



The

Richmond Rooster

Something to Crow About

June 2024

Looking for a Few Pilots: Radio Control Aircraft Jerry Mills of the Hayward Brook R/C Flying Club



R/C airplanes can have wingspans up to 7 feet

If you're ready to look for a new "hobby" and not thrilled with the "return on investment" from your current pas-time, take some time and consider flying model aircraft.

There are several factors, like any endeavor, to consider. To be honest, learning to "fly" is not easy, especially not for the person who doesn't ask questions, is unwilling to take advice, or won't put in the effort to succeed. Here are some words of wisdom I've heard from the circle of "pilots" I've met:

- Start out with a simple training type aircraft, not a scale model which won't last after the first attempted flight;
- Find a local club (like ours) whose members are willing to provide answers to basic questions about the best ways to successfully learn to "fly";
- Be prepared to invest in a laptop flight simulator. This is the best way to learn the skills needed to take off and land;

- Join the AMA (*not the one for doctors!*), the Academy of Model Aeronautics. AMA membership gives you up to a million dollars in insurance coverage in case of an accident. Further, the Academy provides the latest information from the people who have gone down the road you are heading;
- Get a firm understanding of how an aircraft works. Math and weather conditions are major factors in conquering this "sport."

Like any new pursuit, consider early how much time and money you would need to get started. A rough estimate is \$400 - \$600. That amount could buy a basic used model and transmitter, AMA membership, and a flight simulator program. Your time involved is up to you. To buy all new components could easily cost \$1,500 - \$2,000.

Finally, when can you fly, after all the basic work is done? The members of the Hayward Brook R/C Flying Club are at the flying field any day it's over 50 degrees, it isn't raining or snowing, the wind is less than 10 - 12 mph, and the bugs in our ears are telling us to go have fun! We fly electric-powered airplanes and drones. Our field is located in Surry, NH, north of the Keene golf course, with a 1,400' long grass strip. Hope to see you - if there's a bug in your ear.

.How to Know if You are a Foodie Arlene Crowell

You might be a FOODIE if you identify yourself in any combination of these:

- You know how to identify and use even the strangest kitchen gadgets;
- You care much more about the food at a restaurant than the service level;
- You appreciate the care taken in arrangement of your plate when presented and wonder if you could do that at home;
- Your collection of cookbooks is too big, but not for you;
- No one is allowed to touch your knife collection except you, and you have learned how to care for carbon steel after ruining it the first time;

- You always ask about the specials at the local restaurant before deciding - just in case;
- You own a cast iron pan;
- You ask about the non-menu, secret bite or dish that the chef will make you, but only upon request of the patron who is 'in the know';
- You ask the name of the chef, when you are just blown away by an amazing creation;
- Your drawers are arranged by prep, or by cook, left to right. But they aren't together. After all, first things first;
- You know how formal place settings should be, and can recognize when the weight of eating utensils feels luxuriously balanced;
- You know that your preference for cooking shows on the TV annoys your family;
- You only measure ingredients when you're baking;
- You have at least one subscription to a food or cooking magazine, such as Food and Wine or Cooks Country;
- You unknowingly become friends with your local farmer, butcher and baker, because you found out they know more. Their stuff is better, so your stuff is better. It's a win-win;
- You are able to fully discern when a dish is made with love, and when it's not;
- And lastly, you are wondering what the heck happened to the YouTuber, Black Tie Kitchen guy, what is taking so long, and when he is coming back. Very concerning. I'm thinking about taking the doors off my cupboards in vigilance.

I personally identify with all of these.

Here's what happened. Recently my hunter gatherer was with other hunter gatherers and came home with some wild game, that I want to say was a little too gamey. Still good, but this must have been a very large wild boar.

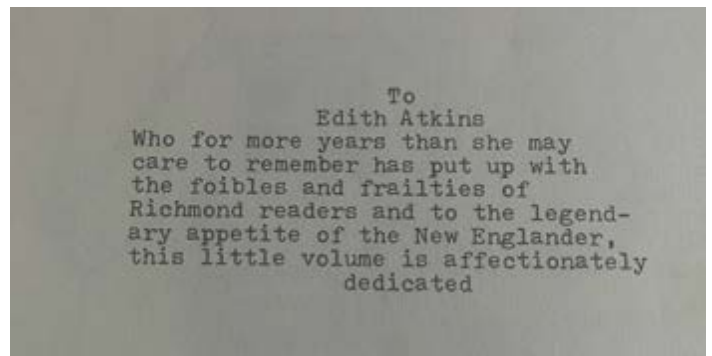
I remembered there was some wild game recipes in an old cookbook I had come to own about 20 years or so ago when I first came to Richmond, and it didn't take long for me to find it. It's called, *From the Kitchens of Richmond (Friends of the Library, 1977)*. It was dedicated to Edith Atkins. The first illustration is a drawing of the library, drawn by Stewart Ross James in 1976. After the illustration is an introduction called, "Richmond – Then and Now", written by A.S. Harvey whom I think was my neighbor when I moved into town. (*Allen Harvey was my neighbor's name. I am thinking he is the same person as who wrote this.*) It's a very interesting writing of history and how Richmond got its name. The cookbook includes facts such as, in

1820 (when my house was built), the population had grown to 1,400. In that introduction, Harvey wrote:

Now a new wind stirs through these hills; land is cleared anew and new generations are born, and while times have changed in that ever-moving and often colorful phenomenon known as progress, Richmond kitchens still hold the secrets and memories of New England long ago.



Don't you love that beautiful writing? I'll share more about this irreplaceable gem of a Richmond kitchen cookbook another time, but, for now, back to the wild boar gamey taste issue...



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I fished through the pages and soon found what I was looking for on Page 33: Marinade for Large Game again by A.S. Harvey. This marinade uses your whole pantry for spices and herbs - that's for sure. My chops are marinating now. Then, I'm going to go on and try his Venison Steaks in Ale recipe on these chops and see what happens. The browning in butter part first, before simmering in those herbs and then, paprika and my favorite ale, sounds amazing. I'll let you know how it turned out. I hope I do A.S. Harvey some justice. I hope he's looking over Richmond from above and is pleased to have his recipe put to use, long after he has gone.

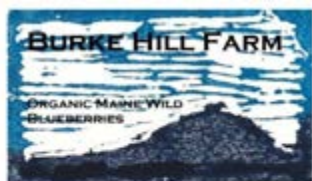
Muskrat Casserole

A. S. Harvey

Parboil six dressed muskrats for 20 minutes with salt and pepper. Add minced celery, shallots and cayenne and boil until meat is free of bones. Discard bones. Place one layer of meat and layer of parboiled new potatoes in a casserole. Cover with cream and butter. Top with slices of onion. Bake for 1 hour.

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I'm definitely going to try some other recipes in this cookbook. There are a lot of recognizable and wonderful Richmond names of people with legacy, both currently living and passed on. Some I have had the honor to meet. Some still live in town; some don't, but this is still home. I might share my experience bringing them into my kitchen and hope you enjoy the journey with me. I am not, however, going to try the Muskrat Casserole. After all, where am I going to find six muskrats to dress and parboil for 20 minutes, before adding



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everything else? Makes you think about the different times that our fore-neighbors lived in. What was going on that you would find and eat six muskrats? Trapping near the wetlands, maybe? I imagine, when you are starving with no grocery store to go to, muskrat cooked just the right way might be delicious, but I'm not trying it.

Our town of Richmond is so very, very resilient and so rich in its history. The Richmond kitchen was more than a way of survival; it was finding a way to enjoy survival. Until next time, enjoy your survival, and as they say, "Bon Appetit!"



A Good Time was Had by All Lenny Solomon

Richmond's first Open Mic event was a rousing success. Dubbed "Stage 32 Open Mic," it was held at the Richmond Veterans' Memorial Hall on April 18th. Over 50 people attended from Richmond and the surrounding

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towns. Richmond residents who took to the stage included: Mark Lanen, Greg Butko, Wayne Imon, Susan Joyce Perry, and Lenny Solomon. Other performers traveled from Fitzwilliam, Jaffrey, Rindge, Keene, Dublin, and Winchester. Snacks were donated by members of the Richmond Historical Society and Richmond's Parks and Recreation Commission. A special thanks to Jen Duda (Parks & Rec), Tom Ahlborn-Hsu (sound/recording), Suzen Perry (emcee), Ruth Blais Thompson, and Pam Bielunis. The Open Mics will continue on the third Thursday of each month through October. It is hoped that more and more people will come to participate, to enjoy the music, and to support their neighbors. Performers need to arrive between 5:30 and 6:00pm to sign up. The music will be performed between 6-8pm.



Richmond's Got Talent!

Saturday, June 1, 2024 – 10 AM to Noon

Lenny Solomon (guitar, harmonica, vocals) will perform at the Winchester Farmers' Market at Winchester Center, weather permitting.

Saturday, June 8, 2024 – 10 AM to 1 PM

Mark Lanen (piano) will perform classic rock and blues at the Keene Farmers' Market on Gilbo Avenue, weather permitting.

Saturday, June 15, 2024 – 10 AM to Noon

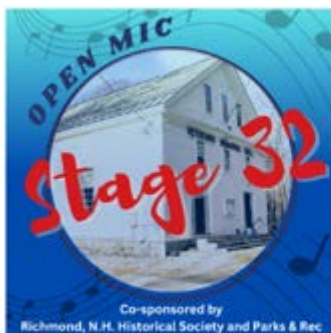
Lenny Solomon (guitar, harmonica, vocals) will perform at the Winchester Farmers' Market at Winchester Center, weather permitting.

Thursday, June 20, 2024 – 5:30 PM to 8 PM

Guaranteed local talent and beyond on Open Mic Night at "Stage 32", our Vets' Hall. Music starts at 6 PM. Free event jointly sponsored by Parks & Rec and the Richmond Historical Society.

Saturday, June 22, 2024 – 10 AM to Noon

Lenny Solomon (guitar, harmonica, vocals) will perform at the Winchester Farmers' Market at Winchester Center, weather permitting



LIVE MUSIC!
In the Historic Veterans' Hall

**3RD THURSDAY
6PM - 8PM**
SIGN UP BEGINS AT 5:30

- June 20 Musicians Welcome!
- July 18 Singers Welcome!
- August 15 Listeners Welcome!

More info: Lenny.solomon@gmail.com





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**Just June:
 Dealing with Remnants of Winter**
 Karen O'Brien



The winter is finally over (I hope!), and I have some things to clean up after the winter. No matter how mild the winter has been, there are always the inevitable garden clean-ups. Branches have fallen and need to be picked up, tree trimmings need to be burned, grass needs raking (and then mowing), garden needs weeding before planting. And, then, there are the wood ashes... I burn both in a conventional stove and two pellet stoves. I go through 10 tons of pellets each year, as well as a couple of cords of wood. So, I have two metal trash cans which right now are overflowing with ash. I've found some good uses for the ash, as well as having discovered some new ways to get rid of the excess. Wood ashes can be used in the following ways:

- de-icing driveways and sidewalks;
- natural pest repellent;
- garden fertilizer & compost booster;
- cleaning stove glass;
- silver polish & dish detergent;
- odor & stain remover;
- natural flea treatment for pets.

I use wood ashes on my walkway to the greenhouse all winter long. Since it's behind my house and in the shade most of the time, ice stays there and threatens my steps, especially when I'm carrying a 40 lb. bag of pellets. I usually only do this in the back, as wood ash is not especially nice to have to clean in the house. Truckers sometimes carry wood ashes for traction in the snow.

As a natural pest deterrent, many use wood ashes on their garden plants. It's purported to be good for flea beetles, aphids, and more. It can be used as a dust-bath for poultry to help rid them of parasites. Be sure that the ash is clean – no treated wood in case some is ingested. (*It's also a mineral supplement!*) A barrier of wood ash around crops prevents slugs and snails,

especially for leafy greens, but will need to be applied regularly, as it loses its effectiveness when wet. I've also read that a slurry of wood ash helps with bug bites.

Where I've found wood ash to be most effective is in the garden itself. I liberally apply wood ash to all my beds, in advance of planting. Ash contains trace minerals and is very beneficial. Since I cover my beds with chopped leaves over the winter, all I have to do is spread some ash and work it into the soil when I plant. Compost also benefits from the addition of ash; ash can help deter bears and large omnivores from digging in your compost pile.

Wood ash raises the soil pH, if you have acidic soil (*pretty much what we have here in NH*). Blossom end rot, those nasty black spots on your tomatoes, can be helped by adding ash to the planting hole. Eggshells and bone meal do the same, but when you have ashes, why not use them? I also read that ash, applied at 1 tbsp. per 1000 gals., can be used to control pond algae, thereby helping the aquatic plants thrive and compete with the algae.

As ash is mildly abrasive, adding a little water to ash makes a great stove glass cleaner. Interesting that what causes the glass to darken (*burning wood*) is then able to clean it again. This is supposed to be helpful with hazy headlights, though I've yet to try that.

As a silver polish, what could be easier than dampening a cloth and polishing your silver? (*I am wondering who does that anymore!*) Wood ash can be valuable as a toilet cleaner – much safer than bleach. It both polishes the bowl and won't harm the septic system. It has been used in rural communities in outhouses to keep odor down, as well as flies. If your pet gets skunked, wood ash is certainly an effective neutralizer of that odor.

Wood ash acts the same as diatomaceous earth to repel fleas naturally. It needs to be washed out after 24 hours, as you don't want your pet to be ingesting too much ash when cleaning itself.

Wood ash has been used in making soaps, dyes, glues, as dish soap, in cement mixes, and as a leavening agent. Many cultures use it in foods, such as hominy, pretzels, bagels, cheese, and pickles. Moustalevria, a Greek pudding; melomakarona, a Greek honey cookie; piki, a Native American bread made with wood ash; cured olives; Chinese moon cakes; and lutfisk, Norwegian fish – are all examples of food enhanced or flavored with ashes.

Who knew that wood ash could be so useful? I'm definitely trying more ash in my yard this year. I even read that pouring some down molehills will deter those little critters. Don't throw away this valuable resource and give some of these tips a try.

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Sudoku Puzzle #6
Written and Submitted by Sr. Mary Joseph

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8				4		2		
	1	2			9		3	6
		8	9				4	1
2			4		7			3
9	3				8	7		
4	8				1		2	
		6		7				9
	7		8			1	5	

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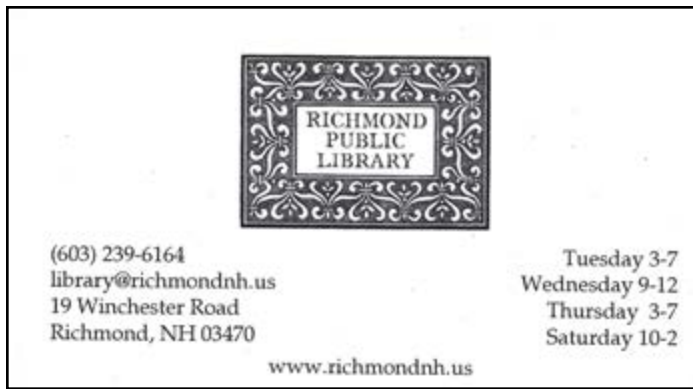



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Library News Wendy O'Brien

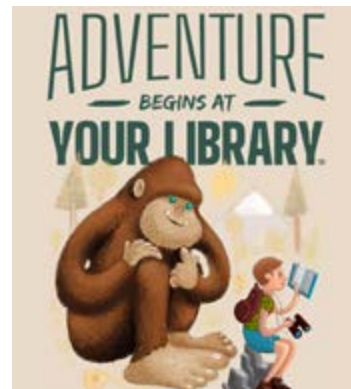
Library Calendar for June

Anytime: *The Listening Walk*, Paul Showers,
 StoryWalk at Amidon Park (*behind the firehouse*)
 Wednesdays, 10 AM: Storytime
 Saturdays, 10 AM – Noon: Drop-in Knitting Circle
 June 4th – 22nd: Art Show by Sharon Doubleday
 Patnode
 Tues., June 4th, 6 PM: Art Show Reception
 Wed., June 5th, 11 AM: Richmond Reminisces
 Wed., June 5th, 6 PM: Coffee with the Classics Book
 Club @ **Conant Library in Winchester**, *The Hound
 of the Baskervilles*, Sir Arthur Conan Doyle
 Tues., June 11th, 6 PM: Tuesday Book Club, *The Book
 Thief*, Marcus Zusak
 Wed., June 12th: Summer Reading Program Begins
 Thurs., June 27th, 6 PM: National Park Video
 Excursion-Hawai'i Volcanoes



Art Show by Sharon Doubleday Patnode

We are pleased to welcome Sharon Doubleday
 Patnode's beautiful artwork to the Library. It will
 be on display from June 4th – 22nd, with a recep-
 tion on Tuesday, June 4th at 6 PM. Sharon was born
 and raised in Richmond and lived at the State's Fish
 Hatchery until 1968. She is a woman of incredible
 talents, with interests in jewelry, teaching art and read-
 ing, and collecting antiques. Sharon has retired back
 to Richmond and has recently restored her 1800's
 home. She is a varied and talented artist, and her work
 includes painting, clay sculpture and jewelry pieces.



Adventure Starts at Your Library Summer Reading Program

Adventures await at the Richmond Public Library!
 We are trying something new this year with a weekly
 adventure right here in Richmond for our summer
 reading program. Starting on Wednesday, June 12th,
 we will have a different nature adventure ready for
 you every week. Pick up the activity sheet and nature
 journal page at either the Library or the Town Beach
 (materials to make the craft will be available at the
 Library). Explore Richmond's ponds, rivers, and
 forests and make notes on the week's nature jour-
 nal page. At the end of the summer, turn in at least
 five journal pages and receive a Toadstool gift card!

Adventure to Hawai'i Volcanoes National Park

To go with our summer adventure theme, we are
 going about as far away from Richmond as you
 can go - Hawai'i! We will be screening "Hawai'i
 Volcanoes National Park," on Thursday, June 27th
 at 6 PM. Join us for a virtual adventure through the
 park to learn about history, culture, and ecology,
 hosted by rangers from the National Park Service.

New Titles

Long Island, Colm Toibin
Summers at the Saint, Mary Kay Andrews
24th Hour, James Patterson
Clive Cussler's The Heist, Jack Du Brul
The Atlas Maneuver, Steve Berry

Hear Ye, Hear Ye, Read All About It

Announcing a used book sale at the Old Brick Church
 in Richmond. Stop by the church any time (rain or
 shine) from **11 AM to 3 PM on Sunday, June 2, 2024**,
 and browse through the hundreds of used books for sale.

All books are clean and in great condition.
 Topics range from quilting, and gardening to novels,
 romance, non-fiction, and children's. There should
 be something for everyone. Come check it out.

Hard covers - \$2 each;

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All proceeds benefit the church's Bell Tower Fund.

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Upcoming Meetings of the Supervisors of the Checklist

Pam Bielunis, Chairperson

2024 is a busy year for elections. All meetings are held at the Veterans' Hall. Here are some important dates:

- Tuesday, June 4, 2024 @ 7 PM: LAST DAY TO CHANGE PARTY BEFORE THE NH STATE PRIMARY;
- Tuesday, July 30, 2024 @ 6 PM: New voter registrations and changes, except party;
- Wednesday, August 28, 2024 @ 7 PM: LAST DAY TO ACCEPT NEW VOTER REGISTRATIONS BEFORE THE NH STATE PRIMARY;
- Tuesday, Sept 10, 2024, 8 AM - 7 PM: NH STATE PRIMARY ELECTION;
- Wednesday, Oct 30, 2024 @ 4 PM: meeting;
- Tuesday, Nov 5, 2024, 8 AM – 7 PM: GENERAL ELECTION;
- Tuesday, Dec 10, 2024 @ 10 AM - all business meeting/work detail.

Contact Pam Bielunis with any questions at (603) 239-6498.

Town Clerk Tidbits

Karen O'Brien,
Town Clerk

So, you want to buy a new or (somewhat new) used vehicle? Please read these tips to make your visit to title and/or register your vehicle a little easier.

Are you buying from a NH dealer? That makes both of our lives simpler, but be apprised that dealers are not always your friend. I have many people come in and say, "But, they told me this was all I needed." - and that is not necessarily true.

Please be sure the dealer (or lienholder) gets your information CORRECT. I have seen incorrect spelling of names, wrong birth dates, etc. on the "CTA" (Certificate of Title Application). Also, be sure that all parties (leases, additional names on the title, lienholders) are correct. Many people don't even realize that they have a lease and a lien. Question the person filling out the CTA, as

mistakes on this can come back to haunt you for a long time, as we may end up having to retitle due to errors.

One big problem with new or somewhat new vehicles is not having the "MSRP" (Manufacturer's Suggested Retail Price) and "GVW" (Gross Vehicle Weight). Although there is a place on the CTA for the GVW, it is not usually filled in. Be clear, too, as to what vehicle you are purchasing. Is it a 3.2 liter, 6, or what? Is it an XLE, SLE, or something else? Sometimes when we enter the "VIN" (Vehicle Identification Number), we have over 20 different choices – and most people don't have a clue as to what they just purchased. If you buy out-of-state, the chances for complications arise. A properly filled out Bill of Sale is necessary, and if it is not from a dealer, you may need to get a VIN verification and produce an old registration, so we can complete the work. Not having the MSRP and GVW will mean that you will have to obtain that information before proceeding, with either a dealer or as a private sale. One great tip is to have the window sticker for your vehicle; it almost always has those two items listed.

If you wish to transfer a registration you have which has not expired, you will save on transfer fees, as well as the state portion of the registration. But, be sure the old registration and the new vehicle have the same owners. If someone is not on the new CTA or Bill of Sale, but was on the old one, we cannot transfer that registration to the new vehicle (or vice versa). Titles and registrations must match.

Be apprised, too, that if there is more than one owner (besides a lienholder), you will all need to be present, unless the CTA has already been issued. The Primary Owner (first on the registration) must be the one to complete the registration portion. If you have any questions about the process, please email me, and we'll try to work it out. I'd rather spend some time giving you what you need to complete the work, rather than have you come in and be disappointed. And, PLEASE, don't wait until the last day of your temporary plates. If there is a problem, we may not be able to help you, and you will be in non-compliance with the law.

Improvements at Middletown Cemetery

Jerry Merrifield,

Richmond Cemetery Trustees Chair

I'm not sure how many of you have noticed the new New Hampshire flag flying beneath the American flag at the Middletown Cemetery. The flag was a gift from Karen O'Brien, the Town Clerk. Thank you, Karen!

On Saturday, April 27th, I took these photos of Bornt Tree Service of Richmond safely removing a large maple tree which was a serious hazard to the old slate gravestones in Middletown Cemetery.



Coming Soon... the Town Pound

Fran Heap

(Photo by Lenny Solomon)

The Richmond Historical Society is deeply indebted to the Cantrell Family for its incredibly generous gift of access off Rte. 32 to the historic Town Pound; to Buddy Blood, Town Road Agent, for dropping off paving material; to Jerry Merrifield for laying in the access path with his own equipment; and to Al Bielunis, manual laborer extraordinaire! There's still more to do, but the progress is exciting.



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Obituary
Devin Coates Whitham

Devin Coates Whitham passed away suddenly in New Boston, NH on or about April 24, 2023.

Devin was born at home in Richmond, NH on October 18, 1984, surrounded by many of his family and friends. He received his early childhood education from the esteemed Grummys Day Care Center and the Emerson School in Fitzwilliam, NH, before graduating High School from Kindle Farm in Newfane, Vermont. His further education at Hesser College in Manchester, NH in Computer Technology helped to lead him to jobs at the Kindle Farm School, Staples, and eventually to his position as I.T. Director at the Greenwood School in Putney, Vermont. While attending college, Devin spent time living and helping to care for his grandmother, Mary Monahan Doherty, better known as “Grammy D.” He also spent considerable time with his wonderful uncle and aunt, John and Judith Doherty of Nashua, NH. Even at his first job as a dishwasher at Lilly’s on the Pond, he demonstrated his ongoing work ethic. He was compelled to be able to show up to work on time and rarely took days off for any reason.

Devin demonstrated a love for music while growing up. He preferred Mozart over contemporary music, sang in the Richmond Community Church Youth Choir, and took cello lessons from the late David Tasgal at the Brattleboro Music School. In his later years, he, along with his family, developed more royal tastes in his love for the band Queen.

Devin overcame difficulties in reading by working through *The Hobbit* and then *The Lord of the Rings*, which developed into a lifelong fondness for fantasy fiction. He had a particular connection to the books of R.A. Salvatore, possessing several autographed copies obtained at book signings. His attraction for sci-fi grew further as he became a *Star Trek* fan attending a couple of conventions with his wife, Katie. He also loved *Battlestar Galactica* and the *Star Wars* series.

There were few New England Patriots fans more robust than Devin. Although he also had a special fondness for the Chiefs, he enjoyed watching any good football game; his knowledge and commentary could often be heard echoing throughout the house. Other pleasures included camping and hiking. Some of his favorite places included Hermit Island, Acadia National Park, Hampton Beach and trails in the Monadnock Region. Devin always appreciated a good meal and developed the skills to prepare them for his family, especially if it involved steaks and burgers on the grill.

Devin is survived by the love of his life, Kaitlyn West Whitham, whom he married on October 12, 2014 at his family home in Richmond, NH, and by their son, Landen Jay Whitham. He is also survived by his siblings and spouses, Jason and Jill Soucy of Charlotte, North Carolina, Tara and Franco Saraceno of St. Petersburg, Florida, and Rylan Whitham and his partner Bobbie Jo Bourgeois of Keene, NH; cousins Kathan Doherty Pierce of Winchester, MA, Elise Bender of Needham, MA, Daniel Bender of Medford, MA, Melissa Lewis of Westboro, MA, Deana Wheeler of Dedham, MA, Zoe Wright and Lexie Carpenter of Keene, NH, and Willow Whitham of Fitzwilliam, NH; along with many aunts, uncles, nieces and nephews, extended family, in-laws, friends and associates who will dearly miss him.

Devin, you left us too soon. We will never forget you. **There will be a memorial gathering at the Richmond Veterans Hall, 105 Old Homestead Highway, Richmond NH 03470 on Saturday, June 8, 2024, from 2 PM to 5 PM.**

In Memoriam
Clare Josephine Sullivan
(March 31, 1941 – May 6, 2024)

We mark the passing of Clare Josephine Sullivan, who died at her Richmond home after a period of declining health. Small, but mighty, she will be missed by those who knew her for her friendly, upbeat nature and her spunk.

Obituary
Cornelius “Neil” “Mort”
Francis Moriarty Jr.
(July 10, 1939 – May 15, 2024)

Neil Moriarty passed away peacefully on May 15, 2024, after a long illness.

He was the son of Cornelius Francis and Ella (Bliven) Moriarty. He was born on July 10, 1939, in New London, Connecticut. Neil grew up in New London. He was a proud member of the Wall Boys in his youth, the only racially integrated group in New London during this time period.

He spent thirty-eight enjoyable years working for General Dynamics, Electric Boat Division. Neil held a variety of positions, starting as a machinist and ending his career as a systems analyst. During his time as a machinist, he was elected as President of the Machinists Local #1871. Additionally, he received an Associate Degree in business administration through the University of New Haven during his tenure at Electric Boat.

Neil enjoyed hanging out at the “wall” by Jennings School in his youth, playing league basketball and volleyball, and working as a Boy Scout leader. He was an avid fan of NASCAR, the UConn Women’s basketball team, and the NY Knicks. He loved fly-fishing and tied many beautiful flies for his hobby. Neil particularly treasured the annual Bliven Fourth of July picnic, an event that has been held for more than seventy-five years.

Neil is survived by Elaine, his wife of sixty-two years and his children: Thomas, (Selena), Hollyann, Jill Santacroce, and Keith (Addie); his grandchildren: Gayle Katryna and Taylor Pierce, Justin and Cameron Santacroce, Jaiden, Simon, and Maggie Gann; as well as his great grandson Justin Santacroce Junior. He is also survived by his brother, Thomas (Pam), as well as many close cousins and family members.

The family would like to thank all of those who supported Neil through his end of life, especially the Richmond NH Fire Department, Home Health Care and Hospice Community Services, as well as our friends and family.

A mass of Christian burial will be celebrated on Wednesday, May 22, 2024, at 11:30am in St. Bernard Church, 185 Main Street, Keene, NH. Burial with

committal prayers will follow the mass in the Earl Howard Cemetery, Athol Road (Route 32), Richmond, NH. Donations may be made to the Richmond NH Fire Department, 17 Winchester Road, Richmond, NH 03470; or to the American Diabetes Association; the American Cancer Society; or to Home Health Care and Hospice Community Services, PO Box 564, Keene, NH 03431.

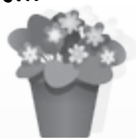
Solution to Puzzle #6 from Page 6

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8	9	7	6	4	3	2	1	5
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4	8	5	3	9	1	6	2	7
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3	7	9	8	2	6	1	5	4

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Tote Bags for Sale

The Old Brick Church is selling tote bags featuring a picture of the church, drawn by the late Stewart James, an artist and longtime resident. The bags are 9.5" x 12.5" x 5.5" and made of canvas weight fabric. They make excellent grocery and shopping bags, in addition to many other uses. Buy several for yourself and friends. Cost is \$10 (plus postage, if we mail them to you). All proceeds benefit the Richmond Community United Methodist Church Bell Tower Fund.



Heritage Notecards for Sale

Pam Goodell

The Old Brick Church is selling notecards depicting five historic Richmond buildings. The cards were drawn in 1979 by the late Stewart James, a long-time Richmond resident. They are printed on fine ivory linen and come 10 to a pack (two of each building) with ivory envelopes as well. See ad in this issue of the Richmond Rooster. Also look for our bell tower goal chart outside the church to see how we are progressing.

The notecards sell for \$12 a pack. If you need them mailed to you, there is a postage fee of \$3.50 (US postal rates). All proceeds are going to the church Bell Tower Fund. They make wonderful gifts for family and friends, so order as many packs as you'd like. To order, call Pam Goodell at (603) 239-4790. She can arrange for local pick up at the church at 11 Fitzwilliam Road or have them sent to your mailing address.



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Our Town's Community United Methodist Church Karen Franzen

Richmond Community United Methodist Church, located at 11 Fitzwilliam Road, welcomes all to our Sunday 9 AM service. We include traditional and contemporary music along with a timely message from Pastor Stacey Hartford.

If you are seeking to enjoy an active faith helping our town and your neighbors, you will find many choices, such as our Annual Bake Sale/Tag Sale to be held on August 24th. We support the Richmond Food Pantry, as well as the Mobile Food Pantry through Keene Community Kitchen held at the Veterans' Hall.

We hold our annual Holiday Fair the second Saturday of November at the Veterans' Hall. This year, it will be on November 9th. Crafts, treats and flavorful lunch are offered. Volunteers are always welcomed and greatly appreciated.

Our outreach services, held every other Friday at the Apple Wood Rehabilitation Center in Winchester, have been very meaningful to all who attend. For many, this is their only opportunity to worship.

For those wishing to add some music into their worship, our bell choir rehearses Sundays, right after the service. The members play during the services monthly. Can't read music? No problem! We are a welcoming group who works together to help all "make a joyful noise."

Contact Phone Numbers

Church: (603) 239-7369

Pastor: (978) 601-2494

Shrimp-Rice Pilaf with Feta Cheese Terri O'Rorke



Ingredients

- 3 C. water
- 2 tsp. dried basil, crumbled
- 2 C. frozen broccoli florets
- 1/4 tsp. salt
- 1 1/2 C. uncooked rice
- 1/2 C. crumbled feta cheese
- 3/4 lb. med. size shrimp

Directions

Bring water & basil to a boil in a 12" skillet. Meanwhile, rinse florets under warm water to thaw slightly. Add rice to skillet, bring to a boil, reduce heat to low, cover & cook 13 minutes. While rice cooks, peel & devein shrimp, adding to rice along with broccoli & salt - after the rice has cooked for the allotted time. Stir together. Cover & cook 7-8 minutes longer or until shrimp are opaque in center. Add cheese, gently stirring until partially melted & rice is lightly coated. Serve immediately. Make 4 servings.

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U.S. Supreme Court Justice Hugo Black

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Stories are presented as fiction and are not intended to be historically accurate in content. Public notices, committee reports, articles, press releases, and letters to the editor are printed as received with minor changes according to space. *The Richmond Rooster* welcomes comments and article contributions. **Deadline is the 10th of each month.**

Email – therichmondrooster@gmail.com
Rooster Online: <http://therichmondrooster.net>
Town Administration

Selectmen: William Daniels, Doug Bersaw, Andrew Wallace

Selectmen Meeting at Town Hall – Mon. 5:30 P.M.
Public is welcome to attend. Please call 239-4232 for an appointment if you have an item for the agenda.

Town Administrator: Susan Harrington
Administrative Assistant: Jennifer Thompson

Mon. 9 AM – Noon, 3 PM – 5:30 PM
Wed. 9 AM – 1 PM
Thurs. 9 AM – Noon

For town business outside of the above hours, please call 239-4232 for a Monday evening appointment.

Town Clerk: Karen O'Brien
Deputy Town Clerk: Cheryl Brake
Tues. 12:30 PM - 4:30 PM
Wed. 9 AM - Noon & 1 PM - 4 PM
Thur. 8 AM - Noon

For Tues. appointments (5 PM, 5:30 PM, 6 PM), call 239-6202 or email the clerk.

Tax Collector: Steve Boscarino
Deputy Tax Collector: Mary Rogers
Mon. 6 PM – 8 PM, Wed. 9 AM – Noon

Planning Board: Held at Taylor/VanBrocklin Bldg.
1st & 3rd Tuesdays of the month - 7:00 PM

Transfer Station and Recycling Facility: 239-8136
Tues. 8 AM – 4 PM, Thurs. 8 AM – 7 PM
Sat. 8 AM – 5 PM

Town Library: Wendy O'Brien, Librarian, 239-6164.
Tues. 3 PM – 7 PM, Wed. 9 AM – Noon
Thurs. 3 PM – 7 PM, Sat. 10 AM – 2 PM

Police (Non Emergency): 355-2000
Fire/Rescue (Non Emergency): 239-4466
Fire Warden:

Fire Permit: Buzz Shaw, 239-4238
Selectmen – 239-4232
Town Clerk – 239-6202
Tax Collector – 239-6106

Road Agent: Elton "Buddy" Blood, II – 400-3629
Building Maint.: Pam Bielunis
Zoning Compliance Officer:

[Phone number area codes are 603, unless otherwise noted.]

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