

The Blandford Bugle

DEVOTED TO THE INTERESTS OF ALL THINGS GOOD IN
BLANDFORD: GOOD HOMES, GOOD NEIGHBORS, GOOD FUN.

Vol. 3, Issue 3 Blandford, Massachusetts Summer 2014 Bugle@townofblandford.com

My Dad and I...

How are you and your Dad the Same?

"We both eat Tacos!" - Leah

"We both have big eyes." - Charlotte

What do you and your Dad do together?

"We like to be crazy together. We watch T.V. together and sometimes go to my neighbors house and my Dad talks to grown-ups." - Parker

"My Dad gives me a bath at night. We play with cars in the driveway and take all of the roots out of the vegetable garden." - Nolan

"We ride in the truck together." - Charlotte

What does your Dad do when you're not around?"

"He goes to stores and buys stuff my mom tells him not to." - Parker

"He plays with Max somewhere, probably down cellar." - Nolan

How does your Dad make you laugh?

"He makes weird faces and he tickles me until I pee my pants!" - Leah

"We play super heroes and we laugh when we get hit with pillows!" - Charlotte

What is something your Dad always says to you?

"He says 'I love you Gooby,' and 'Bye Miss Leah'" - Leah

"He says 'Joannie loves Chochie' and 'x the text' and 'Oh that's cold!'" - Parker

"My Dad says 'Be a man!'" - Nolan

"He says he loves me" - Charlotte

What does your Dad do for a job?

"My Dad has two jobs, he makes guns and he makes bullets." - Parker

"He does three things, builds houses, decks and slides." - Nolan

What is your Dad really good at?

"He's really good at making my bed." - Leah

"He's good at helping people and fixing people's stuff and being nice. He's good at helping me draw stars." - Parker

"He's really good at mowing lawns and sawing down trees." - Charlotte

A Tribute to Dad

Adam- You are so special to us. You are a wonderful father, playmate, friend, and confidant to all four of our girls. You put up with teenage angst, mood swings, crying, whining, and screaming almost without complaint (almost ; -). You have taught our girls about life, made them aware, and have shown them what love really is. I will always be grateful for that. So, on this Father's Day, remember that you are so loved. Jackie, Izzy, Gracie, Frankie, and Ella



J.L - Thank you for being such a fabulous Dad! You are a the best superhero bad-guy fighter, pinchy finder, star gazer, insect identifier, snack sharer and lego builder this side of town! ;) We love you! C, V and C

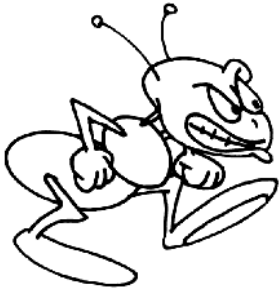
Happy Father's Day Jim Sullivan. I am so proud to be your daughter. Thank you for always giving me the right advice, even though I may not always follow it. You have helped me become the strong woman I am today. With love, Kate

The Invasion

Mary J. Powers

They came, four abreast, broad shouldered and with goggle-headed determination, marching through the doorway of my bedroom. Behind them, scattered across the hallway floor, their troops doggedly followed. I was being invaded! I jumped up from my comfortable recliner, ready to defend my space, and started stomping out these alien attackers. Then, stepping through the hallway to the great room, I knew my battle had only begun. The room was alive with reinforcements – hundreds, it seemed, an army of ants, on the move, advancing toward me and my sanctuary, determined to take the field, to what purpose I did not know.

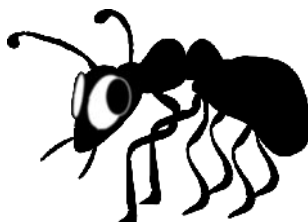
These were not like the large black wood ants that occasionally wandered through, but found deterrent in the repellent placed at ant entrances and pathways. My enemies here were black, but small, some very small, and they came not singly, but in full regiment, not aimlessly exploring, but marching steadfastly forward against all odds.



Outside the house the thunder warned and rain pelted the logs of my home. It was swelteringly hot and I knew I should not use any electrical appliance until the storm had passed, but looking at that invasion force before me, I forgot the storm and ran for the vacuum sweeper. Lacking other defenses, my weapon of choice was that high-powered Miele vacuum.

For over an hour I battled, standing in the middle of that army, brushing its soldiers off the kitchen counter, the stove, even the ceiling and sometimes off my legs and arms, and still they came. Sweat trickled into my eyes, my hair was shampoo wet from it, but at last when I looked around, I spied only a straggler or two, easily swooped up – though one floated in the Brita water reservoir, and a group had reformed, heads together in a circle, around what I think must have been a drop of my own sweat. These were easily dealt with, and I had at last, time to think.

Why had such a force invaded? It had never occurred like that before. I searched the inside of the house trying to figure out where the invasion had come from, how they had by-passed my defenses. When the rain stopped I went outside and found a sparse, but steady stream of camp followers crawling up the logs of the back wall of the house, com-



ing from beneath the patio flags. They seemed to have come, flood victims of the continuing rains, to find refuge within the dry walls of my fort – er, my hone. I spent some hours thereafter renewing the chemical deterrent around its perimeter.

I pondered whether an invasion from a highly populated nation would resemble the invasion I had just survived, and if a million or so foreign soldiers came, what would occur. The weapons would be different, I suppose, but not any more deadly. The vacuum sweeper scoops up and annihilates, and my own chemical weaponry is probably worse than that used against and by human beings – at least to date.



Later I sat once again in my recliner, exhausted but pleased with my victory over such a vast army. Another battle won, I mused. Then looking up, I saw a single survivor come through the doorway, head up, as if looking for a fight. I again reached for my weapons. Are wars ever over?

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New piano at The White Church

Upcoming performances

Henry F. Miller has arrived at The White Church and will be there for all musical performances. Henry is a circa 1893 seven-foot grand piano.

Pianist Marcia Eckert discovered Henry and has helped find him a home in Blandford.

The first public performance for Henry will be on Sunday afternoon, June 1 when Liam Kaplan will perform and we hope everyone will come see, listen, and enjoy this new addition to The White Church.



H.F. Miller



Liam Kaplan

Many will remember Liam from his performance at the Fire Department benefit last fall. This 16-year-old award-winning pianist is extraordinarily gifted and expressive. Liam has, according to the Classical Music Guide Forums, "already accomplished a great deal at his young age." He will play works by Beethoven,

Brahms and Ravel. Come early to hear a pre-concert talk about the program given by Marcia Eckert.

There is no charge for this performance but donations would be most appreciated.

Other musical programs include Jimmy Roberts, Sunday, Jul. 13 at 7 p.m.

Jimmy is a Broadway composer and entertainer. He sings and



Marcia Eckert

plays original material as well as selections from famous Broadway composers and musicals. Picnic in Watson Park beforehand. Tickets are \$10.



Friday, Aug. 8 at 7:30 the Aurelia Quartet with Marcia Eckert, piano; Peggy McAdams, violin; Ruth Siegler, viola and Timothy Merton, cello. The quartet will perform selections by Mozart and Brahms. Tickets are \$15.

Saturday, Aug. 23 at 7:30 is the Bel Canto Opera with Eve Queler. Tickets are \$35.



Eve Queler

Hats off!



◆ To the Library Staff for putting together the aesthetic and informational History of The Porter Memorial Library display.

◆ The Farmers of Blandford who provide us with wholesome nourishment.

2014 SUMMER READING PROGRAM

The 2014 summer reading program at Porter Memorial Library will be starting soon!

All ages are welcome and all the programs are free! The sessions will run for six consecutive Tuesdays beginning on July 8 from 10 to 11:30 a.m. Each week we will explore a different branch of science.

If you like books, live animals, meteorology, healthy snacks, electricity, music, artistic crafts, and rocks and minerals? Then join in!



For our younger people, registration forms will be distributed at Littleville Elementary School in June. If you are in middle school, high school, or are an adult, please watch for future notices.

There are several Summer Reading Program prizes and incentives this year: Big E tickets, Yankee Candle vouchers for kids to do something waxy on their own; vouchers for Friendly's and signed gear from the Boston Bruins and the chance to win one of three grand prize Bruins game experiences such as riding the Zamboni at one of the team's home games.

Fizz, Boom, Read!, *Spark a Reaction*, and *Literary Elements*, Summer Reading Program elements, are sponsored by Porter Memorial Library and the Board of Trustees, The Blandford Cultural Council, the Massachusetts Library System, the Boston Bruins, and the Massachusetts Board of Library Commissioners.

Second Annual Town Wide Tag Sale

Blandford's Town Wide Tag Sale is set for Saturday, July 19, 8 a.m. to 4 p.m. Rain date, Sunday, July 20. We will be checking the NOAA website to make the call on a rain date and send a message out via Reverse 911.

How it works: After I've heard from everyone that wants to be included, an easy to read map of the town is created with each participating house shown. (I'll do that) Maps will be available at the general store and other public places in advance and on the day of the event. No names or addresses will be placed on the internet, paper maps only. This would be advertised on any/every free site (ie. Craigslist, MassLive, etc)

Please talk to your Blandford friends and neighbors about doing a tag sale of their own. I'm sure that once people find out their neighbor or friend is in on the fun, they will join too. Just remind everybody that in order to get "on the map" they have to send their address to *The Bugle* either via email, bugle@townofblandford.com or post, 1 Russell Stage Road, Blandford, MA 01008, as soon as possible.

There is no charge to participate but it will be helpful if we all use the same attention getter: balloons tied to the mailbox or near the end of the driveway. Yes, the attention getter is in conjunction with the map. This is especially useful for people who live at the end of a long driveway and cannot be seen from the road.

Since advertising is almost instant, we can run the ads a week ahead of time.

Kate Fletcher



Home Grown Authors

Looking for a new book? Why not choose one written by a local author? Here are a few to choose from:

- ◆ "Diary of a Country Mother" by Cynthia A. Montanaro ,
- ◆ "The Blair Family of New England Revisited" a book by Mary J. Powers
- ◆ "The Taverns and Turnpikes of Blandford, 1733-1833" Sumner Gilbert Wood
- ◆ "River Of Time" By Melissa Hamm 2010
- ◆ "Ulster Scots And Blandford Scouts 1928" Sumner Gilbert Wood

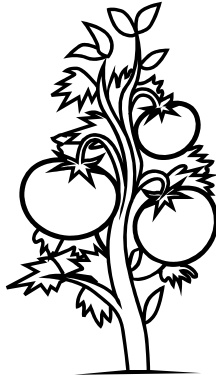
If you have ancestors with Scotch-Presbyterian blood, perhaps you are already familiar with the qualities of character that could evoke such a reaction. You may also be interested in this fascinating history of the Scottish pioneers who played such an important role in the establishment of many New England towns. The book begins with several chapters describing how English persecution prompted a migration of impoverished Scotch-Presbyterians in the early 17th century. This hardy breed left their highland homes for the counties of Northern Ireland, where they became known as the Ulster Scots. They served the English as a sort of buffer against the wrath of the Irish Catholics, who were being persecuted and oppressed. The hardships faced by the Ulster Scots in Ireland prepared them to become bulwarks in the even harsher environment of the New World's frontier. In 1718 the continued longing for economic prosperity and religious freedom instigated another great wave of Scotch-Presbyterian migration--this time from Ulster to the colonies of New England. In the next sixty years, Scotch-Presbyterians established nearly one hundred new settlements. This book touches on the origins of all these colonial towns and on Blandford, Massachusetts, in particular. The distinguished service of the Scottish descendants in Blandford who served as scouts in the French and Indian wars is also recounted. The author's style is eloquent and thorough but never tedious.

Vegetable/Seed Exchange

There will be an opportunity for gardeners to exchange seeds and/or fruits and vegetables at the Porter Memorial Library this growing season.

The Library has materials on how to properly remove and store seeds. If you are interested, please stop by and check them out.

The idea is that if you end up with an abundance of zucchini for example you can bring some up to the Library to share with others in exchange for spaghetti squash, tomatoes or snap peas... The list goes on but you get the idea!



Small Towns Salute

Small towns, hilltowns, backwaters, they dot America like stars in a clear night. What they lack in size or numbers they surely make up for in pride. Memorial Day Parades are the most heart-warming and sentimental affairs, many times you know by name the people marching in front of you. Generally you hear the parade before you see it. The unmistakable sound of a Small Town High School Band, rooting and tooting, banging on the drums in a rousing cacophony of joyous noise. Your blood gets pumping, your eyes light up, you know it's starting now. People jump to their feet to look down main street for that first glimpse. Old Glory rounds the corner and the Parade is on! The American flag always leads the parade of honored Veterans in the antique autos, most as old or older than the cars they ride in. Then the line of vintage Veterans walking straight and tall. Followed by the Fire Departments, Police and Followed by all the loveable, laughable contingents of Future Farmers of America, Tiger Cubs, Girl Scouts, Little Leaguers and any other ragtag team that's wants to show their pride. We love them all. They are, we are, what makes America great.



Otis Farmers Market

Saturdays 9 am- 1 pm
Mother's Day thru Columbus Day
At Papa's Healthy Food & Fuel
2000 East Otis Road, Otis MA



Produce, Baked Goods, Plants, Canned Goods, Maple Syrup & Maple Products, Jewelry, Soap, Wood Carvings, Sheep Skin Products and More!

We honor the Veterans who sacrificed for us and, in return, we have kept the home fires burning, so that they have something worth fighting for and returning to.

Flag Etiquette is as follows:

Everyone stands as the flag passes in front of you at the parade, remove your baseball cap or head covering, stop talking, get off your phone. These rules use to be common sense but now it seems that only a few people adhere to them.



"Are you saying my kid's a liar?"

SummerCalendar

June

July

August

Sun	1					Library Hrs:
Mon	2					Mon, Tues & Fri 5-8
Tues	3	Knitting at Library 2-4	1			Thurs 1-8 ~ Sat 10-4
Wed	4		2			
Thurs	5	Toddler Time at Library 3:30	3	Toddler Time at Library 3:30		
Fri	6		4		1	
Sat	7	Farmer's Market Otis	5	Farmer's Market Otis	2	Farmer's Market Otis
Sun	8		6		3	
Mon	9		7		4	
Tues	10	Knitting at Library 2-4	8	Knitting at Library 2-4	5	Knitting at Library 2-4
Wed	11		9		6	
Thurs	12	Toddler Time at Library 3:30	10	Toddler Time at Library 3:30	7	Toddler Time at Library 3:30
Fri	13		11		8	Aurelia Quartet w/Marcia Eckert White Church 7:30 pm
Sat	14	Farmer's Market Otis	12	Farmer's Market Otis	9	Farmer's Market Otis
Sun	15	FATHER'S DAY	13	Jimmy Roberts Plays Favorite Showtunes White Church 7 pm	10	
Mon	16		14		11	
Tues	17	Knitting at Library 2-4	15	Knitting at Library 2-4	12	Knitting at Library 2-4
Wed	18		16		13	
Thurs	19	Toddler Time at Library 3:30	17	Toddler Time at Library 3:30	14	Toddler Time at Library 3:30
Fri	20		18		15	
Sat	21	Farmer's Market Otis	19	TOWN WIDE TAG SALE	16	Farmer's Market Otis
Sun	22		20	TAG SALE RAIN DATE	17	
Mon	23		21		18	
Tues	24	Knitting at Library 2-4	22	Knitting at Library 2-4	19	Knitting at Library 2-4
Wed	25		23		20	
Thurs	26	Lloyd Family History White Church 7:30	24	Toddler Time at Library 3:30	21	Toddler Time at Library 3:30
Fri	27		25		22	
Sat	28	Farmer's Market Otis	26	Farmer's Market Otis	23	Bell Canto Opera White Church 7:30
Sun	29		27		24	
Mon	30		28		25	
Tues			29	Knitting at Library 2-4	26	Knitting at Library 2-4
Wed			30		27	
Thurs			31	Toddler Time at Library 3:30	28	Toddler Time at Library 3:30
Fri					29	
Sat					30	Farmer's Market Otis
Sun					31	

Get in touch with your inner caveman.....grill!

Tricia Racine

When the weather starts to warm up I notice a trend in what we sell from our meat counter. Hamburger, steaks and pork ribs start flying out of the store. These are the typical items that people throw on the grill for quick outdoor cooking. Grilling is not a new form of cooking, it has been around since the cavemen; but how we grill and what we grill has changed quite a bit.

I am not a huge fan of hamburgers at home but the funny thing is that I save tons of recipes for burgers but rarely make them. Also I never put chicken on the grill because I find that the outside burns before the inside is cooked through. I do, however, like to grill at other people's houses, as I currently only have a tiny camp sized gas grill. The nice thing about this culinary style is that with a little creativity you can grill an entire meal.

My absolute favorite grilled meal is a Marinated Flank Steak with Grilled Guacamole. Now I know that you are saying, "How do you grill guacamole?" It is very easy. Begin by marinating the flank steak in two tablespoons of olive oil, three tablespoons of Worcestershire sauce, two tablespoons of course ground Dijon mustard, two tablespoons of Montreal Steak Seasoning, and about a tablespoon of hot sauce. Let this sit for about an hour to incorporate all the flavors. Combine a pint of halved grape tomatoes with half a bunch of chopped cilantro, six diced pickled jalapeno rings, a tablespoon olive oil, one tablespoon red wine vinegar, salt and pepper. While the steak and tomatoes are marinating cut a large red onion into one-inch wide rings and halve two avocados; drizzle both of these with olive oil so that they do not stick to the grill.

Head out to the grill that is preheated to a medium-high heat, and get in touch with your inner caveman. The steak and onions are going to take the longest to cook; start them first, when you flip these add the avocado. Once everything is grilled to your liking construct your dinner. Let the steak rest for a few minutes, slice it against the grain and on a heavy angle into fairly thin slices. Cover the plated slices with the tomato salad, avocado and onions, squeeze some fresh lime juice over everything and enjoy. This meal does require a lot of prep work but it is worth it!

We sell a lot of pork ribs and chops that people cover in barbeque sauce and throw on the grill; how boring! Pork is a very delicate meat to grill; most people tend to over do it and end up with a burnt/dry chop or a shoe leather tough rib. Personally I never grill ribs; I have learned that cheaper cuts of meat turn out better if slow cooked. When I put pork chops on the grill I tend to cook them over low heat so they come up to a doneness of medium without burning. A fan of sauces on meats; Bourbon Smothered Spiced Pork Chops is right up my alley.

Begin by making the sauce that will eventually be poured over the chops. Combine half a cup of bourbon, quarter cup of brown sugar, three tablespoons of cider vine-

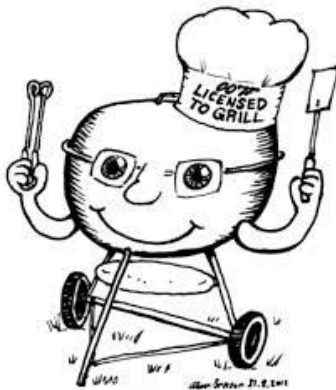
gar, quarter cup of soy sauce, one minced clove of garlic and about half a teaspoon of black pepper over high heat just until it boils then reduce the heat to low for about ten to fifteen minutes until sauce is reduced to half. While this is cooking combine half a teaspoon chili powder, quarter teaspoon cinnamon, eighth teaspoon allspice and a pinch of salt, rub this on both sides of four boneless pork chops. Grill the chops over medium heat until medium, about four minutes per side. Serve the spiced chops smothered in the bourbon sauce. The combination of spicy and sweet is a nice change to the boring barbeque smothered chops.

Most people think that only dense meaty fish - swordfish or salmon - can be grilled; but I am going to share a secret with you. You can also grill shellfish. I have seen lobster done by tossing it right on the grill, closing the lid and letting it rip for about twenty minutes; and it was just as tasty boiled lobster. Clams are another shellfish that translate nicely to the grill; all you need is one of those throwaway foil pans in order to do this. I really do like clams and Grilled Lemon-Garlic Clams is a slightly smoky light dish that works as a meal or appetizer.

In a sauce pan you do not mind putting on the grill, combine one stick of butter, one large minced shallot, two tablespoons of lemon juice, four cloves of minced garlic, and one teaspoon of lemon zest. Place the pan on the grill to melt the mixture. Place four pounds of cleaned little neck clams in a single layer in a disposable casserole pan; cover it tightly with tinfoil and cook over high heat for about ten minute or until they all open. Discard any of the unopened clams and pour the melted butter mixture over the cooked clams before serving.

Grilling potatoes and vegetables are no brainers; but I do have a dessert trick up my sleeve. Did you know that you can make a grilled Banana Split? And, it is really easy. First slit down the inside curve of the banana without cutting into the flesh too much; pull apart the peel so you can stuff it with yummy toppings. First brush a little melted butter on the flesh, drizzle a little chocolate sauce, caramel, strawberry topping and your favorite nuts. Wrap this concoction in tinfoil and grill it over high heat for about 8 minutes. Once cooked, top the banana with ice cream, whipped cream and a cherry. The warm banana, melted toppings and cold ice cream make for an upscale version of this ice cream shop favorite.

I do not grill that often, but when I do I like to kick it up a notch. Don't get me wrong I really enjoy having burgers in the summer, but usually it is when I am a guest somewhere. When I actually break out my camp grill I want to make something that just screams "WOW!" The recipes that I have shared here have that wow factor and will make a great impression on your dinner guests.



Ed. Note: Tricia's family owns and operates Katie's Country Store in Otis.

The Blandford Bugle
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All Blandford things you need to know

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Memorial Day Parade, 2007.

The Blandford Bugle

Send all communication to:
The Blandford Bugle C/O Recreation Committee
Blandford, MA 01008 Or, Drop in the town box outside town hall
Or, Email us at blandfordbugle@hotmail.com

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