THE ITALIAN-AMERICAN VOICE OF MASSACHUSETTS

POST-GAZETTE

(Formerly LA GAZZETTA del MASSACHUSETTS)

VOL. 131 - NO. 44 | BOSTON, MASSACHUSETTS, OCTOBER 30, 2026 | $.35 A COPY

Madonna Della Cava Celebrates 75th Annual Halloween Party

Once again, the Madonna Della Cava Society brought smiles to the faces of all the children who marched and participated in the annual Halloween parade. As participants gathered on Battery Street in the North End, DJ Justin Amoroso kicked off the festivities with some spooky tunes. The children proudly marched down Hanover Street showing off their costumes, and looking forward to the treats and surprises that would follow.

This annual event would not be possible without the efforts of the many volunteers and donors including, Madonna Della Cava Society, Little Sage Restaurant, the Mayor's Office of Art's, Tourism, and Special events, North End Cares, State Representative Aaron Michlewitz, Louis Cavagnaro, and Busy Bee Jumpers.

Thank you to all who continue to attend and support this beloved event each year.

Mayor's Office of Neighborhood Services Liaison to the North End/Waterfront community Maria Perez hands out treat bags during the 75th Annual Madonna Della Cava Society Halloween Parade. ***(Photo by Gerri Palladino)***

(Additional Photos on Page 6)

Congress Continues to Debate Ending Daylight Savings Time

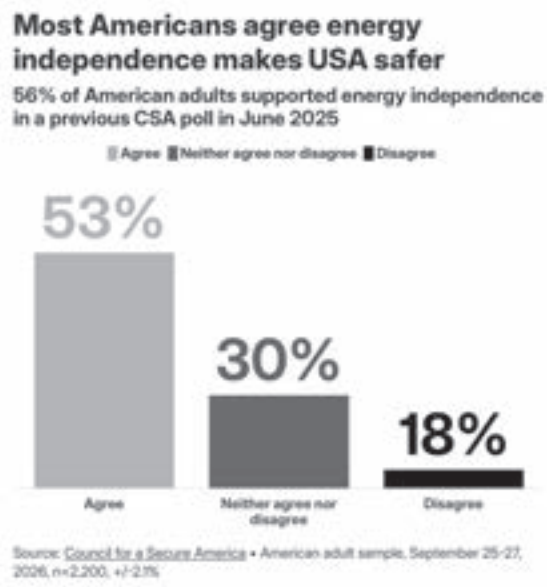
November 1, at 2:00 A.M.

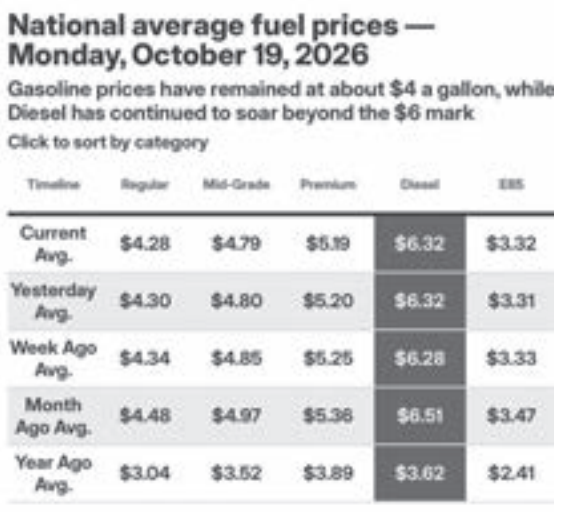
As Americans prepare to turn their clocks back one hour on Sunday, November 1, 2026, the debate over ending the twice-yearly time change remains unsolved in Congress. Despite years of discussion, Americans will continue switching between

(Continued on Page 8)

Drill, Baby Drill!!!

by Patti Sartori





National average fuel prices — Monday, October 19, 2026

Gasoline prices have remained at about $4 a gallon, while Diesel has continued to soar beyond the $6 mark

Click to sort by category

Timeline	Regular	Mid-Grade	Premium	Diesel	E85
Current Avg.	$4.28	$4.79	$5.19	$6.32	$3.32
Yesterday Avg.	$4.30	$4.80	$5.20	$6.32	$3.31
Week Ago Avg.	$4.34	$4.85	$5.25	$6.28	$3.33
Month Ago Avg.	$4.48	$4.97	$5.36	$6.51	$3.47
Year Ago Avg.	$3.04	$3.52	$3.89	$3.62	$2.41

A majority of Americans are urging American energy independence as an alternative to the U.S. relying on foreign countries for oil and natural gas. A recent poll conducted for the Council for a Secure America (CSA) found 53% of American adults favor energy independence while 18% or those polled disagreed.

The survey asked 2,200 participants to what extent they agreed with the following statement: "America's energy independence makes our country safer because we no longer rely on foreign countries for energy, such as oil and natural gas." The latest polling, from late September, 2027, was taken amid steadily climbing prices created by the continuing conflict with Iran. Yet the results are almost identical to a June, 2025 poll by CSA that showed 56% of Americans felt the same about the need for energy independence.

An even higher percentage of Americans agree, 57%, that energy independence helps the economy grow by creating high-paying jobs, preventing foreign countries from spiking prices and keeping American dollars at home. The poll also found that 67% of American support permitting reforms that "allow America's energy infrastructure to meet our growing electricity needs and make energy more affordable." State law currently prohibits deep excavation or hydraulic fracturing of natural gas, a process known as "fracking" due to environmental concerns.

News Briefs

by Sal Giarratani

Flock Helps Nab Kidnapper in Lynn

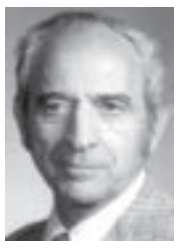
The Lynn Police Department said it used its Flock technology to find a missing 6-year-old child who was inside the vehicle when it was stolen. The person had been nabbed with a child in the rear seat around 4:36 p.m. on Monday. Flock, a system of cameras, went into effect prior to the car being stopped, the child had been taken to Mass General Hospital. All information was shared with other local police agencies and the state police. Less than an hour later at 5:15 p.m., Lynn was notified by Everett that the car had been located and the child rescued. The driver was taken into custody.

(Continued on Page 8)

Stirpe Nostra

by Prof. Edmund Turiello

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



CHURCH COLUMNS

Walk into any Roman Catholic Church that is 30 years old or older, and one is immediately aware of the beautiful columns. We are also aware that modern structural technology permits us to span much greater distances than those used in most churches. Why then, do we use so many columns, and why are they spaced so close together? We'll find the answer after being told that buildings that have been erected during any period in history or in any location in the world have been affected by certain influences. Generally speaking, these are influences of climate, available materials, and religion.

Columns at the temple of Khnum at Esna, Egypt.

In tropical climates, the interior spaces of buildings are kept cool by using small windows, low-pitched roofs, and boldly projecting eaves. In northern climates, the roofs are quite steep in order to shed snow loads. Where granite, the hardest of all natural building materials, is readily available, the buildings are severe and simple in their treatment in contrast to ornate structures in countries where the stone (marble) is soft and easily worked. In countries that are thickly wooded, such as Norway and Sweden, timber is often used. And where stone and timber are difficult to obtain, brick buildings are predominate.

Considering the religious influence, we find that the Egyptian belief in life after death caused the construction of those incredible pyramids, while mythology did the same for the Greeks and their beautiful temples. The magnificent colonnades and fountains set before many Catholic churches had their beginnings in the atrium and the wells or wash fountains of the Early Christian era, while the mosaic work done in substitution or sculptured figures is the chief characteristic of Byzantine churches.

The Egyptian temple was a rectangular-shaped structure. The entrance was centered on one end, between two huge masses of masonry that we call pylons. These temples were sanctuaries containing some rooms for the general public and other rooms, which only kings and priests were permitted to enter. They were quite different from later Christian churches, as they were not used for common prayer or public ritual, but for mysterious rites and priestly processions, which took place within their guarded interiors.

Applying our theory of influences, we find that the desire for permanence and the annual flooding of the Nile resulted in available stone being the selected building material for Egyptian temples. It was used for floors, walls and roofs. It is most important to understand that when used for roof construction the stone slab is limited to relatively short spans. Consequently, the creation of any kind of useable interior space could only be realized by employing many stone columns, closely spaced. During later eras, the Greeks took the architecture of the Egyptians and improved it almost to perfection. The Greek architecture, in turn, influenced much of the Roman construction. And because the Early Christians were essentially Romans, we find this influence of closely spaced stone columns reflected in most of the subsequent Christian church architecture.

NEXT ISSUE: *The Orders of Architecture*

Res Publica

by David Trumbull

ELECTION DAY:

Be Informed, Be an Advocate, Be Kind

Tuesday, November 3, is **Election Day**. There are **nine ballot questions** to be decided directly by the voters of the Commonwealth. That's a large number of questions. Since our Constitution was amended, in 1918, to allow laws to be changed by popular initiative, there have been just three years with nine questions on the statewide ballot — 1972, 1994, and 2026. There has never been more. Be sure to study the Ballot Question and cast an **INFORMED VOTE**.

If, after research, you strongly support, or oppose, any question, or questions, exercise your right to share your opinions to persuade family, friends, and neighbors. You have a right to **BE AN ADVOCATE**.

In the 21st century the American electorate has been, for the most part, just about equally divided between Democrat (liberal or socialist) and Republican (conservative or MAGA). Being equally divided has the advantage of creating more competitive races -- surely a good thing for our Democratic Republic. However, division has also engendered mutual animosity. For too many Americans our elections have degraded from contests between political policies to existential battles between good and evil. Resist the urge to turn your political opponent into a perceived threat to our Constitutional Republic. **BE KIND**.

At the Eve of the Election we have, as has been the case since January 20, 2025, a **Democratic Governor** of the Commonwealth and a **Republican President** of the United States. Like them or hate them, we are limited to one governor and one president at a time.

To fight the temptation to turn policy difference into a Miltonian battle between good and evil, I say this prayer twice daily —

"ALMIGHTY God, whose kingdom is everlasting and power infinite; Have mercy upon this whole land; and so rule the hearts of thy servants THE PRESIDENT OF THE UNITED STATES, THE GOVERNOR OF THIS STATE, and all others in authority, that they, knowing whose ministers they are, may above all things seek thy honour and glory; and that we and all the People, duly considering whose authority they bear, may faithfully and obediently honour them, according to thy blessed Word and ordinance; through Jesus Christ our Lord, who with thee and the Holy Ghost liveth and reigneth ever, one God, world without end. Amen."

Congestion Pricing Gaining Ground in Boston

by Patti Sartori

Is it really about decreasing traffic in downtown Boston or is the ultimate objective strictly about capturing revenue, even at the expense of Boston working class and business owners? According to Mayor Michelle Wu's weekly sit down on GBH's Boston Public Radio, the city will continue to explore congestion pricing with plans to ship her team of representatives and transit officials to New York City to learn more about how the tax has decreased traffic in mid-town Manhattan.

"We have been in touch with New York. There's a delegation going down in a couple of weeks that's going to represent city, state, business, Massachusetts transportation and other organizations," said Wu in her GBH comments. Congestion pricing has been a huge source of funding for transit improvements in New York City and Boston is looking to see how a similar toll system, which charges drivers entering downtown, could benefit Boston coffers. "From everything I hear from our colleagues in New York, it's served multiple purposes. It's obviously very big and complicated and has to fit the situation, but we are going to learn more," added Wu.

Presently there are no specific plans on the table according to Mayor Wu. The goal is to learn and understand how things were prior to the implementation and how it has been after. In New York City, a passenger car entering at or below 60th Street is charged $9.00 on an E-ZPass, during peak hours. A Suffolk University Poll taken in June, 2026 found 69.2% of respondents would not be willing to pay to drive downtown if there were less traffic, which didn't seem to bother Mayor Wu. "Everything should be on the table when it comes to finding ways to fix traffic and have the quality of life that we all deserve. We have a lot of challenges in Massachusetts. We want to be a community that is growing rather than one than is losing population, and we have to find ways with every possible idea to understand if there's any benefit that could apply locally too."

A HISTORY OF EXCEPTIONAL SERVICE.

J.S. Waterman
LANGONE CHAPEL
Funeral and Cremation Service
580 Commercial St., Boston
WatermanBoston.com 617-536-4110

Funeral Directors
Dino C. Manca & Melodie Taing
FREE NOTARY SERVICE AVAILABLE

A Service Family Affiliate of AFFS and Service Corporation International, 206 Winter Street, Fall River, MA 02720. 508-676-2454

Governor Maura Healey's Gas Tax Repeal KO'd!!!

by Patti Sartori

One can't help but wonder if Maura Healey's proposed suspension of the 24 cents per gallon state gas tax was nothing more than a smoke and mirror campaign stunt to squeak past the two debates between herself and Republican challenger Mike Minogue. It was actually her challenger who had previously announced a similar proposal, resulting in criticism of Healey for copying Minogue and using an election ploy to garner votes.

"Governor Healey's gas tax suspension would give badly needed relief to Massachusetts residents struggling with the high cost of gas because of President Trump's war. The Governor is going to continue to push for this relief for people and remains committed to working with the Legislature to get it done," Healey's spokesperson wrote in a statement.

Healey floated the idea of suspending the gas tax knowing full well she has zero authority to do so and needed the legislature to accept and approve her proposal. The House $2.35 supplemental budget did not include Healey's proposal, but does address artificial intelligence, maternal mental health care, the Department of Transitional Assistance (DTA), MassHealth and other initiatives. The House Ways and means committee, chaired by State Representative Aaron Michlewitz, voted to send the supplemental budget to the full House for a vote.

"While we remain opposed to pausing the gas tax, as it would limit our ability to fund critical infrastructure projects while doing little to alleviate costs for residents given that savings may not be passed onto customers, we continue to negotiate bills related to energy affordability, access to primary health care and economic development, with an ultimate focus on bringing costs down for residents and supporting businesses and working families across Massachusetts," stated Speaker Mariano.

Republican Gubernatorial Challenger Mike Minogue said Healey's failed proposal was no surprise. " As predicted, this was a political stunt, pure and simple. It's a sad game to play with hard working Massachusetts families who are looking for meaningful relief. As governor, I'll suspend the gas tax anytime gas prices rise above $4.00 per gallon, and work to eliminate the gas tax completely, offsetting the revenue by rooting out waste, fraud, and corruption," said Minogue. If elected, any gas tax suspension proposal from Minogue would also require passage and approval from the Massachusetts House and the Senate.

POST-GAZETTE

Pamela Donnaruma, Publisher and Editor
5 Prince Street, P.O. Box 130135, Boston, MA 02113
617-227-8929 617-227-8928 FAX 617-227-5307

e-mail: postgazette@aol.com

Website: www.BostonPostGazette.com

Subscriptions in the United States $35.00 yearly

Published weekly by
Post-Gazette, 5 Prince St., P.O. Box 130135,
Boston, MA 02113
USPS 1538 – Second-Class Postage paid at Boston, MA
POSTMASTER: Send address changes to the
POST-GAZETTE - P.O. Box 130135, Boston, MA 02113

James V. Donnaruma 1896 to 1953 *Caesar L. Donnaruma 1953 to 1971* *Phyllis F. Donnaruma 1971 to 1990*

Vol. 131 - No. 44 **Friday, October 30, 2026**

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.***

USS Constitution Change of Command Ceremony

(L-R): Newly sworn in Commander Jon-Andrew D. Anderson, U.S. Navy Vice-Admiral Joseph Cahill, and former Commander Crystal L. Schaefer during the USS *Constitution* Change of Command Ceremony on October 21, 2026.

Commander Jon-Andrew D. Anderson proudly became the new Commanding Officer of the historic USS *Constitution*, Old Ironsides, on Wednesday October 21, 2026. Anderson became the 78th commanding officer, after former Commander Crystal L. Schaefer relinquished her command following a two-year assignment.

The ceremony was held on board the 229-year-old ship in the Charlestown Navy Yard, Boston, attended by Mayor Michelle Wu and U.S. Navy Vice Admiral Joseph Cahill. The change of command coincided with the final underway of the season, celebrating the ship's 229th birthday and the U.S. Navy's 251st birthday.

The USS *Constitution* officially launched on October 21, 1797 at Edmund Hart't's shipyard in Boston's North End. The ship earned its nickname "Old Ironsides" after defeating multiple British warships during the war of 1812. The USS *Constitution* led the Parade of Sail earlier this past summer, as ships from all over the world followed her into Boston Harbor.

Annual Veteran's Day Ceremony

The North End Veteran's Association (NEVA) will hold an annual Veteran's Day Ceremony on Wednesday, November 11, 2026 in the Paul Revere Mall (Prado) on Hanover Street beginning at 11:00 a.m., followed by a 12 Noon mass at St. Leonard Church, 320 Hanover Street.

All are invited and encouraged to attend these events as an opportunity to express our deepest gratitude to the men and women who continue to serve our country with honor and respect.

Ausonia Council 1513 K of C Awards 12 Scholarships

Members of the Ausonia Council 1513 K of C award 12 scholarships during their 2026 Annual Christopher Columbus Day Celebration.

The Knights of Columbus Ausonia Council 1513 awarded 12 scholarships at its Annual Christopher Columbus Day Celebration. Grand Knight John Pagliuca stated that the council is committed to supporting young people and their education pursuits.

This year's scholarship winners are: Richard Bova, Trinity Martignetti, Victoria DeMarco, Kai Capitumini, Maria Peterin, Cameron Esposito, John D'Amico, Anna Magno, Luigi Magno, Carmen Ward, Charles Griffin, and Samuel Griffin. The scholarship winners are pursuing various fields of study ranging from law to medicine. The council looks forward to seeing these fine students contribute to society and improve the quality of life for those in need.

Ausonia Council 1513 K of C is a Catholic, fraternal, charitable organization which has been fulfilling its charitable mission supporting religious cultural, education, youth, elderly, sports, health and humanitarian endeavors in the North End since 1910.

ABCD North End/West End NSC *Celebrates 14th Annual Buona Sera*

Beloved North End Tradition Raises Nearly $20,000 to Support Older Adults and Families in Need

It was an evening filled with friendship, fine Italian cuisine, and the spirit of giving as the ABCD North End/West End Neighborhood Service Center celebrated its 14th Annual *Buona Sera: An Evening with Friends* on October 8, 2026. The annual fundraiser brought together community leaders, supporters, and friends to help older adults and families in need throughout Boston's North End and West End.

The festivities began with a lively reception at the UMass Club, where guests gathered to reconnect, celebrate community partnerships, and support the Center's vital work. From there, attendees headed to some of the North End's finest Italian restaurants for an evening of delicious food, warm hospitality, and lively conversation.

Among the special guests and community leaders were State Representatives Jay Livingstone and Aaron Michlewitz, Boston City Councilors Gabriela "Gigi" Coletta Zapata and Sharon Durkan, and City of Boston Chief of Planning Kairos Shen, who joined in support of the Center and its mission.

The evening would not have been possible without the generosity of the North End's celebrated restaurants. Special thanks go to Arya Trattoria, Artú, Assaggio, La Famiglia Giorgio's, L'Osteria, Mamma Maria, Prezza, Ristorante Saraceno, and Strega for opening their doors and helping make Buona Sera such a wonderful occasion.

The Center also extends its heartfelt appreciation to its generous sponsors, Eagle Bank, Related Beal, and Vivmark Residential (Avalon North Station), whose support helped make the event a success.

Beyond the wonderful food and festivities, Buona Sera serves a meaningful purpose. The nearly $20,000 raised will help the North End/West End Neighborhood Service Center provide holiday meals, groceries, assistance with essential household needs, and year-round programs that bring neighbors together and reduce social isolation. For many older adults facing financial challenges, these services offer more than practical assistance. They provide friendship, connection, and the reassurance that they are not alone.

Thanks to the generosity of its sponsors, restaurants, guests, and supporters, Buona Sera 2026 was more than a memorable evening. It was a celebration of the North End and West End's longstanding tradition of neighbors helping neighbors and a meaningful investment in the communities' future.

ABCD staff and Board members celebrating Buona Sera 2026. (L-R): Johannah Malone, Mayrose Gravelec-Pantone, Teri Groome, Julia Power, Jenny Williams, Kathleen Flynn, Lavette Sealls, and Kathleen West

ABCD North End_West End NSC Director Julia Power and State Representative Jay Livingstone

ABCD Board Chair Candice Caines-Francis

ABCD North End_West End NSC Advisory Board Chair Dan Wilson with fellow Advisory Board Member Gisella DiPaola, Senior Vice President and Retail Banking Officer at Eagle Bank

L'Anno Bello: A Year in Italian Folklore

A Month of Brisk Days and Cozy Nights

by Ally Di Censo Symynkywicz

(Photo by bearfotos on Magnific)

I first noticed the commercials a few days before Halloween. Ads for layaway deals in big-box stores began to pepper my television viewing experiences, replete with images of smiling Santas, rolling ornaments and the sound of chattering jingle bells. Whenever one of these commercials caught my eye, a familiar, tingling sense of anticipation crept over me as I thought of the pleasures of the holiday season: swirling snowflakes, cookies baking in the oven, Christmas carols on the radio, potato latkes on sale for Hanukkah, trees illuminated with dozens of twinkling lights. However, I soon brought myself back to reality. I looked outside at the last yellow leaves drifting down from bare branches, the cornstalks and pumpkins decorating neighborhood homes. Halloween may be over, but we still have the whole month of November to enjoy! It is very tempting to dive into the pleasures of the holiday season early on, but the pulsating rhythms of the seasons and their unique feast days are meant to be experienced slowly, spiced with the trifecta of time, nature and mindfulness. This desire to live the seasons to their fullest proves especially palpable in November. Rather than a mere segue to the frenzied month of December, November boasts its own fascinating customs and traditions. As a month which signaled the end of the harvest and ushered in the beginning of winter, Italians honor the many faces of November, and their insights can help us appreciate this time for its singular delights.

At times, November can appear to be a somber month, sober and silent. Its skies are thick gray blankets outlined by bare, black branches. Dead leaves collect in clumps across the wet ground. Night wraps its dark cloak around the Earth early in the evening, uninterrupted by the colorful holiday lights that start to appear much later in the month. Winter feels imminent as the first bewildered snowflakes spiral down from the slate-colored sky. This is the month when nature settles into a nap, slumbering until its rebirth in the spring. Old Italian proverbs, hailing from the days of a primarily agricultural society, speak of the month's chilly, bleak characteristics. A dictum stating *"Per Ognissanti, mantello e guante"* reminds Italians to start putting on their coats and gloves on All Saints' Day, or November 1st. Another maxim, *"Per Santa Caterina, la neve si avvicina,"* warns that snow looms close around the time of November 25th, the feast day of St. Catherine. Some may find this transitional state of November, caught between the harvest of the autumn and the desolation of winter, downright dreary. However, I believe it perfectly fits the nature of the month. November was the month of Samhain for the ancient Celts, a month to honor the dead. It is befitting that the weather should match ponderous ruminations on mortality and life. I find November the perfect time to devote myself to solitude and tranquility, to recharge my energy before the hectic holiday season.

However, November also contains another side, one of warmth, family and festivity. In Italy, November marked the end of the harvest. To celebrate this occasion, villages across the country held communal feasts in order to enjoy the results of Earth's bounty. Oftentimes, these feasts became attached to particular saints' days. St. Martin's Day, or *San Martino* in Italian, occurs on November 11th and features banquets of goose, chestnuts, and the year's new wine. In fact, these foods feature in a notable Italian St. Martin's Day proverb: *"Oca, castagne e vino per festeggiare San Martino!"* Another feast, St. Andrew's Day, or *Sant'Andrea,* on November 30th, traditionally contained feasts of pork, commemorated in an Italian aphorism which states: *"Da Sant'Andrea del maiale venticinque giorni a Natale."* This proverb not only reminds Italians of the customary pork dishes on St. Andrew's Day, but also speaks of the fact that Christmas is merely twenty-five days away! Here in the United States, Thanksgiving beckons us into the comforts of family and friends, of heartwarming reunions and copious food to share. The stores brimming with boughs of holly and jolly elves tease the goodwill and joy of the upcoming holiday season. Though November demonstrates that nature goes through periods when it is resting and devoid of growth, the love of good company and the generosity of the Earth help us overcome that.

Italians honor November with communal feasts and unique holidays. Yes, the temperatures may drop to a biting cold, and the first dustings of snow may glitter on the ground. However, November also brims with a plethora of traditions that enforce the warmth of family gatherings in the face of the approaching winter, from the sampling of new wine of St. Martin's Day to preparations for Christmas occurring at the end of the month. Since time immemorial, Italians knew that the best way to contend with the solemn, wintry tone of November was to revel in its unique characteristics, but also introduce joyous festivities to keep people full of hope and optimism. As the month progresses, we may become worried about a frigidly cold winter filled with heavy coats and thick scarves. However, during such moments of dreariness, we should remember that the bleak November weather offers a much-needed chance for relaxation and reflection, and that the light and gaiety of the holidays will soon be upon us!

Happy November!

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.

NOBILE INSURANCE

MICHAEL F. NOBILE, CPCU
Email: MNobile@NobileInsurance.com

ALBANO F. PONTE, CEP
Financial and Estate Planning
Email: ponte.albano@gmail.com
Phone: 781-462-7517

BOSTON
30 Prince St., Boston, MA 02113
617-523-6766
FAX: 617-523-0078

MEDFORD
39 Salem St., Medford, MA 02155
781-395-4200
FAX: 781-391-8493

DIAMONDS
ROLEX
ESTATE JEWELRY
Bought & Sold
Jewelers Exch. Bldg.
Jim (617) 263-7766

THINKING OUT LOUD

by Sal Giarratani

Just Moving Encampments Wrong Approach to Take

As I read a recent news story on homelessness ("Lynn evicts Central Square homeless community," *The Item*, October 20), I wondered how many times over the years similar stories have appeared in the media. Nothing ever seems to change except the location of these encampments.

As a retired police officer who served 28 years with the state Department of Mental Health (DMH) — following prior experience in direct care across four Boston locations — I vividly recall the 1975 "deinstitutionalization" efforts to reform mental health care. In 1982, DMH introduced its "community-based care" initiative. Ultimately, the state tried to solve one chronic issue by creating new problems that have persisted for over four decades. Wards were emptied without providing adequate community-based options, effectively sending many people to the streets.

Today, we face a growing homeless population and a worsening mental health crisis, with many individuals living in our communities without necessary services. Beyond occasionally clearing encampments, what is the long-term solution? Are police departments simply expected to move people from one corner to another?

I have noticed that over the last 15 years, social workers increasingly accompany responding officers, such as Lynn's CALM Team or the BEST Team I worked within the Metro Boston DMH Area. However, the core issue since the launch of community-based care remains a lack of sufficient community resources. For law enforcement handling homelessness, addiction, and mental health issues, the work feels endless and frustrating when the focus stays on short-term fixes.

Additionally, individuals at risk still retain the right to decline assistance. As a result, many remain on the streets, vulnerable to extreme winter cold, overdoses, and violence.

While the Lynn Police Department, Transit Police, and accompanying social workers cleared Lynn's Central Square encampment, everyone knows these encampments will simply relocate, leading to inevitable future police sweeps.

SOUTH

1919 - 80mins. - Director: Frank Hurley

by Daniel A. DiCenso

South, assembled from the footage shot by Frank Hurley on his fateful voyage to Antarctica with Ernest Shackleton on the *Endurance*, began life merely as a documentation of the voyage, the ice and wildlife of the South Pole. History turned it into an account of survival.

In July of 1914, with the backing of the government, Shackleton, accompanied by a crew of twenty-seven men including renowned Australian photographer Frank Hurley and some seventy dogs, left England to finish what his fellow countryman Robert Falcon Scott had tragically failed to do two years earlier; reach the Antarctic and return home with footage and specimens of the expedition. Scott and his men perished, Shackleton who, unlike Scott, was not burdened by a race to the Pole against the Norwegians, lost not a single man and his tale of heroism became a national motivator in the age of Antarctic Exploration.

Indeed, the outlook must have looked bleak when the *Endurance*, already trapped in pack ice, began to succumb to pressure winds, eventually crumbling to the bottom of the Weddell Sea. After surviving on provisions, Shakleton left 22 of his men on Elephant Island and made his way to a whaling station in South Georgia Island where he was able to solicit help for his crew.

If *South* is not as harrowing an experience as such a tale would suggest it is because much of it is the film Hurley initially set out to make; a documentation of the ice caps and marine life. It wasn't until the crew became stranded that his focus shifted to the daily ordeals.

On film the crew appears determined and optimistic, but what were they really thinking as they are stoically digging through the ice or playing with the dogs? Was this where they were going to die once the supplies ran out? For that matter, what was Hurley's real motivation behind the camera? Was his footage to be the only way to know their story once their frozen carcasses were discovered?

South was not assembled until three years after the rescue and it recounts the experience through the eyes of survivors. The whimsical footage of penguins and elephant seals, along with drawings standing in for footage Hurley couldn't film, was spliced together years later, when the dread had subsided and it became easier to smile at animal antics. If the film does not quite grip us and lacks a sense of urgency as we see the situation becoming more hopeless by the day it does provide some striking images of the Antarctic at a time when many nations were racing to stake out the mysteries of the Pole. It works best as a capsule, being an impressive early documentary.

After its initial run in 1919, however, *South* was rarely seen in its entirety. In 1996, a restoration began which was met with praise when the finished product was screened in 2000. In 2022, it went under another polishing up, which added tinted colors and a beautiful score, and *South* was brought to life in a way that Frank Hurley would have been proud of.

BREAKING BREAD
WITH JOE PIANTEDOSI

Italian American Pride

I am proud to be an Italian American.

Both of my grandfathers were born in Avellino, Italy, and came to the United States in search of opportunity and the promise of a better life.

They both came with dreams of finding work, earning an honest living, sending money home to support their families in Italy, and eventually bringing their loved ones to America. They brought with them very little in material wealth, but they had determination, strong family values, faith, and an amazing work ethic.

My maternal grandfather worked as a janitor, while my paternal grandfather became a baker. My grandfather Salvatore, the baker, would deliver bread by horse and buggy late into the night and they called him the Midnight Baker. I often think about the determination and hard work that required, working such long hours for his family and for a future in a new country.

My grandfathers brought their Italian customs and traditions with them, but they also assimilated and became true Americans. They respected this country, embraced its opportunities, and understood the responsibilities that came with citizenship.

My paternal grandmother Mary was born on Endicott Street in the North End. Together, she and Salvatore founded Piantedosi Baking Company in 1916 and worked incredibly long hours to make it a success. This year, Piantedosi Baking Company is celebrating 110 Years in business.

As an Italian American, I honor and value my Italian heritage: our food, fashion, art, music, and holiday traditions have been passed down through generations. I cherish my faith, my family, and the values of loyalty, generosity, hospitality, and respect for others as my father and grandfathers did before me.

Italian heritage means more to me than the traditions we celebrate. It also means remembering the courage and sacrifices of those who came before us and how hard they worked for everything we now have.

My grandparents were not famous men and women. They were hardworking immigrants who believed that through perseverance and sacrifice,

their children and grandchildren could have opportunities they themselves never enjoyed. Their contributions may not appear in history books, but their legacy lives on in the generations that followed.

Their story is an American story. Like millions of immigrants, they helped build this country through honest work, strong families, and an unwavering belief in the promise of America.

During Italian American Heritage Month, I want to celebrate the extraordinary contributions Italian Americans have made to this nation. I also want to honor the ordinary men and women like my grandparents, who crossed an ocean, worked tirelessly, and helped make the American dream possible for their family.

I am proud of where my family came from, grateful for the sacrifices that brought us here, and proud of the country they chose to call home.

I am proud of my Italian heritage. And I am equally proud to be an American.

umbria
Italian steakhouse
& mia
ROOF DECK

Bricco
Boutique ItalianCuisine
241 Hanover St. • 617.248.6800

Maré
Seafood & Oyster Bar
223 Hanover St., 3 Mechanic St. • 617.723.MARE

Quattro
Grill, Rosticceria & Pizzeria
266 Hanover St. 617.720.0444

AquaPazza
Oyster Bar & Italian Kitchen
135 Richmond St. • 857-350-3105

Trattoria Il Panino
Boston's 1st Original Trattoria
11 Parmenter St. • 617.720.1336

Assaggio
Positano Cuisine Restaurant • Lounge
29 Prince St. Boston • 617-865-1265

Umbria
Steakhouse & mia Roof Deck
250 Hanover St. • 617-868-1265

Dolce
Italian Cafe with 33 Flavors of Tiramisu
272 Hanover St.

Encore
Fratelli
Frank and Nick's
Giardino

A Conversation with Veterans

by Sal Giartratani

Bill Brett, legendary Boston photo-journalist, will be holding an event at Florian Hall in Neponset Circle in Dorchester called A Conversation with Veterans on Sunday, November 1st from 1:00 to 3:00 p.m.

Bill's new book is *Boston Veterans Appreciation* and he's put together a team of Boston's very well-known veterans including Ed Kelly, Joe Finn, Sam Dillon, Dan McGoon, and Tommy Lyons along with General Joseph F. Dunford Jr., former Chairman of the Joint Chiefs of Staff.

"Kelly, Finn, Dillon, and McGoon rose to high positions as veterans who became Boston Firefighters while Lyons was a leader with other South Boston veterans who created the first-in-the-nation South Boston Vietnam Memorial at M Street Park," stated Paul Feeney, publisher of the *Boston City Paper*. Join all of them in honoring those who served along with host Bill Brett and moderator Jim Fagan.

This is just one of several books published by Bill Brett. He told Paul Feenery the average book produced in America sells only 125 copies while his latest effort has already sold 5,000 copies. The book will make a nice gift to give others for Veterans Day or for Christmas. Buy one from the author and it will be signed by none other than the *Boston Globe's* head of photography during his 50 years of taking photos. Remember the *Globe's* long ago advertising slogan. The *Globe's* Here! Well, when Bill Brett arrived at an event to take photos that's what they said upon his arrival, The *Globe's* Here. He was the real public face of the *Globe*.

ATTENTION ATTORNEYS

The POST-GAZETTE newspaper is a paper of general circulation. We are qualified to accept legal notices from any court in each town that we serve.

LEGAL NOTICES

For information on placing a Legal Notice in the **POST-GAZETTE** please email postgazette@aol.com call (617) 227-8929, or mail notice to:
POST-GAZETTE
P.O. BOX 130135
BOSTON, MA 02113
Attn: Legal Notices

Dante Alighieri Society of Massachusetts Hosts Columbus Day Breakfast

Italian Heritage Month Committee Chairman Kevin Caira, President of Italian Heritage Month Richard Vita, Esq., Mary Fernandez Perricone, author of Cobblestones: a New Orleans Tragedy Sal R. Perricone, Consul General to Italy in Boston Arnaldo Minuti and GR. UFF. President Emeritus, Co-Founder of Italian Heritage Month Lino Rullo, at the 2026 Dante Alighieri Society of Massachusetts Annual Columbus Day Breakfast.

October Italian Heritage Month Committee of Massachusetts sponsored a Columbus Day Breakfast at the Dante Alighieri Cultural Center in Cambridge on Monday, October 12, 2026. Heritage Month President Richard Vita and committee members extended an open invitation to anyone who would like to attend.

Kevin Caira, Chairman of the Heritage Committee offered welcoming remarks, along with the Consul General of Italy to Boston Arnaldo Minuti and President Richard Vita. The Guest speaker for this year's breakfast was Sal R. Perricone, author of "Cobblestones: a New Orleans Tragedy," who made a presentation about the lynching of 11 Italian immigrants and the establishment of Columbus Day.

Pasquale and the Good Italians entertain guests during the Dante Alighieri Society of Massachusetts Annual Columbus Day Breakfast.

Attendees of the Annual Dante Alighieri Society of Massachusetts Columbus Day Breakfast enjoyed an assortment of buffet items served by Jack's Catering.

Guest were treated to a complimentary buffet breakfast from Jack's Catering, musical entertainment by *Pasquale and the Good Italians* and the opportunity to purchase raffle tickets with a grand prize sponsored by Bella Vista Tours.

(Photo by Rosario Scabin, Ross Photography)

MARK YOUR CALENDAR ...

Special Guest at Friends of Christopher Columbus Park November Meeting!

We're delighted to announce that Diana Fernandez Bibeau, the new Commissioner of Parks and Recreation, will be the guest speaker at our November meeting.

TUESDAY, NOVEMBER 10
6:30 P.M. - 7:30 P.M.
MARINERS HOUSE
11 N. SQUARE, BOSTON, MA

Diana Fernandez Bibeau has served as Commissioner since June 1. She brings more than 15 years of experience and knowledge to her new position.

She served as Boston's Deputy Chief of Urban Design for Boston's Planning Department since 2022. Before joining Mayor Wu's administration, she worked at the internationally recognized firm Sasaki for over seven years. Her projects included the Frederick Douglas Memorial in Roxbury, coastal resiliency efforts in Charlestown and East Boston, and the Port of Los Angeles Wilmington Waterfront project.

Diana Fernandez Bibeau

"Parks are my passion. As an immigrant, they were the first spaces where I felt welcome, sparking my dream to become a landscape architect," she said. "I'm eager to build on the Parks Department's legacy of excellence by bringing a renewed perspective to how we grow, protect, and program our parks. I look forward to delivering on Mayor Wu's vision — ensuring Boston's public spaces are exceptional, safe, and welcoming for everyone."

Diana has also been named Deputy Chief of Open Space, a new leadership position in the City of Boston. She will serve as the primary strategic convener for open space policy, facilitating alignment across City cabinets, departments, and external stakeholders.

Although Diana is new to the job as Commissioner, she is certainly not new to the challenges of protecting waterfront properties from the effects of climate change. The Parks Department is now focusing on how Columbus Park and the Long Wharf area can best be redesigned to protect not only those areas but be buffers to protect inland properties in the North End.

Don't miss this meeting. Be part of the redesign of your park — Christopher Columbus Park.

• **Madonna Della Cava Halloween** (Continued from Page 1)

DJ Justin Amoroso served as Master of Ceremonies for the 2026 Annual Madonna Della Cava Society Halloween Parade.

Joe Santangelo and Roger, Madonna Della Cava Society

District 1 City Councilor Gabriela Coletta Zapata holds baby chef Joaquin during the 2026 Annual Madonna Della Cava Society Halloween Parade.

The Roma Band leads the 75th Annual Madonna Della Cava Society Halloween parade down Hanover Street.

(Photos by Gerri Palladino)

The Boston Santoros

by Peter Vitale

Reprinted with permission from primo magazine

The Santoro Army circa 1943

The Santoro Barber Shop circa 1900

Eugenio Santoro came to the United states from Messina, Italy in 1899 and became a barber. In strict Roman Catholic tradition he raised his 14 children with his Messina born wife, Concetta Scarletta, whom he had met in Boston's historic South End. Three other children were born but passed away from small pox and Cholera.

According to the U.S. Census Bureau, roughly 50% of Italian immigrants between 1901 and 1920 repatriated back to Italy. Many of these "new immigrants" had no intention to culturally integrate or "assimilate" into American society. Such was not the case for the Santoros. They firmly planted stakes in the American way of life and accepted the challenges of language, customs, and new found patriotism.

Cultural transition initially began when Eugenio stepped off the steamer at Ellis Island in New York harbor. He "kissed the ground" as did many others before him. For the Santoros, they adapted well and were determined to Americanize. They adhered strongly to their own ethnic constitution of family, religion, and respect for others. These beliefs did not pose a conflict to their pledge of loyalty and allegiance to their adopted country.

As children arrived, the determination to fully assimilate became stronger. First came Francesco in 1903, followed by Letteria, Maria, and Vincenzo in the space of three years. More followed such as Salvatore, Orazio, Giacomo, Joseph, and Ninfa. The depression had not quite struck when five more boys came: Thomas, Leo, John, Paul and Rosario.

In 2009, the Italian American historian and the University of Massachusetts Professor Vincent Canato said two significant factors cemented the assimilation for those Italian immigrants like the Santoros who sought to make America their country. The first was the 1924 immigration quota act passed by Congress that effectively choked off the Italian Visa flow from 42,000 to 4,000 annually. Gradually Italian immigrant enclaves began to shrink as no newcomers arrived to replace the ones that had already departed for the suburbs. During this time, the Santoros migrated from Boston to the city of Medford.

The Second was World War II. Many Italians, not yet fully assimilated, saw their status change from "resident aliens" to "enemy aliens" even while some of their relatives served overseas. The Santoros were not affected by this unfortunate policy. They demonstrated their patriotism as seven brothers entered various branches of the military and served overseas in both the Pacific and European theaters.

Paul became one of "Merrill's Marauders" in Burma while Orazio joined the Coast Guard in the North Atlantic. Leo also joined the Coast Guard to protect troop ships destined for England. Joseph sailed to Guadalcanal with the Marines and found himself in the trenches alongside his own brother-in-law. John was in the Army and had to dodge bullets behind the hedge groves in France. Tommy joined the Army and survived malaria 28 times in the Pacific. Rosario, the youngest joined the Navy and assembled landing crafts for the Marines in New Guinea.

The sole survivor policy had not been officially enacted unilaterally until 1948. All seven Santoro brothers survived the war. For Papa and mama Santoro, this personal sacrifice solidified their assimilation as Americans. As decades passed, the sons and daughters of Eugenio and Concetta passed on, leaving Rosario, the youngest, as the last survivor, although he too has since passed at almost 100 years old.

Rosario made sure that his three sons Frank, Charlie, and Paul continued with his own brand of respect and gratitude for the country that blessed him. America gave him the economic opportunity he needed to raise a traditional American family. He commented on many occasions, his proudest moment as a father was sending histhree sons to college and paying for it, adding that his favorite times were Sunday family dinners around his dining room table.

Several of the Santoros moved out to California and elsewhere. "For some of us, the Italian family stereotype appears to have faded away," according to Paul, Rosario's son. "Our West Coast cousins hardly speak Italian anymore. The family recipes have been stowed away in old show boxes and for them, the Sunday afternoon family gatherings are a thing of the past." Then he added, "But not for us."

The process of assimilation that challenges many immigrants in this country should not be viewed in a vacuum. It does not happen overnight. Over many years, American born sons and daughters of Italian immigrants observe the difficulty their parents have had trying to adjust to their adopted country. Assimilation is easier when children understand how to transition into middle class America without having to sacrifice their ethnic customs.

In 1907, President Theodore Roosevelt said … "in the first place we should insist that if the immigrant who comes here in good faith and becomes an American and assimilates himself to us, he should be treated on an exact equality as everyone else, for it is an outrage to discriminate against any such man because of creed, birthplace, or origin. But this is predicated upon the person becoming every facet an American and nothing but an American. There can be no divided allegiance here."

For Eugenio and Concetta, the "Americanization" was complete, the ethnic traditions survived and for their 14 children, the odyssey of the American dream was realized.

The Boston Santoros

Saint Louis of Toulouse

by Bennett Molinari and Richard Molinari

Saint Louis of Toulouse also known as Louis of Anjou, was a Neapolitan prince of the Capetian House of Anjou and a Catholic bishop.

Louis was born in Brignoles, Provence (or in Italy, at Nocera,) on February 9, 1274 where he spent a part of his early life. He was the second son of King Charles II of Naples and Mary of Hungary. His father, Charles, became king of Naples in 1285 and was taken prisoner in Italy, during the war with King Peter III of Aragon

A pivotal turning point in Louis's life occurred in 1288, when he and his brothers were sent to Barcelona as hostages to secure their father's release from political captivity. During his seven years of confinement, Louis embraced a deeply spiritual life, tutored by Franciscan friars. He developed a profound devotion to the vow of poverty, spending his hours in prayer and studying theology.

Upon his release in 1295, Louis renounced his birthright to the crown of Naples, passing his succession rights to his younger brother. He secretly made his profession into the Order of Friars Minor (the Franciscans) and was ordained a priest. Recognizing his holiness and political lineage, Pope Boniface VIII appointed him the Bishop of Toulouse in late 1296, despite Louis being only 22 years old.

As bishop, Louis resisted luxury, wearing an old Franciscan habit instead of lavish episcopal robes. He dedicated his short episcopate to serving the poor, feeding the hungry, and visiting the sick. His selfless ministry was cut short when he contracted a fatal illness, passing away on August 19, 1297, at the age of 23. He was canonized by Pope John XXII in 1317.

The Feast day of Saint Louis of Toulouse is August 19.

GOODBYE SAL,

You Will Be Missed

The Friends of DeFillippo Playground would like to offer a final note of thanks and appreciation to a good friend of the Gassy, Sal Cucciniello, who could often be found sitting in the park enjoying his day or keeping busy there with little projects. He did an incredible job laying the cobblestones and paving the way for beautiful gardens.

Sal will be missed by many, but his friends at DeFilippo Playground (the Gassy) will continue to remember him fondly.

ABCD NORTH END/WEST END

Remember When?

Come share the good old days with your neighbors

Remember…

- The iceman delivering ice for the icebox
- The corner store where you could pay another time
- Sharing the bathroom down the hall, and going to the bathhouse with a towel and a bar of soap
- Sunday dinners where all were welcome, even a hungry stranger
- When a car, or your own room and bed, was a luxury
- Hide and seek, stickball, and ring around the rosie
- Two cent candy, and no cell phones or washing machines

The North End was a strong community. We helped each other stay safe and warm through the bitter winters, and ***"poor" was not a word.***

Join us to reminisce!

1st and 3rd Tuesday of every month, 10 to 11 a.m.

ABCD North End/West End
1 Michelangelo St., A100, Boston, MA 02113

There's always plenty of laughter, and we end with treats made by one of our members. All are welcome!

Call **Julia Powers** at **617-523-8125**

Facts ON wax

by bob morello

reviewing the best . . . forgetting the rest

PETER BRENDLER – AND THEN, NOTHING *(CD)*
Lost Song Records

And Then, Nothing, is Peter Brendler's first release as a leader in a decade, via the bassist's own Lost Song Records imprint, the album features a quartet of close friends and favorite musicians carefully selected to breathe vivid life into a collection of music that he has amassed over the last ten years. The band features saxophonist Jon Irabagon, pianist and keyboardist Zach Lapidus and drummer Mark Ferber. The quartet's chemistry remains vibrantly intact, as can be heard throughout *And Then, Nothing*. Irabagon's exultant tenor leads the charge into "More So Than Ever," a celebration; Lapidus contributed the atmospheric "You'll Be Sorry," which derives some of its mystery from Brendler employing effects on his bass sound under the influence of fusion pioneers Weather Report. Ferber's explosive drumming propels "The Least of It," which earned its title as Brendler pared an overly complicated piece to its most essential elements, freeing the quartet to contribute some of their most blistering and freewheeling playing. The sole composition originating outside of the quartet, Keith Jarrett's soulful "Country" is given a heartfelt interpretation highlighted by Brendler's bowed melody and Lapidus' moving keyboard work. "Lucky in Astoria," is a nod to both the composer's neighborhood and his love of sports radio. The title track takes the form of a slightly off-kilter bossa nova, while the serpentine "High Water Mark" takes its name from the even more off-kilter Hunter S. Thompson, a writer with equal capacities for beauty and madness. The album closes with the swirling "Since Forever," written under the sway of Brahms, twisted into a knotty tension.

MAX LIGHT - UNLEARNING *(CD)*
Chill Tone Records

On his bold, complex and bracingly moving new album, *Unlearning*, the acclaimed guitarist and composer Max Light explores that idea from a striking variety of perspectives, at once profoundly personal and conceptually rigorous. Light is joined by a stellar band of close friends and longtime collaborators: pianist Julian Shore, bassist Walter Stinson and drummer Steven Crammer, joined on four pieces by soprano saxophonist and stritch player Caleb Wheeler Curtis. *Unlearning* was born out of the process of watching a loved one's memories fade. The guitarist began devising the musical themes that run through the album while playing for his father in the Washington D.C. memory care facility where the elder Light is living during the latter stages of his ongoing struggle with Alzheimer's disease. The album opens with "Paul" — named after Light's father, a brilliant political scientist, NYU professor, author and fellow at the Brookings Institution. The suite continues through Light's solo piece "Recollection I," the title track, "Gracebound in Parody" and the final piece "Caregiving," which serves, in closing, as the suite's overture. The suite is interspersed with solo spotlights for Stinson ("Recollection II") and Shore ("Recollection III"), which introduce the pieces that follow them and are in a sense remembrances by the musicians of the music to come. The album is rounded out by three further Light compositions. The darting, elusive and gleefully exasperating "Authentication Two-Step" recalls the frustrating experience of trying to gain access to Paul Light's accounts and devices when all passwords and means of verification had disappeared behind the fog of memory. "Talking To You" is a deconstructed contrafact on Victor Lewis' "Hey, It's Me You're Talking To," a labyrinthine evocation of conversations with a patient in the advanced stages of the condition. The floating, ethereal "Pumpkin Pie" is reprised from Light's 2020 debut, *Herplusme*, a favorite of his father's that here serves as both tribute and snapshot.

KEITH OXMAN & FRANK MORELLI - CLASSICOOL *(CD)*
Capri Records

Keith Oxman (tenor sax) and Frank Morelli (bassoon), combine to make beautiful music together. They prove it on their collaboration, *Classicool*. The album also features pianist Jeff Jenkins, bassist Gonzalo Teppa, and drummer Todd Reid in a dozen brilliantly reinvented beloved tunes. *Classicool*, which includes tunes by well-known classical and jazz composers as well as numbers that originated as classical pieces but later become part of the Great American Songbook. The album opens with the smooth and sassy "Cool" by two masters, Leonard Bernstein and Stephen Sondheim. The track establishes the dazzling complementary relationship between the sax and bassoon. Two numbers by Victor Schertzinger and Johnny Mercer follow, the gorgeous "I Remember You" and the jaunty "Tangerine." Next up, Debussy, in a sultry rendition of "My Reverie," followed by a triumphant version of Duke Ellington's classic "Come Sunday." "Softly As in a Morning Sunrise" comes to life in as Oxman's sparkling sax and Morelli's earthy bassoon trade off the beautiful, winding melody. Faure's "Sicilienne" delights with a sweet, whimsical take followed by, "Not Since Ninevah" and "This Is My Beloved." José Siqueira's "Modinha," Sigmund Romberg's "Lover Come Back to Me" and George and Ira Gershwin's "There's a Boat Dat's Leavin' Soon for New York" close this remarkable album of brilliantly reimagined tunes.

WWW.BOSTONPOSTGAZETTE.COM

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

ADRIAN'S FUNDRAISER AT HILTON GARDEN INN THE PLACE TO BE

Former House Speaker Bob DeLeo talking politics with Eastie Man about Town Stephen Scapicchio during a recent political time for Rep. Adrian Madaro.
(Photo by Sal Giarratani)

State Rep. Adrian Madaro's annual fundraiser at the Hilton Garden Inn was once again well attended. Even the Lt. Governor Kim Driscoll was there along with all the usual political suspects. I attended the fundraiser this year along with Sherri Raftery, Eastie Influencer.

25 PERCENT LESS THAN WHAT?

According to the latest packaging of a box of Cheerios, this cereal is now 25 percent LESS sugar but also with no reduction in calories. However, the question left unanswered is, 25 percent of how much sugar total. We might find there is still way too much sugar per spoonful, right? Technically, no one is lying but the truth gets very well hidden, doesn't it?

YOU SHOULD CHECK OUT THE BOSTON FIRE MUSEUM

Here's something that might make for a fun weekend with the family. The Boston Fire Museum opened in 1983 and is located at 344 Congress Street right between South Station and the Boston Tea Party Ship.

Go online for weekend hours.

Here is a great photo taken over at the Boston Fire Museum during the time that an old Boston Fire Engine Co. 5 was apparently in for an overhaul. Guessing it is a late '40s that likely served over in the Engine 5 firehouse on Saratoga Street into the early '80s.

Here is another photo taken of this older most likely 1949 Mack Engine 5 apparatus getting remodeled over at the fire museum with a great looking firehouse dalmation guarding it like its own fire truck.

CARMELLA'S GOT THESE ROCKIN" T-SHIRTS

I love cool t-shirts and I just found the best police t-shirt I've seen in my career as a police officer. You can always find great fire t-shirts but the last good police shirt I purchased was over 30 years ago. Check out the one I'm wearing here. They come in all sizes. Stop by Carmella's on Everett Street in East Boston and check out the stock.

• Ending Daylight Savings Time (Continued from Page 1)

daylight saving time and standard time for the foreseeable future.

There has been movement in Washinton D.C. On July 14, 2026, the U.S. House of Representatives passed the ***Sunshine Protection Act*** of 2025, by a bipartisan vote of 308-117. The legislation would make daylight saving time permanent nationwide, eliminating the need to turn clocks back each fall. However, the bill was referred to the Senate, where it remains stalled in the Committee on Commerce, Science and Transportation, with no vote scheduled prior to November 1. The Senate must approve the legislation before it can be sent to President Trump for his signature.

Supporters argue that permanent daylight time would provide more daylight during evening hours, benefit businesses and recreational activities, and eliminate the inconvenience of changing clocks twice a year. Opponents raise concerns about darker winter mornings, particularly for children traveling to school, early-morning commuters, and workers.

Interestingly, the disagreement is not simply about whether to stop changing clocks, but which time should become permanent. Some favor daylight saving time year-round, while sleep experts have advocated permanent standard time because of its relationship to the body's natural sleep cycle.

For now, the current system remains in place Unless Congress takes further action, Americans will continue to spring forward in March and fall back in November. After years of debate, the question remains lawmakers will finally agree on a permanent solution or leave the twice-yearly ritual unchanged.

• News Briefs (Continued from Page 1)

Walmart Sued in "Shell Game" Over Shrimp

Walmart is being sued for allegedly skimping on shrimp, saying the giant retailer has been inflating the weight of sacks of the seafood with ice. The suit says some of Walmart's shrimp packaging had up to 11 percent less shrimp than advertised once the ice was removed.

A jumbo bag of Walmart's frozen, raw, tail-on shrimp is about $16 for 2 pounds, with an advertised 21 to 25 shrimp per pound, according to the suit. A Walmart rep said the company is reviewing the complaint and will respond in court.

Shot Beau Mistress

An enraged Florida woman hunted down her boyfriend after he took off with her vehicle to hook up with someone else. When she found her car, the boyfriend and the other woman, she shot her with a pink Glock to "make a point." The Florida woman who used an Uber to follow him was arrested on attempted first-degree murder charges.

Don't Forget Tuesday is Election Day

This coming Tuesday, November 3 is Election Day. It is your last day to vote. If you haven't already done Early Voting, this is it. There are candidates to choose and there are ballot questions to answer. Do your duty, your country needs you doing your duty. The choice is yours, VOTE or let someone else make your decisions for you.

Sometimes Getting the News You Need to Know Isn't Always That Easy

If you search everywhere to find the news where you live, it can get pretty difficult to find. I found one news source that I view as important to check out. Go to *EastBoston.com*. It is a news source put together by Frank Conte who is a great local journalist. If you can't find it in *East Boston.com*, it can't be that important. Check out the new street reconfiguration down at Day Square. See the blueprints. See what more is coming to Day Square. Getting real news today is more important than ever.

End Quote

"Everything you've ever wanted is on the other side of fear."

— George Adair

Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance

To begin with, my birthday was on the 21st. I am 88 years old, so, happy birthday to me.

My memory is such that I can remember most of the birthday parties that were thrown for me throughout my life. The first I remember was when I was three years old. Mom and Dad bought me a red tricycle and Nanna and Babbononno had the party in the dining room at 70 Eutaw Street, the big house we lived in East Boston. There were several other presents from my uncles and aunts. Beyond them, I only had one cousin at that point in my life, my cousin Paula, Uncle Paul and Aunt Eleanor's eldest daughter. All other cousins are younger than I and hadn't arrived, yet.

Most of the guests at my 3rd birthday party were relatives, my mother's cousins — children of Zi'Antonio, Nanna's oldest brother and Babbononno's best friend. I remember the three candles on the cake that Nanna made, and I remember blowing them out. A year later, there was a repeat of the party. Several people were missing due to fighting in Europe or the Pacific. (fortunately, all my uncles made it home in one piece). I had continuously slammed my red tricycle into the hydrant that was located in front of the house and broken the welds that held the front wheel housing in place. Dad had fixed it two or three times but it kept breaking. As a result, there was a larger and stronger purple tricycle that took its place on that October 21, at my 4th birthday party. Several relatives gave me sheets of war stamps and a couple gave me war bonds, sincere gifts considering the times.

Not long after my 4th birthday, Babbononno sold the big house. Nanna had had a heart attack, and as she recuperated, everyone knew the house would be too big and too much work for her considering her condition. The house had to go in favor of a smaller apartment. They were lucky and found one on Princeton Street, a ten-minute walk from Eutaw. The birthday parties came and went throughout my formative years. For many years following the war, Ralph and Grace Manfredonia, our landlords, combined their son John's birthday with mine and we had a joint celebration. This lasted until we both started high school. At that point, we went in separate directions. Future parties were at our own homes and included our friends which were not from the same group. After high school, John joined the Army and I went off to college.

Birthday parties from then on included my college friends. Quite often, my folk's apartment at 74 Eutaw was where everyone congregated. It had been that way when I was a kid and it continued into my early adult years. Usually, those family parties were paralleled by parties thrown by my friends, and parents were definitely excluded.

When I turned 21, my folks wouldn't hear of me not having a family party. I agreed and invited my closest college pals, who were on their best behavior in front of my folks. When we went out afterward, they partied to the extent, I was the designated driver of one car and a college chum who also didn't drink drove another.

Once I passed 21, the family parties stopped and my college pals all had gone in separate directions. The crowd I associated with more than any other was composed of musicians, most of whom I worked with at various point in time. I remember one such party when a couple of groupies threw me a surprise party and invited my closest friends and the members of the band I was playing with. The two groupies had a cake made with white frosting covered by musical notes made of blue frosting. It was rather pretty. What I didn't know was that both young ladies had crushes on me and after I blew out the candles, one said to the other, I want one of those frosting notes. Her friend scooped up a large blue eight note with her hand and deposited it on her friend's face. Squashing it all over her mouth and nose. Everyone laughed. The girl with the blue frosting face did the same thing, only her hand held much more frosting and her target (her girlfriend's face) became completely covered with blue and white frosting.

Everyone laughed at their antics, but this was just the beginning. The second girl scooped up an even larger handful of frosting, pulled the top of her friends dress away from her bust and covered her bra and upper chest with frosting and cake. Every one decided to get into the act and started throwing pieces of cake at one another. I stood on the sidelines, completely unscathed, laughing at the antics of the rest of the crowd.

Unfortunately, I didn't escape. The next thing I knew, the remainder of the cake was being deposited on my head and then ground into my hair which became lathered with blue and white frosting. This time, they all laughed at me. Unfortunately for them, they had run out of ammunition ... I was wearing it. We then began cleaning up the apartment and ourselves, all agreeing that the Three Stooges couldn't have done it any better.

Years later, after I was a family man and had abandoned the ways of my youth. My wife, Loretta, threw me a sixtieth birthday party. My closest relatives and friends were there including Dean Saluti and his wife, Margie Cahn, Bill and Sandi Hurley, John Silva and my old neighborhood chum from my days back in East Boston, Sal Meli. The only one of my musician pals present was my pianist/partner, the late Marty Goldman. Dean, John Silva and Bill Hurley gave me a giant-sized cigar humidor which is still used today.

Ten years later, Loretta told me that she was taking me to dinner for my birthday. She knew that my favorite restaurant was La Summa on Fleet Street in the North End. I said ok and we headed in town. When we entered the restaurant, I discovered that it was filled with everyone I associated with in my adult life. Even my doctor and my dentist were there. The biggest surprises were my sons. John had come home from Switzerland and Michael from New York to celebrate their dad's 70th birthday. Loretta had gone all out for me. She doesn't like big parties, but she knows I do and this one was big. She did the same thing when I turned 75, 80, and 85.

The night after that 70th birthday party, I attended an annual English High School get-together. Prior to the dinner, several of my class mates and I had a private reception to celebrate our 55th anniversary. During the dinner, I was given an "alumni of the year award," something I didn't expect. It made me think about the time I crossed the stage of the hotel ballroom we graduated from and was handed a diploma. Sitting proudly were my parents, Nanna and Babbononno. By the time I turned 70, they had all passed on. My sons were out of the country and couldn't attend the reunion, so Loretta represented the family and I was proud she was sitting with the guys I had graduated with. This all happened in conjunction with, my birthday. You couldn't ask for a greater gift than to be recognized by your friends and family. What do you think???

GOD BLESS AMERICA

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Middlesex Division

Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI26P4672EA

Estate of
CONRAD FONG
Also Known As:
CONRAD B. FONG

Date of Death: June 04, 2026

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **Shirley L. Fong** of **Burlington, MA** a Will has been admitted to informal probate.

Shirley L. Fong of **Burlington, 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: 10/30/2026

by
Marianna Bisignano

Once autumn arrives in America, pumpkin patches seem to pop up just about everywhere! Over the past several years, it appears that this beloved fall tradition has even made its way to Italy, too. In the Veneto region, *Nonno Andrea's Pumpkin Village* or *Villaggio Delle Zucche (https://villaggiodellezucche.nonnoandrea.it/)* has become one of Italy's most well-known American style pumpkin patch experiences, where it welcomes families with pumpkins, seasonal activities and to my surprise, even pumpkin desserts, including muffins, custard tarts and cheesecake!

While pumpkin has long been enjoyed in Italian cooking, it is lovely to see it making its way into more desserts, too. When pumpkins were in season, my own Nonna would roast them and use the purée to make all kinds of delicious dishes and desserts. I loved them all and can still remember the smell of her pumpkin bread baking in a coffee can. Today, I am sharing two of my favorite recipes she made, Pumpkin Pie Squares and Pumpkin Pecan Streusel Cake. I hope you and your family enjoy them as much as we always did!

PUMPKIN PIE SQUARES

Piazze di Torta di Zucca

Crust:
1 cup all-purpose flour
½ cup rolled oats
½ cup firmly packed brown sugar
½ cup butter, room temperature

Filling:
¾ cup sugar
15 ounce can organic pure pumpkin
13 ounce can evaporated milk
2 eggs
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon ginger
¼ teaspoon ground cloves

Topping:
½ cup firmly packed brown sugar
½ cup chopped pecans
2 tablespoons butter

Preheat the oven to 350°. Mix crust ingredients until crumbly. Press onto the bottom of an ungreased 13 x 9-inch pan. Bake for 15 minutes.

Beat filling ingredients at medium speed, until smooth. Pour over the crust and bake for 20 minutes.

Mix topping ingredients until crumbly, sprinkle evenly over filling, then bake for 25 to 30 minutes, until firm to touch. Cool, then cut into squares. Refrigerate leftovers.

PUMPKIN PECAN STREUSEL CAKE

Torta Streusel di Zucca e Pecan

Pecan Streusel
1/3 cup all-purpose flour
½ cup firmly packed brown sugar
¾ cup cold butter
½ teaspoon cinnamon
¾ cup chopped pecans

Cake Batter:
1 ½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons pumpkin pie spice
½ teaspoon salt
½ cup unsalted butter, softened
1 cup brown sugar, firmly packed
2 eggs, beaten
½ cup pumpkin puree
½ cup sour cream

Glaze:
1 cup confectioners' sugar
2 to 3 tablespoons whole milk
½ teaspoon pure vanilla flavoring

Preheat the oven to 350°. Grease and flour a 9-inch springform pan, set aside.

In a medium bowl, add the streusel ingredients. With a pastry cutter, mix until crumbly and set aside.

In a large mixing bowl, beat the butter and sugar, add in the eggs and mix. Sift in the flour, baking powder, baking soda, pumpkin pie spice and salt, and stir until combined. Blend in the pumpkin puree and sour cream and mix well.

Add half of this mixture to the prepared springform pan and then sprinkle half of the streusel on top of it. Add the remaining batter and then follow with the remaining streusel. Bake for 45 to 55 minutes, until a toothpick inserted comes out clean. Remove from the oven and let cool.

To make icing, in a small bowl combine the confectioners' sugar, milk (more or less as needed) and vanilla Mix together and when the desired consistency is achieved, drizzle over cooled cake. Slice and enjoy!

Dr. Marianna Bisignano is a licensed psychologist and author whose doctoral research focused on expanding psychological services in Italy's public schools.

Fitchburg State's Center for Italian Culture

Celebrates Deep-Rooted History

by Vincent Ialenti, Ed.D.

October is Italian Heritage Month, a fitting time to reflect on Central Massachusetts' deep Italian roots and the many ways Italian culture, history and traditions have enriched our region, and to recognize the contributions of the Center for Italian Culture at Fitchburg State University. Established in 1999 through the vision and generosity of alumna Amelia Gallucci-Cirio (from the class of 1938), the CIC is one of the region's most impactful community outreach programs, blending scholarship, celebration, and genuine cultural exchange. This year offered a vivid reminder of why that work matters.

Throughout the year, CIC programs brought people together in ways that were both entertaining and meaningful. For example, Italian Trivia Night drew community members eager to test their knowledge, while a very different kind of gathering explored the science and culture behind "*Vita Lunga e Bella:* Why Many Italians Live Long and Well." Noted food writer and Italy expert Fred Plotkin curated a menu built around the culinary secrets believed to contribute to Italian longevity, turning the dinner into a genuine lesson in cultural history.

The CIC's commitment to students has been just as tangible. Through its scholarship program, the Center made it possible for FSU students to travel to Verona, Italy, to complete three-credit courses. This is the kind of immersive experience that no classroom lecture can replicate. For students who might never otherwise have the means to study abroad, that support can be the difference between reading about Italian history and life and standing in the middle of it.

Particularly notable this year was the CIC's sponsorship of Fitchburg State's inaugural conference on Italian Studies. Twenty scholars from both private and public universities traveled from across the Northeast and even Italy to take part. The presentations ranged widely, from President John Adams's readings on medieval Italy, to an examination of why southern Italy "failed," to perspectives on Italian cinema and writers, historical figures, and a photographic retrospective of Roman life in the 1970s.

The conference theme was a celebration of the Italian spirit through the lens of FSU's motto, *Perseverantia*. As the conference's co-organizer Professor Dan Sarefield put it, "Bringing together these distinguished scholars was about creating a premier forum to explore how steadfastness has shaped Italian history, from the ancient world to the modern Italian-American experience."

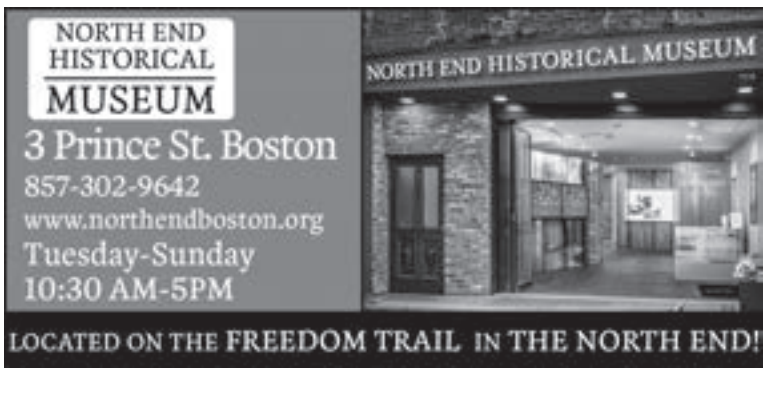
Dr. Ivana Maroncelli, Education Office Director for the *Consolato Generale d'Italia* in Boston, welcomed the conference attendees and offered a reminder that resonated throughout the day: that every meaningful journey begins with a single step, and that exchanges like this one are critical to building deeper understanding across disciplines and cultures. The conference, and hopefully others to follow, demonstrate that Italian-American studies are not simply about preserving the past. They are about understanding how immigration, culture, language, family, food, art and history have helped shape the America we know today.

The CIC's efforts over the past 26 years were affirmed at Fitchburg State University's annual Presidential Gala this spring, when President Donna Hodge presented the Center for Italian Culture with the President's Award for Distinguished Service to Education. The award recognizes individuals and organizations whose sustained commitment to learning, scholarship and cultural exchanges that strengthen both the university and the broader community.

President Hodge noted that "The university specifically recognized the CIC as one of its impactful community outreach programs and cited its longstanding contribution to the intellectual and cultural life of the campus and region. Its philanthropic efforts have created countless options for students and faculty to experience life-changing cultural opportunities." The award was an appreciated acknowledgement of the many volunteer board members, donors, faculty, students, and community members whose dedication and support have helped make the Center what it is today.

The Center for Italian Culture at Fitchburg State University believes Italian heritage is not simply something to look back upon. It is a living culture that continues to influence our daily lives, the communities we build, and the values we pass to future generations. This is ultimately what the CIC and Italian Heritage Month should be about.

Vincent Ialenti, Ed.D., is president of the board at the Center for Italian Culture at Fitchburg State University. He retired after 49 years at Mount Wachusett Community College where he served as a faculty member, chair of the Broadcasting and Telecommunications Department, Dean of Academic and Institutional Technology, and as interim vice president of Academic Affairs. He joined the Center for Italian Culture in 2015. Ialenti holds a Bachelor of Arts from Providence College, a Master of Arts from Syracuse University and an Ed.D. from the University of Massachusetts. In 2017, he was granted his Italian citizenship and traces his roots to Casale in Abruzzo and Campolieto in the Molise region.



Keeping Italian Traditions Alive in America

When Italian immigrants came to America, they brought more than their hopes and dreams for a better life. They also brough traditions, family values, and a rich food culture that continues to be an important part of Italian-American life today, and the envy of many. These traditions were rooted in hard work, resourcefulness, faith, family, and above all, gathering around the table to share food and stories.

For generations, Italian families gathered in their kitchens, backyards, and basements to preserve the flavors of the old country. Late summer and early fall mean tomato-preserving season, when families would spend hours washing, boiling, peeling, and jarring fresh tomatoes to make homemade sauce that would last throughout the year. It was often an all-day, multi-generational family affair, with grandparents, parents, aunts, uncles, and children all playing a part. The reward was a basement full or pantry lined with jars of tomatoes, ready to bring a home-made taste of summer to the dinner table all winter.

Wine making was another cherished tradition. Many families crushed grapes, filled barrels, and bottled their own wine, passing down the techniques learned from previous generations. For some, the wine cellar or basement became a gathering place where family and friends shared conversation, celebrated milestones, and enjoyed the fruits of their labor.

Then there were vinegar peppers and pepper jarring, and the preserving of vegetables for colder months. Sweet and hot peppers were prepared and packed into jars, often with vinegar, oil, or other family-specific ingredients. Eggplant, zucchini, olives, and other vegetables were also prepared and preserved in different ways. Making these foods was about more than keeping the pantry full through the winter. It was about working together, sharing recipes, and keeping family customs alive.

Italian traditions extend far beyond preserving food. Sunday dinner was one of the most important rituals in many households. Families gathered around a table filled with pasta, homemade sauce, meatballs, sausage, braciole, and other favorite dishes. Sunday dinner was a time to reconnect, catch up on family news, welcome relatives, and make sure no one left the table hungry. Even when families disagreed, the dinner table was often the place where everyone came together.

Homemade pasta was another tradition passed down through generations. Grandmothers and mothers taught younger family members how to mix and knead dough, roll it out, and shape everything from ravioli, tortellini, cavatelli, to gnocchi and more. Recipes were rarely written down precisely. Instead, they were learned by watching, practicing, and being told to add a little more flour or water until the dough felt just right.

Baking biscotti, pizzelle, and Italian cookies for holidays and celebrations were also important, as was gardening, especially planting tomatoes, basil, parsley and other delectables in the backyard garden. Even families living in crowded city neighborhoods found ways to grow something of their own.

As lifestyles have changed and younger generations become busier, and more transient,

some of these traditions risk disappearing. Fortunately, there is renewed interest among young Italian Americans who want to learn the skills their parents and grandparents practiced for decades. Some are learning to jar tomatoes with their parents and grand-parents, while others are experimenting with family recipes, planting backyard gardens of their own, making fresh pasta, or documenting recipes never before written down. Social media has also provided younger generations a way to share their family traditions, cooking techniques, and memories with others who want to preserve the same heritage.

The responsibility belongs to the present and future generations. Keeping these traditions alive requires more than following a recipe. It means inviting children and grandchildren into the kitchen, sharing family stories, and making time for these customs to ensure these traditions remain more than just a memory. Teaching them how to preserve tomatoes, make wine, prepare vinegar peppers, and understand the importance of family and heritage is learned.

These traditions connect generations and remind us of the sacrifices our ancestors made to build a better life in America. The jars of tomatoes, bottles of homemade wine, and peppers preserved for the winter represent a link to Italy and to the families who carried these customs across the ocean over a century ago.

As long as younger generations continue to learn, practice, and pass down these traditions, a meaningful piece of Italian heritage will remain alive in America, not just at the dinner table, but in the hearts of the families who cherish it.

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court

Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI26P5475EA

Estate of
PRADEEP KARINTIKAL

Date of Death: July 20, 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 **Ashish Karintikal** of **Somerville, 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: **Ashish Karintikal** of **Somerville, 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 11/19/2026.

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. TERRI L. KLUG CAFAZZO, First Justice of this Court.

Date: October 22, 2026

Tara E. DeCristofaro, Register of Probate

Run date: 10/30/2026

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court

Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI26P5527EA

Estate of
BARBARA A. BROWN

Date of Death: September 09, 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 **William J. Wilson** of **Waltham, 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: **William J. Wilson** of **Waltham, 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 11/23/2026.

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. TERRI L. KLUG CAFAZZO, First Justice of this Court.

Date: October 26, 2026

Tara E. DeCristofaro, Register of Probate

Run date: 10/30/2026

Ieri e Oggi

Yesterday & Today

A COLUMN OF PAST AND CURRENT EVENTS

by Bennett Molinari & Richard Molinari

The Rialto Bridge

THE RIALTO BRIDGE — The Rialto Bridge (Ponte di Rialto) is the oldest and most famous of the four bridges spanning the grand Canal in Venice, Italy. It is undoubtedly one of the most recognized symbols of Venice, along with the Doge's Palace and St Mark's Basilica.

Before the stone structure existed, a wooden pontoon bridge built in the 12th century occupied the site. After multiple collapses and fires, the Venetian government decided to construct a permanent stone bridge. Architects like Michelangelo and Andrea Palladio submitted designs, but the commission was ultimately awarded to Antonio da Ponte. Completed in 1591, Da Ponte's audacious design featured a single, massive stone arch, defying contemporary critics who predicted its immediate collapse.

The name Rialto Bridge comes from Rivoalto, a Latin phrase meaning "deep river" or "high ground" that originally referred to the central island district in the Venetian lagoon. For centuries, this architectural masterpiece served as the only footbridge connecting the two sides of the city, making it the vital economic and geographic heart of Venice.

The bridge's engineering is as brilliant as its appearance. To support the immense weight of the Istrian stone on the soft Venetian lagoon mud, workers drove over 12,000 wooden pilings into the ground beneath each abutment. The bridge rises to a height of 7.32 meters (24 feet) at its peak, creating a 28-meter (92-foot) span that allowed large galley ships to navigate the bustling canal below.

Visually, the Rialto Bridge is defined by its dramatic central arch and symmetrical ramps. Two rows of elegant, covered arches line the deck, creating three walkways. The central walkway is flanked by vibrant shops that still sell jewelry, linens, and Murano glass souvenirs, preserving the bridge's historical legacy as a bustling marketplace.

Today, the Rialto Bridge is an iconic symbol of Venice and a UNESCO World Heritage site. It offers visitors one of the most breathtaking, quintessential views of Venetian gondolas gliding along the Grand Canal.

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 23, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

2008 HONDA CRV
Vin #JHLRE48588C079639

2010 TOYOTA PRIUS
Vin #JTDKN3DU6A1132491

2002 TOYOTA CAMRY
Vin #4T1BE32K82U608530

2007 INFINITI M35
Vin #JNKAY01F67M460202

2010 NISSAN ALTIMA
Vin #1N4AL2AP6AN515890

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

Run dates: 10/30, 11/06, 11/13/2026

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 16, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

2009 BMW 335i
Vin #WBAWL73539P180478

2005 TOYOTA RAV4
Vin #JTEHD20VX56034008

2009 HONDA CIVIC
Vin #2HGFG12849H530674

2024 ZNEN FRIGATE
Vin #L5YTCKBD1R1143992

2016 SUZUKI GSF1250SA
Vin #JS1GW72B9G2100529

2012 INFINITI G37
Vin #JN1CV6ELXCM471156

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

Run dates: 10/23, 10/30, 11/06/2026

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

Donne 2000 New Orleans Trip

by Doreen Giammarco

Donne 2000 members and friends dressed in masks and beads

Donne 2000 Board members left to right: Doreen Giammarco, Rose Giammarco, Maria Leo, Miranda Federico, Maria DiCenso, Dora Volpe, Maria Ferrusi, Maria Auciello, and Anna Ristaino

Donne 2000 members and friends in a group of 47 people, traveled *"outside the (Italian) boot"* to the South for a memorable 5-day tour of New Orleans organized by Senior Excursions. New Orleans is a very charming and lively city filled with history and culture and is renowned for its distinctive music, Creole cuisine, unique dialects and its annual celebrations and festivals, most notably Mardi Gras.

Two ladies in masks: Olivia Scimeca and Laurie D'Elia

The historic heart of the city is the French Quarter known for its French and Spanish Creole architecture and vibrant nightlife along Bourbon Street. Fried catfish, jambalaya, creole spices and sauces, chicory coffee, chicken and sausage gumbo, rice and beans, shrimp and grits, pralines, beignets and bread pudding, were among the culinary highlights during the trip.

Some of the tour highlights included listening to the talented jazz street performers, shopping at the French Market, riding the streetcar, walking along bustling Bourbon Street, strolling through Jackson Square, visiting the beautiful Houmas House Estate Gardens and former plantation, trying our luck at Caesars Casino, visiting the impressionable World War II Museum, and enjoying a river cruise on the Steamboat Natchez. Our first dinner was at the famous Mulate's, the original Cajun restaurant, in the French quarter where two of our friends joined the band by playing the Zydeco washboard, a Cajun percussion instrument. We enjoyed chicory coffee and delicious fresh Beignets with lots of powdered sugar at the famous Café DuMonde. In the French Quarter we discovered the Central Grocery Store which sells imported Italian food products and is the home of the Original Muffuletta, a Sicilian American sandwich layered with ham, mortadella, provolone and Swiss cheeses topped with its original zesty olive salad.

One of the most memorable highlights was dressing in Mardi Gras masks and beads and having a parade in true New Orleans fashion on the way to a farewell dinner at the famous Court of Two Sisters Restaurant in the French Quarter. Onlookers cheered us on, for it is not unusual for a parade to break out for various occasions.

Finally, everyone went home with souvenirs as well as fun stories, photos and unforgettable memories of a wonderful trip. If y'all have not visited New Orleans it is a must see and will prove to be an unforgettable experience.

Donne 2000 is a non-profit women's organization that keeps Italian traditions alive from generation to generation through ethnic and cultural events.

Left to right: Rose Giammarco, Bernadette Ruchwa, Anna Ristaino, Anna Gagliardi, and Loretta Cardone

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court

Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI26P1326EA

Estate of
MARIA A. FERREIRA
Also known as:
MARIA AMELIA FEREIRA

Date of Death: February 28, 2026

CITATION ON PETITION FOR FORMAL ADJUDICATION

To all interested persons:

A Petition for **S/A - Formal Probate of Will with Appointment of Personal Representative** has been filed by **Carlos Manuel Machado Pereira** of **Horta Faial Ago R PT** requesting that the Court enter a formal Decree and Order and for such other relief as requested in the Petition.

The Petitioner requests that: **Celeste J. Tomori, Esq.,** of **Burlington, 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 11/27/2026.

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. TERRI L. KLUG CAFAZZO, First Justice of this Court.

Date: October 02, 2026

Tara E. DeCristofaro, Register of Probate

Run date: 10/30/2026

EXTRA *Innings*

by Sal Giarratani

TRICK OR TREAT,
Should the Worlds Series Ever be Played on Halloween???

One time when we were all sane, no one would ever have expected us to watch baseball as late in the year as Halloween but that is where our society stands today. Baseball once ended, at latest, the first weekend of October when the temperatures were still rather warm. I remember one year, not that long ago, when a hurricane got in the way, we had a World Series baseball game in November. Thus, was born November Baseball.

Anybody out there really excited about this year's World Series? The two teams this year should have made the series a well watched one. However, if you check the ratings, no one seems to care, especially the kids. Everyone has already moved on to another sport or maybe just getting ready for Turkey Day Football.

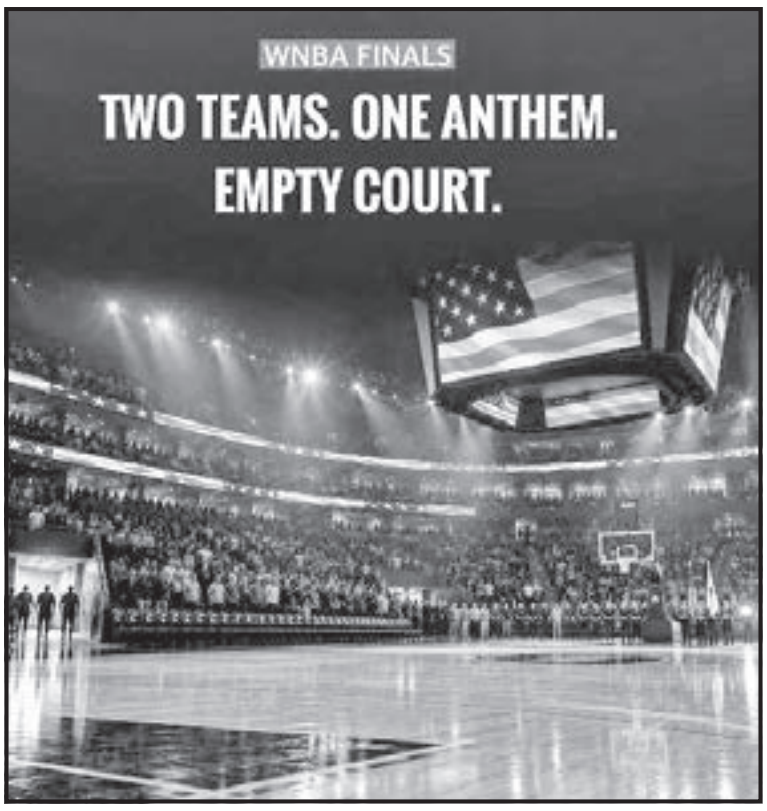
Last night (Monday, October 26) the Milwaukee Brewers won their third game. Now the Rays are looking the way we looked in getting knocked around by the Yankees who then got knocked out by the Rays who are now getting kicked around by the Brewers. Listen, I am rooting for the Brewers to win it all. They are reminding me of the 1967 Impossible Dream Red Sox.

However, nobody really cares. Here in Boston, the Red Sox are now behind, Patriots, Celtics, Bruins, Revolution, Revere H.S. Patriots, Winthrop H.S. Vikings. Talk to the guys up at Burger King in the Heights this coming Sunday morning. They're all about mostly the Bruins, especially Frankie with his *NY Post*. Don 't forget Anthony, he's still rooting for the Yankees too.

Let us hope the Brewers just finish off the Rays quickly. No need for Halloween Baseball this year or any.

Respect for the National Anthem
Should Not Be Optional

by Patti Sartori



Professional athletes are role models, whether they choose to accept that responsibility or not. It comes with the high-priced salaries and excessive adulation, which is why current behavior during the national anthem deserves attention. When NBA superstar LeBron James practices his golf swing during the anthem, while the rest of the team stands respecting it, many Americans understandably view it as disrespectful. The anthem represents the sacrifices of our military, veterans, and all who have fought for our freedom over the past 250 years. Surely, a few moments of respect are not too much to ask from someone who enjoys the privileges and opportunities this country provides.

The standard should also apply to the two teams competing in the 2026 Women's National Basketball Association (WNBA) championship playoffs. Players of both teams should remain on the court during the national anthem, as teams in other professional sports do. What the players from these WNBA teams are choosing to ignore, are the rights and opportunities they have in America, that are nonexistent for women in so many other countries. Standing respectfully does not require everyone to agree on politics it simply demonstrates recognition of the country and the people who have sacrificed for it. Professional sports provide an opportunity to bring Americans together, not create further division.

So here is what I believe is a legitimate question: Why do some professional athletes appear to face little accountability for their actions? Shouldn't leagues, team owners, and fans expect a basic level of professionalism and respect? Some will argue that athletes are free to express their opinions, but freedom of expression does not shield them from public criticism. Leagues and owners should establish clear expectations, and fans should hold their favorite players accountable when their conduct falls short.

Respect for America and its national anthem should never be too much to ask. No athlete, regardless of fame, salary, or popularity, should be considered above the standards of common courtesy and respect for its home country, its flag, its national anthem and above all the generations before us who fought to ensure us all the freedom to salute these symbols.

HOOPS and HOCKEY
IN THE HUB

by Richard Preiss

A recent column on the ESPN web site brought to light the fact fighting appears to have increased in the NHL, at least in the early going.

Instances were cited that told of various players who "liked to get a fight in" early on in the season. They indicated that it helped with team bonding, enabled newly acquired players to gain more of a brotherhood with their new teammates and going forward enabled them to put on a display, a toughness that they were players to be reckoned with.

Fighting is a very traditional part of NHL hockey and its minor leagues. But really only there. Fighting is not tolerated in high school hockey or college. If a fight occurs at those levels, offenders are punished not only with penalties but often by being disqualified from playing in a certain number of games going forward.

In Massachusetts — and just about every other state —any player who "engages in fighting. punches or kicks an opposing player is immediately ejected" with a game misconduct penalty handed out. That is followed by a two-game suspension being served by the offender.

In addition, the disqualified player may not be in uniform — even if the player is allowed to attend contests going forward.

At the college level fighting is strictly prohibited in Hockey East and throughout all of Division One hockey.

Any player who throws a punch or engages in a fight is assessed a five-minute major penalty and is immediately thrown out of the game. In addition, the player may not participate in the next regular season (or post season) game.

If later assessed another fighting penalty in any games going forward the player is removed and must serve a multi-game suspension..

It would appear that the only place to "learn" to fight in hockey is Canadian junior hockey. In the Ontario Hockey League and the Western Hockey League where the consequences are lighter. In those two leagues a five-minute major penalty (rather than an automatic ejection) is assessed.

Since so many players from those leagues wind up in the NHL, there are a significant number that come with the experience of having fought during a game.

Fighting in the North American minor leagues and throughout the NHL is, of course, seen as part of the game by traditional fans and long-time followers of the sport.

But we are convinced that one thing it will not do is grow the game.

In many surveys asking people why, they do not like hockey, one of the top reasons cited is that fighting is allowed. Of course, many of those surveyed have rarely watched hockey because the level of hockey that makes it to television is precisely the level where fighting is allowed.

While college hockey and high school hockey are on TV in this region, in many areas they are not, leaving only the NHL to be broadcast.

NHL hockey may appear to grow by adding expansion teams in the future.

But all that does is lower the level of the product being presented.

NHL teams are permitted to have 23-man active rosters. If the NHL expands by two teams that means there are now 46 players in the NHL that were not in the league in the prior season.

How is that adding quality to the league? It definitely is not.

It means that fans are now paying to go to (or watch on television or streaming) a product that is inferior to last year — and perhaps being charged higher prices to do it.

Fighting is definitely not the way to go if the powers that be hope to increase interest in the NHL. It will definitely hold the interest of traditional fans but will fail to substantially increase the overall fan base.

Someone once said that there is fighting in all sports. While that is true, it is how it is dealt with in North American hockey that is different. It is a much more accepted aspect of the game that stands out in this modern age.

We would say that some parents would probably take a second look at it before allowing their son (the vast majority of the fighting occurs within the male ranks) to participate.

Fighting seems to be expected as a part of the game by the younger fan base. So often, when we have seen a fight between players break out at the Garden, it has been followed by a rise in the noticeable level of excitement by younger fans, particularly those below the high school level.

There appear to be groups of these youngsters (mainly boys) who become very emotional and press their faces to the arena glass in an attempt to get as close as possible to this action. If these are the fathers of the future, then society has plenty to be concerned about.

We do not know where the learning of this behavior took place. It would appear that it was not at home but elsewhere.

Behavior is learned and often outside of formal instruction. Before you went to school you knew some words of a language (probably English or Italian) how to say them and communicate with others.

Since you had not yet gone to school, where did you learn them? Probably from your parents and grandparents at home.

So, too, with these behaviors at the game. They were learned somewhere, not from teachers in formal educational settings, but still learned.

We are all teachers to some degree. When people show an appreciation for violence they are teaching an aspect of behavior that should be looked down upon.

When those youngsters came to have smiles across their faces, wanted to see the "action" up as close as possible and thus came away "entertained" by it all, that was behavior that was learned within the setting of a hockey game.

A sad legacy that seems to be perpetuating itself as the years go by.