

New Bedford Police arrest man after reports of shots fired

On Sunday, September 18th at approximately 00:50 hrs, New Bedford police officer were dispatched to the area of 149 Tinkham Street on the report of two shots fired. Witnesses described seeing a male in the rear yard of this address fire two rounds.

Upon officers arriving on scene they observed two males in the rear yard who immediately fled upon seeing the police. Police were able to contain the residence in which they entered 149 Tinkham. Shortly thereafter police located the male suspect and placed him under arrest.

Male was identified as: Geraldo Rivera 1/1/86 of New Bedford.

Charged with:

1. Unlawful carrying a firearm
2. Carrying loaded firearm
3. Discharge firearm with 500 ft of a dwelling
4. Unlawful possession of ammunition
5. Improper storage of a firearm
6. Disturbing the peace while armed
7. Warrant arrest

Investigation is still ongoing no further information will be released at this time.

ATV Operator arrested for driving on city street; Off-Road Dirt Bike Operator involved in accident in ICU

Sunday, September 18th at approximately 12:15 am. Detectives of the New Bedford Police Department's Gang Unit while patrolling the north end of the city observed a male who was wearing no helmet operating an ATV at a high rate of speed in the area of Ashley Blvd and Deane Streets. Detectives activated their blue lights and siren and followed the ATV for a few blocks until the ATV stalled. Operator of the ATV was at this time placed under arrest.

Operator was identified as Calixto Smith 5/16/97 of 46 Deane Street apt. 3 New Bedford. He was charged with:

1. Operating with a suspended license
2. Failure to stop for police
3. Helmet violation
4. Red light violation
5. Reckless operation of a recreational vehicle.

Later on the same day at approximately 2:10 pm an off road dirt bike was involved in an accident at the intersection of County and Division Street. The operator who was identified as Gelfy Vega 3/31/98 of 1 Stapleton Street rear ended a vehicle stopped in traffic. The operator of the dirt bike (Vega) who was not wearing a helmet sustained serious injuries as result of the crash and was transported to Rhode Island Hospital where he is still listed as being in ICU.

Vega was also cited for:

1. Unlicensed operator

2. Helmet violation
3. Unregistered M/V
4. Uninsured M/V

Police are reminding everyone of the safety concerns that these off road bikes and ATV's pose. We are again asking anyone with an ATV or off road bike to ride them responsibly in designated areas where they are permitted. We are asking for the public's assistance in pursuing operators of ATV's or "quads" that drive illegally on city streets, a growing problem in many urban communities. The Department is making it easier for the public to assist by using our tip line 508-99C-RIME (2-7463) or by emailing tip@newbedfordpd.com.

The public is encouraged to leave an anonymous message with any information identifying the operators of the ATV's and the locations where they are being stored

Bristol County Sobriety Checkpoint scheduled for Friday September 23 into Saturday September 24

Colonel Richard D. McKeon, Superintendent of the Massachusetts State Police, announced that a "Sobriety Checkpoint" will be implemented by the Massachusetts State Police on a Public Way in Bristol County. The purpose is to further educate the motoring public and strengthen the public's awareness to the need of detecting and removing those motorists who operate under the influence of alcohol and/or drugs from our roadways. It will be operated during varied hours, the selection of

vehicles will not be arbitrary, safety will be assured, and any inconveniences to motorists will be minimized with advance notice to reduce fear and anxiety.

UPDATE: NY and Minnesota Incidents – Massachusetts State Police Statement on Incidents in NJ and Pennsylvania

Massachusetts State Police at the Commonwealth Fusion Center (CFC) have checked identification information for AHMAD KHAN RAHAMI, a person of interest in the Manhattan explosion investigation, against multiple databases and systems. The CFC also continues to search open source and social media. To this point, no nexus between RAHIMI and the state of Massachusetts has been found. That statement is qualified by the fact that it is accurate as of this time; further investigation by the CFC will be conducted if new intelligence about RAHAMI is developed.

The CFC will continue to monitor all developments in the investigation into the Manhattan incident, as well as the incidents in New Jersey, Philadelphia, and Minnesota.

Meanwhile, the State Police will enhance security operations for this Thursday's Patriots game at Gillette Stadium, as we did for yesterday's game. Additionally, MSP troopers will increase frequency of patrols through public transit stations and regional transportation centers within their barracks

jurisdictions, to supplement Transit Police.

Previous statement:

The Commonwealth Fusion Center (CFC) is monitoring intelligence related to last night's explosive detonation in NYC's Chelsea neighborhood and the subsequent discovery of a separate apparent improvised explosive device four blocks away, as well as the non-fatal stabbings of eight people at a mall in St. Cloud, Minn.

As with the NJ and Philadelphia incidents, Massachusetts State Police and our CFC partners are gathering all available information from the FBI and state and local law enforcement in the attack jurisdictions. As well, our MSP Bomb Squad has been in touch with its counterparts in NY and NJ to share information.

We will continue to analyze that information to determine if it has any connection to Massachusetts. As of this point, no nexus to Massachusetts has been found.

All relevant information is being disseminated by the CFC to police agencies throughout Massachusetts.

Chef Chris Cronin Wins the Seafood Throwdown

Photo: Chef Cronin fillets a whole fresh Pollock donated by Kyler's Seafood Market

Chef Chris Cronin (Farm & Coast Market) bested Henry Bousquet

(Culinary Arts Instructor at NB Voc-Tech) to win last week's Seafood Throwdown by two points.

Chefs worked with whole fresh Pollock, donated by Kyler's Seafood Market, and local produce from the New Bedford farmers market. They were allowed three ingredients from their own kitchens and then had an hour to prepare and present their dish to the judges.

Judges Diane Nanfelt (co-owner of Kyler's Seafood Market), Heather Atwood, author of *In Cod We Trust*, Maria Lawton, author of *Azorean Cooking: From My Family's Table to Yours*, and Andy Tomolonis, author of *Organic Hobby Farming: A Practical Guide to Earth-Friendly Farming in Any Space* judged the dishes on originality, appearance, taste, and use of the whole animal.

With more than 100 people in the audience, samples quickly ran out. Chef Cronin stayed on to prepare more food using a third Pollock that Kyler's donated to the winning chef.

The Seafood Throwdown, which took place in Custom House Square on Thursday, September 8th, was presented by New Bedford Fishing Heritage Center, in collaboration with the Northwest Atlantic Marine Alliance, Mass in Motion New Bedford/New Bedford Farmer's Market.

The attached recipes were collected from the chefs by food writer Heather Atwood who is in the process of compiling a Seafood Throwdown cookbook.

The New Bedford Farmers Market takes place weekly from 2-6 pm (until 7pm on AHA nights) and is located in Custom House Square.

Located at 38 Bethel Street in the heart of New Bedford Whaling National Historical Park, the New Bedford Fishing Heritage Center is dedicated to preserving and presenting the story of the commercial fishing industry past, present, and

future through archives, exhibits, and programs. The Center is open to the public Thursday-Sunday from 10 a.m. to 4 p.m. For more information, visit www.fishingheritagecenter.org.

Chef Chris Cronin's Grilled Pollock with Pancetta and Squash Confit in a Beach Rose Harissa Fume

serves 4-6

For the confit:

Ingredients

2 cups diced pancetta

2 cups small dice (peeled) butternut squash
freshly ground black pepper

Instructions:

1. Heat a wide skillet to medium high heat. Toss in pancetta, and cook for about 2 minutes, just to start browning the meat. Then lower temperature to medium low. Let pancetta cook more slowing. tossing the pan occasionally to distribute the dice. Season with freshly ground black pepper.

2. After pancetta has cooked about 5 minutes, add squash, and toss together. Let pancetta and squash cook slowly together for about 20 minutes. The squash should be very soft, but not still separate from the pancetta, which will be brown and crispy.

For the Fume

makes 3 1/2 cups

Ingredients

2 tablespoons vegetable oil

1 onion roughly chopped

1 carrot, peeled and roughly chopped

2 cloves garlic

fish carcass and head, cut up to fit in the skillet 1 cup
white wine

2 cups cold water

1-2 tablespoon rose petal harissa (recipe below) 1 tablespoon

cold butter

Instructions:

1. In a large skillet heat oil to medium. Add onion, carrots, and garlic, and cook to soften for about 15 minutes. Do not brown.
2. Add carcass and head to pan, and cook for 5 more minutes, raising the temperature to medium high. Once the bones are starting to brown, add the white wine, and deglaze the bottom of the pan. Cook for 5 minutes, and remove from heat. Let sit for 10 minutes.
3. Add 2 cups (or to cover) cold water to the pan, and bring back to a very low simmer. Just when it starts to bubble, turn off the heat, and let sit for another 10 minutes.
4. Strain through a clean dish cloth or fine cheesecloth.
5. The broth should be very clear at this point. Return to a sauce pan, and heat. Whisk in the harissa to taste and the tablespoon of cold butter.

For the pollock:

serves 4-6

Ingredients

2 pounds skinned pollock fillets about 1 1/2"- 2" thick, or 1 whole pollock, filleted, head and carcass reserved
olive oil
salt and pepper

Instructions:

1. Rub fillets with olive oil, and season both sides with salt and pepper. (Carcass and head, if using, will go into the fume.)
2. Heat a grill or grill pan to medium high heat. Brush with oil. Lay the fillets on the grill, and do not move for 4 minutes.

3. Turn the fillets, and cook the same way, not touching them, for 3 more minutes. Test to make sure fillets are cooked through, and remove from heat. Keep warm.

To Serve the dish:

1. Serve the dish in shallow soup bowls. Ladle a 1/2 cup (or more to taste) of fume into each serving bowl. Lay the grilled pollock fillet in the broth, and spoon pancetta and butternut squash confit over all. Chef Cronin served his dish with steamed boo chop and shards of thinly sliced fennel.

For the rose petal harissa (optional)
makes approximately 3/4 cups

Ingredients

1 red pepper
1/2 tsp coriander seeds
1/2 tsp cumin seeds
1/2 tsp caraway seeds
1 1/2 tbsp olive oil
1 small red onion, coarsely chopped (scant 2/3 cup / 90 g in total)
3 cloves garlic, coarsely chopped
3 hot red chiles, seeded and coarsely chopped
1 1/2 tsp tomato paste
2 tbsp freshly squeezed lemon juice
1/2 tsp salt
1/4 cup fresh rose petals
1/2 teaspoon rose water
pinch sugar
splash red wine vinegar

Instructions:

1. Place the pepper under a broiler or directly on the flame of a gas burner. Turn the pepper occasionally, but cook until it is charred black and papery on the outside. With tongs, transfer to a kitchen counter and cover with a turned-over bowl. The pepper will steam and cool at the same time. Peel the pepper and discard its skin and seeds.

2. Place a frying pan over low heat and lightly toast the coriander, cumin, and caraway seeds for 2 minutes. Grind them in a spice grinder or mortar and pestle.

3. Heat the olive oil in a medium skillet to medium heat, and fry the onion, garlic, and chiles for 10 to 12 minutes, until a dark smoky color and almost caramelized.

4. In a blender or food processor blend together all of the paste ingredients, including the rose petals, the rose water, and the pinch of sugar until smooth, adding a little more oil if needed. Taste for balance, and add salt and splash of vinegar if needed.

5. When cool, store in a sterilized jar in the fridge.

Chef Henry Bousquet's Cornmeal Crusted Pollock in Brown Butter (and recipes for accompanying dishes)

serves 6

Ingredients:

2 pounds pollock fillets, skinned, and divided into 6 pieces

2 egg whites

3 cups cornmeal

salt and pepper to taste

2 sticks unsalted butter

sea salt

Instructions:

1. Lay out two pie dishes or shallow pans. Loosely whip together, just to loosen, the egg whites in one. Spread the cornmeal out in the other and season with salt and pepper. Dip the fish fillets in the egg white, and then in the cornmeal. Rest on wax paper while you are heating the butter.

2. Melt the butter in a wide skillet. Let the butter get very hot, and let it foam up and turn brown. Once it does that, remove from heat and let it sit for a minute, cooling down. Then, bring it very gently back up to medium high heat. Add

the fish fillets, and let them cook to brown and crispy, 2 1/2 -3 minutes per side.

Sprinkle with sea salt, and serve immediately with Pimento Moida Aioli, Fennel and Purple Cabbage Salad, Chef Bousquet's Salad, and Butternut Squash Polenta. Recipes below.

Chef Bousquet's Pimenta Moida Aioli

makes almost 2 cups of aioli

Ingredients:

2 egg yolks plus a pinch of Pimenta Moida

1 1/2 cups olive oil or grapeseed oil, which is lighter

1 tablespoons Pimenta Moida

salt

Instructions:

1. In a medium bowl whisk together egg yolks and pinch of Pimenta Moida.

2. Very, very slowly at first, begin to drizzle the olive oil into the egg yolks, stirring very hard with a wooden spoon at the same time. The egg yolk should only thicken. Continue very very slowly pouring in the olive oil, always stirring. Once you have added at least a 1/2 cup, you can add the oil a little bit faster, but never too fast.

3. Once the olive oil is completely stirred in (This will take about 10 minutes), stir in the remaining Pimenta Moida. Taste for salt.

Chef Bousquet's Fennel and Purple Cabbage Salad

serves 6-8

Ingredients:

1 small head purple cabbage

1 small bulb fennel

1 tablespoons salt

2-3 tablespoons, or to taste, Pimento Moida Aioli

Instructions:

1. Thinly slice cabbage and fennel. Toss vegetables together in a large colander, and sprinkle with salt. Let sit for 10-15 minutes. Rinse the vegetables under cold water, and squeeze out all the moisture. Return vegetables to a large bowl, and toss with Pimento Moida Aioli to taste.

Chef Bousquet's Butternut Squash Polenta

serves 6-8

Ingredients:

1 small butternut squash (about 1 1/2 pounds) peeled and diced
1/4 cup + 2 tablespoons butter, divided
1/2 tablespoon + 1/2 teaspoon salt, divided
4 cups fume (see recipe below) or cold water
1 cup corn meal
1 tablespoon fresh oregano

Instructions:

1. In a medium saucepan on medium high cook diced squash with 2 tablespoons butter and 1/2 teaspoon salt. Simmer until squash is tender, adding a little water if the squash gets too dry.

2. In a separate medium sauce pan put the cold water or fume. Add cornmeal in a stream while whisking at the same time. Bring water up to a simmer, and cook for 20 minutes, or until polenta is thick and bubbling.

3. When polenta is thick, whisk in 1/4 cup butter and 1/2 tablespoon salt, tasting for seasoning.

4. Gently bruise the oregano, rubbing a few leaves between your hands. Add that to the polenta. Finally, fold in the butternut squash. Serve with Cornmeal Crusted Pollock in Brown Butter.

Chef Bouquet's September Salad

serves 6-8

Ingredients:

4 ears roasted corn

1 1/2 cups grape tomatoes, halved

1/2 cup thinly sliced green onion or scallions

1/4 cup chopped fennel fronds

2 tablespoons olive oil, or to taste

1 tablespoon Pimento Moida, or to taste

salt and pepper to taste

Instructions:

1. Remove the kernels from the roasted corn. Toss all ingredients together in a medium bowl. Taste for seasoning.

Chef Bouquet's fume

makes 4 cups

Ingredients:

4 cups water

fronds and stems from 1 fennel bulb, chopped

1/2 bunch green onions, chopped

2 corn cobs

1 teaspoon salt

Instructions:

1. Put all ingredients in a pot, and simmer for 30 minutes.

Hands Across the River

September 28 monthly meeting

Next meeting Wednesday, September 28, 2016

Hands Across the River Coalition, Inc. advocates for the safe cleanup of New Bedford Harbor and other contaminated sites in

the Greater New Bedford area. The group provides information about the detrimental health effects caused to our community from toxic chemicals such as PCBs, DIOXIN, mercury, lead and others. HARC was formed in anticipation of the cleanup of contamination in the Acushnet River that needed to be done in order to protect human health.

HARC's primary goal is to ensure the health-conscious clean up of the Acushnet River which runs through New Bedford Harbor into Buzzards Bay, to monitor and advocate for the total preservation of said body of water and shoreline, educate the community about the health effects of toxic chemicals in our environment, to obtain environmental justice for generations now and in the future and to ensure a quality environment, forever, through its efforts. □

The Acushnet River was known to be the #1 most PCB contaminated river in the world. Concerns about fish consumption with PCB contaminated fish prompted the EPA to designate this site as the "New Bedford Harbor Superfund Site". It is the largest Superfund site in all of New England. Through years of hard work from HARC's 600 members, other community groups, and strong Congressional support against the EPA's plans to incinerate the PCBs in New Bedford, the EPA decided to withdraw its plans. Later, they developed a much safer plan, when the EPA began full scale, hydraulic dredging of PCBs in the Upper Harbor in September of 2004. PCB sediments were then sent to an off-site TSCA, (Toxic Substances Control Act), approved landfill in Michigan.

Today, Upper Harbor sediments are still being sent offsite due to the much higher concentrations of PCBs in that area dumped by the responsible party, Aerovox, now AVX who is owned by Kyocera in Japan. Currently, after a \$366,250,000.00 plus interest settlement, the EPA is in the process of mechanically dredging and burying 300,000 cubic yards of PCB sediments in the Lower Harbor riverbed near a residential area and high school in Fairhaven, MA. You would think, after such a huge

settlement, that the EPA would remove all the PCBs from the river offsite but instead, is burying a large amount in the riverbed. This is the first time in the entire country that the EPA is burying deadly, cancer causing PCB sediments in the riverbed dangerously close to residents. This is our fight today and HARC questions how the EPA is spending the money from the settlement with plans to leave 50 PPM (parts per million) of PCBs behind after their dredging is completed. This amount left will continue to contaminate the fish and in turn affect public health.

Hands Across the River Coalition, Inc. appeals to everyone to join them in working to protect our air, soil and water, and especially public health, by removing all PCBs safely to an offsite TSCA,, approved landfill.

For more information, please contact Karen Vilandry (508) 951-1184 Email: harcgnb@gmail.com

City of New Bedford roadwork sites for upcoming week of September 19th–24th

The City of New Bedford – Department of Public Infrastructure

New Bedford / Fairhaven Bridge:

- Please be aware of detours and traffic delays, follow signs posted. Acushnet Ave & Wamsutta St Railroad Bridge:

- Contractor will be working on miscellaneous items throughout the project.

- The roadway closure at Acushnet Ave & Wamsutta will remain

closed. Please follow detour signs.

Other:

- MASSDOT will be performing bridge repairs at Phillips Rd. over the RT 140 location.

- MASSDOT will be performing bridge repairs at County St and Purchase St over the I-195 East Bound.

- The Contractor is scheduled to complete final trench paving along Tarklin Hill Rd between Worcester St and Ashley Blvd and at various intersections along Ashley Blvd between Tarklin Hill Rd and Deane St.

- Contractor will be building the Cove Walk between West Rodney French Blvd. and Cove Rd.

- Contractor will be working on miscellaneous items on Almy St. from Acushnet Avenue to the dead end.

- Contractor will be working on miscellaneous items on Tacoma St from Wildwood Rd. Westerly to the end.

- Contractor will be installing granite curbing and cement concrete sidewalks on Maxfield St from Liberty St. to Lindsey St.

- Hydrant flushing on dead ends in the city. This may cause a temporary loss of water pressure.

Old Crow Medicine Show Strum

Up a Hoedown in the Whaling City

With their first visit to New Bedford, folk-group Old Crow Medicine Show turned the sold-out Zeiterion Theater into a good-old-fashioned barnyard hoedown.

The well-renowned six-member band rocked the stage for nearly two hours and got many of the folks in the audience into the swing of things fresh off the first song. Among the tunes from the litany of instruments on stage (guitars, banjos, drums, fiddle, organ, harmonica, stand-up bass and many more), many who bought a ticket for their seat never even bothered with it.

The set included a combination of originals songs as well as covers paying homage to the band's biggest influences, including Merle Haggard and Doc Watson.

Old Crow Medicine Show's biggest hit, "Wagon Wheel," is a favorite among many fans of folk, country or any other genre.

When the song came on toward the end of their set, the crowd could've been heard across the harbor in Fairhaven with the amount of excitement in the building.

Along with reaching certified platinum for "Wagon Wheel," the band has also been decorated with many other awards such as two Grammys (Best Long Form Music Video, 2013; Best Folk Album, 2014) and an induction into the Grand Ole Opry in 2013.

All photographs by Josh Souza
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New Bedford Police Department formally announces Reverend David Lima as the Chaplain of the New Bedford Police Department.

Reverend David A. Lima has been the Executive Minister of the Inter-Church Council of Greater New Bedford since December 2006. He has served in a variety of leadership positions for the Council and was President from 2001-2005. He is a lifelong New Bedford resident. In 2000 The Rev. David Lima, along with his wife of 36 years, The Rev. Joanne Lima was called to serve as Senior Pastors of New Seasons Worship Center in East Freetown, MA. They have three children and five grandchildren.


Rev. Lima has worked to deepen or establish programs in the schools, working to establish a police-clergy, ride-along program, working on issues of homelessness and crime, and ministering to families dealing with violence. He leads the Greater New Bedford Suicide Prevention Coalition and last year was given Leadership Award in Suicide Prevention at the statehouse. He helps lead a volunteer, trauma-response initiative for the greater New Bedford area. The newest outreach of the Inter Church Council is a collaboration with the New Bedford Police Dept., PAACA and Seven Hills Behavioral to visit the addresses where an opioid overdose has been treated with Narcan.

Reverend Lima is a man of god, a man of peace, a leader and a man on the street, we know because he is invariably riding

alongside of us when were on the beat. We are pleased to announce today that he is being appointed as the Chaplain of the New Bedford Police Department; making official what we have known all along... he is there for both us and the community, all the time.

14 Things to do this Weekend (Sept. 16-Sept. 18)

Do you like the weather that comes this time of year? The cool evenings and mornings – the possibilities of donning a hoodie or sweatshirt loom. Though, since the days are still warm, you have to keep a t-shirt underneath so you can strip layers. Pumpkin everything starts to appear if it hasn't already. This weekend is a quintessential Summer ending one in terms of weather: day temperatures between 73-80 degrees and evenings/mornings as low as 50 degrees. So much for a yard sale on Sunday though with showers and thundershowers expected at some point.

FRIDAY SEP 16	SATURDAY SEP 17	SUNDAY SEP 18
		
73°/50° RealFeel® 77° / 52°	76°/62° RealFeel® 77° / 63°	80°/65° RealFeel® 81° / 64°
Sunny and pleasant	Partly sunny and pleasant	A shower and t-storm around

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 for more details. Have an event to add? Add it **here**. Know of another event this weekend? Post a reply!

Friday, September 16th

Women's Canoe Trip (5:30pm-8:00pm)

Ladies night out! Enjoy canoeing the historic Slocum River. There is a short hike through our forest to the launch site & all equipment is provided. Wear clothing and footwear you don't mind getting wet and bring a non-alcoholic beverage. Lloyd Center for the Environment, Price: Members: \$25 Non-member: \$30. Limit: 12.



Sorry, fellas! Women only!

Your Theatre, Inc. presents "California Suite" (8:00pm)

Neil Simon at his most humane, compassionate best. It's a humorous confection divided into four parts: Visitor from New York, Visitor from Philadelphia, Visitors from London and Visitors from Chicago. In Visitor from New York, Hannah, a magazine writer is joined by her ex-husband, the question being with whom should their daughter spend the next six months? The banter flies fast and furious but Hannah's well-wrought artifice crumbles as her fears take hold.

The Visitor from Philadelphia is a wife who arrives at the suite, catching her husband “en flagrante delicto” with a drunken hooker. Visitors from London brings a British star as Academy Award nominee. Diana returns from the ceremony empty-handed to husband Sidney whose homosexuality will be no comfort tonight. The Visitors from Chicago are two couples ending a disastrous vacation they should not have shared. Your Theatre, Inc. Playhouse, 136 Rivet St., New Bedford.

Saturday, September 17th

Oxford Book Haven & Cafe Book Sale (Fairhaven) (9:00am-1:00pm)

We have a large selection of books—most are 50 cents. We currently have a special section for our DOLLAR- A-BAG-BOOK SALE. Coffee, tea, soda and home-made coffee breads are available. We welcome anyone to join us in working on our puzzle. Computers and WiFi is available to the public. 357 Main Street, Fairhaven.

2nd Annual Hot Pursuit 5K (10:00am)

Supporting town programs operated by the Lakeville Police Dept. Post race meal by Root 79 Pig Roasters, sponsored by Dave’s Auto Body, included in registration. Ted Williams Camp, 28 Precinct St., Lakeville, MA.



Check out all the classic automobiles at the Somerset Auto Show on the Bluff!

Fall River Public Library Chess Club (10:00-12:00pm)

The Chess Club will begin meeting again on Saturdays in the library! The first meeting of this fall will be September 17 from 10-12 in the Fell Reading Room. Chess players at all

levels are welcome, from beginners to advanced. Fall River Public Library, 104 N Main St., Fall River, MA.

Haskell Fall Plant Sale (10:00am-1:00pm)

Come check out the Fall Haskell Plant Sale from 10am-1pm on Saturday, September 17th! We will feature unique and rare plants, several that can be found on the Haskell property, all that are ready to be planted this Fall! We will have a mix of small ornamental plants to trees and everything in between. Haskell Public Gardens, 787 Shawmut Ave., New Bedford.

Somerset Auto Show on the Bluff (10:00am-4:00pm)

The Spirit of Somerset Auto Show on the Bluff is the MOST SCENIC show in MASS! Visit our page or <http://www.somersetautoshow.com> website for more info. 231 South St, Somerset, MA.

Greek Food Festival (11:00am-10:00pm)

Please join us for Greek food, music and culture. Dancing will occur throughout the weekend with performances by Greek Pride of Rhode Island on Sunday at 1:00pm and 3:00pm. St. The Festival will be held under tents at the 186 Cross Road (Dartmouth, MA) location. Free parking is available in the Potter school parking lot directly across the street.

Music and Wine: Emily Mills Duo (1:00pm-4:00pm)

Come enjoy free music while enjoying our estate grown wine! Call to see if we have any food vendors onsite, or as always, pack some snacks and enjoy our wine while you listen to free, live local music! Running Brook Vineyards, 335 Old Fall River Rd., North Dartmouth.

Sunday, September 18th

Superhero-themed 5K Fun Run and Walk & Roll (8:30am-1:00pm)

The walk enters its 28th year, but features a superhero-themed 5K fun run for the first time. Super hero capes will be given

away to the first participants who register while supplies last. The 5K course at Fort Tabor in New Bedford is certified and will be electronically timed.

The walk is a signature fundraiser for The Schwartz Center, having raised approximately \$100,000 in each of the past three years for the not-for-profit organization, which provides services for children with special educational and developmental needs throughout southeastern Massachusetts. Fort Taber Community Center, New Bedford, MA.



Have fun and help a great cause at the Superhero Themed 5K Fun Run and Walk on Sunday.

Ride For Heavens Angels (9:00am)

Ride for Heavens Angels is to promote the first annual motorcycle run to raise money to support the First Candle association, a group that help parents and family grieve with the loss of an infant. Stillbirth rates have decreased by more than 50 percent since the 1970's, there are still more than 25,000 babies stillborn in the U.S. each year . . . that equals 70 babies each and every day. When a family is faced with such a lose they don't always know where to turn. First Candle can help the parents and family learn to cope with this lose. Help us support such a great organization an spread the word. Join us for a 40mile ride through back roads of Freetown, Berkley, Lakeville. Back to the Elks club for food, music and raffles. Fall River Lodge of Elks Lounge, 4500 N

Main St., Fall River, MA.

The Bat Run 2016 (10:00am)

Join the Jesse Heikkila Foundation for The Bat Run 2016, a USATF certified, timed 5K run/walk through historic Middleborough. We encourage all runners to come dressed as your favorite Super Hero to honor all the childhood cancer fighters who are the bravest heroes you will ever meet. 100% of the proceeds go directly to childhood cancer research in memory of Jesse who died at the tender age of 7 after battling stage IV Neuroblastoma cancer.

Race day shirts will be provided at no charge to the first 300 registrants. Awards are given to the top 3 male and top 3 female race finishers in each of the age divisions. □□□□To learn more about our foundation, please visit <http://www.jesse.foundation>. Middleborough High School, 71 E Grove St., Middleboro, MA.

2nd Annual Mattapoisett Firefighters Chowder Competition (12:00pm-4:00pm)

Come out and enjoy a fun filled family afternoon at the K of C hall in Mattapoisett. The Mattapoisett Firefighters Association is again sponsoring there chowder competiton which brings local businesses and public safety professionals together to see who can make the best chowder. There will be food for a small fee, live music, fire apparatus on display and more to come as we get closer to the day of the event. KofC Damien Council 4190, 57 Fairhaven Rd., Mattapoisett, MA.

Music and Wine: Mid-Life Crisis (1:00pm-5:00m)

Call to see if we have any food vendors onsite, or as always, pack some snacks and enjoy our wine while you listen to free, live local music! Running Brook Vineyards, 335 Old Fall River Rd., North Dartmouth.

*Want to sponsor this weekend guide? Contact
info@newbedfordguide.com for more details.*