

Gaudreau to compete in national cookoff

Kevin Gaudreau, a Jamestown native, will represent Rhode Island at the fourth-annual Great American Seafood Cook-Off in New Orleans.

Gaudreau is among 19 chefs from across the nation who will vie for the title of King or Queen of American Seafood at the competition at the Louisiana Foodservice Expo in New Orleans.

For the first time, a portion of the competition will be open to the public and the full competition will consist of two days of cooking. On Saturday, Aug. 4, all participating chefs will be invited to create elaborate dishes using domestic seafood. The public is invited to the second day of cooking on Sunday, Aug. 5, which will result in the crowning of the winner of this year's competition. Most chefs will prepare dishes that feature seafood native to their state. A



Kevin Gaudreau

panel of judges will name the top finishers from Saturday who will go on to compete on Sunday.

With kitchen know-how acquired at some of the most popular restaurants in the country,

including the White Horse Tavern in Newport, and Blue Water Grill, Ruby Foo's, and Atlantic Grill in New York City, Gaudreau launched a series of successful food ventures. As a co-owner of Café Solutions, a hospitality consulting company, he opened and operated several beloved Rhode Island restaurants, including Café Zelda in Newport. Before taking on his current position, Gaudreau was owner and chef of the Riverwalk Cafe in Providence, where he gained notoriety for his fresh takes on seafood. As executive chef at Trattoria Simpatico from 2002 to 2006, Gaudreau won raves for his regional American cuisine. He is currently chef at Ruth's Chris Steak House in Providence.

"Having grown up in a coastal state such as Rhode Island," said Ewell Smith, executive producer of the Cook-Off and executive director of the Louisiana Seafood Promotion & Marketing Board. "Chef Gaudreau is as passionate about the use of domestic seafood and sustainable fisheries as he is about preparing his seafood dishes."

Islanders walk for cancer research

Fran Gorman, Becky Andreozzi, Eileen Muldoon and Lindsay Muldoon will participate in the Breast Cancer 3-Day, a 60-mile walk that provides an opportunity to educate tens of thousands of people about breast health, including early detection.

The event will be held in Boston from Aug. 3 to 5, with walkers committed to an average of 20 miles each day.

Each participant must raise a minimum of \$2,000 to enter and the team, which calls itself the Ocean Four Team, has a collective goal of raising \$8,800.

To contribute to the walkers and support breast cancer research, send a check to Ocean Four Team, 44 Maple Ave., Jamestown, RI 02835.

All donations are tax deductible.



CHOPMIST CHARLIE'S
'Seaworthy Fare'

Live from
Sloppy Joe's
in Key West!

The Pete and Wayne Show

Sunday, July 29, at 9 p.m.
Mature Audiences Only! Visit PeteandWayne.com

40 Narragansett Avenue • 423-1020
Open for Lunch & Dinner • Air Conditioned

Jamestown Wine & Spirits

Monday - Saturday 9-10 & Every Sunday 12-6

BEERS

Miller Lite 20 pack btls.....\$14⁹⁹
Kalik Lager 24 pack btls.....\$28⁹⁹
Bud/Bud Light 10oz. suitcase.....\$14⁹⁹
Red Stripe 2/12 packs case.....\$27⁹⁹

LIQUORS

Absolute Vodka 750 mL.....\$19⁹⁹
Sauza Tequila 750 mL.....\$17⁹⁹
Famous Grouse Whiskey 750 mL.....\$19⁹⁹
Johnny Walker Black Label 750 mL.....\$37⁹⁹

WINES

Monkey Bay Chardonnay 750.....2 for\$12
Yellow Tail 1.5 all types case.....WOW! \$55⁰⁰
Avalon Napa Valley Cabernet.....2 for\$22
Folonari Pinot Grigio 1.5.....2 for\$22

Imported Beer • ATM • Ice • Lottery • Delivery Available
30 Southwest Avenue • Jamestown • 423-0100



Gardner's Wharf Seafood

OPEN YEAR ROUND

Live Lobsters ~ Fresh Fish ~ Shellfish
Retail • Located in Historic Wickford Village
170 Main St., Wickford, (next to town Dock) 401-295-4600
Monday - Saturday 9 am - 6 pm • Sunday 9 am - 5 pm

Mooring service / installations Dock design / construction

Boat storage / services / Dockage

Retail dock hardware and mooring tackle.

Rhode Island Mooring Services, Inc.


Annual Service & Inspections to Moorings - New Installations
Compliance with "Mooring Location Verification"
for Jamestown 2007 Inspections

Call for Quotes & Rates
Phone: 423-1676 Fax: 295-4718
Email: rims@rimoorings.com


Established 1985



A rate this good
deserves
to be
framed.



**Money Market savings accounts
make dreams come true!**




BANKNEWPORT
An OceanPoint Financial Partner
Focused on your success!
banknewport.com

* **Personal Money Market Savings:** Annual Percentage Yield (APY) valid on new accounts opened. 4.50% APY guaranteed through 8/31/2007 on balances of \$10,000.00 and over. 1.50% APY for balances of \$2,500.00 through \$9,999.99.
* **Business Money Market Savings:** Annual Percentage Yield (APY) valid on new accounts opened. 4.50% APY guaranteed through 8/31/2007 on balances of \$2,500 and over. To earn the stated yield, must open or have a BankNewport Business Checking account.
Personal and Business: Rate effective as of 7/11/2007. Minimum deposit to open is \$25.00. A monthly service fee of \$10.00 will be imposed if the balance in the account falls below \$2,500.00 any day of the month. To earn the stated guaranteed APY, the balance cannot fall below the required minimum any day of the month. All other terms and conditions apply. Federal regulations limit certain activity on Money Market Savings accounts, including checkwriting. Ask a Customer Service Representative for details and other rates. Fees may reduce earnings. Offer may be withdrawn without prior notice.

Equal Housing Lender Member FDIC

KRISTINE S. TROCKI

Attorney and Counsellor at Law



KRISTINE S. TROCKI
RESOLVES DISPUTES IN
THE FOLLOWING AREAS:

- PERSONAL INJURY
- AUTO ACCIDENTS
- PRODUCT LIABILITY
- MEDICAL MALPRACTICE
- WRONGFUL DEATH
- LANDLORD/TENANT
- EMPLOYMENT DISCRIMINATION
- WRONGFUL DISCHARGE
- MINOR CRIMINAL OFFENSES
- DIVORCE MEDIATION
- BUSINESS & CONTRACT DISPUTES
- COLLECTIONS

38 Narragansett Avenue, Suite D, Jamestown, RI 02835
tel 401.423.3390 | fax 401.423.3370 | kst@trockilaw.com