

POST-GAZETTE

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Massachusetts Voters

Prepare for State Primary

Massachusetts voters should prepare to head to the polls on Tuesday, September 1, 2026 to choose in Democratic and Republican primary races. Most prominent is the battle for the Republican Nomination, giving the Bay State residents a chance to choose who will take on Incumbent Democratic Governor Maura Healey.

Mike Minogue and Brian Shortsleeve are each vying for the opportunity to face Healey in the November general election. Both candidates share similar political ideology, other than the abortion issues which clearly sets the two apart. Minogue is pro-life while



Shortsleeve is pro-choice. On the Democratic side there are a number of contested primary races including the one between Incumbent U.S. Senator Ed Markey and challenger, U.S. Congressman Seth Moulton. With very few political differences between the two, Markey has pushed his record of fighting for the people of Massachusetts and his years of experience while Moulton is pointing to Markey's age and his 50 years in office as a reason to replace him with a fresh face and ideas.

Not far behind in interest and nastiness is the battle for Suffolk

(Continued on Page 11)

San Gennaro Feast 2026



San Gennaro Society members and volunteers gather at the Prado on Hanover Street in the North End of Boston for the 2026 out-door mass and procession through the neighborhood.

(Photo by Gerri Palladino)

News Briefs

by Sal Giarratani

Governor's Race in Florida is One to Watch

Last week, Florida voters went to the polls. On the Democratic side, David Jolly won his party's nomination handily and will be facing Republican Byron Donalds, winner of the GOP primary. I listened to both victory speeches and it does appear that Florida is not DSA Country.

From the sound of their speeches and the tone of both campaigns, it would appear that both candidates are veering toward the political center. As this campaign heads toward the November election, this could be one of the most competitive campaigns in a long time. Republicans still hold the edge in voter registration and it will be interesting to see how Jolly campaigns go forward.

Feast of the Holy Ghost

Mark your calendars, Saturday, September 12 for the annual Feast of the Holy Ghost. Mass at the Sacred Heart Church in East Boston followed by dinner. More details to follow.

NYPD Gets the Okay to Take Down Drones

The NYPD is prepared to take down unauthorized drones flying over the coming U.S. Open in New York City. This will mark the first time local police has that independent authority. The new power was the result of the Safer Skies Act passed by Congress in December and went into effect this past July.

N.H. Offers Free Photo IDs to Help Voters Vote

While state lawmakers have tightened New Hampshire's voter identification requirements with a series of major policy changes in recent years, a smaller tweak took place two weeks ago to make it easier for people to get state-issued photo IDs for free.

Dunkin' and Febreze Team Up

America runs on Dunkin' and soon you'll be able to make your homes smell like a Dunkin' shop too. The

(Continued on Page 11)

It's a three-day music festival and culinary delight whose sole purpose is to raise money in support of autism awareness. The Feast of San Gennaro in Boston's North End may not be one of the oldest feasts in the neighborhood, but it certainly has become one of the most well attended, boasting phenomenal entertainment and a non-stop dancing crowd.

This celebration was created by the San Gennaro Foundation of Boston, established by Frank DePasquale of DePasquale Ventures, Nick Varano, Angelo Vigliotta and Pasquale Trotta. This foundation brings the classic Neapolitan

celebration of Naples, Italy patron saint to Boston.

This multi-day festival transforms the Paul Revere Mall (Prado) on Hanover Street into a street fair with food vendors from North End establishments. A highlight of the weekend event is a traditional religious procession of the saint and an outdoor Mass.

Thanks to the continuous hard work and dedication of the festival committee and volunteers, the annual festival has become one of the most anticipated events of the summer season.

(Additional Photos on Page 7)

Boston Mayor Aims to FOIA Ice Parking

by Patti Sartori

Mayor Michelle Wu has set her sights on garage and parking lot owners in the City of Boston, using a Freedom of Information Act (FOIA) to warn property owners she will not take kindly to them leasing spaces to U.S. Immigration and Customs Enforcement (ICE). Wu is urging owners to ignore ICE attempts to use their property for "surge parking", suggesting it could result in an increase of federal immigration enforcement in the City of Boston.

In a written warning to property owners, Wu said "On July 21, we received the distressing news that U.S. Immigration and Customs Enforcement (ICE) issued a public notice seeking 'Surge Parking' facilities in 14 cities, including Boston. Were ICE to procure such resources, it would constitute an unprovoked and

unwarranted escalation, creating potentially significant risks to public safety and halting economic activity across our entire region."

Wu not only threatened to FOIA parking space owners but made good on the threat by using public record law to identify and seek out property owners who seemed willing to lease spaces to ICE. According to a government procurement site, ICE is hoping to lease approximately 249 parking spaces in the city.

Boston issued a FOIA requesting public records on any response, from within the city, to ICE's posting, which stated it is attempting to identify potential parking spaces in the vicinity of existing or planned ICE facilities across the country.

Wu has made clear she knows she cannot stop private property

owners from leasing to ICE, but has directed her office to file a public records request to determine who may be interested in working with the agency so the city can contact those owners and make them aware of the city's opposition. In a recent letter to property owners Wu said, "Today, I ask you to join us: Reject any proposition by ICE to facilitate an attack on the people of Boston. When government, business and community leaders stand together, we protect public safety and advance the economic vitality that makes Boston thrive. We can ensure that Boston remains a safe, vibrant, and welcoming home for our residents, our workforce, and our people from around the world."

The question on the minds of many is, "What will happen to those property owners who defy Wu's warning?"

Stirpe
Nostra

by Prof. Edmund Turiello

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



THE EARLY CHRISTIAN CHURCH

It is understandable that with the great numbers of persons flocking to the Christian faith, and not being content with second-hand buildings, a crash program of church building was begun. Thirty-one Christian Churches were built in Rome alone. The layout or plan of these churches was influenced by that of the pagan basilica, and these thirty-one were known as basilican-style churches, or simply basilican churches. Most of these original structures have been either remodeled or were destroyed for various reasons. Probably the most famous is “S. Paolo Fuori Le Mura” (St. Paul’s Outside of the Walls) in Rome. It was partly destroyed and rebuilt twice, still in use today, and said to be the largest and most impressive church of that era.

The characteristics of Early Christian Churches are: 1. Basilican in plan; 2. a center nave with side aisles; 3. an apse with a decorated semi-dome, raised floor and altar; 4. a chancel rail with triumphal arch above; 5. richly carved and gilded timber ceilings; 6. a high ceiling over the nave (clearstory) and a low ceiling over the aisles and 7. a colonnaded atrium in front of the church.

In the center of the atrium they dug a well or erected a fountain where the faithful were required to wash before entering the church. This was the origin of the holy water stoup which stands in the narthex of every Roman Catholic Church today.

The colonnaded atrium served as a place for meditative walks by the monks or other clergy, and the narthex became a convenient meeting place for the laity. Monks generally occupied the choir section, but as their numbers increased, they were relocated to the ends of bemas. Each of the ambos is the appropriate reading stand for the gospel or epistle. All other areas need no explanation.

This design served the church needs adequately, except that the dry timber roofs were often struck by lightning. The lack of proper fire fighting equipment permitted serious damage to occur to the roof structure or, at times, even the destruction of the entire roof. The next logical step then, was to construct the roofs of stone by building a series of vaults and arches. Inadequate knowledge about arch thrusts caused some sidewalls to spread and roofs to fall. This problem was solved during the Roman-esque period which came later.

NEXT ISSUE: *The Holy Water Stoup*

Massachusetts on Short List to Host 2028 Democratic National Convention

Boston has made the final cut, landing on a 3-city final list of potential hosts of the Democratic National Convention in the Summer of 2028. The other two finalists are Denver and Philadelphia. The Democrats hope to nominate a strong presidential contender and take back the White House in the November of 2028 election. Democratic National Committee (DNC) Chairman Ken Martin said the cities put forward “incredibly strong bids,” and promised the convention would be an “inspiring celebration of our parties’ future nominee.”

Boston Mayor Michelle Wu raved about the city as the “perfect venue” for the 2028 DNC, noting Boston’s recent success hosting this past summer’s Sail250 and World Cup visitors as an example of what the city can offer. “Boston is ready to host a DNC Convention that will showcase our vibrant, diverse city to a global audience, welcome guests and delegates to hotels within walking distance of both the convention venues and our major attractions,” she said.

The Democratic convention is scheduled for August 7-10, 2028 and provides an opportunity to kick-off the general election, rally the base of supporters and formally choose the party’s nominee. Democratic leaders are turning to this year’s mid-term election as an opportunity to take back the House and Senate, before setting their sights on the White House. A final decision on the DNC Host City will be made later this year.

Saint Elzéar of Sabran

by Bennett Molinari and Richard Molinari

Elzéar of Sabran, Baron of Ansouis, Count of Ariano, was born in the castle of Saint-Jean-de-Robians, in Provence, southern France, in 1285. He died in Paris, France, on September 27, 1323. He was a tertiary of the Franciscan Order as well as a ruler, diplomat and military leader.

In his youth, Elzéar was given a thorough training in the Christian faith as well as in the sciences under the supervision of his uncle, William of Sabran, at the Abbey of St. Victor in Marseille, where his uncle served as the Abbot.

Acceding to the wish of King Charles II of Naples, at the age of ten, Elzéar was betrothed to the twelve-year-old Delphine of Glandèves, daughter and heiress of the Count of Puy-Michel. Three years later they were married at the castle of Puy-Michel. Upon their wedding night, Delphine advised her new husband that she had taken a private vow of chastity. Having grown up together, they regarded each other as brother and sister, rather than husband and wife. Elzéar chose to respect her desire to live in virginity and even copied her example in making the same vow. Together



they joined the Third Order of Saint Francis.

Elzéar and Delphine lived at a castle in Ansouis where they worked with one another in the practice of prayer, mortification of the flesh and in charity towards the unfortunate. At the age of twenty, he moved with his wife from Ansouis to Puimichel for greater solitude.

Upon the death of his father in 1309, Elzear became Count of Ariano in Italy. There he gained by kindness the trust and support of his subjects, who had despised their Norman conquerors. In 1312 he marched to Rome at the head of the army of King Robert of Naples, which was mobilized to aid in expelling the Emperor Henry VII from

that city. Returning to Provence after the war, he again set up a household in which piety and faithful practice of the Catholic faith were expected of all the members of his house.

In 1317, Elzéar went to Naples to become the tutor of Duke Charles, son of King Robert, and later became Charles’ castellan, when Charles became Vicar General of the Kingdom of Sicily. He was sent as ambassador to the King of France in 1323 to obtain the hand of Marie of Valois in marriage for Charles. While serving in that post he passed away, shortly after accomplishing his mission. His body was returned to his domain, and he was buried in the Franciscan habit in the church of the Friars Minor Vacluse. The tomb was destroyed during the French Revolution. He passed away on September 27, 1223 in Paris, France.

The decree of his canonization was signed by his godson, Pope Urban V, and was carried out by his successor, Pope Gregory XI about 1371. Countess Delphine was also beatified by Pope Urban at that time. The feast day, which they share, is celebrated by the Franciscan Third Order on September 26.

Mayor Wu Names New Boston Election Chairman

by Patti Sartori



Executive Director of the Election Department Kerry Jordan

Boston Mayor Michelle Wu has announced a new Executive Director of the Election Department, and just in the nick of time given the state primary is scheduled for Tuesday, September 1, 2026. Presently Boston is in state receivership, due to mishandling of past municipal elections.

Wu publicly announced Kerry Jordan, current chief of staff for the city’s Department of Innovation and Technology but will not start his new role until after the upcoming primary election. “Kerry is a son of Dorchester, a Boston Public Schools alum, and a dedicated public servant who knows that the right tech tools can help close gaps between the city and our communities. I can’t think of a better person to lead our city’s elections and election department,” stated Wu at the recent press conference.

Jordan has worked for the city for the past 18 years, the past 5 with the Department of Innovation and Technology. Jordan expressed his enthusiasm at the opportunity to lead the Election Department, replacing Eneida Tavares, who previously served as election commissioner since 2019 and was in charge during the tumultuous 2024 presidential

election that resulted in the city’s Election Department being placed in receivership by Massachusetts Secretary of State William Galvin for incompetence.

“The order that the Secretary issued after the 2024 election stated that the receivership would be in place throughout the 2026 State Election and would be reassessed after that election,” said Debra O’Malley, spokesperson for Secretary Galvin’s office.

Paul Chong, the city’s registrar and commissioner of public records said the city has made changes to modernize city elections, including expanding the use of electronic poll books that reduce voter check-in time. Chong refused to confirm that the efforts being taken to improve voting in Boston would end state receivership following the November 3, 2026 state general election. “I expect that we’ll have that conversation on the heels of a very successful election. We’re working closely with our partners in the state government, in Secretary Galvin’s office. We are very confident that we are going to have safe, free, and fair state elections,” stated Chong.

The city will also come under federal scrutiny and oversight during this election cycle. The Department of Justice is sending election monitors to Boston for the September 1 primary. Chong reiterated that the federal election monitoring is for the city Election Department, not for voters and urged people not to be hesitant about casting their ballots.

“We feel that we are prepared for whoever comes to see what we do and how we do elections in Boston. I want to emphasize for voters, especially that election monitors are here to observe, if they come, the election department, not voters. And so, I strongly encourage voters to participate in our election this coming September 1, 2026.”

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Friday, August 28, 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.*

Boston's Own JIMMY BONO GEANY to Perform at the 100th Anniversary Feast of San Gennaro in New York's Little Italy!



**Boston's own Italian/
American singer
Jimmy Bono Geany**

Renowned Italian/American crooner Jimmy Bono Geany is once again set to return to New York City's famed Little Italy to perform all your favorite Italian songs at the 100th Anniversary Feast in honor of San Gennaro who is the Patron Saint of the City of Napoli! The Feast runs for 11 days and begins on Thursday, September 17th through Sunday, September 27th! Jimmy will be serenading his audiences on both weekends of the feast, Friday, Saturday, and Sunday (September 18, 19, 20 and September 25, 26, and 27) with both afternoon and evening shows beginning at 3:00 p.m. and 7:00 p.m.! The feast has over 300 concession stands cooking and selling every Italian inspired food imaginable and with over 70 arches of decorative feast lights illuminating Mulberry, Grand & Hester Streets & spanning the length of 7 New York City blocks, San Gennaro's is truly "A Festa e' Tutti Feste"! (Feast of All Feasts)! From Sausage & Peppers to deep fried Zeppole to Torrone (Italian almond nougat candy), San Gennaro's Feast has it all! Jimmy will be belting out all the Italian classics from "O' Sole Mio" to "Torna Sorrento" on the stage located on Grand Street in front of the World-Famous Ferrara's Italian Pastry Shop, which is the oldest Italian pastry shop in America dating back to 1892! Says Jimmy, "This 100th Anniversary Feast promises to be one of the biggest and best celebrations ever, so come and enjoy a delicious Sicilian cannolo or a Neapolitan sfogliatelle from Ferrara's Bakery and I will serenade everyone with beautiful Italian songs!"

Mangia! Buona Festa! e Viva San Gennaro!!!

LETTERS POLICY

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

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

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

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Italian American Civil Rights League Honors Pasquale Trotta



(L to R): Frank DePasquale of DePasquale Ventures, Angelo Vigliotta, Joey Marino, National Vice-President of the Italian American Civil Right League Gerard Marrone, Honoree Pasquale Trotta, Nick Moulaison and Vanessa Innocenti
(Photo by Angela Cornacchio)

The Italian American Civil Rights League (IACRL) took the opportunity during the recent San Gennaro Feast in Boston's North End to honor one of the societies founding members, Pasquale Trotta, for his continued efforts in growing Italian culture in the United States. Trotta is a proud Italian immigrant who takes every opportunity to promote his heritage and traditions. On hand to make the presentation was National Vice-President of the IACRL Gerard Marrone.

The Italian American Civil Rights League operates a local chapter in Boston focused on celebrating, protecting and promoting Italian American heritage and culture, not only in the North End but throughout the city and beyond. Overseeing the local chapter is Michael Romano who works with other volunteers to strengthen awareness surrounding the integral role Italians have played in building America while combating anti-Italian bias, preserving time honored traditions,

historical monuments, statues and supporting local charities.

This past summer, Boston chapter volunteers, including Joey and Marla Marino, have made their presence known at various events including the St. Joseph Religious Festival and the most recent San Gennaro Festival in the Prado on Hanover Street. Let's all work together to keep the momentum going and moving forward. For further information on the IACRL or to become a member please go to their website, www.IACRL.org.

Boston Receives 4-Star Designation

by Patti Sartori

It wasn't quite a perfect five-star score but close enough. The City of Boston recently earned a "4-star certified welcoming designation" from Welcoming America, serving as a thank you for the hospitality, Boston offered the influx of arriving immigrants.

Boston's 4-star designation was on par with Chicago, Illinois and San Jose, California but fell short of San Francisco, California's perfect 5-star designation. Wu said Boston's designation recognized the city as a national leader in creating policies, programs, and practices that support immigrant inclusion and belonging. "Boston has been shaped by generations of immigrants seeking a better future and working hard to build the city we enjoy today. I'm proud of the work our Office for Immigrant Advancement, community partners and neighborhood and cultural leaders do to expand civic engagement, support our communities, and make Boston a



city where everyone belongs," said Wu in a statement.

Boston is the first Massachusetts city to earn this certification. Deputy Director of Welcoming America, Daniel Valdez, said "Boston's work behind this designation, across city government, community organizations, and immigrant residents who shaped it, is what welcoming looks like in practice. It is fitting that this comes in America's 250th year, here in the birthplace of the American Revolution."

Boston's Chief of Equity and Inclusion Mariangely Solis issued a statement noting, "Boston's strength comes from people who call this city home, including our immigrant neighbors who contribute to every part of our civic, cultural, and economic life."

Boston will be hosting a "Welcoming Week" September 10-19, 2026 in recognition and celebration of its new certification as a four-star destination for immigrants.



North End Athletic Association Announces 1st Annual Ted Tomasone Scholarships

The North End Athletic Association (N.E.A.A.) announces the launch of the first Annual Ted Tomasone Scholarship Program. All North End residents, current 2026 N.E.A.A. players, coaches, directors, volunteers or children of current 2026 N.E.A.A. coaches, directors or volunteers can apply. Winners will be selected by the N.E.A.A. Scholarship Committee and will be awarded at a small ceremony on Thursday, October 29, 2026 at 6:30 p.m. at the BCYF Nazzaro Center. **Deadline to apply is September 28, 2026.**

Applications may be submitted electronically through this link: <https://forms.gle/ydjvGbBd6ZqKjCKe8>

Hard copies will be available at the Nazzaro Recreation Center, 30 North Bennet Street and can be mailed to:

NEAA, c/o Scholarship Program, P.O. Box 130134, Boston MA 02113.

All applications that are mailed in must be postmarked no later than September 28, 2026.

L’Anno Bello: A Year in Italian Folklore

Almanacs: A Window to Italian Culture

by Ally Di Censo Symynkywicz



(Photo by LipikStockMedia on Magnific)

If you stepped into my parents’ old home on any given day, you would most likely have heard the television tuned in to the Italian language channel. I no longer batted an eye, for I have been used to this since practically the day I was born. Due to my father’s love for the Italian channel, practically every day of my life has consisted of some variation of a silly variety show, hour-long quiz game, soccer match, Italian soap opera, or news program. While I used to find these shows rather goofy when I was little, I now appreciate them for helping me learn the Italian language and about Italian culture — I especially love the travel and science programs, and I now subscribe to this channel myself. However, my favorite show on the Italian channel has not aired for years, though one can catch some snippets online. It is called *Almanacco di Domani*, or Tomorrow’s Almanac, and like most good things in my life, it was introduced to me by my dad. This quaint little fifteen-minute show provided folkloristic, astronomical, and fun fact information pertaining to the upcoming day — birthdays, history, recipes, notable quotes, you name it! Even saying the name in my mind conjures images of cozy dark evenings spent curled up on my couch at home, listening to the zany music announce the details of the next day.

I just love almanacs because they celebrate seasonal time and tradition, which anyone reading this column knows I wholeheartedly embrace. Italian almanacs, whether in the form of the aforementioned television show or quick write-ups in local newspapers, are especially useful for anyone trying to find out more about the customs, beliefs

and values that characterize his or her heritage. In Italian almanacs, you will almost always find the following:

1) The Saint of the Day: The calendar of saints is very important to Italian culture. Until not too long ago, this calendar often determined the name of the child born on a particular day. In this month of August, for example, you could have babies named Lorenzo (St. Lawrence’s Day, August 10th), Assunta or Maria (Assumption of the Virgin Mary, August 15th), Elena (St. Helen’s Day, August 18th), Bartolomeo (St. Bartholomew’s Day, August 24th), or, as is the case in many a family, Rocco (St. Roch’s Day, August 16th). If not named after the saint on his or her birthday, an Italian might otherwise receive well wishes on their *onomastico* — that is, the feast day of the saint with whom the person shares their moniker. The feast days of saints are also interesting for the holiday and seasonal lore associated with them. The Assumption, for example, acquired many customs related to the start of the grain and first-fruits harvest, which, like the feast day, occurred around mid-August.

2) The Sun and Moon: Like American almanacs, Italian almanacs will also tell the rising and setting times of the sun and the moon. In olden times, farmers would have found this information very useful. Superstition parceled out various agricultural tasks to certain phases of the moon, such as planting crops during the period when the moon grows in the sky to ensure a similar result. Of course, nights with a full moon promised magic and mischief of all kinds. I like checking the rise and set of the sun in order to gauge seasonal changes. When

the sun no longer sets after eight o’clock, as is happening now, I know autumn is on its way. Similarly, I love watching the sunset time progressively grow longer after the winter solstice with the anticipation of the coming spring.

3) Household Hints: Trust me, Italians seem to have more practical uses for everyday household items like rubbing alcohol, baking powder, lemon juice and candle wax than I have ever heard. These little hints are cheap, environmentally sound and just like having a wise grandmother next to you dishing out advice! They definitively represent the more whimsical side of almanacs, true to the Italians’ tradition of never taking themselves too seriously.

I love almanacs because they remind me that every day is special. Each day arrives laden with its own lore, history and curiosities. Almanacs teach us to always look forward, to keep hope and to always count even the smallest pleasures that a day can bestow. Now that the almanac bug has bitten me, I know that I will continue to pore over these olden bundles of wisdom and humor, whether in the form of *Almanacco di Domani* or *The Farmer’s Almanac* website. So, thanks to my dad for introducing me to these cultural curios, and happy (almanac) reading to all!

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.

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 **August 29, 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:

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THINKING OUT LOUD

by Sal Giarratani



I Am Already on Vacation Mode

By the time you read this, I will be on vacation in Minnesota where I have been going now for three years. For me this is a great way to end summer. Temperatures there are still like here. Warm days, sunny skies and no rain. I rarely get into Minneapolis or, as I like to call it, Crazy Town. Nothing to see there. The place seems so hollowed out. Liberals have basically destroyed the place. Now, it’s a dead city that doesn’t even know it’s dead yet.

However, get out of town to places like Maple Grove and it feels and looks like *Little House on the Prairie*. Folks in these little towns are a million miles away from any Crazy Town madness. To date, I have only gone into the big city once to get a lobster roll strangely. Where do they get their lobster? It was better than I expected.

You know my two favorite vacation sites for me are Minnesota and Texas. Folks down there call Austin, the Blue Dot in a Red State but compared to Boston, Austin is less liberal by far. Everyone is so civil down there. Everyone talks to each other. If they argue over politics, they don’t scream and yell at each other. Even in Austin, Republicans can get elected. Not in Boston, right?

I will be going to the Minnesota State Fair again. It is the second largest state fair in America. Only Texas has a bigger state fair. Someday I hope to visit there too and compare it with the fair in St. Paul. Oh, by the way, St. Paul is a Crazy Town too. Go there only to enjoy the fair. It seems all blue cities across the country have turned into Crazy Towns!

Encore Casino Workers Consider a Strike

Encore Casino workers in Everett voted last week to go on strike, date to be determined. The approximate 1,350 members of UNITE HERE Local 26 and Teamsters Local 25 contract with Wynn Resorts expires on Monday, August 31, and a strike could possibly begin any time after that. The unions do not plan on providing advance warning of a strike date.

“We’re not asking for anything unreasonable; we’re asking to be respected and fairly compensated for the work we do. That’s why we voted the way we did. Nobody wants to strike. But nobody is going to keep making Wynn rich while our own families fall behind,” said Sam Avdic, a member of Teamsters Local 25. Encore Boston Harbor grossed close to \$850 million last year, according to Wynn resorts.

“This is a union town. Teamsters do not cross picket lines, and neither does Boston. If our members are on that sidewalk, we’re asking every worker and every family in this city to stand with them, while they’re out, stay out,” stated Thomas G. Mari, President and Principal Officer of Teamsters Local 25. Newly re-elected Teamsters President, Sean O’Brien referenced the union’s \$365 million Strike Defense Fund, which will allow the union to back workers who walk a picket line.



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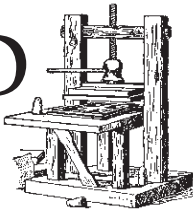
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Alfred's Sicily

by Alfred M. Zappalà

Five Places You Simply Can't Miss in Sicily

Every few months someone asks me the same question: “If I only have a week in Sicily, where should I go?” That’s a dangerous question. Not because I don’t have an answer — but because no matter what I say, half of Sicily will probably send me complaint letters.

After spending the better part of the last twenty-three years exploring this extraordinary island, I’ve visited these five coastal gems more times than I can count. They’re all spectacular, each with their own personality, history, cuisine, and unforgettable charm.

Taormina is the glamorous movie star of Sicily. Spectacular views, the ancient Greek Theatre, Isola Bella, Mount Etna towering in the background — and enough beauty to empty your camera battery before lunch. For the past decade or so, Eszter and I have celebrated New Year’s Eve there, usually at the Excelsior Palace Hotel.

I’ve seen New Year’s celebrations in a number of places, including Boston, but Taormina puts on a show that is simply unforgettable. At the stroke of midnight, fireworks erupt not only from Taormina itself but also from Castelmola perched high above. Then, as you look east across the Ionian Sea, the coastline suddenly comes alive. Town after town — stretching for miles in both directions — joins the celebration. It’s as if fifteen or twenty communities decided to choreograph one enormous fireworks display together. For several breathtaking minutes, the entire horizon explodes with color. It’s beautiful, exhilarating, and just a little bit crazy — in the best Sicilian sense of the word. If you’re putting together a bucket list, add this one: Spend New Year’s Eve in Taormina at least once in your life. I think you’ll thank me afterward.

As for **Cefalù**, I’ve reached the age where I admire La Rocca mountain more than I want to climb it. Thirty years ago, I might have tackled the hike to the top. Today, you’ll more likely find me sitting along the waterfront with an espresso, a grappa, or perhaps a fine cognac, gazing up at that magnificent mountain and wondering why I ever thought climbing it was a good idea.

Most visitors naturally gravitate to the upper part of town. And who can blame them? The magnificent Norman Cathedral is one of Sicily’s great treasures, the narrow streets are filled with charming shops, and there’s history around every corner. But I’ve become partial to the lower part of Cefalù, along the shoreline. That’s where life slows down. The sea is only a few feet away, the beaches invite you to linger, and, in my opinion, some of Sicily’s finest seafood restaurants are found there.

If you’re a fan of cozze — mussels—you owe yourself a meal in Cefalù. Fresh from the Tyrrhenian Sea, steamed with garlic, white wine, olive oil, and just the right touch of parsley, they’re so good you’ll probably find yourself asking for another basket of bread just to soak up the last drop of the broth.

Sometimes the best way to experience Sicily isn’t by climbing to the highest point. Sometimes it’s by finding the perfect table, ordering another espresso, and letting Sicily come to you.

Ortigia is unlike any other place in Sicily. If I had to describe it in one sentence, I’d call it a lasagna of history. Layer upon layer, civilization upon civilization — Greeks, Romans, Byzantines, Arabs, Normans, Spaniards — each left its own imprint. Everywhere you turn, another chapter of history reveals itself.

Architecturally, it’s also a fascinating contrast to my beloved Catania. While Catania is built largely from dark volcanic lava stone, Ortigia glows with warm white limestone, giving the entire city a completely different character and personality.

One place I never miss is the daily market. It’s one of the finest open-air markets anywhere in Sicily. The displays of fresh herbs are extraordinary. If you enjoy cooking, you’ll be tempted to fill your suitcase before heading home. The seafood is so fresh that some of it is still moving when the fishermen unload it onto the vendors’ tables.

And then there are the panini. Forget the chain sandwich shops. Here, seasoned old-timers prepare them right in front of you with ingredients that were probably harvested or caught just hours earlier. Every bite is an explosion of flavor and a reminder that simple food, prepared well, is often the very best food.

Finally, there is Ortigia’s magnificent harbor. It has welcomed visitors for thousands of years

and remains one of the great natural ports of the Mediterranean.

Just three weeks ago, the harbor hosted United States Ambassador to Italy Tilman J. Fertitta during his visit to Siracusa. Eszter and our *You, Me & Sicily* team attended the reception and covered the event, bringing it to thousands of our viewers. I stayed behind that evening, but I was delighted that *You, Me & Sicily* was able to be there to document such a memorable occasion.

That harbor has welcomed Greek triremes, Roman ships, medieval merchants, modern yachts, and now visiting ambassadors. Few places in the Mediterranean can tell a story quite like Ortigia.

San Vito Lo Capo holds a special place in my heart. I’ve been there more times than I can remember, and every time I leave, I’m already looking forward to my next visit. The beach is magnificent, of course, but what keeps calling me back is everything that surrounds it. Let’s start with the arancini. In my opinion and I’ve eaten more than my fair share throughout Sicily, the very best arancini on the island are found in San Vito Lo Capo. There are a couple of places along the main promenade that serve them, and they aren’t ordinary arancini. They’re enormous, about the size of a small bowling ball! Crispy on the outside, perfectly seasoned inside, and so satisfying that one can easily become lunch.

Then comes one of my favorite Sicilian indulgences: caldo e freddo. If you’ve never tried it, you’re in for a treat. Imagine your favorite gelato topped with rich, hot chocolate sauce. The contrast between the hot and the cold is pure Sicilian genius.

As you stroll along the promenade, you’ll also discover dozens of African street vendors displaying colorful scarves, handcrafted jewelry, clothing, and unique souvenirs from across the Mediterranean. Browsing their stalls adds another fascinating dimension to San Vito Lo Capo. It’s a reminder that Sicily has always been a crossroads of cultures, where Europe, Africa, and the Middle East have met for thousands of years. That’s part of the magic of San Vito Lo Capo. It isn’t just a beautiful beach town.

It’s a place with its own personality, its own rhythm, and memories that seem to pull me back year after year. Every time I drive away, I find myself saying the same thing: “I can’t wait to come back.”

And finally, **Marzamemi**. At one time, Marzamemi was one of the great tuna capitals of Europe.

For centuries, enormous schools of bluefin tuna followed the mackerel into these waters, where fishermen practiced the ancient mattanza — the dramatic ritual of trapping and harvesting the tuna. The fish were guided into a series of nets and brought ashore, where they were processed in handsome stone and brick buildings that still stand today as reminders of the town’s remarkable past.

That style of fishing is now history, but Marzamemi’s connection to tuna certainly isn’t. If you’re looking for a souvenir that will actually be enjoyed instead of collecting dust on a shelf, take home a few jars of locally prepared tuna. In my opinion, it’s the finest you’ll ever taste.

While you’re there, don’t overlook the tuna roe and the many other tuna specialties produced in the area. They’re simply outstanding. Marzamemi itself is spotless, welcoming, and wonderfully authentic. The drive from Marzamemi to nearby Pachino is one of my favorites in all of Sicily. Along the way you’ll find one excellent seafood restaurant after another, each convinced it serves the freshest catch on the island — and after eating there, you may find yourself agreeing with every one of them.

Now, before someone writes to tell me I forgot their favorite beach, let me say this. This column isn’t about Sicily’s beaches. They deserve a column of their own — and believe me, they will get one. Nor is this a list of the “five best places” in Sicily. That would be impossible.

These are simply five places that have enriched my life over the past twenty-three years. Places filled with history, adventure, unforgettable scenery, wonderful people, and enough memories to last several lifetimes.

And the good news? I’ve got twenty more waiting in future columns. *Until then ... Arrivederci ... and I'll see you somewhere in Sicily.*

Alfred M. Zappalà is an author, Chairman of The Sicilian Project, and co-founder of *You, Me & Sicily*, which explores the people, places, food, culture, and life of Sicily. He welcomes comments from readers and can be reached at alfredzappala1950@gmail.com

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Natalina lowers the traditional St. Anthony ribbon from her balcony in the North End during the Annual St. Anthony procession.

Our journey through Boston's North End continues this week as I walk down Prince Street and along Endicott, where Italian flags, banners and arches of lights stretch above the streets in preparation for the 107th Saint Anthony's Feast, what *National Geographic* famously called the "Feast of All Feasts."

But what we see on these streets today began generations ago, thousands of miles away in Montefalcione, a small town in the province of Avellino in Italy.

In 1919, immigrants from Montefalcione who settled in the North End brought their devotion to Saint Anthony with them, creating a celebration that continues on these same streets today, more than a century later.

And this week, I had the pleasure of sitting at the table with someone whose own story connects those two places.

Natalina D'Amore Tizzano left her hometown of Montefalcione for America in 1963 and has called Boston's North End home since May of that year. More than six decades later, the traditions she carried with her remain very much a part of her life.

Natalina was just 14 when she arrived in America. "My father, my brother, my sister and I came here March 24, 1963," she told me. Her mother followed several months later with Natalina's younger brother and sister.

"Did you go to school when you came here?" I asked. "No, no school," she said. "I worked."

Before she could begin working, Natalina remembers going to the John F. Kennedy Building to obtain the documentation proving her lawful permanent residency.

"We went to get a piece of paper at the Kennedy Building because if not, we cannot work."

At just 14 years old, Natalina's new life in America had already begun; not in a classroom, but working in a factory.

Throughout our conversation, Natalina mentioned the date 'March 24, 1963' several times; the day she left Montefalcione. It was always the full date, as though it had been permanently embedded in her memory.

And then I understood why.

As she began telling me about leaving her home that day, I could almost see her mind drift back to the 14-year-old girl walking away from the grandfather she loved.

They had all lived together, and to Natalina, he was far more than a grandfather.

"He was everything for us," she told me. "He was a father, was a grandfather, was a brother ... we lived with him, he was everything to us."

As Natalina, her father, brother and sister walked away from their home, her grandfather stood at the window watching them leave.

Tears trickled down her face as she remembered that moment.

"We turned back two, three times," she told me. "He was looking at us."

More than sixty years later, she can still see him standing in that window. And suddenly I understood

Around the Table: THE LEGACY CONTINUES



Natalina's devotion to St. Anthony began as a child in her hometown of Montefalcione, Italy

why Natalina never simply says 1963. She says March 24, 1963. Some dates are not merely remembered. They become part of who we are.

Natalina's mother and younger brother and sister followed eight months later. But when I asked what happened to her grandfather, tears again filled her eyes.

"He died that November," she told me, remembering that it happened during the night, between All Saints' and All Souls' Day.

Perhaps one of the greatest sacrifices so many immigrants had to make was leaving behind the families and homeland they loved, in search of what they believed would be a better life. But as Natalina and I continued talking, we found ourselves coming back to the same question: What really makes one life better than another, and how much did they have to leave behind and sacrifice to find it?

Looking back on her own situation, Natalina said something that stayed with me.

"I have a home, but we don't have so much more here," she said. "We left our homeland, we left the people... we left the love."

Before leaving the story of her grandfather, I asked his name.

"Massimino D'Amore."

"Oh my God, what a beautiful name," I said.

"Just like my brother. He was Massimino too."

And with that, Natalina proudly began telling me about her brother, a fabulous chef who worked in Italy, Switzerland and England before coming to Boston and opening *Sorrentino's* on Hanover Street. Today, his son Paolo carries on his father's legacy at *Massimino's* on Endicott Street.

She spoke about her brother with so much pride, but the sadness of losing him was still very much there.

"He passed away two years before my husband," she told me. "He was too young."

Her mother was still alive when Massimino died.

"The pain of losing her son ... how it broke her heart."

As we continued talking, Natalina began to tell me about the family she built here. She married "a barber from Naples" 59 years ago, while she worked for 21 years as a floor lady at a candy factory on North Washington Street. Together they had a son and daughter. Her husband passed away 20 years ago.

Natalina then took me around her home to show me two things that clearly mean everything to her; her family and her saints.

Her faith is evident before you even enter her home. On the steps leading up to her apartment sits the Blessed Mother, surrounded by flowers.

"She protects me," Natalina told me.

Inside, photographs of her children and grandchildren fill the walls alongside images and reminders of Padre

Mamma Yolanda D'Amore's Meatballs

*Courtesy of
Natalina D'Amore Tizzano*

2 pounds ground pork

6 eggs

Romano cheese, grated, to taste

Fresh parsley, finely chopped

Garlic powder, to taste

*Freshly ground black pepper,
generous amount*

Mazola Corn Oil, for frying

In a large bowl, combine the ground pork, eggs, grated Romano cheese, chopped parsley, garlic powder and black pepper. Mix well until all the ingredients are evenly incorporated.

Using your hands, or a large cookie scooper, shape the mixture into meatballs.

Heat Mazola Corn Oil in a large frying pan. Add the meatballs and fry, turning as needed, until nicely browned on all sides and completely cooked through.

Drain before adding to a sauce or serving.

Note: No bread or breadcrumbs are used in these meatballs; the eggs, pork and Romano cheese create their distinctive texture and flavor. As with so many old family recipes, measurements are approximate and can be adjusted as needed and/or desired.

Pio, Saint Anthony and the faith that has remained such an important part of her life.

A longtime parishioner of St. Leonard's Church, where her children received their sacraments, Natalina continues to give back through countless hours of her time, volunteering at the church and the many religious feasts throughout the North End, along with generous donations to help support the traditions and societies that mean so much to her.

And then, of course, there is the saint who holds a particularly special place in her heart, Saint Anthony.

For the feast, Natalina prepares what she calls her "dedication" to him, beginning weeks in advance to cook pounds of tripe, meatballs, chicken cutlets, eggplant, sausage and peppers and so much more.

With a big smile and so much love in her eyes, she turned to me.

"The Feast of Saint Anthony started today in Montefalcione."

"Today?" I asked.

"Yes, they celebrate for 10 days. It happens at the same time as ours. It is so beautiful."

"You've been?"

"Of course," she laughed. "I went up until I left, then I went back many times."

More than 4,000 miles apart, Montefalcione and Boston's North End celebrate Saint Anthony at the same time, connecting the town Natalina left at the age of 14 to the neighborhood she has called home for more than 63 years.

While there is so much fun and celebration throughout feast season in the North End, for many, there is also a very emotional side to these traditions.

The feasts bring pieces of the old country back to these streets; the faith, food, music, culture and traditions carried here from Italy generations ago. But with all of those come memories. For some, this entails memories of celebrating these same feasts in Italy. For others, it means memories of parents, grandparents and loved ones who once stood beside them but are no longer here.

Maybe that is why the feasts can be so meaningful and, at the same time, so bittersweet. They bring back pieces of our past; the traditions we grew up with, the people we loved and the memories we shared with them. Generations later, we still gather on these same streets, celebrating the traditions they brought here and left in our hands to carry forward.

Because in Boston's North End, tradition isn't recreated. It is lived, protected and passed from one generation to the next.

And the legacy continues ...

• San Gennaro (Continued from Page 1)



Frank DePasquale, Pasquale Trotta and Angelo Vigliotta, founding members of the San Gennaro Society in Boston lead the annual procession down Hanover Steet in the North End.



The Roma Marching band stays the course even in the face of relentless rain during the San Gennaro procession on Sunday, August 23, 2026.



The San Gennaro statue makes its way through the North End on the shoulders of the dedicated volunteers.



Father Lazarro, Bishop Christiano, and Riccardo Martell offer the 2026 annual San Gennaro outdoor mass in the Prado on Hanover Street.



Volunteers carry old fashion wooden crosses as they lead the San Gennaro Religious Procession through the North End.

(Photos by Gerri Palladino)

North End Athletic Association Clinic & Instruction Programs Attend Sox Game

Thanks to the generosity of the NIKE Jr. RBI baseball program, offered through the Boston Red Sox, 15 North End Athletic Association (N.E.A.A.) players/parents attended the Friday, August 21st Boston Red Sox Game vs. Raffi Devers and the San Francisco Giants.

Prior to the game, the players, 4–5-year-olds from the Spring Clinic and Instructional League, led by Coach Chris Filiberto, got to participate in the RBI Parade

and walk around the Warning Track in the outfield of the famed Fenway Park.

The N.E.A.A. has partnered with the Red Sox for over 25 years. The NIKE RBI Program provides us with shirts, hats, equipment and baseballs each season. They also provide many other opportunities throughout the season for our players! “We are truly grateful for the partnership with the Red Sox over the years” stated N.E.A.A. Sports Coordinator, John Romano.



Photos of the pre-game events



Facts

ON

wax

by bob morello

reviewing the best . . . forgetting the rest

MOTORHEAD –
KISS OF DEATH (2LP Vinyl)
BMG

Originally released in 2006, Kiss of Death is a ferocious reminder of Motörhead’s uncompromising, no-frills spirit — and a timely nod to the legendary status they’ve earned as one of the greatest hard rock bands of all time. Driven by Lemmy’s unmistakable growl, backed by Phil Campbell’s blistering guitar work and Mikkey Dee’s razor-sharp precision drumming, Kiss of Death — their 18th studio album — picks up exactly where 2004’s *Inferno* left off. It’s Motörhead doing what they do best: loud, fast, and relentless. Leaning into the heavier edge of their sound, the album also features guest appearances from Mike Inez (Alice in Chains) and C.C. DeVille (Poison), and delivers stand-out cuts like “Sucker,” “Trigger,” and the fan-favorite “God Was Never On Your Side.” Marking its 20th anniversary, this new edition sees the album newly half-speed mastered from the original tapes, with liner notes from Dave Ling paying tribute to the contribution of the legendary Phil Campbell following his recent passing. It also includes an exclusive bonus live LP, capturing the band’s 2007 performance at Lowlands Festival in Biddinghuizen, Netherlands. The CD edition features three additional bonus tracks. Track listing: Disc One: Kiss of Death (20th Anniversary Edition) Side A – “Sucker,” “One Night Stand,” “Devil I Know,” “Trigger,” “Under the Gun,” “God Was Never on Your Side B – “Living in the Past,” “Christine,” “Sword of Glory,” “Be My Baby,” “Kingdom of the Worm,” “Going Down,” Disc Two: Live at Lowlands Festival, (2007) Side C – “Snaggletooth,” “Stay Clean,” “Be My Baby,” “Killers,” “Metropolis,” “Over the Top,” Side D - “One Night Stand,” “In the Name of Tragedy,” “I Got Mine,” “Going to Brazil,” “Killed By Death,” “Aces of Spades.”

JOSHUA BREAKSTONE
QUARTET - WONDERFUL
(Vinyl) Capri Records

Acclaimed jazz guitarist Joshua Breakstone was only 27 when he recorded his first album as a leader. While *Wonderful!* was released early in his career, Breakstone already displayed the attributes of a seasoned jazz player. His swinging quartet featuring the great Barry Harris on piano, Earl Sauls on bass, and stalwart Leroy Williams on drums infuses the music with panache and excitement. The original record, out of print for almost 40 years, has been reissued via Capri Records. The re-release marks the recording’s first time on CD. Breakstone was playing regularly with saxophonist Warne Marsh around the time *Wonderful!* was recorded. Pianist Lennie Tristano was a major influence on Marsh, which inspired Breakstone to include Tristano’s composition “Two Not One” as one of the tracks on his album. The great Django Reinhardt also gets a nod with a spirited performance of “Django’s Castle.” The album shows off

Breakstone’s already impressive composing skills with two of his originals, “Sevens-Up” and “This Is It!” The remaining three tracks are outstanding interpretations of classic tunes by classic composers. George Gershwin’s “S’Wonderful” opens the album, followed by an extended track featuring Tadd Dameron’s “Soultrane.” Filling out the recording is “Time on My Hands” by Vincent Youmans. Listeners will have no such regrets after listening to this gem of an early recording. Full of great jazz, *Wonderful!* is an important recording chronicling a young lion at the start of a major career.

AMY MOLINELLI/DUO
VIOLA PLUS ONE –
RAIZES DO CHORO E
SAMBA (CD) Amino Records

Long established as a passionate and knowledgeable explorer of Brazilian choro, samba, and jazz, San Francisco percussionist Ami Molinelli goes a step further on *Raizes do Choro e Samba* (Roots of Choro and Samba), on her own Amimo Records. The second album by Duo Violão Plus One — Molinelli with 7-string guitarists Edinho Gerber and Rogério Souza, plus special guests — investigates the beginnings of these foundational styles of Brazil’s popular music tradition. In 2026, our ears instantly recognize Duo Violão Plus One’s rhythms, harmonies, and textures as the sounds of instrumental, classically structured, melodically rich choro and vocal, folkloric, rhythmically intensive samba. The band’s repertoire on *Raizes do Choro e Samba*, however, stretches back more than a century: to the time when these sounds were still new and developing in tandem. One of the most important composers in the choro genre (as represented by the playful opener “Acerta O Passo,” and “Já Te Digo,” a feature for clarinetist Harvey Wainapel and mandolinist Ronaldo do Bandolim), Pixinguinha also wrote many sambas and collaborated with the great poet/lyricist Vinícius de Moraes. The album ends with a samba, “Mundo Melhor,” featuring an impassioned vocal by singer/dancer Dill Costa (who also sings “De Mal A Pior,” Pixinguinha’s choro cowritten with lyricist Herminio Bello de Carvalho). Yet *Raizes do Choro e Samba* offers a much wider lens. It includes an intoxicating rendition of “Pelo Telefone,” the Donga composition generally regarded as the first recorded samba, vivified by Wainapel, cavaquinho player Brian Moran, and the luminous singer Claudia Villela. It also includes compositions by two of the totemic women of Brazilian music: Dona Ivone Lara, “the Great Lady of Samba,” and Chiquinha Gonzaga, a pioneer of choro. Featured are three originals: Molinelli’s brief percussion powerhouse, “Esquenta”; Souza’s samba “Partindo Leo,” with a wily tenor saxophone line by Wainapel and the contemporary choro sounds of Tiago do Bandolim; and “Friday Night in SF,” a fond bossa nova credited to the core trio.

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 Giaratani

COUNTRY NIGHT
ON THE GREENWAY

This past Wednesday (August 26) I flew off to Minnesota for my annual end of summer vacation. So, I missed Country Night and the Dan Lyons Band over on the Mary Ellen Welch Greenway. It was in partnership with The Spur, Eastie’s new country bar located in Maverick Square. This is another great music concert the Friends put on all summer long. I hope y’all loved it. I heard they gave away cowboy hats too. I am visiting family as you are reading this over in Minnesota where I will once again be going to the Minnesota State Fair, the second largest state fair in America. The largest state fair, by the way, is down in Texas where I also have family. One day I hope to visit that largest state fair in America too. See you all right here next week.

RECENTLY BC HIGH
ANNOUNCED ADDING
6TH GRADE IN 2027

Is this a good idea? I am thinking not so much when it comes to Catholic (parish) K-8 schools. How many Catholic parish schools have been closing shop in recent school years. BC High apparently wants to get more students earlier. Inner-city Catholic schools already lose many students to Boston Latin and Boston Latin Academy and the BC High move would deplete more Catholic schools in the Archdiocese of Boston.

GROWING UP A BOOMER
LISTENING TO
GREAT MUSIC

I always loved listening to music by Jimi Hendrix. I got to see him play once back when I was 19 years old in a Montreal nightclub. The cover charge was five dollars. I remember buying his “Hey Joe” hit record up there. Here’s something I never knew until a few years ago. Did you know he enlisted in the U.S. Army on May 3, 1961 and

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A Petition to Change Name of Adult has been filed by Theone Akriivellis of Marlborough, MA requesting that the court enter a Decree changing their name to: Dorothy Akriivellis.
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 day of September 14, 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: August 17, 2026
Tara E. DeCristofaro, Register of Probate
Run Date: 08/28/2026

served as a paratrooper? Also, the day after he enlisted I was celebrating my 13th birthday. Remember, if you live long enough you get to see a lot and I have.

I LOVE WATCHING
MURDER, SHE WROTE

Recently, I have been watching episodes of Angela Lansbury’s *Murder, She Wrote*. The ’80s and ’90s murder mysteries still hold an audience with great plots and great guest stars. You can catch it today on Channel 4170 if you have Xfinity. I saw one episode (Season 6, Episode 12 “Goodbye Charlie”) which starred a very young Bill Maher and I instantly recognized him.

BAD JOKE OF THE WEEK

What do you call a typo on a tombstone? A grave mistake, Nuk, Nuk.

NYC POLITICIANS
MUST BE BRAIN DEAD

Listen, I already believe most people out there all around us must be dead and not know it. This goes double for politicians whether in Boston or down in New York City where their city councilors have been pushing wacky ideas such as deleting the NYPD gang databases, making sure that public benches are not “hostile” to the homeless and, finally, paid leave for city workers if your pet gets sick among many other wacko ideas.

WALSH MAY NOT HAVE
A CHANCE BUT

State Attorney General Andrea Campbell is whining

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 September 07, 2026 by public or private sale to satisfy a lien for towing, storage, and all other fees due.
2012 INFINITI G37
Vin #JN1CV6EL2CM470700
2010 HONDA ACCORD
Vin #1HGCP2F81AA095134
2007 HONDA ACCORD
Vin #1HGCM568X7A058960
2013 HYUNDAI SONATA
Vin #5NPEB4AC0DH800936
2010 TOYOTA PRIUS
Vin #JTDKN3DU1A0056037
2024 ZHILONG Q-MAX
Vin #H22TBCNN7R1001362
2017 NISSAN ALTIMA
Vin #1N4AL3AP8HN357911
2010 FORD EDGE
Vin #2FMDK3GC7ABB61275
2012 NISSAN VERSA
Vin #3N1CN7AP4CL889916
2014 AUDI Q5
Vin #WA1CMAFP2EA060840
2012 VOLKSWAGEN CC
Vin #WVWMN7AN0CE537349
2008 CHEVROLET EQUINOX
Vin #2CNDL63F386317636
2014 HONDA CRV
Vin #2HKRM4H39EH693615
Vehicles may be seen by appointment only. Please email for specific information info@todiscotowing.com
Run dates: 08/14, 08/21, 08/28/2026



Here again is the photogenic Stephen Scapicchio of East Boston via the North End congratulating Dr. K and the Motown Review following their great performance up on stage at the San Gennaro Feast in the Prado last Friday night.

she apparently would prefer winning re-election by acclamation rather than face opponent Michael Walsh, a Lynnfield Republican lawyer. She thinks he shouldn’t even be on the ballot even though the Supreme Judicial Court ruled that he could.

SAN GENNARO FEAST
WAS GREAT ONCE AGAIN

“We can’t stop the rain from falling.” Sounds like the lyrics of an old soul song but it didn’t stop the excitement going on in the Prado last weekend. I talked to a lot of guys I know over here in Eastie who said the two shows they saw were great. Friday night had Dr. K and the Motown Review and Saturday night saw the New Stylistics on stage. People raved about the food prices and remembered the money raised went to fighting autism. Keep it up Frankie DePasquale.

FROM SAL’S INBOX

“Why do we have to get a new car “inspected” every year? Ok, after 5 years maybe ... but not right away. \$35x5 years=\$175 we give to Gov. Healey. Why have a container deposit fee of 5c each when our recycling bins are as big as a small car. As more “undocumented peoples” are deported, doesn’t that help our kids buy a house? Doesn’t that help a senior who needs to rent get a better rate? Our home values went up from 6 years ago ... but so did our taxes and food prices. Why hasn’t Trump and/or Vance had a press conference saying the White House wants a meeting with all the food producers and distributors to ask them why food shot up as soon as Biden became POTUS. Another thing ... Minogue better have a good campaign crew. So far I’ve heard squat from him. Where’s the beef?” — Jack Z of 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.

Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



The Labor Day weekend was approaching and this signaled the end of the county fairs in the northeast. After that point in time, farmers would be harvesting what they had grown on their farms since the late spring. So, this was the last hurrah. Dad was playing in a band conducted by his pal, Chet Nelson. They had been on the road playing for Lowell Thomas years earlier and were now entertaining at some of the same fairgrounds.

Dad packed the car with things we would need and then wedged in Nanna, Babbononno, Mom and me. He pointed the '49 Chevy toward New York State, and headed for Schaghticoke, (pronounced skarty coke) a tiny upstate town. I think their annual fair was bigger than the town itself. I could hardly wait. I worked for the scenery man on most of the fairs Dad played at. A cigar chewing Irishman named Louie, who was from South Boston and supplied the scenery for the shows that were staged at many east coast fairs. A couple of years earlier, he had trained me to be his helper. I would receive \$35.00 per fair and felt like a 12-year-old millionaire.

When we arrived at the fairgrounds, I discovered that Louie wasn't there. Other than the band, everyone else responsible for the entertainment was from New York City, including the scenery man. I was out of luck, no job. When Dad had to speak to the officials of the fair at the main office, he asked them if anyone of the concession workers could use a helper. They told Dad that a novelty salesman named Norman often hired local kids to help him at the fairs they were part of. Dad told me where the novelty stand was located and I headed to speak to the man named Norman. Using the man's name from the front office as a reference, I was hired immediately.

When I got back to the entertainers' tent, I found Babbononno and Nanna with the Laddie family. Johnny Laddie had a dog and pony act and the family was from Foggia, Babbononno's home town. I told them I had a job on the fairway with the novelty concession; Mr. Laddie told me in Italian to make sure I collected my money after each time I worked. Babbononno asked why and Mr. Laddie said, "Perche il uomo, esso e uno ubriagone." (because the man, he is a drunk)

I started that night. It seemed that many of the visitors to the fair spent time trying their luck at the concession stands. If they didn't win anything, a stuffed teddy bear or a Kewpie doll, they might just stop at the novelty stand, buy something and tell the folks back home that they won it. When it was time to wrap things up for the night, Norman gave me \$30 dollars, saying, "I don't know what it is with you Arabs, but you really know how to sell. Be here at 9:00 a.m. tomorrow morning.

I arrived early but the novelty stand wasn't open yet. I waited

and waited, but Norman didn't show up. In the meantime, I watched the happenings at a nearby concession stand. There were two brothers, new to the country from Greece who had a concession where people would pitch nickels, dimes or quarters into the chinaware or glassware that was on display on a ten-foot by ten-foot table with a three-foot fence surrounding it.

If your pitched coin remained in a glass, cup, saucer, dish or whatever, you won. If your coin bounced or slid off and landed on the table, they won (your money). That three-day fair netted those two brothers \$8,000, not bad for a long weekend in 1950.

Finally, at about noon, Norman arrived looking like he had had a rough night. He was hung over. I helped him setup and told him that I had been there waiting since 9:00 a.m.

I guess I irritated him because his next comment was, "I don't give a damn; you don't get paid for anything until I get here." At 9:00 p.m., it was time to wrap things up (for me a 12-hour day) and Norman said that I didn't sell that much, and gave me \$10.00.

I felt cheated, but didn't say anything to Dad who was still on stage when I returned to the tent set up for the entertainers. Babbononno saw the look on my face and asked me what was wrong. When I told him, Mr. Laddie, his new paesano from Foggia, overheard. He then asked if I was going to work for Norman the next day. I said I had to report to the novelty stand at noon time. He then said, "It looks like everything you take in should be split in half. If something costs a dollar, half of it should be yours.

I reported at noon, but Norman didn't show up until around 2 or 3 o'clock, hung over worse than the last time. He was rude, crude and vulgar, and those were his best qualities. I did most of the selling that day and when Nanna and Mom dropped by to bring me something to eat, I gave them the empty bag the food had been in and told them in Italian not to throw it out. When it was time to call it quits, Norman gave

me a twenty saying that it was all I was worth and he wouldn't need me any longer. Well, it was the last night of the fair and I wouldn't be working for him anyway. Being the polite little kid that I was, I thanked him, shook his hand, said goodbye, and headed to the tent behind the stage where Mom, Nanna and Babbononno were waiting.

Ms. Laddie had made some foggiana especially for Babbononno and there were leftovers for me, and something for Dad, whenever he was able to leave the stage. Mom gave me the bag that my lunch had been in and asked why I wanted her to keep it since it was used and had oil stains on it. I opened it and counted out about \$100, my half of every sale I had made that afternoon.

Dad wanted to know where I got all the money. I, Babbononno and Mr. Laddie told my father the story. After we had eaten, Dad walked me back to the fair office to locate Norman and give him back the money. Reluctantly, I accompanied him and, when we got there, the coordinator of the fair and the head of the King Reed Concessions were finalizing their agreement with each other. Both men asked what was wrong and Dad told them. The head of the concessions told us that he had fired Norman because of several reports of his behavior from prospective customers and due to several warnings regarding his drinking, especially while working, and that the \$100 dollars was mine. He said that I earned it, deserved it, and if Dad's band was ever on the same bill where the King Reed Concessions were working, there would be a job waiting for me.

When we got home, I still felt guilty and went to confession at the Sacred Heart in East Boston. I told the priest everything and he listened without interruption. When I finished he said, "Young man, say five Our Fathers, ten Hail Maries, and on Sunday, when the collection basket comes around, make a good donation, no coins, just paper." I followed his instructions.

GOD BLESS AMERICA

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court Department
SUMMONS BY PUBLICATION
Middlesex Division
Docket No. MI25W0924WD
STEFANI CABALLERO, Plaintiff(s)
v.
DEYBI SANTOS GARCIA, Defendant(s)

To the above named Defendant(s)
A Complaint has been presented to this Court by the Plaintiff(s) **Stefani Caballero** seeking a Complaint for **Custody/Support/Parenting Time**.
You are required to serve upon **Stefani Caballero** or attorney for plaintiff(s) whose address is **119 Crescent Street #4, Waltham, MA 02453** your answer on or before **29th day of September 2026**. If You fail to do so, the court will proceed to hearing and adjudication of this action. You are also required to file a copy of your answer in the office of this Court at **10U Commerce Way, Woburn, MA 01801**.
Witness, **TERRI L. KLUG CAFAZZO, Esq., First Justice of said Court on this Eighteenth, this day of August, 2026.**

Tara E. DeCristofaro, Register of Probate Court
Run date: 08/28/2026

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 **September 21, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

2012 VOLKSWAGEN PASSAT
Vin #1VWCP7A37CC087860

2008 SUZUKI GSX650F
Vin #JS1GP74A682103780

2010 GMC SIERRA
Vin #3GTRKVE3XAG164841

2010 MERCEDES BENZ GLK CLASS
Vin #WDCGG8HB8AF359359

2000 FORD RANGER
Vin #1FTYR14V1YTA69214

2009 HONDA CRV
Vin #5J6RE48799L060561

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

Run dates: 08/28, 09/04, 09/11, 2026

2026 NORTH END FESTIVAL DIRECTORY



Mike's Pastry MODERN PASTRY SHOP

AUGUST

SANTA LUCIA <i>Thursday, Feast & Procession</i> <i>Thacher & Endicott Sts.</i>	August 27 5 pm
ST. ANTHONY'S FEAST <i>Endicott & Thacher, N. Margin Sts.</i> <i>Sunday Procession</i>	August 28, 29, 30 12 pm

SEPTEMBER

ST. ROSALIA di PALERMO <i>Procession Only - North Square</i>	September 12 1 pm
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ADDITIONAL ITALIAN FESTIVALS

Lawrence, MA FEAST of the THREE SAINTS <i>New Dates</i> Saints Alfio, Filadelfo and Cirino <i>Sunday Procession</i> <i>Common & Union Streets, Lawrence</i>	Sept. 4-6 3 pm
Hingham, MA MADONNA S.S. DELLA LUCE FEAST <i>Procession</i> <i>Ourdoor Mass</i> <i>Live Band 3-7 pm</i> <i>Cash Bar. Bring your own food & beverages</i> <i>42 Oak Street, Hingham, MA</i> <i>Rain Date Sept. 7</i>	Sept. 6 11 am 11:30 am
Cambridge Festival SS COSMAS AND DAMIAN <i>Sunday Procession</i> <i>Warren and Cambridge St., Cambridge</i>	Sept. 11,12,13 1 pm

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THOUGHTS BY DAN

ABOUT THIS & THAT

with Daniel A. DiCenso



Forgotten America: Route 66 - Albuquerque

A city’s reputation has never been a strong determining factor in my decision to visit a habit born, most likely, through years of defending my own hometown, Dorchester, from brass generalizations and ill-informed assessments.

That is not to say that I am not prepared for what I find. My first impression of New Orleans, for instance, was much like I had heard but even here I gradually grew comfortable in the Big Easy, especially in the Garden District which is practically a small city with invisible but clearly drawn boundaries. Chicago, on the other hand, was a surprise. I walked freely through the streets there day and night and never once felt unsafe nor saw reason to for that matter. San Francisco was an interesting case. I saw evidence of the homelessness and substance abuse problems that have become almost synonymous with the city, but, for the life of me, I really could not make the case that it was any worse than Boston or New York City.

The reason, I suspect, that the underbelly of San Francisco has stirred more disgust than its eastern counterparts is because there is such a dichotomy between its prohibitively expensive living costs and the harsh reality that rears its head in every city that even the slightest intrusion of poverty in the city known for its wealth will bring a storm. Chicago was known as a gritty city even before Al Capone arrived, the horror of its stockyards at the turn of the 20th century documented in graphic detail by Upton Sinclair in *The Jungle*. Boston and New York both have a long-standing reputation as tough cities despite being meccas for intellectuals and the elite, but San Francisco’s red-lighted Barbary Coast faded from collective memory as the city became the heart of the counterculture movement and activism. Not surprisingly, national dilemmas, like lack of housing and substance abuse, came as an unwelcome reality check in a bohemian city of peace, love, art ... and a price tag.

And still, I could not quite make out Albuquerque. In truth, I had heard very little of the city and my state of mind upon arrival was dictate by two things: for a change of pace, I was looking forward to arriving in a major city after days of travel in abandoned towns and, counter to everything I celebrate about traveling on Route 66, I was excited to be spending at least one night in a popular hotel and my favorite chain, Springhill Suites, at that.

Indeed, my first few hours in Albuquerque felt but little different than the rest of my journey. My first stop was at a coffee chain I had grown quite fond of during this trip, Dutch Brothers Coffee, from which I passed through the ruins of more once iconic Route 66 motels. After checking in at Springhill I spent the evening driving through downtown.

Nob Hill and the business district offer a treasure-trove

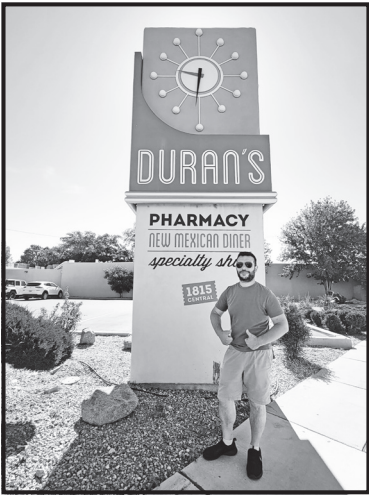


Mural

of bygone hotels and signage and, with its stunning murals, is an artist’s fantasia. At dusk it has a pleasant thriving café culture and the streets light up beautifully with the colors of the Southwest.

At the time I was there, Albuquerque was hosting a marvelous exhibit, “Fantastic Animals from Mexico: Alebrijes and Nahuales,” and Central Ave., was lined with magnificent sculptures of creatures from both the Mexican plains and the local folklore standing some twenty feet tall, all beautifully crafted by Mexican artists.

At a certain undefined cutoff, however, the struggles of downtown Albuquerque become glaring. Right around International District., the effects substance abuse and lack of housing in the city are evident. The heat makes it more brazen than I was used to in Greater Boston and the magic of the city wore off. I must confess this took me by surprise, but I cut my drive short especially as it was becoming darker.



Duran’s

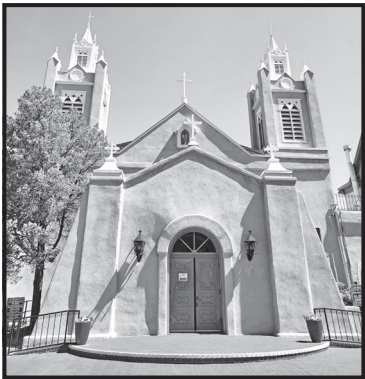
But then, the following morning, I discovered Old Town Albuquerque which, much like the Garden District in New Orleans, is an oasis within a city. Of course, the beautiful villas, adobe buildings and old churches are preserved for tourists, but this was what this journey was about for me. My first stop was Duran’s Central Pharmacy and Diner, which had been recommended to me. It is one of the last old school pharmacies with a dinning space, operating much like it has since it opened in 1942.

Next, I was truly humbled by the kindness of the operators



The Dog

of Rio Grande Trading, a popular spot specializing in Native American jewelry and crafts. Matt Smith, the manager, was kind enough to open the store some five minutes before opening when he spotted my car in the lot although I assured him he didn’t have to. But this was not just a customer service move for Matt, he is a genuine, nice guy who wants to know the stories of his visitors. His down-to-earth affability with people is reflected in his staff, who are some of the most personable shopkeepers I ever had the pleasure of working with.



San Felipe de Neri Church

I ended my day in Albuquerque touring Old Town, visiting the historic San Felipe de Neri Church dating back to 1793 at the time of Spanish rule. While strolling through Old Town Plaza a string of peppers dangling from balconies and railings caught my eye. A postal worker on her cigarette break came out to talk to me about the ristra peppers, as such strands are called. She told me she was the granddaughter of Mexican immigrants and through her family learned how to dry the chili peppers harvested in the fall to keep them



Ristra Peppers

fresh throughout the year. The process involved tying them in the bands such as those I saw lining many buildings in the Plaza. What fascinated me even more than the history of the ristra peppers, however, was that a middle-aged woman, with what by all accounts is a high-stress job, spent her short break voluntarily talking to a stranger about her heritage and the town’s history with no prompting on my part.

Moments like this are ultimately what I remember the most about Route 66 and the people that have made the road a home for them and also millions of visitors. Route 66 has seen its share of turbulence but the story of resilience it tells is born of the resilience of the people who the road has shaped. I later learned that ristra peppers are a symbol of hospitality in the Southwest. More than anything, it is this spirit that has kept the Mother Road alive.

Ieri e Oggi

Yesterday & Today

A COLUMN OF PAST AND CURRENT EVENTS

by Bennett Molinari & Richard Molinari

The Gates of Paradise

The Gates of Paradise, or *Porta del Paradiso*, are the legendary gilded bronze doors created by Lorenzo Ghiberti between 1425 and 1452. Hailed by Michelangelo as fit to be the gates of paradise, this masterpiece defines early Renaissance art through revolutionary linear perspective and naturalistic human detail.

Commissioned by the Arte di Calimala (the wool merchants’ guild) for the Baptistery of St. John. Designed originally for the north portal, but their striking beauty led to placement on the primary east portal facing the Cathedral of Santa Maria del Fiore. Named by Michelangelo Buonarroti, who was transfixed by their brilliant craftsmanship.

In creating the doors, Ghiberti abandoned traditional medieval quatrefoil framing in favor of ten large rectangular reliefs depicting deep narrative passages from the Old Testament. He masterfully employs high relief in the foreground and shallow, flattened relief in the background to create an astonishing illusion of three-dimensional space and architectural depth. Decorated with fine statuettes of biblical prophets and distinct portrait busts, including a self-portrait of Ghiberti himself.

The doors were removed for safekeeping and extensive modern restoration in 1990 following environmental damage and floods, they were relocated to the indoor climate-controlled environment of the Museo dell’Opera del Duomo to preserve the delicate original gilding,. Viewing the pristine originals inside the Museo dell’Opera del Duomo allows visitors to closely inspect the glint of the gold leaf and the complex emotional expressions of figures like Adam, Eve, and Solomon. High-quality replicas were installed on-site at the Baptistery.

Standing outside the Baptistery in the bustling Piazza del Duomo to view the exact bronze replicas provides a powerful sense of continuity with the Renaissance masters who walked the same cobblestones.



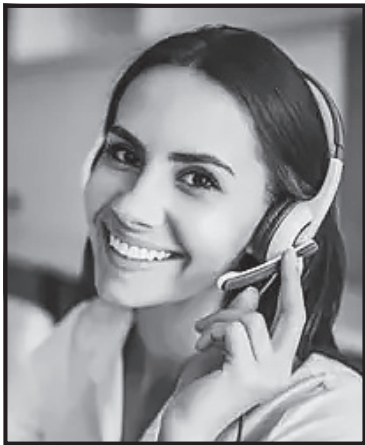
The Disappearing Human Touch:

Where is Customer Service?

In today’s digital and AI fueled world, customer service is becoming less personal, and in many instances almost unattainable. whether it’s in person or over a telephone, leaving many consumers extremely frustrated. Instead of walking into a business and speaking with someone face to face, customers are often directed to a website, an app, or a self-service kiosk. And when you do come face to with a live worker, it’s not unusual for the individual to respond, “I don’t know,” or “I am not sure” when they are asked a question, never thinking to themselves, that they should take the initiative to find the correct answer.

Calling a company can be just as frustrating. Customers are forced through endless automated menus, asked to repeat information, transferred from representative to representative, disconnected, and sometimes told to visit our website rather than being connected with a real person. When a problem is complicated or urgent, nothing is more frustrating than hearing, “Your call is important to us,” while being left on an endless hold with the company hoping you will give up and ultimately hang up, or unable to speak with someone who can actually help or offer assistance.

Technology is supposed to make our lives easier, not make



it more difficult to get assistance. There is still tremendous value in human interaction, especially for older, more traditional consumers. A knowledgeable employee can listen, understand a problem, answer questions, and provide solutions in ways that an automated system simply cannot.

Businesses should remember that customer service is more than processing transactions, it is about building relationships, quality before quantity. Customers deserve the option to speak with a real person, whether in person or over the phone. Sometimes the best technology is simply having a human being on the other end who is willing to listen and help. Businesses who subscribe to these old fashion, traditional behaviors will find themselves much more successful and appreciated.



EXTRA Innings

by Sal Giaratani



Is it Time to Knock Off the Word Interim Next to Manager Chad Tracy?

Under Chad Tracy’s time as interim manager the Sox completely turned around their season. They went from 14 games under .500 to 13 over in 44 days. At the moment they keep winning more games than losing. With some 30 games to be played in this season, if they only go .500, they should end up with 85 games, maybe win a few more games and could get to 88 wins. Who knows?

I think the Sox ownership needs to give him the job going forward into the 2027 season. The time is now. What is John Henry waiting for? Do we want

to lose him to another team at season’s end? What do you think out there about Chad Tracy?

Could Sonny Gray be a 20 Game Winner?

At the moment I write this Sonny Gray just came off a good start; not great but good. He just came off a 6 inning, four run game. He also had 6 strikeouts. Not bad for the 37-year-old starter we picked up in last year’s off season. At the moment he is 16-3 with a 2.79 ERA. Yet when I hear talk of who seems to be in the running for the Cy Young Award, his name is rarely mentioned. Why? Right now, he has more than 25 percent of all the team’s victories.

Red Sox Just Swept the Giants at Fenway — Devers Stats Not So Good

During the New York Giants-Boston Red Sox recent series in which we groomed them out of town, the local media made much too much about Rafael Devers’ return to Fenway Park. I am still happy about the Red Sox unloading him. He got lots of cheers and plenty of boos. I can’t get too excited about him on or off the field. Personally, I’m glad he’s someone else’s issue now. His batting average is .241 so we’re not missing that bat of his at the plate and we remember what he was like in the infield at third, right?

HOOPS and HOCKEY in the HUB

by Richard Preiss



Remember when big time college sports were still amateur? That is the players — even for the big schools across the country came and stayed four years, developed an identity and some even graduated before leaving for the pros.

At the largest schools — the ones that got on television most often — some people called it “shamaterism” because of the widely held belief that the best teams were engaging in paying players under the table — either with cash or gifts.

In fact, there almost seemed to be a side game of it which people enjoyed. How some coaches used various tactics to always stay a step or two ahead of the investigations by the NCAA enforcement division.

Jerry Tarkanian, the late University of Nevada at Las Vegas men’s basketball coach, was a master at it. And the resulting moves and counter-moves by each side took on the drama of games unto themselves and made for must reading in the print edition papers by all die hard college sports fans of the day.

Yes sir, there were a good many interesting side acts as the various big time college football and basketball teams kept a close eye on how close they were to getting caught by the NCAA.

And getting caught often meant serving penalties such as not being able to play in bowl games, a reduction in the number of scholarships to potential players and even the suspension of a head coach or two for a number of games.

But that was then and now the landscape has changed dramatically.

And the vast majority of the former rules have disappeared.

The NCAA enforcement arm seems to have weakened tremendously and in its place court findings brought by lawsuits appear to rule the day. Litigation seems to be ever present and on going with various rulings — or speculation about them — appearing on a regular basis Those topics that seem to carry the day as much as what occurs on the practice field.

Now, of course, players in the Football Bowl Subdivision — the highest category of teams comprising the ones that get on television nearly every week — may be paid.

Many thought when it first started that players might make a few hundred dollars. But it quickly ballooned and is now out of control.

How much do you think a Power 4 quarterback can get on the open market for playing college football? According to ESPN how about \$1 million to \$3 million with the average being around \$2 million.

Now, the schools don’t pay that. But booster clubs operating on their behalf and backed by big financial boosters do — especially down south at places like Louisiana State University and the University of Mississippi (Ole Miss) where college football is king.

Sam Leavitt, the quarterback at LSU, is believed to have signed a contract worth between \$4 million and \$5 million.

According to the Internet, the LSU system president, by contrast, receives a base annual salary of \$750,000 but also gets to live for free in a multi-million dollar office residence and receives a number of other benefits that may bring the total compensation for the position much higher.

Still, can you imagine someone who is still officially a student — they still have to attend classes so they can play — making as much or more than the president of the entire university system?

Now you know that the top of the college sports world has turned upside down,

And remember this is football where a large number of players are needed with many additional players making huge sums.

And think of how much schools that do not have football team — Big East basketball schools such as Providence and St. John’s, for example — can pour into “roster funding” their basketball programs.

So where does this leave many schools? Boston College definitely has had trouble keeping up. According to internet sources the Eagles have a total budget of around \$6 million for football “roster funding” an amount dwarfed by southern schools in the same league — the Atlantic Coast Conference (ACC).

A starting football player at BC could receive several hundred thousand dollars but that goes downward quickly — a sum of \$100,000 was cited as more or less average with backups receiving considerably less.

Now remember that BC must play a number of southern schools in ACC league games and one can see where the imbalance behind the scenes comes to the fore.

BC — at least at this time — simply does not have the “roster funding” budget to keep up. Many of its victories come from defeating fellow northern schools that have the same shortcomings.

BC is a fine school in every academic way but it is simply being outspent by the large sums devoted to “roster funding” by the southern ACC schools.

Unless that changes, BC will continue to face challenges on the field and court as the years go by.

Of course, there remains another option. Leave the ACC and don’t participate in “roster funding.”

For BC, it would be a step down but perhaps a more comfortable situation. Holy Cross, for example, does not pay its players. The same is true for the military service academies (Army, Navy, Air Force) as well as all members of the Ivy League.

Yes, it would be at least a partial step down. BC could still play a number of the northern ACC schools in non-league games — and do well.

As the financial backing of “roster funding” continues to grow in impact and importance, BC faces significant and vital questions. How it answers them may well determine the level of success it has in the future.

• Massachusetts Voters (Continued from Page 1)

County District Attorney (DA). Incumbent Kevin Hayden, is facing down former DA Rachael Rollins, who wants her old job back and Linda Champion. Hayden and Rollins have engaged in some serious mud-slinging pointing to past ethical violations. This may be the most closely watched race in Boston.

Young up and coming Democratic challengers have also set their sights on two

incumbent Congressman. Stephen Lynch, first elected in 2001, is facing a fight from Patrick Roath, a former aide to both Governor Deval Patrick and President Obama. Long-time U.S. Congressman Richard Neal is also defending his seat against a young high school teacher, Jerome Whalen, who is pointing to Neal’s age and his 35-year tenure in office.

In the Boston area two State Senators are up against

challengers backed by Mayor Michelle Wu. Incumbents Nick Collins and William Brownsberger have incurred the wrath of the progressive mayor when they blocked her attempt to increase commercial tax rates in Boston. Each of their challengers, Latoya Gayle and Daniel Lander, respectively, have been endorsed by Wu.

Whichever candidate is your preference, please take the opportunity to Vote!

• News Briefs (Continued from Page 1)

two companies are teaming up for a line of limited-edition scents. The air freshener will make your house smell like vanilla latte, cinnamon roll or a strawberry frosted donut. Now there’s a choice. You can drink your coffee at home or you could just spray the place.

Compliance Shock Gloves

ICE has announced that it will be given shock gloves G.L.O.V. E. (Generated Low Output Voltage Emitter). Supporters of using these gloves say it quickly achieves compliance

and control with little to no force. However, the gloves can deliver painful electric shocks.

In Omaha, which has the largest school district in the state of Nebraska, the mayor recently announced that the school superintendent wants the program shut down and police officers in schools no longer use them.

Nursing Homes Fight Haiti Deports

A coalition representing 400 New York nursing homes is urging the Trump administration to shelve its decision to rescind

Temporary Protected Status (TPS) for thousands of Haitians who work in these facilities, claiming it will destabilize the workforce and impact services to frail elderly residents. TPS for Haitians has been repeatedly extended until President Trump recently terminated the designation.

End Quote

“The two things you can’t fake are good food and good music.”
— Etta James

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 **September 14, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

2013 VOLVO TRUCK VNL
Vin #4V4NC9TG8DN562395

2025 ZHILONG ST
Vin #HZ2TBCNF0S1013609

2025 YIBEN YB50QT
Vin #LYDYATKH1S1500057

2013 BMW 328i
Vin #WBA3B5G57DNS01647

1998 HONDA CIVIC
Vin #1HGEJ8143WL047812

2011 TOYOTA PRIUS
Vin #JTDKN3DU0B1385565

2012 FORD E250
Vin #1FTNE2EW7CDB18267

2020 HYUNDAI ELANTRA
Vin #5NPD84LF0LH586952

2015 DODGE CHALLENGER
Vin #2C3CDZAG0FH850561

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

Run dates: 08/21, 08/28, 09/04/2026

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court

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

Docket No. SU19P2242EA

Estate of
JOHNNY R. MONTES

Date of Death: May 23, 2019

CITATION ON PETITION

FOR REMOVAL

To all interested persons:

A Petition has been filed by: **Carmen Montes** of **Calle Barquisimeto, VZ** requesting that **Feliciano Montes Perez** of **Cambridge, MA** be removed as Personal Representative(s) of said estate. Also requesting that: **Carmen Montes** of **Calle Barquisimeto, VZ** be appointed as Successor Personal Representative(s) of said estate to serve Without Surety on the bond.

You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before 10:00 a.m. on September 09, 2026.

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

Witness, HON. JANINE D. RIVERS,
First Justice of this Court.

Date: August 19, 2026

Stephanie L. Everett, Esq., Register of Probate

Run date: 08/28/2026

Small Ads

Get Big Results

For more information,
call 617-227-8929.

2026 North End Athletic Association (NEAA) Golf Tournament

For over 30 years, the North End Athletic Association (NEAA) has hosted an annual golf tournament. This year’s event was held on Monday, August 10, 2026 at Indian Rock Country Club in North Andover. As expected, it was another sold out event, including golfers and hole sponsorships.

Once again there was some serious competition amongst teams with 1st Place nabbed by Louis Cavagnaro, Jamie Russo, Ron Ferullo and John Ferrara. Second Place went to Justino Pasquale, Rocco Schelzi, Justin Winn and Nick Benoit, and 3rd Place was snatched by Jim Gannon, Nick Ordway, Greg Norton and Jeff Ghiloni. Closets to the hole (#13) at 3 feet, 7 inches was Peter Martinelli. Closest to the hole (#16) at 20 inches was Colin Welch and the Longest Drive (#17) went to Matt Quercia at 331 yards.

President of the NEAA and Golf Tournament Chairperson Robert “Ted” Tomasone once again out did himself and offers his sincere thanks to all of the volunteers and gratitude to all of the sponsors and participants for their continued support and generosity. All proceeds raised will benefit NEAA events held throughout the year.



(L to R): Anthony LaBella, Ronnie Romanowski, Ted Tomasone, Daniel Delia and Ralph Delia are happy to support the 2026 NEAA Annual Golf Tournament.



(L to R): The NEAA 2026 Annual Golf Tournament 1st Place Foursome stand strong; John Ferrara, Jamie Russo, Louis Cavagnaro and Ron Ferullo.



(L to R): Danny Nuzzo, Lou Ranelli, Steve Judge and Fred Scopa prepare to Tee Off in the 2026 NEAA Annual Golf Tournament.



(L to R): Vivian Leo, Gloria Pizzarella, Franco Pizzarella, and Jimmy Leo never miss the opportunity to participate in the NEAA Annual Golf Tournament.



(L to R): Patrick Lyons, Joe Valarese, Jonathan Costa and Kenny Lanza team up for the NEAA Annual Golf Tournament held at Indian Ridge Country Club in Andover.



(L to R): The NEAA Golf Tournament 3rd Place Team is all smiles; Nick Ordway, Jimmy Gannon, Ted Tomasone, Greg Norton and Jeff Ghiloni.



President of the NEAA and Golf Tournament Chairman Robert “Ted” Tomasone thanks State Representative Aaron Michlewitz for playing in the tournament and for his continued support.



(L to R): The youngest players enjoy a day on the greens with their grandfather, President of the NEAA and Chairperson of the 2026 Annual Golf Tournament at Indian Ridge Country Club in Andover; Sam Curley, Ted Tomasone and Ben Antolini.