

THE ITALIAN-AMERICAN VOICE OF MASSACHUSETTS

# POST-GAZETTE

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## 92<sup>nd</sup> Italian Feast of Saints Cosmas and Damian

The 92<sup>nd</sup> Annual Italian Feast of Saints Cosmas and Damian was a great celebration of tradition, cultural pride, and fun. Held September 7<sup>th</sup>-9<sup>th</sup> in East Cambridge.

Entertainment included legendary founders of the hit band Chicago, The Drifters, Sweet Sensation, Shannon and Debbie Deb! And local favorites such as Vinyl Groove, The Reminisants, "Smokin' Joe and the Henchmen, SeaBreeze with Stephen Savio, World Premier Band, and Italian crooner Gian Faraone.

As always, there was a food festival, parades, amusement rides, meatball and cannoli eating contests, *Monsters, Inc.* and *Star Wars* movie characters, carnival games, street performers, cooking demonstrations, and live entertainment, and a special healing service.

A Feast Mass was celebrated by Bishop Peter Uglietto at St. Francis of Assisi Church on Sunday morning and later in the day the grand procession through the streets of East Cambridge and East Somerville with marching bands, floats, trolleys, and the Saints.



## News Briefs

by Sal Giarratani

### Booker's "I Am Kirk Douglas" Moment?

Last week during the Judge Kavanaugh's Senate Confirmation hearings, U.S. Sen. Cory Booker got himself overly dramatic when challenging Kavanaugh's fitness to sit on the U.S. Supreme Court by saying he was taking a "I am Spartacus" moment. Cory Booker, who obviously has Potomac Fever for 2020, sounded so silly. He was threatening to release documents marked classified even though these documents had already been de-classified. He was spreading fake news and a fake Kirk Douglas, too.

### Abortion Remains Divisive Issue in America

Recently, Democrats on the Senate Judiciary Committee were obsessed with turning Judge Kavanaugh into some kind of monster and extremely radical on the issue of abortion rights. Rather than looking over his 12 years on the U.S. Court of Appeals in D.C. where he has sat, they reached back to a quote of his during his time serving in the Bush White House where he once stated, "I am not sure that all legal scholars refer to Roe as the settled law of the land ..." In the course of the hearings, Democrats wanted to know whether or not the nominee for the high court believed that Roe was correct settled law. What by the way is "correct" settled law? In 1896, Plessey v. Ferguson said the Supreme Court, separate but equal was constitutional. It was settled law for 58 years until the U.S. Supreme Court changed its mind in 1954, declaring separate but equal unconstitutional. Did that mean that the 1896 court decision was settled law or correct settled law for only 58 years?

Nothing is correct in such court decisions. It may be settled law only until it is no longer settled law. Abortion rights advocates are the true radicals when it comes to abortion. This is where we are today in civil society. This

(Continued on Page 15)

## Opposition Emerges Toward Potential North End Community Center Site Next to Mirabella Pool

by Matt Conti, NorthEndWaterfront.com

A mass mailing was sent to thousands of North End / Waterfront residents this week opposing a new community center at the site next to the Mirabella Pool. The City has yet to decide on a site, although the Commercial Street location remains under consideration, according to city officials. A potential new building would be built where the spray pool is located on Commercial Street and include the area where there is currently a bathhouse.

The North End Community Advisory Committee last met in December 2017 to discuss results from a study on the needs, layout options and expectations for a new building.

The owners of the property that sent the postcards told *NorthEndWaterfront.com* that they want to raise community awareness about the site selection process and are asking the City to remove the Commercial Street location from consideration. They are in the early stages of asking residents to respond via their *protectthewaterfront@gmail.com* email address. So far, they count 30 residents and property owners that are against the Commercial Street site for a new community center.

The opposition postcard says "Save the North End Waterfront" and lists concerns such as flooding, park shadows, waterfront view restrictions, and highlight that the peripheral location is inconvenient and potentially unsafe for seniors and children. [Note: We have confirmed the mailing is not associated with the previous group using the same "Save the North End Waterfront" moniker, which were fighting a proposed hotel development at Lewis Wharf.]

City officials emphasize that no decision has been made yet in the site selection process, but the location next to the Mirabella Pool remains a potential location. Alistair Lucks, City of Boston Project Manager for the Study at Public Facilities,



provided the following update in response to the recently raised concerns.

"We are still considering this site, adjacent to the Mirabella Pool, as a potential site. We are certainly mindful of all of the issues raised, as we work with various City agencies to vet all of the potential sites before presenting them to the Community Advisory Committee for feedback. We definitely plan to meet with the CAC and gather feedback from the community before making any final decisions. We hope to hold the next CAC meeting in the early fall for this express purpose."

At previous meetings, the proposed plans for a new community center introduce designated spaces for key constituents, including the general public, seniors/adults, teens, children, and also for popular activities, such as music, sports, cardio, weightlifting, and studio fitness (i.e. dance, yoga). The Mayor's FY19 budget includes \$3 million for the design of a new North End Community Center.


Renovation of the existing Nazzaro Center on

(Continued on Page 11)

# Stirpe Nostra

by Prof. Edmund Turiello

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



# Res Publica

by David Trumbull



MORE PEARLS FROM THE PAST



Deer are said to be the deadly enemy of snakes, they even pull them from their nests and eat them. Fumes from burnt deer antlers kept serpents away and the ancients slept on deer skin blankets anywhere in the open without fear of snakes. Deer rennet taken in vinegar was used to prevent snake bite and if merely handled, it was said that no serpent would strike during that day.

Eye infections were cured by first washing the feet and then touching the eye with the same water. A victim of lightning, if turned upon the wounded side, at once began to speak. His first words usually were “What the hell hit me.”

A good headache remedy was to pour vinegar over a door hinge and the mud thus obtained was applied to the forehead. Front door hinges were particularly effective. Another good headache cure was to use a rope that was previously used in a suicide and tie it around the temples. After all, it worked the first time.

A fish bone stuck in the throat came out when the feet were plunged into cold water and a piece of bread stuck in the throat came out when pieces of the same loaf were stuffed in both ears.

An epilepsy cure was to use goat suet boiled down with

an equal weight of bull’s gall, stored in a gall bladder without touching the earth, and taken in water with the patient standing upright.

Two eels rotted in wine causes those who drink the liquid to acquire distaste for wine, but pressing the feet together often cured a weak stomach.

To get rid of a fever the ancients used the salted right eye of a wolf, worn as an amulet and they relieved an attack of sneezing or hiccoughs by kissing a mule on the nose. The only danger there was when the mule puckered back.

Women’s uterine troubles were cured by an application of bull’s gall and poppy juice or by fumigating the uterus with smoldering deer’s hair, and Olympias of Thebes offered a cure for barrenness by using bull’s gall, serpent’s fat, copper rust, and honey, rubbed on — you know what — before you know when. Osthanes said that if the blood of a tick from a black wild bull is rubbed on the loins of a woman, she will become disgusted with sexual intercourse. This week you can make up your own punch line.

**NEXT WEEK:**  
*Summer Opera*

For 50 Years the Navy Peacoat Has Been Made Here in Boston, Let’s Fight for It!



Image Source: U.S. Navy Uniform Regulations

Time is running out to save the iconic Navy peacoat. Soon, the peacoat will become an optional component of enlisted sailors’ seabags, replaced by the synthetic Cold Weather Parka as the mandatory outerwear. The Navy cites a desire to reduce budget and uniform requirements as its primary reason for making the change, but this reduction in cost for the Navy comes at a price.

For more than a century, the peacoat has been a staple in the seabags of new-enlisted sailors. It is one of the most iconic and recognizable symbols of a strong U.S. Navy. Its natural wool construction is virtually impervious to cold, making it ideal for colder climates, and when adorned with Navy insignia, makes a statement about a special and valued group of patriots.

The loss extends beyond the Navy, though. The U.S. woolen textile industry, centered in New England, with small to medium businesses in the chain throughout the U.S., is likely to be hard hit by this change. The shift away from the peacoat could mean millions of dollars in lost revenue and the potential loss of thousands of jobs.

Since 1968, all official U.S. Navy peacoats have been made right here in the City of Boston, at the Fredella family’s East Boston, **Sterlingwear of Boston**, factory. Good-paying manufacturing jobs in Boston are at risk. Factories in the supply chain that will be affected are located in Massachusetts, Connecticut, Rhode Island, and Pennsylvania. Thousands of sheep farmers in the Western States will also be harmed when the wool peacoat is dropped by the Navy.


If you, like many others, would like the Navy to reconsider this change, then make your voice heard by signing the petition (<http://savethenavypeacoat.com/>) and show the Navy that protecting the peacoat is about more than a budget — it’s about protecting tradition and American workers.

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*In Loving Memory of a Devoted Husband,  
Father, Grandfather, and Great-Grandfather*

# Frank Bartucca



September 21, 1995 - 2018

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**Delia**

Children  
**Frank, Elizabeth, Jeannie, Anthony, Theresa,  
Ann Marie, Mary Ellen and Christopher**

Grandchildren  
**Jeremy, Hannah, Caitlin, Daniel, Kevin, Eric,  
Alexander, Benjamin, Jennifer, Shaun, Jacqueline,  
Joseph, Christopher, Wesley, Bradley,  
Delia and Brendan**

Great-Grandchildren  
**Charlotte, Ayden, Logan and Alexandra**

# POST-GAZETTE

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

## CHRISTOPHER COLUMBUS PART 4

### The Extraordinary Life of Christopher Columbus

by Prof./Cav. Philip J. DiNovo

One biographer put it that Columbus was one of the greatest seamen in history. "Anyone could have reached America by sailing west long enough," the writer says, "but few men with the means Columbus had could have found their way back to Spain, or have reached the desired land on later voyages."

Later on, the biographer also says Columbus had "a mystic belief that God intended him to make great discoveries in order to spread Christianity." He seems to have developed his skills in an atmosphere of faith.

After nearly 500 years, we still have a great deal to learn from Christopher Columbus. His trip was full of trials and tribulations. With indomitable spirit, strength of conviction, and perseverance, this great navigator achieved the greatest discovery of all times. Columbus captures the imagination his discovery is fascinating and inspirational.

It is so easy to be discouraged these days, in light of our economic difficulties and the problems we see in the world. Columbus was not one who could be easily discouraged. We must remind ourselves often that great things have happened to those who persevere. It is no wonder then that Morison called Columbus "the sign and symbol of a new age of hope." "I thank God," said Columbus, "that He selected me to be the one to discover the new world where the oppressed and persecuted people of Europe can find new hope for a better life."

A great deal has been written about Columbus and his momentous voyage because his discovery had far-reaching implications for the whole world. His discovery made possible the establishment of the American heritage of freedom, a heritage shared and enjoyed by all Americans. Happily, the *Raccolta Colombiana*, edited by Cesare Zollis, published documents which were republished in Genoa, Italy in 1931, in a folio edition entitled, "Cristofaro Colombo:

Documents and proofs of his Genoese Citizenship." There should not be any dispute about the origin of Columbus. There were a number of documented, incontrovertible facts on public display at the Genoa Exposition of 1950-51.

Based on John Steward Colli's book, *Christopher Columbus*, Columbus was born in 1451, a son of a weaver. There were four brothers of whom Christopher was the eldest, and one sister. We know nothing of the sister, and one of the brothers died early. The two surviving brothers remained very close to Columbus all their lives.

Columbus had to face eight terrible years which would test all his courage and all his endurance before he was able to set sail to the new world. An Italian banker called Berardie gave him some financial assistance and also introduced him to two wealthy and important dukes. Through the influence of the dukes, Columbus was able to present his ideas before King Ferdinand and Queen Isabella. At the age of forty, his long battle was over and Columbus was given a fleet of three ships.

Columbus landed on an island in the New World four hundred miles from Florida. The island was called San Salvador in honor of our Saviour. Columbus made three voyages to the New World. Between voyages there were trials. He was kept waiting for over a month after his second voyage before he was summoned to the Spanish Court. Columbus claimed to belong to the Third Order of St. Francis, a simple lay friar. He had already clothed himself in the garments of humility. It is said that at this time he began to adopt the penitential garment of hair cloth with the rough surface against his body. Those who knew him were surprised at his ceaseless anxiety, sleepless nights, sickness, unrewarded patience and unmerited misfortunes. The influence of the Catholic Church upon the Columbian

(Continued on Page 15)

## Salvatore "Jr." D'Amico

Salvatore "Jr." D'Amico, of Medford and formerly of Wakefield, passed away on Tuesday, September 4<sup>th</sup>, at the Massachusetts General Hospital in Boston. He was 74.

Born in Stoneham, he was raised in Wakefield and was the son of the late Salvatore and Mary L. (Moreno) D'Amico. Jr. He graduated from the Wakefield High School Class of 1961.

Jr. was the beloved husband of Marie A. (Terravecchia) D'Amico. They met as young adults at what they called 'Dial-A-Dance' on Route 1 in Saugus. The two married on March 1, 1969 at St. Eulalia Church in Winchester. Together they shared 49 loving years of marriage. He was the devoted father of Salvatore J. D'Amico and his wife Celicia of Dracut and Ann J. D'Amico of Medford. Jr. was the loving grandfather of Salvatore J. D'Amico Jr. of Dracut and Mia A. LaPorte of Medford. Jr. was the dear brother of Paula Manning and her husband Daniel of Arizona. He was the cherished uncle of Danny Manning of California, Tina Dampolo and her husband Scott of Stoneham and the cherished great uncle of Tara Teneriello and her husband Mike of Stoneham.

Jr. was a family man through and through. He loved his wife, children and grandchildren and always made a point to be involved with their lives and interests. He was loving and selfless person and a true caregiver to everyone in his life.

Jr. worked as a truck driver for Emery World Wide, which was later acquisitioned by UPS. He was a proud member of the Teamsters Local 25, and retired in 1998. Following his retirement, Jr. spent much of his time with family and friends.

In his spare time, Jr. enjoyed fishing at his



cottage in Wakefield, New Hampshire. He preferred fresh water fishing and was regarded as a great fisherman, though he was only in it for recreation. Jr. loved nature and spending time outdoors. As a child and young man, he would annually go hunting with his father and uncle.

Later in his retirement, Jr. loved spending time with his grandchildren. He was given the honorary title of 'Granddaughter Chauffer' as he enjoyed dropping off and picking up his granddaughter from school each day.

With time permitting, Jr.

enjoyed playing cards with his friends as well as meeting them for dinner at the Italian American Club in Winchester. He was also an avid coin collector, a hobby of his that was fostered as a young man. When he was able to, he would use eBay to sell and buy new additions to his collection.

Jr. was an excellent cook and enjoyed being the host for many family occasions and holidays. He loved being in the kitchen and his family loved when he was too. He had so many delicious recipes. Some of his family's favorites were Jr.'s homemade meatballs, gravy, pasta and eggplant. His favorite holidays were Christmas and the Fourth of July. Jr. always looked forward to decorating the house and bringing his family and friends together.

His funeral was held at the Dello Russo Funeral Home, Medford, MA on Monday, September 10<sup>th</sup> followed by a Funeral Mass celebrated in St. Joseph Church, Medford, MA. Services concluded with interment at Woodlawn Cemetery, Everett.

In lieu of flowers, contributions in Salvatore's name may be sent to the American Heart Association, P.O. Box 417005, Boston, MA 02241-7005.



The Sons of Italy supports this event as a celebration of the Commonwealth's "October as Italian Heritage Month."



The St. Joseph's Society from Boston's North End provides a Free Concert celebrating Italian Heritage.



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Music by  
(clockwise from right)  
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# L'Anno Bello: A Year in Italian Folklore

## The Fabulous Fruits of Fall

by Ally Di Censo Symynkywicz



It is no secret that I love to bake. The bookshelf adjacent to my kitchen brims with dog-eared cookbooks whose chocolate-stained, worn pages tell the stories of delicious treats past. I especially enjoy baking when the calendar turns to the months of autumn, when chilly dark nights propel me into the warmth of a cozy kitchen. Fall is also an optimal time for baking because of the abundance of fruits and vegetables harvested around this time of year. As surely as the colorful leaves swirl gracefully in the September wind, I know that crisp apples, juicy pears and creamy pumpkins will form an essential part of my fall baking repertoire. However, baking is not the only way to enjoy the generosity of Earth's harvest. Autumnal produce makes a wonderful addition to salads, pastas and drinks, and of course nothing can quite compare to a fresh, seasonal fruit eaten in its plain natural state. One can develop an even deeper appreciation of fall's bounty when one examines the manner in which these fruits have shaped not only culinary creations but the very culture and traditions of societies around the world. So as the autumn unravels around us in all its rustic and comforting glory, let us take a look at the folklore, superstitions, and recipes of four of our favorite seasonal treats.

**Apples:** Apples are synonymous with the fall for me. They conjure memories of collecting bags of bright jewel-toned fruit at a sunny apple orchard, of the tingle of tart apple cider dancing on my tongue, and of fresh-baked breads and streusel-topped crisps cooling on the kitchen counter. I have a difficult time thinking of an apple recipe I did not enjoy, and apples eaten straight from the trees are equally delicious with their burst of juicy, bittersweet pulp. As one of the quintessential fruits of the season, with a fairly long harvesting period, apples also figure heavily in European myths and legends. The Greek demigod Heracles (or Hercules to the Romans) had to obtain golden apples as one of his arduous twelve labors, and the Celtic King Arthur recovered from his wounds in a mythical land called Avalon, or "isle of apples." Apples symbolized wisdom and immortality to the ancient Norse, while in the Germanic fairy tale *Snow White*, an apple causes the titular princess to fall into an enchanted slumber from which only a true love's kiss could save her. Popular tradition equates the apple with the fruit of the Tree of Knowledge in the Garden of Eden, though it was never actually identified as such in the Bible. Apples also formed the crux of many Halloween divination rituals, as unmarried girls would interpret the shape of an apple peel or eat an apple in front of a candlelit mirror to reveal her future spouse on this spooky night. In Italy, apples are known as *mele* and are often baked into tarts or dumplings. Northern Italians are particularly fond of making German-inspired apple *strudels*.

**Pumpkins:** Ah, the pumpkin! This rotund, sunny fruit — and yes, pumpkin is a fruit! — carries the connotation of cozy, communal festivities. After all, pumpkins are one of the most recognizable symbols of Halloween worldwide, and pumpkin pie has become a mainstay at autumnal harvest celebrations like Thanksgiving. The autumn means pumpkin to me, and whether I am making pumpkin-chocolate chip bread, pumpkin butter cake, or pumpkin scones, the aroma of this fall favorite wafts through my kitchen on the darkened evenings of the season. Like apples, pumpkins also hold an important cultural history. Native Americans used pumpkins, including pumpkin seeds, for culinary and medicinal purposes long before the Europeans arrived on the continent. After pumpkins were introduced to Europe, the orange fruit found its way into several familiar fairy tales and tidbits of lore. In the French folktale *Cinderella*, a fairy godmother turns a pumpkin into a horse-drawn carriage, which then takes Cinderella to a much-anticipated royal ball. Strange superstitions became attached to pumpkins, including the fruit's alleged ability to cure snakebites and banish freckles! Nowadays, pumpkins are instantly recognizable as carved and illuminated jack-o-lanterns at Halloween, a hold-over from an old Irish custom of hollowing out turnips and placing a candle in them in order to frighten the evil spirits perambulating the world on this night. Italians love to cook with pumpkin — known as *zucca* in Italy — in savory dishes, such as pumpkin ravioli and pumpkin gnocchi, often accompanied by buttery sauces with sage. Yum!

**Pears:** My mother loves pears, and eagerly awaits the arrival of these green-yellow fruits at the supermarket every autumn. Pears drizzled with caramel sauce or yogurt are simply sublime, as the sweetness of the topping brings out the subtle, slightly nutty taste of the fruit. I like to bake pears in cakes or breads, and they taste especially good when mixed with tart apples in a pie or crisp. Pears do not occupy as big of a space in folklore as some other fruits, but nevertheless several fascinating bits of folklore abound. In China, it is bad luck to split and share a pear with a close friend or loved one. That is because the Chinese term for "sharing a pear" sounds like the word for "separate," and thus holds an ominous connotation. In Europe, it was bad luck for a pear tree to bloom out of season, and such an unusual event portended calamitous

consequences. Italians know pears as *pere*, and use them in many inventive dishes. Pears can form the main component of tarts or cakes, or can be enjoyed in savory dishes like salads. Italians like to serve pears poached in wine or drizzled with balsamic syrup for a simple yet decadent finale to an autumnal meal.

**Chestnuts:** Finally, I am compelled to add chestnuts to this list because of nostalgic purposes. Every fall, my father would bring home a bag filled with chestnuts, gleaming like polished wood, straight from the supermarket or, even better, a small Italian grocery store. He would then cut an opening at the top of each chestnut to release the steam and roast them in the oven. The warmth of the oven and the creamy aroma of the roasting chestnuts enveloped the whole house like a Bear hug, and to this day chestnuts remind me of cloudy, drizzly fall days spent in the joyful company of friends and family. Superstition dictates that carrying a chestnut protects a person from a whole bevy of ills, and I am pleased that this veritable little nut has such a positive association in folklore. Italians harvest chestnuts, or *castagne*, every fall, dropping them from the trees like a cascade of glossy marbles. The chestnuts may then be enjoyed roasted, as my father liked, their pulp soft and pillowy. They may also be ground into flour to make cakes or pie crusts. No matter how they are cooked, chestnuts remain one of Italy's best fall flavors.

The fruits and produce of autumn teem with the very sensations of the season. They are reminders of communal gatherings that honor the bounty of the Earth, of the rhythmic dance of the harvest, of family recipes that have withstood the flow of time and inspired each future generation. By exploring the folklore surrounding some of these fruits, we are recognizing the importance of agriculture and sustenance for our ancestors. By delighting in their tastes, we have become part of living history, participating in the joys of each passing season. So go ahead and enjoy your apples, pumpkins, pears and chestnuts, and remember that these delicious treats belong to the tapestry of human culture and storytelling and holidays. Share them with others, especially those who have trouble putting food on the table. Let us carry the pleasures of autumn and the harvest wherever we go, and delight in the blessings of the season that surrounds us.

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](mailto:adicenso89@gmail.com).

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## THINKING OUT LOUD

by Sal Giarratani



### Saying Good-bye to the Summer of '18



Introducing new Nazzaro Center Director Steven Siciliano (Sixth from left)

What a great summer this has been, huh? It must have been one of the HOTTEST summers in my lifetime, which is a long time if you ask me.

Remember July and August? How many days did we hit the 90 degree mark? Didn't we hit a 100 a few times, too?

I went to the beach 15 days in a row, shattering my own record.

Over the course of the summer, I rotated my beaches, Castle Island in Southie, Constitution, a/k/a Shea's Beach in Eastie, and my old stomping sand over at Wollaston Beach in Quincy, where I got my photo published in *The Boston Globe*, stretched out in my beach chair getting tanned.

On Labor Day Weekend, I made it back to the End of Summer Pool Party at the Mirabella Pool on Commercial Street.

I was talking with Cal Tordiglione, about all the guys who are no longer with us down by the fence in the middle of the place with the Navy Yard behind us. Now I sit where I can, still bring my radio but didn't need it at the moment because we had a cool DJ playing music for everyone.

Program Director Laurie D'Elia introduced the new Nazzaro Center Director Steven Siciliano who came from the North End and knows this place quite well. Good luck to him as he starts his new assignment.

Oh, the day went well. Lots of people, food, and great music! Lots of fun for all! See everyone next year. Same time, same place, same summer fun!



Cal Tordiglione, Bill Doherty, and Gino Colafella



Two cuties from the North End, Bailey and Claire love soaking up the sun.



As do, Nicole and Laura who call the North End home.



Sal G with DJ Justin Amoroso  
(Photos by Sal Garratani)



This lifeguard crew is the BEST as it says on wall behind them.

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# On the Aisle

## THEATRE NOTES

BY BOBBY FRANKLIN

### Oh What a Night with JERSEY BOYS at the Ogunquit Playhouse



*Jersey Boys* debuted in 2005, and was an immediate hit. I am probably one of the few people who had not seen it before taking it in at the Ogunquit Playhouse the other night. As the old saying goes, "Good things come to those who wait," and what I witnessed was beyond good.

Of course, being of a certain age, I was very familiar with the music of the Four Seasons. Their unique sound was something I grew up with and have never tired of hearing. That music is all included in *Jersey Boys*, along with the very interesting and very 1950s story of how the group came to be. It is a story that takes us from the street corners of New Jersey to clubs, bowling alleys, and back seats of cars, recording studios, and the Brill Building. Disc jockeys, gangsters, loan sharks, and record producers are all part of the story.

Director Holly-Anne Palmer points out in the program that a Rashomon approach is taken to telling the story, with each member of the group taking a turn giving their version of events. The segments where each member takes over the narration are divided by season, with wisecracking Tommy DiVito (Matt Magnusson) starting things off in spring. He is followed by songwriter Bob Gaudio (Andy Christopher) in summer, Nick Massi (Matthew Amira) bringing us fall, and Frankie Castelluccio, make that Frankie Valli (Jonathan Mousset) ending with winter. Each actor brings us the differing personalities of the four members of the group along with the varying views of events each had. It makes for a fascinating story, or perhaps I should say stories.

While the tale of the four young men from New Jersey who escaped from a criminal past and dealt with financial troubles, conflicts among themselves, and family tragedy, is

to songs such as, "Sherry," "Big Girls Don't Cry," "Walk Like a Man," and "Rag Doll." Jonathan Mousset really brought the house down with "Can't Take My Eyes Off of You." In fact, the audience leapt to its feet after many of the numbers during the show. I could feel the anticipation people had before each song began, and their excitement as soon as the first few notes were played. This is a super high-energy evening of music and theatre.

*Jersey Boys* brings us back to a different time without getting overly nostalgic or sappy. While the story is predictable, what works here is the way the actors give us the strong insight into each of the character's personalities. By the end of the play, you will have experienced how we all see things through our own individual lens. It is also



(Photos by Gary Ng)

told with much depth, emotion, and humor by these fine performers, it is the music that evokes a tremendous audience response. No, this is not a tribute band performance, and don't get me wrong, the story is a major part of what makes this so good to see. The songs contain even more power when enhanced by learning how it all came to be.

I was very much taken with the constant energy displayed during the production. Set changes happened without a pause as props were moved on and off the stage without the action skipping a beat.

Nearly three dozen songs are performed and each one is enhanced by the amazing lighting and framing the production team has put together. The colors are amazing. Neon style signs, wonderful costumes, and terrific choreography add a strong touch of the spectacular

interesting to see how people with so many differences can still work together to accomplish great things. There was a synergy between the cast and the audience that filled the theater with excitement all evening.

Frankie Valli and The Four Seasons had a very original sound that has held up through the decades. While their music is in the "Golden Oldies" category, there is nothing moldy about it. Listening to it performed live reminded me of just how fresh and original it still is.

The Ogunquit Playhouse is closing out its 86<sup>th</sup> season, one of its best, in great form. *Jersey Boys* is not to be missed. You would be hard pressed to see a better production of this very exciting play anywhere. I do know tickets have been selling strong for this all summer. Fortunately, it runs through October, so you can take advantage of the off-season rates if you want to stay in Ogunquit. Fall is a beautiful time in southern Maine.

When it comes to summer in Ogunquit "Let's Hang on to What We've Got"! And there's no better way to do that than with *Jersey Boys*.

For more information go to [www.ogunquitplayhouse.org](http://www.ogunquitplayhouse.org) or call the Box Office at 207-646-5511.

The Ogunquit Playhouse is located at 10 Main St., Ogunquit, ME.

A Frank DePasquale Venture

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## 2018 NORTH END FESTIVAL DIRECTORY

### SEPTEMBER

**SAN GENNARO FEAST** September 21, 22 & 23  
Hanover & Battery Streets

**SAINT PADRE PIO** September 23  
Procession only start at US Coast Guard Base 9:30 am  
Solemn Mass at St. Leonard Church 12 noon

#### PLEASE NOTE

The procession of the Relic of Saint Pio of Pietrelcina will take place on **September 23rd at 9:30 AM, not 2:00 PM, as reported in The Pilot.**

The procession to Saint Leonard Church will begin at the corner of Hanover and Commercial Streets.

A Mass in honor of Saint Padre Pio will be celebrated at Saint Leonard Church at 12:00 noon by Bishop Peter Uglietto.

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# Procession of Santa Rosalia in Boston's North End

by Matt Conti, NorthEndWaterfront.com



Santa Rosalia Di Palermo Society held their 79<sup>th</sup> Annual Mass and Procession on Sunday, September 9, 2018, in Boston's North End. The Santa Rosalia Society was formed in Boston in 1939 hailing from Palermo, Italy.

**THE STORY OF SAINT ROSALIA**  
Rosalia was born of a noble family descended from Charlemagne before being led by angels to a solitary life in a

cave on Mount Pellegrino where she died alone in 1166. On the cave wall, she wrote, "I, Rosalia, daughter of Sinibald, Lord of Roses, and Quisquina, have taken the resolution to live in this cave for the love of my Lord, Jesus Christ." In 1624, during a plague in Palermo, Rosalia appeared to a sick woman and then to a hunter to whom she directed to find her remains. In a procession of her bones through the city, the plague was lifted. Santa Rosalia is also known as The Little Saint.



(Photos by Rosario Scabin, Ross Photography)

• **Saints Cosmas and Damian** (Continued from Page 1)



(Photos by Rosario Scabin, Ross Photography)

Sal Balsamo Honored at 15th Annual Taste of the North End Bocce Tournament

Photos by Matt Conti and Ross Scabin

September 9, 2018 marked the 15th Annual Taste of the North End Bocce Tournament. This year, the Taste of the North End paid homage to Sal Balsamo with dozens of family members attending the bocce tournament. In addition to being a successful businessman, family man and friend to all, Sal was a generous philanthropist and supported a multitude of charities his entire life. Sal always had a great time at this event and the TONE organizers wanted to say thank you for all his years of support. With Sal's passing in 2017, it was obvious to Donato and Chris that this was the year to remember and celebrate Sal. Sal's wife, Yvonne was the guest of honor and she was courtside the entire day cheering on friends and family as they competed for the coveted tournament trophy.

Beating out over 100 players, Nino Rinaldi and Matteo Norcia won the first place trophy at the 15th Annual Taste of the North End Bocce Tournament. Second place went to consistent top performers, Peggy and Bob Magri, with third place to



Giovanni DiPierro and Gerry DiPierro.

There were eight primary sponsors this year, including North End Waterfront Health, Voga Wine, Il Molo, Piantedosi Baking Co., Artu, J. Pace & Son, Gianbanco/Balsamo Family and the Post Gazette Newspaper.

The teams played in the charity event while enjoying an Italian-style barbecue by J. Pace & Son. The annual bocce event is organized by Donato Frattaroli (Il Molo) and Pam Donnaruma (Post-Gazette), Chris Zizza (C&R Flooring) and Pam Modugno.

The weather was perfect for the traditional Italian game while raising money for North End causes. Taste of the North End raises funds for scholarships and charities in the North End community.

Donato Frattaroli and Chris Zizza explain the rules of Bocce.



1st, 2nd and 3rd place teams (L-R) 2nd place Bob and Peggy Magri, 1st place Matteo Norcia, guest of honor Yvonne Balsamo, 1st place Nino Rinaldi, 3rd place Giovanni DiPierro and Gerry DiPierro with TONE bocce tournament organizers (upper row) Chris Zizza and Donato Frattaroli.



Guest of Honor Yvonne Balsamo



Dan and Yolanda Celucci, Sebh Petrosian, Pam Donnaruma and Luciano Graffeo.

*Thank you*

On behalf of my family and myself  
I would like to thank  
Chris Zizza, Pam Donnaruma,  
Donato Frattaroli,  
The Taste of the North End,  
the sponsors, and everyone who made  
*The Bocce Tournament*  
*“Remembering Sal Balsamo”*  
a wonderful experience  
for all who attended.

Sal was an extraordinary man  
who loved America and  
Cherished his Italian Heritage.

He impacted so many people’s lives  
and for that he will always be remembered  
with a smile and a warm feeling of love.

A special thank you to  
my loving family and many dear friends  
whose attendance made  
the day unforgettable.

*Love*  
*Yvonne Balsamo*



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Saint Narcisa de Jesus

by Bennett Molinari and Richard Molinari



Narcisa de Jesús Martillo Morán was born on October 29, 1832 to Pedro Martillo and Josefina Morán who were prosperous landowners. Narcisa was the sixth of nine children. Her mother died in 1838, and she took up much of the domestic chores as a result. Narcisa turned a small room in her house into a chapel, having a clear perception of her call to saintliness as a child. The death of her father in January 1852, prompted her to relocate to Guayaquil, Ecuador to stay with a very well-known family who lived near the cathedral. Narcisa remained in Guayaquil for the next 15 years working as a seamstress to support her younger siblings. She loved living the single life,

helping those even poorer than herself when she could, and spending her time in prayer. In June 1868, she relocated to Lima, Peru at the advice of her Franciscan spiritual director Pedro Gual, where she lived in the Dominican convent at Patrocinio despite not being a nun. It was here, that she followed a demanding schedule of eight hours of reflection which was offered in silence and solitude. In addition, she devoted four hours of the night to various forms of mortification. Narcisa never took vows and remained a lay person her entire life. She was known to have experienced ecstasies. In late September 1869, she developed a high fever for which medical remedies could do little. She died as a result before midnight on December 8, 1869. Her remains were deemed to be incorrupt in 1955 upon exhumation and were transferred from Peru back to her homeland of Ecuador until 1972, when a shrine in her honor was dedicated in Nobol where her remains now rest. Narcisa was canonized on October 12, 2008 by Pope Benedict XVI. The Feast Day of Saint Narcisa de Jesus is celebrated on August 30<sup>th</sup>.

Simple TIMES . . .

by Girard A. Plante



The special season is nearing its end. That's the phrase I use when describing the first glint of long shadows on a grand spring afternoon and the ensuing months' warmer days and longer nights through September. My annual ritual of chronicling the expected moment arrived on Labor Day as I met with cousins visiting from a rain-soaked summer in western Pennsylvania. We began our afternoon at Faneuil Hall as they sought out Cheers. Not the more popular location on Beacon Street, so their collective disappointment at visiting the replicated version eased as we strolled through thick crowds of visitors along the Boston Harbor. On the southern edge was the Provincetown Fast Ferry with its long line of patrons eager to escape the sweltering heat of the old town. Then the Boston Harbor Cruise boat blasted its horn announcing its slow entry toward the dock. Docks to the left of the wide space separating public entreaties for the private stock of multi-million dollar yachts and various other pleasure craft piqued the interest of my cousins chatting about which boat might prove best for their fishing trips. Another sign of summer's familiarity was the overflow of patrons sitting at dozens of outdoor tables at Tia's. I heard a waitress tell hungry visitors the wait could be an hour. That's when the haggard-looking tourists headed away from the hot sun to the chilly indoor respite of the Long Wharf Marriott. My cousins and I chose to stroll slowly to a favorite spot in the North End -- Limoncello's. No reservation for 11? No problem. The staff happily pushed tables together and scurried for glasses of iced water. Limoncello's never disappoints in everything they offer. Seventeen years after my first visit I remain satisfied. While sitting near the main door a light refreshing breeze brought a wish for these days to never end. Yet the realities of Labor Day weekend bring an angst as the inevitable entrance of autumn lies merely days away. Autumn is my favorite season but also has me falling into brief melancholy for summer's loss. The slow walk amidst high heat and choking humidity never took away our happiness; being together with the awareness of summer's easy living. A few months and the rush to reach the heat of North Station's subway platform will be full throttle! Our meandering through the North End to the subway became a guessing game in the several languages we heard passing by people from all walks of life. A few restaurants with windows wide open brought scents of the delicious foods known throughout Boston's oldest neighborhood. Summer is ever more appreciated by seeing these sights that stay in the memory bank on a blustery winter's day. The day after Labor Day, my twin brother visited. We always make sure our Boston

walkabouts include time at the Harbor. Those stops include myriad oases from Congress Street across from South Station to the Harborwalk setting off Commercial Street. A stark contrast to summer splendor was witnessed both Wednesday and Thursday as we saw the familiar places on the waterfront near Christopher Columbus Park empty. Both Joe's and Tia's looked ghostly as waitresses stood sullenly at the ready in front of Joe's. Empty tables draped with white linen tablecloths gave a dreary reminder of the end of the special season. Not one of the many tables at Tia's was occupied. Our trek began at Kenmore Square's T stop. We continued east on Commonwealth Ave's Mall under its shady trees. Summer's swagger saw dog walkers holding onto pets, happily enjoying the great outdoors. People walked slowly as though time didn't matter. Folks of all ages sat on benches or the lawn reading. Others chatted on cell phones. A stroll through the Public Garden is peaceful whichever path you choose. The Esplanade was our preference for a lengthy stay near the water. The only true way to know Boston is to be on the ground discovering history aplenty and the varied

surprises at every turn. Driving through the venerable city's streets never captures the full flavor of its rich nuances. The final afternoon get-away proved more challenging. Leaving the smothering subway to fresh, albeit high, heat of a sunny outdoors at Kenmore Square, the choice was the Harvard Bridge (known commonly as the Mass. Ave. bridge). Amazingly the perpetual breeze caught along the way over the Charles River removes any struggle of heat and humidity. Our aim was to cross the newly reconstructed Longfellow Bridge. The entire three-plus mile journey never disappointed. Reaching Cambridge Street, we agreed our mid-afternoon sustenance would be the Golden Goose Café on Atlantic Avenue. As I looked out beyond the Boston Harbor from the café's large window, I realized the timeless evolution of seasonal change is not the end but a beginning. My regular treks through favorite and familiar areas of Boston must cease soon. Yet the seasons ahead bring their own unique opportunities to enjoy the outdoors and jump into necessary indoor projects that fulfill life's simple pleasures. And the gatherings that await with loved ones will be all the more meaningful.

ATTENTION ATTORNEYS

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

LEGAL NOTICES

For information on placing a Legal Notice in the POST-GAZETTE, please call (617) 227-8929; or mail notice to: POST-GAZETTE P.O. BOX 135 BOSTON, MA 02113 Attn: Legal Notices

LEGAL NOTICE

Commonwealth of Massachusetts The Trial Court Middlesex Probate and Family Court 208 Cambridge Street Cambridge, MA 02141 (617) 768-5800 Docket No. MI18D1964DR DIVORCE SUMMONS BY PUBLICATION AND MAILING CATHERINE VASQUEZ vs. MOSES VASQUEZ To the Defendant: The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown of the Marriage 1B. The Complaint is on file at the Court. An Automatic Restraining Order has been entered in this matter preventing you from taking any action which would negatively impact the current financial status of either party. SEE Supplemental Probate Court Rule 411. You are hereby summoned and required to serve upon Catherine Vasquez C/O Tara DeCristofaro, 208 Cambridge Street, Cambridge, MA 02141, your answer, if any, on or before October 18, 2018. If you fail to do so, the court will proceed to the hearing and adjudication of this action. You are also required to file a copy of your answer, if any, in the office of the Register of this Court. Witness, HON. EDWARD F. DONNELLY, JR., First Justice of this Court. Date: September 6, 2018 Tara E. DeCristofaro, Register of Probate Run date: 9/14/18

Blessed Mother of Sorrow Mass

The Mother of Sorrow Mass this year will be celebrated Sunday, September 16<sup>th</sup>, at 11:00 am, at the Madonna Queen of the Universe Shrine (Don Orione Fathers) located at 150 Orient Avenue, East Boston. Please come and honor the Blessed Mother on this special day. Help us continue this beautiful tradition, which began in 1932, at Our Lady of Mount Carmel Church in East Boston.



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# Harvest and Dry Flowers for Year-round Enjoyment

by Melinda Myers



Flat-faced flowers, like daisies, should be dried face down on a flat surface to prevent them from closing.  
(Photo by Melinda Myers, LLC)

Enjoy your flower garden’s beauty all year long. Harvest and dry a few flowers to use in flower arrangements, craft projects or as gifts for friends and family.

Pick the flowers when they are at peak bloom and blossoms are dry. Cut flowers for drying mid-day when they contain less moisture in order to reduce the dry time.

Use a bypass pruner or scissors to cut the stems. Remove the foliage and gather them into small bundles. Secure the stems with rubber bands that contract as the stems shrink and continue holding them tight. Use a spring-loaded clothespin to hang the bundles from a hanger, clothes line or

nail. Allow the flowers to dry in a warm, dark, dust-free location.

Flat-faced flowers like daisies tend to close a bit when dried upside down. Try laying them face down on a flat surface. Simply cut off the stem and place the flowers face down on newspaper in a warm, dry location. Once dried, you can glue them in place or use florist wire to create stems for arranging.

And don’t forget to pick a few seedpods from perennials and ornamental grasses. These have dried, for the most part, on the plants and make great additions to your dried flower arrangements and projects.

Consider taking a trip to your local florist or craft store for more ideas and materials for

drying delicate flowers. Silica sand works well for delicate blossoms like iris as well as roses, mums and more. Simply fill the bottom inch of a container with silica sand. Remove all but an inch of the flower stem. Place the flower, stem side up or on its side, on the surface of the silica sand. Gently pour silica sand over the flowers until completely covered. Follow label directions. Most flowers dried this way maintain their beauty when dried in the silica sand. Just use a small paint brush to gently remove any remaining sand.

Test flowers for dryness before putting them in an arrangement or storing for future use. Carefully rub a piece of the flower between your fingers. If it feels dry it is ready to use. If it still feels moist, continue letting them dry.

Store extra dried flowers in a location with low humidity and away from direct sunlight. Consider wrapping with newspaper or kraft paper to prevent crushing and place in a box until needed.

Whichever drying method you choose, the result is the same – year-round enjoyment of your garden’s beauty.

Melinda Myers is the author of more than 20 gardening books and is the host of The Great Courses’ How to Grow Anything DVD series. Her website, [www.MelindaMyers.com](http://www.MelindaMyers.com), offers gardening tips and videos.

# North End Family Pride Day

Saturday, September 15, 2018

North End Against Drugs will celebrate the 29<sup>th</sup> Annual North End Family Pride Day on Saturday, September 15<sup>th</sup>, from 12 Noon to 4:30 pm at Langone Park and Johnny Paolo Bocce Courts. There will be musical entertainment from four fantastic groups:

- 12 Noon - Crosstown with Sandro Carella
- 1:00 pm - Street Magic with Carmen Federico
- 2:00 pm - Vinyl Groove with Steven Virgilio
- 3:00 pm - NEMPAC

There will be a free BBQ, face painting, balloon artist, Jenny the Juggler, arts & crafts, art contest, NEW Health, Save the Harbor, Save the Bay, MWRA ,the RCN Ice Cream Truck, and more.

Also, The Annual Johnny Paolo Bocce Tournament — registration starts at 12 Noon at the courts on Commercial Street.

We hope to see you all there — great music, great food, great fun and great bocce!

## Special \$10 Weekend MBTA Commuter Rail Fare Extended through December 9<sup>th</sup>

\$10 All-Weekend Fare Valid on All Commuter Rail Lines and All Zones

The MBTA recently announced the special \$10 weekend fare on the Commuter Rail, which is valid for unlimited travel through all zones on Saturdays and Sundays, will be extended to Sunday, December 9<sup>th</sup>. This pilot program began being offered every weekend on June 9, 2018.

Valid for all Commuter Rail zones from the first scheduled Saturday trip through the last scheduled Sunday trip, the \$10 fare is available on mTicket, onboard trains, and at ticket windows at North, South, and Back Bay Stations. The special fare applies to customers age 12 and above; paying adults can bring two children under 12 for free.

This \$10 weekend fare is a pilot program that was designed to test the market and encourage people to try Commuter Rail service on weekends when ample seating is available. During the pilot, initial indications have been highly promising. Pass sales have steadily grown from the pilot’s first weekend of June 9<sup>th</sup>-10<sup>th</sup> in which 3,470 passes were sold to over 8,100 passes sold during the most traveled weekend of July 28<sup>th</sup>-29<sup>th</sup>.

While the MBTA has received strong positive feedback from customers using the \$10 weekend pass, the MBTA recognizes that, due to weekend track work that took place related to the Positive Train Control project, some customers were unable to take advantage of the weekend fare pilot when certain Commuter Rail lines were shut down on weekends this summer.

As such, MBTA staff has decided to extend the \$10 weekend fare pilot through the calendar year to more thoroughly gauge weekend Commuter Rail ridership demand, continue to evaluate the pilot’s impact on overall ridership, and analyze revenues through data collected from mTicket and retail windows. Following December 9<sup>th</sup>, MBTA staff will evaluate and analyze this gathered data to better understand the value of this program to the MBTA and its customers.

For more information, please email [weekendpass@mbta.com](mailto:weekendpass@mbta.com), visit [mbta.com](http://mbta.com), or connect with the T on Twitter [@MBTA](https://twitter.com/MBTA) and [@MBTA\\_CR](https://twitter.com/MBTA_CR).

• North End Community Center (Continued from Page 1)

## SAVE THE NORTH END WATERFRONT

Dear North End Neighbors,

The city is considering moving the Nazzaro Community Center next to the Mirabella Pool on Commercial Street. This location would cause many long term disturbances to the neighborhood, including increased traffic, costs and problems related to rising sea levels, a less centralized community center, and decreased views and access to the waterfront.

Please consider the following concerns regarding this location:

- After recently removing a lane of traffic for the bike path, Commercial Street would struggle to handle such a significant increase in pedestrians crossing.
- The land will face increasing, consistent flooding in the coming years. Maintaining a structure on that site would be costly, and the burden would be on future generations.
- A large structure on that land would shrink the size of access to the waterfront. This would reduce water views and sunlight. Puopolo Park is one of the few green spaces in the North End to enjoy the sun. If the Nazzaro center were in this location, it would cast more shadows on the green space.
- It would no longer be a central location for residents of the North End, forcing many people to walk across the neighborhood to use the Nazzaro Center. A more central location would be safer and more convenient for people of all ages.

Your voice matters! The residents recently prevented a Starbucks from opening in the North End, which would have compromised the neighborhood’s authenticity. Please email your comments to [ProtectTheWaterfront@gmail.com](mailto:ProtectTheWaterfront@gmail.com) and help remove this location from further consideration.

North Bennet Street remains an option, but officials note the current building is over capacity and too small for the community’s expanded needs, even including the outdoor lot/basketball court. It was also designed as a bathhouse, not a community center so the existing structure would likely have to be torn down. There is not much public land ready for development in the Boston’s North End. Besides the pool site, there are a few remaining parking lots, on Cross Street and on Commercial Street including the BRA-owned Sargent’s Wharf. A new center is expected to be significantly larger, more accessible, and include amenities such as an indoor swimming pool.

The City could also look to sell the existing Nazzaro Center property to a condo developer and use those proceeds for a new building in the neighborhood.

Stay tuned to the Community Calendar at [NorthEndWaterfront.com](http://NorthEndWaterfront.com) for upcoming meetings.

# Live Racing Returns to Suffolk Downs Saturday and Sunday

Suffolk Downs will host the fourth and final live racing and food truck festival weekend of the year this Saturday and Sunday, September 15-16, 2018

On Saturday, the average field size is 12 horses per race and 133 total horses have been entered for the day which features eleven races, seven of which have been carded on the turf.

The featured race is a \$25,000 allowance optional claiming race that carries a purse of \$50,000 and will be run at about a mile and seventy yards on the turf. That race has drawn a field of ten with three contenders listed as also-eligible. New England Hall of Fame trainer Ned Allard will send out Hills Pond for

longtime owner Charles Matses. Tammi Piermarini, one of the most decorated riders in Suffolk Downs history, has been named to ride the three-year-old son of First Samurai. Piermarini is closing in on 2,500 career victories — she is currently at 2,495 with three mounts scheduled at Finger Lakes on Thursday and she is named on nine horses on Saturday’s overnight at Suffolk Downs.

Over the course of the weekend, there will be two races restricted to horses foaled in Massachusetts.

The track will also continue the \$5,000 Jockey Challenge for the fourth weekend. The jockeys will be awarded points

based on the their finish position in a race with six points for finishing 1<sup>st</sup>, five points for 2<sup>nd</sup>, four points for 3<sup>rd</sup>, three points for 4<sup>th</sup>, and two points for 5<sup>th</sup>. For any finish between 6<sup>th</sup> and last place, one point will be awarded. At the end of the weekend, the three jockeys that accumulate most points will be awarded a cash bonus of \$2,000 for 1<sup>st</sup>, \$1,500 for 2<sup>nd</sup>, \$1,000 for 3<sup>rd</sup>, and \$500 for 4<sup>th</sup>. Dylan Davis took home the top prize in June, Pedro Monterrey, Jr. got top honors in July and Erik Barbaran led the standings in August.

Post time for the 11 race card is at 12:35 pm and gates open at 11:00 am In addition to live racing, the track will be hosting a food truck festival featuring food trucks from numerous local vendors, craft beer, live music and family fun activities.

Live racing will continue on Sunday with 11 races.

The track remains open for simulcasting year-round.

For more information, visit [www.suffolkdowns.com](http://www.suffolkdowns.com).

## Remember Your Loved Ones

The Post-Gazette accepts memorials throughout the year.

Please call 617-227-8929

## 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

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



**FIREWALKER -  
GARY CHANG (CD)  
Varèse Sarabande**

Varèse Sarabande has released a limited-edition of Gary Chang's 1986 score *Firewalker*. This long out-of-print soundtrack is making its debut on CD. The film, directed by J. Lee Thompson, stars Chuck Norris, Louis Gossett, Jr., and Melody Anderson. The film's title comes from the powerful guardian of the treasure. Chang is an esteemed musician and composer, and one of the entertainment industry's most celebrated soundtrack artists. He uses an array of innovative expressions by incorporating atmospheric sounds with a variety of instruments and melodies. Fifteen tracks composed by Chang results in this exciting soundtrack, the subtle "Dueling Mystics" ignites the action, trailed by the fast-paced "Desert Chase," the bare-fisted "Bar Fight," picking up the pace even further with "Traveling Music," marking the midpoint with the guitar laden "Mariachi Bar." The beat goes on with the appealing "Banana Field Chase," the claustrophobic "In the Cave," plus "Cave Fight," the haunting "The Temple," and finally, "End Credits."

**SENRI OE -  
BOYS & GIRLS (CD)  
PND Records**

Before becoming a native New Yorker in 2008, Senri Oe was a former pop artist in Japan, and is now a jazz pianist. *Boys & Girls* is his fifth jazz album, his first pure solo piano collection, and appears on Oe's PND label. He recently appeared (September 6<sup>th</sup>) at Boston's Regatta Bar and his performance included some jazz-modified cuts from his previous albums, and two new tunes. Those in attendance enjoyed cuts from *Boys & Girls*, including "10 People, 10 Colors" from his album *Miseinen* (1985), slowing the pace for the full bloom of the first of the new cuts "Flowers," pairing the emotions of "Never See You Again" from *Home* (1991), delivering the title track "Boys & Girls" from *Pleasure* (1984), and the powerful "YOU" from *Olympic* (1987). His second new offering is the pretty *A Serene Sky*, and Oe continues to pour out his heart with the tender "Rain" from *1234* (1988), and the fitting "Wallabee Shoes" from *Waku Waku* (1983), putting the finishing touches on his album with "Arigato" from his 1992 album *Rokko Oroshi Fuita*. A seamless transition for Oe!

**RICK SPARKS -  
HALF MOON BAY (CD)  
www.ricksparksmusic.net**

Keyboardist Rick Sparks was inspired by the music of Brian Wilson and The Beach Boys, admitting that he felt they were the absolute best at capturing that summertime beach magic. He uses that inspiration to transport listeners to places of peace, which he finds walking along a beautiful beach with the sounds of the surf. Combining seven original tunes he penned, and his instrumental arrangements of three Wilson compositions. Sparks' magic is heard on *Half Moon Bay* via his sound of exquisite piano and

lush string arrangements, soft angelic voices, a bit of violin, cello, guitars, flute, bells, and more. New age efforts have, "Sand and Stars" for a walk on the beach, the title song is Wilson's "Half Moon Bay," the wind blown vision of "Sunlight in Her Hair," the solo piano piece "You're So Nice," saluting the mystery and beauty of the sea with "Ocean Blue." Second half happenings begin with the peaceful "First Light," Wilson's 1962 track "Lonely Sea," the breezy "Whisper in the Wind," the sunset spectacular titled "Sunset Dreams," and Wilson's look back with "Summer's Gone."

**KAREN WALDRUP -  
JUSTIFIED (CD)  
Worldwide Records**

Karen Waldrup added four more awards to her resume while at Nashville Industry Music Awards; she won all four fan-voted categories she was nominated for: Artist of the Year, Song of the Year ("Warm in Your Sunshine"), Best Live Country Performer, and Best Country Solo Artist Female. Not a bad night's work for this rising country artist. Waldrup's first full-length album *Justified* had her penning 9 of the 11 tracks with Nashville friends and songwriters. Waldrup's musical adventure includes, "Colorado Kiss," the confident "Nobody's Runnin' Away," a salute to "Parker Presley," her fiery title cut "Justified," showing her sexy side via "Slow & Easy," marking the first half with the honky-tonk flavored "What Goes on in This Bar (Stays in this Bar)." My favorite cut is the pretty love song written by local songwriter (Stoughton) Lori McKenna, titled "Sometimes He Does" and Waldrup does it justice, followed by the upbeat "Praying for My Cowboy," the comfort of "Warm in Your Sunshine," showing off her "Cool Hat," before delivering a moving cover of Lee Ann Womack's hit from 2000, "I Hope You Dance."

**JAMES HORNER -  
THE CLASSICS (CD)  
Sony Classical**

James Horner's much too early death in 2015, ended his stream of legendary classic movie themes. This album features 14 Horner classics performed by stellar musicians of today, in honor of his 65<sup>th</sup> birthday. Blockbuster hits shine with, "My Heart Will Go On" (*Titanic*), "Jake's First Flight" (*Avatar*), "Main Title" (*Star Trek II: The Wrath of Khan*), "Briseis and Achilles" (*Troy*), "Somewhere Out There" (*American Tail*), "Willow's Theme" (*Willow*), and "Rooftop Kiss" (*The Amazing Spider-Man*). That's just the half of it, as the lineup of performers: 2 Cellos, The Piano Guys, Lindsey Stirling, Amy Dickson, Lavinia Meijer, Tina Guo, Alexis French, and Craig Ogden continue to deliver the goods on, "For the Love of a Princess" (*Braveheart*), "Theme from Cocoon" (*Cocoon*), "Boys Playing Airplanes" (*The Boy in the Striped Pyjamas*), "Field of Dreams" (*Field of Dreams*), "Main Title" (*Apollo 13*), "I See You" (*Avatar*), and "The Ludlows" (*Legends of the Fall*).

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

**30<sup>th</sup> ANNIVERSARY  
WITCH RIDE OCTOBER 14<sup>th</sup>**

The 30<sup>th</sup> Anniversary Halloween Witch Ride to benefit the MDA will be held on Sunday, October 14<sup>th</sup>. It is presented by the Boston Chapter Harley Davidson Group. The Ride leaves from Boston Harley Davidson on Squire Road in Revere. Registration starts at 8:30 am. The ride leaves at 11:00 am. It's a scenic ride from Revere to Shetland Park in Salem, MA. For more information, go to [www.mdawitchride.com](http://www.mdawitchride.com), or call 508-898-3375.

**COLUMBUS DAY PARADE  
COMEDY FUNDRAISER**

This past Saturday evening over at Sons of Italy Memorial Hall on Gladstone Street, the East Boston 2018 Columbus Day Parade Committee held its fundraiser, a Super Nite of Super Stars of Boston Comedy. The place was loaded with some great stand-up guys like Steve Sweeney, and Tony V. It was a great night for all and raised cash for this year's parade that will soon be here.

**AYANNA SURPRISED MANY**

When one looks at the recent upset victory of City Councilor Ayanna Pressley over incumbent U.S. Rep. Mike Capuano, you can clearly see that it really wasn't such an upset as first appears. The 7<sup>th</sup> District is no longer the 7<sup>th</sup> District of old. A good chunk — 70 percent was inside Boston. Next door in District 8 where U.S. Rep. Stevie Lynch of Southie had little opposition and won hands down is only 30 percent of the 8<sup>th</sup> District. Much of the 7<sup>th</sup> District used to be part of Lynch's district but not anymore.

Pressley is a well-known city councilor in Boston. She is anything but a dull candidate. She energized her base, worked it well, and did great fieldwork leading up to September 4<sup>th</sup>. She carried the District, 59-41 percent, she carried Boston, 64-36 percent, and over in Somerville, Capuano almost lost his home base, splitting the vote in a near 50-50 percent win, he won by a mere 122 votes.

Establishment Democrats were like the bather at the beach watching the high tide coming in and were helpless to stop it. Politics is always about time. You have it or you don't. Capuano ran out of his time.

**TIRED OF ALL THIS  
KAEPERNICK STUFF**

Can I tell you how tired I am of all this social justice warrior stuff concerning Colin Kaepernick and his new-found status as super hero over taking that knee of his! Now Nike has decided to raise him higher by making him the company's face. I saw the new Nike ad, a close up of his face and the words "Believe in something, even if it means sacrificing everything." I won't be swooshing in a pair of Nike's anytime soon.

**OOPS! DEPARTMENT**

In last week's column, I made a mistake. Yes, I said it — a mistake. In the photo on the grand opening of a dog wash business, I misidentified the name of Buddy Mangini's son. He is name isn't Paul but Al.

## Pet News from the Gazette

by Marie Simboli

### Five Ways to Make Walks More Fun for Your Dog (and you)

In addition to providing exercise and a chance to pee and poop, walks are full of opportunities for your dog to learn about the world and develop good behaviors. An enriching walk will also help tire a dog out both mentally and physically, which can result in better behavior during the inside portions of the day. Here are some ways to make walks as fun as possible for both canines and humans.

1. *Play "Find It"* Most dogs are natural-born scavengers. They love the trill of discovery something really great to put in their mouth on the sidewalk. Finding a discarded chicken bone is the equivalent of winning the doggie lottery. Make your dog feel like a winner by tossing treats periodically in front of you, and then give him the cue "Find it" to let him know that the hunt should begin. This game can help you control scavenging; better that your dog satiate his treasure-hunting needs by finding the bits of jerky you're tossing than by pulling your arm out of its socket so he can get to a half-eaten bagel.

2. *It is hard for humans to even begin to comprehend what a dog's sense of smell is like.* It's thought to be as much as 10,000 times better than ours. Needless to say, this means that smells are incredibly important to them. So, when your dog stops to sniff yet another lamp post, let him have a moment to really fully enjoy it. Think of pee as a dog's way of communicating with other canines in the neighborhood. It's like he's checking Facebook. It's his pee-mail. The information he's taking in is a lot for a doggie brain to process, but that's a good thing. Wouldn't you rather he fatigue himself trying to comprehend the vintage of a particularly stinky specimen on a fire hydrant than use that same energy to redesign your sofa pillows?

3. *Walk fast and change directions.* You might be the coolest



thing in your apartment. But, outside, it's a different story. Compared to the hustle and bustle of the North End Streets, a human on the end of a leash is B-O-R-I-N-G. Picking up the pace can result in better loose-leash walking outside. If your dog is focusing on keeping up with you, he is going to have a harder time pulling ahead. Periodic swift changes in direction can also make sure he always has at least some of his focus on you, since you're the one deciding on the direction of traffic. A speedy U-turn can also mean a dog who is out in front of you is now a pace or two behind you. This can make a dog who is in doubt of where to be on the street hedge his bets and stay close to you at all times.


4. *Give regular rewards at your knee.* Pick a marker on the street something you're sure to see at least once a block, like a tree or a car bumper. When you get to the marker, if your leash is loose and your dog is paying attention to you, mark the moment with a click or a "Yes"! And then give a treat at your knee or on the ground near your foot. Rewarding in these spots will encourage your dog to default to being near those areas when walking. Start out with a marker you're sure to see at least a few times per block: Cracks in the pavement or fire hydrants or store awnings. Later on, you can pick something slightly less

common like treating at every store.

5. *Talk to humans.* The best tool humans have to keep dogs safe on the street is something unique to our species: Verbal language. Always ask other dog owners if it is safe for your dog to greet their dog, and speak up quickly if you don't think your dog can politely say "hi." When in doubt, keep greetings short and sweet. Keep an eye out for loose, wiggly body language. These are generally signs of friendliness; stiffness and staring are usually signs that one dog or the other isn't comfortable. Social interactions with other dogs are an important part of most every dog's life. But it's crucial that everyone be safe.


It's also a good thing for your dog to meet new people on the street, but these greetings should also be managed so they're appropriate. If you have a dog who is a jumper, get down low to be near the ground with your dog when someone approaches you can hook your finger in your dog's collar to help reduce jumpiness and ask the stranger to get down low too. If your dog is fearful of new people, ask the person to toss a treat on the ground. This will help your dog have a good feelings about new people approaching.

Enjoy your time with your pet. *It's about Unconditional Love.*



by John Christoforo

A Nostalgic Remembrance



We may not realize it but lots of things we take for granted in life have changed radically during our lifetimes. The first time I became aware of a change in technology was when Mom bought a new vacuum cleaner. After Babbononno sold the big house at 70 Eutaw Street and moved Nanna into a rented apartment a few streets away, we moved two doors away from the original house to 74 Eutaw. Mom had an upright Hoover vacuum cleaner and when she would plug it in and throw the switch a long black vertically positioned bag would swell up and the dirt that was swept up went into the bag while the suction motor whined away.

One day, a man brought a canister shaped vacuum cleaner up the three flights of stairs to our top floor apartment and gave Mom a demonstration about the new technology. It was an Electrolux that sat on the floor with runners allowing it to glide along. Attached to the front of the machine was a long flexible hose that ended in an opening that could accommodate an assortment of removable brushes that did the cleaning while the internal motor sucked up the dirt. Dad bought the machine, and for the next week or so, neighbors came by to see the space age design and what it could do.

When we all lived together in the big house, Monday was wash day. Mom and Nanna would fill one side (the deep side) of the kitchen sink with water and add in Rinso White, Super Suds, Duz or Lux flakes, slide in a wash board submerge all of the clothes to be washed. They were soaked in the sudsy water and scrubbed against the corrugated face of the wash board until they were considered clean. From there, they were piled up in the shallow side of the sink, rinsed and rung out by hand to extract all of the water and remaining soap. Then, they were hung out on a close line in the back yard to dry. During the winter months, the clothes would freeze on the line and look like dried pieces of baccula. After a few years living at 74 Eutaw Street, Dad bought a modern washing machine, a cube shaped apparatus with a round lid on the top. It was connected to the water supply that could fill the tank with hot, cold or a mix of measured water. When the lid was open, Mom would throw in the clothes to be washed, add in a prescribed portion of special soap that didn't suds up like the others did that were used in the sink, and with the touch of a button, the cylindrical center of the machine would start to fill with water and then spin and wash the clothes. The end of the spinning process would par dry the clothes and they would then be hung out the window on a close line that was connected to a pole at the back of the yard to complete the drying process. Actually, there was room for the washer in the apartment, but no place to add in a dryer.

To warm a house or apartment today, we set a thermostat to a particular temperature and

experience the comfort we want. The water supply is heated in a tank due to a similar control that allows the user to regulate the heat of the water. When we moved into that 3<sup>rd</sup> floor apartment, the heat in the apartment was supplied by a stove that burned range oil. Behind the stove was a dish shaped base that held a three gallon container filled with range oil that Dad would fill from a 50 gallon drum in the cellar. The oil would wet cloth coils within the stove and as they burned, they heated the house. The right side of the stove was the cooking end and was operated by natural gas. Both bedrooms which were right off the kitchen were usually kept warm by the stove during the cold months, but the living room was too far away. Luckily, this room had a radiator that was heated by the heating system that warmed the 1<sup>st</sup> and 2<sup>nd</sup> floors. The water in the kitchen sink and bathroom tub was heated when needed. On the right side of the stove was a stack heater. It was a black metal cylinder about 3 feet high with a door in the front. When the door was open we would light a burner at the base of the cylinder with a match and voila, a half hour later, we had hot water.

Years later, Dad would install an automatic oil pump that illuminated the three gallon jug. It was also connected to the stack heater and automatically, we had both heat and hot water. Modern technology sure made life a lot easier.

On a shelf above the middle of the kitchen table sat a small radio and each afternoon, I would listen to the 15 minute serials: *Superman*, *Tom Mix*, *Bobby Benson* and the *B Bar B Ranch* and *Captain Midnight*. If Dad had run out of cigarettes, during a commercial, I could take the twenty cents he gave me for the purchase of a pack of Old Golds, run down the 3 flights of steps, run to the corner store, buy his cigarettes, run home and be back just as the story was ready to continue. I was fast. By 1948, things changed. Ralph Manfredonia, the landlord, bought a television. From that point on, I would be at his house each afternoon with his children watching the kid's shows on the 7 inch screen of his set. In 1949, Dad bought a Philco TV with a giant 12 inch screen. Over time the radio collected dust on the kitchen shelf. *Big Brother Bob Emery* was now on TV.

Dad had always been one for innovations. He shaved with an electric razor, something I never got used to using. When they first came out, he bought one, liked it so much, he gave his straight razor to Grandpa Christoforo as an extra and never went back to a blade again.

During the summer when it became oppressive in a 3<sup>rd</sup> floor apartment, Dad would bring from our storage area in the cellar, window fans that would keep each room in the house cool, or at least blow the hot air around to make it more comfortable.

The milk was delivered several times a week by the Shawmut Dairy and later, Hoods after Shawmut folded. There were street vendors who had horse drawn wagons and sold everything in the way of fruits and vegetables. The only bread you could buy from a street vendor was Cushman's and it was American bread sold from the back of their trucks. Only the non-Italians in the neighborhood bought American bread.

When it came to cars, Dad was more traditional. The cars he bought had standard transmissions, with column shifts and a clutch on the floor. He didn't trust the automatics, and besides, they were only offered as an option on the expensive cars. In the 50s, power steering, power brakes, and power windows were offered, but Dad didn't trust their reliability. It wasn't until the late 50s that he bought a car with power options. It would be another 10 years before one of Dad's cars had air conditioning, but I don't think he ever used it.

Most of what we lived with back then is gone, but the memories linger on and who knew the difference??? There were no TV remotes, no window air conditioners, no climate controls in homes and no power options in most cars. The two party line telephone sat on a table in the living room and the operator asked, "Numberrr pleasse." Guess what, we survived.

GOD BLESS AMERICA

### LEGAL NOTICE

Commonwealth of Massachusetts  
The Trial Court  
Middlesex Probate and Family Court  
208 Cambridge Street  
Cambridge, MA 02141  
(617) 768-5800  
Docket No. MI18P4219EA  
Estate of  
**LAWRENCE T. FAGAN**  
Date of Death June 5, 2015  
CITATION ON PETITION FOR  
FORMAL ADJUDICATION

To all interested persons:  
A Petition for Late and Limited Formal Testacy and/or Appointment has been filed by **Barbara Fagan** of Woburn, MA requesting that the Court enter a formal Decree and Order and for such other relief as requested in the Petition.

The Petitioner requests that **Barbara Fagan** of Woburn, MA be appointed as Personal Representative(s) of said estate to serve **Without Surety** on the bond in an **unsupervised** administration.

**IMPORTANT NOTICE**  
You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before 10:00 a.m. on the return day of September 24, 2018.

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

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

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

Witness, HON. EDWARD F. DONNELLY, JR.,  
First Justice of this Court.  
Date: September 5, 2018  
Tara E. DeCristofaro, Register of Probate  
Run date: 9/14/2018

### LEGAL NOTICE

Commonwealth of Massachusetts  
The Trial Court  
Middlesex Probate and Family Court  
208 Cambridge Street  
Cambridge, MA 02141  
(617) 768-5800  
Docket No. MI18C0692CA  
In the Matter of  
**CAMERON NEIL HEGARTY**  
CITATION ON  
PETITION TO CHANGE NAME  
A Petition to Change Name of Minor has been filed by **Cameron Neil Hegarty** of Concord, MA requesting that the court enter a Decree changing their name to **Aurora Camerson Hegarty**.

**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 28, 2018. 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. EDWARD F. DONNELLY, JR.,  
First Justice of this Court  
Date: August 30, 2018  
Tara E. DeCristofaro, Register of Probate  
Run Date: 9/14/18

### 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 539A, that on **September 28, 2018 at 10AM**, at said address, the following motor vehicle(s) will be sold, in as is condition, no keys, at public sale to satisfy our garage keeper's lien thereon for towing, storage, and expenses of notice and sale:

- 2014 HONDA ACCORD, WHITE**  
Vin: 1HGCR2F87EA150525  
Tiffany L Lanides  
152 Ellis Rd  
Westminster, MA 01473
- 2008 DODGE AVENGER, GRAY**  
Vin: 1B3LC76M08N162878  
Mark McCormack  
238 Howe Street  
Methuen, MA 01844
- 1999 JEEP GRAND CHEROKEE, RED**  
Vin: 1J4GW68N4XC578833  
Deirdre R Hammonds  
Box 2118  
Oak Bluffs, MA 02557
- 2002 LAND ROVER FREELANDER, RED**  
Vin: SALNY2232A202474  
Carols R Defreitas  
59 Fountain St, #2  
Medford, MA 02155
- 2013 KIA OPTIMA, GOLD**  
Vin: 5XXGM4A78DG224403  
Ricardo Georges  
23 Atlantic St, #1  
Lynn, MA 01902
- 2006 KIA SPORTAGE, BROWN**  
Vin: KNDJE723467225933  
John P Ryan  
109/111 Tremont St, Apt 414  
Brighton, MA 02135  
Run dates: 9/14, 9/21, 9/28, 2018

### LEGAL NOTICE

Commonwealth of Massachusetts  
The Trial Court  
Middlesex Probate and Family Court  
208 Cambridge Street  
Cambridge, MA 02141  
(617) 768-5800  
Docket No. MI18D2017DR  
**DIVORCE SUMMONS BY PUBLICATION AND MAILING**  
**MICHELLE LYNNE TIRONE**  
vs.  
**EDWARD PAUL TIRONE, JR.**

To the Defendant:  
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown of the Marriage 1B. The Complaint is on file at the Court.  
An Automatic Restraining Order has been entered in this matter preventing you from taking any action which would negatively impact the current financial status of either party. **SEE Supplemental Probate Court Rule 411.**  
You are hereby summoned and required to serve upon **Bruce A. Gage, Esq., Law Office of Bruce Gage, 175 Central St., Suite 219, Lowell, MA 01852**, your answer, if any, on or before **October 10, 2018**. If you fail to do so, the court will proceed to the hearing and adjudication of this action. You are also required to file a copy of your answer, if any, in the office of the Register of this Court.

Witness, HON. EDWARD F. DONNELLY, JR.,  
First Justice of this Court.  
Date: August 28, 2018  
Tara E. DeCristofaro, Register of Probate  
Run date: 9/14/18

### LEGAL NOTICE

Commonwealth of Massachusetts  
The Trial Court  
Probate and Family Court  
Middlesex Division  
208 Cambridge Street  
East Cambridge, MA 02141  
(617) 768-5800  
Docket No. MI18P4223EA  
Estate of  
**PHILIP DIBENEDETTO**  
Also Known As  
**FILIPPO DIBENEDETTO**  
Date of Death June 27, 2018  
**INFORMAL PROBATE PUBLICATION NOTICE**

To all persons interested in the above captioned estate, by Petition of Petitioner **Angela DiBlasi of Stoneham, MA**, a Will has been admitted to informal probate.  
**Angela DiBlasi of Stoneham, MA** has been informally appointed as the Personal Representative of the estate to serve **without surety** on the bond.

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

Run date: 9/14/18

### LEGAL NOTICE

#### REQUEST FOR QUALIFICATIONS

The MASSACHUSETTS PORT AUTHORITY (Authority) is soliciting consulting services for **MPA CONTRACT NO. A403 SUSTAINABILITY PLANNING AND REPORTING SERVICES, BOSTON, MASSACHUSETTS**. The Authority is seeking an innovative, diverse, and experienced sustainability consultant to help the Authority advance its sustainability and resiliency program, impact and communications to the next level of achievement. Having achieved four goals set for 2020 in the original Boston Logan International Airport Sustainability Management Plan and expanding its sustainability and resiliency program to cover all MPA facilities, the sustainability and resiliency program is evolving with a focus on identifying and creating the next iteration of program goals. The Consultant must be able to work closely with the Authority and other interested parties in order to provide such services in a timely and effective manner.

The Consultant shall demonstrate experience in several fields including sustainability management, resiliency management, airport operations (Part 139 and General Aviation), seaport operations (container shipping ports, cruise ports, fish piers, auto ports), various real estate development activities, reporting and production design, energy management, and resiliency.

The contract will be work order based, and Consultant's fee for each work order shall be negotiated; however, the total fee for the contract shall not exceed \$500,000.

A Supplemental Information Package will be available, on September 19, 2018 on the Capital Bid Opportunities webpage of Massport <http://www.massport.com/massport/business/bids-opportunities/capital-bids> as an attachment to the original Legal Notice, and on COMMBUYS ([www.commbuys.com](http://www.commbuys.com)) in the listings for this project. If you have problems finding it, please contact Susan Brace at Capital Programs [SBrace@massport.com](mailto:SBrace@massport.com). The Supplemental Information Package will provide detailed information about Scope Of Work, Selection Criteria and Submission Requirements.

By responding to this solicitation, consultants agree to accept the terms and conditions of Massport's standard work order agreement, a copy of the Authority's standard agreement can be found on the Authority's web page at <http://www.massport.com/massport/business/capital-improvements/important-documents/>. The Consultant shall specify in its cover letter that it has the ability to obtain requisite insurance coverage.

This submission, including the litigation and legal proceedings history in a separate sealed envelope as required shall be addressed to Houssam H. Sleiman, PE, CCM, CFMAA, NAC, Hon. D.Eng., Director of Capital Programs and Environmental Affairs and received no later than **12:00 Noon on October 25, 2018** at the Massachusetts Port Authority, Logan Office Center, One Harborside Drive, Suite 209S, Logan International Airport, East Boston, MA 02128-2909. Any submission which is not received in a timely manner shall be rejected by the Authority as non-responsive. Any information provided to the Authority in any Proposal or other written or oral communication between the Proposer and the Authority will not be, or deemed to have been, proprietary or confidential, although the Authority will use reasonable efforts not to disclose such information to persons who are not employees or consultants retained by the Authority except as may be required by M.G.L. c.66.

MASSACHUSETTS PORT AUTHORITY  
**THOMAS P. GLYNN**  
CEO & EXECUTIVE DIRECTOR

Run date: 9-14-2018





# EXTRA Innings



by Sal Giarattani

**Yankees Add Strength in Outfield**

The NY Yankees continue nipping at the Red Sox heels for top spot in the AL East, and on Friday, August 31<sup>st</sup>, acquired former NL MVP Andrew McCutchen from the Giants for two top prospects. The team

announced the deal on the last day of trades for players to be eligible for post-season play. The Giants acquire infielder Abiatel Avelino, right-hander Juan De Paula, and cash considerations, too.

This season in San Francisco, McCutchen hit .255, 13 stolen

bases, 15 homers, and 55 RBIs. He is also a five-time All-Star with the Pirates, and the 2013 NL MVP. He is 31 years old and with Aaron Judge still out injured, fits into right field in the nick of time.

**Baseball History on September 9<sup>th</sup>**

In 1914, George Davis of the Boston Braves pitched a 7-0 no-hitter against the Phillies. His no-hitter was the first thrown at Fenway Park ... In 1945, Dick Fowler of the Philadelphia Athletics pitched a 1-0 no-hitter against the St. Louis Browns ... in 1948, Rex Barney of the Brooklyn Dodgers pitched a 2-0 no-hitter against the NY Giants at the old Polo Grounds ... In 1965, Sandy Koufax of the LA Dodgers pitched a no-hit perfect game 1-0 against the Chicago Cubs whose pitcher Bob Hendley allowed only one hit himself.

**Down in NYC ...**

On Monday, September 24<sup>th</sup>, the 33<sup>rd</sup> Annual Great Sports Legends Dinner will be held at the New York Hilton Midtown to benefit the Buoniconti Fund to Cure Paralysis. Among the many legends to be honored is Alex Rodriguez. The M.C. for the evening will be Bob Costas.

Remember Nick Buoniconti from the old Boston Patriots who went on to play for the Miami Dolphins. Remember Nick Buoniconti, Babe Parelli, and Gino Cappelletti? A great time to be an Italian American football fan, huh?

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

is where we should not be. The issue of Roe is far from settled law as was slavery in the 19<sup>th</sup> century and for U.S. Senators like Diane Feinstein, D-CA, there is no such thing as correct settled law, that is nothing but hocus-pocus politicking. Just another fake “I Am Spartacus” moment!

**The 25<sup>th</sup> Amendment Now**

Since day one of the Trump White House, the so-called Resistance has been out to remove President Trump from the Oval Office. These characters never give up. They keep switching from one thing to another and Trump keeps winning and frustrating all of these phonies in the media, government, and Democrat Party.

The whole country has become part of a never-ending reality show. The Social Justice Warriors, the Democrat Socialists, and the Fake News Media are acting crazy all the time. The latest thing these political fascists (and that is

what they are) are up to is the 25<sup>th</sup> Amendment. If they can’t impeach him, just call him NUTS. This too shall pass and then it will be on to the next idea on the Get Trump Train. Keep throwing stuff on the wall and hope something, anything, will stick. However, it is all Crazy Glue stuff if you ask me.

**End Quote**

The University of Arizona took out a full-page advertisement in the *New York Times* on Sunday, September 2<sup>nd</sup>, honoring U.S. Senator John McCain, his life as a great American who always defended freedom and helped create a bright future for our children. They ran a quote by McCain delivered in May 2005, at the university’s Commencement Address, “I have long believed that the true worth of a person is measured by how faithfully we serve a cause greater than our self-interest that encompasses us but is not defined by our existence alone.”

• **Christopher Columbus** (Continued from Page 3)

enterprise was very great even from the start.

Columbus believed his voices in accordance with the spirit of the age he lived in. In exalted terms, he talked about his mission and God’s guidance. Columbus had gotten a raw deal during his life time, and after his death, the New World was called America instead of Columbia. He knew that his singleness of purpose was not always allied with purity of heart. He had mistreated the Indians he had a lust for gold. He never stopped pleading for worthy back-payment for his crew, in his will, he urged his son to give a share of his revenues to poor relatives, his young brother and uncles and his birth place, Genoa. Christopher Columbus was human with faults like the rest of us, yet God gave him the task of finding a place where millions would find refuge and a new life. Columbus, arthritic and conscious to the end, died on May 20, 1506. When his hour came, he joined in the prayers for the dying, repeating with his last breathe, “In manes tuas, Domine, Commendo spiritum meum.”

**LEGAL NOTICE**  
**REQUEST FOR QUALIFICATIONS**

The MASSACHUSETTS PORT AUTHORITY (Authority) is soliciting consulting services for MPA CONTRACT NO. **W288 FY 19-22 TERM FIELD SURVEY AND ENGINEERING SERVICES**. The Authority is seeking qualified land survey and engineering consulting firms or teams, with proven experience to provide professional survey and engineering services on an on-call, as needed basis. These services are expected to be provided at Worcester Regional Airport, Worcester, Massachusetts. The Consultant/s must be able to work closely with the Authority and other interested parties in order to provide such services in a timely and effective manner.

The Authority expects to select a single consultant. However, the Authority reserves the right to select a different number if it is deemed in its best interest to do so. Each consultant shall be issued a contract in an amount not to exceed EIGHT HUNDRED THOUSAND DOLLARS (\$800,000). The services shall be authorized on a work order basis.

A Supplemental Information Package will be available, on **September 19, 2018** on the Capital Bid Opportunities webpage of Massport <http://www.massport.com/massport/business/bids-opportunities/capital-bids> as an attachment to the original Legal Notice, and on COMMBUYS ([www.commbuys.com](http://www.commbuys.com)) in the listings for this project. If you have problems finding it, please contact Susan Brace at Capital Programs [SBrace@massport.com](mailto:SBrace@massport.com) The Supplemental Information Package will provide detailed information about Scope of Work, Selection Criteria and Submission Requirements.

By responding to this solicitation, consultants agree to accept the terms and conditions of Massport’s standard work order agreement, a copy of the Authority’s standard agreement can be found on the Authority’s web page at <http://www.massport.com/massport/business/capital-improvements/important-documents/>. The Consultant shall specify in its cover letter that it has the ability to obtain requisite insurance coverage.

This submission, including the litigation and legal proceedings history in a separate sealed envelope as required shall be addressed to Houssam H. Sleiman, PE, CCM, FCMAA, NAC, Hon. D.Eng., Director of Capital Programs and Environmental Affairs and received no later than **12:00 Noon on November 1, 2018** at the Massachusetts Port Authority, Logan Office Center, One Harborside Drive, Suite 209S, Logan International Airport, East Boston, MA 02128-2909. Any submission which is not received in a timely manner shall be rejected by the Authority as non-responsive. Any information provided to the Authority in any Proposal or other written or oral communication between the Proposer and the Authority will not be, or deemed to have been, proprietary or confidential, although the Authority will use reasonable efforts not to disclose such information to persons who are not employees or consultants retained by the Authority except as may be required by M.G.L. c.66.

**MASSACHUSETTS PORT AUTHORITY**  
**THOMAS P. GLYNN**  
**CEO & EXECUTIVE DIRECTOR**  
Run date: 9-14-2018

**MASSACHUSETTS PORT AUTHORITY**  
**NOTICE TO CONTRACTORS**

Sealed General Bids for **MPA Contract No. AP1822-C1, FY19-21 AUTHORITY-WIDE OVERHEAD DOOR REPAIRS, BOSTON, BEDFORD, AND WORCESTER, MASSACHUSETTS**, will be received by the Massachusetts Port Authority at the Capital Programs Department Office, Suite 209S, Logan Office Center, One Harborside Drive, East Boston, Massachusetts 02128-2909, until 11:00 A.M. local time on **WEDNESDAY, OCTOBER 10, 2018**, immediately after which, in a designated room, the bids will be opened and read publicly.

**NOTE: PRE-BID CONFERENCE WILL BE HELD AT THE CAPITAL PROGRAMS DEPARTMENT (ABOVE ADDRESS) AT 9:30 A.M. LOCAL TIME ON TUESDAY, SEPTEMBER 25, 2018.**

The work includes **PROVISIONS OF LABOR, INCIDENTAL MATERIALS, TOOLS, EQUIPMENT, AND SERVICES TO REPAIR AND MAINTAIN OVERHEAD DOOR SYSTEMS ON AN AS-NEEDED BASIS OVER A TWO (2)-YEAR PERIOD AT ALL MASSACHUSETTS PORT AUTHORITY AVIATION AND NON-AVIATION FACILITIES LOCATED AT BOSTON, BEDFORD, AND WORCESTER, MASSACHUSETTS.**

Bid documents will be made available beginning **THURSDAY, SEPTEMBER 20, 2018**.

Bid Documents in electronic format may be obtained free of charge at the Authority’s Capital Programs Department Office, together with any addenda or amendments, which the Authority may issue and a printed copy of the Proposal form.

In order to be eligible and responsible to bid on this contract General Bidders must submit with their bid a current Certificate of Eligibility issued by the Division of Capital Asset Management and Maintenance and an Update Statement. The General Bidder must be certified in the category of **DOORS & WINDOWS**.

The estimated contract cost is **ONE HUNDRED FIFTY THOUSAND DOLLARS (\$150,000.)**.

Bidding procedures and award of the contract and sub-contracts shall be in accordance with the provisions of Sections 44A through 44J inclusive, Chapter 149 of the General Laws of the Commonwealth of Massachusetts.

A proposal guaranty shall be submitted with each General Bid consisting of a bid deposit for five (5) percent of the value of the bid; when sub-bids are required, each must be accompanied by a deposit equal to five (5) percent of the sub-bid amount, in the form of a bid bond, or cash, or a certified check, or a treasurer’s or a cashier’s check issued by a responsible bank or trust company, payable to the Massachusetts Port Authority in the name of which the Contract for the work is to be executed. The bid deposit shall be (a) in a form satisfactory to the Authority, (b) with a surety company qualified to do business in the Commonwealth and satisfactory to the Authority, and (c) conditioned upon the faithful performance by the principal of the agreements contained in the bid.

The successful Bidder will be required to furnish a performance bond and a labor and materials payment bond, each in an amount equal to 100% of the Contract price. The surety shall be a surety company or securities satisfactory to the Authority. Attention is called to the minimum rate of wages to be paid on the work as determined under the provisions of Chapter 149, Massachusetts General Laws, Section 26 to 27G, inclusive, as amended. The Contractor will be required to pay minimum wages in accordance with the schedules listed in Division II, Special Provisions of the Specifications, which wage rates have been predetermined by the U.S. Secretary of Labor and/or the Commissioner of Labor and Industries of Massachusetts, whichever is greater.

The successful Bidder will be required to purchase and maintain Bodily Injury Liability Insurance and Property Damage Liability Insurance for a combined single limit of **TEN MILLION DOLLARS (\$10,000,000.00)**. Said policy shall be on an occurrence basis and the Authority shall be included as an Additional Insured. See the insurance sections of Division I, General Requirements and Division II, Special Provisions for complete details.

No filed sub-bids will be required for this contract.

This Contract is also subject to Affirmative Action requirements of the Massachusetts Port Authority contained in the Non-Discrimination and Affirmative Action article of Division I, General Requirements and Covenants, and to the Secretary of Labor’s Requirement for Affirmative Action to Ensure Equal Opportunity and the Standard Federal Equal Opportunity Construction Contract Specifications (Executive Order 11246).

The General Contractor is required to submit a Certification of Non-Segregated Facilities prior to award of the Contract, and to notify prospective sub-contractors of the requirement for such certification where the sub-contract exceeds \$10,000.

Complete information and authorization to view the site may be obtained from the Capital Programs Department Office at the Massachusetts Port Authority. The right is reserved to waive any informality in or reject any or all proposals.

**MASSACHUSETTS PORT AUTHORITY**  
**THOMAS P. GLYNN**  
**CEO & EXECUTIVE DIRECTOR**  
Run date: 9-14-2018

**LEGAL NOTICE**

**Commonwealth of Massachusetts**  
**The Trial Court**  
**Middlesex Probate and Family Court**  
**208 Cambridge Street**  
**Cambridge, MA 02141**  
**(617) 768-5800**

**Docket No. M18P4305EA**

**Estate of**  
**CAROLE FRANCIS DONNELLY**  
**Also Known As**  
**CAROLE F. DONNELLY**  
**Date of Death July 7, 2018**  
**CITATION ON PETITION FOR FORMAL ADJUDICATION**

To all interested persons:  
A Petition for **Formal Probate of Will with Appointment of Personal Representative** has been filed by **Lynne E. Rosenberg of Natick, MA** requesting that the Court enter a formal Decree and Order and for such other relief as requested in the Petition.

The Petitioner requests that **Lynne E. Rosenberg of Natick, MA** be appointed as Personal Representative(s) of said estate to serve **Without Surety** on the bond in an **unsupervised** administration.

**IMPORTANT NOTICE**  
**You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before 10:00 a.m. on the return day of September 27, 2018.**

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

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

**Witness, HON. EDWARD F. DONNELLY, JR., First Justice of this Court.**  
Date: August 30, 2018  
Tara E. DeCristofaro, Register of Probate  
Run date: 9/14/2018

**MASSACHUSETTS PORT AUTHORITY**  
**NOTICE TO CONTRACTORS**

Sealed General Bids for **MPA Contract No. AP1820-C1, FY19-21 INSULATION TERM CONTRACT, BOSTON, BEDFORD, AND WORCESTER, MASSACHUSETTS**, will be received by the Massachusetts Port Authority at the Capital Programs Department Office, Suite 209S, Logan Office Center, One Harborside Drive, East Boston, Massachusetts 02128-2909, until 11:00 A.M. local time on **WEDNESDAY, OCTOBER 10, 2018**, immediately after which, in a designated room, the bids will be opened and read publicly.

**NOTE: PRE-BID CONFERENCE WILL BE HELD AT THE CAPITAL PROGRAMS DEPARTMENT (ABOVE ADDRESS) AT 11:30 A.M. LOCAL TIME ON TUESDAY, SEPTEMBER 25, 2018.**

The work includes **PROVISION OF LABOR, INCIDENTAL MATERIALS, TOOLS, EQUIPMENT AND SERVICES TO REMOVE AND INSTALL INSULATION ON PIPE DUCTWORK AND EQUIPMENT AT ALL MASSPORT FACILITIES ON AN AS NEEDED BASIS OVER A TWO (2) YEAR PERIOD.**

Bid documents will be made available beginning **THURSDAY, SEPTEMBER 20, 2018**.

Bid Documents in electronic format may be obtained free of charge at the Authority’s Capital Programs Department Office, together with any addenda or amendments, which the Authority may issue and a printed copy of the Proposal form.

The estimated contract cost is **ONE HUNDRED FIFTY THOUSAND DOLLARS (\$150,000)**.

Bidding procedures and award of the contract and sub-contracts shall be in accordance with the provisions of Sections 44A through 44J inclusive, Chapter 149 of the General Laws of the Commonwealth of Massachusetts.

A proposal guaranty shall be submitted with each General Bid consisting of a bid deposit for five (5) percent of the value of the bid; when sub-bids are required, each must be accompanied by a deposit equal to five (5) percent of the sub-bid amount, in the form of a bid bond, or cash, or a certified check, or a treasurer’s or a cashier’s check issued by a responsible bank or trust company, payable to the Massachusetts Port Authority in the name of which the Contract for the work is to be executed. The bid deposit shall be (a) in a form satisfactory to the Authority, (b) with a surety company qualified to do business in the Commonwealth and satisfactory to the Authority, and (c) conditioned upon the faithful performance by the principal of the agreements contained in the bid.

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The successful Bidder will be required to purchase and maintain Bodily Injury Liability Insurance and Property Damage Liability Insurance for a combined single limit of **ONE MILLION DOLLARS (\$1,000,000.00)**. Said policy shall be on an occurrence basis and the Authority shall be included as an Additional Insured. See the insurance sections of Division I, General Requirements and Division II, Special Provisions for complete details.

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Complete information and authorization to view the site may be obtained from the Capital Programs Department Office at the Massachusetts Port Authority. The right is reserved to waive any informality in or reject any or all proposals.

**MASSACHUSETTS PORT AUTHORITY**  
**THOMAS P. GLYNN**  
**CEO & EXECUTIVE DIRECTOR**  
Run date: 9-14-2018

## Boxing



## Ringside

WITH BOBBY FRANKLIN

## Would a Boxer by Any Other Name Punch as Hard



Bill Dempsey squares off with Joe Zukauskas

Boxing is a sport where things are not always what they seem. At its core it is based on deceit. When a fighter is hurt by a punch he has to give the impression it didn't bother him. When feinting, he is trying to make his opponent believe he is about to do one thing while actually doing something else. Before a fight, opponents do their best to convince each other they have no fear, that they are entering the ring so filled with self confidence that they have no worries at all. They must hide their emotions. All of this deceit is an important part of the strategy of boxing. If contestants were completely honest the game would be very different. To be a great boxer is to be a great liar.

On a lighter note, this playing fast with the truth also extends to other parts of the game, most notably in the names of fighters. I'm sure you all remember the fight between Walker Smith Jr. and Rocco Barbella. No? How about Arnold Raymond Cream vs. Joe Barrow? Not that one either. I'm sure you all must remember two of the best heavyweights to fight out of Boston. They squared off against each other twice, Anthony Sciucco and Joseph Paul Zukauskas.

For those of you who don't recognize these names, they are all better known by their Nom De Rings. Smith and Barbella were Sugar Ray Robinson and Rocky Graziano. Cream vs. Barrow? Why none other than Jersey Joe Walcott and Joe Louis. And Sciucco and Zakauskas were Tony Shucco and Jack Sharkey.

Here's another matchup that may not immediately bring back memories until you hear the ring names of the contestants. In one of his great victories Boston's Leonardo Liotta defeated all-time great Gerardo Gonzalez. Most local fans will remember Liotta as Tony DeMarco the "Fury of Fleet Street" and former welterweight champion. But who was Gonzalez? None other than another champion Kid Gavilan.

Some other names are easier to figure out. Gene Tunney was christened James Joseph Tunney, and Jack Dempsey



Leonardo Liotta

was originally William Harrison Dempsey.

Brockton's Rocky Marciano's original name was Rocco Francis Marchegiano. As ring announcers were having a hard time pronouncing his name, fight promoters urged him to change it to something easier than to say. They first pushed the name Rocky Mack on the future champion, but he was having nothing to do with a name that would hide his Italian heritage. The Rock agreed to Marciano as it was easier to pronounce and still allowed him to identify with his background.

Another Boston great who changed his name was the middleweight champion Johnny Wilson. His original name was Giovanni Francesco Panica. Wilson was a southpaw who lost his title to Harry Greb. A little known aside about Wilson, Johnny made a short cameo appearance in the movie *Zabriskie Point*.



Arnie Cream vs. Rocco Marchegiano

And speaking of Greb, It had been rumored for years that Greb's original name was Berg and that he reversed the order of the letters when he became a fighter. That rumor is not true, but he did make a slight change to his name. Harry was christened Edward Harry Greb.

I'm not sure how many of these fighters ever legally changed their names to the ones they were known for in the ring. I do know that Marvin Hagler liked the moniker "Marvelous" so much that he legally changed his name to Marvelous Marvin Hagler.

Ironically, the champion who made the most out of changing his name, indeed, the one who made it such an issue that he actually taunted opponents in the ring if they did not address him by his new name, never legally changed it. Cassius Marcellus Clay Jr. announced to the world he would be known going forward after winning the title as Muhammad Ali. He did this after becoming a member of the Nation of Islam.

In his fights against Floyd Patterson and Ernie Terrell neither opponent would address Ali by his Muslim name, instead insisting on calling him Clay. Ali took extreme umbrage at this slight and in both fights he went out of his way to inflict punishment on Patterson and Terrell for continuing to address him by his "slave name". I was surprised to learn recently that after all that, Ali never bothered to legally change his name.

Some fighters changed their names for reasons other than going for something easier to pronounce. Benjamin Leiner, better known as the great Benny Leonard, did it so his mother would not find out he was boxing. It has also been said that attempts to keep her from finding out about his violent occupation also helped make him into the great defensive boxer he became. He didn't want to come home with a black eye or a cut and have to make up explanations for his mother.

All of these fighters would have been great no matter what name they took. After all, boxing is show biz. Though, in the movies I am not sure if Archibald Alec Leach would have been quite the Hollywood sensation if he hadn't changed his name to Cary Grant. Who knows, he may have had to taken up boxing.

UP IN THE AIR — That is where the Bruins will be as they fly to and from China for their two-game preseason series with the Calgary Flames.

The B's are travelling just over 16,000 miles for the complete roundtrip. That comes out to an astounding 32.4 percent of all the miles the Black and Gold put up during the entire road schedule of domestic preseason and regular season contests during the 2017-2018 season (49,434 miles).

We're aware that it's a very long flight because a retired college athletic director that we know chose to attend the Summer Olympics in Beijing back in 2008.

His plane for China left from Washington, D.C. His total flight time one-way amounted to 17 consecutive hours in the air — and that was by traveling the "short" route—one that goes over the North Pole.

We don't know if it is possible to get "cabin fever" on a plane but it seems the players, coaches and front office staff on the trip will be the ones to find out.

LEAVING FOR A DIFFERENT DESTINATION — On the same day the Bruins left for China teammate Adam McQuaid found out he would be going in a different direction — to the New York Rangers in a deal that saw the B's acquire defenseman Steven Kampfer from the Blueshirts along with a pair of draft picks to be used next June.

The move caught nearly everyone by surprise — especially since McQuaid had been listed in a September 4 press release as on the roster of players going on the China trip.

There was also a bit of sadness among those players interviewed on TV before leaving for the airport. You see, McQuaid had spent his entire 11-year professional career in the Bruins organization. Although only 31, he was a lifer for the B's between his seasons in Providence and those spent on Causeway Street. In addition, he was one of the select few remaining players that had played on the 2011 Stanley Cup Championship team. And play he did, seeing action in 23 postseason games that spring.

In a press conference video Bruins GM Don Sweeney admitted that the decision to send McQuaid on his way led to "a very difficult day for me personally and for the organization as well. We want to thank Adam. He was a tremendous Bruin, a tremendous teammate. It was a very difficult decision because of what he meant to the Boston Bruins and will always mean to the Boston Bruins."

Sweeney admitted that teams had reached out to him as early as July 1 and the decision came down to whether he wanted to enter the season with the same team as last year "or allow some of our younger guys the opportunity to push through." He also stated that making the move before the China trip

allowed for McQuaid to get to New York right away and start from square one with a new team.

After playing four years at the University of Michigan, the 6-4 defenseman had played in 178 American Hockey League games with Providence from 2007-2010, scoring eight goals and adding 26 assists while amassing 280 penalty minutes.

He played in his first NHL game during the 2009-2010 season and then became a regular in the 2010-2011 campaign, playing in 67 regular season contests for the squad that would go on to claim Boston's first Stanley Cup since 1972.

Those first two years would be followed by seven additional ones. Over the course of his nine-year career on Causeway Street, McQuaid would become a familiar face on the back end, seeing action in 462 regular season games with 13 goals, 53 assists and 652 penalty minutes. He also saw action in 68 Stanley Cup playoff contests over the years, going 3-8-11 over that span.

However, last season McQuaid skated in only 38 regular season games, scoring one goal, adding three assists, and compiling 62 penalty minutes. But he continued to do what he does best, doling out hits (80) and blocking shots (56). He also played in 12 Stanley Cup games before the B's were eliminated in the second round.

In going to New York, he'll be joining two others with ties to the Boston area. Those would be Rangers GM Jeff Gorton (formerly an assistant GM with the Bruins) and former Boston University coach David Quinn, who left BU back in the spring to become the head coach of the Rangers.

And it will be some time before we see McQuaid back at the TD Garden. Boston's first game against the Rangers won't come until January 19 with a second Causeway Street contest penciled in for March 27. The two teams will tangle in New York on February 6.

The deals mark a return to the Boston organization for Kampfer, who played portions of two seasons with the B's. He played 38 regular season games during the 2010-2011 campaign for the Black and Gold but was not on the roster for the playoff run that culminated with the Stanley Cup victory. He also saw action in 10 regular season games in 2011-2012.

After leaving the B's he bounced around, playing for a mixture of AHL and NHL teams. During the past two seasons, he has played in only 32 games for the Rangers. It seems that he might well be assigned to Providence with a call-up to Causeway Street during the season more likely to come on an as-needed basis.

So the total season — training camp, preseason, regular season, and playoffs begins — minus one tough and popular player. How things unfold over the course of the next several months will be the telling of the tale of the 2018-2019 campaign.

## HOOPS and HOCKEY in the HUB

by Richard Preiss

