

More Open Space at Harbor Garage Tops Waterfront Plan Changes

by Matt Conti

A Vision for the Downtown Waterfront

The Downtown Waterfront is Boston's front door to the world. It should host a rich mix of uses that complement and support two of Boston's greatest open space resources, the Rose F. Kennedy Greenway and the Harbor, and that build on the decades of planning and design work in the area.

For the Downtown Waterfront, we envision:

A waterfront district accessible to all by bike, transit, foot, and boat.

- A vibrant, well-regarded pedestrian district, with beautiful, high-quality sidewalks.
- Water transit to a variety of destinations, among and between every few minutes to neighboring waterfront communities, cultural institutions, and seasonal destinations, such as the Boston Harbor Islands.
- Accessibility, well-maintained sidewalks, and other paths, building on the beautiful design of the Walk to the Sea.

Clearly defined connections to the Greenway, the harbor, Quincy Market, the North End, the Financial District, and the Innovation District.

- Pedestrian links from the harbor, the Rose F. Kennedy Greenway, and the surrounding neighborhoods, from Chinatown to Town Cove to the West End.
- Visual corridors that allow views from key downtown streets to the harbor and views from the water to landmarks such as Custom House Tower.
- Preserve and enhance the significant historical connections.
- Key gateway moments that are defined visually and spatially.

A district and watershed that are resilient to climate change, designed and built to withstand inundation and storm surges.

- Protection for the public realm, waterfront assets, cultural resources, and private properties.
- Showcase the latest thinking on climate change and resilient technologies.

Four-season destinations and programming that are welcoming to Bostonians and visitors of all ages and support the growing residential community.

- Creative programming, from public art installations to seasonal festivals, building off of the successful Fort Point Channel arts initiatives, the educational programming at the IMAX, the interpretative signage along the Walk to the Sea, and the year-round public programs at Rowe Wharf.
- Destinations that attract families, residents of all ages and abilities, and visitors.
- A variety of uses and programming, with active and people-oriented areas, quiet contemplative areas, and family-friendly zones.

A district and watershed that is flexible and can accommodate innovative uses in the future, and supports equally the residential, business, and visitor communities.

- A place with a strong identity, so it is a destination in and of itself.
- A vibrant twenty-first century community that will draw generations of future Bostonians to live, work, and play.



News Briefs

by Sal Giarratani

Quote to Note

“We are going to be cutting taxes massively for both the middle-class and for companies. And that’s massively.”

— President Donald J. Trump

Gen X and Millennials Coming into Play?

I am a baby boomer. We were once young back in the Sixties and Seventies, and we lived through turbulent times, including assassinations, Vietnam, forced busing, abortion, Watergate, and more. We marched much and thought we would change the world. We have a baby boomer back in the White House, and he could be the last of my generation born right after WWII ended.

Our first president born in my generation was Bill Clinton, then George W. Bush, and now Trump. The next generation, Gen Xers, are now coming into their own. Most are mid-forties already. I have one nephew and two nieces in this generation of young leaders, as baby boomers are heading into their golden years. But thanks to liberal Democrats, my golden years have been turning to rust. The Millennials are right behind them. My daughter and my niece are in this generation, born during the Reagan Revolution. Meanwhile, the middle-class that our parents helped create is shrinking thanks to liberalism and Democratic Party rule. Today’s middle-class is being retracted between the growing rich on one side, and the ever-expanding poor-class on the opposite side.

Millennials are soon to be coming of age, too. These two generations are separated by about a 15-year gap.

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Last minute revisions were released Tuesday to the Downtown Waterfront Municipal Harbor Plan draft by the Boston Planning & Development Agency (BPDA, formerly the BRA). The BPDA Board is expected to approve the plan on February 9th so it can go to State review. The 11th hour revisions are substantial, an effort to incorporate public comments and guidance from the State, said BPDA senior planner Chris Busch in an email to stakeholders.

The planning area consists of 26 parcels and is bounded to the west by Atlantic Avenue and the Rose Kennedy Greenway; to the east by the Inner Harbor and Fort Point Channel; to the north by Christopher Columbus Park; and to the south by Evelyn Moakley Bridge.

Harbor Garage Site

The open space requirement at the Harbor Garage site has been increased to 50% of lot coverage from 30% in a prior draft. The height and massing remain the same as previously proposed, 600 feet tall with 900,000 square feet capacity. The 50% Chapter 91-compliant open space requirement was highly sought after by advocates at meetings, especially from the abutting New England Aquarium and Harbor Tower residents. However, the 600-foot tower height could still be a sticking point for abutters. The 50% open space, Chapter 91 standard can be met with modest canopies, awnings and covers that can create a more comfortable environment for the public.

The 900,000 sq. ft. requirement remains smaller than the 1.3 million sq. ft. plan originally

proposed by the owners (Chiofaro Company and Prudential) that included an open-roof garden/activity area in the center of two towers. The BPDA documents show potential build-out scenarios and mixes of uses for the Harbor Garage site, including residential, commercial and office.

Mitigation for the Harbor Garage site includes conversion of Chart House Parking Lot and renovation of Old Atlantic Avenue for public open space. Also included is the renovation of Central Wharf using plans by the New England Aquarium for public open space, removal of the IMAX Theater and the renovation of BRA property between the harbor and existing garage site. Chapter 91 license fees will be used to fund waterfront programming, maintain open spaces, and support water transportation throughout the Inner Harbor and to the Boston Harbor Islands.

Hook Lobster

The Hook Wharf site, the temporary home of the James Hook Lobster Company, will be replaced with a new structure up to 305 feet tall.

Hook Wharf is the only development site receiving 70% lot coverage (i.e., 30% open space, lower than the 50% required by Chapter 91). The allowance for Hook Wharf applies only for building podiums up to 55 feet for ground floor public facilities of accommodation, water-dependent uses or cultural facilities. This substitution would also include fixed awnings/canopies and building overhang.

The Hook Wharf public benefits will prioritize the Harbor-Walk connection to 470 Atlan-

tic, watershed activation, and Northern Avenue Bridge. Additional offsets will include the expansion of a publicly accessible deck to connect Moakley Bridge sidewalk with the Hook Wharf HarborWalk and building of interior/exterior Special Public Destination Facility.

Long Wharf

The Long Wharf Marriott is no longer proposing any additions for retail/restaurant use. The BPDA said Marriott representatives are not certain of the economic feasibility of new building additions for retail and restaurant use and subsurface conditions on the south side may limit building additions as well. The decision not to build out Long Wharf may also have been swayed by the concerns of the National Park Service, which has successfully argued in court against development at Long Wharf Park.

New England Aquarium Operations

There will be a Memorandum of Understanding between the City, the New England Aquarium, and the Harbor Garage developer to ensure the financial and operational viability of the Aquarium throughout the construction process. Coordination is also provided for the “Blueway” concept.

Area-Wide Heights

A previous provision of an area-wide 200-foot height substitution was removed for new buildings, except for the Harbor Garage and Hook Wharf sites. The area-wide height substitution of 30-feet, or two additional floors, remains to accommodate flood adaptation measures on ground floors.

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Stirpe Nostra

by Prof. Edmund Turiello

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

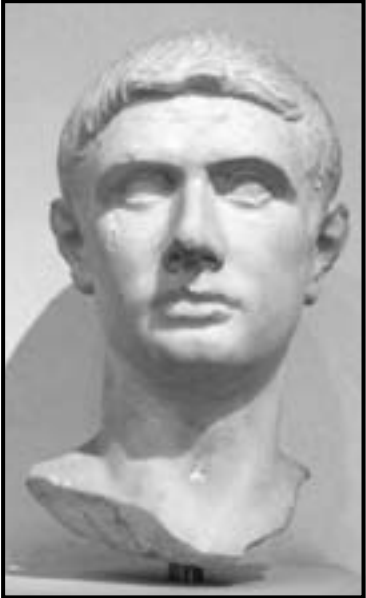


OCTAVIUS BECOMES AUGUST

Augustus in Latin means sacred, venerable, majestic, and magnificent. Octavius was given the title of Augustus by the Roman Senate when he became emperor in 27 B.C. In this full career he engaged in numerous wars to protect the frontiers of the Roman Dominions, and also waged at least five civil wars of which two were against Mark Antony, and one against Brutus. The head of Brutus was sent back to Rome so that it could be cast at the feet of Caesar's statue.

Augustus made many changes in the armies and enforced the strictest discipline. Generals were permitted to visit with their wives only during the winter season. A Roman Knight was sold into slavery and his property confiscated because he cut off the thumbs of two young sons to make them unfit for military service, and an entire legion was dishonorably discharged because they were insubordinate. If any of his cohorts gave way in battle he killed off some of them and fed the rest nothing but barley. Any centurions who left their posts were immediately put to death. Minor faults drew degrading penalties like standing all day long before the General's tent holding ten foot poles, or even a clump of sod.

Augustus is credited with creating such favorite sayings as "more haste, less speed," "better a safe commander than



Marble bust of Brutus, at the Palazzo Massimo alle Terme in the National Museum of Rome.

a bold," "that is done quickly enough which is done well enough," and "A battle should not be begun unless the hope of gain is clearly greater than the fear of loss."

Augustus divided the city of Rome into regions and wards, placing the regions under the charge of "Magistrates" and the wards under "Masters" elected by the inhabitants of the ward. As a safety measure against fires, he set up a system of night watchmen, and had the Tiber widened and cleared to control floods. He personally undertook the rebuilding of

the Via Flaminia all the way to Ariminum (Rimini), and assigned other highways to generals who had been honored because of their triumphs, asking them to use their prize money to defray repaving costs.

Sacred edifices, which had gone to ruin through lapse of time or by fire, were restored. Greek or Latin books of little known authors were collected and destroyed. Selected sibyl-line works, especially those of the sibyl Cumae were collected and preserved. Females who could foretell the future were called sibyls and Cumae was prominent in Roman mythology.

Soldiers were stationed in strategic locations to guard against any kind of crime either day or night, and the records of old debts to the treasury were burned because they were being used for blackmail. A great effort was put forth to encourage the sons of senators to follow a political or military life. Order was restored to the calendar of Julius Caesar, which had been neglected, some of the ancient rites which had fallen into disuse were rived, beardless youths were forbidden to join in the running at most games, and male or female youths were refused admittance to any night time entertainment except when in the company of an adult relative.

NEXT WEEK:
Ludi Publici

Saint André Bessette

by Bennett Molinari and Richard Molinari



Saint André was born Alfred Bessette on August 9, 1845, at Mont Gregoire, Quebec, Canada. He was the eighth of twelve children, four of whom died in infancy, born to Isaac Bessette, who was a carpenter and lumberman, and Clothilde Foisy Bessette, who saw to the education of her children. In 1849, Isaac, decided to move to Farnham (in Quebec) to work as a lumberman. He was killed in an accident, crushed by a falling tree, when Alfred was only nine years old. Alfred's mother was widowed at the age of forty with eight children in her care. She died of tuberculosis within three years, leaving Alfred orphaned at the age of twelve.

The pastor of his parish, the Reverend André Provençal, noticing the devotion and generosity of Alfred, decided to present him to the Congregation of Holy Cross in Montreal, writing a note to the superior, "I'm sending you a saint." Although he was initially rejected by the order because of frail health, Archbishop Ignace Bourget of Montreal intervened on his behalf, and in 1872, Alfred was accepted, and entered the novitiate receiving the religious name of Brother André. He made his final vows on February 2, 1874, at the age of 28.

After taking his vows, Brother André was sent to Notre Dame College in Montreal where he was given the task of porter with

additional duties as sacristan, laundry worker and messenger. Brother André joked later, "At the end of my novitiate, my superiors showed me the door, and I stayed there for forty years."

His great devotion to Saint Joseph inspired Brother André to recommend the saint to the sick. Brother André visited the sick in their homes, where he would rub the sick person lightly with oil taken from a lamp burning in the college chapel and recommend them in prayer to the Saint. People claimed that they had been cured through the prayers of Brother André and Saint Joseph. Brother André steadfastly refused to take any credit for these cures. "I do not cure," he would say, "Saint Joseph cures." Because he wanted St. Joseph to be honored, in 1904 Bessette began the campaign to erect a chapel to honor the saint.

The trickle of sick people to his door became a flood, and as time went on he needed four secretaries to handle the 80,000 letters he received each year. As a result of the vast number of sick visiting him, Brother André could no longer continue with his ministry as Porter. He was permitted to receive the sick in the nearby tramway station rather than the College.

In 1924, construction of a basilica named Saint Joseph's Oratory began on the side of the mountain, near Bessette's chapel. Brother André didn't live to see the work on the basilica completed; he passed away on January 6, 1937, at the age of 91. A million people filed past his body. His remains lie in the church he helped build. His body lies in a tomb built below the Oratory's Main Chapel, except for his heart, which is preserved in a reliquary in the Oratory.

Brother André was beatified by Pope John Paul II on May 23, 1982, and canonized on October 17, 2010, by Pope Benedict XVI. The Feast of Saint André Bessette is celebrated on January 6th.

Mayor Holds Senior Luncheon in East Boston

by Sal Giarratani

Last Thursday, January 26th, the East Boston Social Center was packed with a large crowd of seniors at Mayor Walsh's Senior Luncheon where folks gathered to hear Mayor Walsh talk about the city's future and, more importantly, about Eastie's future too.

The buffet table was packed with all kinds of great food and refreshments and everyone seemed to have a great time getting together with each other and the Mayor.

City Councilor Sal LaMattina was also present to thank everyone for coming and introduce the Mayor.



SISTERLY ACT - Nina Preston and Mary Pagnani were joined by Mayor Marty Walsh for this photo shot.



John White, executive director of the East Boston APAC and John Kelly, executive director of the East Boston Social Centers were joined by Claudia Correa (center) at the conclusion of the luncheon.

(Photos by Sal Giarratani)

Old North Church's Donation Pew Box is Open



The Old North Church's donation pew box is open again! The recipients of your generous donations will be the homeless guests of the Boston Warm Day Center at Emmanuel Church on Newbury Street. The Day Center is open Mondays and Fridays from 8:00 am-1:00 pm and offers a safe and secure area for the homeless to rest and get warm, a caring staff, and nourishment for all.

We can only accept these listed items:

- Adult sized gently used or new coats, hats, mittens, scarves, and gloves
- New socks
- Personal health products: like hand wipes, toothpaste and toothbrushes, shaving cream and razors, mini bottles of shampoo, and soap.

Items can be dropped off in our donation pew box in the back of the church. The church is open from 10:00 am-4:00 pm everyday.

The Old North Church is located at 193 Salem Street, North End, Boston. For more information, please call 617-858-8231, or visit www.oldnorth.com

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Pamela Donnaruma, Publisher and Editor
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James V. Donnaruma 1896 to 1953
Caesar L. Donnaruma 1953 to 1971
Phyllis F. Donnaruma 1971 to 1990

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

GUEST EDITORIAL

AMERICA HAS CHAOS AND NO UNITY

by Sal Giarratani

As an American who has weathered many divisive elections in my lifetime, nothing compares to what we are witnessing today. This past weekend, angry protesters stormed U.S. airports to condemn President Trump's latest executive order invalidating some visas and detaining some green card holders.

Is this our future? Will the "Never Trump" movement just protest everything he does over the next four years? The Anti-Trump folks may be unifying in resistance to everything "not their president" is doing, but the reality is showing that America is dividing right down the middle. You can't even chat with friends at Dunkin' Donuts without anger spilling out from coffee cups.

We have become two nations. I had hoped that once the election had ended that Americans would unite as one people again. However, the lines of division have grown deeper and I fear for my country.

Benjamin Franklin warned us that we had a republic if we could keep it, and later warned that most recorded democracies in history had ended in suicide. I hope that is not the case at the moment.

We need leaders who can unify and calm the angry discourse, but we end up with leaders who jump on bandstands and appeal to the lowest common denominator.

I am so upset with the antics of my own U.S. Senator Elizabeth Warren who keeps stoking the fires of discontent. Screaming and yelling like a mad woman. I hear at least her manic behavior has had an impact on her favorability ratings. Last year she had a 62 percent favorability number, but today that has dropped 22 points to a lowly 40 percent.

Mayor Marty Walsh hasn't been that much better, offering illegals sanctuary in his City Hall office. Everyone is pumping up division and both sides in today's America are digging in and this is not what our Founders had in mind when we fought the Revolutionary War and established a Democratic Republic and a Bill of Rights.

We need to come together as One Nation and Make America One Again. Enough with all the hate and rancor. One banner is what we need. The banner of unity. Open ears and open debate by all.

BOSTON PUBLIC LIBRARY'S
2017 Literacy Services Offerings

Boston Public Library begins 2017 with a full slate of literacy resources and opportunities for learners throughout Boston and the Commonwealth, including ESL classes and conversation groups, HiSet preparation classes, online tools, and immigrant information material. Visit www.bpl.org/research/literacy.htm for a complete list of offerings and services.

ESL Classes: ESL instruction is offered in a traditional classroom environment. Classes range from beginner — for people with little or no experience with English — to high-intermediate. Classes are free; however, registration is required. For more information and to register please call 617-859-2446 or email mmurray@bpl.org. Please visit www.bpl.org/branches/ESL_groups.pdf for the complete schedule.

ESL Conversation Groups: Practice speaking English in an informal and friendly group setting with other adult ESL students and new English speakers. Groups are led by a native English speaker. Please visit www.bpl.org/branches/ESL_groups.pdf for the complete schedule.

HiSet Preparation Classes: The HiSet test (High School Equivalency Test) is the new replacement for the GED test.

Classes are offered on Mondays and Wednesdays, 10:15 am – 12:45 pm, through March 22nd at the Grove Hall Branch, and on Tuesdays and Thursdays, 12:00 pm – 2:30 pm, through March 23rd at the Fields Corner Branch.

Immigrant Information Corners: Immigrant Information Corners, located at all 24 Boston Public Library locations, are a strategic collaboration between the United States Citizenship and Immigration Services (USCIS), Boston Public Library, and the City of Boston, as well as community partners. They are meant to serve as information stations for Boston's immigrants and refugees, giving access to citizenship and other immigration-related materials in multiple languages, information about citizenship preparation assistance, and information about financial empowerment resources.

Learn Online & Literacy Resources:

LearningExpress Library — Log on and practice for SAT, GED, HiSet, TOEFL, and other education tests. Learn-A-Test is interactive and is based on official tests that will help you improve your scores on academic, civil service, military, professional licensing, and certification exams. It provides

immediate scoring, complete answer explanations, and individualized analysis of your score. All you need is your BPL card or eCard number.

Mango Languages — Mango Languages is a great online language learning program for both English and foreign languages. For the English learning component, users can select their native language as the language through which they learn English.

Literacy Resources:
Research Guide: Literacy Resources for Adult ESL and ABE Educators

Research Guide: Literacy Resources for ABE and ESL Learners

Small Group Tutoring: Both English as a Second Language (ESL) and Adult Basic Education (ABE) skills instruction are offered. ESL groups are composed of 2-4 participants and one native-English speaking tutor. Participants have the chance to work on improving their conversational skills, as well as reading and writing. ABE groups traditionally have fewer students and focus on improving basic reading and writing skills, working toward individual student goals. For more information and to

(Continued on Page 9)

Aurora (Gatto) Langone

Aurora (Gatto) Langone of Boston's North End on January 30, 2017.

Daughter of the late Pasquale and Anna (Iavazzo) Gatto. Beloved wife of the late Boston City Councilor Frederick C. Langone. Loving mother of Barbara Sutera and her husband Carl of Meredith, NH (formerly of N. Andover), and Lorraine Passacantilli and her husband Daniel of Boston. Cherished grandmother of Daniel Passacantilli and his wife Sue of Boston, Mark Sutera and his wife Sarah of N. Andover, Lea Woodward and her husband Steven of Northborough, Stephen Passacantilli and his wife Renee of the North End, and Alissa Tizzano and her husband Paolo of Boston; great-grandmother of 12. Dear sister of the late Emma DiFrummolo and her surviving husband Angelo, the late



Yolanda Iannessa and her surviving husband Joseph, and Pasquale Gatto and his wife Dorothy. Also survived by many loving nieces and nephews.

The family will receive visitors on Thursday from 4:00-8:00 pm in the Boston Harborside Home, 580 Commercial Street, Boston.

A Mass of Christian Burial will be celebrated in Sacred Heart Church, North Square, Boston, on Friday at 9:45 am departure. To join the procession to the church, please be at the funeral home

for 8:45 am. Services will conclude with interment in Holy Cross Cemetery, Malden.

For online condolences and/or directions, please visit www.bostonharborsidehome.com.

Donations in Aurora's memory may be made to: St. Leonard Church, 320 Hanover Street, Boston, MA 02113.

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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Maria "Michelina" (Savino) Abbondanza

Maria "Michelina" (Savino) Abbondanza of Boston's North End on January 29, 2017.

Beloved wife of the late Antonio Abbondanza. Devoted mother of Angela Nogueira and William Galatis, Rosa Evans and her husband Steven, Joanna Hoey, Lisa Monteiro, and the late Joseph Abbondanza and his surviving wife Annette. Loving grandmother of Frankie, Roseann, Anthony, Michela, Sean, Christopher, Cristina, Jordan and Jillian, great-grandmother of Aubriannah. Dear sister of the late Pasquale, Joseph,



Jerry, Luigi, Elena Coviello, Maria Ruberti, and Rosa Savino. Also survived by many loving nieces and nephews.

The family received visitors on Tuesday, January 31st, at Boston Harborside Home, Commercial Street, Boston. A Mass of Christian Burial was celebrated in Sacred Heart Church, North Square, Boston, on Wednesday February 1st. For online condolences visit: www.bostonharborsidehome.com.

Donation in Maria's memory may be made to: St. Leonard Church, 320 Hanover Street, Boston, MA 02109.

L'Anno Bello: A Year in Italian Folklore

A Fresh Start for February

by Ally Di Censo Symynkywicz



All around me, nature shifts and pulsates with a renewed energy. I see this energy reflected in the increased number of birds hopping and singing around the bare branches of my backyard trees. I see it in the pinkish-orange sunset hue peeking through the clouds on a windy evening. The rushing sound of melting snow seems to sing the newness of the season, while the scent of damp soil brims with the promise of new life. The calendar has now turned to February, a month of transition, a month filled with the crackling air and delicate reminders of early spring. Above all, February functions as a month devoted to purification, to dusting out the metaphorical cobwebs of a stagnant past and ushering in a hopeful future. The Italian roots of the word “February” reveal the month’s cleansing power, as it derives from *Februa*, an ancient Roman purification festival. Indeed, I love February precisely because it offers a new beginning, a chance to spring-clean the literal and figurative clutter in my life. This desire arises from seasonal cues and has been felt since ancient times, as evident by a plethora of February traditions held dear by our ancestors in Italy. Italian holidays and customs fully embrace the restorative nature of February, paving the way to an exciting spring.

As a child growing up in the mountainous Abruzzi region

of central Italy, my father participated in a quaint ritual that introduced the changeable days of February. On the evening of February 3rd, he would walk through the crisp, windswept air to his local church, beautifully aglow with candlelight. There, the parish priest would hold two crossed candles against the throat of each worshipper and say a blessing. This was *la Festa di San Biagio*, or the feast day of St. Blaise, the patron saint of illnesses of the throat and neck. St. Blaise, a fourth-century Armenian bishop, reportedly saved a choking boy’s life by dislodging the fish bone that was stuck in his throat. The ritual which my father fondly remembered from his boyhood sought to prevent congregants from acquiring any sort of malady or injury to the throat in the future. In her inimitable book *Festa*, author Helen Barolini mentions that Italians eat special hard biscuits on *la Festa di San Biagio* as yet another means to protect the throat. These curative customs practiced on St. Blaise’s Day strongly remind me of the purification rites so prevalent in February. Just as a physical illness can be purged from a body, so too can the emotional drain of negativity. Similar to the way candles and biscuits are inscribed with therapeutic powers on St. Blaise’s Day, so too can our sense of hope and positive thinking cleanse us of the distractions, bad habits and

despair that may have plagued us during the winter. *La Festa di San Biagio*, therefore, reminds us that the time is ripe for re-evaluating the small improvements we can make in our lives.

The people of Catania, Sicily, get another chance at a purification festival with *la festa di Sant’Agata*, or St. Agatha’s Day. Bright lights and raucous revelries mark these celebrations, which culminate on February 5th, the saint’s feast day. Huge candles and intricate light displays illuminate the city as people march in processions bearing relics of St. Agatha, a third-century Sicilian martyr. These luminous lights mimic the sun, which is now appearing for a longer time in the sky, scattering the darkness of winter and welcoming the restorative days of spring. Like St. Blaise, St. Agatha also presides over the protection against certain illnesses, in her case diseases of the breast. However, St. Agatha further serves as the patron saint of bakers, so Sicilian bakers bring their breads and pastries to church for a blessing on her feast day. Now imbued with healing powers, these blessed treats will bring luck and renewal to those who eat them. I recently discovered the celebrations in honor of St. Agatha, and this holiday fascinates me with its themes of light and darkness, feminine power, and symbolic foods. It seamlessly captures the purifying mood of February with its desire to rid people of both literal and figurative maladies, as well as greeting spring in a blaze of warmth. In fact, even after St. Agatha’s Day ends, Italians look forward to a whole season of festivities that metaphorically dispel the dark winter days and hail the spring, from the flowers of St. Valentine’s Day to the mischief of Carnival.

This February, I am eager to jump into a fresh start. The pastel hues adorning the latest spring fashions, the birds chirping in the bushes, and the delectable Valentine’s Day chocolates fill me with an irresistible energy and enthusiasm. I realize that I am certainly not alone in looking forward to the spring, while still enjoying the unpredictable nature of a season in transition. February is a liminal month, where folk customs around the world gleefully greet a new cycle in the year with traditions that emphasize cleansing and healing. In order to fully delight in the spring, after all, we must make good on our promises of the New Year and purge ourselves of the negativity left over from our metaphorical winters. It is our time to let bad habits, self-doubt, and worries melt away like the snow during a thaw. Taking an example from the celebrations of St. Blaise and St. Agatha, we can realize that the power for change comes from within, and that with love and hope, our hearts will forever blossom like a spring garden.

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.



Life of Sal (to be continued)

ACT 1

Growing up in the '50s, most Americans like my parents, relatives, and neighbors believed in their government, believed in their religious leaders, and trusted that Americans were in good hands compared to many countries around the world where “freedom” didn’t exist. Back then, we were the good guys like the Lone Ranger and Tonto that I watched on TV with my little brother Dominic. The world was filled with good guys in white hats and bad guys in black hats. America was always right and on the side of the angels and the Communists were trying to take over the world.

It was a simple narrative and easy to survive. The bad actors in the world were elsewhere. Our boogiemens were being held at bay. As a baby boomer, I never got nervous when St. Rita’s Grammar School held those regular bomb evacuation drills. We just followed Sister Rita Mary downstairs to the basement and waited for the “all clear” sound from the nearby Green Shoe Factory lunch bell to go off. Of course, being a kid, I pretty much never knew about the Red Scare and U.S. Sen. Joe McCarthy’s witch-hunt.

Right up to the election of President John F. Kennedy in 1961, I thought America was the most perfect country in the world.

End of Act 1 in the life of Sal.

ACT 2

Entering the Sixties, my trust became a bit shaky like most of us my age or older. The world no longer seemed black or white, good or bad. I started watching those TV newsreels down south during the Civil Rights Era and wondered how Americans could act so badly. How could politicians sic those police dogs on folks protesting injustice? How could firefighters turn water hoses on them?

Then, President Kennedy was assassinated in a motorcade in Dallas, Texas. The United States got sucked into the Vietnam War, where over 58,000 were killed in jungles 6,000 miles away, and for what? I liked my '50s childhood much better when I didn’t know any better.

I ended up graduating from English High School in Boston (this year was my 50th reunion) and went on to Boston State College, and years of protests for this, that, and the other thing.

Oh, then Watergate happened and over two years time, we watched our government implode and barely escaped our demise. The only thing that saved us was the Constitution. Since then, we have pretty much resigned ourselves to living in a flawed system where the only ones we can trust are ourselves.

End of Act 2 in the life of Sal.

ACT 3

President Ronald Reagan gave me hope. After Vietnam and Watergate, we needed to trust someone again and hope in the future. However, since 1991, the United States has been in almost constant war mode. We keep fighting somewhere overseas, and Americans keep dying like back in Vietnam, replacing jungles with sand, but ending up with more dead Americans in dubious causes.

Remember 9/11? I thought it was the worst day of our nation’s life since November 22, 1963.

The war standing ramped up again. New endless battles and the same dying. Here we are in 2017, and most Americans no longer know what to think or who to trust. Is it any wonder that the anti-politician Donald Trump pulled off the unexpected? I wasn’t that surprised.

We have lost trust in our leaders and their actions, and we can’t find the trust to believe anything anyone says anymore. The Elites (Wall Street, Madison Avenue, Big Media, Big Business, and Big Government) are no longer worthy of our trust because they keep lying to us.

Sixty three million Americans went with Trump because they had little trust in anyone else out there. Voters wanted to upset the apple cart. Today, America is more divided than ever before, and the future seems bleak. The bottom line is that all of us for different reasons no longer trust much in our society and are scared. We trusted government and look what has happened. We trusted in our religious leaders and look where that got us. Most polls are now saying fewer of us even still trust in God.

This decline was a long time coming and it has worn us down. James Madison talked about how the better angels within us could win out, but in my lifetime those angels have taken quite a beating. We don’t know the good guys from the bad guys anymore, and we just start yelling at each other, which gets us nowhere.

I still have hope, that despite how much we have been beaten down, we can rise up, because inside us all is a belief that if we trust ourselves and trust each other and trust in God, we will survive because there’s no future without getting our trust restored, one at a time if necessary.

EPILOGUE

Trust is earned and cannot be wished back. We just gotta believe!

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Freeway Says ...

Due to his increasing popularity and several suggestions from readers (and after much negotiating on our part with his huge salary demands), our friend Freeway has consented to try to answer readers' questions concerning him or any of our little four-legged friends. You can email your questions to postgazette@aol.com to the attention of Freeway. Don't forget folks, Freeway is not a vet, so please keep the questions light-hearted! Thanks.

Eight Hidden Pet Dangers Lurking in Your Car

Your pet is a member of your family, so chances are you like them to be involved in everything your family does, whether it's riding along to the grocery store or adding to the excitement of a family road trip. Even if you prefer to keep your pet at home, vet trips or dog park visits require some car time. If you're the type to let your dog or cat hop in the car and go, it's time to rethink that strategy. There are some pet dangers in your car that you might not be aware of.

The Importance of Securing your Pet? Many of the hazards listed below wouldn't be quite so dangerous if pets were properly contained with a crate or harness, but many pet owners don't take that extra step. If your dog's in a crate and you're unfortunately in an accident, he's a lot less likely to go flying around. With that in mind, here are some pet dangers lurking in your car:

GARBAGE: A vehicle isn't a house, so sometimes cleaning can be a little lax. If you routinely have pets in your vehicle, however, you should step up your car-cleaning routine. Sugar-free gum that contains Xylitol, left-over grapes, raisins or chocolate candies can all cause toxicity in pets.

DOORS: Dogs and cats can't open vehicle doors themselves, or shut them, but doors can cause serious problems for pets. Broken bones often happen when kids are involved and

don't notice the pet near the door. Make sure any children riding in your vehicle know to look before shutting the door to help minimize potential problems.

GAS AND BRAKE PETALS: Gas and brake pedals can pose a threat not only to your pet, but to you as well. If the dog jumps onto your lap and then onto the floor where your feet are operating the pedals, that could be a major safety hazard. Secure pets with seatbelts or crates in the backseat to avoid any accidents involving gas and brake pedals.

WINDOWS: Windows carry a multitude of risks, especially when they're open. I've seen people that keep their dogs in the car with the windows completely down, and that's very dangerous. The next thing you know, your dog sees a squirrel and jumps out of your car when it's moving at a high speed. Many dogs enjoy the smells that pass by if they stick their head out the window while you drive, but that poses plenty of risks, too.

Their eyes are exposed to dirt, rocks, dust and other debris. These materials can easily puncture and scratch your dog's eyes.

SEAT BELTS: It's no secret that dogs love to chew, and that could include things in your vehicle. One dog ate through about eight seatbelts. Dogs that are in a harness or crate don't usually have such issues.

CAR ENGINES: Even parked cars can be hazardous to pets, especially in the winter. Cats like an engine's warmth, which can last for awhile after a vehicle is parked. Of course, there's an even bigger issue if the cat is still near the engine when the vehicle is turned on. Severe burns or even death can occur from an engine or fan belt.

AIRBAGS: If a crash unfortunately happens, your pet's safety is important. If airbags are deployed during a crash, they can injure pets just as they do people. Just as with children, pets should not be allowed to travel in the front passenger seat because of severe injuries that could be sustained by an airbag deploying.

HEAT: Though not a danger of the car itself, a car that is too hot is a very real danger to pets, one you should always be aware of. A car's interior can heat up by an average of 40 degrees F within an hour. Even on a relatively cool day, the temperature inside a parked car can quickly spike to life-threatening levels if the sun is out. Pet parents should never leave their dogs alone in the car, even with windows down or the air conditioner running, because a running car with keys in the ignition can cause problems, too. Dogs may get excited when an owner comes back and may sometimes lock the door from the inside. As always, talk to your veterinarian if you have specific concerns about your pets and your vehicle.

Enjoy your pet, but just be cautious.

**That's all for now ...
DON'T FORGET TO PICK UP
AFTER YOUR PET!**

Ray Barron Update ...



Ray has written much to cheer us, so let's return the favor!

Send Ray cards and letters to him at: Edith Norse Rogers Memorial VA Hospital, Unit 4A, Room 177, 200 Springfield Road, Bedford, MA 01730.

o A Frank De Pasquale Venture o

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A (Ladies) Night to Remember!

by Jeanne Brady



The FOCCP Ladies Group is attentive as The KITCHEN Cooking Class begins.



Meredith Piscitelli found the chocolate!

Every other Friday, The KITCHEN at the Boston Public Market (BPM), managed by the Trustees of Reservations, welcomes guests for Family Dinner Night — a unique way to kick-start the weekend all together with an unforgettable night out! After a quick tour of what's in season, attendees gather to cook three farm-fresh courses led by a talented chef and inspired by local flavors and the offerings of the BPM farmers and vendors. After cooking the meal, all gather at the communal table for a sit-down feast at the end of class. On Tuesday, January 24th, The KITCHEN provided a special Family Dinner Night for the Ladies Group of the Friends of Christopher Columbus Park (FOCCP). During this hands-on cooking class, attendees were led by Chef Cleo Bell through a menu of fresh green salad with quick-pickled red onions from Stillman's Farm, pecans from Q's nuts, and seasonal veggies and fresh fruit vinaigrette; hand-made Nella Pasta with shaved Brussels sprouts, roasted butternut squash with fresh sage, Asiago cheese from Appleton Farms, and sausage from Chestnut Farms; and decadent chocolate brownies made with Taza's stone ground chocolate.

The KITCHEN is a community gathering place that is restoring the craft of seasonal cooking in Massachusetts, New England, and beyond, through hands-on classes and educational experiences that celebrate the farmers and artisans of this region. Partnered with the Boston Public Market, The KITCHEN embraces a whole-food approach to eating and promotes cooking as an essential cornerstone of a sustainable food system. As

one of the largest owners of agricultural land and the premier steward of the cultural and natural landscape of Massachusetts, The Trustees extends its leadership to transform the local food system by connecting residents and visitors back to the land and sharing the Commonwealth's collective agrarian heritage through innovative retail and educational experiences at the Boston Public Market in the heart of downtown Boston.

"The monthly get together of the ladies' group of FOCCP was on January 24th at the The KITCHEN at the Boston Public Market. Chef Cleo Bell guided 28 women through the cutting, chopping, dicing, sautéing, and mixing, cooking a fabulous dinner and dessert — all made with ingredients from the Market's vendors. This was Chef Cleo's first night at the Market. She exclaimed, "What a fun group for my first night!" A good time was had by all." — FOCCP President Joanne Hayes-Rines

"The mission of The KITCHEN is to showcase the highest quality ingredients from the farmers and food artisans at the Boston Public Market through interactive learning experiences. We [were] excited to offer the Friends of Christopher Columbus Park this unique opportunity to participate in Family Dinner Night, experience The KITCHEN's premier hands-on cooking class, and learn about the Boston Public Market vendors and the impact they have in our community." — Lieza Dagher, The KITCHEN's Program Director

"What a fantastic time this cook 'n' eat program is. We had 'womanship,' wine and great food WE prepared with products



Joan Murphy getting in the spirit.



Barbara Wallraff preparing to chop.

fresh that day in the BPM." — Meredith Piscitelli

"What fun we had coming together exploring new ways of prepping food, creating new recipes, and of course tasting good food and wine. It was simply a great idea. Also a win-win as for us as we had a great time, supported a very good nonprofit organization, as well as local vendors from whom food was purchased." — Terry Mirabito

More information on these wonderful non-profit organizations can be found at the following links:

For The Trustees of Reservations, visit: www.thetrustees.org
For KITCHEN's Family Dinners, go to: www.thetrustees.org/FamilyDinner

For other KITCHEN events, go to www.thetrustees.org/Kitchen

For the Boston Public Market Association, go to bostonpublicmarket.org/about#about-the-association

And for more information on the Friends of Christopher Columbus Park, please go to www.foccp.org.



Robyn Reed, organizer Patricia Sabbey, Chef Cleo, and Meghan Denenberg.

Nella's Pasta with Romanesco Broccoli, Winter Squash, and Turkey Chorizo

- | | |
|--|---|
| 1 lb. fresh pasta | 1 ½ cup winter squash, peeled and large diced |
| ¼-½ cup salt | 1 shallot, minced |
| ½ lb. loose (out of the casing) turkey sausage | 4 T butter |
| 1 ½ cup Romanesco Broccoli or Brussels sprouts, cut into small bites | 2 T parsley or sage, for garnish |
| | ¼ cup Asiago cheese, grated |

Instructions:

Preheat oven to 400F.
Take winter squash, toss in a little olive oil, pepper and salt. Place in even layer on baking tray and put in the oven. Treat the broccoli or sprouts the same way, but put on a separate baking sheet.

Check and stir at 10 minutes. Check again every 5 minutes until vegetables are cooked through and slightly brown. Pull from the oven and set aside.

Meanwhile, put your largest pot of water over high heat, seasoned with salt until the water tastes like the ocean. Bring to a boil.

While you are waiting for the water to boil, place butter in a small sauté pan over medium-high heat. Stir observantly while the butter melts, froths, and then slowly separates while the fats begin to brown at the bottom of the pan. As soon as you see the fats begin to brown and smell a divine nuttiness, pull the pan from the heat and use a spatula to scrape the butter into a cool dish. Set aside.

Check the oven. Once vegetables are done, continue to step 7. In a large, rimmed pan or pot over medium heat, drizzle a little olive oil and put the sausage into the pan. Cook until the sausage is cooked through and slightly browned. Remove the sausage from the pot onto a plate with paper towels.

Return the pan to medium low heat and add the shallots. Cook until tender and then remove the pan from heat.

Now we are ready to cook the pasta. Once the water is at a rapid boil, add fresh pasta and cook for 2-6 minutes, depending on shape of the noodle. Drain pasta — but do not rinse! — and place immediately into the large pot with the shallots and sausage drippings. Stir gently. If you are using dry pasta, follow instructions on the box.

Add vegetables, sausage, and brown butter to the pasta pot and mix gently, being sure to coat everything in the brown butter. Transfer to a serving bowl and garnish with parsley and Asiago. Enjoy!

Taza Chocolate, Coconut & Oatmeal Cookies

- | | |
|--------------------------|--------------------------|
| ½ cup shortening | ½ cup butter |
| 1 cup packed brown sugar | 2 cups all-purpose flour |
| 1 cup white sugar | 1 cup flaked coconut |
| 2 eggs | 1 tps baking powder |
| 1 tps vanilla extract | 1 tps baking soda |
| | 2 cups rolled oats |

Instructions:

Preheat oven to 350F.
In a medium mixing bowl, cream shortening, butter, and sugars. Add eggs and vanilla until blended. Set aside.

In a separate bowl, combine dry ingredients, withholding the coconut until all other dry ingredients are blended. Add coconut.

Combine wet and dry ingredients until moist. Drop on greased cookie sheet about 1-2 inches apart. Bake for 10 minutes or until golden. Remove from oven immediately; if overcooked cookies get HARD.

Sons of Italy Culture/Historical Commission at the DaVinci Exhibit

by Dr. Dean Saluti and Marjorie Cahn



L-R: Frank Addivinola and his wife Angelica are greeted by Culture/Historical Commissioner Marjorie Cahn. Frank is the President of the Dante Alighieri Society in Cambridge and a member of the Renaissance Lodge of the Sons of Italy.



DaVinci invented the concept of the helicopter, and there was a large-scale, full-size wooden replica in the Exhibit.



At the post-Exhibit luncheon: (l) Culture/Historical Commissioners Frank and Mina Pasciuto, Suzanne Ascenzo, and Marie D'Eramo; and (r) Marjorie Cahn, John Ascenzo, and Annette Luongo.



Sons of Italy Renaissance Lodge members enjoy the post-Exhibit luncheon at the Cheesecake Factory: (l) Bob Soldani, Frank Grimaldi, and Michael D'Aleo; and (r) Susan Soldani, and Anne Grimaldi.



The Sons of Italy tour group meets in the Museum lobby (l-r) Culture/Historical Commissioners Marie D'Eramo, Frank and Mina Pasciuto, Pasciuto grandnieces Liandra and Arianna, State Sons of Italy Officers Angelo and Carol Rossi, Commissioners Marjorie Cahn and Annette Luongo.

On Saturday morning, January 21, 2017, the Grand Lodge Sons of Italy Culture/Historical Commission held an event at Boston's Museum of Science DaVinci Exhibit. The event was orchestrated with precision by Commissioner and Attorney Cynthia Pasciuto. She coordinated validated parking at the nearby CambridgeSide Galleria. It was just a short walk on a clear, sunny day from the Galleria to the Museum.

We all met bright and early at 10:00 am in the lobby of the Museum. Commissioner Marjorie Cahn had already bought the tickets, which were at various prices to reflect our group of seniors, adults, and children. We had planned for a group of 30 participants, and the event was sold out. There were two new Sons of Italy families from the Renaissance Lodge with us — Enzo and Elaine Micali, and Carmine and Rosemary Lionetta.

The DaVinci Exhibit was on the second floor. It was both fascinating and breathtaking, and was large enough to fill four rooms at the Museum. The Exhibit had educational videos, informational wall charts describing the stages of DaVinci's life, models of various sizes of DaVinci's inventions, and, of course, DaVinci's famous paintings. Included also were books and pages of his famous writings (many in his "secret code") and sketches. The Exhibit was spectacular and overwhelming. Most of us toured for one to two hours, but could have stayed for days to take it all in.

The Exhibit's videos featured analyses of DaVinci's famous paintings, the *Mona Lisa* and *The Last Supper*. The wall charts actually included DaVinci's "resume" that he personally wrote for the King of Spain. What was interesting was that he numbered ten of his accomplishments — nine involved war and armaments, and the last casually mentioned that he "also sculpts and paints." The room was filled with models of his inventions, including a deep-sea diving suit, an automobile frame, and various flying machines. His writings and sketches had "purposeful mistakes" to serve as trademarks so that his inventions would not be copied. The Sons of Italy group left in awe of this great Italian genius.

We left the Museum and walked back to the Cambridge-

Side Galleria to have lunch at the Cheesecake Factory. Cynthia Pasciuto had reserved 30 seats in a private area for our group. Many of us had never eaten at a Cheesecake Factory. They enjoyed Chinese chicken salad, chicken pic-

cata, and several other Cheesecake Factory favorites. Chuck Centore devoured a huge portion of chocolate cheesecake. Our parking was validated by the restaurant, and we all left happy and full, in ample time to get home for the Patriots game.



As the tour group entered the Exhibit, they were greeted by a large DaVinci self-portrait.



The DaVinci Exhibit included large video screens of his famous paintings. His *Mona Lisa* is the most famous painting in the world.



Chuck Centore leads the tour group into the breathtaking DaVinci Exhibit.



Annette Luongo, Culture/Historical Commissioner, checks in our group at the Cheesecake Factory for our post-Exhibit luncheon.



New member Carmine Lionetta is welcomed to the Sons of Italy, as he meets in the Museum lobby with Culture/Historical Commissioners: (l-r) Annette Luongo, Dr. Dean Saluti, Carmine, and Marie D'Eramo.



Patt Centore and Rosemary Lionetta greet our group outside the Museum of Science.

(Photos by Charles Centore)



THE LOVE BOAT - SEASON THREE: VOL. ONE AND TWO (4-DVD)
CBS DVD + Paramount.

All aboard everyone’s favorite guilty pleasure vessel, *The Love Boat*! Join Captain Stubing (Gavin MacLeod) as he welcomes his precocious daughter Vicki (Jill Whelan) aboard the Pacific Princess. There’s also Doc (Bernie Kopell), Gopher (Fred Grandy), Isaac the Bartender (Ted Lange), your Cruise Director Julie (Lauren Tewes), and a shipload of guest stars in Volume One of the Third Season that will keep you laughing all the way back to your cabin. Batten down the hatches and enjoy this 4-disc set that will make you want to set sail again and again. Volume Two lets you cast off for more nautical adventures with the hilarious Third Season. Along with your loveable crew, an A-list of guest stars will keep the waves of laughter flowing for hours in one of television most iconic shows!

I LOVE LUCY SUPERSTAR SPECIAL #2 (DVD)
CBS DVD + Paramount

The laughs never stop for *I Love Lucy Superstar Special #2* with guest star John Wayne. Featured are full-length versions of two 1955 episodes in both color and black and white. *Episode 1 — Lucy Visits Grauman’s* – While sightseeing in Hollywood at Grauman’s Chinese Theater, Lucy discovers that John Wayne’s cement footprint block is loose, and decides to take it home as a souvenir. *Episode 2 — Lucy and John Wayne* — Lucy may be arrested for stealing John Wayne’s cement footprints. To keep her out of jail, Ricky calls on John Wayne to step in.

THE PASSING SEASON (DVD)
Candy Factory Films

When Sam Alden’s professional hockey career comes to a sudden end, he returns to his hometown and reconnects with a group of buddies who never left rural Rhode Island. Picking up where he left off after high school, he tries to leave his failed career behind and return to a simpler, more exciting time in his life. But recapturing innocence turns out to be more complicated than he imagined, and the harder he pursues adventure and escape, the wider the rift becomes between his youthful dreams and his adult reality.

THE WHOLE TRUTH (Blu-ray)
Lionsgate Home Ent.

Defense attorney Richard Ramsey (Keanu Reeves) takes on a personal case when he swears to his widowed friend, Loretta Lassiter (Renée Zellweger) that he will keep her son, Mike (Gabriel Basso), out of prison. Charged with murdering his father, Mike initially confesses to the crime. But as the trial proceeds, chilling evidence about the kind of man that Boone Lassiter (Jim Belushi) really was comes to light. While Ramsey uses the evidence to get his client acquitted, his new colleague Janelle (Gugu Mbatha-Raw) tries to dig deeper — and begins to realize that the whole truth is something she alone can uncover.

ZERO DAYS (DVD)
Magnolia Home Ent.

A black ops cyber-attack launched by the U.S. and Israel on an Iranian nuclear facility unleashes malware with unforeseen consequences. The Stuxnet virus (a cyber-worm) infiltrated its pre-determined target only to spread its infection outward, ultimately exposing systemic vulnerabilities that threaten the very safety of the planet. Delve deep into the burgeoning world of digital warfare in this documentary thriller.

USS INDIANAPOLIS: MEN OF COURAGE (Blu-ray)
Lionsgate Home Ent.

Based on an incredible true story of survival and bravery, *USS Indianapolis: Men of Courage* stars Nicholas Cage as the captain of the *USS Indianapolis*, a boat tasked with a top-secret mission at the end of World War II. With remarkable production value, the film also stars Tom Sizemore and Thomas Jane in the harrowing tale of real-life American heroes shipwrecked in shark-infested waters in the waning days of World War II.

BALLERS: THE COMPLETE SECOND SEASON (2-Blu-ray)
HBO Home Ent.

Dwayne Johnson returns as Spencer Strathmore in Season 2 of the hit HBO comedy series from Stephen Levinson (*Entourage*). Digging deeper into the extravagant, high-stakes world of pro football in Miami, Florida, the new season finds the retired superstar turned financial manager going head-to-head with the biggest shark in the pool, Andre Allen (Andy Garcia). And in a business where it’s “go big or go home,” Spencer and his crew are about to learn that having it all means always being ready to put up a fight for more dollars, deals, and respect!

JUDY COLLINS – LOVE LETTER TO SONDHEIM (DVD)
MVDvisual

A Love Letter to Stephen Sondheim was filmed May, 2016, at The Boettcher Concert Hall in Denver, Colorado. Judy Collins’ vocals take the audience through Sondheim’s remarkable trove of music, interweaving stories of Broadway with her personal anecdotes. Collins’ 1974 recording of Sondheim’s ballad “Send in the Clowns,” has earned a Grammy, and a top ten spot in *Billboard* twice in a decade. Joined on the program by the Greeley Philharmonic Orchestra, Collins pours out her heart in 17 vocals that include, “Chelsea Morning,” “There Won’t Be Trumpets,” “The Road You Didn’t Take,” “Take Me to the World,” and “I’m Still Here.”

DANNY SAYS (DVD)
Magnolia Home Ent.

Danny Fields has played a pivotal role in music and “culture” of the late 20th century, working for the Doors, Lou Reed, Nico, Judy Collins, and managing top artists like The Stooges, MC5, and the Ramones. Follow the Harvard Law dropout to Andy Warhol’s Silver Factory, to Director of Publicity at Elektra Records, to “punk pioneer,” and beyond. Danny’s taste and opinion, once deemed defiant and radical, has turned out to have been prescient.

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

by Sal Giarratani

HAPPY BIRTHDAY
ASHLEY

Happy Birthday greetings go out to Ashley Flores over at Floramar’s Restaurant in the All-American City of Chelsea. Where the meat falls off the bone. She is by far the best waitress at this famed eatery. Happy 25th to you, from the roast pork dinner with potatoes and squash.

Next time you dine there, tell Ashley that Sal sent you to her table.

HEY,
HOW’S RICHIE DOING?

Whenever you’re on Broadway in Revere, and you see a spot near Luberto’s Pastry Shop, stop by for coffee and pastry; tell Danny Sal sent you there, too. Also, if you see Richard Settipane sitting there, tell him Sal says he’s number one in insurance.

MY COUSIN’S PLACE
GOING STRONG

This place at the corner of Charter and Hanover Streets is still a slice of the old North End days, where everyone still knows your name. I miss Johnny Shoes holding forth there, but his make-believe wanted poster still hangs on the wall. He looked pretty “rugged”

back in the day. Who would have wanted to mess around with him? He always made me feel at home in my dad’s old neighborhood.

A LEFT-HANDED PEN?

How did I get through all these years without a pen for lefties? I was down at — or is that up at? — the Dunkin’ Donuts in the Heights on Bennington Street and caught up with “Big Renee” Scalifani, who gave me a left-handed pen when she found out I was a lefty. Been using it now for over a week and still don’t see the difference yet. As a little kid, I never saw a left-handed pair of scissors and was forced to turn right-handed for scissor use. Maybe I just need a left-handed notebook, I dunno.

I must admit, from time to time I continue to use right-handed pens, too, but don’t tell Renee if you see her in your travels.

THE GUYS ARE
STARTING TO GO SOUTH

Dickie DeNardo just left for Florida for the rest of the winter. Then Johnny Two Dog took off on his annual road trip to meet up with Dickie and the rest of the gang, and the others still to follow. Italian snowbirds love Florida and each other, so they

literally take Eastie with them down to the warmth of the Florida Sun. They all end up blocks from each other down there, too.

MY FLORIDA IS TEXAS
IN THE SUMMER

Guess my Italian snowbird friends must think I’m odd. I go to Austin during the hottest time of the year down there to swim, to relax, and to get a super tan. I love it down there where Texans share the same heat as Colombia in South America.

They do their thing, and I do mine.

WHERE WILL I WATCH THE
SUPER BOWL SUNDAY?

I watched the AFC Championship Game with a few friends and lots of great food. Chinese food from China Roma, and ice cream delivered by Robeo, the cab driver from Seven Eleven. Never had that food mix before, but it wasn’t bad.

I am thinking of viewing the Super Bowl at a Veterans Post somewhere, but don’t know where yet. I have to check their menus first. After all, you can’t watch football without good food, can you? I hope wherever I am, they have ice cream.

Super Bowl

CROSSWORD

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DOWN

1. Chlorofluorocarbon

2. * ____ Adderley, appeared in 4 of first 6 Super Bowls

3. Last word on walkie-talkie

4. Advisories or reminders

5. Antebellum

6. Windows to the soul?

7. Decompose

8. Exotic jelly flavor

9. ____ wig or ____ wrinkle

10. Second word in a fairytale?

11. “The ____ is the thing”

12. Big name in chips

15. Former Himalayan kingdom

20. African antelope

22. Part of investment portfolio, acr.

24. Reminder of past

25. *Suffered 4 consecutive Super Bowl losses

26. Heretofore

27. Santa Maria’s companion

29. *She’s a Lady

31. Tug-of-War prop

32. Locker room infection?

33. Courtyards

34. *Vince Lombardi, e.g.

36. Give the cold shoulder

38. Casino chip

42. Hint of color

45. Lamentation

49. Freddy Krueger’s street

51. Popular political promise

54. Smooth transition

56. Mends a sock

57. ‘70s hairdo

58. European “curtain”

59. Justice’s garb

60. Deuces

61. Chinatown gang

62. Wine country

63. Recipe command

66. * ____ Stadium in Houston

68. Lt.’s subordinate

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For events going on in Massachusetts this WINTER, call the Massachusetts Office of Travel & Tourism Web site at www.massvacation.com.


For a complimentary Massachusetts Getaway Guide, call 1-800-447-MASS, ext. 300.

(Solution on Page 9)

Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



Last week, I was talking about some of the things the old folks used to do to save money. I originally thought it was due to something called a “Depression Mentality.”

Researching this a bit more, I discovered that some of the money saving practices were standard in the Old Country and either continued in the U.S., or changed a bit to fit personal or family needs in a new land. For instance, until the end of the war, Italian men didn’t shave themselves. They had a barber shave them two or three times per week, not every day. Babbononno told me about the appearance of businessmen who were impeccably tailored, but in need of a shave. Once in this country, the immigrant men discovered that a shave from a barber was a bit more expensive than back in their home town, and American men shaved every day. The alternative was to shave yourself. Most of Babbononno’s generation bought straight razors, mugs with shaving soap and shaving brushes, and like the American men, shaved once per day.

Babbononno made himself a wooden box for his shaving gear. The box, constructed of oak, had a black inlaid star in the center of the lid with my grandfather’s initials on either side. I don’t know when, but Babbononno had, at some point, switched to an injector razor and put his straight razor at the bottom of the box. Dad went one step farther. He opted for an electric razor as soon as they were out on the American market, and he shaved with some variation of this invention for the rest of his life.

I never liked the feel of my face after using an electric razor. I preferred shaving with a blade. When I started high school and discovered that I had to shave every day, I bought myself a Gillette Safety Razor and a package of Red Blades. They were cheaper than the Gillette Blue Blades, but I discovered that I could only get two good shaves with a Red Blade before they became dull and hurt when I shaved with them a 3rd time. By the time I started college; I had switched to Blue Blades and was able to get several shaves out of one blade.

Babbononno’s shoes were always so shiny; you could see your reflection in the toe. He had a shine box filled with the necessary polishes, brushes, and cloths to get that image, and gave me a box he designed with all the necessities inside. His comment to me was that a man was judged by the shine

on his shoes. Back in the day, a shoe shine was only a nickel or a dime, but shining your own shoes saved money in the long run.

Another money-saver was starching the collar and cuffs of a dress shirt. Before WW II, synthetics weren’t used combined with cotton or wool. This meant that a cotton dress shirt would need ironing after being washed. Nanna would wash, dry, and iron Babbononno’s dress shirts, and in the process of ironing them, use heavy duty starch for a wrinkle-free appearance. This could be done by someone in a public laundry, but again, doing it yourself was cheaper.

If a sock had a hole in it, Nanna sowed it up until the sock was so tattered it had to be thrown out. She did the same thing with clothing she, my grandfather, my uncles and my mother wore. She was so good with a needle, you couldn’t tell if something was repaired or not. Today, everything is disposable. Something wears out or goes out of style, we replace it. Even shoes ... when was the last time you saw a shoemaker’s shop? With the synthetic materials used for soles and heels, they seldom wear out. If they do, we make excuses to replace the shoes, not repair them. I remember going to a shoe-maker and saying something to the effect of, “Half soles and rubber heels.” If you were even harder on your shoes than most, you might ask the cobbler to put taps on the toe of the sole or the back of the heel. They were curved metal plates that made the underside of your shoes last even longer and gave each step a clicking sound.

If the lapels of a men’s suit jacket shrunk, you had a tailor cut down the lapels in width to correspond to the new look. That way, you could get years out of a garment that was heading to the “out of style” pile, and it was cheaper than buying something new. The ladies did the same thing with hems on their dresses. They went up and down depending on the style of the day. Nanna never let my mother wear a dress that was hemmed above the knee, regardless of what the American girls were wearing.

Food on the table was the best in an Italian home, but the women were bargain hunters. When it came to things like soda, there were always local bottlers who offered tonic for a lot less than the major brands. For instance, there was an East Boston bottling company in Orient Heights near the corner

of Saratoga and Ford Streets. Hence their name, “Saraford.” If a top brand soda was 20 or 25 cents for a 28-ounce bottle, Saraford sold the same quantity for 15 cents.


When ready-made cigarettes became popular, many of the old timers still rolled their own. Bull Durham cigarette tobacco came in a small pouch that could fit into your shirt pocket and it came with two packs of cigarette papers, fifteen in each. That meant for the sum of FIVE CENTS, you could roll thirty cigarettes. A pack of 20 cigarettes was 10 to 15 cents, and later two for a quarter. Some of the old timers continued to “roll their own” until a stigma became attached to the concept. Men in prison were given pouches of Bull Durham to smoke and many continued when they were released. A nice Italian gentleman might be accused of having been in prison due to the fact that they rolled their own cigarettes, so that money-saving idea became less favorable.

Planned obsolescence hadn’t been invented back then, and if something became defective, you fixed it or found someone who could do the job. When was the last time you saw a shop that had a sign saying “TV and Radio Repairs.” Today, the only radios are in our cars and if a TV goes on the blink, we replace it. They are not repairable.

Babbononno’s generation, for the most part, didn’t drive. My grandfather was born in 1875, a point in time that was 15 to 20 years before cars became practical. He never learned to drive as a result. Even if he had learned, until Ford came along with assembly line mass production, only the rich could afford cars, which were three to four thousand dollars each. After Ford had his way, the price went down to three to four hundred dollars each ... any color you wanted as long as it was black! In spite of cars becoming affordable, the driving was left to the next generation (my father and uncles). My mother never learned to drive. It wasn’t something Italian girls did. How we’ve changed ...

GOD BLESS AMERICA

Remember
Your
Loved Ones



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accepts memorials
throughout the year.

Please call
617-227-8929

Recipes from the
Homeland

by Vita Orlando Sinopoli



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TOMATO SAUCE WITH MEAT “Macaroni with the Gravy”

- 1 28-ounce can of crushed tomatoes

1 8-ounce can of tomato paste

1 medium onion chopped

1 garlic clove chopped (optional)
- 1/3 cup vegetable, canola or olive oil

1 teaspoon dried basil, or 3 fresh basil leaves

1 or 2 pounds meat of your choice

Suggestion of meats and combinations:
Ground beef or turkey for meatballs
Meatballs and lamb stew meat
Meatballs and veal stew meat
Meatballs and Italian pork sausages
Lamb stew or veal stew meat and Italian pork sausages
Cut-up chicken portions

Heat oil in saucepan and brown meat in pot. After browning all portions, remove and set aside. Drain excess oil if desired, to limit the amount of oil in the sauce. Add chopped onion, garlic, and basil to saucepan. Simmer until onion is opaque. Garlic should not brown. Add crushed tomatoes and stir thoroughly. Add half a cup of water if mixture appears to be too thick. Cover and bring to a boil. Lower heat and simmer for about fifteen or twenty minutes. Stir occasionally to prevent mixture from sticking to the bottom of the saucepan. Then add tomato paste and stir thoroughly. Fill empty tomato paste can with water and stir water into sauce. Cover pot and simmer slowly over low heat for another twenty minutes. Then add browned meat. Cover and cook slowly until meat portions are tender.

Remaining sauce freezes well.

NOTE: During my years of experience in cooking, I have found that the taste of a tomato sauce varies with the kind of canned tomato used. My advice is to experiment with the variety of kinds of crushed tomatoes available today until you acquire the taste that pleases you. Try using a combination of meats in your sauce also, to vary or enhance its flavor.

Whenever I need a tomato sauce for preparing eggplant, veal or chicken cutlet parmigiana, I cook up a batch of this tomato sauce, eliminating use of meat or tomato paste.

• Boston Public Library (Continued from Page 3)

register, call 617-859-2446 or email mmurray@bpl.org.

Volunteer Opportunities:
The Library seeks volunteers to work with either adult English as a Second Language (ESL) learners or adults who are in need of developing basic reading and writing skills. For example, some volunteers may work with a small group of 2-4 ESL learners or facilitate a large drop-in group of 5-25 people who are looking to improve their conversational English. Other volunteers may work with an individual, helping him or her to improve basic literacy skills for employment or for tests such as the HiSet. For further information, please call 617-859-2446 or email mmurray@bpl.org.

ABOUT BOSTON PUBLIC LIBRARY

Boston Public Library has a Central Library, twenty-four branches, map center, business library, and a website filled with digital content and services. Established in 1848, the Boston Public Library has pioneered public library service in America. It was the first large free municipal library in the United States, the first public library to lend books, the first to have a branch library, and the first to have a children’s room. Each year, the Boston Public Library hosts thousands of programs and serves millions of people. All of its programs and exhibitions are free and open to the public. At the Boston Public Library, books are just the beginning. To learn more, visit bpl.org.

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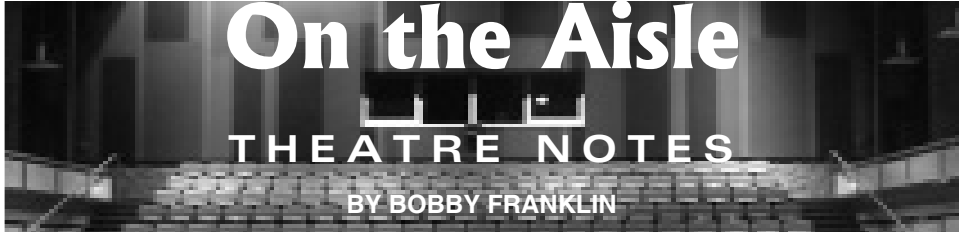
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New Repertory Theatre Presents

Brecht on Brecht

by Bertolt Brechtco - Presented with Boston Center for American Performance

Directed by Jim Petosa

February 4-March 5, 2017



The New Repertory Theatre presents *Brecht on Brecht*, February 4-March 5, 2017, in the Black Box Theater at the Mosesian Center for the Arts, 321 Arsenal St., Watertown, MA. “Bertolt Brecht continues to inspire generations due to the potent combination of political and social activism in his work,” says Artistic Director Jim Petosa. “Brecht left a powerful legacy, not only in the texts of his plays but also in the many songs he collaborated on with his partners Kurt Weill and Hanns Eisler. *Brecht on Brecht* is a stunning musical collage celebrating the works of one of the 20th century’s greatest dramatists, one which we hope will transport and inspire anew.”

“We are once again pleased to celebrate the special relationship between New Repertory Theatre and Boston Center for American Performance in this fascinating study of the works of Bertolt Brecht,” says Managing Director Harriet Sheets. “His works are as vital now as they have ever been due to his effective outspokenness on issues concerning politics, class, race, gender, and society. We hope audiences will join us for this rewarding and entertaining production.” *Brecht on Brecht* celebrates one of the 20th century’s greatest dramatists in a stunning revue of his life’s work. Featuring songs and scenes from Kurt Weill, Hanns Eisler, and

Bertolt Brecht’s most famous collaborations, and first-hand accounts from Brecht himself, *Brecht on Brecht* explores the political and social issues he faced as an artist fleeing Nazism and his eventual exile in America. Bertolt Brecht was a playwright, poet, and director born in Augsburg, Germany, in February 1898. He established himself as a playwright during the 1920s and early 1930s with plays such as *Baal*, *Man is Man*, *The Threepenny Opera*, and *The Mother*. In 1933, as Hitler came to power in Germany, Mr. Brecht fled to Scandinavia before eventually settling in the U.S.A. where he remained until 1947. During the war years, he wrote many of his best known plays, including, *The Life of Galileo*, *The Caucasian Chalk Circle*, *Mother Courage and Her Children*, and *The Resistible Rise of Arturo Ui*. He returned to Europe in 1947 and shortly after his arrival formed the Berliner Ensemble. He died in Berlin on August 14th, 1956, but remains a hugely influential theatre practitioner. For additional information, please call 617-923-8487, or go to www.newrep.org.

• News Briefs (Continued from Page 1)

At the same time, boomers and the generation that were kids during the Pearl Harbor attack, are getting older and should zap budgets when it comes to health care. We are the folks all those commercials about life insurance for your impending demise, or new medicines that starve off your day of doom are for.

Baby boomers pretty much screwed up things during the '60s and '70s, and now America is paying the price. Good luck to the two young generations sneaking up on us.

The Era of Fake News has Ended

Isn't it nice to see Donald Trump inside the White House? His Inaugural Speech was great and brief, a two-fer for all Americans. It is the start of a new era. His speech didn't sound really Republican or really conservative, but it did sound like it made so much sense.

Time for America to stand up and be America again, from sea to shining sea. There's an old saying in the casino business, "The house always wins." I wonder if that will happen on Capitol Hill with the House and Senate. Wonder if that will happen to the "House" or Establishment that has been running Washington for years. After all we have seen from

Trump, don't bet against him because he looks like he's on a roll.

Power brokers beware. There's a new sheriff in town. He is standing up for everyone who has felt forgotten by those we elect, who have seemingly turned their backs on us and take care of themselves. We are the people. Those folks work for us.

Trump won't be perfect. No one is. However, he will be different and he will start changing many parts of the status quo.

The era of Fake News is over. There's a new media out there called "conservative radio," where the people rule. It helped get Trump nominated, and then elected, because folks were bypassing all the fakers in the established media who wouldn't know the truth if it fell on them like an elephant.

Put you seat belts on and enjoy the ride.

Bill Press is Difficult to Take

Months ago, I saw this liberal talking head take on St. Teresa of Calcutta (formerly known as Mother Teresa) in one of his political commentaries. I thought it was disgusting. Within the past two weeks, he penned another column entitled "The best president that Russia could buy."

The fake newsmakers are still at it. The American people

elected Donald Trump, not the Russians. It does seem certain now that Russia hacked into the DNC emails and also those of John Podesta, but those hacked emails that were leaked by WikiLeaks did not change the actual votes counted. The leaked emails only showed very embarrassing things being said inside the campaign about voters and showed contempt on their part.

Donald Trump is a legitimate president, just like all the presidents before him. The liberals and Democrats deserved what they got. This president is not the best president that Putin could buy. Get over Bill with those alternate facts of his.

Old School vs. Snowflake

Old school versus snowflake, which will it be? On March 28th, it is time to take your stand. Bill O'Reilly and Bruce Feirstein tackle what is at stake in American culturally and politically for our country in the battle between old school and snowflake America.

I love O'Reilly's Killing Books and can't wait to get my hands on *OLD SCHOOL Life in the Sane Lane*.

End Quote

"The true soldier fights not because he hates what is in front of him, but because he loves what is behind him."

— G.K. Chesterton

• Open Space (Continued from Page 1)

Overall Impacts

The total lot coverage or building footprint of the entire planning area would decrease slightly (39% to 37%), whereas publicly accessible open space similarly increases from 52% to 54%. Private open space area that is not publicly accessible remains at approximately 8%.

The BPDA estimates over \$11.5 million will come from the projects for offsite investments in the public realm and watershed activation infrastructure. The projects will also support a \$500,000 design and use planning process that will provide guidance for new and enhanced public realm, including conver-

sion of the Chart House parking lot to open space and coordinating with the New England Aquarium's "Blueway."

An initial reaction from Boston Harbor Now, the waterfront and Harbor Islands advocacy group, seemed complimentary of the latest changes.

"This new document clearly addresses climate resilience and recognizes this stretch of the waterfront as the central gateway to Boston Harbor and the Islands. The mitigation funding is a good beginning given the scope and scale of the private development and the need for comparable public benefit," said Kathy Abbott, President of Boston Harbor Now.

MASSACHUSETTS PORT AUTHORITY
NOTICE TO CONTRACTORS

Sealed General Bids for **MPA Contract No. L1305-C2, RUNWAY 4R-22L REHABILITATION AND APPROACH LIGHT PIER REPLACEMENT, LOGAN INTERNATIONAL AIRPORT, EAST 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, MARCH 8, 2017**, immediately after which, in a designated room, the proposal will be opened and read publicly.

NOTE: PRE-BID CONFERENCE WILL BE HELD AT THE CAPITAL PROGRAMS DEPARTMENT (ABOVE ADDRESS) AT 9:00 AM LOCAL TIME ON FRIDAY, FEBRUARY 17, 2017.

The work includes **MILL AND INLAY OF RUNWAY 4R-22L INCLUDING: PAVEMENT MILLING, WARM MIX ASPHALT INLAY, BITUMINOUS CRACK REPAIRS, IN-PAVEMENT LIGHT ADJUSTMENTS, DUCT BANK AND CONDUIT INSTALLATION, LIGHT BASE INSTALLATION, SAWING AND SEALING JOINTS, PAVEMENT MARKINGS, RUNWAY GROOVING. REPLACE APPROACH LIGHTING PIER INCLUDING: INVENTORY, REMOVE AND STORE EXISTING FAA NAVIGATIONAL AIDS, REMOVE AND DISPOSE OF EXISTING ELECTRICAL SHELTER, DEMOLITION OF EXISTING TIMBER LIGHT PIER AND PILES, INSTALL THREE MICRO PILES AND NINE DRILLED SHAFTS FOR NEW PIER FOUNDATION, INSTALL NEW PRE-CAST / C-I-P CONCRETE PILE CAPS AND DECKING, INSTALL NEW FRP RAILINGS, INSTALL NEW NAVIGATION LIGHTS, SAFETY LADDERS AND LIFE RINGS, RE-INSTALL EXISTING FAA NAVIGATIONAL AIDS, AND INSTALL NEW EQUIPMENT SHELTER.**

Bid documents will be made available beginning **WEDNESDAY, FEBRUARY 8, 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.

The estimated contract cost is **TWENTY-SEVEN MILLION, SEVEN HUNDRED THOUSAND DOLLARS (\$ 27,700,000.00)**.

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.

Bidders must submit a Buy American Certificate with all bids or offers on AIP funded projects. Bids that are not accompanied by a completed Buy American Certificate must be rejected as nonresponsive.

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 **\$10,000,000.00**. Said policy shall be on an occurrence basis and the Authority shall be included as an Additional Insured. See the insurance sections of Division I, General Requirements and Division II, Special Provisions for complete details.

This contract is subject to a Disadvantaged Business Enterprise participation provision requiring that not less than **ONE PERCENT (1%)** of the Contract be performed by disadvantaged 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 Article 84 of the General Requirements and Covenants, and to the Secretary of Labor's Requirement for Affirmative Action to Ensure Equal Opportunity and the Standard Federal Equal Opportunity Construction Contract Specifications (Executive Order 11246).

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

A Contractor having fifty (50) or more employees and his sub-contractors having fifty (50) or more employees who may be awarded a sub-contract of \$50,000 or more will, within one hundred twenty (120) days from the contract commencement, be required to develop a written affirmative action compliance program for each of its establishments.

Compliance Reports - Within thirty (30) days of the award of this Contract the Contractor shall file a compliance report (Standard Form [SF 100]) if:

- (a) The Contractor has not submitted a complete compliance report within twelve (12) months preceding the date of award, and
- (b) The Contractor is within the definition of "employer" in Paragraph 2c(3) of the instructions included in SF100.

The contractor shall require the sub-contractor on any first tier sub-contracts, irrespective of the dollar amount, to file SF 100 within thirty (30) days after the award of the sub-contracts, if the above two conditions apply. SF 100 will be furnished upon request. SF 100 is normally furnished Contractors annually, based on a mailing list currently maintained by the Joint Reporting Committee. In the event a contractor has not received the form, he may obtain it by writing to the following address:

Joint Reporting Committee
1800 G Street
Washington, DC 20506

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: 2/3/2017

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LEGAL NOTICE

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

Docket No. MI86P1708

CITATION ON PETITION TO
MODIFY BOND

In the matter of
EDWIN GINN

Trust under Article XV, Paragraph 11

To all interested persons:
A Petition has been filed by **Katherine L. Babson, Jr. of Wellesley, MA** and **Thomas R. Appleton of Brookline, MA** requesting that this Court enter a Decree and Order modifying the bond of the Trustee(s) and for any other relief as 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 February 21, 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: January 24, 2017

Tara E. DeCristofaro, Register of Probate
Run date: 2/3/17

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. MI17P0146EA

Estate of
LENA A. KODZIS

Date of Death September 23, 2016

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **Anthony Kodzis of Medford, MA**, a Will has been admitted to informal probate.

Anthony Kodzis of Medford, 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: 2/3/17

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. MI17P0225EA

Estate of
NICHOLAS CHRISTOS KYRIAKOS
Also Known As
NICHOLAS KYRIAKOS

Date of Death May 30, 2016

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **John C. Kyriakos of Newton, MA**, a Will has been admitted to informal probate.

John C. Kyriakos of Newton, 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: 2/3/17

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
The Probate and Family Court
Department
Middlesex, SS Division
Docket No. MI86P1708

NOTICE OF
PETITION FOR RESIGNATION
OF TRUSTEE
AND APPOINTMENT OF
SUCCESSOR TRUSTEE

NOTICE

To all persons interested in the Trust u/Art. XV, Par. 11 o/w/o **Edwin Ginn**, a petition has been presented by **Katherine L. Babson, Jr. and Thomas R. Appleton** in the above-captioned matter praying that **Norton Q. Sloan, III**, be appointed co-successor Trustee without sureties on his bond due to the proposed resignation of trustee, **Nicholas H. Safford**.

If you desire to object thereto, you or your attorney should file a written appearance in said court at Cambridge before ten o'clock in the forenoon on **February 21st, 2017**.

Witness, Hon. Edward F. Donnelly, Jr. Esquire, First Justice of said Court at Cambridge, this **24th** day of **January**, in the year of our Lord **Two Thousand and Seventeen**.

Tara E. DeCristofaro, Register of Probate Court
Run date: 2/3/17

LEGAL NOTICE

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

Docket No. MI17D0146DR

DIVORCE SUMMONS BY
PUBLICATION AND MAILING
SONIA CALIMAN MIRANDA
vs.
JORGE L. MIRANDA

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 **Sonia Caliman Miranda, 147 Walton Park, Melrose, MA 02176** your answer, if any, on or before **March 1, 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: January 18, 2017

Tara E. DeCristofaro, Register of Probate
Run date: 2/3/17

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
The Probate and Family Court
Department
Middlesex Division
Docket No. MI15P3266PO

NOTICE

To **Annie T. Mikutel**, an absentee whose last known address was Natick, Massachusetts having property in the County of Middlesex, to the Treasurer and Receiver General of said Commonwealth, to all persons claiming an interest in the property hereinafter described and to all whom it may concern.

A petition has been presented in the above-captioned matter praying that **William John Mikutel Jr.** of Bourne in the County of Barnstable or some other suitable person, be appointed receiver of the following described property of said absentee, and a warrant to take possession thereof has issued to an officer who has taken and now holds the same, as follows: a personal property of **Annie T. Mikutel** formerly located at 26 Walnut Street, Natick, MA.

If you desire to object thereto, you or your attorney must file a written appearance in said Court at Middlesex Probate and Family Trial Court, 208 Cambridge Street, Cambridge, MA 02141, on or before Ten O'clock in the forenoon (10:00am) on **March 3, 2017**.

WITNESS, Hon. Edward F. Donnelly, Jr., Esquire, First Justice of said Court at Cambridge Massachusetts, this **6th** day of **January** in the year of our Lord Two Thousand and Seventeen.

Tara E. DeCristofaro, Register of Probate
Run date: 1/20, 1/27 & 2/3/17

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EXTRA Innings

by Sal Giarratani



Getting into February ...

As we get into the month of February, I think of spring training down in Florida. And when I think of that, I also think of my old friend Bobby “Bobby D.” DeChristoforo. Like so many in the North, I still miss him badly. He left us far too soon. He loved sports, especially baseball. I came across an old photo of him on a trip he took to Baltimore to see the Orioles play the Sox.



“Bobby D.” DeChristoforo with the Orioles Bird.

Is Schilling Hall of Fame Material?

Three new members of the Hall of Fame have been named for the Class of '17, but Curt Schilling was not one of them. He is still a distance from entry into Cooperstown. Some have said his politics and demeanor sunk him. I think that is fake news.

When you look at his career numbers, he had some good years, and great moments, too. He won 20 games more than once, he had great ERAs, he was a strike-out artist, and he is forever a part of Red Sox

Nation Legend from back in 2004 with that bloody sock of his.

In his generation, he was one of the best. When he was with Arizona, pitching alongside Randy Johnson, they were better than “Spahn and Sain, and pray for rain.”

However, when you study his career, what you see is borderline Hall of Fame material. Perhaps, some day in the future he will get there, but don't blame politics for the long wait. Just blame his career record. He wasn't Warren Spahn, Robin Roberts, Jim Palmer, or Sandy Koufax; he was a notch below them. He's a good guy, who sometimes talks too much, but career numbers tell the only story that counts, and he came up short.

Happy Birthday to Sam Mele ...

Quincy, Massachusetts, native Sam Mele, best known as the longtime manager of the Minnesota Twins, recently celebrated another birthday, NUMBER 95. Nice to know he's still kicking. I remember his Twins. He had some great players on his teams. The first name that comes to mind is Harmon Killebrew, who started off with the old Washington Senators. They moved to Minnesota for the 1962 season, and he became the Twins best slugger in history.

Trumbo Sticks with Orioles

The Baltimore Orioles have agreed to a \$37.5-million, three-year deal that keeps the Major League home run king, Mark Trumbo, in the organization. For a time, it looked like his bags were packed and he was ready to go, but now he's staying. Trumbo is 31 years old and hit 47 homers last season.

El Tianté Wins Fuchs Award

Luis Tiant won the Fuchs Award for long and meritorious service to baseball, the highest award bestowed by Boston Baseball Writers at their annual dinner. As he stated, “I'm still here. I'm still living. I can't complain about anything ... New England people showed me admiration and respect. I got use to the weather, too.”

Ventura, Marte Dead in Dominican Republic

Kansas City Royals pitcher Yordano Ventura and former MLB infielder Andy Marte recently died in separate

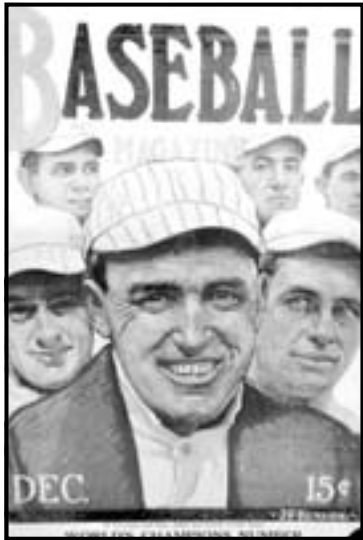
accidents in their native Dominican Republic. Ventura died on a highway leading to Juan Adrian, about 40 miles from Santo Domingo. Marte died when his car hit a house along a road between San Francisco de Macoris and Pimentel, about 95 miles from Santo Domingo.

Ventura, 25, burst on the baseball scene with his 100 mph fastball, and was a fierce competitor who always challenged hitters inside. He went 14-10 with a 3.20 ERA in 2014, his first full season in the Majors. The following year, he helped take the Royals to the World Series for the first time since 1985. But the Giants took them in seven games despite a good showing by Ventura.

Marte was a 33-year-old infielder, who played in the Majors from 2005-2010 with Atlanta and Cleveland. He returned in 2014 with Arizona. The Braves traded Marte to the Red Sox in December 2005, for Edgar Renteria who didn't do so well in Boston taking over for Orlando Cabrera, but let's not go there. He never played for the Sox, though, being immediately traded to Cleveland for Coco Crisp, Josh Bard, and David Riske.

While in the Press Box ...

There are lots of great old photos on the corridor walls leading to the Fenway Park press box, and here's a photo I took of a great *Baseball Magazine* from December 1915. It went for only 15 cents at the time.



Baseball Magazine — December, 1915. Check out the player at the top left. Who is he? (Photo by Sal Giarratani)

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
The Probate and Family Court
Department
Middlesex, SS Division
Docket No. MI178025

NOTICE OF
PETITION FOR RESIGNATION
OF TRUSTEE

NOTICE

To all persons interested in the Trust under the will of **Edward P. Sanderson f/b/o Grace Powell**, of Waltham, in said County of Middlesex, a petition has been presented by **Linda S. Dalby** in the above-captioned matter praying that she be allowed to resign as Co-Trustee, leaving Bank of America, N.A. as the sole Trustee.

If you desire to object thereto, you or your attorney should file a written appearance in said court at Cambridge before ten o'clock in the forenoon on **February 21st, 2017**.

Witness, Hon. Edward F. Donnelly, Jr. Esquire, First Justice of said Court at Cambridge, this **23rd** day of **January**, in the year of our Lord **Two Thousand and Seventeen**.

Tara E. DeCristofaro, Register of Probate Court
Run date: 2/3/17

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Boxing



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Chappie and the Bomber



Blackburn in his prime.

In my book, Joe Louis was the greatest heavyweight who ever laced on a pair of gloves. He was a true champion both in and out of the ring. He took on all comers, was always in shape, reigned supreme for 12 years, and made his country proud. Jimmy Cannon said it best when he described Joe as “A credit to his race, the human race.”

Joe came to the game with plenty of natural ability, but it was under the tutelage of the great Jack Blackburn that this diamond in the rough was shaped into an unbelievable fighting machine.

Jack Blackburn, who Louis always called “Chappie,” was a great fighter in his own right. A quick glance at his record tells his story. The official tally stands at 72 total bouts with 46 wins (33 KOs), 9 losses, and 12 draws. According to BoxRec he had an additional 96 newspaper decision bouts. Though never bigger than a middleweight, he

did not shy away from stepping in with heavyweights. He took on the fearsome Sam Langford four times, dropping one decision, fighting to two draws, and having one no contest. He defeated the great Joe Gans and also fought a young Harry Greb.

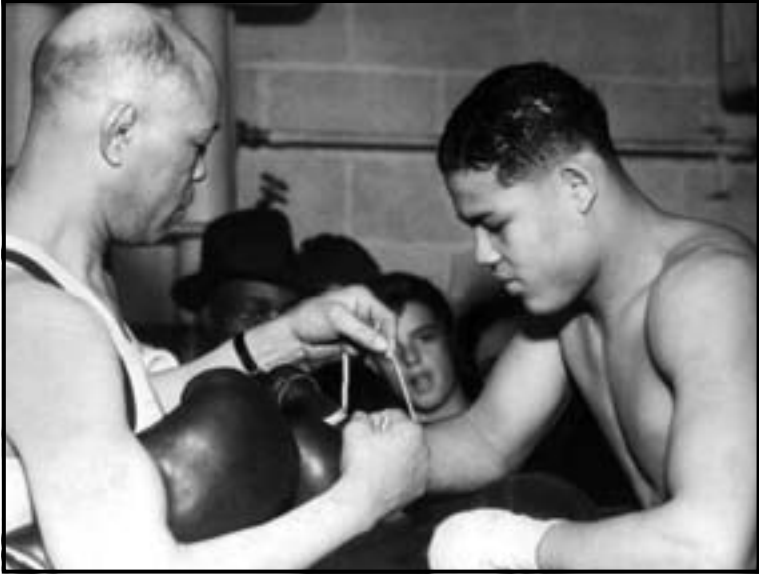
Blackburn was convicted of manslaughter in 1909, and sentenced to 15 years in prison. While incarcerated, he taught boxing to the warden and his children. This led to his being released just shy of five years of his term.

It is apparent Blackburn was even better at teaching boxing

than he was at doing it, and he was damn good at doing it.

While Blackburn had a rough life and lived hard, he carried a gun and drank; he and the shy Louis bonded and were never far from each other. Joe trusted Chappie and absorbed everything his surrogate father taught him.

A lot of people today do not know who Jack Blackburn was or of the role he played in helping Joe Louis attain the heights he did. I thought I would share a few photographs of the great man here so he is not forgotten.



Chappie laces up the gloves.



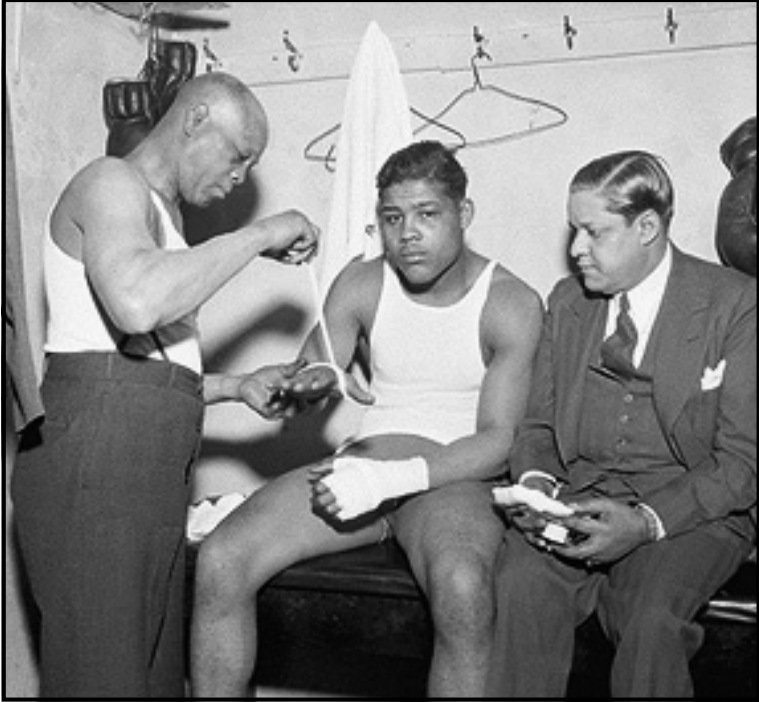
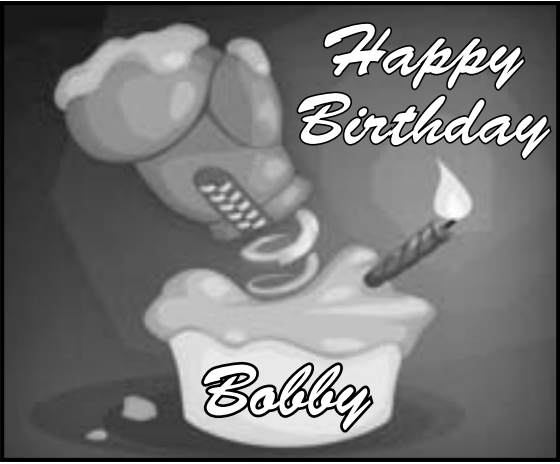
Lou Nova, Blackburn, and Louis.



Chappie demonstrating a right hand.



Louis, Blackburn, and promoter Mike Jacobs.



Louis having his hands wrapped.


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