

# **Sex offender sentenced to 2 years for failing to register in Massachusetts**

A Brockton man was sentenced today in federal court in Boston for failing to register as a sex offender.

Charles Towers, 52, was sentenced by U.S. District Court Judge Leo T. Sorokin to two years in prison and five years of supervised release.

Towers is required to register as a sex offender based on a 2009 conviction in San Diego Superior Court of attempted forcible oral copulation. He was sentenced to 18 months in prison and ordered to register as a sex offender for life.

After serving his sentence, Towers registered as a sex offender in California. In April 2014, Towers moved from San Diego to Brockton and failed to both notify the San Diego Police Department's Sex Offender Unit of his change of address and to register as a sex offender with the Massachusetts Sex Offender Registry Board, as he was legally required to do.

---

## **National Weather Service Issues Special Weather Statement About Arctic Front**

An arctic front will move through southern New England early this morning and will be followed by blustery northwest winds and much colder air. Temperatures will fall through the 30s

today near the coast and into the 20s in the interior this afternoon. Afternoon wind chills will drop into the teens and 20s.

Wind chills tonight will fall through the teens and into the single numbers with near zero wind chills for some locations in the higher terrain of interior northern Massachusetts. This will be quite the change from the mild fall we have experienced.

If you plan on being outdoors tonight, be prepared for bitter cold wind chills and dress accordingly for conditions more typical of mid winter.

---

## **New Bedford overflow shelter open tonight**

Due to the expected frigid temperatures for this evening, the overflow will be opened at the Sister Rose Shelter this evening. Guests can start to arrive at 6pm and the cut off time will be 8:45pm. Plan accordingly as we have a capacity of 25 individuals, men and women and that is on a first come, first serve basis. Anybody trying to enter the facility with drugs or weapons will be denied entry. Any further inquiries can be forwarded to Sister Rose House or 1-800-homeless.

---

# **New owner breathes life into Lloyd's Market by bringing back the old school mom & pop and a return to quality oriented customer service**

Having grown up in the 70s and 80s, I am a big fan of "mom & pops." I think it's safe to say that around this time period the super market, corporate chains and the mega department stores started gaining in popularity. The mom & pops had to compete with these huge conglomerates whose buying power meant that they could lower their prices to a place that few could compete against.

Is that a bad thing? Not necessarily. Evolve or die. Adapt and persevere. Learn and grow. Americans were more than pleased to be able to save a bunch of money with which they could spend on more important things. The convenience of going to one place for virtually everything is an attractive one. How do you compete with convenience and huge savings, right? It's a formula that worked.



For a while. At some point while we were enjoying these savings and conveniences we started realizing it was at a price – pardon the pun. The savings that these giant stores favored extended to employees which meant it was hard to preserve friendly, warm and welcoming customer service. Since the employees had less loyalty they didn't expect to stay long and that meant just when someone became an experienced expert at their job, they would move on. There really is no replacing this passion.

Lately, I've been noticing a resurgence of the mom and pop and with it a return to the passionate, experienced and knowledgeable clerk; a place where there was not only a warm and genuine greeting, but one that utilized your name and knew your history with the store. They knew what you would be wanting, the way you would want it, and you would get some small or "big" talk. Are the prices lower? Perhaps not. There has to be a trade-off somewhere and I guess it comes down to whether you are in the camp that you wouldn't mind paying a little more for these sort of things.

One of those places that make it easy to fall in love with is Rochester's Lloyd's Market at 4 Hartley Road. What you get at Lloyd's is an entire staff of people that absolutely are thrilled to be there. This mini supermarket might be smaller than a massive chain supermarket, but they really put an emphasis on the "super" part. If you are a foodie, practice the lost art of cooking, a BBQ enthusiast or just the type of person that wants fresh, local food instead of something picked before it's ripe so it survives a road trip, then you will be wanting to make a visit.

New owner Dan Costa relocated to Rochester a year ago from the hustle and bustle of the North Shore where he owned and operated a similar store from 1996-2014 – just shy of 20 years. How serious is he about this career move? He sold his home, moved his wife and business partner Carrie, and their two children, Grace and Julia, to Rochester to continue his love affair. He sought out somewhere that locals knew well and when he discovered Lloyd's and found out that the market had been started by Lloyd Vaughan in the 50s, before being taken over by another local in the 90s, he felt like all the stars had aligned.





"I have always loved operating a store and I take tremendous pride in what I do. I want the people in the area to think of my store as a personable *experience* as well as the **best** place to shop for the  *freshest* and *highest quality* of meats, produce and other foods- whatever they may need. If I don't currently have something they can rest assured I will get it for them."

The first thing Dan did was headhunt for those who shared his passion, experience, and knowledge. In that pursuit he assembled a Dream Team of local experts that combine well over 75 years of experience to separate them from any competitor big or small. All the specialty foods in the deli are made from scratch, not shipped. The butcher shop which is run by Old Colony alumnus, and culinary school graduate, Zac Savaria, is ready for any custom cut you can throw at him. If you are

local, you know Zac's face – he's been at Lloyd's for the past ten years after a foray in the restaurant business. He puts all that experience into preparing their very popular and mouth watering, prepared dinner meals.

Speaking of which they will be offering fresh turkeys and **any** special cut of meat such as tenderloin roast, prime rib, lamb, hams, etc. You can pre-order this Thanksgiving's dinner and they will provide you with a fully cooked meal with all the sides for a very reasonable price. Imagine a full Thanksgiving meal where you could just focus on spending time with family and friends?

His sister, Hannah, also an alumnus of Old Colony, is Dan's "other right hand." She has been at Lloyd's for over 15 years and her knowledge of the food business and overall actual customer knowledge is second to no one.

Head chef Janine Lord came from a long career in catering and spends 25-30 hours a week in the kitchen making everything, and we mean everything, from scratch. You know those restaurants you watch on TV and the staff talk about how they make the bread after grinding the flour for it? That's Jan. This is something that Dan and Jan have a tremendous amount of pride in as they feel strongly that this makes Lloyd's different. Homemade meat pies, daily made soups, prepared meals, sandwiches for lunch that were just made an hour or two before, fruit pies, pastries, and more – all made right there in-house.



Meat cutter Steven Rittenhouse can cut anything at night and on Sunday afternoons – though Lloyd's always has a butcher in the store, Steven brings his extra technical expertise to the proverbial table – while some markets don't always have a a butcher present during their peak times, Lloyd's does. That means you can get any cut, at any time. Steven went to Bristol-Agi and owns a farm locally where he grows everything, harvests it and bring's it to Lloyd's. You are getting produce that was picked that morning, not shipped 3-4 days ago.

Rounding out the staff and the very face of Lloyd's are the warm smiles of the main night clerks, Kathy Bobrowiecki and Carol-lynn Brown who have both been a part of Lloyd's for years. You will be hard pressed to find better customer service anywhere let alone a box store.

Lloyd's provides superlative service, custom cuts, prepared meals, artisanal products, freshly harvested produce, a great selection of wines and craft beers, and more in the "old school" way that we all fell in love with during the "golden



era” of the mom and pop. If that sounds like something you’d want in your life, take a trip back in “time” and visit Lloyd’s – where their word is bond and the customer is always right.

---

## **Lloyd’s Market**

4 Hartley Rd

Rochester, Massachusetts

Phone: (508) 763-5673

*Monday-Saturday: 7:00am-9:00pm*

*Sunday: 8:00am-5:00pm*

**Facebook:** [facebook.com/LloydsMarket/](https://facebook.com/LloydsMarket/)

---



---

# Faces Of New Bedford #128: Chris Resendes

Meet Chris Resendes, 40-year-old Court Services Coordinator, Co-Owner of Guns of Mass, and host of the Chis Resendes show.



Upon graduating from high school, Chris joined the Air Force and during his time in the air force he also worked for the sheriff's department as a correctional officer from 1998 until 2001.

Chris began his career as a Court Services Coordinator after his time working for the sheriff in 2001. In this position he works for an alternative sentencing program, which was started in 1998, placing those on probation and parole in various community service projects throughout Bristol County. He loves this position, as he is able to help in the rehabilitation of those trying to piece their life together after their trials.

In 2015, Chris has started up Guns of Mass, an online classified site for responsible, law-abiding gun owners to sell and trade firearms, advocate for gun rights, and network. Amidst the political climate, he feels it is important to protect the rights of gun owners who are upstanding citizens

just intending to protect themselves and their families.

Most recently, he has partnered with the New Bedford Guide, hosting his own weekly show which discusses politics, different hardships that face our community, highlights the great things that are happening in New Bedford, while speaking with those making an impact in the community. Hopes to educate the community on politics while trying to help people through the people he brings onto the show.

---

Faces of New Bedford is a project by Colton Simmons. If you are interested in booking a shoot or getting prints from the series email all inquiries to [colton@coltonsimmons.com](mailto:colton@coltonsimmons.com).

Follow Colton on Instagram:  
<https://instagram.com/simmonscolton>

Read more of the Faces of New Bedford series [here](#).

---

## **Dartmouth Police investigating armed robbery, assault of 82 year old clerk**

On Wednesday, November 8, 2017, at approximately 5:07 p.m., members of the Dartmouth Police Department responded to a report of an armed robbery at the Hixville General Store, located at 790 Old Fall River Road.

Upon arrival, officers located the 82 year old reporting party/store clerk, who had suffered non-life threatening stab wounds, that were the result of a struggle with the suspect.

The suspect was identified as a white male, approximately 6'00" tall, wearing a green camouflage hoodie and a bandana over his face.

After the struggle with the clerk, the suspect fled the store on foot without getting any money. The male clerk was transported to the hospital to receive treatment for his injuries. Dartmouth detectives, along with a K-9 responded to the scene. The suspect is still at large.

---

## **HELP WANTED: Clean Right Cleaning Solutions is hiring for Commercial Cleaner positions**

Clean Right is currently recruiting commercial cleaners. If you have cleaning experience, we want to hear from you! Please complete the job application on our website here.

Candidates must have cleaning experience, transportation and be willing to work nights and weekends. Clean Right offers a bonus incentive program on top of hourly wage.

---

### **ABOUT Clean Right:**

Clean Right Cleaning Solutions is a top choice for commercial cleaning in Massachusetts and Rhode Island. Drawing on two decades experience, Jeff Silviera and his team are committed to delivering the best commercial cleaning experience in the area.

Clean Right Cleaning Solutions commits to providing the following to its customers:


- \* Complete customer satisfaction
- \* Commitment to community
- \* Extraordinary service
- \* Environmentally consciousness
- \* Competitive Pricing

Southcoast Massachusetts Service Area: New Bedford, Fall River, Fairhaven, Marion, Mattapoisett, Dartmouth, Rochester, Wareham, Taunton, and Rhode Island.

---

## 16 Things To Do This Weekend (Nov. 10 – Nov. 12)

After a frigid start to the weekend because of incoming arctic winds blasting us down to as low as 17 degrees, we'll warm up with daytime temperatures between 38-48 degrees. That means out come the hoodies, sweatshirts, thermals and sweaters! We know some of you will still wear shorts and not care though! So, this is nothing that will slow any of us down, right?

<p>SATURDAY NOV 11</p>  <p>38°/21°</p> <p>Clear and cold</p>	<p>SUNDAY NOV 12</p>  <p>48°/38°</p> <p>Becoming cloudy and warmer</p>
---	---

As always, click on the title for more or detailed information



on the event. Most of the events were pulled from our [event calendar](#) where you can find hundreds of local area events each month. The event calendar is FREE, so if you are a local business, and not taking advantage of FREE publicity, shame on you! Are you a local business and want to sponsor this high traffic, weekend guide? Contact [info@newbedfordguide.com](mailto:info@newbedfordguide.com) for more details. Have an event to add? Add it [here](#). Know of another event this weekend? Post a reply!

---

## Friday, November 10th

### **J. Kelley – Pub Side Acoustic (6:00pm-12:00am)**

J.Kelley will be performing in a pub side acoustic duo prior to his full band performance in the Vault Friday night from 6:00pm-8:30pm then moving to The Vault for a performance with his band from 9:30pm-12:00am. Greasy Luck Brewpub, 791 Purchase St., New Bedford.