

SPORTS ON BAY...



Two Key Players to Watch From The Staten Island Yankees

by Frank Diglio

One of the most popular attractions in the north shore of Staten Island is, Richmond County Ballpark, home of the Class A Staten Island Yankees. With the majors fast approaching the Hot Stove portion of the year, we know you're in need of a baseball fix. This Way on Bay is here to help, so without further ado we give you a pair of Baby Bombers to watch based on their performances in 2014.

Chris Breen
20 year old Chris Breen lit the New York-Penn League on fire in 2014. The 2012 12th round pick put up .281/.376/.504 splits while eight home runs and 28 RBIs to the mix. Breen also showed great versatility in the field, playing roughly 1/3 of his games at first base and the rest in his native left field. While the majors are a long ways away, the versatility to play both the infield and the outfield while also being able to get on base should have Staten Island Yankees fans excited about potentially watching a future Major Leaguer.

Matt Wotherspoon
As for pitchers, Matt Wotherspoon was dominant in his professional debut in 2014. Drafted by the Detroit Tigers in 2013 and then the Yankees in 2014, Wotherspoon showed that taking a waiver on him in the 14th round could prove to be a steal. In 32 innings of relief, Wotherspoon sent 29 hitters back to the bench while only giving nine a free pass to first base. Couple that with 22 hits allowed and Wotherspoon had a .97 WHIP to go along with his 1.97 ERA.



EAT THIS WAY ON BAY...

3 B's A Recipe for Success: Bayou, Beso & Blue

by Ettore Mazzei

We always enjoy a 'started from the bottom and climbed to the top' story. Julian Gaxholli, the owner of the North Shore's threesome, is one of those stories and has been making a huge difference with his popular restaurants: Bayou, Beso and Blue. Bayou takes you to New Orleans; with its Creole cuisine dishes. His other B, Beso specializes in Authentic Spanish Cuisine having a Tapas Bar as the finishing touch to the colonial restaurant. Gaxholli's latest venture, Blue sits along the New York Harbor matching its Mediterranean menu.

Chef Gaxholli began his interest in the culinary world when he first arrived to New York from Albania. His career started at age 16 at Adobe Blue's as a busboy. Having inspirations from his mother's cooking and his hospitality attitude from his Diplomat father, Julian grew with an appreciation for the kitchen early on. Julian opened Bayou with partner Ken Tirado who was a partner at Adobe Blues in July 2003 over 11 years ago, allowing islanders to get a taste of Louisiana just on the northeast side of Staten Island.

Spicing up St. George with a Spanish kiss the chef soon opened Beso (translated to "kiss" in Spanish) in 2009. A spicy dinner would include paella overdosing on seafood with chorizo. Blue, named was inspired due to its adjacent oceanfront view. It gives Staten Island a real Mediterranean feel featuring a bar/lounge to compliment it's guests. Beso has a weekend brunch while Blue welcomes a Sunday Clam Bake.

From busboy, to restaurant owner, to multi-restaurant owner, to property owner, Julian Gaxholli makes us North Shore Staten Islanders proud, and he adds joy to so many lives with his great food, great service, great music, and magnificent décor.

Bayou, Besos and Blue are open 7 days a week for lunch & dinner and their web sites are easy to remember given they are the names of the restaurants + nyc. All have pre fixe menus during the week.

Bayou

1072 Bay Street
718 273 4383 | bayounyc.com
Jazzy Wednesday Live Jazz By:
Karlus Trapp
Sunday Jazz Brunch Live Jazz
with Father-Son duo Bob &
Kris Kaiser
My Favorite
Fat Tuesdays with fabulous
duo Mark Spanga & Larry
D'Albergo playing Live Acoustic
Blues & Rock

Beso

11 Schuyler Street
718 816 8162 | besonyc.com
Fine Spanish Cuisine and
Tapas Bar, \$8 lunch specials,
Pre Fixe Mon to Wed 3
course meal \$20.14

Blue

1115 Richmond Terrace
718 273 7777 |
bluerestaurantnyc.com
Highlights include outdoor
seating area under a beautifully
crafted pergola.
Gothic-style dining room
with waterfront views from
any seat in the restaurant.
Island's only industrial view
where the vibrant shipping
and tugboat industry parade
nautical tugboats and cargo
ships creating a peaceful and
serene atmosphere. Sunday
Clam Bake, 3 course \$29.95

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Historic Tappen Park Community Partnership

by Tiy Hampton



Already 2 years old, The Historic Tappen Park Community Partnership is uplifting Staten Island's 10304. The purpose is to highlight the space for positive educational programs, events and community arts. The park is the second oldest in Staten Island, making its name for itself in the 1830s. The idea is to encourage private and public investment, keeping its structure beautified and giving off a healthier social and economical community.

Kamillah Hanks is the founder of the organization. Having a history in marketing and community affairs, the North Shore Islander drives the economic development and commercial revitalization of the Stapleton business district. Along with the efforts of Frank Rizzo and Priscilla Marco, local community development corporation was able to receive a grant in September from The Department of Small Business Services.

The economic development grant is to help bring more businesses to the area.

"...We work with the developers that are with the new stapleton waterfront development to make sure there's a connectivity between the new and the old. We have a retail recruitment program which addresses the vacancies of businesses that are in the area," explained Hanks. "If it's vacant we find an interesting thing to do with that vacancy. We show it to brokers. We have a holistic approach for one single neighborhood..."

The park was recently beautified with the planting of 1200 daffodils being an example for activities Kamillah has and will continue to hold in Tappen Park. A feeding of about 200-300 people along with a fall festival, keeps the park motivated and activated until the programs are welcomed back in April.

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Harrison Street aka Staten Island's "The Nook"

Harrison Street, often referred to as "The Nook," was developed roughly between 1840 and 1900. It is a charming block worth exploring. Visit 6tocelebrate.org, a website of the The Historic Districts Council and is the voice for all your favorite historic neighborhoods. Since 1971, HDC has been a vital force helping to protect historic neighborhoods and buildings throughout the five boroughs.

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1271 Bay Street
Staten Island, NY 10305
thephunkeyelephant@yahoo.com
T / 718-448-4282
F / 718-448-4284



this way on
BAY STAFF

Publisher
ETTORE MAZZEI
Editor
CHRISTOPHER OLIVIERI
Events
JOHN JOSEPH

701 Bay Street
Staten Island, NY 10304
thiswayonbay.nyc
thiswayonbay@gmail.com
347.723.1825
Fax: 718.720.0901

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