

The Fitzwilliam

Newsletter

published by volunteers for the benefit of the town



Vol. XLVI NO. 541 :

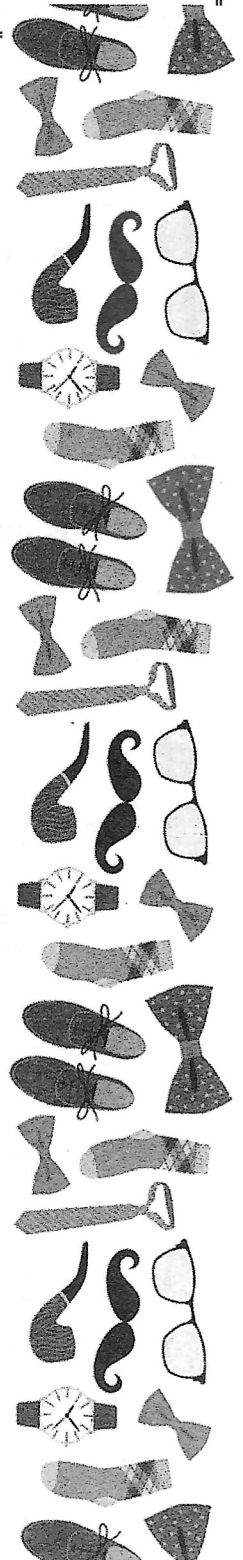
JUNE 2025

WEEKLY MEETINGS & EVENTS

AA Meeting Fitzwilliam Community Church – 7 pm

JUNE EVENTS

- Mon. 2 Library Trustees – 5:30 pm
Economic Committee – Town Hall – 7 pm
Historical Society – Blake House - 5:30 pm
- Tue. 3 Planning Board – Town Hall – 7 pm
- Wed. 4 VFW Auxiliary – VFW Post Home Winchester - 6:30 pm
Adult Craft Night Painting Silk Scarves– Library – 6 pm
- Thu. 5 Gap Mt. Lions Club – Village Pond Community Center Troy - 6:30 pm
- Sat. 7 Toddler Tunes – Library – 9:30 am
Troy Sr. Citizens Breakfast – Sam Paul Memorial Ctr. Troy – 8 – 10 pm
Farmers Market – on the Fitzwilliam Common – 9 am – 1 pm
- Mon. 9 Book Group – Library – 7 pm
Water District – Town Hall – 7 pm
- Tue. 10 Board of Adjustment – Town Hall 7 pm
- Wed. 11 Fitzwilliam Fire Dept. – Fire Station - 6:30 pm
FDNA Business meeting – Library – Guest Tricia Breckenridge – 7 pm
- Thu. 12 Recreation Commission – Library – 7 pm
- Fri. 13 Agricultural Commission – Town Hall – 10 am
MONADNOCK SCHOOL DISTRICT – last day of school
- Sat. 14 Mobile Food Pantry – Free Food Shares – Fitzwilliam Inn parking Lot – 1 – 3 pm
FLAG DAY
Flag Retirement Ceremony & Veterans Cookout by American Legion
- Sun. 15 FATHERS DAY
- Mon. 16 SRP Kick-off Tie Dye & Ice Cream – Library – 6 pm
Conservation Commission – Town Hall – 7 pm
- Tue. 17 Planning Board – Town Hall – 7 pm
- Wed. 18 WACs, SWAPS & Rosies – Library – 7 pm
Associated Sportsman Club – 7 pm
- Thu. 19 JUNETEENTH
- Fri. 20 Summer Solstice – 10:42 PM
Fitzwilliam Community Church Summer Solstice Cookout – Church Lawn – 5 pm
- Sat. 21 Farmers Market – Fitzwilliam Town Common – 9 am – 1 pm
Toddler Tunes/Read to Milo – Library – 9:30 & 10 am
- Mon. 23 American Legion Post 38 – Library – 6:30 pm
Cribbage – Library – 6 pm





Concerts on the Common

Fitzwilliam, New Hampshire | Summer of 2025



The concerts will be held on Thursdays in July and August. All performances will be from 7:00 to 8:30 PM. In case of inclement weather, the venue will be upstairs in the town hall or at the Emerson School gymnasium (please check the sign boards). These concerts are made possible by the generosity of the Elliot Institute Trust Fund, established in 1927.

Mark your calendars and join us for these well-attended and popular performances!

July 10 "The Mark's Brothers"

A four-piece danceable, rock and roll jam band...classic rock at its finest!

July 17 "Tom Foolery Band"

A seven-piece band playing rock, big band and jazz music! This group is popular throughout Cheshire County.

July 24 "The Green Sisters"

Four multi-instrumentalist singers who perform folk, country, bluegrass, and Irish music. This group is a returning favorite!

July 31 "Soggy Po Boys"

A seven-piece band playing New Orleans jazz and Caribbean tunes as well as funk, soul, and brass band/street beat music...they will bring the party!

August 7 "Tattoo" with Walden Whitham

An acoustic five-piece band performing American roots, rock and roll, soul, swing, Cajun, and originals.

August 14 "King Saison"

A charcuterie board of musical talents (vocalists and multi-instruments) performing electric jam, country funk, and fiery energy rock and roll.

August 21 "Gaslight Tinkers"

A blend of global, danceable music of Afrobeat, Caribbean funk, and Latin tunes meets up with Northern fiddle music.

Questions?

Contact Bill Davis (603) 585-2259, Tracy Looch (603) 209-1851, or Coni Porter (603) 499-3419.

June 2025 Calendar continued

Wed. 25 FREMS – Depot – 7 pm
 Tweens & Teens – Library - 6:30 pm
 Thu. 26 Water District – Library – 6 pm
 Sat. 28 Woodland Tea Party – Library - 10:30 am
 Mon. 30 Family Bingo – Library – 6 pm

Upcoming July Events

Fri. 4 – INDEPENDENCE DAY
 Fri. 25 – Red Cross Blood Drive

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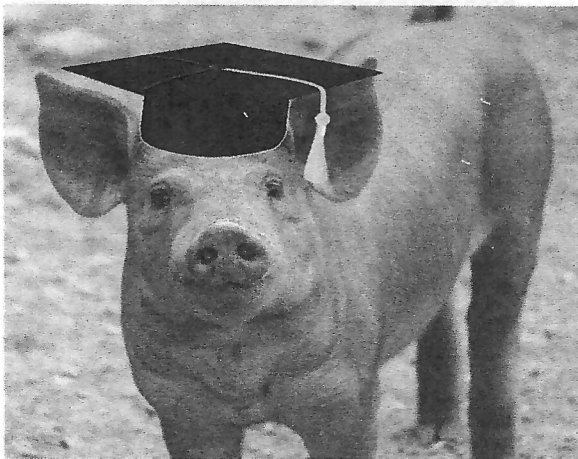
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Congratulations Class of 2025!



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BACON & BROCCOLI SALAD

3 bunches broccoli, cut into florets (about 10 cups)
 1 pound bacon strips, cooked and crumbled
 1 cup chopped pecans, toasted
 1 cup dried blueberries
 1 cup dried cherries
 1/4 cup finely chopped red onion

DRESSING:

1 cup mayonnaise
 1/4 cup sugar
 1/4 cup cider vinegar

In a large bowl, combine the first 6 ingredients. For dressing, in a small bowl, whisk mayonnaise, sugar and vinegar. Pour over broccoli mixture; toss to coat.

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FOOD CHOICE!

There are programs right here in Fitzwilliam, that you can make use of, to help with making ends meet at the grocery store!

****Free Food Shares / Mobile Food Pantry:** On Saturday, June 14th, from 1:00 - 3:00 p.m. at the Fitzwilliam Inn, the Mobile Food Pantry will be open. See the advertisement in this Fitzwilliam Newsletter. Join us to take advantage of free food shares brought to you by The Fitzwilliam District Nursing Association, The Community Kitchen and Monadnock Health Alliance. You must bring your ID to register but there are no qualifiers to take part. Here's the thing - the more participants the more pantry items we will receive for folks at future dates. You get to "shop" from the available food that you want to bring home.

There are four towns participating with the pantry plan this year. Monadnock area residents can go to each of the pantries - so spread the word! The additional towns and dates are as follows: June 7th in Gilsum at the STEAM Academy; June 14th in Fitzwilliam at the Fitzwilliam Inn; June 21st in Winchester at the ELMC Center and June 28th in Richmond at the Veteran's Hall. ALL events are from 1:00 - 3:00 p.m.

Eating healthy and doing so affordably is what this program is all about - JOIN IN!

****IT'S TIME for the GREAT VEGETABLE sign up too!** Folks around here know that the *FDNA and Dog Days Farm* join together to bring free fresh vegetables to Fitzwilliam Town Residents. If this year has been difficult for you to purchase good healthy fresh foods, then we can help offset your food bill. Or, maybe you want to sign up a friend, relative or neighbor. We are delighted to offer this program. FDNA never has qualifiers for any of their programs. Please just send an email or give me a call if you would like to participate: lpwlafond@gmail.com - or call Laurie at 603-585-9410 and leave a message.

Vegetables are delivered to the participants doorstep every other week starting in July, so we'll need your address and contact information. We care about the health and wellbeing of our community - that's why we are here!

One final food note - the monthly Community Luncheon held at the Fitzwilliam Community Church has grown into a lovely gathering of many local folks - and it's a free lunch to boot! Lots of FDNA members attend/contribute and we would love to see you there.

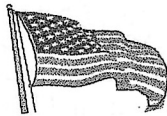
LAUREL LAKE ASSOCIATION NEWS

Spring has arrived and the Laurel Lake Association is restarting our summer events. Although we don't have any formal programs in June our volunteers will be busy with our water & invasive species surveillance activities starting this month. Say hello if you see folks taking water samples or surveying for invasive plants & animals or checking boats at the boat ramp. And, we're always looking for additional help with all of these activities so volunteer some time if you can. Contact information is on our website – laurellakeassn.com.

We want to thank three local businesses for again sponsoring our Lake Host program. Thank you to KG Performance Solutions, Flavor Smart Beverage Group and Tri-City Marine Sales. Their generous sponsorships are going directly to funding Lake Host coverage at the public boat ramp as part of our front-line effort to keep Laurel Lake free from invasive species such as milfoil, fanwort and zebra mussels.

As your summer season starts up, please remember to make sure your boat is Clean, Drained & Dry before heading to the boat ramp. One of our lake hosts may be on duty but if not, we need you to make sure you've done your part to protect Laurel Lake!

Looking forward to a sunny and not too buggy June!



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FITZWILLIAM FARMERS' MARKET

June is going to be a busy month for the Farmers' Market, which is on the Common unless expected bad weather forces us to be in the Town Hall. We have more than 25 vendors. You can find the complete list with description and contact information on our **Facebook page** <https://www.facebook.com/groups/3120672768232235/media>. (To find that page easily, search the internet for Facebook fitzwilliam farmers.) You will also find our monthly newsletter there with updates throughout the 2025 season.

On June 7th Brandon O'Neill and Mike Spencer will be our musicians. Bring a chair and hang out with them. We will also have our first ever Kids Cookie Contest. To enter please contact Marion Wheeler at mmsr@myfairpoint.net. On June 21st Rik Ekstrom and Gustav Fagerstrom will be our musicians. Again bring a chair and hang out.

On June 25th we will have our first early evening market from 4-7pm on the common. We will be offering fresh produce, artisanal goods, and a festive and more casual atmosphere for shoppers.

On July 19th Entrepreneurs age 9-17 can participate for free in our Farmers' Market. Participants can sell their locally made, locally grown products. Email us for more details at fitzfarmersmarket@gmail.com.

Check out the Fitzwilliam Community website for all community events, calendar schedule, Farmers' Market with more to come to keep you in the know <https://www.fitznhcommunity.org/>. We look forward to seeing you from 9-1pm.



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TOMATO CORN SALAD

4 ears corn, kernels cut from the cobs (2 cups)
2 pints cherry tomatoes, halved (3 cups)
2 Tbsp. chili--infused olive oil
1/2 tsp. salt
1 lemon (1 Tbsp. juice)
1 cup fresh basil leaves, torn into 1-inch pieces
2 Tbsp. finely chopped chives

In a large bowl, combine the corn, tomatoes, olive oil, flaky salt, and a squeeze of lemon juice. Toss to coat. Gently fold in the herbs. Transfer to a serving bowl.

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FITZWILLIAM GARDEN CLUB

On May 15 club members visited Native Plant Trust in Framingham, Massachusetts to see the trilliums and other native plants. We were able to see many of these plants in their natural habitats and were able to purchase some to include in our own gardens.

On May 24 we held our spring plant and bake sale on the Common. We were so happy to see familiar faces and help people find the right plants for their own gardens. The baked goods are always delicious! We want to thank everyone who donated plants and purchased plants and baked goods. Proceeds are used for civic beautification and scholarships.

Due to our continued success with plant and bake sales last year, we were happy to award two scholarships to local students. Our recipients this year are Liana Eklund and Amanda Ryan Roy. We wish them every success in college and in their chosen careers.

Our club does not meet in June or July so that members can work in our own gardens.

Our club is always looking for new members. If you are interested in learning about gardening and would like to connect with other who do, please contact us at fitzwilliamgardenclub@gmail.com. We would love to have you. Happy gardening!

RHUBARB CHUTNEY

2 cups diced rhubarb (about 3/4 pound untrimmed)
1 tart apple, peeled, seeded, and chopped
1/2 cup brown sugar
1/2 cup raisins
1/4 cup apple cider vinegar
1 tablespoon fresh lemon juice
1 teaspoon ground ginger
1/2 teaspoon ground cumin

In a heavy non-aluminum sauce pan, combine all ingredients. Bring slowly to a boil, then reduce heat and simmer for 10 minutes, or until rhubarb and apple are very soft but still hold their shape. Do not allow them to turn into mush. Taste and adjust seasonings. Cool and chill before serving.

June Fitzwilliam Farmers' Market

Join us on Saturday June 7th and 21st
9am-1pm on the Town Common.

- June 7th is the Kids Cookie Contest and Musicians Brandon O'Neill and Mike Spencer
- June 21st Musician is Rik Ekstrom



Any Questions please email:
Fitzfarmersmarket@gmail.com
or Check out our Facebook
Fitzwilliam Farmers Market

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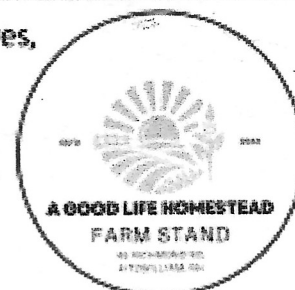


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STRAWBERRY COCONUT ICE POPSICLES

- 2 1/2 cups fresh sliced strawberries
- 1 13 1/2-ounce can full-fat coconut milk
- 1/3 cup sugar
- 1 pinch salt
- 1 teaspoon vanilla extract

Combine strawberries, coconut milk, sugar, salt, and vanilla extract in a blender or food processor; process until smooth. Chill mixture for 2 hours in the refrigerator.

Fill popsicle molds with chilled mixture. Freeze for about an hour, then insert popsicle sticks and freeze overnight. To unmold, let popsicles stand at room temperature for 5 minutes. Carefully remove from molds and serve right away, or wrap each one in parchment paper and put back in the freezer for later consumption.

Note: Frozen strawberries can be used in place of fresh strawberries. If using frozen strawberries, skip the chilling step and instead just pour the mixture right into the popsicle molds.



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For Kids

Preschool (Ages 3-5) Storytime at 10:30

beginning June 18 Come read, craft, learn and have fun with Ms. Veronika weekly. Please register in advance.

Mon, June 16 at 6pm - Summer Reading

Program: Level Up: Kick-off. Sign up for summer fun reading, playing, earning prizes and more! Tie dye (bring your own shirt) and enjoy ice cream & lawn games too. Level Up is for everyone PreK and up!

Level Up Thursdays at 4:45pm – Grades 1-6

June 19: Mario Kart Piranha Plants

June 26 : Dragon Eggs & polymer dragons

Read to Milo! Sat, June 21 at 10am Kids can practice their reading skills by reading to a dog! No registration required.

Sat, June 7 & 21 at 9:30 – Toddler Tunes!

Join Ms. Boo for Toddler Tunes. Sing some songs, strum along, and read a short tale. If weather permits, she'll be on the Library lawn. No registration required.

Sat June 28 at 10:30 – Woodland Tea Party!

Kids in PreK-2nd grade are invited to tea. Stories, crafts, food & more! Registration required.

For Tweens & Teens

Wed, June 25 at 6:30 - "Level Up" Bookends.

Kids in grades 5-9. Help us decorate the YA section of your library by painting bookends. Registration is required.

For Adults

Wed, June 4 at 6pm – Silk Scarf Painting Workshop. \$10 for supplies. Please register.

Mon, June 9 at 7pm – Book Group: Drive Your Plow over the Bones of the Dead by Olga Tokarczuk. Copies are now available.

Wed, June 18 at 7pm: WACs, WASPS, & ROSIES: The Women Who Served NH During WWII – This is a Lecture on the Fly program presented by the Aviation Museum on NH. No registration required.

Sat, June 21 at 10am- Level Up Watercolor Workshop with Keara. Learn (step-by step) how to paint a summer scene. No experience required. Please register.

Mon, June 23 at 6pm: Cribbage! Fun for all levels of play-no experience necessary. Bring a board if you have one.

Mon, June 30 at 6pm – Family BINGO! Level Up your weeknight with FREE fun for your family. Prizes and snacks.

"Stitch and Bitch" at 6pm: Every 1st and 3rd Wednesday

Sat. 10am: Coffee Hour

Selected Kids' Books

Everything's Wrong!/ John, Jory
Vacation/ Dyckman, Ame
Bear Feels Sad/ Wilson, Karma
Don't Trust Fish/ Sharpson, Neil
Nightsong/ Han, Sally Soweol

Selected New Fiction

Making a Killing/ Hunter, Cara
Never Flinch/ King, Stephen
South of Nowhere/ Deaver, Jeffrey
Austen at Sea/ Jenner, Natalie
Lines of Demarcation/ Woodward, M.P.
Fever Beach/ Hiaasan, Carl
Where the Rivers Merge/ Monroe, Mary Alice
Run for the Hills/ Wilson, Kevin
The Missing Half/ Flowers, Ashley

Selected Non-Fiction

Mark Twain/ Chernow, Ron
The Art Spy/ Young, Michelle
Is River Alive?/ Macfarlane, Robert
Islam/ Tolan, John
Slither/ Hall, Stephen S.
Spitfires: The American Women Who Flew in the Face of Danger During WWII/ Aikman, Becky

And many more books....

STRAWBERRY CAKE

1½ cups + 1¾ tablespoons cake/pastry flour
(200 grams total)

1 pinch salt

1 teaspoon baking powder

2 large eggs (room temperature)

1 large egg yolk (room temperature)

¾ cup granulated sugar

⅓ cup butter (melted and cooled)*

1 teaspoon vanilla

3 tablespoons milk (room temperature)

1¾ cups strawberries

*If using unsalted butter or vegetable oil add ¼ teaspoon of salt.

EXTRAS

1-2 tablespoons Demerara sugar or granulated sugar

1-2 tablespoons powdered sugar

Pre-heat oven to 350F (180C). Grease and flour or spray an 8 inch round cake pan.

In a large mixing bowl whisk together the flour, salt and baking powder. Set aside. Clean and slice the strawberries.

In the stand mixer with the paddle attachment or large bowl beat on medium speed the eggs, yolk and sugar and until light and fluffy, approximately 3-5 minutes. Beat in the butter on high speed, then beat in the vanilla.

Add the flour mixture and beat on low speed, start to combine, add the milk beat just until combined, do not over beat. Fold in the sliced strawberries.

Transfer the batter to the prepared cake pan, sprinkle with Demerara sugar if desired, bake for approximately 35-40 minutes, until a toothpick comes out dry or with a few crumbs attached. Let the cake cool in the pan approximately 20-25 minutes then move to a wire rack to cool completely.

Dust with powdered sugar and or serve with a scoop of vanilla ice cream or a dollop of whipped cream before serving.

—HAPPY—
Father's
—DAY—

FITZWILLIAM COMMUNITY CHURCH
HOSTS ITS ANNUAL SUMMER SOLSTICE
COOKOUT!

Join us on the lawn for our annual Summer Solstice Cookout at 5:00pm, Friday, June 20. There will be hot dogs and pulled pork sandwiches, with salad and beverages and dessert. It is free and all are welcome. There will be lawn games for the little kids (and big kids).

This is our annual event to thank the community for all the ways that you have supported us this year. Come pull up a chair, have a cool drink, and visit with your neighbors!





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NEWS FROM THE SELECTMEN

STATE OF NEW HAMPSHIRE LOW- AND MODERATE-INCOME HOMEOWNERS PROPERTY TAX RELIEF

The State of New Hampshire has a program whereby residents who meet certain income criteria are eligible to receive a refund on the State Education Tax portion of your property tax bill. The form that needs to be completed is available in the Selectmen's office and on the State's website at <http://www.revenue.nh.gov/forms/low-moderate.htm> The income limits are no more than \$20,000 for a single person and no more than \$40,000 for a married couple. The deadline to file is June 30, 2025.

TOWN BEACH ORDINANCE

Summer is fast approaching. Please review the Town of Fitzwilliam, Town Beach Ordinance;

1. The town beach, swimming area and parking area will be closed for use from dusk to dawn.
2. No person shall be allowed to use the facilities of the town beach except residents or taxpayers of the Town of Fitzwilliam and their guests. All children must be accompanied by an adult.
3. Acts endangering others, disorderly conduct, intoxication, and obscene or indecent acts are strictly prohibited. There shall be no littering of cans, bottles, trash of any type permitted on the beach at any time. The use of glass bottles or containers shall be prohibited at all times.
4. No person shall have in his/her possession any alcoholic beverage as defined in NH RSA Chapter 175 while at the town beach, open or unopened.
5. No pets of any kind will be allowed on the beach at any time, except Seeing Eye dogs.
6. The use of soap or detergents in the water is prohibited.
7. Any vehicle parked at the public beach must have a valid dump permit affixed to the windshield. These are available in the Town Clerk's office.

In the interest of safety, the boat ramp should not be used for swimming and picnicking. It is very dangerous with vehicles and boats pulling in out of this area.


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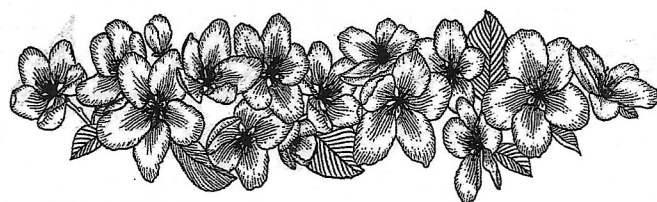
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RHUBARB MUFFINS

- 1/2 cup safflower oil
- 2 cups milk
- 1 teaspoon vanilla extract
- 2 eggs
- 5 cups flour
- 1-1/3 cups sugar
- 2 tablespoons baking powder
- 1 teaspoon salt
- 4 cups chopped rhubarb
- 1/2 cup cinnamon sugar (optional)

Preheat oven to 375 degrees F. Mix first four ingredients, then sift in the dry ingredients, mixing at low speed. Fold in rhubarb. Pour into greased muffin tins. Sprinkle with cinnamon sugar, if desired. Bake for 20 minutes.



STRAWBERRY SALAD WITH POPPYSEED DRESSING

- 1/4 cup sugar
- 1/3 cup slivered almonds
- 1 bunch romaine, torn (about 8 cups)
- 1 small onion, halved and thinly sliced
- 2 cups halved fresh strawberries

dressing:

- 1/4 cup mayonnaise
- 2 tablespoons sugar
- 1 tablespoon sour cream
- 1 tablespoon milk
- 2-1/4 teaspoons cider vinegar
- 1-1/2 teaspoons poppy seeds

Place sugar in a small heavy skillet; cook and stir over medium-low heat until melted and caramel-colored, about 10 minutes. Stir in almonds until coated. Spread on foil to cool. Place romaine, onion and strawberries in a large bowl. Whisk together dressing ingredients; toss with salad. Break candied almonds into pieces; sprinkle over salad. Serve immediately.

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RICE PUDDING WITH CINNAMON

1/4 cup rice, uncooked
 1 quart milk
 1/2 cup sugar
 1/4 teaspoon salt
 1/2 cup raisins
 1/2 teaspoon nutmeg
 1 teaspoon vanilla
 2 eggs, lightly beaten
 ground cinnamon, for sprinkling

Combine all ingredients, place in a well-buttered baking dish, and place baking dish in a pan of hot water.

Bake uncovered at 350 degrees F for 2 or 3 hours, stirring every 30 minutes for first 2 hours. Bake until rice is soft. Serve sprinkled with cinnamon.

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A BLESSING BOX

The Fitzwilliam Community Church is happy to announce that we will have a Blessing Box. A Blessing Box is an outdoor "little free pantry" which is accessible to everyone. It will be open 24/7 and contain items such as non-perishable foods, personal care items, baby items and other things that are used and needed daily.

The seasons will determine what is placed in the Box. For example, in winter, there will be heavy socks, hats, mittens and the other food items that can withstand the cold temperatures. The Church will maintain it, making sure that it is filled with items.

We understand that these are challenging times and we care. This is our way to help. We invite the community to take part in this endeavor, also. If you would like to donate items, you can contact Sandy at sncates@gmail.com. A list of items will be available. It is an opportunity for each of us to share our blessings with others. We can make a difference!

The Blessing Box will be located at the side of the church facing Route 119, where it is easily accessible.

JUNETEENTH

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CONGRATULATIONS TO FITZWILLIAM'S 2025 SCHOLARSHIP AWARDEES

The Fitzwilliam Trustees of the Trust Funds want to congratulate our 2025 Scholarship Awardees, Cassandra Williams and Liana Eklund. We are proud of Cassandra's and Liana's many accomplishments both inside and outside of their classrooms. We wish them every success in their college careers and beyond.

Cassandra and Liana received awards from four Fitzwilliam Trusts. The Jane W. and Kenneth D. Roberts Trust, the Thomas B. Lacy Trust, the Amro Streeter Trust and the Louis J. Petkiewicz Trust have supported worthy Fitzwilliam students over many years. We, Trustees, are honored by our responsibilities in continuing the stated traditions established in these bequests.



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VETERANS COOKOUT & FLAG RETIREMENT

The Fitzwilliam and Troy American Legion Posts are hosting a cookout for all veterans and their families. Legion membership is NOT required.

The cookout will be Saturday June 14 from 11am to 2pm under the pavilion at the Troy Recreation Center. Note, it is NOT inside the building.

We will have burgers and dogs on the grill, soft drinks, plus a few sides. Cornhole boards will be set up to have some fun and possibly some horseshoes.

Any RSVPs will be appreciated but are NOT required. Fitzpost38@yahoo.com. Hope to see you there!

We will also be having a flag retirement ceremony for unserviceable flags on the same day at 10 am. You are welcome to bring any tattered, faded, and torn flags that are not fit for display. The ceremony will provide a dignified retirement.

GRILLED PINEAPPLE

- 1/2 cup chocolate-hazelnut spread
(such as Nutella)
- 1/4 cup milk
- 1/2 fresh pineapple, peeled and cored
- 1/4 cup walnuts

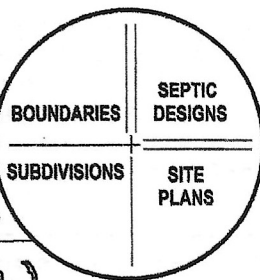
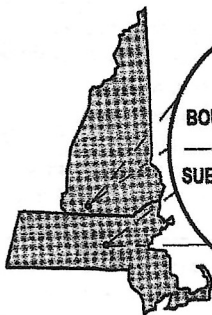
Preheat grill for medium heat and lightly oil the grate. Heat chocolate-hazelnut spread and milk in a small saucepan over medium heat, stirring until spread is melted, about 5 minutes. Remove from heat.

Grill pineapple on preheated grill until lightly browned, 3 to 5 minutes per side. Transfer pineapple to a platter.

Drizzle with chocolate mixture and sprinkle walnuts on top.

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BROCCOLI CAULIFLOWER SALAD

- 1 cup broccoli florets
- 1 cup cauliflower florets
- 2 cups hard-cooked eggs, diced
- 1 cup shredded Cheddar cheese
- 6 slices bacon
- 1 cup mayonnaise
- ½ cup white sugar
- 2 tablespoons white wine vinegar

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a medium sized salad bowl, layer in order the broccoli, cauliflower, eggs, cheese and bacon.

Prepare the dressing by whisking together the mayonnaise, sugar and vinegar. Drizzle dressing over top and serve.

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will bring to Fitzwilliam**MOBILE FOOD PANTRY and RESOURCE FAIR****Saturday, June 14, 2025****1:00 - 3:00 PM****62 NH Route 119 West - The Fitzwilliam Inn parking area****FREE fresh produce, pantry goods, pet food and more!****Information on heating assistance, housing, SNAP, WIC and more!****Questions? Call Laurie Lafond at 603-585-9410**

NEWSLETTER STAFF

M. Camden (record keeping & subscriptions)
 G. Hagstrom (advertising) 585-6884
 T. Robbitts (informational contributions)
 D. & R Tremblay (record keeping & subscriptions)
 J. Wilkinson (calendar & articles) 585-7146
 B. Young (informational contributions)

And other contributing friends & neighbors

Mail ALL PAYMENTS to Fitzwilliam Newsletter - PO Box 551 - Fitzwilliam, NH 03447

Send News articles to our PO box or to fitznewsdesk@gmail.com or drop off in the news box at 64 Lower Troy Road

Mail advertisements (with enclosed payment) to our PO Box or email them to fitznewsadvertising@gmail.com

Deadline: All news and ads - 15th of each month.

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(1/2 or full page) 10	\$71	\$141

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VITAL STATISTICS**BIRTH**

April 19

Myliah Rose to
 Jared and Noel Leblanc

DEATH

April 11

Thomas Hewitt Jr.

May 8

Pauline Wood

MARRIAGE

None to report

TOWN CLERK NEWS

Dog Licensing time has expired! There will be a \$1.00/month late fee when you license your dog. Civil Forfeitures will apply sometime in August. Please license your pet(s) today.

All is going well with no news to report.

Enjoy the nice weather!

Heidi L. Wood, Town Clerk
fitzclerk@fitzwilliam-nh.gov
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