

# **Richmond Primary Results** (Ballot Candidates Only)

REPUBLICAN	<b>TOTAL</b>	DEMOCRAT	TOTA
Governor		Governor	
Robert W. McClory	1	Joyce Craig	30
Richard A. McMenamon II	1	Jon Kiper	12
Chuck Morse	17	Cinde Warmington	66
Frank N. Staples	1	Representative in Congress	
Kelly Ayotte	61	Maggie Goodlander	74
Representative in Congress		Colin Van Ostern	36
William Harvey	3	Executive Councilor	
Vikram Mansharamani	31	Melanie Levesque	65
Jay Mercer	2	Shoshanna Kelly	39
Jason Riddle	1	<u>State Senator</u>	
Lily Tang Williams	103	Matthew McLaughlin	98
Paul M. Wagner	2	State Representative - Cheshire District 10 (a	two)
Tom Alciere	1	Barry Faulkner	87
Gerard Beloin	1	Alan Gross	71
Michael A. Callis	1	<u>State Representative – Cheshire District 17</u>	
Casey Crane	8	Kristan Tilton	98
Robert D'Arcy	3	<u>Sheriff</u>	
Bill Hamlen	11	Eli Rivera	103
Executive Councilor		County Attorney	
Dave Wheeler	161	D. Chris McLaughlin	96
State Senator		<u>County Treasurer</u>	
Denise Ricciardi	162	Jack Wozmak	97
State Representative - Cheshire District 10 (	(two)	Register of Deeds	
Sly Karasinski	106	Anna Z. Tilton	100
Daniel LeClair	117	Register of Probate	
State Representative – Cheshire District 17		Jeremy LaPlante	95
Jennifer Rhodes	168	County Commissioner	
Sheriff		Benjamin Tilton	69
Richard C. Pratt, Jr.	121	James Duffy	31
County Commissioner			
Skipper DiBernardo	104	<b>Election Day</b>	
State Convention Delegate - Cheshire Distri	ct 10	is Nov. 5!	
(two)		Wiseepperson Street,	
Stephanie LeClair	116	GO VOTE	
Michael R. York	99		



# **Peter Marlow and the Richmond Murders**Shaun Bennett

You are ten years old. It is totally dark, and you are at the scene of the crime, sitting in the cellar hole of the farmhouse where the awful murders took place. Suddenly, there are noises – a scream, a couple of gunshots, more screams, then moans fading to silence. Yes, you are terrified, but like most ten-year-olds, you have the ability to enjoy the situation at the same time. It's a sort of emotional multi-tasking that kids can do. The location is a cellar hole deep in the woods where, as legend has it, Farmer Peter Marlow lived with his wife and young child until that dreadful day. You are among 40 or 50 campers and counselors, and it doesn't matter whether this is the first or fifth time you have heard the story, your hair is still standing on end, goose bumps are rising everywhere, and you are glad to have physical contact with the person next to you, even if it is only another equally scared camper who also has no flashlight.



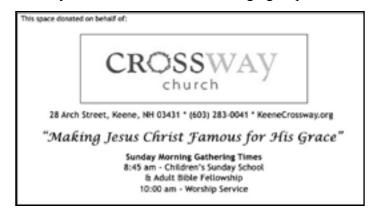
So far, I haven't been able to tell when the Peter Marlow story started, but it was told at Camp Wiyaka until at least the early 1990s when new attitudes about how to treat children prevailed (and not for the better in this instance, I think). A run of at least 50 years and possibly 70 or so. In a nutshell, one full-moon night, the Peter Marlow family, isolated on their farm in the wilds of colonial Richmond, welcomed a slightly deformed traveler (missing one ear) into their modest farmhouse and gave him food and shelter in exchange for news of the outside world. It was an act of generosity that was



supposedly common in those times when people were desperate to know what was happening and Motel 6 was yet to come. And, as you will see, it is another reason why today we can be happy to substitute TV and email for guests without background checks. Next morning, while Marlow labored in his fields, the cruel stranger foully did in Mrs. Marlow and child ("There was a scream and then a shot rang out! Then another!") and absconded, leaving Marlow to find the tragedy and lose his mind in that order. Marlow became a reclusive lunatic complete with ragged clothing and long, unkempt hair and beard, newly turned snow white. He roamed wraith-like throughout Richmond's 36 square miles in search of the villain ("Did you see someone behind that tree?").

After years of frightening all the dogs in town, not to mention their owners, the grieving, goofy farmer eventually encountered the evil-doer, recognizing him thanks to the absent ear. The story says that Marlow, suddenly endowed with maniacal strength, seized the object of his years-long search and strung him upside down on a handy tree, which, not surprisingly, is passed by all the campers on the way to and from the cellar hole. Known as the Peter Marlow Tree, it was allegedly the scene of Mr. Bad-ear's slow and painful demise as a consequence of Marlow's leisurely and systematic removal of various bits of the scoundrel's anatomy. Naturally enough, this amateur, albeit enthusiastic, surgery resulted in a lot of loud complaining, mostly screaming, from the now Mr. No-ears, and that racket is also recreated on the night of the story's telling, "And, then, he cut off the other (name a body part)!" (Scream!), etc., etc. Having administered a fitting comeuppance to his nemesis (and threatening to cause loss of bladder control among a few of the campers), Peter Marlow resumed his habit of startling livestock and citizenry while continuing to postpone a visit to the barbershop. He is said to be out there still at it today, a mere 250 years later.

At the story's conclusion, trembling campers return to camp in small groups, all of whom encounter moaning figures in the nearby woods, especially in the vicinity of the tree where Marlow exacted his revenge. All in all, it is a very satisfying, terrifying experience for 10 year-olds and a lot of other age groups as well.





As ghost stories go, this one is brilliant. The hike through the woods without a flashlight on a dark night is pure genius and sets the perfect tone for the subsequent frights. Relating the story to specific local landmarks like the cellar hole and the Peter Marlow Tree provides an element of realism, and the story itself provides innumerable opportunities for sound effects. In this writer's day, the gunshots came from an actual firearm, a shotgun loaned by then Selectman Ralph Whitney, who lived on nearby Taylor Hill. I recall going to fetch the fearsome double barrel and watching as Mr. Whitney eliminated the worst risk by emptying all the pellets from the shotgun shells before relinquishing the gun. The story's history includes one year in which the old blunderbuss failed to fire properly. It went something like this:

### Narrator:

While working in his field, Peter Marlow heard a long, pitiful scream from the farmhouse! (*Scream!*)

Then a shot rang out!

(Click)

THEN A SHOT RANG OUT!!!

(Click)

Then, the stranger pulled out a long knife and stabbed Peter Marlow's wife!

(*BANG!*)

It doesn't matter. When you are ten years old, it is possible to laugh hysterically and be terrified at the same time. It doesn't matter that the Peter Marlow Tree of my time was a huge old pine that has since rotted away so that newer versions are younger and comparatively scrawny



hemlocks. And, it doesn't matter that Richmond's town histories contain no mention of Marlow or murders. (In fact, the commonest causes of unnatural death were associated with tree felling and loss of control of wagons on the way home from an inn that was located near the top of the very steep Stinson Hill. Prerevolutionary DUI apparently didn't pay any better than the modern sort.) It is still a great story that was well into its second half-century when it was discontinued. Kids loved it and looked forward to the day when they would be old enough to lie moaning in the woods in order to scare the wits out of their younger counterparts. But, whatever you do, don't go plow your field if there's a one-eared stranger on a sleepover at your house!

# Spicy Pumpkin Chili Terri O'Rorke

## **Ingredients**

1 lb. ground beef ½ tsp. crushed red pepper flakes, or to taste

1 tsp. minced garlic ½ large onion, diced 1 green bell pepper, chopped

1 red bell pepper, chopped

1 (15 ounce) can kidney beans, rinsed and drained

1 (15 ounce) can black beans, rinsed and drained

1 (15 ounce) can Great Northern beans, drained and rinsed

1 (8 ounce) can tomato sauce

1 (4 ounce) can tomato sauce with garlic and onions

2 (14.5 ounce) cans petite diced tomatoes

1 (14.5 ounce) can fire roasted diced tomatoes

1 (15 ounce) can pumpkin puree

2 tsps. each pumpkin pie spice and chili powder

1 tsp. each ground cumin and salt

# <u>Directions</u>

Heat a large skillet over medium-high heat; cook and stir the beef in the skillet until crumbly and no longer pink, about 5 minutes. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent. Add the green and red bell pepper and cook 5 minutes more. While the beef is cooking, combine all the beans, tomato sauces, all diced tomatoes, and pumpkin puree in a large slow cooker. Season with pumpkin pie spice, chili powder, cumin, and salt. Stir in the ground beef mixture. Cook on low heat until the chili is hot, 1 to 2 hours. This recipe can be made on the stovetop too. Cooking time would be reduced to 30-45 minutes for chili to simmer. Serves 10. Garnish with cheese and jalapenos if desired.

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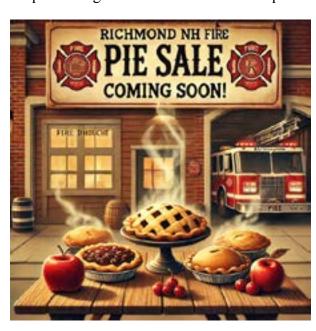
# Fall Greetings from the **Richmond Fire Department** Ren Doyle, Spokesperson

Another year seems to be flying by! We're quickly approaching the changing of the foliage, the lighting of woodstoves and the running of furnaces. Before warming your houses, be sure to have your chimneys cleaned, the area around your heating devices clear of items, your heating devices checked/serviced for proper operation and make sure your batteries are fresh in the CO/smoke detectors in your home. As fall yard clean-up starts, remember that all burning requires a permit. You can purchase a permit online by visiting nh.burnsafeamerica.com or you can contact Chief Rob Skrocki or Deputy Fire Warden Buzz Shaw for in-person permits.

We recently held our 64th Weekend Before Labor Day BBQ and thanks to all our neighbors and friends, we had a sellout, the first in several years! It was great to see and connect with our neighbors and it is with pride that we continue to serve our community. We cannot thank the residents of Richmond enough for all of your support.



Upcoming in November will be our Thanksgiving Pie Sale. We will gladly accept any and all donations of pies or other baked goods. If you are interested in donating to the sale, we will be sending information out soon (keep an eye on our Facebook page.) As usual, it will be 9 AM – noon on Saturday, November 23rd, the weekend before Thanksgiving. In our professional opinion, dessert is the most important part of the Thanksgiving meal - next to the turkey, of course. Allow us to check this item off the to-do list by purchasing a pie or other dessert from us! All proceeds go to the Richmond Fire Department.







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# A Word from Richmond's Moderator Mark Lanen

As the new moderator for our town, I wish to say a hearty thank you to the volunteers and town officials who worked at the primary election on September 10th. The process of providing an easily accessible, fair and accurate election does not happen automatically; our beloved town does a good and fair and open job with elections because of volunteer-citizens, individuals who make the sacrifice of time for the benefit of a free and democratic election. The teamwork and camaraderie evident in Richmond among the town officials and volunteers is something we ought not take for granted: people's willingness to work for the good of Richmond is a gift from those who volunteer at election after election. I believe I am speaking for all of us when I thank our residents who volunteered again to help with the recent primary.

Every registered voter in Richmond is invited to become part of the volunteer election team. Also, high school students are invited to observe and learn the details of how elections work to prepare to do this service in the future. The work is not difficult, the little bit of training necessary is provided, and the more people who are able and willing to be part of this process the easier, and more fun it is for all of us to do the job. Two-hour shifts are typical and are available from 7:30 AM to 7 PM. Please contact Mark Lanen, Moderator, at (603) 338-7665 (cell and text), the sooner the better, as we plan for the general election on November 5th, to learn more about this opportunity for Richmond residents to be of service.

# Vote for Maggie Goodlander

Maggie Goodlander doesn't need on-the-job training to represent NH in Washington. Years of working with Congress, the Supreme Court and the Justice Dept have prepared her to begin on Day One.

Experience counts. Learn more at https://maggiefornh.com/meet-maggie/

Political Advertisement Paid by Stillman (Tim) and Barbura Rogers,



Richmond Holiday Fa Alison VanBrocklin Plans are in place for the annual Richmond Holiday For a small town, we have some exceptionally talented folks, and this is an opportunity to share those talents! The Holiday Fair will be held at the Richmond Veterans' Hall, 150 Old Homestead Highway, on Saturday, November 9th from 9 AM - 2 PM. Luncheon will be served from 11 AM - 1 PM in the Holly Café. This event is sponsored by, and proceeds support, the ministries of the Richmond Community United Methodist Church. We expect many returning artisans from the area offering a variety of handcrafted gifts. The church will also sponsor a bake sale to which vendors and members of the community are invited to contribute. The Library's Handcrafts Circle will be joining us this year and is hosting a raffle of special handcrafted items made by members of the community. Previous contributions have included beautiful hand-made sweaters and quilts, as well as carefully crafted seasonal ornaments and decorations. All proceeds from this raffle will fund 🔖 Library programs and materials. Please contact Alison at (603) 239-4494 for further information.

"...the Founding Fathers gave the free press the protection it must have to fulfill its essential role in our democracy. The press was to serve the governed, not the governors."

U.S. Supreme Court Justice Hugo Black

Support your Richmond Rooster From a friend on Old Homestead Hwv.



# **Library News**Wendy O'Brien

Library Calendar for October

Anytime: *Stuck*, Oliver Jeffers; StoryWalk at Amidon Park (behind the firehouse)

Wednesdays, 10 AM: Storytime

Saturdays, 10 AM – Noon: Drop-in Knitting Circle Wed., October 2nd, 11 AM: Richmond Reminisces Wed., October 2nd, 6 PM: Coffee with the Classics Book Club @ Conant Library in Winchester, *The Haunting of Hill House*, Shirley Jackson Tues., October 8th, 6 PM: Tuesday Book Club, *The Midnight Library*, Matt Haig

Thurs., October 17th, 6 PM: "Homer's Odysseus", NH Humanities To Go Lecture by Sebastian Lockwood Sat., October 26th, 10 AM: Start of Holiday Craft Raffle

## Holiday Handcrafts Raffle

We are pleased to announce that the fifth annual RPL Holiday Craft Raffle will be held this year at the Holiday Craft Fair on Sat., Nov. 9th from 9 AM – 2 PM at the Veterans' Hall. Can't make it on the 9th? The items will also be on display at the Library between October 26th -November 5th. Many local craftspeople and artisans have generously contributed their beautiful creations. Be sure to drop by to find a special, unique, and locally created gift and support your Library at the same time! If you have a handcrafted item to donate, we would be pleased to accept it prior to October 23rd. We are also seeking volunteers to help sell tickets during the fair - please contact us if you are interested.







Homer's Odysseus

The Library has received a grant from New Hampshire Humanities to present "Homer's Odysseus" on Thursday, October 17th, at 6 PM. The performance will take place at the Library and is free and open to the public. Using the well-known scenes of The Odyssey, Sebastian Lockwood delivers the passion and intensity of the great epic that deserves to be heard as it was by bards in the days of old. Lockwood says, "The best compliment is when a tenyear-old comes up and says, 'I felt like I was there." Storyteller and podcaster Sebastian Lockwood tells the great epics: Gilgamesh, Odysseus, Caesar, Beowulf and Monkey. His studies in Classics and Anthropology at Boston University and Cambridge University in the UK laid the foundation for bringing these great tales into performance. Lockwood's performances are designed to take complex texts and make them accessible and exciting for audiences from 5 to 95.





# <u>Ukrainian Art Exhibition: NH Premiere</u>

The RPL is pleased to be the host of a new traveling exhibition of children's art from the Ukraine, "Cosmic Path on Earth." This exhibition is from the Kharkiv Regional Library for Children, Kharkiv, Ukraine and is sponsored by the Fermata Foundation. The exhibition will be at the Library through the end of October. New Titles

Tell Me Everything, Elizabeth Strout
Fatal Intrusion, Jeffrey Deaver
Here One Moment, Liane Moriarty
On the Hunt, Iris Johansen
The Life Impossible, Matt Haig
Death at the Sign of the Rook, Kate Atkinson



# What's Happening at the Vets Hall? Pam Bielunis

Oct. 17th - Open Mic - doors open at 5:30 PM
Oct. 30th - Supervisors of the Checklist 4 PM all voting needs
Nov. 2nd - Mobile Food Event 1 - 3 PM
Nov. 5th - General Election 8 AM - 7 PM

Nov. 5th - General Election 8 AM - 7 PM Nov. 9th - Holiday Fair 9 AM - 2 PM All are welcome!

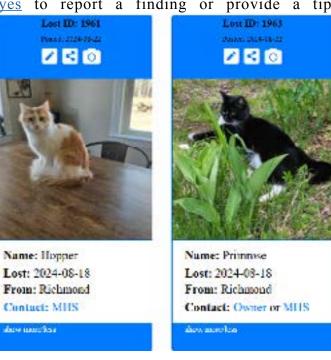






# **Have You Seen Us?**

These two cats went missing on the same day from Joseph Way. Please phone the Monadnock Humane Society or email Contact Ten Thousand Eyes to report a finding or provide a tip.



# **Richmond Historical Society**

Richmond, NH The Town and The Forest, 250+ years of living and growing together

 $\mathsf{o}$ 



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Tools, Old Radios
Old Cars or Car Parts
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Danny Wahl Pickin67@gmail.com

# Want to Buy!

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Apples, Cider, Berries, and Fun at Red Apple Farm Stillman Rogers



Curiosity prompted us to follow signs to Red Apple Farm, a short drive across the Massachusetts border in Phillipston. What we found there was a lot more than an apple farm.

Set in a beautiful countryside of low hills, meadows and forest, the land has been an active farm since the late 18th century. It is now in the fourth generation of the family who has owned it since 1927. Over time, because of shifting demand, Red Apple Farm has raised cows, chickens, fruit, and vegetables for local markets. More recently, it has become a destination for family fun.

An outdoor BBQ Kitchen serves country-style barbecue and brick-oven pizza daily in the summer and fall, and a Brew Barn with a terrace and playground invites families to while away a summer afternoon. A smaller terrace at the farm cidery overlooks a shaded picnic glade.

The PYO fruit season starts off in late July with blueberries and raspberries; August adds peaches and sunflowers. Apple season begins in late July and every week adds more varieties to the ready-to-pick list until all 16 of the varieties have ripened to perfection. Just a few of these are Bella Vista, Jersey Macintosh, Paula Red, Honey Crisp, Gala, Delicious, Northern Spy and Fuji. The cidery turns apples into fresh and hard cider.

Apples aren't the only draw. Each September, look as well for pears, sunflowers, pumpkins, farm-grown red potatoes, and even popping corn. Special summer events have included the Blueberry Jamboree, the Sunflower Jamboree, and the Appleseed Country Fair.



The farm's store is reminiscent of an old-fashioned general store, offering foods (most of which are produced right at the farm) and locally made crafts and other merchandise. Fresh-ground peanut butter (including one made from honey-roasted peanuts) and a dazzling variety of fudges, fresh cider doughnuts, apple pies and pastries, and both sweet and hard ciders are

all made in the century-old barn that houses the store.

The large Brew Barn, a joint operation of Red Apple farm and the local Moon Hill Brewing, serves food, as well as excellent beers and ciders, Sunday through Thursday 11:30 AM – 8 PM and Friday and Saturday 11:30 AM – 9 PM. An ice cream window sells Bart's handcrafted ice cream. **Getting there** is easy. Take Route 32 south, winding through Athol on Route 32 to the intersection with Route 202. Stay left onto Route 2 east to Highland Avenue, where you'll see signs for the farm. Follow the narrow Highland Avenue to Red Apple Farm, on your left, for a great day out. Check their website for updated information at: <a href="https://redapplefarm.com/">https://redapplefarm.com/</a>



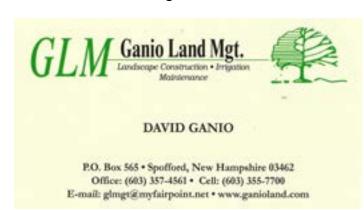


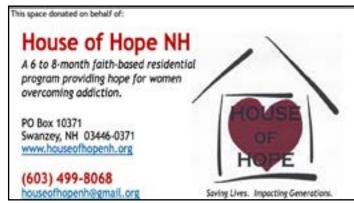
# **Open Letter of Support for Maggie Goodlander**

With a solid record of experience in Congress, the Supreme Court and the Justice Department, Maggie Goodlander is uniquely ready to go to work for New Hampshire on the day she arrives in Washington. She has experience in drafting legislation and a thorough understanding of the United States Constitution (she teaches Constitutional Law at Dartmouth and the UNH School of Law).

Maggie knows how to navigate the complicated world of Capitol Hill and has a long record of working across the aisle to find consensus and solutions. Her experience and expertise mean that she can begin working on Day One without the long learning period that newly elected representatives inevitably face. We urge you to send Maggie Goodlander to the US Congress.

Tim and Barbara Rogers





# Open Letter Thanking Senator Denise Ricciardi

Dear Editors:

We want to take this opportunity to thank Senator Denise Ricciardi for her efforts to help resolve a serious noise issue in our neighborhood on Teaberry Lane in Bedford. Teaberry Lane abuts Everett Turnpike and the noise is deafening. We have had to put up with it for years.

We contacted Sen. Ricciardi and she immediately went to work with Department of Transportation officials. Meetings, conversations, letters and plans all happened because of Denise. It seemed hopeless, but Denise never gave up and without her advocacy and persistence our noise problem would never have improved.

An earthen berm has been installed, the noise has been reduced and we can once again enjoy our backyard.

District 9 is fortunate to have a 'Problem Fixer' in Denise Ricciardi. Her door is always open and when you call her, she listens, rolls up her sleeves and gets results.

Thank You Denise!
Mr. & Mrs. Peter & Sandy Duriga, Bedford
Ralph & Paula Dutton, Bedford
Armand Sarette, Bedford
Thank you,
Michael Gorecki

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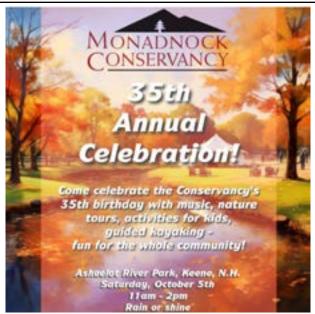
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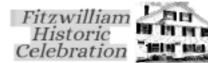


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# Saturday, October 5

Depot Day Cheshire Rail Trail Fun Run, Farmer's Market, Chili Contest, Music, Antiques, Silent Auction, Raffles, Food, Music, Demonstrations, Displays & a Family-friendly Contra dance!

### JOIN US!

Participate, Volunteer to help, or Sponsor the Day before September 1st. ms2.am



Contact us at: Fitzhist@gmail.com or Call Karen @ (603) 249-6749



Or just Come on October 5th & Have Fun!



# Best bank for a community business? Ask a local.

"Pride in Precision" is more than a motto for Ken and Chris Abbott of ABTech in Fitzwilliam. ABTech produces parts and measurement solutions with accuracy to less than a millionth of an inch for industries including aviation, optics, semiconductors, and more.

When Ken and Chris decided to expand operations, they met with Savings Bank of Walpole's Andrew Richardson to secure financing, and were so impressed they moved all their business accounts.

"Andrew took time to really understand ABTech and was genuinely interested in what we needed to grow and prosper," says Ken. "That mattered to us."

Chris and Ken Abbott | Owners (pictured with Andrew Richardson, SBW) ABTech, Inc. | Fitzwilliam | Switched to SBW in 2022



"Savings Bank of Walpole offers *precisely* what our business needs from a bank."

### **EMERGENCY: POLICE/FIRE/RESCUE 9-1-1**

# The Richmond Rooster an Independent Domestic Non-Profit Corporation



### Richmond Rooster Staff

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**October's Contributors:** 

Shaun Bennett, Pam Bielunis, Ren Doyle, Peter & Sandy Duriga, Ralph & Paula Dutton, Michael Gorecki, Mark Lanen, Wendy O'Brien, Terri O'Rorke, Barbara & Stillman "Tim" Rogers, Armand Sarette, and Alison VanBrocklin.

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Full page	\$1250

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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 PMThurs. 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 PMSat. 8 AM - 5 PM

Library: Wendy O'Brien, Library Director, 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:

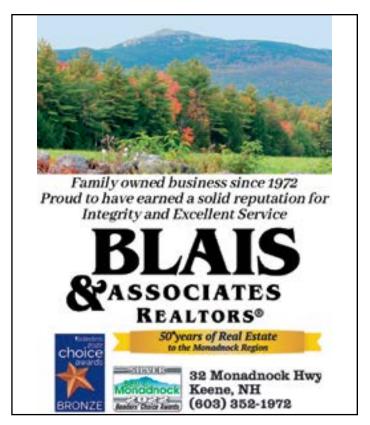
Fire Permit: Buzz Shaw, 239-4238 **Selectmen** – 239-4232 **Town Clerk** – 239-6202 **Tax Collector** – 239-6106

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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