

INSIDE: At Peter Pots Pottery, every season is 'spooky season.'

free

SOUTH COUNTY

FALL 2025

Life
MAGAZINE

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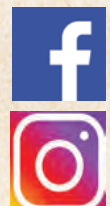
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Your autumn adventure awaits

As much fun as summer in South County is, there's no denying that around Labor Day weekend, you can feel a buzz in the air as autumn lurks around the corner.

It makes sense. Fall in Southern Rhode Island is a vibe and it's one we look forward to each and every year.

This month, we're taking a step back and taking time to appreciate the most spectacular season of all in South County with a look at some of the most buzzworthy brews, sweet seasonal treats and local businesses that seem to come alive and to thrive once the temperature starts to drop.

We start our journey down in Charlestown with a look at local favorite Quonnie Farms as reporter Morgan Rizzo profiles a truly neighborhood endeavor which not only supports local businesses but provides everything you need to make your day to day life farm fresh.

Quonnie Farms is one of a number of local businesses that thrive once fall rolls around and there's no doubt there's plenty to love about this local hotspot this season as their fresh pumpkin treats, special drink combinations and events are sure to bring the season to life.

In many ways, Westerly's Perks & Corks has a very similar story. In "Great Expectations," reporter Rachel Phillipson uncovers another beautiful local gem to see why, 25 years later, this little martini lounge, coffeehouse and music venue has something for everyone.

As much as we love the people, places and things that appeal to everyone in South County, though, sometimes it's nice to see

a local business find something it does well and stick to it. Take, for instance, Peter Pots Pottery.

While many local residents wait all year for October to roll around, at Peter Pots Pottery, Halloween is a year-round effort. In reporter Allison Shinskey's "Smashing Pumpkins" feature, we profile the South Kingstown's business' dedication to making ceramic jack o'lanterns that are equal parts spooky and spectacular.

Spooky season not your thing? No sweat. This month, we're also profiling one of the area's newest spaces to stop, relax and take a load off.

At Facial Aesthetics Center of RI, conveniently located in South County Commons, you can find all the resources you need for self care and relaxation. Reporter Mara Hagen has the scoop in "Find Your Happy Place," a must-read story for those who want to find and realign themselves this autumn.

Rounding out our features this month, Phillipson heads down to Jamestown to take a look at one of the area's fastest growing businesses: Hard-Pressed Cider Company.

In "How 'Bout Them Apples," she talks to owners Rob and Jaclyn Swanson about what it takes to run their cidery business and why the future is bright for this little endeavor that seems to get bigger and bigger every day.

With that being said, we think it's time to end this note and head out to see the season for ourselves. After all, fall doesn't last forever and we don't want to miss a moment.

Neither should you.

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Jesse Kidd, the general manager at Quonnie Farms, is pictured with a freshly-baked peach pie. (Photo: Michael Derr)



Lou Toscano, left, and Dan Gaccione, both members of the Dante Society of Westerly, hold a promotional poster for the group's 50th anniversary gala, which will be held in early October.

KNOW YOUR ROOTS

Past meets present as the Dante Society of Westerly celebrates its 50th anniversary of sharing the best in Italian pride, culture.

**Story by Morgan Rizzo,
Photography by Michael Derr**

From crushing grapes into homemade red wine, perfecting a stick of soupy and gathering around the dining room table on Sunday evenings, Italian traditions are deeply woven into the town of Westerly.

Generations of families have preserved traditions their ancestors carried across the Atlantic. Handwritten recipes, immigrant stories and cherished memories still line the town's streets, shaping one of Westerly's strongest cultural identities. Rooted in family, music, food

and the arts, Italian culture continues to thrive today and is celebrated through the Dante Society of Westerly.

"People think they know it, but there's so much more to it than spaghetti and meatballs," says Margaret Sano, distinguished lecture series coordinator of the Dante Society of Westerly.

In Westerly before 1975, an award was given to an Italian student for their excellence in the language's studies. Community members decided to revise the program in 1975, reinstating The Dante Prize and appointing Lillian Ruisi as the first president of the Dante Society of Westerly. The name of the society originates

from Dante Alighieri, who's considered the father of the Italian language for writing the *Divine Comedy* in Italian.

Today, the Dante Society of Westerly works to preserve, promote and foster the community's awareness of Italian culture. "It's been our goal to continue that tradition of rewarding excellence in the school system in the Italian language," says Lou Toscano, president of the Dante Society of Westerly.

The Dante Society Award is given to a graduating high school student of Italian recognizing

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their academic excellence and commitment to the language and culture. Educational grants for Italian teachers and awards for students in grades eight through twelve are given annually. "Westerly is one of the only communities that still offers Italian language in the school system, so we want to foster and encourage it."

The society has over 100 members bringing different skillsets to the committee allowing for a wider collection of activities and programs for the society. "While we're a dynamic group that promotes Italian culture, we work with other cultural organizations in Westerly because a multicultural experience is so important in the community," says Sano.

Coming up on their 50th anniversary in October, the Dante Society of Westerly continues to host events to commemorate this celebration. "We've made a big push to get involved with the community and plan activities that we started back in the spring for the anniversary," says Sano.

Each year, the Dante Society of Westerly hosts an annual banquet while awarding a person of the year who has contributed greatly to the community. However, since this year is the 50th anniversary, the Dante Society of Westerly will be hosting a gala at the Haversham House on October 3rd that includes dinner and live music while honoring four of the founding members, Edward Gradilone, Robert Liguori, Mary Matos and Elizabeth McFarland Santoro.

Along with their annual banquet in October, a month-long exhibit "Italian Immigrants in Westerly: Their Stories" will be on display in the Westerly Library's Hoxie Gallery showcasing immigrant histories of prominent Italian families who helped shape the town to what it is today.



Members of the Dante Society of Westerly including (front row, from left) Judy Toscano, Margaret Sano, Pat Isted, Kay Danielle (back row, from left) Lou Toscano, Steve Eichorn, Joe Morrone, Ed Morrone, John Ventilato, and Dan Gaccione are pictured during a recent meeting to plan the group's 50th anniversary gala.

"October is Italian heritage month, and the gallery is going to be fascinating," says Toscano.

Vito DiPaola, vice president of the Dante Society of Westerly, donated his time to build this project which will feature posters of each family with photographs, documents and family memorabilia.

"Reading the stories and looking at the photographs will be meaningful not only to the families presented there, but to others who can relate to the stories or a common thread," says Sano. "The Westerly Library is a great community partner and resource for us to host events."

For their anniversary, the Dante Society of Westerly is additionally partnering with the

United Theatre and the Granite Theatre for two events. On October 19th, Westerly native and famed chef and cookbook author, Anna Francese Gass who won the Dante Award her senior year of high school, will discuss her cookbook, "Italian Snacking: Sweet and Savory Recipes for Every Hour of the Day" along with a screening of her television show. Later in the year on December 10th, comedian Candice Guardino will present her national one woman show "Italian Bred" taking audience members through her childhood growing up Italian in Staten Island.

"We're proud of what we've been able to do over the last year and a half with new members and enthusiasm for the 50th anniversary," says Toscano. "The relationships we've developed with organizations in the community is truly appreciated."

Looking toward the future, the Dante Society of Westerly aims to continue and increase its educational scholarships and teacher awards. "We're trying to broaden our horizon and develop more associations with the entire community," says Toscano. "People have a misconception that you have to be Italian to belong to the society, but anyone is welcome." Membership is open to everyone and encourages those interested in learning about Italian culture to join.

The Dante Society of Westerly wants to encourage younger generations to become involved and learn about the organization. They plan to host Italian movie programs, readings of children's books and Italian lessons.

To learn more about the Dante Society of Westerly and their 50th anniversary events, visit their website, dantesocietywesterly.org and its Facebook page.



Members of the Dante Society of Westerly including Margaret Sano, left, Lou Toscano and Pat Isted have a lot to look forward to this fall as the group will host its 50th anniversary gala on October 3rd at Haversham House and have events planned on October 19th and December 10th at local venues.

TAKE THE STAGE

URI Theatre season blends classic, contemporary stories with 'Pride and Prejudice,' 'A Midsummer Night's Dream' and more.

This season in the University of Rhode Island's Theatre Department, audiences will get a chance to visit Georgian-era England, a Las Vegas bus stop, the realistic and unsettling mind of Harold Pinter, a magical Shakespearean forest, and theme park purgatory. Any combination of these destinations feels only possible in a dream state.

The rich variety of performances gives the swath of talent in the department the ability to flex their muscles; student actors, stage managers, designers, and directors have the opportunity to build their skillset, face challenges, and harness their craft in both classic and contemporary text.

"Pride and Prejudice" and "Two by Two" (student one acts), will premiere in J Studio in the Fine Arts Center, 150 Upper College Road, during the fall semester. "A Midsummer Night's Dream" and "Ride the Cyclone" will be held in the Robert E. Will Theatre in the spring.

The season will begin on Oct. 17 with "Pride and Prejudice" by Kate Hamill, directed by guest artist Sophia Blum, who is originally from Providence, Rhode Island. The classic story by Jane Austen explores social expectations, self-awareness, and love through the Bennet sisters navigating love and marriage in 19th-century England. Hamill's adaptation creates a unique opportunity to step into some classical aspects of performance while juxtaposed with contemporary text.

"Kate Hamill's 'Pride and Prejudice' takes Austen's story to another level of fun-loving silliness. In this production, we will be implementing aspects of clowning into our rehearsal process to honor the magnificent sense of play found throughout Hamill's text," said Blum.

Next, "Two by Two," an evening of two student one-act plays, opens Dec. 4, directed by two senior directing students. Kenneth Dunn will direct "Free Range Chickens" by Ann Wuehler, and Brandon Tallardy will direct "The Dumb Waiter" by Harold Pinter.

Each season, the department supervises a student-led production that covers directing, stage management, designing, costumes, props – truly anything that goes into bringing a show to life, students are at the helm. Typically, there is one play during the season with a student director attached. This year, two seniors with a concentration in directing have produced each of the one-act plays.



University of Rhode Island Theatre's eight-show production of the musical "Guys and Dolls," with Max Hunter, right, as Nicely-Nicely Johnson, ended last season with a bang. Its new season begins Oct. 17.

"It's important to me to give more obscure plays the attention that they deserve, and 'Free Range Chickens' is the very definition of a hidden gem. It's atmospheric, rapid-fire, and kooky, and will bring a unique energy to the department's season. I cannot wait to collaborate with the brilliant people at URI once again," said Dunn, B.F.A. Theatre.

On Feb. 27, director and URI faculty member Tracy Miller will explore themes of love, illusion, and the transformative power of dreams in Shakespeare's "A Midsummer Night's Dream." The department deliberately selects a classic work every year, ranging from the Bard to Moliere, offering students a challenge to sink their teeth into heightened language. It also provides foundational skills for actors approaching any text, classical or contemporary.

"I'm excited to direct this version of 'Midsummer' for several reasons. It's a play I'm very familiar with, yet each time I crack it open, it sings to me in different ways," said Miller. "This time I'm deeply interested in the focus on the climate and how the dissension between Oberon and Titania is affecting everything; a marvelous connection to the current state of the contemporary world. And I am also deeply interested in finding the love, humor, and joy in every scene of this play. We need wonder, magic, and, most of all, the opportunity to laugh together!"

The 2008 darkly comic musical, "Ride the

Cyclone," will round out the season on April 17. URI faculty member Rachel Walshe will direct the final production. The campy and playful musical follows the lives of six teenagers from a Canadian chamber choir who are cut short in a freak accident aboard a roller coaster. When they awake in limbo, a mechanical fortune teller invites each to tell a story to win a prize like no other — the chance to return to life.

The cabaret-style musical involves a leaner cast, compared to past productions like last season's "Guys and Dolls." This affords more students the opportunity to sharpen their skills behind the scenes. Musicals are traditionally performed in the larger of the two available theatres, and this show in particular will require some out-of-the-box creativity. How do you scale up a smaller musical to a mammoth space? Walshe is eager to find out.

"Young adults can easily relate to these characters; the challenges of being a teenager. Several archetypes in the play are equal parts audacious and campy, and really moving. I think one of the show's virtues as a piece of art is the balance between the untimely death of young people wrapped in a silly premise," said Walshe.

This story was written by Paige Monopoli, communications coordinator for the College of Arts and Sciences.

THE NEXT CHAPTER

For 35 years, Patti Arkwright has been an advocate for Narragansett's library. As she heads to retirement, friends and colleagues pay tribute.

Story by Bill Seymour, Photography by Michael Derr



Patti Arkwright has always believed libraries are more than just books.

For the past 35 years, she's quietly transformed Narragansett's Maury Loontjens Memorial Library into the beating heart of a community — friendly, forward-looking, and unafraid to change with the times.

And as the longtime director officially retires this month, the community she's nurtured is reflecting on just how much she's meant, especially the long and hard fight recognized by Reader's Digest for a courageous attempt to challenge public officials throwing roadblocks and attempting to stop the acquisition of a new building to bring improved services.

"Her greatest asset is her strong work ethic and ability to relate to people. She will pitch in with day-to-day responsibilities. She is genuinely interested in accommodating all patrons of the library and circulates around greeting people," said Suzan Amoruso, chairwoman of the Library Board of Trustees.

She also had a personal story about meeting her for the first time.

"When I first moved to Narragansett 25 years ago, I would see Patti in the library, always involved with library patrons. Then, as I became involved in the very long journey to get Narragansett residents a new modern library, I came to see what a staunch supporter of community libraries she is," Amoruso said.

"She worked diligently with the Library Board, Friends of the Narragansett Library, and the town council to see the new, modern library come to fruition," the trustees chairwoman added.

Community members praised Patti Arkwright for her steady leadership and tireless dedication, noting how she has guided difficult discussions with fairness, compassion, and a clear

Patti Arkwright, director of the Maury Loontjens Memorial Library in Narragansett, is pictured next to the library's fundraising mural on a recent morning. She is set to retire from her position this month.

vision for what's best for the town. Colleagues emphasized that her thoughtful approach and strong sense of responsibility have helped keep the process moving forward, even when obstacles seemed insurmountable.

Laurie Kelly, a former trustees chairwoman, said, "Patti Arkwright has been the anchor for this effort from the very beginning. Her persistence, integrity, and calm presence have kept everyone focused on solutions, and I don't think we'd be where we are today without her."

Arkwright sees her work all as part of a three-decade commitment to knowledge, the freedom to acquire it, and having new services hinged on advanced technology. These all equal community service, the retiring director said.

"I was hired as assistant librarian," Arkwright recalled. "And then I became the children's librarian. And then I became director."

Her career may have started with story time and shelving, but her legacy is one of leadership, innovation, and genuine human connection. Arkwright's journey began in 1990 — an era when libraries still clung to the final years of the card catalog, and the internet was barely a whisper on the wind.

"When I started in 1990, we had just gotten computers," she said. "So we were putting all the books into the computer." The process was meticulous. "We had to barcode them all and then scan them all into the computer."

Gone are the paper cards and typewritten titles. In their place: digital catalogs, databases, and — thanks to Arkwright's vision — a library bursting with life.

Her impact extends well beyond technology.

"When I started at the library, the administration was not very welcoming or friendly to the patrons," Arkwright explained. "And I heard people saying that they hadn't been to the library in years because they wouldn't come in ... it was just not friendly."

That didn't sit right with her.

Based on changes she and her staff made, they made creating a welcoming environment a priority. "Today you hear people say all the time, 'Oh, you know everyone here is so friendly, so helpful.'"

That cultural shift wasn't accidental. One of her earliest moves was launching the Friends of the Narragansett Library.

"That was one of the first things we did



State Rep. Teresa Tanzi, middle, and Patti Arkwright celebrate with a giant panda character during a family-fun event held at the Maury Loontjens Memorial Library in 2019.

just to be able to give the community a chance to give back," she said. "We made the volunteer group and let them come in and help out in the library, which was never allowed before."

Book sales were introduced. Programming expanded. Author visits became a staple. Despite the limitations of an aging and undersized building, Arkwright and her team found ways to make the space work.

"We had to rearrange half the library to accommodate programs and other offerings," she said. "But again, that's why they didn't do it in the past, but we decided it was worth the extra work to be able to offer something."

As the years passed, the library's staff grew from six or seven to 18. Among the new positions: a full-time makerspace librarian.

A Makerspace Librarian manages and supports creative spaces within libraries where patrons can explore hands-on learning, technology, and fabrication tools.

They facilitate workshops, maintain equipment like 3D printers and laser cutters, and assist users with projects, fostering a space for creativity, problem-solving, and skill development.

"That's to, you know, keep up with the technology and be able to provide those services that everybody likes these days," Arkwright explained. "So that we can expose adults and children to new technologies like 3D printing, sewing machines, things like that."

The focus, always, was on matching the library to the lives of its patrons.

"I think libraries have had to really tune into the needs of the community," she said. "Just because a makerspace works in our library doesn't mean it's going to work in another one. It's what the residents need."

Her service received praise from Town Council President Alexander Menzies.

"On behalf of the Narragansett Town Council, I want to extend our sincerest gratitude to Patti Arkwright for her many years of dedicated service as Director of the Maury Loontjens Memorial Library," he said.

"Under her leadership, the library has turned into a true community cornerstone. Under her direction, the library became one of Rhode Island's busiest, especially during summers when it proudly functioned as an information hub for both residents and visitors," he noted.

Amid years of civic debate and planning, Patti helped guide the new library building project to fruition, he emphasized, making it a vibrant, welcoming, modern facility.

"Thank you, Patti, for your unwavering dedication, your warmth, and your tireless work over the years. Your legacy lives on in every program hosted, every patron helped, and every page

Continued on page 10

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turned in this remarkable institution. We are grateful beyond words," he said.

What the Town Needs

That intuitive sense of what her town needed may stem from her roots in education. Before joining the library world, Arkwright was a preschool teacher. She earned her Master of Library Science degree in 1999 while already working at Narragansett.

Though much has changed in her time—from VHS tapes to streaming media, from newspapers to newsfeeds—one thing hasn't: Arkwright's passion for public service.

"A lot of it is about public service and liking to help, you know, enjoying helping people," she said. "Especially with the information, trying to sort that out for the patrons. It's like a challenge."

Her favorite moments, she said, come from those one-on-one connections. "The satisfaction of being able to help somebody find what they're looking for or seeing smiles on the kids' faces when ... you show them where the book is that they were looking for."

Sometimes, it wasn't even a book.

"I had a kid come in looking for—actually,

it wasn't a book; it was a Nintendo game. And he's like, 'Do you have computer games?' And I was like, 'Oh, yeah, we do. Let me show you.' And it was just like, you could see him light up that this is something he was looking for. And you helped him find it," Arkwright said.

Moments like that are small on the surface, but in Arkwright's eyes, they carry great weight. "They learned something that they may enjoy doing for their living, you know, as a career."

When asked what has been her greatest challenge, she didn't hesitate.

"I think the most challenging is just, it's ongoing, is trying to show people what libraries really have to offer. And that we're not just the books," she said. "You're always advocating for the library. That's the challenge."

And the most gratifying? "I just like working with the people."

Over the years, Arkwright became a respected voice not just within the library walls, but in the larger library science community. She regularly attended conferences, engaged in continuing education, and stayed current with emerging trends.

"That takes a lot of meetings and keeping up on... new technologies and new services that

other libraries have tried," she said. "You can learn from them... and then you can introduce whatever you think is going to work at our library."

As she looks toward retirement, Arkwright is quick to encourage young people to consider library work—despite the stereotypes.

"I think ... it's such a good feeling to know that ... this person came in not knowing a lot about what they're trying to learn. And by the time they leave the library, they have, you know, either an experience that they've had from the programs we offer or the workshops or the maker space."

Now, the library she helped shape prepares to enter a new chapter. But her mark will remain in every welcoming smile, every helpful hand, every child wide-eyed with wonder at what they might discover next.

This month, Patti Arkwright will turn in her keys and close the book on a remarkable career. But for the countless lives she's touched, the story continues.

Write to Bill Seymour, a freelance writer, at independent.southcountylife@gmail.com.

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While Quonnie Farms in Charlestown prides itself on being a year-round source for fresh produce, groceries, pizza and artisanal goods, it's the fall season where the farm really shines. At left, Finley Marsden, 2, of Boston picks sunflowers during a recent visit. Above, Jesse Kidd, the store manager at Quonnie Farms, is pictured with apple cider doughnuts, which are freshly made on site.

FALL TOGETHER NOW

Fall is a time to slow down and savor the beauty of nature and, at Quonnie Farms, it's also a season of sweet treats and inspiration.

**Story by Morgan Rizzo,
Photography by Michael Derr**

Shoppers add ripe tomatoes and just-picked ears of corn into their reusable shopping totes as they wander the aisles. Painted quahog shells sit beside jars of golden honey, and outside, a pick-your-own flower field blooms with dahlias, scissors ready to build a bouquet.

As days of warm weather fade into crispy fall temperatures, the flower field transforms into a pumpkin patch with all shapes and sizes ready to be carved into spooky jack-o'-lanterns. S'mores are roasted by the firepit in

the courtyard while apple cider donuts fry to a perfect crisp. Fall is here, and Quonnie Farms makes the best stop on a Rhode Island autumn visit.

At the corner of West Beach Road and Route One, the red farm stand has been a South County staple for over 30 years. What began as a seasonal produce stand by Woody and Nichole Wooding, was introduced to the Jackson family in 2011 and was later passed down through the family.

In 2020, a group of neighbors in the community who wanted a year-round spot for fresh and local grocery and bakery items expanded the property with a barn, becoming

a year-round market for both locals and visitors alike. Quonnie Farms' market not only features fresh produce but groceries, hand-made pizzas and artisanal goods.

"The name, Quonnie Farms is plural because we wanted it to be a collection of farms and not just our farm," says Ashley Wilson, general manager of Quonnie Farms. "We try to do everything we can on the farm but also source from local farms and businesses in the area."

In the back of the market is a small bakery that produces sourdough bread, pies and

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quiches all made from scratch daily. "Our bakery inspiration comes from our great team of bakers," says Wilson. "We like to keep our items seasonal and unique to allow creativity wherever possible."

Croissants hit the shelves every Saturday and Sunday morning. In the afternoons, the bakery puts out warm baguettes, focaccia, ciabatta bread and pizza ready for lunchtime daily. Some of Quonnie Farms' favorite pizzas are the White Pizza with mozzarella, ricotta, parmesan, garlic oil, and crushed red pepper and the Hots with red sauce, sopressata, ricotta and hot honey.

"In the bakery, we pride ourselves on everything being freshly made and butter based with scones, donuts and sourdough made and baked daily," says Wilson. "It's important to us to use the best ingredients we can without making compromises."

Alongside the bakery, the market prides itself on local culinary treasures from its neighbors. Visitors can shop local produce, including vegetables like squashes, cucumbers, cheeses, fresh oysters, local peanut butter and maple syrup. Some of their local partners include Terra Firma Farm, Capizzano Oils & Vinegars, Lavender Waves Farm and Warwick Ice Cream. "Everyone we bring in as a partner is truly what makes us so special," says Wilson. "We take pride in taking care of our customers and providing the best products in tandem with memorable customer service."

This fall, Quonnie Farms will be bustling with pumpkins, mums, apple cider, and all the festive flavors of the season. Outside on the courtyard every weekend, the farm offers Warwick Ice Cream and is excited to begin having fall flavors including apple pie and pumpkin.

"Every season is different here at Quonnie Farms," says Wilson. "We'll be highlighting all the best parts of fall with pumpkins in abundance, seasonal bakery specials and festive touches to fully embrace the season."

Visitors can grab cider donuts, play lawn games in the courtyard and relax with friends and family underneath trees at the picnic tables. A staple of fall, classic cider donuts will be available all day on the weekends and every morning making the best cinnamon-sugar fall treat.

"The cider donuts are made from scratch



Greg Godsey, the farm manager at Quonnie Farms, creates bouquets with freshly-picked flowers. The Charlestown farm is open daily from 8 a.m.-6 p.m.

every day with no preservatives and whole ingredients," says Wilson. "We make many small batches throughout the day to ensure quality and freshness."

The Scarecrow drink is a must try made of cider, whipped cream with a cider donut on top, available hot, iced or as an ice cream float. With the purchase of a pumpkin, families can paint and carve pumpkins in the greenhouse for their front porches while biting on spooky caramel apples throughout the month of October.

A highlight of the fall season is the Corn Festival, which takes place at the end of September. The festival celebrates corn with specials in the bakery including corn danishes, corn cream and any other kind of corn imaginable. Street corn is grilled in the courtyard while the bakers are crafting street corn pizza.

"Fall is special to us because it's a time to

slow down and enjoy our surroundings more," says Wilson. "You can pick out a pumpkin anywhere, but picking out a pumpkin on a small farm, getting fresh apples and cider while having a scenic spot to enjoy the afternoon makes the experience worthwhile."

Quonnie Farms is looking forward to opening the farm up to more local vendors and hosting a community farmer's market. "Charlestown is so unique and Quonnie Farms creates that space where people can just have a good time," says Wilson. "We're a little diamond here that shines and people are catching on to what we have to offer very quickly."

To learn more about Quonnie Farms, visit quonniefarmsri.net and their social media platforms for fall events. Quonnie Farms is located at 16 West Beach Road in Charlestown and is open daily from 8 a.m.-6 p.m.

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Diann Izzi, left, and Doreen Champlin are longtime customers of Perks & Corks in Westerly, where they enjoy the relaxing atmosphere and live music. For 25 years, Perks & Corks has developed quite a following ... and not just because of its first class-style martini lounge atmosphere.

GREAT EXPECTATIONS

Want to get away this fall? For 25 years, Westerly's Perks & Corks has been a must-visit space for those need a bit of relaxation.

**Story by Rachel Philipson,
Photography by Michael Derr**

From small bites to large martinis, the Westerly-based martini lounge, coffeehouse, and music venue Perks & Corks has spent the past 25 years perfecting a space where patrons can be revitalized, feel renewed and rejoice.

The establishment is perhaps best known for its drinks, offering a selection of over 55 martinis and classic cocktails and has won

"Best Cocktail Awards" from multiple organizations. Bryan Keilty, Perks & Corks owner, said it is an honor and responsibility to live up the hype and the community's perspective of being a "staple establishment," but the team does not shy away from this challenge.

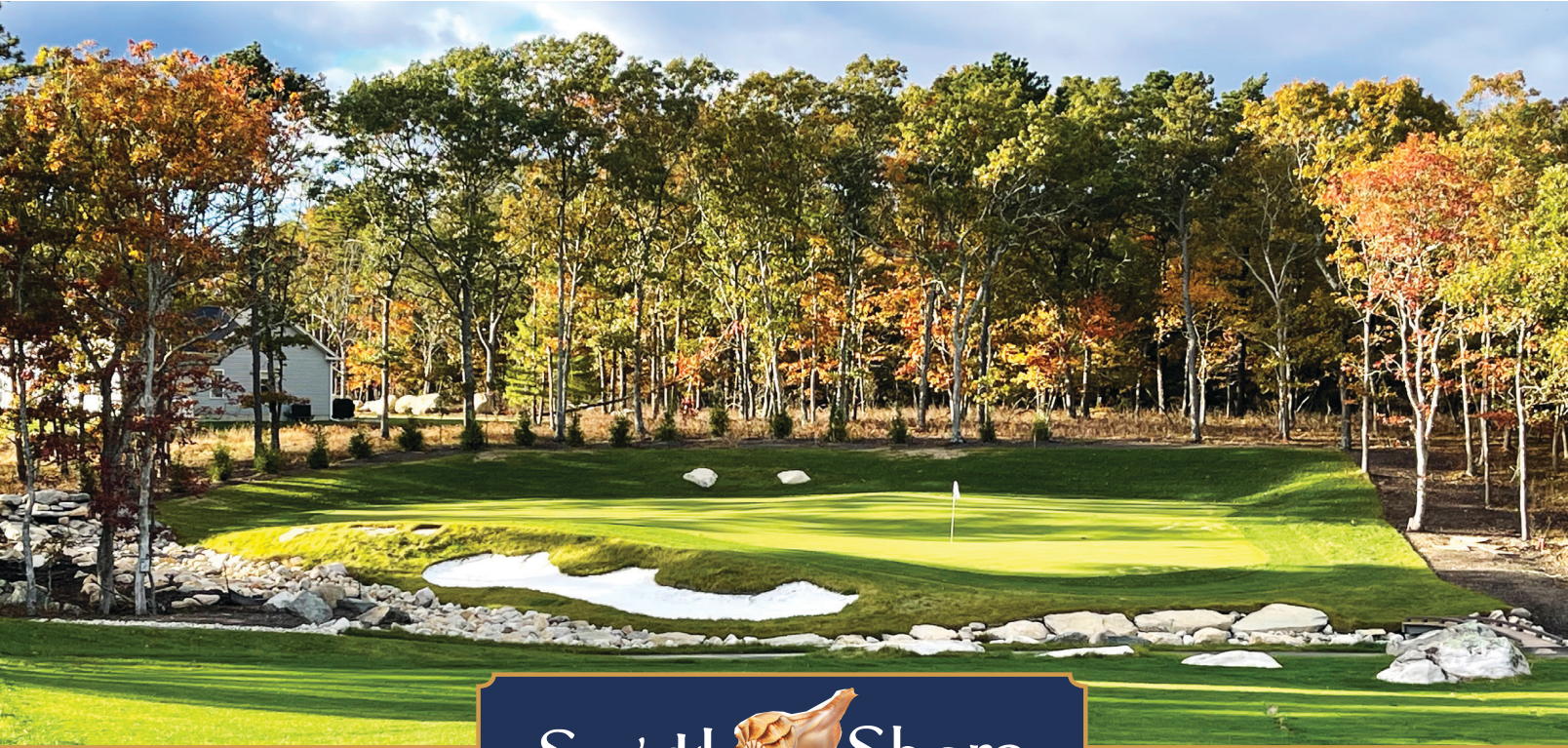
"[The awards] put us on the map as a place that needs to be visited if you are visiting Westerly for the first time," Keilty said. "It motivates us to do the best we can to live up to the expectations people hold

on us."

Perks & Corks opened in November 2000, starting as a coffee house (the perks part of their name) and a lounge that offered cocktails, wine and martinis (the corks). In the early years, Keilty said the coffee house aspect was more of the focus, with the establishment opening at 6 a.m. for many years. Over time, Perks & Corks have transitioned their priorities to the

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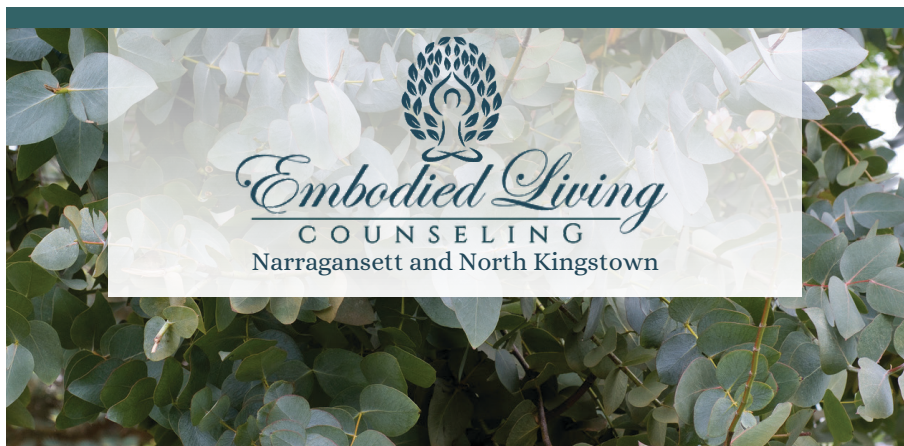


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martini lounge.

"The cocktail side really took off and we became more of a nighttime establishment than daytime," Keilty said.

Their menu is extensive, but one of the most "viral" drinks on Rhode Island lovers' social media feed can be traced back to Perks & Corks' larger format martini. These drinks, mostly their mixed dessert martinis, are served in 13-ounce martini glasses. In contrast, the straight-up martinis (such as the typical dirty martini) is served in a traditional style eight-ounce coupe glass.

"The larger format martini glasses shown on social media are definitely some of our most popular choices," Keilty said. "Our three most popular are our chai martini, Reese's martini and espresso martini."

When the team first started the mixed dessert martinis, Keilty said they used various mismatched glasses they found in thrift stores. As Perks & Corks grew, they switched to more consistent glass.

"It's been a struggle to find a perfect glass to accompany what we are looking for but about five years ago we did and it is working out just fine," Keilty said. "We have always wanted to give people a good product for a good price."

For all of their drinks, Keilty said the Perks & Corks team favors utilizing local



Perks & Corks offers a relaxing atmosphere to enjoy cocktails and live music.



Andrew Pauls, of Pennsylvania performs during the Wednesday Night Songwriters Series at Perks & Corks in Westerly on a recent evening. While the martini lounge is constantly reinventing itself, one way the venue always stands out is its weekly Songwriters Open Mic nights on Mondays and its Wednesday night Songwriter Series.

and fresh ingredients, as well as trying to follow certain food trends that are happening. Keilty always tries to get the team involved in thinking of new drink ideas as “more ideas make for better drinks.”

“We rely heavily on what’s in season for our twists on classic cocktails and drink specials,” Keilty said. “We prefer using fresh ingredients across the board for best results.”

As for their food menu, Keilty said they like to keep it simple. They feature light appetizers and a full grilled cheese/panini menu, noting the grilled cheeses have become popular in their own sense.

“Our menu is constantly changing based on the seasons,” Keilty said. “We release our fall menu [in] mid to late September and it’s always a huge hit in the area.”

Perks & Corks has been a venue for live music from the start. Keilty said they originally had six nights of entertainment to help establish themselves as a reliable place for patrons to enjoy music. After the COVID-19 pandemic, it took some time for Perks & Corks to recommit to bringing

music back. Nowadays, they have a weekly Songwriters Open Mic on Monday nights where local and touring musicians play original acoustic music, as well as their Wednesday night Songwriter series.

“Our area is full of musical talent and we’ve been fortunate to see so many musicians and songwriters grow their craft in our space,” Keilty said. “Musicians from all over come to perform their original music. You’re always guaranteed to hear something new.”

Keilty said one of the biggest challenges throughout Perks & Corks’ 25 years has been to constantly evolve in the ever-changing restaurant landscape. It is not always about switching up the menu or finding new musicians to perform, but rather finding distinct aspects to keep people excited, like updating furniture and designing new merchandise. The vision isn’t to keep constantly expanding the establishment, but to preserve its strengths and keep them thriving.

“We are entering our 25th year of business and people have come to expect

what we have to offer,” Keilty said. “I do not believe we want to change any of that. Keeping the establishment clean, up-to-date and relevant is always top of the list. In this industry, bigger is not always better.”

It has been a long journey to become a quintessential Westerly establishment for locals and visitors alike, Keilty said. As for the future of Perks & Corks, Keilty is excited to keep serving up great drinks, food and music. All that there is left to do is just to see what can possibly happen next.

“Twenty-five years of business is exciting and scary,” Keilty said. “We never know what the future holds but we always do everything in our power to make sure Perks & Corks is part of that future.”

Perks & Corks is located at 62 High Street in Westerly. The restaurant is open daily from noon until last call, but it is ages 21 and over after 8 p.m. Reservations can be made at perksandcorks.com. Walk-ins are welcomed; however, reservations are highly recommended on the weekends and reservations are not available for weekdays.



Jeffrey Greene, right, owner of Peter Pots Pottery, and his employees Carl Tuoni, middle, and Alex Amaral are pictured with the popular ceramic jack o'lanterns that the studio offers for sale each fall.

SMASHING PUMPKINS

Some people wait all year for 'spooky season' to begin but at Peters Pots Pottery, Halloween is never far from mind ... or hand.

**Story by Allison Shinskey,
Photography by Michael Derr**

The holidays seem to be coming earlier every year. But in the upstairs studio of Peter Pots Pottery, it's Halloween almost every day.

This local store and studio in the woods of South Kingstown has become nationally renowned for its hand-carved ceramic Jack-o'-lanterns. Between half a dozen artists, they make nearly 1,000 of these items every year, a few at a time every day, for nearly

eight months out of the year, March to October. And when the fire sales begin in the fall, they sell out faster than the time it takes to carve the clay.

As store owner Jeff Greene explained, the ceramic design for each pumpkin is a

combination of both slip casting and subsequent handiwork. The result is a perfectly-shaped pumpkin with an endearing happy or spooky face that is never replicated. Out of the tens of thousands that have been made, not one has the same face as another. Plus, if you're not a fan of pumpkin guts, these ones won't rot — they'll last for decades and can be passed down for generations to come.

If you're unfamiliar with slip casting, this is a process where liquid clay is poured into a mold to set up, and is then poured out again to create a hollow container made of clay that's the same shape every time.

Once the clay has a solid but still rubbery consistency, an artist will take a thin blade and cut out shapes based on a custom order or whatever happy or scary face comes to mind. A hole is also punched in the bottom to fit a small tealight or candle.

After the mold is fully dry, each pumpkin is spray-painted with one of three glazes: matte white, matte green, or a glossy orange. To activate the glaze, they're taken into a kiln and exposed to heat as high as 2,100 degrees. This final step happens overnight for about 12 hours so that the next batch can go right in the next day.

The pumpkin craze all began about a decade ago when a few artists decided to deviate a bit from the studio's usual mid-century modernist style by carving pumpkins here and there, mostly just for fun. They were put in the downstairs shop and sold quickly thereafter. Greene said that one of the early pieces sold for a hefty price, which made him start to think that there could be something more to this pumpkin idea.

"It was called Stack-o-Lantern, it was three pumpkins piled on top of each other," Greene said. "That one sold on eBay for like \$340 or something like that. I think that they were actually biting each other, too."

Every year, the studio leaned more and more into the jack-o-lantern idea until it became clear that the pumpkins might need to be sold separately so as not to take away from the regular inventory. Once they were put online for sale, everything spiraled from there, to the point where the pumpkins have become an undeniable part of Peter Pots Pottery's identity.

"We only make a few each day, so they vary greatly from piece to piece depending on who's doing the carving and their inspiration," Greene said. "Most are silly and fun but others become very serious undertakings. Starting in September everyone can finally see what we've been working on all year."

Greene took over the family business from his parents right around the time the pumpkins blew up. Needless to say, he was surprised yet thrilled about the positive impact it's had, both for the business and for the wider community.

"No one expected that," Greene said. "It just started off as a fun little novelty and we didn't know people would but multiples. 'I have five grandkids, I need five pumpkins.' And we didn't know people would want one every year to build up a collection. We didn't expect it to take off the way it has."

Peter Pots has been around for nearly 80 years, dating back to 1948. Greene's parents Oliver and Elizabeth Greene and were students at the Rhode Island School of Design (RISD) and were part of the first wave of artists to adopt a sleek, modernist style that is still popular today.

Much of the regular inventory keeps to unbusy slipcasts with a



Emma Picard, an employee at Peter Pots Pottery, carves one of the popular ceramic jack o'lanterns that the studio offers for sale each fall.

gradient gloss that still appears in many New England homes. However, that wasn't the case in 1953. Back then, the Greene's ceramic work was featured in New York City's Museum of Modern Art and was winning awards for its forward-thinking style. Decades later, the style has proven timeless.

If you'd like to get your hands on a one-of-a-kind pumpkin, a few of the online fire sales have come and gone, but there's still one more happening on Oct. 2. Plus, Peter Pots is hosting its annual Pumpkin Bash on Saturday, October 11 from 10 a.m.-2 p.m. at the studio on Glen Rock Road in West Kingston. About 400 pumpkins, representing half of the inventory that's been made this year, will be displayed on rows of hay bales just outside of the studio.

If you're interested in catching the final online sale, they always go live on Thursdays at 9 p.m. at peterpots.com and will appear directly on the webpage for Peter's Pumpkin patch. The standard size is about five inches tall and sells for \$45, but the most elaborate and collectable designs can sell for up to a few hundred dollars. Each one comes with its own LED tealight.

If you don't have any luck with these avenues this year, try signing up for the Pumpkin Society email list. You'll then be invited to the first sale of the year that's exclusively for members.

FIND YOUR HAPPY PLACE

Story by Mara Hagen,
Photography by Michael Derr





At left, Medical aesthetician Jamie Medeiros performs a hydrfacial procedure on Maddie Inlow at the Facial Aesthetics Center of Rhode Island in Wakefield. At right, Medeiros, right, helps Catherine Farrell select skin care products at the new local business in South County Commons.

At Facial Aesthetics Center of RI, good vibes are more than a mindset, they're a way of life. Meet the new face of face lifts in South County.

There's an old fad taking over the world: self-care. From social media to television, it's nearly impossible to escape the deluge of advertisements offering products that guarantee healthier hair, magic weight loss pills, or creams to de-wrinkle skin. In this vein of self-care, a new branch is popping up; holistic self-care. Holistic self-care offers tinctures, herbal teas, plant powders, and many varieties of supplements in the same ilk. How does one sift through all these offers, and find out which one really works, in the pursuit of staying healthy and looking young? Enter Dr. Sarah Levy of South County's Facial Aesthetics Center of RI.

Levy began as an ophthalmologist eye surgeon, and part of their training in residency is to botox the entire face for issues such as face spasms. Before moving from Michigan to Rhode Island, an associate of hers recommended that she practice adding

aesthetic components to her practice of ophthalmology. Levy says, "essentially it was one of those things that evolved organically. Your vibe attracts your tribe. Amazing women have joined this practice; there's 20 of us right now and they're all incredible."

Levy fondly mentions that one member of her team just got her nursing degree, and another one of her members also just decided to go to school.

"We really encourage to work as a team," she said. "It's important to help women balance all the responsibilities they have, like five of us have babies. It's all about making our team members feel good about themselves."

There's a certain stigma that is involved with the facial aesthetic industry, but Levy was surprised to see that the stereotype was wrong. Levy says she was "surprised when I first started. I didn't know what kind of patients I was going to get in the aesthetic world. I was envisioning getting hot wives or

something, but I was actually getting physicians, lawyers, teachers; it was all well-educated, empowered patients. It wasn't about vanity."

A lot of her patients weren't so worried about their physical appearance making them look good, but making sure their physical appearance matched how they inwardly felt.

"A lot of times you look in the mirror and you have frown lines or sagging jowls, and it makes you look sad or angry even when you're not," Levy said. "I'm all about facial balancing and symmetry; I work to replace that rather than adding something that wasn't there in the first place. Most people look at the result and tackle that, I look at the cause and tackle that."

Years ago, patients used to be more self-conscious about coming in for facial aesthetic treatment. But a positive of this intensive, self-care movement in society is that it is more

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acceptable to get work because it is more deeply thought of as a service that improves self-confidence and quality of life, rather than a surface level, ego-boosting procedure. Levy sees this, and says “a lot of patients, 15 years ago, would park in a different parking lot so that no one would see them coming in. Now our patients are very well educated about treatments.”

Levy strongly believes in educating her patients with thorough consultations.

“I don’t want to sit in front of someone and say ‘this is what we’re going to do,’” she said. “It’s much more helpful when someone understands what their options are, and what is important to them, so that we can come to an agreement. My aesthetic vision might be different than theirs, and that’s where the discussion comes in. Without that discussion someone can look very different than how they wanted to look.”

Because of the influx of face work posts on social media, a lot of customers come in with apprehension. They show Levy photos and say “I don’t want my face to look like this; I don’t want giant cheeks or lips. Everyone I see starts to look the same.”

Levy approaches fillers differently, saying “a small amount of filler in the right place isn’t going to give you giant cheeks that come in the room before you do.” They do side-by-side photos after little bits of treatment to make sure that the patient likes it, and then Levy will explain the next step if the patient wants more.

Not only does Levy take care of her patients, but she is happy that the patients are taking care of themselves.

“One of the great things is how knowledgeable the next generation is about taking care of their skin and health,” she said. “I love the fact that there is so much preventative rather than reactive.”

Levy loves South County. She loves the vibe of the place, and its slow pace. And that’s what’s also special about her customers and her job.

“I love my job,” she said. “There’s so many reasons why I love coming to work. I have the most unbelievable team. I think we all feel that way; we come to work and no matter what goes on in the world we make each other happy. I’d say this is our happy place.”

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HOW 'BOUT THEM APPLES?

At the Hard-Pressed Cider Company, it's time to taste the wonders of fall. For Rob and Jaclyn Swanson, it truly is the sweetest season of all.

Story by Rachel Philipson, Photography by Michael Derr



There are few things that symbolize autumn more than a fresh apple cider donut and cup of a hot mulled cider. For 14 years, Rob and Jaclyn Swanson, co-owners of The Hard-Pressed Cider Company, have had the responsibility of bringing these classic fall delicacies to fruition.

This year marks a major milestone for The Hard-Pressed Cider Company as the Swansons were awarded an USDA Agricultural Infrastructure grant as a part of the Resilient Food Systems Infrastructure program administered through the Rhode Island Department Of Environmental Management. Rob Swanson said the grant will help fund building a cidery on their personal farm in West Greenwich, aiding them in their quest to grow the business.

"We have had this dream to make our own hard cider and own our orchard for as long as we have had the business, so we have slowly been clawing our way forward to get to that dream," Rob Swanson said. "It's really starting to move forward and it's fantastically exciting."

Their 2025 season, which started at the end of August, will operate as usual with their food truck trailer split between Jamestown's Windmist Farm and South Kingstown's The Farmer's Daughter Christmas Tree Farm. As the Swansons plan for their soon-to-be expansion, they reflected on their beginnings and the process behind their sweet treats.

The Hard-Pressed Cider Company opened in 2011 when Rob Swanson bought and designed a cider trailer. The plan was to press cider at different local orchards throughout

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Jaclyn and Robert Swanson, owners of the Hard-Pressed Cider Company, are pictured with their apple cider and apple cider doughnuts at Windmist Farm in Jamestown on a recent afternoon.

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Rhode Island every fall weekend. This initial vision didn't pan out, as he said it took a lot more labor than he envisioned.

In 2014, The Hard-Pressed Cider Company decided to experiment with being stationary at one farm to both press and sell. Rob Swanson's aunt and uncle owned Jamestown's Windmist Farm at the time (his cousin has since taken over) and they created an arrangement where they can stay and work on location all season as an experiment. It was a success, and they have been there every fall since.

"It turned out to be a lot less stressful for Rob than moving around every weekend to a different orchard," Jaclyn Swanson said.

The Hard-Pressed Cider Company was only selling cider, but in 2015, they expanded, adding cider donuts to the menu. The donuts became a quick fan-favorite.

In April 2019, the Swansons bought their farm in West Greenwich, kick-starting their expansion dreams. They would start to plant cider apple trees the following year. As of 2022, they have been splitting their season between Windmist Farm and The Farmer's Daughter Christmas Tree Farm.

The Swansons are pushing anywhere from 60 to 120 bushels per week to keep up with their demands — that's between 2,520 and 5,040 pounds.

The large amount of apples are used to make three cider options: cold cider, cider slushies and hot mulled cider. The Swansons press apples from nearby orchards on Thursdays, prepping for the weekend. The washed and grounded apples are wrapped in cheesecloth, stacked into their roadside "rack and cloth press" and squeezed together to extract juice. The juice is put through a UV light treatment to eliminate any bacteria and then is bottled.

The early season ciders often feature macintosh, paula red and ginger gold. As the season goes on, the honeycrisps tend to start to mix in and toward the end, crispins and golden delicious are in the rotation. The different apples change the flavor throughout the season, starting off tart, then becoming richer.

Jaclyn Swanson recommended



Jaclyn and Robert Swanson, owners of the Hard-Pressed Cider Company, prepare an order of apple cider doughnuts for a customer at Windmist Farm in Jamestown on a recent afternoon.

patrons stop by at least twice a season to experience the flavor difference.

"It is the taste of fall," Jaclyn Swanson said. "We encourage people to stop by one in the beginning of the season and once in the end to compare the different tastes and fulfill that fall need."

The Apple Isn't Falling Far From the Tree: The Start of a New Era

Being selected for the Resilient Food Systems Infrastructure program will dramatically help The Hard-Pressed Cider Company take their business to the next level. The Swansons said they feel grateful and fortunate to have been selected for this grant.

"This will give us an opportunity to expand our menu and try some apple-based treats, on the bakery side," Jaclyn Swanson said. "It's going to really let us expand a lot more and offer hard cider which is something we can't do in our current setup. That is our biggest move forward in the next few years. Getting hard cider, a nice tasting menu and creating a beautiful farm to come visit and enjoy."

Once the Swansons make their official move to their West Greenwich property — and start selling hard cider — they will have to change their name for legal purposes. As of right now, the Swansons have started to grow their own cider apples and are preparing a site for the

future cidery. They will still need to buy apples from local Rhode Island orchards for their nonalcoholic cider and making cider donuts, but their own apples will slowly be used for hard cider.

Rob Swanson said he is looking forward to the day where he can look out and see loyal patrons on their property enjoying their fall treats. But, for this season, he's committed to making the highest quality ciders and donuts possible.

"We really just want a place where we can take that community feeling that we have been building in Jamestown and welcome people to our farm to have a place where they can hang out with their friends and family and have their kids sit in the grass and enjoy the fall season," Rob Swanson said.

The Hard-Pressed Cider Company will be at Windmist Farm, located at 71 Weeden Lane in Jamestown through Sunday, November 23. The hours will be Fridays, Saturdays and Sundays from 10 a.m.- 4 p.m.. They will also be open on Columbus Day during those hours. From Friday, November 28 to Sunday, December 21, they will be at The Farmer's Daughter Christmas Tree Farm at 1650 Broad Rock Road in South Kingstown.

For more information, visit hardpressedcider-company.com.

ONGOING

Emergence — Art Exhibit featuring the work of Molly Kaderka, Elizabeth O'Connor, Alex Perrine, Marne Snyder, Marisa Squire, and Elizabeth Witkun. On display through October 3. Hera Gallery, 10 High Street, Wakefield. heragallery.org.

Real or Imagined — Art Exhibit. On display through October 5. Wickford Art Association, 36 Beach Street, North Kingstown. 401-294-6840.

Members Invitational — Art Exhibit. On display through October 18. South County Art Association, 2587 Kingstown Rd, Kingston. southcountyart.org.

Bloodstone + Home | Bohemian Ossuary — Art exhibit with artists Becci Davis and DS Kinsel. On display through November 8. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Ukulele Jam — Event. Monday nights, 6-8 p.m. \$5 suggested donation. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Old Time Jam — Event. Tuesday nights, 6-8 p.m. \$10 suggested donation. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Acoustic Lounge Open Mic — Event. Wednesday nights, 6-10 p.m. \$5 suggested donation. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Musical Bingo — Event. Every Thursday, 7:30 p.m. Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

JAVA JAM — Event, Saturdays, 2-5 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

SEPT. 26

Adam & Natalie — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

The 5th Annual Ocean State Black & Funny Improv Festival — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

Manhattan Short Film Festival — Event. 7 p.m. \$20 General Admission, \$15 for JAC Members, Seniors and Military. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Sidy Maiga & Afrimanding with Rhode to Bali — Live Music. 7 p.m. \$20. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Speakeasy Choir — Event. 7 p.m. \$15. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Allman Brothers Experience-The Brothers Project — Event. 7:30-10 p.m. \$30-\$40. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Jeff Pitchell and Texas Flood — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Southern California's Legendary Hotel California: 'A Salute to the Eagles' — Concert. 8 p.m., \$55-\$60. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Talib Kweli — Live Music. 9-11:59 p.m. \$40.86 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Beach Rd, South Kingstown. oceanmist.net.

The 5th Annual Ocean State Black & Funny Improv Festival — Live Theater. 9:30 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

SEPT. 27

Steve Hodge & friends — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Potluck Open Mic — Event. 5:30 p.m. doors and signups, \$5 suggested donation. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Aging Disgracefully-Fall Aging — Event. 7-9:30 p.m. \$23-\$33. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Pros from Dover — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

The 5th Annual Ocean State Black & Funny Improv Festival — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

Manhattan Short Film Festival — Event. 7 p.m. \$20 General Admission, \$15 for JAC Members, Seniors and Military. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Bluebird — Film Screening. 7:30 p.m. \$12. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Greg Piccolo & Heavy Juice — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Micky Dolenz of the Monkees- Songs & Stories — Concert. 8 p.m., \$85-\$90. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Take It To The Bridge — Live Music. 9-11:59 p.m. \$24.66 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

The 5th Annual Ocean State Black & Funny Improv Festival — Live Theater. 9:30 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

SEPT. 28

Just Gina — Live Music, 12-2 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Sunday Funday with The Senders — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Youth On-The-Mic — Event. 5 p.m. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

An Evening with Cowboys Junkies: Celebrating 40 Years — Concert. 7:30 p.m., \$60-\$68. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Peter Laffin — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

SEPT. 30

Ocean Mystics w/ Klem — Live Music. 5-8 p.m. No Cover. 21+ After 8 p.m. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 1

Just Dance-Halloween Inclusion Dance & Pizza Party — Event. 5:30-7 p.m. Free. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

The Cartells — Live Music. 7:30-10 p.m. \$15. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 2

Jim Carpenter — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Josh Blue: Berserker Tour — Event. 8 p.m. \$43. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Natalie Brooke w/ Special Guest Hip Bobsha — Live Music. 9-11:59 p.m. \$19.26 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 3

Justin Bryan — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Manhattan Short Film Festival — Event. 7 p.m. \$20 General Admission, \$15 for JAC Members, Seniors and Military. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Bettye Lavette & Cyril Veville — Event. 7:30 p.m. \$48-\$53. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Jon Pousette-Dart: Acoustic Duo w/ Jim Chapdelaine — Event. 7:30-10 p.m. \$34-\$40. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Al Copley Quintet — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

A Flock of Seagulls — Concert. 8 p.m., \$65-\$76. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Dudemanbro w/ Special Guest Free Beer The Band — Live Music. 9-11:59 p.m. \$24.66 General Admission. \$67.86 Buy 3 Get 1 Free. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 4

Marie Claude — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Pat Barone — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Manhattan Short Film Festival — Event. 7 p.m. \$20 General Admission, \$15 for JAC Members, Seniors and Military. Jamestown Arts Center, 18 Valley

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Street, Jamestown. 401-560-0979. jamestownart-center.org.

Neil Young-Harvest & Rust w/ Full Band — Event. 7:30-10 p.m. \$25-\$35. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Poppy Champlin's Hot Mic Comedy — Event. 7:30 p.m. \$20. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Nick Bosse & The Northern Roots w/ Opener Jason Ingriselli — Live Music. 8 p.m. \$10. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Sierra Hull & John Craigie — Event. 8 p.m. \$55-\$65. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Black Uhuru — Live Music. 9-11:59 p.m. \$40.86 General Admission Advance, \$116.46 Buy 3 Get 1 Free, \$46.26 Day of Show. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 5

Gran'pa J — Live Music, 12-2 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

OktoberMist — Event. 1-7 p.m. Free. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Greg Abate Quartet | Tribute to Charlie Parker — Live Music. 7 p.m. \$20 advance, \$25 door. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Kara McKee — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 6

John Fries — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 8

The Local Honeys — Live Music. 9-11:59 p.m. \$19.26 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 9

Elvis-Award Winning Dan Fontaine — Event. 1:30-4 p.m. \$23-\$33. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Testing, Testing 1234 — Live Theater. Collaboration between Contemporary Theater Company and South Kingstown High School Theater Group. 7 p.m. \$10 Students, \$15 Adults. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

A Very Special Evening With Pete Yorn: You & Me Solo Acoustic — Concert. 8 p.m., \$57-\$68. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

OCT. 10-NOV. 9

Every Picture Tells a Story — Art Exhibit. Wickford Art Association, 36 Beach Street, North Kingstown. 401-294-6840.

OCT. 10

Love and Feathers — Film Screening. 5 p.m. \$12

General Admission 14 and under, \$22 General Admission 15 and over. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Luna C — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Testing, Testing 1234 — Live Theater. Collaboration between Contemporary Theater Company and South Kingstown High School Theater Group. 7 p.m. \$10 Students, \$15 Adults. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

Sean Chambers & Savoy Brown Rhythm Section — Event. 7:30-10 p.m. \$26-\$36. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Glaucoma Suspect — Live Music. 8 p.m. \$15. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Mark Cutler & Men of Great Courage — Live Music. 8 p.m., \$40-\$49. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Odeum Comedy Presents: Colin Quinn — Stand up Comedy. 8 p.m., \$40-\$49. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Zeneth — Live Music. 9-11:59 p.m. \$19.26 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 11-NOV. 15

Curiosity Under Fire: Creativity in the Age of Censorship — Art Exhibit. Hera Gallery, 10 High Street, Wakefield. heragallery.org.

OCT. 11

Aaron Wade — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Pirates of Penzance — Event. 3 p.m. \$50. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Outcry — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Testing, Testing 1234 — Live Theater. Collaboration between Contemporary Theater Company and South Kingstown High School Theater Group. 7 p.m. \$10 Students, \$15 Adults. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

AC/DC-Fat Angus — Event. 7:30-10 p.m. \$26-\$36. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Improv Night Featuring: Sea Tea Improv — Event. 8 p.m. \$15. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

L.A. Guns — Concert. 8 p.m., \$45-\$50. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Ward Hayden & The Outliers — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

That'll Learn 'Ya w/ Special Guest The Groundhogs — Live Music. 9-11:59 p.m. \$19.26 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 12

The 335's — Live Music, 12-2 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more informa-

tion, visit javamadness.com.

Pirates of Penzance — Event. 3 p.m. \$50. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Sunday Funday with Steve Smith And The Naked — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Goodnight Moonshine feat. Molly of Red Molly — Live Music. 7 p.m. \$20 advance, \$25 at door. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Sweet Mercy — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 16

Conversations at the Castle — Event. 6 p.m. Dr. Thomas F. Army Jr. PhD., a historian and professor of History from Quinebaug Valley Community College, will give a presentation entitled "Rhode Island Quakers and Slavery: It's More Complicated than you think." Smith's Castle. 55 Richard Smith Drive, North Kingstown. 294-3521. smithscastle.org.

JJ Slater — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Matisyahu- Ancient Child Tour — Concert. 8 p.m., \$65-\$81. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

OCT. 17

Diamond Blues — Live Music. 7 p.m. \$15 advance, \$20 at the door. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Ronnie Stolzberg — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Abba-Always Abba — Event. 7:30 p.m. \$35-\$45. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Dance United-Disco Inferno w/ Booty Vortex — Event. 8 p.m. \$30. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Doc & Co. — Live Music. 8 p.m. \$15. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

An Evening With Bruce Hornsby — Concert. 8 p.m., SOLD OUT. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Rebels - America's Tom Petty Tribute — Live Music. 9-11:59 p.m. \$24.66 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 18

Mario Mattiace — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Italian Snacking w/ Anna Francese Gass — Event. 4 p.m. \$12. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Marc Douglas Berardo's Harbor Songs featuring Craig Bickhardt — Event. 6 p.m. \$20. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Mark & Todd — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Abba-Always Abba — Event. 7:30 p.m. \$35-\$43. Courthouse Center for the Arts, 3481 Kingstown Rd,

West Kingston. 401-782-1018. courthousearts.org.

Rocky Horror Picture Show: With shadow cast by RKO Army — Event. 8 p.m., \$21. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Sugar Ray and the Bluetones — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Sugar — Live Music. 9-11:59 p.m. \$30.06 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 19

Poseidon — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Autumn Arts Open House — Event. 1-4 p.m. Free. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Sunday Funday with Real Weird — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Wheelhouse — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 22

Game Nite — Event. 6 p.m. \$63.30-\$73.90. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

OCT. 23

Olivia Charlotte — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 23-NOV. 15

All Media Open Juried III — Art Exhibit. South County Art Association, 2587 Kingstown Rd, Kingston. southcountyart.org.

OCT. 24

Deep Blue Sea — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

The Cars-Best Friends Girl — Event. 7:30-10 p.m. \$26-\$36. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Eight to the Bar — Live Music. 8 p.m. \$20. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Jimmy Kenny and the Pirate Beach Band: The Ultimate Beach Party Tribute to Jimmy Buffett, Kenny Chesney and the Zac Brown Band — Concert. 8 p.m., \$35. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Aldous Collins Band w/ Special Guest Hitch — Live Music. 9-11:59 p.m. \$19.26 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

OCT. 25

Breakfast Talk with Mark Burnham — Event, 9:30 a.m. Smith's Castle's legal historian and trustee will give a presentation on the 14th Amendment of the United State's Constitution and what the Founders intended by granting birthright citizenship. Smith's Castle. 55 Richard Smith Drive, North Kingstown. 294-3521. smithscastle.org.

Ed McGuirl — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Apple Hill — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheatercompany.com.

Bobby Christina's Caravan-Tribute to Matt "Guitar" Murphy — Event. 7:30-10 p.m. \$22-\$32. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Damn the Torpedoes: Tom Petty Concert Experience — Concert. 8 p.m., \$33-\$39. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Mystic Dead — Live Music. 8 p.m. \$15 advance, \$20 at the door. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

Ocean Mist Halloween Party w/ DJ FACE — Event. 8-11:59 p.m. \$30.06 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Rodney Crowell: Airline Highway Tour with very special guest The Secret Sisters — Event. 8 p.m. \$63.30-\$73.90. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

OCT. 26

Bethany Steiner — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Poppy Champlin's Featured Funnies | Student Matinee Comedy Show — Event. 2 p.m. \$20. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Sunday Funday with World Premier — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

Joe Parillo & The New Ensemble — Live Music. 7 p.m. \$20. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

OCT. 30

Pierre Bensusan — Live Music. 7 p.m. \$20-\$30 advance, \$35 at the door. Pump House Music Works, 1464 Kingstown Rd, Wakefield. pumphousemusicworks.com.

Shame Dan Scandal — Live Music. 8 p.m. Free. 21+. The Knickerbocker Music Center, 35 Railroad Ave, Westerly. 401-315-5070. knickmusic.com.

OCT. 31

Rusty Halloween & Costume Party w/ Prizes — Event. 7-9:30 p.m. \$20-\$30. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Dan Lilley Duo — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road,

Continued on page 30



OPEN STUDIOS

The Mill at Shady Lea
215 Shady Lea Rd
N. Kingstown
Free Admission
Dec 6 & 7
10AM-4PM

QR Code

North Kingstown Arts Council

ANCHOR BEND GLASSWORKS

Continued from page 29

North Kingstown. 294-3282, oakhilltavern.com.

Jon Wurster Presents Exorcist 3: The Only Scary Movie He Can Watch — Event. 8 p.m., \$20. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Foxtrot Zulu @ The Ocean Mist — Live Music. 9-11:59 p.m. \$24.66 General Admission. 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 1

Peter Carney — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Eddie Kane — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

Tom Petty-Refugee — Event. 7:30-10 p.m. \$27-\$35. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Bearyl Dead — Concert. With special guests The Dorons & Round Trip. 8 p.m., \$36. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

NOV. 2

Meera Raphael — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Peter and the Starcatcher — Live Theater. 2 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

Sunday Funday with Amber Rose & The Renegades — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

The Machine Performs Pink Floyd — Concert. 7 p.m., \$54-\$60. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Orleans — Event. 8 p.m. \$48-\$58. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

NOV. 5

Just Dance-Thanksgiving Inclusion Dance & Pizza Party — Event. 5:30-7 p.m. Free. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

NOV. 6

Roger Ceresi w/ Richard Ribb & Beaver Brown's Gary Gramolini — Event. 1:30-4 p.m. \$20-\$30. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Acoustic Alchemy — Concert. 8 p.m., \$35. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

NOV. 7

Fuzek & Mc Guirl — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-

company.com.

Jackson Browne- Running on Jackson — Event. 7:30 p.m. \$27-\$37. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

NOV. 8

Breakfast Talk with Robert A. Geake — Event, 9:30 a.m. Geake, a public historian and Trustee will present "Citizens for the First Time: How New England Communities Contributed to the Cause of Liberty," a talk based upon information from his new book "New England in the American Revolution: Stories of Starvation, Disease, and Determination." Smith's Castle. 55 Richard Smith Drive, North Kingstown. 294-3521. smithscastle.org.

Keith Hughes — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Karen Carpenter & Friends ft. Jimmy Mazz — Event. 1:30-4 p.m. \$22-\$32. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

A Night with Linda Ronstadt & Jimmy Mazz — Event. 7-9:30 p.m. \$25-\$35. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Kinselland Radio DJ Night: Closing Party for Bloodstone + Home, Bohemian Ossuary exhibits — Event. 7-9 p.m. \$10. Jamestown Arts Center, 18 Valley Street, Jamestown. 401-560-0979. jamestownartcenter.org.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

That Acoustic Duo — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Bluebird @ The United with Victoria Banks, Phil Barton & Emily Shackelon — Event. 8 p.m. SOLD OUT. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

Lez Zeppelin: Earl's Court '75: The Greatest Led Zeppelin Show performed in its Entirety — Concert. 8 p.m., \$40-\$45. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Big Lux and the Hype — Live Music. 9-11:59 p.m. \$24.66 General Admission, 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 9

Gran'Pa J — Live Music, 12-2 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Peter and the Starcatcher — Live Theater. 2 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

Sunday Funday with The Senders — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 12

Artikal Sound System — Live Music. 9-11:59 p.m. \$19.26 General Admission, 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 13

John Waite — Concert. 8 p.m., \$63-\$70. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

NOV. 14-DEC. 21

Holiday Small Works — Art Exhibit. Wickford Art Association, 36 Beach Street, North Kingstown. 401-294-6840.

NOV. 14

Tom Forst-69 & Beyond — Event. 1:30-4:30 p.m. \$25-\$35. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Adam & Natalie — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

James Montgomery — Concert. 7 p.m., \$41. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

NOV. 15

Marie Claude — Live Music, 11 a.m.-1 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Harry Chapin/Cat Stevens/Gordon Lightfoot-Story Songs of the '70s — Event. 1:30-3 p.m. \$30-\$41. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

Just Cuz — Live Music. 7 p.m., Oak Hill Tavern, 565 Tower Hill Road, North Kingstown. 294-3282, oakhilltavern.com.

Peter and the Starcatcher — Live Theater. 7 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

The Smithereens with guest vocalist John Cowsill — Concert. 7 p.m., \$49-\$59. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.

David Hull and the Dirty Angels — Event. 7:30-10 p.m. \$26-\$36. Courthouse Center for the Arts, 3481 Kingstown Rd, West Kingston. 401-782-1018. courthousearts.org.

The Dave Matthews Tribute Band — Live Music. 9-11:59 p.m. \$30.06 General Admission, 21+. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 16

Two Cat Tango — Live Music, 12-2 p.m. Java Madness, 134 Salt Pond Road, Wakefield. For more information, visit javamadness.com.

Peter and the Starcatcher — Live Theater. 2 p.m. \$12.50-\$47.50. Contemporary Theater Company, 327 Main Street, Wakefield. contemporarytheater-company.com.

Sunday Funday with The Berkshires — Live Music. 4-7 p.m. \$5 cover. Ocean Mist, 895 Matunuck Beach Rd, South Kingstown. oceanmist.net.

NOV. 19

Game Nite — Event. 6 p.m. \$63.30-\$73.90. The United Theatre, 5 Canal Street, Westerly. unitedtheatre.org.

NOV. 20

The World Famous Glenn Miller Orchestra — Concert. 4 p.m., \$59-\$65. Greenwich Odeum, 59 Main Street, East Greenwich. 401-885-4000. greenwichodeum.com.



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