INSIDE: Find your next great meal with two new tasty local hotspots.

SOUTH COUNTY

AUGUST 2023

free

SQUID GAMES

Calamari is Rhode Island's official state appetizer but, in South County, it's far more than a side dish. Take a deep dive into one of the area's most beloved, and tastiest, delicacies.
Enjoy an afternoon aboard Rhode Island Fast Ferry’s Lighthouse & Newport Harbor Sightseeing Cruise. Our tour will provide you with the best way to see Narragansett Bay aboard the largest most luxurious sightseeing catamaran in all of New England.

This 95 minute narrated tour will view 10 lighthouses, 10 islands and other popular sights including sailing under the Jamestown and Newport Bridges, past Castle Hill, Hammersmith Farm, Ocean Cliff, Clingstone “House on the Rock”, Fort Adams State Park, and many waterfront mansions. You will also sail through famous Newport Harbor viewing multi-million dollar yachts, and numerous vintage sailing vessels. Advance reservations are highly recommended.

Operates May through October
Departs from Quonset Point, North Kingstown

rhodeislandbaycruises.com 401-295-4040
<table>
<thead>
<tr>
<th>Job Info</th>
<th>Production Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>None</td>
<td>None</td>
</tr>
</tbody>
</table>

**Images & Inks**

- **Images**: YNHH_Heineman_v1_4C.tif (CMYK; 461 ppi; 65%), ynhhs_nemg_vert_clr_cmyk.eps (44.55%, 44.33%)

**Inks**

- Cyan, Magenta, Yellow, Black, PMS 2995 C

**Approvals**

- CD
- AD
- CW
- AE
- PP
- TM

---

**Urology expertise with the greatest of care. New patients are welcome.**

Dr. Joseph Heineman is now taking appointments in Westerly. As a board-certified urologist and expert surgeon, he approaches every patient with kindness, sensitivity, and compassion. So, whether you would like a careful diagnosis, or need minimally invasive robot-assisted surgery, rest assured that you’ll get the personalized attention and answers you deserve. Close to home, and with the greatest of care.

Call to make an appointment at either of Dr. Heineman’s convenient locations.

**Northeast Medical Group – Urology**

176 Toll Gate Road, Suite 301  
Warwick, RI 02886  
**Phone:** 401-244-9090

35 Wells Street, Suite 3  
Westerly, RI 02891  
**Phone:** 401-596-0964
There are many reasons to love South County but whether you’re a local resident or a first-time visitor, it’s hard to point to anything in this region that stands out more than the amazing food options available on seemingly every busy street.

Sure, South County is best known for its amazing beaches and coastal views but what good is a beach day without an incredible lunch? And is there really a better way to cap a summer night in this area than a meal at that new local hotspot you saw your friends gush over on social media?

We don’t think so and that’s why, this month, we’re excited to get your mouth watering with our annual food issue.

In this month’s cover story “Sharing is Caring,” reporter Bill Seymour takes a deep dive into the world of calamari, an incredibly popular dish that not only serves as the state of Rhode Island’s official appetizer but is a point of pride in Southern Rhode Island.

In an area where the seafood is second to none, it takes a LOT to stand out and that’s exactly what South County’s best local restaurants try to do when they prepare the beloved item.

Speaking of beloved, in what has become a bit of an annual tradition for our food issue, we asked you, kind readers, to let us know on social media what new restaurants you wanted to see us profile for this issue and you knocked your assignment out of the park.

We tasked reporter Stephanie Bernaba with profiling two of the most popular picks: Maiz and Greenhouse, both in Narragansett.

Interestingly enough, both new businesses have already developed quite the buzz locally and it’s easy enough to see why. With fresh ingredients and a focus on authenticity, both restaurants look primed for a bright future and many amazing meals ahead.

While we’re talking future, our last food-related story this month is all about how one local business is helping to inspire the next generation of food entrepreneurs.

To close out the last of our summer issues, we’re also diving into some local history with a profile by reporter Rachel Philpson on the Watch Hill Merry-Go-Round and a pair of stories by reporter Liz Boardman on the South County History Center and the Seabees Museum.

All three are institutions locally and well worth your time as the sun sets on a truly amazing summer.

Thanks for picking up this edition of our magazine. We hope you enjoy discovering the new food items taking South County by storm as much as we did.

Because, like any good restaurant experience, it’s always better when you eat together.
contents

4 Local Catch
Check out some of the upcoming events that you won’t want to miss.

6 ‘Round & ‘Round We Go
Even after 150 years, the Watch Hill Merry-Go-Round remains a staple of a South County summer.

10 The who
History in Your Backyard
At the South County History Center, the past is always prologue.

13 The ’Can Do’ Attitude
Volunteers at the Seabees Museum do their part to honor those who served.

16 Sharing is Caring
Rhode Island is known for its calamari but where do you go to find the best version of the dish? South County.

21 Trust Your Gut
When it comes to authentic Mexican food, it’s hard to top the approach of Maiz in Narragansett.

24 Greens You’ll Envy
One fresh plate at a time, the owners of Greenhouse in Narragansett want to show you eating healthy is tastier than you may think.

27 A Helping Hand
Breaking into the food industry isn’t easy. That’s why Town Made is helping to share the next generation of local food entrepreneurs.

30 #mysouthcountylife
South County Instagrammers.

ON THE COVER
Executive chef Peter DeSimone holds Greek calamari, left, and Arturo calamari at Arturo Joe’s in Narragansett.
Photo: Michael Derr
In celebration of 90 years of Theatre By The Sea, owner and producer Bill Hanney recently announced the theater will host a Big Barn Bash featuring TBTS alumni, on Monday, August 21.

"I'm very excited that so many TBTS alumni are available to join us as we celebrate the 90th Anniversary of this magical theatre," said Bill Hanney. "Kevin Hill has created a spectacular show for this once-in-a-lifetime event, which shouldn't be missed!"

Join alumni from Theatre By The Sea's stellar history as they take the stage to celebrate the theatre's 90th Anniversary.

Directed and hosted by TBTS's Producing Artistic Director, Kevin P. Hill, who has directed and choreographed productions of Kinky Boots, Mamma Mia!, Smokey Joe's Cafe, Sister Act, Young Frankenstein, Mary Poppins, Grease, and Hello, Dolly!, confirmed performers include Charles Shaughnessy, who is most recognized as Shane on Days of Our Lives and Maxwell Sheffield opposite Fran Drescher on the The Nanny.

Theatre By The Sea audiences will remember Mr. Shaughnessy as Henry Higgins in My Fair Lady (2015), in which he played opposite Kerry Conte as Eliza Doolittle. Ms. Conte, who also appeared in the title role in TBTS' production of Mary Poppins will be reuniting with Mr. Shaughnessy for this special event.

Tony Award-winning Broadway veteran Michael McGrath, (Tootsie, Nice Work If You Can Get It, On the Twentieth Century, Memphis, Spamalot, Wonderful Town, The Goodbye Girl, My Favorite Year), who appeared opposite Eliza Doolittle. Ms. Conte, who also appeared in the title role in TBTS' production of Mary Poppins will be reuniting with Mr. Shaughnessy for this special event.

Tony Award-winning Broadway veteran Michael McGrath, (Tootsie, Nice Work If You Can Get It, On the Twentieth Century, Memphis, Spamalot, Wonderful Town, The Goodbye Girl, My Favorite Year), who appeared opposite Eliza Doolittle. Ms. Conte, who also appeared in the title role in TBTS' production of Mary Poppins will be reuniting with Mr. Shaughnessy for this special event.

Charles Shaughnessy, who appeared in Theatre By The Sea’s 2015 production of My Fair Lady, will be returning to the theater for its special Big Barn Bash event on August 21.

There will be a special appearance by Trade Secret, which has previously appeared at TBTS and two of its members, Mike Maino and Bob O’Connell, were in the quartet in TBTS’ 2017 production of The Music Man. Together with RI Music Hall of Fame members Jim Berger and Jerry Xavier, the quartet will entertain with their tight barbershop quartet harmonies. And last, but certainly not least, are the showstopping talents of Audrey Belle Adams and Julian Malone, who are returning to the Matunuck stage after their critically acclaimed performances as Lauren and Lola in last season’s record-breaking production of Kinky Boots.

The 90th Anniversary Big Barn Bash will take place at Theatre By The Sea on Monday, August 21, 2023 at 7:30 pm. The theatre is located at 364 Cards Pond Road, Matunuck, RI. Tickets are $90 for the performance and $125 for the performance and a special VIP after-party (additional fees may apply).
Art lovers and collectors looking for a fun, entertaining evening and an opportunity to acquire art at a “steal” will want to attend The Artists’ Cooperative Gallery of Westerly’s 6th Annual Art Heist. The Gala will take place from 6-8pm on Saturday, August 26 at the historic Westerly Armory at 41 Railroad Avenue, Westerly RI, right down the street from the Gallery.

The impressive selection of art donated by members of the Artists’ Cooperative Gallery of Westerly and additional local artists can be viewed starting August 2nd in the UNITED in Arts Community Gallery at the Artists’ Cooperative Gallery of Westerly, located in the Westerly Train Station. Artwork valued at $300+ available for “heist” includes an ocean walnut charcuterie platter, a raku lizard vase, sawdust fired vase, colorful abstracts, and seascapes capturing the brilliant blues and greens of the ocean on warm summer days. The collection includes a wide variety of paintings in oils, watercolor, cold wax & oil, encaustic and acrylics.

Art Heist festivities will begin with live music from “The Jazz Gallery Quartet,” and will include artisanal hors d’oeuvres, desserts, open wine bar, beer from Grey Sail Brewery, Watch Hill Oysters, and East Beach Blondes. Art Heist tickets are $175 and will admit two people to enjoy food, beverages, entertainment, and “heist” one piece of art per ticket. For individuals wishing to join the party without participating in the heist, tickets priced at $30 are also available.

Art Heist Tickets are on sale at gallery now and all art for Art Heist will be on display on August 3rd at the Artists’ Cooperative Gallery of Westerly’s UNITED in Art Community Gallery at 14 Railroad Avenue in Westerly.
The Watch Hill Merry-Go-Round has held a special place in the hearts of local children since 1883 and, thanks to its current owners, there's no sign of stopping anytime soon.
While flying horses may seem like a figment of a child’s daydream, Watch Hill Merry Go-Round and Beach has consistently been making dreams come true with their summertime staple carousel for decades.

The Watch Hill Merry-Go-Round and Beach is known as “home of the flying horses since 1883,” with the oldest continuously operating flying horse carousel in the United States. Managers Jim and DeeDee Buffum said the original antique horses and the carousel’s one-of-a-kind nostalgic charm keep new and old riders coming back year after year.

“Every generation looks forward to the time they can bring the next generation to the Merry-Go-Round and experience a summer rite of passage,” Jim Buffum said. “Dare I say the circle of life? Close your eyes and listen to the cheers and laughter as it has sounded for over 100 years. The world is changing fast and the Merry-Go-Round is a place where you can take a breather for a moment and cherish the simple fun of riding a flying horse.”

One of the carousel’s main distinctions is the “flying horse” aspect, the Buffums said. Typically, carousels run on a wood turntable with the horses mounted on a spinning platform. Watch Hill’s horses are hung on rods suspended from the sweeps above them.

“There are no other flying horse style carousels where the horses don’t run on a platform...” Jim Buffum said. “There’s nothing between the horses’ hoofs and the ground. The horses also tilt outwards as ride speeds up and the centrifugal forces pull on the horses and their riders.”

Today, 20 of the horses on the merry-go-round are original. The real leather saddles, clothes blankets, and the horses’ manes are in constant repair and replacement. There are some newly carved reproduction horses that are used for part of the year as some of the original horses are “very tender,” Jim Buffum said.

“The authenticity of the ride and the work that many people do to keep it as it always has been,” Jim Buffum said. “The horses are mini antiques. Real horse hair manes, real leather saddles and meticulously maintained by Gary Anderson.”

It’s a miracle that any part of the carousel is original—surviving wars and natural disasters for over 135 years including the infamous Great New England Hurricane of 1938 hurricane.

The carousel was placed on the National Register of Historic Places in 1980 and was declared a National Historic Landmark in 1987, however a lot of rumors still circle the carousel’s origins. With assistance from staff member Gary Anderson, the Buffums did a deep dive into the history behind their carousel to try and get closer to the truth.

The Buffums said it is believed that the Watch Hill carousel was made by Andrew Christian and the Charles W.F. Dare Company of New York City. Christian owned a toy business in New York City and designed rocking horses. In 1861, he patented a spring horse that pivoted on a spring attached to its rear leg. When Christian died, Charles Dare took over the company, building it into one of the largest carousel companies in the United States.

“The arcing action of the horse necessitated raising the horse’s front legs so they wouldn’t hit the ground as they bounced up and down,”
Jim Buffum said. "Perhaps it was the outstretched forelegs that made these horses look like they were actively leaping that made the builders adapt this style horse to one of America’s earliest carousels."

Legend has it that the carousel was brought to Watch Hill from Edward Hager, a civil war veteran who leased the beach front property from the Larkin Hotel. Hager and his wife ran a carousel at Savin Rock, locally known as Connecticut’s Coney Island, the Buffums and Anderson said. It’s possible they brought the merry-go-round to Watch Hill and left it, although it is not confirmed.

The Watch Hill Carousel has proof of leases as far back to 1889 - but they are the “home of the flying horses since 1883” because there are letters and personal accounts from Harriet Moore, local Rhode Island resident who was an active supporter for the merry-go-round, as early as 1883.

“Harriet Moore championed the Merry Go Round most of her life,” Anderson said. “It probably wouldn’t be here without her crusading for it. I think she actively started saving it in 1949, when carousels were not yet the hip thing to be saving. She researched it, found people to repair it, talked to historians and made sure it became a national landmark. She’s kind of the true spirit of that machine. Story is that on her deathbed she told Bob Richins he had to take the torch and find someone to restore the horses and keep it going.”

The Buffums are surprised year after year when first-time visitors don’t know the history of the Watch Hill Merry-Go-Round when they arrive. However, Jim Buffum said their staff makes sure visitors leave knowing exactly how the ride works and the legends behind it.

“Being [from] here, I understand that we are introducing Rhode Island, Westerly, and Watch Hill to people from all over the country and the world,” Buffum said. “Our crew understands this and know that they are the ambassadors of our town and their helpfulness, patience, and hard work enhances the lives of everyone dependent on a tourism economy.”

The merry-go-round is open for riders from Memorial Day Weekend to Labor Day Weekend. They start by being open for weekends only, then open up to start seven days a week operation in mid-June.
Once it’s open, only riders ages 2-12 are allowed, with a weight limit of up to 100 pounds, Jim Buffum said. This age and weight limitation helps conserve the horses and allow them to continue bringing joy to children for generations to come.

It is $4 to ride the horses on the outside circle and $1 for the horses on the inside. While on the ride, there are chances to win a free ride. For the outside horses, there is always a brass ring — whoever grabs the ring gets a free ride.

For the inside ring of horses, there is no brass ring game, making it better suited for younger riders. When there is an opportunity to win a free ride, there is a special square on the ground below the inside ring of horses. When the inside horse rider stops over the special square at the end of the ride, their next ride is free.

Every year, kids are excited to ride the carousel when it’s open, Jim Buffum said. He recounts seeing experienced parents and guardians cleverly getting kids off the merry-go-round with the promise of St. Clarie’s ice cream cone because they don’t want to get off. He warns that one should make sure to get ice cream after riding — never before.

“Kids sprint to the ticket window and then run to get on their favorite horse,” Jim Buffum said. “Parents generally have fallen behind and are struggling to catch up and then find it hard to get kids off the Merry-Go-Round once they are on.”

Parents, guardians and adults are not allowed to stand next to or be with their child during the ride, since there’s no platform. With only children allowed to ride, Jim Buffum said the carousel is sometimes a child’s first taste of independence, a bittersweet moment for all.

“Reactions run the gamut,” Jim Buffum said. “Most children are super excited, some are competitive, some are very quiet and holding on for dear life, some get a little overwhelmed and need to try again next year. While most parents cheer and wave, sometimes it is not so easy for them too…[The] child has to be on their own.”

While there is still some mystery to the carousel’s origins, it is no surprise that any child can enjoy a wonderful summertime experience, the Buffums said. Every child needs to experience the joy and delight of a merry-go-round, at least once in their lifetime.

“Come on down to Watch Hill, Rhode Island for a day at the beach and a blast of old-fashioned summer fun,” Jim Buffum said.

For more information, visit https://merrygoroundbeach.com/
For Erica Luke, the past is never truly gone. The Executive Director of the South County History Center talks about her role as a time traveler and puzzle solver.

Story by Liz Boardman, Photography by Michael Derr
The Old Washington County Jail in the heart of Kingston Village has a long history. The county jail moved to the property along Route 138 in 1792, and the granite jail replaced the original structure in 1858. Since 1960, it has served as a museum, library and archive for the South County History Center (founded as Pettaquamscutt Historical Society).

Erica Luke has been the center’s executive director since 2014. She recently chatted with South County Life about the area’s history, and the work South County History Center does.

Longtime South County people may still think of South County History Center as “the old jail” museum. What’s happening there now?

Most of what we do is supporting researchers coming to us from nearby and across the country, to look into different types of history. The top reason people reach out to us is because they’re interested in a particular building or a particular location. It's really tied to geography. A lot of them are local folks, because they just bought a house and want to know what’s here.

But we also get those questions from out of town. It’s “My dad grew up at the town poor farm. I want to go see it, where is that? (It’s now Town Farm Park next to South County Hospital in Wakefield.)

We’re getting a lot more researchers coming to us now, looking at different aspects of slavery in South County, and the lives of enslaved people and their descendants.

Give us an example of a recent search.

I have spent time researching a woman, Violet Hazard, who lived from 1798-1903, which is an amazing span to think about. Her parents were born on Block Island, and it appears at least her father was enslaved.

We’re trying to piece together bits of information from The Narragansett Times from that period, information in local books and memoirs, and census records. For information about (wealthy plantation families), let’s say, it’s significantly easier. You can usually go to a family history and maybe one other place and pull together a pretty good idea. But to really figure out more about the lives of not just people of color, but people who didn’t have means — immigrants and anyone who wasn’t at the top tier of this society — that’s harder.

Women in some ways are even more difficult. You’re just Mrs. John Doe, or you’re never recorded with your name, because you’re just a part of your father’s family with no name. And then you’re part of your husband’s family with no name. I can’t tell you how many times we’ve run up against a brick wall trying to research women, it’s just incredibly complicated.

In old cemeteries, a lot of times it will just say “and his wife,” or “and his wife, Martha.” That happens a lot here. And the families intermarry. So maybe their maiden name was Hazard and their married name was also Hazard, but they weren’t marrying a close relation.

Say we’re going through a historical house in South County that has been in the same family for generations. What types of things would you like to have?

We’ve been really lucky — people have been very generous, especially folks cleaning out their houses down here—a lot of properties have turned over in the last couple of years that hadn’t, for a very long time. Thankfully, people

Continued on page 12
are stopping before they just throw everything away. I've literally gone to people's houses to help them. To say these things are important; these things are important — not to us, but to someplace else.

For us, photographs are amazing — they are probably the most important research tool we have in a lot of cases. Government documents are great, but they also typically exist in our government repositories.

People will contact us sometimes and say, you know, I've got a bunch of family letters, but you're probably not interested. Those are a gold mine! Grandma's diary, scrapbooks, telephone books. The city directories from the turn of the century are amazing, super helpful, as are phone books into the 1940s and 1950s. They have really cool advertising in them that often depicts the buildings the businesses are in. They help us track addresses as they change over time.

**Once you have these materials, what do you do with them?**

We have been going back through things that have been here, in some cases since the 1960s. We are rediscovering them and trying to figure out exactly what they are and what kind of context to put them in. Then we look at how can we make them accessible to researchers. It's a very multi-dimensional look at a lot of this great historic material.

**“The Economic Activities of the Narragansett Planters”**

Perhaps the most well-known piece of history in South County History Center's collection is the Ernest Hamlin Baker mural, “The Economic Activities of the Narragansett Planters.” Painted in 1939, it was a Great Depression-era public art project installed at the then new Wakefield Post Office, 238 Robinson St. (now the home of Gates Insurance).

The mural depicts a scene of Narragansett Planters, the wealthy plantation owners of South County, and the enslaved people on whose backs their wealth was created.

With financial support from the Rhode Island Council for the Humanities, the Center has studied the history of slavery in South County, the mural, the artist who created it, and the context in which it was painted.

The fascinating story can be found at [http://southcountyhistorycenter.org/slavery-southern-rhode-island](http://southcountyhistorycenter.org/slavery-southern-rhode-island).
id you know the U.S. Naval Construction Battalion – the Seabees – began in South County?

It’s a fascinating history, including many firsts, that comes to life at the Seabee Museum and Memorial Park at the former Naval Construction Battalion Center at Davisville (now part of North Kingstown.)

The all-volunteer museum dedicates itself to the history and Can Do spirit of the Seabees. It sprung to life after the base closed in 1994 and was turned over to the state. A few years later, a group of retired Davisville Seabees asked the state for six acres of the former base, including the Seabee-build Chapel in the Pines, so they could create a museum. It opened in 2015, and remains a work in progress.

Where it all began
After the Dec. 7, 1941 attack on Pearl
Continued on page 14
Harbor in World War II, the U.S. Navy decided it was too dangerous to continue using civilian labor to build military bases.

But they needed to rapidly scale up facilities on shores overseas, and decided to form a battalion of soldiers to build bases, roads, airstrips and other projects to support the battle fleet.

They created the first Naval Construction Battalion Center at Davisville on Jan. 5, 1942, near the Quonset Point Naval Air Station, the major northeastern naval base during World War II. Within weeks, nearly 300 soldiers had been trained and shipped out of Davisville for Bora Bora.

The Seabees and The Fighting Bee

In 1942, Frank Iafrate, a North Providence native and World War II civilian file clerk at Quonset designed “The Fighting Bee” mascot and the Seabee name was born.

“He had a talent for caricatures,” says Tom Santos, who worked at Davisville and is among the volunteers who bring the Seabee Museum and Memorial Park to life. “He originally thought of using a beaver, but they run when attacked. Bees swarm and all of them come after you.”

Plus, the Seabee nickname sounds like a blend of the C and B of the words “construction battalion.”

When Quonset/Davisville was an active base, a 3,200-pound Fighting Bee statue kept watch over Gate 1. He was moved a short distance to the grounds of the Seabee Museum and Memorial Park. He still looks fierce with his sailor’s cap, machine gun, pipe wrench and a hammer, expressing the official Seabee motto, “We Build, We Fight.”

Quonset Huts – huts with history

The Fighting Bee isn’t the only original Quonset design. Engineers stationed here also created semi-cylindrical corrugated galvanized steel shelters dubbed Quonset Huts. There were five variations of the hard-working shelters – 960 to 1,500-square feet in size – that could be shipped overseas and quickly constructed to house soldiers, store supplies, and serve as field hospitals, among other uses. After the war, Quonset huts were put to use as temporary housing, hay barns, storage sheds, and to house small businesses, and new ones are still sold today.

The Quonset huts at the museum house exhibits that explains their many uses, including a Commanding Officer’s office, a tool crib, galley and kitchen, and sleeping quarters.

World War II naval pontoons were also developed at Davisville, Santos says, and the museum hopes to add an exhibit celebrating that history in the coming years.

Chapel in the Pines

In the 1960s, Seabees returning from active duty in Vietnam were sent to Quonset to get training, rest, and enjoy some family time.

A bunch of those Can Do men — the horrors of war still fresh — decided they needed to stay busy. They put their hands to work and hearts to God, building a unique cinder block chapel on the base, Santos says.

Finished in 1963, Chapel in the Pines was a place for reflection,
non-denominational services, counseling with the chaplain, and family weddings and baptisms.

After the base closed in 1994, Chapel in the Pines fell into disrepair, and a rotting roof led to water damage in the interior walls. Restoring the chapel has been a prime focus of museum faithful for the last few years.

A new roof in was installed in 2017, and volunteers have worked on repainting, adding modern lighting and – thanks to a generous donation from Ocean State Job Lot – new flooring in the years since.

The stained glass, portions of which have not seen light for 30 years, have recently been restored. As the sun rises in the east, light shines in, creating a rainbow on the floor, Santos says.

The chapel will be rededicated in 2024, and used as an exhibit, Santos says. But it can no longer host weddings and other events.

Many of the volunteers worked at Quonset/Davisville until its final day, Santos says. Creating the museum is their way to ensure the story of this base and its contributions to history lives on. But it remains a labor of love. While the Seabee Museum at Port Hueneme, California, is one of 10 national military museums, the Seabee Museum here is largely funded by private donations and small grants. Donations are always welcome, at the museum, or via its website, https://seabeesmuseum.com.

When you go

The Seabee Museum and Memorial Park | 21 Iafrate Way, North Kingstown
Wednesday and Saturday | 9:30 a.m. to 2 p.m. | Summer hours may be extended. Call 401-294-7233 for updated information.

Seabee Celebration 2023

On Sept 23 from 5-8:30 p.m., Seabees and others will gather at the Seabee Museum for the annual Seabee Celebration, hosted by the Seabee Historical Foundation and Seabee Memorial Scholarship Association. It’s a chance for Navy brass to celebrate the Seabees and learn more about the museum.

Tickets start at $100.

For more information, visit seabeehf.org and click on “Events”
Calamari has long been one of the most popular dishes in South County and with good reason: The area is home to some of the best seafood restaurants in the region. But where should you order yours? Well, that depends who you ask.
Reports on the delights of calamari's savory sensations in South County are as numerous as rival restaurants. Despite squid coming in over 300 varieties deep in the water where few gourmets go, this cephalopod on the plate is prepared in many different ways to the pleasure of scores of residents and tourists.

Some want it with Thai chili or balsamic reduction while others like it with marinara sauce. Bring on the fried capers and hot peppers, say some folks and some devotees simply prefer the squid on a bed of fresh arugula with lemon.

Don't forget the tentacles — some want more over the rings. Lightly fried, according to some devotees, is better than deep fried. Crispy is great and the list goes on except for one thing repeated often.

“If a restaurant serves me rubbery or tough calamari, I’ll never order it there again — one strike and you’re out,” said Annie Davidson Babineau. “So I’m super picky because I’ve had a lot of poorly prepared calamari. I order it almost every time I get seafood at a restaurant.”

Indeed, finicky can be used to describe aficionados of this seafood high in umami — the flavor associated with savoriness. It typically has 146 milligrams of glutamates, the source of umami in squid, should you want to know its hidden secret.

Known for its firm, mildly sweet flesh, and chewy texture, it doesn't have a “fishy” taste. It can have a sweet and mild flavor. The meat of squid when cooked should be firm and mild, say executive and sous chefs who prepare this often-ordered appetizer.

“We have calamari at least twice a month,” said Mickie Harrington-Rodway.

Harrington-Rodway isn't alone and those who add the dish to their regular diet get a lot more than taste with each meal. High in protein — there are 18 grams in a four-ounce serving — calamari also brings benefits of omega-3 fatty acids in fish oil for heart health, especially docosahexaenoic acid (DHA) that is higher in squid and is shown to improve resting heart rate and reduce platelet aggregation for women.

Squid produces a big catch that fulfills a huge appetite for scrumptious calamari whose name has an Italian origin in “calamaro,” meaning squid served as food, say many suppliers and restaurateurs.

“So, just how popular is this dish? At Narragansett’s Trio, corporate Executive Chef Greg Coccio said he uses roughly 3,000 pounds of calamari a year and ‘calamari is our number one appetizer; it exceeds the rest of our apps by about 50%’.”

The Harvest and History

In 2021, the harvest cumulative landing of squid was 23,024,997 pounds. The 2020 harvest was reported to have a total quota landed at about 20,434,501 pounds compared to 27,213,341 pounds in 2019.

Just over in Galilee is Town Dock, a family-owned company. It is one of the largest calamari suppliers in the United States and a key player in the international marketplace. It works with a dedicated partner fleet of fishing vessels, local fishermen and global suppliers.

“Our expanded and redesigned retail offering allows us to better connect with home chefs, giving them easy access to responsibly sourced and delicious calamari along with great recipes to make in the comfort of their own kitchens,” said Ryan Clark, president of The Town Dock, in an interview last year.
On its website, Town Dock reports that until the early 1980s, calamari was a lot like caviar is today — offered in expensive restaurants and not a menu item commonly found in restaurants catering to the middle class.

“By 1985, fried calamari was being mentioned throughout various forms of mass media, and its previous label as a dish only for the fortunate slowly dissipated,” the site said of squid’s growing populating in the frying pan.

“By 1996, calamari was relabeled as one of the most popular ‘trendy’ foods available to consumers. During this time, calamari competed with other popular foods such as tuna tartare, ramen, and short ribs, all of which were also labeled as hip, progressive foods,” the wholesaler and retailer said.

Narragansett even has an annual calamari festival … hopefully without Dionysian disorder and intoxication, but with emotion, ecstasy and unity around this state’s favorite appetizer.

The event, scheduled for September 16 this year, even has a “cook-off” for judging favorites prepared by area restaurants who will dish up their specialties.

Compelled by this squid’s popularity to be eaten rather than kept as a pet, Rhode Island native and author Carolyn Wyman gave a nod in her recent book “The Great Clam Cake and Fritter Guide.” Calamari got a mention amid 155 pages devoted to lard and oil-deep fried tasty balls of dough and clam morsels.

Most evident, though, is its consistent listing on local restaurant menus to meet a recurring demand for it, as Trio’s Coccio pointed out. Local diners also verify that evidence with compliments for many favorite items. I think the history behind it is what makes it iconic,” said restaurant manager Zoe Conte.

Her parents, Ralph and Elisa Conte, opened predecessor Raphael’s restaurant in 1983. At the time calamari on menus was prepared in a traditional fried style and tossed with cherry pepper rings with a side of marinara.

“They wanted a modern take on an old tradition, hence the ‘Raphael’s Calamari’ was born, which is the same recipe we use today at Plum Point Bistro,” she said.

The Styles Served

“Our corn meal duster is what gives our calamari that signature crunch. After frying, we lightly toss our calamari in a house-made cherry pepper aioli. It’s presented with a side of house-made pickled onion,” Conte explained.

“We have many longtime customers that come to the bistro to get the ‘Raphael’s calamari’ almost 40 years later. I think that’s pretty special,” she said.

Conte added, “Rhode Island is definitely the calamari state! You think all of us would be sick of it by now ha-ha. For me personally, calamari reminds me of home, Rhode Island summers, the ocean, family, and friends. Sounds a little silly. But it’s truly kind of a comfort food.”

Autero Joe’s in Narragansett is another establishment often mentioned in a pulse-poll survey of opinions.

Owner Joe Paglia said, “Most people today like squid because some restaurants are using local squid caught off the New England coast. The squid caught in these areas are the best in the world.”

Many customers noted Autero Joe’s variety, which includes balsamic, Fra Diavolo, Giovanni, Greek that features feta cheese and black olives and upon request gluten-free.

Trio’s Coccio said his restaurant serves it flash-fried with banana pepper rings and tossed with garlic butter (RI style) as well as poached in the seafood cioppino.

He also agreed with the attraction to a local catch.

“We only use Point Judith-caught and processed calamari. Our calamari is very special and a large part of that is our local purveyor, Wild Atlantic Seafood. They own and operate a large fishing vessel out of Point Judith called the Kawn Elizabeth,” he said.

In Galilee, across the street from the Block Island Ferry and fishing boats that bring squid to shore for sale to restaurants, is Jimmy’s Port Side restaurant.

Continued on page 20
Owner James Petrella and his wife, Vanessa, prepare nearly every dish at their restaurant.

He said he buys local squid “which is called dirty and cleans it and preps it ourselves...We use both rings and tentacles. I personally love the tentacles the most. On how much we use I don’t kiss and tell but let’s say it’s astonishing.”

“Squid aka calamari is perfect in so many ways you can simmer it for hours in a sauce or flash fry it and both ways are super tender,” he said, adding, that customers frequently order his summer preparation.

“It’s lightly breaded and sautéed in garlic butter, banana peppers, red onion, cherry tomatoes with a splash of wine and freshly squeezed lemon then we hit it without house balsamic glaze,” he said.

Every food could be paired with a beverage. Like pizza and Asian food, suggestions are plentiful.

“A local brew, martini, or a specialty cocktail. Personally, I like a nice acidic white wine with anything fried, or maybe something with effervescence,” said Plum Point Bistro’s Conte.

Joe Viele, executive director of the Southern Rhode Island Chamber of Commerce and local resident for 40 years, also knows a bit about local calamari and promoting it.

“I think the reason that calamari is a true taste of Southern RI is that most restaurants carry it on their menu (and) is prepared many different ways,” said Viele who admits to eating a lot of local calamari.

“I am pleasantly surprised by the different recipes. There are so many good offerings in Southern RI and I encourage everyone to try them all,” he said.

Write to Bill Seymour, freelance writer covering news and feature stories, at independent.southcountylife@gmail.com.
While some cuisines explode in popularity and then recede until they’re no longer in fashion, Mexican food — especially authentic Mexican made with love and care — has been a favorite for decades.

The owners of Maiz, Julio Mendoza and Iliana Borisova, have been in a unique position to prepare and serve Mexican food with love and care all around South County, including Block Island, at their restaurant called Calaveras.

Calaveras, in addition to its location on Block Island, operated a store first at 1202 Kingstown Road, the current home of Jayd Bun, and then in Narragansett, before rebranding as Maiz at 58 High Street in Peace Dale.

Maiz — which is the Spanish word for corn — offers a diverse menu of Mexican favorites for takeout and limited outdoor seating. Though the restaurant is small, its authentic flavors resound in the community.

The couple explained they excel in the preparation of meats for their patrons.

“I have to say that Julio has developed fantastic recipes for carnitas, birria, and basically all the meats we prepare in-house,” said Iliana.

“You can have it any way you want, so it’s very accommodating. We started with the Build Your Own menu on Block Island, and we have carried it through. It has been our inspiration to be able to accommodate people’s

Continued on page 22

TRUST YOUR GUT

The key to any successful restaurant rebranding is good food and great word of mouth. For Maiz owners Julio Mendoza and Iliana Borisova, all it took to secure both was staying true to the roots of authentic Mexican food: Cooking what you know.

Story by Stephanie Bernaba, Photography by Michael Derr
tastes,” Julio added.

The restaurant currently features cod, shrimp, veggie, carnitas, birria, and chicken tinga, or pulled chicken, as the stars of its dishes.

“Customers of ours describe it like it’s very old school/new school because the way we prepare our food is very home-based, traditional, and time-consuming, but we wrap it in a burrito that you can have on the go,” Iliana explained.

The couple shared that social media and word of mouth are their largest drivers of business, and were careful to warn patrons that the demand for some meats sometimes exceeds their supply.

Because the birria and carnitas take so long to prepare (it is prepared the prior day for the next day’s service), the amount of meat available for each day is finite.

“My favorite taco is the carnitas taco. When I work at the register, I like to say I’m a carnitas girl,” Iliana said.

Originally from Bulgaria, Iliana explained she prefers the carnitas because it reminds her of her Bulgarian heritage.

“It has the porky flavor together with the pickled jalapeno, so it’s a little bit sour and spicy, and it has sour cream, and then you throw in the cilantro, and it’s like a complete mixture of the worlds we live in.”

Maiz’s carnitas features well-developed spices and a depth of flavor that complements any dish in which it is served.

Julio explained the deep family roots that inform his food.

“I grew up around my mom and grandma in the kitchen,” he explained. “I cook out of instinct. I don’t really have recipes.”

Because he cooks by instinct, his food businesses have always been a family affair. The couple has enlisted extended family members to work with them on cooking and preparing the food.

Though they don’t rule out bringing in outside help, the integrity of Julio’s meats remains intact as he and his family are the only ones who prepare the menu.

“My favorite is tostadas,” Julio said. “It’s basically an open-faced crispy taco with beans, lettuce, pulled chicken, sour cream, and cotija cheese. And then I love pouring the green salsa on top.”

“One of the reasons why this is my favorite dish,” he continued, “is because it reconnects me with my mom. That’s kind of where everything started for me. That’s her recipe for pulled chicken.”

Though the couple explained their current quarters can be tight, they have all the equipment and space they need to accommodate their menu.

Iliana emphasized how important the support of neighbors is to the business.

“The community has been so fantastic. I can’t emphasize enough,” she said. “We love being part of a community, and we’re very, very happy and grateful for being here.”

Iliana explained that Julio has plans to develop a mole, a rich, flavorful, spicy sauce made with chiles, chocolate, spices, and tomatoes, to complement the menu.

In addition to burritos, tacos, and bowls, the restaurant also offers breakfast on Sundays, soups including chicken tortilla and black bean, and three different types of ceviches.

Another highlight of Maiz’s menu is the tamales, whose flavors vary by day.

The restaurant is open Monday through Saturday from 11 a.m.-8 p.m. or until they run out of food. Sundays, it is open from 11 a.m.-3 p.m.
Come enjoy a beer at the Shaidzon Beer Garden!

www.shaidzonbeerco.com  @shaidzonbeerco
141 Fairgrounds Road  West Kingston, Rhode Island

Strengthening minds through our 501C3 nonprofit by providing free children's inclusion programs in music, the arts and much more

Tickets: CourthouseArts.org
3481 Kingstown Rd.  West Kingston, RI  401-782-1018

Strengthening minds through our 501C3 nonprofit by providing free children's inclusion programs in music, the arts and much more
Tyler and Alex Basile of Greenhouse Gansett are on a mission to convince diners that salads can be scintillating. The couple opened Greenhouse, at 904 Boston Neck Road, on June 14 to rave reviews. The restaurant, which has been reviewed by a handful of patrons on Google, has quickly earned a 4.9 rating for its portions, its fresh ingredients, the atmosphere, and its friendly staff.

Tyler, a Narragansett native and URI graduate who set off for the greener pastures of New York and Boston with his wife Alex when he graduated 10 years ago, said he wanted to return home to pursue his passion of owning his own food establishment. After having worked in at least 12 different restaurants between his teens and twenties, then selling equipment for a restaurant technology company, Tyler decided it was time to stop working with or for restaurants and open his own.

“I fortunately got to see the inside and out of this entire industry. I really enjoyed it and it was kind of a pipe dream to eventually have a place of my own here,” he said.

His wife, Alex, a real estate agent and Pilates instructor, majored in nutrition and dietetics at URI, so she, fortunately, became a great partner and supporter of Tyler’s pipe dream.

“It was between my desperately wanting to have a career in the restaurant industry beyond just working in one and then her vision and foresight into what Narragansett really needed,” Alex explained.

The pair devised a concept they called Greenhouse Gansett, which serves salads, grain bowls, cold-pressed juices, and wellness shots.

With so many tasty food options in South County, it’s hard sometimes to want to eat healthy and fresh. Unless, of course, you’ve already discovered Greenhouse.

Tyler Basile, left, and his wife, Alex Basile, say they were inspired by their experiences in Boston and New York when launching Greenhouse in Narragansett. The restaurant, which opened earlier this summer, is located at 904 Boston Neck Road.
They borrowed aspects of well-known franchises like Sweetgreen and Pret-a-Manger, affectionately known to regulars as Pret, but were determined to add their own twists.

Using primarily local produce from Belmont Market and trendy, yet healthy accoutrements as curated by Alex, the pair seems to have stumbled onto a very tasty product.

“I think what we really wanted to do is make sure that this is the kind of place where somebody who thinks a salad is just a salad says, ‘Wow, I didn’t realize that a salad or a bowl could be this good or different or exciting or filling,” Tyler said.

In addition to unique and healthy flavors, Greenhouse pickles its onions in-house, and to remain inclusive in the food space, their crispy chicken is always gluten-free.

Diners can find offerings like the Far East, a salad featuring chicken and Asian flavors, the Greek Life, the couple’s take on the Greek salad, and the Wagon Wheel which features a spicy kick and a barbecue drizzle.

Greenhouse Gansett’s warm bowls offer proteins, grains, and surprising additions like marinated artichokes in the North of the Tower bowl, and jasmine rice, roasted sweet potatoes, and jalapenos in the Boon Street bowl.

It is the couple’s goal to both feed and nourish their customers. And their product, it seems, has intrigued guests of all ages.

“We’ve never seen as many kids coming through eating salads and bowls, which is super,” Alex said.

The restaurant supports in-store and

Continued on page 26

THE SEASONS ASSISTED LIVING
A Premier Non-Profit Residence

Traditional & Memory Care Neighborhoods Available
PROGRAMS FOR QUALIFIED VETERANS & SHORT-TERM STAYS

Celebrate Life With Us!

Five Saint Elizabeth Way
East Greenwich, RI
401.884.9099
www.theseasons.org

A joint venture of The Scandinavian Communities and Steere House Nursing and Rehabilitation

Rawlings Floor Covering
Over 50 years in business
(401) 783-8020
204 Main Street, Wakefield RI

Professional Installation

Southern Rhode Islands
Best Selection of Area Rugs
Custom Rugs Available

For the best service, selection & price.

Free Estimates!
Call for Appointment 401-783-8020
rawlingsfloor.com Follow us on Facebook
online ordering for pickup or delivery, via DoorDash Drive.

The couple said they opened to a tremendous response just as the summer kicked off, and hope to become a staple for URI students as well.

Greenhouse currently offers cold-pressed juice in the morning, and the Basiles hope to be able to expand on their grab-and-go options for early in the day. Alex says she would love to offer a chia pudding, among other breakfast items.

“We’re hoping people just place their order online the night before and it’ll be ready for pickup at 9 a.m. before they hit the beach, boat, or golf course,” Alex explained.

Going forward, the couple intends to plan the menu around seasonal ingredients, experimenting with popular fall flavors.

Though some restaurants may shy away from customer feedback, Tyler says Greenhouse welcomes it.

“Feedback is the greatest gift we can get from people,” he said. “We’ve been fortunate about how much of it has been positive.”

“We’re learning a little more every day and making sure we’re giving people what they want.”

Alex, whose original plan was to help get the restaurant and its menu set up then return to her career, learned that breaking away was not so easy.

“I’ve been here pretty much every day since we opened,” she said. “I plan on weaning myself off from here a little bit, but definitely want it to be as successful as possible. I’m feeling a little protective!”

The couple agreed that to run successfully and provide an excellent product to their customers, it is essential to be part of a great team.

“The team we have hired here, that we work with here — to call them staff feels like an understatement,” Tyler said. “It’s like watching this place turn into a well-oiled machine in just a short period of time because they are having fun, they are enjoying it, and the days are flying by because we’re staying really busy.”

Greenhouse Gansett is open from 10 a.m.-8 p.m. Monday through Thursday, 9 a.m.-8 p.m. on Friday, 9 a.m.-6 p.m. on Saturday, and 9-4 p.m. on Sunday. Check out the menu or order online at greenhousegansett.com.
hungry patrons rarely see the blood, sweat, and tears that go into the development of their favorite foods. They often don’t ponder the work or thought that go into packaging. And they are certainly not kept awake at night wondering if or how those foods became shelf stable.

With the help of Town Made’s Food and Beverage Operations Director Rachael LaPorte, who cultivated funding totaling over a half million dollars in government grants and matches by other local interests, 22 local makers are working to answer those questions and create the food businesses of their dreams.

The Town Made A.C.T.I.O.N. (Agriculture and Culinary Trades for Innovation and Opportunity Now) Scholarship provides kitchen time and equipment, storage space, and general and specific guidance to individuals seeking to start a food business committed to utilizing 51% or more local produce in their operation.

The scholarship, open to anyone interested — whether they have food service backgrounds or not — creates a three-year trajectory that Town Made and the USDA hope will end in success, creating solid partnerships between local growers and program participants.

LaPorte, who has experience bringing a similar program to a different location, said, “The whole premise behind this USDA grant is to create value-added products in our local food system by providing operational infrastructure support to local makers.”

Town Made, South Kingstown’s shared kitchen space, has 19 of the 22 scholarship winners in operation, and the remainder are expected to open by year’s end. The winners include Carrie Sherman, left, and her husband, Ted Sherman, of the 401 Sauce Company; Hanna Lange, of SPRÅDS; and John Patterson, and his wife, Hilary Patterson, of Beach Town Beverage Company. These successful businesses were all previously unknown dreamers.

Story by Stephanie Bernaba, Photography by Michael Derr

South County is known for having some of the best food in all of the region. And, thanks to the Town Made A.C.T.I.O.N. Scholarship program, talented locals are finally getting their chance to go from unknown dreamers to household mainstays.

A HELPING HAND
commissary kitchen, supports renters and A.C.T.I.O.N. Scholarship participants by remaining open 24/7, allowing makers to access the kitchen space any time it fits their schedules.

This accessibility has helped remove barriers for scholarship recipients, many of whom maintain full-time jobs outside of their food business activities.

This availability is especially important to Ted and Carrie Sherman of Westerly, proprietors of 401 Sauce Company, who work full-time in addition to nurturing their dream of selling sauces locally and beyond.

401 Sauce Company’s spark was lit, then quickly blew out, immediately before the pandemic. Ted had struck gold in the form of a creamy garlic sauce he created for his son after a negative takeout experience.

“Ted said ‘I can do something better than this’ and whipped up a sauce that was delicious,” Carrie said.

Then she sent Ted to the store to get some bread so she could taste the sauce on it.

“By the time he came back, we had a name, we had a logo, we had a Facebook page, and we had an email address. We were ready to go!” she laughed.

Once the couple decided to get serious about production, however, the pandemic caused delays.

The couple happened upon Town Made shortly after it opened, and they signed a lease two days later.

The Shermans applied for the scholarship as renters at the kitchen and were awarded the scholarship to continue to grow their sauce repertoire.

“In January, we expanded our line to include hot sauce and barbecue sauce,” Carrie said.

Carrie works as a medical assistant at Westerly Hospital and Ted works as a contractor around Southern New England, modifying veterans’ homes to become handicap accessible. The couple shared they are both quite busy during the week, so the fact that they can pop into Town Made when they’re both free has been a blessing.

“Our living room has been taken over by three deep freezes we store the garlic sauce in, then we just have shelves with stacks of hot sauces and barbecue sauces,” Carrie said.

Creating sauces on a larger scale and utilizing the kitchen’s storage has helped 401 Sauce Company, whose original moniker was 401 Garlic Sauce, become scalable. The couple sells their garlic sauce at Mystic Garlic Fest, their hot sauces at Connecticut’s Spicy Food Festival, and they have maintained a consistent presence at local farmers’ markets.

“Town Made has been absolutely wonderful,” Carrie said.

The couple has been selling their garlic sauce frozen and has recently begun the process of building sauces that will soon use primarily local ingredients. LaPorte has helped the couple find farms from which they can procure hot peppers, tomatoes, and other important ingredients.

401 Sauce Company is now able to take orders online via 401saucecompany.com and delivers their product locally as far as Massachusetts and Connecticut.

Hope Valley’s Hanna Lange returned from Germany with a yearning for the inventive vegan spreads she tried there, and has been working to create similar products in the States.

“I personally don’t like hummus,” Lange said, which motivated her to begin thinking about flavors she may be able to create.

First canvassing her community for honest opinions about early versions of her spreads, Hanna eventually found herself at Town Made, in a conversation with LaPorte.

“I told them what I was planning,” Lange said, “and Rachael said, ‘You should definitely apply for the scholarship.’”

Based on her desire to use primarily produce for her spreads, she had become part of the program.

Because Hanna has no food business experience — she holds a master’s degree in history — she has begun to build a business from the ground up.

Hanna is learning what combinations of ingredients would make her spreads shelf-stable, has recently completed food service certification, and is planning to pursue a food service license.

Though she hopes to be able to provide a tasty selection of shelf-stable spreads like those she sampled in Germany, Hanna realizes she still has much to learn.

“I’m going to concentrate now on just three flavors,” Hanna explained. “I’ll definitely make a tomato one and I’ll make an eggplant one. And I’ve been working on a mushroom one,
which is really good, but the issue is that I might need too many mushrooms.”

Guidance from Rachael and Town Made, by the design of the A.C.T.I.O.N. Scholarship program, will lead Hanna, should she pursue these flavors, to local producers who can provide her with the amount and quality of produce needed to make her spreads.

“I am in contact with a bunch of local farms who said they’d be willing to work with me,” she said.

“This is just the test phase,” Hanna said. “This is the first time I get to see what people think and if they’re accepting of this product, and if they are accepting, then yeah, I would like to build this out.”

“This is definitely something I could see doing full-time and making different products.”

Beach Town Beverage Company, the brainchild of Narragansett’s John and Hilary Patterson, creates a simple and ingenious way to make delicious cocktails and mocktails at home.

The couple became popular for crafting mixed drinks for friends and family but wanted to find an easier, less time-consuming way to deliver the drinks.

The idea for the business came after the couple stayed with Hilary’s parents, who loved their margaritas. Once John and Hilary left, they asked the couple for the recipe. Even though they were shown how to create the beverage, they were unable to duplicate the flavors John created.

The couple then created 2 oz. cubes of the frozen mixer and began sharing them with their inner circle.

The mixers evolved into six-packs, which then evolved into packs of 18, in eight different flavors, which they sell locally, via delivery on Fridays or pickup at Town Made on Thursday afternoons.

Like most of the other scholarship recipients, the couple has their hands full. Hilary is a pharmacist for a drug company in Boston and John is a police officer turned stay-at-home dad to the couple’s two-year-old son, Owen.

Because the family is so busy, they took advantage of the design services available to them through Town Made’s marketing and design arm, Lineage Corporation.

“We used them for our packaging, and they did a phenomenal job with our packaging and our stickers,” Hilary said.

Frozen mixer flavors available right now from Beach Town Beverage are Grapefruit Rosemary, Watermelon Mint, Strawberry Basil, Pineapple Jalapeno, Mango Habanero, Coconut Punch, and Cranberry Ginger, which will be retired soon and return as a fall flavor.

The company provides instructions via its packaging, its website, and easy-to-follow videos. As much as possible, the ingredients are locally sourced, and the couple says they are currently formulating fall flavors incorporating local, organic ingredients including a mulled cider.

The cubes can be mixed with alcohol in a blender or BlendJet, or defrosted and served on the rocks.

Beverage recommendations are provided for customers, but ultimately, customers are free to try any combinations they’d like.

“Our Strawberry Basil, for example,” John said, “we find mixes very well with a blanco tequila or vodka or rum.”

The Pattersons are working with the state on how to meet standards for wholesale so they can distribute their product more widely.

Customers can order online at btbevco.com and either pick up their orders on Thursday evenings between 5 p.m. and 7 p.m. or arrange for home delivery.
HOW DO YOU LIVE YOUR SOUTH COUNTY LIFE?

Use #mysouthcountylife in your Instagram posts for a chance to be published here or shared by @southcountyliferi
A 55+ COMMUNITY OF ACTIVE PEOPLE
Golf is coming to South Shore Village

Fall 2023!

• Nine-hole golf course and club opening Fall 2023
• Community center – indoor/outdoor pools, full gym
• BUILD a new, customizable, detached, single-level home
• LIVE closer to the beach. Only minutes from South County's best ocean beaches
• ENJOY a relaxed, active lifestyle with more time outdoors
• BE yardwork-free
• VISIT with children/grandchildren more often

southshorevillageri.com

Follow us on Facebook

South Shore Village
5 Birdie Court
South Kingstown, RI
401-601-0074
Model Homes Open Daily, 10-5pm
Get back to what matters most.

When back, neck, or spinal issues limit your lifestyle, our skilled experts and precision technology are here to help.

- State-of-the-art surgical options, right here in Newport
- Leading national spine and back experts
- Minimally invasive injections and interventions
- Physical and occupational therapy and rehabilitation services

Visit us at goodback.org to request an appointment online.
For more information, call 401-845-1190.
We specialize in

SUSTAINABLE COASTAL LANDSCAPES

Atlantic Lawn & Garden

401-423-6425  AtlanticLawnandGarden
www.AtlanticLawnandGarden.com
129 Narragansett Avenue - Jamestown, RI
Open 7 days a week

The Purple Cow Co.

Clothing
Pottery
Jewelry
Local Art.
Cards
More!

Wakefield, RI 401-789-2389