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THURSDAY, JANUARY 2, 2025

# THE BOSTON SUN

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## Wu, Cox highlight reduction in crime

Special to the Sun

Boston Mayor Michele Wu and Police Commissioner Michael Cox, along with Isaac Yablo, a senior city advisor for public safety in the mayor's office, held a press conference at Boston Police Dept. (BPD) headquarters this past Friday to highlight the significant reduction in the murder rate and shootings in the city in 2024.

Cox began the session by noting that the 2024 statistics represent "an historic run" (which has resulted in Boston being named the safest big city in America by the Economist magazine and the Gallup poll survey), highlighted by a 33% reduction in homicides year-over-year to a record-low total of 24 and a 14% reduction in total incidents of gunfire to 307, which also is a record-low.

"We thought it important to lay out what we have done and



MAYOR'S OFFICE PHOTOGRAPHER JOHN WILCOX

*Boston Mayor Michele Wu, (right) along with Police Commissioner Michael Cox, comment on Boston's crime dropping.*

what we plan on doing about crime and safety in the city," said Cox. "Our mission is to partner with the community to reduce crime -- our mission is community policing. The goals of the Police Department are to build trust through community partnerships, improve professionalism among the Police Dept., and to engage the community to find out the best way to use our resources to improve public safety."

Cox then recited a number

of statistics, including the 14 percent decrease in gunfire incidents year-over-year and a 37 percent decline over the past five years. He said 2024 saw the lowest number of gunfire incidents since 2011 when the city began tracking those stats. In addition, shooting victims have declined by seven percent compared to 2023, by 18 percent compared to the five-year average, and by nearly 40 percent compared to

(CRIME, Pg. 4)

## WLP receives \$1 million gift from individual donor

By Dan Murphy

As The Boston Globe first reported on Christmas Eve, Women's Lunch Place recently received an unprecedented \$1 million donation from an individual philanthropist.

The donation came from Anne Bromer, a retired businesswoman and longtime housing advocate. She began regularly donating her money and time to WLP after she and her late husband, David, attended one of its signature annual Spaghetti Dinner fund-

raisers. She would also go on to serve on the nonprofit's board for three years.

(As a local businesswoman, Bromer, now 82, was the longtime owner of Bromer Booksellers, a still-operating Boylston Street bookshop specializing in rare and antique volumes.)

"There is no other organization that is more important to me, or ever has been more important to me, than the Women's Lunch Place," Bromer told Globe staff member, Niki Griswold. "Its mission from its begin-

ning has not changed, it has been rock solid in its commitment to women in the most wonderful way."

In a Dec. 26 email announcing the gift, Jennifer Hanlon Wigon, Chief Executive Officer of WLP, wrote in part: "This is the first seven-figure gift WLP has received from an individual philanthropist. It will provide programmatic support to enable WLP to ensure Boston's women's experience of homelessness is rare, brief, and non-recurring."

## Fenway CDC named developers of 27-29 Hancock Street housing

By Dan Murphy

After a lengthy process involving extensive community input and collaboration with city and state officials, Fenway CDC (Community Development Corporation) has been selected to redevelop two adjacent properties at 27-29 Hancock St. into 15 affordable homeownership units.

"Fenway CDC is delighted to be designated as the developer for the 27-29 Hancock St. project in Beacon Hill and excited at this opportunity to increase afford-

able homeownership opportunities in the City of Boston," Steve Farrell, executive director of the nonprofit, said in a statement. "Of particular importance is the fact that, as per City of Boston data up to 2022, there is only one affordable homeownership unit in Beacon Hill."

Per its agreement with the developer, JDMD, Fenway CDC would redevelop the two properties into 15-17 affordable units at 80-100 percent AMI

(CDC, Pg. 2)



D. MURPHY PHOTO

*Two adjacent properties at 27-29 Hancock St., which are poised to be redeveloped into 15 affordable homeownership units.*

# EDITORIAL

## HAPPY NEW YEAR

It's hard to believe that another year has passed and that 2025 is here -- and that we now are entering the second quarter of the 21st century.

For those of us who are close to three-quarters of a century in age, as we look back at the quarter-century markers of our lifetime, we realize that when we were young, everything from the past seemed like very, very long ago.

For example, when we'd be watching WWII movies such as *The Longest Day* or *The Battle of the Bulge* in the 1960s, that war seemed to be entirely of another era. But those events had occurred less than 20 years previously.

That's about the same length of time, for example, that separates the start of the war in Iraq, which was in 2003, to today. Yet as we look back on that war, it seems like it was only yesterday that we were glued to our TV sets watching the U.S. forces advance to Baghdad.

Thoughts such as these make us realize that the one thing we've discovered about aging is that the older we get, the faster that time seems to go by.

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We often quote a verse from Alfred Lord Tennyson's "Ring Out Wild Bells" when we write our annual New Year's editorial.

But after re-reading the poem in its entirety, we are printing the whole thing, because it sums up -- better than we ever could express -- our feelings about 2024 and our hopes for 2025.

Although it was published in 1850, its verses are timeless. Indeed, one could apply every stanza to something going on in the world today.

So we hope you take the time to read it and enjoy it, as we did the other day:

-----  
Ring out, wild bells, to the wild sky,  
The flying cloud, the frosty light;  
The year is dying in the night;  
Ring out, wild bells, and let him die.  
Ring out the old, ring in the new,  
Ring, happy bells, across the snow:  
The year is going, let him go;  
Ring out the false, ring in the true.  
Ring out the grief that saps the mind,  
For those that here we see no more,  
Ring out the feud of rich and poor,  
Ring in redress to all mankind.  
Ring out a slowly dying cause,  
And ancient forms of party strife;  
Ring in the nobler modes of life,  
With sweeter manners, purer laws.  
Ring out the want, the care, the sin,  
The faithless coldness of the times;  
Ring out, ring out thy mournful rhymes,  
But ring the fuller minstrel in.  
Ring out false pride in place and blood,  
The civic slander and the spite;  
Ring in the love of truth and right,  
Ring in the common love of good.  
Ring out old shapes of foul disease,  
Ring out the narrowing lust of gold;  
Ring out the thousand wars of old,  
Ring in the thousand years of peace.  
Ring in the valiant man and free,  
The larger heart, the kindlier hand;  
Ring out the darkness of the land,  
Ring in the Christ that is to be.

-----  
We wish all of our readers a Happy and Healthy New Year.

## CDC (from pg. 1)

(Area Median Income) for new homeowners. None of the units would be SROs (Single Room Occupancy units). JDMD has also committed up to \$300,000 to address any potential funding gaps. (The agreement now hinges on the signing of a purchase-and-sale agreement for the properties agreeable to both parties.)

JDMD, which developed The Archer Residences -- a luxury condo building on Temple Street -- purchased 27-29 Hancock St. in 2018, with plans to gift the building to another developer for the creation of off-site affordable housing units to satisfy its IDP (Inclusionary Development Policy) with the city for the Archer project.

Farrell noted the process surrounding the Hancock Street properties benefitted from ongoing community input facilitated by the Beacon Hill Civic Association and Homes on Hancock -- a grass-roots group which continually advocated for the creation of adequate affordable housing at 27-29 Hancock St.

Similarly, Farrell expressed gratitude to Mayor Michelle Wu; Sheila Dillon, director of the Mayor's Office of Housing, Rep. Jay Livingstone; and District 8 Councilor Sharon Durkan for their leadership in "this efficient, community-centered and transparent process."

In a Dec. 24 email announcing the news, Councilor Durkan wrote in part: "This milestone is a true success story of what we can achieve when we work together. The designation of Fenway CDC for this project brings us closer to creating 15 much-needed affordable homes in Beacon Hill, ensuring Beacon Hill has affordable homeownership units and opportunities for future residents."

Councilor Durkan also noted the project was made possible via a \$1 million in federal funding she helped secure as Chair of the Council's COVID-19 Recovery Committee. "This is a tangible example of how the American Rescue Plan is creating lasting impacts for Boston residents," she wrote.

Rep. Livingstone was similarly

pleased with the designation.

"This is the type of result that Homes on Hancock and the BHCA have long sought. It is a great outcome. It would not have happened without the advocacy of HOH and BHCA, the cooperation of the owner, as well as the participation and funding secured by the Wu Administration and Councilor Durkan. I was happy to help bring these stakeholders together and work with them to achieve this result. There is still more work to come to achieve a final product, but I'm excited about this important step and look forward to continuing to work with these stakeholders and the community to achieve a final project of which we are all proud," Rep. Livingstone wrote.

In a written statement, Joshua Leffler, chair of the Beacon Hill Civic Association board, said: "From the outset of the BHCA's discussions with JDMD, it was clear they were committed to finding a solution that aligned with the long-term interests of Beacon Hill. The BHCA has long advocated for family-oriented affordable housing on Beacon Hill, and we are thrilled to welcome another such property to the neighborhood. This outcome

reflects a transparent public process, robust community organizing by the BHCA and Homes on Hancock, and the leadership and responsiveness of Representative Livingstone, Councilor Durkan, the Mayor's Office of Housing, and JDMD."

Meanwhile, Farrell of Fenway CDC is celebrating the project as a coup not only for Beacon Hill but also for the future homeowners in that neighborhood.

"The opportunity to provide affordable homes in Beacon Hill is a big win not only for the Mayor's Office and the elected officials who helped make this happen, but also for the 15 families who will be able to move into a neighborhood that currently has only a single income-restricted home," added Farrell. "These families will bring additional vibrancy to an historic and welcoming neighborhood."

In the coming months, Fenway CDC will work on securing any needed variances or approvals, including from the Beacon Hill Architectural Commission, the Boston Planning Department, and the city's Zoning Board of Appeal. Construction is expected to get underway by this fall, according to Farrell.

*The Independent Newspaper Group reserves the right to edit letters for space and clarity. The Independent Newspaper Group publishes columns, viewpoints and letters to the editor as a forum for readers to express their opinions and to encourage debate. Please note that the opinions expressed are not necessarily those of The Independent Newspaper Group.*

*Text or attachments emailed to [deb@thebostonsun.com](mailto:deb@thebostonsun.com) are preferred.*

## THE BOSTON SUN

**PRESIDENT/EDITOR: STEPHEN QUIGLEY**

([STEPHEN.QUIGLEY@THEBOSTONSUN.COM](mailto:STEPHEN.QUIGLEY@THEBOSTONSUN.COM))

**MARKETING DIRECTOR: DEBRA DIGREGORIO**

([DEB@THEBOSTONSUN.COM](mailto:DEB@THEBOSTONSUN.COM))

**REPORTER/EDITOR: DAN MURPHY, [DMRPH4@GMAIL.COM](mailto:DMRPH4@GMAIL.COM)**

**ART DIRECTOR: KANE DIMASSO-SCOTT**

# NEWS IN BRIEF

## FENWAY CDC TO HOLD FIRST COMMUNITY CONVERSATION ON JAN. 30

Fenway CDC will hold its first of three Community Conversations on Thursday, Jan. 30, from 5:30 to 7:30 p.m. at the 300 The Fenway (Simmons College), as well as virtually.

Among the topics of discussion will be the group's future plans for affordable housing, organizing, and community programs.

Reserve your spot by visiting <https://www.eventbrite.com/e/community-vision-conversation-tickets-1116836842059?aff=oddttd-creator>.

## N.E. boat show cruises into Boston Convention Center Jan. 8-12

The annual New England Boat Show, featuring more than 500 boats, special show sales, and fun for all ages, will take place right at the start of 2025, from Wednesday, January 8 through Sunday, January 12, at the Boston Convention and Exhibition Center at 415 Summer St.

This year's show, officially known as the Discover Boating New England Boat Show in partnership with Progressive Insurance, will kick off the 2025 boating season with post-holiday deals on hundreds of new boats, all the latest marine gear, and nautical fun for the whole family, bringing the summer vibes alive with more boats, a kids' mini paddleboat lake, SUP demos and yoga in an indoor pool, the Discover Boating Beach Club, and free education for boaters of all levels.

The Discover Boating Beach Club will bring a little summer to winter with live music, chef and mixology demos, and beach games throughout the show. In addition, there will be the New England Boat Show Opening Night Party to benefit Save the Harbor/Save the Bay with an oyster bar, beer & wine bar, and more.

Show attendees can see & shop big sales on the most comprehensive selection of boat brands and types in New England, from center consoles and family cruisers to pontoons and wake sports boats with boat show specials on the newest boating accessories, marine electronics, and on-the-water must-haves.

New this year is the Float & Flow: SUP (stand-up paddleboard) Pool in which guests can experience Zen on the water with certified instructors who either will guide participants through

an easy intro to paddleboard yoga, or just take a paddleboard out for a short spin, courtesy of SUP YO Adventures. The on-water demos are available on a first-come, first-served basis, Wednesday-Friday: 12pm-7pm, Saturday: 10am-7pm, and Sunday: 10am-5pm.

The Queen of the Show will be a Tiara 43 LS which features ample seating and refined yacht aesthetics, complemented by the power and performance of twin Mercury Verado® V12 600hp engines.

In addition, there will be a Pursuit OS 405, a spacious sport fisher designed for serious fishing and entertaining and powered by quad Yamaha 450 XTO engines; an Everglades 395, featuring cutting-edge engineering and exquisite craftsmanship on the state-of-the-art center console; a Beneteau GT 41, the newest sporty express cruiser with slender lines, ultimate speed and elegance throughout; and a Formula 380 SSC, a full-cabin bowrider incorporates FAS3Tech multi-step technology and a molded structural grid to deliver the sure-footed performance that is a Formula hallmark.

There will be "Art of Casting Pond & Saltwater Fishing Workshops" in which participants can learn the art of casting from the experts at Goose Hummock Saltwater Fishing Outfitter atop a 30' long fishing tank. Plus, fishermen can catch more tips at expert angler workshops, where anglers of all experience levels can improve their fishing game, learn proper rigging for big game fishing, and get the best tips on how to land a trophy tuna.

Other workshops include a "Jigging Techniques Tank" (in

(BOAT SHOW, Pg. 5)

# Remembering Stephen T. Kunian

By Sun staff

Known as a 'man of the modern Back Bay,' Mr. Stephen Toby Kunian died with his family close by on Dec. 20. He was 85.

Mr. Kunian lived on Marlborough Street for nearly 58 years - first in an apartment and then in his beloved townhouse. He was an active participant in the evolution of the Back Bay, serving on the Neighborhood Association of the Back Bay board; as NABB's appointee to the Back Bay Architectural Commission; and as one of the first male members of the Garden Club of the Back Bay.

Susan Prindle, a long-standing NABB board director and the former longtime chair of the organization's Architecture Committee, first met Mr. Kunian and his wife, Lois, when the couple were tenants in a building on Marlborough Street owned by Prindle and her late husband. When the Kunian family expanded, they relocated a few blocks to the west on Marlborough Street.

In that time, Mr. Kunian left his mark while serving as a NABB board member and as that group's appointee to the Back Bay Architectural Commission, according to Prindle.

"During that time, [Mr. Kunian] encouraged NABB to establish a standing architecture committee, so that neighbors could have a forum to comment on proposed projects in the neighborhood. Fifty years later, that committee is still involved in protecting our neighborhood from inappropriate development," Prindle wrote of the lasting impact Mr. Kunian made on the Back Bay.

Additionally, Mr. Kunian served on the City of Boston Conservation Commission for more than 20 years. He was also an enthusiastic supporter of the St. Botolph Club and The Boston Athenaeum.

After practicing law for more than 50 years, Mr. Kunian enjoyed his retirement sitting in his library, enjoying his view of Marlborough Street with a glass of wine. He was an avid reader, a world traveler, a fan of classical music, and a connoisseur of Asian ceramics. He will be remembered for his wit and general good nature.

Tony Bordon, who lived

## APPRECIATION



Stephen Toby Kunian.

across the street from the Kunians for almost 25 years, fondly recalled his long friendship with Mr. Kunian.

Bordon wrote in an email: "I'll always remember Stephen as someone who loves to get together with friends. There was no generation gap between him and me, including my kids (20 and 23). He had a fabulous wine collection and always eager to share. His recall was incredibly impressive. I remember just before my wife and I took a trip to Italy last year, Stephen, in true form, recalled every entrée from every restaurant he dined at and the Italian names of streets as directions. Stephen was also our family lawyer. Always on call to offer advice. He was also a big fan of my wife. The prenup he drafted for us did not need an opposing lawyer to review!"

Stephen will be remembered as working hard for the underdog, helping people who needed help and in many cases never looking for compensation. He had this infectious laugh, dry sense of humor and appetite for fine food, family and friends that we will never forget."

The son of the late David and Charlotte (Greenstein), Mr. Kunian graduated from Phillips Academy, Amherst College, Harvard Law School, and the London School of Economics. He leaves his wife, Lois Rome Kunian; his sons and their families, Andrew and David Kunian and his wife, Renee Bigelow, and their daughters, Charlotte and Leila. He also leaves his brother Dennis, his wife Janie, and family Danielle and Derek Wallis and children Sophia and Owen, and Alexandra Kunian, and her daughters Zahra and Samira Nicola.

Mr. Kunian also leaves his sister-in-law Ellen Rome, her husband Wayne Wibby, his niece and her husband Samantha and Brendan Kelley, and their children Liam, Graham, and Harrison.

A funeral service was held on Dec. 23 at Temple Israel in Boston. For those who wish to make a contribution in Mr. Kunian's memory, please consider The Boston Athenaeum, The Emerald Necklace Conservancy, or Mother Caroline Academy and Education Center (MCAEC).

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# Healey-Driscoll awards \$9.9 million to expand individual homelessness winter capacity

Special to the Sun

In anticipation of increased wintertime shelter needs for individuals experiencing homelessness, the Executive Office of Housing and Livable Communities has awarded \$9.9 million in supplemental grants for shelter providers, municipalities, and community-based organizations to open or expand seasonal shelter bed capacity.

The City of Revere, in collaboration with Housing Families, has been awarded \$142,800 for an overnight warming center to serve 24 people each night.

"Given the increasing demand for shelter services and warming centers in recent years, this funding is crucial to easing the pressure on our community's limited resources. I am deeply grateful for the funding opportunities provided by the Healey-Driscoll Administration, and I am incredibly proud of the efforts being made by the City of Revere and Housing Families to address these critical shelter needs," said State Representative Jessica Ann Giannino (D-Revere).

"As individuals, and as a Commonwealth, one of our most important moral obliga-

tions is to care for the least of those amongst us, including the poor and the homeless. With this in mind, I am thankful to Mayor Keefe for his leadership in seeking and obtaining this important funding and for providing the necessary supplemental funding," said State Representative Jeffrey Rosario Turco (D-Winthrop).

"We're thankful to our state officials for their advocacy in supporting our unhoused populations, and for their continued support of the Chris Alba Emergency Warming Center. This year, we've partnered with American

Legion Post 61 to activate a new, larger location for our warming center, at 249 Broadway – all which would not have been possible without these supplemental grants," commented Mayor Patrick M. Keefe Jr.

"Our nonprofit community partners provide a lifeline to individuals who are struggling with the very basic need of a safe place to lay their head at night," said Housing and Livable Communities Secretary Ed Augustus. "In addition, these organizations are well-equipped to connect individuals with other important services ranging from behavioral

health to the search for permanent housing, which helps lift people out of homelessness."

"The City of Revere is grateful for the Division of Housing and Stabilization's One Time Grant to sustain and expand the Chris Alba Emergency Warming Center that has operated the last two winter seasons. This funding will allow us to increase both our nightly capacity limit and our scope of services, helping those most vulnerable during the coldest months," said Lauren Buck, Chief of Health and Human Services, City of Revere.

## CRIME (from pg. 1)

the 10-year average.

Over the previous 20 years, the city has averaged 260 shooting victims per year, but over the past three years this has declined by more than 100 victims per year; 2024 saw the third consecutive year of declines and the third consecutive year of fewer than 200 persons being shot in the city.

Most significantly, the 24 homicides thus far in 2024 are the lowest number since 1957 and by far the lowest total since in-depth data-keeping began in 2007, representing a decrease of 33 percent compared to 2023 and a 37 percent decrease compared to the average over the past five years.

However, Cox noted that so-called Part 1 crimes, which include aggravated assaults, commercial burglaries, and larcenies, have increased by one percent, but overall violent crimes are down by two percent, despite the three percent increase in aggravated assaults, which is attributable mainly to an increase in domestic violence incidents.

He said property crime has increased two percent, driven mainly by a 30 percent increase in shoplifting. Commercial burglaries are up six percent, but Cox said the data shows the six percent increase is entirely related to shoplifting incidents being reclassified as burglaries by perpetrators who have been previously trespassed. Cox said commercial burglaries actually are down by 17 percent without that quirk in the stats.

"In the entire time I've been a police officer, the city has never



MAYOR'S OFFICE  
PHOTOGRAPHER JOHN WILCOX

Senior city advisor Isaac Yablo talks about the drop in Boston's crime.

been safer from violent crime. I've never been more proud of the city and our leadership in terms of crime and crime reduction," Cox concluded.

Mayor Wu (who began her remarks by speaking in Spanish) said, "Boston is recognized as a national leader in community safety with numbers far lower than comparable cities.

"Safety is the foundation of everything we do in making Boston a home for everyone," Wu continued. "Safety is not merely the absence of harm or fear or violence. It is the positive affirmation of belonging, of people feeling excited to be part of a community where they are welcome and able to use every opportunity and every part of every neighborhood."

Wu then highlighted some of the innovations undertaken by the BPD including: the sharing of data (that previously had been privy only to the police) with the

local communities that provide a shared understanding of the trends in the city, which in turn has resulted in suggestions from the community that have been helpful to the police; the largest and most diverse academy-training classes in many years; a new contract that adheres to the highest-professional standards; the deployment of community intervention teams that increase visibility and presence; and the reinstatement of weekly youth safety meetings to prevent violence.

Wu also emphasized the interconnection between the reduction in crime and violence with programs involving other city departments, particularly those conducted under the auspices of the Boston Center for Youth and Families. Wu also mentioned paid summer jobs for youth that reached a highest-ever level of 10,000 this past summer; more programming in the parks; a doubling of the level of universal pre-K; expanded early college through the school system; investments in small businesses; the increase in enrollment in the public schools for the first time in more than a decade; and the reduction in chronic absenteeism in the schools.

"It has been an all-hands-on-deck effort," said the mayor. "This is about saving lives. The most important investment of all is to stop cycles of trauma and violence. When we do well at keeping violent crime down, we do well at doing everything else.

"But most of all," Wu concluded, "we know there is more work to do. Today is not a victory lap. It is a report out, a reflec-

tion of the type of results we can see when we all view community safety as a collective responsibility that we share together and that everyone has a part in."

Yablo emphasized some of the points made by Cox and Wu. "This has been a tremendous year of success, particularly in the reduction of firearm violence," said Yablo. He said that the city has adopted three strategies: Focusing on individuals who engage in firearm crimes; looking at how a person's environment contributes to crime; and positive policing initiatives.

"We have done constant monitoring of what the problem is," said Yablo. "We don't go into any solutions without a constant and up-to-date understanding of where the problems lie. But we are not done. We will continue to get better. We cannot rest well until we are at zero."

In response to a question from a reporter about the single-biggest reason for the good numbers, the mayor replied, "Strong coordinated leadership, the dedication of everyone moving in the same direction on the cityside and in the community, and having that commitment every day of the year to make this the focus."

In response to a question about the open drug use that is evident in many communities, Cox responded, "We do drug investigations all the time and have become highly-responsive to our communities." However, he added, "We're not going to criminalize mental health issues. But we are doing more with the DA's office and through the

courts to get help for individuals. We didn't invent the opioid crisis and we cannot arrest our way out of it, but we do need to do more to make people in our communities feel safer and we are trying to do that by becoming more agile with these teams of officers going into places to make sure that individuals know they will be held accountable."

Cox also noted that repeat offenders are responsible for committing an outsize number of violent crimes. Yablo added that there is a dedicated unit -- whom he labeled, "The 'stop shootings team'," -- that is focused on preventing firearm crimes by certain individuals. He said the unit has been tasked with reaching out to young people, typically ages 18-24, who have been involved with firearm crimes in the hope of reaching them while they're still young. He noted that this is important because the typical age for both firearm-related criminals and their victims is between 27-30 years old.

"Boston's steady decline in violent crime reflects the collective efforts of the Boston Police Department, the Office of Public Safety, community organizations, and strategic investments, including historic funding for youth summer jobs. Community safety requires an all-hands-on-deck approach, addressing cycles of trauma and violence through every facet of city services. Thank you to our police officers, first responders, and advocates for their unwavering commitment to protecting our communities," said District 1 Councilor Gabriella Coletta Zapata.

FRESH AND LOCAL

# Condiments, sauces, and chutneys, oh my!

By Penny & Ed Cherubino

We love exploring other cultures through their foodways which means we've amassed a wide selection of condiments, sauces, chutneys, and such. Slowly, our growing collection has taken over our already too-small refrigerator. To solve the problem, we've purchased a small refrigerator just for condiments.

### Refrigerate After Opening

If you read the labels on most of these bottles and jars, they say, "refrigerate after opening." We follow this advice not for food safety reasons but for food quality. Most of these products are not refrigerated in their native settings. Many are salted, pickled, or fermented for preservation. However, in their native settings, they are used and replaced far more frequently than in our home.

In a Korean household, Kimchi is eaten daily and used up quickly. The same applies to fish sauce in a Thai or Vietnamese kitchen or preserved lemons in the Middle East. These are trea-

sured additions to favorite dishes, but they're not used quickly enough to prevent them from losing their flavor intensity without refrigeration in our home.

### Fusion Experiments

We have a plan to use up many of the condiments we bought for special dishes by challenging ourselves to find other uses. Think about the role a condiment plays in its native culture, then use it to replace other ingredients.

Great starting points for this type of fusion experiment can be egg dishes, salad dressings, and sandwiches. Kimchi adds saltiness and spice to Korean dishes. Add some to scrambled eggs, and they take on a new dimension. Google "kimchi salad dressing recipes" for dozens of options. Replace the sauerkraut on a hot dog or rye with kimchi.

Hoisin sauce is traditionally used in Chinese cooking as a glaze for meat, part of a stir fry sauce, and as a dipping sauce for Peking Duck. It offers a wonderful balance of sweet, savory, pungent and salty flavors. When something you cook is lacking those notes, add a bit of hoisin.



Here's a peek inside our condiment refrigerator.

Consider what it might do as a glaze for carrots, squash, burgers, or spread on a wrap.

### Make Your Own Condiments

While we have not taken on the task of making our own ketchup, we've improved the taste of commercial versions by adding sriracha. In researching for this article we found endless references to making your own

preserved lemons, pickles, relishes, chutneys and sauces.

We love chutneys and have traditionally made small batches around the holidays. Our love of Indian food has added many chutney recipes to our collection. We also love to try some of the great chutneys from small producers like Blake Hill Preserves in Vermont.

### Buy Quality Not Quantity

Early on in our use of fish sauce, we discovered the vast difference between the least and most expensive versions and finally settled on Red Boat Fish Sauce 40°N recommended by Andrea Nguyen a Vietnamese food educator we trust.

Chili Crisp is another example

of a condiment that has become a fad and is appearing in so many versions at so many price points that deciding which to try can be daunting. We still buy the Lao Gan Ma Spicy Chili Crisp we've kept on hand for years.

One way to try a few different versions of the same condiment is to swap a bit with friends. We've been doing this with spices for years. Now that we have room to store a bit more we can start a condiment swap to add to our soup and spice swaps.

*Do you have a question or topic for Fresh & Local? Email Penny@BostonZest.com with your suggestion.*

## ADA curb ramp requests available online

Special to the Sun

The City of Boston is committed to providing accessible rights-of-way for all. Curb ramps are a critical element in allowing people with disabilities to have full and complete access to the public right of way. Title II of the ADA (Americans with Disabilities Act) requires an accessible public right of way including access to City and government facilities and programs, public transportation, places of employment, schools, medical facilities, and places of commerce.

Boston is undergoing big changes when it comes to accessibility. Over the next 10 years, the City is trying to make every curb ramp in the public right of way accessible. To help supplement this work, the ADA Curb Ramp Request System will help the City prioritize ramps that have an impact on your daily life.

### How we process requests

Once a curb ramp request has been received, within 10 days the City will provide you with an ID number to track your request. Within 30 days, a member of the ADA Team will investigate each request and reach out to you with an estimated schedule of repair.

The City will use its best efforts to remediate each request within one year of submission.

Please review the examples of requests in this section that can be made through our online form. If your request falls into one these categories, please proceed to the Curb Ramp Request Form.

Please note: To submit photos related to your request, or to inquire about the status of your request, please contact curbramps@boston.gov.

If you have a different

request, please contact the City of Boston Disability Commission to discuss your specific concerns.

### Types of requests

This form can be used to submit requests for the following types of ramps:

#### Missing Curb Ramps:

Locations at street intersection, mid-block crossings, or pass-through islands with crosswalks where there is currently no existing curb ramp.

#### Depressed Driveways:

Locations at residential or commercial driveways where there is no level or flush route to cross.

#### Inaccessible Curb Ramp:

A location where a curb ramp currently exists but is either damaged to the point of affecting accessibility or the ramp slopes are so severe that they affect accessibility.

### BOAT SHOW (from pg. 3)

which pro anglers will demonstrate the basics of jigging, covering types of jigs, best techniques, and the fish species you can expect to catch by jigging); a "Boating 101" education class for new boaters at Fred's Shed How-To Center, presented by Progressive, featuring a variety of daily seminars and demos covering everything from getting started to service, maintenance, updating, and operating; an America's Boating Club Boating Simulator for "hands-on" practice in boating skills such as docking, pivot turns, stopping, and more using a real Mercury throttle and steering wheel; a Classic & Wooden Boat Col-

lection featuring vintage boats dating back 80 years.; live music presented by Pete's One Mann Band, who will play hits from ABBA to Zeppelin; and the "Big Catch Photo Op," to capture the fun of a day at the show with your family and friends.

Tickets are \$20 for adults. Children 12 & under get in free when accompanied by a paid adult. Tickets are available online at NewEnglandBoatShow.com. Admission is free for active/veteran military, active/retired first responders, and USCG & USCGA members on opening day, Wednesday, January 8.

# THE CHESTNUT GROUP TOURS BOSTON ATHENAEUM AND AUTHOR TALK

Photos & Story by Marianne Salza

A statue of Athena, goddess of war, battle strategy, and wisdom, prominently stands before paned windows that overlook the Granary Burying Ground in the Bow Room of the Boston Athenaeum. Members of The Chestnut Group, a non-profit social orga-

nization for women over 50, began their November 19 tour of library and museum gathered around her.

“In ancient Greece, her temple was a temple of learning,” began docent, Lynn Smiledge, explaining the origins of the Athenaeum’s name.

The tour, guided by Smiledge

and Chestnut officer, Beth Sanders, focused on the history and architecture of the Athenaeum, as well as the paintings and sculptures on display throughout the library that opened in 1849.

“The Chestnuts love to learn about and explore Boston,”

(CHESTNUT Pg. 8)



Docent, Beth Sanders, giving a tour of the Athenaeum.



Monica Noether, Linda Peters, Jill Stansky, Lynn Tetrault, Jodi Slifka, Laren Murphy, Susan McAuliff, Gayle Slattery, Lynn Smiledge, and Stacy Naumes in the fourth floor reading area of the Athenaeum.



Docent, Lynn Smiledge, explaining the Athenaeum’s history and art in the Henry Long Room.

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# THE CHESTNUT GROUP TOURS BOSTON ATHENAEUM AND AUTHOR TALK

PHOTOS BY MARIANNE SALZA



A Chestnut learning about various samples of paper in the "Art of Paper" exhibit at the Athenaeum.



Monica Noether looking at the library given by the King William III to King's Chapel Boston.



Sally Harr learning about "The Art of Paper" exhibit at the Athenaeum.



Lisa Cleary, Pat Carucci, Lucine Kapreilian, Martha Stuart, Joan Bero, Sally Harr, Beth Sanders and other Chestnut members on the Athenaeum's fifth floor balcony.



Jessica A. Kent and author, Louise Miller in the Pierson Room of the Union Club.

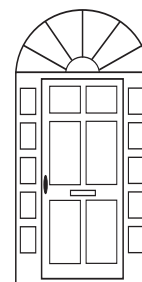


Maureen Yoder and Judy Newton sampling desserts baked by Louise Miller.



Chestnuts gathering in the Athenaeum's Henry Long Room with tour guide, Lynn Smiledge.

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Rentals

## CHESTNUTS *(from pg. 6)*

declared Beacon Hill resident, Nancy Kingman, The Chestnut Group Special Events Coordinator. “We occasionally find opportunities to do something right under our noses. How fortunate we are to have the Athenaeum so close.”

Smiledge described Boston in the early 1800s as devoid of cultural institutions, with a population of around 25,000 people. Instead of being reliant on Britain for print and resource materials, 14 intellectuals – including Ralph Waldo Emerson’s minister father – desired a reference library and the ability to publish a monthly anthology; so, in 1804, the men established themselves as the Boston Anthology Society.

“They had three aims: to promote science, art, and literature,” said Smiledge. “They consolidated their own private collection of reference books, and ended with about 1,000 pieces of print material. By 1807 they developed a more ambitious vision and re-established themselves as the Boston Athenaeum.”

This was Chestnut member, Lynn Tetrault’s, first visit to the Athenaeum; and she now has a deeper appreciation for its historical significance.

“It’s an extraordinarily beautiful place and I learned a lot about the incredible collection,” said Tetrault. “It’s the largest, private library in the United States, and it’s right here in Boston.”

Chestnut, Monica Noether, was also enthralled by the Athenaeum’s history. Although she has attended lectures at the Athenaeum, she was excited to have finally had the opportunity to explore the entire building. Now Noether is considering registering as a member.

“It’s a fascinating building,” said Noether. “The fact that it’s not just a library, but has an art collection is wonderful, too.”

Following the tour -- as is tradition for The Chestnuts -- 21 members gathered for lunch and socializing at the nearby European-inspired restaurant, Folio Bistro.

“The Athenaeum docents provided an excellent historical overview and tour of the library, museum, and galleries,” said Joan Bero, lunch organizer. “Many women left with excitement to return and learn more or participate in Athenaeum events.”

Later that evening, Chestnut friends reconvened around the corner at the Union Club of Bos-

ton for the first joint book group event with the Beacon Hill Women’s Forum. Author, Louise Miller, discussed how her 21 years of experience as a pastry chef at the Union Club inspired her debut novel, “The City Baker’s Guide to Country Living,” published in 2016.

“It’s nice to get the two groups together,” said Noether, who facilitates the Chestnut’s Evening Book Group, which is typically held in a member’s home. “It’s a story that took place in Vermont and Boston, so it’s very appropriate. I used to spend a lot of time in Vermont, so it was lovely. I love to cook, and I love food, so the fact that the heroine is a chef was fun.”

In “The City Baker’s Guide to Country Living,” Olivia, a pastry chef at an exclusive dinner club in Boston, has an accident with a flaming baked Alaska, setting not only the flambéed meringue dessert on fire; but the building, too. Olivia flees to her best friend, who lives in an idyllic Vermont town, where she finds her loved ones competing in a county fair baking contest.

“For me, northern Vermont has always been a refuge,” explained Miller. “I met one of my oldest friends in Maine, and she moved home to Northeast Kingdom. Some of my happiest times have been going to visit her. It would be marvelous – swimming, going to estate sales, going to the diner for breakfast, hayrides, and apple picking. Vermont was a natural place to set



*Chestnuts viewing Claire Van Vliet’s pulp painting, “20 Seasons 1983.”*

my book.”

While ladies sampled Miller’s treats with tea and coffee, the author read an excerpt from the fictional book, and listed baking tips that helped her write a novel: mise en place (putting everything orderly in its place), clean as you go, balance is key, cuts and burns are inevitable, time management is important, and make what you love.

“For me, baking and writing are intertwined,” said Miller, wearing an anatomical heart pin on her sweater vest and pigtail buns in her hair. “My hope -- and constant practice -- is to keep to

what I am interested in and excited about.”

Miller shared experiences from the difficult time in her life as she was composing “The Baker’s Guide to Country Living.” Her brother had been diagnosed with terminal cancer, leaving her mother devastated. Her beloved dog that had been her companion for her entire adult life, was also suffering from cancer, and Miller’s partner had lost her job.

Writing became Miller’s escape; and she joked that being a baker is the perfect job because she could plot the next scene in her book while slicing apples for

two hours.

Miller feels that Beacon Hill has become a major part of her identity as a writer, and that the neighborhood is woven into “The Baker’s Guide to Country Living.” It was almost entirely written in Beacon Hill, and revised on the fifth floor of the Athenaeum.

“I’m touched that the book is still finding its way out into the world after this many years,” expressed Miller, who is studying to become a field naturalist. “It’s still finding a home with readers.”



*The Chestnut Group and Beacon Hill Women’s Forum gathering for a book group event and author talk at the Union Club of Boston on November 19.*



# Keeping Resolutions *WHILE ON THE GO*

## Inspiring Recipes by Chef Candice Kumai

FAMILY FEATURES

**Y**ear after year, saving money and eating healthier rank high on the list of New Year's resolutions, but as many know all too well, busy schedules can make it hard to keep these resolutions up.

"Pretty Delicious" author and "Top Chef" alum Candice Kumai has partnered with The Glad Products Company to create delicious recipes that help bring healthy food out of the kitchen, and in turn, help to save you both the cost and calories associated with eating lunch out.

Chef Kumai's recipes are inspired by Glad To Go reusable lunch and snack containers, which feature a detachable 1.5-ounce "To Go" cup that snaps into the lid — allowing you to confidently transport foods that you haven't been able to before. Just imagine — no more dressing leak disasters when bringing a salad to work.

"Now there's no excuse for us to break our New Year's resolutions," says Kumai. "My recipes are not only healthy, delicious, convenient meal time options, but they fit into our everyday lives while helping to save money, time and calories and reduce waste."

For additional recipes, lunchtime tips, coupon offerings and more, visit Facebook.com/Glad.

### Spicy Tequila Lime Shrimp Salad

Prep Time: 10 minutes  
Cooking Time: 5 minutes  
Serves: 4

**For the shrimp**

- 2 tablespoons extra virgin olive oil
- 1 garlic clove, minced
- 1/2 teaspoon ground cumin
- Pinch red pepper flakes
- 1 pound medium shrimp, deveined
- 3 tablespoons high-quality tequila
- Salt, to taste
- 1 teaspoon dried chipotle powder
- 2 to 3 tablespoons fresh cilantro, chopped

**For the salad**

- 4 cups dark, leafy mixed greens
- 1/2 cup roasted red peppers, sliced thin
- 1/2 cup black beans, drained and rinsed
- 1 avocado, sliced thin

**For the dressing**

- 1/2 cup nonfat plain Greek yogurt
- 3 tablespoons high-quality tequila
- 1 tablespoon grated lime zest
- 1 teaspoon hot sauce
- 2 tablespoons fresh lime juice
- Pinch of sea salt to taste

Add olive oil to a large skillet over medium heat. Once oil is hot, add chopped garlic and cook for about 1 minute. Add cumin and red pepper flakes, and let flavors blend together.

Add shrimp and toss. Carefully add tequila and cook until alcohol burns off. Season with salt, and add dried chipotle powder. Once shrimp are cooked, add chopped cilantro, toss and put aside on a plate.

Toss mixed greens in a large salad bowl and add in roasted red peppers and black beans. In medium bowl, whisk all of the dressing ingredients together and alter to desired taste by adding additional hot sauce and salt. Top with avocado slices and sautéed shrimp.



### Roasted Fig and Blue Cheese Salad

Prep Time: 10 minutes  
Cooking Time: 20 minutes  
Serves: 4

**For the figs**

- 2 cups fresh black mission figs, sliced in half
- 2 tablespoons balsamic vinegar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon honey
- 1/4 teaspoon sea salt

**For the salad**

- 1/2 cup blue cheese, cut into elegant wedges or thin slices
- 6 cups mixed salad greens with arugula
- 1/2 cup candied walnuts
- Sea salt to taste

**For the dressing**

- 3 tablespoons honey
- 2 tablespoons Dijon mustard
- 1/4 cup balsamic vinegar
- 1/4 teaspoon sea salt

To roast figs, preheat the oven to 350°F. Remove stems off end of each fig, then slice fig in half. Roast for approximately 30 minutes or until a bit golden brown. Remove and cool slightly.

In small mixing bowl, mix 2 tablespoons balsamic vinegar, olive oil and honey. Add figs and toss to coat evenly. Marinate for 5 to 10 minutes.

Whisk honey, mustard, 1/4 cup balsamic vinegar and sea salt together to create dressing.

Place greens in large salad bowl; toss in candied walnuts. Serve with two fig halves on top of each salad with a blue cheese wedge.

### Spinach Salad with Walnuts, Strawberries and Goat Cheese

Prep Time: 10 minutes  
Cooking Time: 10 minutes  
Serves: 4

**For the salad**

- 1/2 cup walnuts
- 4 cups fresh spinach, stems trimmed
- 8 large strawberries, hulled and thinly sliced
- 1/4 cup crumbled goat cheese

**For the dressing**

- 3 tablespoons honey
- 2 tablespoons Dijon mustard
- 1/4 cup balsamic vinegar
- 1/4 teaspoon sea salt

Heat the oven to 375°F.

Place walnuts on rimmed baking sheet and bake until fragrant and toasted, about 8 minutes. Transfer to a plate to cool.

Toss spinach with strawberries in a large bowl.

In small bowl, whisk together honey, mustard, vinegar and salt. Sprinkle walnuts on top of spinach and strawberries mix.

Serve sprinkled with goat cheese, with remaining dressing on the side.



# City announces Copley Square Park partially reopens on New Year's Day

The City of Boston today announced updates in the reopening timeline for Copley Square Park. The northeast triangle of the park, located between Trinity Church and Boylston Street, will reopen on New Year's Day 2025 following a renovation. The Plaza and Raised Grove areas are set to reopen as well in January/February 2025, with the fountain, lawn areas, and perimeter sidewalks scheduled for completion after the 2025 Boston Marathon. The park has been under renovation since July 2023.

"Copley Square is one of the most iconic parks in Boston, offering vibrancy and open space in an area that welcomes visitors and residents alike," said Mayor Michelle Wu. "We're excited to ring in the New Year by opening a newly renovated piece of this historic park, with the rest of the park's reopening to follow soon



The Tortoise and the Hare are back at Copley! They are located in the area we'll be opening for New Year's Day.

after."

The \$18.9 million renovations will bring upgrades with a focus on enhancing accessibility, functionality, and community use.

Key improvements include the renovation of the iconic fountain, increasing the existing tree canopy through a raised grove with shaded seating, updated pathways and lighting, and new

flexible event spaces to accommodate events including the Boston Marathon and the Copley Square Farmers Market, as well as daily public use.

"We're excited to begin reopening Copley Square for public use on New Year's Day and we look forward to unveiling the fully renovated park this spring," said Boston Parks Interim Commissioner Liza Meyer. "These improvements, from the revitalized fountain to the expanded tree canopy and flexible event spaces, reflect the community's vision and we can't wait to share the finished project."

Recent Progress Highlights:

**Fountain Vault:** Interior work is complete, with exterior work resuming soon.

**Boylston Street Sidewalk:** The east half is finished, with new glass panels in the bus shelter. Once temperatures rise, the west

half will be completed in spring 2025.

**Raised Grove & Plaza:** Paver installations are nearly complete, with furnishings already being installed.

**Tortoise and Hare Statues:** The beloved statues have returned to their home in Copley Square.

**Upcoming Work:**

Final touches to the Raised Grove and Plaza will continue in the coming weeks.

Porous brick pavements and other elements near Boylston Street and the Kiosk will proceed as weather permits.

For updates and inquiries, visit the project website at [boston.gov/copley-improvements](http://boston.gov/copley-improvements). Sign up for our email list at [bit.ly/Get-Parks-Emails](http://bit.ly/Get-Parks-Emails) and follow us on social media @bostonparksdept to stay up-to-date with Boston Parks and Recreation Department news and events.

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## LEGAL NOTICES

**LEGAL NOTICE**  
Notice of Self Storage Sale  
Please take notice Prime Storage - Boston Traveler St. located at 33 Traveler St., Boston, MA 02118 intends to hold an auction to sell the goods stored by the following tenants at the storage facility. The sale will occur as an online auction via [www.storage-treasures.com](http://www.storage-treasures.com) on 1/14/2025 at 12:00PM. Unless stated otherwise the description of the contents are household goods, furnishings and garage essentials.

Melissa McDonald unit #210. All property is being stored at the above self-storage facility. This sale may be withdrawn at any time without notice. Certain terms and conditions apply. See manager for details.

12/26/24, 1/2/25 BS

**LEGAL NOTICE**  
Notice of Self Storage Sale  
Please take notice Prime Storage

- Boston South End located at 100 Southampton St., Boston, MA 02118 intends to hold an auction to sell the goods stored by the following tenants at the storage facility. The sale will occur as an online auction via [www.storage-treasures.com](http://www.storage-treasures.com) on 1/14/2025 at 12:00PM. Unless stated otherwise the description of the contents are household goods, furnishings and garage essentials. James Warner unit #1129; Nicole Farrell unit #3033; Elizabeth Avanzino unit #3049; Geetha Rathnamala

unit #3135; Danielle Carley unit #3253; Skevenson Saincois unit #3313; Nelson Bernard Bell unit #4141; Gerard Moorekhan unit #4315; Tori May unit #5017; Kensley Fonrose unit #5027. All property is being stored at the above self-storage facility. This sale may be withdrawn at any time without notice. Certain terms and conditions apply. See manager for details.

12/26/24, 1/2/25 BS

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All women over 40 should have a mammogram once a year. Breast cancer found early offers the best chance to be cured. Free or low cost mammograms are available.

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# Real Estate Transfers

BUYER 1	SELLER 1	ADDRESS	PRICE
<b>BACK BAY</b>			
Arlington St Condo LLC	108-110 Arlington Ph LLC	108-110 Arlington St #PH	\$3,700,000
Furstenberg, Gilberte	Arpe Jr, John E	2 Clarendon St #105	\$850,000
135 Comm Ave U3 LLC	Tai, Tara	135 Commonwealth Ave #3	\$778,000
Weidner, Nancy L	Donovan, Peter	119 Marlborough St #6	\$745,000
Tobler Ft	Arnold, John	338 Marlborough St #3	\$1,150,000
411 Mre7 LLC	Linder, Paul	411 Marlborough St #7	\$800,000
Gladson, Brian	Abernathy, Ethan	35 S Russell St	\$2,500,000
Washington Arrow T	Anderson Erik Rhoades Es	4 Washington St	\$600,326
<b>BEACON HILL</b>			
Mccafferty, Joseph	Miller, Lana	10 Bowdoin St #20	\$1,490,000
Chandler Grandview LLC	Barrett, Conor D	26 Garden St	\$2,470,000
Ferguson, Thomas B	Atheline W Nixon 2019 T	45 Mount Vernon St #3C	\$1,536,374
Soapsuds LLC	Ziskowski, Jeffrey M	21 Temple St #G	\$570,000
<b>BAY VILLAGE/SOUTH END/KENMORE</b>			
Yousafzai, Aisha K	Arons, Andrew	19 Fayette St #6	\$860,000
Frances M Dowd 1993 Irt	18j Clarendon Nt	400 Stuart St #18J	\$2,250,000
Robbins, Brett A	74th Street LLC	400 Stuart St #17L	\$870,000
Raffles 27f Rt	Ts Residences Hld LLC	430 Stuart St #27F	\$3,490,000
De Vellis, Vilma	Furstenberg, Gilberte	217 W Canton St #4	\$1,100,000
Zhao, Wanying	Olender, Bryan	249 W Newton St #5	\$682,000
Becker, Jacques E	Lee, Bernard	483 Beacon St #43	\$480,000
Fay, G P	Charlesgate 302 LLC	4 Charlesgate E #302	\$1,310,000
Peterson, Mary	Choquette, Daniel	1 Durham St	\$5,250,000
Mark P Roemer 2007 T	50 Dwight Street LLC	50 Dwight St #1	\$2,850,000
Moore, Sarah	Harold T & B Pernikar Nt	84 Gainsborough St #303W	\$665,000
Newman, School	Religious Property T	298-300 Newbury St	\$8,500,000
De Lima, Thomas A	Ludlow, David O	69 Robeson St #4	\$850,000
Calahan, Zachary	Hayes, Conner	32 Rutland Sq #1	\$2,855,000
Hung, Min-Hsiang	Rovere, Dillon M	12 Stoneholm St #430	\$470,000
<b>WATERFRONT/DOWNTOWN</b>			
Chatterjee, Digaunto	Josephson, Michael	2 Avery St #31D	\$2,175,000
Gross, Samantha P	Bertolino, Joann F	158-160 Commercial St #6	\$1,300,000
G&g Company Boston LLC	Mcaf Winthrop LLC	240 Devonshire St #5714	\$1,750,000
Bakhtiarinoroozi, Nasrin	Mahmood Malihi T	65 E India Row #19D	\$650,000
Breaktime United Inc	Bos Office 3 LLC	63 Franklin St	\$6,300,000
Gasparro, Paul M	Hatem, David H	20 Rowes Wharf #505	\$2,150,000
Wells 2016 Ft	Dai, Xiao	165 Tremont St #902	\$1,300,000

# Attention to Detail

PHOTOS AND TEXT BY PENNY CHERUBINO

## THIS WEEK'S ANSWER



The door detail with the stained glass in the last clue is on 16 Follen Street. It was built in 1888 and is credited to architect William Passett. The Saint Botolph Neighborhood Association's website offers resources on the history and care of stained glass.

You'll find the next clue in the Back Bay.

Do you have a favorite building or detail you would like featured? Email Penny@BostonZest.com with your suggestion.

## THIS WEEK'S CLUE



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