

# The Kearsarge/Concord Connection

Looking for something new? Hop on the interstate and take a drive to the Concord area. No matter what route you take, there's a restaurant, shop or event just 30 minutes away. Here are some ideas for summer.

## *You don't have to stomp grapes to make a great wine*

BY *Laura Jean Whitcomb*

PHOTOGRAPHY BY *Joya Clark*

Open the door to Vintner's Cellar Winery and you're transported into an Italian courtyard. Grape vines twist and wind around exposed beams. Oak barrels and wooden crates, positioned in front of the mustard-colored stucco walls, hold colorful bottles of wine. A mural, painted on the wall over the bar by local artist Veronica Arabudzki, depicts a landscape of lush, green



*Wine ages in a glass carboy.*



*Larry Crossley, co-owner of Vintner's Cellar Winery*

vineyards with purple-red grapes. The peaceful feeling lingers as you get ready for the project at hand: making your own wine at Concord's new winery.

Take a seat at the bar, which can seat 20, and Larry Crossley will provide a wine education session with complementary tastings. He starts with a white wine, served chilled, and walks you through a visual assessment. "A light color means a young wine. As it ages, this light colored pinot grigio will become amber in color," he says. Then he moves on to other characteristics of the wine, such as aroma (a particular note or fragrance), and provides tips, such as the best wine glass to use. It's Wine Tasting 101, and it's fun to do whether you are a novice or an expert. "People have a nice time. We don't rush anyone; we want people to have a good time."

Crossley and partner Virginia Fressola always had a love for wine. "We had a gift certificate to a wine tasting class in New Jersey. It was a similar type of business; eight couples made wine and received bottles to take home," he recalls. "No one knew each other, but everyone had a really good time. We decided that this would be our business."

They moved from New Jersey to New Hampshire in April 2008, found the 133 Loudon Road location, and completely renovated the former kitchen design store with the Tuscan motif. Vintner's Cellar Winery opened its doors in October and more than 400 people attended their grand opening in November.

You can do more than just taste wine or buy bottles of wine — you can also make your own. After a wine education session tailored to help you

narrow your choice down from the 30 varieties offered, you enter the production area to get started. Juice, shipped from California in six gallon jugs, is added to a fermentation container with several ingredients, including yeast. The mixture simmers and bubbles (an air lock allows the gasses to escape as the yeast eats the sugars) for eight days, then the wine is transferred to a glass carboy and will continue to age for eight weeks. Crossley takes care of steps, like degassing, over the two-month time frame, or you can come in to continue the progress of your wine. (Just be warned that the wine dictates the schedule — you won't be able to plan upkeep visits but Crossley will call to see if you are available.)

Later, the wine is bottled, corked and even labeled with your own personal label, which Fressola, with her graphic design experience, can customize for you. Then you can take your wine home and continue to age it. "You should try a little right away, then wait a month and try some more," Crossley suggests. "You can taste how it is changing. Whites usually take six months to come to full flavor, about eight months on a red, and beyond."



Crossley is always making wine; in fact, he's not able to keep up with demand. Vintner's Cellar wines, with names like Kearsarge White and Rumford Renaissance, are available for purchase at the store and private labeled for local restaurants. And if you're considering making wine for holiday gifts, he suggests starting now so they'll have time to age.

Contact Vintner's Cellar at 224-WINE. They are open six days a week: Tuesday through Saturday from 10 a.m. to 8 p.m. and Sunday from 11 a.m. to 6 p.m. A wine education session is \$15 per person; cost to make your own wine ranges from \$175 to \$295.

► THE KEARSARGE/CONCORD CONNECTION  
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Photos by Elizabeth

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## ACTIVITY:

*Explore, discover,  
be inspired*

Ever wonder what you'd look like as a television weather forecaster? Want to plan an expedition to Mars? Visit the McAuliffe-Shepard Discovery Center in Concord. You'll be able to use Chroma-Key technology to describe the day's weather or thoughtfully answer a series of questions to see if you're ready to travel to the Red Planet.



The Christa McAuliffe Planetarium, originally built in 1990, has just completed Phase One of its transformation into a 45,000-square-foot discovery center with interactive exhibits on aviation, astronomy, and Earth and space sciences. Starting last March, visitors watched movies in a full-dome planetarium, took observatory sky watches with the NH Astronomical Society, and sat in a full-scale model of the Mercury 7 Capsule. (One big kid, in his late 40s, was reluctant to leave his post.) According to Jenn Jones, marketing coordinator, the center will be constantly evolving — new exhibitions, programs and simulation experiences will be added in three major phases over the next two years.

Kids will have a great time learning about our New Hampshire heroes — the first teacher in space, Christa McAuliffe, and the first American to journey into

space, Alan Shepard — and all things Earth and space. They'll also be able to get some great trivia facts, such as nothing can escape gravity (not even light) and how the space toilet works.

The McAuliffe-Shepard Discovery Center ([www.starhop.com](http://www.starhop.com)) is open Monday to Thursday, 10 a.m. to 5 p.m.; Friday, 10 a.m. to 9 p.m.; and Saturday and Sunday, 10 a.m. to 5 p.m. Admission is \$9 for adults, \$6 for children (ages 3 to 12); \$8 for seniors (age 62+) and students; and \$6 for groups of 15 or more. Planetarium show tickets are \$3 per person per show (in addition to admission).

**Directions:** The McAuliffe-Shepard Discovery Center is located at 2 Institute Drive in Concord. Take I-89 to I-93 (Concord) to exit 15E. Take Exit 1 and take a left at the light, following the signs to the NHTI campus. As you enter the campus, take a right at the stop sign. Follow the blue signs to "Discovery Center Parking." Take a left at the rocket into the parking lot. Parking is free.

## SHOP:

*A treat for your feet*

An urge to spend kicks in the minute you cross the threshold of Joe King's Shoe Shop. Do you need dress shoes for work, a new pair of sneakers for the gym or some fun sandals for summer? Whatever your footwear need, you'll be sure to find it in the 12,000-square-foot, two-level shop on 45 North Main Street.

Jeff Roberge and his mother-in-law, Judy King, trace the history of this long-standing Concord business. After working at another local shoe store, Joe King decided to open a store of his own. His first shop was located on Warner Street for 30 years (1951-81), then moved to Pleasant Street for 20 years (1981-2001). At one point, there were three locations (including an outlet store), but now all merchandise — including shoes, clothing, and work boots — is in the current store location on North Main. The selection rivals a box-chain department store; when asked how he manages the store, Roberge credits his team of full-time and high school student employees. "We can't do it all in one day, so we do what we can," he says.

Roberge describes the shop as a "down-to-earth, old-fashioned, sit-and-fit shoe store"—and he's not exaggerating. There are couches (instead of tiny stools) where you can try on shoes or



park the kids to watch the wide-screen television. There's an old children's bench with faded circus animals that predates the store. And, covering a wall in the clearance basement, are trophies (only the 1st place trophies, mind you) from Joe King's men's softball team. "It's a hobby of mine," Roberge says with a smile. And with all the bargains in the basement, shoes could easily become a hobby for shoppers who want to treat their feet.

Joe King's Shoe Shop is open 7 days a week; hours vary to include evening hours. Phone number is 225-6012 or 225-8404, or check them out on the web at [www.joekings.com](http://www.joekings.com)

## ACTIVITY:

*Glass fusing workshops*  
BY Sally L. Wright

Annealing — heating a piece of glass to remove stress.

The question is: are you removing the stress from the glass, or yourself? According to glass student Frank Longo of Londonderry, it may be both. "The Centre DeVerre in Bow has a great atmosphere; it's a nice place, and great people!" he says.

The Centre DeVerre offers glass fusing workshops several weekends a year. Everything from beginner to advanced bevel work is covered. In a typical basic class, you start on Saturday morning and work until 5 p.m. and return Sunday morning to complete your masterpiece by



early afternoon. Tom Sheehan, proprietor and glassmaker, says, "No one is too old or too young to learn." You can start with vases or jewelry, then move on to more difficult projects in the intermediate classes which are taught by professional glass artists.

Longo has taken all of the classes available at the Centre DeVerre. "After the Intro to Fusing class, I took a four-day workshop with Dan Fenton and another two seminars with Kent Lauer. It is hard to get access to these quality artists," he says. "Tom Sheehan is always in a great mood. I have never known him not to be enthusiastic and helpful."

Must be all that annealing.

Centre DeVerre is located on 3 Robinson Road, Unit A2, in Bow. Phone is (603) 228-2900.

## EAT:

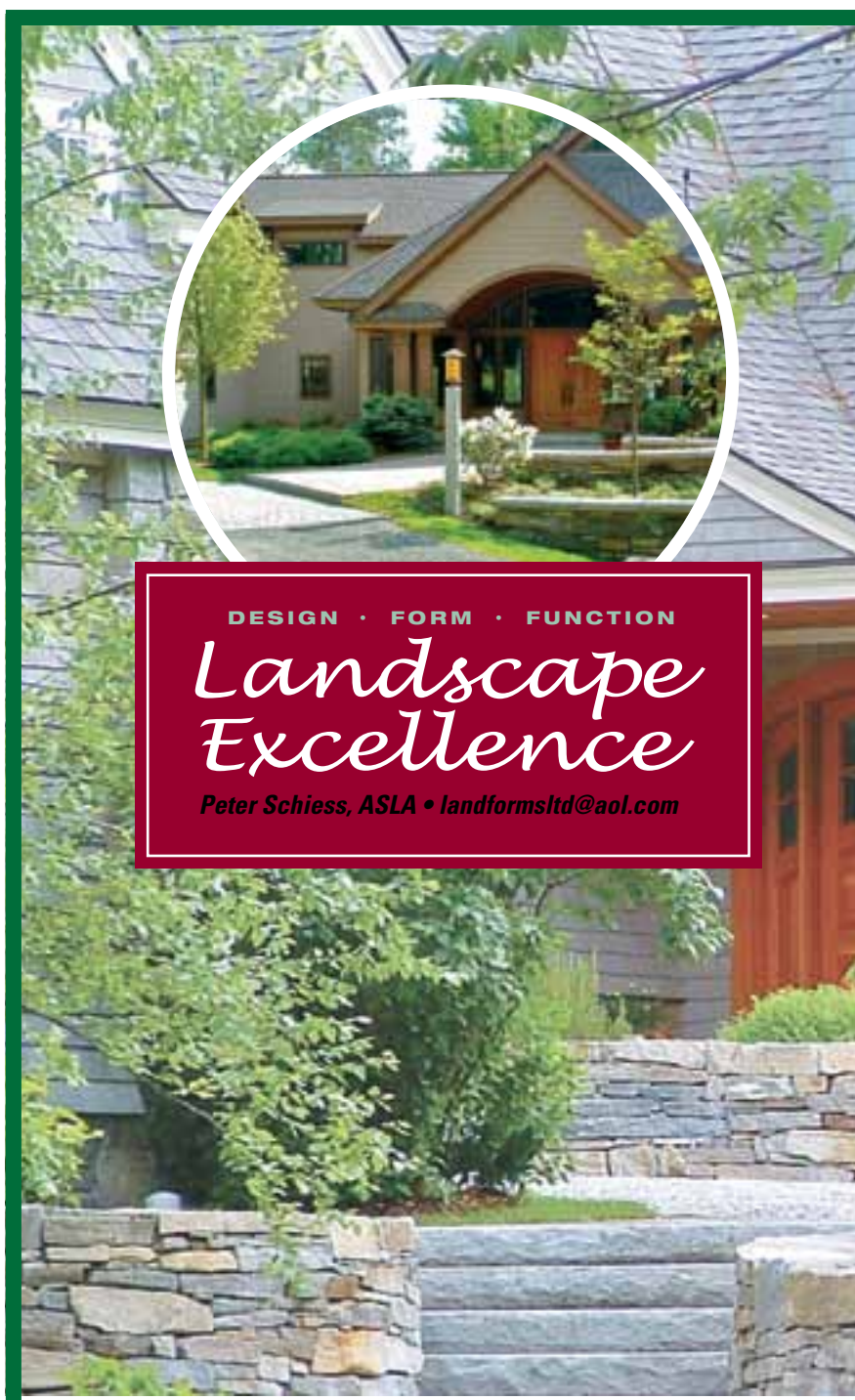
*It's okay to be fresh*

BY Sally L. Wright

Corey Mitchell has a storied career as a chef: a Culinary Institute degree followed by private chef work for glamorous folks like athlete Michael Jordan and television producer Dick Wolf. But ask him who the biggest fan of his Mitchell's Fresh Salsa is and he doesn't hesitate. "I'd have to say my most appreciative fan would be my fiancé, Cassandra, although I am super grateful to all of the people who buy our products," he says.

Mitchell's Fresh Salsa, which has only been on store shelves for two years, is growing by leaps and bounds. You can find it in more than 30 stores in New Hampshire, Maine and Massachusetts. Having grown up in Concord, Mitchell found his way back to the Capitol City after his tour of the rich and famous life. "I had enough of working for other people and thought I'd give this a try," he says. How did he get the idea? "It actually came about when my brother and I were having margaritas and my salsa and he said, 'You should sell this stuff.' That was three years ago and we've been chopping tomatoes ever since!"

You can find Mitchell's Fresh Salsa at Butter's Fine Foods and the Concord Co-op. Learn more at [www.mitchellsfreshsalsa.com](http://www.mitchellsfreshsalsa.com)



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