THE ITALIAN-AMERICAN VOICE OF MASSACHUSETTS

# POST-GAZETTE

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## Healey and Minogue Clash Over Massachusetts' Future in Gubernatorial Debate

*by Patti Sartori*

This past October 8, 2026, the first of two scheduled Massachusetts Gubernatorial debates took place between Democratic incumbent Maura Healey and Republican challenger Mike Minogue. The hour long face off featured sharp exchanges over affordability, taxes, housing, education, government spending and the influence of President Donald Trump. Hosted in a closed studio, the debate was moderated by Jon Keller of WBZ-TV, and offered voters a closer look at two very different approaches to governing the Commonwealth.

Affordability was the central issue. Healey defended her administration's efforts to provide tax relief, expand housing and limit health care costs, while arguing that President Trump's federal policies, including tariffs and the war with Iran, were adding to residents' financial burdens. Minogue countered that Healey had four years, even during Democratic President Joe Biden's tenure, to address Massachusetts' high cost of living, and promised to reduce taxes, cut regulations, curb government spending and create jobs.

Housing was another major topic. Both candidates supported a ballot question intended to make it easier to build single family homes, but Minogue argued that lengthy permitting processes and building requirements continue to increase costs. Healey defended her housing initiatives and pointed to legislation aiming to increase the supply of homes.

The candidates also clashed over education funding, a proposed Springfield courthouse project and government accountability. Minogue called for greater financial oversight, including the long-delayed state legislative audit, and a larger budget for the state auditor, while Healey defended her record and the courthouse project, even claiming insult at the thought of her challenger questioning her integrity. Minogue urged Massachusetts to participate in a federal scholarship tax credit program,

(Continued on Page 11)

## News Briefs

*by Sal Giarratani*

### *Trump's Medicaid Cuts Strip Legal Immigrants of Health Coverage*

New restrictions have stripped Medicaid coverage from certain legal immigrants, including refugees and victims of human trafficking, as part of broader federal changes to the health insurance program that are expected to force millions off their coverage. The change was effective October 1. The changes will affect hundreds of thousands who legally immigrated here, many of whom work and pay taxes, in the latest push to target foreigners. According to the Congressional Budget Office, roughly 7.5 million fewer people will have health insurance.

### *Hitler and Mussolini Win in Peru*

A left-wing politician named after Adolf Hitler and Benito Mussolini has become the mayor of a town in Peru, just one year after leaving a right-wing party. Hitler Mussolini Simeon Flores, 45, prevailed with 34 percent of the vote.

### *Judge Ends Trump's Taxpayer-Funded Ads*

President Trump must cancel any remaining TV commercials paid for with tax dollars to promote his political message, according to a federal judge who

(Continued on Page 11)

## *October as Italian Heritage Month Celebrates 27th Anniversary at Massachusetts State House*

**October Italian Heritage Month 2026 Excellence and Lifetime Achievement Honorees: Frank DePasquale, Culinary Arts and Philanthropy; Lino Pertile, Romance Language and Literature; and Joseph P. Campanelli, Business Leadership and Philanthropy.**

On October 1, 2026, the Massachusetts State House in Boston hosted the 27th annual kickoff celebration of October as Italian Heritage Month, marking another milestone in recognizing the rich cultural heritage and lasting contributions of Italians and Italian Americans throughout the Commonwealth.

Organized by the October Italian Heritage Month Committee of Massachusetts in partnership with the Consul General of Italy in Boston, Arnaldo Minuti, the celebration brought attention to the achievements of Italian Americans in business, education, literature, philanthropy, and the arts.

Master of Ceremonies, State Representative Paul Donato, welcomed guests and honorees. Joseph Milano, Brigadier General for the Ancient and Honorable Artillery Company of Massachusetts offered brief remarks and led the Pledge of Allegiance. The Coro Dante, Chorus of the Dante Alighieri Society of Massachusetts, sang the American and Italian National Anthems.

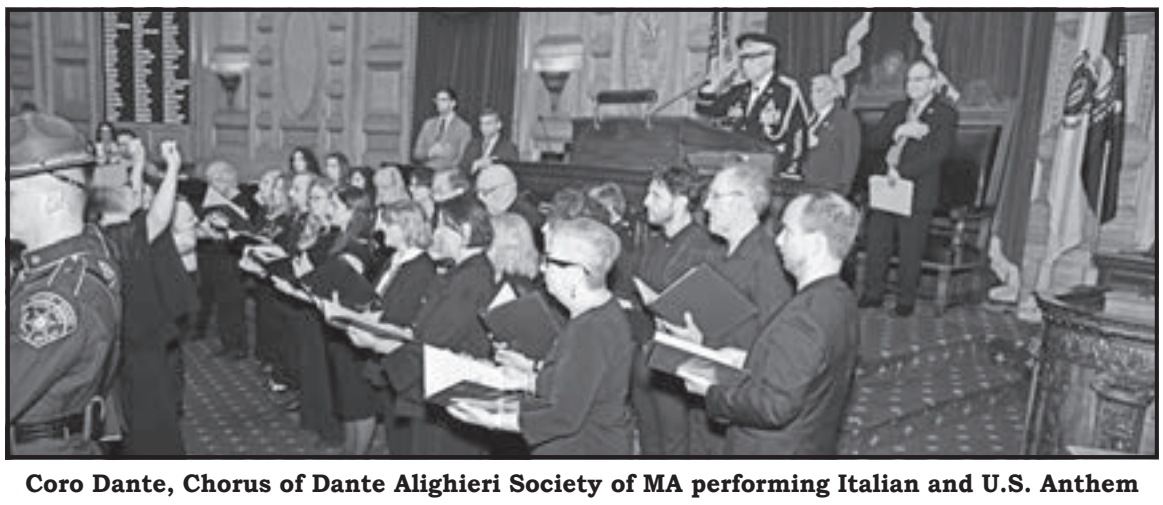
Richard Vita, President of the Italian Heritage Month Committee, welcomed and recognized the Italian-American Organizations. Other elected officials in attendance were Boston Mayor Michelle Wu, State Senator Sal DiDomenico, State Representatives Adrian Madaro and Aaron Michlewitz, and the Consul General to Italy in Boston Arnaldo Minute, whose tenure in the city is ending but offered heartfelt remarks and gratitude for his time in Boston.

This year's honorees were Frank DePasquale, recognized for his excellence and lifetime achievements in culinary arts and philanthropy; Joseph P. Campanelli, honored for his leadership in business and philanthropy as president and CEO of Needham Bank; and Professor Lino Pertile, a Harvard University professor emeritus, recognized for his contributions to Romance languages and literature. The younger generation was also recognized with scholarship presentations donated by October Italian Heritage month, C.A.S.IT., UNICO and State Representative Aaron Michlewitz.

Each honoree represents a different aspect of the Italian American experience, demonstrating how dedication, hard work, education, and community involvement can make a lasting difference. Their accomplishments reflect the values and traditions that generations of Italian immigrants brought to America and passed down to their children and grandchildren.

The annual State House celebration also serves as a reminder of the importance of preserving Italian language, history, and culture for future generations. From family traditions and neighborhood businesses to academic achievement and charitable service, Italian Americans continue to play an important role in shaping Massachusetts.

As the 27th anniversary was celebrated, the message remained clear: Italian heritage is not simply a connection to the past, but a living tradition that continues to enrich the Commonwealth and the nation.



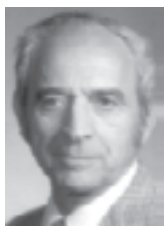
**Coro Dante, Chorus of Dante Alighieri Society of MA performing Italian and U.S. Anthem**

(Additional Photos on Page 6)

***(Photos by Rosario Scabin, Ross Photography) & Gerri Palladino***

## Stirpe Nostra

by Prof. Edmund Turiello



*A weekly column highlighting some of the more interesting aspects of our ancestry…our lineage…our roots.*

### VITRUM!

The stained glass treated in the last issue highlights a French contribution to ecclesiology. The Italians, especially those of Renaissance Italy, expended little effort on stained glass compared to their work in other media, such as painting and sculpturing. But the ancient Egyptians were among the earliest contributors to the glass culture and technology.

The oldest specimen today is an opaque blue Egyptian glass vase, which is now in the British Museum; it dates back to the sixteenth century B.C. Even the Egyptian tombs and mummy cases contained glass cups and bottles in considerable numbers, and in some paintings (about 2300 B.C.), the process of glass blowing is clearly depicted.

A story is told by one ancient historian that the discovery of glass was quite by accident. The River Belus in Phoenicia contains a sandy beach that stretches for about a half mile. The story goes on to relate that a ship belonging to some traders in natural soda put in here and built a fire to prepare their meal. Since, however, no stones suitable for supporting their kettles were available; they rested them on lumps of soda from the cargo. When these lumps became heated, and were completely mingled with the sand on the beach, a strange translucent liquid flowed forth in streams; and this, it is said, was the origin of glass, as we know it.

**Roman blown-glass cinerary urn, dated between 1st and 3rd centuries AD**

Sand from this district proved to be particularly suitable for glass making and was exported in great quantities to workshops in other areas. Alexandria was another center for glass making with a sustained reputation for many centuries.

Phoenician glass has been found in Etruscan cemeteries and we are told that glass-drinking cups were used to replace those of gold and silver. One historian said that glass cups sold in his time for a paltry sum of half an "as" (a Roman copper coin having a value of less than one cent).

**NEXT WEEK:**
*Vitrum (Continued)*

A HISTORY OF EXCEPTIONAL SERVICE.

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***The opinions expressed by our columnists and contributors are not necessarily the same as those of The Post-Gazette, its publisher or editor. Photo submissions are accepted by the Post-Gazette provided they are clear, original photos. There is a $5 charge for each photo submitted. Photos can be submitted via e-mail: postgazette@aol.com. If you want your photos returned, include a self-addressed, stamped envelope.***

# St. Joseph Society Annual Dinner

St.Joseph Society of Boston held their annual Semi-Formal Banquet on Saturday, September 19, 2026 in St. Joseph Hall, at St. Leonard Church in the North End. Members and their guests enjoyed a delicious dinner, catered by Assaggio Restaurant on Prince Street, along with an assortment of desserts and perfect background and dancing music.

St. Joseph Society was founded 101 years ago by immigrants from Riesi, Sicily. The organization operates as a charitable organization that regularly gives back to local nonprofits and families in need. Society member volunteers assist almost every Tuesday afternoon to prepare and deliver food to Boston's homeless population, as well as Thanksgiving meal distributions.

**President of the St. Joseph Socity in Boston's North End Ernesto Caparrotta**

**State Representative Paul Donato (right) is always happy to attend a St. Joseph Society event.**

**Mack Baratta and his dad during the the Annual St. Joseph Socity of Boston Dinner.**

**Ian Andrews and Joanne Marshall attend the Annual St. Joseph Sociey Dinner.**

**Leah Andrews and Mimi enjoy the 2026 St. Joseph Society Dinner.**

**Irene McCall and Josephine Croteau**

**Jennifer Sites, Joyce Ferragamo, Ginger Corcoran and Cara Stella prepare to celebrate the Annual St. Joseph Society Dinner.**

**St. Joseph Society Annual Dinner guests enjoy a large selection of sweets.**

**Marni Martorano has a tough decision choosing which dessert looks best.**

**Members and guests attend the 2026 Annual St. Joseph Society of Boston Dinner.**

***(Photos by Charles Rachal)***

# POST-GAZETTE

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**OUR POLICY:** ***To help preserve the ideals and sacred traditions of this our adopted country the United States of America: To revere its laws and inspire others to respect and obey them: To strive unceasingly to quicken the public's sense of civic duty: In all ways to aid in making this country greater and better than we found it.***

## President Trump Displays New Christopher Columbus Statue in Rose Garden

President Donald Trump honored Christopher Columbus at a White House ceremony over the holiday weekend, announcing he has resurrected Christopher Columbus from being canceled. The President spoke glowingly about Columbus' accomplishments during a ceremony announcing his administration will add a statue of the Italian explorer to the Rose Garden, where it will join statues Alexander Hamilton and Thomas Jefferson.

"I resurrected Christopher Columbus. He's been rehabbed,100% and he's been resurrected in the true sense. He's back where he should be," Trump announced to all the Italians in attendance. Trump noted the discrimination Italian Americans have been subjected to over the years and praised Italian American communities warning those who attempt to erase traditions. "Those who hate our country want to see the Italian American community erased. They don't want to have an Italian American community because you stand for something that's incredible, " said Trump as he paid tribute to a number of Italian Americans, including Supreme Court Justice Samuel Alito, former New York City Mayor Rudy Giuliani and Italian opera singer Christopher Macchio who sang at the event.

The Trump administration previously placed a replica statue of Columbus, next to the White House, in front of the Eisenhower Executive Office Building, after the original statue was toppled by protesters and dumped into Baltimore's harbor during the 2020 racial justice protests. Pieces of the original statue were pulled from the harbor and incorporated into the one on the White House grounds.

The newly unveiled statue of Columbus depicts the explorer surrounded by four female figures symbolizing Europe, America, Asia, and Africa, and will sit right outside the Oval Office in the Rose Garden.

## LETTERS POLICY

**The Post-Gazette invites its readers to submit Letters to the Editor.**

- Letters should be typed, double-spaced and must include the writer's name, address and telephone number. Anonymous letters are not accepted for publication.
- Due to space considerations, we request that letters not exceed two double-spaced, type-written pages.
- This newspaper reserves the right to edit letters for style, grammar and taste and to limit the number of letters published from any one person or organization.
- Deadline for submission is 12:00 noon on the Monday prior to the Friday on which the writer wishes to have the material published. Submission by the deadline does not guarantee publication.

**Send letter to: Pamela Donnaruma, Editor,**
**The Post-Gazette, P.O. Box 135, Boston, MA 02113**

# *North End Fall Senior Social*

**Representatives and members of the North End Senior Programming Coalition enjoyed a free tour of the North End Historical Museum**

The North End Historical Museum hosted the community Senior Programming Coalition on Tuesday, October 6, 2026 for a Fall Senior Social. The North End Senior Programming Coalition is made up of a number of non-profit organizations and city agencies including NE/W Health, NEMPAC, Boston Centers for Youth and Families (Nazzaro Community Center), ABCD North End/ West End and the North End Branch Boston Public Library.

These groups offer a wide variety of programs and opportunities for friends to gather socially throughout the neighborhood. Some of the events include bingo, chair yoga, sewing, coffee and conversation, just to name a few. There is always a happening of some sort throughout the community.

**Lifelong North End resident and community activist Rita Pagliuca receives a personal tour of the North End Historical Museum from Historical President Tom Damigella.**

**The three amici, Joe Blazo, Stephen Scapicchio and Bobby Venuti tour and reminisce in the North End Historical Museum as part of the North End Senior Programming Coalition Fall Senior Social.**

This particular event provided the attendees a chance to visit and tour the new North End Historical Museum, free of charge. It was opportunity taken by well over sixty attendees, with some even becoming members of the North End Historical Society. It was a wonderful event and a great afternoon for everyone.

**Members of various North End Senior Programming Coalition organizations tour the North End Historical Museum.**

**North End Senior Coalition members learn about the history of the North End during a recent tour of the Historical Museum.**

**North End Senior Programming Coalition representatives highlight all of the activities offered to the North End seniors.**

***(Photos by Gerri Palladino)***

# *L'Anno Bello: A Year in Italian Folklore*

## *The Mesmerizing Magic of Fairy Tales*

*by Ally Di Censo Symynkywicz*

***(Photo by Magnific)***

Magic — the word rolls off your tongue like a charm, filled with wonder and possibility. It conjures images of puffs of colorful smoke and cards that disappear into the air. I particularly think of magic during the month of October, when signs of the mystical side of life surround me. Leaves shining on the pavement after a chilly rainfall, candles flickering inside toothy jack-o-lanterns, the foreboding sky of an early evening, the cackle of witches — all these elements make October a month in which to revel in the supernatural and in the spooky sense of the unknown. This longing for the mysterious taps into our primordial collective unconsciousness, as some of our earliest introduction to magic tropes and beings came from our childhood. The wonderful world of fairy tales opened our eyes to a plethora of bizarre, subversive, and enchanting elements. These were tales where powerful women could shape a person's destiny with wishes and spells, where animals and trees talked, where the assurance of a happy ending always came as a result of an arduous and mutable journey. Fairy tales have proved so instrumental in shaping our psyche that modern scholars debate, dissect and study them in the halls of academia. My introduction to fairy tales came as a result of my grandmother, Nonna, whose bedtime stories evoked an Italian countryside full of tricky gnomes, prowling wolves and wise, grizzled crones. The spooky, magical month of October is perfect for diving into the folktales of Italy and the motifs that make them still so popular today.

Any mention of fairy tales instantly brings to mind the specific names of these stories' protagonists, from Snow White to Little Red Riding Hood. Repeated through oral tradition and echoing across generations, these characters have mutated and morphed to fit the values, mores and customs of each time period or locale, while still keeping the core of their stories intact. Italy boasts variations of several of our beloved fairy tale protagonists. An early version of Cinderella, called *Cenerentola,* is present in the collection of seventeenth-century poet Giambattista Basile. In Basile's tale, a girl named Zezolla is forced to work in the kitchen by her stepmother until a fairy living in a date tree magically prepares her for a royal ball. Basile also recorded a story similar to Rapunzel, in which the main character was named Petrosinella, or parsley, and was held captive by an ogress rather than a witch. Another fairy tale named *Maria, the Wicked Stepmother, and the Seven Robbers* blends elements of Snow White with those of Hansel and Gretel, as a young girl named Maria is abandoned in the woods at the behest of her stepmother, only to stumble across a home belonging to seven robbers and eventually marry a prince. However, my absolute favorite fairy tale, the one most laden with foreboding and symbolism, is *Little Red Riding Hood.* The Italian version of this tale, *La Finta Nonna* ("the false grandmother") incorporates all the familiar elements — a girl visiting her grandmother and realizing that something is wrong — but also adds other unique components. For example, the creature who eats the grandmother is an ogress rather than a wolf. Furthermore, Little Red Riding Hood herself manages to defeat the ogress and release her grandmother, rather than depending on a huntsman. Talk about girl power!

Fairy tales, whether originating in Italy or not, endure because of their highly symbolic and extremely universal archetypes. In fact, I find that the most common fairy tale motifs frequently remind me of my time in Italy over ten years ago, particularly the days spent in my father's quaint hometown of Sulmona in the mountainous Abruzzi region. One such archetype is the enchanted forest, or woods filled with magic, mystery and the tingling possibility of both danger and opportunity. In Sulmona, where the forest stretched endlessly in a sea of lush emerald green and trees whispered secrets in the wind up the mountainside, it was easy to imagine elves and gnomes hiding among the foliage. The concept of the crone appears in many fairy tales as well. These immensely powerful, wizened old women wielded their abilities for good, as in the case of fairy godmothers, or for bad, as in the case of sinister witches. These examples of female agency always impressed me, especially in a genre which often took a more traditional approach to gender roles, and in their positive iterations the crones remind me of my own wise and resourceful nonnas. Finally, there is the image of the wolf. The wolf was once the most feared animal in Europe, and as such figured in many folktales as a symbol of menace and the unknown. In fact, though Italy has its own rendering of *Little Red Riding Hood,* most Italians are also familiar with the famous version in which a wolf swallows the grandmother. My father frequently spoke of having to ride his bicycle home late at night during his childhood, snaking through darkened mountain roads as wolves howled in the distance. Fairy tales tap into our subconscious fears and desires, and therefore their symbolism will always be repeated and reinterpreted with each passing year.

As Halloween approaches, my thoughts turn to everything that is uncanny and, well, magical. Fairy tales perfectly encompass the mood of the wondrous month of October, a month that sees the mystical dance of the harvest and ends with a festival honoring the unknown. From enchanted forests to women who can grant wishes with the wave of a wand, from conniving ogresses to cunning wolves, fairy tales weave a rich tapestry of human anxieties and yearnings made manifest in the most bizarre and metaphorical of ways. The power of fairy tales is so strong that every culture of the world contains unique fables that speak to both localized and universal concerns. This can be seen in the folktales of Italy, which blend familiar fairy tale characters with special twists and motifs. This October, I plan to spend a dark, cozy evening enveloped in the world of folklore, and I hope that the charm and magic of fairy tales touches your lives as well!

*Ally Di Censo Symynkywicz is a high school history teacher. She appreciates any comments and suggestions about Italian holidays and folklore at adicenso89@gmail.com.*

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# THINKING OUT LOUD

*by Sal Giarratani*

*"My hearing order on Tremont and Parker Streets addresses longstanding safety concerns and unauthorized changes to the roadway. Everyone using this intersection deserves safe, professionally designed streets. I am seeking answers about the City's response and the steps needed to protect pedestrians, bicyclists, scooter riders, and motorists."*

*— Boston City Councilor Erin Murphy*

## *We Need to Provide More Education for Both Bicyclists and Motorists*

It seems we are constantly hearing news of bicyclists getting killed or injured while driving alongside motorists operating their vehicles in traffic. One fatality recently happened in Mission Hill when a city employee on the way to work at City Hall was struck and killed by a truck on her left side. Both stopped for the red light. When it turned green, both started to move. The truck driver most likely was attempting to turn right and the bicyclist apparently was heading straight to Columbus Avenue. Who is at fault? Was anyone at fault? Things are usually never black nor white. Seemingly the truck driver never saw her on her bike when the light turned green totally unaware of her presence.

How do we tackle this issue? We can repaint lines. We can better mark bike lanes. However, can we really do something to keep anyone on the road safe? I was recently crashed into by a tractor-trailer riding to my left while I was crossing the Neponset Bridge. The truck driver most likely never saw my smaller vehicle next to his big truck. No one was hurt . He apparently tried switching into my lane of traffic and caused the crash. I thought of this as I was thinking of all those bike riders getting injured or killed because all parties were in the wrong place at the wrong time. The onus should always be on the driver or rider of the smaller of two vehicles if the possibility of a crash is even remotely possible.

Does anyone remember the last time a Bluebikes rider was wearing a helmet? That's right, probably no one. You can rent a bike but not a helmet. Is the lack of a bike helmet a fixable issue? Not unless Bluebikes start renting Bluebikes helmets too. Probably cost-prohibited.

Everyone needs to learn to share the road, look out for each other and obey the rules of the road. Government can do a lot but it can't put smarts inside people's heads, can it?

## *I Got Ahead of Myself This Week*

Between Thursday last week and yesterday I attended four different events from Revere to the north to Neponset Circle to the south. I took a ton of photos too. Next week you can see my photos right here. I had a great time in Revere over at the Beachmont VFW post. It was very well-attended. Viva Columbus for Revere's Italian American community. Thank you to Revere City Councilor Angela Guarino-Sawaya for making it all happen. She puts her heart and soul into this event every year. This year's event at the veteran's post seemed like the best to date. I was there and had a great evening with my friends.

I attended a Boston English class reunion over at Florian Hall in Dorchester. It was an all-class event. It was also General Enoch Woody Woodhouse's 100th birthday too. He graduated during WWII before enlisting and ending up with the Tuskegee Airman unit.

Sunday and Monday were a blur to me with all things Columbus. I think I started getting a little seasick. I watched the parade at its start over on Bennington Street and took lots of photos. There were many old friends there.

Here I am on Tuesday evening still on my laptop banging away to finish this piece and my baseball column to follow. It was a whirlwind weekend. I did these kind of weekends much easier when I was a bit younger but I'm still kicking.

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# *Saint Kinga of Poland*

*by Bennett Molinari and Richard Molinari*

Saint Kinga of Poland, also known as Cunegunda, was a 13th-century Hungarian princess who was destined to become a beloved Polish queen, monastic leader, and cherished spiritual figure. Born on March 5, 1224, to King Béla IV of Hungary and Maria Laskarina, she belonged to a religious family that included her aunt, Saint Elizabeth of Hungary.

Kinga was wed to Bolesław V, the High Duke of Poland when she was just fifteen years old. Despite the political nature of their marriage, Kinga persuaded her husband to join her in a life of perpetual celibacy. This mutual vow of chastity earned Bolesław the historic epithet "the Chaste." Together, they governed during a stormy era marked by devastating Mongol invasions. Refusing a life of luxury, Kinga dedicated herself to material and spiritual charity. She funded hospitals, helped lepers, and used her personal wealth to aid the poor and ransom captives.

Kinga is uniquely famous for her economic contributions, specifically the development of the Wieliczka salt mine, opening up a vital resource that brought immense wealth to a struggling Poland. Today, she remains the patron saint of salt miners, and a stunning underground cathedral — the Chapel of St. Kinga — is carved completely out of salt rock in her honor.

Following Bolesław's death in 1279, Kinga renounced her royal titles and sold her worldly goods. She entered the Poor Clares monastery at Stary Sącz, an institution she had founded, where she spent her final years living in strict humility and serving as abbess. She passed away on July 24, 1292.

Saint Kinga was officially canonized by Pope John Paul II on June 16, 1999. The Feast day of Saint Kinga of Poland is July 24.

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# K of C Ausonia Council #1513

## *Sponsors Tootsie Roll Drive*

**(L to R) Stephen Scapicchio member of Knights of Columbus Ausonia Council #1513 in the North End and Grand Knight Johnny Pagliuca hand out tootsie rolls and collect donations as part of an annual fundraiser for people with special needs, outside St. Leonard Church on Hanover Street.**

The Knights of Columbus Ausonia Council #1513 located in Boston's North End at 41 North Margin Street, participated in an annual Campaign for People with Intellectual Disabilities, universally known as the Tootsie Roll Drive. The fundraiser took place on Sunday, October 11, 2026 outside St. Leonard Church on Hanover Street following each mass.

The funds collected by the Ausonia Council are pooled int the Massachusetts State Council Charity Fund. These proceeds directly fund vital regional programs like the Special Olympics, specialized healthcare, and summer camps for children and adults with intellectual and physical disabilities.

Thank you to the council members for their commitment to this worthy cause and to all who donated. Every penny makes a difference.

## The North End Branch Library Presents

# *The History of Cannoli*

**Friends of the North End Library volunteer Rita Pagliuca explains how to wrap cannoli dough around a long reed and fry it in oil to make a cannolo shell, all with a little help from a friend.**

North End Branch Librarian Ms. Ashley and special guest Ms. Rita Pagliuca, member of the Friends of the North End Library and life-long North End resident recently presented the History of Cannoli and how they are made. It was a well-attended event made up of different age groups.

The power point presentation explained that cannolo (singular) or cannoli (plural) as they are most commonly referred, originated in Sicily. The word cannolo is believed to derive from canna, meaning reed, because bakers originally wrapped the fried dough around river cane stalks.

Cannoli were first made as a festive, sweet treat during Carnevale, the celebration leading up to Lent. It wasn't before long that Sicilian nuns in monasteries took over making the pastries for special events and festivals. What started as a seasonal treat eventually became available year-round across Sicily and the rest of Italy.

Sicilian immigrants brought the recipe to the United States during the late 19th and 20th centuries, making it a staple in Italian-American bakeries. Now it is a treat for everyone to enjoy, no matter the age or ethnic background.

**North End Branch librarian Miss Ashley demonstrates how to fill a cannoli shell; from the middle out, turn it around and repeat, shake a little powdered sugar on top, eat and enjoy!**

59 Ashley St., East Boston, Ma.

Pasta Dinner

Saturday
October 24, 2026
5:30p.m.

Tickets are available after each Mass
and at the rectory

• **October Italian Heritage Month**

(Continued from Page 1)

**Michael Falchuk, Lexington High School, 2026 Joseph J. Albanese Scholarship Recipient.**

**Anna Magno, Arlington Catholic High School, 2026 Joseph J. Albanese Scholarship Recipient.**

**President of October Italian Heritage Month Committee Richard Vita, Esq., Frank DePasquale, 2026 Excellence and Lifetime Achievement in Culinary Arts and Philanthropy, and State Representative Paul Donato.**

**October Italian Heritage Month Committee Chairman of the Board Kevin Caira and Joseph P. Campanelli, 2026 Excellence and Lifetime Achievement in Business and Philanthropy.**

**President Emeritus and Co-Founder October Italian Heritage Month Lino Rullo, Lino Pertile, 2026 Excellence and Lifetime Achievement in Romance Language and Literature.**

**Consul General to Italy in Boston Arnaldo Minuti; UNICO 2026 Scholarship Recipient Brendan Ferrone, Shawsheen Valley Technical High School; Joseph DiBlasi, Co-President UNICO; Frank Coppola, Ken DeBenedictis, Larry Ardito, Mike Antoinette and Brendan's Dad Alan Ferrone.**

**October Italian Heritage Month 2026 Founders Scholarship Recipient Parker Canevari, Wilmington High School.**

**October Italian Heritage Month 2026 Scholarship Recipient Charlotte Zarba, Winthrop High School receives the C.A.S.IT. Scholarship in memory of Charles Capone from Gisella DiPaola, C.A.S.IT. member and Eagle Bank Senior Vice-President Retail Banking.**

**October Italian Heritage Month 2026 Committe Members: Debbie Tremblay, Sal Bramante, Gioconda Motta, Marisa DiPietro, Lino Rullo, Consul General of Italy to Boston Arnaldo Minuti, Richard Vita, Michele Motta Dardeno, Florence Guidara, Francesca Seta, Elaine Loftti, and Kevin Caira.**

**Brigadier General for the Ancient and Honorable Artilery Company of Massachusetts Joseph Milano, Lino Rullo, Consul General of Italy to Boston Arnaldo Minuti, Richard Vita, State Representative Paul Donato, State Representative from Holliston James Arena DeRosa, and Kevin Caira at the 2026 October Italian Heritage Month Kick-off.**

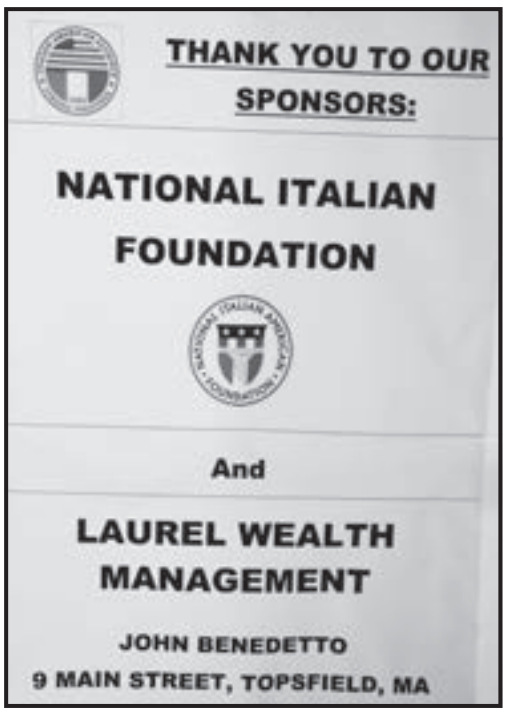
***(Photo by Rosario Scabin, Ross Photography)***

# Italian American Alliance - 5th Annual Columbus Day Celebration

Columbus Day 2026 was a picture perfect day for the Italian America Alliance (IAA) Columbus Day Cultural celebration at the Tall Ship on the beautiful East Boston waterfront. It was non-stop entertainment and action from 12 noon to 5:00 p.m., beginning with Sea Breeze Band; Steve Savio and Elio LoRusso, a Frozen interactive show by Maria Hamelin, pop vocalist Patty Vellucci, strolling magician Steve Charrette and the finale belonged to East Boston native, DJ Alan LaBella.

Admission was free. A cash bar was available along with a number of vendors including Carmella's and Spinelli's.

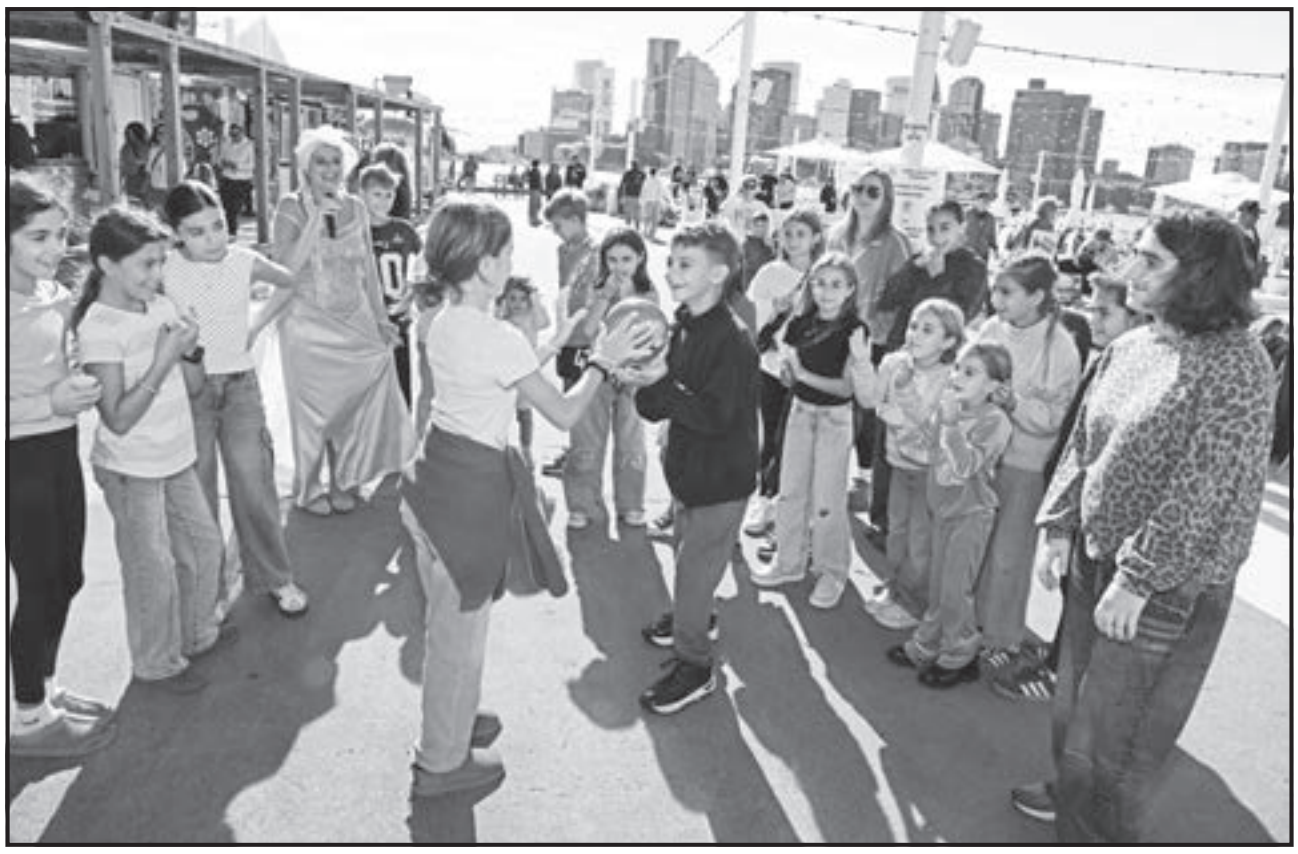
Thank you to President Jim DiStefano and IAA Board members for all their hard work in putting this event together. Much appreciation to Laurel Wealth Management, Inc., John J. Benedetto and Pirandello Lyceum President Virginia Gardner. This event was hosted by The Italian American Alliance and Sponsored by the National Italian American Foundation.



**Jim DiStefano, Christopher Columbus, Kim DiStefano and Dottie Donofrio at the 2026 Italian America Alliance Tall Ship Event.**

**Luke Fanuele, Boston City Councilor Ed Flynn, Pat Capogreco, Paul Capurso, Nick Moulaison and front and center Christian Cappuccio during the Italian American Alliance Columbus Day Event in East Boston.**

**Lily and Nick Moulaison at the Italian American Alliance Tall Ship Event on Columbus Day in East Boston.**



**Selvitella and Imbergamo Families enjoy the Italian American Alliance event on Tall Ship in East Boston.**

*(Photos by Rosario Scabin, Ross Photography, and Gerri Palladino)*

# VIDEO VIEWS
by Bob Morello
... more than meets the eye

**THE BEHEMOTH *(DVD)***
***Cleopatra Ent.***

A young vacationing couple becomes the target of a bloodthirsty religious cult who targets them as their next human sacrifice to an ancient entity. *The Behemoth* is a bold supernatural cult horror that lures audiences in with eerie restraint before detonating into an unhinged, blood-soaked cosmic nightmare. What begins as a quiet holiday in a snow-covered mountain village quickly descends into terror when a young couple crosses paths with a secretive religious sect. As disappearances mount and the atmosphere grows increasingly oppressive, the couple realizes they are no longer observers-but targets-caught at the center of a ritual that will unleash something far worse than death.

**SWEET MEATS *(Blu-ray)***
***Troma Films***

*Bobby Sweet* is the face of "Sweet Meats." Sometimes, a secret ingredient should stay that way. *Bobby Sweet* is a country music legend and has been the world-renowned face of "Sweet Meats" since establishing his first restaurant with his wife. Sometimes a "secret ingredient" should stay that way.

**T.A.G.:**
**THE ASSASSINATION GAME**
***(Blu-ray)***
***Synapse Films***

Before college movies were all about nudity, slapstick comedy, beer bongs and bad decisions, *TAG: The Assassination Game* gave this genre a killer twist. In this 1982 film noir-inspired gem, a group of students turns dorm life into a mock battle royale by playing a game that could never be done on campuses of today. The rules of TAG are simple. Players try to "murder" each other using rubber-tipped toy dart guns. If you are shot, you are "killed" and taken out of the game permanently until only one-player remains. Unfortunately for this year's TAG players, one sore loser is determined to win at any cost, even if it means murdering his competition for real! Writer-director Nick Castle, with his directorial debut, demonstrates a knack for clever tension and spins this film's concept into a wry and charming thriller. Forgotten for years, *TAG: The Assassination Game* endures as a cult curiosity — a sharp, stylish reminder that sometimes the most dangerous games are the ones we invent for fun. Featuring a star-studded cast, including a young Linda Hamilton in her first motion-picture role, *TAG: The Assassination Game* also stars Robert Carradine, and future Oscar-winner, Forest Whitaker.

**OIL CAPITAL UNDERGROUND:**
**The Genesis & Evolution of**
**Punk Rock in Tulsa**
**Late '70s' to Mid '90S**
***(Blu-ray) VCIINDIE***

*Oil Capital Underground* traces Tulsa's punk and thrash underground, where DIY bands defied conservative culture from 1978-1995. *Oil Capital Underground* explores Tulsa's underground punk, new wave, and thrash scenes from the late 1970s through the mid-1990s. Set against the backdrop of a deeply conservative city once dubbed the "Oil Capital of the World," the film highlights bands like Los Reactors, NOTA, Pitbulls On Crack, Bunnies of Doom, Baby M, Brother Inferior, and Tex Montana's Green Party as they carved out their own space in defiance of the mainstream. Through DIY recordings and relentless touring, these artists built a vibrant subculture from the ground up. Featuring rare live footage, archival flyers and photographs, and candid interviews with musicians, promoters, and club owners, the documentary captures the energy, challenges, and cultural tensions that defined Tulsa's alternative music underground.

**RED FLAG DOWN *(Blu-ray)***
***Blood Sick Productions***

*Red Flag Down* is an action-packed, bullet-ridden hell ride that rips down the walls between fantasy and reality! When the eccentric owners of a state-of-the-art paintball park invite a young city reporter to preview their genius, things get out of hand when one team realizes they've been tricked into using real bullets, and killing their opponents. Those who were forced to kill their own friends confront the crazed owners only to find they're trapped in the game — and the only way out is through the barrel of a gun! Revenge runs wild in a bloody kill-or-be-killed exchange of death where the final twist is the most shocking plot yet!

**GRADUATION DAY *(Blu-ray)***
***Troma Films***

The suspenseful, heart-stopping shocks and mystery of *Graduation Day*. It's just weeks before high school graduation and members of the track team are being mysteriously and gruesomely murdered, one at a time. When the team's star runner drops dead at the end of a championship meet, her sister Anne comes to town and a series of grisly murders begin. Is Anne responsible? Or is it coach Michaels who has been fired because of Laura's death? Perhaps it's the campus policeman who is disliked because of his over-zealous drug investigations? Or is it Laura's boyfriend, Kevin, who can't reconcile himself to Laura's death? You won't want to see *Graduation Day* alone!

**MY ONLY FRIEND'S**
**A CORPSE *(Blu-ray)***
***MVD Visual***

A punk runaway named Danny stumbles upon a sentient, decaying corpse behind a dumpster, sparking an unlikely and darkly comedic friendship. The corpse, driven by a warped sense of purpose, convinces Danny that the only way to save humanity is by killing God. Together, the pair set out on a violent and bizarre road trip across the Midwest, encountering a chaotic world filled with monsters, demons, angels, and other supernatural horrors. As their journey unfolds, Danny is pulled deeper into the corpse's deadly mission, forcing him to confront the consequences of their actions and the increasingly blurred line between salvation and destruction--all with a twisted sense of humor.

**The time has come, the walrus said,**

# TO TALK OF MANY THINGS

**of shoes and ships and sealing wax of cabbages and kings**

*by Sal Giarratani*

**I GET SO MAD WITH PBS PROGRAMMING**

How many times are they going to keep repeating these series over and over again? I liked *Foyle's War*, a great British series on Masterpiece that went off the air about 15 years ago. PBS in Boston obviously doesn't have the cash to get new content on the air. I loved *Hope Street*, too — another British series still in production showing up on BritBox, but not GBH.

Then, of course, there are all those concerts getting aired from decades ago. If I see the *Deconstruction of the Beatles* one more time, I'm going to need psych meds. I'd rather watch *Svengoolie* on MeTV.

This past week, there was really nothing on GBH of interest to me. Thank God I get channel 4170 on Xfinity, where I can watch old *Murder, She Wrote* episodes from the late '80s and '90s.

By the way, I hear Hollywood is making a new *Murder, She Wrote* movie that will hit theaters as soon as production ends. Playing the role of Jessica Fletcher will be Jamie Lee Curtis. I will be checking this flick out to see how she compares to Angela Lansbury's portrayal of the inquisitive Cabot Cove murder mystery writer. The release date is set for February 2027.

**SPOOKY GREENHOUSE**

Don't forget to mark your calendar for this event. It all happens at the Eastie Farm greenhouse at 6 Chelsea Terrace, right off Chelsea Street, on October 24 from 6:00 to 8:00 p.m. Sponsored by both Eastie Farm and the East Boston Social Centers, come on over for a spooky evening of fun, snacks, and a movie. Costumes are encouraged. For more info, call 617-221-6844.

**PETER KOLSON CELEBRATES THE BIG 8-0**

Former Quincy City Councilor Peter Kolson recently celebrated his 80th birthday at the Fox & Hound on Sea Street with a large gathering of family and friends. Kolson was a former city councilor from Ward 1. During the party, State Rep. Bruce Ayers presented him with a State House citation.

Ayers remarked, "Eighty years is a remarkable achievement, and it is clear from the wonderful gathering of family and friends that Peter has made a lasting impact on the people around him. I wish him a very happy 80th birthday and many more years of health, happiness, and wonderful memories."

**MEET ME @ KILROY**

The City of Quincy presents "Meet Me @ Kilroy" for live music, local eats, and good company in the heart of Downtown Quincy. Come early, stay late, and experience one of the city's most vibrant public spaces. Music starts at 3:00 p.m. at Kilroy Square (25 Cottage Avenue). Among the bands performing on Saturday, October 24 will be Boston's own country music band, Overserved Again, playing from 7:30 to 9:00 p.m.

**IS DOWNTOWN BOSTON SAFE THESE DAYS?**

While Mayor Michelle Wu and BPD Commissioner Michael Cox keep trying to assure the public that Downtown Boston is safe, most people seem to disagree according to recent news stories. I have never felt unsafe down there — I was just there last week shopping at Macy's and other stores. However, I continue to think the area is suffering largely due to online shopping through Amazon, much like shopping malls.

Finding a way to keep the area alive will be tough, but I am not supportive of turning the area into a residential community. Boston needs to keep attracting businesses. Tourists continue to come, which is a good thing, and places like Faneuil Hall Marketplace remain lively and safe.

**BEFORE YOU KNOW IT...**

Sacred Heart Parish will be hosting its annual Christmas Fair on Saturday, November 14 from 11:00 a.m. until 4:00 p.m. downstairs in the church hall. Free Breakfast with Santa starts at 10:00 a.m.

**20TH ANNIVERSARY**
**ROSLINDALE**
**OPEN STUDIOS**

This year's Roslindale Open Studios is being held this coming weekend October 17 & 18. This year's event will have over 100 artists displaying their work throughout the community. There will be both group sites along artists showing off their art work at many home studios.

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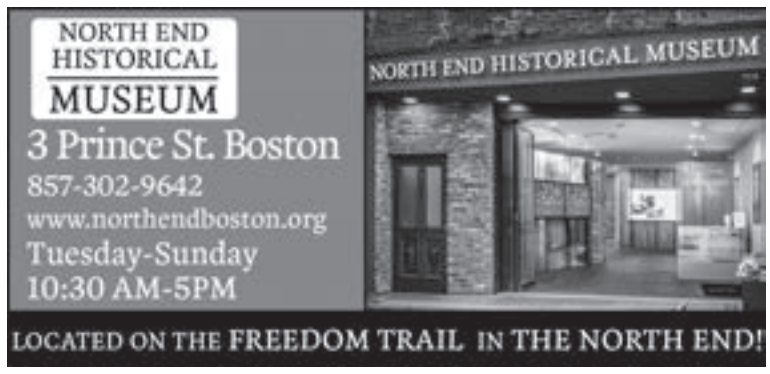


## LEGAL NOTICE

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**Probate and Family Court**
**Middlesex Division**

**Middlesex Probate and Family Court**
**Lowell Justice Center**
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**Lowell, MA 01852**
**(978) 656-7700**

**Docket No. MI26P5128EA**

**Estate of**
**JOHN THOMSON**

**Date of Death: June 27, 2026**

**INFORMAL PROBATE**
**PUBLICATION NOTICE**

To all persons interested in the above captioned estate, by Petition of Petitioner **John A. Thomson** of **North Reading, MA**, a Will has been admitted to informal probate.

**John A. Thomson** of **North Reading, MA** has been informally appointed as the Personal Representative of the estate to serve without surety on the bond.

The estate is being administered under informal procedure by the Personal Representative under the Massachusetts Uniform Probate Code without supervision by the Court. Inventory and accounts are not required to be filed with the Court, but interested parties are entitled to notice regarding the administration from the Personal Representative and can petition the Court in any matter relating to the estate, including distribution of assets and expenses of administration. Interested parties are entitled to petition the Court to institute formal proceedings and to obtain orders terminating or restricting the powers of Personal Representatives appointed under informal procedure. A copy of the Petition and Will, if any, can be obtained from the Petitioner.

Run date: 10/16/2026

# Nanna & Babbononno

## A Nostalgic Remembrance

by John Christoforo

Seeing that October is Italian Heritage Month in Massachusetts, and I used to be part of the committee that put all of this month's events together, I thought I would look at the writings of an attorney named Angelo Bianchi. Many years ago, he wrote a document with the title, "I am an Italian American." Being a retired history professor, I often read the forthcoming words to my classes with pride:

***I am an Italian American***. My roots are deep in an ancient soil, drenched by the Mediterranean sun, and watered by pure streams from snow-capped mountains. I am enriched by thousands of years of culture. My hands are those of the mason, the artist, the man of the soil. My thoughts have been recorded in the annals of Rome, the poetry of Virgil, the creations of Dante, and the philosophy of Benedetto Croce.

***I am an Italian American,*** and from my ancient world, I first spanned the seas of the new world. I am Cristoforo Colombo. I am Giovanni Caboto, known in American history books as John Cabot, the discoverer of the mainland of North America. I am Amerigo Vespucci, who gave his name to the new world, America. First to sail on the Great Lakes in 1679, founder of the territory that became the State of Illinois, colonizer of Louisiana and Arkansas, I am Enrico Tonti.

***I am an Italian American,*** I am Filippo Mazzei, friend of Thomas Jefferson and his thesis on the equality of man was written into the Bill of Rights. I am William Paca, signer of the Declaration of Independence.

***I am an Italian American,*** I financed the Northwest Expedition of George Rogers Clark and accompanied him through the lands that would become Ohio, Indiana, Illinois, Wisconsin and Michigan. I am Colonel Francesco Vigo. I mapped the Pacific from Mexico to Alaska and to the Philippines, I am Alessandro Malaspina. I am Giacomo Beltrami, discoverer of the source of the Mississippi River in 1825. I created the Dome of the United States Capital. They call me the Michelangelo of America. I am Constantino Brumidi.

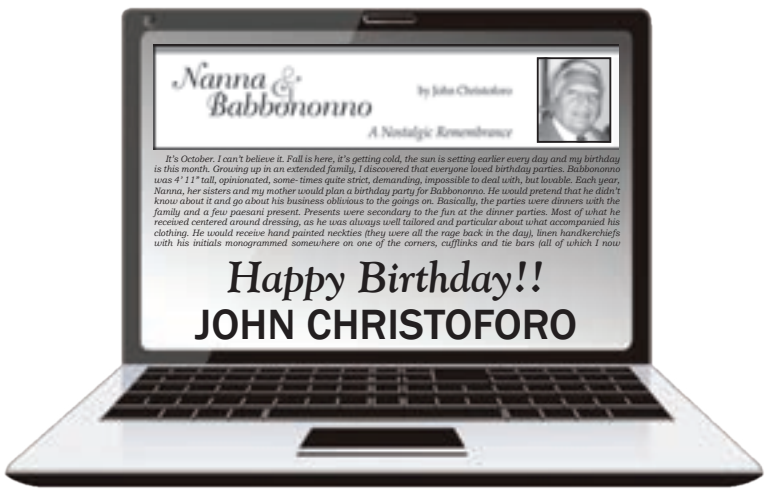
***I am an Italian American,*** in 1904, I founded in San Francisco, the Bank of Italy now known as the Bank of America, one of the largest financial institutions in the world. I am Amadeo Peter Giannini. I am Enrico Fermi, father of nuclear science in America. I am the first enlisted man to win the Medal of Honor in World War II, I am John Basilone of New Jersey.

***I am an Italian American.*** I am the million strong who served in America's armies and the tens of thousands whose names are enshrined in military cemeteries from Guadalcanal to the Rhine. I am the steelmaker in Pittsburgh, the grower in the Imperial Valley of California, the textile designer in Manhattan, the movie maker in Hollywood, the homemaker and the breadwinner in 10,000 communities.

***I am an Italian American***, without stint or reservation, loving this land as only one who understands history, its agonies and its triumphs can love it and serve it. I will not be told that my contribution is any less nor my role not as worthy as that of any other American. I will stand in support of this nation's freedom and promise against all foes. My heritage has dedicated me to this nation. I am proud of my full heritage, and I shall remain worthy of it. ***I am an Italian American."***

I decided to look at Wikipedia and found a section with about 20 categories that

(Continued on Page 11)

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# Alfred's Sicily

*by Alfred M. Zappalà*

## *The Magnificent Espresso Bean*

When I first came to Sicily, I thought I understood coffee, which in retrospect was rather like arriving in France and announcing that I understood wine. I was an American, after all, and we have been drinking coffee by the gallon for generations. We make a pot in the morning, pour ourselves a substantial cup and then carry the thing around for half the day as though it were a piece of personal luggage.

Then Sicily began my education.

Here, coffee is not simply something you drink. It is a ritual, a social occasion, an art form and, depending upon the Sicilian standing beside you, a subject upon which there can be very strong opinions. Walk into a bar and ask for un caffè and nobody needs further instructions. What arrives is espresso, a tiny ceramic cup containing an amount of coffee that initially causes an American to wonder whether the bartender forgot to finish pouring it.

Then you drink it, and that little cup explains itself.

Eventually my coffee education followed me home, where I made an acquisition that has become one of the most important utensils in my Sicilian kitchen. I bought a coffee grinder.

I have since learned that grinding your own beans is an art form, or at least I have managed to convince myself that it is. I don't simply throw beans into the machine, push the button and hope for the best. I have a system.

My preference travels slightly north from Sicily to Naples. I particularly like Neapolitan coffee beans, especially Kimbo Caffè. I carefully place the beans into my grinder and let it run for exactly fifteen seconds. Not fourteen. Not sixteen. Fifteen.

I have conducted extensive research, although admittedly none of it would survive peer review.

At fifteen seconds, I get precisely the grind I want. It is coarser than packaged espresso coffee but roughly comparable in texture to an American coffee grind. When I brew it, I get something that sits, at least to my taste, somewhere between Dunkin' and Starbucks.

I realize there is something wonderfully absurd about living in Sicily, surrounded by people who have spent generations perfecting coffee, and developing my own Sicilian-American formula. I take Neapolitan beans, grind them for precisely fifteen seconds and create a cup that would probably offend coffee purists on both sides of the Atlantic.

That is exactly how I like it.

Perhaps my coffee says something about what has happened to me after all these years in Sicily. I haven't become completely Italian, and I certainly haven't stopped being American. The two have simply learned to coexist in the same coffee pot.

They get along much better there than they do in politics.

Of course, my homemade concoction represents only one corner of the Italian coffee universe. Italians have taken one magnificent little bean and created an entire vocabulary from it. There is caffè, meaning espresso; caffè macchiato, espresso touched with a little milk; latte macchiato, where the milk gets the coffee; caffè lungo, with additional water; and ristretto, for the person who looks at an ordinary espresso and concludes that it simply isn't strong enough.

I have particular admiration for the ristretto. An espresso is already capable of bringing a small farm animal back to consciousness, yet somebody in Italy apparently tasted one and decided there was still too much water in it.

Then there is cappuccino, one of Italy's great contributions to civilization. Italians generally regard it as a morning drink. You can order one after dinner, of course. Nobody will arrest you. But they will know.

The bartender may give you that unmistakable Italian look — the one requiring no translation — that quietly asks how a civilization capable of putting a man on the moon still hasn't figured out when to drink a cappuccino.

Sicily, naturally, takes coffee another step because Sicily can never leave well enough alone. When summer arrives, we have caffè freddo, iced variations and eventually one of the great achievements of Sicilian civilization: granita al caffè, preferably crowned with whipped cream and accompanied by a warm brioche.

Calling Sicilian granita "Italian ice" should probably be a misdemeanor.

A proper coffee granita is smooth and intensely flavored, somewhere between coffee and dessert, except that Sicilians are perfectly willing to eat it for breakfast. Add a brioche and you discover one of the fundamental principles of Sicilian life: if something tastes wonderful, there is absolutely no reason to wait until after dinner.

Yet the longer I have lived here, the more I have realized that coffee culture isn't really about coffee alone. The neighborhood bar is part of Sicily's social architecture. People stop because they want caffeine, certainly, but also because somebody they know is standing at the counter.

Friendships are maintained over coffee. Business is conducted over coffee. Gossip travels over coffee at a speed that should deeply concern the telecommunications industry. Governments are criticized, football matches are replayed, family problems are analyzed and international crises are solved, sometimes before nine in the morning.

The cup may be tiny, but the conversation rarely is. And there is no committee required.

There is a wonderful Italian invitation: Prendiamo un caffè? Shall we have a coffee?

Those few words can mean almost anything. I want to talk to you. I haven't seen you lately. I need your advice. I have something to tell you. Or perhaps simply: I have ten minutes and would rather spend them with you than without you.

That is something Sicily taught me that no coffee grinder ever could. In America, I generally drank coffee because I wanted coffee. Here I began to understand that sometimes you drink coffee because you want another human being.

There is also a fundamental difference in scale. An American can walk into a coffee shop and emerge carrying something approximately the size of a household fire extinguisher. In Sicily, your espresso arrives in a cup that could almost fit inside the American cup's lid.

Yet somehow the Sicilian manages to drink his coffee, discuss the government, obtain the latest neighborhood intelligence and get back to work before the American has finished deciding whether he wants oat milk.

After all these years, I have become particular about my coffee. Italians turn that magnificent bean into espresso, macchiato, cappuccino, ristretto, caffè freddo and granita. Sicilians turn bars into meeting places and coffee breaks into friendships.

And I take my Neapolitan Kimbo Caffè beans, place them carefully into my indispensable grinder and give them precisely fifteen seconds — not one second more. Then I make my strange little Sicilian-American creation, somewhere between Dunkin' and Starbucks, pour myself a proper cup and sit down to enjoy it.

After all these years in Sicily, I like to think I finally understand coffee.

Of course, that is usually the precise moment when a Sicilian tells me I'm making it wrong.

*Alfred M. Zappala is an attorney, author and co-founder of You, Me & Sicily, a video series devoted to Sicilian culture, history and everyday life. A dual American-Italian citizen, he has lived in Sicily for many years and is the author of several books about the island and the experience of making Sicily his home. He is also chairman of The Sicilian Project, a nonprofit organization that has provided English-language education to thousands of Sicilian students.*

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# Ieri e Oggi

## *Yesterday & Today*

A COLUMN OF PAST AND CURRENT EVENTS

*by Bennett Molinari & Richard Molinari*

## St. Mark's Cathedral

St. Mark's Cathedral, or *Basilica di San Marco*, is the crowning jewel of Venice, Italy. Located in Saint Mark's Square, it serves as a breathtaking symbol of Venetian wealth, power, and artistic achievement. Originally built in the 9th century to house the relics of St. Mark the Evangelist, the current structure dates back to 1063 and reflects the height of the Republic of Venice's maritime empire.

The cathedral is world-renowned for its distinct Byzantine architecture, which blends Western European and Eastern influences. Its exterior is a masterpiece of design, featuring five deeply recessed portals, intricate gothic carvings, and a roofline dominated by five massive, bulbous domes. Perched above the main entrance are the famous Horses of Saint Mark, ancient bronze statues brought to Venice after the sack of Constantinople in 1204.

Stepping inside reveals why the basilica is nicknamed the "Church of Gold." Over 85,000 square feet of shimmering gold mosaics cover the upper walls, arches, and ceilings. These mosaics, created between the 11th and 13th centuries, depict biblical narratives, local legends, and complex theological themes. The floor below is a mesmerizing labyrinth of geometric marble and animal designs, worn smooth by centuries of pilgrims and tourists.

Beyond its artistic grandeur, the cathedral holds immense religious and historical treasures. Behind the high altar lies the *Pala d'Oro*, a magnificent Byzantine altar screen adorned with thousands of pearls, emeralds, rubies, and sapphires.

Today, St. Mark's Cathedral remains a functioning place of worship and a globally celebrated monument. It stands as a testament to Venice's historic role as a crossroads between East and West, continuing to captivate millions of visitors each year with its spiritual ambiance and architectural splendor.

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*In 2025, the Commonwealth of Massachusetts named October 17th Pastene Day. For a company that began in 1874 on Fulton Street in Boston's North End, importing ingredients from Italy for an Italian community longing for the tastes of home, it is a beautiful recognition of a history that has been part of our kitchens and tables for generations.*

*Today, I invite you to join me in the kitchen as I share a few of my favorite Italian American recipes such as Golden Crostini with Creamy Roasted Red Pepper Aioli, Pink Vodka Sauce over Penne and Chicken Scarpariello over Polenta, made with Pastene products as a way to say, from my kitchen to yours, Happy Pastene Day!*

### GOLDEN CROSTINI WITH CREAMY ROASTED RED PEPPER AIOLI

These crisp little toasts, topped with a creamy blend of roasted red peppers and garlic, are a lovely way to begin a meal or share something delicious around the table.

***Crostini:***
*15 slices ciabatta bread, cut ½ inch thick*
*¼ cup Pastene Olive Oil*
*Garlic powder, salt and freshly ground black pepper, to taste*

***Roasted Red Pepper Aioli:***
*1¼ teaspoons Pastene Minced Garlic*
*½ cup plus 2 tablespoons Pastene Roasted Red Peppers, drained and patted dry*
*6 tablespoons plus 2 teaspoons mayonnaise*
*2½ tablespoons Pastene Olive Oil*
*Salt and freshly ground black pepper, to taste*

Preheat the oven to 400°F. Arrange the bread slices on a baking sheet, brush with the olive oil and sprinkle lightly with garlic powder, salt and pepper. Bake for 5–7 minutes, or until golden and crisp.

Place the roasted peppers and minced garlic in a food processor and pulse until finely blended. Add the mayonnaise, then slowly pour in the olive oil while processing until creamy. Taste and season with salt and pepper.

Spoon the roasted red pepper spread over the warm crostini and serve right away.

*You can prepare the spread up to two days ahead. Keep it covered in the refrigerator and toast the bread just before serving.*

### PINK VODKA SAUCE OVER PENNE

*10 tablespoons butter*
*2 teaspoons red pepper flakes (more or less, as desired)*
*1 cup vodka*
*2 28-ounce cans Pastene Kitchen Ready tomatoes*
*1 cup heavy cream*
*1 cup freshly grated Pastene Romano or Pastene Parmesan Cheese*
*2 pounds Pastene Penne Rigate pasta*

Melt the butter in a large sauté pan over low heat. Stir in the red pepper flakes and cook for a few minutes. Add the vodka, increase the heat to medium and simmer for 10 to 12 minutes to reduce.

Add the tomatoes to the pan. Stir and cook over medium heat for 40 to 45 minutes, stirring occasionally.

While the sauce simmers, cook the Penne Rigate in 6 quarts of rapidly boiling salted water until al dente.

Slowly pour the cream into the sauce, stirring as you go. Add the grated cheese and stir well. Cook over low heat for a few more minutes to allow the flavors to come together.

Drain the pasta, add it to the sauce and toss until evenly coated. Serve with additional grated cheese or red pepper flakes, if desired.

### CHICKEN SCARPARIELLO OVER CREAMY POLENTA

*4 potatoes, peeled and cut into bite-sized pieces*
*1 cup Pastene Olive Oil, divided*
*Sea salt and freshly ground black pepper, to taste*
*3 to 4 pounds bone-in, skin-on chicken thighs*
*All-purpose flour, for lightly coating the chicken*
*2 pounds hot Italian sausage*
*6 to 8 cloves garlic, pressed, or 2 to 2½ tablespoons Pastene minced garlic*
*1 large, sweet onion, sliced*
*3 large red bell peppers, seeded and cut into strips*
*1 cup Pastene Vinegar Peppers*
*2 to 2½ cups chicken broth*
*2 to 2½ cups dry white wine*
*¼ cup brine from the vinegar peppers or ¼ cup Pastene Red Wine Vinegar*
*Fresh rosemary and oregano leaves, to taste*

Preheat the oven to 350°F. Line a baking sheet with parchment paper. Toss the potatoes with ¼ cup olive oil, spread on the prepared baking sheet and season with salt and pepper. Roast until tender and golden, turning occasionally.

Heat ¼ cup olive oil in a large skillet. Add the sausage and cook, turning occasionally, until browned on all sides and cooked through. Remove and set aside.

Add another ¼ cup olive oil to the skillet. Pat the chicken thighs dry, season both sides with salt and pepper and dust lightly with flour. Place them skin-side down in the skillet and sauté until browned on both sides and cooked through, approximately 30 to 40 minutes, depending on their size. Remove and set aside.

Add the remaining ¼ cup olive oil to the skillet, followed by the garlic, onion and red bell peppers. Sauté, stirring often, until softened. Pour in the white wine, scraping up the browned bits from the bottom of the skillet, and simmer for 5 to 6 minutes.

Stir in the chicken broth, vinegar peppers and pepper brine or red wine vinegar. Return the sausage and chicken to the skillet, then gently fold in the roasted potatoes. Add the rosemary and oregano, if desired.

Reduce the heat and simmer for 20 to 25 minutes, stirring gently every 5 to 6 minutes, until the sauce reduces slightly and the flavors come together. Taste and adjust the salt and pepper.

Serve over creamy polenta, spooning the sauce over the chicken, sausage and vegetables.

### CREAMY POLENTA WITH PARMESAN AND MASCARPONE

*2 cups whole milk*
*2 cups water, plus more as needed*
*Sea salt, to taste*
*1 cup Pastene Instant Polenta*
*½ cup grated Pastene Parmesan cheese*
*¼ cup mascarpone cheese*

Combine the milk and water in a medium saucepan. Add salt to taste and bring to a gentle boil.

Gradually pour in the polenta, whisking continuously to keep it smooth. Reduce the heat to low and cook, stirring often with a wooden spoon, for the time indicated on the package. If it becomes too thick, stir in a little additional water.

Once the polenta is tender and creamy, remove the saucepan from the heat. Stir in the Parmesan and mascarpone until melted and well blended. Taste and adjust the salt, then serve warm beneath the Chicken Scarpariello.

• **Gubernatorial Debate** (Continued from Page 1)

while Healey said she wanted to review the proposal before committing to it.

Immigration and public safety also entered the discussion, although not as prominently as many anticipated, with Healey criticizing federal immigration enforcement and Minogue emphasizing the need to focus on violent criminals and drug dealers. So, who won the debate? It may depend on which lens you view the election through. The confrontational and frequent interruptions and personal exchanges sometimes overshadowed the policy discussions.

Let's pretend there was no universally established winner. And remember, there is a second debate. Either way, Minogue made his strongest case when focusing on state spending, taxes, permitting delays and accountability. Healey concentrated on defending her record, highlighting her administration's initiatives and connecting Minogue to Trump's policies. Ultimately the debate served its purpose, offering voters a clear contrast: Healey argued for continuing her administration's direction while faulting the Trump administration and federal policies, where as Minogue presented himself as a candidate for lower costs, less regulation and greater fiscal oversight.

The decision about which candidate made the more convincing case should rest with the voters of Massachusetts, but hold off on any final decision until after debate number two.

• **News Briefs** (Continued from Page 1)

ruled that the financing of the ad campaign was an illegal use of tax dollars. The Department of Homeland Security had tapped $20 million in taxpayer money for the ads.

***End Quote***

"All of a sudden, I saw a tractor-trailer moving right into my poor car. Now my car is in the shop for repairs."

*— Me*

• **Nanna & Babbononno** (Continued from Page 9)

listed achievements by Italian Americans, thousands of Italian Americans. This made me as proud as the words in the above story.

A few years ago, I helped to celebrate the 100th anniversary of the Sons of Italy in Massachusetts. The table I sat at was composed of members of the Renaissance Lodge; the lodge I belong to. The subject of who and what we are came up in conversation and paralleled the words in my story for this week. It made me happy that we as Italian Americans know of the accomplishments made by people with vowels on the end of their names.

Each October, we kickoff October is Italian Heritage month. It is held at the State House and one of the recipients of the main award, back in 2014 was our own publisher/editor, Pam Donnaruma. She, and her parents before her, and her grandfather from 1896 on, all have been the voices of the Italian and Italian American communities in Massachusetts.

I think their names should be listed in the story of I Am An Italian American and in the pages of Wikipedia. What do you think??? Oh, I forgot one person, the man who really invented the telephone, Antonio Meucci. He, early on, invented an electric voice communication device called the telettrofono. But, he died in poverty and obscurity before receiving official credit. It wasn't until 2002 that the U.S. Congress granted him official credit for the invention.

Meucci had patent struggles and legal battles causing Alexander Graham Bell, who had worked with Meucci, to take advantage of the situation and obtain the first patent. But, as I said, in 2002, the U.S. government gave Antonio full recognition as the inventor of the telephone. So, what about Bell? Maybe he invented the busy signal!!!

If there's anything you want to know about other Italian Americans email, me at *beagsley@rcn.com*

**GOD BLESS AMERICA**

## LEGAL NOTICE

**NOTICE OF SALE**

Notice is hereby given by **Stephens Automotive Transport, 60 Union Street, Medford, MA 02155**, pursuant to the provisions of G.L.c.255 39A, that on **October 24, 2026 at 10AM**, at said address, the following motor vehicle(s) will be sold, in as is condition, no keys, at public sale to satisfy our garage keeper's lien thereon for towing, storage, and expenses of notice and sale:

**2014 FORD FUSION, GRAY**
Vin# 1FA6P0HDXE5380395

**2005 CHRYSLER TOWN & COUNTRY, GRAY**
Vin# 2C4GP44R15R101068

**2013 GMC TERRAIN, BLACK**
Vin# 2GKFLREK8D6179194

**2011 VOLKSWAGEN PASSAT, BLACK**
Vin# WVWMP7AN2BE707624

**2012 CHEVROLET EQUINOX, WHITE**
Vin# 2GNFLNE57C6340333

**1999 TOYOTA RAV4, BLACK**
Vin# JT3HP10V7X0217432

**2006 BMW 330XI, WHITE**
Vin# WBAVD33546KV67227

**2005 GMC SAVANA, WHITE**
Vin# 1GTGG25V151175921

**2008 DODGE CHARGER, WHITE**
Vin# 2B3KA43RX8H324248

**2008 NISSAN ALTIMA, WHITE**
Vin# 1N4AL3AP2EN359813

**2018 SUBARU CROSSTREK, RED**
Vin# JF2GTADC6J8248211

**2022 SUBARU IMPREZA, WHITE**
Vin # 4S3GTAV69N3706799

**2026 FRP MINI DIRT BIKE, BLUE**
Vin# L5AB2LDE5TWB00231

**2017 TAOTAO CY50-E, BLUE**
Vin# L9NTEACX5H1353791

**2025 ZHILONG Q-MAX, BLUE**
Vin# HZ2TCDMNXS1000880

**2025 ZHILONG ST, BLACK**
Vin# HZ2TBCNF6S1014571

**2025 ZHILONG TANK, RED**
Vin# HZ2TCDL41S1003546

Run dates: 10/09, 10/16, 10/23/2026

## LEGAL NOTICE

**Commonwealth of Massachusetts**
**The Trial Court**
**Probate and Family Court**

**Suffolk Probate and Family Court**
**24 New Chardon Street**
**Boston, MA 02114**
**(617) 788-8300**

**Docket No. SU26P1920EA**

**Estate of**
**JUDITH M. VERONESI**

**Date of Death: June 16, 2026**

**CITATION ON PETITION FOR FORMAL ADJUDICATION**

To all interested persons:

A Petition for **Formal Probate of Will with Appointment of Personal Representative** has been filed by **JoAnn Asselin** of **East Longmeadow, MA** requesting that the Court enter a formal Decree and Order and for such other relief as requested in the Petition.

The Petitioner requests that: **JoAnn Asselin** of **East Longmeadow, MA** be appointed as Personal Representative(s) of said estate to serve **Without Surety** on the bond in **unsupervised administration.**

**IMPORTANT NOTICE**

**You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before: 10:00 a.m. on the return day of November 19, 2026.**

**This is NOT a hearing date, but a deadline by which you must file a written appearance and objection if you object to this proceeding. If you fail to file a timely written appearance and objection followed by an affidavit of objections within thirty (30) days of the return day, action may be taken without further notice to you.**

**UNSUPERVISED ADMINISTRATION UNDER THE MASSACHUSETTS UNIFORM PROBATE CODE (MUPC)**

**A Personal Representative appointed under the MUPC in an unsupervised administration is not required to file an inventory or annual accounts with the Court. Persons interested in the estate are entitled to notice regarding the administration directly from the Personal Representative and may petition the Court in any matter relating to the estate, including the distribution of assets and expenses of administration.**

**Witness, HON. JANINE D. RIVERS,**
**First Justice of this Court.**
Date: October 08, 2026

Stephanie L. Everett, Esq., Register of Probate

Run Date: 10/16/2026

## LEGAL NOTICE

**Commonwealth of Massachusetts**
**The Trial Court**
**Probate and Family Court Department**

**Middlesex Division**

**Docket No. 26W1231**

**YINET C. ARIAS AMADOR**, Plaintiff(s)
**v.**
**JOSE A. CASTILLO PEREZ**, Defendant(s)

To the above-named Defendant(s) **Jose A. Castillo Perez**

A Complaint has been presented to this Court by the Plaintiff seeking a Complaint for **Custody Support Parenting Time**.

You are required to serve upon **Yinet C. Arias Amador** or attorney for Plaintiff(s) **Yinet C. Arias Amador** whose address is 108 Shaw Street, Lowell, MA 01851 your answer on or before **11th day of November 2026**.

If you fail to do so, the court will proceed with the hearing and adjudication of this action. You are also required to file a copy of your answer in the office of the Register of this Court at **370 Jackson St., 5th Floor, Lowell, MA 01852**.

Witness, **HON. TERRI L. KLUG-CAFAZZO, Esquire, First Justice of said Court, this 30th day of September, 2026**.

Tara E. DeCristofaro, Register of Probate Court

Run date: 10/16/2026

## LEGAL NOTICE

**NOTICE OF PUBLIC SALE**

**Todisco Services, Inc.,** with its corporate office located at **147A Summit Street, Peabody, MA 01960,** under the provisions of Mass G.L.c.255, Section 39A, will sell the following vehicles on or after **November 02, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

**2007 GMC YUKON**
Vin #1GKFK638X7J302798

**2016 DODGE GRAND CARAVAN**
Vin #2C4RDGBG1GR256078

**2009 LINCOLN MKS**
Vin #1LNHM94R69G625037

**2007 FORD FOCUS**
Vin #1FAFP34N97W254106

**2023 ZHILONG CLICK**
Vin #HZ2TBCNF7P1004476

**2011 FORD ESCAPE**
Vin #1FMCU0DG4BKB92065

**2014 HONDA CIVIC**
Vin #2HGFB2F85EH555012

**2020 YAMAHA YW125**
Vin #RKRSEB1Y8LA005142

Vehicles may be seen by appointment only. Please email for specific information
*info@todiscotowing.com*

Run dates: 10/09, 10/16, 10/23/2026

## LEGAL NOTICE

**NOTICE OF PUBLIC SALE**

**Todisco Services, Inc.,** with its corporate office located at **147A Summit Street, Peabody, MA 01960,** under the provisions of Mass G.L.c.255, Section 39A, will sell the following vehicles on or after **November 09, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

**2008 CHEVROLET EQUINOX**
Vin #2CNDL13FX86312033

**2004 SUZUKI GSX-R750K**
Vin #JS1GR7JA842103577

**2007 HINO CONVENTIONAL**
Vin #5PVNE8JV072S50725

**2011 SUBARU OUTBACK**
Vin #4S4BRBJC1B3444133

**2008 CHRYSLER PT CRUISER**
Vin #3A8FY48BX8T112103

**2012 FORD FOCUS**
Vin #1FAHP3K24CL419363

**2014 JEEP CHEROKEE**
Vin #1C4PJMCS6EW294900

**2005 TOYOTA HIGHLANDER**
Vin #JTEEP21AX50103434

**2013 HONDA PCX150**
Vin #MLHKF1218D5004726

Vehicles may be seen by appointment only. Please email for specific information
*info@todiscotowing.com*

Run dates: 10/16, 10/23, 10/30/2026

## LEGAL NOTICE

**NOTICE OF PUBLIC SALE**

**Todisco Services, Inc.,** with its corporate office located at **147A Summit Street, Peabody, MA 01960,** under the provisions of Mass G.L.c.255, Section 39A, will sell the following vehicles on or after **October 26, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

**2009 HONDA CIVIC**
Vin #2HGFA16509H336743

**2009 INFINITI G37**
VIN #JNKCV61FX9M053488

**2000 TOYOTA CAMRY**
VIN #4T1BF22K8YU099507

**2005 SUZUKI VL1500**
VIN #JS1VY52A752101639

Vehicles may be seen by appointment only. Please email for specific information
*info@todiscotowing.com*

Run dates: 10/02, 10/09, 10/16/2026

## LEGAL NOTICE

**Commonwealth of Massachusetts**
**The Trial Court**
**Probate and Family Court**

**Middlesex Probate and Family Court (North)**
**370 Jackson Street, 5th Floor**
**Lowell, MA 01852**
**(978) 656-7700**

**Docket No. MI26P3626GD**

**CITATION GIVING NOTICE OF PETITION FOR APPOINTMENT OF GUARDIAN FOR INCAPACITATED PERSON PURSUANT TO G.L. c. 190B, §5-304**

**In the matter of**
**ASHLEY LONG**
**of Hudson, MA**

**RESPONDENT**
**Alleged Incapacitated Person**

To the named Respondent and all other interested persons, a petition has been filed by **James Shread** of **Hudson, MA** in the above captioned matter alleging that **Ashley Long** is in need of a Guardian and requesting that **James Shread** of **Hudson, MA, Micheala M. Herring Pender** of **Lowell, MA** (or some other suitable person) be appointed as Guardian to serve **Without Surety** on the bond.

The petition asks the court to determine that the Respondent is incapacitated, that the appointment of a Guardian is necessary, and that the proposed Guardian is appropriate. The petition is on file with this court and may contain a request for certain specific authority.

**You have the right to object to this proceeding**. If you wish to do so, you or your attorney must file a written appearance at this court on or before 10:00 A.M. on the return date of **October 23, 2026**. This day is NOT a hearing date, but a deadline date by which you have to file the written appearance if you object to the petition. If you fail to file the written appearance by the return date, action may be taken in this matter without further notice to you. In addition to filing the written appearance, you or your attorney must file a written affidavit stating the specific facts and grounds of your objection within 30 days after the return date.

**IMPORTANT NOTICE**

**The outcome of this proceeding may limit or completely take away the above-named person's right to make decisions about personal affairs or financial affairs or both. The above-named person has the right to ask for a lawyer. Anyone may make this request on behalf of the above-named person. If the above-named person cannot afford a lawyer, one may be appointed at State expense.**

**Witness, HON. TERRI L. KLUG CAFAZZO,**
**First Justice of this Court.**
Date: September 25, 2026

Tara E. DeCristofaro, Register of Probate

Run date: 10/16/2026

***Remember Your Loved Ones***

*The Post-Gazette accepts memorials throughout the year.*

*Please call*
***617-227-8929***

# Italian America Sports Figures:
## *A Legacy That Fans Embrace*

Italian Americans have made an extraordinary impact on professional sports in America, producing legendary athletes, championship coaches, and unforgettable sports personalities. For generations, Italian American sports fans have embraced these figures not only for their accomplishments on the field, court, rink and in the ring, but also for the pride they bring to their heritage.

In baseball, old-time legends such as Joe DiMaggio, Yogi Berra and Mike Piazza became household names. Their achievements helped establish a lasting legacy for Italian Americans in one of the nation's most beloved sports. In football, Joe Montana, Dan Marino, and Coach Vince Lombardi became icons whose names remain synonymous with excellence, leadership, and winning.

Boxing fans, remember the undefeated heavyweight champion Rocky Marciano, who grew up in Brockton Massachusetts as well as local North End Champ Tony DeMarco, while racing enthusiasts continue to admire Mario Andretti and his remarkable career.

**NFL Quarterback Tommy "Cutlets" DeVito offers an Italian hand-gesture celebrating a touchdown.**

Today's Italian American sports figures continue that tradition. Baseball players such as Anthony Volpe, Tommy "Cutlets" Devito, and Vinnie Pasquantino have demonstrated how heritage can remain an important part of an athlete's identity. DeVito brought good natured attention to an Italian family's connection to food when he acknowledged he lived at home with his family while playing in the NFL so he could happily indulge in his mother's chicken cutlets on a nightly basis. Pasquantino's leadership and celebration of Italian culture with Team Italy in international baseball have offered fans another reason to connect sports with their ancestry.

For Italian American fans, these athletes represent more than statistics, trophies, and championship rings. They represent family traditions, hard work, determination, and the sacrifices made by generations of immigrants who came to America seeking a better life. Their successes have given families something to celebrate together, whether at the dinner table, in neighborhood social clubs, caffes, or in the stands cheering for their local teams.

From the legends of yesterday to the stars of today, including Italia American athletes continue to inspire pride across generations. Their accomplishments remind us that our heritage is something to celebrate, and that sports remain a powerful way to connect our cultural roots with the American dream.

# EXTRA *Innings*

*by Sal Giarratani*

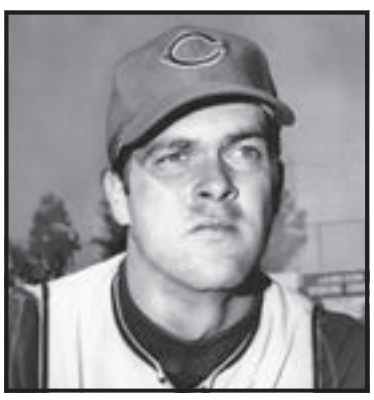
***Alex Cora is Taking His Time Waiting for the Right Moment***

Alex Cora has already turned down the Phillies twice now. He's sitting pretty. He's still getting paid through the 2027 season by the Red Sox. Nothing wrong with lazing around with his family in Puerto Rico, right? His birthday is around the corner as is his marriage.

He'll know when the time is right as far as his managing career goes.

***Suddenly Sam McDowell Had an Amazing Career***

Baseball pitcher Sam McDowell passed away last week at 84 years old. His career lasted from 1961-1974. Most



**Sam McDowell with the Cleveland Indians in 1968**

of his playing time was with the Indians. Career wise, he was 141-134 with a 3.17 ERA. He also had 2,453 strikeouts and a six-time All-Star. In the Year of the Pitcher, McDowell and Luis Tiant combined for a 36-23 record with the Indians with a 1.71 ERA with 60 starts, 527.1 innings and 547 strikeouts.

McDowell struggled with alcoholism late in his career before going into rehab and before becoming a certified recovery counselor and helped many older former players. When McDowell was on the mound and having a good game going, he was just as good as Sandy Koufax.

I so loved watching baseball when it was baseball throughout the Sixties and Seventies.

The Boston Baseball Association (BBA) will hold an outdoor tryout at 7:30 p.m., on Wednesday, October 21, at East Boston Memorial Park. The tryout fee is $20 per player.

The BBA has more than 30 teams across four divisions and offers adult wood-bat baseball at a range of skill levels. The 18-and-over division plays Sundays, Mondays, Wednesdays, and Fridays; the 28-and-over division plays Tuesdays, Thursdays, and Sundays; and the 35-and-over division plays Mondays, Wednesdays, and Fridays. Be Clutch Sandlot games are held Saturdays.

# HOOPS and HOCKEY in the HUB

*by Richard Preiss*

FINALLY, FEWER GAMES — It is a proposal that we have advocated for some time.

One that seems to run counter to the prevailing way of thinking throughout most sports in the current era: have fewer games, not more.

That is correct. In an era when regular seasons start earlier and run later, where the post season playoffs extend way beyond their natural days of finality, there is actually a proposal by a professional sports organization for each team to play fewer games in the regular season.

And it came from out of left field, so to speak, since it originated with Major League Baseball.

The proposal, which would take effect in 2029, would see the regular season be shortened from the current 162 games per season to 154 — a slimming down by eight games.

Those of a certain generation may recall when the regular season in Major League Baseball consisted of 154 games. But then the number of Major League Baseball teams expanded from 16 (eight in each league) and so did the regular season —to the present 162 games.

With that came the inevitable result of the regular season and playoffs in various sports spilling over into each other, making it a challenge for sports fans to keep track of it all — or even a part of it.

The Bruins, for example, just played their first regular season game of a given year is September (not counting the time when a portion of the regular season was shifted to the summer because of COVID).

We would hope that all pro leagues and Division One college conferences seriously consider adopting the possibility of fewer games.

This is especially true in the post season. To have the NBA and the NBA conduct their championship finals series in June — literally two months after the conclusion of their respective regular seasons is ludicrous.

Shortening the number of games played in the regular season is part of the answer. There are simply too many games and not enough days to give active players adequate rest.

Take the Bruins, for example. There have been instances where the Bruins have played a game on a Saturday night at the Garden, changed back into street clothes after the contest and then boarded a private jet that flew the team to say, Chicago.

Depending on when they landed and arrived by bus at their hotel, that might be 2:00 a.m., even given the one-hour time zone difference.

Then the Bruins could play Chicago, on Sunday night — without a day to recover from the game just played on Saturday night.

Worse off, and this has happened, the team might have to face Chicago in an afternoon start (for TV and streaming purposes), meaning the players got hardly any rest at all.

Part of the answer to all of this is to simply have fewer games — with each team in the NBA or NBA guaranteed at least one day off between games.

Thus, if the Celtics played on a Friday night they could not play until Sunday. If the Bruins played on a Saturday night, they could not play until at least Monday.

Fans would see better games featuring better rested athletes. There could still be games every night for broadcast and streaming. All it would take is designing a schedule to make sure that each team was coming off a rest day.

With the coming of expansion of teams throughout the pro leagues, came the increase in playoff series and playoff games.

Colleges went through their own versions of the same thing, gradually expanding playoffs as the number of leagues — and the number teams comprising those leagues — increased.

These elongated the playoffs into their current two-month long affairs in basketball and hockey. and even football with college football not determining a champion until the middle of January and the Super Bowl being played close to Valentine's Day.

To put it bluntly. we are not for any increase in the number of games. We feel that the MLB proposal is sound and should be adopted. We feel that other leagues should also go to fewer games in the regular season and should consider reduced playoffs.

Why should a team that finishes as a conference champion in hockey play the team that finishes eighth to start the playoffs? Haven't we spent the entire regular season determining the order of finish? What more is needed? Better yet, why should an eighth-place team be rewarded for its low finish?

And now, the NBA has an additional path to the playoffs, with teams finishing as low as 10th taking part in a modified post-season playoff to determine who will gain a berth in the "real" playoffs. How foolish can one get? Apparently enough to create such a situation and have people buy tickets to these games.

And don't forget Halloween this year. Game Seven of the World Series is scheduled for Halloween night. What was that about baseball being a summer sport?

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