

Minding Your Business



Catherine and Dave Ferraresi

Gustare Oils & Vinegars

select olive oils and balsamic vinegars from around the world

425 Main Street

Chatham

508-945-4505

Off Season Hours:

Open Wed. - Sat. 10:30 am to 5 pm; Sun. Noon to 5 pm

www.gustareoliveoil.com

"To taste, to savor, to enjoy!" said Dave Ferraresi, "that's what Gustare means in Italian, and that's what we are promoting here at Gustare Oils & Vinegars." New to the east end of Main Street in Chatham this summer, the pair opened their doors on June 18. "It's been fantastic!" smiles Catherine. "Thousands of people have visited our shop this summer! We tallied it to be over 1,000 per month. We're very pleased."

The pair lived in Europe for 10 years and are very familiar with the small village shop concept and that's what they wanted to convey here.

"In Europe no one would buy anything without tasting it first! So we wanted to bring that experience to Chatham's vibrant village." In the fragrant shop the two offer 40 different imported oils and vinegars, and you can try every one of them. "In Europe the shop owners establish a trust factor by allowing the consumer to taste before they buy." Every one of the oils and vinegars is labeled, bottled and corked here at the store. And you are encouraged to taste them all; the "Meyer Lemon" or the "Tuscan Herb" olive oil, or how about the fig balsamic vinegar...or maybe the pomegranate, or the wild blueberry? There are even lavender and coconut vinegars, and a garlic or basil olive oil. "Come taste a bit of Italy, Greece or Spain right here in Chatham on Cape Cod!"

Catherine has posted over 26 different recipes varying from beverages to desserts and everything in between on the website using many of their products. "I've taken familiar recipes

and added a new twist to them." Try the olive oil muffins, sun-dried tomato pesto, tropical fruit salad with honey lime dressing, black cherry glazed pork tenderloin, blood orange brownies, or even the sweet afternoon spritzer.

"I think our love affair with these products began in the south of France when we first tasted the lemon oil. We fell in love with it! Then we decided we

wanted to make Chatham's Main Street the home of our new business, and we started to look into many possibilities. We chose the oils and vinegars because they appeal to four defined groups: the 'foodies' or

food lovers; the cooks and those who are in the culinary arts; the well-traveled who are familiar with this way of eating; and those who are health conscious. The health benefits are huge!"

Catherine and Dave love Chatham, and Chatham seems to love their new shop. "We feel very welcomed here. We went to the Taste of Chatham this year, and we've held private tastings too." The shop appeals to both "the locals and the seasonal local, and that was our goal."

"I love watching the reactions of people who come in for the first time. Yes, you just drink it! This whole business of food tasting is very social and we love it!"

What a great last-minute idea for a hostess gift, or buy a case to keep on hand for gift-giving. "Buy 11 bottles and the 12th is on us!" They offer complimentary gift wrapping, too.

Isn't it time for you to "taste, savor and enjoy" Gustare today!



AMY TAGLIAFERRI

MINDING YOUR BUSINESS runs weekly in *The Cape Cod Chronicle* and profiles businesses that advertise with us. These civic-minded individuals make it possible to keep you informed about the goings on in our area. We urge you to support the merchants pictured above - who also shop and work locally. *The Cape Cod Chronicle* is your hometown independent weekly newspaper.

www.capecodchronicle.com

Single Volunteers Of Cape Cod Hosts Fall Social

HYANNIS--- Single Volunteers of Cape Cod is hosting a fall social at the Radisson Hotel, Route 28, Hyannis, on Thursday, Nov. 12 from 5:30 to 8:30 p.m.

This is a great opportunity to meet other civic-minded individuals and learn about opportunities to help non-profits across the Cape. Over the past two-and-a-half years SVCC members have assisted in over 50

events and the network is still growing. Come learn more about the organization and enjoy an evening with like-minded singles.

Pizza and cash bar available. Cover is \$5 for members, \$10 for non-members. Bring canned goods and non-perishable items for the Family Pantry.

Cranberry Valley Winners Announced

HARWICH--- Cranberry Valley Golf Club announces the winners of the Women's 18-hole League Tournament, the Women's Nine-Hole "Turkey Shoot" and the Men's Back-Nine Tournament.

In the women's 18-hole tournament, in gross, Fran Rysz was in first place with 51, followed by Sue Balcewicz in second place with 52, Sabine Dow and Mary Kraszeski tied with 53, and Laurel Ferry in fifth with 55. In net, Phyllis Wright was first with 34. Barb Winchell was second with 37, followed by Susan Ruane and Jane King tied with 38. Sally Kelly and Connie Dadoly were toed in fifth and

sixth place with 40, followed by Anne Hones, Donna Gallo and Sheila Wilson, tied with 41. Connie Dadoly made the least number of putts, with 30. Chip-ins were made by Sheila Wolson, Donna Gallo, Laurel Ferry and Sue Balcewicz.

In the women's "Turkey Shoot," Elizabeth Kuechenmeister was first with 36, followed by Sally Weddle in second with 37. Dib Carlson, Michelle Smith, Lil Donnelly and Geddy Vafiades were third, fourth, fifth and sixth, all tied with 38. In seventh place with 39 was Audrey Leaver. In eighth, ninth and 10th places, tied with 40, were Beverly Brown, Martha Ela and Jane Buckley.

RadKIDS Offers Instructor Training Scholarship

SOUTH DENNIS--- RadKIDS, a non-profit educational organization, is offering a \$425 scholarship (full tuition) for its three-day, 30-hour instructor training course to be held at radKIDS national headquarters in South Dennis on Dec. 10, 11 and 12.

The radKIDS Personal Empowerment Safety Education Instructor Certification Program is open to law enforcement and education professionals, after school program providers and other child advocates. A background check is required.

Upon successful completion of the program, graduates are nationally certified to teach the radKIDS curriculum to children ages 5 through 12. The radKIDS program is the national standard in children's safety education and violence prevention. The activity based course gives children the knowledge and skills they need to "resist aggression defensively" (rad). Through hands-on radKIDS training, children learn realistic safety options and gain

self-esteem and long-term life skills. Topics covered in the 10-hour curriculum include home and school safety, bullying prevention, out-and-about safety, defense against abduction, and good/bad/uncomfortable touch. The curriculum meets the standards of health and physical education learning in all 50 states.

RadKIDS, a non-profit educational organization, has trained more than 3,200 instructors nationwide and has documented 62 saves from abduction and thousands of saves from bullying, child abuse and sexual assault. RadKIDS programs are funded locally by law enforcement grants, parent/teacher groups, faith based organizations and child advocacy/abuse prevention programs.

Tuition scholarship applications are available by e-mailing radKIDS@radKIDS.org or calling 508-760-2080. The application deadline is Nov. 9. For more information on radKIDS and the instructor training class, visit www.radKIDS.org.

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