

Celebrating Carolyn Gargasz A Woman of Quiet Presence, Integrity, and Service

By Liz Barbour

The strength of a community lies in the people who shape it, and we each leave our mark in different ways. On January 31, 2025, Hollis lost a special member of its community with the passing of Carolyn Gargasz at age 87. Carolyn was a multifaceted woman, a professional in publishing; a world traveler; a devoted wife, mother, grandmother; and, as her husband Lou fondly called her, a "professional volunteer." Carolyn was also a talented cook whose dishes were always welcome at potluck dinners. Her peach pie in particular was a favorite among friends and family. You'll find her recipe featured in our Cook's Corner on page 16.

Like her mother Gladys Cox before her, Carolyn served as a New Hampshire State Representative for 18 years. In recognition of her dedication, Carolyn was honored on March 20 on the floor of the New Hampshire State House by Representative Kat McGhee. In a tribute to her years of leadership, all 400 members of the House of Representatives rose for a moment of silent reflection in her honor while her husband Lou and daughter Luanna watched from the gallery above. A few weeks before, those who knew Carolyn gathered at the Congregational Church of Hollis to celebrate her life. What follows are excerpts from the eulogies Carolyn's family read during the church service. Through their words, Carolyn's family paints a portrait of a woman whose life was defined by presence, not pretense; a chosen mother and constant friend, a quiet source of strength and comfort, a keeper of stories and small moments, and a principled public servant who led with conviction and care. Carolyn Gargasz's life shows us that it is often the subtle voice, the one that listens carefully, acts with intention, and avoids the spotlight, that leaves the most lasting impression.

"There's a verse in the Bible where Ruth tells her mother-in-law, Naomi: 'Where you go, I will go. Where you stay, I will stay.' Over time, like so many of you here, Carolyn and I became chosen family. We walked so much of life's path together... just a few houses apart... sharing love, laughter, and all those

small, everyday moments that make life special. Now she's walking a new path, and it's hard to imagine life without her. But if Carolyn taught me anything, it's that love isn't about proximity... it's about presence. She showed ME and everyone she touched, what it truly means to welcome, to include, and to embrace."

— Laura Gargasz, Carolyn's daughter-in-law

"She was perpetually woven into the fabric of my life. I knew that she would always be there, sitting at her spot at the end of the kitchen counter, and that I would



see her again soon enough. Her quiet presence a hum of love and support in the midst of my crazy life. The first law of thermodynamics says: Energy cannot be created or destroyed, it can only be transferred or transformed from one form to another. I know her presence and energy will always be with me."

— Kaitlyn Gargasz, Carolyn's granddaughter

"The most valuable time wasn't spent reading finance news or researching a stock for my internship. It was sitting on the porch and asking Grandma questions about growing up in Washington state and her life before she met Grandpa. I didn't plan that—it just happened. You can't schedule out every minute in your calendar

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Hollis-Brookline Senior Wins Prestigious DAR Good Citizen Award

Submitted by Brenda Alexander, Anna Keys Powers
Chapter, NHDAR

Kate Berrigan, a senior at Hollis-Brookline High School, has been named the 2025 New Hampshire Daughters of the American Revolution (DAR) Good Citizen Award winner. Kate was among 55 students statewide selected by their schools and advanced to the state level through an essay and personal statement, with a chance to compete nationally. Kate plans to attend the United States Naval Academy at Annapolis. With a passion for helping others and leading with purpose, she sees a life of service as both meaningful and fulfilling. An accomplished student and leader, Kate is actively involved in school organizations and athletics. The Hollis-Brookline community, DAR, and her family proudly celebrate this well-earned recognition of her dedication and character. The DAR is a nonprofit, nonpolitical volunteer women's service organization dedicated to promoting historic preservation, education, and patriotism. Through scholarships, awards, and educational programs, DAR supports students across the country and encourages academic excellence and civic responsibility. The Anna Keyes Powers Chapter, National Society Daughters of the American Revolution (NSDAR or DAR), was founded on October 19, 1906, and is one of 25 chapters in New Hampshire. For more information about membership, visit their website www.annakeyespowers.nhsodar.org.

Our American Heritage and Our Responsibility for Preserving It

Essay By Kate Berrigan

Service is an essential attribute of a good citizen. Discuss how service can foster a strong sense of community and strengthen our American identity. Service is not just an action—it is the foundation of a strong community and a resilient American identity. Throughout history, service has united our country, allowing us to prevail in times of crisis. When ordinary citizens step up to serve, they reinforce the idea that our strength lies in the people themselves. Time and again, America has faced adversity, and it has been the commitment and sacrifice of citizens who have seen us through each challenge. American identity is not tied to borders or institutions, but to individuals who rise to meet each challenge.

The power of service lies in its ability to bring people together. It fosters a strong sense of community by encouraging collaboration and mutual support. Acts like volunteering, mentoring, or helping at community events help bridge differences in age, background, and beliefs. During the COVID-19 pandemic, Americans proved this by stepping up in countless ways. Healthcare workers led the charge, but everyday citizens also made a difference

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Letter from the Editor

Dear Reader:

Summer has arrived, and with it, an abundance of fresh food grown and raised right here in Hollis. In this issue, we encourage you to support the sustainability of our local farms by shopping in town. Hollis is uniquely blessed with farms that offer everything from fruits and vegetables to eggs and meat. Buying locally strengthens our economy, protects open space, and keeps our farming heritage alive. Don't miss our Down in the Dirt farm spotlight.

A reader recently suggested we cover recycling—what a great idea! Our DPW Director Joan Cudworth took me on a tour of the Transfer Station

and Stump Dump. Read more on page 13 to learn how smart recycling saves Hollis taxpayers money.

As always, we thank those who contributed to this issue. At The PH Post, our mission is to celebrate our community and share it with everyone in town. We welcome stories, milestones, and announcements from individuals, groups, and organizations.

Visit www.positivelyhollis.com for submission and advertising details.

We wish you a fun and happy summer—see you again in September!

Warmly,
Liz Barbour
Publisher/Editor

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Advice Column with A.C. Worth

Dear A.C.:

I'm writing to you about something that's been weighing on me. Seeing good people sling mud at each other on Facebook breaks my heart. How do we bring kindness back to our conversations, especially online?

Sincerely,
Teary-Eyed Townie

Dear Teary-eyed Townie:

You're not alone in feeling this way. Many of us have noticed the shift—the way friendly disagreements have turned into bitter feuds. It's hard to see, and harder still when good people forget that behind every post is a neighbor they might run into at the grocery store or cheer alongside at a Friday night game. So how do we nudge folks back to civility? Let's start with our own behavior because as I always say, you can't control anyone else's behavior but yours.

Pause Before You Post – If a comment raises your blood pressure, step away for a bit. Give it an hour. Most times, a cooler head will find a better way to respond—or realize a response isn't needed at all.

Disagree with Grace – It's possible to stand firm in your beliefs without tearing someone else down. A simple phrase like, "I see it differently, but I respect your perspective," can go a long way in cooling tensions.

Remember the Person Behind the Post – Before hitting "reply," picture that neighbor in real life. Would you say the same words to their face? If not, rephrase or reconsider.

Encourage Real Conversations – If you find yourself in a heated exchange, consider taking it offline. A phone call or a chat over coffee can do wonders for understanding—far more than a thread of comments ever will.

Be the Good You Want to See – Start a positive trend. Compliment someone publicly. Share a story of kindness. Show that our town isn't just a place of debate but also one of support and shared humanity.

Small towns thrive on connection, and we can't afford to lose that just because we're typing instead of talking. Let's remember that behind every post is a neighbor—someone we may sit beside at the diner, wave to at the grocery store, or call for help in a storm.

With respect and optimism,
A.C. Worth

Do you have a problem that needs some good old-fashioned, common-sense advice? A.C. Worth is ready to help. Send your questions to A.C. Worth via email to bzrdb8@live.com.

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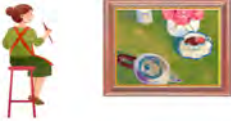
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Artist Spotlight



Meet local artists Dee Haddad and Cheryl O'Donnell, both members of the Hollis Arts Society (HAS). Since 2007, the Society has supported artists through juried shows, rotating exhibits, and monthly workshops, like the upcoming "Painting on Silk" class. Learn more at www.HollisArtsSociety.org.

Featured Artist: Dee Haddad

Dee Haddad of Hollis, is President of the Hollis Arts Society. Dee began painting as a retirement hobby and found her passion. Though she is self-taught, her involvement with local art groups helped her grow and showcase her work throughout New England. Her featured painting, *Lost Beach*, evokes a quiet nostalgia and love for nature's peaceful places. Dee has lived in New England for over 20 years and treasures time with her growing family of children, grandchildren, and great-grandchildren.



Lost Beach
by Dee Haddad



Birch Trees with Lunar Moth
by Cheryl O'Donnell

Featured Artist: Cheryl O'Donnell

Cheryl O'Donnell of Brookline, a longtime member of the Hollis Arts Society, draws inspiration from the natural beauty around her. Her featured piece, *Birch Trees with Lunar Moth*, began as a study for a client mural and evolved into a personal reflection, inspired by a visit from a real lunar moth. Cheryl owns COD Decorative Painting, where she creates murals, custom finishes, and more. Explore her work at www.CODdecorativePainting.com.

If you are a local artist and would like to submit your work for publication on our website or in the pages of The PH Post visit our website for guidelines: www.positivelyhollis.com.

A Berry Sweet Tradition: Hollis Strawberry Festival & Town Band Concert Returns on June 22

By Ardie Henry, Hollis Woman's Club

This year's annual Hollis Strawberry Festival & Town Band Concert will be held on Sunday, June 22 from 2 pm to 4 pm on Monument Square. In the event of rain, the festival will move indoors to the Hollis Brookline Middle School.

The very first Strawberry Festival in Hollis was held by the Hollis Grange in 1887. In June 1888, Bertha Colburn performed a reading with "commendable clarity and gesticulation." In 1890, the Young People Society of Christian Education (YPSCE) took over the festival. The event was discontinued for a period of time but it is unclear as to when that was.

In 1943, the Hollis Town Band began as the Hollis Church School Band, before there was instrumental music in the public school. Parents and other adults were also involved. Lydia Shallenberger was instrumental in the creation of the Hollis band and may have proposed the idea of the Strawberry Festival run entirely by the Hollis Church School Band families. But by 1978, it had grown so popular that the Hollis Woman's Club stepped in to help, with Carolyn Gargas serving as chairperson. Members hulled baskets of local strawberries and baked shortbread at home to serve at the event.

The Hollis Town Band currently has 75 members on its roster, with members from 18 different communities. Members range in age from 14 to age 90. The band rehearses at Town Hall every Wednesday evening throughout the year and there is no membership fee to join.

The Hollis Woman's Club, which was organized in 1906, is an active group of approximately 90 members from Hollis, Brookline, Nashua, Milford, Amherst, Northwood, Merrimack, and other surrounding towns, including some in northern Massachusetts. The club supports several local charities and awards scholarships

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Join the Library's Summer Reading Program: "Level Up at Your Library"

By Tanya Griffith, Director,
Hollis Social Library



The Hollis Social Library is excited to announce the launch of our annual Summer Reading Program, running from June 16 to August 8. This year's theme, "Level Up at Your Library", encourages kids and teens to keep reading throughout the summer—a proven way to prevent the "summer slide" and maintain academic gains made during the school year.

We're here to make reading fun and rewarding! Our program features exciting incentives, special activities, and events designed to keep children and teens engaged while they read. From lawn games to puzzles, there's something for everyone to enjoy. Summer reading isn't just about books—it's about learning, connecting with others, and having fun. This year's Level Up theme inspires creative thinking, teamwork, and friendly competition through games and challenges. In addition to regular storytimes, playgroups, and book clubs, we have a variety of fun events planned during the eight-week program. Check out our website for a full list of activities!

Mark your calendars for the Summer Reading Kick-Off Party!

Kick-Off Party: Sat., June 21 – Lawn games, snow cones & surprises
Touch-a-Truck: Tues., July 16 – Co-hosted with the Hollis Fire Department, Hollis Police Department, and Hollis Department of Public Works
Wrap Party: Fri., Aug. 8 – Celebrate your reading success!

Visit our Event Calendar at: www.hollislibrary.org for full details.

Summer Reading Highlights (Free and Open to All)

The Silver Circus with Andrew Silver
Magic Fred the Magician
Children's Music Concert with Mr. Aaron
Bright Star Theatre Presents: Winnie-the-Pooh
Brethren Order of the Northeast Sea (BONES): Learn About Pirates

How to Join

Summer Reading enrollment starts June 2 for kids, tweens, teens, and adults. Readers of all ages are invited to participate! Sign up easily through the Beanstack mobile app or on the Library's website. Track your reading to earn rewards and raffle tickets for gift cards and exciting grand prizes.

A big thank you to The Friends of the Library for sponsoring the 2025 Children and Teen Summer Reading Program! Visit www.hollislibrary.org for more information.. We look forward to reading with you this summer!

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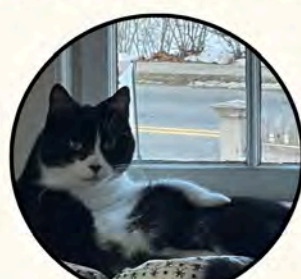
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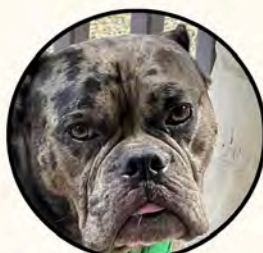
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Family Fun

Hollis mom Stacy Begin started the blog Mommy, UP! on a mission to support a childhood spent outdoors. For more information about these hikes and other outdoor destinations around New England, head to www.mommyupnh.com. Happy Adventuring!

Take a hike! Hollis is home to a beautiful network of trails in our town forests and conservation lands. Summer is the perfect time to discover and explore some of these easy, family-friendly hikes without leaving town.

Federal Hill Trails

The trailhead parking for the Federal Hill Trails is on Federal Hill Road heading into Milford. You'll want the All Trails app or another map in your pocket for this one, as there are lots of intersecting trails to choose from. Head up to Henry's View overlook for a beautiful view or Michaela's Way for a peaceful wildflower meadow walk.

Monson Village

Directly across the street from the Federal Hill Trails is Monson Center. A true gem to have here in Hollis, it is the archeological site of a colonial village dating back to the 1700s. Rich with history, there are many stone foundations and evidence of our first residents. Make sure to take some time to watch for herons over the water. The Forest Society website has a nice map of all the trails and sites.

Wildlife Pond

Park at the trailhead on Proctor Hill Road and reference the Beaver Brook Association's trail map as your guide.

The Dam Road trail is a quick, stroller-friendly jaunt down to the water. Head out to the land bridge in the middle for a beautiful view of the pond; however, that's as far as the stroller can go so turn it around and go back up Dam Rd and you will have travelled a little over a mile.

Old City Trail

Another Beaver Brook Association trail, this one starts at the Worcester Mill Historical Site off of Rocky Pond Road in Hollis. It starts with a waterfall and the trail is a nice stroller-friendly walk following Rocky Pond Brook. An out-and-back trail, there's no commitment here, so turn around when you've gotten your fill!

Woodmont Orchard

To walk the trails at Woodmont Orchard, park at the red barn on Silver Lake Road. You'll be in a wide-open space and walking along near apple trees so prepare for full sun and hopefully a nice breeze! This space is an active farm so be sure to stay on the trail, keep your dog on leash, and leave no trace.

Gelazauskas Preserve

A small trailhead on Nartoff Road provides access to an easy 1.5-mile loop trail. You'll walk through a forest, over a stream, and along the edge of a working apple orchard.

Five Rules for Fabulous Foundation Planting

By Holly Park, Scout Hill Farm, Hollis

Even if you don't have a full-fledged garden, chances are you've got some plantings around your home's foundation. Here's how to turn your foundation plantings into a practical, beautiful asset:

1. Right Plant, Right Size

Size matters—a lot. Choose plants that comfortably fit their space without constant pruning. Skip shrubs that grow into shapeless blobs or get pruned into “meatballs” by selecting varieties bred specifically for smaller or narrower spaces.

2. Plan for Winter Interest

Don't let your planting beds vanish when winter arrives. Evergreen shrubs, textured grasses, or colorful stems ensure your landscape offers beauty year-round.

3. Coordinate Colors with Your Home

Enhance, don't clash! Playing with color harmony boosts curb appeal dramatically.

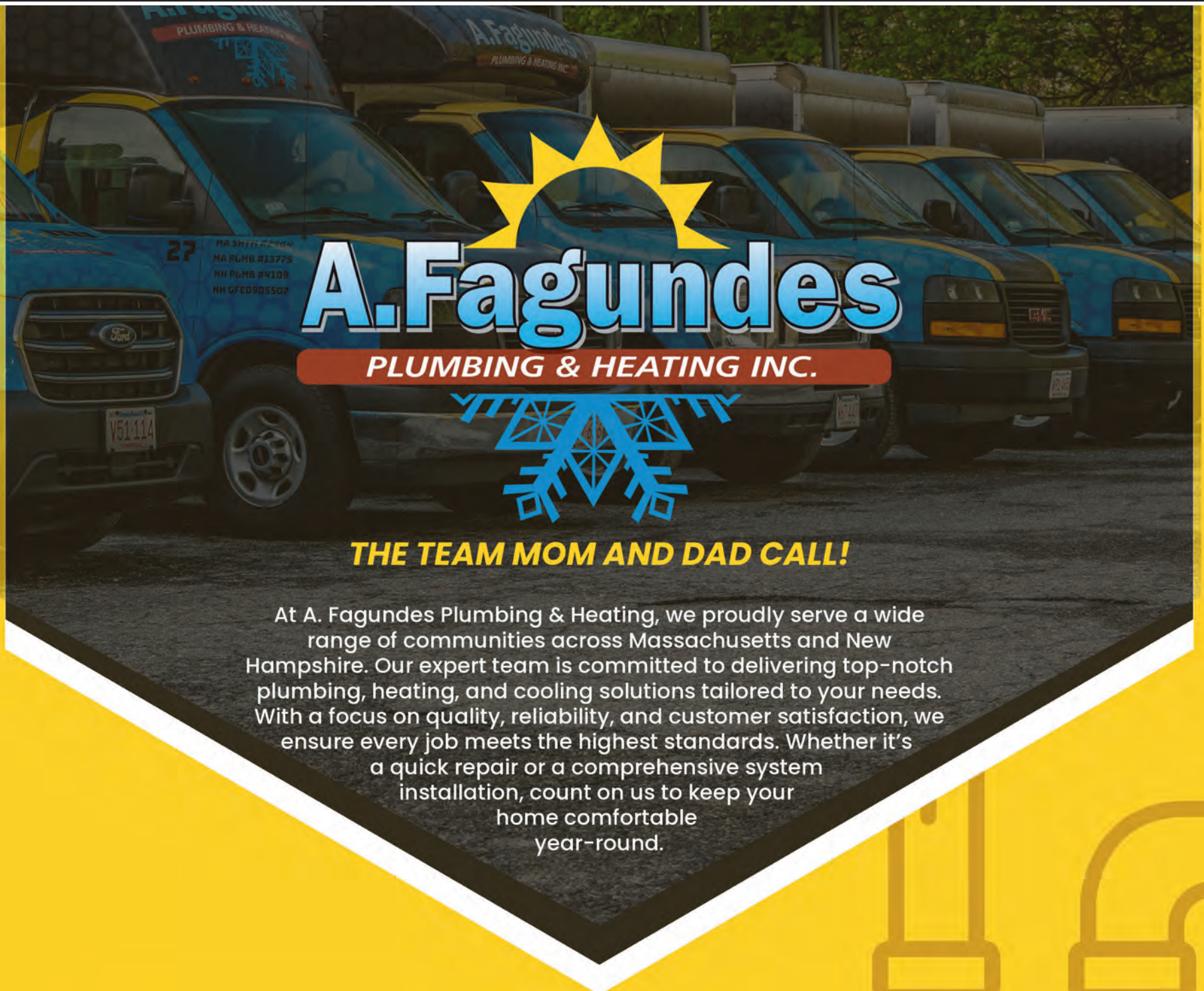
4. Use Height Strategically

Plant taller elements at your home's corners, beside entrances, or between windows to frame architectural features. Aim to have some plantings equal to or slightly taller than the height of your home's eaves.

5. Repeat and Group for Impact

For an appealing, unified look, select two or three species from each plant category and repeat them across your foundation beds. Symmetrical houses benefit from mirrored plantings, while asymmetrical homes look best with thoughtfully balanced groupings.

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Meet Our Local Farmers

To shed sunshine on the hard-working farmers in our community, we sent an open invitation to local farms, big and small, to be part of this special feature. With the growing season upon us, we know it's an especially busy time of year. We're grateful to those who could participate. To read more about the farms that make Hollis so special, visit our blog, "Down in the Dirt" at <https://positivelyhollis.com/down-in-the-dirt>.

Hollis Area Farms

If we omitted your farm, let us know. Send us an email at positivelyhollis@gmail.com and we'd be happy to include you in our ongoing Local Farm Focus series on our website at www.positivelyhollis.com.

Begin Family Farm, Hollis – Community Supported Agriculture (CSA) w/ delivery, farmers market. www.beginfamilyfarm.com

Brookdale Fruit Farm, Hollis – Farmstand, PYO, plants, gifts. www.brookdalefruitfarm.com

C & B Farm and Fiber, Hollis – Hand-spun yarns, knits, woven goods. Facebook: C & B Farm and Fiber

Fulchino Vineyards, Hollis – Wine, pizza, plants. www.fulchinovineyard.com

Hall Farm, Hollis – Hay delivery. Facebook: Hall Farm. Phone: 603-620-2893

Kimball Fruit Farm, Pepperell, MA – Farmstand, PYO, kids' activities. www.kimball.farm.com

Laromay Lavender, Hollis – Lavender plants, products, tours. www.laromay.com

Lavoie's Farm, Hollis – Farmstand, PYO, plants. Facebook: Lavoie's Farm

Lull Farm, Hollis – Farmstand, PYO, plants, gifts. www.livefreeandfarm.com

Narrow Pines Homestead, Hollis – Farmstand, chickens, tractor for hire. Facebook: Narrow Pines Homestead

Nichols Tenney Farm, Hollis – Heritage pigs, Texel sheep, chicks, pullets. Email: cleonicebreed12@gmail.com

Root to Happiness, Brookline – Flowers, CSA, market stand. www.roottohappiness.net

Scooter's Farm of Woodmont, Hollis – PYO peaches, apples. www.scootersofwoodmont.com

Singing Pond Farm, Hollis – Farmers market, delivery. www.singingpondfarm.com

A Life in the Soil:

How David Orde Cultivated Lull Farm

By Sam Petrella

When you cross the border from Nashua to Hollis, Lull Farm's fields are among the first you see. Farming is a way of life to David Orde, owner of Lull Farm in Hollis, New Hampshire. At the age of 70, Orde has tended the soil nearly every day of his life, and he wouldn't trade it for anything in the world.

Orde grew up just across the street from where Lull Farm now sits, on a dairy farm his father owned. He attended the University of New Hampshire and graduated in 1980 with a degree in plant science. That same year, he began leasing what would become Lull Farm. "Hollis was wide open at the time," Orde recalls. "There was so much land, and I started with a little orchard transaction." From this modest beginning, the farm began to expand bit by bit—strawberries followed, then vegetables, and eventually the farm evolved into a thriving retail operation.

Lull Farm nowadays is a household name in southern NH, with a farm stand in Hollis and one in Milford. In season, the farm grows much of the produce it sells. All in all, Lull Farm has around 200 acres under cultivation, 65 of which are in fruit and 25 acres in vegetables. In Milford, Orde has a 100-acre former dairy farm with beef cattle, pigs, ducks, 1,900 laying hens, and a poultry processing unit that produces 200 chickens and 600 turkeys every year. Lull Farm also includes greenhouses, a bakery, and resale items sourced from Boston markets to supplement what the farm doesn't grow itself. Despite the scale of the operation, which employs about 45 people, Orde remains firmly hands-on. "Farming is a seven-day-a-week job," he says. "I've never gotten up in the morning and not wanted to go to work." Although he has attempted scuba diving, beekeeping, basketball, and guitar playing as hobbies throughout the years, Orde admits his passion for farming has always been his main focus. "I don't really have hobbies," he admits with a chuckle. "But I'm working every day, and I love what I'm doing."

Lull's busiest months are August through October, when the orchards are full, the vegetables are plentiful, and the cider and pumpkins are pouring over into the farm stands filled with customers. Holiday turkeys, Christmas trees, and bakery sales are booming in November and December. As a Hollis native, Orde likes the character of the town. "It's a special place," he says. "Maybe 10% of Hollis is still open fields, and it's great to watch things grow and have people consume them."

When asked his favorite crop, Orde doesn't hesitate. "Tomatoes—no question. We grow more than 100 types. The variety in flavor is incomparable." He also likes peaches, and values the regular customers who appear daily for home-grown, unprocessed foods. "Individuals that eat like our grandparents used to eat—home-style cooking, not processed—live longer," he says. "A poor person who eats at home eats superior to a rich person who dines out."

Lull Farm and its owner, David Orde, stand as a legacy of dedication, sustainable farming, and love for the land and the people they nourish. With each tomato, each egg, each apple pie, there's a story of careful labor and of true caring — and it started here, in Hollis.

Sam Petrella is a freshman at Hollis-Brookline High School and aspiring journalist. In addition to writing, Sam plays on the school's soccer and lacrosse teams and referees at youth lacrosse games.



David Orde, Lull Farm

A Conservation Win at Stefanowicz Farm: Is it a farm or a property?

By Jeff Begin, Hollis
Agricultural Commission

Hollis has a rich agricultural heritage dating back centuries. Longtime residents and visitors no doubt remark at the beauty of the rolling acres of fruit trees, the orderly fields of corn, and the lure of fully stocked farm stands in August.

The town has a high concentration of prime agricultural soils that are well suited to intense fruit and vegetable production. This precious natural resource is part of what's kept Hollis's agricultural industry thriving through the centuries. As Southern New Hampshire has become more developed in recent decades, land with prime agricultural soils that are critical to the region's food supply have been lost. Hollis has managed to hold on to much of its agricultural land and heritage.

The town of Hollis boasts one of the most robust and proactive conservation programs in the state which have become a model for other New Hampshire towns. In fact, a full 33% of all acreage in Hollis is conserved and protected from development, which is head and shoulders above most towns in southern New Hampshire. This effort, which is a combination of public and private conservation programs, has provided residents and visitors to Hollis access to miles of trails, woodland, water, and farmland. A recent addition to the portfolio of town-owned conservation land in Hollis is a property along Pine Hill Road and Nartoff Road known as the Stefanowicz property.

The 292-acre Stefanowicz property has been in agricultural use for more than 250 years. The land was first farmed in 1765 by Captain Caleb Farley, one of the town's early selectmen. The property boasts high-quality agricultural soils combined with access to significant water sources, both very precious natural resources in New Hampshire. Farmed more or less continuously since the 1700s, by the end of the end of the 20th century, the property had become overgrown with new-growth forest. Only a few portions of the property were still in agricultural use. With the owners looking to move on, there was a real risk that the land was going to be parceled up and taken out of agricultural use forever. With its close proximity to Nashua, it most likely would have been replaced by residential development.

Continued on page 14

Brookdale Fruit Farm

Offering: Fruit, vegetables, plants, gifts,
PYO (Pick-Your-Own) fruit and tulips
Website: www.brookdalefruitfarm.com
Facebook: Brookdale Fruit Farm – Hollis, NH
Contact: Cameron Hardy
Email: cameron@brookdalefruitfarm.com



Tell us a little about your farm and what makes it special.

At Brookdale Fruit Farm, we quite literally have our roots in Hollis. The Hardy family has been part of this community for 10 generations. The current site of Brookdale Fruit Farm, Inc., dates back to 1847, when Edward Hardy purchased eight acres and built a farmhouse in 1848. While he kept a few cows, Edward was primarily a hardwood cooper, employing many local men. In 1865, he expanded the farm by 60 acres, planting native apple trees along the stone walls to preserve the hayfields. The first orchard, as we know it today, was started in 1895 and is believed to be the first McIntosh apple planting in New Hampshire. As the cooperage trade faded, Edward's son, Charles, shifted the farm's focus, expanding into milk delivery to Nashua. In 1910, Charles's son, Harold, added strawberries and vegetables to the operation—and we've been growing ever since. Today, Brookdale Fruit Farm includes 240 acres of fruit and 275 acres of vegetables. We grow a wide variety of crops, including apples, sweet corn, tomatoes, peppers, beans, squash, and so much more. Our greenhouses support both field transplants and

retail offerings such as hanging flower baskets, vegetable plants, and vibrant seasonal blooms.

Where can people find your products?

You can find our products in several places:

- Our farm stand located at 41 Broad St., Hollis
- Pick-Your-Own fields (call our PYO info line for dates and locations 603-465-2240)
- Select local supermarkets

Our Pick-Your-Own season has expanded! This year, we're excited to offer tulips for the first time, alongside strawberries, cherries, peaches, blueberries, blackberries, red and golden raspberries, and in the fall, over 30 varieties of apples. It's amazing to think the PYO season now spans nearly six months!

What do you love most about being a farmer in this community?

Community means everything to us. Brookdale is a true family-run operation, with 14 family members working side by side to carry on a legacy that began over 175 years ago. Beyond the family, many local teenagers also got their start working on the farm—a meaningful first job and a great experience for many of them. While technology has evolved, we've stayed grounded in practices that protect the land and resources we rely on—like extensive crop rotation, no-till planting, soil mapping to replenish nutrients, water conservation, and integrated pest management. We're proud to be part of Hollis—not just working the land, but actively contributing to the fabric of this town. Farming isn't just our job; it's our heritage, our passion, and our future. We're honored to grow for our neighbors and continue this tradition for generations to come.

Begin Family Farm

Offering: Vegetables, chemical free and organic
Website: <https://beginfamilyfarm.com/>
Facebook: Begin Family Farm
Contact: Jeffrey Begin
Email: jbegin@beginfamilyfarm.com

Root To Happiness

Offering: Cut flowers, chemical free
Website: www.roottohappiness.net
Facebook page: Root to Happiness
Contact: Brianne Goodine
Email: roottohappiness.nh@gmail.com

Singing Pond Farm, LLC, Hollis

Offering: Vegetables, cut flowers, and homemade goods
Website: www.singingpondfarm.com
Facebook page: Singing Pond Farm, LLC
Contact: Jack Hertenstein Perez
Email: singingpondfarm@gmail.com

Tell us about your farm and what makes it special.

Begin Family Farm grows vegetables following chemical-free, organic practices. We prioritize soil health and sustainable land management in order to produce superior, delicious, and nutrient-dense food.

Where can people find your products?

You can find Begin Family Farm produce six days a week at our new farm stand at 105 Witches Spring Road (closed on Sundays). We are also at the Milford Farmers' Market (300 Elm St) every Saturday from 10 am to 1 pm starting June 7th. Our Community-Supported Agriculture (CSA) for 2025 is closed, but keep us in mind for 2026, we offer delivery to our CSA customers!

What do you love most about being a farmer in this community?

We are honored to make use of farming land that has been part of Hollis's agricultural legacy. Last year we restored an area of grass and brush back into productive farmland. This year we are working with a fellow Hollis farmer to expand our operation even further, allowing us to grow more varieties of produce for our community.



Jeff Begin, Begin Family Farm

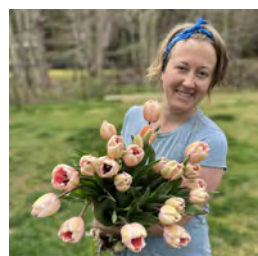
Tell us a little about your farm and what makes it special.

Root to Happiness is a women-owned specialty cut-flower farm in Brookline, NH. We are micro in size; growing on only about ½ acre of land, but producing thousands of blooms using intensive crop-planning strategies. Sustainability and pollinator friendliness are also very important aspects of our business. We farm without the use of chemicals, we incorporate pollinator gardens, and are native plant conscious.

Where can people find your products? Our flower stand is located at 55 Pepperell Road in Brookline. Seasonal hours are posted on our website and on social media. We also offer three different Bouquet CSA shares during our flower season, which can be found and purchased on our website. Then, starting after July 4, Root to Happiness attends the Groton Farmers Market (160 Chicopee Row, Groton, MA) every Friday with paper-wrapped bouquets and small jar arrangements. Lastly, we also provide flowers for small events as well as for special-occasion arrangement deliveries. To inquire, please reach out via email.

What do you love most about being a farmer in this community?

Since moving here to Brookline, we have felt nothing but support. From wonderful people at the town hall helping us find our footing to neighbors to awesome CSA subscribers, we've met truly the kindest people. This is what I love the most about being a farmer here. This community appreciates and supports each other. I'm so happy to be a part of that.



Brianne Goodine, Root to Happiness

Tell us a little about your farm and what makes it special.

We started Singing Pond Farm in 2023 with the mission to connect people with fresh, healthful foods. We utilize sustainable, low-till, organic farming practices to grow a variety of produce, cut flowers, and other homemade goods. As a part of this mission, we donate a portion of each harvest to local non-profit organizations working to address food insecurity and build a more resilient local food system in Southern New Hampshire.

Where can people find your products?

You can get our farm fresh veggies delivered straight to your table with weekly mobile farmstand deliveries every Tuesday! You can also find us on Wednesdays at the Derry Homegrown Farm and Artisan Market located at 1 Nashua Rd., Londonderry and the Mast Rd. Community Market on Thursdays, located at 712 Mast Rd., Manchester.

What do you love most about being a farmer in this community?

We found our way to Hollis looking for a community that was supportive of agriculture and had easy access to nature. When we first met the community, we knew this was the place to lay down roots and start Singing Pond Farm! We love that anywhere you are in town, the history and pride in agriculture are still evident. We are proud to be an active part of keeping the farming tradition going and passing on a beautiful community to the next generation.



Jack Perez, Singing Pond Farm

Honest Advice for New Chicken Owners Staff Writer

At The PH Post, we follow the stories of local farmers and homesteaders on Facebook. Their experience and knowledge are invaluable, and when they take to social media to share what they've learned, it's worth paying attention. Recently, Ashley Adams, owner of Narrow Pines Homesteaders in Hollis, posted a series of reflections that stood out for their honesty and practicality. She offered advice for anyone considering raising chickens and shed light on the misleading labels found in grocery store egg aisles.

Ashley began by recounting a spring trip to a local Tractor Supply to buy baby chicks. "There was a line out the door of people and families to buy chicks," she wrote. "I've never seen anything like it," she added. That experience sparked an important message. "Chickens are AWESOME," Ashley wrote. "I 100%, hands-down, encourage people to own them. But please, for the love of all things holy, learn as much as possible BEFORE you bring home these delicate little fluff balls."

Ashley wasn't trying to scare people away, but rather to prepare them. Raising chickens is beautiful and rewarding, but also demanding and, at times, heartbreaking. "It's hard work, and you'll learn very quickly about things like life, death, and the cruelty of nature," she shared. "These are living, breathing creatures. They have needs."

She warned that Facebook chicken groups will soon be filled with posts about unexpected roosters, rehoming birds, and easily answered questions. "I LOVE that everyone wants chickens," Ashley said. "But don't jump

in blindly. I'll happily answer your questions and even mentor you when I can. Just please, do your due diligence."

In a second post, Ashley took the opportunity to highlight another important issue, egg labeling. Ashley explained how the term "cage-free" is often misunderstood. "Here's what it really means," she wrote. "Each bird gets 1.5 square feet of floor space, access to food and water and nesting boxes, but access to the outdoors or roosts is not required." She added, "It's used to make you think the birds are free to roam, but that's not the reality. Think of a crowded concert, you can move a little, but would you want to live like that forever?" Her takeaway? "Support local farms. We go beyond the industry minimums. When you buy local eggs, you know exactly how the animals are treated."

When you buy from local farmers like Ashley, you're not just getting a fresher product, you're supporting humane practices, sustainable farming, and the hardworking people in your own community. These are your neighbors, your friends, and your food stewards.

Farm name: Narrow Pines Homesteaders

Offering: Fresh eggs, chicken, seasonal produce, tractor for hire.

Farmstand: Located at 300 Broad Street, Hollis

Facebook page: Narrow Pines Homesteaders, LLC

Contact: Ashley Adams

Email: narrowpineshomestead@gmail.com

Did You Know?

A chicken's earlobe color can predict its egg color! Hens with white earlobes usually lay white eggs, while those with red earlobes tend to lay brown ones. (Of course, there are some funky exceptions—like the blue eggs from Ameraucanas!)

UNDERSTAND EGG LABELS



Cage-Free

Hens are not kept in cages and have at least 1-1.5 square feet of indoor floor space per bird. They have access to food, water, and nesting boxes, but no required access to the outdoors or roosts.

Free-Range

Hens have the same indoor conditions as cage-free but must also have some access to the outdoors, which could be a small concrete porch or a grassy area. The size, quality, and duration of outdoor time is not clearly defined.



Pasture-Raised

There is no legal standard for this term, but third-party certifications often require 108+ square feet per bird on pasture, along with access to a barn or shelter. Birds can roam, forage, and engage in natural behaviors.



Organic

Eggs labeled USDA Organic come from hens fed an organic, Non-GMO diet with outdoor access and no antibiotics. However, the quality of outdoor access varies.



Omega-3 Enriched / Vegetarian-Fed / Hormone-Free

These terms sound appealing but can be misleading. Chickens are never legally given hormones, and they are naturally omnivores—so "vegetarian-fed" means they were not allowed to forage naturally.

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A Blooming Success! From Staff

The Hollis Colonial Garden Club's Annual Plant Sale on Saturday, May 10, was a tremendous success! As the clock struck 9 am, a long line of gardeners, wagons in tow, gathered in anticipation of the opening. When the Town Hall bell rang, the field next to the Lawrence Barn was buzzing with activity as everyone searched for the perfect plants for their gardens. With over 2,000 plants, trees, and shrubs dug from club member's gardens, there was something for everyone.

The funds raised from this annual sale support the Colonial Garden Club's operating budget and fund many community projects across Hollis, including high school scholarships, the Beaver Brook Association, the Hollis Social Library, and various civic improvement projects and seasonal plantings throughout town. If you'd like to become a member of the club, send them an email: Priscilla Levasseur prislev@aol.com.

Hollis Heritage Commission Needs Your Scenic Photos

Submitted by The
Hollis Heritage
Commission



The Hollis Heritage Commission (HHC) is now accepting photos for the 2026 calendar entitled Scenic Hollis. The annual calendar project includes many beautiful scenes of our town as captured by very talented photographers. The sale and sponsorship of the calendar is the major fundraising effort of the Hollis Heritage Commission to support our projects that promote the unique history and culture of our community. All submissions must be received by July 1, 2025. The subject matter has been expanded to include all aspects of our town including nature (flora and fauna), local farms, and scenic vistas. The photos may not include people. The photographer need not be a Hollis resident; however, the content location in Hollis must be identified. Color images are preferred.

Submitted images should be in .jpg or .png format, saved at 300 or higher ppi, sized to fit a 9" by 12" (landscape mode) file labeled with your name# Ex. JoeDoe1.jpg. Limit of 3 photos per person. For additional guidelines, please visit: www.hollisnh.org/heritage-commission. Email your images to HollisNH.Heritage@gmail.com.

We are anxious to receive your scenic photos of our beautiful community!

Hollis Obituaries

To honor the memories of those we have lost, please read their full obituaries at www.hollisbrooklinenews.org.



Barbara L. (Greenstein) Schwartz:
1940-2025

After moving to Hollis in 1971 with her family, Barbara made their 20-acre farm a place of learning and opportunity for many. A highly respected Collie breeder, Barbara ran a well-known kennel where she employed numerous local teens, including those facing personal challenges. Barbara will be missed by her loving family and friends.



Sandra (Lorden) Mason: 1940-2025

The Hollis Seniors and the community mourn the loss of Sandra "Sandy" Mason, a dear friend whose warmth, laughter, and kindness touched everyone she met. Sandy's spirit will be missed by her family and all who knew her.

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Fun Fact!

Yellow dragon fruit contains 6 grams of fiber which is 1/4 of your daily needed intake. This super sweet and juicy fruit native to South America also contains calcium, vitamin C and vitamin A. Try the fruit solo or paired with your favorite Greek yogurt for added protein!



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Hollis House of Pizza's Ben Wentzell Talks Pizza, Poutine and Community

Hollis House of Pizza (HHOP) has been a successful family business that has fed Hollis and surrounding communities for more than 10 years. The shop has grown from a couple's leap-of-faith career change into a local institution, known for its welcoming atmosphere and loyal following. What many may not know is that the kitchen is run by an innovative, self-taught chef. Ben Wentzell shares his culinary journey and his secrets to creating the People's Choice winning recipe at the 2024 New Hampshire PoutineFest. Ben's story is as inspiring as it is delicious.

Ben, can you give a brief background of HHOP?

Hollis House of Pizza (HHOP) has been proudly serving our community since 2013. My parents, Tiffany and Alan, took a leap of faith and purchased the business, despite having no prior experience in the restaurant industry. My mom was looking for a career change, and this opportunity seemed like the perfect fit for her and my dad. They grew the business and left their jobs to work full time at the shop. Today, we employ a team of 12 to 15 staff members.

How did you become involved with the business?

When I was a freshman at college, I got a phone call from my parents saying they were going to buy a restaurant in Hollis. At the time, I was skeptical about their new adventure. I began working nights and weekends at the shop alongside my mom and fell in love with the fast pace, the camaraderie of the team, and the sense of community that surrounded the business.

After earning my engineering degree, I stepped away for



Tiffany and Ben Wentzell, Hollis House of Pizza

a couple of years to pursue a career in my field. But in July 2018, my parents asked if I'd be interested in taking over the shop when the time came. I said "yes" without hesitation. The following week, I left my job and began working full time. Food became my passion and fascination. I am 100% self taught. I would not call myself a chef, but I can certainly cook well enough to provide some delicious fare for Hollis!

You've become a competitor in the world of poutine. Tell us more.

Poutine is a very simple Canadian dish: French fries, fresh cheddar cheese curds, and brown gravy. I had poutine for the first time years ago when I was near the Canadian border on a snowmobile trip. To say that I

liked the dish would be an understatement. I decided to make my own version for the shop and once I started serving it, it quickly became a hit, and word spread. The organizer of New Hampshire PoutineFest stopped by the shop and asked us to participate in their annual contest. The rest is history! In the first few years, I competed with traditional versions of poutine, but I realized that if I wanted to win, I needed to "pull out all the stops." I was determined to take home an award.

My recipe for the 2024 contest was a labor of love. It was a braised short rib poutine, topped with candied bacon, malt vinegar pearls, and arugula microgreens. It took me about two weeks to prepare the ingredients to serve the 1,300 festival goers. The base of the dish was skin-on shoestring potatoes fried in duck fat. The fresh cheese curds came from Pineland Farms out of New Gloucester, Maine. It was topped with gravy made with a roux using homemade butter I churned using cream from a local dairy, and duck fat. The stock was no joke; that in itself had almost 100 pounds of bones! To top the poutine, I braised over 100 pounds of short ribs in tomato paste, red wine, homemade stock, and aromatics. Then, I reduced the cooking liquid to a syrupy consistency and mixed it in with the shredded rib meat. For the garnish, I cooked 20 pounds of candied bacon to give the dish a sweetness to cut through the richness of the gravy and short ribs. Then, I made the malt vinegar pearls to finish the dish. The pearls were a gelatinized malt vinegar that I made by adding vinegar to ice-cold olive oil, one drop at

Continued on page 15



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Trash Talk: Recycling Saves Hollis Money

From Staff

Every time you recycle correctly, you're helping Hollis. Recycling conserves resources and lowers the total weight of our trash, reducing how much the town pays to have it hauled away. "We pay by weight," says Department of Public Works (DPW) Director Joan Cudworth. "The heavier our trash, the more we spend. Every bottle, can, or piece of cardboard you recycle instead of trashing saves the town money." How can you help?

Food waste is a major contributor to trash weight. "People don't realize how much food scraps add to the cost," says Joan. The Transfer Station provides a designated bin in front of the office for plant-based food scraps (no meat, fat, or dairy). Start with a small kitchen bin at home and transfer scraps to the sealed container for drop-off.

Residents can also reduce waste through the on-site "Library," where used books can be shared, and the "Still Good" area below the trash drop, where all manner of reusable items can find new homes. Please avoid leaving cushioned furniture when rain is forecast—wet items become costly for the town to dispose of if not taken before they get soaked.

Join Beautify Hollis, a Hollis community effort making a big impact. Volunteers have collected over 75 bags of roadside trash in a single day! Join the team or walk solo. Claim your street on the Beautify Hollis Facebook page. Blue trash collection bags are available in the shed at the Transfer Station. The next town-wide roadside trash collections will be held on the fourth Saturday of September, October, and November.

Use our guide to recycle effectively, saving Hollis money and keeping our community clean.



Joan Cudworth, DPW Director

Hollis Transfer Station Recycling Guide



AROUND THE LOOP

- Bicycles – Metal pile
- Scrap Metal – No trash; ask attendant
- Refrigerators / A/Cs / Dehumidifiers – Drop area; no fee
- TVs / Monitors / Laptops – See attendant
- Used Clothing / Textile Bins
- Propane Tanks – No fee
- Tires – See fee schedule
- Ashes – Designated drop spot
- Reusable Items – Swap table (weather permitting)
- Food Scraps – Barrels near the office
- Trash – Please reduce by recycling

INSIDE THE SHED (next to the office)

- Used Oil – Uncontaminated, in containers
- No Antifreeze
- Car Batteries – Lead acid only
- Household Batteries – Bin provided (alkaline = trash)
- Fluorescent Bulbs – Use container
- Cell Phones / Pagers / Chargers – Bin near office
- American Flags – Disposal box (by flag or in shed)
- Latex Paint – Must be dry (adding clay kitty litter works well).

OPEN SHED AREA

- Newspaper – Separate bin.
- Mixed Paper – Magazines, no waxed, plastic, or coated paper
- Plastic – Clean #1 clear bottles only (no food containers)
- Glass – Clean bottles/jars only, all colors. No ceramic, mirrors, sinks, or dishes
- Steel Cans – Clean, flattened if possible (pet food cans OK)
- Aluminum Cans – Clean beverage cans only (no foil or pet food cans)
- Cardboard / Brown Bags – Clean, dry, flattened (no pizza boxes, waxed or greasy)

Other Recycling Opportunities

The Stump Dump on Depot Road accepts all yard waste, branches, and brush under 5" from Hollis residents free of charge. There is a charge for painted wood or other debris from construction.

Hazardous Waste Collections

Visit the Department of Public Works page on the town website for collection dates and locations: www.hollisnh.org. Upcoming collection dates:

- Thursday, June 5 – 3 pm - 7 pm, 25 Crown St, Nashua.
- Saturday, August 9 – 8 am - noon, 33 Newcomb Field Pkwy, Pelham

Transfer Station Hours

- Tuesday 8 am - 5pm
- Wednesday (Senior hours) 8 am - 12 noon
- Thursday 12 noon - 7 pm
- Saturday 8 am - 5 pm

Stump Dump Hours

- Wednesday and Saturday, 8 am - 5 pm
- Dump Stickers are required for residents. The cost is \$2. See attendant.

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Celebrating Carolyn Gargas

Continued from page 1

because you won't leave room for moments like these. In the end, it won't be the hours worked or the records set that we'll remember the most. It will be the moments we took with each other. The little things—the time we made for each other—were the big moments all along.”

— Ian Gargas, Carolyn's grandson

“But what fueled her involvement wasn't ambition—it was her stubborn, unwavering commitment to solving real problems, particularly those affecting children and young adults. She fought tirelessly against drunk driving, advocated for child welfare in divorce cases, and took a firm stand against TV violence. In the NH State House, she was often called a ‘RINO’—a ‘Republican in Name Only.’ Judging by the flood of positive messages from Democrats, that label was probably accurate. She did her research. She took calls from constituents in our kitchen late into the night. And she voted for what she believed was right, not just what the party wanted—much to the frustration of party leadership.”

— John Gargas, Carolyn's son

For those who wish to learn more about Carolyn's remarkable life, her full obituary can be found on the Hollis Brookline News online at: www.hollisbrooklinenews.org. If you would like to submit an obituary, visit our website for rates and guidelines: www.positivelyhollis.com

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HB Senior Wins Prestigious DAR Good Citizen Award

Continued from page 1

by checking on elderly neighbors, delivering groceries, or organizing food drives. These efforts showed how much stronger we are when we work together. In times of struggle, service connects people and reminds us that communities thrive when everyone does their part.

This spirit of unity is also central to our national identity. American values such as resilience, collaboration, and commitment to the common good are reflected in the stories of those who have served throughout history.

During the Revolutionary War, the odds were stacked against the colonies, but it wasn't just soldiers on the battlefield who made independence possible. Everyday citizens, like Betsy Ross, who is believed to have sewn the first American flag, also played an important role. Her work became a powerful symbol of unity and hope for the new nation. Fast forward to World War II, and we see how women stepped into jobs traditionally held by men to keep the country running. They worked in factories, organized rationing, and proved that everyone had a vital role in the nation's success. These examples show how America's strength comes from its people's ability to rise to the occasion and support one another.

Looking ahead, service ensures that our American identity is preserved for future generations. President John F. Kennedy's words, “Ask not what your country can do for you—ask what you can do for your country,” capture the enduring spirit of service as a cornerstone of citizenship. Organizations like the Daughters of the American Revolution carry on this legacy by preserving history and teaching young people about the importance of service. Whether it's through local volunteering or national initiatives, service keeps our country's spirit of strength and unity strong. Every time someone steps up to help, they show how much service matters in bringing people together and keeping shared values alive.

In times of need, it is citizens who rise to the occasion, embodying what it means to be a part of this nation. Their selflessness and dedication define true citizenship. Whether it's volunteering at a food bank, serving in the military, or finding small ways to support their community, their actions help keep the values of resilience, unity, and service alive. Preserving our heritage means passing down a legacy of service, ensuring our country remains strong and united, no matter the challenges we face.



Kate Berrigan and
Tim Girzone, HBHS Principal

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A Conservation Win at Stefanowicz Farm

Continued from page 8

In 2017, the town approved the acquisition of the land for the purposes of conservation, agriculture preservation, and passive recreation. The Select Board was authorized to lease the property for up to 25 years for agricultural use. The Hollis Agriculture and Conservation Commissions partnered to develop a request for proposal (RFP) and an evaluation process for potential lessees. In 2020, the town solicited bid proposals from area farmers to maintain the property and restore the eastern half of 120 acres to agriculture. The western half of the land has been forest for as far back as records are available and would remain undeveloped forest.

Brookdale Fruit Farm submitted the winning bid in 2020 and in 2022, land-restoration efforts got underway. Working with the USDA's Natural Resources Conservation Service (NRCS), Brookdale began to restore overgrown fields and the unmanaged forests that had existed on the land for decades. Neglected fields tend to be overtaken by aggressive invasive plant species and clearing those species under an NRCS plan was a major focus of the restoration work.

The result, which is close to completion, has restored agricultural field boundaries similar to their 1940s state with several modern additions. Those include a designated pollinator habitat, improved water and erosion control, and best of all, the installation of a forest hiking trail for public use beginning later this year. The trail will include a stop at the top of the hill on the property which may afford a view of the Boston skyline on a clear day.

None of this would be possible without decades of conservation work in Hollis, which is truly unique in New Hampshire. Hollis's robust conservation program has taken years to build with the support and commitment from Hollis residents. Moreover, this success could not be possible without the willingness of Hollis landowners to work with the town to protect their property from development in perpetuity. The Stefanowicz conservation project is only the latest example of agricultural conservation success stories. The townspeople of Hollis deserve a hearty pat on the back for their support to preserve the valuable high-quality soils, water for agriculture, open spaces for public access and recreation, and the rural agricultural character that has defined Hollis for so many years.

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Five Rules for Fabulous Foundation Planting *Continued from page 6*

5. Don't Buy These Plants for Foundation Beds

Rhododendrons, Yews, Forsythia, Hydrangeas, Weeping Cherries, Roses, and traditional Holly can overwhelm foundation beds or leave naked branches all winter.

6. Better Plant Picks

For evergreen structure, consider compact boxwood, juniper, or Japanese holly. Add visual interest with small trees like Japanese maple, dogwood, or upright serviceberry. Try ornamental grasses like little bluestem or switchgrass for texture and movement. For shrubs, ninebark, winterberry, and red twig dogwood offer color and form throughout the seasons. Perennials like hellebore, allium, sedum, and black-eyed Susan provide long-lasting color with little fuss.

Need a hand? Holly offers personalized guidance, with access to wholesale-priced plants. Holly also offers a Flower Bouquet CSA and takes custom orders through her website. Look for Holly on social media at Scout Hill Farm and visit her website: www.scouthillfarm.com.



Holly Park, Scout Hill Farm

HHOP: Pizza, Poutine, and Community *Continued from page 12*

a time. Together, my mom and I produced 11,000 little malt pearls to give the dish the final bit of acid to balance everything. Finally, I added arugula microgreens for a spicy contrast to the gravy and it completed the dish so well. October 2024 marked my fifth time competing in the New Hampshire PoutineFest, and I finally took home the coveted People's Choice award.

Are there any plans for new menu items at Hollis House of Pizza?

We're always experimenting with new ideas and adding monthly specials to keep things fresh. Our menu features around 20 specialty pizzas, along with an array of appetizers, burgers, subs, and several poutine options.

What do you enjoy most about working in Hollis and serving the local community?

What I enjoy most about the community is the people. In case you can't tell, I am a people person and love to have conversations with our patrons. We have seen families move to the area to set down new roots, I have seen couples get married, and have even catered their rehearsal dinners and weddings! I've seen children grow up, go to college, and start their own lives. I love to cook, but I also love interacting with the patrons who make it possible for me to have a job and cook for them.

Hollis House of Pizza
22 Ash Street, Hollis
Phone - 603-465-7200
Website - <https://www.hollispizza.com/>

A Berry Sweet Tradition *Continued from page 4*

Club members are dedicated to community improvement through philanthropic donations, educational programs, civic support, and social activities. The Strawberry Festival is the major fundraiser for both organizations and profits are split so that they can carry on their work providing scholarships and supporting other community endeavors.

Bring a chair or a blanket to sit on in order to enjoy the outdoor concert and kick off the beginning of summer! Please join us on Sunday June 22 from 2 pm to 4 pm for some delicious strawberry shortcake, ice cream, and great music.

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Carolyn submitted this easy peach pie recipe to *Savoring Hollis*, a cookbook published by the Old Home Days Committee in 2005. She generously shared many of her favorite recipes in local cookbooks created to support community fundraisers. We hope you enjoy this recipe from Carolyn's kitchen.

Crust

1 cup + 2 Tbsp all-purpose flour
1/3 cup vegetable oil
2–3 Tbsp ice water

In a bowl, stir flour and oil with a fork until crumbly. Add ice water 1 Tbsp at a time, mixing just until dough holds together. Form into a ball, place on a clean surface, and cover with wax paper. Roll out into a circle to fit a 9-inch pie plate. Gently transfer crust to plate, press into place, and flute edges if desired. Prick bottom with a fork. Bake at 350°F for 15–20 minutes, or until golden. Cool

Peach Pie By Carolyn Gargas

completely.

Filling

1 cup sugar
3 Tbsp cornstarch
1/4 tsp ground nutmeg
1-1/4 cups mashed fresh peaches (about 3 medium peaches)
3 cups sliced fresh peaches (about 4–5 medium peaches)
1 Tbsp fresh lemon juice

In a medium saucepan, whisk together sugar, cornstarch, and nutmeg. Stir in mashed peaches. Cook over medium heat, stirring constantly, until thick and bubbly (about 5–7 minutes). Remove from heat and stir in lemon juice. Let mixture cool to lukewarm (about 15–20 minutes), then gently fold in sliced peaches. Spoon filling into cooled crust. Cover and refrigerate until set, at least 2 hours.



By Liz Barbour

A big Thumbs Up! from Positively Hollis to Leslie Peik, Karen Bradshaw, and Roxanne Angevine, who answered the call to volunteer for the Hollis Seniors lunch on the third Thursday of each month. These generous women join me and help prepare and serve a delicious, homemade meal for our senior community. Over time, the four of us have become quite the team, coming together in service and friendship to make each lunch special.

Would you like to join the crew? We're always looking for helping hands and homemade dishes! Email us at positivelyhollis@gmail.com to get involved.

Want to give a Thumbs Up! to someone or something special in Hollis? Submit it at www.positivelyhollis.com/thumbs-up-1



Leslie Peik, Liz Barbour, Roxanne Angevine, Karen Bradshaw

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