

THE BABBLING BROOK



A newsletter for the residents of Country Brook – APRIL 2018

SPRING IS IN THE AIR!

Spring is technically upon us, and I'm optimistic that April showers will indeed bring us May flowers.

This is the best time of year to enjoy the outdoors. Whether watching plants reclaim their territory or listening to birds chirping, spring offers a variety of beauties. Soon we will be able to open the windows and sliders to let in the fresh air. As the stale air leaks out, inhale the sweet smell of the season.

Lilia Cohn, Property Manager

EARLY BIRD WINNERS

Congratulations to our Early Bird Winners for March – Waroujan Yeremian, Genevieve Deraawi, and Christine Gentry. They received gift certificates to BarnZ's Barrington Cinemas.

HAPPY BIRTHDAY

HAPPY ANNIVERSARY

**TO ALL RESIDENTS CELEBRATING
IN THE MONTH OF APRIL!**

EXTRA EXTRA

No more writing out a check, trying to remember to pay the rent in a timely manner, and if you are out of town you do not have to worry about mailing a payment.

Sign up for the convenient automated rent payment system in place at Country Brook. The process is easy and there are benefits. In fact, your account will not be debited until the fifth (5th) of each month, or the next business day if the 5th falls on a weekend. We have several residents that have been using this method of payment and find it very helpful.

We hope that you take advantage of automatic withdrawal by contacting our office for an authorization form. For those of you that are already signed up, we thank you for making the rent collection process smoother!

LOCAL EVENTS

There are some great local events coming up for those of us that might be feeling a bit restless after a long winter. Sole City Dance in association with the Rochester Opera House presents a new ballet by Assaf Benchetrit, assistant professor of dance at UNH. 'Cinderella' will be at the Historic Rochester Opera House on April 14th & 15th.

The Vintage Bazaar New England festival series is taking place at Brick South in Portland, ME the weekend of April 20th. This show puts a fresh spin on antique and artisan shows and has quickly become a nationally recognized event for vintage and trend-setting style. Daily admission is \$10.

Dover's Ultimate Yard Sale 2018 will be at the Dover Ice Arena on April 28th.

RESTAURANT WEEK

We are pleased to welcome you to the Spring 2018 Restaurant Week Portsmouth & the Seacoast from April 5th – April 14th. More than 40 restaurants around the Seacoast – in Portsmouth, Dover, Hampton, New Castle, Rye, Exeter, and Kittery, Maine – are inviting you to enjoy great meal values during lunch and dinner over these ten days. Participating restaurants offer special three course prix fixe menus at two unbelievable prices: \$16.95 for lunch or \$29.95 for dinner per person. Note: Some restaurants extend the \$16.95 value price to dinner as well. Be sure to review each restaurant's menu.

STRAWBERRY BANKE

Saturday, April 21st through Sunday, April 29th
Baby Animals at Strawberry Banke!

10am-5pm Rain or Shine

Meet the spring's new arrivals under the tent on Puddle Dock: lambs, kids, piglets, bunnies, chicks and more. With information about raising and caring for heirloom breeds of animals like those brought to the New World in the early days of settlement. Tickets are \$10 for adults; \$5 for children 5-17 and free to children under 5 and active military and their families. MEMBERS

HALF PRICE.

NEW HAMPSHIRE MADE

Looking to venture a little further from home to beat that cabin fever, try visiting one of these New Hampshire Made locations! You can find so many more locations on their website, <https://www.nhmade.com/>.

Schoodacs Coffee & Tea – Warner, NH
<https://www.facebook.com/Schoodacs/>

New England Ski Museum – Franconia, NH
<http://newenglandskimuseum.org/>

Harman's Cheese & Country Store, Inc. – Sugar Hill, NH
<https://harmanscheese.com/>

Kellerhaus – Weirs Beach, NH
<https://kellerhaus.com/>

League of NH Craftsman Concord Fine Craft Gallery – Concord, NH
<https://www.nhcrafts.org/>

The Chocolatier – Exeter, NH
<http://the-chocolatier.com/>

Ben's Sugar Shack – Temple, NH
<https://bensmaplesyrup.com/>

Daniel's Restaurant & Pub – Henniker, NH
<http://danielsofhenniker.com/>

Michelle's Sweet Shoppe – Londonderry, NH
<https://www.michelesweetshoppe.com/>

PITCH!

A COLLEGE A CAPELLA CONCERT

Join some of the best New England college A Capella groups for a concert of great songs at the Winnepesaukee Playhouse in Meredith, NH. Entertainment for the whole family! Tickets are only \$10! For more information call 603-279-0333 or visit their website at <http://www.winnepesaukeeplayhouse.org/pitch1.html>.

DISCOVER WILD NEW HAMPSHIRE

Saturday, April 21st, will be the 27th annual Discover WILD New Hampshire Day is a fun way for the whole family to explore New Hampshire's wildlife resources and legacy of outdoor traditions. Browse educational exhibits presented by environmental and conservation organizations

from throughout the state. See live animals, big fish and trained falcons. Try your hand at archery, casting, fly-tying and B-B gun shooting. Watch retriever dogs in action. Get creative with hands-on craft activities for the kids. Plus, check out the latest hunting and fishing gear and gadgets.

Admission is free. The event runs from 10am-3pm on the grounds of the New Hampshire Fish and Game Department, 11 Hazen Drive, Concord, NH. For more information visit their website at www.wildlife.state.nh.us.com or call (603) 721-3421.

ROCHESTER RECREATION & ARENA

Looking for more to do? Check out www.RochesterRec.com for activities for all ages! From swimming lessons to Senior Dance classes, the Recreation Department has something for everyone! Check out their Spring 2018 newsletter for a full list of activities.

LINGUINE WITH SPRING VEGETABLES

Get an instant taste of spring with the one-pot pasta. In 20 minutes, you'll have linguine in a silky sauce with crisp-tender asparagus, zucchini and snap peas.

INGREDIENTS:

- Coarse salt and ground pepper
- ¾ pound linguine
- 1-pound asparagus (tough ends removed), cut into 1-inch lengths
- 1 medium zucchini, halved lengthwise (quartered if large) and thinly sliced
- 4 ounces sugar snap peas (stem ends trimmed), halved
- ½ cup heavy cream
- 1 tablespoon butter, cut into pieces
- 2 tablespoons fresh tarragon leaves

DIRECTIONS:

1. In a large pot of boiling salted water, cook pasta 4 minutes short of al dente; add asparagus, zucchini, and snap peas. Cook until vegetables are crisp-tender, about 3 minutes. Reserve ½ cup pasta water; drain pasta mixture and set aside.

2. In the same pot, bring cream and butter to a simmer. Toss in pasta mixture and enough pasta water to create a thin sauce (it will thicken as it stands). Season with salt and pepper, and top with tarragon.