

COMING UP!

Family Night & Fireworks - Saturday, July 19
Mens' Doubles - Saturday, July 19, 8 a.m.
Mens'/Womens' Doubles Finals - Sunday, July 20
Women's Singles - Tuesday, July 22 8 a.m.
Conservation Commission - Family Program:
Birds of Prey, Tuesday, July 22, 7 p.m.
Barefoot Truth - Teen Concert, Wed., July 23, 8 p.m.
Staff Dodgeball - Thursday, July 24, 6 p.m.
Thundermug - Thursday, July 24, 8:30 p.m.
Last Day of Classes - Friday, July 25
Awards Night and GLP Idol - Friday, July 25, 6:30 pm
Men's Singles - Saturday, July 26, 8 a.m.
Comedy Night/GLP Party Band - Sat., July 26, 8-11 P.m.

GROTON LONG POINT NEWS

Volume 65

July 18, 2008

Issue # 4

OUT AND ABOUT!



The seashells are in good hands in the inner lagoon lessons!



Even in practice these dancers glide gracefully across the floor!



The Millsom boys AND girls enjoying the cool water on a hot day!



Marissa, Reilly & Quinn Pulver out for a stroll with Grandpa, Bob, after a long flight in from Reno, Nevada!



An early breakfast on the beach for Priscilla Wallace & Lois Panikoff!



Katie Lafayette Bateau, in from CA, adds to her tennis trophies!



A real firecracker was born on July 3 at 10:14 PM, 7lbs 7oz., his name is M. Brooke Tyler V. He was born to Meri Lee and M. Brooke Tyler IV. We hear Mom Dad, and baby are doing fine, as is the rest of the pleased Tyler family!.... Chris and Cheryl Crowl welcomed their son, Chris, Jr., his wife, Cheryl and daughter, Caven, home from Colorado. But daughter, Jennifer, came in from farther away, London. Jennifer has just gotten a big promotion and so it looks like she will not be returning to the states for good for a while.... Marie Senecal, well-recovered from open heart surgery, was actually seen on the golf course already. Way to go, Marie... Damien Egan and Jen Bucalo are preparing to tie the knot as are Matt Krenicky and Jen Zick. Congratulations and keep those GLP romances going.... Jim Bittl, newly graduated from Bowdoin, in Maine, has crossed the country to work for HBO in Santa Monica, CA... Nancy Taylor and Mark Fries are enjoying the company of their new grandson courtesy of daughter and son-in-law, Emily

and Ben Elder. Last summer we had an article on Emily's adventures halfway across the world with the Save the Children Foundation.... Begorrah! Emma and Evelyn Johnson of Burrows St. have been down in Tennessee winning prizes at the Irish Feis there. (Feis is Irish for music and dancing festival, pronounced "fesh").... Steve and Dora Polo hosted a Sound Breeze Fourth of July party, under a large tent, with 300 of the best steamed clams ever. (The clams were not guests; they were eaten.) Jim Dunlop of New York City is heading to the University of Vermont for medical school.... Jessica "B" Lorenzen, captain of Riverdale, NY's, College of Mount Saint Vincent's tennis team, is spending a month on Oak Street. "B" is getting ready for a grueling August preseason start to the fall college tennis season.... Bill Diodato, photographer and East Shore homeowner, was the subject of an interesting article about his photographic work and his famous clients. Richard Avedon had nothing on our Bill..... More anon.....

NOVELTY RACES


Since no results reached this editor's desk from the YC for the novelty meet we will have to be content with pictures from the event.




Prudential
Connecticut Realty - Pequot Properties
 2 Williams St., Mystic, CT 06355

Business 860 536-4906 Ext. 151
Res. 860 536 - 1428
Cell 860 917- 5514

PriscillaWallace@prudentialct.com



Priscilla Wallace, GRI
 Broker,
 Sales representative



Flat Hammock Press
 5 Church Street
 Mystic, CT 06355
 860.572.2722
 Fax 860.572.2755
 www.flathammockpress.com

Maritime Books For All Ages
The Flying Horses of Watch Hill by Lynn Anderson
Mystic, by the A, B, "Sea" by Marion Kyff Dodd
Scratch: The Boatyard Cat Series by Stephen Jones
The Lobster Lady by Vivian Volovar

Make your summer party special with live music
The GLP Party Band
 Light, jazzy Sambas
 Swing's Standards
 Dreamy Ballads
 12 hour notice available and
 never too loud for your guests



Tony 572-9757 **Gary 572-1626**

MIDWAY PIZZA
 33 Fort Hill Road
 Groton, Ct 06340



WINGS
CHICKEN BURGERS
MOZZARELLA STICKS
FRIES

We Deliver

(860) 445-7314

Our House at the Point

Three families here at the Point, the Egans, the Froebes and the Romanis, have all recently taken down houses and rebuilt. In the last two articles in this column, I described the experiences of the Egans and the Froebes. This week it's our turn.

It was a difficult decision for us to take down our 1919 vintage cottage, which was bought from the Marty Dodd family in 1981. The old house held so many wonderful memories! Soon after we bought the house, we discovered a wonderful treasure in the attic - an intricately designed antique wicker bassinet that we refinished and used in our babies' rooms . . . and the grandchildren still use. One of the quirkiest things in the old house that we loved to point out to guests: years before we bought the cottage, when the wood on the bathroom door had swelled and prevented it from closing . . . a creative individual chose not to adjust the hinges or shave the door down - but rather to carve out the wood floor beneath to allow the door to clear.

As improvements were made over the years, long time tenants joked that the house

was losing a little character - now that the foundation was shored up, they missed the challenge of preventing glasses from sliding down the considerable angle of the dining room table. A claw footed bathtub, antique porcelain light sconces, the ceiling over the stairs that leaked whenever it rained . . . features of a great beach house! But we really wanted a more comfortable space to enjoy our family and entertain friends - and a rehab was just not the most feasible option. An interesting note: a copy of our original house remains - the Suski family bought their house from Helena Knupp, 2 houses down from us, who built a duplicate of our house (with minor changes) in 1923.

The design and décor of our new home was inspired by the book *Gift from the Sea* by Anne Morrow Lindberg - her

description of the ideal of a simplified life, in tune with the natural surroundings of the sea, really appealed to me. We chose to decorate our house in the bleached out colors of driftwood and sea glass to achieve the look and feel of a cottage, and incorporate as many 'no maintenance' or 'low maintenance' materials as possible.

Even though our new house would be winterized and have wonderful conveniences (like a dishwasher!) that we never had in the old house - I was constantly reminding myself (and everyone involved in the project) that we were building a beach house. Sand on the floor and wet beach towels are a way of life here - and I wanted our house to accommodate them.

Since we were very limited in the amount of square footage we had to work with - it



GLP NEWS Page 3

is not hard to get the feeling that we are living in a boat, with storage nooks and crannies here and there, and many items required to serve a dual purpose. Another analogy - that of living in a lighthouse - comes to mind, as I traipse up and down our 3 flights of stairs - more times a day that I could have ever imagined! But we are thrilled to be moved in and starting the process of turning this house into a home for our family.

It comes as no surprise that a concern for 'Family' is the common thread that connects the all three homes I have discussed in these last articles: the Egans, the Froebes and the Romanis. Sharing this wonderful place with those we love is the whole point of Our Houses at the Point!

Would you like to share some information about your House At The Point? Please contact: Kate Romani
KFRomani7@comcast.net
536-4514

Next week we take a look at Carol and Gordon Lange's house.

GLP IDOL
YOU WHO HAVE
SOME TALENT!
SHARE!
JULY 25th
SIGN UP AT THE YC
CASH PRIZES!



Jeffrey Messina RPh

**A Full Service
Neighborhood
Pharmacy**

(860) 445-6431

Fax (860) 446-0530

116 FORT HILL ROAD, GROTON, 06340

PURE SWISS SKIN CARE
COLOR, NUTRITION,
AROMATHERAPY

Kendall Elizabeth Stafford
Independent Consultant
860.447.9744
bougie522@yahoo.com

 **ARBONNE**
INTERNATIONAL




CAPTAIN ANDREW HELGREN

- > ocean taxi
- > courier service
- > crew & equipment transport
- > U.S.C.G. certified for 18 passengers

departing from Noank, serving Long Island Sound

ON CALL 24 HOURS > mobile 860.450.2462



**"Specializing in
Gourmet Meals to Go"**
Breakfast ♦ Lunch ♦ Dinner
Decadent Desserts & Pastries
Full Service Catering

*Visit us for an "Extraordinary
Culinary Experience"*

375 Noank Rd. Mystic, CT 536-1500
Daily 7 am - 7 pm Sunday 8 am - 5 pm
Mystic Market East
63 Williams Ave., Mystic 572-7992

Laidlaw Group, LLC

Independent Investment Management for:
Individuals and Families • Retirement Plans
Foundations and Endowments • Trusts

David K. Laidlaw, Esq., CFA
Managing Director

95 Katonah Avenue • Katonah, New York 10536
Ph. 914.767.0650 **www.laidlawgrp.com**

**SERVING GLP FOR
OVER 40 YEARS**

B & H BUGBEE
PLUMBING & HEATING

Call 572-0274

KEITH BRIDGHAM
JOHN HOLGREM

THE PRESIDENT SPEAKS

Hello All,

It is with a humble anticipation that I step into the role of President for the GLP Association. I look to serve with the same passion, dedication, and honor as our predecessors; Presidents Bogdan, Crolius, and Munn. I hope to do so with the support of the entire community. We are all in this together and have arrived at this "Point" for the same wonderful reasons. I look forward to the many challenges ahead, and input from the membership.

As I mentioned at the Annual Meeting our Police Department has been under a verbal attack by a handful of Pointers. I would ask you to consider the following. This years Police budget is \$660,000.00. The Town of Groton contributes one-third, leaving the taxpayers of GLP to fund \$452,000. GLP has 650 lots – this averages to \$695.00 per lot. That is about \$57.00 per month – way lower than my cable bill, or \$1.91 per day.

That is slightly more than one cup of coffee per day. Not bad. Still this group complains that the budget is too big. Further, they think nothing of walking right up to our Chief and Officers and telling them so. Comments have ranged from "you shouldn't work here" to second guessing their every move. In my mind it is inexcusable behavior and detrimental to what the Point should stand for. You just don't treat people like that. Let's put this in perspective. For \$1.91 per day GLP receives;

1. A certified MRT (Medical Response Technicians) police force. Our police are trained to evaluate and respond to medical and fire emergencies.
2. Since they are 1st responders to emergencies, their training in CPR and defibrillators is critical. They are at the scene way before EMT's and ambulances.
3. Accessible – They are always out in the open, biking, walking the boardwalk, website (www.glppd.us) or you can

just walk into the office and see the Chief.

4. A 6 man force – fully trained in police work
5. Up to date equipment, vehicles, and technology
6. Non-stop patrolling of GLP streets and homes
7. One phone call away (536-4921) and a quick response (over 5000 in 2007)
8. Men who truly care – two of which have served GLP for at least 20 years
9. Respond to a wide variety of calls, many going way beyond the scope of police work
10. Friendly neighborhood style force who know most kids and adults by name
11. Did I mention all this for \$1.91 per day? A bargain!

I'm sure you would all agree that when unfair criticism and accusations are levied against an employee, it is the responsibility of the employers to take a stand and support the employee. I am proud of our force and the job they perform. If you agree, please join me and the Board in fostering a friendly work place for our police department. Tell them you appreciate all they do for us. Tell them thank you.

Respectfully,
Bob Congdon
PS Please stop by the GLPA office and pick up the annual police report. You will be surprised at the type of calls our PD gets.

LOCAL BOYS ON A MISSION

John Hoag and Andrew Pappas are on a mission. The boys heard about a young Army soldier, raised in the town of Wilton, CT, named Nick Madaras. Growing up, Nick was an avid athlete and an especially good soccer player. He loved the game. After his basic Army training he was sent to Iraq where he distinguished himself by his work ethic. While in Iraq he noticed that while the Iraqi children loved the game of soccer as much as he did they had little in the way of good soccer balls. When Nick was home on leave he collected as many soccer balls as he could to bring back to Iraq.

Nick was killed in action in 2006, and now soccer balls are being contributed to the children of Iraq in his name.

**If you can contribute a soccer ball:
Collection days are:
July 25 at the track meet
& August 8 at the novelty meet.**

**Monetary donations are accepted, too.
John Hoag - 536- 0642
Andrew Pappas - 536- 3065**



Cinderella's

Cleaning Contractors, Inc.

Commercial - Residential - New Construction

860-464-9415

Year Round or 'Seasonal' Services

Fully Insured/Bonded

'Over 7 years in the GLP Beach Community'

www.cinderellascc.com

pmaher@cinderellascc.com

**Bill Millsom
Realtor**



**William
Pitt**

**Sotheby's
INTERNATIONAL REALTY**

William Pitt
Sotheby's International Realty
109 Water Street Stonington, CT 06378
t 860.535.2242 866.796.7488
f 860.535.1992 c 860.235.3618
bmillsom@williampittsir.com
williampittsir.com



Sales

860-536-4929

Winterization and Seasonal Maintenance of Appliances

Service

860-572-4982

2 Greenmanville Ave.

Mystic, CT 06355

coogil@sbcglobal.net

<http://homeappliances.com/coogan>

H.J. Smith, Inc Plumbing & Heating

Serving Groton Long Point Since 1947

22 East Main Street
Mystic, CT 06355

536-7925

Fuel • Heating • Air Conditioning

Densmore
OIL COMPANY

A FULL SERVICE COMPANY

Bank Square
Mystic, Connecticut 06355



Since 1949

536-7927

Luise Bethencourt at Centercourt



On a beautiful Tuesday the Women's Draw drew 33 players. Divided into three flights the semi finalists of Amy Laidlaw and Joanne Travers were bested by Pam Lowe and Gail Latone 8-4, and Kate Lafayette Bateau (welcome home, Katie) and Collette de Labry defeated Liz Corcoran and her partner, Bobbie Lou Sims, 8-3.

Kate and Collette beat Pam and Gail 8-4 in the finals. However, nobody notified this reporter that the finals were taking place on Tuesday instead of the scheduled Wednesday and so there are no pictures and no real reporting of the match. So, if something like this happens again, a change in the schedule, SOMEBODY should mention, "Call Luise and tell her the games are on NOW".

Enough said.

IT JUST POPPED!

Ouch! Just as the second set in the Mixed Doubles was starting, Chuck Coldwell who had played beautifully up until then, went wide, almost into the next court, and could be heard saying, "It just popped". He came up limping pretty badly and ice was sent for immediately. Unfortunately it was the end of the match, and what a great match it was turning out to be. Chuck and his partner, Linda Johnsen, had just lost the first set to Katie Bateau and Matt Krenicky 7-5. But the set was so close the next set could have gone either way. It was terrific to watch - lots of great net work, volleys and lobs but we'll look ahead to the Women's Doubles and hope everyone stays healthy.



Chuck had to get his foot up after he was injured, so, in sympathy, Linda, Matt and Katie joined him in getting theirs up.

"FROM THE ARCHIVES"

This is an account, from Eliza Barber, of moving to Groton Long Point around the turn of the 20th century. The account is taken from Groton Long Point... Fifth Years and Then Some...

"My family moved to the Farm House, Groton Long Point, on May 8, 1908. I was 13 years old. My father moved us from Stonington where he had operated the market garden, now the Manor Golf Course. If I had the money that people owed my father, Bill Wheeler, I wouldn't have to work.

There were four houses here: The Farmhouse, Fred Wahlberg's Snug Harbor, two neighboring houses (Judge Dannaher and Walter King), and a shack near the Lagoon entrance which burned down around 1910.

About 1917, I started teaching school at Road Church, Stonington. During a trolley strike, we bought our first car, a four cylinder Buick, from John Noyes, later Vice President of the first Board of Directors. For a few summers, I used the car to take people to and fro from the trolley waiting room near our Groton Long Point gates. My Dad would later deliver their trunks, brought by the trolley. The waiting room was well built and comfortable. It later became part of 'Honeymoon Cottage'.

The sunken spot across

North Road from the Farm House was the location of my father's cow barn.

The Farm House and all of Groton Long Point was owned by the Groton Long Point Land Company. Mr. Loren Daboll, a Mr. Armstrong, and James J. Smith were the principal partners, as I remember. My father operated the farm for the Land Company.

During the early years, my mother took in summer boarders. I used to go after extra milk in the Buick with the seat out. Those 40 quart cans of milk were some heavy. The families who boarded were professor Chamberlain of Vassar and Professor Howe of Columbia.

The route to Groton Long Point was a dirt track through Haley Farm in those days. There were seven gates to pen and close. It was good exercise getting in and out of the car twice for each gate. It was not until much later that the narrow wooden bridge was built from the Noank side.

In 1908, I was the first, unpaid, mail carrier. Anyone staying with us gave Box 424, Groton, as their address. I would ride the trolley to Thames Street, pick up the mail from Postmaster Grandpa Edgecomb, and return by trolley. The trolley line began in 1902 and discontinued about 1930".

Fine Imported & Domestic Beer & Liquor
Kegs, Ice



Competitive pricing
Party planning
Free Delivery
Special orders

Service the way it used to be

19 Pearl St., Noank, CT 06340

860 536 - 0122

Weekdays 9 am - 8 pm

Summer Saturdays 8 am - 8 pm

Matthew Fay Leona Mikolay

Gay Tyler Gallagher Real Estate Company



Office located at the "Farmhouse"
Stop by for a visit
24 East Shore Ave.
Groton Long Point, CT 06340-8205

Real Estate Sales and Rentals
Property Management
Monthly & Yearly Rentals

**Gay Tyler Gallagher
Broker**

860 572-4828

Fax: 860 572-4812

email:

gaygallagherglp@sbcglobal.net
www.sectproperties.com



Thames Valley COMMUNICATIONS

Cable/Internet

"Your Local Provider"

1 Free Service Activation & Deactivation per year

\$19.95 Introductory Special (Reg. \$39.95) New Customers

19 High Definition Channels

High Speed Internet \$19.95

For service, call Rich DeLorenze @ 460-3887

LegendWood Designs

Carpentry & Hardscapes

(860) 912-0074



HEY! HOW ABOUT A LITTLE ART THIS SUMMER?

Mystic Arts Center , 9 Water Street, Mystic, 11-4 p.m.

July 25, 6 p.m. Tickets available at door or by calling 860-536-7601
 "Off the Wall" live and silent auction. A fun -filled evening of live music, great food, and unexpected art surprises.

Latham-Chester Store Gallery, Foot of Main, Noank, 1-4, Wed - Sun.

Through Sept 14
 Artists' Summer Exhibition

Lyman Allen Art Museum, 625 Williams Street, New London
Through Aug 17, www.lymanallyn.com
 50 years of collecting contemporary art

Florence Griswold Museum, 96 Lyme St., Old Lyme,
 "Impressionist Giverny, American Painters in France"
Ends July 27, Tues-Sat.,10-5,

Lyme Art Association,90 Lyme St., Old Lyme
 "Summer Painting and Sculpture Exhibition"
Ends Aug. 6, Tues-Sat, 10-5

Hygenic Art Galleries,79 Bank St., New London
 "Wood and Wood-Not"
Ends Aug 2, Thurs-Sat, 11-3
 Courtesy of Carole Erdman

A LAZY SUNDAY AFTERNOON!



No sticky wickets for Phil Froh. He had the croquet form down perfectly. Nobody came close to his play.



Tony Erdman tried to teach Alice Butler but.. Who needs games? The Langes & Dick Butler just relax!



www.mygrotonlongpoint.com



GLPrentals.com

Stonington Real Estate Company

www.stoningtonrealestate.com

Shoreline Specialists

Liz Viering Jane Battles
 536-2997 572-9560

Valerie Stowe's SEASCAPES



Hydrangeas Continued

Ed. note

No matter what Val writes about, she always gets questions about the hydrangeas here at the Point. So many people have them; there are so many different colors and varieties and different ways of taking care of and pruning them. Last week Val began, again, to help out those people who want to know the best methods of dealing with them. So this week's article is a continuation of last week's column about hydrangeas.

If a plant has become drastically oversized for the site or it has been damaged, after all chance of frost, all stems should be cut 1.5 feet from the ground. There will be no flowers for the season, but new growth will be prolific through the following summer. Not all the new growth needs to be kept. Some thinning can be done at ground level so that by fall a good shape is achieved. The new plant may be a bit floppy, but you should remember it may take a while for the plant to establish really firm growth. Plus, it will take a year or two before flowers are back, but if the plant is really grossly oversized, this is the solution.

Some of the other varieties of mop head such as H. aborescens 'Annabelle' a white mop head and some of the new varieties if H. macrophylla 'Endless Summer' or

'Blushing Bride' form buds on new growth for that season, so the care of old wood and shoots from the previous year isn't quite as necessary. 'Annabelle' may be cut to the ground each year, and 'Endless Summer' and 'Blushing Bride' will form flowers on both new and old growth; so if you cut it back you will still have flowers on the new growth.

So, remember prune in the spring after all chance of frost, and how much you do depends completely on the end result you wish or need to achieve. One last reminder, look at the tag or ask what the mature size of a plant is going to be before you put it in your yard. It is so much better not to have to cut plants back in a major way; and there are often small or dwarf varieties that won't over grow the site.

Regardless of the pruning needs or questions, aren't the hydrangeas gorgeous this year! Wow!

Happy Gardening

TWO REMINDERS

Old flags are still being collected, by the mailboxes, for proper disposal and at last count we are still shy of our goal for the fireworks. So... fireworks donations are still being gatefully accepted at the Yacht Club office.



Laraine C. Cellucci
 Asst.VP

A neighbor you can trust with all your banking needs.

**Bank of America
 4 Cannon Square
 Stonington, CT 06378
 860-535-0240**

laraine.c.cellucci@bankofamerica.com

**"Dedicated" framing of art
 by Lee Cornett
 2 Forest Lane, Gales Ferry, CT 06335
 LeeArtFramer@aol.com
 860-464-0283 • www.LeeArtFramer.com**

KATHLEEN QUINN BELLICCHI'S
EATING TO LIVE
LIVING TO EAT



Scallops Sauté

serves 4-6

You may have bought scallops at the market because they looked so fresh and plump. You broil them and after 2 minutes find them sitting in a pool of water; they won't pick up any color and have little flavor. Those big plump scallops are often injected with water and frozen. The key is to buy "dry scallops".

Have the rest of your dinner ready to put on the table. The scallops take about 4-5 minutes to prepare and cook.

1 pound dry scallops

1 teaspoon salt

3 tablespoons butter

One lemon

Pat scallops and season with

salt. Heat a sauté pan over medium high flame or heat. Add butter, pick up the pan and swirl the butter while it melts, place back on heat, let the butter heat back to sizzling and add scallops. Don't touch or move for 3 minutes (depending on your heat source you may have to increase or lower the heat). Turn scallops over, tip pan to one side and use a soup spoon to continuously ladle butter mixture over scallops to finish cooking them, about 1 minute. Remove from heat and finish with a squeeze of lemon juice. You can add a sprig of tarragon, rosemary, basil, or another herb to the butter mixture for added infused flavor. Enjoy!

GRAPE NOTES

John Lombardo



We need to have a serious chat about Beaujolais (pronounced bo-zhuh-lay). Or, perhaps, I mean to say we need to have a chat about serious Beaujolais. Most wine drinkers when they hear the word "Beaujolais" think of the insubstantial, candy-sweet wine that comes to the market each year in mid-November and is called Beaujolais Nouveau. Unfortunately, while that image may well be appropriate for some Beaujolais Nouveau, it meaningfully understates the quality of certain other Beaujolais wines. Beaujolais Nouveau was wildly popular in the United States in the 1970s and 1980s. This popularity resulted in some wine makers cutting corners to meet the market demands. Grapes were harvested early with inadequate ripeness. Sugar was added to boost the alcohol content and the subsequent wines tasted artificial. Some grape growers overcropped their fields resulting in wines that were dilute. Since the 1980s, Beaujolais's popularity has waned reaching a nadir in 2001 when twelve million bottles of Beaujolais (mostly Nouveau) were destroyed due to lack of sales.

The region of Beaujolais is in eastern central France and comprises fifty thousand acres. Beaujolais wines are made exclusively from the gamay grape, a thin skinned red varietal. There are three principal types of Beaujolais. Wines labeled simply Beaujolais are from the southern, flat part of the Beaujolais region. They should be consumed within a year of release though those labeled Nouveau should generally be drunk within six months of release to take advantage of

their fruitiness. About half of all Beaujolais wines are from this lowest classification.

The next step up in the Beaujolais quality hierarchy is Beaujolais Villages. These wines come from the hilly northern area of Beaujolais and comprise a quarter of the wines from the Beaujolais region. These village wines should generally be consumed within two years of the vintage.

Lastly, we have the Beaujolais Cru (pronounced "crew") wines. These are at the top of the Beaujolais quality scale. They come from any of ten communes or sub-regions in the northern part of the Beaujolais region. You certainly don't need to memorize the ten communes, but the French labeling protocols don't make it easy. Typically labels on wines that are Beaujolais Cru do not prominently display the word "Beaujolais," but rather the name of the commune. Therefore, you want to look for red wines with any of the following names on the label: Brouilly, Chénas, Chiroubles, Cote de Brouilly, Fleurie, Juliénas, Morgon, Moulin-à-Vent, Regnié, or Saint-Amour. These wines are still meant to be drunk young but can certainly last three years after the vintage. A top quality Beaujolais Cru will have a perfumed fruity nose, depth, class, and a suggestion of structure. These wines will have refreshing acidity and will be more elegant than powerful with flavors redolent of strawberries and raspberries. They should be served slightly chilled and make great accompaniments for lighter fare such as poultry and fish.



GLP regatta boats glide gracefully through our waters . photoboat.com



EarthWise
Spray Foam Insulation, Inc.
"Insulating to a Higher Standard"

Energy Efficient – Reduces Heating & Cooling Costs by 30-50%
Environmentally Friendly – Contains No Ozone-Depleting Chemicals
Improves Indoor Air Quality – Reduces Dust, Pollen & Allergens
Does Not Support Mold Growth
Air/Sound Barrier – Creates a Comfortable Draft-Free and Quiet Environment

NEW CONSTRUCTION • RENOVATIONS
ADDITIONS • ATTICS • CRAWLSPACES • BASEMENTS

52 Sand Hill Rd. Voluntown, CT www.earthwisefoam.com (860) 376- 8762 Lic. #614579

Specializing in Shoreline, Low Maintenance, Naturalistic Landscapes

Sprigs & Twigs

LANDSCAPES, LLC

Designing, Installing & Maintaining

Groton Long Point's Finest Gardens Since 1997

Linda K. Lillie

860-235-0752

www.SprigsandTwigs.net

CT Reg No. 577341



Dine out on our new deck
Spectacular Panoramic Waterfront Views
of Palmers Cove and Fishers Island Sound

With only the most select ingredients, our chefs prepare a distinguished assortment of ocean fresh seafood as well as traditional fare. We also offer daily seafood, beef, poultry and pasta specials. The Fisherman's three dining rooms, nautical lounge and private banquet room offers the ultimate setting for your dining experience with family and friends, whatever the occasion.

Appetizers • Soups • Lite Lounge Menu • Fried Seafood Dinners
 Seafood Specialties • Signature Specialties • Desserts

Open 7 Days — Year Round • All Major Credit Cards Accepted

Enjoy Our New Menu

Please call for reservations:

860.536.1717

Class A Reports

Sandpiper Sweeps Weekend

Our original report got mis-directed into the ether by its author, a fact discovered too late to recreate the masterpiece and still make press time.

Thus, so the record is clear for the Fleet Scorekeeper, Jim Egan, we will simply give the orders of finish along with sincere apologies to our reader.

Saturday: Sandpiper, Petrel, Kittiwake, Kite, Skimmer, Cormorant, Pelican, Pintail.

Sunday: Race 1: Sandpiper, Petrel, Kittiwake, kite, Ginger, Skimmer, Pelican.

Race 2: Sandpiper, Kittiwake, Kite, Petrel, Skimmer, Pelican.



THE BEACH - BACK IN THE DAY!



Are you in these pictures?

David Bell, President
Licensed & Insured



D.B. Electric, Inc.
Electrical Contractor

Residential Commercial
Industrial

call: 860.536.2354

P.O. Box 98, Mystic, CT 06355
E-1 125432 EIT-006-91

DEVELOPMENT SOLUTIONS, LLC

A Technical Services Company
Patrick Lafayette P.E.
call (860)204-0248

Building lot development assistance
Residential & Commercial land planning
Water, sewage, septic & utilities design
Permitting (local & state) & construction services

83 Town Street, Norwich, CT 06360

Same great grocer with a brand new look...
stop in and say hi.

Universal Food Store

In the heart of Noank Village

Your full-line local grocer

Brick oven pizza * Strombolis * Calzones * Grinders
plus daily homemade prepared Italian foods

Call ahead (860)536.3767

COMEDY NIGHT

Whether you are a giggler, a quiet laughter or a belly laughter you have got to come out for Comedy Night on Saturday July 26th. Three of the funniest comics will present their acts for our amusement and don't be surprised if you hear some skewering of our own GLP residents. It promises to be a night of surprising fun.

And, our favorites the "GLP Party Band" led by Tony Perrone and Gary Boigon, will be playing after the comedy acts. Either just listen to some easy jazz or dance to some of the swing numbers.

You will have a good time.

YACHT CLUB STORE

We've got some great new inventory so get on in and take a look and spruce up your YC wardrobe today.

Quality, Honesty and Integrity at the Lowest Price



Call us for a Free Estimate and Fast Response.

James Ruth • Ben Donovan • John Williams (Owners)
Local/GLP References • Owner Always on Site

HOUSE FOR SALE

26 Tautog Street
3 Bedroom
2.5 Bath
2 Car Garage
Totally Renovated

\$925,000

Call 435-640-6747



GLP Auto Decals

\$4 each.

Free delivery in GLP.

Amy Kennedy 536.0190

glpkennedys@sbcglobal.net

Marie Tyler Wiley

A CT JUSTICE OF THE PEACE

Weddings Ceremonies • Vow Renewals • Civil Unions

Visit www.CTJusticeofthePeace.com

Email Marie@CTJusticeofthePeace.com

Yolanda "YoYo" Carroll

"The Shoreline Specialist!"



- SALES & RENTALS
- CERTIFIED INTERNATIONAL PROPERTY SPECIALIST
- MORTGAGE SERVICES
- RELOCATION SERVICES

BROKER, GRI, ABRM,
CIPS
Licensed in CT and RI



23 Prospect Street, Groton Long Point

536-2104

Email: salebote@aol.com
Website: yoyocarrollrealestate.com

ALWAYS A SMOOTH "SALE" WITH "YOYO"!!

Long time Groton Long Point Resident

3 Water St.
Mystic, CT
860-536-9618 VM

