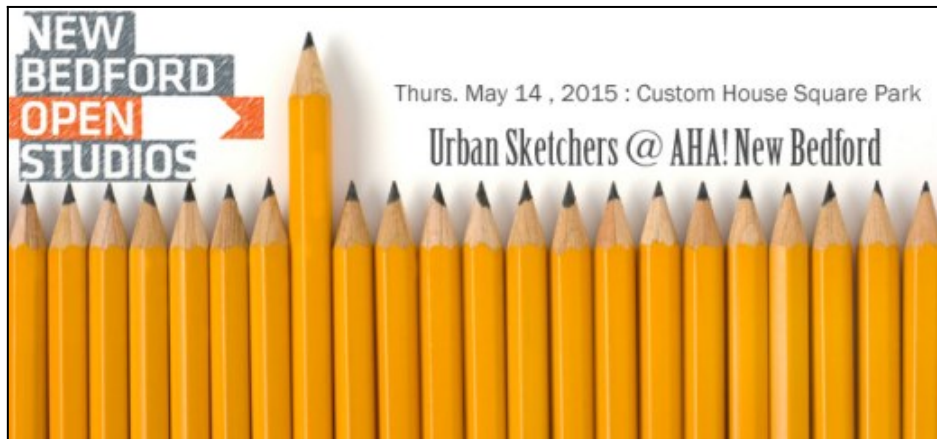


# New Bedford Open Studios brings Urban Sketchers to the city



*All area sketchers are invited to participate; the event is free and open to all artists.*

The Urban Sketchers movement comes to downtown New Bedford on Thursday, May 14, 2015 when New Bedford Open Studios hosts an Urban Sketch in Custom House Square Park from 5:30 p.m. to 8:00 p.m. as part of that evening's AHA! New Bedford night.

Led by Huguette May of Hatch Street Studios, a member building of New Bedford Open Studios, sketchers will bring their materials and meet at 5:30 p.m. at the corner of Acushnet Avenue and William Street. Then fan out over the grassy knolls or settle on a bench in Custom House Square Park for the next two hours and visualize the natural and man-made landscape. From 7:30 – 8:00 p.m., the artists can share and photograph their work for posting to New Bedford Open Studios social media platforms, if they wish.

All area sketchers are invited to participate; the event is free and open to all artists. To foster a sense of community among urban sketchers, New Bedford Open Studios has launched a

Meetup page with this event that you can find here: [Meetup.com/NewBedfordOpenStudios](https://www.meetup.com/NewBedfordOpenStudios). Artists can RSVP to the sketch through the Meetup page or simply show up at 5:30 p.m. on Thursday, May 14 with their sketch tools.

Huguette explains that “Urban Sketchers (USk) is a global community of artists that practice drawing on location in cities, towns and villages they live in or travel to. The Urban Sketchers movement was started on Flickr in 2007 by journalist Gabriel Campanario.” In 2009, Urban Sketchers became a nonprofit organization 501 (c) (3) tax-exempt. “Urban Sketchers is all about sharing an experience of drawing on location with otherwise often isolated artists who want to practice drawing outside of their studios or workplace,” May says.

This past winter, she took part in several Urban Sketcher Meetups including one at the Boston Library and, as a member of the New Bedford Open Studios steering committee for 2015, thought it high time to bring Urban Sketchers to New Bedford.

New Bedford Open Studios is the umbrella organization for over 75 professional artists. Most of its members have studios in the former mills and factories scattered throughout the City of New Bedford. Once a year, they throw open the doors to these studios and galleries and invite the public and art collectors inside. This year, the 11th annual New Bedford Open Studios tour of member buildings will take place on three consecutive weekends throughout the month of November. You can log on to [NewBedfordOpenStudios.org](https://NewBedfordOpenStudios.org) for more information and also follow news and events at [Facebook.com/NewBedfordOpenStudios](https://Facebook.com/NewBedfordOpenStudios).

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# The South Coast Hot Jobs List – 23 April 2015



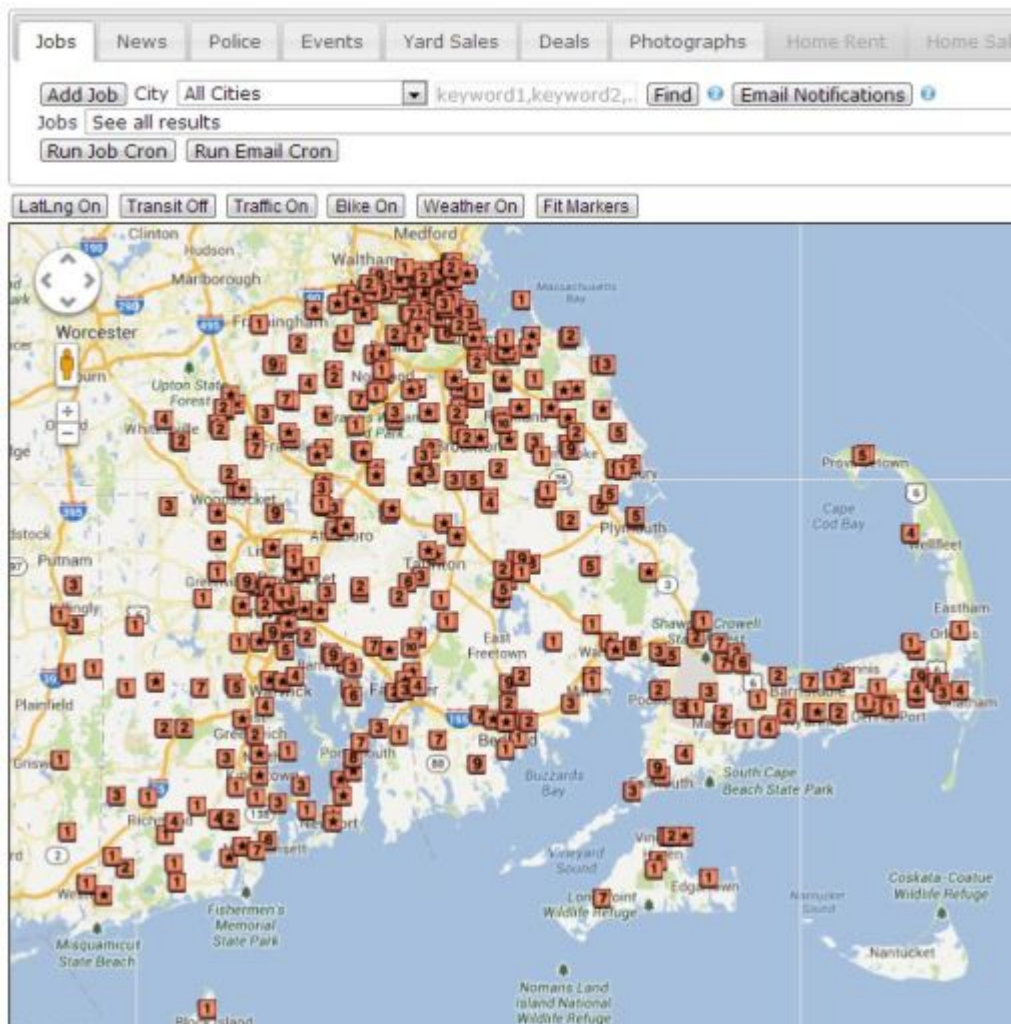
by  
Michael  
Silvia

The Greater New Bedford unemployment rate is much higher than the rest of Massachusetts, but believe it or not there really are a lot of jobs available for qualified applicants. Sometimes the barrier to a new job can be the lack of information on available job openings.

To solve this, each week New Bedford Guide will pull jobs from our **jobs database** to inform job seekers about the hottest jobs in the area.

We will define “Hot Jobs” as those jobs that need to be filled by the employer immediately. For those looking to search some large job databases, checkout my **Best Job Search Resources for New Bedford Residents** [article](#).

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Here are the Hot Jobs in the New Bedford area from the **NewBedfordGuide.com jobs database**, as of April 22nd, 2015:

### **1. Class A CDL Drivers – Reinhart Foodservice (Featured Job of the Week)**

Transporting products from our distribution center to our customer locations, the individuals we select will conduct pre/post-trip inspections, unload cased products from trailers to desired locations, and handle other duties as assigned. Widely respected as an employer of choice, Reinhart Foodservice is the nation's fourth-largest U.S. broadline distributor, and the largest family-owned distributor in the U.S.

In addition to excellent pay, we offer the size, strength, stability, and resources to help you succeed; and with local routes that get you home daily, you'll enjoy the quality

work/life balance you want, and the competitive compensation you deserve. New hires will enjoy competitive pay, corporate stability, great benefits and a \$4,000 sign-on bonus. For full job description and contact details, [click here](#).

## **02. Cook – Little People’s College (Fairhaven)**

Is the kitchen your domain? We need you! Looking for cooks to join our team. Part time positions available in our Acushnet and Fairhaven centers. Please send resume or apply to Little People’s College East, 177 Bridge Street in Fairhaven (behind Wal-Mart). AA/EOE. Full details and application process [here](#).

## **03. Customer Account Representative – Rent-A-Center (New Bedford)**

At Rent-A-Center, our business is centered on service and we’re passionate about what we do. Our environment is fast-paced and offers ample opportunity to grow and develop, with top-performers entered into training programs to accelerate advancement to management. Our coworkers also enjoy a total rewards package that pays for performance. Full details and application process [here](#).

## **04. Construction Laborers – Riley Brothers Inc. (New Bedford)**

Now hiring laborers for work in asphalt, concrete, or underground utility crews. Experience preferred but will train for the right candidates. Must have valid driver’s license, reliable transportation, and ability to obtain DOT medical card. Hiring today – apply in person M-F 10am-6pm: 84 Tosca Dr, Stoughton MA Full details and application process [here](#).

## **05. General Manager – Wendy’s (Greater New Bedford)**

Wendy’s is delighted to offer you the opportunity to become a proud leader running a business dedicated to the community and the customer experience. With over 6,600 locations, Wendy’s is one of the largest quick-service restaurant chains in the world. If business – on a big scale – is what motivates you, Wendy’s is the place for you! Full details and application process [here](#).

#### **06. Interior/Exterior Painter – Gus Painting Co. Inc. (New Bedford)**

Established painting company seeking experienced painters for residential, commercial, offices, condos. Must be highly reliable. Transportation available from New Bedford area to Falmouth, MA garage provided. Workers may also present directly to Falmouth, MA garage. Job locations consist of Cape Cod area and at times Boston, MA. Full details and application process [here](#).

#### **07. Housekeeper – Berkshire Healthcare (New Bedford)**

Responsible for daily cleaning of resident rooms and common areas (sweeping/mopping floors, emptying trash, hi & low dusting, windows, etc.).30 hrs per week (including every other weekend). Qualifications: Must possess a high school diploma or equivalent. Previous experience in housekeeping – either hospital, hotel or other facility – preferred. Full details and application process [here](#).

#### **08. Merchandising and Inventory Associate – Best Buy (North Dartmouth)**

At Best Buy our mission is to leverage the unique talents and passions of our employees to inspire, delight, and enrich the lives our customers through technology and all its possibilities. If you have a passion and curiosity for what is possible and enjoy people, we invite you to join us on this mission. Full details and application process [here](#).

#### **09. KFC Team Member (New Bedford)**

At KFC, we feed the world. But we do more than fill people up. We fulfill their life. Our meals matter, and when we serve them with southern hospitality, we make our customer's day. So our jobs are more than a paycheck – they're about being independent, having fun, and making new friends. Full details and application process [here](#).

#### **10. Bartenders – Ninety Nine Restaurant & Pub (Dartmouth)**

In return, we offer flexible work schedules, a great work

environment, and excellent opportunities for advancement. We also provide team members the tools, education and opportunities for personal success. That means if you want even more than a fun job at a great place, Ninety Nine Restaurants offers excellent opportunities to advance. Full details and application process **here**.

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Be sure to also check out our Job Portal to find jobs by location on a map: **[newbedfordguide.com/map-page#pm\\_jobs\\_tab](http://newbedfordguide.com/map-page#pm_jobs_tab)**. Want to get e-mail notifications for new jobs? Checkout our **e-mail subscription service**.

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## 20th Anniversary Celebration of the New Bedford Folk Festival, July 4-5, 2015



*The New Bedford Folk Festival has been recognized as a "Critic's Pick" and one of "New England's Greatest Celebrations" by the Boston Globe.*

The New Bedford Folk Festival will celebrate its milestone

20th Anniversary from Saturday July 4 through Sunday July 5, 2015 with an impressive lineup of the best in contemporary, Americana, traditional, blues and Celtic folk music. Folk icon Tom Rush and Grammy Award winner John Hammond, are joined by over 50 performers and groups including Susan Werner, Patty Larkin, Catie Curtis, The Nields, Peter Mulvey, Vance Gilbert, The Boxcar Lilies, the Welsh group Calan, folk and jazz fiddler Jeremy Kittel and many more. The festival runs from 11 am to 9 pm both days and is located in the Zeiterion Performing Arts Center and the Whaling National Historical Park in New Bedford, Massachusetts.

The New Bedford Folk Festival has seven stages in and around the National Park that range from the 1200 seat Zeiterion Performing Arts Center to the intimacy of the "Meet the Performer" area. Performers are presented in concerts and in the popular festival "workshops" which feature 3 or 4 performers or groups on stage at the same time in one-time, unique musical shows. The festival also features a high quality crafts show with over ninety juried, handmade crafts for sale at affordable prices. Food will also be available including the justifiably world famous New Bedford landed fish and scallops.

The New Bedford Folk Festival has been recognized as a "Critic's Pick" and one of "New England's Greatest Celebrations" by the Boston Globe. Yankee Magazine selected the festival as an "Editor's Choice" for the summer of 2014. Thousands of people from New England and across the nation attend the festival over the weekend making it a major destination for the July 4th weekend. This year's festival promises an exciting and memorable 20th anniversary celebration which shows the city of New Bedford at its best.





*Some old friends, some new friends and a few surprises. Organizers want to make this the best festival yet!*

The lineup of performers is: Benoit Bourque, The Boxcar Lilies, Calan, The Gerry Colvin Trio, Catie Curtis, Jeff Davis, Tim Eriksen and Zoe Darrow, Beppe Gambetta, Vance Gilbert, Seth Glier, Raymond Gonzalez, Martin Grosswendt, John Hammond, Kim and Reggie Harris, David Jacobs-Strain, James Keelaghan, Pete and Maura Kennedy, Jeremy Kittel and Joshua Pinkham, The Yves Lambert Trio, Jack Landrón, Patty Larkin, Jez Lowe, Troy MacGillivray and Kimberley Fraser, Danielle Miraglia, Peter Mulvey, The New Bedford Harbor Sea Chanty Chorus, The Nields, Chris Pahud, John Roberts, Jane Rothfield and Allan Carr, Tom Rush, Claudia Russell and Bruce Kaplan, Art Tebbetts, Hiroya Tsukamoto, Susan Werner. All performers are subject to change.

A limited number of Special VIP Weekend Passes with benefits are available by advance purchase only. A regular Weekend Admission purchased in advance online is \$20; \$15 by purchasing in person at the New Bedford Whaling Museum or the Zeiterion Performing Arts Center. Prices during festival weekend are \$20 a day/\$25 Weekend Admission/\$15 Student Weekend Admission with student ID. Children under 12 are free.

VIP Weekend Passes and Weekend admissions can be purchased [here](#).

Become a Facebook fan of the New Bedford Folk Festival at

<https://www.facebook.com/NewBedfordFolkFestival>

Community Partners with the New Bedford Folk Festival are The City of New Bedford, Zeiterion Performing Arts Center, New Bedford Whaling National Historical Park, New Bedford Whaling Museum, New Bedford Economic Development Council and Community Foundation of Southeastern Massachusetts. The New Bedford Folk Festival is supported in part by grants from the Cultural Councils of New Bedford, Marion and Dartmouth, local agencies which are supported by the Massachusetts Cultural Council, a state agency.

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**The Black Whale has arrived  
with a splash and a shot  
across the bow to all  
restaurants**



*Naturally sweet, fresh and mouth-watering:  
Scallops Wrapped in Bacon – pan seared and  
oven roasted, cauliflower puree, asparagus  
and Parmesan.*

I think we're in the same boat, pardon the pun. Another restaurant, and a seafood one to boot? To be honest, when I heard the Black Whale opened, I thought to myself "What's to get excited about? Another seafood restaurant opened up and they'll offer all the standard menu items: Lazyman's Lobster, Surf 'N Turf, scallops wrapped in bacon, etc."

Now, don't get me wrong – I love these classics and still eat them – I'm just not going to go to another place when so many places already *do* exceptional jobs of these dishes. I guess this is a sort of seafood fatigue, if that's possible.

I'm a great lover of seafood, so if you told me that the Black Whale was going to offer seafood, but do it differently...you'd get my attention. If you told me that the seafood was coming from boat to restaurant – unprocessed, untouched, unadulterated and fresh as can be, I would *really* be paying attention. If you told me that the Black Whale had an experienced, traveled chef behind the wheel who was creatively applying new ideas, yet keeping his feet on the ground and

rooted in the fundamentals, I would say “Table for two, please.”



*Seafood lovers  
rejoice: the Black  
Whale features seafood  
that was just caught!*

You see, someone did tell me these things. They told me these things and then some. I heard the Black Whale won big at the Newport Chowder Festival: 1st Place for Clam Chowder in the Judges Choice **and** the People’s Choice.

What begin as a murmur, progressed to loud din and finally became some deafening hubbub. The restaurant’s name kept coming up in conversation, directly and indirectly. They were showing up on my social media news feed, I was getting emails, and friends were telling me that it wasn’t the same ‘ol, same ‘ol. My brother Mike’s foodie friend Craig said that he goes there three or more times per week. He swore up and down. He ranted and he raved. He pried and he pressed. “This is something special. Something different. The seafood is coming straight off the boats. There’s a raw bar, patio, a great atmosphere, a world class front and back end. There’s more, but you have to see it.”

There was no more being stubborn. I had to see what the noise was all about. The three of us cleared our schedule and set reservations. We were coming. We were going to put a hurting on some seafood. Sorry little guys. You are too darn delicious.

**The three amigos do seafood**

Heading to the Black Whale was pretty easy. I can't recall how many times I've been to the the Fisherman's wharf, working on boats. I actually was inside the very building before anyone was discussing using the property for anything. I love New Bedford, and I love its history, waterfront and particularly love seeing all the vessels in port. I could sit at a bench for hours observing the ships, workers and sun glistening off the water. This is the Black Whale's "backyard."

On the way in I noticed a massive "Lily Tomlin" chair. Did I just give away my age? I can hear people now: "Who's Lily Tomlin? How ancient is Joe?" This chair declares "I'm fun. Take advantage of the photo opportunity." While closed, we noticed how massive the deck was. It's April, so a bit cold, but I could imagine how much fun this deck will be in the warmer months – just sitting there, sipping cocktails and enjoying the view and live entertainment.



*Oysters harvested from your choice of 4 different fishing grounds – served with chipotle cocktail, green apple mignonette and a cucumber & jalapeño snow.*

Walking into the restaurant I had the only vision I have ever had of being inside the building, embedded in my mind. Beat up, run down, and on its way out. I have no idea how much money was spent on renovations, but it had to be a LOT. This

was an entirely new venue. I'd imagine they tore everything down. This place was simply gorgeous. Brightly lit, warm, and inviting. The large prints of vintage 19th century photos caught my eye, being that I recognized most of them. The owners clearly want everyone to know how equally proud they are of New Bedford.

We were instantly greeted by a friendly hostess and immediately headed to our table. We passed by a gorgeous, tempting display of just caught seafood embedded in ice. The salivating had begun. Our waitress came promptly and she was as friendly. I may be obsessive compulsive about this, since I mention it in virtually every article about a restaurant, but it's a principle I swear by: the attitudes and personalities of the waitstaff are direct indicators of how an entire restaurant is run. It starts at the top and trickles down.

Most of the time, unhappy or even churlish waiters and waitresses are such a way because the management treats them poorly. When you are in a place where everyone seems genuinely happy it contributes to the atmosphere. It did just that here. I eavesdropped and observed all the other waiters and waitresses and noticed the same relaxed, friendly, yet not overbearing attitudes. Morale is huge. Nothing is worse than having top notch food, but having the experience ruined by your waiter or waitress. Not a problem here, our waitress was as good as it gets. Always present, talkative but not chatty, and most important attentive.

#### **Beer, wine, and oyster shooters**

The **drink menu** had an impressive wine list. I usually drink "red," but decided on something to compliment the seafood that we were about to punish. I ordered a Stella (Moscato), Craig had a beer and Mike ordered a "red." To kickstart the night we all agreed to try an oyster shooter. We opted for the Bloody Mary Oyster shooter: a fresh, cold oyster in a shooter of vodka and tomato juice. The tangy cocktail was a delight and the perfect way to get going.



*The large rectangular bar is an elegant, inviting centerpiece. The drinks menu features a sizable wine list, beers and of course cocktails.*

We pored over the menus and sure enough, Craig was right: there were standards here, but there was plenty of something different. We decided to start with the **Cheese Board** – fresh variety of berries, grapes, crostini, four select cheeses, a drizzle of honey and jam, the **Mediterranean Chopped Salad** – romaine hearts, tomatoes, cucumbers, black olives, red onions, chick peas, feta cheese, extra virgin olive oil & red wine vinegar, and one that no one can ever bypass: **Scallops Wrapped in Bacon** – pan seared and oven roasted, cauliflower puree, asparagus and Parmesan foam.

I've talked in past spotlights about pet peeves of mine. One of them is being served processed seafood and charging me a ton of money. I'm paying a lot, we're eating in one of the top fishing ports on earth, and on the waterfront. There is simply no reason for processed seafood ever. One bite into the scallops and that tell-tale bright and sweet flavor washed over taste buds and earned a smile. When you've tasted a fresh scallop and one cooked properly, you can never go to processed again. This made me happy in a multitude of ways. The Parmesan foam and cauliflower sauce were perfect compliments to the scallop – small players not meant to overpower. There was clearly plenty of thought put into each part. This would be



the theme for the night: well-thought out ingredients, with each playing **together**, not singing their own songs. There was a lead singer and there was a crew of backup singers.

**The Raw Bar, Owner Albert Santos and Manager Luis DaSilva**

The raw bar offered three different shellfish platters, the "Shellfish Platter (Serves 1-2)," the "Grand Shellfish Platter (serves 3-4)," and the "Black Whale Platter (serves 4+)." All three came with chicken lobster, cherrystones, oysters and shrimp cocktail in different amounts. The Black Whale Platter also came with King crab legs, lump crab meat, and oysters. We were REALLY tempted to get one of these, but figured we should try as many dishes as possible and not be stuffed on one.

We ordered oysters which came from four local places which you could choose: Barnstable, Sewanescott, VA, Marion, or Wellfleet. They were served with chipotle cocktail, green apple mignonette and a cucumber & jalapeno snow. Say what? Do you try each one with an oyster? Do you combine them? I wasn't sure, but it was a great conversation piece. The cucumber & jalapeno snow was a table favorite with believe it or not, the apple mignonette a pleasant surprise. These worked in spite of how they sounded. They worked *well*. Lead singer with his/her backup again. These sauces were the "Oohs" and "Ahs."



*Seafood Cioppino – swordfish, tuna, shrimp, mussels, clams, & littlenecks, simmered in a spicy tomato broth, tossed with linguine and*



*fresh herbs.*

While we waited for round two, Craig mentioned that the owner is Albert Santos of “Hygrade Ocean Products,” which I did not know. Someone who knows seafood inside and out is a good thing. Nay, a great thing.

While discussing this very thing, the restaurant manager, Luis DaSilva came to check on things. Since Craig has frequent seafood flier miles here, he kept the conversation going with Mr. DaSilva who was eager and passionate about what was going on at the Black Whale. “Albert believes in New Bedford, and strongly feels that a restaurant like this is what the city needs to compete with the larger city restaurants. Why should people from the South Coast travel to the big city to enjoy a good meal, when they can enjoy the freshest seafood and raw bar right here in New Bedford? They are buying our products and showcasing them all over the country, all over the big cities, so why not us?!”

Good question, Luis. One that the Black Whale has answered resoundingly.

**Seafood symphony, forbidden Salmon, and beef, beef, beef**

Next up in this concert was the **Crisp Buttermilk Soft Shell Crabs** – yellow tomato salad, baby arugula, shaved fennel, smoked tomato vinaigrette and basil oil. For some the thought of eating an entire crab, shell and all, seems a bit bizarre. Trust me, it works. It’s not what you think and it’s certainly not crunchy. It has all the subtle sweetness associated with crab meat, and the basil oil and vinaigrette is really perfectly complimentary and properly positioned in the ensemble. A work of art.

The **Tuna Tartare** consisting of a generous amount of *adobo* rubbed Tuna, citrus, avocado, and pickled cucumber. Tartare isn’t something I would typically ordered, but the other two were adamant about it. A genuinely pleasant surprise. Now, I

would order it!

The lovely **Salmon Sashimi** was comprised of marinated Del Cabo baby Tomatoes (red wine vinegar, extra virgin olive oil, and shallots), and basil “Two Ways”: basil salt and freshly sliced basil. An absolute joy. Fresh, fresh, fresh salmon with quality that you can notice olive oil, and the just picked, not dry flake, basil just puts it over the top. Everything here is well-thought out and again, has its proper placement.

One of the highlights of the evening was the **Forbidden Salmon**, which I was really looking forward to. I’m a “bizarre” foods guy in the sense that I not only get excited about trying something that I have never tried, but I will eat anything at least once.



*The Black Whale's backyard view: the Fisherman's Wharf Pier 3. Great view and site for many fun events.*

The forbidden Salmon was a perfectly pan seared salmon on a bed of unusual black rice, exotic mushrooms, and lightly dressed with a red wine berry sauce. This went beyond my expectations. I’ve eaten a lot of salmon in my day and it’s my favorite fish when done right. There was a subtle crust meaning it was cooked quickly at very high heat to make sure all the juices were locked in. When I busted open the felt at its center, slightly salty sea juice just oozed out. The black rice has an interesting history: apparently it was reserved for the aristocrats during Medieval times – something too

expensive for the masses to eat. The flavor profile reminded me of a cross between wild rice and shiitake mushrooms – one of the reasons I believe chef Barros added the exotic mushrooms. a superlative dish!

One of the subtle touches that I really enjoyed is that these sauces are placed aside the centerpieces. The chef isn't egotistically forcing you to have it his way. He wants you to have it your way. He wants you to choose. The complimentary sauces aren't drizzled over the top and forced on you. If you are a purist, you can abstain from the sauce altogether. If you like jazz, you can dip in all of the sauces offered. If you are somewhere in between, you have a place too.

### **The prodigal son returns**

Ok, something very special *is* going on here. It's one thing to eat fantastic food, but it's an altogether different thing to eat food so incredible that you genuinely want to know who made it. You want to meet the person who is responsible.

That person is Fairhaven native Matthew Barros and he calls his cuisine "New American." Matthew is a sort of prodigal son, having traveled about the country practicing and perfecting his craft before coming home. Graduating from New York's Culinary Institute of America, Barros honed his early chops in Miami at various restaurants. He then came home and spent four years at Boston's Asian Fusion Myers & Chang to rave reviews.

Always seeking to grow and improve, he left Myers & Chang to take a swanky gig as Chef De Cuisine behind internationally renowned chef Jean-Georges Vongerichten's "Market" at the boutique design W Hotel in Boston. Succeeding under the scrutiny of a three Michelin star chef is no easy feat – Barros did just that with flying colors. The striving for flawlessness was honed here. Mediocrity is unacceptable. Only excellence is tolerated. The years spent here show in the presentation, the high standard for the ingredients and how impeccably each dish is integrated. Barros started with

passion, balanced it with schooling, flavored it with various ethnic influences, and then brought it to an art form with his time spent with Jean-Georges Vongerichten.



*A fun, relaxing atmosphere that can get a nice boost from one of the Black Whale's 53 oz. Margaritas!*

Barros' hunger to learn more led him to a position as Executive Chef at the Wahlberg family's acclaimed Modern Italian-Mediterranean Alma Nove. His curiosity sated for the time being, the pull to come home was always there and now that Barros was a veteran, he wanted to showcase his talents, experience and original ideas. Serendipity reared her head and Barros was picked up by the Black Whale. The world class front end, demand for quality, fresh seafood, met a top, passionate, schooled chef and produced one of New England's best seafood restaurants. One of the nation's best seafood restaurants.

"People inspire me. Food is about the love and people and families." began Barros. "My style was born in my childhood in some ways, but it took place in Miami when I moved. Being among the diverse cultures that were new to me spurred my curiosity in ways I would probably not have known if I stayed in the Northeast at such a young age. I want my food to tell a story. It is not enough for me to make food taste good. I want it to transport the guest to a place. I want it to take them somewhere that engages their memory for a long time to come."

### The Black Whale in summary

Having lived all over the world, including an extended stay in Europe, eating at Belgian, France, German, and English restaurants, I have quite a bouquet to compare it to and the Black Whale has produced one of the best meals I have ever had in my life. The team at Black Whale has restored my faith in seafood, service, and managed to have a restaurant very capable of earning at least a Michelin star – if you aren't a food nerd like me, a Michelin star is a standard used only for the world's best restaurants. Nay, for the world's best of the best. Cream of the crop. Creme de la creme.

Here is a high-end eatery doing something special, but most importantly paying respects to New Bedford and the South Coast: we are a practical people with our feet on the ground. We want a posh, high-end restaurant, but we don't want fluff, pretentiousness and stuffiness.



*While you wait or on your way out, be sure to stop and get a shot in the fun "Lily Tomlin" sized chair!*

Keep your silver spoons, your doilies and gold-leaf encrusted chocolate sauces. Give us substance, passion and an

unforgettable experience. Give us something to talk about. Something to be excited about. Give us an unforgettable experience.

The Black Whale does just that. The Black Whale surpasses the standards. It is an exceptional restaurant. The Black Whale sends a clear message to other restaurants: "Y'all must have forgot." **This** is what seafood is supposed to be: just caught, unmolested, au natural. This is what service is supposed to be: efficient, knowledgeable and accommodating. This is what a menu is supposed to be: inspired, affordable, and approachable.

When something this good comes along, you have to strike fast and hard. I hope that locals recognize what is going on here. Let's support this type of eatery. Support local, reward excellence. The Black Whale is using seafood off our docks, harvested by us. The produce comes from local farms, again harvested by us. Head out to the Black Whale and enjoy a memorable experience...and send us your pictures of you and your family in the "Lily Tomlin" chair!

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*The Black Whale will feature live entertainment on the deck, typically on Sundays from Memorial Day to Labor Day weekend. Best to check before you head out. The deck will also be available for hosting private events. Cooking classes are planned as well as other patio events. If you enjoy the food and have a special function approaching, bring the Black Whale to you with their catering services.*

Being on the Fisherman's Wharf means there is plenty of available parking. The Black Whale is also handicap accessible.

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## **The Black Whale**

Fisherman's Wharf Pier 3

New Bedford, Massachusetts

Phone: (508) 990-7100

EMail: [info@theblackwhale.com](mailto:info@theblackwhale.com)

### **Hours of Operation:**

*Sunday-Thursday: 11:30 am-10:00pm*

*Friday & Saturday: 11:30 am to midnight*

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

**Website:** [theblackwhale.com/](http://theblackwhale.com/)

**Menu:** [theblackwhale.com/menu/](http://theblackwhale.com/menu/)

**Photos::** [facebook.com/theblackwhalenb/photos\\_stream](https://facebook.com/theblackwhalenb/photos_stream)

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## **Cast of Alice in Wonderland to Host a “Mad Hatter Tea Party” for Kids!**



*All proceeds will benefit*

## *Community Autism Resources.*

ONE Theater Group, Inc. will be hosting a “Mad Hatter Tea Party” for kids on Saturday April 25, 2015 from 1:00 – 3:00PM at the Fairhaven Town Hall Auditorium located at 40 Center Street.

The tea party will celebrate the organization’s weekend production of Alice in Wonderland where all proceeds will benefit Community Autism Resources. This is a great activity for kids to enjoy during school vacation week. Snap photos of your child in a “VIP” setting with members of our cast and on the actual set on stage!!

For just \$10, kids will meet the cast, take photos on stage, create their very own Mad Hatter “hat,” play games and activities, receive a gift, enjoy a special “tea party” with cupcakes, cookies, “tea” and more!

Children of all ages will enjoy this once-in-a-lifetime experience. Don’t miss out!

Space is limited!!! Reserve a spot by sending an email to [onetheatergroup@gmail.com](mailto:onetheatergroup@gmail.com) or calling 508-525-9972.

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## **The South Coast Hot Jobs List – 16 April 2015**





by  
Michael  
Silvia

The Greater New Bedford unemployment rate is much higher than the rest of Massachusetts, but believe it or not there really are a lot of jobs available for qualified applicants. Sometimes the barrier to a new job can be the lack of information on available job openings.

To solve this, each week New Bedford Guide will pull jobs from our **jobs database** to inform job seekers about the hottest jobs in the area.

We will define “Hot Jobs” as those jobs that need to be filled by the employer immediately. For those looking to search some large job databases, checkout my **Best Job Search Resources for New Bedford Residents article**.

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Here are the Hot Jobs in the New Bedford area from the **NewBedfordGuide.com jobs database**, as of April 16th, 2015:

### **1. Class A CDL Drivers – Reinhart Foodservice (Featured Job of the Week)**

Transporting products from our distribution center to our customer locations, the individuals we select will conduct pre/post-trip inspections, unload cased products from trailers to desired locations, and handle other duties as assigned. Widely respected as an employer of choice, Reinhart Foodservice is the nation's fourth-largest U.S. broadline distributor, and the largest family-owned distributor in the U.S.

In addition to excellent pay, we offer the size, strength, stability, and resources to help you succeed; and with local routes that get you home daily, you'll enjoy the quality

work/life balance you want, and the competitive compensation you deserve. New hires will enjoy competitive pay, corporate stability, great benefits and a \$4,000 sign-on bonus. For full job description and contact details, [click here](#).

### **02. Delivery Driver – Papa Gino's (Fairhaven)**

To provide quick and efficient service to guests by safely transporting orders to their homes or businesses. This position is also responsible for assembling orders, checking them for completeness and accuracy, and taking phone orders from guests. Full details and application process [here](#).

### **03. Sales Associate – Staples (Fairhaven)**

Responsible for providing exceptional customer service and creating a customer centric environment. This person will also be required to perform store operational tasks as needed. Customer Service, Basic selling skills, Front-end operations, Merchandising and retail operating standards. Full details and application process [here](#).

### **04. Construction Laborers – Riley Brothers Inc. (New Bedford)**

Now hiring laborers for work in asphalt, concrete, or underground utility crews. Experience preferred but will train for the right candidates. Must have valid driver's license, reliable transportation, and ability to obtain DOT medical card. Hiring today – apply in person M-F 10am-6pm: 84 Tosca Dr, Stoughton MA Full details and application process [here](#).

### **05. 3rd Shift Seasonal Route Driver – Wholesale Bread Company LaMarca & Sons Baking Co Inc (New Bedford)**

We are currently looking for a 3rd Shift Seasonal Route Drivers for the upcoming summer months. This is a part time position & will only be 2 nights a week. Friday & Saturday. We are looking to hire within the next couple of weeks so that way we get you in for training before it gets busy. Duties Include but are not limited to: Driving a 18' Box Truck. Counting Product & Building Orders. Delivery of those orders in a timely manner Full details and application process [here](#).

#### **07. Dental Assistant – Dental Dreams (New Bedford)**

Responsibilities: Work under the general supervision and guidance of a dentist . Provide chair side assistance to the Dentist during dental examinations and treatment. Charting during dental examination. Take and process X-rays. Sterilize and maintain instruments, as well as the Sterilization Area. Set up and break down operatories. Assist with supply inventory and ordering. Maintain a clean and professional office environment. Assist with presenting and/or explaining treatment plans. Maintain a high level of customer service at all times. Work as part of a team with emphasis on communication. Full details and application process [here](#).

#### **06. Housekeeper – Berkshire Healthcare (New Bedford)**

Responsible for daily cleaning of resident rooms and common areas (sweeping/mopping floors, emptying trash, hi & low dusting, windows, etc.).30 hrs per week (including every other weekend). Qualifications: Must possess a high school diploma or equivalent. Previous experience in housekeeping – either hospital, hotel or other facility – preferred. Full details and application process [here](#).

#### **08. Starbucks Team Member – Target (North Dartmouth)**

Deliver a fast, fun and friendly Starbucks experience.|Prepare beverages according to Starbucks specifications.|Follow Food Safety standards and maintain a clean store.|Greet customers with a groomed appearance and full uniform. Full details and application process [here](#).

#### **09. KFC Team Member (New Bedford)**

At KFC, we feed the world. But we do more than fill people up. We fulfill their life. Our meals matter, and when we serve them with southern hospitality, we make our customer's day. So our jobs are more than a paycheck – they're about being independent, having fun, and making new friends. Full details and application process [here](#).

#### **10. Line Cook/Prep Cook – Freestones City Grill (New Bedford)**

We are looking for a mature, responsible, professional, who is Serve Safe Certified, or will be, and has at least two years experience behind the line. Must have means of transportation and be ready to work in a fast pace restaurant. This is a full time position with nights and week ends.

No phone calls please just respond to email with your information and a resume. Full details and application process [here](#).

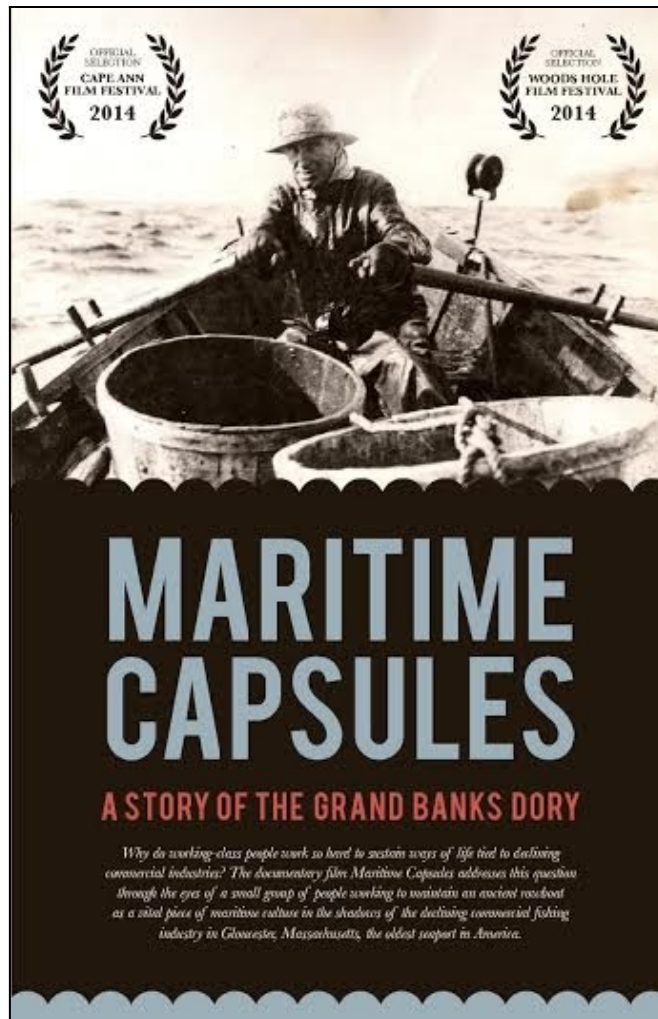
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Be sure to also check out our Job Portal to find jobs by location on a map: [newbedfordguide.com/map-page#pm\\_jobs\\_tab](http://newbedfordguide.com/map-page#pm_jobs_tab). Want to get e-mail notifications for new jobs? Checkout our [e-mail subscription service](#).

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## **Grand Banks Dory to be Focus of The Dock-U-Mentaries April Program**



*You can catch Grand Banks Dory  
on Friday, April 17th at 7:00  
PM.*

The Dock-U-Mentaries Film Series continues on Friday, April 17th at 7:00 PM with a screening of Maritime Capsules. Dock-U-Mentaries is a co-production of New Bedford Whaling National Historical Park, the New Bedford Fishing Heritage Center, and the Working Waterfront Festival. Films about the working waterfront are screened on the third

Friday of each month beginning at 7:00 PM in the theater of the Corson Maritime Learning Center, located at 33 William Street in downtown New Bedford. All programs are open to the public and presented free of charge.

Maritime Capsules tells the story of the Grand Banks dory from the heyday of high-lining schooners to the current group of locals who sustain the ancient rowboat as a symbolically

important part of Gloucester's maritime culture. Directors Sal Zerilli and Keith Palazzola will answer questions following the screening. In addition, retired New Bedford fisherman Manny Vinagre will share some memories of dory fishing on the Grand Banks as part of the Portuguese "White Fleet."

The New Bedford Fishing Heritage Center, Inc. is a non-profit organization dedicated to preserving and presenting the history and culture of New Bedford's fishing industry through exhibits and programs.

The Working Waterfront Festival is a project of the Community Economic Development Center of Southeastern MA, a non-profit organization. The free festival, a family friendly, educational celebration of New England's commercial fishing industry, features live maritime and ethnic music, fishermen's contests, fresh seafood, vessel tours, author readings, cooking demonstrations, kids' activities and more. It all takes place on working piers and waterfront parks in New Bedford, MA, America's #1 fishing port, on the last full weekend in September.

[www.workingwaterfrontfestival.org](http://www.workingwaterfrontfestival.org).

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## **The South Coast Hot Jobs List – 02 April 2015**



by

Michael  
Silvia

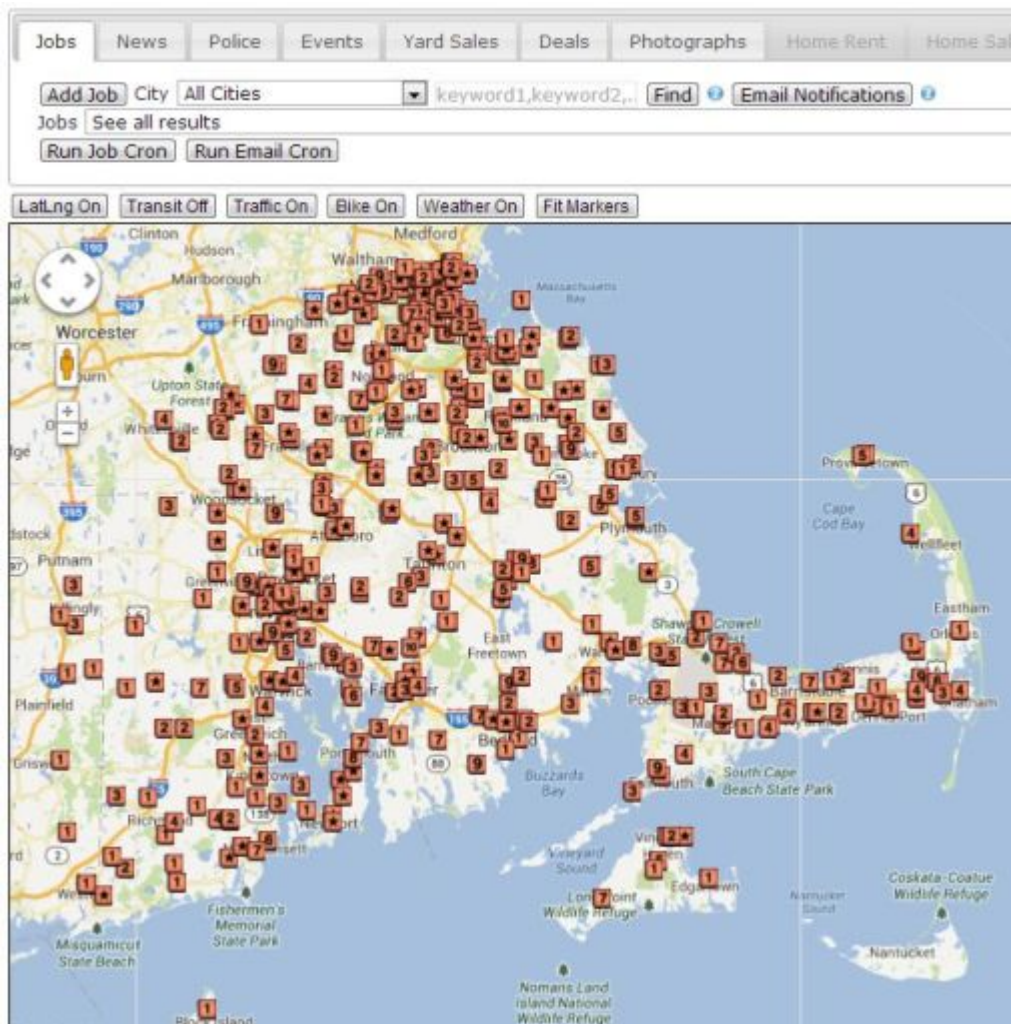
The Greater New Bedford unemployment rate is much higher than the rest of Massachusetts, but believe it or not there really are a lot of jobs available for qualified applicants. Sometimes the barrier to a new job can be the lack of information on available job openings.

To solve this, each week New Bedford Guide will pull jobs from our **jobs database** to inform job seekers about the hottest jobs in the area.

We will define “Hot Jobs” as those jobs that need to be filled by the employer immediately. For those looking to search some large job databases, checkout my **Best Job Search Resources for New Bedford Residents article**.

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Here are the Hot Jobs in the New Bedford area from the **NewBedfordGuide.com jobs database**, as of April 2nd, 2015:

### **1. Class A CDL Drivers – Reinhart Foodservice (Featured Job of the Week)**

Transporting products from our distribution center to our customer locations, the individuals we select will conduct pre/post-trip inspections, unload cased products from trailers to desired locations, and handle other duties as assigned. Widely respected as an employer of choice, Reinhart Foodservice is the nation's fourth-largest U.S. broadline distributor, and the largest family-owned distributor in the U.S.

In addition to excellent pay, we offer the size, strength, stability, and resources to help you succeed; and with local routes that get you home daily, you'll enjoy the quality

work/life balance you want, and the competitive compensation you deserve. New hires will enjoy competitive pay, corporate stability, great benefits and a \$4,000 sign-on bonus. For full job description and contact details, [click here](#).

## **02. Baker/Cake Assistant – Artisan Bake Shop**

Artisan Bake Shop is seeking a motivated, self-starter to join our bakery team. We are an upscale bake shop and cake design studio. To join our team you must have a flexible schedule and available all weekends. Experience in a professional kitchen is required: at least experience 6 months in a production kitchen, restaurant kitchen, bake shop, or fast food. Must be able to work independently, on a time schedule, work in tight quarters, follow instructions, memorizing recipes and methods for week to week production and have excellent customer service skills. A clean driving record is a must as deliveries may be required. Professional skills in scaling, mixing methods and baking of: cookies, bars, cakes, frosting, and other baked goods are required. Bench test is mandatory. Upon accepting an interview and filling out an application: a portfolio of past work along with references must be included. Full details and application process [here](#).

## **03. Teller – Santander Bank (Fairhaven)**

3 Months cash handling experience or degree in accounting or finance. Retail or customer service experience preferred. Basic computer knowledge and Windows skills required. Strong interpersonal and organizational skills. Contact Information Full details and application process [here](#).

## **04. Bartender and Server – Adriana's Mexican Restaurant**

The purpose of this position is to interact with our guests and ensure they have a great experience while dining. Take food and beverage orders. Check identification of guests to verify age requirements for purchase of alcohol. Handle an assigned house bank and follow all cash handling procedures. Ensure that the bar/server area is fully equipped with tools and products needed. Demonstrate a thorough knowledge of food

and beverage products, menus, and promotions. Maintain a clean working area by sweeping, dusting, cleaning of glass doors and windows, etc as needed. Full details and application process [here](#).

**05. Line Cook – Ninety Nine Restaurant & Pub (Fairhaven)**

In return, we offer flexible work schedules, a great work environment, and excellent opportunities for advancement. We also provide team members the tools, education and opportunities for personal success. That means if you want even more than a fun job at a great place, Ninety Nine Restaurants offers excellent opportunities to advance. Full details and application process [here](#).

**06. 3rd Shift Seasonal Route Driver – Wholesale Bread Company LaMarca & Sons Baking Co Inc (New Bedford)**

We are currently looking for a 3rd Shift Seasonal Route Drivers for the upcoming summer months. This is a part time position & will only be 2 nights a week. Friday & Saturday. We are looking to hire within the next couple of weeks so that way we get you in for training before it gets busy. Duties Include but are not limited to: Driving a 18' Box Truck. Counting Product & Building Orders. Delivery of those orders in a timely manner Full details and application process [here](#).

**07. Order Selector – Sid Wainer & Son (New Bedford)**

Under general supervision of the Shift Supervisor or Management level position within the warehouse. The order selector is responsible for picking orders requested by Sid Wainer & Son. Ensures orders are picked accurately and efficiently, all while following safety guidelines, continually striving for improved customer satisfaction. Full details and application process [here](#).

**08. Park Ranger (Interpretation), GS-0025-05 – National Park Service (New Bedford)**

Experience your America and build a fulfilling career by joining the National Park Service, as we prepare for a second

century of Stewardship and Engagement. Become a part of our mission to connect with our past and create important connections to the future by building a rich and lasting legacy for the next generation of park visitors, supporters and advocates. Full details and application process [here](#).

#### **09. Food Production Supervisor – Joule Scientific (New Bedford)**

Coordinate daily production activities . Forecast production. Organize and manage raw materials, ingredients, packaging, chemicals, etc. Supervise up to 12 direct reports Full details and application process [here](#).

#### **10. Store Clerk – Save-A-Lot (New Bedford)**

Perform routine functions, such as, but not limited to cashiering, stocking, and cleaning, service the customer as well as assist in maintaining proper store conditions. Full details and application process [here](#).

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Be sure to also check out our Job Portal to find jobs by location on a map: [newbedfordguide.com/map-page#pm\\_jobs\\_tab](http://newbedfordguide.com/map-page#pm_jobs_tab). Want to get e-mail notifications for new jobs? Checkout our [e-mail subscription service](#).

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## **OPINION: Love for An U.G.L.Y. City**



*New Bedford has a higher than state average population of artists. (Photo Impressions by Victor)*

By Joshua D. Botvin

### **The City's Transformation**

New Bedford stands in the midst of an identity transformation. Far from its legacy as the most prominent whaling port in the world, the city is now looking to re-brand itself as an emerging art community.

Long associated with its history as a global fishing port, New Bedford is scarred by a troubled past and bad reputation. However, those involved in the art community are spearheading its cultural resurgence and new personality.

Some, like New Bedford Open Studios director Karen Snyder, believe the city has already begun to move in the right direction. "It used to have such a horrible reputation. For years every time you would say 'New Bedford' they would bring up the Big Dan rape, but the arts have really helped."

Snyder, a former art teacher and current activist for the arts, has been directly involved in this quest for cultural

revival for over ten years and is currently involved in advocating for the survival of the city's artists. "I would like to meet with the mayor and people in other organizations to see if the city could support artists, because supporting art organizations isn't the same as supporting artists."

Artist support, as opposed to support for the arts generally, comes in a variety of ways, from advertising the artistic appeals of the area to allowing for the tax-free purchase of art.



*The UGLY Gallery showcased local and foreign urban street artists, but unfortunately closed its doors.*

According to Snyder, the latter is crucial. "You have these people who are living at or below the poverty level and are getting asked multiple times a year to donate to charity. And the way that the tax law is, the artist can't even write it off as a donation. It is just worth zero. If they gave it to somebody else and they donated it, then they could write it off. And I don't think a lot of people are aware of that."

Another issue plaguing local artists is the presumption that they will work for free, in exchange for the promise of "exposure," which does little to pay the bills. "People don't expect musicians to come and play for free," explains Synder.

She also advocates for exposing children to art. "Because of

budget cuts they have had little exposure to art during their education...AHA and what NBOS does helps to change that.”

This altruistic outlook has not only become commonplace to artists in the area, but the very staple for their survival.

### **The Model Gallery**

Gallery X, a gutted and refurbished church turned makeshift gallery, has become a microcosm for all art in the area. Now approaching its 25th year in operation, it is an example of what artists must do to make a cultural impact.

Chuck Hauck, the founder of Gallery X, and John Nieman, one of the last of the original members, discussed their origin and insistence on originality. “In the 1990s the only other arts organization was the Bierstadt Society, which were weekend painters who would do pretty little seascapes. And I can respect that, but we were right out of college and more looking to push the envelope,” recounts Nieman.

“They didn’t even have wine at their openings,” added Hauck with a chuckle.

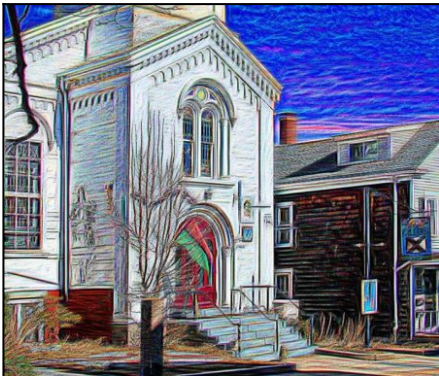
The pair, a couple of freethinking self-described hippies, were reviving a beat culture long left behind. They looked to start the gallery with little more than a love of art and a positive outlook.

But visions aside, their operation would have never taken off without the support of their community. “We both had a mutual circle of friends who were still in the area,” explains Nieman. “Artists that were looking for anywhere to show their work, a place where you could meet other artists.”

In 1994, when rising rent forced them to move from their original location on Spring Street to the iconic church they now call home, it was a move that, according to Hauck and Nieman, would not have been possible without continued support from the community. A generous, art-loving reverend rented the



church to them at an affordable rate, and the understatedly titled Tuesday Night Warriors worked round the clock to get the gallery up and running as quickly as possible.



*A creative oil effect  
on a photo of the  
popular Gallery X.  
(Photo Impressions by  
Victor)*

Turquoise walls, lines of pews and the pipe organ all had to go. “We would get together, get a case of beer and just roll walls or whatever project needed to be done,” recounts Hauck. “We owe a lot to our volunteers and our benefactors,” says Nieman.

“It’s not necessarily the members who help, but the friends,” adds Hauck, “Those with different skills who always come together.”

“It seemed like whenever we would have a specific project like the steeple or renovating the basement or making the place handicap accessible,” Nieman describes, “that was when our friends who were business owners would pull out the checkbook.”

This was not the only stroke of good luck they received. When they first started, they relied on the policy of allowing a new curator to install every show. This, unfortunately, hindered any sense of continuity, and often left phones



unanswered and messages unreturned. Then they applied for, and received a grant from the Island Foundation, which allowed them to hire a full time director for the gallery. That changed everything. As Nieman puts it, "There were many cracks for things to fall through...a thousand ways for things to go wrong, and as soon as we had that grant, things really tightened up. We had consistency."

This consistency came at just the right time. New galleries were sprouting up throughout the area, bringing not only competition but a stronger sense of community and, more importantly, more reasons to visit.

"We were excited, because we were the first," says Hauck. "So many people said it would never work in New Bedford...but we didn't know any better and we didn't care, we were having fun."

However much fun they were having, it was often overshadowed by the clear fact that they lacked funds. Repeatedly battling to make rent and always seeming to fall behind on upkeep, "It's just been a constant fundraiser," laments Hauck.

The most recent challenge is the leaking roof. "We've got a grant that we're working on now," explains Hauck. "It's a match grant to fix the roof...if we can raise seven thousand we'd get fourteen. That would fix the roof, the steeple and after that we're looking to get solar panels...hopefully we can have solar panels and pay off our mortgage at the same time...that's a dream. But then we'll have to raise money for something else."



*Tattooing is another art form that has grown with success in the city. (Jae Audette at North Atlantic Tattoo)*

Despite this, they have never stopped their efforts to bring the most innovative and progressive art to the community. Accepting all newcomers and basing their business on inclusion, they are hoping to continue influencing their city.

### **An U.G.L.Y. Reality**

One gallery in particular, U.G.L.Y. Gallery, seemed to be drawing inspiration from the progressive and inclusive nature of Gallery X. For the last four years, it was a center of local and foreign urban street artists, a group known for its edgy and dynamic style marked by graffiti, sticker art, and defiant interpretations of popular culture.

Owners Jeremiah Hernandez and David Guadalupe Jr. looked to create their own subculture of artists within the local community, in effect recreating what Gallery X was able to do 25 years ago.

Unfortunately, a lack of economic support forced the gallery to shut down. But, on its last night, at an event titled "Forever U.G.L.Y. Thank You New Bedford," well-wishers crammed the gallery. On the walls hung the leftover paintings and sketches, drawings and graffiti that had never sold like Sinatra's mug shot, Bart Simpson's brain, and the iconic "Missing" Milk Carton, each more brilliant and colorful than the last. The DJ spun, beers were drunk, and tee shirts and prints sold like mad—at only ten bucks a piece, they were the only items any guest could afford—but no one wanted to leave without claiming at least one last memento.

The culmination of these four years may have been nothing more

than a short flicker in the life of the city, but for these few hours U.G.L.Y. Gallery existed just as it had always been envisioned, enriching the lives of those involved.

“What I like about the U.G.L.Y. Gallery is that they really reminded me of what Gallery X was in the early years,” says Nieman.

Much in the same tradition, “We started the gallery with \$200,” says Hernandez. “We have never taken a penny of public funding.”

Despite the similarities however, the U.G.L.Y. Gallery just did not seem to have the same luck as Gallery X. “We’ve never really been successful,” explains Hernandez, “We just always make it seem that way and wear smiles even though [things] look[ed] ugly. The business and where it is and the economic climate that we’re in just doesn’t allow us to execute what we need to do to be a successful commercial gallery, so closing was our best option.”

Drawing on a much younger style and thus customer base, the two seemed to be without the financial support of the community. When asked about public funding, Hernandez replied, “We were never in a position to access it. They dog and pony us and tell us how important we are. But every chance they had to tell us, ‘sorry we can’t help,’ they did.”

Despite this, Hernandez is not bitter. Although the decision to close was far from joyful, he still remains hopeful for the future. “It’s definitely not terrible. We had a four-year run that was amazing. We look forward to whatever the next opportunity is. But all good things come to an end. Maybe the city will support the next U.G.L.Y. Gallery that comes around, although it won’t be us.”

That is exactly what the future of New Bedford’s art scene will rely upon. The artists who put themselves out there for the public can only do so much. Without a strong sense of

support from the community in the form of buying art from local artists, more galleries will go the way of U.G.L.Y.

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# The South Coast Hot Jobs List – 26 March 2015



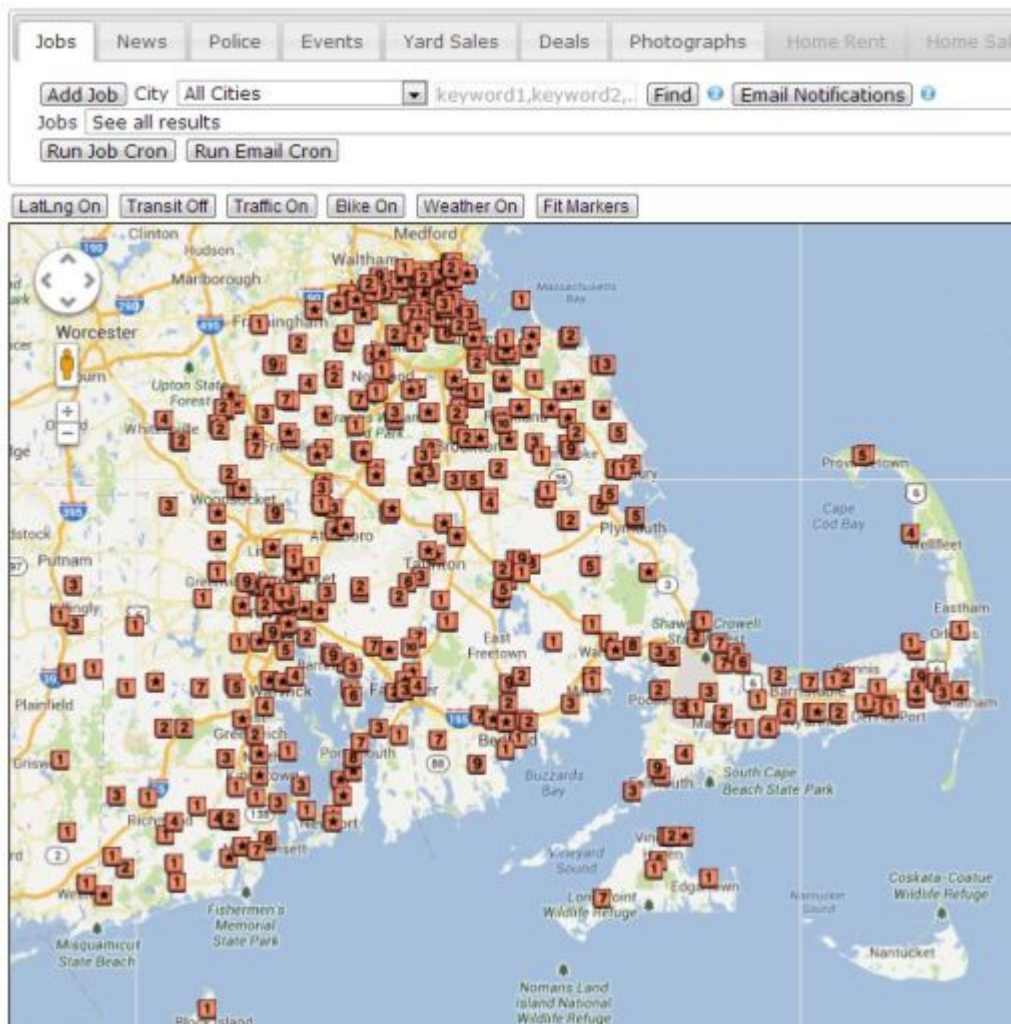
by  
Michael  
Silvia

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Transporting products from our distribution center to our customer locations, the individuals we select will conduct pre/post-trip inspections, unload cased products from trailers to desired locations, and handle other duties as assigned. Widely respected as an employer of choice, Reinhart Foodservice is the nation's fourth-largest U.S. broadline distributor, and the largest family-owned distributor in the U.S. In addition to excellent pay, we offer the size, strength, stability, and resources to help you succeed; and with local routes that get you home daily, you'll enjoy the quality work/life balance you want, and the competitive compensation you deserve. New hires will enjoy competitive

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## **02. Baker/Cake Assistant – Artisan Bake Shop**

Artisan Bake Shop is seeking a motivated, self-starter to join our bakery team. We are an upscale bake shop and cake design studio. To join our team you must have a flexible schedule and available all weekends. Experience in a professional kitchen is required: at least experience 6 months in a production kitchen, restaurant kitchen, bake shop, or fast food. Must be able to work independently, on a time schedule, work in tight quarters, follow instructions, memorizing recipes and methods for week to week production and have excellent customer service skills. A clean driving record is a must as deliveries may be required. Professional skills in scaling, mixing methods and baking of: cookies, bars, cakes, frosting, and other baked goods are required. Bench test is mandatory. Upon accepting an interview and filling out an application: a portfolio of past work along with references must be included. Full details and application process [here](#).

## **03. Staff Pharmacist- CVS Health (Fairhaven)**

Responsible for all aspects of Pharmacy Operations within their store including inventory, personnel and security with emphasis on customer relations. The individual responsibilities are shared equally by all Pharmacists within the store. Full details and application process [here](#).

## **04. Bartender and Server – Adriana's Mexican Restaurant**

The purpose of this position is to interact with our guests and ensure they have a great experience while dining. Take food and beverage orders. Check identification of guests to verify age requirements for purchase of alcohol. Handle an assigned house bank and follow all cash handling procedures. Ensure that the bar/server area is fully equipped with tools and products needed. Demonstrate a thorough knowledge of food

and beverage products, menus, and promotions. Maintain a clean working area by sweeping, dusting, cleaning of glass doors and windows, etc as needed. Full details and application process [here](#).

**05. Drivers – ABC Disposal Service Inc. (New Bedford)**

Class A & B CDL Drivers. Min. 2 yrs. Experience, Clean driving record, Current medical card & meet all DOT requirements. Ability to lift 50+ lbs easily. Local routes, benefits. Competitive wages. Full details and application process [here](#).

**06. 3rd Shift Seasonal Route Driver – Wholesale Bread Company LaMarca & Sons Baking Co Inc (New Bedford)**

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**07. Forklift Operator – Sid Wainer & Son (New Bedford)**

As a Forklift Operator, you will put away, drop down, and rotate full pallets of stock through the warehouse inventory reserve racks using a stand-up or sit-down forklift. Essential duties following; other duties may be assigned. Full details and application process [here](#).

**08. Park Ranger (Interpretation), GS-0025-05 – National Park Service (New Bedford)**

Experience your America and build a fulfilling career by joining the National Park Service, as we prepare for a second century of Stewardship and Engagement. Become a part of our mission to connect with our past and create important connections to the future by building a rich and lasting legacy for the next generation of park visitors, supporters and advocates. Full details and application process [here](#).

#### **09. Maintenance Supervisor – High Liner Foods (New Bedford)**

You will be responsible to lead the Maintenance team to provide efficient and timely maintenance services to the New Bedford, MA facility, while maintaining safety and quality standards. This will include all mechanical/electrical services, including the plant's processing equipment. You will also serve as the backup for building utilities in the absence of the Maintenance Refrigeration Supervisor. Full details and application process **here**.

#### **10. Store Clerk – Save-A-Lot (New Bedford)**

Perform routine functions, such as, but not limited to cashiering, stocking, and cleaning, service the customer as well as assist in maintaining proper store conditions. Full details and application process **here**.

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