



# GORHAM GAZETTE



A COMMUNICATOR

Including Jefferson, Randolph & Shelburne

At the Tip of Mount Washington Valley

FREE

FREE

Volume II 603/466-1037 or 1-773/633-4059  
contact@ourvillagechicago.com

www.OurVillageChicago.com

P.O. Box 123,  
Gorham, NH 03581

Issue 4  
June 14, 2013



FLAG DAY June 14 (See page 3)



**HAPPY  
FATHER'S DAY  
JUNE 16<sup>TH</sup>**

**SUMMER BEGINS JUNE 21<sup>ST</sup>!**

**Happy Independence Day**

**July 4<sup>th</sup>**



**Boutique at 101**

New Summer Fragrances  
for Woodwick Candles

FOR GRADUATIONS,  
WEDDINGS, CLASS REUNIONS, ETC.,  
WE HAVE THAT SPECIAL SUMMER  
FASHION TO FIT ALL OF  
YOUR OCCASIONS

Your  
COOBIE Bras  
Headquarters  
New Patterns  
& colors



Hand Lotions from

Essence of  
and CRABTREE & EVELYN

Earth  
Creations  
Made in USA  
Hemp/  
Organic Cotton

Woolrich  
The Original Outdoor Clothing Company

Lifequest  
P.J.'s and  
T-shirts

TRIBAL®  
MONTREAL - NEW YORK  
Hornytoad  
and Prana

Gift Certificates Available

603-466-5811 • 101 Main St., Gorham  
Tuesday thru Saturday, 10 a.m. to 5 p.m. Mondays 11 a.m. to 4 p.m.



CHECK  
OUT OUR  
"BACKROOM" FOR  
ADDITIONAL SAVINGS

## New Hampshire Vet-to-Vet

A Peer Driven Support System of Veterans Helping Veterans

New Hampshire Vet-to-Vet is a peer to peer group made up of military veterans. We have resources available for past and returning veterans who are having challenges or difficulties with obtaining help or services through the VA. We meet the First and Third Tuesdays of each month from 6:30 till 7:30 pm at the Family Resource Center in Gorham. If you have questions please call Dave @ 752-5773 or the Vet Center in Gorham at 752-2571.

**Featured Member:** Gary Roy is a US Navy veteran and served from 1971 till 1988. He was a Navy photographer for his first four years, then spent the last 13 years as an Aviation Electrician. He was a 16 year Pollywog and became a Shell-back during his last year of service. He deployed as part of the Air Wing on 4 carrier cruises and as a photomate on one during the Vietnam War.



Gary has been active in Veterans Issues since 1996. He was a post/chapter Service Officer for local DAV, American Legion, and VFW. Currently he is the local DAV Van Coordinator, contact person for the local Military Honors group of the White Mountain Veterans Council, a member of the North Country Veterans Conference Team, and active with the NH VettoVet Team.

Please join Gary and the other NH VettoVet volunteers at the Family Resource Center one of these Tuesday evenings. Thank you for your service!

**Each One ~ Reach One ~ Teach One**

## BARK For Your Park

Hello, My name is Michelle Ball.

I have entered Berlin, NH in a contest to win a Dog Park. The first phase of the contest runs from May 1 -May 31. People need to vote daily on Pet-Safe.net and Facebook. We also need to get Letters from our City Officials that they support a Dog Park. If you don't own a computer the Berlin Library is open for you to go an vote. At the end of May, 15 cities will be picked for the second round. Berlin has a good chance because it is also based on population and the response has been great. I have a Facebook page called Dog Park in Berlin NH. Right now the voting is what we need and community support letters. You can get all details on PetSafe.net (Stage #2 voting continues through July 26th)



## Don't Forget Dad June 16th

**Fishing Tackle  
DB Lures, Sutton Spoons,  
Trolling Flies**

- NH Hunt & Fish License
- Cortland Fly Fish Shop
- Dry Flies \$22.00/doz.
- Merrell Boots & Sandals
- Tents
- Camp Stoves
- Cook Sets
- Rain Gear



Dads love  
this store

Gift  
Certificates  
Available

**GORHAM HARDWARE & SPORT CENTER**

96 Main St., Gorham NH • 466-2312

OPEN FOR  
BUSINESS AS  
OF JUNE 10TH

**Mountain Fire  
PIZZA  
Wood Fired**



Todd Ross, Owner & Manager  
prepares a pizza in the  
wood-fired oven he designed  
and built himself.

**HOURS:**  
Monday - Thursday  
4pm to 9pm

Friday - Sunday  
11am to 10pm.

www.mtfire.biz

email us at:  
eat@mtfire.biz

Like us on

245 Main St. • Gorham, NH 03581 • (603) 915-9009

"For the best flavor, nothing cooks like wood!"



Wayne Micucci

## HOME, SWEET HOME

Hello and thank you for picking up the Gorham Gazette! My name is Wayne Micucci and I am an Associate Broker and Realtor® at RE/MAX Northern Edge Realty. Over the past and next several issues I will be writing about Real Estate matters and offering tips and insights on the subject of Real Estate. In previous issues we talked about pre-qualifying for financing, the house hunt, and the Purchase and Sales Agreement. We last covered the home inspection and the

bank appraisal.

So you have cleared most of the hurdles associated with placing an offer on and purchasing a home. The inspection is complete and the appraisal is done. Your lender then gives the task of Title Search to an Attorney they work with or perhaps a Title Company that specializes in that type of work. The records pertaining to Title and ownership in Real Estate are recorded at the County Registry. The Registry is open to the public and the records are public information. These records are where your property's Deed is recorded. Anyone can go to the Registry and research the records of any property in the County. Much of the Public Record is also available on line at nhdeeds.com. The Title Search is the part of the process that ensures that when you purchase the home there will not be any claims on the home. For example, the previous owner may have taken a loan on the home and that loan was never paid off or perhaps the payoff was never recorded. There may have been a lien placed on the home from a contractor that was never paid for work done to the house or even the local municipality may have placed a tax lien on the home. These liens go with the house so when the property is sold the new owner would inherit those obligations to pay. This is why it is imperative that the Title record be searched and any liens cleared prior to closing the sale of the property. It is also imperative that the chain of ownership be shown to be unbroken. This ensures that whenever the property was sold, it was done properly and legally.

Once the Title is deemed clean, the Lender would give the "Clear to Close." These are the "Magic" words that home buyers and sellers are waiting to hear! This is when the closing is scheduled and the Buyers and Sellers exchange signatures, keys and money! The costs of closing on a loan fall most heavily on the Borrower. Bank fees vary and appraisals and inspections are costs that are all borne by the Buyer. I've said it before and I'll say it again. Keep communication open with your lender and your Agent so you are well informed all along the process. Your lender will be able to break down your closing costs best. These costs should have been discussed well in advance of the closing date so there are no surprises as the closing approaches.

Upon completion of the closing, the Closing Attorney or Title Company will then Record the new deed at the County Registry and the process is done. Presumably the Buyers and Sellers have been preparing for this momentous occasion by packing boxes and arranging movers. This is also when you know who your friends are because moving is a lot of work. A friend once told me, "Wayne, if you ever plan to move, start NOW!"

There are many things Sellers can do to help themselves throughout the process. From the moment the house is listed for sale, you must remember that Buyers are looking at lots of different homes in different areas. Your home needs to stand out amongst those others. We'll touch on that subject next time.

In the mean time...

...If you have any questions about the buying or selling of Real Estate, please feel free to call or email me. There is no obligation and I will be happy to help. I can help with any listing regardless of whom the Listing Agent is or what sign is out front. I can be reached at RE/MAX Northern Edge Realty, 232 Glen Avenue in Berlin. My cell number is 603-723-7015 and my email address is wmicucci@gmail.com. Thanks for reading the Gorham Gazette!

## Mountain Fire Pizza Opens in Gorham

Mountain Fire Pizza, at 245 Main Street in Gorham, is now open and ready to serve freshly made, gourmet wood-fired pizzas, as well as appetizers, soups, salads, and home-made desserts. Available soon will be micro-brew beer on tap, from New Hampshire, Maine and Vermont. There are a number of specialty pizzas available on the menu, such as the award winning Maple and Bacon pizza, a BBQ chicken pizza, a Greek pizza and many others. You can also design your own pizza and choose from a variety of fresh vegetables, meats and cheeses. Each pizza is made to order using the freshest ingredients available, and local ingredients when available. The dough is a blonde, gourmet, New York-style pizza dough. Gluten free crust is also available. Dine in service and take out is available.

You can enjoy your meal while you watch the pizzas being made and cooked in the wood fired oven that was designed and built by owner/manager, Todd Ross. The oven, which cooks the pizzas at temperatures between 750 and 1,000 degrees, is functional and beautiful, and is the focus of the dining area. The oven is heated with a hardwood fire, which adds distinct, smoky flavors. In addition to featuring the oven, the dining room is also decorated with items that celebrate the beauty of the area as well as local history.

Mountain Fire Pizza was officially established in July of 2011, by Randolph residents Todd and Ellen Ross, and started as a mobile wood-fired pizza business. For two years they traveled to Farmers Markets, Artisan Festivals, Fairs, Music Festivals, Riverfire, and other events in New Hampshire and Vermont, selling their gourmet pizzas, making friends, and establishing a loyal following. They were told on a number of occasions that their pizzas were "addictive"!

After enjoying success "on the road", winning awards, and being nationally recognized for their Maple and Bacon pizza, Mountain Fire Pizza set up a permanent restaurant, which opened in June of 2013. Mountain Fire Pizza is a local, family-owned restaurant dedicated to serving you the best pizza in the North Country. It is family friendly and welcomes input, ideas and feedback. You can find them on the web at [www.mtfire.biz](http://www.mtfire.biz) and you can also find them on Facebook and Twitter. You can place a take-out order by calling 915-9009.

## BoatUS Now Has Over 1000 Boating and Fishing Businesses That Offer Discounts

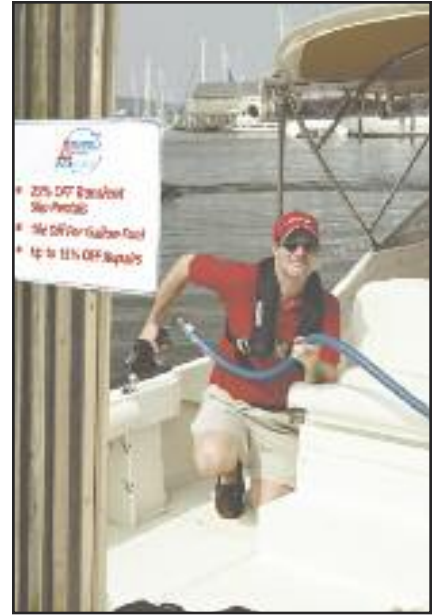
*Marina Fuel, Repairs, Slips, Bait Shops and More*

Three out of four boat owners have a household income of less than \$100,000 and, like many American families in the lingering tight economy, recreational boaters are frugal with their spending. To help them stretch their boating budget, Boat Owners Association of The United States (BoatUS) now has over 1000 marinas and other boating and fishing businesses and service providers in the BoatUS Cooperating Marina Program that offer discounts on fuel, repairs, transient slips and even fishing guide services.

The discounts vary by the business. 360 marinas in the group offer up to 10 cents off per gallon of fuel, while over 320 marinas and boatyards offer repair discounts, and 600 offer up to a 25% discount on transient slip fees – or essentially four nights for the price of three. Other discounts are offered at bait and tackle shops, boat storage facilities, restaurants, boat rental companies and ships' stores.

To find a discount in your neighborhood, go to [www.BoatUS.com/ServicesLocator](http://www.BoatUS.com/ServicesLocator).

To be eligible for a discount, boaters and anglers can sign up for BoatUS membership at [www.BoatUS.com](http://www.BoatUS.com) and BoatUS Angler membership at [www.BoatUS.com/angler](http://www.BoatUS.com/angler) – the cost is only \$24 annually for either. Membership benefits include 24-hour dispatch for on water boat towing as well as roadside assistance for boat trailers and tow vehicles, access to feature-packed boat insurance programs, and more savings with West Marine shopping discounts. BoatUS is also the nation's leading advocate for recreational boat owners – joining means your voice is heard on Capitol Hill when anti-boating legislation is being debated.



This summer, take advantage of discounts available with BoatUS membership, which can include up to 10 cents off per gallon of fuel.

## The Medallion Opera House

### UPCOMING EVENTS:

#### Friday, JUNE 28 at 7:30 pm

Music in the Great North Woods presents Mimi Mitchell, violin and Erick Schmalz, sackbut. Amsterdam violinist, Mimi Mitchell, who wowed audiences last year in Gorham, will team up with sackbut (early trombone) virtuoso, Eric Schmalz, for an unusual concert of 16th and 17th century music, accompanied by cello, gamba, organ and virginals, played by Charles Lang and Susan Ferre. Donations accepted at the door.

#### Sunday, JULY 22nd at 7 pm

An evening of Jazz with The Heather Pierson Quartet. Featuring Heather Pierson, piano & vocals; Shawn Nadeau, bass; Joe Aliperti, sax and Matt Bowman, drums. Tickets: \$10 adults (kids under 12 free) available at the White Mountain Café, Gorham and on-line at [www.heatherpierson.com](http://www.heatherpierson.com).

#### Tuesday, JULY 30 at 7:30 pm

Music in the Great North Woods presents Andrea LeBlanc, flute with David Kim, fortepiano. Donations accepted at the door.

#### Saturday, AUGUST 31 at 7:30 pm and Sunday, SEPTEMBER 1 at 4:30 pm

Music in the Great North Woods presents the Big Moose Bach Fest V. Saturday's concert features Christa Rakich, clavichord and Sunday's concert features Choral Works, Susan Ferre, director.



## BOW "FIREARMS FROM A-Z" WORKSHOP - JULY 13, HOLDERNESS

Registration is now open for "Firearms from A-Z," a special Beyond Becoming an Outdoors-Woman (BOW) workshop for women who want to learn about firearms. The class will take place on Saturday, July 13, 2013, from 8:30 a.m. to 4 p.m. at the Owl Brook Hunter Education Center in Holderness, N.H. The workshop fee of \$55 includes program materials, use of equipment and lunch. Participants must be at least 18 years old.

This one-day workshop gives women a chance to become familiar with all firearm action types, using the correct ammunition, proper maintenance, safe handling and storage. The session includes a live shooting opportunity at the range.

To sign up for BOW "Firearms from A-Z," visit <http://www.nhbow.com> and download the workshop brochure and mail-in registration form. To request a registration form, email [aquatic-ed@wildlife.nh.gov](mailto:aquatic-ed@wildlife.nh.gov) or call 603-271-3212.

Registration forms will be accepted by REGULAR MAIL ONLY. As you know, BOW events fill up fast, so sign up soon if you are interested. The class will be limited to 20 participants.

N.H. Becoming an Outdoors-Woman programs are co-sponsored by the New Hampshire Fish and Game Department (<http://www.wildnh.com>) and the New Hampshire Wildlife Federation (<http://www.nhwhf.org>).

## To Our Readers And Advertisers

We thank all of those who have supported the Gorham Gazette for the past year and a half. We truly hope that those who have been reading it have enjoyed the content we have chosen to print.

We need your help, at this point, in letting us know what you, our readers would like to see in future editions of the Gazette. This is your paper, to use as a communicator about the many interesting events and news that happen in Gorham, and to share your stories about life in the beautiful area we all inhabit.

As everyone is well aware by now, we are not formatted as a daily publication. We had hoped to increase our print schedule from once a month to twice a month, but to do that we invite you to more actively participate in submitting information that you would like to share with your neighbors.

If there are events, notices, happenings or interesting stories you do not see in the paper, chances are we never received them. We offer space, at no cost, for public information items and local events at no cost to our readers.

We thank our many and loyal advertisers for allowing us to bring the Gorham Gazette to you and our surrounding communities. Please support them, in return, by utilizing the services and products we have here in Gorham. Please support the Gorham Gazette by submitting information about your happenings and by sending in your suggestions for future articles or topics you would like to see covered.

If we all work together, we can help Gorham grow and become an even more successful hub of activities which offers many of the services we all want and need.

*The Editor*

## COME AND GET IT!!

We hear tell by the "good ol' boys" that some people are asking for the ability to keep chickens. Some folks oppose this idea saying that this is not a proper thing in a Town setting. Chickens are messy, smelly, etc. and will more than likely force the values of our houses down.

Fresh eggs and chicken are excellent. Everyone, including what is referred to as a varmint such as skunk, weasels and many other species like fox loves them. This may actually force our property values up - after all, not many people get to live in a "wildlife preserve".

Of course, grain for chickens, or any fowl, is expensive. Table scraps and the like are good for animals like bears, but chickens need good grain to produce good eggs.

Just keep "clucking away" and we're sure the answers to these dilemmas will be found.

*The Editor*

## FISH AND GAME URGES NEW HAMPSHIRE CITIZENS TO BE BEAR-SMART

"A rapid increase in the popularity of backyard chicken coops in New Hampshire has been accompanied by an increase in the number of bear/chicken conflicts. Fish and Game urges people raising chickens to properly pen their animals (free-ranging or poorly housed chickens are a magnet for a myriad of predators), to use readily available electric fencing and to build secure coops. Doing so will save money, chickens - and chicken predators, including bears.

Ellingwood noted that many people fail to recognize their animals' vulnerability to predation until after the fact. "We've observed a notable increase in the number of bears being shot by the public for killing chickens in New Hampshire. Bee keepers understand that the prudent use of electric fencing can prevent bear conflicts; backyard chicken growers can achieve the same success by adopting the same practices," said Ellingwood."

## PUBLIC HEARING JULY 1 FOR PROPOSED 2014 FISHING RULES

Proposed 2014 fishing rule changes for New Hampshire will be discussed at a public hearing at 6:30 p.m. on Monday, July 1, 2013, at the New Hampshire Fish and Game Department, 11 Hazen Drive, Concord, N.H.

The proposed rules would readopt several current rules related to angling in New Hampshire, and amend several others. Some of the proposed changes would include:

\* Amend the definition of "fly fishing" to include the use of a fly rod and fly-line combination that will allow a Tenkara type flyrod to be used in flyfishing only waters;

\* Amend the season dates for black bass (smallmouth and largemouth bass) to use calendar dates instead of ice-in and ice-out, so where the current rule specified ice-in, the proposed rule specifies January 1, and instead of ice-out the proposed rule specifies April 1;

\* Amend the section of the Exeter River from Pickpocket Dam to the Rte 11 bridge to allow fishing from October 16 through the 4th Saturday in April, but that all fish shall be immediately released, be taken only with single hook artificial lures and flies that are barbless or on which all barbs have been pinched;

\* Make Spofford Lake in Chesterfield open to fishing all year; icefishing would be allowed, but with no more than 2 ice fishing devices.

The complete rulemaking notice, with original and proposed rule language for these proposals, can be viewed at [http://www.wildnh.com/Legislative/Notices\\_summary.htm](http://www.wildnh.com/Legislative/Notices_summary.htm) (click on "2014 Fishing Rules").

Written comments must be received by July 8, 2013. Send to: [comments@wildlife.nh.gov](mailto:comments@wildlife.nh.gov) (use subject line "Comments on "2014 Fishing Rules"); or write to Executive Director, N.H. Fish and Game Department, 11 Hazen Drive, Concord, NH 03301; or fax to 603-271-1438.

## The Coos County Botanical Garden Club

By Will O'Brien

\*Field Trip and Potluck and Tour at Whiskey Jack Farm for gardening club members only: Monday July 22nd, 6:00 at Whiskey Jack Farm in Milan, N.H. If you are interested in attending this event then please join our club by contacting the club President Will O'Brien

\*Ask The Gardeners at the Berlin Farmers Market!!

Thursday, June 27 from 3:00 pm -7:00pm at the Berlin Farmers Market. Stop by and meet the gardeners, master gardeners and horticulturist from the Coos County Botanical Garden Club. We will be there to answer your growing questions.

The gardening club also will have a tent regularly at the Berlin Farmers Market every Thursday. Come see us!

*"Building knowledge between people and plants."*



Will O'Brien

## REGISTRATION OPENS FOR N.H. "BECOMING AN OUTDOORS-WOMAN" FALL WORKSHOP

Women who want to learn outdoor skills can sign up for New Hampshire's fall Becoming an Outdoors-Woman weekend workshop, which will take place September 6-8, 2013, at Rockywold/Deephaven Camps on Squam Lake in Holderness, N.H. The workshop fee of \$335 includes lodging for the weekend, plus all meals, instruction and equipment use.

Participants select sessions from more than 30 different outdoor skills workshops, from archery, fishing and fly-fishing to camping, field dressing game, hiking, kayaking, rifle, shotgun, nature photography, outdoor survival, campfire cooking, mountain biking, map and compass, and more.

To register, visit <http://www.nhbow.com> and download the Becoming an Outdoors-Woman fall workshop brochure and mail-in registration form. To request a registration form, email [aquatic-ed@wildlife.nh.gov](mailto:aquatic-ed@wildlife.nh.gov) or call 603-271-3212. Registration forms will be accepted by REGULAR MAIL ONLY. No walk-ins or faxes. This popular weekend fills up fast, so sign up soon if you are interested. Participants must be 18 years or older.

"Our participants have a great time learning in the company of other women," said B.O.W. Program Coordinator Tina Davenport of the New Hampshire Fish and Game Department. "They are truly motivated when they see that outdoor skills can add such an exciting new dimension to their lives."

New Hampshire's Becoming an Outdoors-Woman (BOW) program is co-sponsored by the New Hampshire Fish and Game Department (<http://www.wildnh.com>) and the New Hampshire Wildlife Federation (<http://www.nhwf.org>).

## "FIREARMS FROM A-Z" BECOMING AN OUTDOORS-WOMAN WORKSHOP - JULY 13, HOLDERNESS

Women who want to learn about firearms can sign up for a special Beyond Becoming an Outdoors-Woman (BOW) "Firearms from A-Z" workshop taking place on Saturday, July 13, 2013, from 8:30 a.m. to 4 p.m. at the Owl Brook Hunter Education Center in Holderness, N.H. The workshop fee of \$55 includes program materials, use of equipment and lunch. Participants must be 18 years of age or older.

This one-day workshop gives women a chance to become familiar with all firearm action types, using the correct ammunition, proper maintenance, safe handling and storage. The session includes a live shooting opportunity at the range.

To sign up for BOW "Firearms from A-Z," visit <http://www.nhbow.com> and download the workshop brochure and mail-in registration form. To request a registration form, email [aquatic-ed@wildlife.nh.gov](mailto:aquatic-ed@wildlife.nh.gov) or call 603-271-3212.

Registration forms will be accepted by REGULAR MAIL ONLY. BOW workshops fill up fast, so sign up soon if you are interested. The class will be limited to 20 participants.

Beyond BOW courses expand the offerings of traditional Becoming an Outdoors-Woman fall and winter workshops. These in-depth courses are designed to help women gain the skills to be able to participate in outdoor activities on their own.

N.H. Becoming an Outdoors-Woman programs are co-sponsored by the New Hampshire Fish and Game Department (<http://www.wildnh.com>) and the New Hampshire Wildlife Federation (<http://www.nhwf.org>).

## 4<sup>th</sup> Annual Make an Offer Make a Difference

### Rummage Sale & BBQ

Saturday, June 15<sup>th</sup>

Ed Fenn School

Gorham, NH

9:00am to 2:00pm

(BBQ to begin at 11:00)



Come on by  
and make us  
an offer we  
can't refuse!!

Interested in donating quality items for the sale?

Please contact us at 788-4633 or [caccoos@myfairpoint.net](mailto:caccoos@myfairpoint.net) for drop off information

\*Electronics and air conditioners will not be accepted

All proceeds benefit the Child Advocacy Center of Coos County



## How to Fly the United States Flag

(From literature by the VFW National Veterans and Military Services)

1. The flag should be hoisted briskly and lowered ceremoniously.
2. The flag is never allowed to touch the ground or the floor.
3. When hung over a sidewalk on a rope extending from a building to a pole, the union stars are always away from the building.
4. When vertically hung over the center of the street, the flag always has the union stars to the north in an east/west street, and to the east in a north/south street.
5. The flag of the United States of America should be at the center and at the highest point of the group when a number of flags of states or localities or pennants of societies are grouped and displayed from staffs.
6. The flag should never be festooned, drawn back, nor up, in folds but always allowed to fall free.
7. The flag should be displayed at half-staff until noon on Memorial Day then raised to the top of the staff.
8. Never fly the flag upside down except as a signal of distress in instances of extreme danger to life or property.
9. The flag is never flown in inclement weather except when using an all-weather flag.
10. The flag can be flown every day from sunrise to sunset and at night if illuminated properly.

## Dear 2013 Graduates and Gorham High School Alumni

### Greeting Gorham High School Alumni.

Congratulations to the Gorham High School 2013 graduating class. Good luck to you and your future endeavors. As you say goodbye to your friends and take



your first steps in to adulthood remember Gorham is your home and you are always welcomed back. You will have a career, new friends and challenges. You are the newest members of the greater Gorham High School community, proud legion of more than 800+ alumni stretching around the world who bring a great cross section of professional and life experiences.

The Alumni Association

exists as a way to focus pride in our school and community. We provide scholarships, help with class reunion planning, re-unite lost class rings with their owners, and many other functions

In this spirit, I want to encourage you to connect with each other and give back to the Alumni when possible. I would like to thank each alumna and alumnus who has continued to support and serve the Association. Dues are just 5.00 a year, to the address listed below.

Going forward, I am eager to see you at this alumni events September 14th-16th 2013. Kyakaing down the Androscoggin Friday the 14th 9am. Free picnic at the Dolly Copp Pavilion Saturday the 15th 10am -2pm. Our annual all classes Alumni Dinner at the T & C 5pm til 9pm 35.00 dollar a plate, paid in advance to Gorham High School Alumni Assoc. 34 Fisher St Dover NH 03820. On Sunday 9- 3pm Fun and Prizes at Our Annual Golf Tournament 75.00 paid in advance to Gorham High School Alumni Assoc. 34 Fisher St Dover NH 03820

We hope to see a Continued interest in the Alumni Association, which will give us the ability to keep this worthwhile and beneficial organization going. Sadly, without you and your participation there is no GHS Alumni.

If before you leave can I ask you one more favor, join us on Gorham (NH) High Alumni 2 on facebook @

<https://www.facebook.com/groups/140075786010342/> before you leave. A website is currently being developed and you will be updated and forwarded to it when completed. The website will have an online payment option for dues and events. Classes could have their own section to add photos and plan class reunions, etc.

Thank You,

Stan Holmes ( Class of 1970 )

Gorham High School Alumni Assco.

## CHESS IS LIFE, AND LIFE IS CHESS.

By Albert French



In chess the most unbelievable thing for me is that it's a game for everybody: rich, poor, girl, boy, old, young. It's a fantastic game which can unite people and generations! It's a language which you'll find people "speak" in every country. If you reach a certain level you find a very rich world! Art, sport, logic, psychology, a battlefield, imagination, creativity not only in practical games but don't forget either how amazing a feeling it is to compose a study, for example (unfortunately that's not appreciated these days but it's a fantastic part of chess!). - Judit Polgar

For those of you, who are not "in the Know:" Judit Polgar is probably the strongest female chess player of all time. She achieved her Grandmaster title at the age of 15, which I should add; is a man's GM title. The reason I state this is, women have their own GM title's.

When she states: "Chess is for all people despite all the differences" she's speaking from experience. She has met the challenge and has succeeded!

I have a challenge for the reader today. A chess puzzle in which white must checkmate the black King in two moves. If you think you know it, check out the answer on the following page.

Anyone who might be interested in learning how to play chess, or already knows how and wants to pick it back up, can call Al French at 603/915-0134 or simply come to the Family Resource Center at 123 Main Street in Gorham on Tuesdays between 6 and 9 p.m. to take part in the regular meeting of the Gorham Chess Club.

Join me in upcoming editions of the Gorham Gazette for chess discussions, information and puzzles for you to solve. *Play well; be well!*



## NORTH COUNTRY HIGH SCHOOLS

Valedictorians, salutatorians and outstanding Career and Technical Education students from North Country high schools were recognized at a scholars breakfast on May 24, 2013. The recognition ceremony was sponsored by the North Country School Administrators Association and North Country Education Services. White Mountains Regional High School hosted the event with students from the Mountain View Academy hospitality program providing the catering.



Front row (l-r): Edward Prevost II (Outstanding Student, Mount Washington Valley Career Technical Center), Jenelle Lefebvre (Outstanding Student, Berlin Regional Career and Technical Center), Alison Goupil (Salutatorian, Berlin High School), Sadie Matteson (Salutatorian, Woodsville High School), Aimee Hastings (Valedictorian, Littleton High School), Erika Cass (Salutatorian, Colebrook Academy), Josee Brunault (Valedictorian, Colebrook Academy). Second row: Alexandra Aldrich (Valedictorian, Berlin High School), Nicole Marie Varney (Salutatorian, Pittsburg School), Hannah Benson (Salutatorian, Kennett High School), Helen Jacobs (Valedictorian, White Mountains Regional High School), Kaelin Chancey (Salutatorian, White Mountains Regional High School), Haley Smith (Salutatorian, Littleton High School), Heather Filion (Outstanding Student, Hugh J Gallen Career and Technical Center). Third row: Nara Burgess (Valedictorian, Woodsville High School), John "Nicky" Sullivan (Valedictorian, Kennett High School), Derek Roberts (Salutatorian, Lisbon Regional School), Madeline Hansalik (Valedictorian, Profile High School), Kate McAfee (Salutatorian, Lin-Wood High School), Kathryn McCrohan (Valedictorian, Lin-Wood High School). Back row: Abby Presby (Valedictorian, Lisbon Regional School), Alyssa Carlisle (Salutatorian, Gorham High School), Travis Joseph Judd Chase (Valedictorian, Pittsburg School), Samuel Jenson (Valedictorian, Gorham High School), Joseph Dami (Outstanding Student, Arthur T. Paradise Regional Career & Technical Education), Erica Langkau (Valedictorian, Groveton High School) and Kailene Laundry (Salutatorian, Groveton High School). Absent from photo Isabelle Eyman (Salutatorian, Profile High School).



**TAURUS**  
Financial Group

Linda Sjostrom - Branch Manager\*  
603-752-6445

**NEW LOCATION! 360 Main Street, Gorham**

### Investments & Tax Planning

I am very excited to announce my new business location at 360 Main Street in Gorham. I have served clients in the North Country since 1990 specializing in retirement planning, investments, and tax planning. I look forward to this new venture under the support and direction of SagePoint Financial, Inc. one of the largest networks of independent advisors in the nation.

\*Securities and advisory services offered through SagePoint Financial, Inc., member FINRA/SIPC. Insurance and taxes offered through TAURUS Financial Group which is not affiliated with SagePoint Financial, Inc.

MARY KAY

Get Your Color Fix!

Imagine your world awash with color—

Rich, gorgeous shades that will make you look twice.

I'm talking sheer mineral makeup that glides on and stays on! And fearless looks that are ready to wear anywhere.

Ask me about ideas that will awaken your inner makeup artist!

**As always, consultations are free.**

**First time customers receive 10% off**

Sylvia Saladino  
Independent Beauty Consultant  
[www.marykay.com/ssaladino](http://www.marykay.com/ssaladino)  
603-466-2327

# Glimpses of Gorham's Past: Creating the Center of Town

By Reuben Rajala - Gorham Historical Society



Alpine House (Previously White Mountain Station House)  
Source: Gorham Historical Society

When Gorham was a tiny town in the wilderness, the core of it was originally in what was known as the Upper Village, near the Moose River. This was probably due to there being higher ground better protected from flooding, and being at the fork in the county road to Durand (later Randolph), Jefferson and Lancaster (Coos County seat) and north to Maynesborough (later Berlin).

But the coming of the railroad from Portland, initially known as the Atlantic and St. Lawrence (later it became the Grand Trunk), shifted the center of town to where it is today. Excerpts from the 1888 Ferguson "History of Coos County" give us some details:

*At that time woodchucks were more abundant than human beings, Main Street was the county road from Bethel to Lancaster, and, fortunately for the beauty of the town, was kept up as a wide street. A wide and comparatively level spot was all that could induce the founders of the village to locate it where they did.*

*In 1850 the railroad was built to Gorham and trains commenced to run regularly July 4, 1851. In 1852 trains commenced running from Gorham to Northumberland, and to Island Pond in 1853, where this road connected in July with the St. Lawrence & Atlantic. Capt. Warren Noyes had the honor of running the first engine over the boundary line. The cars ran over the road once a day during the first year. As soon as they ran from Montreal to Portland, long trains were numerous, and have been increasing in number till now the engine whistle is heard at almost any hour of the day and night.*

*The next question of importance arose: Where shall some central point be selected for repair shops. It was finally decided in favor of Gorham. The company wisely bought several acres, including the common and the land where the shops are now located. In 1850 a wooden engine-house and turntable were built. In the fall of 1852 the first shop was built. Only light repairs were made; all heavy repairs were done in Portland. In 1855 the engine-house and shops were burned, and the same year rebuilt of brick. The engine-house was capable of holding twelve engines, besides the turn-table. The shop was 150 feet by 30, with an additional blacksmith and carpenter shop. Additional machinery and buildings have been added from year to year, until over fifty engines can be kept in repair, besides the running repairs on the cars. All parts of a machine are manufactured and tempered here; while the tenders are made in the shops.*

*In April, 1879, the great fire consumed the coal shed, 250 feet in length, store-room and offices 100 feet long, and part of the freight house. A new store-room and offices, 100 feet by 28, heated by steam, were at once built on the same spot. The freight-house is 120 feet by 50. The station is about 80 feet by 25. There are now two coal sheds, each 500 feet by 30 on the south side of the track, and so elevated that coal is dumped into the tender. There are connected with the shops the machine department, blacksmith, "setting-up" or fitting department, boiler, brass foundry, tin shop, and carpenter department. One hundred and fifty men connected with the running of the road and repair shops reside in Gorham. Two-thirds of these have families, and one-half own homes of their own.*

A group dedicated to White Mountain history has obtained some Sanborn Insurance maps of Gorham, which clearly show the scale of the railroad complex and much of the town in 1902: [http://whitemountainhistory.org/Fire\\_Insurance\\_Maps.html](http://whitemountainhistory.org/Fire_Insurance_Maps.html)

Readers should keep in mind that the 1850 census tallied only 221 inhabitants of Gorham.

But this rapidly changed as development of all types occurred. By 1860 Gorham had grown to 905, was continuing to expand and it was host to thousands of visitors, most of whom arrived by train. Dr. True wrote:

*"Gorham has been the center of summer travel on the east side of the White Mountains since the opening of the G. T. R. in 1851. Large and commodious houses have been built for the accommodation of summer visitors. The pure water and clear and bracing mountain air are great recommendations in its favor. One feels none of the chilling winds of the seaside that go through and through a man even with an overcoat on. Here, on the contrary, he feels a peculiar exhilaration of spirits not found in the cities."*

## Answer to chess puzzle:

1. Nd6 Check Ke7 2.Nd5 Checkmate!-

## The Backyard Gardener

By Will O'Brien



Will O'Brien

### Questions of the Month:

The birth of Spring is an exciting season for everyone especially gardeners who are eagerly anticipating the planting season. Some gardeners are so eager to get started that they begin to plant in the middle of May! I always recommend planting after the last full moon at the end of May unless you are planting peas or onions. Waiting for the soil to warm up and planting in the first week of June has been very successful from my experience.

I often receive the most calls this time of year more than any other time. Most questions are concerning flower garden designs, soil quality for vegetable gardens and basic spring flower identification. If I cannot answer your questions, I'll find that answer for you. Thank you for all of your questions and support. I really enjoy hearing from you and your gardening stories!

### Last year I've had something on my petunia leaves that looks like mold dust. How can I prevent this from happening again this year?

It appears that you have Powdery Mildew. This is a fungal disease that shows up as a grayish white powdery coating on the leaves of plants such as petunias, that often kills the plant if not properly treated. I know of a few people who hate petunias because they found this mold very intimidating and had to deal with this fungus by throwing away their plants. Powdery Mildew is caused by damp conditions, over waterings or getting water on the leaves of the plant that sits on the leaves over night. Poor air circulations and damp outdoor conditions is the major culprit to Powdery Mildew. I have learned that this fungus disease is very common when petunias are placed or grown in the shade near evergreens. Try irrigating your petunias in the morning with a long spout watering can, not a watering hose! Water only the soil not the leaves! And for an even better solution is to purchase a planter that allows you to water from the bottom. If this does not appear to work use a fungicide with sulfur and bicarbonate.

### I would like to go organic! Where can I purchase the best quality organic seeds?

There are many organic seed company's out there. My two favorites are High Mowing Seeds and Seed Savers Exchange. The High Mowing Seeds store is located in Wolcott Vermont and it's a must see! Instead of shopping through a catalog you can see exactly what you're getting with no shipping cost.

Seed Savers Exchange is located in Decorah, Iowa. They have an interesting list of exotic heirlooms and also have open pollinated seeds as well.

### How do I get rid of slugs?

In my previous columns I've addressed the slug issue, however not everyone has the opportunity to read every article, and since then I've tried many different methods to discourage our sluggy enemies from eating my plants. The three most efficient methods I found are:

- 1) Sprinkle a dash of Epsom Salt around your plants with a little sand. Slugs will curl up instantly if the salt touches them. Also they hate sand to touch their body because it sticks to them.
- 2) A circle of wood ashes around your plant. Slugs don't like the feeling of wood ashes on their bellies
- 3) 1 part ammonia to 6 parts water. Spray this solution around your plant and lightly on the lower stems.

### What are the purple short stocky flowers that I see all over Gorham this time of year?

They are called Hyacinths, Hyacinthus. They're a spring flower that comes in an array of colors purple being the most common. The flower has many tightly compacted clusters of small bell shaped flowers. The Hyacinths are commonly known for their strong sweet fragrant from yards away. They have a bulb that is easy to force blooms for an indoor dish garden.

### I just adore the Azaleas in front of McDonald in Gorham. Are Azaleas easy to grow and where can I purchase them?

Azaleas are very easy to grow and do not require much pruning or fertilizing. They easily can be propagated by stem in damp sandy soil. The Azaleas shrubs that you see in front of McDonald have been tightly pruned into hedges. I prefer more of the loose look that is low maintenance. Azaleas have been around for hundreds of years with human manipulation and over 10,000 different cultivators. Many people will confuse the Azaleas with the Rhododendron. The Azaleas have a smaller leaf and the larger leaf that grows better in the shade and warmer climates is the Rhododendron. Azaleas are very slow growing plants that are native to North America. They do best in well drained acidic soil 4.5-6.0 pH.

For additional information please call Will O'Brien at 603/723-7672.

# DYNASTY BUFFET

## GORHAM

**AUTHENTIC CHINESE CUISINE.**

Come try our new Chef's Dishes which include Apple Chicken, Stuffed Shrimp, Habachi Chicken, Beef Pie and More.

**"REASONABLY PRICED, AS ALWAYS"**

**All Day! Eat-In or Take-Out!**

**(Our Full Expanded Menu Always Available)**

Full  
Liquor  
License

We Do  
Catering

Happy 4th of July!  
Open for Lunch & Dinner

Become One of Our  
Frequent Diners - Ask  
For Your Card Next  
Time You're In.

Buy 10 Lunches and Get  
One Free - Buy 10  
Dinners and Get One  
Free (Dine-In Only)

All day dinner  
From 11:00am to 10:00 pm  
\$9.95 for adults.  
\$5.45 for kids from 4-10 years old.

FATHER'S  
DAY  
SPECIAL

Holiday Dinner  
Specials Served  
All Day Long

Open Monday - Thursday 11:00 a.m. until 9:00 p.m. (Friday & Saturday until 10:00 p.m.)  
Open Sundays from 11:30 a.m. until 9:00 p.m. for Additional Special Buffet Selections  
310 Main Street, Gorham tel. 603/466-9888  
Gift Certificates Available

10% OFF FOR SENIOR CITIZENS 60 YEARS AND OVER - JUST ASK!!

# Words of Wellness

## A Balanced Diet

Cut back on calories... eat more carbohydrates... cut back on fat...eat more protein. It's no wonder people have such a hard time losing weight! Every week someone has a new book or infomercial claiming to know the secret to weight loss. With claims of people losing 50 pounds in mere weeks and turning into world class athletes, it's easy to see how people get drawn into believing these claims. Whatever happened to the basic approach of eating a balanced diet and regular exercise?

In order for a weight-loss program to be successful, a combination of carbohydrates, fat, and fiber needs to be consumed. Your body uses calories to perform everything from basic bodily functions and talking on the telephone, to taking a walk around the block. Everything we do relies on the energy that comes in the form of calories. The foods we eat and the beverages we drink all become the fuel that runs our bodies.

Carbohydrates are the body's main source of energy. They come in two forms, simple and complex. Simple carbohydrates are digested quickly and usually contain added sugars and have few vitamins and minerals. Examples of simple carbohydrates include soda, white bread and pastas, candy, and pastries. Complex carbohydrates take longer to digest and are usually packed with fiber, vitamins, and minerals. Examples of complex carbohydrates include vegetables, fruits, whole grains, oatmeal, and beans.

Fats play an important role in our health. We all need fat! Fat helps with nutrient absorption, nerve transmission, hormone production, and much more. Fat has 9 calories per gram, while carbohydrates and protein only have 4 calories per gram. It's not fat that makes us fat, it's when we consume more calories than what we burn.

Fiber is found in plant-based foods, such as beans, whole grains, vegetables, and fruit. These foods are your complex carbohydrates. Fiber foods can help lower blood cholesterol and blood sugar levels. They also promote the movement of material through your digestive system and increases stool bulk. It also helps to control the pH balance of the intestines. When increasing fiber drink extra water to prevent bloating and constipation.

Have you or someone you know cut calories way down, lost lots of weight but then gained it all back and then some when they started to eat normal again? I call it yoyo dieting; most likely they lost weight in the form of muscle and water. But one thing to remember; muscle is active, fat is not. You just set yourself up for a sluggish metabolism. There are no short cuts. A balanced approach of good nutrition and exercise is the winning combination for a healthy you! For more information on health and nutrition feel free to e-mail or call me at [rlkc20@yahoo.com](mailto:rlkc20@yahoo.com) or 603-466-5422. Lise King AFAA Personal Trainer, Royalty Athletic Club 138 Main St. Gorham N.H.



## GORHAM PUBLIC LIBRARY

35 Railroad St., Gorham, NH 03581 603/466-2525  
[gorhampubliclibrary@ne.rr.com](mailto:gorhampubliclibrary@ne.rr.com)

Monday – Friday: 10am – 6pm Saturdays: 10am - Noon

## Upcoming Special Events At the Gorham Public Library

All of the following events are offered free to the public, provided by a generous grant of the New Hampshire Humanities Council and jointly sponsored by the Gorham Senior & Adult Program and the Gorham Public Library. Please call 466-2525 for more information. Join us!

### “Darby Field and the ‘First’ Ascent of Mt. Washington”

**Wed., June 19, 7PM Presented by Allen Koop, Prof., Dartmouth College**

For more than 200 years historians believed that Darby Field made the first climb up Mt. Washington in 1642. However, in the last several decades, questions have emerged about his use of Native American guides, about the likelihood of prior ascents by Native Americans, about the route Field may have followed on the mountain, and about whether Field actually made the ascent as claimed. Allen, who returns to Gorham after last year's much-acclaimed program on the P.O.W. camp in Stark, examines how historians reconstruct the “truth” when given scant, vague, and even contradictory evidence.

This event is provided by a generous grant of the New Hampshire Humanities Council and jointly sponsored by the Gorham Senior & Adult Program and the Gorham Public Library.

### “Moved and Seconded: Town Meeting in New Hampshire”

**Tues., July 9, 7PM Presented by Rebecca Rule, author and humorist**

We welcome back Rebecca who, drawing on her book, “Moved and Seconded: Town Meeting in New Hampshire, the Present, the Past, and the Future,” will regale us with stories of the rituals, traditions, and history of town meeting. She'll include the perennial characters, literature, humor and wisdom of this New England institution. Who knows? Maybe we have a couple of stories to share with Rebecca!

This event is provided by a generous grant of the New Hampshire Humanities Council and jointly sponsored by the Gorham Senior & Adult Program and the Gorham Public Library.

### “Hometown Diplomats Program: An Evening with Wade Martin”

**Tues., July 23, 7PM Presented by Wade Martin**

Wade C. Martin assumed the duties of Director of Governance, Resources, and Performance (GRP) on September 1st, 2012. As the Director of GRP, he is responsible for overseeing the Department's IT governance, performance, processes, sourcing management, personnel recruitment, and workforce planning. Prior to coming to Washington, he served in Libreville, Gabon; Vienna, Austria; Tallinn, Estonia; and Jakarta, Indonesia. During his career with the Department of State, which began in 1998, Mr. Martin has received numerous Meritorious and Superior Honor awards including the prestigious Thomas Morrison Information Management Award for outstanding and unique contributions in the information management field.

Mr. Martin is a graduate of the Marine Corps University's War College and holds a Master of Strategic Studies degree. He also graduated from Keene State College with a Bachelor of Science degree in Industrial Technology and Safety and holds an Associate in Applied Science degree from New Hampshire Community Technical College and is certified as a Project Management Professional (PMP).

Mr. Martin graduated from Gorham High School, Gorham, New Hampshire, in 1988 and served in the United State Marine Corps from 1988-1993.

This event is provided by the Hometown Diplomats Program. The mission of this program is to put a hometown face on foreign policy. Employees volunteer their time during a scheduled trip to their hometown to speak with local organizations, schools, government officials, and to participate in media interviews. This program has been widely received across the country and we are pleased to offer it here.

## Gorham Public Library Staff Picks

*The following are some thoughts on books by your local library staff—enjoy!*

**Mission to Paris by Alan Furst.** (available in regular print at the Library and also at NH Downloadable Books—Kindle) American movie star Frederic Stahl wants to make his movie in Paris, then return to his Hollywood home. It seemed a very simple plan at the time, but the year is 1939, and Europe is on the brink of war. Because of his Austrian origin, Stahl soon finds himself a person of interest by those connected to Hitler's regime. Stahl reluctantly realizes that staying uninvolved in these politically charged times is impossible. This historical spy thriller is a great read!

**The Stranger You Seek by Amanda Kyle Williams.** (available at NH Downloadable Books – Kindle) Ex-FBI behavioral analyst and recovering alcoholic Keye Street is a private detective, a process server, and a bail recovery agent. She's had some interesting and some dangerous cases, but nothing like the one she is on now, aiding in the investigation of a serial killer. Written in the first-person, readers see everything through Keye Street's eyes. Her quirky personality and her tenacious spirit provide an entertaining and suspenseful story that will keep readers guessing right up until the very last page.

**The Hit by David Baldacci.** Once again Baldacci's character, Will Robbie, is hired for a special assignment: fellow government assassin Jessica Reel has gone rogue, and the agency wants her, dead or alive. Of course, not all is what it appears in this fast-paced thriller. Baldacci fans will enjoy this one!

**And When She Was Good by Laura Lippman.** Heloise Lewis (a.k.a. Helen Lewis) is a successful business woman with a hidden past. This past has created her but also threatens to destroy her and what she holds dear. Lippman's character has many strengths that are obvious to us as readers, but Heloise has to find these strengths within herself before she can see her future.

## I'm Glad You Asked



When it comes to hair care, everyone has an opinion: Do this, don't do that, try this, steer clear of that. At a certain point, one can't help but ask, *What Actually Works?*

**I'm glad you asked.....**

Still brushing your hair 100 times every night? It's time for a hair



**Susan Griffin**

care update. Let's start with the basics.

### SQUEEZE-DRY YOUR HAIR

Prevent frizz by using a paper towel to gently wring water from your strands post-shower. The paper won't create as much friction as a towel, so your hair ends up less frizzy. It always absorbs more water than a cloth towel and really speeds up your drying time.

### SLIP-PROOF YOUR UPDO

Spray dry shampoo on a bobby pin before sliding it into an updo. The spray's powdery texture gives the pin extra grip, which keeps it from sliding out.

### TEND TO YOUR SCALP, NOT JUST YOUR STRANDS

If your hair is misbehaving, maybe the problem is product buildup on your scalp—something a clarifying shampoo can't sufficiently cleanse on its own. The result is clogged hair follicles, weakened strands and possibly slowed hair growth. To get rid of that grime, try Sea Breeze Astringent (\$5 drugstores). Apply to your scalp once a week with a cotton ball, then shampoo as usual.

### WASH BEFORE YOU COLOR

It's a myth that unwashed hair takes dye better than squeaky-clean strands. In fact, your hairstylist needs to see your actual color in order to determine the most flattering hue for you (and product buildup can make your mane look darker). So before your next appointment, suds up.

### TURN UP THE HEAT ON VOLUMIZING STYLERS

Many volume-enhancing products are heat activated. So combing or scrunching them in, then letting your hair air-dry will not make the most of their lifting effects. A better bet (even if you don't blow dry your whole head) is to aim warm air at your roots, activating

the stylers and giving your hair the oomph you desire.

### FLATTEN FLYAWAYS FAST

Stylists have a few tricks to flatten stubborn flyaways. Here are two of my favorites: Pat them down with a fabric softener sheet and/or apply lotion to your hands, then, while your palms are tacky, smooth the strands.

I hope these latest and greatest tress-transforming tricks add to your hair care arsenal.

**Until Next Time.....**

Susan Griffin, Hairstylist and Salon 64 Business, Owner  
64 Main St., Gorham; (603) 466-9964

# Animal Stories

## Wildlife Encounters: Black Bears

By Reuben Rajala

Who hasn't had encounters with black bears? Native to North America, they are the most common bear in the world. An estimated 5000 bears can be found in NH. They have a long history. The Abenaki called the black bear "awasos" and considered them as brothers.

Weight can range from 150-600 lbs. and their lifespan is 18-20 years. Bears are strong swimmers and tree climbers. They have good eyesight with an ability to see colors. Supposedly their keen smell is 7 times stronger than that of a bloodhound, which helps them to locate food and other bears.

Since bears den for the winter, when food is scarce, most interactions with people are typically from the Spring on, as the bears begin to search for food. They usually den in October or November, after gaining as much weight as they can. Two to three cubs are common, weighing only 8 oz. are usually born in January or February. Their diet generally consists of vegetation, insects, ants, fruit, berries, nuts, bees, honey and carrion.

Unsecured dumpsters and trash cans are a human problem. This Canadian group has excellent advice about being a "bear smart" community: <http://www.bearsmart.com/about-us>

Years ago we had our first experience with had a trash problem. At 3 AM, we heard what sounded like our Royalex canoe being dragged down the driveway. I grabbed a flashlight and saw a large black bear dragging the trash can down the street.

We watched the bear and then he took a trash bag across the street and sat down, with his back to us. After making a mess, he walked into the bushes by the river. I tossed a rock and back he came. At that point, we conceded the trash bag and went back to bed.

An unexpected bonus the next morning were perfect front and rear bear paw prints in some new loam. My wife captured them with Plaster of Paris. The bear paw casts, with claws and other details, were popular during Show and Tell when our kids were in elementary school.

Hikers and campers in the White Mountains sometimes run into bears. Years ago, while managing the AMC Trails Program, we had problem bears around Ethan Pond Campsite. They routinely stopped by, on their way to a State Park dump in Crawford Notch. Some hikers, upon seeing a bear approach them on the AT, panicked, tossed their packs and ran back to the campsite. Needless to say, they were inadvertently teaching the bear some bad habits. Normally, standing tall, yelling, banging pots, whistling and tossing some rocks will scare them away. Not long after, a bear scared our campsite caretaker, reaching up under the canvas wall tent in the middle of the night. With NH Fish and Game help, we set up a battery-powered electric fence around her tent platform. By setting the wire at a low height, a shock on the vulnerable nose finally persuaded the bear to stay away.

Bears can move fast, up to 30 MPH. One day at Gateway Motors, on Rt. 2, I looked out into the Malispini's front yard and saw what I thought was a bear statue. As I asked Steve about his new lawn ornament it moved! It was a black bear, intently listening for traffic, swinging its head from left to right. After some vehicles passed by, it looked both ways and ran across the road.

NH Fish and Game recommends that everyone take feeders down by April 1 for good reason. We kept them out longer this year for some turkeys and a bear did a number on them. Now I leave a few feeders out only during the day.

Bobcats are more of a threat to our cat Hobbes. Next month I'll share with you some experiences with these beautiful animals that appear to be more common in recent years.

## CURRENT THREATS TO THE SURVIVAL OF WOLVES IN NORTH AMERICA

By Dr. Monique Kramer

The Gray wolf reintroduction project in North America has successfully returned these predators to parts of their former range in. Since 2003, there have been and continue to be many lawsuits filed against the U.S. Fish and Wildlife Service due to de-listing the gray wolf from the endangered species list in parts of the U.S. This has resulted in a change of status of these animals multiple times throughout the years. The current threats to wolf populations are habitat loss and fragmentation, lack of genetic diversity and humans. Despite these threats, the Gray wolf is no longer threatened at a global level (IUCN RED BOOK); however, the same is not true for the sub-species of the Red and Mexican Wolf, which remain among the most endangered animals in the world.



The largest threat to wolf survival is the action of humans both directly and indirectly due to impacts on the ecosystem. Recent statistics from CITES indicate that 6,000-7,000 wolf skins are internationally traded each year, with Canada, the former Soviet Union, Mongolia and China being the largest exporters, and the United States and Great Britain being the largest importers. Wolves are legally hunted in parts of the Great lakes and Northwest United States and Canada resulting in hundreds of wolf deaths. Diseases and parasites do not currently pose a major threat to the survival of the majority of populations of Gray wolves.

Alaska is the only U.S. state that allows aerial hunting of wolves by private citizens, a cruel practice which includes chasing them to the point of exhaustion before killing them. This is done by exploiting a loophole in the Airborne Hunting Act of 1971 which allowed airborne hunting only for defense of humans, livestock and wildlife. As a result, over 1,000 wolves have been shot with an estimated 15% of its wolf populations being killed annually. This is done under the guise of protecting large game populations for hunting, though there is no scientific evidence that the game species were at risk. In 2009, legislation to end this barbaric practice was introduced in Congress but was not passed.

The main threat to the survival of the Arctic wolf is industrial development due to mines, roads and pipelines which are fragmenting their habitat and affecting their natural food supply. Additionally, extreme variations in temperature due to global warming have reduced the populations of their natural prey species (musk ox and arctic hares).

The small populations of Red wolves and Mexican wolves place them at great risk due to lack of genetic diversity. Small populations are also threatened by catastrophic events such as disease outbreak or fire. The two main intertwined threats to the survival of Red wolves are interbreeding with coyotes and lack of sufficient habitat. In order for red wolves to recover, additional suitable habitat must be identified. Despite the fact that less than 1% of livestock deaths can be attributed to Mexican Wolves and that there has never been an attack on a human being by one, the main cause of their death is poaching due to ignorance, fear and misconceptions about these perceived threats. The scientific soundness of the Mexican Wolf recovery plan is debatable.

Loki Clan Wolf refuge, vigorously supports the continued conservation of these animals, recognizes their importance in a healthy ecosystem and is opposed to their destruction and exploitation. In our next article we will explore the controversial subject of wolves and wolf hybrids as pets.

## Gazette Cooking Corner

### MEXICAN LASAGNA RECIPE

1 lb. lean ground beef	2 1/2 cups salsa
1 can (16 oz.) refried beans	2 cups (16 oz.) sour cream
2 tsp. dried oregano	3/4 cup finely sliced green onions
1 tsp. cumin	1 can (2.2 oz.) sliced black olives, drained
3/4 tsp. garlic powder	3 cups (12 oz.) shredded Monterey Jack cheese
12 uncooked lasagna noodles	
2 1/2 cups water	

Combine beef, beans, oregano, cumin and garlic powder. Mix well. Place four of the uncooked lasagna noodles in the bottom of a 13" x 9" baking pan. Spread half the beef mixture over the noodles and top with one cup of the cheese. Add four more noodles, the remaining beef mixture and one more cup of cheese. Top with the four remaining noodles. Combine water and salsa. Pour over all. Cover tightly with foil; bake at 350 degrees for 1 1/2 hours or until noodles are tender. Spread sour cream over cooked casserole; top with onions, olives and the remaining cup of cheese. Bake, uncovered until cheese is melted.

Place this along with the Mexican Lasagne recipe in the Cooking Corner area. From the kitchens of Dan Vashaw

### PUMPKIN COOKIES

1 can Pumpkin	2 tsp Cinnamon
2 Eggs, beaten	2 tsp Baking Soda (dissolved in 2 tblsp milk)
1 cup Salad Oil	4 cups Flour
2 cups Sugar	2 tsp Vanilla
4 tsp Baking Powder	
1-1/2 tsp Salt	

Mix all ingredients together, well, after which you may fold in Chocolate Chips and/or Raisins and/or Nuts (Optional) Drop, by teaspoon full, on ungreased cookie sheet. Bake at 350 degrees for 15-18 minutes.

From the Kitchens of Helen Marcou



### GORHAM HARDWARE AND SPORT CENTER

96 Main Street Gorham, NH  
(603) 466-2312



\*\*HIKING



\*\*CAMPING



\*\*TACKLE

- \* Merrell Boots & Sandals \* New Hampshire Fishing Licenses
- \* Maps & Guide Books \* White Mountain Parking Passes
- \*\* FLY SHOP (Worms & Crawlers)



RESUPPLY/Fuel By The Ounce

OPEN 7 DAYS A WEEK (Sundays 8:00a.m. 'till 1:00p.m.)  
Visit us At [www.gorhamhardware.com](http://www.gorhamhardware.com) and Find us on Facebook

## GORHAM GAZETTE

Published by Village Publications  
P.O. Box 123, Gorham, NH 03581, 603/466-1037  
e-mail: [contact@ourvillagechicago.com](mailto:contact@ourvillagechicago.com)

Copyright ©2013 Gorham Gazette. All rights reserved as to entire content. All articles, letters, pictures sent to Village Publications are sent at own risk.

# O.C NAILS

COMPLETE NAIL CARE FOR LADIES AND GENTLEMEN

GIFT CERTIFICATES AVAILABLE



**HOURS**  
MON-SAT: 9AM-7PM  
SUN: (SUMMER ONLY) 10AM-5PM

299 MAIN ST.  
GORHAM, NH 03581  
(603) 466-2688



## ABSTRACT LANDSCAPING & PROPERTY MAINTENANCE

Serving NH and MA

Contact Us For A FREE Estimate On Services Including:

- Mulching:Loam:Crushed Stone Walkways & Driveways:Terrace & Japanese Gardens
- Construction Clean-Ups:Brush & Tree Removal:Retaining Walls
- Cleaning & Maintenance For Home Or Office
- Complete Lawn Care: Design & Construction of Porches & Decks:
- Brick & Stone Laying For Patios: Home Remodeling Services: Carpentry:
- Seasoned Firewood Delivered & Stacked



Call Us For More Information And Ask For Mick at 978-774-7453 or 603-479-5024 or email: josephbolazonis@gmail.com

Visit Us Online For A Photo Gallery Of Projects and A List Of Our Complete Services at [www.abstractlandscapingandpropertymaintenance.com](http://www.abstractlandscapingandpropertymaintenance.com)

license # 671197/Insured

## BUYING OR SELLING?

Go With A Name You Know!



**WAYNE MICUCCI**

*Honest and Reliable*

Call 603/723-7015 or e-mail [wmicucci@gmail.com](mailto:wmicucci@gmail.com)



*I Can Help You With Any Listing*

RE/MAX NORTHERN EDGE REALTY - 232 GLEN AVENUE, BERLIN, NH 603/752-0003

Happy Father's Day & 4th of July To All Of Our Friends And Neighbors



# YOKOHAMA

FAMILY RESTAURANT

Oriental and American Food  
Seafood

288 Main St  
Gorham, NH 03581-1598  
(603) 466-2501

Restaurant Liquor License



Open 7 Days a Week for Lunch and Dinner

Enjoy Our Award Winning Pizza Regular or Thin Crust with our Daily Made Fresh Dough Choose one of our Specialties or Design Your Own

Visit our website at [www.mrpizzanh.com](http://www.mrpizzanh.com) to see our upcoming daily lunch and dinner specials!



We will be serving specials fit for a KING!

Tender Prime Rib, Turkey Dinner with All the Fixings, Steak & Seafood and BBQ

Ribs to name a few!

Happy Father's Day from the Mr. Pizza family!

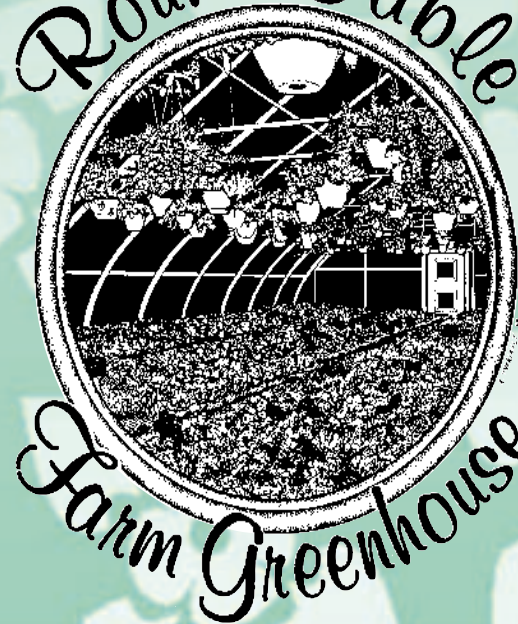


2 Delivery Vehicles running daily from 11am-10:30pm. Until 11:30pm Fri. and Sat.

MAKE MEAL TIME, FAMILY TIME, EVERY DAY OF THE YEAR

160 Main Street, Gorham, NH  
603/466-5573 [www.mrpizzanh.com](http://www.mrpizzanh.com)

# Round Table



# Farm Greenhouse

Round Table Farm Road, Milan, NH • 449-2297  
9/10 mile North of Berlin Airport

COME IN AND VISIT OUR BREAD SHOP  
MANY HOMEMADE VARIETIES TO CHOOSE FROM  
REQUESTS TAKEN FOR SOME OF YOUR FAVORITES

Dawn & Ernie, Proprietors  
Open Monday-Saturday 9-7  
Sunday 9-5