

Oakland Beach Carousel Foundation



2438 West Shore Road, Warwick, RI 02889

(401) 732-2727

E-Mail: obcarousel@cox.net

Visit our Website: www.oaklandbeachcarousel.org

Updated horse photos coming soon!

December 2009

Seawall Splash

2010

January 1, 2010

Just around the corner!

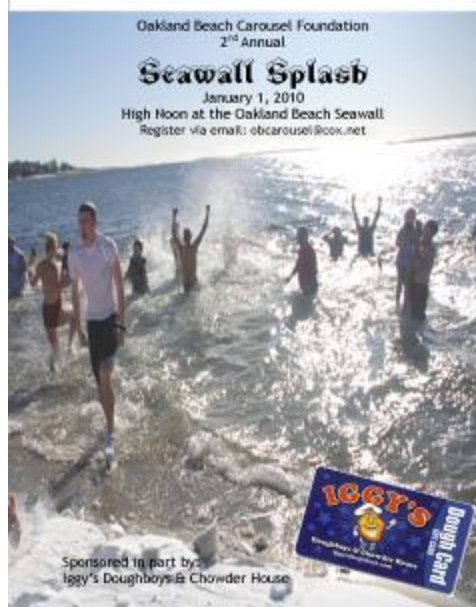
Without a doubt, 2009 has been a year to remember in many troubling ways.

We're anxious to put that behind us for a moment and raise a toast, along with a hope and prayer that 2010 will bring brighter days to each and all.

At the Carousel Workshop, we're starting the New Year off with our annual plunge into the frigid waters of Greenwich Bay!

The Seawall Splash of 2009 was a great success.

We're hoping the event will grow with us each year, generating funds to help us continue our mission of building a carousel for the City of Warwick.



We're asking all Friends of the Carousel to come out and join Poseidon, whether you're plunging or cheering us on.

We hope to see you! Happy New Year!



Plunging Tips

1. Wear swim shoes or sneakers.
2. Bring a towel and warm blanket.
3. Don't strip down to your plunging attire until just before the countdown begins.
4. Bring a friend (aka Chicken) who will wait on the beach with your towel and blanket at the ready!

Special Thanks to our sponsor, [Iggy's Doughboys & Chowder House](#)

2010 Seawall Splash Details

- ◆ Register by email: obcarousel@cox.net
- ◆ Participant Check-in 10:00 to 11:45.
- ◆ Raffle Drawing (50/50), Prizes for Best Costume, Youngest & Oldest Plunger and Highest Pledge Total at 11:45.
- ◆ Assembly on the beach at 11:55.
- ◆ Plunge at High Noon.



7th Annual Dinner & Live Auction PASTA EXTRVAGANZA

Please save the date and join us
for our

Dinner and Live Auction on April
24, 2010 at 5:00 p.m. at the
Knights of Columbus Hall on
Sandy Lane in Warwick.

Our fundraising committee is
hard at work gathering and mak-
ing donations for the many
themed baskets and other
unique items to be auctioned.

Dinner will be an "all you can eat"
Pasta Extravaganza, featuring
baked macaroni and delicious
meatballs handmade by Executive
Chef and volunteer, Robert In-
gram, Jr.

Also included: tossed salad,
bread, coffee, tea and dessert,
all for the low admission price of
\$13.00 for adults, \$7.00 for chil-
dren under 12.



Friends of the Carousel

Your support is greatly needed and very much appreciated. Thank you all!

Thank you to all who renewed, and welcome to new members in 2009:

Bronze:

Michael & Mary Lynch
Paul & Barbara Parsons
Dennis & Patricia Charpentier

Family:

Dennis & Cynthia Thomas
Janet & Ranol Hemingway
Linda & Robert Cameron
Jamie Moore & Family
Sen. William & Marsha Walaska
Thomas & Jeanne Philo
Joyce Lyons & Family
Dick & Clair Greenwood
Joanne Heffernon & Rick Hopper

Individual cont'd:

Al & Cheryl Martin
Earl & Earlene Baker

Family cont'd:

Nancy & George Worrell
Eva DiSaia & Elaine Kowalski
Raymond Tomasso & Family
Cheryl Keller & Family
Josh & Heather Skelton
Richard & Nicole Ingram
Donna & Bill Travis
Oren & Bonnie Hargrove
Eugene Heilhecker & Family

Individual:

M. Katherine Whalen
Jayne Berghorn
Mavis Archer
Peg Mulvey

Individual cont'd:

Bernadette Blais
Ann Sylvia
Anthony Valerio
Raymond Forcier
Susan Hirons
Robert Farrell
Mary Selwyn
Christine Morton
Louis Maynard
Romeo Maynard
Sandra Cabral
Mary Harlow
Katherine May
Ann Ayotte
James Medeiros