

Massachusetts Voters Denied Opportunity to Vote on Tax Relief

by Patti Sartori

The Massachusetts Supreme Judicial Court (SJC) has ruled that voters in the November, 2026 state election will not have the opportunity to decide whether to slash the state income tax rate from 5% to 4%. According to the court, a summary of the proposed ballot question written by Attorney General Andrea Campbell’s office was too flawed, ruling in favor of eight Massachusetts voters who challenged Campbell’s summary of the Initiative Petition, arguing that she did not provide a “fair, concise summary” of the proposed law as state law requires.

“The challenged language states the petition would ‘lower the tax rates on personal taxable income consisting of interest and dividends, and personal taxable income other than interest, dividends or capital gain income, such as wages and salaries.’” The court agreed that Campbell falsely stated in her summary that the proposed law would not lower the tax rate on long term capital gains, when as written it definitely would.

The proposal would have gradually reduced the state income tax rate from the current 5% and dropped it down to 4% over a 3-year period, starting at 4.67% in 2027, then to 4.33% in 2028, and finally to 4.00% in 2029. The Pioneer Institute and the Massachusetts Fiscal Alliance pushed back against the SJC’s decision and Campbell herself for the inaccurate summary which resulted in the disqualification.

“This is a disgraceful outcome for Massachusetts tax payers and a direct result of the Attorney General’s failure to do her job properly. More than 100,000 residents signed petitions to put tax relief before the voters. They followed the process, did the work, and earned a place on the ballot” said Mass Fiscal Executive Director Paul Craney.

The desire to lower the state’s income tax rate has received strong support from Bay State voters, according to recent polls, but has been criticized by the top Democratic State leaders including Governor Maura Healey, Senate President Karen Spilka and House speaker Ron Mariano.

Potential Rent Control Compromise Off the Table, SJC Nixes Ballot Question

by Patti Sartori

At the most recent North End Waterfront Residents Association (NEWRA) meeting earlier this month, Massachusetts State Senator Lydia Edwards alluded to a potential compromise regarding the rent control ballot question in November of this year, while Representative Aaron Michlewitz, Chair of the powerful House Ways and Means Committee suggested the support of the real estate community would go a long way in producing a compromise.

With just a few days left to reach a deal, the voter’s opportunity has been stripped following a decision by the Massachusetts Supreme Judicial Court (SJC) to toss the ballot question, rendering them powerless at the ballot box on ending a long-time rent control ban.

The SJC ruled that the initiative petition “impermissibly



State Representative Aaron Michlewitz relates to religion and religious institutions, something the Massachusetts Constitution states cannot be involved in the initiative petition process. “The petition concerns a generally secular subject matter — rent control. But, by including an

express exemption for facilities operated solely for religious purposes, the petition impermissibly makes religion a factor in the petition’s application. Further, the petition would confer preferential treatment on religious institutions by allowing them to increase rent prices, while limiting rent increases for secular facilities,” Justice Frank Gaziano wrote in the SJC decision.

This is one of three ballot questions the SJC has struck down, citing errors made by Attorney General Andrea Campbell’s office. Campbell defended herself and her staff when questioned by the Boston Herald, stating “It just tells me we have to do better. Any institution, whether it’s media outlets or any industry, if they can get it 100% right every time ... that doesn’t happen. We

(Continued on Page 2)

Mayor Wu Accepts Amended Budget from Boston City Council

by Patti Sartori

In a move that takes her one step closer to finalizing Boston’s Fiscal Year 27 (FY27) Budget process, Mayor Michelle Wu accepted almost all of the City Council’s \$11.5 million amendments to her \$4.9 billion dollar budget, altering only one budget cut of \$1.4 million to the transportation department which will avoid staff layoffs. The mayor notified the council of her decision to accept the amendments.

“Following the vote of your honorable body to amend the administration’s proposed fiscal year 2027 budget, we have carefully reviewed the Council’s amendment package

and accept nearly all of the changes, including all of the additional expenditures and all but one of the reductions. However, we have determined that the proposed \$1.4 million reduction to the Boston Transportation Department personnel line item would require layoffs across multiple divisions, including parking enforcement officers, transportation planners, administrative staff, and employees who install signage and repair signals, impacting our operations and reliability of core city services,” Wu wrote.

The Mayor altered the council’s \$1.4 million cut to the

transportation department by moving the proposed reduction from the personnel line item to contracted services line item. “To absorb this cut, the department will seek to amend contract payment schedules, extend time lines, and adjust service levels,” Wu added. The city’s \$4.9 billion budget for FY27, beginning July 1, grew by 2.1%, the lowest rate since the Great Recession in FY10. The council can vote to approve or override the mayor’s returned changes, but an override requires a two-thirds majority of the 13 members, meaning nine votes rather than a simple majority of seven votes.

News Briefs

by Sal Giarratani

RFK Jr.’s \$96 Million Aid Plan for Cities

The U.S. Department of Health and Human Services has launched a \$96 million grant program to help cities and towns treat substance abuse, mental illness, and homelessness. Secretary Robert F. Kennedy Jr., recently announced the Safety Through Recovery, Engagement and Evidence-Based Treatment and Support (STREETS) program.

Applicants will be competing for eight eligible slots to receive up to \$3 million each over a four year period that would help finance treatment, recovery, street outreach and housing etc., in those communities.

These Parents Got Lucky

A Texas healthcare executive and her husband avoids jail time after striking a deal with Florida prosecutors in a child neglect case stemming from allegations that the couple left their 6-month old baby unattended on a beach while they went for a walk. The prosecutor agreed they would be allowed to avoid jail time if they comply with a series of conditions over the next year. The couple must each pay \$1,000 in fines and court costs, complete 25 hours of community service, attend a parenting class, stay out of trouble and stay out of Walton County where the beach is located.

A Hijab to Iranian Rules

Recently, Iranian women are now openly defying the theocratic Iranian government despite the risks

(Continued on Page 11)

Public Drinking Rules in Boston Paused During World Cup Soccer

The City of Boston has been enveloped in the World Cup Soccer frenzy, even going as far as adding two downtown social districts where people can legally drink alcohol outside in the open, beginning last Friday, June 19, 2026. Mayor Michelle Wu said the city will temporarily open two areas, at Union Street and Marshall Streets in what is now referred to as downtown’s Blackstone Block District and on Temple Place in Downtown Crossing,

where public drinking will be allowed outside until Friday, July 31, 2026.

The Union-Marshall Street Social District will be open from 9:00 a.m. to midnight Monday through Saturday and 10:00 a.m. to 9:00 p.m. on Sundays. The Temple Place Social District will operate with slightly different hours, Monday through Saturday 9:00 a.m. to 11:00 p.m. and Sundays 10:00 a.m. to 9:00 p.m. Temple Place will be closed to vehicular traffic.

“As Boston welcomes people from around the world to gather and enjoy our city and enjoy our city this summer, these new social districts will create even more opportunities to build community and have fun responsibly. These districts help us open our streets in a safe environment for residents and visitors to enjoy themselves, ‘sip and stroll,’ and make lasting memories,” Mayor Wu said in a statement.

(Continued on Page 2)

Stirpe Nostra

by Prof. Edmund Turiello

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



VIRGINES VESTALES
(The Best Little Virgins in Old Rome)



Early 18th-century depiction of the dedication of a Vestal, by Alessandro Marchesini

Nothing in Rome is said to be more ancient than the institution of a maiden priesthood. As was mentioned in a previous issue, the worship of Vesta goes back to the time when it was difficult but necessary to obtain fire. The sacred fire, the source of all Roman life and power, was kept alive in an edifice known as the Temple of Vesta. It was constantly tended by a group of virgin priestesses that were known as the Vestals.

At Rome, their number started at four, but was increased to six about the time of the early Republic. During primitive times, the possession of fire was the greatest gain that man had yet made, and to lose it was

the greatest misfortune for the community. The chief, or the so-called king, fulfilled a most important duty towards his people by keeping a fire always burning, from which they could at any moment kindle their own. Nothing could be more natural than for the chief’s unmarried daughters to be placed in charge of this precious hearth, under the protection of Vesta, the goddess of fire.

The number of Vestals corresponds to the idea that they were originally the daughters of one family, and that they were the king’s daughters is traceable to their position of honor in the Roman State. They have been compared to the nuns of

the Roman Catholic Church, and the Atrium Vestae has been called their convent. There was a close resemblance in their vow of chastity and the cutting of their hair.

They were dressed entirely in white, with a coronet shaped headband (infula), ornamented with ribbons (vittae) suspended from it, and also a white veil or hood (suffibulum) made from a piece of white woolen cloth with a purple border.

It is here that the resemblance ended, for instead of poverty and obedience, the Vestals enjoyed great independence and luxury. They were exempt from the common law, and not even subject to the censor’s authority. They enjoyed a most conspicuous freedom, having the right to “hold property and to make a will. These rights alone exceeded those of the average females of the times. The Vestals also enjoyed great political importance, often interposing to save a life, to restore harmony at critical moments, or even to carry out the provisions of important wills. Death was the penalty for injuring them, and anyone whom they escorted was also protected from assault. Meeting them by chance in the street also saved a criminal who was being led away to punishment.

NEXT WEEK:
Virgines Vestales (continued)

• **Rent Control** (Continued from Page 1)

own these mistakes, I own these mistakes, and now we’ll move forward to improve our process to get it right the next time.”

While opponents celebrated the ruling, calling it “the nation’s most extreme” rent control

proposal, supporters called it “very disappointing. This decision is a massive disappointment after all the work that thousands of volunteers and advocates in every corner of the state put into qualifying our rent control initiative for the ballot, but it’s

far from the end of our campaign to protect Massachusetts renters from excessive rent hikes,” said Mimi Ramos, New England Community Project Executive Director and Chair of the Keep Massachusetts Home Campaign.

• **Public Drinking Rules** (Continued from Page 1)

Wu and Boston are taking advantage and opting into an initiative put forth by Massachusetts Governor Maura Healey allowing for the creation of designated areas within cities and towns where patrons may consume alcohol within a public way, known as consumption zones, through July 31st as part of the World Cup, Sail250 and other

summer festivities in the City of Boston.

Traditionally, public drinking was frowned upon and is a violation and --a fineable offense under the Boston Municipal Code and not allowed in Massachusetts. There will be limits and parameters in place to curtail a public drink fest. Consumption will be limited to the outdoor social districts

and only alcoholic beverages purchased from participating establishments will be allowed. Customers may only purchase one 16-ounce drink at a time from those approved licensed bars and establishments, according to Mayor Wu’s office. People will not be allowed their own alcohol within the two social districts. The allowed drinks will be distinctive and easily recognizable, sold in clear plastic containers affixed with either a sticker or label noting the establishment that has sold the drink.

In an effort to raise the bar of Boston nightlife and increase Boston’s economic share of the revenue, these new temporary zones will run in conjunction with another new initiative which extends last call hours to 3:00 a.m. or 1 additional hour to licensed establishments, again through July 31. According to Mayor Wu, “The foot traffic has been much needed. The infusion into our local economy has been a huge economic boom, and also just the sense of camaraderie and energy that this brings.”

Bristol, Rhode Island, the Place to be on Independence Day



Since 1785, the town of Bristol in Rhode Island, located approximately 16 miles south of Providence, has led the nation in patriotic pride, honoring Independence Day with a massive celebration, rolling out the red, white, and blue carpet for bands, floats, performers and a phenomenal fireworks display over the harbor.

Bristol plays host to the oldest continuous Independence Day celebration in the United States, officially beginning on Flag Day (June 14), fireworks on the evening of July 3rd and culminating in the famous Military, Civic and Fireman’s Parade on July 4th, 10:30 am beginning at the corner of Chestnut Street and Hope Street, ending on High Street.

The origin of the national holiday dates back 250 years, to July 4, 1776, when the Declaration of Independence was signed. However, the annual observance of the holiday only became a regular occurrence after the War of 1812. By the 1870s, Independence Day had become the most importance nonreligious holiday for many Americans, and on June 28, 1879, Congress passed a law-making Independence Day a federal holiday.

For further information and details, please access the official website: www.fourthofjulybristolri.com

The Scottish Have Arrived!



Traditionally when we gaze upon the Paul Revere statue in the Prado on Hanover Street, the first phrase that comes to mind is, “The British are Coming,” but the past few weeks as we travelled through the streets of the North End neighborhood, it’s been quite evident that the Scotts Have Arrived, as Paul Revere himself can attest.

Scottish fans visiting Boston for the World Cup decorated a number of statues across the city, including George Washinton in the Boston Common and the Make Way for Ducklings display in the Public Garden — with orange cones to bring a beloved Glasgow prank to the U.S.

The custom originated in the 1980s as a late-night mischievous prank when revelers placed a cone on the statue of the Duke of Wellington in Glasgow, Scotland. Today the “cone head” is celebrated as an emblem of Scottish humor and national pride.

While in Boston celebrating the World Cup, the “Tartan Army” applied this cultural tradition to a number of statues and monuments, and even had Boston Mayor Michell Wu joining in, as she placed an orange cone on the statue of Celtics great Bill Russell outside of City Hall, stating “The cones are pretty fun, and I think that it’s such a sense of playful, joyful surprise when you can see that happen.”



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 & Peter J. Bruno

FREE NOTARY SERVICE AVAILABLE

A Service Family Affiliate of ADFS and Service Corporation International, 178 Winter Street, Fall River, MA 02720. 508-676-2454

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. 26

Friday, June 26, 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.

Richard Settipane

2nd Anniversary

June 20, 2024 - June 20, 2026



Though you are
no longer in our lives
to share,
in our hearts you'll
always be.

Never Forgotten,
Forever Loved
Greatly Missed

In Loving Memory

Adeline R. Ameno

October 25, 1928 - June 10, 2026

Adeline R. (Giarla) Ameno, of the North End of Boston and Popponesset, Cape Cod, entered into eternal rest, unexpectedly, on Wednesday, June 10, 2026 in the Winchester Hospital. She was 97 years old. Adeline was born in Boston and was a longtime familiar face in the North End. She, along with other notable women, contributed to the formation in 1971 of the North End Community Health Center, North End Waterfront Health also referred to as New Health. Adeline also served on their board for many years.

Adeline was the dear daughter of the late Michael Giarla and Consiglia (Melillo) Giarla; the beloved and devoted wife of the late Gennaro A. Ameno for over 74 years; the dear and devoted mother of Carl Ameno and his life partner, Maria Shea, Michael Ameno and his late wife, Rosanne, and Sofia Raffael and her husband, Ernest; dear sister of the late Raffaella Giarla, Lucy Giarla, Michael Giarla and his wife, Columbina, Louis Giarla and Mary Tortorici and her husband, Bennie; loving grandmother of Gennaro Ameno, Michelle Gallotto and her husband, Nick, Mario Ameno, Jenna Raffael and Evan Raffael; and loving great-grandmother of Leo Gallotto and Adrian Gallotto.

Relatives and friends attended Adeline's visitation in St. Leonard of Port Maurice Parish, 320 Hanover Street, North End, Boston on Thursday, June 18, 2026 with a funeral Mass following. Burial was with her beloved husband, Gennaro at the Woodlawn Cemetery, Everett.

Contributions in Adeline's memory to Elaine Wilson Scholarship for Community Health Outreach and Public Service, C/O Danny Coakley, 332 Hanover Street, Boston, MA 02113 would be sincerely appreciated.

Arrangements by Cafasso & Sons Funeral Home, Everett



Glenn R. Carlton

August 6, 1958 - June 23, 2026

Glenn Robert Carlton, age 67, of Malden, MA, passed away very suddenly on June 23, 2026 after a brief illness. Glenn is survived by his loving daughter Meaghan Rita Farrell and her husband John of Chicopee, MA and his cherished daughter Ashley Marie Carlton of Holbrook, as well as, his companion of 25 years, Patty Melchionno.

Born on August 6, 1958, Glenn was the son of the late Robert and Josephine Carlton. He graduated from Salem State College in 1980 with a degree in accounting. Although he had an early career in Banking, he is best remembered for his over 50 years work at Santarpio's East Boston where he made many lifelong friends.

He is the beloved brother of Sharon Rozzi of East Boston, Carol Baglio of Revere and her late husband, Paul Baglio, and Beth Durfee of Ipswich. Glenn is also survived by many adoring nieces and nephews as well as many great nieces and nephews who he always found time to be with. In



addition, he had a special bond with his companion Patty's children and grandchildren.

Glenn loved all Boston sports and especially enjoyed watching his daughter Meaghan throughout her athletic endeavors. He loved spending time with Ashley and her mom Kathleen Carlton on their weekly visits. Glenn was a loyal and faithful friend who will be greatly missed by all who knew and loved him.

Family and friends are invited to attend Visiting Hours in the Vertuccio Smith & Vazza, Beechwood Home for Funerals, 262 Beach St., Revere on Saturday, June 27th from 10:00 a.m. to 12:00 p.m. A Funeral Service will be conducted in the funeral home, during the visitation at 10:45 a.m.

In lieu of flowers, remembrances may be made in Glenn's memory to the May Institute's May Center for Adult Services, 41 Pacella Park Drive, Randolph, MA 02368, an organization he held in high regard.

Salvatore A. LoRusso

Salvatore A. LoRusso, lovingly known throughout the North End as "Chicken Sam," passed away peacefully at his home on Friday morning, June 19th, at the remarkable age of 102, surrounded by his devoted family. Born on November 10, 1923, in Boston, Massachusetts, Sam was the son of Domenico LoRusso and Emanuela (Gianetta) Contardo, proud Italian immigrants who instilled in him the values of hard work, family, and perseverance. Raised with his siblings — twin brother Nunzio, brother Joseph LoRusso, and sisters Celia and Carmella LoRusso — Sam carried those values with him throughout his long and meaningful life.

A lifelong Boston resident with deep roots in the North End, Sam was a familiar and beloved figure in the community. For more than 75 years, he worked as a poultry processor, first on Fulton Street and later in Boston's Chinatown. His dedication, work ethic, and friendly personality earned him the respect and admiration of coworkers, customers, and neighbors alike.

Family was always at the center of Sam's life. Together with his beloved first wife, Hazel "Dottie" (Campbell) LoRusso, he raised eight children: Celia Plagenza and her husband Joseph of East Boston, Karen Cavallo and her husband Carmen of Revere, Suzanne Hemthapat and her husband Mac of Thailand, Thomas LoRusso and his wife Janice of Brockton, Phyllis LoRusso of Revere, Doreen McWade and her husband Chuck of Winthrop, and John LoRusso and his wife Allison of Boylston. He went on to marry the late Deborah (Fawcette) LoRusso who he was devoted to for 50 years of marriage. He also mourned the loss of his son, Domenic A. LoRusso. Through every joy and hardship, Sam remained devoted to his family, whose love and support were the greatest blessings of his life.

Outside of work, Sam enjoyed spending time with his family above all else. Sam



especially enjoyed spending time with his devoted great niece Nicole Baldassarre, her husband Albie and her family, who he loved dearly. He was an avid Red Sox fan and cherished his nights watching games with his granddaughter Maria. He was known for his sharp sense of style and always looking his best. Sam enjoyed shopping and took great pride in his wardrobe and shoe collection. His shoes and shirts always matched. He also took great pride in his car and many people would recognize Sam driving around Boston with many

decorative chickens in the window, and his plate number "SAM555." Every weekend he would drive to New Hampshire to attend flea markets.

Even in retirement, Sam remained active, spending time helping at his family's laundromat, where he became a familiar face and friend to countless members of the neighborhood. His warmth, humor, and genuine kindness made him well-known and deeply loved by all who knew him. His legacy is one of hard work, devotion to family, and a life well lived. He witnessed more than a century of history and touched the lives of generations of family members, friends, and neighbors. He will be deeply missed and lovingly remembered.

Sam leaves behind his loving children, 19 grandchildren, and 19 great-grandchildren, and many cherished nieces and nephews who will forever treasure his wisdom, stories, and unwavering love.

Visiting hours Thursday, June 25th from 4:00-7:00 p.m. at the Dello Russo Funeral Home, Medford. A Mass of Christian Burial celebrated in St. Leonard Church, Hanover Street, in Boston's North End on Friday, June 26th at 11:00 a.m., followed by interment at St. Michael Cemetery, Roslindale.

Donations are encouraged to be made in Sam's memory to the Mass General Cancer Center at 55 Fruit Street, Boston, MA, 02114.

L’Anno Bello: A Year in Italian Folklore

Rediscovering My Italian Joy

by Ally Di Censo Symynkywicz



(Photo by prostooleh on Magnific)

Nature has hit the high point of summer, baking in the warmth of a sun that stands poised at its zenith during the solstice. I walk around my neighborhood in humid eighty-plus degree weather, desperate for a balmy breeze to ruffle my blue flowered dress. I have also noticed the proud trees of June all around me, filled with robust green leaves and humming bumblebees, their roots firmly entrenched in the ground. These trees have inspired me to examine my own roots, which extend from Italy and South America to the United States and which I long neglected in the early years of my life. Just like nature, I too have come a long way in how I view my identity as an Italian-American.

When I was a little girl in elementary school, being Italian was a mark of shame, a stain which forever labeled me as an outsider — at least, that is how I perceived it. The problem lay not in the fact that I was Italian, but that I was *too* Italian, too old country. My classes teemed with plenty of other kids who had Italian surnames, as typical in the Boston area. However, their ancestors had arrived in the United States decades or even centuries before and their first names and customs remained decidedly American. I was the only girl in the class with an unpronounceable name — Alessia — and I quickly grew frustrated and embarrassed over how many times I had to correct people about it. I was the only girl, it seemed, whose family opened presents on Christmas Eve instead of Christmas Day. When my friends gushed over Italian food, they meant Americanized staples like spaghetti with meatballs and lasagna filled with runny red sauce. My mother cooked odd things like

orecchiette with broccoli rabe, oregano-seasoned potato croquettes and choux pastries with thick yellow egg cream. I hated the fact that my family spoke Italian and Spanish at gatherings instead of English. I hated the fact that the programs on the Italian channel were so loud and goofy. Most of all, I hated the fact that being Italian reflected so poorly on my self-esteem.

Gradually, however, I began to realize that the problem lay inside me, not in being Italian. I used to be blind to the number of people who expressed interest and admiration in my Italian heritage: the teachers who exclaimed how beautiful my name was, the friends who told me that they wished they spoke a foreign language, the many admirers of my mother’s authentic Italian cuisine. As I matured, my Italian life became something to be proud of, something that made me wonderfully unique. All of this coincided as all things authentically Italian became “trendy” again (thanks, hipsters!). Coffee is not just coffee anymore; you order cappuccino and espresso. You would be hard-pressed to find a sandwich shop that does not label their delicacies as panini. Gelato, the delectable Italian version of ice cream, has become immensely popular with its creamy texture and unique flavors like chocolate-hazelnut and tiramisu. While my grandmother never found a substitute for the inimitable Neapolitan pizza of her childhood — the thin, soft and bubbly crust, the fragrant simplicity of San Marzano tomatoes — in the United States, the number of pizza joints that advertise wood oven-baked pies demonstrates that Italians have set an enviable standard. One day, I was eating lunch at a chain

restaurant and discovered that they had orecchiette with broccoli rabe on their menu, the same dish that once served as a symbol of my otherness. Now, whenever I see the world around me reveling in Italian culture, I realize how silly I had acted before. Everyone else thought that old-world customs were special except for me. I am embarrassed about my previous under appreciation of my heritage, and constantly seek new ways to explore it today.

I believe that my status as an Italian-American connects me to a rich past of folklore, customs and traditions that have been passed down through the many wise hands of history. It means being closer to the earth as I craft recipes from seasonal ingredients like strawberries, herbs and tomatoes. It means celebrating holidays not as commercialized days of consumerism but rather quaint reminders of agricultural societies past, whether it is by enjoying a late-night dinner on a still Christmas Eve night or pinning a paper fish to someone on April Fools’ Day, known as *pesce d’aprile* in Italian. It means partaking in a *joie de vivre* so typical of the Italian people. I still think Italian television shows are loud and goofy, but I now believe that is part of their charm. I enjoyed watching them with my father, who had done more than any other person to introduce me to the wonders of Italian life.

I encourage everyone to take pride in their ethnicity and culture, whatever it may be. I work in a very diverse school district and I swell with pride when I see students who have not forgotten the importance of their heritage. My husband is of French, Ukrainian and American Southern descent and I am always goading him to search back into his roots for ideas on holiday celebrations and folk customs. Rather than a badge of shame, I now view my Italian-ness as an integral part of my personality, a code encrypted in my DNA that makes me who I am. Like the shady trees of summer, I know I comfortably rest with my roots proudly on the ground but my branches extending upward, ready for whatever change the future holds.

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.

THINKING OUT LOUD

by Sal Giarratani



An Inflection on America Turning 250

Where does America stand today? A week before the Fourth of July and its 250th birthday? I am really not sure. I think back to 50 years ago as our nation was celebrating its bicentennial. I was in my twenties and looking forward to all the patriotic hoopla. The mood today is far more pessimistic and it seems all the fun is being sucked out of this special occasion.

Looking back, the Bicentennial actually started in 1970 with the 200th anniversary of the Boston Massacre and I was there at the corner of Washington and School Streets as Boston began a 6-year celebration. Remember the slogan: “ Boston Where it All Began”?

Three years later in December, we met again to celebrate the 200th anniversary of the Boston Tea Party down at the waterfront. Two years later, we celebrated the 200th anniversary of Paul Revere’s ride, Lexington and Concord and followed by the 200th anniversary of the Battle of Bunker Hill. The parade in Charlestown that year lasted three hours. We were in celebration as a nation of free people. It was a great time to be 20-something.

It seemed that not even forced busing in Boston nor Watergate could hold us down. We were Americans and this was our nation’s birthday. We survived President Nixon’s forced resignation over Watergate and as President Ford declared our national nightmare had ended. Afterall, we were survivors. We were American strong.

Jumping to today. There’s a whole different feeling out there and I’m having a difficult time understanding it all and how it pertains to our future. Too many of us sound like defeatists. That is not us and never has been. Seems we are trying to squeeze in our 250th birthday and attempting to hide it between the World Cup and Tall Ships. I liked 50 years ago when July 4th was front and center. it was in our face everywhere as it should have been, as it should still be now.

Who do I blame for all the negativity? I blame President Trump’s attitude and the ugly reaction of our Democratic Party which seems to love dividing us from each other. Neither side seems to understand what government of, for and by the people actually means. Both sides of the political equation are irresponsible for tearing us apart from each other. As far as I am concerned Trump is not Luke Skywalker but Hakeem Jeffries seems really good at playing Dark Vader. Everyone is acting like little kids in Washington, DC.

I voted for Donald Trump three times, each time because he was better than the alternative. However, hearing Trump state, “We’re going to host the most spectacular TRUMP RALLY of them all, a TRIBUTE TO AMERICA,” on Truth Social. America’s 250th birthday is a celebration not a political rally.

Fifty years ago, we set aside political jabbering, stood together as one people to celebrate our founding, our history and our hopes for the future. That is a message that needs to be heard once again. America is better holding a rally to end all rallies.

I fear for our future, the future of my daughter and grandchildren. America must remember its roots and the sacrifices made over the generations to push us forward. As President Reagan once said, “America is always one generation away from its demise.”

I won’t be here to celebrate the Tercentennial of America but I can only hope America survives to get there. We are a better nation than most of us give ourselves credit for.

HAPPY BIRTHDAY AMERICA!

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

LEGAL NOTICE

NOTICE OF PUBLIC SALE

Notice is hereby given by **Tody’s Service Inc. of 1354 Washington Street, West Newton, MA**, pursuant to the provisions of Mass G.L. c. 255, Section 39A, that they will sell the following vehicles on or after **July 6th, 2026** beginning at 10:00 am by public or private sale to satisfy their garage keepers lien for towing, storage, and notices of sale:

2012 LEXUS CT200H
VIN #JTHKD5BH7C2064153
Vehicles are being stored at
Tody’s Service Inc.

Signed,
David Donahue, President
Tody’s Service Inc.
Run dates: 06/12, 06/19, 06/26/2026

Friends of Christopher Columbus Park Presents

INDEPENDENCE DAY CELEBRATION

SATURDAY, JUNE 27 • 12-3:30 P.M.

Join us in the park as we celebrate America's 250th Anniversary and our 25th Anniversary!

12 p.m. Peter the Magician: Magic, Singing & Dancing

12:30 p.m. Big Joe the Storyteller

1:30 p.m. Bruce & Lady Jane: Balloon Animals

2:45 p.m. Giant Bubbles

ALL AFTERNOON UNDER THE TRELLIS AND ON THE WEST LAWN:

NEMPAC's Musical Petting Zoo • Lawn Games by Knucklebone • North End Librarian • Face Painting and Craft Tables • Fun for All! Free!

Don't Miss the Raffle! Great Prizes!

Thank you to our generous sponsors of this event: Boston Harbor City Cruises, Mount Boston, Joe's Waterfront/Tailstock, Matt Clark Photography, Marriott Boston Long Wharf, GS Properties, Boston Parks & Recreation, City of Boston, and Caroly Alexander and Chris Bessett.

Visit fcp.org and follow us on social media

Bunker Hill Day: A Family Tradition Continues

by Sal Giarratani

On Sunday, June 14, the Bunker Hill Day Parade Day took place over in Charlestown. For me, this day has always been a part of my family’s DNA. I love parades, going to them, marching in them, but no parade is better than the Bunker Hill Day Parade. My mom told me once, my first parade was in Charleston’s City Square back when I was 5 years old and my brother was still a 2-year-old. Over the years, I always enjoyed this day because it connected me to the Harrington side of my family. As the years have passed and the route of the parade changed many times, it was and still is the best parade in town.

This year like many over the past, I end up covering the event as both a reporter but often as a participant too. I did both again this year. It was again a beautiful day for a parade and the crowds always line the streets of the parade as it winds through town.

Many of the old faces that once were here for the parade are no longer with us. Instead, I see new generations of families and faces beginning their own tradition on this Charlestown holiday. God willing, I will return in a year and hope you do too.



U.S. Marines Color Guard



North End Marching Band



Suffolk Clerk of Courts (civil) John E. Powers with Boston City Councilor Erin Murphy



Statue of Liberty float



National Parks Service



Remembering our WWII veterans



Linda Champion is running this year for Suffolk County District Attorney and I marched with her in this year’s parade. She received a great reception throughout the streets of Charlestown. I will be working with her campaign working toward the very early primary election this year



Boston City Councilor Ruthzee Louijeune with Sal Giarratani down at Hates Square waiting for the parade to step off



Everett High School Marching Band

umbria

Italian steakhouse
& mia

ROOF DECK

Bricco
Boutique Italian Cuisine
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
with the world
1 Broadway, Essex St

Fratelli
Italian Fine Dining
617-400-8833

Frank and Nick's
The Italian Experience
617-770-3483

Giardino
Breakfast & Lunch
617-770-3360

Mary Ellen Welch Greenway History and Events

Mary Ellen Welch was a lifelong resident of Jeffries Point in East Boston, a tireless and prominent community activist and a former teacher at the Hugh R. O'Donnell Elementary School in East Boston. She advocated for the community on many fronts including waterfront development, affordable housing, and was a passionate opponent regarding the expansion of Logan International Airport.

She helped found and led groups including Air Impact Relief (AIR Inc.), the East Boston Greenway Council and the Jeffries Point Neighborhood Association. As one of the founding members of the East Boston Greenway Council, Welch worked for decades to take a neglected stretch of the old Narrow Gauge Railroad and transform it into a system of lush landscaped parks so residents could enjoy a stroll from Jeffries Point to Orient Heights.

Through her vision, persistence, and commitment the Greenway has become a beautiful space for children to ride their bikes, seniors to stroll, play bocce and host many arts and cultural events each year.

It is only fitting that each summer, including 2026, the Friends of the Mary Ellen Welch Greenway kicked off the Summer Series on Wednesday, June 24. “We are so excited to present a summer long series of concerts, movies, bocce and more! We have a huge line up of entertainment, and a special tribute to America 250. We are thrilled to introduce ‘Sports Day’ in partnership with the East Boston YMCA which will encompass a day of interactive sports activities, and feature our New England favorite sports leagues, The Revolution, Boston Celtics, Boston Bruins and many more surprises,” said Keeley Faneule, Executive Director.

The Summer Event Series is sponsored by the East Boston Foundation and support from Rockland Trust, Aloe Natural, The Spur and Slush King. For further information log onto www.maryellenwelchgreenway.org. Wednesday Night Events run from July 1, through August 26, at the Bremen Street Park, from 6:00-8:00 p.m. A few of the highlights will include July 1, Riverside Theatre Works vocalists performing Broadway classics and a tribute to America 250, Big Band Night featuring a 10 piece ensemble performing songs from Miles Davis, Frank Sinatra and others. August 12 will showcase an Acapella Night featuring Street Magic, a local harmonic group performing street corner style and August 19 is family movie night, TBD.

Don’t miss the annual Bocce Tournament on July 12, it’s a fun day and all skill levels are welcome. Register your team at www.maryellenwelchgreenway.org. And don’t forget the absolute must attend event for all ages is Sports Day on August 22, featuring all things sports! From your favorite New England pro teams to our local youth leagues, there will be lots of activities, games and fun for everyone. Don’t miss the national anthem sung live by Todd Angrily, the official Boston Bruins anthem vocalist.

See you all this summer on the Greenway, Bremen Street Park, in East Boston.

Photo Submission Guidelines

Photos submitted for publication should have a minimum resolution of 150 dpi (or ppi), 300 dpi for best results. Photos taken with camera phones are typically only 72 dpi and will be too grainy to print. If taking photos for a submission, please use a digital camera. If supplying existing photos, please submit a high-quality print for scanning.





Friends, Romans, Countrymen!

by Laura Carlo

“Italy gave us so many wonderful things: artworks, music, the piano, the first eyeglasses, modern law, the idea of checks and balances in government, scientific breakthroughs, great food, design, and a beautiful, romantic language. It’s a culture from which so much of what’s good in this world has come and I think offering Italian language classes to high schoolers is a useful gateway to young people appreciating all these other wonderful things I mentioned.”

Meet Paul Sergi, a former surgeon who has no intention of spending his retirement quietly. In 2023, Dr. Sergi saw his work to establish an Italian language course at Canton High School come to fruition. “I spoke with many people who agreed that more schools should be offering Italian in their language programs. I first approached my own high school, BC High, but they already had their language department set, so then I thought, since my family and I live in Canton, and my grandchildren are attending Canton High, why not start local?”

He founded the CIAO Foundation, (Cultural Italian American Organization) but humbly says many people helped him along the way. He credited the Italian Consul General of Boston, Dr. Arnaldo Minuti and the Consulate’s Education Specialist, Ivana Maroncelli, Ph.D., elected officials on both the local and state level, the late Domenic Amara, Ph.D., who was Chairman of the Italian-American Alliance and President of the Pirandello Lyceum, and the enthusiastic support of Canton Public School officials. “Canton High had lost its German program, but when I learned that two other foreign language teachers there could also teach Italian (one is from Verona, Italy), it made it easier to put the wheels in motion. The Canton school officials and language department were simply great to work with.”

I asked Dr. Sergi if he had spoken Italian growing up? “No! Crazy, right? My grandparents on both sides were from Italy. On my father’s side they came from Messina, Sicily, and Calabria, and both on my mother’s side came from Avellino, just east of Naples. My grandparents spoke Italian, but both my American-born parents never spoke Italian to us when we were growing up. I’ve heard this story from many other children and grandchildren of immigrants, that they so dearly wanted to assimilate



Dr. Paul Sergi

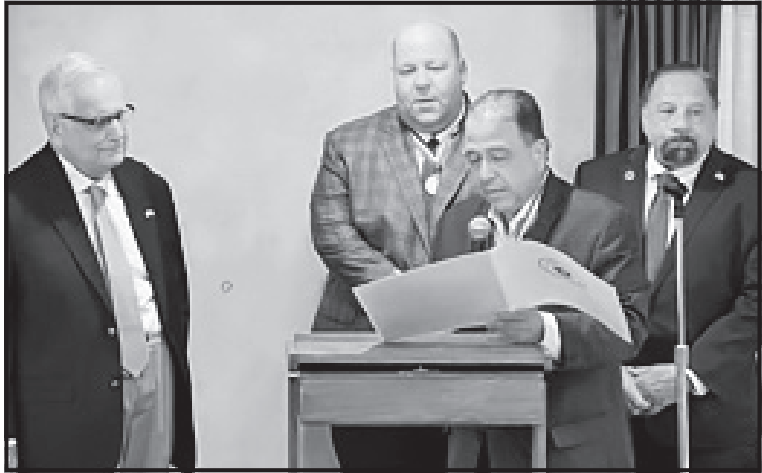
into the American way of life, they just gave up speaking and teaching the language to their own families.”

Born in Cambridge and raised in Hyde Park, Dr. Sergi went to Boston College for pre-med and then to New York Medical College. He came back to New England for an internship at Rhode Island Hospital. It was there that he decided to become a general surgeon. He married while an intern, and then served for two years during the Vietnam War. When he came out of the service, he was affiliated with

kids have asked it to be given AP status or they’d switch to languages that did provide the option. Providing AP level is important for the program to survive. Just as important is also starting Italian in middle school. And none of that can happen without directing budget and resources there. The CIAO Foundation is a conduit for funding to support Italian language projects.”

He outlined some goals for the future. “In addition, to all this, we’ve also been trying to integrate the language course somehow with history, music and art classes. That’s a big project. And I think we need to get area colleges to come into partnership with this program. Two have already expressed a willingness to meet with us, and possibly even plan an exchange program with schools in Italy for language immersion, and that is next on my agenda.”

He laughed when I said he was redefining what ‘retirement’ looked like. “Look, I’m 83 and I’ve lived a good life. I have a beautiful wife, three



(L-R): Dr. Paul Sergi with State Senator Paul Feeney, State Rep. Rob Consalvo, and Norfolk County Commissioner Richard Staiti, who helped him implement the Canton Italian language course.

Boston City Hospital, Cardinal Cushing Hospital and Goddard Hospital, before going into private practice.

“My wonderful wife, a respected social worker, is not Italian, so my own children didn’t hear the language in the home much, either. I realized that so much of our own heritage would be lost if the language and culture weren’t taught in a formal setting.”

The first year that Italian was offered at Canton High School he was told to expect only 10 to 12 students to sign up. “There were 36 that first year!” But, he warns, any language program can be eliminated if it isn’t funded enough to grow. “The

extraordinary children, and precious grandchildren, too. I had a wonderful career helping people regain their physical health. I’ve been able to travel, including 5 times to beautiful Italy. Now is not the time to rest. As long as I’m able, I want to contribute to my community. Sharing the Italian language and cultural contributions is a positive way to do it.”

I asked him where that drive came from? “You know, I saw what my parents and grandparents did for us, how hard they worked, how they guided us. Maybe I didn’t appreciate it at the time, but their values were solid. They took care of the family, treated others with respect, never wasted anything, were self-reliant, and they taught us to be the same way. I’m sorry for any young people who aren’t taught these things.”

For now, one step at a time. To find out more, or to donate to help them enlarge the Italian school language program, either follow the CIAO Instagram account or visit their new website, ciao1860.org.

Congratulations on a Well-Deserved Retirement



For the past 34 years, Traci Walker Griffith has provided outstanding leadership in education, serving as a passionate advocate for excellence, helping to shape a vibrant school culture where confidence and empathy thrive. Thanks to her guidance, students and families at the Eliot K-8 Innovation School in the North

End of Boston, have been exposed to and gained access to the highest quality of education.

Congratulations to Principal Traci on her well-earned retirement! While the entire Eliot School community and North End neighborhood is sad to see her depart, we are incredibly grateful for her decades of dedicated service to the Boston Public Schools, especially her commitment and leadership of the Eliot K-8 Innovation School since 2007.

Principal Traci has left a lasting impact on generations of students, creating a supportive environment where young people could thrive academically, personally, and emotionally. Without a doubt she will be deeply missed, but her legacy at the Eliot School will continue for many years to come.

Thank you for your unwavering commitment to the Eliot Community, you will be missed. Best wishes on the next chapter!

Saint Gunther of Bohemia

by Bennett Molinari and Richard Molinari

Gunther was born around 955 to a noble family, related to the imperial Ottonian dynasty. He was a Duke of Thuringia (Germany). He spent the early part of his life at court in the midst of worldly pleasures and ambitious intrigues.

He was converted in 1005 at the age of fifty by Gotthard of Hildesheim, Abbot of Hersfeld, later Bishop of Hildesheim, and resolved to embrace the monastic life to do penance for his past faults. With the consent of his heirs, he bequeathed all his goods to the Abbey of Hersfeld. In 1006, he made a pilgrimage to Rome, and in the following year made his vows as a lay brother in the Niederaltaich Abbey. Gunther helped to bring civilization to the region by clearing the forests and planting fields.

Soon afterwards, Gunther asked to be allowed to govern his monastery of Göllingen. Shortly after his elevation to the abbacy, Gunther fell ill, and as he could not agree with his monks, the affairs of the monastery were soon in a perilous condition. By his charitable counsel, mingled with severe reprimands, the former abbot, Gotthard, dispelled Gunther’s ambitions.

In 1008, Gunther withdrew to a wild, steep place in the Bavarian Forest, to live there as a hermit. In 1011, he went farther north in the forest with several companions and settled at Rinnach, where he built cells and a church, Saint John the Baptist.

It is said that Gunther received the gift of infused knowledge and became a powerful preacher, especially his



sermons on Saint John the Baptist.

Gunther paid frequent visits to his relative, the Hungarian king, Stephen I and obtained large sums from him for the poor, and urged him to build several churches and monasteries.

In his old age, Gunther was highly respected by the rulers of the Holy Roman Empire (Germany), Bohemia, Hungary, and Poland. This enabled him to mediate between Bohemia and Germany in their conflict.

Gunther died at about the age of ninety on October 10, 1045. He was buried in Břevnov Monastery. The Feast day of Saint Gunther of Bohemia is October 9.

The Respectful Way®
ST. MICHAEL
CEMETERY & CREMATORY

Community Mausoleum

500 Canterbury Street Boston, MA 02131
p: 617.524.1036 p: 800.947.5008 f: 617.522.4646
info@stmichaelcemetery.com www.stmichaelcemetery.com

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



At the Head of the Table: BUONA FESTA DEL PAPÀ

The story of *L’Osteria* began long before the tablecloths were laid and the place settings were set. Its roots stretch across the ocean to the small mountain town of Sant’Eufemia a Maiella, nestled in the province of Pescara in Italy’s Abruzzo region.

It was there that Paolina Alberico first met Rocco Nicola DiPietrantonio.

Though they came from the same region, Rocco’s path took him far from home. As a young man, he left Abruzzo and immigrated to Venezuela in search of work. He found employment in restaurants, beginning as a dishwasher. Before long, restaurant owners from northern Italy recognized his potential and it proved to be a turning point. Rocco discovered a natural talent for cooking and quickly excelled.

Eventually, he returned to Italy.

At the time, Paolina was only thirteen years old and living at home with her family. Yet despite her age, she described herself as being “like a little lady.”

“I was older than my age,” she told me. “I grew up helping my mother cook. There were nine children in our family.”

Paolina remembers Rocco visiting her and making his feelings known. She knew he liked her, and so did her aunt. One conversation remained etched in her memory.

“He told me, ‘I’m going to America, but I’ll be back. Don’t get married. I’ll be back in a few years.’”

Paolina smiled as she recalled the memory but admitted that at the time she was upset.

“To me, America was at the end of the world.”

For a young girl growing up in a small mountain village in Abruzzo, it might as well have been.

Curious, I asked whether Rocco had stayed in touch while he was away. Did he write? Did he call?

Paolina smiled.

“I didn’t even know you could call from America to Italy,” she said. “I was from a small town. We didn’t know those things. And honestly, I didn’t expect him to come back. Would you?”

Then she paused for a moment before answering her own question.

“But he did. Yes, he did.”

Another pause followed as a gentle smile crossed her face.

“So maybe it was *destino*,” she said softly. “You know... destiny.”

“When he came back in 1968, we got married.”

“In Italy?” I asked.

“Yes,” she said with a smile. “He wanted to bring me to America. We got married in August, but he had to go back right away. I had to wait about three months before I could join him, so I finally came to America in January.”

By the time Paolina arrived in America, Rocco had already begun establishing himself in Boston. She said, “He owned a small luncheonette on Hanover Street called *Paul Revere’s*.”

“Oh, like a diner?” I asked.

“Yes,” she said. “I worked in the factory, the London Fog factory, but I helped him there too. Then once I had my children, I couldn’t help anymore.”

Eventually, Rocco closed the diner, but by then he had already built a reputation as a talented cook throughout the area.

“He was famous,” Paolina said proudly. “Everybody wanted him. He was a very good cook.”

The food Rocco prepared was not elaborate or extravagant. It was the food he knew from home, the simple, rustic dishes of Abruzzo, along with the culinary influences he had picked up working alongside northern Italians years earlier. It was authentic food, prepared with skill, pride, and respect for tradition.

“He built a name for himself,” Paolina recalled. “After that, he worked for different people and in different places.”

Then, in 1985, Rocco and Paolina took the next step and opened a restaurant of their own.

“So, in 1985 you opened the restaurant with your husband?” I asked.

“Yes,” Paolina replied. “We were there until 1993. From 1985 to 1993, we were renting the building across the street from where the restaurant is today.”



In 1993, another important chapter in their story began when Rocco and Paolina purchased the building that *L’Osteria* still calls home today. It was Paolina who convinced her husband that owning a building made more sense than renting one, a decision that would help secure the future of the restaurant for years to come.

Naturally, I had to ask about the name.

“Who came up with *L’Osteria*, and what does it mean?”

“I did,” Paolina said with a smile, pausing as she translated the meaning from Italian into English. “It’s like a trattoria... a small, traditional restaurant.”

As our conversation continued, I asked if she helped run the restaurant.

Her answer came without hesitation.

“I did everything,” she laughed. “I opened, I cooked, I cleaned. I sent out the payroll. I did all the paperwork.”

Then her expression softened.

“I met so many nice people. So many nice people. People loved my homemade gnocchi.”

At that moment, I could see her mind drifting back through the years. The restaurant was never just a business. It was where she spent countless days alongside her husband, where friendships were formed, memories were made, and where much of her life unfolded. There was joy in those memories, but also sadness. I could see how much she missed those days, the people, and most of all, the man who stood beside her through it all.

Wanting to know more about the man behind *L’Osteria*, I asked Paolina to tell me about Rocco Nicola.

The moment she began speaking, I could see the warmth in her eyes. Even after all these years, the love she had for him was unmistakable.

“He was a good man, a conscientious man,” she said. “He took great pride in his work. He had a heart of gold; he gave everything away. He never yelled. He was respectful, kind and giving.”

Then she paused before adding something she clearly wanted me to understand.

“He never bought anything for himself. Everything he did, everything he bought, was always for his family. Everything.”

As she spoke, a picture of Rocco began to emerge. Not of a man behind a restaurant, but as a man guided by values. Paolina told me that he taught everyone who worked in the restaurant the same lesson.

“If you wouldn’t eat the food yourself, never serve it to a customer. If something isn’t right, throw it away.”

It was a simple philosophy, but one rooted in integrity. The same integrity that shaped the way he cooked, the way he treated people, and the way he lived his life.

For a moment, the conversation was no longer about restaurants, recipes, or business. It was about a young girl from a mountain village and a young man who crossed an ocean in search of opportunity. Together they built a family and a life grounded in love, hard work, and the values they carried with them from Abruzzo.



Pizza Rustica in Brodo

Courtesy of

L’Osteria

Paolina Alberico DiPietrantonio

104 Salem Street

North End, Boston, MA

4 eggs, separated

60 grams softened butter

130 grams grated Parmigiano Reggiano cheese

100 grams semolina flour

60 grams imported mortadella, chopped

½ teaspoon nutmeg

Pinch of salt

8 to 12 cups homemade chicken broth

Fresh parsley, chopped (optional)

Preheat the oven to 180°C (350°F).

In a large bowl, beat the egg yolks with the softened butter, Parmigiano Reggiano cheese, nutmeg, and salt until well combined. Sift in the semolina flour and mix until incorporated. Fold in the mortadella pieces.

In a separate bowl, beat the egg whites until fluffy. Gently fold them into the batter.

Line a baking sheet with parchment paper. Lightly grease the parchment with butter and sprinkle with a little semolina flour. Spread the batter evenly onto the prepared baking sheet.

Bake for 20 minutes. Remove from the oven, allow to cool completely, and cut into small squares.

Heat the chicken broth. Add the pizza rustica squares about 5 minutes before serving. Ladle into bowls and sprinkle with fresh parsley, if desired.

The recipe Paolina chose to share with us is a traditional Abruzzese soup, one she often prepared for holidays. As we talked about recipes, her thoughts once again returned to Rocco.

“He loved soup,” she said with a smile. “Any kind of soup.”

It seemed only natural that Paolina would choose a dish rooted in tradition and the simple flavors of the old country, the very flavors that connected both her and Rocco to the home they left behind. It is through recipes like these that their story continues to live, where love is remembered and traditions are quietly carried forward from one generation to the next.

What began as a promise made to a thirteen-year-old girl in the mountains of Abruzzo ultimately came full circle. Rocco returned, just as he said he would, and together he and Paolina built a life few could have imagined. Like so many Italian immigrants of his generation, Rocco crossed an ocean in search of a better future, never forgetting where he came from or the values that shaped him. Today, his legacy lives on through his family, through *L’Osteria*, and through the countless memories created around its tables, a reminder that while time moves forward, the bonds of family, tradition, and love continue to endure.



DAVID J - TRACKS FROM THE ATTIC REVISITED (Vinyl) Independent Project Records

The ten tracks that make up *Tracks From the Attic Revisited* are culled from the home recordings on *Tracks From The Attic* released on Independent Project Records in 2024. These new versions are an arresting distillation of David J's eclectic taste that includes late '70s New Wave, a lifelong love of classic country music, and Nick Drake-like romanticism. "The 2024 demos tracks that became *Tracks From the Attic Revisited*, were like neglected little seeds that had been set aside, or fallen on fallow land," said David J. "They've since been gathered up, nurtured, tended and brought back to life as little buds for *Tracks From the Attic Revisited*. Now this is the bloom. When he first went digging through boxes of old tapes, Bauhaus and Love and Rockets co-founder David J didn't yet know that he was about to embark on a long, fruitful conversation with his own past, present and even future self. The old demos became new demos: ideas reworked and sometimes radically transformed, lyrics adjusted when they showed a potential to narrate life in the not-so-roaring 2020s. Thus reshaped, the songs were shared with an ensemble that convened in the studio to breathe new life into them. Some are virtually unrecognizable, while some have kept their original form and charm intact — just developed and grown through the experience that comes with years of music making. Where the original *Tracks From the Attic* invited listeners to be present in the room as a young singer-songwriter found his own way, the new album puts us in front of an artist who has honed his craft. Track Listing (All Revisited): "I Wish Those Spacemen Would Come," "If Muzak Be the Junk Food of Love," "The Most Beautiful Girls in the World," "Leaning Towards the Falls," "Homo Sapien Blues," "I'll Put Off Thinking About You for Awhile," "New Year's Day," "All the Pilgrims," "Vincent in the Flames," and "Punishment by Roses."

MIKE CLARK - KUON GANJO (CD) Wide Hive Records

Drummer Mike Clark plies his undisputed mastery of swing in its many guises with both relish and stark imagination on *Kuon Ganjo* (*Time Without Beginning*). Featuring an elite ensemble with trumpeter and NEA Jazz Master Eddie Henderson, tenor saxophonist Craig Handy, pianist Patrice Rushen, and bassist Essiet Okon Essiet, largely a straight ahead jazz set, is predictably a scorcher. Doing it Clark's way means covering all the bases. His days sitting in with Texas hard boppers come to the fore on the down-and-dirty "Austin City Shuffle," he channels that same energy into fiery takes on "Softly, As In a Morning Sunrise" and Jan Hammer's jittery "Lungs." Cooler and more thoughtful, however, are Herbie Hancock's whimsical

"Toys," Wayne Shorter's playful "Beauty and the Beast," and "Eddy and Hyde." The album opens with "East Broadway Rundown," Sonny Rollins's lean, tough-talking piece at the intersection of gritty blues and "out"-pointing dissonance. Equally lean, but letting quirky gregariousness take the place of tough talk, is "Monk's Dream." Named for the Buddhist concept of "Time without beginning," "Kuon Ganjo" is a freeform excursion that even subverts that notion, cohering unexpectedly into hard-driving swing halfway through before deconstructing again. Essiet's featured solo on "Monk's Dream" is the capstone to a smart, muscular album-length performance. The horns are superb, with Henderson bringing a lyrical palette to the rough textures of "Austin City Shuffle" and Handy putting a coarser edge on "Toys." Rushen adds harmonic flair to everything she touches and accentuates "East Broadway Rundown" with a solo that has the air of plainspoken truth. There's much of that truth to be found across *Kuon Ganjo*.

NEW ENGLAND JAZZ COLLABORATIVE - TRIBUTARIES (CD) ACP Records

Tributaries, the debut album from the New England Jazz Collaborative, vividly showcases the panoramic spectrum of approaches to composition represented by its diverse membership, from classic New Orleans swing and elegant balladry to Third Stream fusion and West African highlife. The album features six wide-ranging new piece by four of the collaborative's member composers: Jeremy Cohen, Darryl Harper, Matan Rubinstein and Sam Spear. *Tributaries* is bookended by two of Cohen's contributions. "Another Brighter Day" opens the proceedings with a dawning of birdsong and lush harmonies. Guitarist Mitch Selib responds with a silken run, leading into an eloquent soprano turn by Temidayo Balogun, adding talking drum and other percussion to the spirited "Green Turtle Strut." Rubinstein's rollicking "Ol' Liminal" is driven by the emphatic staccato groove of drummer Lumanyano Mzi and bassist Bob Nieske, parrying with darting horn declarations. The Jerusalem-born composer brings a staggering range of genres to bear in his work; "Ol' Liminal" bridges the collective improvisation of jazz's origins in New Orleans — with modernistic flourishes from rock, hip hop and electronic music, specifically citing elements of the Velvet Underground, Aphex Twin and Squarepusher in this piece. *Tributaries* includes a pair of Harper's compositions: the tender ballad "Kiss Me Again," highlighted by a breathtakingly delicate solo by pianist Emily Pruneau, and the odd-meter funk of "The Secret," with a round robin of short solo statements in lively conversation. Spear's striking "Gee, Em..." reverberates with the classical-jazz hybridism of Gunther Schuller and Duke Ellington.

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

FATHER’S DAY DINNER AT ST. JOSEPH / ST. LAZARUS PARISH



Father Kennedy preaching to the flock at his table who were enjoying a great chicken dinner. He might have been talking about how great a boneless chicken breast can be at dinner time.

The St. Joseph / St. Lazarus community held a Father's Day Dinner in the lower hall last Saturday, June 20 and the hall was packed with both parishioners and friends who came by to share a meal together in honor of the role fathers play in family



Without all those worker bees in the kitchen, this dinner never could have been. All the cooks and servers deserve a big round of applause. Can't wait for the next scheduled communal dinner.

life and the role they play in building community. I attended this great meal and was remembering the role my father played in my life. Fathers remain more and more necessary in these often turbulent times we live in today.

THIS PAST TUESDAY MORNING ON KUHNER

By now, you all know I am getting so tired listening to Jeff Kuhner mornings on WRKO. Tuesday, I listened to his show for 5 minutes before I was forced further up the AM dial to WLYN Lynn-Boston 1360-AM. I could relax on my way into work. I sort of knew with Anthony Fauci back in the news again that Kuhner would talk all things Fauci. Personally, I can't stand the good doctor. I wished he had got his head handed to him but he escaped free and clear. He beat the rap. I still think he's both a piece of you know what and also a sad excuse for an Italian American too. However, I've had enough of Fauci. The Kuhnermwan obviously is still hooked on this guy. A show like this is a waste of my time. Give me music. There are so many other things to talk about without going back to the pandemic.

OKAY, HOW ABOUT THOSE NEW SPEED BUMPS ON ORLEANS STREET

I think it was last week. One day driving from my place in Jeffries Point to the tunnel taking Orleans Street, I noticed this road was bumpier than ever and thought the condition of this street just took a turn for the worse. It wasn't until driving to work the following morning, I noticed that city officials had decided to put speed bumps (six of them) down. However, none of these speed bumps looked right. First, they all seemed to have various heights. And where was the signage? Oh yeah, they each had little white arrows on them but by the time you see the arrows, you're already on top of them. God knows what these so-called improvements to this road will do to

your car's shocks. Who asked for these speed bumps? I know I didn't. Did Boston officials just decide they knew better than us? We don't need this happening to us. Funny though, I know where speed bumps are needed. How about Sumner Street, especially after the Cottage/Sumner intersection ? I see it every day. You take your life in your hands. First the stop signs seem to be regularly ignored by drivers and then once crossed, cars get revved up, foot on the gas and it's the Indy 500.

Remember President Reagan when he told President Mikhail Gorbachev to tear down that Wall, while I say to the City of Boston, tear up those useless speed bumps on Orleans Street and head around the corner to Sumner Street where they are actually needed.

WANT TO KNOW

HOW BAD LOS ANGELES IS?

If you lived in the City of Los Angeles, this fall in the mayor's election, you might as well stay home on that day. You only have two choices; do you want to re-elect a communist as mayor or do you wish to elect a new communist mayor? Why

are you still living in this city? It used to be the City of Angels but even the angels have withdrawn from that hell hole.

FINAL NOTE

Do you know the best way to drive to work in the mornings using the Sumner Tunnel? Pretend that everybody driving around you is dead and don't even know it. Your best hope is to keep your eyes on everyone else and when you can make a safe move into the left lane to get away from the nitwit driving right ahead of you.

If you get out of the Sumner Tunnel alive, then you'll have to take on Part 2 the O'Neill Tunnel, just as dangerous but with more lanes. I think I can drive a car anywhere after learning how to drive right here in Boston. By the way, after driving down in Texas, I find Texas drivers never drive dead. It is so much safer that way.

Next time, I will talk about the Southeast Expressway or maybe Route 1 in Saugus.

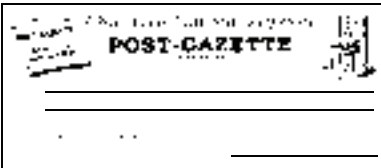
Until we meet again, "Happy Motoring" as my Uncle Geoge always told his gas station customers. Keep your eyes open and trust no one driving around you on the road.



Leave the DELIVERY to Us!

With a Gift Subscription to the Post-Gazette, your generosity will be remembered every week of the year.

We'll send the recipient an announcement of your gift. Their subscription will begin with the current issue and continue for one year.



Fill out coupon below and mail with payment to: Post-Gazette, PO Box 130135, Boston, MA 02113

I would like to send a one year Gift Subscription of the Boston Post-Gazette to the following person(s). I have enclosed \$35 per subscription.

Recipient Name _____	Giver Name _____
Address _____	Address _____
City _____	City _____
State _____ Zip _____	State _____ Zip _____
Phone _____	Phone _____

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

Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



Babbononno was born in Foggia, Italy on a cold February night in 1875. He never knew the exact date. My great-grandfather, Angelo, passed away when my grandfather and his brothers were rather young, leaving my great-grandmother, Maria, in charge of her brood. Michele (pronounced Mik-ale-eh, my grandfather), was a hand full and was sent to the local priest to learn a trade and get straightened out. The priest taught him carpentry with hand tools as electricity was a few years away, and discovered that he had musical talent to boot. Finding this out, he taught Michele both drums and guitar.

Babbononno seemed to excel at both venues and went to work at a young age, leaving school after the 6th grade because he had to help support the family. By the time he was in his teens, he was married and became the father of a daughter a year later. He needed more money than he was making and joined the Royal Italian Marines, becoming a member of their number one traveling orchestra which traditionally toured many countries of the world.

There had been a tradition started by Thomas Jefferson which lasted through the presidency of Harry Truman: each year, the Royal Italian Marine Band came to America and serenaded the government in Washington. When the band arrived in D.C. in 1896, Michele Contini was their drummer. While playing for President Grover Cleveland and his government, Michele received a message from the Reuters News Service, stating that his wife had died in child birth. He was so distraught, he resigned his commission and stayed behind when the band returned to Italy. He wandered from Washington to New Orleans, to New York, Portland, Maine and eventually wound up in Boston's North End, just by chance.

At a coffee house on Hanover Street, he made the acquaintance of Antonio Ceruolo and they became fast friends. Antonio helped him by taking him in as a roommate at his flat on Salem Street and finding him a job at a furniture factory. Michele networked within the Italian music community and found work playing both drums and guitar for a local band. He now had two jobs and made his way in his adopted country.

Antonio did well as a plasterer who could do hand carved scroll work, and with the money he made, sent for his siblings, one by one. One of his sisters, Giovannina, and Michele began

dating and were soon married at the Mt. Carmel Parish in East Boston.

Once his siblings were all in Boston, Antonio bought 111 Orleans Street in Jefferies Point and moved his brothers and sisters into the multiple unit building. They all went from being North Enders to East Bostonians.

One of the first things Michele and Giovannina did was Americanize their name. Michele became Michael and Giovannina became Jenny, not the translation of Giovannina, but she liked the name and adopted it. Before children were a factor in their lives, Jenny went to work hand tailoring men's wear. She heard gossip from some of the stitchers that her husband had a wife and children back in Foggia, and as soon as he had enough money, he was going to return there on his own. At first, she ignored the rumors, and at one point confronted the person making the accusations. The woman didn't back off, and when Nanna went home, asked my grandfather what was going on.

He admitted that he had been married and had a daughter named Grace, but his wife died in childbirth giving life to his son, Paul. Both were being brought up by my great-grandmother back in Italy. Nanna pulled money from her sugar bowl, threw it at her husband, and told him that his children belonged with him, not his mother. Within a few months, Grace and Paul arrived in Boston to be brought up in America.

Paul took to Nanna as if she was his mother, but Grace never did. She eventually left to marry while still in her teens. In the meantime Nanna presented the family with several children in a row. My mother was first, being named Angelina, later becoming Anne. Next came Uncles Nick, Anthony and Gino. Anthony pulled a pan of boiling water off the stove scolding himself when he was three years old and didn't survive. He became the first of my family to be buried in America. The boys were taught music and eventually instruments. They became so proficient, they became professionals before they hit their teen years. Uncles Paul and Nick learned saxophone and clarinet, Uncle Gino, drums, like his father. None of them showed any interest in woodworking and never followed their father in that direction. Uncle Paul became a printer. Uncle Nick never really wanted anything other than music, and Uncle

Gino gave up the drums after WWII, and went into the liquor business.

I was the first born male in my generation and was placed on a pedestal by my grandfather. As a youngster, he taught me how to read music and how to use hand tools to make furniture. He wanted me to go into the trades, but my father had other ideas. He believed in higher education and lectured me about the advantages of a college education. (I listened to my father) In college, I studied industrial arts which included how to work with wood, a feature that pleased my grandfather, and at eighteen years old, became a professional bass player, having studied the instrument with my father being the teacher. I began in 1958 and didn't retire until COVID hit a few years ago.

From 1958 until he passed in 1972, Babbononno followed my path in music. In the early '60s, I played for the Boston Civic Symphony and he attended every concert. I also played a few concerts at the Hatch Shell under the direction of Arthur Fiedler, and Babbononno was there. When I told him that I wanted to try my hand at playing with some of the jazz musicians in New York, he wasn't happy about that but really had no say in the matter. I did it anyway. He did dance the tarantella with Nanna a few times when I played family affairs and they were in attendance. Years later, I would play with a Motown group, and when people have asked what kind of music I played, I say, "I've done everything from symphony to soul."

Babbononno also followed my daytime career which was in education. I taught in Boston for over forty years, spending some of that time teaching furniture making incorporating some of the things he taught me, only with the addition of machinery.

When I told him that I was going to try my hand at acting and writing, Babbononno thought I was crazy, but again, I did it anyway. He was gone by the time I began writing this column. When I was a kid, he would translate the *Post-Gazette* columns for me long before they were in English. He was my last real contact with all things Italian. I'm sorry my sons or grandchildren never knew Michael Contini, Babbononno.

GOD BLESS AMERICA

REMEMBER
YOUR
LOVED ONES



The Post-Gazette
accepts memorials
throughout the year.

Please call 617-227-8929

2026
NORTH END
FESTIVAL
DIRECTORY

JUNE

ST. THERESA SOCIETY June 28
Mass St. Leonard Church 10:30 am
Procession – Hanover – Prince Sts. 1 pm

JULY

MADONNA DEL GRAZIE July 12
Mass St. Leonard Church 10:30 am
Procession – Hanover – Prince Sts. 2 pm
SAN ROCCO July 19
Italian Mass St. Leonard Church 10:30 am
Procession – Hanover – Prince Sts. 1 pm
ST. JOSEPH July 24, 25, 26
Mass Sunday, July 26 12 pm
Sunday Procession – Hanover – Prince Sts. 1 pm

AUGUST

ST. AGRIPPINA July 30, 31, August 1, 2
Hanover & Battery Sts. Opens 7 pm on Thursday
Sunday Procession 12 noon
MADONNA DELLA CAVA August 7, 8, 9
Hanover & Battery Sts. Opens 7 pm on Friday
Sunday Procession 1 pm
MADONNA del SOCCORSO August 13,14, 15, 16
North, Fleet & Lewis Sts. (Fisherman's)
Sunday Procession 1 pm - Flight of the Angel 8 pm
SAN GENNARO August 21, 22, 23
Mass Sunday, August 23, 12 pm
SANTA LUCIA August 27
Thursday, Feast & Procession 5 pm
Thacher & Endicott Sts.
ST. ANTHONY'S FEAST August 28, 29, 30
Endicott & Thacher, N. Margin Sts.
Sunday Procession 12 pm

SEPTEMBER

ST. ROSALIA di PALERMO TBA
Procession Only - North Square 1 pm

ADDITIONAL
ITALIAN FESTIVALS

Gloucester, MA
SAINT PETER'S FIESTA June 24, 25, 26, 27, 28
Sunday Mass 10 am (Outdoor) - Procession 12 pm
For more details visit: <http://stpetersfiesta.org/>
Newton, MA
ITALIAN AMERICAN FESTIVAL July 15-19
St. Mary of Carmen Society
The Lake - Nonantum at Pelligrini Park
Malden, MA
SAINT ROCCO FESTIVAL August 7, 8, 9
Pearl Street, Malden, MA
Sunday Procession 1 pm
Lawrence, MA
FEAST of the THREE SAINTS New Dates Sept. 4-6
Saints Alfio, Filadelfo and Cirino
Sunday Procession 3 pm
Common & Union Streets, Lawrence
Cambridge Festival
SS COSMAS AND DAMIAN Sept. 10,11,12,13
Sunday Procession 1 pm
Warren and Cambridge St., Cambridge

— FOR YOU WHO APPRECIATE THE FINEST —

THE

Johnny Christy Orchestra

MUSIC FOR ALL
OCCASIONS

781-648-5678



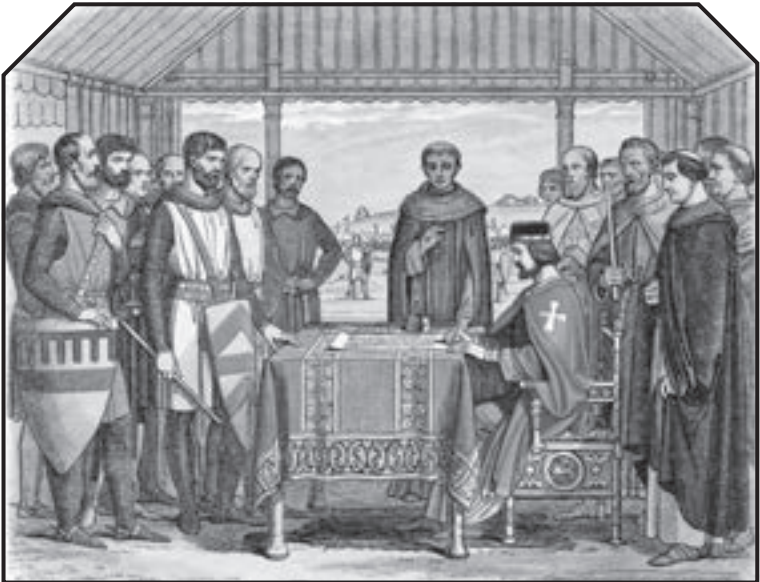
Ieri e Oggi

Yesterday & Today

A COLUMN OF PAST AND CURRENT EVENTS

by Bennett Molinari & Richard Molinari

Magna Carta



The Magna Carta, or “Great Charter,” drafted in the year 1215 is a landmark document.

The Royal document was forced upon King John of England by his barons. It established the fundamental principle that everyone, including the monarch, is subject to the law. It laid the groundwork for modern constitutional governance and individual civil liberties. Originally drafted to make peace between an unpopular king and rebellious barons, the charter guaranteed several basic rights that shaped Anglo-America.

No free man could be punished, imprisoned, or stripped of their rights except by the lawful judgment of their equals and the “law of the land.”

It promised that swift, impartial justice would not be sold, denied, or delayed to anyone. Due Process.

It created a council of 25 barons to monitor the king and ensure he abided by the agreement. Checks and Balances.

By 1215, King John’s disastrous military campaigns in France and heavy taxation to fund them pushed the English nobility to the brink of revolt. Cornered by a superior force, the King met the rebel barons at Runnymede — a meadow beside the River Thames — and agreed to the terms. The charter was repeatedly reissued by successive monarchs, establishing it into official English law.

Over the centuries, the Magna Carta evolved from a localized peace treaty into an enduring international symbol of freedom. It laid the groundwork for the creation of Parliament and heavily influenced later legislation like the Habeas Corpus Act.

Its clauses on due process and trial by jury directly influenced the framers of the United States Constitution and Declaration of Independence. Some of that influence can be seen in the following:

The Magna Carta’s concept of “the law of the land” directly shaped the U.S. Constitution’s framework for a government based on law and balanced shared power.

The Declaration of Independence utilized the Magna Carta’s precedent of forcing an authoritarian ruler to respect basic liberties. The principle that governments must protect individual rights, and when they fail to do so, the people hold the power to demand change. As stated at the beginning of this article The Magna Carter is a landmark document.



THE SPRING GASSY PICKLEBALL TOURNAMENT

In Honor of Michele Tirella

Please scan the QR code to sign up!
Title the payment: Gassy PB Tournament
[First Name, Last Name of participant]
or email infogassy@gmail.com to sign up

SATURDAY 6.27.26 9AM

“The Gassy” DeFilippo Playground, Prince St.

Registration: \$25 per person (2 person teams)

www.thegassy.org

Grow, Prepare and Enjoy Hot Peppers

by Melinda Myers

Some like it hot and that includes the spicy heat of hot peppers added to entrees, beverages and desserts. Others value hot peppers for their help with pain relief and other health benefits. For those who can’t stand the heat, proper pepper selection, care and preparation can help turn down the heat as needed. The spicy heat of hot peppers is measured in Scoville Heat Units (SHU) named after Wilbur Scoville. The heat units were originally determined by a panel of individual tasters. Chili peppers were ground and added to a sugar-water solution. The solution was continually diluted until the panelists found the solution no longer burned their mouth. Each pepper was assigned a number based on the amount of sugar-water solution needed to reach that point. Today, a more accurate, less subjective high-performance liquid chromatography method can be used for measuring the pungency of hot peppers.

Poblano and Siracha rate between 1,000 to 2,500, jalapenos up to 8,000, cayenne and Tabasco can peak at 50,000, Thai peppers 50,000 to 100,000, and habaneros up to 350,000. Some of the hottest peppers include the Carolina Reaper at 2,300,000, Dragon’s Breath at 2,500,000 and Pepper X at 3,180,000. For a bit of a surprise, try Shishito peppers where only one out of ten peppers are rated at 1,000 or higher SHU. The only way to tell which one is hot is by taking a bite. To enjoy the citrusy flavor of habanero peppers but not the heat, grow the All-America Selections winner Roulette.

Ornamental peppers are edible as well as pretty. Most will rate anywhere from 10,000 to 50,000 SHU. Chilly Chili ornamental pepper produces an abundance of attractive yellow, orange and red upright fruit on 10 to 12” plants. As the name suggests, they have almost no heat.

Weather influences productivity and the heat in peppers. They grow and produce best when day temperatures are 70° to 80° F and night temperatures are 60° to 70° F. Cold, heat and drought are the most common cause of blossom drop, misshapen fruit and a poor harvest. When summer is filled with long, hot days, hot peppers tend to be even hotter.

Melinda Myers has written more than 20 gardening books, including the *Midwest Gardener’s Handbook, 2nd Edition* and *Small Space Gardening*. She hosts *The Great Courses “How to Grow Anything”* streaming courses and the nationally syndicated *Melinda’s Garden Moment* TV & radio program. Myers is a columnist and contributing editor for *Birds & Blooms* magazine. Her website is www.MelindaMyers.com.



Pot-a-peno is a compact, high-yielding jalapeño pepper variety bred for growing in containers and hanging baskets.
(Photo courtesy of All-America Selections)

Harvest most hot peppers when fully mature and red for the strongest flavor. Green chili and jalapeno peppers are harvested when green. And some, like jalapeno, habanero and Anaheim, are hot whether they are harvested when green or red.

Label hot peppers when growing, harvesting and storing them. Many sweet and hot pepper varieties look similar and confusing the two could be unpleasant. Consider planting them in separate spaces in the garden to further avoid misidentification and keep a glass of milk handy in case you need to neutralize the sting.

If desired, the heat of peppers can be turned down when preparing favorite recipes. Most of the capsaicin that gives hot peppers their heat is in the white membrane that houses the seeds, so removing this along with the seeds will provide the flavor with less heat.

Wear rubber gloves and avoid touching your face and eyes when working with hot peppers as they can burn. Wash your hands, utensils and cutting boards when finished.

Adding hot peppers to your meals will also provide many health benefits. Use them fresh and can, freeze or dry the surplus to enjoy later or share with family and friends.

Beach Water Earns Top Grades in Summer of 2026

Feel free to take your pick of beaches up and down the Massachusetts Coast Line this summer, as water quality scores have reached over 80% for the first time since testing began, announced Save the Harbor/Save the Bay conservation group in their annual Water Quality Report Card.

“The region-wide scores above 80% are a testament to what sustained investment and scientific rigor can achieve. As we mark our 40th anniversary this year, we are as committed as ever to ensuring anyone can confidently get into or out on the water without worrying about bacteria and other pollution,” stated the Executive Director, Chris Mancini.

The annual Water Quality report card assesses water quality at public beaches including Lynn, Nahant, Revere, Winthrop, East Boston, South Boston, Dorchester, Quincy, and Hull using state Department of Conservation and Recreation data. Every beach tested scored above 80% for water quality rating for 2025, resulting in a high level of clean and safe swimming conditions across the region.

South Boston beaches ranked at the top of the list, with City



Carson Beach, South Boston

Point Beach earning a 100% water quality rating for the sixth year in a row. Pleasure Bay dropped slightly to 87%, while M Street Beach and Carson Beach rated 94% and 95% respectively. Nahant Beach jumped to 95% after receiving only 80% for the four previous years and Kings Beach in Lynn saw the largest increase in 2025, from 66% in 2025 to 90% in 2025.

Nicole LaChapelle Department of Conservation and Recreation Commissioner referred to Massachusetts urban beaches as “some of the cleanest” in the country, saying it reflects “decades of collaboration and stewardship focused on protecting and improving our public waterfronts. Clean water is essential, and access to it for recreation is a matter of equity. We remain committed to ensuring these coastal spaces stay resilient, accessible, and welcoming for generations to come.”

LEGAL NOTICE

NOTICE OF SALE

Notice is hereby given by **Stephens Automotive Transport, 60 Union Street, Medford, MA 02155**, pursuant to the provisions of G.L.c.255 39A, that on **June 27, 2026 at 10AM**, at said address, the following motor vehicle(s) will be sold, in as is condition, no keys, at public sale to satisfy our garage keeper's lien thereon for towing, storage, and expenses of notice and sale:

- 2007 FORD E350, GOLD**
Vin #1FBSS31L67DB35889
- 2015 HONDA CR-V, BLACK**
Vin #5J6RM4H3XFL028570
- 2004 LEXUS ES, BLACK**
Vin #JTHBA30G545037606
- 2005 HONDA ELEMENT, GREEN**
Vin # 5J6YH18615L014550
- 2007 TOYOTA PRIUS, RED**
Vin #JTDKB20UX77584569
- 2011 HONDA ODYSSEY, GRAY**
Vin #5FNRL5H68BB058379
- 2009 CHEVROLET AVEO, BLUE**
Vin #KL1TD56E39B658311
- 2005 KIA SPECTRA, RED**
Vin #KNAFE122155124947
- 2025 MOPED, RED**
Vin #H72T8CNFXR1006211

Run dates: 06/12, 06/19, 06/26/2026

LEGAL NOTICE

**Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Worcester Probate and Family Court
225 Main Street
Worcester, MA 01608
(508) 831-2200**

Docket No. WO26A0156AD

**CITATION
G.L. c. 210, § 6**

**In the matter of
JULIUS ROBERT HOOVER**

To: Emma Elizabeth Hoover, any unnamed or unknown parent and persons interested in a petition for the adoption of said child and to the Department of Children and Families of said Commonwealth.

A petition has been presented to said court by: **Erin E. Williams of Southbridge, MA, Scott R. Williams of Southbridge, MA** requesting for leave to adopt said child and that the name of the child be changed to **Jack Robert Williams**.

IF YOU DESIRE TO OBJECT THERETO, YOU OR YOUR ATTORNEY MUST FILE A WRITTEN APPEARANCE IN SAID COURT AT: **WORCESTER ON OR BEFORE TEN O'CLOCK IN THE MORNING (10:00 AM) ON: AUGUST 18, 2026.**

Witness, HON. KATHRYN M. BAILEY, First Justice of this Court.
Date: **May 14, 2026**

Stephanie K. Fattman, Register of Probate

Run dates: 06/26, 07/03, 07/10/2026

LEGAL NOTICE

**STATE OF NORTH CAROLINA
COUNTY OF CATAWBA
IN THE GENERAL COURT OF
JUSTICE SUPERIOR COURT DIVISION
BEFORE THE CLERK
25SP001493-170**

**NOTICE OF SERVICE
OF PROCESS BY
PUBLICATION**

**HENRY S. MORPHIS,
Public Administrator of the
Estate of KAREN JULIE EGAN,
Catawba File No. 25E000908-170,
Petitioner**

vs.

**JUDITH McEVOY a/k/a
JUDITH McAVOY, CHARLES McEVOY,
Estate of RICHARD McEVOY
and COLLEEN LeMAY
Respondents**

Take notice that a pleading seeking relief against you in the above-entitled in Superior Court of Catawba County bearing file number 25SP001493-170. The nature of the relief being sought by the Petitioner is as follows:

On December 15, 2025, the Petitioner filed with the Clerk a petition for Possession, Custody, and Control and Sale of Real Property located at 1977 8th Street SE, Hickory, NC 28602. The Petitioner is seeking to be granted an Order by the Catawba County Clerk of Superior Court through a hearing to grant Possession, Custody and Control and Sale of Real Property located at 1977 8th Street SE, Hickory, NC 28602, so that claims, debts and administration cost of the estate can be paid and any remaining proceeds be distributed to the Decedent's heirs.

You are required to make defense to such pleading not later than 40 days from June 26, 2026, and upon your failure to do so the party seeking service against you will apply to the court for the relief sought.

This, the 23rd day of June, 2026

Henry S. Morphis, Public Administrator
Estate of Karen Julie Egan
MORPHIS LAW & MEDIATION
Post Office Box 3149
Hickory, North Carolina 28603
(828) 328-5297

Run Dates: 6/26, 7/3, 7/10/2026

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 **July 20, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

- 2017 NISSAN ALTIMA**
Vin #1N4AL3AP6HC140708
- 2014 CHEVROLET MALIBU**
Vin #1G11B5SLEF118268
- 2013 FORD F150**
Vin #1FTFX1EF9DFC75538
- 2002 TOYOTA COROLLA**
Vin #2T1BR12EX2C529347
- 2008 TOYOTA COROLLA**
Vin #JTMBD33V686088180
- 2007 LAND ROVER RANGE ROVER SPORT**
Vin #SALS25457A992613
- 2005 HONDA CIVIC**
Vin #1HGEM21975L017632
- 2025 ZHILONG ST**
Vin #HZ2TBCNF5S1014268
- 2010 CHRYSLER 300**
Vin #2C3CK5CV4AH101037
- 2007 HYUNDAI ENTOURAGE**
Vin #KNDMC233576027843

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

Run dates: 06/26, 07/03, 07/10/2026

LEGAL NOTICE

**Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Suffolk Division
Suffolk Probate and Family Court
24 New Chardon Street
Boston, MA 02114
(617) 788-8300**

Docket No. SU26P1082EA

**Estate of
PAUL J. REILLY**

Date of Death: March 24, 2026

**INFORMAL PROBATE
PUBLICATION NOTICE**

To all persons interested in the above captioned estate, by Petition of Petitioner **Mary R. Bromfield of Weston, MA**, a Will has been admitted to informal probate.

Mary R. Bromfield of Weston, 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: 06/26/2026

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**



EXTRA Innings

by Sal Giaratani



“We’re Just Not a Good Team Right Now”

The above quote from Red Sox pitcher Sonny Gray says it all about this year’s horrible version of the Boston Red Sox. Once again, here is my weekly update. At the moment (June 23). The Red Sox are in Last place just like last week at this time. The team is 31-44 ONLY 14 games out of first place. On the road, the team is 19-19, not that bad really. However, at home they are a pathetic 12-25. Worst record in the American League. Hey, at least, they aren’t the Rockies, a team even worse than ours.

Wes Gardner, R.I.P.

Wes Gardner, a power pitcher who was part of a blockbuster trade between the Sox and Mets a year before the two teams would meet in the World Series a year later in 1986, has recently passed away on June 10 at age 65. Gardner was a righthander who threw a good sinker and then a forkball with a potent fastball. He climbed through the minors with the Mets and the Red Sox eventually eyed him. For the Sox, the 1985 team finished 81-81. The Red Sox had a good bunch of starters headed up by a young Roger Clemens but the team’s bullpen was nasty bad. The Sox unloaded Bobby Ojeda, a good lefty to the Mets for both reliever Calvin Schiraldi, but General Manager Lou Gorman was really eyeing Wes Gardner. Gorman called Gardner “an



Wes Gardner

impact pitcher.” However, Ojeda had the best season of his career in ’86 going 18-5 and helped the Mets beat the Sox in the 1986 World Series. In 1987, Gardner and Schiraldi shared closing duties, Schiraldi saved 10 games but it went with a 5.42 ERA.

Gardner’s best year with the Sox was in 1988, going 8-6 as a converted starter with a 3.50 ERA. A pair of 3-7 seasons and off he went to the Padres and he would retire in 1991 at age 30.

One Reason Why Baseball is No Longer America’s Pastime?

It’s MONEY. The game has been both watered down and also due to the crazy salaries players are being paid today. Look at the quality of players today. Look at their stats. Look how much they get pampered.

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 **July 13, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

- 2008 NISSAN ALTIMA**
Vin #1N4AL21E78C281408
- 2009 HONDA ACCORD**
Vin #1HGCP26829a093386
- 2005 LEXUS ES**
Vin #JTHBA30G355109212
- 2001 NISSAN MAXIMA**
Vin #JN1CA31A41T105047
- 2010 HONDA NHX110**
Vin #LWBJF1905A1004879
- 2010 INFINITI G37**
Vin #JN1CV6AR2AM251940

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

Run dates: 06/19, 06/26, 07/03/2026

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. MI25C1114CA

**In the matter of:
HEALY DOUGHERTY MILLER**

**CITATION ON
PETITION TO CHANGE NAME**

A Petition to Change Name of Adult has been filed by **Healy Dougherty Miller of Somerville, MA** requesting that the court enter a Decree changing their name to: **Yves Dougherty Willow**.

IMPORTANT NOTICE

Any person may appear for purposes of objecting to the petition by filing an appearance at: Middlesex Probate and Family Court before 10:00 a.m. on the return date of July 15, 2026. This is NOT a hearing date, but a deadline by which you must file a written appearance if you object to this proceeding.

Witness, HON. TERRI L. KLUG CAFAZZO, First Justice of this Court.
Date: June 17, 2026
Tara E. DeCristofaro, Register of Probate
Run Date: 06/26/2026

You are lucky if a starter makes 30 starts a season, maybe they pitch over 200 innings. Most starters run out of gas after 5 innings.

A 20 game season for a pitcher is almost mathematically impossible. How in the world can today’s pitchers be compared to the pitchers of my youth? Sandy Koufax, Don Drysdale, Wilbur Wood, etc., etc.,. etc. One year, Drysdale went 19-19 and started over 40 games. Look at guys like Wilber Wood who started even more games. Of course, many of them didn’t have very long careers and their arms would get worn out much too soon.

Today, with all the money teams have invested in their star players, we may never see another 20 game winner again. It seems we went from one extreme to the other. Many of today’s starters might never have gotten out of the minors back then.. Cole for the Yankees is one of the best, but you could never match him up to Koufax or Whitey Ford. Maybe, you agree with me, maybe not, but that’s how I see things today.

• News Briefs (Continued from Page 1)

following the regime’s deadly protest crackdown after the nation’s security forces killed at least 7,000 protesters early this year. Recent images are showing women of all ages in open defiance of the country’s strict dress code.

One woman when asked by a CBS reporter stated, “I think that if I am going to live the final seconds of my life, I want to live it the way I want.”

The streets of Tehan have noticed a transformation with women out and about in casual clothes, riding scooters and Vespas. Many speculate that Iran is giving folks more free hand to avoid future mass protests inside the nation as it deals with the ongoing war.

End Quote

“When I was back in school, I remember science class. The teacher told us, we were made of atoms, we had mass and we took up space. However, as Oscar Wilde once said, ‘some people exist, that’s all.’”

— Sal G.

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 **July 06, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

- 2005 CHEVROLET MONTE CARLO**
Vin #2G1WW12E159200575
- 2007 INFINITI G35**
Vin #JNKBV61F47M816422
- 2014 HYUNDAI ELANTRA**
Vin #KMH0H6AHOEU024134
- 2002 NISSAN ALTIMA**
Vin #1N4AL11DX2C249299
- 2002 YONGFV YN50QT**
Vin #LL0TCAPH7NG012883
- 2023 SUBARU IMPREZA**
Vin #4S3GTAV61P3714608
- 2010 MERCURY MILAN**
Vin #3MEHM0JG7AR661690

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

Run dates: 06/12, 06/19, 06/26/2026

North End Athletic Association (NEAA) Completes 2026 Baseball Season for 4-12 Year Olds



11-12-Year-Old All-Stars from NEAA & Charlestown Little League with MVP Winners in the middle



Major's Award Winners with the coaches

This past Saturday, June 20th the NEAA completed its season for 4-12 Year Old Baseball With approximately 150 kids in this age group the season dodged some rain drops but with the help of the crew from the Boston parks and Recreation Department, the field was in tip top shape and only a few games needed to be rescheduled!

The season, like most, started off slow but finished with a tie in the standings for first place with the Astros (North End Food Tour) and Cardinals (St. Agrippina's Feast Society) both at 8-2. However, the Astros having a 2-1 face-to-face record captured first by the tie breaker. The 3rd place Marlins (St. Anthony's Feast) and 4th place Cubs (Regional Review) rounded out the standings.

The playoffs were different. While the 2nd place Cardinals won the series two games to none, it took the Astros 3 games to finish off the feisty Cubs by hanging onto a 15-13 win in game 3. In the Championship round, the Astros won game one but the not to be denied Cardinals came back and won two straight to capture the Championship 2-1.

The season wrapped up with the annual End of the Year Baseball Extravaganza. The day started off with the 4-year-old clinic and 5-year old T-Ball program led by Marko Malich, Christi Gannon, and Chris Filiberto.

Next up the 6-8-year-old minor league played their final games while the 9-10 All-Star team took on the Charlestown Little League All-Stars.

All players from the 4-5 and 6-8-year-old programs received a medal.

Just before the first All-Stars Game, which the NEAA All-Stars won 8-3, Traci Walker-Griffith, Principal & Executive Director of the Eliot School threw out the first pitch in honor of her upcoming retirement. A true friend of the N.E.A.A. and the neighborhood — a total class act! Traci was accompanied by her son Joey! What a glorious finish to the season. The N.E.A.A. would like to thank the Ausonia Council Knights of Columbus #1513 for once again sponsoring the All-Star jersey's for all the North End All-Star players! Also, thanks goes out to Dick's House of Sport who brought down swag for all the players.

The nightcap saw the 11-12 Charlestown Little League All-Stars beat the NEAA All-Stars 14-3.

The North End MVPs for the All-Star game was as follows: 9-10: Will McGovern, 11-12: Cal Perry

The Charlestown MVPs for the All-Star game was as follows: 9-10: Kevin LeBlanc, 11-12: Bo Gibbons



9-10-Year-Old All -Stars from NEAA & Charlestown Little League with MVP Winners in the middle

To complete the Major's and Minor's season the following special awards were given out:

MINORS:

A's (Boston Food Tour): Tomasone Sportsmanship Award - Nevena MacDowell; Most Improved Player - Leo Thunen

Phillies (McGovern Auto): Tomasone Sportsmanship Award - Nick Nardell; Most Improved Player - Elena McGuire

Rays (Richards MotorCars): Tomasone Sportsmanship Award - Emmett Bank; Most Improved Player - Marcus Mugherini

Rockies (North End Against Drugs): N/A
Coaches of the Year: Phillies Mark Driscoll & Greg Wymann

MAJORS:

Most Improved Player: Alexander Stella
Rookies of the Year: Lorenzo DelloRusso/Liam Holland

Sportsman of the Year: Mike Early
Pitcher of the Year: Cal Perry
Most Valuable Player: Luca Tizzano
Playoffs MVP: Will McGovern
Coach of the Year: Michael DelloRusso

UNCLE FRED CARANGELO AWARD WINNERS:
Astros: Otto Heinzelmann; *Cardinals:* Madison Bonosoro; *Marlins:* Caleb Wharton; *Cubs:* Lucas Kelliher

A special thank you to all the volunteer coaches who help make the league the success that it is, without their time and commitment we would not have such a great program for our youth and families to enjoy. Also thanks to all the team sponsors who make our program accessible to all.

Next up is our 13-15-year-old Dodgers traveling baseball program. Starting on Tuesday, June 23rd, the 13U and 15U Dodgers teams will play in 17 games as part of the Lou Tompkins All Star Baseball Program.

Half their games are at Puopolo Park and the other half played on the road around the suburbs of Boston.

Stop by the Park and cheer them on! LTAbaseball.org for the schedule, the 13Us are in the C Division and the 15Us are in the B Division.

See you all at the park!



John Romano with two members of the Tartan Army at Langone Park

HOOPS and HOCKEY in the HUB

by Richard Preiss



It ended the way it had begun some nine months before for the Bruins — in a quiet recessed area of a building, away from the sounds of crowds. Here they were for one final time as a team — together.

It was Sunday, June 19 — Father's Day in America — and one last ritual was taking place inside the TD Garden, known as Breakup Day — the time when the players appear for one last time in the locker room that was their center of preparation on game nights, gather together their personal items and depart for at least the summer and perhaps forever.

And despite the lyrics of the old song, breaking up was not hard to do. Virtually all the players were tired, many were hurt and had played through injuries of varying degrees and all were looking forward to a summer of rest and relaxation following their historic triumph in the Stanley Cup Playoffs.

Just the day before the streets of Boston had been filled with the adoring crowds from Causeway to Copley as those that are never seen at the Garden because of seating capacity and high ticket prices turned out in impressive numbers to cheer as their victorious heroes passed by in triumph.

The team was together for just over nine months (275 days to be exact) — from September 17 — four days before the first day of fall when the veterans reported — to June 19, two days shy of the first day of summer when the players bade farewell to the Garden. Over that span they played 114 games — including seven preseason games, 82 regular season games and 25 postseason playoff contests.

But now the end was near. Head coach Claude Julien went first, his final press conference of the season. He noted how life had changed somewhat for him. Slowed in traffic on Route 93 on his way to the Garden, he was instantly recognized by fellow motorists who gave him thumbs up as they went along. He reflected on the fact that he had come from a modest background, had played hockey as a youngster and was fortunate enough to play some games in the NHL before finding a second career in coaching.

After that there was a long break as the 2011 Stanley Cup Champion Boston Bruins took to the ice one final time. One final time they all suited up together. One final time they came out on the Garden ice together. And together they posed for a final team photograph — one that will memorialize them forever. It was the final time that 43-year-old Mark Recchi put on an NHL uniform as a player.

Owner Jeremy Jacobs then spoke, reflecting on the events and reception the team received in recent days. Then for one last

time, the doors to the locker room opened and members of the media proceeded past the portals once more for final interviews sessions before the summer beckoned.

It was 3:24 p.m. when the interviews began. They were sandwiched around final meetings that each player individually had with Julien and GM Peter Chiarelli. Over almost two hours the interviews went on as two or three players would appear, later to be replaced by two or three more. Even backup goalie Tuukka Rask, the only player on the roster who suited up for every playoff game but didn't play, would be interviewed.

There was talk of summer visits home, of proud family members and what plans each player had for the Stanley Cup Trophy. A common theme was how each player gave so much credit to his teammates, noting how none of this would have been possible without them. Some reflected on how the regular season had begun so far away — in Prague, the Czech Republic and ended at such a distance in Vancouver, British Columbia.

And just down the hallway, in another room, an opportunity for the players to carry an everlasting memento of their success on their person was made available. The locker room notice board bore the message that a "tattoo guy" (notice that the word "artist" was not used) was on site for those who wished to avail themselves of his services.

We thanked the various members of the Bruins media relations staff who had provided us with hospitality and courtesy over the course of the year — Matt Chmura, Eric Tosi, Heidi Holland, Kelly Mohr and John Bishop.

At 5:20 p.m., nearly two hours after the interview sessions had begun, it was announced that the Bruins locker room would be closing. We took our leave one final time and returned to the press conference area. There we gazed upon the logoe "Stanley Cup Champions" backdrop behind the podium one final time.

Then we said goodbye to the few of our media colleagues that remained and departed. Down the elevator, out the door to Legends Way and Causeway Street.

But still one final activity remained. The next day the ice, the surface necessary for the Bruins' success and the site of 10 of their 16 playoff victories, was melted down. The surface that the players had skated upon, that had been the focus of attention of TV cameras, media members and fans alike, was no more.

The 2010-2011 Boston Bruins had moved from the present and into history. The NHL Draft loomed ahead and the first steps of the 2011-2012 season were about to be taken. Time marches on.

Reprinted from June 24, 2011