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For more information contact  
**Jennifer Eames**

802-734-1119, [jenniferinvt@live.com](mailto:jenniferinvt@live.com)



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# MOVIE REVIEW *by Lucas Allen*

## PEAKY BLINDERS: THE IMMORTAL MAN

(Netflix/BBC Film)  
By Lucas Allen

For six seasons, “Peaky Blinders” was a worldwide phenomenon of the 2010’s with its stellar writing, strong acting, and memorable characters. After it ended, no one would expect it to return in the form of a feature-length motion picture, but “Peaky Blinders: The Immortal Man” recently arrived on the scene to give fans something to look forward to. Series creator Steven Knight returns to write a new conclusion for one of its legacy characters, while direction falls to Tom Harper, who previously directed three episodes of the show.

In 1940, while England

is at war with Germany, Thomas Shelby (Cillian Murphy) is living alone in a small cottage to write his autobiography but is haunted by the deaths of his older brother Arthur and his young daughter Ruby. Back in Birmingham, his estranged son Duke (Barry Keoghan) is now leading the Peaky Blinders with an iron fist, even turning the Garrison Pub into a hotspot for drinking and prostitution. A Nazi sympathizer named Beckett (Tim Roth) soon asks for the young man’s help in transporting counterfeit cash to the British economy in an effort to guarantee Germany’s victory in the war.

At the urging of his kid

sister Ada (Sophie Rundle) and ex-lover Kaulo (Rebecca Ferguson), Thomas will have to return to his hometown with his long jacket and peaky cap to confront the son he abandoned. However, when push comes to shove, it becomes a personal vendetta for both of them when they realize they are both facing the same enemy. It will then lead to a final showdown at the docks of Liverpool, where hard choices and sacrifices have to be made.

Unless you’re an ever-faithful fan, your enjoyment of the film depends on how it’ll meet your expectations from watching the show. To be honest, it does contain some of the

recognizable elements, but it’s merely a single season of episodes cut down to a two-hour film. It’s also like one of those average TV movie sequels from the 80’s and 90’s that don’t share the same spirit and tone as its classic original but just to squeeze something out for profit. In essence, while it does conclude the Thomas Shelby saga, it’s merely set-up for a sequel series in the works with a time jump to the 1950’s and Jaimie Bell taking over the role of Duke.

By far, the biggest problem fans and non-fans will have with this film is in the writing. Although some parts of the script are stellar, it gets pretty predictable

and narratively unfocused as it goes along. It repeats the show’s main themes of family and honor a bit too much, so you can already tell how it’s going to end before the third act. For a show built on character, drama, and action over the course of six seasons, this finale leaves a lot to be desired.

Regardless, what makes it worth watching is some strong ensemble acting, especially Murphy returning to the role he was born to play. His quiet emotion and hidden rage waiting to burst out are part of what made the show memorable with fans. Keoghan makes a great addition to this universe while also continuing to grow as

a talented and reliable character actor. Both Ferguson and Rundle are very good, though they only serve the purpose of bringing the main characters together, while Roth always brings a wonderful snarling presence to the proceedings.

Though fair and admirable, “Peaky Blinders: The Immortal Man” only exists for the fans and not for the casual viewer. You’ll still get something out of it or be better off waiting for that sequel series to come out.

THE MOVIE’S RATING: R (for violence/bloody images, language throughout, some drug use, and nudity)

THE CRITIC’S RATING: 2.75 Stars (Out of Four)



# TRAVEL *by Victor Block*

## UPGRADING ONE'S CULINARY TALENTS

When Marie Crawford decided to enhance her culinary skills, she found that no cooking classes were offered in, or very near to, her home in Aroostook County. She signed up to take courses at the Maine Tasting Center in Wiscasset,

There she had a choice of subjects ranging from preparing fiddleheads, and shucking and serving Maine oysters, to Maine Heritage Beans & Bean Suppah.

Marie also turned her gastronomic gullivant into a sightseeing excursion. She strolled along the banks of the Sheepscot and Back rivers, hiked in the surrounding rolling hills, and checked out the vibrant working waterfront buzzing with activities including lobster fishing, sport fishing and clam digging.

Similar opportunities to combine a culinary learning experience with stimulating sightseeing abound throughout the United States. After a search to find cooking classes that are of interest, people may hunt for things to see and do nearby.

Among culinary courses at Bossier Parish Community College in Louisiana are food basic skills, development and preparation principles. The region’s relationship with food traces back to the 1830s, when the Elysian Groves Plantation grew corn, sweet potatoes and other crops which were shipped to markets in the south and east.

Mealtime in Texas often means brisket, chicken fried steak and pecan pie. At the Spread Oaks Ranch in Markham, selections include fresh-from-the gardens and greenhouse veggies and learning to pair wines with food. When they’re not preparing, or enjoying edibles, guests may select from a long list of activities including



fresh and saltwater fishing, hunting birds and stalking deer, wild hogs and alligators.

Agriculture has long shaped Idaho’s identity, and the state’s food culture reflects a deep connection to locally grown ingredients and seasonal produce. Students at North Idaho College in Coeur d’Alene may study classical cooking techniques, nutrition and baking fundamentals.

Similar classes – Culinary Essentials, Nutrition, Bakeshop I and II -- also offered at the Danville Area Community College in Illinois. They’re augmented by courses in salads, sandwiches, farm-to-fork and other topics, all taught by master chefs in a state-of-the-art kitchen.

The choices at Ivy Tech Community College in Indianapolis, Indiana are equally varied and are available at nine locations. In addition to overall Culinary Arts classes,



Submitted photos

they include baking and pastry, dietary administration and beverage management.

Hands-on experience is a focus of study at Edmonds Community College in Lynnwood, Washington. It blends classic cooking techniques with regional flavors. Students gain experience working in local kitchens, including the College Café.

Opportunities to cook in a college café, perfect your pastry prowess, broil brisket and try out regional recipes are just a few of countless approaches to upgrading one’s culinary talents. Combining that learning experience with a sightseeing sojourn can offer benefits well beyond the plate, and palate.




For a comprehensive list of cooking schools throughout the United States, log onto [culinaryschools.org/us](http://culinaryschools.org/us).

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# Appliance Warehouse

Appliance Warehouse was established in 1974 by Norman Jutras in Newburyport, Massachusetts. Soon after, he moved the store to Seabrook New Hampshire, as well as adding a store on Foden Rd in South Portland, and another on Center St in Auburn. And since 1994, his son Jim Jutras has owned and operated Appliance Warehouse in the Jetport Plaza, building upon a culture of expert advice, and a customer's first approach that has lasted over a generation. Belonging to a cooperative, New England based, buying group, we at Appliance Warehouse have always been able to take advantage of wholesale pricing to pass on every bit of savings to our customers. With a Sales and Delivery team that averages 15 years of experience, we pride ourselves on our knowledge of appliances so we can ensure our customers both get exactly what they want, as well as deliver to their home safe-

ly, efficiently, and with the care and attention to detail that your home deserves. At the end of 2025, after decades of hard work, Jim decided to retire and spend more time with his family. He came to me with the once-in-a-lifetime opportunity to purchase his business that his father started, and we agreed to a successful transition by the start of 2026. I started with Jim at twenty years old in January of 2018, Jim's and the other salespeople's knowledge and experience to continue to grow myself into what I hope can be a person that will work hard in service of our customers. Growing up in Brunswick and now living in the Poland area, I decided I wanted to make a difference for Mainers. I view appliances as essential to everyday life, and I believe every Mainer should be able to afford the instrument that keeps their families' food cold, their children's clothes clean, their dinners cooked, and their dishes clean. I also



Submitted photo

decided to partner with other local companies for our daily operations to ensure that our customer's hard-earned money

is going back into Maine businesses. My decision to own this business was not for profit, but for passion to try and make people's lives

better, even if incrementally. We don't chase high margins for fast growth like our competitors but instead work with customers

to make sure that our bottom-line price will always be lower, while also only being a phone call away at 207-761-0000.

## Volunteer Ombudsman Representatives are the Heart of the Ombudsman Program

*Volunteer advocates needed in your local area!*

The Maine Long-Term Care Ombudsman Program is looking for individuals who are interested in joining a group of dedicated volunteers who visit residents in long-term care facilities across the state. Volunteer Ombudsman are advocates who provide a voice for consumers while working collaboratively with long-term care facilities.



Learn more about becoming a Volunteer Ombudsman Representative. Please contact to Christina Ryan at [cryan@maineombudsman.org](mailto:cryan@maineombudsman.org) (800) 499-0229 or (207) 621-1079.



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*Bob Barton  
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# General Dynamics Bath Iron Works formally opened its new Pier Support Center

BATH - Adm. Daryl Caudle, Chief of Naval Operations, and Sens. Susan Collins and Angus King joined BIW President Charles F. Krugh in cutting the ribbon to open the new facility.

The four-story building is centrally located in the shipyard, right alongside Pier 2 where Louis H. Wilson Jr. (DDG 126), Bath's first Flight III destroyer, is being completed.

The Pier Support Center was built to house mechanic space for trades heavily involved in waterborne construction, as well as workshops, bathrooms, a centralized lunchroom and micro market, along with lockers and other spaces needed to support construction.

This building will help accelerate the DDG 51 Program shipbuilding rate, as Pier 2 has become an essential location for execution of post-launch ship-construction work.




Submitted photos

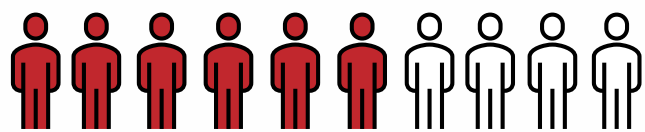
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