

The Bristol Yacht Club MAINSHEET



On Saturday, April 22, led by BYC Member Brian Fitzgerald, BYC Members practised using flares on the Club's recently launched floats.

Welcome to BYC's New Members!

Bristol Yacht Club's membership is growing as a vibrant blend of racers, cruisers, family boaters, and weekend wanderers continue to join our ranks. At Commissioning on May 7, many of these new members will be at the Club to receive their Club burgees and be officially introduced. In anticipation of that ceremony and the season in general, here is quick snapshot of some of our new members. Please take a moment to read a little about them and be ready to greet them with a hardy "Ahoy" when you next see them at BYC.

- Barbara Petrocelli, Member-at-Large

Nancy and Marshall Calder

Nancy and Marshall are new Rhodies. They recently relocated from the US Virgin Islands, where they lived and sailed for seven years. Before their stint in the islands, they cruised Long Island Sound and Southern New England for decades from their homeport in Centerport, NY. Marshall is a past commodore of Centerport Yacht Club and the US representative to the International Council of Cruising Yachts. They are very active sailors who currently sail a Tartan 4100. As new arrivals in the community, they looked at several yacht clubs and quickly determined that BYC was their club of choice. Marshall describes BYC as "a club with soul." He and Nancy look forward to meeting fellow members and making friends with those who share their love of sailing.



Nancy and Marshall Calder

Continued on pg. 2

MAY EVENTS @ BYC

EBSF Work Parties - 5/6,
5/13, and 5/20

Commissioning 5/7

TGIF Dinner with Chef Vic
5/12

Millard Skippers Meeting
5/17

Cocktail Party 5/19

Newport Cruise to The
Ocean Race 5/19 - 5/21

Beach Bar Coffee Shop
Opens 5/20

Millard Series Begins with
Practice Race - 5/24



April 2023



Mary Margaret (MM) Clawson and Philip Myerson

Mary Margaret (MM) Clawson and Philip (Flip) Myerson

Both lifetime racers, MM and Flip met while both working at Treasure Island Sailing Center in San Francisco and recently moved to Portsmouth. MM grew up racing everything from Optimists to Benetaus at Raritan Yacht Club in New Jersey and started racing on Bristol Yacht Club's *Mischief* last summer. Flip raced many one-design boats growing up at Cedar Point Yacht Club in Connecticut. Now he races Lasers and Aeros and has been frostbiting, both at BYC.



Deb and Chris Allen

Deb and Chris Allen

Deb and Chris Allen fell in love with Bristol and moved here from

Cape Cod last spring. They are currently delivering their Jeanneau 41 from Tortola and hope to have *Compass Rose* in Bristol by the end of May. Deb recently retired from a high-tech human resources career, and Chris took early retirement from his academic job and has taught sailing for many years. Long-time Boston residents, the Allens appreciate the slower, friendlier pace of Rhode Island life and can't wait to meet you all.



Ann Meers and Derek Escher

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Ann Meers and Derek Escher own *Resolute*, which they have raced for the past two years in the Millard Series. Ann crewed aboard *Adelina* with her brother-in-law and sister, Jim and Sue Spiro for many years in the same series. Derek has a long resume in sailing, including being a broker for 30 years (catamarans) and owning a charter company in the Grenadines for five years. Ann and Derek are happy to be official members of the BYC and hope to contribute to various sailing programs and social committees with a focus on music.



Jordan Pollack and Stacy Canepari

Jordan Pollack and Stacy Canepari

Jordan and Stacy recently moved to Bristol and are excited to make new friends with the local community at BYC. Stacy works for the Navy in Newport, while Jordan is a merchant mariner in the Gulf of Mexico. For the past few years, they have enjoyed sailing the waters of Buzzards Bay and cruising out to the islands on their Beneteau 311.



(Back row) Kate and Seth, with (Front row) Caroline and Lauren Newth

Sean and Kate Newth

A native Rhode Islander, Sean grew up boating in Narragansett

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Enjoy Your May!

Commodore's Corner

Sunday, May 7, 2023, is the 125th Commissioning of the Bristol Yacht Club! We have much to celebrate as we kick off another year in this great club's history. Please do everything you can to make it. The Club's predecessor institution - the Neptune Boat Club - dates to 1877. Our roots are old and deep on the shores of Bristol Harbor. That history reminds us how important it is to cultivate young sailors and members as we pass BYC into the future.



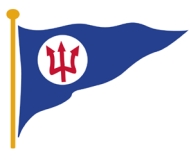
Another exciting event this month is the launch of our "restaurant" type dining program – Vic's Galley. This will give members the option to come to the Club for food on certain Friday nights without signing up in advance. This is a trial, so suggestions are welcome. Members greeted this addition with a lively discussion at the Spring Membership Meeting (see below). People are excited to try this out and looking forward to the opening night on May 12.

On April 28, we held the Spring Membership Meeting. This is the second year we have held this meeting on a trial basis. The purpose of the meeting is for the Executive Committee to take input from the Membership. We did so and heard some good suggestions. Topics included a spring gear swap, visiting The Sailing Museum in Newport, a master property usage plan, availability of additional copies of the member directory for purchase, earlier distribution of annual meeting minutes, expanded validity dates on membership cards, and increased use of texting and social media with BYC members.

Finally, we briefly discussed the possibility of building an outbuilding to serve as a workshop most of the year and the EBSF classroom in the summer months. More information on that possibility will be forthcoming at the November Annual Meeting.

This month's volunteer shout-out goes to Betty Brito and her team that run The Ship's Store. Betty has been managing the store for many years. She has also been a cornerstone supporter of EBSF. The Ship's Store volunteers include Elizabeth Hanson, Diana Kryston, Becky Levick, Karen Livingston, Brenda Munro, and Barbara Smith. Thank you, Betty and all of you for your hard work! The best way we can honor and support The Ship's Store, Betty, and her team (and generate some revenue ☺) is to buy some BYC bling! A link to the store is here: <https://www.bristolyc.com/ships-store>.

- Joe Whelan, Commodore



BYC 2023 Commissioning



Commodore Joe Whelan, Cathleen Whelan, and members of the Executive Board of the Bristol Yacht Club cordially invite all BYC Members and their families to the 125th annual commissioning of the Club on Sunday, May 7, 2023. Tea will be served from 1500 hrs. to 1700 hrs. with Flag Ceremonies at 1600 hrs.

A jacket and tie are requested.

Cruise News



NEWPORT CRUISE (5/19-21)

Cruise to Newport by boat or car to see the around-the-world racing boats of The Ocean Race. **DEADLINE TO REGISTER EXTENDED TO MAY 2.** [Click here](#) to learn more and [here](#) to sign up and pay. Contact [Andy Teitz](#) to learn more.

GASPEE DAY CRUISE (6/9-11)

Visit the Rhode Island Yacht Club in Warwick via boat or car and enjoy the Gaspee Day parade and festivities. **RESERVE YOUR MOORING OR SLIP NOW AS SPACE IS LIMITED.** [Click here](#) for more information. Contact [Tom Dawson](#) with any questions.



3RD BEACH CRUISE (6/24-25)

BYC will cruise to Third Beach from June 24-25. If you're looking for fine sand and calm water, this is your cruise! Full information on moorings, facilities, gatherings, and activities is posted [here](#). Contact [Stacy Dochoda](#) for more info.

ANNUAL CRUISE (7/15-23)

If you are joining the annual cruise, please rent your mooring via Dockwa now. Some destinations, including Coecles Harbor, have said they will begin giving away moorings reserved for BYC soon. Be sure to mention BYC when you reserve.





Meet BYC's New Resident Cook, Chef Victor Gomes

Starting May 12, on Friday nights throughout the 2023 season, BYC Members will be able to enjoy a full menu of dinner options, professionally prepared by the Club's new resident cook, Chef Victor Gomes.

As our resident caterer, Chef Vic will provide a service BYC members have been requesting for years - affordable, tasty, and flexible restaurant service, without the requirement for prior sign up. BYC's partnership with Chef Vic has been structured to be fully additive; the Club will continue to offer bar service through the Chart Room, an important revenue source that helps to keep members' dues low, while adding restaurant meals at the Club on select nights. BYC's partnership with Chef Vic is an extension to BYC's existing line-up of social gatherings. Even as Chef Vic begins cooking on posted Friday nights, members can look forward to gatherings throughout the season at themed monthly Saturday night parties, official Club meetings (like Commissioning), regattas, race dinners, and more.



Below please find an interview with Chef Vic. On page 10 of this *Mainsheet*, you will find more specific information and answers to frequently asked questions regarding the availability of Friday night dinners at the Club.

- Barbara Petrocelli, Member-at-Large

Pablo Picasso once said "The meaning of life is to find your gift. The purpose of life is to give it away." This quote perfectly captures the spirit of BYC's new Chef, Victor Gomes, when it comes to cooking for other people. Recently I had a chance to sit down with him to learn more about his journey to becoming a Chef and what BYC's members can look forward to as he joins our community as our Chef-in-Residence at the clubhouse.

So Vic, how did you get started in cooking and restaurant management? What's your story?

My dad founded Jack's restaurant in 1972 when I was six. My three siblings along with both my parents worked there from that time forward. I started working there in 1976 at the age of 10 as maître d' - Yes, maître d'! We were already exceptionally busy with long waiting lines that got longer and longer. They stayed consistent throughout the '70s and through the '80s as well. Patrons loved me as I was a cute little kid handling huge crowds.

For a small place we did tremendous volume, upwards of 400 people a night on weekends. I started cooking and working in the kitchen when I was in my mid-teens, and did both jobs depending on what was needed on a given night. I developed a passion for the business at a very young age as I saw the customers' reaction to the food that we were serving them. From then to now I have logged thousands upon thousands of hours in the kitchen. I have prepared or supervised the preparation of well over 2 million meals.

What do you love most about being a chef?

I love being able to put smiles on peoples' faces with my cooking skills. I know that sounds a little clichéd, but it is true; I get so much satisfaction from making people happy with what I serve them.



Chef Vic has been preparing the Clubhouse's kitchen for his opening night of cooking for BYC Members on Friday, May 12.

What do you cook for yourself when you have a night off at home?

Honestly, nothing, I do that enough at work. That said when I do need to cook at home – for a family event or guests for example - the truth is I cook everything, because I love to work my magic. Honestly cooking for other people can be a bit of an obsession – exhausting and time consuming but also so rewarding. I can't get enough.

What is most important thing about cooking for other people?

It all about attention to detail and about serving the freshest, best tasting cuisine that I can create. Experience really helps here. Having done this for decades, and in that time I have seen everything, cooked everything, made every mistake, solved every problem, and so much more. That means that going into any given night, I have a really comprehensive and proven plan on how I am going to deliver what's required. That is

essential if you want to bring everything together in a way that not only tastes delicious but also delivers an experience that people want.

It's early days, but what are your impressions of the Club thus far?

The facility itself is great. In terms of the people I've met so far, they have been more than welcoming. They are as excited about me being at BYC to provide some cuisine as I am. It feels like a great beginning that I look forward to building on.

What can Club members look forward to enjoying from your menu?

I am still thinking that through. There is a lot that goes into menu planning as you might imagine. I am still getting to know the kitchen, available storage space, outside grills – which I am definitely going to use – and the preferences of BYC members. Initially I think people can look forward to meals that are both delicious but also simple; think fresh but also flavorful entrees that you just want to dig into. Plus salads, sandwiches and of course some sweets. We will build from there as we learn what is possible and preferred. It will be a great journey and I look forward to getting started.



- Barbara Petrocelli, Member-at-Large and Chef Vic

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URI Experts Address RI Communities' and BYC's Coastal Resiliency Challenges

In the fall of 2022, the Waterfront Committee created a resiliency working group charged with assessing the vulnerability of BYC's and members' waterfront assets to rising sea levels. The are exploring the effects of the increasing intensity and frequency of tropical and winter storms and associated storm-surges. The group planed to communicate with members about its work and recommended changes. The December 22 Nor'easter nearly overtopped the pier, flooded the lawn, and repositioned one of the stored floats. The storm punctuated the urgency of this risk assessment and mitigation.



Pam Rubinoff and Thaïs Fournier from URI shared insights with the BYC Membership on how we can all prepare for inevitable future climate impacts on our waterfront.



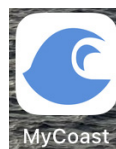
In December 2022, a confluence of high winds, high tides, and precipitation in an early winter storm brought extremely high sea levels and waves to BYC's waterfront. In their presentation, speakers Rubinoff and Fournier described the likely future scenarios as sea level rise and storms of this scale become ever more common occurrences in Bristol.

On April 14, the House and Waterfront Committees hosted a dinner featuring two University of Rhode Island Coastal Resource Center resiliency experts. Pam Rubinoff ([Biography](#)) and Thaïs Fournier ([Biography](#)) provided a provocative presentation that blended climate science with descriptions of storm modeling tools, including STORMTOOLS (Learn more about STORMTOOLS [here](#)) and the “MyCoast” app used to track and report high tides and storm damage.

Click [here](#) to download the slides from the April 14 presentation at the Club.

In addition to sharing sobering images, the speakers described practical mitigation strategies. You can view their entire presentation deck [here](#). Attendees, numbering nearly 80, engaged the pair in a lengthy question and answer session, providing useful information and insights.

BYC's Resiliency Working Group has used STORMTOOLS to develop sea rise and storm surge scenarios against which they have begun developing mitigation protocols and plans, for example, new winter (Nor'easter) and summer (hurricane) float hauling and storage protocols.



BYC Members are invited to use the MyCoast app (available for iPhone and iPad) to track and report high tides and storm damage. Download the MyCoast app [here](#).

The Working Group, in partnership with the Club's Communication and Tech teams, will produce new club storm preparation plans and member storm warning processes and harden key club assets against flooding. The Waterfront Committee will provide periodic reports on progress and changes resulting from its work. For further information on upcoming Working Group events, check the website and contact Jane Guinther or Brian Fitzgerald with any questions for the Resiliency Working Group.

- Brian Fitzgerald, Resiliency Working Group Member



Registration for All Summer 2023 Weekly Racing Series is Now Open

Please sign up ASAP

The registration sites for all of BYC's summer 2023 racing series are now open. This includes the Monday Team Racing J/22 Regatta Series, the Wednesday Millard Series, the Thursday J/22 One Design Series, and the Saturday Foiling Series.

If you are a captain with a boat and plan to participate, please sign up now using the links on this page: <https://www.bristolyc.com/weekly-racing-series-2>

Note: Unlike the process for the other series, the sign-up process for the Millard Series involves three steps. First you should contact PHRF-NB and apply for your handicap rating certificate. Only after PHRF-NB publishes the certificate is the rating valid. You must then sign up to race using the "Yacht Scoring Registration" link where you will provide your information. Input your rating, read and accept the Skipper's Waiver, select your racing class, find the link to the fee payment page, and make your payment. This must be completed before you can be scored. The BYC website also has a direct link to the payment page if you prefer.

If you have any questions, please reach out to the contact person for that race series, as listed on the BYC website.

Foiling Lessons Are Now Available for Youth and Adults through EBSF!

EBSF is proud to announce a new way to sail - on hydrofoils - for both youth and adults. This class is for advanced single-handed sailors who love trying new experiences and learning new skills. We have a fleet of six single-handed foiling sailboats, Skeetas and Nikkis as well as helmets with communication head sets.

We are offering four two-week lessons this summer during the morning, afternoon, or evening hours. The morning and afternoon sessions are available to youth (ages 13-17 only), and the evening sessions will be available for any ages over 13. Private lessons are also available.

Click [HERE](#) to register now, or contact Foiling@eastbaysailingfoundation.org with any questions.

The Sid Clark Overnight Offshore Race is Back!

The Sid Clark Overnight Offshore Race has been raced on and off in various formats for years and dates back to 1904. It may well be the oldest distance race in the country.

The July 8, 2023 race will feature a variety of courses ranging in length from 45 to 100 miles. The 1:00 PM start will be just outside Bristol Harbor and the race will take you down Narragansett Bay, into the waters of Block Island Sound, and finish at the entrance of Newport Harbor. There will be classes for PHRF fully crewed and double-handed boats, in both spinnaker and non-spinnaker classes.

The registration process is similar to the Millard registration process described here (left). You can find information and the required links to sign up for Sid Click Offshore Overnight race on the Yacht Club's Regatta page [here](#).



Spring Shopping at The Ship Store

We'll be on-site and open for business on May 12 at the TGIF Dinner. Stop by to see what's new.



The Ship Store will be rolling out some new products this spring. We will again be offering a large canvas bag, and adding two duffel bags to the line. The Liberty Canvas Bag is a heavyweight, large, 100% cotton bag. \$35

The duffels, available in small and large, are 100% polyester. Duffels are in your choice of yellow, royal, or navy blue. Large Duffel is \$25. Small is \$21.



The beach towels from last year have been reordered, but this time in a larger size (30 x 60 true beach towel size). They bear the BYC burgee, and will be available by the end of April.



Finally, our youngest club members will benefit from the baby bodysuits embellished with our club burgee. They will be available in short (\$11) and long sleeves (\$15) in small and medium sizes. Both short and long sleeved "onesies" can be purchased in light blue, white, and red.



The Ship Store will be on site on May 12th! Come and see our new and old products, or visit the BYC website [here](#) and place your orders now.

– Betty Brito, House Committee Member and Ship Store Leader

This BYC branded onesie is modeled here by Hannah Pini, Hardy and Arlene Hartwell's 14 day old granddaughter.

New Service: BYC Will Transport Your Dingy or Boat to the Club

BYC is offering a new service to members: BYC Staff will move your dinghy or small trailered boat from its current location or your home to the Club for a fee. Distance limitations apply. To learn more, contact Dock Master Pete Turenne dockmaster@bristolyc.com.

Available Now: BYC's 2023 Member Directory

The 2023 BYC Member Directory is posted on the Club website. You can view it on-line and download it now. A printed copy was mailed to all members. <https://www.bristolyc.com/members-only>



What You Need to Know About Vic's Galley

Frequently Asked Questions and Answers for BYC Members

When will Vic's Galley be open?

Vic's Galley will be open on Friday nights throughout the year when another special or rental event is not occurring. Initially the kitchen will be open from 5:00 PM - 8:00 PM, but the hours will change over the season. The full list of dates and times is posted [here](#).

What will the menu include?

The menu will vary over time in response to member feedback and seasonal changes in fresh local ingredients. The menu for each upcoming Friday will be posted on the Club calendar one week ahead of time. For example on May 5th, you can visit the calendar [here](#) and navigate to May 12 to see the menu for that evening.

How much will meals cost?

Prices will vary but in general entrees will cost between \$15 - \$25 each.

Are families and kids welcome?

Of course. There will be a children's menu and families are always welcome.

How will I pay for my meal?

All food orders will be paid for through Vic's Galley's point-of-sale payment system. Credit cards, cash, and checks will be accepted. Members' bar bills will be paid at the bar as has always occurred. This is a partnership with Chef Vic where he runs the restaurant and BYC maintains the bar.

Do I need to RSVP or order food ahead of time?

No prior RSVP or reservations are required. Members can decide to visit the Club for dinner on a Friday night on their own schedule, peruse the menu, and place an order at the Club when they are ready.

Will there be options for people with dietary restrictions?

Kitchen constraints make offering menu options for specific diets challenging, but there should be enough variety to allow everyone to find something that matches their needs and tastes. The menu will include some salads and sandwiches as well as entrees.

Will Vic's Galley be providing meals for other events at the Club?

Initially the focus is on Vic's Galley providing meals for Friday night dinners year round. Discussions are underway on Victor's availability to provide meals for other club events, such as the Millard Series or regattas. Updates will be shared going forward.

Where can I learn more?

Contact House Committee Chair Jane Gunther at jsguinther@sbcglobal.net for more information.



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Bay with his family. He and Kate and their two daughters, Lauren (16) and Caroline (14), reside in Hingham, MA, spending summers in Little Compton, where the girls learned to sail. They are regularly out on the Bay in their Boston Whaler *Vantage* and looking forward to settling in Bristol at the BYC and making friends on the water. Sean and Kate are also members of the New York Yacht Club.



Nate, Kate and Sawyer Williams

Nate And Kate Williams

Nate and Kate live in Bristol with their three-year-old son Sawyer. They enjoy sailing, paddling, and power boating on their 19' Grady White. Nate grew up sailing on Narragansett Bay, and they both look forward to becoming part of the BYC community and raising Sawyer on and around the water.

Jenny and Eric Lavey

Jenny and Eric Lavey are based in Los Angeles. However, they are lucky to spend their summers in Bristol - where Eric is proud to have been born and raised as a fourth-generation Bristolian.



Jenny and Eric Lavey

Last Summer, they traveled over 2,200 miles over eight weeks on their vessel, *Stiletto*, visiting friends and family all over the greater New England and Northeast waters. Their favorite waters - of course - are in Narragansett Bay.



Bill and Catie Blackman

Bill Blackman and his daughter, Catie Blackman

Bill learned to sail by racing Penguins with his father as a child and later trailering Ensigns to regional and national competitions. Now he is passing that joy on to his daughter, Catie, at BYC. As recent sailing transplants to Narragansett Bay from Long Island, Bill and Catie enjoy racing and cruising on *Duck*, their Pearson 37. "Bristol Yacht Club offers everything a sailor could want from a yacht

club and has a great reputation among the many clubs in the Northeast. We are delighted to join this community and look forward to meeting our fellow BYC members."

Greg and Laura Carleu



Greg and Lauren Carleu

Greg and Laura raised their family in Vermont and moved to Bristol six years ago. Laura is a native Rhode Islander. They have two daughters, Olivia, a junior at American University, and Lily, a junior at Worcester Polytechnic Institute. Greg has been racing J/22s on Thursday evenings with EBSF, and he crews on David Jacobs's boat *Oops!* on Wednesday evenings. Laura and Greg have been sailing their Ensign on Lake Champlain and Narragansett Bay for many years. This year they are excited to join the yacht club cruising on their Pearson 31-2.

Scott and Alice Israel

Long time boat owners, Scott and Alice split their time between Bristol and Florida in the winter. Having kept a boat in Bristol Harbor for the past eight years, they are happy to be BYC members



and look forward to meeting fellow boaters and partaking in Club activities.

Bobby and Erin Martin

Erin, Tripp (4), and Rose (2) and Bobby are excited to spend more time at the Club this summer. Erin and Bobby team raced on Mondays the last two years and look forward to fleet racing on Thursdays this year. They met while sailing for Boston University and now live nearby in Barrington.



Bobby, Rose, Erin and Tripp Martin

All Staffed Up and Ready to Go!

Chief Steward Chris Healey has once again put in place a full waterfront and house staff to support the Club in having a great 2023 boating season. There will be many familiar faces returning as well as some new ones. Please take a moment to familiarize yourself with the 2023 staff and say hello when you see them.

Waterfront:

- Dock Master: Pete Turenne
- Launch Drivers: Zoe Mouligne, Ryan Gray, Dan Grover, Brice Giblin, Patrick Monaghan, Harley Hayes, Adriana Colombo, Jim Nott, Steve Sammis will drive at various levels. (Pending delivery of licenses by the Coast Guard, Otto Kallfelz, Oliver Browne, and Jackson Harney will also drive at various levels.)
- Dock Hands: Nate Calouro and Trent Senn

House:

- Bartenders: Kim Bottomley, Meghan Mascola, Kyle MacGovern and Stacy O'Shaughnessy (Note: Pete Turenne will be doing bartender scheduling while Stacy will do ordering.)
- Additional bartenders will be added during various events as needed.
- House Staff: Brendan Adams and Nathan Calouro

RELAX AND ENJOY
COCKTAILS AND
CONVERSATION!

Enjoy Appetizers and the
Musical Talents of Justin
Draper

*Please RSVP here by
noon on Monday, May 15*

Spring Cocktail Party!
Friday, May 19 – 6:00 PM





EBSF Work Parties: More Chances to Help

Thanks to all those who have volunteered thus far to help out on the Saturday morning work parties to get the EBSF boats in shape for the season. If you would like to help out, there are more opportunities to do so. Additional work parties will occur on May 6, 13, and 20 from 9:00 AM - noon. To volunteer or learn more, contact Instructional Sailing Committee Chair/ EBSF Leader Richard Feeney at richard.feeny@gmail.com.



Buffing: Mitchell Guild, Kathleen Yorks



On Deck: Ralph Kinder, Michael Sonnenberg, Griffin Cottle

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