

POST-GAZETTE

(Formerly LA GAZZETTA del MASSACHUSETTS)

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\$.35 A COPY

2016

*Happy
New Year*

*from Pamela Donnaruma
and the Staff of the Post-Gazette*

2017

Boston's Best Weekend of Entertainment

2017 BOSTON
FIRST NIGHT
DAY

Returns for the 41st Year

Saturday, December 31, 2016 through Sunday, January 1, 2017

First Night First Day, in partnership with the City of Boston, ushers in the new year in spectacular fashion with a joyous celebration of arts, culture, and family-friendly activities on December 31, 2016 and January 1, 2017. Again this year, all **events are completely free and open to the public.** The two-day celebration **starts on December 31st at noon on Copley Square** with an exciting array of family entertainment, followed by the **Grand Procession at 6:00 pm** and **family fireworks on the Boston Common** courtesy of the Mugar Foundation **at 7:00 pm.** The magical evening culminates with the highly-anticipated **"Copley Countdown,"** presented by City of Boston Credit Union, a multi-sensory display of live music, dazzling light show, and pyrotechnics in Copley Square.

"First Night in Boston is a long-standing tradition and special celebration that brings together thousands of residents and visitors to ring in the New Year," said Mayor Walsh. "These festivities help foster the spirit of community, and offer us a moment to reflect upon our progress over the past year, while welcoming more opportunities for continued success in the coming year. I look forward to another fun and successful celebration as we look ahead to 2017."



Boston Sax Quartet



Boston Opera Guy

This year, Boston's First Night festivities will be broadcast live in their entirety for the first time in the event's history. New England viewers will have a front row seat to the celebration live from Copley Square and the Boston Common. The telecast will be produced by *Countdown NBC Boston*, *NECN*, and *Telemundo Boston*, beginning at 6:00 pm and running through 12:30 am on *NECN* and *Countdown NBC Boston*, with a simulcast of the night also airing on *CSN New England*. *Telemundo Boston* will broadcast live from Copley Square beginning at 11:00 pm. The unprecedented 6.5 hours of local coverage, in celebration of *NBC Boston's* launch on January 1st, will include live event highlights, interviews with some of Boston's most familiar faces, and conclude with the famous countdown to 2017.

The diverse entertainment program will get underway at noon on December 31, 2016, in Copley Square and continue throughout the day and evening



Shun Ng

News Briefs

by Sal Giarratani

Is it Just Me, or ...

Back when I was in college, there were all kinds of student groups. Black kids on campus formed the Black Student Union and this student group was quite active on my college campus. Today the term Black has been replaced by People of Color and I found myself again recently on a college campus and noticed an advertisement for the next meeting of The People of Color Student Organization. Does this mean that if white students wanted to organize a group, they would have to call themselves People of No Color Student Group? Of course, if white students wanted to form such a group, wouldn't they be called an Alt Right White Racist group? Just saying, huh?

H.L. Mencken's Thoughts on Politicians Summed Up

Mencken once compared President Teddy Roosevelt to Kaiser Wilhelm III by saying, "Both preached incessantly the duty of the citizen to the state, with soft pedal upon the duty of the state to the citizen. Both praised the habitually gravid wife. Both delighted in the armed pursuit of the lower fauna...Both were intimates of God, and announced His desires with authority. Both believed that all men who stood opposed to them were prompted by the devil and would suffer for it in Hell."

(Continued on Page 11)

THE POST-GAZETTE SATELLITE OFFICE HAS MOVED TO 343 CHELSEA ST., DAY SQUARE, EAST BOSTON

This office is open on Tuesdays from 10:00 AM to 3:00 PM and Thursdays from 11:00 AM to 2:00 PM,
for the convenience of our East Boston and North Shore clients and contributors

Call **617-227-8929** for more information

(Continued on Page 9)

Stirpe Nostra

by Prof. Edmund Turiello

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

ENTRARE JULIUS CAESAR



Vercingetorix throws down his arms at the feet of Julius Caesar.
(Painting by Lionel Royer)

Gaius Julius Caesar was born July 12, 102 B.C., into a noble and aristocratic family that traced its ancestry back to the very beginning of Roman history. During a 100-year period from 160 B.C. to 60 B.C., there were several Caesars that held public office, and at least four of them were honored with the consulship (chief magistrate). Not much is known about the youth and education of Julius except that his instruction was entrusted to a distinguished teacher of grammar and rhetoric.

He married Cornelia Cinna, daughter of an opposing party member in a civil war against the dictator Sulla. Caesar was ordered to divorce Cornelia, but boldly refused; consequently his property was confiscated, and he was forced into a short period of hiding.

A military experience was considered necessary for any young Roman of rank, so Julius joined a Roman legion and earned a civic crown for bravery. He returned to Rome in 78 B.C. and gained such popularity and reputation through his oratory that he decided to go to the island of Rhodes to study under the great orator of the day named Molo. His trip was interrupted when he was captured by pirates and held for \$50,000 ransom. After being released, he made good a promise to return and crucify his former captors. An interesting attempt to comment on his merciful nature is given in the story that he slit the throats of the pirates before crucifying them so that they wouldn't suffer too much.

After completing his study at Rhodes, he returned to Rome to fill a vacancy in the Supreme College of Priests and threw himself into politics with great energy. He was kind and gener-

(Continued on Page 11)

Massachusetts Increases
Minimum Wage New Year's Day

Minimum Wage to Rise from \$10 to \$11;
Last of Three \$1 Increases

Community, Faith, and Labor Organizations Call
for Continued Increases, \$15 Minimum Wage

On January 1, 2017, nearly 500,000 low-wage workers in Massachusetts will get their third consecutive annual pay increase when the state's minimum wage rises from \$10 to \$11 an hour.

The increase is the last of three \$1 increases in the minimum wage laid out in 2014 legislation, which brought the state's minimum wage up from \$8 to \$11 over three years. The legislation also increases the sub-minimum wage for tipped workers to \$3.75 per hour beginning January 1, 2017, up from \$2.63 in 2014.

"I work for a multi-billion dollar company, yet I make a measly \$10 an hour," said Barbara Fisher, a member of the Fight for \$15 and Dunkin' Donuts worker. "Raising the wage to \$11 an hour will help me buy food for my kids and other necessities. This increase is the step in the right direction, but without \$15, I still will be unable to afford to rent an apartment while putting food on the table and keeping the lights on."

In 2013 and 2014, Raise Up Massachusetts, a coalition of more than 100 community organizations, religious groups, and labor unions, collected more than 193,000 signatures to put a minimum wage increase on the November 2014 ballot. In June 2014, the Legislature and Raise Up Massachusetts worked together to craft a bill that raised the minimum wage and avoided the need for a ballot campaign.

"Our religious faith values call on all of us to be just society," said Jack Livramento, Board President of the faith-based Massachusetts Communities Action Network and a lay leader at Our Lady of Assumption Church in New Bedford. "Raising the minimum wage is a beginning toward having a living wage for all persons. It lessens the great inequity that those just getting by day to day experience. It's a step toward justice."

Since June 2014, the Massachusetts economy has added more than 150,000 jobs, and unemployment is at its lowest rate since before the Great Recession.

"Over the last few years, we've made important progress, helped hundreds of thousands of working people across the state, rebuilt our economy from the bottom up, and proven that increasing the minimum wage makes Massachusetts stronger" said Carliha Toussaint, Brockton organizer for the Coalition for Social Justice. "But even today, our state's minimum wage is not enough for a full-time worker to pay their bills or support a family. There's more work to be done."

In November, Raise Up Massachusetts announced a campaign for legislation that would raise the state's minimum wage to \$15 over several years, joining states like California and New York, as well as cities like Seattle and Washington, D.C.

"As the increases in the minimum wage we won two years ago are implemented, we're determined to build on the progress we've made and keep raising wages for hard-working Massachusetts families," said Roxana Rivera, the head of 32BJ Service Employees International Union District 615. "In January, we'll introduce legislation that would continue the annual increases we've seen over the last two years until we get to \$15 for all workers in our Commonwealth."

If employees do not receive the wage increase that is due starting January 1st, they should call the Attorney General's Fair Labor Hotline at 617-727-3465 and file a Wage Complaint Form through the Attorney General's website.

Boston Water and Sewer Commission

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Friday, December 30, 2016

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.

Concetta "Connie" Bruno

July 10, 1919 - December 20, 2016



Concetta L. "Connie" (Manganaro) Bruno, age 97, died peacefully in her sleep on December 20, 2016.

Connie, as she was lovingly known, is survived by her three daughters, Joanne McDermott of Plymouth, Arlene Santangelo of Bonita Springs, FL, and Marilyn Caristo of Charlestown. She is also survived by grandchildren Jeff and Joseph McDermott, and Michael and Stephanie Santangelo, as well as seven great-grandchildren.

Connie was born on July 10, 1919, in the West End of Boston to her late parents, John and Sarah (Giodano) Manganaro, who immigrated from Italy.

She moved to East Boston and eventually the North End where she spent a majority of her life with her loving husband, the late Alfred "Freddie" Bruno.

Connie was an active participant in the North End community, and also as a hostess at the family owned restaurant, Ida's Italian Cuisine, where she welcomed many members of the North End and variety of Boston dignitaries. Connie was a long time contributor to the *East Boston Times*.

The family received visitors on Tuesday, December 27th, in the Boston Harborside Home, Commercial Street, Boston. A Mass of Christian Burial was celebrated on Tuesday in St. Leonard Church, corner of Hanover and Prince Street, Boston.

Donations in Connie's memory may be made to: The Home for Little Wanderers, Development Department, 10 Guest Street, Boston, MA 02135 or www.thehome.org.

LETTERS POLICY

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

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

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

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ABCD North End/West End Holiday Party



State Senator Joe Boncore wishing attendees a Happy Holiday.

The ABCD North End/West End Neighborhood Service Center (NE/WE NSC) held its annual December holiday party on Friday, December 16th. Over 40 members of the community, nearly all of them seniors from the neighborhoods, braved the arctic temperatures to come to the center at 1 Michelangelo Street in the North End to a feast of ham with all the trimmings. State Senator Joe Boncore visited with his Legislative Aide Luigi Natale to wish his constituents happy holidays. He brought cannolis

for guests to enjoy! Representative Aaron Michlewitz and City Councilor Sal LaMattina both sent regrets that they could not attend personally due to a conflicting event, and the NE/WE NSC thanks their offices respectively for sending candy canes, brought by Legislative Aide Patrick Lyons, and vibrant poinsettia plants, brought by Legislative Aide Katherine Carangelo.

Other special guests included Advisory Board Chair Andres Molina and Advisory Board Member Victor Brogna, who

delighted the NE/WE NSC with his trumpet playing. Vice President of Eagle Bank Gisella di Paola also made the rounds to serve and visit with seniors and to wish them a "Buon Natale."

Without the many friends of the NE/WE NSC, the holiday party would not have been possible. The NE/WE NSC extends its deepest thanks to you, enabling the center to provide a day of cheer, socialization, and warmth for neighborhood seniors.

NE/WE NSC wishes everyone health, happiness, peace, and joy in 2017!



Sons of Italy Culture/Historical Commission at the Opening of

EATALY

by Dr. Dean Saluti and Marjorie Cahn

The Sons of Italy Culture/Historical Commission was well represented at the opening of Eataly Boston. Frank and Mina Pasciuto, along with their daughter Attorney Cynthia Pasciuto, all members of the Culture/Historical Commission, enjoyed the opening of Eataly as guests of the Italian Consul General, Nicola DeSantis. Also attending was Sons of Italy Culture/Historical Commission liaison from the Dante Alighieri Society, Lino Rullo. Marjorie Cahn, Sons of Italy Benefit Insurance Treasurer and Culture/Historical Commissioner, was well represented by her daughter Susannah Cahn, who is an expert on Italian food. All had an unforgettable time.

Mina Pasciuto spotted Eataly's famous owner, TV celebrity chef Mario Batali, and immediately struck up a conversation with him in Italian. She called him "a genius;" they were quickly friends, and they had their picture taken together. Lino Rullo must have had VIP status, because he walked right up to the front of the long line for a slice of the award-winning Rossopomodoro pizza. Cynthia Pasciuto, who had to wait in line, said that the pizza and the fried fish were fantastic. Pam Donnaruma, Editor of the *Post-Gazette* and the *Sons of Italy* newspapers, tested the pasta at an earlier "Press Only" opening. Boston's Mayor, Marty Walsh, loved Eataly, and said that it was a "truly unique way to experience Italian culture with a European-style marketplace."

On its first day of business, in only nine hours, Eataly sold: 250 pounds of mozzarella and 1000 mozzarella balls, 500 Rossopomodoro pizzas, 700



Mina Pasciuto, Sons of Italy Culture/Historical Commissioner, at the opening of Eataly with the owner, famous TV celebrity chef Mario Batali.

cannolis, 500 rustic loaves of bread, 2,500 cups of Italian coffee, and many more Italian favorites.

The Sons of Italy Culture/Historical Commission encourages everyone to go the mall at Boston's Prudential Center and visit Eataly. Dr. Dean Saluti, Chairman of the Commission, guarantees that you will leave happy, with a full stomach, and bags of Italian "goodies" to eat at home!

L'Anno Bello: A Year in Italian Folklore

Welcome to the New Year!

by Ally Di Censo Symynkywicz



Sometimes, it appears as if the bulk of our Christmas festivities end the moment we flip over the December 25th calendar page. Gone are “Jingle Bells” and “All I Want for Christmas is You” from the radio, replaced by the steady rotation of everyday hits and standards. Gone are the tantalizing unwrapped presents from beneath the tree, having now been revealed of the surprises within. However, contrary to popular perception, the season of Christmas actually lasts for a much longer time. As the old carol about the three French hens can attest, Christmas continues for twelve days after the proper feast ends. The real close of the Christmas season occurs on January 6th, or the holiday of the Epiphany. Italians afford each of the Twelve Days of Christmas a special significance. December 26th, for example, is the feast day of St. Stephen, and Italians celebrate *la festa di San Stefano* by visiting family or going skiing in mountain resorts. For me, the Twelve Days of Christmas contain a magical and enchanted quality, laden with the sensation of being far removed from the bustle and grind of ordinary days. I spend the Twelve Days of Christmas in a haze, taking advantage of the vacation to catch up on grading, eat leftovers from the Christmas dinner, shop in blissfully uncrowded stores, and visit family members who have arrived from overseas. However, I also prepare for the most mysterious feasts of the Twelve Days of Christmas: the twinned holidays of New Year's Eve and New Year's Day. Bursting with folklore and tradition, these holidays seek to welcome a new beginning with hope and luck.

New Year's Eve carries a distinct and unique feeling from other days of the year, a strong atmosphere of anticipation and excitement. It is an aura that imbues the ordinary activities people undertake during the day

on New Year's Eve — walking the dog, going to the grocery store, visiting the hair salon — with a captivating patina of both nostalgia and enthusiasm, propelled by the knowledge that the old year will soon give way to a new and exciting chapter. Even the twilight sky seems different on New Year's Eve, glowing with a jewel-like blue tone indicative of the unhurriedly lengthening days. The tangible peculiarity of New Year's Eve gave birth to a plethora of luck-themed folk traditions related to the holiday. New Year's Eve is a time inherently rife with insecurity as we ponder whether the upcoming year will be worse or better than the last; sundry superstitions seek to improve good fortune within the next twelve months. The practice of making a lot of noise at the stroke of midnight, reflected in the abundant party horns and noisemakers of today, derives from the ancient belief that supernatural creatures wandered the Earth during times of transition. Loud noises could effectively scare these evil spirits away. Certain foods also possess lucky qualities for the New Year. In Italy, lentils are considered an auspicious food for New Year's Eve, since they are thought to resemble small coins, and as such attract prosperity. They are usually paired in a dish containing a spicy pork sausage known as *cotecchino*. My grandmother fondly remembers a more unusual luck ritual practiced in the olden days in Italy on *la Notte di San Silvestro* (“St. Sylvester's Night” — this is what Italians call New Year's Eve, since December 31st is also the feast day of the fourth century Pope Sylvester I). She had to exercise great caution walking through the streets of Naples, where she was a boarding school student in the 1940s, during this night, as people tossed old and broken items out the windows in order to ring in the New Year with a fresh start!

I am not throwing anything out of my windows, but I do love to celebrate the New Year in a folksy and traditional manner with my family. We gather together and enjoy a special meal that ends with my chocolate-vanilla marbled ring cake for dessert. Ring cakes are yet another lucky food for this feast, since their shape symbolizes the cycle of the year. I enjoy hearing my grandmother tell stories about the quirky traditions that characterized New Year's Eve in her small Italian hometown, such as sweeping out the door with a broom at midnight in order to chase away the old year. Sometimes my family plays Bingo together, known as *tombola* in Italian. Games of chance are popular components of New Year's festivities around the world, for they mimic the unpredictable thrill of good fortune. We watch the televised New Year's celebration in New York, and when the famed Times Square ball finally drops at midnight, we hug, kiss, and wish each other a happy New Year. This is my favorite tradition, as it reminds me that being surrounded by the love of family and friends is the best wish I can ask for all year! New Year's Day is far more low-key. Known as *Capodanno*, or “head of the year” in Italian, this is a day devoted to recuperating from the previous night's parties. Superstition advises that the way you start the New Year is the way you will end it, so I like to spend New Year's Day doing a little bit of all the things I love, such as writing, reading, baking, and watching a movie. New Year's Day is also laden with a unique and pleasant feeling. The sky seems bluer, the birds sing more loudly, and snow sparkles like diamonds on the ground. I believe the whole world is starting anew!

The twinned holidays of New Year's Eve and New Year's Day are purely magical, brimming with mystery, anticipation, and the electrifying hope of good fortune. They are two feasts of the Christmas season that shine with unique lore and traditions. They inspire us to start a new cycle encircled by the love of family and with a hopeful optimism in our hearts. By greeting the New Year with joy and goodwill, as customs around the world dictate, we are actually creating our own good fortune. Whether we feast on lentils or shout loudly at the stroke of midnight, New Year's traditions remind us that love and confidence are exactly what we need to equip our journey into the unknown. Yes, it can prove frightening to leave behind the familiar and the comfortable and start fresh, but New Year's celebrations offer us the chance to improve our outlook on life. Without an ending, there can be no beginnings, or opportunities for journeys of self-discovery. This New Year's, surround yourself with loved ones and promise to carry an attitude of cheer and wonder for the next twelve months to come!

Happy New Year to All! *Buon Anno!*

Ally Di Censo Symynkywicz is a Graduate Student in History at the University of Massachusetts Boston. She appreciates any comments and suggestions about Italian holidays and folklore at adicenso89@gmail.com.

THINKING OUT LOUD

by Sal Giaratani



Out with the Old, In with the New

Quotes to Note

“Every day when you wake up and your feet hit the floor, it's a good day.” — Anon

“One must wait until the evening to see how splendid the day has been.” — Sophocles post

Recently, I was over at Doyle's Café over in Jamaica Plain for the English High School Class of '66 Reunion. Out of a class of 465, 31 guys showed up for the dinner gathering. It was Blue-on-Blue all over again as we sang the praises of Boston English, the 18th oldest public high school in America going back to 1821.

However, I digress. What I was trying to get to was the fact that 50 years have passed for me since my graduation back in those olden days. We all looked a bit different. We aged, which is always better than not aging, if you get my drift.

Most of us apparently did quite well in life. Some realized our dreams. Others made new dreams. I thought I was going to be a lawyer back then. I ended up in law, but it was behind a badge. I did 28 years as a police officer and it was my brother Dominic, Class of '68, who ended up an attorney. Hey, at least my dream stayed in the family.

I ended up winning a cool hoodie in a raffle, and it fits me quite well. Another member of the Class of '66 won the raffle, too. His choice, the hoodie or a baseball cap. I looked at him and told him to select the cap. Some of us added poundage over the decades.

Christmas, Hanukkah, and all the holidays that end the old year gives us time to reflect on our past with continued hopes for the future. We are, however, planning another get-together later in the fall of 2017. After all, none of us is getting any younger, right?

I remember what 1966 was like. Not that great, but not that bad either in retrospect. I enlisted in the U.S. Air Force right after graduation, and I

am still here today. Some of my classmates died in that place called Vietnam. I went off to college at Boston State about two blocks from where English was back then.

The price of everything back then was great, and so too was college tuition. My first real job was during high school when I worked at the Green Shoe Factory (Stride Rite) in lower Roxbury. It's long gone now. Everything's made in China today.

My daughter got married in 2016, which means time has flown fast, hasn't it? I remember taking her to the bus stop waiting for the yellow school bus to show up to take her to kindergarten.

The New Year is here, and a clean slate. Only God knows what lies ahead. Our job is to continue getting up every day until God puts a stop to that morning ritual. I don't want to live forever, but I would like to hang around to see Boston go under water later this century according to all the crazy climate control folks. I hear it will happen sometime in the 2090s. Of course, I would be close to a 150 years old by then. I hope I am still driving by then, but it might be a boat, huh?

By the way, nobody is planning our 75th high school reunion yet. We're all just going to wait and see if we have to do it.

Meanwhile, enjoy the life you've got, the friends you have, and the family you can never get rid of. Be happy, enjoy the good days, and offer up the bad ones for all the wild oats you sowed in your youth.

Have a great New Year and make arriving at the door of 2017 a thing of joy. We've only got one life to live, don't waste it.

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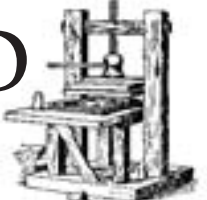
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2016 North End Christmas Fund Luncheon

by Matt Conti



Michael “Mikey Fud” Giannasoli received the Uncle Fred Carangelo Humanitarian Award.

The 2016 North End Christmas Fund Luncheon was a packed affair on Thursday, December 15th, as hundreds assembled at Filippo’s Ristorante for the annual charity event. The tradition raises thousands of dollars enabling the group to send out hundreds of checks to North End seniors, low-income residents, and families in need during the Christmas season. City Councilor Sal LaMattina, State Senator Joe Boncore, and State Rep. Aaron Michlewitz joined with other dignitaries to celebrate and honor those who serve the community. Sponsors for this year’s luncheon included Filippo Frattaroli (Filippo’s Ristorante), Carmela Laurella (CL Waterfront Properties), Donato Frattaroli (Il Molo), and NorthEndBoston.com.

Two awards were given out this year: Michael “Mikey Fud” Giannasoli received the Uncle Fred Carangelo Humanitarian Award. Fr. Claude Scrima of St. Leonard Church received the Private Ernest J. Natale Community Service Award. The Christmas Fund Committee is led by Robert “Ted” Tomasone and James Luisi of North End Waterfront Health. The committee includes members from local non-profit agencies: North End Athletic Association, North End Against Drugs, Nazzaro Community Center, North End Waterfront Health, North End Seniors, ABCD Head Start Program, and North End/West End ABCD Service Center.



Fr. Claude Scrima of St. Leonard Church received the Private Ernest J. Natale Community Service Award.



Hundreds Come Out to Support the 2016 North End Christmas Fund Luncheon.



(Photos by Matt Conti, northendwaterfront.com)

◦ A Frank De Pasquale Venture ◦

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Save the date! North End Against Drugs BINGO

On Sunday, January 29th, from 1:00 to 5:00 pm at the Nazzaro Center, North End Against Drugs will be having its annual BINGO FUNDRAISER for ADULTS!

There will be 20 games, including a coverall finale. We will have free coffee and desserts for all players. There will be raffles and a free door prize as well.

Reserve your spot early as space is limited; we sold out last year! Cards are 3 for \$25, but if you pay in advance, you will get a 4th card free. Extra cards are \$5 each and can be bought that day or in advance as well.

For more information, contact Karen D’Amico at karenvd1014@gmail.com, Olivia Scimeca at oas115@comcast.net, or John Romano at jromano45@gmail.com to reserve your spot and cards. Checks made out to North End Against Drugs can be mailed to: NEAD, 30 North Bennet Street, Boston, MA. 02113

For you football fans, this is the bye week prior to the Super bowl. We hope to see you there!

**Congratulations
Mangia, Mangia
on your**



Congratulations to John Pagliuca and the Pagliuca family on the 30th Anniversary of their North End neighborhood eatery, Mangia, Mangia. Located at 147 Endicott Street, Mangia, Mangia is known for its great sandwiches and excellent service. If you are hungry for breakfast or lunch (or both!), go see Johnny, you won’t leave hungry. Many of Mangia, Mangia’s regular customers came by the restaurant to help John and staff celebrate with cake and good cheer. And probably a sandwich or two!



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Eastie Elves Toys are All of Us

by Sal Giarratani



Representative Adrian Madaro, with Capt. Kelly McCormack, District A-7, carrying a bag of toys and trying to make it a very good blue, Christmas from everyone down at Station 7.



Once again, it was time for the annual Eastie Elves Toy Drive at the Hyatt, Logan Airport, two weeks ago when the community at large showed up with toys in hand for the Annual Eastie Elves Celebration. This annual Christmas fundraiser was started several years ago by former state Senator Anthony Petrucci. This year, State Representative Adrian Madaro took over this annual event for the first time.

As usual, everyone had a great time for a great cause. Great food, music, fun, dancing and, most of all, great toys for kids in need of them.

The children from the school choir at East Boston Central Catholic performed a melody of Christmas tunes for all in attendance. One member of the choir was Giovanna Cellini, Grade 4, who sang her heart out up on the stage. A great voice from Eagle Hill.



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Patricia Dominguez, Publisher



Mrs. Murphy . . . As I See It

T'was the night before Christmas at the North Pole; the elves are finished making toys for all the good girls and boys. Merry Ol' St. Nick is packing his sleigh looking forward to getting on his way! ... Santa disappears into the night hoping Massport's Traffic Control radar will have him in sight ... Santa gently lands into Maverick Square where he's met with a loud thundering cheer. The crowd helps Santa unpack his sleigh and makes it clear Gov. Charlie Baker is not there ... Santa's first words are of Donald Trump's win, and wishes him the best of everything. Santa's advice for the president-elect: when doing business with Democrats, be very select ... Eddie Contillio is the first to greet old St. Nick, and escorts him to his Bar to enjoy a nip ... State Rep. Adrian Madaro, Boston City Councilor Sal LaMattina, and State Senator Joe Boncore advise Santa to take a rest so he'll be at his jolly ol' best. ... Rudolph lifts a hoof and flies over to Ecco's Restaurant where the ambiance puts Santa and his reindeer in awe; it's the classiest restaurant Santa ever saw! Joe McNamee of J&M Mechanical is on his feet and offers Santa a seat. Dave Modica's feat is to make Santa a Chocolate Martini that can't

be beat. Santa smacks his lips, rubs his belly, wipes his red snout, and shouts this is what Christmas is all about ... Santa desires a Pizza and BBQ, so off to see the famous Santarpio family. Frank, Joia, and Carla are on the street waiting to give Santa a warm greeting. ... Santa's next stop is the Social Centers to wish John Kelly a happy retirement and thank the kids who made him a snack of peanut butter and jelly and promises he'll be back. The seniors bake Ol' Saint Nick a huge cake, but forget the sugar for "goodness sake"! ... Santa spots the handsome Vinny Lombardo and family at Liberty Plaza, who have been waiting a while for Santa's arrival. Santa extends a friendly handshake, and the thunder of his reindeer sounds like an earthquake. To Santa's delight, Vinny offers him an invitation to Vincent's Nightclub in Randolph where the Jolly ol' Soul can party all night. Santa accepts with a happy face and presents Lombardo's Catering Services with tablecloths of fine lace ... Santa's off to Kelley's Pub with a wide grin to see good pal Johnny, and John his next of kin. Santa struggles to prop onto a stool, guzzles a beer, and offers the Mastrangelo family lots of good cheer. Santa congratulates Johnny on the opening of Kelley Pub II in Peabody and makes it clear he'll try the

restaurant next time he's here ... Santa has a bottle of Champagne for Al Caldarelli at C.D.C. and is impressed a lot, C.D.C.'s progress in senior care living should be taught ... Santa buys Pastry and food from Spinelli's to enjoy at the North Pole, he'll eat it all and not tell a soul ... Next stop is First Priority Credit Union where Santa makes an investment for life, and admits to Julie that he isn't telling his wife. He then meets Cathy Rush of the Everett Bank and hands her an envelope filled with cash to invest from his stash ... Santa takes a picture with Revere City Councilor Tony Zambuto for the Post-Gazette, and admits he'll run for Mayor yet ... Gus Serra is there to greet Santa dressed so fine, and asks to take Santa out to dine. Gus has a fruit basket for ol' St. Nick, and asks him to give it to someone sick ... Santa asks that Joe Mario, Century 21 R. E. and John LaPlaca of Venture Realities lend a hand and find him land with open space to build a place. Having ended his trip, Santa decides to leave, stuffed and satisfied, he's ready to heave. He squeezes into his sled and ascends into the sky with his herd of Reindeer and Rudolph with his nose so bright leading the sleigh into the night. Santa wishes everyone a Merry Christmas and to all and a jolly good night!

The Annual NOAH Banquet

by Sal Giarratani



Recently elected president of the East Boston Chamber of Commerce Buddy Mangini gets congratulated by a bevy of female fans at the NOAH dinner.



Carrie Tennant, NOAH's staff attorney, did double-duty at the banquet as NOAH's official photographer.



Lee and EBNHC CEO Manny Lopes.



Phil Giffie presented the East Boston Soup Kitchen staff a brand new microwave, making life easier down at the soup kitchen.



Phil Giffie and Jay Ash.

“La Vita e Troppo Breve Per Mangiare e Bere Male”

by Sal Giarratani



Pirandello members chime in, “I migliori vini al mondo sono Italiani.”



Liz Pinzino checks out the fresh fruit to go with her wine.

For all those who do not speak Italian, the language of love, the above headline states, “Life is too short to eat and drink badly.” A better truism there is not, even for this Gaelic Garlic guy, because when it comes to good wine, I am Sicilian first.

What better time is there to attend the Pirandello Lyceum’s Evening of Wine Tasting? As newly elected President of the Pirandello, Atty. Frank Ciano said of the 2nd Annual wine tasting event, “What better way is there to end the Thanksgiving season than with some Italian wine tasting?” The last



Angelica Aquilino and Joseph Cascio.



Dr. Domenic Amara looks like he’s trying to figure out if the bottle is half-empty or half-full.

wine tasting get-together was a resounding success.

The Pirandello Lyceum supports the continued awareness



Dr. Tino Valdesolo speaks the truth about great wines from Italy, saying “In vino veritas.” Isn’t that the truth?

of Italian Literature and Culture in America and holds this event to support the Italian Language and Culture Scholarship Program. This year’s event was held at Spinelli’s Function Hall in East Boston.

Once again, the Pirandello was pleased to have renowned vintner Dr. Tino Valdesolo, who shared his extensive knowledge of the fine art of wine-making and wine-tasting with all in attendance.

If you would like to become a member of the Pirandello Lyceum, please call Rosario Cascio, the group’s new Chairman of the Board, at pirandellolyceum.com.

The Tenth Annual Christmas Concert

by Bennett Molinari and Richard Molinari



“O Bel Bambino” the title of the tenth annual Saint Leonard Parish Christmas concert that was staged in the lovely setting of Sacred Heart’s upper church on Saturday, December 17th. The concert theme, focusing on the Infant Jesus, took the audience through a lovely collection of Christmas carols beautifully performed under the direction of concertmaster Dan Drzymalski.

The concert began promptly at 6:00 o’clock with a welcoming introduction by Father Claude Scrima, Parochial Vicar of Saint Leonard Parish, followed by remarks from Laurie Warnock, President of the Saint Leonard Choral Society, and Vanessa Kennedy, Assistant Director.

The concert opened with an instrumental of “Silent Night,” followed by a beautiful rendition of the Christmas favorite “O Come, O Come, Emmanuel.” Then the Saint John School Honors Choir under the direction of Alexandra Dietrich sang, “Amani Utupe Na Ustashi” in Swahili.

The Saint Leonard Choral Society then performed a lovely selection of Christmas carols highlighted by a solo of an old Polish song, “Gdy Śliczna Panna” sung by Maestro Drzymalski and a version of “O Holy Night” featuring soloist Vanessa Kenney.

Dr. Atul Gawande, Chair of the Lifebox Foundation, then spoke of the added dimension to this year’s concert--a partnership with Lifebox Foundation in which a portion of the proceeds from the concert will go to the purchase of Pulse Oximeters, oxygen meters used to make surgery safer in low-resource countries.

Concluding the evening was an enthusiastic traditional sing-along by both performers and audience and, as a bonus, the chorus sung the stirring “Va Pensiero” by Verdi.

The audience was then invited to Saint John School Hall for its traditional Christmas party. Coffee, cookies, and cakes were prepared and served by parish volunteers and members of the chorus. We look forward to next year’s concert, an emerging tradition which has become a wonderful addition to Christmas in the North End.

My Friend Freeway

by Jeanne Brady

When I first met my furry friend,
He wasn’t much impressed.
He cast a jaundiced eye my way,
Then resumed his daily rest.

Week after week, I did cheerily greet,
But was met with the same indifference.
He seemed to be hoping I’d go away;
he didn’t care for my chronic presence.

But I hung in with kind words and pets,
filled his water bowl when in need.

One day I even took him out,
Averting my eyes as he peed.

And then one day as I arrived,
I saw him lift his head.

He looked my way and seemed to smile ...
Was he actually glad?

Then I noticed when taking a stroll
To drink a bit from his water bowl,
He’d finish and turn and look up at me,
waiting for a chin scratch so patiently.

So it took awhile, but we finally clicked.
I finally made Freeway’s Xmas Card List!
And now when I see my favorite pooch,
He lets me give him a hug and a smooch!

Merry Christmas, Freeway!!

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THE TWILIGHT ZONE (24-Blu-ray)
CBS DVD + Paramount

The *Twilight Zone* has enthralled, captivated, and mesmerized millions of television viewers with its five seasons of provocative stories, unforgettable characters, and star-studded roster of talent. Now you can enjoy all 156 episodes of Rod Serling’s acclaimed series, plus hours of new and exclusive bonus features, in one comprehensive collection on Blu-ray in high definition. That’s the signpost up ahead — your next stop: *The Twilight Zone!* The impressive list of guest appearances include Art Carney, Burgess Meredith, Cliff Robertson, Dennis Hopper, Bill Bixby, Leonard Nimoy, Burt Reynolds, Don Rickles, Jack Klugman, Robert Redford, Lee Marvin, Martin Landau, Telly Savalas, and William Shatner.

MECHANIC: RESURRECTION (Blu-ray)
Lionsgate Home Ent.

Arthur Bishop (Jason Statham) returns as the *Mechanic* in the sequel to the 2011 action-thriller. When the deceitful actions of a cunning but beautiful woman (Jessica Alba) force him to return to the life he left behind, Bishop’s life is once again in danger as he has to complete an impossible list of assassinations of the most dangerous men in the world.

THE RED SKELTON HOUR IN COLOR (3-DVD)
TIME LIFE

Red Skelton was a brilliant performer, a passionate patriot, and a master of simple, hilarious, and classic comedy. Truly one of America’s greatest comedians, Skelton kept television audiences in stitches for 20 seasons on *The Red Skelton Show*. The son of a circus clown, Skelton created an unforgettable array of zany characters, including Sheriff Deadeye, the country bumpkin Clem Kadiddlehopper, seagull commentators Gertrude and Heathcliffe, and the lovable hobo Freddie the Freeloader. Skelton always had a twinkle in his eye and a spring in his step — often accompanied by a cowbell sound effect. Fans roared with laughter then, and you will too! This collection also includes 12 never-before-released episodes in color, some not seen in 50 years.

MORRIS FROM AMERICA (DVD)
Lionsgate Home Ent.

A heartwarming and crowd-pleasing coming-of-age comedy with a unique spin, *Morris from America* centers on Morris, a 13-year-old who has just relocated with his single father to Heidelberg, Germany. Morris, who fancies himself the next Notorious B.I.G., is a complete fish out of water — a budding hip-hop star in an EDM world. To complicate matters further, Morris falls hard for his cool, rebellious 15-year-old classmate, Katrin. Morris sets out against all odds to take the hip-hop world by storm, and win the girl of his dreams.

IN ORDER OF DISAPPEARANCE (DVD)
Magnolia Home Ent.

When a father uncovers his son’s murderer, he begins to unravel. Once an upstanding citizen, Nils embarks on a bloodthirsty quest for revenge that escalates into a full-blown international gang war. With darkly funny humor reminiscent of Tarantino and The Coen Brothers, Nils finds himself caught up in a world not his own — surrounded by drug traffickers, con artists and kingpins, in order to bring his son’s murderers to justice.

TEXAS RISING + SONS OF LIBERTY (DVD)
Lionsgate Home Ent.

Two *HISTORY Channel* miniseries have now been released for the first time as an epic double feature. *Texas Rising* brings to life the thrilling and inspiring true story of how the state of Texas fought for its freedom from the rule of Mexican General Santa Ann, and the formation of America’s most legendary law enforcement agency, the Texas Rangers. The all-star cast includes Bill Paxton, Brendan Fraser, Ray Liotta, Jeffrey Dean Morgan, Thomas Jane, Olivier Martinez, Chad Michael Murray, Max Thieriot, Kris Kristofferson, and Jake Busey. With *Sons of Liberty*, viewers can follow the stirring drama of the infamous Boston Tea Party, Paul Revere’s ride, and the Battle of Lexington, as the colonies join forces as a single, united country in the most epic revolution of our time. The outstanding cast features Ben Barnes (Sam Adams), Henry Thomas (John Adams), Dean Norris (Ben Franklin), Michael Raymond-James (Paul Revere), Jason O’Mara (George Washington), and Ryan Eggold (Dr. Joseph Warren).

AMERICAN GOTHIC: SEASON ONE (4-DVD)
CBS DVD + Paramount

American Gothic is the thrilling thirteen-part murder mystery based on a prominent Boston family reeling in the wake of the chilling discovery that someone in their midst is linked to an infamous string of murders. As shocking secrets from the past and present are revealed, their mounting suspicion and paranoia that one of them is a killer threatens to tear the family apart. Special features include: “Extended/Deleted Scenes,” “American Gothic First Look,” “American Gothic at Comic-Con,” and “Gag Reel.”

HELL OR HIGH WATER (Blu-ray)
Lionsgate Home Ent.

Jeff Bridges, Chris Pine, and Ben Foster lead this acclaimed action-drama. When a desperate father (Pine) learns the bank is going to take his family’s land, he and his ex-con brother (Foster) are left with no choice. They decide to rob the bank’s branches, putting themselves in the crosshairs of an aging Texas Ranger (Bridges) in a riveting story of crime, punishment, and brotherly love.



Mrs. Murphy . . . As I See It

New Year’s
A w a r d s ,
Promises, and
Predictions
... Bye-Bye

Award: Barack and Michelle Obama. *Instigator of Racial Tensions Award:* the Community Organizer from Chicago, Barack Obama ... *Prediction:* East Boston will be named the number one place to live ... *Prediction:* Boston Police will keep crime down in East Boston ... *Promise:* Gov. Charlie Baker will work with President-elect Donald Trump to bring federal money into Massachusetts ... *Prediction:* Welfare fraud recipients will be caught and prosecuted ... *Prediction:* Eastie building boom will end ... *Promise:* Starbucks will reduce their pricey cups of coffee ... *Promise:* E.B. Health Center will stop expanding ... *Outstanding Community Service Award:* Buddy Mangini ... *Promise:* Illegal immigrants will pay their fair share in taxes ... *Promise:* Mayor of Revere Brian Arrigo will stop running the city under a cloud of secrecy *Prediction:* Revere Incumbent Ward 6 City Councilor will lose

his next election ... *Prediction:* Revere City Councilor George Rotondo will be next Mayor of Revere ... *Prediction:* Protesters will find work under Donald Trump and stop disrupting the country with stupid protests ... *Promise:* Hollywood will stay silent on political issues and stick to acting ... *Most Interesting Newspaper Columnist Award:* Sal Giarratani ... *Friendliest Real Estate Agents:* Century 21 Joe Mario and Venture Realty John LaPlaca ... *Best Realtor to Rent from:* Carol at Venture Realty ... *Promise:* Ecco’s Restaurant will open another upscale establishment ... *Biggest Supporter of East Boston Award:* “Lombardo Family” ... *Promise:* Paul DiCiccio will bake his scrumptious homemade pies for Eastie fundraisers ... *Building Award:* The new state-of-the-art Seville on Boston Harbor Condos at 250 Meridian Street ... *Prediction:* Spinelli’s Pastry will open pastry shops in other cities ... *Best Personality Award:* Rosemarie “Cassy” Martorano ... *Most Active Senior Award:* Judge Joe Ferrino ... *Mother of the Year Award:* Lisa

Capogreco-Cappucchio ... *Prediction:* President-elect Trump will work a deal with illegals to get legitimate social security numbers and pay taxes or get deported ... *Promise:* Single moms will get off the system, marry the fathers, and stop the welfare schemes ... *Promise:* Mayor Brian Arrigo will not make Revere a sanctuary city ... *Promise:* President-elect Trump will withhold federal funds from sanctuary cities ... *Prediction:* Flag burners will be prosecuted ... *Most Disliked Politician Award:* Mitt Romney ... *Biggest Turncoat Award:* Speaker of the House Paul Ryan ... *Family Restaurant Award:* Kelley’s Pub ... *Best Deals in Banking Award:* First Priority Credit Union ... *Prediction:* Mayor of Revere will only serve one term ... *Prediction:* Mayor of Boston will come up with egg on his face after fighting for illegal immigrants’ right to stay ... *Last but not Least Promise:* President-elect Donald Trump promises to keep his campaign promises ...

Wishing Everyone a Happy and Healthy New Year.

NEMPAC Concert Series Presents

Portraits of a Power Couple - An Evening of Schubert and Beethoven

The North End Music and Performing Arts Center (NEMPAC) presents our second 2016-17 Concert Series event, *Portraits of a Power Couple – An Evening of Beethoven and Schubert*, on Wednesday, January 11th, from 7:00-9:00 pm. This concert will feature passionate songs by Beethoven and Schubert with Andrei Baumann, piano, and John Nevergall, tenor, and with NEMPAC’s Executive Director Sherri Snow,

soprano, and Artistic Director Christina Wright-Ivanova, piano.

This performance will take place in the Bijou de la Vida Art Gallery, 390 Commercial Street, North End, Boston, MA. A wine and cheese reception will follow the performance, catered by Dare to Taste. For more information or to purchase tickets, visit: www.nempacboston.org or call 617-227-2270.

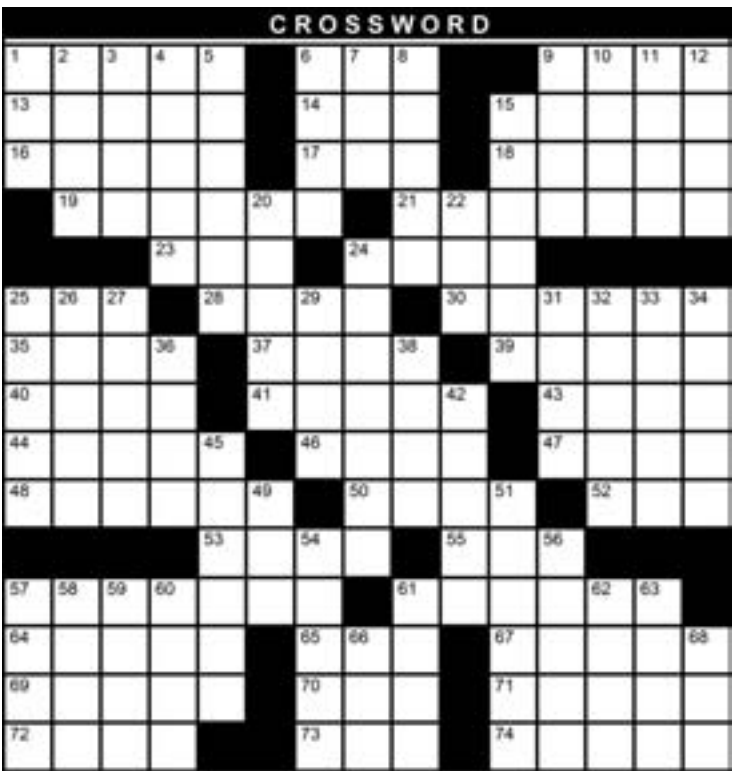
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- Back talk
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- Spermatozoa counterparts
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- 1/16 ounce, pl.
- For every
- Donor’s bequest
- *Cookie’s drama
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- “High” drink
- “Back in the ____,” The Beatles
- Not square
- ____ Grimes of “The Walking Dead”
- Web connectors
- Bagnold or Blyton
- Urban myth
- ____ Mara, Kenya
- Stalactite site
- *Celebrity dancers
- River of Hades
- Door openers
- Sad sound
- Owl’s cry
- English or Irish canine
- Type of word
- Be nosy
- Bridge site
- Do this with hot drink
- *Gordon Ramsay’s turf
- *Investors on “Shark Tank”
- Gem State
- East Coast time
- Lumps of fuel
- Andrea Bocelli, e.g.
- Day before
- Small island
- Door fastener
- Cuba Libre ingredient
- Down and out

DOWN

- Blu-ray precursor
- De Valera’s Ireland
- “The Goldbergs” narrator
- Do like sirens
- Legwear monger
- Deal with it
- Park or Fifth, e.g.
- Wire prickles
- Acid gritty-textured fruit
- One algae representative
- a.k.a. Xi’an
- *Frequently belted out in “The Voice”
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- Russia’s neighbor
- *Family in “The Middle”
- Foolish
- Basketball foot maneuver
- Army beds
- 100-meter race
- Impede
- Bill de Blasio, e.g.
- *Leslie Stahl’s minutes
- Collection agency’s target
- *Cogito ____ sum”
- “Be quiet!”
- Señor in Portugal
- Fish eggs
- One of B-vitamins
- Unkind look
- Nonpoetic writing
- ____ and kin
- Creative spark
- Sunbathing results
- Karate blow
- Kind of cell
- Leafy supergreen
- Downhill racer
- *“Law & Order” acronym
- Pig’s digs

(Solution on Page 9)

THOUGHTS BY DAN ABOUT THIS & THAT

with Daniel A. DiCenso

The Making of a Happy New Year

I gave up the quest for a perfect year right around the time I realized how unpredictable life is. Still, as the new year approaches each year, I am reminded of how much importance we put on each coming year to be the best year yet.

Resolutions are fun. We love to dream of what we hope to accomplish and the things we want to do. I love thinking about New Year resolutions and I don't reserve doing so only on New Year's. I'm always planning, always thinking big, always dreaming. I have a lot of ambition and almost all the work I do is labor of love. If nothing else, my New Year's resolutions help me put my ducks in a row. But I work on my dreams year round because I've learned that as much as I may want to accomplish them within the span of a year, life often has other plans.

And so be it. That is, after all, the beauty of life. It is full of surprises, some good some bad, but it is healthy to never take things

for granted. I can give some examples. If anyone spoke to me eight years ago, I would have said that my resolution was to be a homeowner by the end of 2009 and have a publisher for my book. Well, I didn't buy my first house until the summer of 2015 and I only got serious about my book in 2010.

But you know what? I'm glad I bought my house when I did, because I did so as a more informed buyer and it's made me both a better homeowner and landlord. I am certainly glad I didn't finish my book in 2010, because I've since changed its direction many times until it reached its present form which truly reflects my passion and research.

And that's why I don't take my resolutions on New Year's Eve too seriously. They are simply my lifelong goals and I work my hardest on making them happen as soon as possible, but leave room for the unexpectedness of life. If we are serious about our goals, we will make

them happen, but we should not use a calendar year as the absolute deadline.

To me, that is part of the fun of life. Life doesn't happen in order and it doesn't come with a programmer. Life will take its own course and we will have to work with it. It's been my experience that each time I tried to blueprint my year, my plans went sideways and life took a direction of its own. But I discovered a new way of looking at things that put my rigid planning to shame.

I still think of resolutions. It's important to know what our goals are precisely because they take so long to reach, usually a lot more than a mere year. So make those resolutions and take them seriously, but don't hold yourself to a year. Know that if you really want something, you will make it happen. I always have. In the meantime, don't forget to enjoy life and allow it to take its own way. And most of all, be happy in this new year.



Recipes from the Homeland

by Vita Orlando Sinopoli



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SALMON STEAKS

Broiled or Grilled

- 4 salmon steaks

2 medium onions

¼ cup olive, canola or vegetable oil

2 tablespoons mayonnaise
- ¼ cup lemon juice

1 teaspoon cider vinegar (optional)

2 tablespoons of butter or margarine

SALMON STEAK: Spread some oil or mayonnaise on the bottom of a broiling pan. Then spread a little oil or mayonnaise over the top and bottom of each salmon steak before placing in the broiling pan. Place in preheated oven about two inches from broiling unit. Turn steaks to broil on both sides slowly. Steaks will turn whitish in color when they are cooked. Depending on size, broiling time will be about fifteen to twenty minutes. Then set broiling pan with steaks aside.

ONIONS: Remove outer skin from onions. Cut onions in half, lengthwise, and then into ¼-inch slices lengthwise. Set aside in a bowl.

Heat oil in a skillet. Add butter or margarine and onion slices to the skillet. Stir and simmer until onions are about to brown slightly. Remove from burner and add lemon juice. Add vinegar (optional). Stir and return to burner. Simmer slowly a few seconds. Remove from burner.

Spoon onions and liquids from skillet over each salmon steak in the broiling pan. Cover with aluminum foil and return to heated broiler for about a minute. To slightly brown tops, remove cover and broil for a few seconds longer.

Serve each steak topped with onions and liquids from broiling pan. Serve with rice pilaf and vegetable or salad of choice. Serves four.

NOTE: My mother-in-law, Mary Sinopoli, told me often about how she loved to grill her fish or beefsteaks over the hot coals of her Glenwood kitchen stove. From her, I learned to try salmon steaks grilled during the summer over our gas-burning grill. I spread a little oil over each steak before grilling both sides of the salmon.

I use my mother's old heavy aluminum skillet over our grill to prepare my onions, oil, and butter and lemon juice mixture. We do experience a different flavor by preparing this recipe in this manner. Either way, this is an enjoyable and easy meal to prepare.

• First Night Day (Continued from Page 1)



Eric German and Orchestra

with a robust line-up of local performers, including Chinese lion dancers, live bands, and DJs. The event's popular ice sculpture gallery will also populate Copley Square, and the surrounding Back Bay area. Should guests need a place to warm-up, the Boston Public Library's Central Library will offer fun and educational activities such as magic shows, face painting, and exhibitions to explore throughout the afternoon. The Old South Church will captivate audiences throughout the day with performances from "Meet the King of Instruments" and Boston's "Best of Brass, Pipes and Pops." Spectators may make their way to the Bos-

ton Common by following the annual "People's Procession" which begins in Copley Square at 6:00 pm and processes to Boston Common for the Family Fireworks show produced by the City of Boston and the Mugar Foundation. The six hours of evening festivities will conclude at Copley Square with the "Copley Countdown" to midnight, featuring a spectacular pyrotechnic and light display above the Fairmont Copley Plaza Hotel.

Please note that the mid-night Boston Harbor fireworks have been relocated to the Copley Countdown in Copley



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Bradley Barlett-Roche

Square. For more information on First Night First Day Boston 2017, please visit: www.FirstNightBoston.org or follow us on Facebook, [@FirstNight](https://www.facebook.com/FirstNightBoston) on Twitter, [@firstnightboston](https://www.instagram.com/firstnightboston) on Instagram, or follow the conversation using [#FirstNightBoston](https://twitter.com/hashtag/FirstNightBoston).



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Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



Even though I am not playing music any more, Christmas season this year was quite hectic ... pleasant, but hectic. Starting around the 14th, we were invited out to eat with people we were not going to see on the holidays. Most of them were not Italian, so of course, they all wanted to eat at Italian restaurants. The one couple that was Italian, wanted to meet up at a new place in Medford, Il Gusto Italiano. The food was authentic and the staff was Italian from Italy, that is. I was quite satisfied with what their menu offered and the way they prepared their dishes.

By the time those forays to restaurants ended, it was time to celebrate birthdays, anniversaries and co-religious holidays. Let me explain. Dean Saluti's birthday was on the 23rd of the month. His wife, Margie Cahn, was born on the 26th. If you combine this with the Christmas celebration, the arrival of Hanukah, which corresponds with Christmas this year, and the fact that they were married on December 31st, you might guess that we were going to have a multiple event celebration. And, that we did.

We headed to the Saluti home on the 23rd for a dinner party composed of a few close friends. When we sat down at the dinner table, we were greeted by Dean, Margie, Margie's daughter, Susannah, Joe Fasci, his lady friend Ginny Ryan, old friends Frank and Mina Pasciuto, their daughter, Attorney Cynthia Pasciuto, and Dean's younger brother, famed architect, Brian Saluti. We dined on the food of two cultures, Jewish and Italian. Margie and Susannah cooked everything for the crowd and each dish was "to die for," and of course, none of us did pass away.

On the 24th, Loretta and I hosted a traditional Italian Christmas Eve. Son, Michael returned home from New York. He's been quite busy appearing in a film shot in New York, but took the time off to come home for the holidays. Son John, his wife, Beth, and new granddaughter, Lina, had headed to Long Island to spend Christmas with Beth's family. When they returned, we celebrated all over again.

Christmas Eve was interesting, as most of the invitees were not Italian and were treated to the traditional seven fish courses and all the trimmings that go along with them. Although some of the folks were overwhelmed by all food, they all enjoyed themselves.

Well, here we are now waiting New Year's Eve. Up until a couple of years ago, I played with a band every December 31st, but now celebrate the coming of the new year with Dean, Margie and a group of old friends. For about the past thirty years, I would drop Loretta off at the Algonquin Club on Commonwealth Avenue, and head for the location that I was playing at. I would return to collect my wife and join in with my crowd for

last call before heading home. We now celebrate at Dean and Margie's home and I spend the entire night with family and friends. I miss playing, but love bringing in the New Year in a more traditional way.

My first New Year's Eve job was with the Ray Digg Orchestra. Does anyone remember that name from the Ocean View Ball Room? Well on December 31 of 1958, Ray had three jobs. One was led by Ray, and the other two by Dad and Uncle Nick. As a result, Ray asked me to take Dad's place with his band as the bass player. It was at the East Boston Sons of Italy, then located on Trenton Street, right around the corner from where we lived on Eutaw Street. I dressed in my new tuxedo, made sure all of Babbononno's rules of proper attire were adhered to, and walked to work with my bass violin under my arm.

When I arrived at the Son's building, I entered and was given dagger stares by the members of the band who were already there assuming that Dad was to be the bass player. Ray told me where to situate myself and had someone set up my music stand and opened the library book with the bass arrangements indicated by numbers. I tuned up my strings with the corresponding notes of the piano and was set to go. At 8:30 pm, Ray gave the downbeat and we began playing for dancing.

I held my own, but my fingers were not completely calloused, as I was still an apprentice bass player. At midnight, we played Auld Lang Syne, the traditional welcome for the New Year. At that point my fingers, even though calloused, had blisters developing under each callous. I hoped I could last until 12:30 am, the point in time we were supposed to finish. At about 12:15 am, the person who hired Ray came up on the stage and whispered in Ray's ear. Ray nodded and when we finished the song we were playing, Ray announced that we were going a half hour over time. After a short break, we headed back to the stage and a continuous set that would not end until 1:00 am.

As that half hour progressed, the blood blisters began to break open and blood was visible on my strings as I played. By the way, I was in pain. Because we played one song after another, I couldn't get to the roll of adhesive tape I carried in the bass bag. If I could have, I would have wrapped up my bleeding fingers, but that wasn't going to happen.

At a couple of minutes before 1:00 am, the same man approached Ray Digg, whispered in his ear and Ray shook his head in agreement. When we finished the song, Ray announced that we were going to play another half hour and not finish until 1:30 am. The band was happy as overtime on New Year's Eve paid rather well. Everyone was happy except a novice bass player.

We stopped for a couple of minutes after we finished the tune we were playing; the interlude was long enough for me to tape up my fingers. In spite of the tape, each note I played was a new exercise in pain. Just as I reached the point where I didn't think I could play any longer, a familiar figure waltzed through the front door. It was Dad. His job had finished earlier than ours had. He was greeted by Ray and the rest of the band and when he looked at me, knew that he had to take over. In the middle of the next tune, Dad took the bass from me, and without missing a beat, finished the night for me.

Within the year, my fingers would develop calluses almost down to the bone and I never had that problem again. When we arrived home, Babbononno looked at my fingers, nodded, and told me I would survive the episode and live for another day.

Well, let's see, that was 58 years ago, and it's now time to end another year. *From the descendants of Nanna and Babbononno, a Happy and Prosperous New Year to one and all. Felice Capo D'Anno and may GOD BLESS AMERICA*

LEGAL NOTICE

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

Docket No. MI16P6581EA

Estate of
JOHN F. WHEELER, II
Also Known As
JOHN F. WHEELER

Date of Death May 14, 2016

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above-captioned estate, by Petition of Petitioner **Frances Wheeler of Waltham, MA**, a Will has been admitted to informal probate.

Frances Wheeler of Waltham, MA has been informally appointed as the Personal Representative of the estate to serve **without** surety on the bond.

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

Run date: 12/30/16

What Happens When You Don't Advertise?

Nothing!

For information on advertising in the Post-Gazette, call 617-227-8929.

Mavis Staples @ The Cabot

March 24, 2017

Mavis Staples is living, breathing history. She is an alchemist of American music, having continuously crossed genre lines like no musician since Ray Charles. Weaving herself into the very fabric of gospel, soul, folk, pop, R&B, blues, rock, and hip hop over the last 60 years, this iconic singer has seen and sung through so many changes, always rising up to meet every road.



Now in her seventh decade, with the release of her new album *Livin' on a High Note*, she is only gaining momentum. The album serves as a summation and furtherance of her illustrious career. Refusing to fade away, she continues to tour incessantly, remaining as vital, engaged, and true as always. There is no persona; she is, simply and untouchably, Mavis — and *Livin' on a High Note* is the symphony of her life.

"I think about this album as a new beginning in my career," says Mavis. "I'm living on a high note, I'm floating on air. I know I don't have as much time on this Earth as I've already had, but I see it as saying, 'Mavis has been here, y'all.' Before I move on, I just want to leave some Mavis with you that you're not used to hearing. I want to leave you with some joy and love, and some don't-forget-me songs."

Mavis is here, having weaved in and through all that fabric for all these many years, to show us that true joy lies simply in living for others.

The one constant has been Mavis and her singular voice. She has embraced her evolution, absorbing new sounds and ideas, rising to meet the challenges of longevity and bringing her message of hope and positivity to new listeners, song after song, show after show.

For more information on this show and upcoming events at the Cabot, visit www.thecabot.org.

MASSACHUSETTS PORT AUTHORITY

NOTICE TO CONTRACTORS

Sealed General Bids for MPA Contract No. **MPA CONTRACT NO. M574-C1, BLACK FALCON CRUISE TERMINAL FAÇADE REPAIRS & COATING, SOUTH BOSTON, MASSACHUSETTS**, will be received by the Massachusetts Port Authority at the Capital Programs Department Office, Suite 209S - Logan Office Center, One Harborside Drive, East Boston, Massachusetts 02128-2909, until 11:00 A.M. local time on **WEDNESDAY, FEBRUARY 8, 2017** immediately after which, in a designated room, the bids will be opened and read publicly.

Sealed filed sub-bids for the same contract will be received at the same office until 11:00 A.M. local time on **WEDNESDAY, JANUARY 25, 2017**, immediately after which, in a designated room, the filed sub-bids will be opened and read publicly.

NOTE: PRE-BID CONFERENCE WILL BE HELD AT THE CAPITAL PROGRAMS DEPARTMENT (ABOVE ADDRESS) AT 11:00 AM LOCAL TIME ON **THURSDAY, JANUARY 12, 2017**.

The work includes **REMOVAL OF UNSOUND NORTH AND EAST FAÇADE CONCRETE AND ASSOCIATED REINFORCING METAL, REPLACEMENT OF THE SAME. APPLICATION OF ELASTOMERIC COATING ON CONCRETE AT NORTH AND EAST FAÇADES. PAINTING OF EXTERIOR STEEL AT NORTH AND EAST FAÇADES. REPAIR OF EIFS AT WEST FAÇADE.**

Bid documents will be made available beginning **THURSDAY, JANUARY 5, 2017**.

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

In order to be eligible and responsible to bid on this contract General Bidders must submit with their bid a current Certificate of Eligibility issued by the Division of Capital Asset Management & Maintenance and an Update Statement. The General Bidder must be certified in the category of **GENERAL BUILDING CONSTRUCTION**. The estimated contract cost is **\$2,195,000**.

In order to be eligible and responsible to bid on this contract, filed Sub-bidders must submit with their bid a current Sub-bidder Certificate of Eligibility issued by the Division of Capital Asset Management & Maintenance and a Sub-bidder Update Statement. The filed Sub-bidder must be certified in the sub-bid category of work for which the Sub-bidder is submitting a bid proposal.

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

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

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

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

Filed sub-bids will be required and taken on the following classes of work:

WATERPROOFING, DAMP PROOFING, AND CAULKING (Estimate \$28,200)

PAINTING (Estimate \$648,000)

The Authority reserves the right to reject any sub-bid of any sub-trade where permitted by Section 44E of the above-referenced General Laws. The right is also reserved to waive any informality in or to reject any or all proposals and General Bids.

This contract is subject to a Minority/Women Owned Business Enterprise participation provision requiring that not less than **NUMBER PERCENT (XX%)** of the Contract be performed by minority and women owned business enterprise contractors. With respect to this provision, bidders are urged to familiarize themselves thoroughly with the Bidding Documents. Strict compliance with the pertinent procedures will be required for a bidder to be deemed responsive and eligible.

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

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

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

MASSACHUSETTS PORT AUTHORITY
THOMAS P. GLYNN
CEO AND EXECUTIVE DIRECTOR

Run date: 12/30/16

• News Briefs (Continued from Page 1)

I can only begin to imagine how (deleted) Roosevelt must have been when he read those words. However, much of what Mencken stated still remains true to this day, doesn't it?

Did You Have a Merry Socialist Christmas? I Hope Not!

Right now with Christmas still on our minds, we keep hearing the good news about the annual Marines Toys for Tots program, which once again gave toys to millions of needy kids this year. However, down in Venezuela, the government has started a new tradition called Toys from Kids by sending out the National Guard to seize millions of toys before they can reach shoppers. Rather than accepting the blame for inflation running at 470 percent, the president pretends the largest toy distributor is simply charging too much. The government says it will offer the toys at a much better price in poor areas. However, most parents are worried they'll never see any toys until sometime after Christmas in a land that already has shortages of meat, produce, medicine, etc. Where is the rule of law?

What rule of law? As Margaret Thatcher said, "The problem with socialism is that eventually it runs out of other people's money." And now toys.

Sheriff Fined for Not Hiring Non-Citizens

According to a recent Denver Post story, the US Department of Justice has fined the Denver Sheriff's Office \$10,000 for not hiring non-U.S. citizens. The sheriff's office has a requirement that before hiring deputies, they must show proof of their American citizenship. The D.O.J. additionally has mandated that the sheriff's office must train its staff on anti-discrimination laws and review all prior applicants for employment to consider them for future employment.

Talk about nonsense; this makes me glad that Donald Trump is president-elect. Let's Make America Work Right Again.

Endquote

"Congrats to Vladimir Putin on his Electoral College Win. Hopefully, I won't be forced to drink vodka."

— Rocco Pellone, Manhattan NY Post letter, December 21

• Stirpe Nostra (Continued from Page 2)

ous to everyone; no applicant for aid went away empty-handed and his popularity became unbounded.

Caesar obtained the governorship of a conquered portion of Gaul together with control of four legions. He became highly skilled in arms and horsemanship, and he possessed incredible powers of endurance. When on the march, he was always at the head of his army, both on horseback or on foot, in sunshine or in rain. He traveled great distances with incredible speed, planned his battle strategy well in advance, and struck when and where least expected. When victory was uncertain, he often sent away all of his horses in order to remove any temptation for retreat and to impress upon his troops the necessity for holding their ground.

He referred to his men as

comrades and not as soldiers, valued them solely for their gallantry, and never attempted to curb them except in the presence of the enemy. He took no notice of conspiracies that were detected, other than to make it known that he was aware of them. He kept a watchful eye for deserters or mutineers and punished them most severely.

During the next several years he continued with the conquest of Gaul in a series of campaigns which showed his skill with a variety of tactics as well as his energy of movement, which are said to be unsurpassed in the annals of warfare.

After a great victory, he usually turned his men loose on the town, boasting that they could fight well even when reeking of perfumes. I'm told that they never went after the women, just the perfumes.

NEXT ISSUE:

Imperator Julius Caesar

LEGAL NOTICE

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

Docket No. MI15P2785EA

CITATION ON PETITION FOR ORDER OF COMPLETE SETTLEMENT OF ESTATE

Estate of
JOSEPH P. FARACI
Date of Death: April 29, 2015

To all interested persons:
A Petition has been filed by **Jane C. Sewell of Medford, MA** requesting that an Order of Complete Settlement of the estate issue including to approve an accounting, compel or approve a distribution, adjudicate a final settlement and other such relief as may be requested in the Petition.

You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before 10:00 a.m. on January 9, 2017. This is NOT a hearing date, but a deadline by which you must file a written appearance and objection if you object to this proceeding. If you fail to file a timely written appearance and objection followed by an Affidavit of Objections within thirty (30) days of the return date, action may be taken without further notice to you.

Witness, HON. EDWARD F. DONNELLY, JR., First Justice of this Court.
Date: December 2, 2016
Tara E. DeCristofaro, Register of Probate
Run date: 12/30/16

LEGAL NOTICE

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

Docket No. MI16D4427DR

DIVORCE SUMMONS BY PUBLICATION AND MAILING

FLOR D. ARGUEDAS PARIONA
aka
FLOR D. ARGUEDAS
vs.
RUBEN PEREZ SAAVEDRA

To the Defendant:
The Plaintiff has filed a Complaint for Divorce requesting that the Court grant a divorce for Irretrievable Breakdown of the Marriage 1B. The Complaint is on file at the Court.

An Automatic Restraining Order has been entered in this matter preventing you from taking any action which would negatively impact the current financial status of either party. **SEE Supplemental Probate Court Rule 411.**

You are hereby summoned and required to serve upon **Flor D. Arguedas Pariona, Flor D. Arguedas, 21 Cummings Park, Suite 274, Woburn, MA 01801** your answer, if any, on or before **January 24, 2017**. If you fail to do so, the court will proceed to the hearing and adjudication of this action. You are also required to file a copy of your answer, if any, in the office of the Register of this Court.

Witness, HON. EDWARD F. DONNELLY, JR., First Justice of this Court.
Date: December 13, 2016
Tara E. DeCristofaro, Register of Probate
Run date: 12/30/16



EXTRA Innings

by Sal Giaratani



Thank God it Finally Happened



The Boston Red Sox finally traded Clay Buchholz. For many fans, it was about time. He just never fit in here as a starter, and never quite measured up to expectations. It was torture watching him on the mound during his bad starts, which seemed much too often. He had talent, but he was always on the D.L., too. His stats here were 81-61, with a 3.96 ERA. The Phillies have picked

up his \$13.5 MILLION contract, and in return we get a no-name Minor League prospect named Josh Tobias. This past season, Buchholz went 8-10 with an (OUCH) 4.78 ERA.

I wish him well in Philadelphia, but glad he has finally departed Boston.

Stadiums No Place For Guns

Several years ago, when I was down in Austin, TX, I read a letter to the editor in the local *Four Points News* weekly paper from some guy who thought the answer to the lone shooter at a stadium was to arm all 55,000 in the stands. What a great idea, NOT, I wrote in my own rebuttal letter.

Some politicians will do or say anything for publicity. Three state reps in Washington State are pushing a bill that would force arenas and stadiums to allow armed fans at games as long as they had concealed carry permits.

The chair of the Washington House Judiciary Committee Laurie Jenkins, in reaction to

that proposal, stated, "What I have been trying to do is foster bipartisan support for common sense solutions to gun violence. This seems to be the antithesis for that."

No need for a gunfight at the OK Corral during a football game, is there?

Cubs Deal Complete for Koji Uehara

The \$6-million deal for the services of Koji Uehara is a done deal for 2017. He will be the Chicago Cubs' set-up guy next season. This past year, he went 2-3 with a 3.45 ERA as mostly a set-up guy, but he did earn 7 saves when closer Craig Kimbrel was out of action. Good deal for the Cubs.

Miami Gets Taz, too

It appears that Junichi Tazawa will be pitching for the Miami Marlins in 2017. He has agreed to a \$12-million, two-year deal. Taz had been with the Sox since his 2009 rookie year. He has a career ERA of 3.58, but this past year his ERA zoomed up to 4.17.

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

by Sal Giaratani

ATTENTION: GRACIE

Good to meet you the other day at the *Post-Gazette* office. I hope you enjoy reading that great book about the North End by the legendary Freddie Langone. Glad to know you love reading the *Post-Gazette* ever since you discovered it. Have yourself a great New Year's Day, too.

BACKLASH IN VOTE

According to Boston Mayor Marty Walsh, the victory of Donald Trump was in part due to a reaction against President Obama, the nation's first African-American president. He said, "I would have hoped that as a country we have gone beyond that, but I'm afraid that is not the case."

I find the mayor's conclusion

to be nothing more than the latest fake news out there. How about you?

THIS WAS A GREAT IDEA, HUH?

Back on December 12, 1945, the Boston Elevated Railway (today's MBTA) took out an advertisement in the *Boston Globe* urging riders to take the subway either before 5:00 pm or after 6:00 pm to alleviate overcrowding. However, the ad also wanted folks to know that running more trains during rush hour was not the answer since it would "only result in slowing down the service." I guess too many trains would only slow things down more.

I can only guess few riders back then bought that stuff on the advertisement, and even fewer would buy it today. More does not equal less, except in the public sector.

A BOSTON BOOZE TAX

Is there no end to City Council schemes to raise taxes? The latest being proposed by Bill Linehan and Frank Baker is a 2 percent booze tax on sales of alcohol in the City of Boston. Of course, it's all for a good cause they say. More public monies to fight drug addiction in our city.

However, wouldn't any new booze tax hurt local establishments? Won't Bostonians in East Boston just drive over to Revere, folks from West Roxbury to Dedham, folks from Dorchester to Quincy, and folks from Charlestown to Somerville to buy cheaper-priced alcohol items? Not like any of these folks have a long ride to lower-costing booze, huh?

Big boom for those merchants near Boston, but not so good

news for Boston merchants, right?

Another unintended consequence that will be discovered by our esteemed city councilors.

Good news here at least. The Boston City Council on December 14th voted down this booze tax by a 1-3 vote. Common sense won the day. That new tax would have hurt Boston merchants.

The cause, getting more monies to fight the opiate epidemic, was good, but the method of funding wasn't. Come up with a better idea that doesn't chase customers out of the city.

THEY DECIDED TO SUPPORT MORE PLASTIC OUT THERE

The Boston City Council under the leadership of District 6 Councilor Matt O'Malley was trying to get a plastic bag ban going in Boston, but apparently it was too radical for Mayor Walsh, who expressed concern for all the poor people out there who would have their shopping hampered. WHAT? Yes, the opposition to the bag ban idea was to save the poor people. Save them what? Who is too poor to bring their own bag to the supermarket? All across the country, bag bans are going on.

Are people starving in the streets due to an effort to do something about plastic bags everywhere? I was down in Austin when their bag ban went into effect. Four years later, all is well. Everyone, including the down-and-out, is carrying their own bags to shopping outings. No problem here.

NICK NIKITAS, R.I.P.

The Federal Trade Commission
works for the consumer to prevent fraud and deception.
Call 1-877-FTC-HELP (1-877-382-4357)
or log on to **www.ftc.gov**.



My New Year's Resolution

It's the New Year and a time for resolutions. I don't usually make any as, like rules, they are only made to be broken. However, this year I think I am going to resolve to give up something.

Most of my columns are about fights and boxers from the past. I also try to shed light on the issue of brain injuries that result from a person's time in the ring (this issue also crosses over into football and other contact sports). On occasion I will write about a current boxing match, but that is rarely done in a positive tone.

A little over a year ago, I watched the worst heavyweight title fight in history, the one between Tyson Fury and Wladimir Klitschko. These two proved themselves to be the absolute worst heavyweights in the history of boxing. I wrote about that fight at the time, but looking back I can say that was the day boxing finally died. Oh, it had been suffering a long and painful death for many years, but that spectacle was an absolute disgrace.

After that, I did keep watching boxing. It has been sad looking at just how far this sport has come from what was once known as "The Manly Art of Self Defense."

About a week ago, former champion Bernard Hopkins took on Joe Smith, Jr., for some version of the light heavyweight championship. There are so many different versions and so many different weight classes today that it is impossible to identify any boxer as a true world champion.

The 27-year-old Smith came into the ring with what looked on paper to be an impressive record of 22 wins in 23 fights with 18 knock outs. Hopkins, at age 51, was once a very good fighter whose best days should be long past him. Yet, Hopkins still manages to be competitive. In this fight, he was stopped after being knocked out of the ring. But until the time of the stoppage he was giving Smith all he could handle.

Now Hopkins is in good shape for a 51-year-old man. He takes good care of himself and is quite fit. But he is no Superman. Time has never been kind to



aging champions and Hopkins is no exception. What is exceptional is the utter lack of talent in boxing today that allows a man who should be spending time out on the golf course and with his grandchildren to be a factor in championship circles. Make no mistake about it, the only reason Hopkins is still able to challenge the current competition is because they do not know how to fight. It is plain and simple.

I urge my readers to take time and study the videos of the champions and contenders of the past and make the comparison. There is no way you can objectively view a Jersey Joe Walcott, Sugar Ray Robinson, Joey Maxim, Billy Conn, Archie Moore, or many more former champs in action and not come to the conclusion they would crush today's collection of paper champions.

Even the contenders from the years gone by, those who never made it to the top, would have a field day today. George Benton, Artie Levine, Gaspar Ortega, Holman Williams, and thousands of others would have a field day toying with this crop.

Boxers today are well-conditioned and dedicated. Most of them have plenty of heart and a desire to win. The problem is they have never been taught the art of boxing. They also train like weight-lifters so their muscles are tight and they do not move with the fluidity that makes a talented boxer. I feel sorry for them as they devote

so much time to learning how not to be a boxer. There is an old saying, "Practice doesn't make perfect, practice makes permanent." The teaching methods used today have given us a sport that does not even remotely resemble the great profession it once was. Without teachers, the students have no one to learn from. The television people are happy to have matches where fighters simply hit each other in the head a lot, and the fans don't know better as they have grown up watching a generation of unskilled participants going at it.

I realize boxing has been pronounced dead almost from the time of Cain and Abel's epic fight, but today it is different. In the past, it may have been counted out because of mob involvement, or a death in the ring, or competition from television, or even over-exposure on TV. There was always some reason it was said to be over, but today is different. How can you have a sport continue to exist when the participants do not know how to practice it? When there is nobody left to teach it? Boxing has not been killed by outside forces. It has committed suicide.

I have given up my subscriptions to *HBO*, *Showtime*, and the other channels that give us travesties such as the Fury-Klitschko fight. I have resolved to no longer torture myself by watching something billed as boxing. Boxing went into a coma a number of years ago and has now finally slipped into that dark night.

I have now resolved to stop watching it. It has become too painful. I will continue to follow the parts of it that relate to brain injuries and to write about the progress being made into the research being done to make all contact sports safer. I will continue to research and write about the rich history of this once great sport. But I will not write about a sport that does not exist any longer.

Boxing will not be back. The days when the Heavyweight Champion of the World was one of the most recognized people on the planet are gone, never to return.

HOOPS and HOCKEY in the HUB

by Richard Preiss



A FABULOUS PHOTO — If a picture truly is worth a thousand words, then the photo that dominated the poster/program distributed by the Boston Celtics as fans entered the Garden for the recent game against the Charlotte Hornets was an outstanding example of the time-honored dictum.

In recent years, both the Celtics and the Bruins have utilized game night posters as the latest version of the time-honored game program. The vast majority usually feature an athlete in an action mode on the front. Once in a while, a star athlete from the past is featured.

The reverse contains team rosters plus some notes about that night's contest. They are distributed free to all fans. Some display advertising on the back, which covers production and printing expenses.

The programs are attractive, timely, and make fine keepsakes. They are printed on magazine quality paper. They are something you'd be happy to have in your home or office. They have a classy look that would add to any indoor décor.

This brings us to the poster that was distributed by the Celtics on December 16th — the night of the game against the Hornets. Rather than feature an athlete in game action, this one featured Celtics center Kelly Olynyk in a somewhat different scene.

He wasn't wearing a Celtics uniform. Rather he was wearing a casual t-shirt and shorts. It was an outdoor summertime shot with Olynyk crouching down to warmly embrace a youngster who had obviously come forward to meet him.

The picture was distributed on the Celtics inaugural Shamrock Foundation Night, an evening dedicated to featuring the charitable arm of the Celtics organization that focuses on partnering with organizations that directly benefit children in need. To me, the photo was one of the most memorable ever distributed at the Garden.

The warmth, caring, and sharing that flows so freely in Olynyk's embrace of the youngster delivers a message about the Shamrock Foundation that words would find hard to capture.

This brings up a thought. Perhaps there should be more pictures in this genre, showing players out of uniform interacting with not only youngsters, but fans of all ages. They would illustrate additional dimensions of the players. In Olynyk's case, for example, no longer was he simply a basketball player. He was shown to be a warm and caring human being.

A great way to start a New Year and a wonderful way to start a new tradition in poster topics.

LARRY BIRD AT 60 — Yes, that Larry Bird, the one who flew all over the parquet at the original Garden, leading the Celtics to three NBA Championships while on his way to becoming a 12-time NBA All-Star and earning three consecutive NBA MVP Awards. He turned the

"Big Six-O" back on December 7th.

Shortly thereafter, there was a great interview on *NBA.com* by David Aldridge. In it, Bird — the president of the Indiana Pacers — states that he still has his health, but is slowing down. "The one thing I miss is going out and running five miles or three miles. I can't do it because of my back."

He indicated that he can exercise with machines but, "it's not the same as getting up in the morning and just taking off and running outside. I can't do that anymore and I miss that. I miss going outside for little jogs."

Bird said he never trained for the Boston Marathon — but he thought about it. "I ran in some races back in Boston. The most I ever ran was about eight miles when I was playing. And my knees started hurting. That was the first time I had knee pain in my life. So I always kept it to around five miles."

When I was living in Boston, every time you went out for a jog, you weren't alone. There were hundreds of people out there. Everybody runs in Boston. I thought about it (Boston Marathon). Could I ever do it? The reason I ran close to eight miles was my girlfriend back then was supposed to pick me up after four miles and forgot about it (remember, no cell phones). So I just kept running. Finally, I just got too far out there, so I just kept running. The reason I know how far it was because I had marked it off in the car."

He also admits to gradually changing his mind on the three-point shot, introduced into the NBA for the 1979-80 season. "I don't know if I was just being hard-headed because I was never a three-point guy. But the way the game has changed, I think it's better for the fans." When Bird was playing for the Celtics, he noted: "We pounded the ball inside. If you came down the court and somebody threw the ball to your man and he was at the three-point line, you backed off two feet. You were worried about the drive. But it would give Kevin McHale and Robert Parish more space down there."

Bird says he controls his weight with an occasional diet. "I'm probably 10-15 pounds more than I want to be. But every three months, I go on this strict diet for a month and lose the pounds ... as far as movement, I try to run every day ... [but] there's a limit for me. I try to stay active, keep moving. I always heard people say, as they get older, that you have to keep moving. I believe that."

In the interview, Bird seemed more concerned about other experiences. "The thing that scares me the most about getting older is you get out of your car sometimes and you go, 'did I just park that there?' I thought I had it in there straight, but it's not as straight as I thought it was." I find myself completely losing my train of thought. I'll be starting on something, and I'm talking, and then all of a sudden, I'm talking about something else."

BEWARE of IRS SCAMS

IRS-IMPERSONATION TELEPHONE SCAM

Con artists can sound convincing when they call. They use fake names and bogus IRS identification badge numbers. They may know a lot about their targets, and they usually alter the caller ID to make it look like the IRS is calling. Victims are told they owe money to the IRS and it must be paid promptly through a pre-loaded debit card or wire transfer. If the victim refuses to cooperate, they are then threatened with arrest, deportation, or suspension of a business or driver's license. Or, victims may be told they have a refund due to try to trick them into sharing private information.

NOTE THAT THE IRS WILL NEVER:

- 1) call to demand immediate payment, nor will the agency call about taxes owed without first having mailed you a bill; 2) demand that you pay taxes without giving you the opportunity to question or appeal the amount they say you owe; 3) require you to use a specific payment method for your taxes, such as a prepaid debit card; 4) ask for credit or debit card numbers over the phone; or 5) threaten to bring in local police or other law-enforcement groups to have you arrested for not paying.