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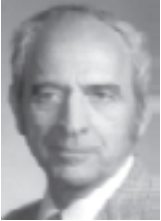
The dedication to the Holy Mother began 121 years ago by immigrants from Anzano, Di Puglia, and Foggia, who continue to keep faith in our Lord and the Holy Mother by their descendants each and every year. Thank you to all who participated in this year's festivities and may God and the Blessed Mother be with us always!

(Continued on Page 10)

Stirpe
Nostra

by Prof. Edmund Turiello

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





Vesta The Roman goddess of the hearth; by Harry Carlton Attwood. Over the main entrance to the 1930s Courtauld House at Eltham Palace, London, England.

Vesta was the Roman goddess of the hearth, similar to the Greek goddess Hestia, but she was worshipped by the Romans during ancient times independently of any connection with Greece.

The worship of Vesta goes back to the time when it was difficult but necessary to obtain fire. Then, as well as even now among some primitive tribes, they developed the custom of always keeping a fire alive for the use of the community, and even to carry it to new settlements. This custom was preserved in the religion of later Greeks and Romans even after more modern technologies had been developed.

The sacred fire, the source of all Roman life and power, was kept alive in a structure known as the Temple of Vesta, and it was constantly tended by a group of virgin priestesses that were known as the Vestals. They resided near the temple in the Forum Romanum. The whole concept goes back into antiquity where the Vestals represented the daughters of the primitive tribal chief, and they kept alive the State fire in their father's hut. The public worship of this goddess was maintained in the temple of Vesta, but her private worship was preserved in every domestic hearth. After she was recognized as a personal deity, it then became necessary to have her attendants live in guarded seclusion in a structure we now call "The House of the Vestal Virgins" or "Atrium Vestae."

The temple was a round structure, probably reminiscent of the tribal chief's hut, and this edifice was the most venerated of all temples in Rome.

Tradition tells us that the first temple to Vesta was built by Numa Pompilius, the successor to Romulus, and the first of the Sabine kings of Rome. He introduced the worship of this goddess, and devoted to her a space of ground just in front of his own dwelling house. It is also interesting to note that at this time in history; about 700 B.C, the king was the high priest, and in this office, he was known as "Pontifex Maximus" or "Pontiff."

There were at least five successive temples here in Rome that were built in honor of this goddess, and all adhered to the same style of architecture. It was always a small circular edifice with a domed roof that was supported on columns. This was thought to typify the round earth and the vaulted sky. The interior contained a low circular altar upon which burned the perpetual fire. The maintenance of this fire was the chief duty of the six vestals.

Numa's temple stood for about three centuries until the Gauls burned Rome in 390 B.C. It was soon rebuilt and the second edifice stood for about fifty years. The third temple to Vesta stood until the great fire under Nero, and the fourth lasted for about one hundred years. The remains, which now mark the consecrated site, belong to the last rebuilding by Septimius Severus and this work is contemporary with the great arch of Septimius Severus at the opposite end of the Forum.

NEXT WEEK:
*The Temple of Vesta
(The Best Little Virgin House
in Old Rome)*

The Island That Called Me Home

by Alfred M. Zappala

People often ask me why I moved to Sicily. The answer is both simple and complicated. Like many Sicilian-Americans of my generation, I grew up hearing stories about the old country. My grandparents spoke dialect. Family gatherings revolved around food, faith, and family. Sicily was always present, even when it was thousands of miles away.

But growing up in Lawrence, Massachusetts, Sicily was more of an idea than a place. It lived in memories, photographs, recipes, and stories told around the kitchen table.

Years passed. I became a lawyer, a law professor, an entrepreneur, and an author. Life was busy. Sicily remained in the background. Then something unexpected happened. I began spending time there. At first it was only a few weeks at a time. Then a few months. Eventually I came to realize that the Sicily I had inherited through family stories was only part of the story.

The real Sicily was more complicated, more beautiful, more frustrating, and more fascinating than I had imagined. I discovered ancient cities older than Rome. I discovered traditions that had survived for centuries. I discovered a people who could be remarkably generous, fiercely loyal, stubbornly independent, and endlessly resilient. I also discovered something else. I felt at home.

Not because Sicily was perfect. It isn't. Not because life there is easier. It isn't.



I felt at home because I recognized something familiar. The values I had grown up with in a Sicilian-American family — faith, family, friendship, hospitality, and community — were still alive.

Today, after more than two decades on the island, I still find myself learning something new every day.

A conversation in a village piazza.
A religious feast.
A family-run café.
A forgotten historical site.
A recipe passed down through generations.
Sicily continues to surprise me.

In this column, I hope to share some of those discoveries. We'll talk about people, places, food, culture, history, and daily life. Sometimes the stories will be humorous. Sometimes they will be nostalgic. Occasionally they may be thought-provoking.

But they will always be about Sicily and the people who love her.

Because for many of us, Sicily is more than a place on a map. It is part of who we are. And for some of us, no matter how far we travel, it eventually calls us home.

Alfred M. Zappala is a Sicilian-American author, attorney, educator, and co-founder of You, Me & Sicily. He has lived in Sicily for more than two decades and writes about Sicilian life, culture, history, and traditions. Learn more at www.YouMeAndSicily.com.

Congressional Funding Props Up Trump Deportation Plan Moving Forward

by Patti Sartori

Some \$70 billion in Congressional Funding has passed the Republican controlled U.S. Senate and is now moving to the House for consideration and a vote. The funds will allow the Department of Homeland Security to continue its deportation efforts, on behalf of the Trump administration, through most of the president's final years in office.

Of course, Democrats are incensed by the "rotten bill", but those who share Trump's sentiment on immigration are cheering that his number one campaign promise in 2024 will continue with the largest mass deportation operation in U.S. history. "We're going to continue to arrest people, we're going to detain people and we're going to keep deporting people," Trump Border Czar Tom Homan told *CBS News*.

According to an AP-NORC poll conducted in April, one in three U.S. adults knows someone who has been impacted by Trump's immigration operations. From this funding package, \$30 million is allocated for Immigration and Customs Enforcement operations, and billions for U.S. Border Patrol, carrying through the departments operations into 2029. "Their operations are limitless in terms of what they can do with this money. That is a hard thing to accept as a taxpaying citizen that our dollars are going to this massive, mass deportation machine, while Americans are struggling to meet health care costs, and have access to food while paying so much for gas," said Vanessa Cardenas, Executive Director at America's Voice, a long time advocacy organization for immigrants.

Following the violent struggles and shooting deaths of Renee Good and Alex Pretti in Minneapolis earlier this year, the Trump Administration installed new leadership at the Department of Homeland Security, while tempering the actions of ICE agents. Rather than picking up immigration law offenders on city streets, the administration is choosing to work other avenues to strip immigrant groups of their ability to remain in the U.S. by removing the Temporary Protected Status or making it as

difficult as possible to secure a green card.

Homeland Security Secretary Markwayne Mullin made clear in a statement that he and President Trump are "laser focused on enduring the hard-working men and women of ICE and Customs and Border Patrol are fully funded. The package from Congress will ensure our critical national security operations will continue despite any Democrat attempts to hold our great patriotic employees hostage in the future."

Saint Anthony's Feast Day

- SCHEDULE OF EVENTS -



Celebration of the Transitus
Friday, June 12th
8:00 pm at Sacred Heart Church (12 North Square)

Join the parish family of Saint Leonard's to see commemorations the final moments of Saint Anthony's earthly life. The celebration of the Transitus is a moving tribute to Saint Anthony's time on earth and encounter with inner death.

Feast Day of Saint Anthony
Saturday, June 13th
7:30 am Mass with the Blessing of Bread & Lilies
1:00 pm Procession
5:00 pm Vigil Mass

The feast day of Saint Anthony will be a day filled with Masses commemorating the life, teachings, and mission of the great "Wonder-Worker of Padua".

The procession will happen through the streets of the North End starting at St. Leonard's Peace Garden on Hanover Street. Led by the statue of Saint Anthony, the procession will include the Franciscan Friars, Deacons, and the Roma Band.

Throughout the Week
Sunday, June 7 - Saturday, June 13

A relic of Saint Anthony will be on display for public veneration in Saint Leonard's Church throughout the week of June 7th - June 13th. There will be a special blessing with the relic following each of the Masses on June 13th. Devotional items to Saint Anthony will be available outside and in the Saint Francis Gift Shop for an offering. We encourage you to use this time and these objects as a way to increase your faith and devotion to our beloved patron. Items available will include Saint Anthony Blessed Oil, Rosary Beads, Holy Cards, and Statues. Available on June 13th only will be the Blessing of the Lilies & Bread of Saint Anthony. The lilies and bread will be blessed following the 7:30 am Mass and available for an offering until supplies run out.



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Friday, June 12, 2026

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

In Loving Memory

Cavaliere Alberto Mustone

July 9, 1958 - June 3, 2026



Cavaliere Alberto Mustone of Somerville, entered into eternal rest peacefully, Wednesday, June 3, 2026 in the Care Dimensions Hospice House, Lincoln, surrounded by the love of his family after a brief illness. He was 67 years old. Born in Melito Irpino, Avellino, Italy, Alberto carried his Italian heritage proudly throughout his entire life. He lived in Somerville for many years. After immigrating to the United States, he built a beautiful life

rooted in family, hard work, faith, and community. His true life's work was the dedication he gave to preserving and celebrating the Italian culture and bringing countless people together. He was a machinist by trade and worked for L K M Industries for many years.

Alberto was the loving son of the late Filippo Mustone and Rosa Contardo; the beloved husband of Antonietta (Cerbone) Mustone; the dear and devoted father of Philip Mustone and his wife, Melissa of Waltham, and Christina Mustone of Waltham; the dear brother of Domenico Mustone and his wife, Filomena Barrasso of Italy; and the loving Nonno of Bianca Mustone, Matteo Alberto Mustone, Valentina Mustone, and Cristiano DaVeiga. Alberto is also survived by countless friends in the many organizations he was affiliated with. He was truly a family man but one his greatest joys was being a Nonno to his 4 loving grandchildren.

Alberto is the President of the Club Italia, President of C.O.M.I.T.E.S. Boston, member of the Dante Alighieri Society, in 2015 was awarded the I Migliori Medal, and recently, was bestowed the honor of Cavaliere, by the Italian government. Alberto became involved in many other organizations that promoted and fostered the Italian culture.

Relatives and friends were invited to attend Cavaliere Alberto's visiting hours in St. Catherine of Genoa Church, Somerville, Friday, June 5, 2026. His funeral Mass was celebrated on Saturday, June 6, 2026 in St. Catherine of Genoa Church. Entombment at the Woodlawn Cemetery Community Mausoleum-Versailles, 302 Elm Street, Everett.

Donations in Cavaliere Alberto's memory to the American Cancer Society would be sincerely appreciated.

Arrangements by the Cafasso & Sons Funeral Home, Everett.

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

Carmela “Camille” (DiFronzo) Cavagnaro

Camille Cavagnaro, 87, of Revere, formerly of Boston's North End. She passed away peacefully, surrounded by the love of her family on June 6, 2026. Loving daughter of the late Dante and Adeline (Genovese) DiFronzo. She was a devoted wife, mother, grandmother, great-grandmother, sister, aunt, and friend. Camille's greatest joy in life was the family she cherished so deeply.

She was the beloved wife of 67 years to Louis Cavagnaro Jr., loving mother of Adele Cataldo and her husband, Daniel Jr., and Louis Cavagnaro III and his wife, Christine. Cherished “Ma” of Daniel Cataldo III and his wife, Rachel, Louis Cataldo and his wife, Lauren, Louis Cavagnaro IV and his wife, Kelsey, AnneMarie Valarese and her husband, Joey, and Christina Cavagnaro and her wife, Lauren.

Camille was the proud and loving great-grandmother of Adriana, Valentina, and Capria Cataldo, Lorenzo and Carmine Valarese, and Antonio Cataldo, all of whom brought immense happiness to her life.

She was the devoted sister of Ella Volpe and her late husband Charlie, the late Archangelo “Bochie” DiFronzo, and the late Dante DiFronzo and his surviving wife Marilyn. She was also the beloved sister-in-law of Stanley and Lynn Cavagnaro.



Camille will be remembered for her warmth, kindness, strength, and unwavering devotion to her family. She had a special love for playing cards and enjoyed many happy hours around the card table with family and friends. She also loved visiting the casino, where her sense of fun and enthusiasm shined through. Whether spending time with loved ones, enjoying a card game, or trying her luck at the slot machine, Camille treasured the moments

that brought people together and created lasting memories.

She touched the lives of many and leaves behind a legacy of love, generosity, laughter, and cherished memories that will live on in the hearts of all who knew her.

In addition to her family, Camille is survived by many loving nieces, nephews, extended family members, and dear friends.

A Funeral Mass will be held for Camille on Friday, June 12, 2026, at 10:00 a.m., in St. Leonard Church, 320 Hanover Street, North End, Boston, MA. Services will conclude at Oak Grove Cemetery, 230 Playstead Road, Medford, MA.

In Lieu of flowers, donations can be made in Camille's memory to St. Jude Children's Research Hospital, 501 St. Jude Place, Memphis, TN 38105.

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Apply Today for the Elaine Wilson Scholarship!

Now Accepting Applications for the \$2,500 Elaine Wilson Scholarship for Community Health Outreach & Public Service!



NEW Health is now accepting applications for The Elaine Wilson Scholarship for Community Health Outreach & Public Service. Established in 2023, the Elaine Wilson Scholarship for Community Health Outreach and Public Service was named in honor of NEW Health's founder and first Chief Executive Officer, Elaine Wilson who joined the health center movement in 1971 and opened one of the first Federally Qualified Health Centers in the country. Through her unwavering commitment and passion to provide much needed accessible and affordable healthcare services for the residents of the North End she opened the health center in 1972. The Elaine Wilson Scholarship will award \$2,500 to a resident of either the North End or Charlestown neighborhoods of Boston who is a matriculating student or applying to an institution of higher learning, (college or university) pursuing studies in healthcare, public health, or healthcare administration.

Please note that the application deadline is August 12th, 2026, and scholarship recipients will be announced on August 21st. If you have any questions, please reach out to Cristina Luna at acluna@mgb.org.

You can submit your application digitally, print out the PDF, or pick up and drop off a physical copy at our front desks at the Tufts or Hanover St. sites.

Visit NewHealthCenter.org/giving-back/scholarships to download the application.

L’Anno Bello: A Year in Italian Folklore

The Fruitful Folklore of Summer

by Ally Di Censo Symynkywicz



(Photo by prostooleh on Magnific)

Ah, summer — the time of vivid sunshine, warm breezes, and days spent relaxing at the beach. It is also the time when I crave fresh fruit the most. The early summer crop of June boasts some of the juiciest, most succulent fruit around. What constitutes summer if not a big bite out of a fire-engine red watermelon, its pulp disintegrating into a sweet and refreshing drink? What else can brighten June mornings like a pile of gem-hued strawberries artfully scattered over cereal or pancakes? What about the clinking of ice cubes floating in a glass of peach or cherry juice — doesn’t the mere thought of such a drink bring relief on a stiflingly humid day? Yes, summer fruits have always appealed to me, which is why I was both delighted and surprised to find that they contain a wealth of folklore and superstitions woven between their stems and vines. So let us embark on a journey of taste and the sort of lore that has been handed down from our ancestors, originating from the days when agriculture formed the backbone of almost every society.

1) Cherries: I love to bake with cherries. Their tartness perfectly accentuates sweet cakes and muffins. On Memorial Day, I even made a fruit crisp with a blend of peaches and cherries, and it was simply sublime. If people loved cherries so much that they wanted to guarantee a good crop of them, a Swiss superstition states that the first cherry of a tree must be eaten by a woman who recently gave birth to her first child — hopefully, the woman’s fertility would rub off on the tree and ensure a plethora of fruit for the next harvest. Meanwhile, Italian author Andrea Malossini asserts that it is lucky to find a twin cherry, or two cherries sharing a single stem. Another

Italian proverb states “*Giugno ciliegie a pugno*,” meaning that June has an abundance of cherries!

2) Strawberries: Make sure to keep your eyes on the night sky during the evening of June 29th. If you do indeed catch a glimpse of the moon, you will see what is called the Full Strawberry Moon. The Algonquin tribes knew June’s full moon as such because it coincided with the time that strawberries were ripe for gathering. A quaint legend states that if a person breaks a double strawberry (two strawberries that somehow grew together in one) in half and shares it with another person, the two would be destined to fall in love. There is still some debate about how strawberries got their name. One version states that the little yellow seeds resembled flecks of straw, while another popular theory declares that the shoots of the plant would often be dispersed around the ground, leading the fruit to develop a name that derives from the Anglo-Saxon word for “strewn.” In Italy, strawberries are known as *fragole* and grow wild. They are enjoyed drizzled over panna cotta or marinated in balsamic syrup.

3) Peaches: Peaches are excellent in juices, in pies and just plain cut up in delectable slices. I know it is summer when I can smell peaches in the air. It was once believed that eating a peach would impart wisdom. They are also thought to bring longevity and keep evil spirits at bay — not bad for a fruit found readily in supermarkets everywhere! In China, the country to which the fruit is native, peaches are closely associated with immortality and divinity. This is because the blossoms of the peach tree appear before the leaves do, an unusual occurrence. As such,

the Chinese will often adorn doorways and gates with peach wood to drive away malevolent forces and attract good luck. In Italy, peach, or *pesca*, is a popular flavor for marmalades, jams and pastries.

4) Melons: Yes, watermelons are the quintessential summer-time fruit for us in the United States, emblems of relaxation and hot weather. However, among the Romani people of the Balkans, watermelons have a far stranger connotation — vampires! According to folklore, a watermelon left alone at night on the full moon has the potential to turn into a vampire, rolling around and scaring townspeople. The full moon also features in an Italian superstition about melons. Andrea Malossini writes that melons will grow fatter and fuller if planted under the full moon in March. Perhaps the hope is that they will grow to resemble the moon! For me, summer always meant my father bringing home and breaking open a fresh cantaloupe from an Italian market, revealing the sunny orange hue within. How I love these summer *meloni*!

So there you go, a sweet bevy of fruit folklore and superstition. Hopefully this adds more curiosity and wonder to your enjoyment of Earth’s bounty during the summer months. Enjoy a season of fresh fruit and healthy eating — but please, keep an eye on any melons left out overnight!

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

LEGAL NOTICE

NOTICE OF PUBLIC SALE

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

2012 LEXUS CT200H
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Vehicles are being stored at Tody’s Service Inc.
Signed,
David Donahue, President
Tody’s Service Inc.
Run dates: 06/12, 06/19, 06/26/2026

LEGAL NOTICE

NOTICE OF SALE

Notice is hereby given by **D & G Towing and Auto Repair Services, Inc., 2 Emery Road, Allston, MA**, pursuant to the provisions of Mass General Laws, Chapter 255, Section 39A, that they will sell the following vehicle(s) on **June 24, 2026 beginning at 10:00 AM** by public if no sale then by private sale to satisfy their garage keeper’s lien for towing, storage, and notices of sale. The following motor vehicle(s) will be sold, “as is” condition, no keys.

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Vehicles are being stored at D & G Towing and Auto Repair Services, Inc. and may be viewed by appointment only.
Signed
D & G Towing
Run dates: 06/05, 06/12, 06/19/2026

THINKING OUT LOUD

by Sal Giarratani



California’s Rigged Election System Steals Results, British Cops Using DEI Help Kill 18-Year-Old Victim, and Pawtucket Police Sneak into Central Falls to Make an Arrest then Call for Help from Local Police Over Arrestee’s Dog

As a retired police officer with 28 years of service, I found two recent news stories very disturbing. Over in Southampton, England, reportedly British cops were called for help but instead of helping an 18 year old and victim of an unprovoked attack, the cops sided with the murderer and left the victim to bleed out and die on a sidewalk.

The second story concerned the Pawtucket police who entered nearby Central Falls and arrested a suspect outside their jurisdiction and without notifying local police until they couldn’t handle the arrestee’s dog. I will address both these stories next week.

However, the number one story for me was how the Democratic Party establishment in California has seemingly rigged the democratic process so blatantly they actually manufactured the ending.

Democrats seemingly didn’t want the Republican running in the race for Los Angeles mayor to make the run-off this coming fall. Leading up to this primary, the Republican was running neck and neck with the incumbent mayor. At times it looked like he might even finish first. However, once the election season opened and with universal mail-in ballots, the final results of the actual June 2 primary election showed the incumbent and Republican heading into the November election. But alas, it then appeared the election results were only just beginning. The next count

continued day after day and the longer the count went and the more mail-in ballots were added to the mix, the more things changed. The strong Republican candidate’s finish on primary election day began melting away. I guess if you count ballots for days after the election, you can get your favorites to make it to November, a failed Democrat incumbent and a crazy communist

The electoral process in the Golden State looks pretty doomed. How can anyone believe that our system works? Democrats like these third world nation election tactics, don’t they?

We need to end universal mail-in ballots. The only votes to be tabulated are the ones that are in the hands of officials on the Election Day. Not the day after the polls close. Everyone should prove they are citizens and eligible to vote. If you can’t prove it, don’t even bother to show up. This fall, voters in Los Angeles have a lousy choice for mayor. Do you want the choice between an incumbent useless mayor or a self identified socialist challenger.

Time to close down this circus and restore integrity because if we can’t trust that our votes count, how are we a democrat republic? We are celebrating the 250 year anniversary this summer. Happy Birthday America. Let’s keep it alive and moving forward. We are a government STILL of, for, and by the people.

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Friends, Romans, Countrymen!

by Laura Carlo



I'll bet if you ask random people on the street for the first thing they think of when they hear the word "Italian" they'll say "food!" Now ask what are the best ingredients and they'll answer "farm fresh!" Combine those words and you have to think of Volante Farms in Needham, now run by the fourth generation of the family.

Meet Teri Volante Boardman, one of three siblings running the family business, along with her brothers. Dave runs the fields and greenhouses, Steve is in charge of all the food services (including the kitchen, deli, bakery, and catering), and Teri manages the produce and retail items in the store. "It's so great running the farm with my brothers. They, and our wonderful employees, (many of whom have been with us for decades), are all family who have each other's backs!"

Volante Farms was founded in 1917 by Peter Volante and his wife Catarina, young immigrants from Atina, Italy, who settled in Newton bringing with them their farming skills. They came here for opportunity and raised both their family and the best fresh vegetables. Volante Farms started as a "truck farm," meaning once vegetables were harvested, they were put into trucks and driven each morning to the Boston Produce Market. Teri said her great-grandparents had seven children "and every one of them went to college, even the girls, which was unusual for the era. My great-grandfather was very patriotic and completely believed in the 'American dream' for each of his kids. To him, that meant starting out in life with a college degree."

When I asked how he got the nickname "the Celery King" I learned something new, and that is that vegetables can be patented! His "Pascal Celery" was lighter in color and less 'stringy' than other known varieties. "When we were putting together our commemorative cookbook for our 2017 centennial, we found many of great-grandfather's patent documents, logos and labels. To honor his achievement, we put some of these designs on t-shirts that we're still selling! His celery, which was sold and known all along the east coast, was the first t-shirt design we had made!"

It changed from being solely a truck farm when their daughter Margie opened their first farmstand in front of the family's house shortly after World War II. In 1962 the farm was moved from Newton to Needham and run by 4 of the siblings: Margie, Anne, Eugenio and Ferdinand. About a dozen years later the farm was incorporated and Teri's parents, (Ferdinand's son, Al, and his wife Melodie), now the third generation of Volantes, continued to modernize and grow the business. They also built a new farmstand on the site in 1981.

Today the farm is on three parcels of land in Needham: the original site on Forest Street, plus one on Charles River Street and one on Standish Road. Teri added "I'm excited to tell you that as of spring 2024, our home field was officially USDA certified organic! It's quite the process to go through. An Integrated Tech Management specialist comes out and assesses the operations, and pretty much troubleshoots about invasive



bugs and plants. To be honest, I don't know any local farms who spray pesticides and herbicides right now because that's expensive, but costs aside, organic is just a better, safer way to farm. And all the farmers we work with are like-minded. We're so proud of people just doing things the right way."

I asked about other conservation efforts, especially for water and energy. "My brother

Dave was the general contractor for a new state-of-the-art greenhouse in 2007.

We were committed to conservation, got a grant, and built a beautiful and efficient building. There are five different sections with ebb-and-flow tables connected to underground water tanks. It's quite elegant in that whatever water doesn't get used in the greenhouse actually gets saved and can safely be re-used.

It's never wasted! We also collect about 10,000 gallons of rainwater which we use from spring through fall.

There are other tools, too, like shade curtains, energy curtains, and radiant heat in the flooring. Our mission is to provide the healthiest foods while honoring Mother Earth."

As to plans for the future? "My parents were pleasantly surprised that all 3 of us want to continue the family business, and to expand it, too. It's a bit early to tell how many of our 9 young children will be the 5th generation to run Volante Farms. 7 are in the same elementary school, one is in junior high and one is in high school right now. All I can say is that we're already talking with other generations-old family businesses about succession planning!"

I asked her to share memories from her Italian side of the family. "Most of my warmest memories have to do with food. For example, my grandfather raised cornetto peppers that he'd fry with oil, garlic and salt. He'd bring down a large tray to the farmstand and we'd make sandwiches with them in hunks of fresh Italian bread. 'Mr. Volante's Cornettos' also have been immortalized on t-shirts!"

Parting thoughts? "I can't tell you how grateful we are to be in this lovely town; how appreciative we are of our 200 employees and loyal customers who make it all work. The rewards always outnumber the drawbacks and it's all a blessing. We're proud to carry on the family tradition."

Volante farms frequently does special events, like the free "Local Food Fest" tomorrow from 1:00-4:00 p.m., to ticketed events like tours and tastings. Find out about these and more at volantefarms.com.

Mangia bene e biologico!



umbria

Italian steakhouse
& mia
ROOF DECK



Bricco
Boutique Italian Cuisine
241 Hanover St. • 617.248.6800

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

Quattro
Grill, Rosticceria & Pizzeria
266 Hanover St. 617.720.0444

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

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

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

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

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

Encore
with wine
1 Broadway, Essex

Fratelli
Italian Fine Dining
617-420-8833

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

Giardino
Breakfast & Lunch
617-770-3360

Saint Anthony's Society Awards 2026 Fr. Mike Ciullo Scholarship at St. John School



St. Anthony Society member Joe Mantone, St. Anthony Society President Michael Bonetti, Celine Genatossio 2026 Fr. Mike Ciullo Scholarship recipient from St. John School in the North End, and Head of St. John School Annmarie Quezada.

Saint Anthony's Society is pleased to announce that Celine Genatossio is the recipient of the 2026 Father Mike Ciullo Scholarship at St. John School. Celine will be attending the Montrose School in September.

"The members congratulate the teachers, staff and families of Saint John School on another successful academic year," said Michael E. Bonetti, President of Saint Anthony's Society, "and we wish Celine and all the graduates much success in school and all future endeavors."

Father Mike Ciullo was the Chaplain of Saint Anthony Society and an honorary member of the Feast Committee. His family immigrated and settled in the North End in the early 1900s. After high school he joined the priesthood as a member of the Carmelite Order. He served in our armed forces and traveled the United States serving God and country. Although his family moved away, he never forgot the North End and his beloved Saint Anthony's Feast. Wherever he was stationed, Fr. Mike would return the weekend of the feast to celebrate Mass, carry Saint Anthony through the streets of the neighborhood he loved and greet neighbors and friends with a smile during our day long procession. Fr. Mike was taken from us at a young age. Saint Anthony's Club established this scholarship to honor his humble example.

"We are so grateful for Saint Anthony's Society as they partner with us to educate our children in their faith as well as support us yearly with a scholarship for our graduating students" said Annmarie Quezada, Head of School of Saint John School. "Their leadership and outreach has made us feel part of the North End Community. Thank you, Saint Anthony Society."

The tradition and customs of honoring Saint Anthony of Padua in the North End of Boston date back to early part of the twentieth century and the large numbers of southern Italian immigrants that reached the shores of America at that time. Hundreds of thousands of poor European immigrants flooded the urban centers of northeastern United States. In Boston these immigrants settled in the North End. These immigrants brought with them the customs and traditions that they celebrated in their homeland for centuries. A group of men from the small mountain town of Montefalcione, Avellino, just east of Naples in the Campagna region of Italy founded what is known as today as the San Antonio Di Padova Da Montefalcione, Inc. Since 1919, as is done in Montefalcione on the weekend of the last Sunday of August the Saint Anthony and Saint Lucy Societies and the people of the North End celebrate the Feasts of Saint Anthony and Saint Lucy.



A Seat at the Table: LA FESTA DELLA MAMMA

As we wrap up *A Seat at the Table: La Festa della Mamma*, our journey brings us to Alba Produce, originally known as Rosario’s Fruit Store. Walking through the door feels like stepping into another era, where hanging scales, beautifully displayed fruits and vegetables, and old-fashioned personal service remain unchanged. There are no computers, no distractions; just the old Italian way of doing things. In a North End that continues to hold tightly to its Italian culture, traditions, and sense of community, Alba Produce stands as a reminder of the values and customs carried across the ocean generations ago and carefully preserved ever since.

As I looked around the store, I found myself wondering where this story began. Was it here in Boston, or perhaps around a family table somewhere in Sicily?

For Albie, the answer begins in Sciacca, Sicily. “My family came from Sciacca, Sicily,” he told me. “For many years my grandfather and grandmother had a bar on the corner of Fleet and North Street. My parents were even married here at St. Leonard’s Church.”

It was clear from the start that Albie’s connection to the North End runs deep. So too does his connection to the man who would ultimately change the course of his life.

“My next-door neighbor was Rosario Mogavero. My family knew him in Sicily. This place was Rosario’s Fruit Store and Rosario was like my second father. One day he asked me if I could help him, and I said, ‘Of course I can help you. What time do you need me?’ He said, ‘Four o’clock in the morning.’

“When I unloaded his truck and walked in here, I said right away in my mind, ‘Someday I’m going to take this place over.’

“I just knew this was my passion. So I worked with Rosario for a few years and during that time I said, ‘If you ever want to retire, let me know.’ I would work every single morning. I’d work, go home, then come back and work the rest of the day. Then one day, while we were driving to work, he said, ‘Today’s gonna be my last day at Rosario’s.’ He spoke a very, very old-school Sicilian dialect, so here I was trying to translate it — that’s all my grandparents spoke.

“So I said, ‘When are you gonna retire?’ and he said, ‘Tomorrow.’

“I said, ‘Tomorrow? How old are you?’

“He said, ‘Eighty years old.’

“So I said, ‘Alright, then starting tomorrow, you will work for me,’ and he loved that. The next day we just figured everything out, and the rest is history. I had him coming in for maybe eight years, and I think he would have stayed forever, but the reason he retired was because his wife was really sick and he needed to be home to take care of her. Finally, one day he said, ‘I really have to stay home all day long now.’ Rosario Mogavero lived until he was 96 years old.”

Looking around the store at the fruits and vegetables neatly displayed in wooden crates along the walls, I found myself wondering if all roads eventually lead back to family. As I listened to Albie’s stories, it became clear that they did.

“We grew everything,” Albie recalled. “But fruit was a staple. You had fruit after dinner, as a snack, you always had fruit in the house. You see the pictures on the walls, cans of Pastene tomatoes ... that’s my dad, Anthony Alba. He worked for Pastene tomatoes but he died very young.”

His memories quickly turned to the women who stood at the center of it all.

“My mom, Carol Alba, she cooked every night, big dinners and Sunday dinner, she cooked that too. It was not a tomato sauce she made, it was a gravy, because you’d have all the meatballs, the pork. If you’re making a quick sauce, that’s a marinara, that’s a sauce, but when you have all those meats, that’s a gravy. You’d have ravioli and sausage. My grandparents made sausage homemade, and they were tough they only ate what they made”

Smiling, Albie added, “I can’t forget to tell you this. My mom would buy bread, like four loaves in the



morning, but she’d hide it from me and my brother, because we would take the bread, dip it in the sauce and we loved it so much, we’d eat all four loaves, so Mom had to hide it.”

The traditions extended far beyond the dinner table. “My Aunt Marie made all the pastry. She made every pastry, even pastries I never heard of. This was my dad’s sister. They all really kept the old traditions going, even their pasta. They still made it homemade, all the desserts, everything. It was the same on my mother’s side too. I mean, they did the same thing, but much more on my dad’s side.”

Reflecting on his upbringing and the neighborhood he has spent a lifetime serving, Albie spoke about how the North End remains one of the last places where Italy is not just remembered, it is still lived every day.

“I have a passion for my business. My day starts at 3:30 o’clock here at the market. I go to the market; I’m down there for about an hour and a half. I buy from the same people that Rosario did.

“In Italy, they used to drop down the basket or *panaro* from their balconies for the produce man and Albie said, ‘They did the same here. You know Nino from Forcella’s? He grew up across the street and his mother used to drop down the basket and I used to fill it up.’

“So you delivered in a truck like they do in Italy?”

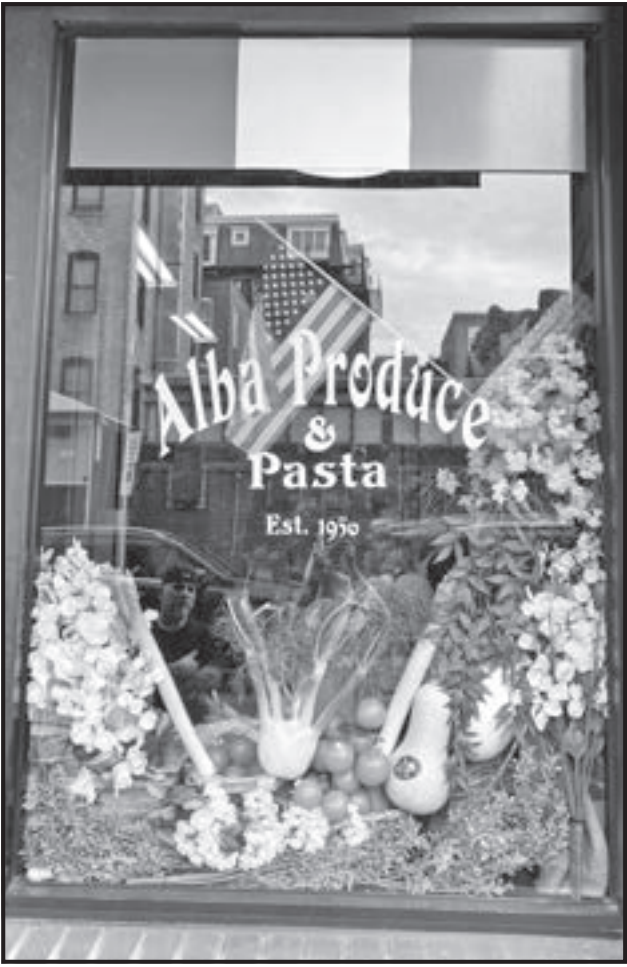
“No. I’d run across the street right down the street and they would throw the basket out the window and then they’d lift it up. Then the money would come down. I think about when I was in here working with Rosario, it was only Italian people that came in, all Italians. Nobody even spoke English. We spoke Italian. Then, when the ‘90s came, that’s when it started to change. Young professionals started moving into the neighborhood and there wasn’t enough of us left. These young kids are here, so they got interested in shopping in a place like this. It was hard because they didn’t go to Polcari’s, Sulmona or here. They took a cab and went to big supermarkets, but then COVID hit and my business tripled because everybody was stuck here and I taught them how to make simple meals with the fresh ingredients I sell.”

Perhaps that is what makes places like Alba Produce and the North End itself, so special. Long after the groceries are carried home and the baskets are pulled back through the windows, the story remains. It lives on in the backyard gardens, in the Sunday gravy simmering on the stove, in the bread dipped into sauce before dinner, and in the recipes tenderly passed from one generation to the next.

Throughout this series, I have been reminded that the North End is far more than a neighborhood. It is a living piece of Italy, where traditions, values, language, food, and family customs continue to be preserved and strongly protected by the people who call it home. While so much of the world has changed, places like Alba Produce serve as a reminder that some things are still worth holding onto.

And perhaps that is the true legacy of the mammas, nonnas, and families we have celebrated throughout *A Seat at the Table: La Festa della Mamma*. They did more than prepare meals. They preserved a culture. They carried pieces of Italy across the ocean and passed them down through their recipes, traditions, and unwavering love and devotion to family, ensuring that those traditions would not only be remembered, but would remain woven into everyday life.

And relevantly, it was a recipe rooted in those very memories that Albie chose to share.



ALBIE’S FIRST CHOICE COURTESY OF ALBA PRODUCE

Ingredients:

- 4 to 6 cloves garlic, crushed or pressed
- 4 anchovy fillets (a couple more, if desired)
- Extra Virgin Olive Oil
- Greens, such as dandelion, broccoli rabe, escarole, or spinach (can even use zucchini)
- A handful of pasta, cooked al dente, optional
- Hot pepper flakes, optional
- Grated Parmesan cheese, optional

Directions:

In a pan, sauté the garlic in a generous amount of olive oil until lightly browned. Remove and discard the garlic. Add the anchovies and let them melt into the oil, creating a flavorful base. Add the greens of your choice and sauté until tender. A small amount of pasta may be added if desired. Finish with hot pepper flakes and grated parmesan cheese, if using. Simple, old-world, and full of flavor.

CELEBRATE

FATHER'S DAY

WITH ABCD

WEDNESDAY, JUNE 24

12:00PM

All are welcome to join us in celebrating fathers, father figures, and important figures in our lives!

ABCD at the West End Neighborhood Center

75 Blossom Ct, Boston, MA 02114

RSVP Encouraged 857.275.6973

abcd

WEST END

2026
NORTH END
FESTIVAL DIRECTORY

JUNE

SANTA ANTHONY of PADUA Saturday, June 13
Procession – Hanover – Prince Sts. 1 pm
Mass St. Leonard Church 5 pm

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

JULY

MADONNA DEL GRAZIE July 12
Mass St. Leonard Church 10:30 am
Procession – Hanover – Prince Sts. 2 pm

SAN ROCCO July 19
Italian Mass St. Leonard Church 10:30 am
Procession – Hanover – Prince Sts. 1 pm

ST. JOSEPH July 24, 25, 26
Sunday Procession – Hanover – Prince Sts. 1 pm

AUGUST

ST. AGRIPPINA July 30, 31, August 1, 2
Hanover & Battery Sts. Opens 7 pm on Thursday
Sunday Procession 12 noon

MADONNA DELLA CAVA August 7, 8, 9
Hanover & Battery Sts. Opens 7 pm on Friday
Sunday Procession 1 pm

MADONNA del SOCCORSO August 13,14, 15, 16
North, Fleet & Lewis Sts. (Fisherman's)
Sunday Procession 1 pm - Flight of the Angel 8 pm

SAN GENNARO August 21, 22, 23
Mass Sunday, August 23, 12 pm

SANTA LUCIA August 27
Thursday, Feast & Procession 5 pm
Thacher & Endicott Sts.

ST. ANTHONY'S FEAST August 28, 29, 30
Endicott & Thacher, N. Margin Sts.
Sunday Procession 12 pm

SEPTEMBER

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

ADDITIONAL ITALIAN FESTIVALS

Gloucester, MA
SAINT PETER'S FIESTA June 24, 25, 26, 27, 28
Sunday Mass 10 am (Outdoor) - Procession 12 pm
For more details visit: <http://stpetersfiesta.org/>

Newton, MA
ITALIAN AMERICAN FESTIVAL July 15-19
St. Mary of Carmen Society
The Lake - Nonantum at Pelligrini Park

Malden, MA
SAINT ROCCO FESTIVAL August 7, 8, 9
Pearl Street, Malden, MA
Sunday Procession 1 pm

Lawrence, MA
FEAST of the THREE SAINTS New Dates Sept. 4-6
Saints Alfio, Filadelfo and Cirino
Sunday Procession 3 pm
Common & Union Streets, Lawrence

Cambridge Festival
SS COSMAS AND DAMIAN Sept. 10,11,12,13
Sunday Procession 1 pm
Warren and Cambridge St., Cambridge

North End Rehabilitation and Healthcare Center Hosts
“Senior Prom”

They had the time of their lives, thanks to the staff of the North End Rehabilitation and Healthcare Center hosting a “Senior Prom” for all of its residents last Thursday, June 4, 2026 at the skilled nursing facility, 70 Fulton Street, in Boston’s North End. On hand to assist with the festivities were Mr. DJ himself, Alan LaBella with a special guest appearance by Miss Massachusetts Teen Ava Dooley, who helped crown the prom King, Joe Conte and Queen,

Margaret Hurley, during the nostalgic celebration of a “Cherry on Top” theme.

The residents, staff and volunteers partied the afternoon away to an abundance of classic tunes including Dancing Queen and the Conga Line. The event would not have been possible without the generosity of local businesses, including food and beverages donated by La Famiglia Giorgio’s Restaurant on Salem Street and flowers donated by Saint John School on Moon Street. Thank you again to all who made this special day possible.



Prom King Joe Conte and Prom Queen Eileen Larson celebrate with a “She’s the Cherry on Top” them during the annual North End Rehabilitation and Healthcare Center 2026 Senior Prom.



Mr. DJ Alan La Bella celebrates with a Dancing Queen at the North End Rehabilitation and Healthcare Center Senior Prom.



A North End Rehabilitation and Healthcare Center staff member chooses her dancing partner at the annual Senior Prom on June 4, 2026.



Miss Massachusetts Teen Ava Dooley and friend enjoy the festivities at the North End Rehabilitation and Healthcare Center Senior Prom celebration.

ATTENTION
ATTORNEYS

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

LEGAL NOTICES

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

Chelsea Basler - Aston - Omar Najmi - Ilya Silchukou

The New Opera Company of Boston presents:

La Traviata
A timeless tale of love and sacrifice

Starring internationally acclaimed opera singers, previously featured at the Metropolitan Opera in NYC and at Milan's Teatro alla Scala.

June 20 & 21st
7 PM

41 Hampshire St.
Cambridge MA.

In collaboration with our host foundation, The Dante Alighieri Society of Massachusetts.

IDA

Admission is \$30.00pp. For further information, call the Dante Cultural Center at 617-876-5160 or e-mail: admin@dantemass.org
Parking at the Cultural Center. Overflow parking, at reduced rates at the One Kendall Garage, 389 Binney Street across from the Cultural Center.



SCREAM 7
(4K Ultra HD/Blu-ray)/
Digital)
Paramount Pictures

When a new Ghostface killer emerges in the quiet town where Sidney Prescott (Neve Campbell) has built a new life, her darkest fears are realized as her daughter (Isabel May) becomes the next target. Determined to protect her family, Sidney must face the horrors of her past to put an end to the bloodshed once and for all, in *Scream 7*.

THE MASTERMIND
(Blu-ray)
Mubi

In a sedate Massachusetts suburb circa 1970, unemployed family man and amateur art thief J.B. Mooney sets out on his first heist. With the museum cased and accomplices recruited, he has an airtight plan. Or so he thinks. Rich in textured detail, this sly depiction of an era subverts long-held illusions and confronts disillusionment in *The Mastermind*.

WHITE PALACE
(Blu-ray)
Universal/Mill Creek

Susan Sarandon and James Spader give powerful performances in *White Palace*, a steamy, critically acclaimed love story. Max Baron (Spader) is a successful St. Louis advertising executive who's been in mourning since the death of his young wife. A chance encounter introduces him to Nora Baker (Sarandon), and unexpectedly turns his life upside-down. An earthy, vibrant and fiercely independent woman, Nora works in a hamburger joint, lives on the wrong side of town, and has at least 15 years on Max. Yet despite their differences, Max finds himself hopelessly in love in this touchingly offbeat romance.

FAST FORWARD
(Blu-ray)
Columbia Pictures/
Mill Creek

Fast Forward follows eight talented teenagers from a small town, to New York City for a one-in-a-million shot at stardom in a national dance competition. Director Sidney Poitier, in some of the most dazzling dance sequences ever filmed, captures their high-powered energy. From the fast-moving rhythms of contemporary street dancing, to jazz and classical ballet, they strut their stuff through exhausting rehearsals and numerous auditions. In the process, the teenagers get a crash course in self-sufficiency in a city that challenges them to survive, compete and grow. The odds are against them, but they put it all on the line to make their dreams come true.

COLD STEEL
(Blu-ray)
CiniTelFilms/Mill Creek

Brad Davis, Sharon Stone, Jonathan Banks, and music's Adam Ant star in this action-packed thriller about a ruthless killer out for revenge and a shoot-from-the-hip cop that's the object of his deadly obsession. LAPD Detective Johnny Modine's (Davis) world is shattered when his father is brutally murdered. Determined to avenge his father's death, Johnny puts his career and his sanity on the

line in an all-out effort to bring the killer to justice. But his road to satisfaction is littered with some very familiar and deadly characters, and he soon discovers that the killing was anything but random. Now, an old associate with a grudge and a mysterious and seductive woman with a score of her own to settle, set the stage for an explosive and deadly game of mutual destruction.

YOU LIGHT UP MY LIFE
(Blu-ray)
Columbia Pictures/
Mill Creek

Laurie Robinson (Didi Conn) has come to a crossroads in her life: she doesn't want to follow in the footsteps of her well-known comedian father and she doesn't really love the man to whom she is engaged. Leaving all behind, Laurie sets out on her own, determined to become an actress and songwriter. Her dreams seem to be fulfilled when she successfully auditions for a film role, and has a whirlwind affair with the director. Just as quickly, however, the dream begins to disintegrate. This special and touching story of a young woman's elusive dreams is highlighted by one of the most popular and melodic title song ever composed for a motion picture, *You Light Up My Life*.

SUNSET
(Blu-ray)
TriStar/Mill Creek

Bruce Willis and James Garner are out to make a movie and solve a murder in Blake Edward's *Sunset*, the fictional adventure of two of America's greatest real-life heroes. Willis stars as Tom Mix — Hollywood's hottest action-hero who's been cast to play the legendary lawman Wyatt Earp. Trouble is, Earp (Garner), has been hired to work as a technical expert on the film — and this doesn't sit too well with the big at-the-top-of-his-career movie star, Mix. Even worse ... Earp doesn't take too well to movie moguls and the fancy studio life. So, Old West and New Hollywood collide, and inadvertently become a vivid backdrop for one of the most shocking murder mysteries to ever scorch the silver screen. Come back to a lost time when movies were movies, murders were mayhem, and heroes were just plain outrageous, in *Sunset* ... the action-packed adventure this side of Hollywood and Vine, it's the truth, every word of it ... give or take a lie or two.

LOVELINES
(Blu-ray)
TriStar/Mill Creek

Rick, is an aspiring young rock star. She's Piper, his beautiful rival, and the lead singer for the Firecats. And, they're in love. It's their secret and the plot for *Lovelines*, the funniest high school movie yet. Opening on a longtime rivalry between two high schools, the feud intensifies when Piper's brother, the town Godzilla finds out about the rock-n-roll romance between Greg Bradford and Mary Beth Evans. Lovelines, the unique answering service for kids comes to the rescue with advice on love, as well as survival tactics as the time grows near to the hilarious climax, the battle of the bands contest between Rick and Piper.

The time has come, the walrus said,
TO TALK OF MANY THINGS
of shoes and ships and sealing wax of cabbages and kings

by Sal Giarratani

FATHER'S DAY DINNER
AT ST. JOSEPH-
ST. LAZARUS PARISH

The parish is holding a wonderful dinner on Saturday, June 20, to honor fathers. Attendees will enjoy baked stuffed breast of chicken and ice cream sundaes, celebrating the vital role of fathers in family life.

TRUMP FORGETS
CAMPAIGN "WAR"
PROMISE

President Trump recently addressed his stance on overseas wars during an NBC interview. Despite his election night pledge to stop wars, his current comments regarding Iran suggest a shift in policy, as the conflict there continues.

JIMI HENDRIX
GETS A NYC STREET NAME

New York City recently renamed a portion of East 8th Street to "Jimi Hendrix Way." Having seen Hendrix perform in Montreal back in 1967, I found this to be a fitting tribute to his legacy.

ENTERING BIZARRO WORLD

At a recent rally in Maine, a supporter of Senate hopeful Graham Platner made some contradictory remarks regarding political symbolism that highlight the current unusual political climate.

PENN STATION
STABBING SPREE

A 51-year-old man with a prior record is accused of stabbing five people in Penn Station last Sunday. The incident raises

SALUTE TO OUR VETERANS

On Friday, May 22, Quincy Public Schools held its second annual Salute to Our Veterans Appreciation Luncheon. Students from both Quincy High School and North Quincy High School held one-on-one conversations with veterans to learn more about the experiences serving in the military. Shown in photo are Sal Giarratani (center) and on and (far left) Roger Bacchieri, both are on the Quincy High School teaching staff. Roger is a math teacher and Sal is a full-time substitute teacher. Both served in the United State Air Force.

(Photo by Brendan Cunningham)

serious questions about the consequences of previous sentencing decisions.

SUMMER
READING LIST

I've received some great book recommendations from a reader known as "Publius." I'll be heading to the library to check out *The Killer Angels* by Michael Shaara and *Lincoln* by Gore Vidal.

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

savings time switch after a House committee backed the bill with overwhelming bipartisan support. The measure passed the house by a 48-1 vote.

"It is time that people can stop worrying about the clock, not to mention all of the work and money that is spent on this ridiculous, twice-yearly production."

"Gap Year"
Appealing to Workers
"Gap Years," once taken solely by college grads who yearned for

an intentional break between graduation and full-time work to figure out their lives, are being redefined by today's burned out Gen Z and Millennials, who are seeking an out from the corporate grind. Many from these two generations are saving up and planning for an "adult gap" or "mini-retirement" just to keep their sanity

End Quote
"All that we are is the result of what we have thought."
— *Buddha*

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI25D2345DR
DIVORCE SUMMONS BY PUBLICATION AND MAILING
JANETTE M. BARRIENTOS vs.
FELIPE E. BARRIENTOS

To the Defendant:
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown.
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: **Janette M. Barrientos, 578 Beaver Terr Circle, Apt. B, Framingham, MA 01702** your answer, if any, on or before **July 10, 2026**. 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. TERRI L. KLUG CAFAZZO, First Justice of this Court.
Date: May 29, 2026

Tara E. DeCristofaro, Register of Probate
Run date: 06/12/2026

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Middlesex Probate and Family Court
10-U Commerce Way
Woburn, MA 01801
(781) 865-4000

Docket No. MI25D0354DR
DIVORCE SUMMONS BY PUBLICATION AND MAILING
ELAINE T. BEAUSOLEIL COSTA vs.
AMARILDO COSTA

To the Defendant:
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown.
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: **Elaine T. Beausoleil Costa, 1 Shattuck Street, Apt. 312, Lowell, MA 01852** your answer, if any, on or before **July 10, 2026**. 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. TERRI L. KLUG CAFAZZO, First Justice of this Court.
Date: May 29, 2026

Tara E. DeCristofaro, Register of Probate
Run date: 06/12/2026

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court Department
Middlesex Division
Docket No. MI03P4308T1
NOTICE OF PETITION FOR APPOINTMENT OF SUCCESSOR TRUSTEE
NOTICE

To all persons interested in the **Trust under the Will of Isabel P. Carr dated: 11/20/1996**, a petition has been presented by **Isabelle P. Delloiacono of Cambridge, MA** to said Court praying that **Isabelle P. Delloiacono of Cambridge, MA** be appointed as successor Trustee serving without sureties on his/her bond.
If you desire to object thereto, you or your attorney should file a written appearance in said court at Woburn before ten o'clock in the forenoon on **June 29th, 2026**, the return date of this citation.

Witness, HON. TERRI L. KLUG-CAFAZZO, First Justice of said Court at Woburn, this 1st day of June, in the year of our Lord Two Thousand and Twenty-Six.

Tara E. DeCristofaro, Register of Probate
Run date: 06/12/2026

LEGAL NOTICE

NOTICE OF PUBLIC SALE
Todisco Services, Inc., with its corporate office located at **147A Summit Street, Peabody, MA 01960**, under the provisions of Mass G.L.c.255, Section 39A, will sell the following vehicles on or after **July 06, 2026** by public or private sale to satisfy a lien for towing, storage, and all other fees due.

2005 CHEVROLET MONTE CARLO
Vin #2G1WW12E159200575

2007 INFINITI G35
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Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



Babbononno was a smoker. Nanna never smoked. For Italian women, that was an infamia. Babbononno, being a male, could do whatever he pleased. In his younger day, he smoked a pipe, Turkish cigarettes and DeNobile stogies. He disliked Turks, but loved their cigarettes. I never found out why he disliked Turks. I think that it might have been the war they fought in 1911 when they fought over control of Libya (Italy won).

When it came to cigars, the two top brands of Italian cigars were Parodi and DeNobili, and he preferred the latter. Two of his sons, Uncle Nick and Uncle Gino smoked Cuban cigars and he was often given one or two by his sons, and never refused. (Uncle Paul, the oldest, just smoked cigarettes.) For pipe tobacco, Babbononno preferred Edgeworth plug tobacco. Plug tobacco was a compressed rectangle of tobacco that had to be cut up and crushed by the purchaser. It was cheaper than buying the brand already cut up and stored in their black and blue pouch. Sometimes, he would crush up what was left of his stogies and smoke them in his pipe mixed in with the Edgeworth ... great money saver.

Dad smoked cigarettes, cigars and a pipe. I remember, as a child, running to the corner store to buy him a pack of Old Golds. He had a cousin living in Havana, Cuba. The cousin would send him a box of Cuban cigars once a month and Dad would send him a check to cover the cost. Once Castro came into power, the cousin was never heard from again. The tobacco used in Dad's pipes came from S.S. Pierce, a Boston specialty store back in the day. His pipes were high end. He didn't have many, but they were the best manufactured in England (I still have one of them he bought in London back in the early '30s).

The women in the family smoked, except when Babbononno was around. Mom smoked Parliament. Aunt Ninna smoked Raleigh and Aunt Ada, Uncle Nick's first wife, smoked Kools. They all quit when the facts were publicized about smoking and lung cancer.

I picked up the habit on the streets of East Boston. I liked Lucky Strikes and would roll a pack up in the right sleeve of my t shirt when I was a young teen wanting to be like the rest of my pals or I just wanted to show off ... take your pick.

When I got to college, I switched to Kents to fit in as they seemed to be what was popular with the college crowd. But, I also liked a pipe and cigars. There was a smoke shop across from the Seville Theater on Meridian Street, and after I started working at the Seville, I became friendly with the owner. I bought a pipe from him for 29 cents and a pouch of Holliday Pipe Tobacco for 15 cents back in 1952. When it came to cigars, I was spoiled as I had sampled a few from the supply Dad received from his cousin in Cuba.

I actually gave up smoking when son Michael was born because it effected the air in the house. Years later I tried a cigar now and then, but never returned to smoking cigarettes. Today, there are a couple of cigar bars that I frequent, more so for the friends who also frequent the places than for the cigars they sell. The cigar bar I like the best is in Florida, where we now spend the winters. On Thursday nights there is a mix of Boston and New York winter escapees, one of whom I had known when I played music at Pier 4. He is one of the sons of Anthony Athenas, the late owner of what had been the most famous restaurant in Boston. Michael Athenas and I recognized each other one Thursday years ago at Puro's Cigar Bar in Delray Beach, Florida, and we renewed an old friendship. Fortunately, my wife never smoked and neither of my boys picked up the habit.

Babbononno also liked wine, homemade wine. He bragged about the wine made by his brother-in-law, Antonio Ceruolo, Nanna's oldest brother. When I was a kid, there were never any bottles of store-bought wine in the house, only gallons of Uncle Antonio's wine. Babbononno also liked good cognac and a shot of this beverage in a cup of coffee was often his choice after dinner on Sundays, when everyone in the family was at his and Nanna's dinner table. When I began traveling on my own during my college days or afterward, I always brought back a bottle of cognac for Babbononno and he would nurse it until I vacationed again and brought back another bottle for him to sample.

Dad never drank. The reason being that his father, Grandpa Christoforo, was a drinker and died due to cirrhosis of the liver when he was in his early 80s. The one thing that Dad liked the taste of was Guinness Stout, but he could never even finish one glassful. I never picked up the drinking habit. I don't like the feeling of not being in control and a few beers or shots of hard stuff makes me lose control, so I seldom drink. If I do, I like aged scotch or an after dinner cognac, but one is my limit. I guess I'm a cheap date.

On a serious note, what scared me was the fact that, in my formative years, I had two close friends that were alcoholics. I won't mention any names, but they were close friends when we all worked at the Seville Theater when we were teenagers. Booze eventually killed both of them. One episode that I caused scared the hell out of me one night when I was in my 20s. I was playing at a nightclub in Boston and went to work one night knowing that my girlfriend and I were through. I had several drinks that night and didn't remember driving home until I saw a white Cadillac backing up at me. I slammed on my brakes and discovered it was my father's car and I had pulled into my folks' driveway where the Caddy was parked. I scared myself to no end and thanked God that I made it to their place without an accident. That was it. Since then, I have never driven after I've had even one drink.

Getting back to Babbononno, he never drove a car. If he had a few when he was out, someone was there to drive him home, or he walked home. I remember a story about him and his best friend. They were at an event and had a few too many. The friend walked Babbononno home to make sure he made it without a problem. When they got to Babbononno's home, my grandfather decided to walk his friend home because he seemed to need assistance. When they got to his friend's house, his friend decided to walk Babbononno back home. This continued into the night until both men sobered up walking each other to opposite parts of East Boston.

Spending the winters in Florida has exposed me to tropical beverages that I enjoy more than liquor. I've discovered coconut water, mango juice, guava nectar, passion fruit juice and guarapo, which is sugar cane juice. I guess I've developed a sweet tooth. But, at my age, who cares. It hasn't affected my weight loss. I've recently lost 60 pounds, but that's a story for another day.

GOD BLESS AMERICA

Remember Your Loved Ones



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St. Joseph – St. Lazarus Parish East Boston to Host Father’s Day Dinner

On **Sunday, June 20**, from 5:30 – 8:30 pm a Father’s Day dinner will be held at St. Joseph – St. Lazarus Church, 59 Ashley Street in East Boston. It will be a wonderful opportunity to honor and appreciate the Dads who are often overlooked.

The menu is sure to be a crowd pleaser, beginning with *cheese and crackers, a delicious baked stuffed breast of chicken, roasted potatoes, green beans followed by ice cream for dessert. Coffee, tea, soda and water will be available and wine for purchase.*

Tickets are \$16.00 each and may be purchased after each Mass or at the rectory.

The Flag

by Guido Farina

Guido Farina is a proud veteran and author of multiple books, published in both English and Italian. His latest writing is a poem about the flag, inspired by America's 250th birthday, and Flag Day celebrated annually on June 14.

Regardless of which flag you pledge allegiance to, American, Italian or another, always embrace it, respect it, honor it and for Americans never take the liberties it provides you for granted.

From remote time high on the pole, you wave: you are Queen.
In every Nation under the sky, you shine: you are Devine.
Everyone adores your twinkling joy, which illuminates your face,
Admiring the glory, which exalts the sweet smile of your grace.

You wave lightly and strongly for those who love you,
You are sign of peace for those who raise you.
You are part of the glory for your great fame.
Also the symbol of grief for the blood given in vain.
You run waiving amid the joyful and excited crowd.
The wind swings and bands you: what an emotion!
You are proud and divine in red, in green: in any design.
Everybody sings to you the sweet song of his own Nation.

Major is your value: good, safe and ample.
Some burn you, some lacerate you;
but you rise delightful and kind
Always messenger of peace and lovely sweetness.
Potent and offering everybody the amiable gift of caress.

You shine immaculate in front of those tall buildings.
Where glory is in debate: also the sacrifices.
Those in sport sing together with blissful voices.
Strong is the furor for the Country: the love and the feelings.

The odes and songs with imposing voices sung before the game,
You respond with animated waving for their supreme success,
With hand on their hearts felt respect they express
For glory of victory and for cordial delight of fame.

There, under the cold earth mute and desert.
The heroes honor you, having given their fatal breath.
You are their warm companion, audacious and cordial.
You are part of their inert life celestial.

You are the Queen: honor of their own Nation.
Proudly you wave in war, in peace and in revolution.
Those flying colors raises who has the pole in his hand.
To the high command of the good and proud lieutenant.

The Sun, the stars, the planets in the sky: morning to night,
Watch you, protect you and offer you sincere company.
On the sea, on the mountains, everywhere with happy ecstasy
Everyone follows you,
praises you and of your goodness takes delight.

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Saint Gaetano Errico

by Bennett Molinari and Richard Molinari

Gaetano Errico was born on October 19, 1791 in Secondigliano, Naples as the second of nine children to Pasquale Errico and Maria Marseglia. His father managed a small pasta warehouse and his mother worked at the local loom weaving.

Errico was a pious child, he helped his parents in their work or in the chores around the house.

His mother once took him as a child to the Redemptorists to be blessed, after the priest blessed him, he said to his mother, “This child will be a priest and a great preacher, he will be a saint and he will do good work in Secondigliano.”

Errico first felt compelled to enter the priesthood after he turned fourteen, he received permission from his parents to pursue that vocation and set his sights either on entering the Order of Friars Minor Capuchin (since two cousins were friars) or the Redemptorists, however, both rejected his application on the basis of being too young. Errico was not dejected due to this experience and instead focused on his ecclesial studies that he began in Naples in January 1808 receiving the clerical cassock for the first time.

He received his ordination to the priesthood in the Naples Cathedral in the Santa Restituta chapel on September 23, 1815 from Cardinal Luigi Ruffo Scilla. He became a teacher after his ordination and worked as such until 1835 while he also served as a parish priest for the Saint Cosmas and Damian parish church. He was devoted to the sacrament of penance and ministering to the sick, both of which became synonymous with his life.

Errico made annual retreats to the Redemptorist house in Pagani, Salerno. In 1818, during one such retreat, he had a vision in which



Saint Alfonso Maria de’ Liguori came to him and told him that God wanted him to build a new church and to found a new religious congregation. Errico set himself on doing this, and had strong support from the people. However, this support started to fade over time due to a lack of adequate funding, but he continued the project and both dedicated and blessed the new church of Madonna Addolorata on December 9, 1830. This church would become a popular destination for pilgrims.

Around the beginning of 1833, he built a small house for himself and a companion, it was close to his church so that he could tend to its needs. His companion was not a priest but helped maintain the church. In 1833, came the first members of what would become Errico’s religious order known as the Missionari dei Sacri Cuori di Gesù e Maria. On February 8, 1834 the group signed a petition addressed to Cardinal Filippo Giudice Caracciolo asking that they be considered a religious congregation.

In April 1846, he travelled to Rome with the intention of receiving papal approval for his order. This did not materialize for Pope Gregory XVI died on June 1st of that year.

The order later received full papal approval on August 7, 1846 from the new Pope Pius IX. Errico served as the order’s first Superior General.

Errico passed away on October 29, 1860 at 10:00 a.m. due to a high fever. He had been ill since mid-October, having contracted bronchitis. On October 26, his priest nephew, Beniamino Errico, celebrated Mass at his bedside. On October 28, he received the Anointing of the Sick, and passed away the next morning while looking at a statue of the Blessed Mother. The Feast day of Saint Gaetano Errico is October 29.

Ieri e Oggi

Yesterday & Today

A COLUMN OF PAST AND CURRENT EVENTS

by Bennett Molinari & Richard Molinari

Margot Fonteyn

Margot Fonteyn was born Margaret Hookham on May 18, 1919, in Reigate, Surrey, England. She was an extraordinary and beloved classical ballerina, whose career extended from 1934 to 1979 and helped put British ballet on the international map.

When she was eight years old, her family moved to Shanghai, where her father had accepted a job as chief engineer of a tobacco company. In China Fonteyn took ballet lessons from Russian instructor, George Goncharov. At 14, her mother took her back to London to give her a chance to develop a dancing career. She attended the Sadler’s Wells Ballet School. It was while she was dancing in England that she changed to her stage name, Margot Fonteyn.

Fonteyn made her debut as a snowflake in *The Nutcracker* in 1934. This was followed with roles in *The Sleeping Beauty*, *Giselle*, and *Swan Lake*. Her first major role was in *Le Baiser de la Fee*, choreographed by Frederick Ashton in 1935.

She was the first ballerina in George Balanchine’s Ballet Imperial. In 1949, when she debuted in New York with her portrayal of Aurora in *The Sleeping Beauty*, Fonteyn drew forty-eight curtain calls. It was while she was heading a Royal Ballet tour in Russia in 1961 when the young dancer, Rudolf Nureyev, aged 24, defected from the Kirov company in Paris.

Nureyev and Fonteyn were invited to appear together in *Giselle* at Covent Garden in 1962. It was a historic performance. They became a dynamic team; the combination of his spirit and her technique created a joint artistry. For the next 15 years they performed all over the world. They performed *Swan Lake*, *Giselle*, and *Romeo and Juliet*.

They once received a 40-minute ovation and had 43 curtain calls for their performance in *Romeo and Juliet* at London’s Covent Garden. Until age 35, Fonteyn’s ballet career took precedent. In 1955, at 36, she married the son of the former president of Panama, who later became the Panamanian ambassador to London. In 1964, he was paralyzed from an attack by a political opponent, and she nursed him for 25 years until his death in 1989.

Fonteyn was decorated a Commander of the Order of the British Empire in 1951, and five years later, she became Dame of the Order of the British Empire, after which she was known as Dame Margot Fonteyn. In 1979, she received from the Royal Ballet the title “prima ballerina assoluta,” a title only given to three ballerinas in the 20th century.

She wrote her autobiography in 1976, and wrote *The Magic of Dance*, a book about dance history interspersed with personal experiences in 1979. Fonteyn passed away on February 21, 1991, at age 72, two years after her husband. Fonteyn always achieved whatever was required of her and could hold an audience. Her range appeared to be limitless as she danced for more than 40 years, in over 30 countries, with more than 30 partners, in over 80 roles.



Window Box Day at DeFilippo Playground



(L-R): Mardie Hinckley, President of Friends of DeFilippo Playground (The Gassy) Robyn Reed and Alexandra Salmon prepare beautiful arrangements of flowers and plants for participants to fill their window boxes with.

On a beautiful bright sunny Saturday morning, DeFilippo Playground (The Gassy), on Prince Street in the North End was transformed into a Gardner’s delight. The annual *Plant your own Window Box* event was alive with North End residents of all ages, most who were repeat participants from previous years as well as a delightful group of youngsters who smiled from ear to ear with satisfaction and pride as they planted, watered and carried home their finished window boxes.

The volunteer committee from Friends of the DeFilippo

Playground, including President Robyn Reed, Director of Facilities and Horticulturist Extraordinaire Al Skinner, and Executive Board members Jason Aluia, Michael D’Elia all deserve a huge thank you for keeping the gassy looking so bright and flowery.

Roby and Al were so patient with the participants, taking the time to ask if the window boxes would sit in sunny or shady settings, so to ensure the appropriate plants and flowers would be used. If you missed this event, be sure to keep an eye out for future happenings.



(L-R): Director of Facilities and Horticulturist Extraordinaire at DeFilippo Playground Al Skinner with Stephanie Balsam during the Window Box event at the Gassy.



Looks like the finished product is heavier than expected.

• City Council Postpones Budget Vote (Continued from Page 1)

Murphy. The only 3 councilors to vote against the motion to delay budget discussion until June 10 were Ben Weber, Sharon Durkan, and Gabriela Coletta Zapata, who just returned from maternity leave.

The Boston Public Schools (BPS) \$1.7 billion budget passed in an 8-5 vote, but not before some contentious debate amongst council members. Julia Mejia, Miniard Culpepper,

Ed Flynn, Erin Murphy and Brian Worrell voted to reject the BPS FY27 budget. All other votes taken were unanimous, including a first reading of a five year capital budget and mayoral requests for two supplemental budgets taking \$70 million from the city’s \$1.7 billion emergency reserves fund to fill a budget shortfall for the final weeks of FY26, which ends on June 30.

• Rent Control (Continued from Page 1)

occupied properties that their value is also declining, but declining by significantly less than rental properties, and that means you are going to have this shift of property tax burdens from rental properties to owner occupied properties,” Walczak explained to reporters.

Walczak reviewed how the state wide rent control would impact homeowners in individual cities and towns across the state, finding Boston would increase annually by \$1,117 and owners in Lowell could see a \$570 increase. “Under rent control, homeowners could face higher property taxes than they do now, under assessed values that are much higher relative

to rental properties than they are currently,” Walczak wrote in the study.

If approved by voters this November, Massachusetts would become the first state on the east coast, and 4th in the country, to have a state wide rental policy.

Massachusetts has implemented rent control three times, with the most recent repealed by the voters in 1994. A recent Emerson College Polling Massachusetts survey found the rent control ballot measure is popular among voters this election cycle, with 60% of respondents saying that they would vote yes, 26% are opposed and 14% are undecided.

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Docket No. MI24D3655DR
DIVORCE SUMMONS BY
PUBLICATION AND MAILING
GEORGE N. MUTAN
vs.
TAWANA K. MUTAN

To the Defendant:
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown.
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: **George N. Mutan, 353 Pawtucket Blvd., #18, Lowell, MA 01854** your answer, if any, on or before **July 02, 2026**. 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. TERRI L. KLUG CAFAZZO, First Justice of this Court.
Date: May 21, 2026
Tara E. DeCristofaro, Register of Probate
Run date: 06/12/2026

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
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Docket No. MI26D1285DR
DIVORCE SUMMONS BY
PUBLICATION AND MAILING
SARAH S. NSUBUGA
vs.
ABBEY K. MBABAALI

To the Defendant:
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown.
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: **Sarah S. Nsubuga, 229 18th Street, Apt. 104, Dracut, MA 01826** your answer, if any, on or before **July 02, 2026**. 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. TERRI L. KLUG CAFAZZO, First Justice of this Court.
Date: May 21, 2026
Tara E. DeCristofaro, Register of Probate
Run date: 06/12/2026

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2017 TOYOTA CAMRY
Vin #4T1BF1FK6HU644169

2013 NISSAN ROGUE
Vin #JN8AS5MV9DW104382

2012 VOLKSWAGEN CC
Vin #WVWMP7AN8CE536640

2007 HONDA CRV
Vin #5J6GRE48317L018833

2007 KIA SPECTRA
Vin #KNAFE122875459271

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Run dates: 06/05, 06/12, 06/19/2026

EXTRA Innings

by Sal Giarattani

Red Sox Remain in Free Fall?

This past Tuesday morning, I looked at the baseball standings and cried a bit. The Boston

Red Sox are still the strongest team in the AL East by virtue of their solid hold of their lousy team effort. Currently, they’re holding that cellar position. At the moment (June 9), the team is 27-37 and 11.5 games behind both the Rays and Yankees. The Orioles are starting to break away from the Sox already 2.5 games better than the hometown team here. They are a better road team this

year. Currently, they are 17-16 on the road. As for being home at Friendly Fenway, they are a miserable 10-21 and looking like the 1966 Red Sox.

What can our beloved Red Sox do to get out of this funk? Management of the team seems unaware just how bad everything is going. Or maybe they just don’t care and appear to take on the John Henry mentality of all things baseball. With

the way the Sox are going, I might take up soccer too. Or Rugby ... even the Quincy Free Jacks.

Alright, it’s your turn now. Any ideas out there? I know Peter is under the weather as of late. Any ideas, Peter? Anybody else out there. The Red Sox need all the help they can get. Send your ideas, thoughts, whatever to me at sal.giarattanu@gmail.com.

Veggie Vandals:

Protecting Your Gardens from Wildlife

Don’t let damage from wildlife spoil your garden. Learn how you can prevent your plants from becoming a snack for woodchucks, rabbits, squirrels, and deer.

We all know the feeling. You spend winter drawing up your garden plan. You dream of tomatoes, cucumbers, zucchini, and more that you’ll be able to harvest from your backyard. When the weather warms, you get outside and start to prepare your garden beds and, eventually, get seeds or seedlings into the ground. In summer, when it’s finally time to reap the rewards of your hard work, your heart sinks as you find that something else got to your garden first.

You’re not the first, or last, person to have your veggies vandalized by wildlife. Wild animals, like woodchucks, rabbits, squirrels, and deer, see our garden greens as a natural part of their diet and will snack on it if they have easy access. While there often isn’t a single solution to keep wildlife out of our gardens for good, a combination of effective approaches and a little creativity can ensure you’ll be able to enjoy the fruits (and vegetables) of your labor.

Exclusion

The best way to prevent garden damage from wildlife is to exclude them from the area with a physical barrier, like fencing. Three-foot-tall metal mesh fencing buried at least 1 ft down and 1 ft out in an L-shape can help keep critters like rabbits and groundhogs out. If you’re trying to exclude rabbits specifically, make sure the mesh holes are ¼ inch or smaller to prevent young from getting through. Woodchucks are surprisingly agile, so consider using electric wire 4–5 inches off the ground and 4–5 inches from the fence, powered by an approved fence charger, to prevent them and other squirrel species from climbing over. If deer damage is your biggest concern, wire mesh fencing must be at least 8 ft high with an overhang to discourage them from jumping

over. Eight-foot-tall electric fencing, regularly baited with peanut butter on tin foil, can also be used.

Eliminate shelter

Close off structures, like under sheds, porches, and walkways, that may provide shelter for wildlife on your property. Be proactive and block up all possible crevices and holes prior to any use. Be careful not to block such places when animals may be trapped inside. Clean up or cut back brushy areas or weed patches to remove potential shelter or nest sites.

Repellents

Scent-based repellents, like cayenne pepper, are commonly used to deter mammals but appear to be minimally successful on their own.

Scent-based repellents, like cayenne pepper, soap shavings, or predator urine, are commonly used to deter wildlife from gardens. While this can be an appealing option because it’s quick, easy, and inexpensive at first, scent-based repellents do not appear to be hugely successful on their own. They also require regular refreshing, which can make them more expensive yet less effective in the long run compared to other more reliable solutions like fencing.

Scaring is caring

Visual deterrents, like this scarecrow, can be effective at keeping away both mammals and birds when the deterrents are moved frequently.

Most animals that damage gardens are prey species, meaning they can be scared off fairly easily. When you’re home, step outside and shoo them away by walking toward them, shouting, clapping, or spraying water in their direction. Try placing shiny pinwheels, draping plastic

streamers, hanging metal pie pans, and staging scarecrows to keep wildlife wary when you’re not there. Motion activated moving statues, like owls, or predator eye balloons can also be effective. Deer tend to return at night, so a motion activated sprinkler seems to be a promising deer deterrent. Want to get really creative? Break out your motion activated Halloween decorations early to spook away wildlife.

Pro tip: Keep veggie vandals on their toes! It’s essential to move frightening devices around the yard every few days so the animals don’t get used to their presence and no longer view them as a threat.

Remove other food sources

Your garden may not be the only thing attracting wildlife to your property. Bird seed feeds more than songbirds — it attracts mice, squirrels, chipmunks, turkeys, and more. If an animal finds food at your bird feeder, they could visit your garden next. To avoid this, *create a bird-friendly area without bird feeders*. Outdoor pet food can also attract wildlife, like squirrels, chipmunks, opossums, and skunks, so feed pets inside or clean up immediately after feeding.

Protect backyard chickens

Wildlife killing unprotected chickens and damaging coops is becoming the number one source of human-wildlife conflict in Massachusetts. A standard chicken coop is not enough to prevent damage from all wildlife. So, while you’re working on your garden, take a moment to protect your chickens with *properly maintained electric fencing*.

Relocating wildlife

It may seem easier to relocate the veggie vandal somewhere else to prevent garden damage. However, relocating wildlife off your property is not only ineffective at solving wildlife problems, it’s also illegal in Massachusetts. *Learn why moving wildlife is harmful and what you can do if you’re experiencing conflict with wildlife.*

DIVISION OF FISHERIES AND WILDLIFE

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North End Athletic Association

Lacrosse Program Ends with a Successful Season

N.E.A.A. Hosts 1st ever Mayor’s Cup Lacrosse Tourney at Puopolo Park

On Friday night, June 5th, the North End Athletic Association’s (N.E.A.A.) Midnight Rider’s Lacrosse program played host to the 1st Annual Mayor’s Cup Lacrosse Tournament.

The N.E.A.A.’s program is in its third year and has over 125 players registered. The program also has 5 travel teams in the Mass Youth Lacrosse League.

Thanks to the hard work and dedication of Commissioner David Paolisso and his team of volunteer coaches, the



(Photo by Steven Dechiario)

N.E.A.A.’s Midnight Riders are hugely successful.

Practices are on Friday evenings beginning in April and

play games on Sundays. Dave also runs a clinic on Sunday afternoon for players of all abilities.

Special thank you to Allie Paolisso for all her help throughout the season. Special thanks goes to the Team Sponsors: McGovern Auto, Richard’s Motor Cars, Boston Bottle, SideCar by Boston Bottle, The Ausonia Council Knights of Columbus and for the weekly Clinic: McGovern Auto.

N.E.A.A.’s Battle of Boston Tournament



All three North End Teams who participated in the 2026 Battle of Boston Tournament

The North End Athletic Association’s Midnight Riders lacrosse program enjoyed a successful and memorable day at the Battle of Boston Tournament on Saturday, June 6, held in South Boston.

The tournament brought together 98 teams from across Massachusetts and the Greater Boston area, providing young athletes with an opportunity to compete, develop their skills, and celebrate the sport of lacrosse.

Leading the way for the Midnight Riders was the 3rd/4th Grade Boys team, which captured its division championship with a perfect 5-0 record. The program was also represented by its 1st/2nd Grade Girls and 1st/2nd Grade Boys teams. All teams competed hard, and represented the N.E.A.A. Midnight Riders with enthusiasm and sportsmanship.

Beyond the competition, the tournament served as a celebration of the growth of

the Midnight Riders program. Players, coaches, parents, family members, and friends spent the day together supporting one another and enjoying the camaraderie that has become a hallmark of the program.

The N.E.A.A. is especially grateful to David Paolisso who is the Commissioner of the North End’s program. Dave and his wife Allie, along with all the volunteer coaches have really done a fantastic job in just three short years.



North End Boys 3rd/4th Grade Champions

End of Year Lacrosse Celebration

The N.E.A.A.’s Midnight Riders Lacrosse program came to an end on Sunday, June 7th.



The N.E.A.A. provided an ice cream truck for all the kids, parents and coaches to celebrate a great season!

9th Annual Cornhole Classic



City of Boston Mayor Michelle Wu and State Representative Aaron Michlewitz share a laugh at the 9th Annual Cornhole Classic on the Rose Kennedy Greenway.

The 2026 Annual North End Cornhole Classic on the Rose Kennedy greenway was as expected, a total sellout! The tournament took place on Sunday, June 7 under a beautiful cloudless blue sky, bringing together friends, neighbors, competitors across the city, elected officials, local community agencies, and businesses who generously continue to support this event.

Initially established in 2016 by State Representative Aaron Michlewitz in memory of his late mother, all proceeds from this event go toward the Geraldine Marshall Scholarship Fund and the North End Music Performing Arts Center (NEMPAC), supporting access to exceptional music and performing arts programs at both NEMPAC and Community Music Center of Boston for local youth.

Representative Michlewitz in partnership with NEMPAC is honored to continue to offer the Geraldine Marshall Scholarship, and to preserve the legacy of a woman who loved children and the arts. The

Geraldine Marshall Scholarship fund awards North End children under the age of 18 with a full-year scholarship for music lessons to participate in one of NEMPAC’s artistic programs.

If you missed this year’s event, be sure to keep an eye out for updates regarding next year’s event. It is sure to be a fun filled day!



North End resident Shelia Moretti celebrates a winning match in the 2026 North End Cornhole Classic.



A North End Music and Performing Arts Center (NEMPAC) soloist sings the National Anthem prior to the Annual Cornhole Classic Festivities beginning.



(L-R): Joe Pagliuca, John Fiumara, Charlie, John Pagliuca, State Representative Aaron Michlewitz and Kenny Lanza at the 2026 North End Cornhole Classic.

(Photos by Gerri Palladino)