

An online community at WarehamWeekToday.com

# This week:



### Clerk candidate

Marion town employee Michele Bissonnette is running unopposed this April for Wareham's Town Clerk seat

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### Get growing

Plots at the community garden are ready and waiting for warmer weather, welcoming gardeners of all ages and abilities.

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## **Stang starters**

Bishop Stang High School is headed to a state championship game with week at TD Garden thanks to three Wareham starters.

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# Wareham, for wareham, by Wareham residents

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**FREE** 



Lynda Miller and Dean Farley serve their homemade chili at the Onset Bay Association's annual chili cook-off inside Stone Path Malt. Photo by: Nadya Korytnikova

# Chili contest packs the heat

By Nadya Korytnikova reporter@warehamweek.com

Seventeen chili cook-off contestants offered up their unique recipes to warm the bellies of the Wareham community at Stone Path Malt on Saturday, March 9, in one of the Onset Bay Association's most well attended events yet.

Participants got creative with their

stews, giving attendees a variety of flavors to sample. The most creative ones included chocolate, lime and white chicken.

Starting at 6 p.m., over 300 guests packed the brewery to taste the chilis and vote on their favorite. Some of them had a specific rating criterion in mind.

"I will give my vote to the hottest chili there is," said Jacob Livingston of Wareham.

Chili cook-off Page 10

# Curb appeal or unfair regulation?

# New boat storage rules spark debate

By Meghan Neely editor@warehamweek.com

Proposed changes to a town bylaw regarding how boats are stored on private property and the fencing of businsses yielded lengthy debate on Monday night from Wareham's Planning Board and concerned residents.

While the board ultimately voted to recommend sending the revised bylaw to voters at Spring Town Meeting as written, the proposed amendments on how property owners can store and conceal their items drew sharp criticism and concern.

"People pay taxes on their property and they should have a right to keep whatever they want on it," said Selectman candidate Jim Munise, who was in attendance.

If approved by voters on April 22, the revised bylaw would see that no person or property has more than one unregistered vehicle, vessel, trailer, camper or "parts there of" stored outside of a garage. The only exception to this would be with written permission from the Board of Selectmen or a valid business certificate.

As Building Commissioner David Riquinha explained, this bylaw against unregistered vehicles has already been in

Front yard storage Page 2

Weekend breakfast at Shenanigans Bar & Grill

Cool Banana Wig at Friends Academy

Prowl for owls at the Lloyd Center

Used book sales are back March 25

Check out news & deals from our Online Members at WarehamWeekToday.com

#### Chili cook-off continued

"If it doesn't make me cry, it's not good enough for me."

Anyone who takes pride in cooking chili usually includes a special ingredient that, according to whichever chef you ask, sets his or her dish apart from all others.

One of the last year's winners, Raven Lee Pitter, spilled the beans on some of her secrets. She claimed that to win over the guests' taste buds, she uses only fresh ingredients.

"You cannot cut corners. Nothing canned, you want everything fresh," said Lee Pitter. "You want to chop your own jalapeños, serrano peppers, garlic, tomatoes. You want absolutely everything to be fresh. It is time-consuming, but it makes all the difference in the world."

Another contestant, Amanda Cobb, who presented her unique White Chicken chili, believes that the most important indigents in the stew are "spices and love."

"I cooked my chili from six to eight hours, with lots of spices and lots of love," said Cobb.

All proceeds from the contest benefit the Onset Bay Association and their community events, such as fireworks, concerts, and festivals. In previous years, the Wareham Chili Contests raised nearly \$1,000.

Kat Jones, the executive director of Onset Bay Association, said she hoped to double that amount this year as a record number of people attended the event.

"We have never had so many people coming to the contest before," said Jones as she witnessed a line of people waiting to enter the building.

Jones has previously hosted seven chili cook offs and said each was more successful than the last. The winner with the best overall chili at the competition was Wareham's own Fire Department.

Minkle Boys Catering, represented by Danny Minkle, won best professional chili. The company also won the category for



Cook-off contestants show off their matching aprons. Photo by: Nadya Korytnikova



Patrons enjoy a tense game of Jenga. Photo by: Nadya Korytnikova



Winna Dean enjoys some chili. Photo by: Nadya Korytnikova

hottest chili.

First place for best Amateur chili went to Jay and Denise Thompson representing



Aside from chili, guests were offered bite-sized sweets. Photo by: Nadya Korytnikova

Harborside Farm.

The prize for best vegetarian chili went to the Gleason Family YMCA, represented

by Cathleen Longfield. Longfield and the YMCA also took first place for best presentation.





