

The gift of bourbon for Father’s Day

By Jen Laskey
Contributing Writer

You’ve done the ties, the tools, the cologne and after-shave kits, the grilling gear and gift cards, but what about giving dad a gift he can really savor this year? If your dad is anything like Seth Raynor, executive chef and co-owner with his wife Angela of The Boarding House, The Pearl and Corazon del Mar, a nice bourbon may be the ultimate Father’s Day gift.

Raynor first encountered bourbon during his college days down south in Harrison, Va., though he is quick to say that his early experiences with the spirit were “not as refined as they are now.” He gained more experience with bourbon when he began to consider it as the signature spirit for The Boarding House. He was inspired by a friend who’d invited him over one evening and introduced him to “a really good bourbon.”

The two friends began talking about the South and Raynor’s love for barbecue (a classic food-pairing for bourbon), and suddenly a “research” trip to Charleston was in the works.

With an eye toward exploring the world of American whiskey – bourbon, in particular – with a more sophisticated palate, the Raynors went south.

“It was an amazing trip with great food and lots of bourbon cocktails,” said Raynor, who adds that while Angela was shopping in clothing boutiques, he was on the lookout for liquor stores. At the end of each day, they’d walk back to the hotel together carrying their bags of loot. “I came back to Nantucket with many unique bourbons that I just couldn’t have gotten here,” he said.

By the end of the winter, what started out as a few possible bourbons for the restaurant turned into a veritable bourbon shrine and a real passion for the spirit.

“I ended up with about 65 bourbons, ryes and whiskies,” Raynor said, laughing. These days, The Boarding House offers a wide range of quality bourbons at different price points.

“They run from \$12 to \$55 for a two-ounce pour,” said Raynor, adding that the high-end spirits come from very limited, special productions. In conjunction, Clinton Terry has revamped the cocktail program at all three of the Raynors’ restaurants. His thoughtfully-curated cocktail menus at both The Boarding House and The Pearl also include several bourbon-based drinks.

Bourbon is enjoying something of a revival these days – and not just with dads, bartenders and restaurateurs. While Southerners have maintained a devotion to it, the spirit hadn’t really been on the radar anywhere else for years. But the resurgence of classic cocktails – including bourbon-based ones like the Manhattan, the Boulevardier, the Old Fashioned and the Mint Julep – hitting the drinking scene, an interest in artisanal spirits, and the airing of TV’s “Mad Men,” in which the main character, Don Draper, drinks the stuff like it’s water, all seems to have had a major impact on the American whiskey market and on both male and female imbibers.

Bourbon production has increased more than 120 percent since 1999, with premium small-batch and single-barrel brands driving the bourbon renaissance, according to the Kentucky Distillers’ Association. In 1964, Congress declared bourbon America’s only “native spirit,” but it has been around a lot longer than that.



The Kings County Distillery in Brooklyn, N.Y. produces an award-winning bourbon.



Hillrock Estate, in New York’s Hudson Valley Highlands, is a “field-to-glass” whiskey producer.

Bourbon Cocktails

If you want to celebrate Father’s Day – and the new spirit – with dad, consider marking the occasion with one of Clinton Terry’s bourbon-based Boarding House cocktails, and toast to your dad’s all-around awesomeness!

Lost Loves

- 1 ounce purple basil simple syrup
 - 1 ounce sour
 - 2 ounces bourbon
 - Hearty dash of lemon bitters
- Shake hard and strain over ice, top with spicy ginger beer, and garnish with a lemon peel.

I’m So Shandy Baby, Yeah

(Read in an Austin Powers voice, notes the bartender)

- 1 ounce lemon juice
 - 2 ounces bourbon
 - Hearty dash of kaffir lime bitters
- Shake hard and strain over ice, top with beer (a pilsner or other summery, crisp, citrusy choice to your liking), and garnish with lime zest.

“In the mid-1800s, the Scotch and Irish pushed west of the Allegheny Mountains and they brought their pot stills with them, saying, ‘We’re going to make whiskey here.’ But they didn’t have barley growing everywhere (like in Scotland and Ireland). What did they have? Corn and rye. So, they took the experience they had making whiskey in Scotland and Ireland and began distilling what’s now known as bourbon,” whiskey sommelier Heather Greene said.

While Kentucky is considered the birthplace of bourbon, contrary to popular belief, the American whiskey doesn’t have to be made in Kentucky to be classified as bourbon. It does, however, need to contain at least 51 percent corn in its grain “mash,” or mixture, though many contain up to 70 or 80 percent corn, and the bourbon must be aged in charred, new American oak barrels and stored at no more than 125 proof. The corn is typically offset by a mixture of rye and malted barley, though some producers, like Maker’s Mark, use wheat instead of rye, creating what’s known as a “wheated” bourbon. This style tends to be a little smoother and not as spicy.

What’s the difference between bourbon and other whiskies, such as American rye, Scotch, Irish, or Canadian? Aside from the spelling (some drop the “e”), the differences lie in the type and amount of grains that are distilled, the method of distillation, the casks used for aging, and the length of time the distilled spirit is aged – all of these elements affect the taste and aromas, as well as the classification, of this grain-based spirit.

Greene highlights the importance of the barrel when talking about bourbon.

“The barrel is what’s going to create that amazing flavor and so many of the aromatic compounds that you get out of a whiskey,” she said, adding that the Scotch Whisky Research Institute has identified close to a hundred different aroma com-

pounds in whiskey, surpassing any other spirit.

In describing how bourbon takes on those chemical compounds, she elaborates on how the new “white” spirit (in actuality, it’s a clear liquid) intermingles with the cask and dissolves some of the barrel molecules.

“The intermingling of those flavors creates beautiful aromatic compounds that really mimic a lot of the compounds found in nature or in wine, so we can use the same vocabulary to describe whiskey. We can refer to clove, spice, cherry, vanilla, leather and strawberry. All of those things you think about with wine, you can bring to the world of aromatics of whiskey.”

In addition to giving the whiskey aromatic flavors, the barrel-aging also changes the color, transforming bourbon, for example, into a brown spirit. Bourbon is typically characterized as sweet and smoky, though as Greene suggested, it can take on many other flavor characteristics, depending on the mixture of grains, the “terroir” (like with wine grapes, terroir refers to the area where the grains are grown), and how long the bourbon has been aged. Raynor doesn’t boast a single, favorite bourbon. Rather, he has five or six go-to bourbons and whiskies.

“The fun thing about bourbon and whiskey is the pleasure of exploring,” he said. His go-tos include Bulleit (regular, 10-year, and rye from Kentucky), Eagle Rare (10-year from Kentucky), High West (small-batch whiskies from Utah), Jefferson’s (“very small batch” bourbons and ryes from Kentucky), Elijah Craig (12-year from Kentucky), and George Dickel whiskies (from Tennessee).

For Father’s Day, he recommends the following selections, depending on your dad’s tastes and your own budget:

- **Great deals:** Elijah Craig 12-year, Elmer T. Lee Single Barrel and Eagle Rare 10-year
- **Semi-splurges, but not too crazy:** Rock Hill Farms,

Four Roses Small Batch Limited Edition and Bulleit 10-year

• **A serious commitment:** Any E.H. Taylor whiskies, Stranahan’s Rocky Mountain whiskies or Elijah Craig Barrel Proof Bourbons

• **For the totally committed (without budget concerns):** Jefferson’s Presidential Select 18- or 21-year, any Pappy Van Winkle or Parker’s Heritage bourbons.

What’s on Raynor’s Father’s Day wish list?

“There are two that come to

BOURBON, PAGE 11B

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Over 34 flavors!

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HOUSEHOLD 8:00 - 12:00
JUNE 15, 2013
SMALL BUSINESS 12:00 - 1:00
AT THE D.P.W. OFFICE ENTRANCE
2ND WHITE GATE AFTER THE LANDFILL

The DPW encourages all small business owners (painters, contractors, doctor’s offices with photographic waste, landscapers, etc.), to utilize the services of Clean Venture for disposal of your hazardous waste on the Household Hazardous Waste Collection Event on June 15, 2013. The DPW will ***not*** allow small businesses to participate between the hours of 8:00 am and 12:00 pm. Residents may dispose of up to 15 gallons of waste at no charge. A fee will be charged for any material in excess of the 15 gallon limit.

Any homeowner disposing of more than 15 gallons of waste will be considered a small business. ***All commercial waste will be charged regardless of quantity. A fee will be charged based on the volume and type of material being brought for disposal. Commercial as well as small business owners will only be accepted between the hours of 12:00 and 1:00 pm. Latex paint is nonhazardous and will not be accepted.*** Mix the can of Latex paint with kitty litter, let hardened and dispose of cans at the Landfill. Any questions call Anne Marie (DPW) (508-228-7244)

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Island musician co-founds innovative ensemble

By Claire Martin
I&M Staff Writer

Young island clarinetist Nicholas Davies has begun to make a name for himself in the world of classical chamber music.

Currently studying at the Shepherd School of Music at Rice University in Houston, Texas, Davies is a member and co-founder of the Boston-based Composer-Performer Repertory Ensemble. The group has brought together an entirely new generation of musicians, according to its director and co-founder Howard Frazin, and a very unique one at that.

Each a long-time student of Frazin, Davies, cellist Lev Mamuya, pianist Christopher Staknys and violinist Matthew Woodard began to collaborate with Frazin, a composer himself, in the fall of 2011. In addition to the extraordinary youth of the group – none of its four members are over 20 – each of the young men is both a composer and a musician. The group is scheduled to perform Saturday in the Great Hall of the Atheneum.

Their talent for both composing and performing is what sets them apart from past students, Frazin said, and served as the inspiration to create the ensemble.

“I’d never had students who were both really good composers and performers before,” he said. “I don’t know of any other group like this anywhere, so it’s fairly unusual.”

Davies, who has performed with the Nantucket Community Music Center in the past, is looking forward to returning to his hometown to play his own work at this week’s upcoming concert.

“To actually have my own sort of event, as part of an ensemble, is very different,” he said. “It’s about sharing something that I am working toward and working on, and having the opportunity to present the program.”

The group’s first big opportunity came last June when it was invited to perform at the Rockport Chamber Music Festival. The acclaimed festival hosts more than 20 performances of classical, jazz, folk, pop and world music during a five-week span each summer. Featured in the new Shalin Liu hall, the group performed some of its newest work as well as an original arrangement of a Mozart



Photo by Sally Cohn

From top, islander Nick Davies, Christopher Staknys, Lev Mamuya and Matthew Woodard make up the Composer-Performer Repertory Ensemble, performing Saturday at the Atheneum.

piano quartet.

The performance earned them an invitation to this year’s festival, as well as invitations to perform at The Rivers School Conservatory Seminar on Contemporary Music, The Roxbury Latin School, Mt. Holyoke College, the Blue Hill Festival in Maine, The Walnut Hill School for the Arts, and the New England Conservatory of Music Preparatory Program’s New Music Festival.

The ensemble’s island performance, “Orpheus with his Lute,” will feature music inspired by Shakespeare from the classical to modern era. Joining the ensemble will be award-winning mezzo-soprano Krista River.

The title of the concert speaks to CPR’s philosophy of incorporating literature into music. Writers from John Steinbeck and Virginia Woolf have served as inspiration for the young men’s work and the upcoming concert will include dialogue from Shakespeare’s “The Tempest.” A pre-concert lecture to discuss this connection between music and text will be held Friday at 6 p.m. at Mitchell’s Book Corner.

“They care about how their music affects audiences and I think all of them have this sense of responsibility that their talents allow them to express things that we all feel, and essentially, gives voice to people’s stories,” said Frazin. The ensemble’s first year together was a learning one that members say has given them the foundation to grow and expand their talents.

“The difference between the pieces this year and last year is fairly substantial,” said Frazin of the group’s development. “The fact that they’re all incredible performers has profoundly influenced who they are as composers.”

For the first time the young students were in collaboration with others, as opposed to working with only their own music in a one-on-one lesson. Working alongside their fellow musicians has given them the skills to deeper understand the art of composing, Frazin said.

“By working together, it’s almost like they’re having group composition lessons at times and so they’re seeing how each other thinks in the early stages of the process and then they’re

getting a chance to observe how that process develops and culminates in the finished product,” he said.

As the second-youngest member of the group, high-school student Mamuya agreed that playing together has been key to their learning experience. “In addition to kind of developing ideas of orchestration, I think it helps when we bring stuff into the group,” he said. “Figuring out structure and what you want for the broad scope of things can be helpful when you can hear it.”

CPR differs from more conventional ensembles in that its pieces are always changing, always being re-worked.

“I think their generation is finally getting back into the business of writing things that are beautiful and meaningful and trying to connect to a larger audience,” Frazin said.

A single piece is often played, performed and re-written several times before it is complete, and sometimes not even that guarantees a finalization in it’s entirety.

“At least the way I was sort of brought up as a composer in this, if you can call it a tradition, was that you sequester yourself in a little room and you write your piece and then you present it, finished and done and complete,” said Woodward of past approaches to producing repertoire. “It’s this very alienating process. I definitely sort of was disillusioned for a long time.”

The re-working of pieces and the ability to improvise is what sets CPR apart.

“The point of the improvisation is sort of to give us just an idea of what the possibilities are rather than to take it down literally,” Davies said. “That’s what is really special, I think, about the ensemble, is that we’re able to do that.”

The Nantucket concert will also feature a multi-generational connection, as Frazin’s former teacher, composer Malcolm Peyton, will also be in attendance. In creating a legacy through three generations of composers, students and teachers, CPR will be performing one of Peyton’s Shakespeare pieces. Additionally, it will play several of Frazin’s pieces and possibly premiere several new pieces of its own.

Composer-Performer Repertory Ensemble, 7 p.m. Saturday, June 15, Atheneum Great Hall, 1 India St. Free.

Bourbon: Small-batch gifts for a spirited Father’s Day

(Continued from page 5B)

mind: Sazerac Rye 18-year-old. It’s 51 percent rye, but I’ve never tasted it and I need to taste it. My life is incomplete at this point,” he said, laughing. “And the Parker’s Heritage Fifth Edition cognac-finished bourbon, which is aged for the last year in French cognac barrels.”

Raynor concludes by saying that if he were to receive either of these, “it’d be a really good day.”

Most of the bourbons discussed above have been made in either the South or the West, but there are also some notable local bourbons made in the Northeast that would also make excellent Father’s Day gifts, and the distilleries are close enough that you could consider taking dad on a little getaway tour and tasting to one or all:

- Founded in 2010, the

Kings County Distillery in Brooklyn operates out of New York City’s oldest whiskey distillery, the 113-year-old Paymaster Building in the Brooklyn Navy Yard, and produces a delicious, award-winning bourbon. “From cornfield to bottle,” master blender Nicole Austin describes it as a spirit that “reflects its New York roots. The hand-selected small-batch production yields a robust, complex whiskey that’s great for straight sipping, but stands up well to classic cocktails such as the Manhattan or Old Fashioned.” Kings County Bourbon has won medals from both the 2012 and 2013 American Distilling Institute’s tasting competition and it was recently named one of the “Ten Best Bourbons” by *Time Out NY*.

- Hillrock Estate Distillery, located in New York’s Hudson Valley Highlands, is one of the few “field-to-glass” whiskey producers in the world. Danielle

Eddy of Hillrock said the rye and barley grains are grown on the estate’s premises, they get the corn from the farmers across the street, and everything is organic. Hillrock’s Solera Aged Bourbon Whiskey is the world’s first solera-aged bourbon. The solera method is typically associated with sherry, but Hillrock finishes this unique bourbon by aging it in 20-year-old Oloroso Sherry casks, which balances the flavors and adds complexity. Eddy points out that the upstate New York terroir offers pronounced flavors of clove, cinnamon and toasted marshmallow, along with the traditional bourbon notes of vanilla and caramel. “Finishing the bourbon in the all-oak sherry casks also adds beautiful candied fruit and nut flavors,” she said. The Solera Bourbon is 62 percent corn, 37 percent rye, and about 1 percent barley, and the current average age of the bourbon at the

time of bottling is about seven years and four months.

- The Hudson BABY Bourbon from Tuthilltown Spirits is a single-grain bourbon distilled from 100-percent New York corn grown within 10 miles of the distillery in Gardiner, N.Y., and the bourbon is aged in small American oak barrels. Tuthilltown reports that when the BABY was “born,” it was the first legal pot-distilled whiskey made in New York since prohibition. Each bottle is hand-waxed and numbered, so presentation-wise, it makes a special gift, and because it’s a mild spirit, it’s a good beginner bourbon for a novice sipper.

These New York bourbons can all be ordered online and shipped to you or your dad from Astor Wine & Spirits (www.astorwines.com/), Drink Up NY (www.drinkupny.com/) and Park Avenue Liquors (www.parkaveliquor.com/).

NOTICE OF PUBLIC HEARING FOR THE TAKING OF A PORTION OF CENTRAL AVENUE AS AUTHORIZED BY WARRANT ARTICLE 76 OF THE 2010 ANNUAL TOWN MEETING.

Please be advised that a public hearing will be held by the Nantucket Board of Selectmen on June 26, 2013 pursuant to the authority of Chapter 79 of Massachusetts General Law, or otherwise, to consider taking portions of a paper street described below for general municipal purposes and or public access or open space.

- Central Avenue between the centerline of Pocomo Avenue and northern sideline of Pochick Avenue.

The public hearing will be in the PSF Community Room at 4 Fairgrounds Road, Nantucket, MA, at 6:00 PM.

Nantucket Board of Selectmen

G23

TOWN OF NANTUCKET REQUEST FOR PROPOSALS FOR A NANTUCKET SENIOR ENERGY CONSULTANT

The Town of Nantucket invites qualified responders to submit a proposal for professional alternative energy consulting services for Nantucket’s Energy Office. Bids can be obtained from and will be accepted at the Town of Nantucket, Project Manager’s Office 16 Broad Street, Nantucket, MA 02554, until 10:00 AM, July 2, 2013 and be publicly opened forthwith for this Invitation for Bids, which is made in accordance with Massachusetts General Laws, Chapter 30B. Bid documents are also available on-line at www.nantucket-ma.gov on the Procurement page. Town Administration must approve any contract regarding this project. The Town reserves the right to reject any and all bids if it is in its best interest to do so. Questions about the above may be directed to Diane A. O’Neil, Project Manager/CPO (508) 228-7256, Monday - Friday, 8:00 a.m. - 4:00 p.m.

G20

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PUZZLER

answers

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TOWN OF NANTUCKET REQUEST FOR PROPOSALS FOR A NANTUCKET ENERGY PROJECT AND OUTREACH COORDINATOR

The Town of Nantucket invites qualified responders to submit a proposal for an **Energy Project & Outreach Coordinator** for Nantucket’s Energy Office. Bids can be obtained from and will be accepted at the Town of Nantucket, Project Manager’s Office 16 Broad Street, Nantucket, MA 02554, until 10:30 AM, July 2, 2013 and be publicly opened forthwith for this Invitation for Bids, which is made in accordance with Massachusetts General Laws, Chapter 30B. Bid documents are also available on-line at www.nantucket-ma.gov on the Procurement page. Town Administration must approve any contract regarding this project. The Town reserves the right to reject any and all bids if it is in its best interest to do so. Questions about the above may be directed to Diane A. O’Neil, Project Manager/CPO (508) 228-7256, Monday - Friday, 8:00 a.m. - 4:00 p.m.

G21

NANTUCKET PUBLIC SCHOOLS INVITATION FOR BIDS HVAC DIGITAL AND PNEUMATIC CONTROLS AND PREVENTATIVE MAINTENANCE

The Nantucket Public Schools, the awarding authority, through its School Committee, invites qualified bidders to submit sealed bids for the HVAC Digital and Pneumatic Controls and Preventative Maintenance locate at the Nantucket Elementary, Cyrus Peirce Middle, and Nantucket High Schools. This is a 3 years contract.

Contractors must hold DCAM Certification. All sealed bids will be accepted at the Nantucket Public Schools, Director of Facilities Office, 10 Surfside Rd. Nantucket, Ma. 02554, until 12:00PM Wednesday July 3rd, 2013 and be publicly opened forthwith for this Invitation for Bids which is made in accordance of M.G. L.c. 149 § 44A-J, and all other applicable laws.

Bids Documents can be obtained on the Town of Nantucket Website www.nantucket-ma.gov on the Procurement page. Questions concerning this IFB must be submitted to Barry Dulong Director of Facilities, in writing 7 days prior to bid opening via the address above, or by emailing dulongb@nps.k12.ma.us

Nantucket Public Schools reserve the right to reject any or all general bids if it is in its best interest to do so.

The Nantucket Public Schools is an Affirmative Action/Equal Opportunity Employer. The Nantucket Public Schools encourage bids from qualified MBE/DBE/WBE firms.

G22

NANTUCKET PUBLIC SCHOOLS INVITATION FOR BIDS HIGH SCHOOL AIR CONDITIONING PROJECT

The Nantucket Public Schools, the awarding authority, through its School Committee, invites qualified bidders to submit sealed bids for the project: **Installation of a cooling coil in an existing air handling unit and a roof-top condenser and all associated equipment at Nantucket High School, 10 Surfside Rd. Nantucket, MA. 02554**

The estimated total construction cost for this Project is \$ 200,000.00.

All sealed bids shall be received by a duly appointed representative of Awarding Authority: Diane A. O’Neil, 16 Broad Street, Nantucket, MA 02554 until **June 20, 2013 at 11:00 AM** and be publicly opened forthwith for this Invitation for Bids which is made in accordance of M.G. L.c. 149 § 44A-J, and all other applicable laws.

Contractors may obtain IFB Documents, Specifications, and Drawings at the office of Garcia, Galuska & DeSousa, Inc., 370 Faunce Corner Road Dartmouth, MA 02747 (508) 998-2700 Questions concerning this IFB must be submitted to Garcia, Galuska & DeSousa, Inc., in writing 5 days prior to bid opening via the address above, or by emailing jessica_fortin@g-g-d.com The Nantucket Public Schools reserve the right to reject any or all general bids if it is in its best interest to do so.

The Nantucket Public Schools is an Affirmative Action/Equal Opportunity Employer. The Nantucket Public Schools encourage bids from qualified MBE/DBE/WBE firms.

G10