture is a recent trend, that is far from the fact. The tradition of painting furniture dates to the earliest days of the American colonies in the 1600s. A coat of 'whiting' was applied to the furniture to even out and smooth the surfaces before decorative paint was added.







Even today, an occasional piece of "painted" furniture from Tacoma's Pacific Furniture Company can still be found. In the early 1900s, the Pacific Furniture Company finished some of their furniture with an opaque glaze. Then a dark stain was applied with a graining tool to create the look of oak. This furniture often has a black-stenciled mark: "PAC OAK" (for Pacific Oak finish) on the back.

Pacific Furniture applied this "painted" finish when a piece was built from several different types of wood or when they thought that it enhanced the look of the finished piece of furniture. In fact, isn't that the reason that people currently paint furniture—to enhance the look?

We have had an early 1900s Kitchen Queen that was painted an off white color. The fact that "ivory" was stenciled on the back indicates that it was painted at the factory. So, some antique furniture came with an 'original' painted surface.

In the early 1900s, furniture was painted to freshen it up or to blend it into a new décor. Sometime in the 1920s, my grandmother painted a 1890s Oak Eastlake buffet that was at her cabin. She painted it green with black trim and purple on the inside—I often wondered if she had the paint or if she selected the colors?

My friend and neighbor has quietly built a reputation as the premier local restorer of just such early 1900s painted furniture. He and his wife have a knack for finding early, often primitive, painted pieces of furniture. Along the way, they have also developed a vision for repurposing these pieces.

They might add vintage wheels and a reclaimed wood top to an old industrial counter to create a kitchen island. On an 'open shelf' piece they might add doors. They often have to add or match paint to make the whole project visually coherent. Their pieces have always been both—painted "some time" ago and on some boards the paint is barely dry.

Attendees at Love of Junk, Walla Walla's Vintage Market, have seen their furniture. Several booths over from them was a vendor that displayed barn-found furniture. This farm furniture was painted some time ago and in fact had weathered to the chippy paint look that is so popular. There is no end to the varieties of historically painted furniture.

I have provided this brief look at painted furniture to provide a historical context for my next article on the current painted furniture trend. In a future edition of The Country Register, I will address the current trend of chalky painted furniture.

Dave Emigh and his wife Jill are the owners of Shady Lawn Antiques in Walla Walla, WA, perfectly located in the 1870s wood frame creamery buildings that Dave's great-grandfather purchased in 1897. A professionally trained woodworker, Dave, along with his son Nick, specialize in the restoration of oak furniture. Shady Lawn, in its 24th year, has become a regional destination for oak furniture but is also known for a well curated display of country, rustic and rare and unique "small" antiques. Glimpses of the ever-changing Shady Lawn inventory can be seen on Facebook and at www.shadylawnantiques.com.

The Country Register

MAINE

Kid Friendly HALLOWEEN FOODS

Here are some tried and true Halloween theme foods that the kids and I have made:

Mummy Hot Dogs

Just wrap crescent rolls around the hot dogs and bake....don't be afraid to try different shapes and give your hot dog some arms and legs!

Frankenstein Pudding

Make instant vanilla pudding and tint with green food coloring and then top with crushed oreos. Let the kids decorate the plastic cups ahead of time and show their creative flare drawing the monster faces!

Rice Krispie Treat Monsters

Take store bought Rice Krispie Treats and make this is a super fast (and school friendly) treat for the kiddos. Melt white chocolate pieces (pre tinted makes this even easier) and dip the Rice Krispie Treats into the chocolate to coat. While still warm add candy eyes (available at local stores or online) and let them cool to harden.

Ghosts and Pumpkins

Peel your bananas, cut in half and add mini chocolate chips for the eyes and instant ghosts you will have! For the pumpkins you just peel your clementines and for the stem use a piece of cut celery. Makes a healthy (and school friendly) snack fun!

Silly Mouths

Cut up apples into slices with the peel still on and spread with peanut butter. Add miniature marshmallows to the middle and put the mouth together. The kids get a great kick out of this and think they are very silly (as you can see from my kids in the pictures) and they LOVE the yummy taste!















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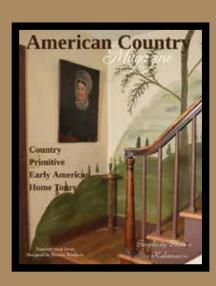
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Tips From Lesley's Kitchen

by Lesley R. Nuttall

Sometimes a few good old fashioned ideas can save time and money. Now in my 70 plus years, I have found some of the following tips to be very helpful in my own kitchen. I hope they are useful to you as well.

- 1. Carrots cook quicker if they are sliced on a slant instead of across the carrot.
- 2. A good trick to stop water from boiling over when cooking vegetables, is to put a wooden spoon across the top of the pot. It works every time.
- 3. To have fresh garlic when you need it, just break the garlic buds apart; don't peel the cloves; put them in a freezer bag in the freezer. Take out 1 or 2 at a time as needed.
- 4. Make onions easier to chop by placing them in the freezer for $\frac{1}{2}$ to I hour before chopping them. They will be easier to chop, and there will be no tears.
 - erore cnopping them. They will be easier to chop, and there will be no tears. 5. To get rid of onion or garlic odor from your hands, rub them with lemon juice.
- 6. To keep strawberries from becoming waterlogged, wash them, leaves and all before hulling them. It makes a big difference.
- 7. If eggs float in your pot, toss them because they are old. Fresh eggs will sink to the bottom.
- 8. Freeze left over sauce in an ice cube tray. When frozen, dump them into a freezer bag and put the bag back in the freezer. Take out 1 or 2 at a time as needed.
- 9. To get more juice from a lemon or an orange, roll the fruit while applying a bit of pressure. You will be surprised at how much more juice you will get.
- 10. When measuring something sticky, like peanut butter or honey, spray or wipe the measuring cup with oil first and it will slide right out of the cup. It also makes the cup easier to wash.

Helpful tips can makes your cooking 'easier' and you 'happier'!

©2018 Lesley R. Nuttall. Lesley R. Nuttall is the author of "Secrets of Party Planning" and lives in Dryden, Ontario, Canada with her husband.



My Favorite Scarf.....

I love Triangular Scarves but there's always too much fabric at the neck and not enough length...So, here is My Solution...A Very Narrow, Long Triangle. The Three pictured here are all different weight yarns...Your choice...Top (1) is Sox Weight Yarn, Middle (2) is DK and Bottom (3) is Bulky...I do adjust needle size to yarn. The larger the needle, the looser the finished material. Let's get to work...

"Approximate" Yardage: 1...350 yds....2...200+yds.....3...175 yds

Needle Sizes used, no gauge but I do knit very loose....1...#6....2...#9.....3...#11

- **Scarves start out by Casting On Either 3 or 5 sts...#1 & #3, I used the 3 sts throughout. The Middle Scarf, I used 5 sts throughout**
- **Throughout scarf, when casting on use either the Knit On or Cable Method, NOT the Finger CO** Let's Begin...With Appropriate Needles and Yarn, CO 3(5) sts and Knit.

Row 1: CO 3(5) sts, knit across, 6(10) sts

Row 2: CO 3(5) sts, knit across, 9(15)sts

Continue in this increasing manner at beginning of each row until you have 80 to 100 sts, Your Choice.

Next Row, CO 50 sts at the beg of the next two rows...work even for 10 rows. On next row beg your inc at beginning of each row again, 3(5) sts. For the next 10 rows...you will have increased by 30(50) sts...Work 5 rows evenly. Bind Off Very Loosely...Enjoy!!

A Knitter's Garden Pattern......Visit Blog at www.aknittersgarden.blogspot.com









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