



Something to Crow About RICHMOND ROOSTER

January 2021

CHANGES IN THE ROOSTER

John Boccalini

Co-editors Jeani Eismont and John Boccalini have informed the Board of Directors of *The Richmond Rooster* that they are leaving their positions as co-editors, as well as John's position as publisher, and Jeani's positions as designer and production. They will stay on the board and help to find replacements for their duties.

The Rooster will maintain its online presence with its website and Facebook pages and will still send forwarded reminders, town events, library, and town news as it has done for those who have requested them through email service.

The sad news is that after our February issue, we will no longer publish a paper copy or online copy newsletter unless we find replacements for the necessary positions.

For 30 years *The Rooster* has been a labor of love for us and for all who have helped, from past to present staff, sponsoring advertisers, contributors, writers, and proof readers. It has been an effort to keep the town aware of what's happening, what has happened, stories of all sorts and subjects, birthdays, deaths, calendars, phone directories, and so many other things.

Hopefully some of you will come forward and keep the monthly *Rooster* going. We will be continuing to receive your submissions for our January and February 2021 issues. Hopefully we will get the needed replacements to keep *The Rooster* going.

IN THE BEGINNING

Marie Knowlton

February 10, 1991, 11pm. (Marie Knowlton, notes)

I usually get all of my ingenious ideas in the middle of the night. Normally, the middle of Sunday night, the night I want to get to sleep early so I can wake up feeling great on Monday morning.

Tonight is my Richmond newsletter idea. Though I'm sure it isn't an original idea, I feel I can take it from idea to publication. It is not difficult to do a newsletter. I did many for the Van Club. Maplewood has a monthly



The original Rooster staff

Front: Arlene Jarvis, Kathy McWhirk Center: Marie Knowlton
Back: John Boccalini, Terri O'Rourke, Rose Kochman

monthly newsletter that is simple and regular.

I will set some goals and see how they get accomplished 1. Put up posters. 2. Set up a meeting. 3. Talk it over with a group. 4. Set some topics. 5. Arrange for contributors editorially speaking 6. Find advertisers. 7. Figure out distribution.

May 9, 1991 (Marie Knowlton notes)

Thank you all for coming to the initial meeting of the newsletter group. The meeting was extremely productive and I feel everyone contributed to the success of what will soon be a terrific publication.

First point of business was to determine a name. The former names being Richmond Town Crier and Richmond Community News. Two names were offered The Richmond Rider and the Richmond Rooster. The agreed upon name *THE RICHMOND ROOSTER*.

The Newsletter will be published ideally on a monthly basis with the first publication date between June 8 -30. This will be a non profit venture. All proceeds will be put back into the publication. This will be a free publication which we would like to mail to all Richmond families. Alternative distribution will be to leave copies at the store, library, and town hall. All editorial contributions will be accepted, the newsletter will be non-biased with all opinions welcome. We definitely want to allow for creativity and self-expression

among all Richmond residents and friends.

Posters will be created to recruit additional volunteers. Marie and John will work to find the most sensible way to put the entire publication on the computer.

December 1, 2020

The results of those efforts from 1991 find us 30 years later, 30 years older, and no longer residents of Richmond. Over the years hundreds of volunteers have come forward and carried *The Rooster* through easy and tough times. The total number of folks involved in the publication is extensive and each volunteer can take credit for the 30-year success of this small private publication. It is yours. We are simply stewards who stayed on to celebrate each birthday and each year as it continued to grow.

Potential Obituary, if no one steps up!

The Richmond Rooster 30, lost its life following the Feb 2021 issue after a period of failing renewals. The publication entered the world in June 1991 to John Boccalini of Jaffrey, NH, Marie Knowlton of Timber Pines, FL, and Kathy McWhirk of Richmond NH. Throughout its life, *The Rooster* was administered, caressed, and helped along in its life through an unending host of residents who added thousands of hours to its success. In the beginning articles were hand carried to the store, picked up, typed into a word processor, proofread using red pen and paper, advertisements were scanned. There was no Internet!

I would like to pour out my eternal thanks to John, Terri, Kathy, and Deb who said yes a long time ago and stayed with the paper so many years. Thanks to Jeani and Carol who stepped up and revitalized *The Rooster* into what it is today. Thanks to the reader's advertisers and volunteers, it couldn't happen without you.

THE AGING OF A NEW ENGLAND POND Sandy Pond Part III – The Pond's Life and Death

Shaun Bennett

It's thirty thousand years in the future and as you drive along the Sandy Pond Road in some vehicle we haven't even imagined yet, you wonder why the road has this name, Sandy Pond. There is no lake or pond, just flat ground. What was once Sandy Pond is now real estate, and 99 million gallons of water that were there in 2021

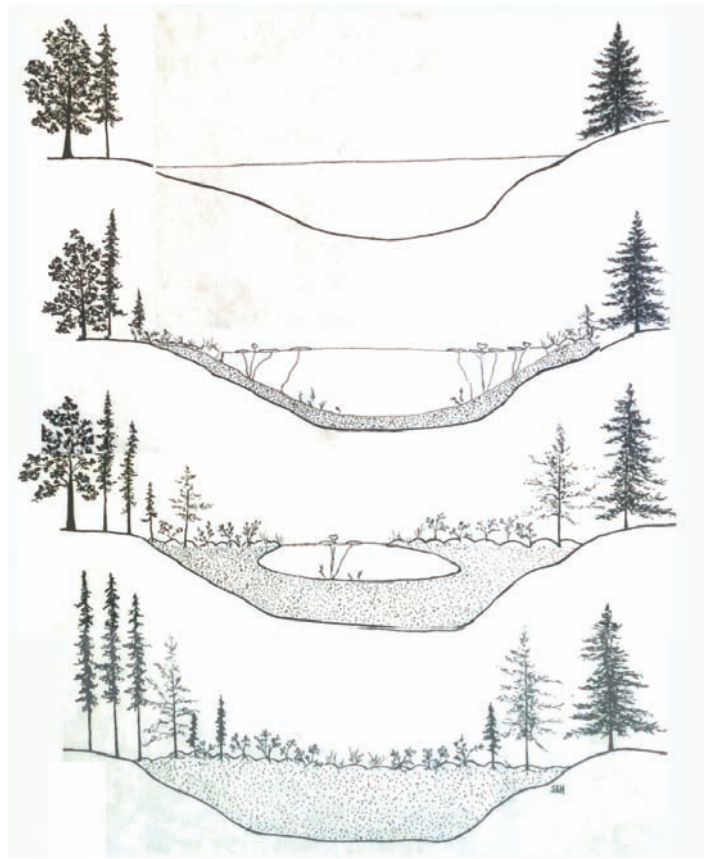


Illustration by Sara E. Bennett

are gone. Could it happen? Yes, it's likely, though I am not taking bets on when.

New England lakes are going through a process of aging that is expected to end with many of them disappearing, replaced with more or less solid ground. The process, called *eutrophication*, takes place at different rates depending on a particular lake's situation. In human terms it is pretty slow, and if you have waterfront property or a lake you like to visit, relax. Keep your boat and renew your fishing license. This is not a signal to put up a for sale sign. We are talking in terms of geological time here.

Consider what Sandy Pond must have been like at its "birth" more than ten thousand years ago. The glaciers had just departed northward leaving Sandy Pond's basin in the granite bedrock scrubbed clean. At this point, the Pond, with few mineral sediments (silt, sand, gravel) accumulated on its bottom, was even deeper than its present 50 feet. Not much lived nearby so the waters that filled it would have been pure and the sediments carried in by flowing water would have been only what was dislodged from the surrounding barren rocks, bits of sand and not much more. It was deep and clear. The summertime development of a warm upper water layer over a cold lower one with mixing in the

fall as described in my previous article (see Part II in the December issue of *The Rooster*) would still have happened, but with no living organisms there at first, there was nothing to deplete the oxygen in either layer. This is a condition that those, who like to deal in five-dollar words, call *oligotrophic*, meaning few nutrients, the aquatic version of a desert.

As time went on (lots of time!), the area surrounding the pond, now less hostile to life thanks to the warming climate and glacial retreat, was colonized by plants and animals from more southern regions. A few microscopic plants and animals (plankton), insects, fish, etc. began to live in the pond and to add organic matter to it as generations of them contributed their bodies and other materials to the sediments. Nutrients (think of them as fertilizers) leached from the things living on the surrounding land (recall the watershed described in Part I November edition of *The Rooster*) and washed into the pond, encouraging the growth of more plants.

Given enough time, steady accumulation of sediments will fill any basin, but in a relatively deep one like Sandy Pond nobody should hold their breath. On the other hand, the aptly named Mud Pond, not far down the Lang Road from Sandy Pond, is much closer to being filled because the glaciers created a much shallower basin for it to start in. If we think of it as “older,” a more advanced example of what will eventually happen in Sandy Pond, we can make some observations:

First, in biological terms Mud Pond is much more productive than Sandy Pond. That is, it supports more plants and animals. In science-speak, Mud Pond is eutrophic, lots of nutrients. Greater biological productivity results in more rapid accumulation of sediments. Mud Pond is filling in its basin quickly compared to Sandy Pond which has not yet reached this phase of the aging process.

Second, Mud Pond not only supports more living things, but also the way they are developing is different. Especially noticeable is the growth of plants around its margin. So many have crowded in from the edge that they have actually woven themselves into a floating mat of plant life that has leaves and stems in the air and roots in the water and pond bottom. If you walk on a mat like this (gingerly, please, the plants are easily killed), you can see that it is floating. It will actually move up and down in waves. Mud Pond is a fine example of what is known as a quaking bog. When I was a kid, less socially and environmentally conscious than



now, a bunch of us were on a bog mat and we grabbed one unfortunate member of our group and all put our weight on him as he stood there. He was actually driven down into the mat. Fortunately for him we stopped when he had sunk to about his knees and he extricated himself, no doubt plotting revenge on the rest of us. It will be a long time before a mat forms at Sandy Pond allowing some future kids to do this to one of their fellows, but that day will come if the glaciers don't return first.

Third, if we could observe Mud Pond over longer periods of time, say decades, we would see the plant mat grow and advance, encroaching further on the area of open water. Eventually all the open water will be covered and with the further passage of time the quaking bog's floating mat of plants can be expected to become solid ground.

At the beginning of this story, I suggested that Sandy Pond would be solid ground in 30,000 years, but I was just trying to say that it will take a long time and I really have no idea how long. Many things we humans do can influence the speed of its aging. For example, in the November's edition of *The Rooster*, I recalled a time when chemical herbicides used on the electrical power line within the watershed appear to have caused accelerated plant growth by increasing the amounts of nutrients flowing into the Pond. Human-caused changes of this sort, called “cultural eutrophication” by the five-

dollar-word crowd (I say pollution) can increase the rate of lake aging by orders of magnitude. Richmond's Lakeside District zoning regulations and the State of New Hampshire's Shoreline Impact Permit process help protect lakes, though unfortunately neither of these could have prevented nutrient or toxic pollution from a more distant location like the power line. If the gas pipeline project ever rises from the crypt it is currently hiding in, stronger measures will be needed to protect Sandy Pond and lakes like it.

The transition from warmer, shallower water to colder, deeper water – a zone that I would call the “thermocline” if I was trying to show off, is pretty abrupt. Back in the 60s, the first time I encountered it I was alone, teaching myself to use SCUBA – no instructor (those were the days!). I was wearing a Speedo and little else (those really were the days!). It was so shocking (the cold water, not the swimsuit) that I was rendered dizzy. Going suddenly and unexpectedly from a relatively bath-like 70-plus degree water to immersion in waters in the 40s got all my attention and not in a good way. My very next act was to go buy a thick wetsuit complete with gloves, booties, and a hood, a purchase that required a trip to Boston back then. It was the end of my Speedo era – to the relief of many no doubt.

The summer, two-layered condition, is called stratification. Fish and Game personnel whose work calls for clear and understandable communication with the public simply say that these are “two-story” lakes. On the other hand, scientists who study these lakes seem to have an affinity for Latin, leading them to call the top layer the *epilimnion* and the lower one the *hypolimnion*, while calling themselves *limnologists*.

Gold stars to readers who have figured out that after the ice goes out in the spring, the surface waters will warm up from around 32 degrees (newly melted ice) passing through the densest temperature (39) on the way to becoming the balmy waters that we love to swim in during summer's heat. At 39 degrees, once again the heaviest water is on the top and the pond mixes another time. Scientists call such ponds and lakes *dimictic*, which is a higher priced way of saying they mix twice a year.

Mixing is great for the plants that live in the upper layers and photosynthesize during the warm months, as well as for the wealth of life that either “grazes” on these plants or eats the things that do. The Pond's bottom is a deep layer of organic material that you could

think of as aquatic compost. Circulating water from that zone to the surface brings up nutrients that are essential to the plants living in the upper waters. More about this in my next article. For now we can acknowledge that it's a great system and the less we interfere with it, the better it works.

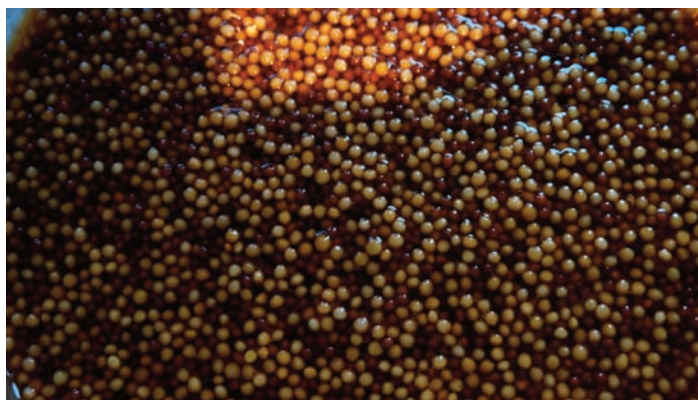
JANUARY FORGING AHEAD, LOOKING BACK

Karen O'Brien

As we head into another new year, we often take time to look ahead to new adventures while remembering the past year's challenges. This past year resulted in many culinary creations for me, as I dealt with crops of cabbage, cucumbers, zucchini, and summer squash, as well as many other vegetables and fruits. Being a good New Englander, I could not let the excess produce go to waste, so I turned to many days of canning, freezing, pickling, and fermenting. I used old recipes and found new ones, delighting in the taste sensations I found. Right now, that is a distant memory, but my cellar is filled with many jars and my freezer is packed, as well. On to a new challenge – making mustards.

It's hard to believe that I had never made mustards from scratch. I knew how – I just never seemed to get around to it. A few years ago, I set some seeds to soak on New Year's eve, planning to bridge the gap between the old year and the new by making my first batch of a full-bodied mustard. One of my favorite stops in France was a visit to the Maille Mustard store. They had many tempting kinds, as well as a jar you could fill with the flavored mustard of your choice and then bring it back to re-fill when it was empty. I knew I had to try making





this condiment for myself, and enjoy some new flavors.

Mustard is very easy to grow. In fact, it is a little too easy. I grew it for the first time about 5 years ago, and it grew rapidly, forming beautiful yellow flowers by June. I had hoped to use some of the greens as a tangy addition to salads, but it grew so quickly I never got to try them. The young leaves are pungent – the older ones way too spicy and not tender enough. Suffice to say, they grew well, and I harvested the seeds at the end of the season. As for getting them out of the seed pods, let's just say they sat in my barn, wrapped in an old fitted sheet, and are still waiting for me to thrash them. Apparently, I did not get all the seeds from the pods either, as the next year I was rewarded with yet another crop, which this time I remembered to harvest some leaves at the right stage for salads. Getting those seeds out of their pods is a lesson in patience – remember the quote about the mustard seed? Paraphrased – *if you have faith as small as a mustard seed, nothing will be impossible for you*. Except getting those tiny seeds out of their thin pods without strewing them all over.

Mustards are in the *Brassica* family, cousin to cabbages, broccolis, kales, and the like. They are an excellent source of selenium, a good source of magnesium, and also contain omega-3 fatty acids. Mustard has been used for thousands of years, and many ancient physi-



cians, including Hippocrates, used them for various ailments. It is believed that the Romans were the first ones to make a paste of the seeds. Today, the mustard seed and oil are used for muscle aches and pain, arthritis, and some respiratory ailments. The seeds must be crushed and mixed with liquid (as with horseradish)

to release the enzyme responsible for the pungency.

To make mustard paste, the seeds must be soaked, usually in vinegar, but sometimes wines, beers, or other liquids can be used. They should soak for at least two days, to absorb the liquid. Once soaked, they are placed in a food processor and ground into a creamy paste. Unfortunately, a blender, does not really do an adequate job, as it crushes the seeds too quickly. You can add herbs, honey, garlic, or other flavorings to your taste after the initial trip through the food processor. *The Mustard Book* by Jan Roberts-Dominguez is a great resource with lots of info on the history of mustard, as well as recipes.

The first mustard recipe I made, I found on-line. It called for stout and cider vinegar as the liquids, and contained tarragon, which was appropriate for a 2014 mustard, since the *artemisia* family, which includes tarragon, was the herb of the year for 2014. I needed to let the mustard set for a couple of weeks, but it tasted fairly good. It was somewhat pungent, since it was made with both yellow and brown seeds. The brown seeds are strong and give the mustard a bolder flavor.

If you don't grow your own mustard, you can easily buy the seeds from several on-line sources: The Spice House, Mountain Rose Herbs, Frontier Herbs, and others. Or try a local Indian or Mediterranean store or even Whole Foods, but buying in bulk gives the best price.

So, I look forward to another year of preserving the flavors of the garden, both herbs, and fruits, and vegetables, and creating more opportunities to have fun in the kitchen. I hope the New Year brings you closer to the Earth and more attuned to its rhythms, and fashioning your own culinary magic!

As it appears that this may be the last, or next to

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last, *Rooster*, I want to thank you all for reading my column for the last two years. Please check out my website and follow my blog, where I will continue to educate, entertain, and enjoy herbs and gardening. www.green-womansgarden.com.

Town Clerk's 2021 Calendar

Annette Tokunaga, Town Clerk

Below are the dates that the office will be closed.

New Year's Day, Fri, Jan 1 (normally closed)

Martin Luther King Jr. Day, Mon, Jan 18

Presidents' Day, Mon, Feb 15

Memorial Day, Mon, May 31

Independence Day (observed), Mon, Jul 5

Labor Day, Mon, Sept 6

Columbus Day, Mon, Oct 11

Veterans' Day, Thu, Nov 11

Thanksgiving Break, Wed/Thu, Nov 24, 25

Christmas Break, Fri/Sat, Dec 24, 25 (normally closed)

Dog Tags Are Available

Annette Tokunaga, Town Clerk

Dog tags for 2021 are now available at the Town Clerk's office. You can license your dog as early as January 4, 2021, the first day that the town clerk's office will be open in 2021.

You can renew your dog license online if you licensed it last year with the Town of Richmond. Go to the Town website, www.richmond.nh.gov, and then go to the Town Clerk's page. You will see a link that will enable you to request the dog license renewal. To locate your dog information, enter "20-" followed by the three-digit number on the metal dog tag that was issued to you in 2020. If you previously provided an email address to the town clerk's, you should receive an email

notification in January reminding you to license your dog.

You may also renew the license for your dog in person or by mail. And if you recently acquired a new dog, you will need to license your dog at the Town Clerk's office. Whether you are renewing your dog license or licensing a dog for the first time, please bring the most current Rabies Vaccination Certificate.

The Town and School Elections

Annette Tokunaga, Town Clerk

Two elections, the Monadnock Regional School District Election and the Town Election, will be held on March 9, 2021. The following officers for the Town of Richmond will be elected at that time:

One Cemetery Trustee, 3-year term.

One Library Trustee, 3-year term.

Two Planning Board members, 3-year term each.

One Selectman, 3-year term.

One Town Clerk, 3-year term.

One Trustee of the Trust Funds, 3-year term.

If you would like to run for any of the above offices, please come to the town clerk's office during the filing period to fill out the Declaration of Candidacy form. The filing period begins January 20, 2021 and ends January 29, 2021 from 3 – 5pm for declarations of candidacy purposes only. You must be a Richmond resident and a registered voter in order to run for a town office. If you are not yet a registered voter, your last opportunity to register in order for you to be able to run for a town office is January 19, 2021 when the Supervisors of the Checklist hold their session.

If it is difficult for you to come to the office to pick

up and/or complete the Declaration of Candidacy form, someone may pick up the form for you. I would also be happy to mail/email it to you. Once you have completed the Declaration of Candidacy form, you may personally bring it back to the town clerk's office, have someone return it for you, or you may mail it. Any filings for candidacy must be done IN PERSON on the last day. Any Declaration of Candidacy forms that are mailed or that are delivered by someone other than the candidate must be received between January 20 and January 28.

Please call 239-6202 or stop by the office if you have any questions.

An Editor's Thank You

John Boccalini



Special thanks to Annette Tokunaga for the many years of her commitment as Town Clerk. She is well respected in the Richmond community for the honesty and integrity she has shown in all her duties as Town Clerk, as well as her personal life. It has been a pleasure

for me to have worked with her for all these years on *The Richmond Rooster*. Bravo!

Happy New Year!

Wendy O'Brien

What do you wish for 2021? Most likely, we have a book that can help you make your dreams come true! Learn a new craft, cook a new type of cuisine, plan the summer's adventures from your armchair, and explore history all from the comfort of home. Below find some book lists to get you started, but don't stop there-you can search our catalog at Library World and find all sorts of new ideas and challenges.

Crafts: Whittling and Wood Carving; Quilling-the Art of Paper Filigree; Making Crafts from Your Kids' Art; Making Books by Hand; The Candlemaker's Companion.

Cookbooks: Ketogenic Cooking; Cooking with Children; New England Yankee Cookbook; Cupcakes, Cookies & Pies, Oh My!

Travel: New Hiking in the Monadnock Region; AMC Quiet Water Canoe Guide; Nature Walks in Southern

New Hampshire; New England Biking.

History: Rape of Europa-Fate of Europe's Treasures in the Third Reich and Second World War; The Private Lives of the Impressionists; Beethoven's Hair; The Orchid Thief-A True Story of Beauty and Obsession; Suden Sea-The Great Hurricane of 1938; The Year 1000.

Kids Craft Kits

Different weekly craft kits will be available for pickup all week on the Library front steps. This month's crafts feature Snow, Martin Luther King Day, Cats, and Groundhog Day.

New Titles

Now That She's Gone, Gregg Olsen
Law of Innocence, Michael Connelly
Anxious People, Fredrik Backman
Marauder, Clive Cussler
Dark Tides, Philippa Gregory
The Henna Artist, Alka Joshi
Daylight, David Baldacci

At this time, we are offering curbside service. Please contact us at library@richmondnh.us or 239-6164 to arrange for your selections and pick-up time.

Richmond Food Pantry

Hugh VanBrocklin

2020 was a year of many challenges. It is with grateful hearts we want to acknowledge the generous support offered to the Pantry from many in our community. The Richmond Food Pantry has been providing support for families in Richmond since it was started by the Richmond Community Church Youth Group in 1988. The pantry shelves are located at the Town Hall, and are available whenever the Town Hall is open. There are no forms to fill out and no eligibility requirements to meet for those who are in need food.

We are fortunate to receive continued support through the Richmond Community Church, as well as private individuals who have provided monetary and food donations. In 2020, we received additional donations through the Scouting for Food Program, the Thrift Shop at St. James Episcopal Church in Keene, and the Women's Christian Temperance Union in Brattleboro, VT. With many thanks, Hugh VanBrocklin

Pisgah – Snow Brook and Orchard Trails

Carol Jameson and Jon Hill

Many of the trails in Pisgah are open for snowmobiles, ATV's, horses and mountain bikes. Others are open for foot traffic only. This walk begins on snowmobile/ATV trails and then crosses onto trails that are not open to motorized traffic. All of the walk is in the eastern part of the park, in the Winchester part of Pisgah Park closest to the Richmond border.

with huge old trees blown down or snapped up high. The sight is magnificent. The state contracted for a salvage operation over the summer, but the wasted trees blown over at the root ball or snapped along their thick trunks are everywhere in evidence. Quite a dramatic start to a lovely hike.

There are two hikes we walked by choosing different loops over the same trails on different days – one is under 3 miles, the other is about 4 ¼ miles. Neither hike



The hike begins in Pisgah Park at the Snow Brook Trailhead, off of Old Chesterfield Road. Drive on Old Chesterfield Road from Winchester into the park, past the park headquarters along Old Chesterfield Road, past Jon Hill Road on the right, over the culvert for Snow Brook, up until the parking area on the right for the Snow Brook Trailhead.

This is the sight of a massive blowdown in the park on May 15, 2020. High winds decimated over 20 acres

has much elevation change and both are very similar – you can simply pick the distance you feel like walking that day.

The Snow Brook trail begins at the Old Chesterfield Road trailhead as a well-marked walk through the blowdown. It skirts the high land on the right and the swamp area to the left. The trail is a wide, level snowmobile trail, easy walking. There are no stone walls or other evidence of early settlement on this part of the



walk. The woods were lovely, full of chickadees and other small birds that hopped from branch to branch ahead of us. The swamp area to the left showed standing water here and there, likely small ponds when the land is not in drought. We came to a well-built bridge after about 15 minutes that crossed over Snow Brook and, at about 10 minutes past the bridge, an intersection with the Snow Brook Trail continuing straight ahead and the Orchard Trail forking to the right.

On our first walk, we turned right onto the Orchard Trail, which is a .6 mile walking trail that leaves the Snow Brook Trail to connect with Jon Hill Road. The Orchard Trail is rougher than the Snow Brook Trail – no motorized traffic is allowed on it – but it is still quite easily walked until we came to a few large blown-down trees that blocked the trail. We were able to skirt the blown down trees without much difficulty and return to the trail afterwards.

There were signs of past habitation on the Orchard Trail soon after leaving the Snow Brook Trail. At first, there were long, well-built stone walls, then, once we were close to Jon Hill Road, we came to stone pastures with lanes connecting them (evident from parallel rows of stone walls) and several cellar holes. We turned right



on Jon Hill Road and the orchard was soon easily seen on the right side of the road. Jon Hill Road used to be paved on the entire stretch from Old Chesterfield Road to Old Spofford Road. Much of the pavement still remains. There are power lines that follow Jon Hill Road from Old Chesterfield Rd to Old Spofford Road to the east. Back in the day, power came out to the far end of Old Spofford Road from Winchester through this indirect route along Jon Hill Road. Jon Hill Road is parkland now, but the cellar holes, stone walls, and orchard trees remain.

Our walk was roughly the shape of a rectangle. The first side of the rectangle was the Snow Brook Trail

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heading east; the second side was the .6 mile transverse Orchard Trail southwards from the Snow Brook Trail to Jon Hill Road. Jon Hill Road took us back west to Old Chesterfield Road where we turned right again, heading north for less than a mile on Old Chesterfield Road to close the rectangle and back to our car at the Snow Brook trailhead. The total distance was a little under 3 miles.

The next time, we walked further on the Snow Brook Trail, past the intersection with the Orchard Trail to continue straight on the Snow Brook Trail until it reached Old Spofford Road. We turned right in the woods just before Old Spofford Road, with the road easily in sight until the woods trail ended at Jon Hill Road. We turned right on Jon Hill Road towards Old Chesterfield Road. This rectangle was a little more than 4 miles in length. We headed back into the woods off of Jon Hill Road at the Orchard Trail terminus, to reconnect with the Snow Brook Trail and backtrack along the Snow Brook Trail to our car at the Old Chesterfield Road trailhead. Maps for these trails are available on the web if you google Pisgah Park NH.

Pisgah Park is a huge area – the largest park in New Hampshire – over 13,000 acres. It was created in the

1970s and '80s when the state bought out the landowners and squatters within the borders to create the park. And yes, the Jon Hill Road in Pisgah Park is named after an ancestor of Richmond's Jon Hill who lived on that road before it became parkland.

Clean Energy

Susan Opal

On 12/9/20, Keene's presentation and the truly enthusiastic vote was another big step toward Keene's 100% Clean Energy future. The speakers all did an excellent job!

I applaud the Clean Energy Groups and the dedication of the entire ECC committee through this past year! What an amazing accomplishment! This energy plan can stand out as a model for other communities and cities nationwide. Please, join the Richmond Clean Energy Committee: email susanopalwyatt@gmail.com. Susan Opal @ 603-239-6639, Cell 603-209-5059.

STUFFED MUSHROOMS

Terri O'Rorke

18 large mushrooms
1 Tbsp. olive oil
1/4 C. minced onion
1 minced garlic clove
1/4 C. finely chopped walnuts
1 shredded wheat biscuit, crushed
1 Tbsp. grated Parmesan cheese
1/2 tsp. various herbs
1/2 tsp. paprika (optional)
freshly ground black pepper to taste


Clean mushrooms with a vegetable brush or wipe with a damp cloth. Remove and finely chop stems. In a non-stick skillet, heat oil over med-hi heat. Cook chopped mushroom stems, onion, garlic, and walnuts until onion is tender, 4-5 minutes. Remove from heat and stir in shredded wheat, cheese, herbs, and pepper. Stuff mushroom caps, packing firmly. Arrange in a shallow baking dish, sprinkle with paprika. Bake in a pre-heated 350 degree oven for 20-25 minutes or until mushrooms are tender. Makes about 6 appetizer servings.

**HAPPY NEW YEAR,
RICHMOND**

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

The RICHMOND ROOSTER

70 Whipple Hill Road, Richmond, NH 03470



Richmond Rooster Staff

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Annette Tokunaga, Hugh VanBrocklin,
and *The Rooster* Staff

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Stories are presented as fiction and are not intended to be
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The Richmond Rooster welcomes comments and article con-
tributions.

Deadline is the 10th of each month.

Email – therichmondrooster@yahoo.com

Rooster Online: <http://therichmondrooster.org>

Town Business Hours

105 Old Homestead Highway, Richmond NH 03470

William Daniels, Doug Bersaw, Andrew Wallace

Mon. 9 AM – 12 PM, 3 – 7 PM, 5:30 – 7 PM for business
7 PM – ? for public concerns)

Wed. 9 AM – 1 PM

Thurs. 9 AM – 12 NOON (unless posted)

Public is welcome to attend. Please call for an
appointment if you have an item for the agenda.

Town Administrator: Susan Harrington

Administrative Assistant: Jennifer Thompson

Town Clerk: Annette Tokunaga

Deputy Town Clerk:

Mon. 9 AM – 12 NOON, 1 – 4 PM, 6 – 8 PM

Wed. 9 – 12 noon, 1 – 4 PM, Thurs. 9 AM – 12 NOON

Tax Collector: Steve Boscarino

Deputy Tax Collector: Ann Dea Whippen

Mon. 6 PM – 8 PM, Wed. 9 AM – 12 NOON

Planning Board:

Meetings held at Veterans Hall.

1st Tues. of the month – 7:30 PM

and 3rd Tues. if needed

Transfer Station and Recycling Facility: 239-8136

Tues. 8 AM – 4 PM, Thurs. 8 AM – 7 PM

Sat. 8 AM – 5 PM

Town Library: Wendy O'Brien, Librarian, 239-6164.

Tues. 3 PM – 7 PM, Wed. 9 AM – 12 NOON

Thurs. 3 PM – 7 PM, Sat. 10 AM – 2 PM

Police (Non Emergency): 355-2000

Fire/Rescue (Non Emergency): 239-4466

Fire Warden: Ed Atkins, 392-2027

Selectmen – 239-4232

Town Clerk – 239-6202

Tax Collector – 239-6106

Road Agent: Elton "Buddy" Blood, II – 400-3629

Visit town on-line: <http://richmond.nh.gov>



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Growing up at the 4-Corners in Richmond, that our parents owned, gave us the life long pleasure of knowing what a small town is all about. We have very fond memories of riding our bikes up and down Rte. 32 & 119, summers at the town beach, skating on the water hole, checking a book out at our little library and looking forward to the annual BBQ. It's a joy to share those special memories when we market your home and welcome someone new to town. Fred Blais, Broker & Ruth Blais Thompson, Licensed Agent



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