



The Country Register of New Hampshire

Michelle Hatch · Editor / Publisher

Doug Patch · Sales/Office Support Nicole Hatch · Sales/Office Support Cathy Shoemaker · Graphic Artist

20 Chester St. · Chester, NH 03036 603-571-1822

michelle@countryregisternhvt.com

The Country Register began in Arizona in the fall of 1988, to provide effective, affordable advertising for shops, shows and other experiences enjoyed by a kindred readership. Since then the paper has spread to many other areas, all of which are listed below. Look for the paper in your travels. To receive a sample paper from another area, mail \$3 in the U.S.A. or \$4 in Canada to that area's editor. Advertising rates are available upon request. If there is not a paper in your state, contact the editor of the Arizona paper at 1-888-942-8950. The Country Register is available at each shop that advertises and often at other unique locations. We hope you enjoy this bi-monthly publication and let the advertisers know you appreciate them bringing to you.

Country Register Publishers' Contact Information

Send \$3 to any publisher below to receive a paper from that area. Indicates the State has a web-viewable version of The Country Register. The Country Register Founder: Barbara Floyd, 602-321-6511, info@countryregister.com, located in Phoenix, AZ

USA

- Arizona: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- Arkansas: Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- California & N. Nevada: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602–942–8950
- Colorado: Jan & John Keller, 16755 Oak Brush Loop, Peyton, CO, 80831, 719-749-9797 Connecticut: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- Delaware: Merle and Gail Taylor, P. O. Box 1330, Powell, OH 43065, 888-616-8319
- Florida: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- Georgia: Linda Parish, P.O. Box 389, Lexington, GA, 30648, 706-340-1049
- Idaho (N): Kelsev Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- Idaho (S) WA & E. OR: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602–942–8950
- Illinois: Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- Indiana: Gail & Merle Taylor, P. O. Box 128, Owens Cross Roads, AL 35763, 888-616-8319
- Iowa: Linda Glendy, P.O. Box 6, Tama, IA, 52339, 641-751-2619 • Kansas: Cindy Baldwin, 988 9th Ave., McPherson, KS 67460, 866-966-9815
- Maine: Deborah Daney, 660 Country Club Rd. Sanford, ME 04073, 207-324-7482
- Maryland: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- Massachusetts-RI: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217 Michigan: Bill and Marlene Howell, 3790 Manistee, Saginaw, MI, 48603-3143, 989-793-4211
- Minnesota: Kim and Mickey Keller, 12835 Kiska St. NE, Blaine, MN, 55449, 763-754-1661 • Missouri: Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- Montana: Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- Nebraska: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- Nevada (N): Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- Nevada (S): Glena Dunn, 4568 Carol Circle, Las Vegas, NV, 89120, 702-523-1803 • New Hampshire: Michelle Hatch, 20 Chester St., Chester, NH 03036, 603-571-1822
- New Jersey: Merle and Gail Taylor, P. O. Box 1330, Powell, OH 43065, 888-616-8319
- New Mexico: Jan & John Keller, 16755 Oak Brush Loop, Peyton, CO, 80831, 719-749-9797
- New York: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- N. Carolina: Barb Stillman and Lolly Konecky. 515 E. Carefree Hwv. #1128. Phoenix. AZ 85085. 602-942-8950
- North Dakota: Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- Ohio: Barb Moore, P. O. Box 37, Cable, OH, 43009, 937-652-1157 • Oklahoma: Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- Oregon: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- Pennsylvania: Merle and Gail Taylor, P. O. Box 1330, Powell, OH 43065, 888-616-8319
- Rhode Island: Dave & Amy Carter, P.O. Box 365, New Market, MD, 21774, 866-825-9217
- S. Carolina: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- South Dakota: Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181
- Texas: Richard and Lenda Brown, P.O. Box 32581, Oklahoma City, OK 73123, 405-470-2597
- Utah: Available. Contact Barbara Floyd, 602-321-6511
- Vermont: Michelle Hatch, 20 Chester St., Chester, NH 03036, 603-571-1822
- Virginia: Merle and Gail Taylor, P. O. Box 1330, Powell, OH 43065, 888-616-8319
- Wash. & E. OR & S. ID: Barb Stillman and Lolly Konecky, 515 E. Carefree Hwy, #1128, Phoenix, AZ 85085, 602-942-8950
- West Virginia: Dave & Amy Carter, PO Box 365, New Market, MD, 21774, 866-825-9217
- Wisconsin: Scott & Jennifer Hughes, P. O. Box 276, Altoona, WI, 54720, 715-838-9426 • Wyoming: Kelsey Ruzicka, P. O. Box 2015, Belle Fourche, SD 57717 605-568-0181

CANADA

- Alberta: Ruth Burke, P.O. Box 97, Heisler, AB, T0B2A0, 780-889-3776
- British Columbia: Bryan Stonehill, Box 1338, Summerland, B.C. VOH 1Z0, 1-800-784-6711
- Manitoba & Saskatchewan: Scott & Marj Kearns, Box 850, Kipling, SK, SOG 2S0, 306-736-2441 • Ontario: Harriet Ramos, 103 - 575 Lacolle Way, Orleans, ON K4A 5B6, 613-612-8465

In This Issue

Cover Story	2
Cup of Tea with Lydia	
Events Calendar	
Free Pattern	3
Shop Locator Map 1	



The Deadline for the Nov/Dec Issue is October 1st for Ads & Articles.

Our feature articles will focus on: Holiday Decorating and Projects

Disclaimer

Articles published in this newspaper, which are contributed from an outside source, express the opinions of their authors only and may not express the viewpoint(s) of the management or staff of The Country Register. Such articles that are accepted for publication herein may be edited at the sole discretion of the publisher.

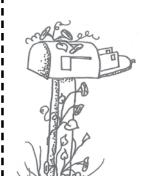
Responsibility for products advertised in this newspaper lies with the advertisers themselves. Though The Country Register will not knowingly publish fraudulent materials or fraudulently obtained materials, we are not liable for any damages arising from the purchase or use of products advertised herein. Notification regarding any consumer complaints related to merchandise purchased from our advertisers would be appreciated and would assist in our efforts. Copyright © 2018 by The Country Register, 20 Chester St., Chester, NH 03036.





www.facebook.com/countryregisternhvt/ for event listings, advertiser coupons, and more!

Send in this form to ha	ave The Countr	y Reaister	mailed directly	to vou
Schu ili ulis lollii to li	ave the Counti	n zwaister	maneu unecuv	to vou



Name Address _____ Town State

Single Issue \$3 each

July/Aug___ Jan/Feb March/April____ Sept/Oct___ Nov/Dec May/June

6 Issues \$18

Start with issue

Send your check or money order to: The Country Register, 20 Chester St., Chester NH 03036

The Country Register

A Note from the Editor....



Happy Fall Y'all!

Ahhhhhh it is my absolute favorite time of year......FALL! As much as I just love the summer with the kiddos (Colby 9 and Madison 8) and all the family time we get, there is just something special about the fall season. The air starts to thin and cool. The amazing colors of New England come to life and start popping

right before our eyes. We start decorating with those warm colors that always feel so homey. Let's not even mention the fall foods or the fairs.....oh the apple crisp, warm cider, chicken pot pie, comfort foods galore! All of these things bring a smile to my face and a giddyup in my step. I often think about how blessed we are here in New England to truly experience all four seasons and I couldn't imagine it any other way. I hope that no matter what your favorite season is, that you are able to step outside and enjoy this fall with your loved ones.

Enjoy the season!

~ Michelle

Upcoming Events

September 6th-8th Fall Open House

Bittersweet Blessings

September 6th-8th Autumn Open House

Winterberry Barn

September 12th-15th Fall Open House

Countryberries

September 14th Harvest Gathering & Candlelight Historic House

Tour Primitive Thymes

September 20th-22nd Birthday Bash HUGE

SALES Bittersweet

Blessings

September 20th-22nd **Junque Jam**

Sage Farm Antiques

October 4th-6th Leaf of the Party

Sage Farm Antiques

October 5th-6th Not Your Mother's Yard

Sale Countryberries

October 5th Log Cabin Antiques closed

and at Vintage Bazaar

October 11th-13th Octoberfest

Bittersweet Blessings

October 26th Log Cabin Antiques closed

and at Vintage Market at

Squam Lake

November 1st-3rd Christmas Open House

Homespun Treasures

November 1st-3rd Holiday Open House Part 1

Bittersweet Blessings

November 2nd-3rd Christmas Open House

Tin Roof Primitives

November 8th-11th Holiday Open House Part 2

Bittersweet Blessings

Advertisers, list your events in our calendar

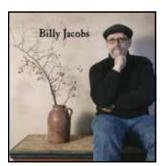


Our Search for Cover Litwork -

Across the U.S. and Canada, you can always tell *The Country Register* by it's cover. Our publishers seek to find cover art or photos from the state the paper represents. To that end, we are seeking the work of artists from New Hampshire to feature on our covers. The art must be in good taste and consistent with the theme of the papers.

If you would like your work to be considered, please send an email indicating your interest to michelle@countryregisternhvt.com.

About our Cover Artist

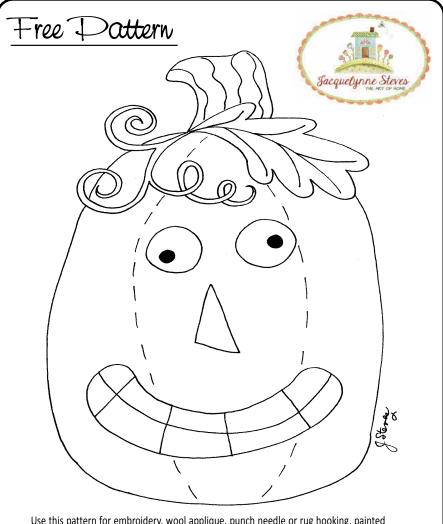


Billy Jacobs, a long time resident of Ohio, started his career in the Country Gift Industry in the early 80's as a woodcrafter and designer.

Billy designed as well as manufactured thousands of country and primitive products throughout the 80's and 90's. In the 2000's Billy turned his focus from woodcrafting to painting. His early folky primitive style was well received by his customers. Billy continued to refine his

painting style and in late 2006 switched from acrylics to watercolors and began his journey painting the rural American countryside. Since then Billy's artwork has taken the market by storm, his depiction of the simple American lifestyle and days gone by bring a nostalgic comfort to the viewer and have made him one of today's most sought after artist.

To view Billy's art prints, go to www.PennyLanePublishing.com or call Penny Lane Publishing at 800-273-5263 for more information.



Use this pattern for embroidery, wool applique, punch needle or rug hooking, painted projects or whatever your imagination can dream up! Reduce or enlarge pattern as desired.

Free Embroidery Pattern!
May not be sold or used for commercial purposes. For more fun and creative inspiration, please visit:

www.JacquelynneSteves.com

As The Seasons Change

by Janet Young

Just as the seasons of nature change; so, we go through the different seasons of life. There comes a time when we start to wonder if we are making a difference. Or, for that matter, what are we bringing to the table of life. After all, your children have all been raised and have jobs and families of their own. Perhaps, on a more personal level, you are winding down or have completely left the job market, and now you find yourself wondering some days, are you really making a difference in someone's life. What, if anything, am I contributing? Or, to put it another way, what is my purpose in life?

This is especially true as we approach our eighties and nineties. Our bodies are growing weaker, and perhaps, spending most of our days sitting in a recliner. There is so little we can do, or so we think that we soon fall into our self-made trap of believing we no longer count...that there is little of value that we can contribute to others.

Well, I must say that my mother who is 92 years young, and is living in a nursing home is still teaching me how to live a fulfilling, rewarding life no matter her circumstances. She is influencing people at the home in ways she never would have imagined at this stage of life. How? With her sweet, gentle spirit, she is uplifting staff and family and all those around her. Let me explain.

On a recent visit, while waiting for my mother to return to her room, a

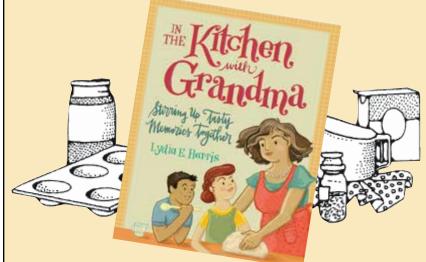
nurse came in and asked me if I was her daughter. When I replied yes, she got all excited and proclaimed how much she loved my mother. She went on to say how she enjoys my mother so much. Her sweet spirit, her upbeat attitude, her sense of humor, even her singing all brings this dear staff member such joy. She said she can come to work some days, feeling a little down, and by the time she leaves my mother's room, she leaves uplifted with a sense of joy and happiness. Later, I shared that story to my mother, encouraging her to know how she is impacting people. But, she just shrugged it off. I'm sure to her it is not a big deal, because she lives this way every day. I honestly don't know how she keeps that joy, but I like to think it is a gift from God. For He is taking care of her, and allowing her to enjoy her remaining time here.

One of her favorite lines she uses when I am leaving is, "Have a good day. I know I will." Now I find I am saying that. And her great grandson is now using that phrase as well.

Like life, the seasons of nature come and go. For example, in the fall the beauty of nature blooms as the trees turn from green into brilliant colors of orange and yellow and red. In the winter the snow falling quietly on a cold winter's eve, gives us comfort as we snuggle by the fire or under our soft, cozy blankets. What I'm trying to say, is that there is beauty in all seasons of life, just as there is in nature. It's up to us. So, to all who are reading this, I say, "Have a good day. I know I will."

-Janet Young, Certified Tea and EtiquetteConsultant, is a founding member of Mid-Atlantic Tea Business Association and freelance writer/ national tea presenter. Visit her website at www.overtheteacup.com.





In the Kitchen with Grandma: Stirring Up Tasty Memories Together

by Lydia E. Harris

"Grandma, you're a good cook," Lydia Harris's seven-year-old granddaughter Anna told her. Then Anna added, "But when I cook with you, it tastes better!"

Country Register readers of "A Cup of Tea with Lydia" will be pleased to learn that Lydia Harris (aka Grandma Tea) has just released a new cookbook: In the Kitchen with Grandma: Stirring Up Tasty Memories Together. This delightful cookbook includes 100 yummy recipes, and more than half are gluten-free. Organized by seasons and special days, these grandma-approved and grandkid-tested recipes are ranked by difficulty so you can always find a recipe that fits any child's age and skill level.

Grandma Tea has been cooking with her five grandkids since they were old enough to lick a spoon and she loves developing and testing recipes with them. During the past ten years, her recipes have appeared in children's magazines such as *Pockets*, *Clubhouse Jr.*, *Clubhouse*, and *Brio*

Grandmothers and grandchildren will love making and eating the foods. Plus, they will make lasting memories as they chat together using "A Spoonful of Sharing" discussion prompts. Anyone who works with children or who wants to stir up simple, tasty recipes can enjoy this cookbook. From Frosty Floating Snowmen in January to Peppermint Angel Cake in December, the delightful recipes can be cooked all year long.

Just in time for Grandparents Day, September 8, *In the Kitchen with Grandma* is available on amazon.com, barnesandnoble.com, Christianbook.com, and HarvestHousePublishers.com. For more information, you can connect with Lydia Harris on Facebook or at LydiaHarrisBooks@Gmail.com.



From Lydia's Recipe File:

Peaches and Cream Cobbler

(Taken from Lydia's cookbook In the Kitchen with Grandma, page 41.)

Prep time: 15 minutes
Baking time: 35 to 40 minutes

Gather:

½ cup (1 stick) butter

1 cup flour

½ cup sugar (plus 1/3 cup more if using fresh or unsweetened frozen peaches)

1 T. baking powder

¼ tsp. salt

²⁄₃ cup milk

1 tsp. vanilla

3 cups sliced peaches, fresh or frozen or canned

½ tsp. cinnamon

Vanilla ice cream (optional)

Make:

- 1. Preheat the oven to 350°.
- 2. Place the butter in an ovenproof dish or baking pan (e.g., large castiron frying pan, deep-dish glass pie pan, or an 8-inch square cake pan). Place the pan with butter in the oven for a few minutes to melt the butter. Watch carefully so the butter doesn't burn.
- 3. Mix together the flour, sugar, baking powder, and salt.
- 4. Add the milk and vanilla to the dry ingredients and stir.
- 5. Spoon the batter in small spoonfuls on top of the melted butter to cover as much of the butter as possible. Do not stir.
- 6. Place peach slices evenly on top of the batter.
- 7. If using fresh or unsweetened frozen peaches, sprinkle them with a mixture of ½ cup sugar and ½ teaspoon cinnamon.
- 8. If using canned sweeten peaches, drain the peaches, place them evenly on the batter, and sprinkle them with only cinnamon. The batter will creep up over the peaches as it bakes.
- 9. Bake for 35 to 40 minutes, or until the cobbler is brown and a toothpick inserted into the cake comes out clean.
- 10. Serve warm with a scoop of ice cream, if desired.

Makes 6 to 9 servings.

The Country Register





Back to School with a Book Exchange Tea

As I purged books from the bulging bookcase in my office, I considered what to do with them. Since autumn and back to school were approaching, I decided to host a book exchange tea—one where we could all share books we were willing to part with.

Bookish Guests

I invited five bookish friends who love to read and write. These ladies knew each other somewhat through our writers' organization, but now they could become better acquainted over tea. One also brought her granddaughter.

Setting the Scene for Bookworms

Just as writers set the scene for their readers, I set the scene for my book-loving friends with my décor.

I borrowed a beautiful book-themed quilt from my friend Debbie and hung it in the entry of our home. Debbie designed and sewed this intricate quilt to include four rows of bookshelves filled with colorful books. A clock sat on one shelf, and other shelves held a teapot and teacup, a potted plant, and cats. A perfect welcome for bookworms.

Blue table decorations complemented the theme along with books, fresh flowers, and a fabric teacup table runner. China cups and saucers, cloth napkins, and silverware added to the inviting ambiance.

Booklet Menu

A six-page booklet greeted each guest and listed the guests' names and the three courses of food. The cover of the booklet said, "Once upon a Book Exchange Teatime" and "Oh, the places you'll go with books and tea!" (Search online for directions to make a six-page booklet from one sheet of paper.)

The first course featured scones with lemon curd and whipped cream, a cup of chilled strawberry soup, and kiwi peach herbal tea.

The second course included Meat Turnovers, Meat-eor Bites, and Curried Chicken Salad. My neighbor surprised me by bringing macaroni and cheese created from my new cookbook In the Kitchen with Grandma. This dish made a tas-TEA bonus. Another guest brought a colorful mixture of fresh raspberries, blueberries, and strawberries.

In keeping with the book theme, I included Peter Rabbit's Carrot Patch and Hummus, another recipe from my cookbook. It's easy to make, but I was behind schedule. So the mother-daughter duo that arrived first graciously prepared this recipe. You simply poke a hole in the wide end of a baby carrot and stick in a sprig of parsley to look like the carrot is growing. Then you plant the carrots in a bowl of hummus.

We also sipped Paris tea and Patriotic Punch made with red, white, and blue ice cubes.

For the third course, I offered several desserts decorated with gummy worms for the bookworms. The choices included slices of Lemon-Filled Shortcake, squares of homemade Oatmeal Cake, Rosy Red Rhubarb Dessert, and Peaches and Cream Cobbler from my cookbook. (See recipe.) We sipped loose tea from Kenya, which I prepared with Masala spices to make a delicious, spicy chai.

Book Fun

While we ate, my neighbor Sara read Dot's Snow Day, a children's book she wrote and illustrated. After the teatime, guests mingled on the deck, browsing the donated books.

"Oh look, I got Lynnette's book Not a Sparrow Falls," Peggy said. "I haven't read this one."

Peggy's granddaughter found a Seattle coloring book while Sylvia chose the Green Tea book. Afterwards, I donated leftover books to the Senior Center library for them to enjoy.

Lessons and Memories

Books and life teach us many lessons. As I hosted this teatime, I learned:

- 1. Things don't have to be perfect for everyone to have a good time. For example, at the last minute, I couldn't find the croissants, which were buried in my freezer, so I served the chicken salad plain.
- 2. Accept help from others when needed. We enjoyed the foods others

brought and helped prepare.

- 3. Serve a simpler menu so you can spend less time in the kitchen and more time with guests. Tea and scones or tea and dessert would be adequate.
- 4. Tasty foods and a lovely ambiance are nice, but it's the people who make the party. With the gracious guests who gathered, we had a wonderful party.

Here are some comments I received afterwards.

"It was lovely to come and get to know other writers I didn't know well. Everything was very pretty and delicious! Thanks for including me!"

"It was delightful to meet new bookish friends over a lovely tea party. Your 'book' menu for each of us was so much fun!"

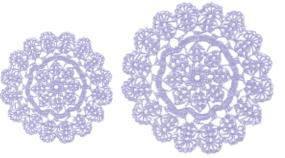
And I would say, "Sipping once, sipping twice, sipping tea with friends is nice!"

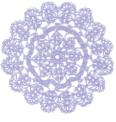
A book exchange teatime would be fun for children or adults and could be served any time of year. Add your own ideas, and create a happy time to savor with family and friends.

Lydia E. Harris, who holds a master's in home economics, has been writing this tea column for 20 years. No wonder her five grandkids call her "Grandma Tea." She is the author of Preparing My Heart for Grandparenting and In the Kitchen with Grandma: Stirring Up Tasty Memories Together.









Tin Roof Primitives

A Gathering of Primitive and Country Wares

Reproduction Furniture
Textiles • Quilts • Lighting
Window Treatments • Handmades
Braided Rugs • Floorcloths

1554 East Main St Ctr Conway (Rt 302), NH 603-986-3557

We're open: Sunday - Tuesday 10 - 4, Wednesday - Saturday 10 - 5

Become Inspired! Decorating, Entertaining and Living in the Early American Style

By Annice Bradley Rockwell



The Spectacular Beauty of Fall

As the season of summer says its final farewell it invites us to embrace a time of diverse and spectacular beauty—fall. Fall is a time of change and this change unfolds easily with increasingly shorter days paired with clear, cool nights when we are quietly awakened to the fact that summer is now a memory.

Country nights spent enjoying the wonder of fall could find us happily walking through a local agricultural fair taking in the smell of warm hay from the animal barns, or the scent of homemade barbecue wafting through the air as we gaze upon the bright electric lights of a towering Ferris wheel that will bring a sleepy country town to life on this night. During the days our country, seasonal stands that were once overflowing with the deep reds of fresh strawberries and heirloom tomatoes in summer now greet customers with bushel baskets filled with crisp apples, Indian corn by the bundle and decorative, blooming mums to adorn our doorways and fill our primitive antiques with the beautiful, warm colors of fall. Their deep tones mirror the season and their natural beauty remind us that fall is the perfect time to redecorate and begin to warm our homes with the majesty of fall.

As the season owns its place we find our home interiors more snug and inviting. As we enjoy the warmth of our first fire in the fireplace we appreciate the glow it provides as it brings a more intense beauty to all that it touches. Our homes become our sanctuary and we are inspired to make them even more welcoming for the colder season to come.

Amidst fall's colors we also feel grateful for the sun's last warming rays. As we peruse one of the final outdoor country antiques shows of the year, we treasure this fleeting feeling of freedom and we only wish it would last a little longer.

The Wonder of Fall

For the country enthusiast the wonder of fall may be due to the fact that it makes us feel more alive somehow. As we pause to appreciate the feeling of the refreshing fall air, or the vibrant colors of nature's changing leaves we are reminded that change moves us forward. Embracing this transition with joy is one of the splendid blessings of living the country life. So this season take time to see the simple beauty that fall provides. Share its wonder and bounty with those you hold dear.

Annice Bradley Rockwell is an educator and owner of Pomfret Antiques. She is currently working on her book, New England Girl. NewEnglandGirl2012@hotmail.com

Mary Todd Lincoln

by Jan Keller

When Abraham Lincoln arrived in Springfield, Illinois in 1837, his past accomplishments included that he had built and sailed a flatboat, operated a general store, served as a postmaster, been a country surveyor, and a member of the Illinois Militia in a war against the Black Hawk Indians in 1832. That's when Abe's folksy popularity in New Salem, IL got him elected to the Illinois General assembly in 1832. In 1834 he decided to study law and become a self-taught lawyer and was accepted into the bar in 1836. The day of his Springfield arrival to start his



law practice, all of his worldly goods were stowed in a couple of saddlebags. Lincoln's law practice thrived and in Springfield in 1840, he, an eligible bachelor of 31, met the petite and charming 21-year-old Mary Todd, who was there visiting her sister. Mary, the child of wealthy parents, was educated in prestigious all-girls schools. She excelled in cultural studies and the arts and had a keen interest in politics. Despite her family's objections to Lincoln's poverty, Mary fell in love with the tall, gangly and kind Lincoln and accepted his proposal of marriage. However, in early 1841, he inexplicably broke off their engagement. Ultimately the pair reunited and married on November 4, 1842.

The Lincolns were the proud parents of four sons. Robert, born in 1843, lived a long and prestigious life; Edward, was born in 1846 and died in 1850 of what is believed to be tuberculosis; William (nicknamed "Willie"), was born less than a year after Edward's death and died at age 11 while the Lincolns resided in the White House. Willie's death was a harsh blow to the family. His body was exhumed and accompanied his father's to be buried in Springfield, Illinois; Thomas "Tad" Lincoln was born in 1853 and died of phenomena in 1871. There are no descendents.

During their marriage, Lincoln's devotion never wavered as he watched his wife develop illnesses and erratic behaviors, generally believed to be in response to the death of their 11-year-old son Willie in 1862. Mary also suffered a head injury during a carriage accident in 1863 and thereafter complained of migraine headaches. The final blow, after years of threats, was Abe Lincoln's assassination on April 14, 1865, while she sat next to him at Ford's Theater.

After Lincoln's death, Mary Todd was forced to petition Congress for a widow's pension. Following the death son, Tad, in 1871, Mary was placed in a mental institution. After two attempts at suicide, Mary Todd was released into the custody of her sister Elizabeth. She lived with Elizabeth in Springfield, Illinois until her death in 1882 at the age of 63.

The Lincoln Tomb in Oak Ridge Cemetery in Springfield, Illinois is the final resting place of the 16th President of the United States, Abraham Lincoln, his wife, Mary Todd Lincoln, and three of their four sons, Edward, William, and Thomas. Their eldest son Robert is buried in Arlington Cemetery.

MARY LINCOLN'S WHITE CAKE

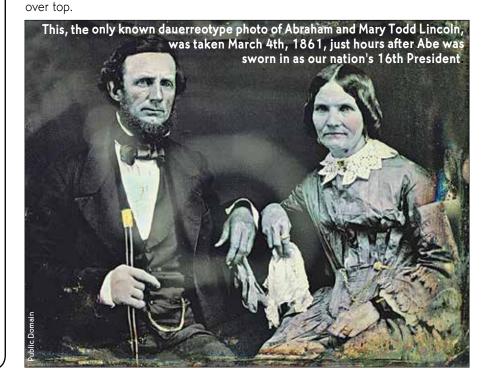
1 cup blanched almonds 2 cups sugar

1 cup butter 3 cups flour 1 cup milk

3 teaspoons baking powder 1 cup milk 6 egg whites 1 teaspoon vanilla extract

confectionary sugar

Preheat oven to 350°. Grease and flour a Bundt cake pan. Cream butter and sugar. Sift flour and baking powder 3 times. Add to creamed butter and sugar, alternating with milk. Stir in very finely chopped almonds and beat well. Beat egg whites until stiff and fold into the batter. Stir in vanilla extract. Pour into prepared pan and bake for 1 hour, or until a toothpick inserted comes out clean. Turn out on a wire rack and cool. When cool, sift confectionary sugar



LAKES REGION

The 'Fair'est of Them All

by Melissa Rossetti Folini

Bright sunny days and cooler nights are signs that it's time for some of my favorite fall events! Yup, it's Fair season in New Hampshire! Agricultural fairs have been a mainstay in New Hampshire and across the country for generations and although there are a few that take place earlier in the summer, my favorite ones are in the fall. The Hopkinton State Fair in Contoocook, NH has been a "Labor Day tradition since 1915" according to their website. This fair has been a family staple of ours for many years as well. In fact, my parents were exhibitors for years in the fruit and vegetable building and even took home the big trophy for best exhibit a couple of times. My father would gather the produce that he painstakingly nurtured all summer, and combined with my Mother's creative flair, they would create their eye-catching displays. I always loved to go with them as we would then get to poke around the grounds before the fair officially opened and of course my Dad had to grab a

slice of apple pie from the community church booth before we headed home! My parents also exhibited vegetables at The Deerfield Fair as well but in their individual categories. My father took home many a blue ribbon for his heirloom peppers which he grew from seeds he saved every year that had originally been saved by my grandfather from peppers he grew!

I myself am no stranger to exhibiting at these fairs, as in my early teens I was part of a 4-H group here in town. I actually "showed" calves at both the Stratham and Deerfield fairs. It was quite a commitment to attend the meetings and work with my calf several days a week. I groomed her

and trained her how to walk and stand on command for the judges. Despite the work involved it was so much fun once the fair actually arrived and we got to show off in the ring, all the work we'd been doing. Even after I was done with the 4-H program I continued to enter the home arts/crafts division with, crocheted scarves, jellies, and most recently photographs. One of the best parts of exhibiting is the anticipation of returning to the fair as a spectator to browse the exhibits to see if you have earned any ribbons!

When my Father passed away, I'll admit that it was not so much fun to go to the fairs for a few years. However, when my nephew was old enough, my Mother and I started to take him to the fairs and it was fun to show the next generation all the things we loved about the fairs and to share our happy memories of my Father and exhibiting. When I met my husband I found out that he loved these fairs as much as I did and the tradition has thankfully continued! In fact one of our first dates was to "The Big E," The Eastern States Exposition, way down in Springfield, Ma. It was a super long drive that I did not enjoy but, we shared a giant, loaded baked potato within minutes of passing through the gates and all was well, until we had to ride home, but I digress.

We are still enjoying our loaded baked potatoes today, but now at the Deerfield Fair, while we sit and watch the draft horse pulling competition. As anyone that has watched those gorgeous teams of horses can attest, it's "the best there is, there is no better" according to long time fair announcer Junior Gardner. His running commentary of one-liners during the competition are as much of a fair tradition as is having a sausage sub from the famous Sam, Joe, & Ed's booth! My nephew, much older now, has been serving in the military for the past five years and has missed attending the Deerfield fair. We did however, send him packages of Pat's apple crisp mix and Deerfield Fair T-shirts so he wasn't too homesick! I am excited that this year he will finally be able to go to the fair himself and see the tractor pulls, the Giant pumpkins, and of course the horse pulling! Speaking of giant pumpkins, in 2018 the Deerfield Fair weighed in the country's largest pumpkin to date at 2,528 pounds!

These agricultural fairs are just such a great way to spend an afternoon. You're able to pet farm animals, eat all kinds of food you know is not good for you but, "It only comes once a year," and take in one of the Flying Wallendas performances. It's also neat to see The Wallendas bringing THEIR next generations into the show as their children and grandchildren are now literally learning the ropes.

Fairs are all about tradition, food, and family fun and the great thing is you can be as involved as you wish. You can enter your famous apple pie or your handmade quilt, you can grow a giant pumpkin, race your tractor



against the clock, or cheer on your kids in one of the many 4-H programs. Or, you can simply buy your ticket, roam the grounds with your jumbo donut and enjoy. Whatever you choose to do remember as Junior always says, "you go home and tell your loved ones just what you see here..."

For a list of the remaining Agricultural Fairs this season please visit: nhfairs.com

Melissa Rossetti Folini is a writer, retired Library Director, photographer, and licensed Zumba Fitness instructor. She is the author of "Story Times Good Enough to eat," several published short stories and poems centering

on the highlights and humor of living in the Granite State. Melissa has also been repurposing and selling collectibles, antiques, crafts and homemade goodies for 3 decades in various shops around New Hampshire and occasionally out of her home in Southern NH. Melissa's current projects, writing snippets, and shop items for sale can be found on her Facebook page https://www.facebook.com/MelissaFoliniBLW https://www.instagram.com/melissarf15





Cardinal's Farmhouse Sampler

Discover us...located in our "1781" built Colonial filled to the brim with Furniture,
Curtains, Linens, Braided Rugs, Lighting, Floral & Pip Berry Wreaths, Garland
& Picks, Wallpaper Borders, Caromal Colours, Collectibles, Yankee Candles,
Wrought Iron Accents, Garden Decor, Vintage Kitchen Items, Antiques
and Everything in Between!!

203 N.H. Route 11 • Farmington, NH You'll Be Amazed! • 603-335-2252 • call ahead for hours www.farmhousesampler.com • Like us in FACEBOOK

Check Out Our Mumms!



The Country Register

The Doucet Gallery Victorian Tea Chest



Richard Doucet

The Victorian Tea Chest that you see on the right is not all that hard to decorate and is an excellent beginner's project for a young teenager to try. If you already have a wood burning set the total cost for the project can be under \$30.00.

If you do not have a wood burning set, I recommend a set made by Walnut Hollow. The pen set with variable heat settings and several tips is under \$30.00.

Other useful items are small

Philips screw driver, needle nose pliers (to change hot tips), a sheet of 600 grit "wet sand" paper (to clean tips), a small jar to keep parts in, two flat one-inch wide paint brushes (one soft and one stiff), a corked-back steel ruler, a no. 2 pencil, #0000 steel wool, and a bean bag to rest your wrist on.

You can find all of the above at any good craft store, however, some of the bellow items are only available at Hobby Lobby. These are: Woodpile rectangular box number 647982, Artistic Appliques

fan shaped, a small bottle of Hunter Green paint, a small bottle of bronze metal flake paint (both water-clean up) and clear drying wood glue but NOT contact cement, spray can of clear finish (satin or gloss) and a Woodpile 200 grit sanding block number 624494.

The first step is to remove all the hardware and put them in the small jar.

Look the box over for "fuzzies", places that need some "finish" sanding with the sanding block. Be careful on the top of the box that you do not round off the very delicate thin edge. This will be part of the that touch that makes the top look laminated on.

Next take your "fan" applique and add a "patina" affect by wood burning in the grooves. This is a very hard wood and will take time. Use the "universal tip" set on the highest heat setting. Just do enough burning in the grooves to give it some "depth and age".

Next place the appliques centered on the top and use the pencil to LIGHTLY draw around it. MAKE SURE THE BOTTOM OF THE FAN IS AT THE FRONT OF THE TOP. The outline does not have to be perfect to make sure you will "burl" around the area enough so that no plain wood will show when the applique is glued on.

See picture #1 to work on the top. Start by using the "flow point" set at the highest setting and work in small circles to create the "burling".

Carefully use the same point to do the quarter rounded surface that goes around the top and then use the "universal" tip to finish the fine detail between the quarter round and the top.

See picture number 2. To measure the bands of area to be burled around the top part of the box and the bottom part of the lid, use a short piece of 5/8ths inch corner molding. Place it as shown and use the pencil to draw light lines.

Use the steel ruler as a guide as you burn the line in with the edge of the universal tip. When you do so do not let the tip rest on the wood as you line up the tip as this will cause a wide burn spot that will extend to the wrong side of the line. When the line is done, use the flat side of the tip to "draw back" from the line in the direction of the area you will be burling. Use the flow point to fill in the burling. Then burl the edges of the box where the lid top meets to box. Repeat the same process on the lid of the box. The last area to burn is the bottom edge of the box. This is a very thin line, just enough to cover the edge of the plywood that is the bottom of the box. This also just makes enough of a design to give the bottom of the box definition. Use the ruler as before and to line it and then use the flat of the tip to fill it in.

To glue the applique to the top use a clear drying multipurpose glue. Make sure that the edges of the applique are well covered. Place it on the top, make sure it is properly aligned, and then hold it place for a minute or so to allow the glue to start to set and prevent it from moving when you place the weight on it. Place a board over the applique and a heavy weight on that. This will ensure that the applique is well glued all around the edges and the ends have not curled up.

To put the words "Tea Chest" on create a template on a computer and print it out, then tape it to the FRONT of the box, slide a piece of carbon paper under it and trace the letters. Remove the paper. Use the "mini flow tip" to outline and then fill in the letters. See picture 3.

Paint the insides of the top and bottom with a hunter green paint. Water clean up is easiest and flat finish looks best. Once the paint is very dry





sparsely brush on the bronze metallic paint. The idea is to let the green show through the bronze to create a very old bronze finish. The stiff brush will help you do that. See picture 4.

Finish the box with a good quality spray gloss or satin finish, whichever you prefer. It will take only one or two coats to do the inside of the box but could take 6 or 8 coats to get complete coverage on the outside. When you think you have the coverage you want use the #0000 steel wool to rub the exterior of the box down to get rid of any bumps, stuff that stuck on, or drip marks. Wipe off the dust and steel wool and give it a final light coat of finish.

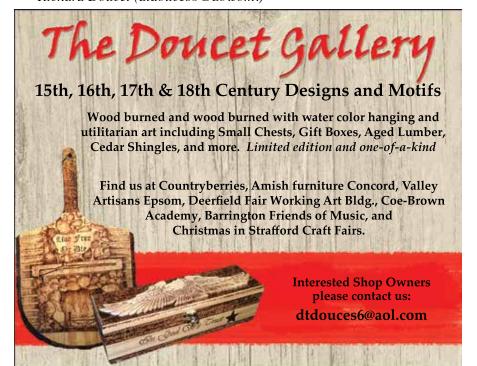
Here is where you can have a heart attack if you were not careful to make sure "Tea Chest" was on the FRONT of the box and that the fan was facing the right way on the top:...the screw holes for the hardware will not line up!

If that did happen use an awl to make new holes for the screws as needed and burl the old holes to cover them up. Once reassembled you can add on one last detail. Add 1-inch round felt pads, the kind used on chair legs to protect floors. Just stick them to the bottom of the box about ¼ inch form the edges. If this is a Christmas gift...hint, hint...add a personal inscription on the bottom and you have an absolutely unique gift that has personal meaning to whoever gets it.

This is a basic design that you can change to make other types of gift and presentation boxes to fit most any decorator style. Hobby Lobby has a large selection of boxes and appliques to choose from.

Next issue: How take this concept up a notch or three with "felting" and better hardware on the same boxes.

Hope to see you at the Deerfield Fair. *Richard Doucet (dtdouces6@ao.com.)*



MERRIMACK VALLEY





HUSQVARNA
VIKING
MACHINES
FABRIC • CLASSES
REPAIRS and MORE

401 MAIN ST * UNIT 111 SALEM, NH 03079
THEVICTORIANCUPBOARDSEWINGSTUDIO.COM LIKE US ON FACEBOOK
603-458-1320 TUE & THUR 10-6, WED 10-7, FRI & SAT 10-5



Custom Quilts
Quilting Classes
Notions Fabric
Embroidery
Embroidered Quilt Labels
603-206-5490
649 E Industrial Park Dr
Studio 17
Manchester, NH 03109
Wed 2:30-5 Thur 10-9

/ed 2:30-5 Thur 10-9 Fri 10-5 Sat & Sun 10-4



Slip Stitch Mitts

#7 straight needles, 100 yds WW Yarn

CO 32 stitches

7 Rows of 1x1 Rib Stitch

4 Rows for Pattern, Repeat Pattern 8 times.

Row 1: Knit All

Row 2: Purl All

Row 3: *P1, SI 1*, end w/P2

Row 4: Purl All

After 8 repeats, Rib 1x1 for 3 rows, BO

Stitch closed 3" up from Wrist, Leave 1 1/2" for Thumb Space, Continue to stitch to top. Hide ends.



A Knitter's Garden
W-Th-F-S--10 to 4
603-887-8550



Learn to KnitEvery Thursday Morning in September and October from 10 to 11 Cost \$15 w/Beginner Supplies





our UPDATED website where you can shop 24 hours a day! Shipping is FLAT RATE of just \$9.95 no matter how much you purchase or you can select local pickup at checkout. Free shipping over \$100.

We are proud to carry beautiful handmade creations by Arnett's, Rugged Chic, Sturbridge Tinsmith, and Bearing in Love along with 350 other crafters. The 2019 unique items are available in shop and online.

www.bittersweet-blessings.com



Part 1

Fall Open House Part 2 September 6th-8th



BITTERSWEET **BLESSINGS**

20 Chester Street Chester, NH 03036

603-845-3577 www.bittersweet-blessings.com

A primitive shop with over 10,000 square feet to lose yourself in! Barn is now OPEN as well! We carry primitives, handmades, wood and upholstered furniture, rugs, repurposed, antiques, vintage and more. *Check us out on FaceBook for daily pictures.*

– Hours: 7 Days-a-Week 10am-5pm 🛋







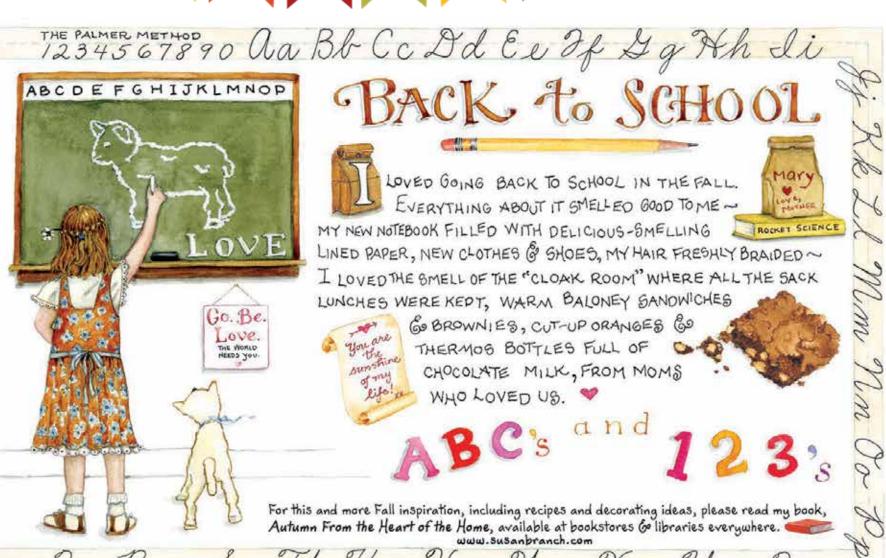


Fall Open House ¦ Aug 30th-Sept 1st !

Bittersweets **Birthday Bash** Sept 20th-22nd Octoberfest

Holiday Open House Holiday Open House

October 11th-13th! November 1st-3rd! November 8th-11th



MERRIMACK VALLEY

Countryberries Designs





This pattern is free for you to use. Please give the artist credit. Not for commercial use. Enlarge this pattern to your desired size. Paint thesefriends on wood or canvas. If you like to rug hook, this pattern would make a great tablemat. You could also applique this design in wool and make a cute wall hanging or table runner. It would be fun to punchneedle too. You might also change the box into a basket or crock. Whatever technique you choose, have fun!

Designed by Kathy Graham

Countryberries

Whimsies and necessaries for your country home and garden

330 North Road Deerfield, NH 03037



603-463-7615 www.countryberries.com Like us on Facebook







Here is just a small sampling of what *New Hampshire* has to offer during the fall months. A quick internet search will give you so many wonderful events to attend during this wonderful time of year in New England!

New Hampshire State and Agricultural Fairs

61st Annual Hillsborough County Agricultural Fair

Date: Friday, September 6 – Sunday, September 8, 2019

Location: 15 Hill Dale Ln., New Boston, NH

Tickets: \$10 for adults, children 6-12 and seniors are \$5, children under 6 are

free. More information: hcfair.com

Rochester Fair

Date: Thursday, September 12 – Sunday, September 22, 2019

Please note: The fair will be closed Monday (9/16), Tuesday (9/17) and

Wednesday (9/18)

Location: 72 Lafayette St., Rochester, NH

Tickets: \$9 for adults and children under 8 are free

More information: rochesterfair.com

Deerfield Fair

Date: Thursday, September 26 – Sunday, September 29, 2019

Location: Deerfield Fairgrounds

Route 43. Deerfield

Tickets: \$12 for ages 13+; ages 12 and younger are free

More information: deerfieldfair.com

Sandwich Fair

Date: Saturday, October 12 - Monday, October 14, 2019

Location: Sandwich Fairgrounds Route 109 North, Center Sandwich

Tickets: \$12 for adults, ages 12 and up are \$12 and children under 12 are free.

More information: the sandwich fair.com

New Hampshire Food and Drink Events and Festivals

Hampton Beach Seafood Festival

Date: Friday, September 6 – Sunday, September 8, 2019

Location: Hampton Beach Ocean Boulevard, Hampton

More information: hamptonbeachseafoodfestival.com

Claremont Brewfest - Battle of the Brews

Date: September 21, 2019

Location: Visitor's Center Green, Claremont More information: claremontbrewfest.com

Passport Craft Beer & Food Tour

Date: Saturday, September 14

Location: Strawbery Banke Museum, 14 Hanocock St., Portsmouth

More information: nhptv.org/passport

8th Annual Exeter Powder Keg Beer & Chili Festival

Date: Saturday, October 5, 2019; 11 a.m.-4 p.m. Location: Swasey Parkway in Exeter, NH More information: powderkegbeerfest.com

Attitash Mountain Resort Annual Oktoberfest

Date: October 12-13, 2019

Location: Attitash Mountain Resort, 775 Route 302, Bartlett

More information: attitash.com/event/oktoberfest

30th Annual WHEB Chili Cookoff

Date: October 13, 2019 Location: Prescott Park

105 Marcy St., Portsmouth, NH

More information: prescottpark.org/event/chili

11th Annual New Hampshire Brewfest

Date: Saturday, October 12, 2019 Location: Cisco Brewery 35 Corporate Dr., Portsmouth

More information: prescottpark.org

27th Annual Duck Race and Auburn Day

Annual New Hampshire Festivals

Date: Saturday, September 7, 2019 Location: Downtown Auburn Hooksett Road in Auburn, NH Tickets: This is a free event to attend More information: auburnhistorical.org

Seacoast Extreme Country Fair

Date: September 12-15, 2019 Location: New England Dragway 280 Exeter Rd., Epping, NH

More information: seacoastextremecuntryfair.com

Canterbury Artisan Festival

Date: Saturday, September 14, 2019 Location: Canterbury Shaker Village 288 Shaker Rd., Canterbury, NH

Tickets: \$12 for adults; \$6 for children ages 6-17; children 5 and under attend

More information: shakers.org

New Hampshire Highland Games

Date: Friday, September 20 – Sunday, September 22, 2019

Location: Loon Mountain Route 112 in Lincoln, NH More information: nhscot.org

15th Annual Fairy House Festival

Date: September 21-22, 2019 Location: Prescott Park 105 Marcy St., Portsmouth, NH

Tickets: \$30 for families, \$5 for children, \$15 for adults More information: portsmouthfairyhousetour.com

Fall and Foliage Festivals

30th Annual Milford Pumpkin Festival

Date: Friday, October 11 – Sunday, October 13, 2019 Held annually each Columbus Day weekend Location: Milford Oval in downtown Milford, NH

Tickets: This is a free event to attend More information: Facebook

72nd Annual Warner Fall Foliage Festival

Date: Friday, October 11 - Sunday, October 13, 2019 Held annually each Columbus Day weekend

Location: Downtown Warner Main Street in Warner in NH

Tickets: This is a free event to attend (parking fees may apply)

More information: wfff.org

Monadnock Pumpkin Festival

Date: October 12, 2019

Location: Cheshire Fair Grounds 247 Monadnock Hwy., Swanzey, NH

More information: monadnockpumpkinfestival.org

Somersworth Pumpkin Festival

Date: October 12, 2019 Location: Somersworth Plaza

Somersworth Plaza in Somersworth, NH

More information: nhfestivals.org/pumpkin-festival.html

NH Pumpkin Festival

Date: October 18-19, 2019 Location: Downtown Laconia Tickets: This is a free event

More information: nhpumpkinfestival.com

Keene Pumpkin Festival

Date: October 29, 2019 Location: Downtown Keene Tickets: This is a free event

More information: pumpkinfestival.org



SEACOAST REGION

Cinched Garter Stitch Headbnd

#9 Needles, -100 yards Worsted Weight Yarn,
Darning Needle

CO 20 sts, Knit 86 rows or approx.. 15". Your piece should stretch to 21". Knit additional rows, if needed. B/O

Fold piece in half so ends meet, with yarn, sew edges tog to form a band. Do Not Cut Yarn. Wrap your yarn around seam you just made to "CINCH IT". Secure ends...ENJOY!



Bottled Up Memories

Joyce K. Thompson

For my vacation this summer, I took a trip to Northern Georgia to visit a lifelong friend who relocated there from New England. It was a fun visit, and we got to see some of the local sites. I have always loved the oddities and curiosities of places; the unusual "touristy" places. When planning this trip, I found a few of these type of places to amuse and entertain us. We visited an "international" gourd museum, a butterfly farm, a Cabbage Patch doll museum, and even a Big Foot museum where they claim to have an imprint of "Big Foot's buttocks." Besides those wildly entertaining places,

I was also able to enjoy the beautiful sunflower gardens, and rolling hills, and green scenery that was all around us. But the place that has by far stuck in my mind the most, is a place called the Cannery. The Cannery was briefly mentioned on a historical tour of one of the older parts of the town of Dahlonega, the site of one of the first Gold Rushes in America. When we rolled by this small building, the tour guide mentioned that this was a place where the townspeople could come to can their gardens' surplus. I immediately thought "wow, that is the neatest idea," and I haven't stopped thinking about it since. I just love all things yesteryear.

Now I know that here in the present day, there are commercial kitchens that can be used by the public in many areas. We have one right here in Chester NH where this paper is distributed. Townspeople can sign up to use the commercial space, being that it is more spacious and more industrial than most residential homes. I know someone who spent some time there the last several summers making salsa from their own tomatoes.

But still the thought of that old Cannery remains in my mind. I would love to take a time machine back to the days when I could just walk into the Cannery with my surplus of garden harvest and meet up with the other ladies' of the town. I imagine the conversations that would take place, just like the

Featuring rustic and primitive antiques. Garden items, kitchen gadgets, barn tools, etc. Plus a collection of country gift items. Follow us on Facebook at Log Cabin Antiques Kingston, NH Hours: Saturdays only 10-5 21 Bartlett Street, Kingston, NH

Bartlett Street is directly off Kingston Common (or Plains)
Turn at Rick's Spirits. Look for sign and flag halfway up the street on right.



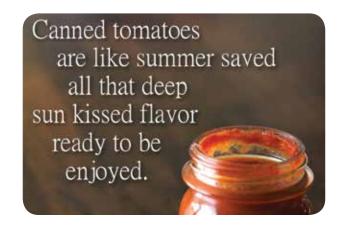
biddies in the beauty shop, or the bitchin'- stichin' quilting groups. I am sure that cannery was filled with lively, gossipy conversation, probably as juicy as the peaches the ladies were there to preserve.

I think many of us long for that type of camaraderie. Nowadays we have tried to engage in similar get-togethers.. there are the "paint and sip" parties that one can organize as a get-together, albeit fun – they can be pricey.. and what does one do with the paintings that you come home with? I have seen people put them up in their cubicles at work, and even have seen a few show up at yard sales, as someone tries to pawn their "art" on to someone else. Not wanting to dispose of it. The idea of working together in a cannery seems so much more practical.. and environmentally conscious. Families would make good use of the vegetables and sauces that they would put up, and use all winter long.

As I've written about before, the kitchen implements used "back in the day" are the things that we collectors look for in the antique and second-hand shops. The mason jars that were filled with the preserves and sauces, we now fill with everything from buttons to sea glass. The rolling pins that rolled out dough for dumplings and pie crust are used in what we call farmhouse-style decorating. Even the red and white check gingham aprons that the ladies used to wear can make cute decorations.

Today's crock pots, air fryers, instant pots have replaced all the kitchen-ware that were once used in places like The Cannery. New technology is great and simplifies how hard the ladies of yesteryear worked in the kitchens. But there's certainly nothing that replaces good old-fashioned working together, friendship and the sense of community. Those are things that are still sought after as much as the items that we seek to adorn our kitchens and homes.

Joyce is a collector and seller of all things vintage. You can find her business page on Facebook at Joyce's Junque.



Primitive Thymes

Purveyor of all that is Primitive

4 Northwest Road ~ Spencer, MA 01562 ~ 508-885-4958

We are 15 minutes away from Sturbridge, Massachusetts Frí. 10am-4pm ~ Sat. 10am-4pm ~ Sun. 12pm-4pm or by appointment.

> Harvest Gathering & Candlelight Historic House Tour Saturday, September 14, 2019 ~ 10am-4pm Visit our Historic Homestead by candlelight set for an Old Fashioned Harvest.

Primitive Thymes is located within my Circa 1871 Homestead. Envelope yourself in a SIMPLER THYME...soft music plays, candles glow and you are treated to a welcoming atmosphere like no other.

I pride myself on selling handmade in USA, true primitive, design products. You can purchase upholstered furniture, bedding, curtains, lighting, linens, candles, antiques and country pieces, cupboards, and much more.





Celebrating 30 Years of Publishing Most Often Used Recipes

Marilyn's Granola

from Barbara Floyd's Kitchen

I did not have to think too long about which recipe from The Country Register Collection & Cookbook would come out on top of the pile of most often used recipe. The recipes were from our family cookbook made in 1990. Hands down it would be sister Marilyn's Granola. With a few variations, I would often make triple batches of this delicious granola.

When I spent summers in Walla Walla, WA, on the Swenson Farm, it never lasted long. Before I left, I would try and leave some freezer bags of it stashed away so they didn't forget Grandma had been there. When family comes home for holidays to Arizona, I try and have it on hand.

Marilyn's Granola

6 Cups Old Fashioned Oats

1 Cup Wheat Germ or Bran

1 Cup Sesame Seeds

1 Cup Sunflower Seeds

1/2 to 3/4 Cups of Raisins, Cranberries,

1 cup chopped, whole or sliced Almonds and

wide Unsweetened Coconut (Can use regular coconut as well)

1/2 Cup Honey

1/2 Cup Canola Oil or Coconut Oil

2 t. Vanilla

Mix dry ingredients. Warm honey with oil and add vanilla. Mix all together and spread on cookie sheets thinly on parchment paper. Bake 15-17 minutes or until lightly browned at 325 degrees. Wait until cool to put into airtight container or freezer bags.

Good as a snack, served with almond or whole milk or Greek Yogurt.



Part 6 by Barbara Floyd, Founder of The Country Register

Today I looked at the Feb-March issue of The Arizona Country Register for 1993. This issue's covers showed the artwork that was going to be coming out on The Country Register Collection & Cookbook later that February. One thousand of these spiral bound books were printed and it is still my favorite go-to cookbook in my cupboard. That's probably because it is filled with



lots of good family recipes compiled for family reunions and great memories. Every once in awhile a used copy shows up on Amazon for some exorbitant price. My own copy is priceless.

I see two ads from The Shops at Catlin Court that is part of Historic Downtown Glendale, AZ. One is The Country Maiden and the other is Bears & More. They are still operating in the same locations now 26 years later and so congratulations go to both, not only for still being destination shops but also for supporting and supplying The Country Register to their customers. That is a real testimony of happy advertisers.

By April 1993, there were a few more publishers added to our growing list including Northern California, Oregon and Upper State New York/Vermont. The others on the list were mentioned in last month's story.

Our June-July 1993 issue not only had well known Mary Engelbreit art on the cover but we were sporting new logo artwork at the top of the front page by artist Jan Harvey. That logo would be used for many years to come. We have also added publishers in Central California and Southern California and now California has one publisher combining the whole state. By the very next issue in 1993, we added North Dakota, Virginia and, because I had three of my four children living in S. E. Washington, I started the paper there and published in Washington for many years. By the next issue, we had a publisher in Hawaii and, by the end of year 1993, Florida was added to our list. The Florida edition, today, is always more than forty pages packed with specialty shops, many of them related to the quilting industry. For 10 years now, the Florida paper has been published by Amy and Dave Carter whose names you see on many of our Eastern U.S. editions. In fact, Amy's parents, Merle and Gail Taylor, started the Maryland edition about 22 years ago. As a family, they now publish eight Country Register editions on the East Coast.

Heading into 1994, our list of publishers had grown to include Nebraska-Iowa and Indiana. For many years now, Nebraska and Iowa have had separate successful papers. The fun part about Nebraska is that I was its publisher at the time I retired from publishing and my graphics designer was from Nebraska. When Lolly Konecky, from Wahoo, Nebraska, came to work for me, little did we know that down the road she and my long time office manager, Barb Stillman, would partner to eventually become the publishers of Arizona, Washington-S. ID, Oregon, Nebraska, and The Antique Register (in Arizona only). As of the beginning of 2019, they also have become owners of The Country Register, Inc., that licenses the newspapers. They have added California as well as North and South Carolina to their publishing list and they operate under Barlo Media.

This makes me officially retired. Some days I am just officially tired. But then I have to remind myself that is probably normal when you are looking at 80 years of age square in the face. How in the world did I ever get to this stage so suddenly? Maybe it wasn't so sudden. I was just busy and happy and enjoying doing The Country Register for thirty of those years and was not counting the years as they flew by.

This was to be a series of six articles—a year's worth of stories. Maybe the publishers and readers won't mind if I just keep this series going on a smaller scale. I just looked at the April-May 1994 issue for Arizona and it was the first edition with full color on the front and back and centerfold—a big milestone in printing. It was our annual "tea" issue and there were eight tearooms in the Phoenix area advertised and featured....in full color in that centerfold. It looks awesome! Our publishers' list now extended this issue to include S. Texas and my middle daughter, Barbra-Jean Skalleberg, started The Country Register of Georgia.

Until next time, farewell.

Barbara Floyd enjoys her downsized lifestyle in Phoenix, AZ, and her visits to see children, grandchildren and a great grandchild in Tri-Cities and Walla Walla, WA, Cumming, GA, and Ft. Wayne, IN. She created and volunteers to put together Love of Junk, Walla Walla's Vintage Market on her oldest daughter's farm in Walla Walla each June. She can be reached at barbara@countryregister.com.







Clay buttons and beads
 Shawl pins and sticks
 Specialty color matching and custom orders welcomed!

Find us on for the lander Buttons and Bijoux by Mimi

603-505-5324 MimiMandile@gmail.com



Functional Folkart For Your Home

- Switchplate Covers
- Tissue Box CoversCoasters and more

www.etsy.com/shop/handpaintedbymara www.handpaintedbymara.com



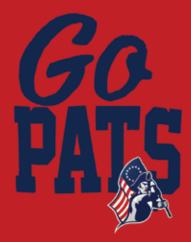






Visit Bittersweet Blessings the day after the Patriots win and mention their victory and you will get 15% OFF your whole order!!!

This offer is good for all pre-season, regular season and (as we are all looking forward to) playoffs and Super Bowl LIV.



Bittersweet Blessings
20 Chester St • Chester, NH 03036
603-845-3577
www.bittersweet-blessings.com
Open 10am-5pm daily

SHOP LOCATOR

2 WHITE MOUNTAINS

Tin Roof Primitives – Center Conway

MASSACHUSETTS

Primitive Thymes – Sturbridge

3 LAKES REGION

Cardinal's Farmhouse Sampler – Farmington Homespun Treasures – Loudon

MAINE

Winterberry Barn - Buxton

6 MERRIMACK VALLEY

A Knitters Garden – Chester

Bittersweet Blessings – Chester

 ${\bf Country berries-Deer field}$

J&F Farms - Derry

Patches Quilt Loft - Manchester

The Jelly Cupboard – Chichester

The Victorian Cupboard Sewing Studio – Salem

7 SEACOAST REGION

Log Cabin Antique & Gifts – Kingston Sage Farm Antiques – North Hampton

