

POST-GAZETTE

(Formerly LA GAZZETTA del MASSACHUSETTS)

VOL. 122 - NO. 11

BOSTON, MASSACHUSETTS, MARCH 16, 2018

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An Irish Blessing

*"May God
grant you always ...
A sunbeam to warm you,
a moonbeam to charm you,
a sheltering Angel,
so nothing can harm you.
Laughter to cheer you,
Faithful friends near you,
And whenever you pray,
Heaven to hear you."*

Happy St. Patrick's Day
from the
Post-Gazette

*One for the Nor'easter, Two for the Rain
Three for the Snow,
and Four for the Spring, C'mon Let's Go!!*



News Briefs

by Sal Giarratani

Stupid Idea Department

There is a provision in a Homeland Security reauthorization bill that would allow the Secret Service to show up at polling sites during federal elections.

I don't often agree with State Secretary Billy Galvin but, on this idea, I do. It could look like voter intimidation and "is worthy of a Third World country." Bad idea! It needs to be nixed.

Texas is Not Going Red or Even Purple Yet

Last week Jeff Kuhner on *WRKO* was warning listeners that Texas could very well go Blue in 2018 or in 2020. Stirring up callers by telling them that the end was near! Not so. Texas is still conservative no matter what Jeff says or what some Democrat strategists are suggesting, that Texas is looking more like California every election.

The Republicans are in trouble everywhere, even Texas, if they don't articulate a set of principles and produce good candidates. The Democrats seem much more determined to win then they do. That is the problem.

Speaking of Texas

U.S. Senator Ted Cruz was easily re-nominated in last week's GOP primary ... On the Democratic side, U.S. Rep. Beto O'Rourke, D-El Paso, is the nominee for U.S. Senate. It is going to be a classic ideological fight between two good candidates. The Democrats had a great turnout in their primary and now we will watch over the months leading to the general election.

(Continued on Page 10)

Sullivan Square Lower Busway and Parking Lot Reconstruction Public Meeting

The MBTA is currently working with Wynn Boston Harbor to implement roadway and transportation improvements to Sullivan Square, including the reconstruction of the MBTA's Sullivan Square Station lower busway and parking lot, to enhance the level of service, performance, and passenger safety. Located in front of the Sullivan Square Transit Station, the upper and lower busways connect twelve bus lines serving Boston, Malden, Medford, Somerville, Cambridge, and Everett. Wynn is privately funding these improvements and no public or taxpayer funds are being used to pay for these improvements.

The planned improvements will upgrade, replace, or repair the roadway surface, pavement markings, drainage, bus shelters, lighting, security, traffic and wayfinding signage, and landscaping. Improvements have been designed to improve traffic flow around the station; enhance pedestrian, bicycle and customer safety; increase



bus operation capacity and efficiency; and improve the station's accessibility.

The construction will be phased to minimize disruptions to MBTA customers and maintain the current levels of transit and bus service for the duration of the project. Parking service will be reduced and at times fully relocated during construction. Construction is scheduled to last approximately seven months and will begin in April 2018.

This meeting is accessible to people with disabilities and

those with limited English proficiency. For more information or to request reasonable accommodations and/or language services, please contact Trish Foley by phone at 857-368-8907 or by email at trish.foley@dot.state.ma.us at least ten business days before the meeting.

Please, join us on Thursday, March 22nd, 2018, at 6:00 pm, at The Schraffts Center Cafeteria, 529 Main Street, Charlestown, MA 02129

For more information, please visit mbta.com.

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

This office is open on Tuesdays from 10:00 AM to 3:00 PM and Thursdays from 11:00 AM to 2:00 PM,
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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.



COMMODUS,

The Bastard of the Roman Empire

We all know by this time that Roman emperors often adopted sons as successors and often honored those sons by bestowing their own names upon them or, at times, even the names of illustrious ancestors. We are reminded that these were still pagan times in old Rome and ancestor worship was a recognized part of their religion. The eighteenth emperor of the Roman world and the one that now occupies our attention was popularly called Commodus or Commodus Antoninus. Eventually, he bore the full title of Commodus Lucius Aelius Aurelius Antoninus. He was the natural son of Faustina, the wife of Marcus Aurelius, but, in fact, a bastard child to the emperor. There seems to be no question regarding the illegitimacy of his birth, as most historians tell of his mother's escapades with the Roman gladiators and of his birth out of her adultery.



Commodus as Hercules, Capitoline Museums

Commodus was probably conceived in a haystack, but was born in Lanuvium, near the Appian Way, on August 31, 161 A.D., and it was a sad day for the civilized world. He was one of twin boys; when pregnant, his mother dreamed that she

had given birth to serpents. The twin brother, named Antoninus, died at the age of four; but as for Commodus, even from early childhood he was cruel, dishonorable, debauched, and appeared to have inherited all the vices of his mother. At the age of twelve, his cruel and brutal nature really surfaced when he ordered that his bath keeper be cast into the furnace because the bath water was not hot enough. Fortunately for the bath keeper, a compassionate slave in charge of the furnace burned a sheepskin instead and the resulting stench satisfied Commodus that the job had been done.

During his early adulthood, he showed no regard for decency or expense, kept a brothel for his personal pleasure, and had it continually staffed with women of unusual beauty. He also developed an attraction for the

(Continued on Page 10)

Saint Jan Sarkander

by Bennett Molinari and Richard Molinari



Jan Sarkander was born on December 20, 1576, in Skoczow, Poland. He was the son of Georg Mathias Sarkander and Helene Górecka. He had one sister and three brothers.

His homeland was in the midst of the turmoil of the Protestant Reformation and conflicts between the neighboring countries only aggravated the situation. Sarkander went to the Jesuit college in Olomouc and started his philosophy studies there. He completed them in Prague with a doctoral dissertation. In 1609, he was ordained and sent to work in Moravia. He was assigned to parishes with particularly strong Protestant movements in the hopes that his talents would help stop the faithful from leaving the Church. Catholicism was struggling with Lutheranism.

The year 1618 saw the start of the Thirty Years War between Catholic and Protestant armies. When Protestant forces occupied Hollenschau, Sarkander was briefly exiled to Poland, but returned to minister to his oppressed parish flock. Polish forces moved into the area in 1620 and battle seemed imminent. Sarkander visited the field commander, carrying the Blessed Sacrament in a monstrance as a shield and chastisement. No battles were fought in the area of Hollenschau.

Seizing the opportunity to brand him a spy and thus explain the lack of attack by the Polish troops, his enemy, the Protestant Moravian leader von Bystritz, denounced Father Jan as a traitor. Sarkander was arrested, taken to Olmütz, and tortured for a confession — both for revenge and to get him to break the seal of the confessional and supply damaging information about his patron and parishioner Baron von Labkowitz.

Father Sarkander was covered in flammable material and was set on fire. He did not die outright; it took a month until he died of the injuries he sustained. Lighted candles as well as feathers soaked in oil and sulfur were placed on him and ignited. The rack was used on him on February 13th and again on the 17th and 18th; the torture would last two to three hours each time. He was racked so severely that his ligaments tore and his bones broke. He gave his tormentors nothing. After long suffering, he died on March 17, 1620, in Olomouc. In 1720, his remains were exhumed and were deemed to be incorrupt.

Jan Sarkander was canonized by Pope John Paul II in 1995. The Feast of Saint Jan Sarkander is celebrated on March 17th.

the 25th Annual

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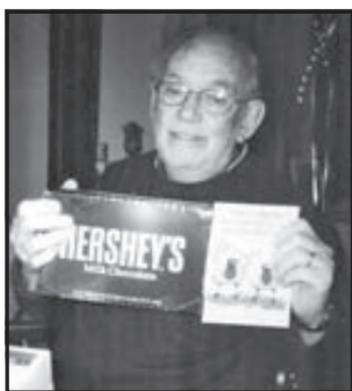
OUR POLICY: To help preserve the ideals and sacred traditions of this our adopted country the United States of America: To revere its laws and inspire others to respect and obey them: To strive unceasingly to quicken the public's sense of civic duty: In all ways to aid in making this country greater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

Dick Gorman

Always Did it "His Way"

by Sal Giarratani

Richard A. "Dick" Gorman passed away peacefully at the Life Care Center in Stoneham with his family by his side. He was 84 years of age, born in Roxbury, MA, on December 28, 1933, to the late Francis and Agnes (McNeil) Gorman. Mr. Gorman lived in Somerville for many years before moving to Melrose 43 years ago. Richard worked in the printing and paper business for over 40 years, retiring in 1999. Richard was an avid bingo player at the Milano Center in Melrose; he enjoyed singing Frank Sinatra's "My Way" and received many standing ovations! He loved watching old movies, especially *The Godfather*, which he could recite word for word. But above all, he loved the times spent with his family. Richard was the beloved husband of 60 years to the late Phyllis A. (Giarratani) Gorman. Loving father of Karen L. Gorman of ME, Frank J. Gorman of Tewksbury, Phyllis Ann Constantino and her husband Phil of NC, and Michelle Gorman and her loving companion Brian McCall of Saugus. Proud grandfather of Brian, Matthew, Mary, Sean and Audrey. Caring brother of his late twin sisters Mitzie Cunningham and Mary Jacobs. Also survived by three great grandchildren, many nieces, nephews, and friends.



Richard Gorman never met a chocolate that he didn't love. Here he was at his 80th birthday party back in 2013.
 (Photo by Sal Giarratani)

His wake was held at the Gately Funeral Home on Tuesday, March 6, 2018, followed by a Mass of Christian Burial at Most Blessed Sacrament Church in Wakefield, with burial at Wyoming Cemetery in Melrose.

Dick Gorman was one of those people who seemed always in my life. He and my cousin Phyllis married at the Sacred Heart Church in the North End back in 1955 when I was seven years old. I first met him when I was only five years old and he was nineteen years old. That's a lot time to know someone and I always considered him my cousin, too. He was only the second Irish American to join up with the Giarratani family. My mother was the first. My cousin Phyllis passed a few years back and he missed her very much. They had a great marriage and a great family.

Richard loved his Chevys and would never think of owning anything else. He liked his cars American and large. His Impala even made it to the cemetery, too. He also had a very good sense of humor — must have been the Irish thing. Over the years he loved to eat good Italian food and, of course, could never have enough chocolate.

At the end of the burial service, they played an old cassette from years ago of him singing "My Way." He was always singing "My Way" at family gatherings. It was who he was. I remember at his 25th wedding anniversary party at the Knights of Columbus in Charlestown, he got up and started banging away at the drum set of the band hired for the party. He also tried "Unkie's" accordion but he was a better drummer that night.

Dick always made everyone feel good. He had that wide smile and always loved talking with my parents, his Uncle Dom and Aunt Mary. I am glad he was a part of my life for so much of my life. It made me feel so good to hear him singing "My Way" as only he could. I walked back to my car with great memories to keep him alive inside me.

2018 Outstanding Women of Family Business Named!

Twelve Massachusetts family business leaders have been named an Outstanding Woman of Family Business by The Warren Group editorial board. The Outstanding Women Award is an annual award that honors the achievements, commitment, and dedication of female family business professionals who demonstrate outstanding leadership and commitment, both within their businesses and in the communities they serve.

"Once again, we're excited to recognize and honor the hard work and dedication of this year's recipients of the Outstanding Women of Family Business Award," said Timothy M. Warren, Jr., CEO of The Warren Group. "Each woman exudes generosity [and] innovation, as well as grit, and we're looking forward to honoring them at the upcoming awards gala."

The 2018 Outstanding Women of Family Business Award Recipients are:

- Patricia Day**, Owner, Needham Children's Center
- Pamela Donnaruma**, Publisher & Editor, Post-Gazette, Italian American Newspaper, Established 1896
- Natalie Fernsenber**, Co-owner, Atlas Liquors
- Karen Fish-Will**, Principal & CEO, Peabody Properties, Inc.
- Melissa Fish-Crane**, Principal & COO, Peabody Properties, Inc.
- Laurie Ingwersen**, Managing Partner & Senior Wealth Management Advisor, The Harvest Group Wealth Management, LLC
- Milly Kellogg**, President/CEO, Hubbard-Hall, Inc.

Trudy Lawler, President, A.P. Michaud Insurance Agency, Inc.

Holly Markham, Founder & President, European Home

Jenn Sturm, President, JT Sturm Corporation
Hilary Troia, President & Co-Owner, Office Gallery International

Nikki Walsh, President, PK Walsh Company

Awards will be distributed at a dinner event on **Thursday, April 5, 2018**, at Lombardo's in Randolph, MA. For more information about the awards and the Family Business Association, visit www.fbaedu.com. To purchase tickets to the event, contact Brittany Bennett at 617-896-5373 or by email at bbennett@thewarrengroup.com.

About the Warren Group:

The Warren Group is a business-to-business news and media outlet that informs and educates professionals across a number of key industries in a variety of markets across the United States. We publish an array of magazines, newspapers, websites, and e-newsletters, as well as produce conferences, trade shows, and events for industry groups. Our markets include banking, real estate, construction, finance, legal, and accounting. We have been working with the Family Business Association for ten years in connecting family businesses and, beginning in 2017, have taken on a much larger role in accelerating the FBA's growth.

Special thanks to our Presenting Sponsor: Exceptional Leaders International.

10th Annual Reunion of the Friends of the North End South

by Victor Passacantilli

The 10th annual reunion of the Friends of the North End South was held in Boynton Beach, FL on Saturday, March 3rd at Mama Mia's Restaurant. 51 North Enders and friends convened to celebrate a tradition that Camille and Louie Gilardi started 10 years ago.

Special thanks to Gus

Pesaturo, his wife, Diane and Ron Fuccillo for their assistance in helping to make the 10th reunion such a success. Among the guests were 7 West End friends: Lucille Giganti, Ray Capobianco, Jim Smith, Diane La Rosa Palermo, Camille La Rosa De Luca, Marie Guarino Testa and Charlie La Rosa who



was the quickest to answer this year's trivia question: What was the name of the grocery store and sandwich shop on Fleet Street when most of us septuagenarians were growing up in the 50s and 60s? Charlie, the West Ender, correctly answered Iacapucci's, thus compounding the ignominy of all the North Enders present given that last year's trivia question winner was yet another West Ender, Marie Testa!

The heartwarming ambiance created from old neighborhood friends reminiscing and the thought of replicating this reunion in 2019 will be fondly anticipated.



L'Anno Bello: A Year in Italian Folklore

Shamrocks, Sugary Zeppole, and Spring Celebrations

by Ally Di Censo Symynkywicz

Hello, spring! I can feel the shifting of Mother Earth all around me, humming with the thrill of rebirth. The signs of spring manifest everywhere. They are present in the sound of gurgling water as melting snow rushes down the storm drain. They are evident in the delicate white crocuses I recently saw lining the front path of someone's home. They appear in the candy-colored Easter eggs and grinning cloth bunnies that fill the seasonal departments of big-box stores. Though the weather may still oscillate between balmy temperatures and wintry cold spells — perhaps even nor'easters! — Spring fever nevertheless grips my mind with all the energy of a hopping red-breasted robin. After the chilly and dark days of winter, the song of spring profoundly reverberates in our soul. The reawakening of nature and the growth of vegetation mimics the renewed energy and cheer blossoming in all living creatures. The calendar has tapped into this sense of rejuvenation and grants us two folkloric feasts that welcome spring and its accompanying beauty and promise. March 17th bursts with green to herald St. Patrick's Day. Two days later arrives St. Joseph's Day, a holiday honoring Italian heritage and commemorating one of the country's most beloved saints. Jointly, these two feasts celebrate the joy of spring and usher us into a season of hope and renewal.

Every year, I eagerly anticipate St. Patrick's Day. This holiday shines like a beacon of spring, an undeniable seasonal turning point. The very decorations of St. Patrick's Day overflow with spring imagery, from the lush green shamrocks to the rainbows which melt into pots of gold. St. Patrick's Day holds a special significance in Boston, due to our city's love of festivities and its large Irish-American population. I celebrate most holidays with symbolic food, and St. Patrick's Day proves no exception. I bake a creamy Irish soda bread studded with plump raisins and zesty caraway seeds. The bread is accompanied by a fresh spring greens salad laden with earthy beets, tangy goat cheese, and sweet caramelized pecans. Meanwhile, my father-in-law goes the traditional route and makes an Irish boiled dinner replete with potatoes, carrots, turnips, and parsnips. Sometimes he will whip up a batch of Guinness stout brownies to end the meal. These seasonal foods encourage me to live in the present, patiently waiting for and then reveling in the unhurried edible treasures of the Earth. However, there is much more to St. Patrick's Day than food. This feast day honors St. Patrick, or *San Patrizio* in Italian, a Roman-British man first brought to Ireland as a slave. The most well-known legend concerning St. Patrick states that the patron saint of Ireland used a shamrock to teach people about the Holy Trinity, thus establishing this little spring plant as an enduring symbol of the holiday. St. Patrick's Day reminds me of brisk spring days when the forest appears lush and green after a rain shower and a gossamer rainbow arches across the sky. This is a decidedly spring holiday and, as

such, forever lives in people's hearts for its sense of joy and hope.

Two days later on March 19th, arrives another feast of spring that holds enormous significance for my family. It is St. Joseph's Day, or *la Festa di San Giuseppe* in Italian. My father lovingly remembered breezy St. Joseph's Day celebrations in his mountainous hometown of Sulmona in the Abruzzi region of Italy, where the tender tree buds and the baying of lambs whispered the coming of spring. St. Joseph's Day serves as Father's Day in Italy, reflecting on the role of *San Giuseppe* as the husband of the Virgin Mary and the stepfather of Jesus. In Sicily and other regions of Italy, and also many Italian-American communities, people build altars to St. Joseph loaded with bread, candles, pastries, and fava beans. Fava beans form an integral part of St. Joseph's Day festivities because, during the Middle Ages, this spring crop saved the inhabitants of Sicily from a famine after they prayed to St. Joseph for help. Another delightful Italian tradition involves doing charitable actions and donating food on St. Joseph's Day, a philosophy which should be carried on throughout the year. My father spent the days before this holiday scouring the woods with his friends, searching for firewood to help construct *il falò di San Giuseppe*, a giant bonfire held on the eve of the feast. These bonfires, with their abundant warmth

and light that illuminates the inky night sky, symbolize the sun on its journey from winter to spring. Sometimes, people will throw an effigy into the bonfire to represent making a fresh start for spring. Of course, St. Joseph's Day has also become synonymous with *zeppole*, or fried, puffy donuts. My father loved his *zeppole* sweet and stuffed with cream, like the ones he would buy from bakeries in the North End around St. Joseph's Day. Meanwhile, my grandmother prefers savory *zeppole* made with potato. Either way, they are delicious. All of these sweet treats remind me of a holiday that instills in me a pride in my heritage and gets me excited for spring.

As two quaint and folkloric holidays approach us, we can revel in our anticipation for spring. After all, spring is not just a season; it is a resplendent manifestation of renewal, hope, and optimism for the future. The greenery of St. Patrick's Day and the warm bonfires of St. Joseph's Day symbolize the essence of the spring season, calling to mind rites of purification and regrowth. Whether we admire the first crocuses and daffodils, take in the birdsong of the early morning, or enjoy Irish soda bread or *zeppole*, there are a myriad number of ways to greet the rebirth of nature. The most important thing is that we fill our season with love and optimism, always looking ahead. When we do so, we will find that springtime's sense of hope and promise is the best pot of gold there is.

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.



by Sal Giarratani

We Live in Bizzaro World Today

Can I tell you I am getting pretty fed up over the ongoing Mueller Investigation? It has been going on for much too long. So far, Bob Mueller has uncovered wrongdoing and has indicted a number of folks with ties with President Trump, but none of the allegations and indictments have anything to do with the charge given to the special counsel, which was to uncover Trump ties to Russian collusion before, during and after the presidential election. How long will this witch-hunt by the Resistance Movement continue? I have a strong feeling the progressive left and their lackeys in the News Media (*CNN*, *MSNBC*, *NY Times* and *Washington Post*) will never stop digging for dirt until President Trump leaves the White House.

The foolishness between Democrats and Republicans on the House Intelligence Committee seems pretty dumb to this observer. The Democrats, like U.S. Rep. Adam Schiff (I liked him better when he was the D.A. on *Law & Order*, by the way), keep preaching the public need to see the facts, but all we've gotten from both sides is a lot of fact interpretations.

Personally, I think after all I've read, it does seem like the FBI and DOJ's actions are troubling when it came to those FISA warrant applications. The government looks like their was a lot of politics being played and that the Obama Administration was still in power when this alleged hanky-panky took place.

Bottom line, the Russians no doubt did meddle in the election, but nothing they did decided the election and snatched defeat from victory for the Democrats and Hillary Clinton. Russians love sowing discord, the more the merrier. Many believe that the Russian operatives were attempting to run up Bernie Sanders' numbers. I think the Russians were just as shocked as Clinton backers that Trump won on Election Day and are now pretty ecstatic that the loser Democrats are finishing their job of sowing discord for them.

Many Anti-Trump fanatics seem to have conveniently forgotten how the Obama Administration itself attempted to sway Israeli voters against Prime Minister Benjamin Netanyahu as money funneled into an organization (One Voice) to defeat the prime minister at the polls.

The media and seemingly rogue elements of our government apparently don't get it. The FBI and Justice Department have regularly done an excellent job of discrediting themselves and didn't need any help from Vladimir Putin.

In closing, if it is a crime "to sow discord in the U.S. political system," why hasn't Bob Mueller indicted every member of Congress?

Let me make one thing clear, I am not a Trump fanatic. Yes, I voted for him, but he has disappointed me terribly especially with his fanaticism for oppressive tariffs that will only hurt those who voted for him when they are consumers in the marketplace. Tariffs are taxes. He gave us a tax break and now the tariffs will take more money back from us. A stupid idea from this White House!

Next week, I will talk tariffs, which may make many conservatives angry at me. However, that will be their problem.

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North End Library Friends

Host Attorney General's Office

by Patricia Sabbey

"We are happy to partner and to serve" is the motto of the Massachusetts' Attorney General's Community Engagement Division. Representatives from the Attorney General's Office (AGO) gave an informative presentation at the North End Branch Library during a Community Action Hour. Community Action Hours are teaching sessions conducted by the Attorney General's Office to teach residents about their rights and how to use the resources available through the AGO. The purpose of this community outreach is to inform citizens about the support available through AGO hotlines.



Although the lawyers in the Attorney General's Office cannot represent citizens in court, they can provide the information and support needed to redress a myriad of issues including, but not limited to, elder assistance, consumer protection, student loan assistance, and the law regarding victim rights. Hotline numbers are available for each of the twelve support areas. The mission of the Attorney General's Office is "to serve all people in Massachusetts in every one of its diverse communities." This

is an admirable goal and the use of Community Action Hours is an effective vehicle for letting citizens know about their rights and the support available.

For more information, contact the AGO by email at AGOCOMMUNITYENGAGEMENT@STATE.MA.US or by phone at 617-727-2200.

For more information concerning the Friends of the NE Library, please email info@FriendsNELibrary.org or visit www.FriendsNELibrary.org for membership information and a listing of other programs.



EAST BOSTON "K" TRUST 2018 College Scholarships

The East Boston "K" Trust is now accepting college scholarship applications from qualified high school seniors. Applications are accepted from all seniors who are **East Boston residents** (one year minimum) regardless of where they attend high school. The only residency exception is for seniors who are members of the Key Club of East Boston High School. Scholarships are awarded to students based on scholastic achievement, community involvement, and financial need.

Applications with complete instructions are available at all area high schools (please see Guidance Counselor for an application*).

All applications must be completed and submitted by **Thursday, March 29, 2018** to:

East Boston K-Trust, ATTN: Marisa Di Pietro, East Boston Social Centers, 68 Central Square, East Boston, MA 02128

Applicants will be interviewed at Spinelli's in East Boston on Tuesday, April 10th, at 5:30 pm.

Scholarship winners will be honored during a special East Boston Kiwanis and East Boston "K" Trust Scholarship Dinner on **Tuesday, April 24, 2018**, at 5:30 pm at Spinelli's in East Boston.

RSVP's are required.

*Applications are also available at the EB Social Centers, Room 103, at 68 Central Square.

For more info, contact Marisa Di Pietro at mdipietro@ebsoc.org or 617-569-3221, ext. 107.

NEMPAC "Meet the Instruments Jr."

NEMPAC takes over library story-time on Friday, March 16th at 11:00 am for a fun "Meet the Instruments Jr" class demo. All families welcome! This is a free, open class at the North End Library that will include some musical fun with Ms. Amanda, our wonderful movement,

music, and dance instructor at NEMPAC! This shortened, 30-minute demo class is an opportunity for families to come, experience the offering which will run at NEMPAC in the spring, and meet Ms. Amanda and our NEMPAC staff!

NEMPAC  A Benefit for Music Scholarships
North End Music & Performing Arts Center

Performathon






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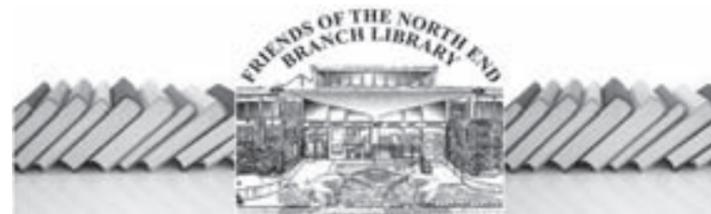
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A Frank DePasquale Venture

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www.depasqualeventures.com

Spring is Coming to the North End!



Spring is coming to the North End on Thursday night, March 22nd, when the Friends of the North End Library will hold their annual Spring Fling! This year, the neighborhood get-together will be held at the relaxing Living Room at 101 Atlantic Avenue from 6:30 to 9:00 pm. Enjoy appetizers and music with your neighbors. Dress code is from full party dress to jeans, as you like it! For more information on tickets, visit www.FriendsNELibrary.org or email info@friendsnelibrary.org. Tickets may be bought at the door or in advance.

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Green Beans w/carrots,
Apple Rasin Sauce
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Dinner Includes
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Open Easter Day 8:00am - 1:00pm
Spinelli's is looking forward to having Easter with you!

Pet News from the Gazette

by Marie Simboli

Rules and Regulations for Owning a Pet and Dog Licensing

There are several rules for owning a pet in the City of Boston. If you are considering getting a pet, be aware of the following:

Dog Licensing: State Law requires that every dog owner get a license for their dog each year. If your dog is six months old or older, you need to get them a rabies vaccine and a license. You also need proof of current vaccinations (rabies certificate) to get a license. If you don't get your dog licensed, you could be subject to fines. You have three different options: 1. Online, 2. By mail, and 3. In person. You must license before April 1st of each year.

Spaying and Neutering: While it's not a requirement to have your pet spayed or neutered, we strongly recommend it. Spayed and neutered pets are more affectionate, live longer, and are less likely to roam. Also, if your dog is fixed, you'll get a discount on your license fee.

\$30.00 for an intact male or female
\$15.00 for spayed or neutered dogs
\$25.00 Late Fee

Leash Laws: Responsible dog owners should follow the leash laws: State law requires that you have your dog on a leash whenever you're off your property. Your dog must be under control when they're not in your house or fenced in the yard. Don't let your dog roam the neighborhood, get into trash, or bother the public in any way. The same rules apply when you're in the park with your dog. Responsible dog owners should respect the rights of others in the park.

Dog Fouling: You're required by law to remove and dispose of your dog's waste. This applies to waste on sidewalks, streets, parks, and neighbors' yards. You must be prepared to clean up after your dog when walking them, either with a bag or by some other means. The law also states that you must dispose of the waste either in a toilet or trash can.

The City Hall to Go Truck is coming to the Dog Park on April 7th from 11:00 am to 1:00 pm for locals that need to license their dogs. You must have your dog licensed to use the dog park; this is required by Ruff and the City of Boston. Bring debit/credit cards, checks, or money orders — NO CASH.

Are you 70 or older? They will waive the license fee for residents 70 or older. But, you must apply by mail or in person to have your fee waived.

No longer own a dog? Please email animalcontrol@boston.gov or call 617-635-5348. They will remove you from their list.

If you still have questions, please contact:

Animal Care and Control, 1010 Massachusetts Avenue, 4th Floor Boston, MA 02118, call 617-635-5348, or visit www.boston.gov/departments/animal-care-and-control.

Please do what is right for your pooch and keep them safe.

Gina Scalcione Always Fought the Good Fight

by Sal Giarratani



I will miss the presence of Gina Scalcione in the neighborhood. She was a fierce fighter for her East Boston. It was home to her, her family, and her friends; it was neighborhood. I was with her in her hospital room earlier on the day she passed from this world into the next, surrounded by her family. No one will ever replace her energy and voice in fights to keep the community livable for all. She took everyone on, big or small. She stood up to governors, mayors, Massport — anybody whose actions needed to be corrected.

I had an opportunity to meet her twice, which I only realized a few years back. Gina and I met for the first time back in 1971 when I was 33 years old. It was at an act of civil disobedience at rush hour at the Summer Tunnel, where a group from Charlestown joined a group from Eastie to block the tunnel in order to keep Mayor White

from shutting down the Saratoga St. firehouse, lock, stock and barrel.

Five protesters from Eastie and seven from Charlestown (myself included) got arrested in the battle against Prop 2 1/2 closures. Gina and I met that October evening.

I did not see her again until I joined Our Lady of Mt. Carmel Church with Gina and her band of protesters after the Boston

Archdiocese decided to close the church on its 100th anniversary. I joined the effort in 2006 and stayed to the end.

Everyone can't protest, but Gina was never afraid of speaking her mind and putting her heels on the ground. We protested together when we were younger and protested again much older but with that same passion.

I will truly miss my friend and the political adventures we shared. She came out of the Maverick Street Mothers Group back in the late '60s. She was an inspiring force to so many, proving that you could fight the system and win by never giving up.

As I look around East Boston today, especially down in Jeffries Point, I see a neighborhood that was saved by her actions and those of her neighbors who were never afraid to stand up for principle by speaking out and taking action.

Boston Ward 1 Republican Committee Meeting East Boston, Massachusetts

East Boston Republicans will meet Tuesday, April 3, 2018 at Jeveli's Restaurant at Day Square in East Boston. The meeting will begin at 6:00 pm. East Boston voters registered as "unenrolled" or as Republicans are encouraged to join us at this meeting.

Discussion at the meeting will be about the Massachusetts Republican Convention in Worcester in late April.

For further information, please call Chris Morton at 617-569-4075 or e-mail us at ebruc@yahoo.com.

ROBIN HOOD'S FAIRE

9th Annual Renaissance Faire Finds a New Home in Lancaster, MA

The 9th annual Robin Hood's Faire, a Robin Hood-themed Renaissance Festival, is moving its long-time family attraction to a new location in Lancaster, Massachusetts. This popular themed event will officially open for its 9th year on May 12th, offering guests an opportunity to step back in time to see what a spring festival might have been like in 16th-century Sherwood Forest.

Faire co-owner Brian Harvard expressed enthusiasm about the festival's new location and launch on May 12th. "We've enjoyed Renaissance Festivals since we were kids and hope to bring an affordable option for families to enjoy in the Greater Boston area."

Robin Hood's Faire provides continuous themed entertainment on ten stages including jousting knights, archery contests, games, magic, comedy and more. Between shows, guests can explore a craft marketplace filled with themed wares, grab a turkey leg or other themed foods, and wash it down with a cold craft beer from Flying Dreams Brewery.

The new location in Massachusetts is projected to attract thousands of new guests from around New England for the long-established event. Robin Hood's Faire is run by the same team who heads up the Connecticut Renaissance Faire, which celebrates its 20th anniversary this year in Lebanon, Connecticut, this September and October.

ABOUT THE FAIRE

Robin Hood's Faire is an enchanted recreation of a 16th-century spring festival with continuous themed entertainment including jousting, armored combat, archery, games, comedy, and more. Located north of Worcester and west of Boston,



(Photos by ninpimply)

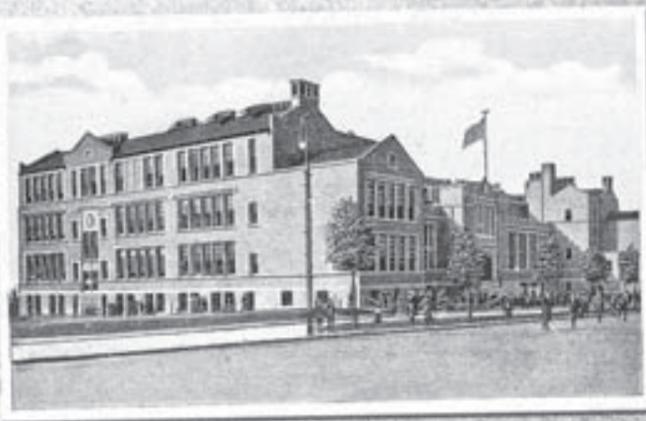
Robin Hood's Faire is open rain or shine every **Saturday, Sunday, and Memorial Day Monday from May 12th-28th** on the Bolton Fairgrounds in Lancaster, Massachusetts. Children ages 6 and under are

admitted at no cost. Advance tickets are available at robinhoodsfair.com or at the Faire's box office on all days the faire is open. For more information, visit robinhoodsfair.com or phone 860-478-5954.

True Short Stories

By Dr. John Christoforo

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CHARLOTTE'S WEB - ORIGINAL MOTION PICTURE SOUNDTRACK
Varèse-Sarabande

For those of us caught in *Charlotte's Web*, the first-ever CD release of the music from the beloved children's classic is real treat. The album features original songs and lyrics by the legendary duo of Richard and Robert Sherman, with performances by the film's stars, Debbie Reynolds, Agnes Moorhead, and Paul Lynde. E.B. White's beloved children's tale, *Charlotte's Web*, is brought to life in the 1973 classic animated film, which finds the young farm pig Wilbur (Henry Gibson) attempting to avoid a dire fate. Of all the barnyard creatures, Wilbur's staunchest ally is Charlotte (Debbie Reynolds), a thoughtful spider who devises an intriguing plan to keep the gentle little swine out of the slaughterhouse. Although Charlotte's efforts, which involve words written in her delicate web, seem far-fetched, they may just work. Reynolds performs "Chin Up" with Gibson, "We've Got Lots in Common" with Gibson and the Barnyard Animals, and solos with "Mother Earth and Father Time" and "Charlotte's Farewell." They couldn't have spun the music any better!

THE COMMUTER - ORIGINAL MOTION PICTURE SOUNDTRACK
Varèse-Sarabande

The original motion picture soundtrack of *The Commuter* arrives right on schedule with original music composed by Roque Banos. The only direction Banos was given was to create patterns in the music that evoke a commuter's everyday routine. The result is sixteen tracks of excitement, suspense, and more, while using a traditional lineup of instruments, including piano, strings, brass, percussion and, appropriately enough, a train horn. Banos' creativity allowed him to give the train its own theme, played by the train horn, giving the sound a character that could only be *The Commuter*. The opening cut "Commuter's Trip" is a relaxing ride, followed by the suspense of "They Are Watching You," the pounding "A Suspicious Mind," the haunting "Don't Stop the Train," the pain of "The Train Wreck," the questioning "Who Is Prince," and the arrival of "The End of The Line."

UB40 (ALI, ASTRO & MICKEY) - A REAL LABOUR OF LOVE
UMC

Pop-reggae renderings created by UB40, featuring Ali, Astro & Mickey, and titled *A Real Labour of Love* comes from the "real" UB40, and is therefore considered the real deal! For the past five years, the name UB40 has been used by two different bands with different lineups, leading to confusion and legal battles. UB40 founding members Ali Campbell, Astro (vocals), and Mickey Virtue (keyboards) are responsible for the sixteen songs on *Labour*. The album polishes up their legendary music from the '80s, resulting in a reggae-fest! If you missed their reggae sound in the Eighties, a taste of the songs on this album will define the genre easily. While their music focuses mostly on the sound of Eighties, to show their versatility, they put their sound to Stevie Wonder's "A Place in the Sun" and added a touch of the '70s with "How Could I Leave," and "International Herb." Eighties excellence in the form of, "Making Love," "She Loves Me Now," "Here I Come," "Hard Times," "Once Ago," and "Under Me Sleng Teng." Who would've ever thought that a band that chose their name from a British unemployment form would have such enduring success?

VANILLA FUDGE - LIVE AT SWEDEN ROCK 2016 (CD-DVD)
MIG Music

What could be tastier than Vanilla Fudge celebrating their 50th anniversary with an 11-song collection? Recorded in Sweden while performing before 35,000 enthusiastic fans in a country far from their roots in Hempstead, NY, with Mark Stein (lead vocals), Carmine Appice (drums/vocals), Vince Martell (lead & rhythm guitar/vocals), and Pete D'Emery the new man, formerly with the group Cactus, on bass/vocals). (D'Emery replaced Tim Bogart following a motorcycle accident that left him unable to stand on stage.) Enjoy a host of cover songs penned by Neil Diamond, Rod Argent, Spencer Davis, Donovan Leitch, Jimmy Page, and Holland/Dozier/Holland. Included are "I'm a Believer," "Break on Through," "She's Not There," "Take Me for a Little While," "Gimme Some Lovin'," "Shotgun," "Season of the Witch," "Dazed and Confused," and the Motown gem "You Keep Me Hangin' On." Fudge contributed a pair of originals — "Let's Pray for Peace" (Stein) and "Good Good Livin'" (Appice/Stein/Bogart/Martell). Great memories!

THOR: RAGNAROK - ORIGINAL MOTION PICTURE SOUNDTRACK
Hollywood Records - Marvel

Marvel Studios hired composer Mark Mothersbaugh to score the film *Thor: Ragnarok*. Mothersbaugh was a member of the band Devo before moving into the field of composing. Using the facilities at Abbey Road Studios to record, he used the synthesizer to create twenty-three tracks that combined synthesizer keyboards similar to those from his Devo days to enhance the adventure his music took listeners on. Mothersbaugh's decision to change the music style from previous Thor soundtracks has received favorable reactions from the Marvel franchise's fans as they are time-traveled to a different planet for this film. Pick your favorites from the almost two dozen cuts, which feature "Ragnarok Suite," the pensive strains behind "Weird Things Happen," the regal splendor of "Grandmaster's Chambers," the competitive excitement of "Arena Fight," the upbeat "What Heroes Do," the challenging "The Revolution Has Begun," the mysterious "Where To?" and the finale with the creative beats and sounds of "Grandmaster Jam Session."

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

by Sal Giaratani

ST. PATRICK'S DORCHESTER BRUNCH

Jim Brett heads up the annual Mary Brett St. Patrick's Day fundraising brunch this Saturday, March 17th, in the parish hall of Blessed Mother Teresa of Calcutta parish on Columbia Road in Dorchester.

Mayor Walsh will be there as usual and it has become a must stop for politicians. This year, former state Rep. Jim Brett from Savin Hill is to receive the Erie Society Award.

I plan on showing up bringing greetings from the East Boston Soup Kitchen. We all need to do our parts in bringing joy to the needy. Think of it as a Lenten Act. It is not what we give up but what we take on. Helping those in need is always the right thing to do.

FUNDRAISER FOR RICHARD KENNEDY

There will be an upcoming fundraiser for Richard "Ratt" Kennedy on April 8th at the Harpoon Brewery and Beer Hall on Northern Avenue in the Seaport. Proceeds to help Rich and his family. Rich was diagnosed last year with ALS. Harpoon has donated the space, Salvatore's will serve pizza and

antipasto, and Quincy Mayor Tommy Koch is also assisting the fundraising efforts. For more information, email Lou Tozzi at Ip.tozzi@gmail.com.

THEY DON'T MAKE BILLBOARDS

THE WAY THE USED TO
Notice all those new billboards in our neighborhoods or along our highways? They always seem to be blowing in the wind. Ever wonder why?

Noticed this on the recent Friday rain and wind event. On top of Jeveli's in Day Square, a billboard got completely destroyed. All that was left was a steel frame. I guess new billboard advertisements get stuck to the frame. There is no board behind the billboard like back in the old days when workers would paste the ad on with rollers. Nothing took them down. I guess everybody, including billboard companies, must be nickel and diming today, huh?

STOPPED BY MAVERICK MARKETPLACE CAFE SATURDAY

Last Saturday evening I stopped by the Maverick Marketplace Café, which is obviously a hot night spot in Eastie. The place was filled

to capacity and I had to find another place to hang out.

Must have been because Steve Synder, VP at the East Boston Neighborhood Health Center by day and band leader of "Don't Be Denied" on stage inside. Hey, I got denied! Have to get there earlier next time.

CRAFT, BREW, WINE & DISTILL?

There's a fun event coming up — the Craft, Brew, Wine & Distiller Night on Saturday, April 7th, at the Cottage Park Yacht Club in Winthrop, MA. For details, go to cpyc.org/bwd-event.

ALEXA, READ A BEDTIME STORY TO LITTLE BILLY?

I kid you not! I heard a radio commercial stating that you can let "Alexa" now read bedtime stories to your kids. What happened to parents doing that? If parents can't read bedtime stories to their own kids and want a computer voice to do their jobs, perhaps these folks shouldn't be parents to begin with, huh?

It is one thing to tell "Alexa" to play "Everlasting Love" by Robert Knight, but quite another thing to ask "her" to read a fairy tale to your kids at bedtime.

March Madness

ACROSS

- Birth-related
- Post-U.S.S.R. acronym
- Like white-headed eagle
- _____ and desist
- In the manner of, French
- F, unit of electrical capacity
- Blood line
- Neighbor of Ger.
- Upright
- *San _____, 2018 Final Four spot
- *NCAA's selection day
- Color of Scare
- Bring home the bacon
- _____ cry
- _____ ex machina
- _____ the hook
- Big-ticket _____
- Play parts
- Gulf of Naples resort
- Flick part
- Peruvian beast of burden
- Nonfatty meat, e.g.
- States of agitated irritation
- Nucleus plus electrons
- Montgomery of "Pretty Little Liars"
- House music
- Between ids and super-egos
- 100%
- Beware of these in March
- Shoshonean
- *Winningest NCAA basketball coach
- *Game tracker
- Slight amount
- One of a set of dice
- Garlic unit
- Curl one's lip
- South American edible tuber
- Curly-leaf and Plain-leaf _____
- Mannequin Challenge state
- Kind of nurse
- *Jump ball, e.g.

DOWN

- *Non-profit org.
- Eon, alternative spelling
- Queen of Hearts' pastry
- Brooke or John Jacob, of New York
- Tilted
- Head of family
- U.N. workers' grp.
- Chip dip
- Shakespeare, e.g.
- A in A=ab
- Like a tatting product
- Banned insecticide
- Tiny fox with large ears
- Like utopia
- Web address
- Subjects of wills
- *_____ Four
- Make amends

CROSSWORD

1	2	3	4	5	6	7	8	9	10	11	12		
13					14			15					
16					17			18					
19				20		21	22						
23					24								
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44					45		46			47			
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	57	58	59				60				61	62	63
64						65	66			67			
68						69				70			
71						72				73			

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- Indiana Jones' find, e.g.
- *Team with most titles
- Samoan money
- Phantom's favorite genre?
- Physically weak
- *_____ Four
- Illegal kind of lab
- Urban haze
- Affair in Paris
- Dee of "Twisted Sister"
- Percy Bysshe Shelley's poem
- Book storage at a library
- Furnish with a fund
- "Bravo! Bravo!"
- Lush
- *Top seeds in each NCAA basketball region
- Type of molding
- *Advancing action
- Caffeine tree
- "Happily _____ after"
- Multiple choice challenge
- Recipe amt.
- _____ Bucket Challenge

(Solution on Page 10)

For events going on in Massachusetts this SPRING,
visit 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.

THOUGHTS BY DAN ABOUT THIS & THAT

with Daniel A. DiCenso

Doctor Zhivago



As of 2016, the highest-grossing movie of all time (adjusting for inflation) was over forty years old. But, then, the popularity and championing of David Lean's *Doctor Zhivago* came late. It is based on Boris Pasternak's 1957 novel chronicling the effect of the Russian Revolution on Yuri Zhivago, a physician from Moscow.

Pasternak's novel was already shrouded in controversy; it was banned in the author's native Soviet Union and smuggled out of the country by Italian revolutionaries and published soon after. The novel, though a complicated read in the West due to its jumping narrative (the film simplifies it with the simple use of a framing device set some forty years after the revolution), became an international hit and Pasternak was awarded the Nobel Prize for Literature in 1958. A film adaptation was almost certain. Having observed the commercial and critical success of *Lawrence of Arabia*, producer Carlo Ponti immediately offered the proposed project to David Lean as a sweeping epic on the same scale. Lean was attracted to the idea and saw the love story against political turmoil as an interesting change of pace. When Lean took the project, many of loyal past cast members followed. The role of Dr. Zhivago went to Omar Sharif and Alec Guinness was cast as Lt. Zhivago. Also in the cast were Julie Christie, Rod Steiger, and Geraldine Chaplin.

Prohibited from filming the inflammatory novel in the Soviet Union, Lean took his cameras to Madrid's Cannillas district, transforming the sunny streets into snowy Bolshevik Moscow. The transformation and sprawling shots (with 3,000 extras, an array of flowers imported from the Netherlands, and the creation of fake snow) made for a long shoot, lasting from December of 1964 to October of '65. Nonetheless, the shoot was finished in time for the film's scheduled premier in New York that December.

Upon its initial release, the film struggled to strike the right chord with critics. Many found it long and accused it of both trivializing and simplifying the Russian Revolution.

Writing for *The New York Times*, Bosley Crowther said, "In the three hours and seventeen minutes (not counting intermission time) it takes to move Robert Bolt's dramatization of Boris Pasternak's *Doctor Zhivago* across the screen, a few

rather major things happen. The First World War for one and the Russian Revolution for another. A whole social system is torn down and another of a harsh, dynamic nature is constructed to take its place.

Yet these things are only indicated in a few fine and fiercely acted scenes that are thrust suddenly through a fabric of personal drama and then are as quickly withdrawn. Such scenes as a devastating slaughter of socialist demonstrators in the streets of Moscow around 1910 or a clash of Czarist troops and Communist deserters on a frozen road toward the end of the war, or a longer, more agonizing sequence of exiles being transported in a train to the distant regions of the Urals do suggest the boiling surge of violent change. And they are sharply illustrated on the large screen under the skillful direction of David Lean.

But the much greater part of this picture, which had its world premiere last night at the Capitol, is given to sentimental contemplation of the emotional involvement and private sufferings of a small group of bourgeois who are brutally unsettled and disrupted by the surrounding circumstances of change. And, particularly, is it given to the description of a passionate love affair between the gentle, courtly Dr. Zhivago and Lara, the lost, estranged wife of a Communist."

Even back home in England, Lean found few critical friends. Richard Roud of *The Guardian* was put-off, saying, "there have been a lot of films made from novels which were acceptable as long as one hadn't read the book. There have even been turns better than the books they were adapted from. But *Doctor Zhivago* is one of those rare film adaptations which, unless you have already read the book, makes you wonder why anyone ever bothered to make the film at all.

I mean this quite seriously. The novel has been reduced to the love story of Lara and Zhivago, and it's not a terribly interesting one. Goodness knows, it was not for the plot as such that one liked *Doctor Zhivago*. The hero of the book may have been Zhivago, but the heroine was Moscow, and the revolution held the all-important role of catalyst.

In the film, the revolution is reduced to a series of rather annoying occurrences; getting firewood, finding a seat on a

train, and a lot of nasty proles being tiresome. Whatever one thinks of the Russian Revolution, it was certainly more than a series of consumer problems. At least it was to Zhivago himself. The whole point of the book was that even though Zhivago disapproved of the course the revolution took, he had approved of it in principle. Had he not, there would have been no tragedy.

As for Moscow, well, one street has been beautifully reconstructed in Spain. This is where all the rich people live; the poorer characters share a back alley. The result is to reduce Pasternak's heroine to the status of a one-street, Midwestern town."

Reappraisals are hardly a rarity in film history, but few have had a turnaround quite like that of *Doctor Zhivago*. Contemporary critics have grown to appreciate the film's technical virtues and innovative narrative style.

Revisiting the movie in 1995 for its 30th anniversary, Roger Ebert said, "*Doctor Zhivago*, restored and revived for its 30th anniversary, is an example of superb old-style craftsmanship at the service of a soppy romantic vision, and although its portentous historical drama evaporates once you return to the fresh air, watching it can be seductive. Consider, for example, the early shot of the red star glowing above the dark tunnel opening where the workers march in and out. The shot of a child peering through a frosted pane with the claws of branches tapping against it. The cavalry charge on the Bolshevik marchers. Or the way snow crystals dissolve into flowers, and a flower dissolves into Lara's face."

The reputation of *Doctor Zhivago* has grown considerably since and is today regarded as a flawed but mesmerizing epic of the sort David Lean built his legacy on. It was nominated for ten Academy Awards and won half (losing the major ones to *The Sound of Music*) but has since been inducted to many lists of honor, including the BFI's List of 100 Greatest British Films and the AFI's first list of the 100 Greatest American Films (it qualified for both as, like *Lawrence of Arabia* and *The Third Man*, it was a trans-Atlantic production).

Imperfect and myopic as it is, *Doctor Zhivago* is a tour de force production and one of cinema's great productions; it would remain a classic if only for that.

Parla Come Mangi!

(Speak as You Eat!)

by Alessandra Sambiasi



Benvenuti! This time of the year announcing the arrival of spring, the awakening of nature, and the renewal of life is filled with great anticipation in Abruzzo. In preparation for Pasqua (Easter), eggs, the symbol of life, are used to prepare many dishes like brodo di stracciatella, where eggs are combined with chicory and endive, and scrambled in broth, or the traditional timballo, where eggs are hard-boiled and layered in between layers of crepes to make a sort of lasagna. The typical Easter sweets are called pupe e cavalli in this region and consist of cookies shaped like girls (pupe) for the girls and horses (cavalli) for the boys. In these sweets, raw eggs in the shell are cast right into the cookie dough and cook as the cookie bakes in the oven to wish prosperity and life. The earthy cuisine of Abruzzo reflects the farming and livestock production typical of this region with recipes that originate in the kitchens of the shepherd's wives. Sheep, goats, and lambs are still raised following the trans-humance farming method where they graze on alpine meadows in the warm season and are brought to lower valleys as the fall arrives and leads into the winter. As a result, their meat is tender and tasty and their milk is of outstanding quality. Lamb has always been an important part of the Mediterranean culture as it was used as a sacrificial animal in ancient times and early Christian rituals. The Lamb of God in the New Testament is the symbol for Jesus, particularly during the Easter season. This traditional recipe from Abruzzo called agnello all'uovo e limone combines lamb with egg and lemon, is very easy to prepare and would make a wonderful addition to your Easter menu. Enjoy this delicious beloved dish with a glass of Montepulciano d'Abruzzo. Buona Pasqua a tutti!

Agnello All'uovo e Limone

(Lamb with Egg and Lemon)

1 cup finely chopped onions	Salt and pepper to taste
4 oz ham	All-purpose flour
2 Tbsp butter	1 cup meat stock
Nutmeg	1 cup dry white wine
2 ¼ lbs leg of lamb (deboned and chopped)	2 egg yolks
	Juice of 1 lemon

Preparation: Cut the ham into thin strips and sauté it with butter and onion in a stew pot. Season with salt, pepper and grated nutmeg. Toss the pieces of lamb in flour, add the onion and brown lightly. Pour over the meat stock and simmer, allowing to thicken. Add the wine, salt to taste, cover and cook over low heat for about two hours. When cooked, remove the lamb from the pot, transfer to a serving platter and keep warm. Remove the pot from the heat, beat the egg yolks with the lemon juice and stir into the meat juices. Return the pot to the stove and whisk continuously over a very low heat until the sauce is frothy. Pour over the lamb and serve immediately. *Buon appetito!*

Agnello All'uovo e Limone

1 cup di cipolle finemente tritate	1 Kg di coscia d'agnello (disossata e in pezzi)
100 g di prosciutto cotto	Farina
20 g di burro	250 ml di brodo di carne
Sale e pepe q.b.	250 ml di vino bianco secco
Noce moscata q.b.	2 tuorli
	Succo di un limone

Preparazione: Taglia il prosciutto cotto a listarelle e soffriggilo in una pentola insieme al burro e alla cipolla. Aggiusta di sale e pepe e aggiungi della noce moscata. Passa i pezzi di agnello nella farina, aggiungili alla cipolla e falli dorare. Aggiungi il brodo di carne e fai sobollire fino a far addensare. Aggiungi il vino, regola di sale, copri e cuoci a fiamma bassa per circa due ore. A cottura ultimata rimuovi l'agnello dalla pentola, trasferiscilo in un piatto da portata e tienilo in caldo. Rimuovi la pentola dal fuoco, sbatti i tuorli con il succo di limone ed aggiungili al sugo di carne rimasto nella pentola. Metti la pentola sul fuoco e, a fiamma bassissima, mescola costantemente con una frusta fino ad ottenere una salsina cremosa. Versa sull'agnello e servi immediatamente. *Buon appetito!*

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 130135, Boston, MA 02113

Nanna & Babbononno

by John Christoforo

A Nostalgic Remembrance



It was March of 1960 and Easter would be on April 10th. The family was getting ready for the Holy Week events, but I thought it was time for a talk with my father and have Babbononno listen in. The main reason was that I would be graduating college in May and, following Easter, all my courses would be in a state of review and preparations for taking final exams would be in order. My questions for Dad would begin with, "What do I do next?"

Dad gave me a list of things I had to do. First, I had to stop in at the draft board and get reclassified from 2S to 1A. Classification 2S meant that I was a student over eighteen years old and 1A meant that I was now eligible for the draft. The second thing on Dad's list was for me to take the teacher's exam that Boston required to work in any of the public schools. The third thing I had to consider was, "Which shop subject did I want to teach?" and the reason for this consideration was that it would determine which exam I must take. Babbononno thought I should go to work making furniture like he did or go to work for a construction company. I reminded him that the reason I went to college was the messing up of my hands working with a pick and shovel for only one day at a construction site four years earlier. My grandfather grumbled something under his breath and let the rest of the conversation take place between my father and me.

I signed up for the scheduled teacher's exam at school committee headquarters. The industrial arts exam was in two parts, the first a general exam covering most shop practices and the corresponding math, and the second centered around the specific area I wanted to teach in. I decided that the second part for me would be drafting and engineering drawing. I loved the combined drafting subjects and had received straight As in all of them. When I received the results of the exams, I discovered that I was in the top five percent of those who took part one and I was number one of all that selected the drafting. The family was extremely happy and proud. And Mom, in memory of Nanna, even cooked a special dinner for me that included some of my favorite foods.

There was a problem that I was going have to deal with: extra points would be given to veterans and points beyond that level to disabled vets. Several of my graduating class mates, about twelve of them, were vet-

erans of the Korean War who headed to college before their benefits ran out, and a couple were classified as disabled. This meant that all of them would be hired before I would be given an offer to teach shop in Boston. I called the director of technology at school committee headquarters and he advised me to try to find a teaching position outside the city until all the vets who wanted to teach in Boston had been hired. Babbononno was now out of the equation, not understanding the operational structure of public or private business. Dad told me to send out resumes to as many cities and towns as I could. There were and are 351 cities and towns in the state, so I sent out 350 resumes. Boston already had my paperwork. I heard from several who were not interested, but received an interview offer from Tewksbury.

One of my classmates did basically the same thing and was also scheduled for an interview in Tewksbury. He too, wanted to teach a shop subject. We teamed up and were interviewed at the same time, me for a drafting position and my classmate for wood-working. After we hesitated due to the offer being centered on a state minimum financially, the principal of the high school sweetened the pot by adding in a few hundred dollars more and we accepted the jobs, which were to begin that next September.

The family was happy and, to celebrate, Mom and Dad brought us to one of my favorite restaurants for a dinner party. The next day, I headed for the draft board to be re-classified. Back then, the East Boston branch of the draft board was located in the lower level of the Meridian Street branch of the Boston Public Library, just a couple of doors away from the Seville Theater. When I told the woman behind the desk what I would be doing, she reclassified me as 2A, not 1A. She went on to explain that since Sputnik, the United States was trying to catch up to the Russians in technology and anyone teaching a technical or scientific subject would receive a deferment. Militarily, Cuba would be the next problem and Vietnam was a few years away, but unless I enlisted, I would not be called for the draft.

Beginning in September, I, my classmate who was to teach woodworking, and two other East Bostonians who taught at Tewksbury High School formed a car pool which became known as the East Boston Express. For the entire school year, we had bus duty in the morning, taught

without any time off except twenty minutes for lunch, and had bus duty in the afternoon. By the time I got home, I was exhausted and didn't take any courses toward a Masters degree as Dad hoped I would. I also had to limit playing music to weekends and working at the Seville to early evenings. It was some schedule.

At the end of that first year, I met with the administration to negotiate a new contract. They promised me everything I wanted — a raise, no bus duty, and a free period at some point during the day. When I returned in September to start my second year, I didn't have anything in writing and was given only a \$200 raise. I was upset with myself for not having anything in writing. Both Dad and Babbononno told me that a person learns best from his own mistakes, "Una persona impara dai propri errori." I was ticked off at myself, a street kid from East Boston with a Bachelors degree being taken in and conned.

So, I began my second year of teaching in September of 1961 with my tail between my legs, vowing never to be taken advantage of again. About the third week of the school year, I received a call from the director of vocational education and technology. Boston had a job for me! I would cover for a drafting teacher from Boston Technical High School who was taking the rest of the year off. The following year, I would be assigned to Hyde Park High School and take the place of the drafting teacher who was going to retire. I headed to the school committee building and signed the contract, and the next day, gave notice to Tewksbury. They were furious, but I didn't have a written contract for that second year. Still, I decided to play fair because it's in my nature to do so. I gave them a two-week notice and offered them a replacement teacher. One of my classmates didn't have a job and gladly accepted to become part of the East Boston Express even though he lived in South Boston. I was so happy with my teaching and administrative positions in Boston, I stayed with the school department for the next forty-two years. Once settled in, I was able to take courses toward a Masters degree. I earned my first masters in 1964, a second by 1969, a doctorate by 1981, and post doctoral research by 1988 ... Not bad for an Italian kid from East Boston, if I say so myself.

GOD BLESS AMERICA

Hottest Pepper Varieties to Try this Year

by Melinda Myers

Turn up the heat and add a bit of spice to your meals with hot peppers. Add them to your garden, flower borders, and containers for added beauty and easy picking.

Your biggest challenge will be narrowing down your choices. Let All-America Selections (AAS) winners help. This nonprofit organization tests new edible and ornamental varieties nationally for their suitability to home gardens and containers.

Grow a few cayenne peppers if you like Mexican, Cajun, and Asian cuisine. They also add a bit of zip to dips, stews, and marinades. Brighten your meals and garden with the brilliant red and tasty fruit of Red Ember. This 2018 AAS winner is pretty enough for flower gardens or containers. You'll be harvesting earlier and longer, providing more time to use and enjoy them. For a mildly spicy option with the same great flavor, try Cayennetta. Its heat and cold tolerance makes it a great choice, no matter where you garden.

If you like it even hotter, include a few habaneros in the garden. They add heat and flavor to jerk chicken, chili, jam and other recipes. For those who like the flavor of habanero but can't stand the heat, try Roulette habanero. It looks and tastes like a habanero in every aspect except it's not hot. Roulette is the perfect solution for families with different heat tolerances.

Add a full spectrum of color to containers and small space gardens with the early ripening Hungarian Mexican Sunrise and Sunset wax peppers. The conical shaped fruit transition from green to yellow, then orange and red. The fruit can be harvested and eaten at any stage. But the longer it is on the plant, the better the flavor. Mexican Sunrise is semi-hot while Mexican Sunset is for those that like a bit more heat. Both can be eaten fresh, stuffed, baked, grilled, or pickled.

Grow a few Aji Rico peppers to add warm heat with a hint of citrus to your dishes. Eat them fresh or cook into salsa and hot sauces. Control the heat with the number of seeds left in the fruit. The more seeds that remain, the greater the heat.

Roast them, use them fresh, or string a few Giant Ristra peppers together to dry and use throughout the winter. Don't be fooled by their appearance. This seven-inch chili pepper looks like a sweet Marconi



Red Ember, a 2018 All-America Selections winner, is full of flavor and adds beauty to flower or container gardens.

(Photo by All America Selections)

but has the spiciness of a cayenne.

For those who want to crank up the heat, try Emerald Fire at 2,500 Scoville units. Not the hottest pepper on the market, but this jalapeno is certainly one to respect. The deep green fruit resists cracking and matures to red. Use them fresh, stuff with cream cheese, grill, or can for later use.

If your taste lies on the other end of the heat spectrum, start with Chili Pie and work your way up to some of these hotter varieties. These miniature bell peppers are mildly hot when the fruit turns red. Be careful not to mix them in with your sweet bell peppers.

Heed this warning when growing and using any hot peppers. Clearly mark or, better yet, grow your hot peppers away from sweet peppers to avoid an unwelcome surprise. Keep your hands away from your eyes when working with hot peppers and wash them thoroughly when done.

Most importantly, have fun growing and using hot peppers in your garden, containers and meals. These beauties combine nicely with other vegetables, herbs, and flowers to create stunning garden beds and containers. And their spicy flavor is sure to help you create memorable meals this season. For more information, visit all-americaelections.org,

Melinda Myers has written more than twenty gardening books, including Small Space Gardening. She hosts The Great Courses "How to Grow Anything: Food Gardening for Everyone" DVD set and the nationally syndicated Melinda's Garden Moment TV & radio segments. Myers is a columnist and contributing editor for Birds & Blooms magazine and was commissioned by AAS for her expertise to write this article. Myers' web site is www.melindamyers.com.

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Boston Massacre Remembered on 248th Anniversary

On Saturday, March 3rd, at the rear of the Old State House near the actual site of the Boston Massacre (March 5, 1770), reenactors played out that fateful day that began the American Revolution. Back in 1970, on the bicentennial of that event, America's Bicentennial began and would run through 1976.



(Story & Photo by Sal Giarratani)

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. MI18P1034EA
Estate of
DORIS E. WHALEN
Date of Death October 9, 2017

INFORMAL PROBATE PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **Doris M. Hutchinson** of **Arlington, MA**, a Will has been admitted to informal probate.

Doris M. Hutchinson of **Arlington, 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: 3/16/18

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Probate and Family Court
Middlesex Division
208 Cambridge Street
East Cambridge, MA 02141
(617) 768-5800
Docket No. MI18P1047EA
Estate of
ALICE M. BARTEL
Also Known As
ALICE MARTHA BARTEL
Date of Death August 24, 2017

INFORMAL PROBATE PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **Robert J. Bartel** of **Woburn, MA**, a Will has been admitted to informal probate.

Robert J. Bartel of **Woburn, 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: 3/16/18

NEAA 4-Year-Old Baseball Program

The North End Athletic Association's Instructional league for 4-year-olds (age as of April 30, 2018) is a fun program for both boys and girls. The program takes place on Sunday mornings from 10:00 am-12:00 pm at Langone Park on Commercial Street. The league will be headed up by Coach Ed Reynolds and he will be helped by Carl Hall, Demetrie Spin-

ney, and several others. This league is for first time players and teaches the fundamentals of catching, throwing, hitting, and base-running. The league kicks off on Sunday, May 6th, and ends on Sunday, June 24th. There is still time to register. For more information or to sign up, go to neabaseball.org. Players will receive a hat and shirt as well as a medal at the end of the year.

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Middlesex Probate and Family Court
208 Cambridge Street
Cambridge, MA 02141
(617) 768-5800
Docket No. MI18P1107PM
CITATION GIVING NOTICE OF PETITION FOR APPOINTMENT OF CONSERVATOR OR OTHER PROTECTIVE ORDER PURSUANT TO
G. L. c. 190B, § 5-304 & § 5-405
In the matter of
MARIE A. MORELLO
of Watertown, MA
RESPONDENT
(Person to be Protected/Minor)

To the named Respondent and all other interested persons, a petition has been filed by Catherine M. Morello of Watertown, MA in the above captioned matter alleging that **Marie A. Morello** is in need of a Conservator or other protective order and requesting that Catherine M. Morello (or some other suitable person) be appointed as Conservator to serve **With Surety** on the bond.

The petition asks the court to determine that the Respondent is disabled, that a protective order or appointment of a Conservator is necessary, and that the proposed conservator is appropriate. The petition is on file with this court.

You have the right to object to this proceeding. If you wish to do so, you or your attorney must file a written appearance at this court on or before 10:00 A.M. on the return date of **April 3, 2018**. This day is NOT a hearing date, but a deadline date by which you have file to the written appearance if you object to the petition. If you fail to file the written appearance by the return date, action may be taken in this matter without further notice to you. In addition to filing the written appearance, you or your attorney must file a written affidavit stating the specific facts and grounds of your objection within 30 days after the return date.

IMPORTANT NOTICE

The outcome of this proceeding may limit or completely take away the above-named person's right to make decisions about personal affairs or financial affairs or both. The above-named person has the right to ask for a lawyer. Anyone may make this request on behalf of the above-named person. If the above-named person cannot afford a lawyer, one may be appointed at State expense.

Witness, HON. EDWARD F. DONNELLY, JR.,
First Justice of this Court.
Date: March 6, 2018

Tara E. DeCristofaro, Register of Probate
Run date: 3/16/2018

LEGAL NOTICE

Commonwealth of Massachusetts
The Trial Court
Middlesex Probate and Family Court
208 Cambridge Street
Cambridge, MA 02141
(617) 768-5800
Docket No. MI18P1146EA
Estate of
BETH WIDISKY
Also Known As
BETH E. WIDISKY
Date of Death February 3, 2018
CITATION ON PETITION FOR FORMAL ADJUDICATION

To all interested persons:
A Petition for **Formal Probate of Will with Appointment of Personal Representative** has been filed by **Ronald L. Skoletsky** of **West Linn, OR** requesting that the Court enter a formal Decree and Order and for such other relief as requested in the Petition.

The Petitioner requests that **Ronald L. Skoletsky** of **West Linn, OR** be appointed as Personal Representative(s) of said estate to serve **Without Surety** on the bond in an **unsupervised** administration.

IMPORTANT NOTICE

You have the right to obtain a copy of the Petition from the Petitioner or at the Court. You have a right to object to this proceeding. To do so, you or your attorney must file a written appearance and objection at this Court before 10:00 a.m. on the return day of **April 5, 2018**.

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

UNSUPERVISED ADMINISTRATION UNDER THE MASSACHUSETTS UNIFORM PROBATE CODE (MUPC)

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

Witness, HON. EDWARD F. DONNELLY, JR.,
First Justice of this Court.
Date: March 8, 2018

Tara E. DeCristofaro, Register of Probate
Run date: 3/16/2018

• News Briefs (Continued from Page 1)

Cruz is still looking good, but he will have to campaign hard to get the Republican base energized. The nation will be watching this race.

Hypocrisy on MSNBC ...

Watched with little amazement as an *MSNBC* host bashed the Religious Right for overlooking the president's sex allegations as being hypocritical. When someone on the panel suggested that Christians support Trump for his stands on a host of cultural issues, the panel got quiet. When the subject of President Clinton and how liberals did likewise came up, the panel got real quiet.

Banning Bump Stocks as Machine Guns

Once again, the idea sounds like a good one but it is also political hocus-pocus. Bump stocks aren't registered. Even if you declare them illegal through law, how do you confiscate them? They are not registered anywhere.

I do not have any issue, by the way, with banning those under twenty-one years of age from purchasing any kind of gun. But if you look at all the recent horrible gun fatalities and mass shootings, the Parkland high school shooter was the only one in that age group. Another measure that sounds really, really, good but really not that much.

Fake Media

All Over Trump Over Noko

One would think that the major media outlets would be more reserved in their criticism over the surprise announcement that Presidents Trump and Kim Jung Un would be sitting down together real soon to talk. Instead, they were making fun of him and calling him reckless. Rachel Maddow asked out loud on her show, "Why hasn't any other president done this?"

They still don't get it. Trump is not like everybody else before him. He is full of surprises all the time, isn't he?

Trump is Right on This

The president recently took former President George W. Bush to task over our foreign policy in the Mideast. We have spent seven trillion dollars and seventeen years doing what? It has become our longest war, longer than World War II. It still seems never-ending. We can not export democracy where it cannot grow. We waste our time and have seen too many American lives sacrificed over the past seventeen years of battle. It is time to pack up Pax Americana and put it up in the attic of the White House.

Endquote

"NBC is worse than CNN and MSNBC is horrible."

— President Trump

• Stirpe Nostra (Continued from Page 2)

criminal element — the dishonest and those persons with little or no moral standards. The most honorable men in his employ were usually degraded, insulted, and assigned duties that were far below their status. When some actors alluded that he was a man of depraved life, they were immediately banished and were lucky to get off without being executed. This is the nature of the person that was destined to become the eighteenth ruler of the Roman Empire.

Commodus had accompanied his father on two expeditions to Germany during the wars against the barbaric tribes. He ascended the throne as a joint ruler with his father and together they led the second expedition. Marcus Aurelius died while hostilities were still

going on and, notwithstanding the fact that the opposing forces were at the point of complete subjugation, Commodus made a hasty and disgraceful peace with them and hurried back to Rome. Once back in the capital city, he led a triumphal procession with a boy friend named Saoteus. Both were seated in a chariot and from time to time Commodus would turn and kiss his friend openly.

In spite of all the care with which Marcus Aurelius had supervised his son's education, Commodus was extremely ignorant and it quickly became apparent that as the sole ruler he was indulging in the grossest vices.

NEXT WEEK:

The Bastard Ruleth



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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. MI18P0819EA

Estate of

HILDA E. VERONELLI

Date of Death October 31, 2017

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner John H. Veronelli of Melrose, MA, a Will has been admitted to informal probate.

John H. Veronelli of Melrose, 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: 3/16/18

LEGAL NOTICE

NOTICE OF SALE

Notice is hereby given by **Stevens Automotive Transport, 60 Union Street, Medford, MA 02155**, pursuant to the provisions of G.L.c.255 539A, that on **March 24, 2018 at 10AM**, at said address, the following motor vehicle(s) will be sold, in as is condition, no keys, at public sale to satisfy our garage keeper's lien thereon for towing, storage, and expenses of notice and sale:

2013 HONDA CIVIC, BLACK

Vin: 9XFB2F89DE275621

Grisselle Ferreira

5 Coleman St., Apt. 3

Dorchester, MA 02125

1998 CHEVY CONQUEST MOTOR HOME, WHITE

Vin: 1GBJG31R8W1065216

Janice Pierre

171 Middlesex Ave.

Medford, MA 02155

2002 FORD ESCAPE, RED

Vin: 1FMYU04152KA38112

Egnaldo Ribeiro

4 Mt. Pleasant St., Apt. 4

Woburn, MA 01801

2005 NISSAN ALTIMA, GRAY

Vin: 1N4AL11D65N920752

Roberto Gleisson

5 Oak Hill Ave.

Clinton, MA 01510

2001 TOYOTA AVALON, BLACK

Vin: 4T1BF28B31U131759

Michael D. Ortega

21 Leighton St.

Pepperell, MA 01463

Run dates: 3/9, 3/16, 3/23, 2018

LEGAL NOTICE

NOTICE OF SALE

Notice is hereby given by **TODISCO TOWING OF 94 CONDOR STREET, EAST BOSTON, MA**, pursuant to the provisions of Mass G.L. c. 255, Section 39A that they will sell the following vehicles.

Vehicles are being sold to satisfy their garage keeper's lien for towing, storage and notices of sale:

2006 MITSUBISHI ECLIPSE

V.I.N. #4A3AK34T46E022385

2007 HONDA ACCORD

V.I.N. #1HGCM56427A096826

2002 CHEVROLET TRAILBLAZER

V.I.N. #1GNDT13S22220363

2009 HONDA ACCORD

V.I.N. #1HGCP36859A001211

2003 ACURA 3.2 TL

V.I.N. #19UUA566X3A026788

2001 HONDA ACCORD

V.I.N. #1HGCF86601A037343

2005 HONDA ACCORD

V.I.N. #1HGCM55475A135280

2003 MERCEDES BENZ E320

V.I.N. #WDBUF65J83A255075

2010 CHEVROLET EQUINOX

V.I.N. #2CNGLPY8A6254343

The above vehicles will be sold

at public auction at

TODISCO TOWING

94 Condor Street, E. Boston

MONDAY, MARCH 19, 2018

at 9:00 AM

Run dates: 3/2, 3/9, 3/16, 2018

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. MI18P1174EA

Estate of

JERRY DOUGLAS OWEN

Also Known As

JERRY D. OWEN

Date of Death January 17, 2018

INFORMAL PROBATE
PUBLICATION NOTICE

To all persons interested in the above captioned estate, by Petition of Petitioner **Janice M. Thomas of Kittery Point, ME**, Petitioner **Jeffrey D. Owen of Wakefield, MA**,

Janice M. Thomas of Kittery Point, ME, Jeffrey D. Owen of Wakefield, 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: 3/16/18

EXTRA Innings

by Sal Giarratani

Remembering Jack Hamilton



On August 18, 1967, two baseball players faced each other when the Red Sox played the Angels at Fenway Park. The starting pitchers that fateful day were Gary Bell for the Sox, after getting traded from the Indians, and Jack Hamilton for the Angels, after getting picked up from the Mets. However, the whole story of that day played out in one horrible at bat when Tony Conigliaro faced Jack Hamilton on the mound. Tony C used to get hit a lot as he liked crowding the plate, challenging pitchers. Jack Hamilton was a pitcher known to challenge batters and control the strike zone. Hamilton also was notorious for pitching inside, forcing batters back. However, in this at-bat, Hamilton threw inside and Conig crowded the plate. It was not an intentional beaning, but the ball hit Tony C's face and his eye. He missed the following season after he almost died, then came back surprisingly well; but his baseball dream was finished.

Well, whenever you think of Tony, you think of Hamilton. The ex-pitcher passed away recently at 79 years old. He had to live with that pitch he threw for the rest of his life.

Many blamed Hamilton, but it wasn't his fault. Horrible things happen sometimes. He was 29 years old at the time. That season was both his best and worst in his short career.

He played a total of eight years for a total of six teams. He was pretty average, going 32-40 in his career. After 1967, he bounced around a little before finishing everything in 1969 when he went 0-5 with a 6.49 ERA. After beaning Conigliaro, he could never throw inside again.

August 18, 1967, bound both men together for life. Two players that really never moved far beyond that one day and one game.

I am sure both men lived with those memories. Tony C lived until 1990 with that day etched inside him and Hamilton lived fifty years wondering how life could have been so different for him without that pitch that struck Conigliaro. He always wanted to talk with Tony but said, "I never had a chance to see him or say anything to him after that (day)." Today both Tony C and Hamilton are at peace. August 18, 1967, has passed for both.

Salty Signed by Tigers

Former Red Sox catcher Jarrod Saltalamacchia has agreed to a minor league contract with the Detroit Tigers and is reporting to big league spring training. He only played ten games last year for the Jays. I wish him well.

Meanwhile, Remember Koji?

Former Red Sox relief artist Koji Uehara has agreed to a one-year contract with the Yomiuri Giants worth \$1.87 million. The 42-year-old right-handed closer helped Boston win the World Series in 2013 and was named the MVP of the 2013 ALCS.

Rev. Ray Hammond's Take on Yawkey Legacy

Rev. Ray Hammond, pastor of Bethel AME Church and a board member of the Yawkey Foundation, took out full-page advertisements in both the *Boston Globe* and *Boston Herald* challenging the position that Tom Yawkey was a racially divisive figure. Perhaps Tom Yawkey wasn't Branch Rickey and perhaps the team he owned didn't sign their first black ballplayer until 1959 with Pumpsie Green, but that really doesn't make Yawkey a member of the KKK, either. As Hammond stated, "Tom Yawkey deserves to have his name live on at Fenway Park."

Was he a man of his times? Did he have bias in his heart? Can a man get better? Can we celebrate change? We can keep bitterness on the front burner and stay politically correct or we can move forward together.

Nike Calls the Shots Now

Nike got the contract to outfit the NBA, so they make the calls as to which uniform to wear and when. Once the Celtics played in white at home and green on the road. Recently, the Celtics wore three different uniforms in three straight games because that's what Nike wanted and if Nike wants white uniforms on the road, that's what the Celtics wear. SAD, isn't it?

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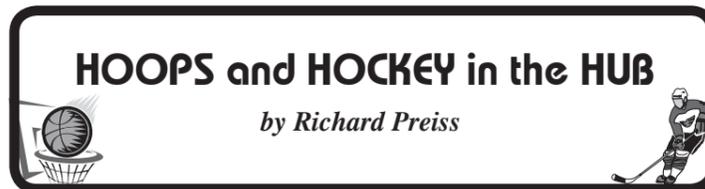
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St. Patrick's Day 60 Years Ago It Was Connors vs. Kelly (But an Irishman Didn't Win)

Back when Sad Sam Silverman was promoting boxing in New England, he always put on a St. Patrick's Day show. Fans always got their money's worth at these matches, as Sam was also an outstanding matchmaker. March 17, 1958, was no exception. Sam scheduled a great lineup of local talent to square off at the Boston Garden.

That night on the undercard, a young middleweight by the name of Joe DeNucci ran his undefeated streak to ten by stopping Jackson Brown with a devastating right hand to the chin in the sixth round. The bell saved Brown from being counted out, but he could not recover in time to come out for the seventh round and DeNucci had the win. John Ahern, writing in the *Boston Globe*, called it one of the best punches ever thrown in the Garden ring.

After the DeNucci fight, it was time for the Irish to step into the ring. Rocky Marciano protégé Billy Ryan was first. He took on Bad Willie Gray and easily defeated him by decision. Next up was the murderous punching Joe Devlin. Devlin, who was 11-0 at the time, was facing the experienced Tony Veranis, who had only lost once in 28 fights. This was a big step for Devlin and he took out Veranis in the third round. Veranis took a severe beating and lapsed into a coma after the bout. He was taken to the hospital and did not recover until the following June. Veranis would never fight again. Joe Devlin, who had kayoed seven of his previous ten opponents, fought just three more times and never scored another knockout. Knowing how badly he hurt Veranis took the killer instinct out of the mild-mannered Joe.

Seeing it was St. Patrick's Day and knowing the fans would want to see an Irishman win the main event, Sam Silverman took no chances. He pitted Jimmy Connors against Jimmy Kelly to ensure the headlines the next day would lead with an Irish name. Ah, but what's in a name? In this case some fine Greek olives. While there was no doubt about Jimmy Connors' Irish lineage, the same couldn't be said about Irish Jimmy Kelly, sometimes called the Greek Irishman. It turns out Kelly was born in Kalamata, Greece, famous for its delicious olives. Kelly's real name was James Kalogoropoulos, which would have been quite a mouthful for a blow by blow announcer to have to repeat while covering a fight. Jimmy knew this would be a problem, so he changed his name to something more manageable.

As he would be fighting in the Boston area, he went with something that would also give a huge part of the population a reason to identify with him. Jimmy Kelly also said he adopted the name "... because the Irish are lucky." Well, the



Jimmy Kelly

Luck of the Irish was with him on this St. Patrick's Day.

Connors and Kelly were both outstanding featherweight prospects. Kelly had a very impressive amateur career with seventy-three wins and only two losses.

Connors had won numerous amateur titles, including the All Air Force Bantamweight Championship, and went on to compete in the 1956 Olympic trials. He very possibly may have made that team, but had to drop out when his mother died.



Jimmy Connors

Leading up to the March 17th fight, Connors had a professional record of sixteen wins, one draw, and one loss. That single loss was to one of the greatest fighters of all time, Willie Pep. With only fourteen fights under his belt, Connors went the ten-round distance with the former champ, who had had over 200 bouts.

Kelly came in with record of fourteen straight wins without a loss. Half of those wins were by knockout. While both boys had great records, Connors was considered the outstanding prospect and was expected to win. It turned out quite differ-

ently. Kelly put aside the olives and reached out for some Irish Lucky Charm. He came out on fire in the first round, hitting Connors with hard lefts and rights. In the second, he opened a cut under Connors' left eye. Connors managed to get back into the fight in the third round, where he held his own; but the in the fourth, Kelly was back at it, banging Connors around the ring and throwing him to the canvas.

In the fifth round, Kelly hit Connors with a right hand, sending him through the ropes. Referee Eddie Bradley, who had moments before stopped the action to check on Connors' condition, stepped in to stop the fight while the crowd cheered.

The two would meet again a few months later, with Kelly repeating his win. The two Jimmy's would go on to become life-long friends. This is a common story in boxing, two rivals forming a bond that lasts for the rest of their lives.

Jimmy Connors continued to fight for few more years and had three wars with George Colton that became the stuff of legend in New England fight circles. Connors was smart with the money he made while boxing and invested in a bar in New Bedford where he worked hard and made a good living. At the age of 82, he is now retired but looks like he could still go ten rounds. Jimmy is well-loved and always upbeat. One of the genuinely good guys in boxing.

Jimmy Kelly would go on to fight Willie Pep (the one common opponent the two men had) in Boston, losing a decision. He continued fighting until 1960 when he retired. He passed away after a battle with cancer in 2003 at the age of 65.

Connors final record was 29 wins (16 KOs), 8 losses, and 1 draw. Kelly ended his career with a record of 22 wins (13 KOs) and 6 losses. Both very respectable careers.

Sam Silverman was happy the next day when the headlines read "Kelly K.O.'s Connors." He got his headline even if the winner was celebrating by toasting his victory not with a Guinness Ale, but with a nice glass of Greek Ouzo.



Referee Ed Bradley about to step in and stop the fight.

We were disheartened to learn of the comments regarding the future of the shooting in the Winter Olympics by International Ice Hockey Federation president Rene Fasel in the days following the victory by Team USA over Canada in the women's hockey gold medal game.

The executive defended the present policy of having all games end in a shootout following a skating overtime. "You cannot let the teams play the whole night," said Fasel during a closing press conference in South Korea. "Yes, it is a skills test, but it is a game. I will never convince North Americans to accept that, but it is like it is."

Then there was this cut line thrown at our neighbors to the north by Fasel: "Maybe the Canadians can practice the shootout a little more."

Such a comment wasn't nice, especially when directed toward a group of athletes who had prepared all fall for their moment on the world's stage only to see it be swept away by essentially one clean, undefended shot on goal. We congratulate the U.S. team, which won fair and square by the rules over archrival Canada. However, we feel those rules that call for a shootout to decide games that are still tied after a skating overtime should be done away with before the 2022 Winter Games are held.

To be fair, while most of the attention has focused on the U.S. women's shootout victory over the Canadian team in the gold medal game, another American team fell victim to the same rule.

That would be the U.S. men's team, which lost to the Czech Republic via a shootout in the quarterfinals and was thus eliminated from the competition.

"It's hard when it's all said and done to say that it gets decided by a bunch of breakaways, but those are the rules," U.S. men's coach Tony Granato told the *Associated Press*.

To be sure, there had been a lengthy skating overtime in the women's gold medal game. International Ice Hockey Federation rules for the Olympics mandate a 10-minute 4-on-4 sudden-death skating overtime in the qualification, quarterfinal, and semifinal rounds before moving to a shootout scenario. That increases to a 20-minute sudden-death skating overtime in the gold medal game before the shootout comes into play.

Thus, the U.S. men played to a deadlock for 70 minutes before going to a shootout against the Czech Republic, while the U.S. women played 80 minutes before their gold medal game went to a shootout. And the game was still tied after the regulation five-round shootout. So it moved to a sudden-death shootout that was won by the U.S.

In a way, the longer a skating overtime goes before a game employs the shootout, the more controversial the ultimate outcome will be. As a deadlocked game progresses, more people adopt the feeling that it's a

shame someone has to lose.

Thus, when the moment for the shootout arrived in the women's gold medal game following a 20-minute skating overtime, more people probably felt that it was not the right way to end the game than if it had gone to a shootout much earlier.

One will never eliminate the possibility of the breakaway, game-winning goal in hockey. Any game that is tied in the final few minutes or so of regulation may be decided by such a goal. And, at any point in the sudden-death skating overtime, a breakaway goal could decide the game. But at least those contests would have been decided in skating overtimes, which means the full range of hockey skills would have been employed.

It is also interesting that the National Hockey League, which uses shootouts to decide regular season games after a five-minute skating overtime, has never used them in the Stanley Cup Playoffs. It's also the same way for the skating overtime. In the regular season, it is 3-on-3 in the skating overtime but, in the Stanley Cup, it is the traditional 5-on-5. Multiple 20-minute overtimes may be played, if needed.

In other words, when games really count in the NHL, i.e., during the playoffs, traditional hockey is played throughout, from the start of the game until its conclusion, even if that conclusion is not reached until multiple overtimes have been played.

"It (the shootout) doesn't feel good. It becomes more individual and less of a team thing," said Shannon Szabados, the goaltender for the Canadian women's team, who was beaten by Jocelyne Lamoureux-Davidson's game-deciding shot that gave the U.S. women the gold. "It's a little harder to swallow."

On the men's side, Peter Forsberg won gold for Sweden via the shootout in 1994, while Dominik Hasek stopped all five shots by Canada in 1998 to preserve a Czech Republic gold medal victory.

Still, it feels contrived and not quite hockey, especially in the gold medal game. Fasel's comment that "you cannot let the teams play the whole night," sounds shallow, especially in the latter stages of the tournament.

In the gold medal game, there is no other game following that game. There won't be any more games. So, yes, there should not be a shootout in the gold medal game and probably not for any game where an Olympic medal is at stake. In fact, there should not be a shootout at all in a tournament that only lasts two weeks. To win the gold, the U.S. women only had to play five games, going 4-1-0. Therefore, every game was meaningful for the U.S. team, as well as for its opponents.

We congratulate the members of the U.S. women's team on their hard-fought victory. It is the memory of a lifetime. However, I believe the shootout should not be allowed in future events.