

THE BOSTON SUN

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SERVING BACK BAY - SOUTH END - FENWAY - KENMORE

Talking Turkey with Kathy Sidell: Fixing the feast with a pro

By Seth Daniel

The annual “table picture” of the completely prepared Thanksgiving meal – taken just before everyone tears into the turkey and trimmings – often looks as if it happened effortlessly, as if nothing went wrong or no frantic trips to the corner store for an obscure ingredient were necessary.

But home cooks all over the downtown neighborhoods know better, and there’s no help like that from a professional.

That’s why the Sun sat down with restaurateur Kathy Sidell to hear how she and her famous foodie family (which includes sister Stephanie Sokolove of Stephanie’s on Newbury and Tremont) cele-

brate Thanksgiving – the biggest single eating session of the year.

Sidell is the president and founder of The Metropolitan Restaurant Group, which includes MET Back Bay, Nantucket’s MET on Main, and her newest Back Bay concept, Saltie Girl – among others.

However, when the restaurant doors close for Thanksgiving weekend, the cooking doesn’t stop for the Sidell family.

“I do love Thanksgiving and I love Thanksgiving in New England,” she said, noting that her family typically spends Thanksgiving on Nantucket. “Thanksgiving is really this great meal where you blend savory and

(SIDELL Pg. 3)

Sandwiched Soccer Stadium? Whispers abound about soccer stadium on Frontage Road between South End and Southie

By Seth Daniel

A hearing on Nov. 29 at the City Council regarding the sale of two large City-owned properties on Frontage Road has many whispers going around the neighborhood about the prospects of a soccer stadium locating next to the South End.

The Council will have a hearing on Nov. 29 to declare 200 and 400 Frontage Road as surplus properties – an 18-acre swath across the Expressway from New York Streets that now houses the City’s Tow Lot and other municipal services. It also sets next to a larger

(SOCCER STADIUM Pg. 3)

FENWAY FRIENDSGIVING AT THE MORVILLE HOUSE



Photo by Derek Kouyoumjian

Haiqiang Dai (center) shows her approval of the Friendsgiving Feast to her parents, Qingqing Li and Haiqiang Dai, during the Fenway Friendsgiving event on Saturday, Nov. 17, at the Morville House. The Fenway CDC and HallKeen Management came together once again for another great time with friends.

Ban on thin plastic bags begins Dec. 14

By Lauren Bennett

Boston residents will have to say goodbye to flimsy plastic bags starting in just a few weeks. Last December, Mayor Marty Walsh

(BAG BAN Pg. 5)

Charlesgate Alliance Muddy River Committee partners with DCR to clean up Muddy River

By Lauren Bennett

Chairs, shoes, two BPD barriers, a computer monitor, bicycle helmets, and 17 softballs—these are just some of the things that were found in the stretch of the Muddy River Between the Turnpike and Storrow Drive on Monday. The Department of Conservation and Recreation (DCR) brought in New England Disposal Technologies (NEDT), who brought in SOLitude Lake Management. They provided a harvesting machine to clear the thick layer of trash off of the top of the river.

The DCR usually cleans the trash out of the river once a year, but this year they invited the Charlesgate Alliance Muddy River Committee, under the leadership of Caroline Reeves, to be there. Reeves and the Committee have been looking at ways to clean up the Muddy River and improve the water quality, and partnering with DCR is the first step in the process.

“It’s time for people to step up and help take care of this urban resource,” Reeves said. She said she is excited about the partner-

(MUDDY RIVER Pg. 4)

THANKSGIVING MEAL KIT GIVEAWAY



Photo by Derek Kouyoumjian

Volunteers for the Cathedral of the Holy Cross Turkey giveaway pose proudly with the Thanksgiving Meal bags they’ve assembled for those in need. Several local businesses, Parishioners and students from Cathedral High combined their efforts to put together Thanksgiving gift bags for those in need.



The Independent Newspaper Offices will be closed
Thanksgiving Day, Nov. 22nd and Friday, Nov. 23rd

EDITORIAL

HAPPY THANKSGIVING

Thanksgiving is a uniquely American holiday, tracing its roots back almost 400 years to the Pilgrims, long before there was even a thought of a United States of America.

Thanksgiving is the ultimate family-centered holiday. It has no national-celebration connotations, and no required gift-giving. It lacks the commercialism, solemnity, and political overtones of all of our other national observances.

It's a day for schoolboy football, family gatherings, and not much else to do other than enjoy a great dinner with those whom we love and care about.

It is the only day on the calendar when we have no obligation other than to spend the day with those who mean the most to us. It asks nothing more from each of us (other than for the person who is doing all the cooking!) beyond just showing up and enjoying the company of our family and friends and then having a great meal.

Even in this time of divisiveness in our country, we all can agree that Thanksgiving makes us aware of what we have to be thankful for. Despite our present trials and tribulations, Americans are remarkably fortunate to be where we are. Thanksgiving is a national celebration that serves to remind us how blessed we are at a time when circumstances are so cruel for so many others in the world.

Thanksgiving serves as a rare day for relaxation, reflection, and inevitably -- at least for some of us -- a post-dinner nap or early night of sleep. In a time when so many of us are connected 24/7 to some instrument of communication, it truly is a relief to have a day when we can just shut it all off.

We wish all of our readers a happy -- and restful -- Thanksgiving.



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GUEST OP-ED

Thanksgiving and very thankful

By Glenn Mollette

This Thanksgiving I am thankful to not have cancer. I hope.

Six months ago my family doctor sent me for a CT scan because I went in to be checked out for something that felt weird which ended up being nothing. However the CT scan did reveal some nodules in my thyroid. A local Endocrinologist did a fine needle biopsy and said one of the nodules was thirty percent suspicious of malignancy. I went to another doctor out of town who did the same test that came back inconclusive and then another test which revealed the same nodule was about forty percent suspicious of malignancy. I asked the question "What should I do," and his response was we need to remove the entire thyroid within two months.

I didn't really want to do the surgery and have read many reports about people living their entire lives with thyroid nodules. I have read many die with thyroid malignancy that never caused them any trouble. Of course, cancer anywhere in your body is never working to your advantage.

I agreed to have the surgery and pathology revealed that I not only had a suspicious nodule but four malignant nodules. According to the extensive report I had three

malignant ones on the right lobe of my thyroid and one malignant one on the left side of my thyroid. The pathology report, surgeon and supervising Endocrinologist all have assured me that the malignancies were small and contained within the thyroid and no further treatments are necessary at this time. Of course for the rest of my life I will be visiting my doc for surveillance to see if anything nasty pops back up.

This of course is the short version of the story. The main point is I'm better off with cancer out of my body than in my body. This time last year I was clueless that anything so detrimental to my health was lurking beneath the surface. This year I will celebrate Thanksgiving for a miraculous early detection and a surgery that ended up being the only real choice to make.

My voice is not strong yet after the surgery and I have a little pill to take every day but who cares I am alive, feel good and writing this column. I have to praise God almighty for his grace toward me. I also have to be thankful for medical insurance that provided me a way to go to a place where I chose to go. Two other doctors told me that I only needed half of my thyroid removed and if cancer was found then I could have the other half removed. Who wants

to have two surgeries? I did not. The doctor I sought out could not prove I had malignancy on my left lobe but simply said, "I don't like how it looks and I think the whole thing needs to come out." I am grateful that I got to choose my doctor and my place of surgery. Every American should have the option of choosing their doctor and place of medical care.

Some people are not as fortunate. I have several friends who could not beat cancer and passed on this year. Often times the symptoms was already an indication that things were already too late for them to treat their condition.

As a word of caution I want to strongly say that simply waiting to see what your condition does often ends up being an emergency down the road. If you have an early warning then trying to move forward to aggressively eliminate the problem or treat it is the only way to have a chance of winning. Of course, we are talking about our human bodies and there will always be something to repair or deal with concerning our health. We go from one thing to another if we are blessed to live long enough.

Thus, this Thanksgiving I am thankful - very thankful.

Glenn Mollette contributes to the Beacon Hill Times.

LETTER TO THE EDITOR

Dear Editor,

Not being a member of the Blackstone/Franklin Neighborhood Association I did not attend the meeting that was reported as part of "The Pot Shop Campaign" in the Nov. 15 issue of the Boston Sun. I take serious issue with Mr. Ross's characterization of the PBNA process as illegitimate and his assertion that Compassionate Organics was never given a chance to present.

I would like to set the record straight. At his request, Geoff was given a significant amount of time to first present to the PBNA leadership on Dec. 19, 2017. As he wanted to present to the general membership a special meeting was called for Jan. 24, 2018 for him and his team to make a lengthy and detailed presentation. I personally presided over that meeting. It must be noted that Mike Ross was not yet part of the team so he was not

present, but that doesn't mean it didn't happen. There was a large amount of interest in what was presented, and a great many questions were asked, all of which Geoff was given time to answer. This extensive set of Q&As and a link to the Compassionate Organics website was published on the PBNA website for the public to see. Every effort was made to be as unbiased and transparent as possible in this process in an effort to ensure that the information he wanted neighbors to have was available to all. The information remained on the website throughout the winter and spring.

I presided over yet another meeting on June 13, 2018 publicized as an opportunity for the membership to vote on the proposal. The PBNA board does not take a stand on behalf of the neighborhood on any issue. Rather, an opportunity was

provided to the membership for an in-person secret ballot vote at the June 13 meeting. This was the same meeting where Mike Ross and his team made, at their request, what was to be the third Compassionate Organics presentation to the neighborhood.

After the presentation, a discussion took place among the large number of neighbors in attendance and a secret ballot vote was taken. Votes were deposited in a sealed box and there were several observers at the counting of the ballots. A significant majority of the voting members opposed the proposal.

I am appalled at statements attributed to Mike Ross as he commented on the Pilot Block Neighborhood Association's response to the Compassionate Organics proposal for 633 Tremont St.

Etta Rosen

Be Thankful... Happy Thanksgiving to all our Readers!
May your stomachs be full and your spirits high!

SOCCER STADIUM (from pg. 1)

tract of land owned by the New Boston Food Market at Widett Circle that is on the market and, according to sources, close to a sale.

The two properties combined together would equal out to a gigantic swath of land right next to downtown and the South Station transportation hub, and many in the neighborhood said they have heard renewed talk of a potential New England Revolution soccer stadium build by the Kraft family – owners of the New England Patriots and the Revolution.

It's a plan that has surfaced previously among the rumor mill, and this time around could not be confirmed.

However, what can be confirmed is that the Frontage Road properties and the Widett Circle properties are likely going to be transformed soon.

The Boston Planning and Development Agency (BPDA) would be the beneficiary of the property transfer to be considered on Nov. 29. Already, the Council held a hearing on the transfer in late August, and BPDA officials

this week said they believe the time is right to develop the land and create a better place for municipal services.

"Imagine Boston 2030 identified Frontage Road as a place for growth due to its proximity to transit and downtown, and its potential to create a connection between neighboring communities while preparing the area for the impacts of climate change," read the BPDA statement. "The BPDA and City are interested in exploring redevelopment opportunities for the Frontage Road Campus

that would enhance the surrounding neighborhoods and maximize public benefits. The redevelopment of the site creates the potential to use proceeds to support and strengthen the delivery of basic city services."

Meanwhile, Sue Sullivan, president of the Newmarket Business Association, said she has heard about conversations regarding Widett Circle, and she said she also hopes that the City will include Newmarket in its discussions on Frontage Road.

"I am sure that the BPDA and

the Mayor's Office are considering a number of possibilities for the future of the Frontage Road parcels as well as the wider spectrum of property in that area," Sullivan said. "I certainly hope and anticipate that the City intends to include all of the stakeholders, including specifically the Newmarket Business Association and the surrounding businesses and neighborhoods, in any early discussions about potential uses."

The hearing on the Frontage Road parcels will take place on Nov. 29 at 4 p.m. in City Hall.

SIDELL (from pg. 1)

sweet together in a way that not a lot of other holiday meals do. You usually eat either savory or sweet. It's really great at Thanksgiving the awesome kind of palette that's going on, which is what is so compelling, plus all the spices...What we usually tend to do is have the traditional items and flavors amped up with new or better ingredients, like having mashed potatoes with brown butter. It's traditional, but with something new. That's really what we do with the whole meal; it's a spiced up version of the traditional Thanksgiving meal."

ORGANIZATION IS KEY

Not everyone has the benefit of having several professional chefs in the family to work side by side for the big meal, but Sidell said one doesn't need to have a pro on hand to be able to plan and delegate so that the meal comes on time.

"I think you need to schedule," she said. "You need to write everything down and you need to have a timeline down on paper showing what time everything gets done."

A key thing is to get things done ahead of time – and the first stop is the dinner table and early items.

"I think there are some things you can do ahead of time and some things you have to hold to the end," she said. "It's very tough to get dinner out for 22. You can do mashed potatoes ahead of time and keep them in a pot over simmering water. They'll stay pretty fresh all day. There are other things I will prepare the night before and then put aside. Then you can just take it out at the right time and put it in the oven for an hour and then out to the table. Typically, I cook in the same thing I will bring to the table. I like copper pans and I use those."

Likewise with the table – that's something Sidell said one can delegate and work on the night before.

"The table can be done ahead of time," she said. "I do the table the day before so I'm not running around wondering where the forks are and what glasses I'm using or

thinking about what the centerpiece looks like. If that's done, I can focus on cooking the day of and not worry about the table."

And don't forget the pantry, she said, noting that one of the worst parts of the big meal is not having an ingredient or having to make a mad rush the night before, or on Thanksgiving day.

"Another key is making sure your pantry is well prepared," she said. "I'm a pantry girl and am meticulous about what I keep in my pantry. At the last minute, someone will want to make a soup with crystalized ginger. I want to be ready for that so no one has to run out to try to find some kind of ingredient."

Finally, she said to focus on the kitchen tools one has available.

One year, she said the family ate at a relative's house that had only one oven, but had a great stovetop. When that's the case, she said to customize the menu so that things get done.

"That year, we had the oven going and we focused a lot on sautés and things that could be done on the stove," she said.

IT'S A PIE YEAR

"This year is so interesting because I'm totally into the pie thing," she said.

After reading the cookbook 'Sister Pie' by Lisa Ludwinski, Sidell said she was motivated recently to delve into the world of making pies – and what better time than Thanksgiving to try out those skills.

"What I really took from the book is to highlight the flavors," she said.

For her, that has come in the form of crusts.

She said she has been upgrading her ingredients, such as using Plugra European-style butter for the crusts – which adds a twist.

She has also produced a roasted pecan crust, which she said has raised the flavor profile of some of her pies.

"I'm really in crust mode this

year," she confessed. "Even for left-overs, I'm already thinking about the idea of next day Thanksgiving pie."

TURKEY 101

So many of those preparing the turkey foil themselves before they start because they are rushing around and don't take the time to prepare the turkey correctly.

For Sidell, turkey prep starts one week ahead of time when she cooks a first turkey to make fresh turkey stock that she freezes for the big day. The fresh stock is something she uses in the pan and to baste with.

"I'm brining the turkey for sure, about 24 hours," she said. "Then I get the turkey super dry in the fridge, keeping it there for 24 hours. That's to make sure the skin gets tight so it's crisp. I don't put butter under the skin, but I do a dry ginger glaze with butter. It makes the turkey super brown and a golden brown. It's not so much for flavor, but just for the beautiful Chestnut color it produces."

When it comes to cooking the bird, she said she stuffs the turkey, and uses the rule of about 20 minutes per pound. However, it's the technique and paying close attention that will keep the bird from being overcooked, undercooked or unsuccessful.

"I start it high and then go low (heat)," she said.

She said she starts the turkey cooking at high heat, about 425 degrees for 30 minutes. Then, she kicks it down to 325 degrees for the rest of the cooking time.

"I definitely baste it the whole way through," she said. "Underneath the turkey, obviously, you have the stock. I make my own stock ahead of time, the weekend before, and freeze it. Then you have to make sure you rotate it – baste and turn. You really have to pay attention to that."

AFTERNOON OR EVENING

Sidell said her family – like many these days – has switched to



Photo courtesy of Jane Beiles

Back Bay Restaurateur Kathy Sidell and her famously foodie family love Thanksgiving. Sidell said they take the traditional and amp up the ingredients, which turns out to be a winning formula in a busy family Thanksgiving kitchen.

having the big meal in the evening instead of in the afternoon. That gives more time to prepare the side dishes and for guests to snack on things like Cheese and Tin Fish – such as they serve at Saltie Girl, Sidell said.

"We start that in the 2 or 3 p.m. zone and work our way to the turkey dinner," she said.

While all of that is going on, she said it's all hands on deck in the kitchen.

"You have to delegate and I'm a big delegator in the kitchen," she said "The big thing for entertaining on Thanksgiving is organization. It's really critical, particularly when you have a family of people who love to cook like we do. Thanksgiving I have a working kitchen and everyone takes their station...We all try to stick to what we're passionate about."

For Sidell, she said they love sides.

"I love to have corn with the meal, but it's hard to find," she said. "If you can find fresh corn, that's the best. Instead, we make a corn pudding with frozen corn. It gives that Indian corn flavor and that's about the only frozen thing we'll use."

She said they will be hav-

ing brussels sprouts, but with a Hazelnut crunch on top. They also like to have creamed onions with salsify (a winter root vegetable), and Mac & Cheese with white truffles.

In New England, there tends to be a seafood on the table, and Sidell said they love to do a baked stuffed lobster with Nantucket Bay scallops.

"Oh my goodness, I just really hope it is as good as last year," she said.

One kitchen secret she shared was preparing mulled cider to drink with the meal, but also doubling up and using the cider and apple cider vinegar in her recipes.

"I use cider in the gravy, and I use cider in my pastry dough as a tenderizer," she said. "That really works."

TIME FOR A NAP

When the meal is completed, there's always a mess, and Sidell said that's when it pays to have a big family.

"No one wants to clean up, but I suggest paying a 14-year-old in the family very well to do all the dishes," she said with a laugh, noting that all of the adults are usually in a tryptophan turkey coma.

MR. BOSTON

Me and my oil guy

By Phineas J. Stone



Late fall and winter have never been the same for me since I switched over to natural gas heat.

In year's past, most of Boston heated their homes – whether the rowhouses, the bricks or the state-ly residences – with heating oil.

It was a staple of the region, and a lot of people from other places around the country thought it odd that we filled up our homes like a car. Around here, the heating oil truck used to rumble down the crowded streets from November to April – stoppin' traffic and fillin' tanks. Friendly men smelling of petroleum and smoking cigarettes way too close to large quantities of combustible fuel became your undeniable friends in the cold months.

Nowadays, natural gas seems to be the rule, and nobody delivers natural gas. There's just a bunch of utility company trucks that invade the neighborhood and callously dig up the streets for like a year at

a time. Just look throughout the South End right now and you'll see such evidence.

Believe it or not, the census keeps track of heating fuel in homes, and in Boston the numbers have flip-flopped in the past two decades – going from about 80 percent with oil to 80 percent with gas.

I'm one of those who switched to gas, and now – particularly with the Lawrence debacle – I regret doing so. Oil is cheaper than anyone ever expected, or past presidents predicted, and so gas is no great deal.

Beyond the particulars, I just kind of miss seeing my oil guy.

It's another life relationship lost in the era of button clicking and suburban fulfillment centers.

For three decades I knew my oil man by first name only.

We developed a bond right off the bat, as he was kind to me when I was in a jam, and I never

forgot it.

He recognized that and appreciated it too.

Part of the fun of heating oil was always the anxiety of running out. Sometimes life would take over or you'd be short on cash, and then in a flash of panic, you'd remember the oil tank. A visit to the cellar, and the gauge would confirm the terror or your error.

You were out of oil.

And no oil company was open or able to come help you.

Just such a thing happened to me many years ago, and I had to revert to the old trick of using diesel fuel. Savvy salts like myself learned from those that came before me that, in a pinch, one could go to the gas station and fill up cans with diesel fuel. Throw that in the tank, and a no-heat, frozen pipe nightmare could be averted for a time.

One night around 10 p.m. with a Nor'easter bearing down on the

Hub, there I was at the diesel pump over by the Expressway in Dorchester filling up fuel cans with diesel petro.

At the time, I didn't know my oil guy, but he happened to be cruising home after a long day of filling up tanks. He saw me and knew exactly what I was doing.

"You run out?" he yelled from an open window.

I only nodded, bearing the frustration of being in a cold weather jam.

"Come on, I'll follow you home. I've got 100 gallons I need to get rid of," he said.

An angel had landed.

After that night, I never filled up my tank with anyone else but him, and later on, the company that bought him out.

Of a mornin' when he was coming, he'd always come in after the fill for coffee and pancakes. I always made sure they were made.

When he was coming off hip

surgery, I made a little door in the fence so he didn't have to climb over.

Never again did I have to worry about running out.

That was extraordinary looking back at it all.

One by one, those kinds of relationships in Boston – the backbone relationships of people counting on one another – are disappearing. Whether it's the oil man, the letter carrier, the librarian, cashiers, waitresses, cab drivers or a traffic cop – it all just descends into a life that is supposedly made easier and more efficient.

But it's a life without pancakes for the oil guy; without the opportunity for one man to do a favor for another man in need.

I don't know about you, but no online gas bill seems to hold the same sentiment.

MUDDY RIVER (from pg. 1)

ship with DCR and learning how to clean the water.

Almost a dozen people came out on Monday to cheer and show their support, despite the cold, rainy weather. "I think it was a fabulous success," Reeves said. "We were waving, singing songs" of joy that the trash was being essentially raked off of the water, she added.

Reeves said that during the cleanup, a red-tail hawk showed up—a reminder that the park isn't just for humans. It's also being cleaned up for "our really superb wildlife," she said. There are lots of turtles and birds who live near the Muddy River and cleaning the water will create a healthier habitat for them.

Because of the phragmites that

are currently in the water, the machine is only good at scooping things off of the surface. As part of Phase 2 of the Muddy River Flood Damage Reduction Project, these phragmites are set to be removed, which will make future trash removal easier.

Unfortunately, there is no real way to prevent the trash from moving downstream to this area of the river, but the Charlesgate Alliance Muddy River Committee is really looking at how they can get onto the river more often to get rid of it, which this partnership with DCR will allow.

"The important part for us is that it's the beginning of a real partnership with DCR to work with them to clean up the Muddy," Reeves said. "The long term goal is to improve the water quality of the Muddy River, and this is the first step in the right direction towards doing that."

Reeves said that they are also beginning to gather stakeholders along the bank of the river to see how the actual quality of water can be improved once the trash is more under control.

"It's a more lasting solution to clean the water itself," Reeves said.



Photo by George Lewis, Jr.

Volunteers cheered while a water harvesting machine cleared a thick layer of trash off the Muddy River on Monday.



Courtesy of Denterlein Worldwide

An artist's rendering of the mixed-use project slated for Parcel 12 in the Back Bay.

Mixed-use development planned for Parcel 12

By Dan Murphy

Boston developer Samuels & Associates intends to transform air-rights Parcel 12, located at the "critical" intersection of Massachusetts Avenue and Boylston and Newbury streets in the Back Bay, into a 545,000 square-foot, mixed-use development.

In the Letter of Intent filed with the Boston Planning and Development Agency, Douglas Husid, the applicant's attorney, wrote that the proposed project would include 325,000 square feet of office space; 70,000 square feet of retail and restaurant space; between 125,000 and 150,000

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PARCEL 12 (from pg. 4)

square feet of hotel or residential space; and approximately 150 below-grade parking spaces. Boston's Elkus Manfredi Architects is the architect for the project.

"We have an opportunity to knit together the urban fabric between the South End, the Fenway, and Back Bay in a truly transformative way," said Peter Sougarides, Samuels & Associates' executive vice president of development. "The buildings' ground-floor retail space, nearly 500 feet of continuous store frontage, will feel like an appropriate end cap for Newbury Street and give the entire street a needed face lift that's representative of the Back Bay's character."

The proposal includes "public-realm improvements" that aim to make the area more accessible

for pedestrians, cyclists, drivers, and transit riders alike, Sougarides said, including "generous sidewalk space, a dedicated bike lane, a pull-in for MBTA buses and a new bus shelter for riders to wait" along Massachusetts Avenue. It also features plans to renovate and reopen the currently-shuttered MBTA pedestrian tunnel that links the Hynes Convention Center to the west side of Massachusetts Avenue, he said.

The Boston Planning & Development Agency is soliciting public comments on the project through Dec. 14. For more information and to submit comments, visit <http://www.bostonplans.org/projects/development-projects/parcel-12>.

BAG BAN (from pg. 1)

signed an ordinance to ban single use plastic bags in the city, which goes into effect on Dec. 14.

Thin plastic bags used to hold produce, newspapers, and dry cleaning will be exempt from the ban, said Inspectional Services Department Commissioner William Christopher, Jr. Stores will have the option of offering thicker bags that contain at least 40 percent recyclable content, whether it be paper or other materials. The bags must be stamped to say that, Christopher added.

In an effort to encourage people to utilize cloth or polypropylene reusable bags instead, stores are required to charge a minimum of five cents per bag, but are allowed to charge even more than that should they choose. Stores are allowed to keep the fee. Christopher said that if a store is able to prove they have a hardship (for example, they already have a year's worth of traditional bags), the store can apply for a waiver. He said that ISD looks at every case individually, but if the waiver is granted, it will be for one year only and then the store would be required to comply with the regulations of the ordinance.

Plastic bags will not disappear from Boston overnight, however. The process will be done in phases, Christopher said, starting with stores that are 20,000 square feet on Dec. 14. On April 1 of next year, it will apply to stores that are 10,000 square feet, and by July 1, all stores in the city will be included. At that point, the only thing that is exempt is fairs, bazaars, and charitable and religious organizations, he said.

"We give everyone a time to

acclimate and it makes it reasonable for everyone," Christopher said.

The fines for non-compliance with the ordinance is first a warning, followed by a \$50 fine for the second offense, and a \$100 fine for the third offense and each consecutive one thereafter in a single calendar year, said Christopher.

Christopher added that the city is trying to promote reusable bag use, so they are handing out as many as they can to people in neighborhoods across the city. He said there is a focus on people who are elderly and low income to make sure they have bags they can use. "We are working very hard to give them out at civic meetings," he said. He said he also thinks it's a good idea for business establishments to come up with a way to offer these bags to their customers.

"We got no pushback from anybody on this," he said. "We're going to every community group in the city." He said he believes this ordinance is a better step towards being more environmentally friendly, and the overall response has been good so far.

"We are going to be starting an ad campaign in the next week or so," Christopher said, "and we really like the idea of face-to-face discussion [at the community meetings]." Aside from handing out bags in the community, he and a team have also been explaining the ordinance at different community meetings across the city so people are prepared for this process to start on Dec. 14.

Christopher said the push for reusable bags is very strong—"if everybody does that, we're in great shape."

**BUYER 1
BACK BAY**

Saviano, Jeffrey
Rayon, Aurora
Hadawar, Jordan
Grubbs, William J
Levy, Nicole L
Demmer, Helene
LWC 296 Marlborough LLC
Jodom Realty LLC
Grubbs, William J
Kemper, Stephen G
Mauro, Jordan
Zhou, Yuxin

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Zhang, Qunhao
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Kodani, Cj E
Fretz, Ramsay
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Neu, Ryan R
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166 Fuller Street Realty
411 Shawmut Avenue RT
Lindquist, Kimberly A
Bane, Harrison
Consigli, Anthony M
Deng, Jing
Granahan, Raquel T
Kwan, Alvin W
W Canton Canton Street RT
Lee, Eunju
Duffy, Amanda L
Fabbrucci, Peter
Ding, Yun
Carey, Ryan M
Pereira, Christoph A
Vickers, Lisa J
7 Keswick Street LLC
Binnie, Dylan
Oleary, Gregory
Barry F Cohen RET
102 Chandler LLC
Graves, Bernard
Osullivan, Daniel

Real Estate Transfers**SELLER 1**

Oliverio, Michael L
Loizeaux, Peter T
Barr, James H
Mapfre USA Corp
Hardy-Gagne RT
Cribbins, Matthew G
296 Marlborough St LLC
Mccarthy, James J
Mapfre USA Corp
Inam, Arun
Almond, Patrici M
Schneider, Pam

Streckenbach, Scott C
Bennett, Judith A
Burke, Jane S
Pittsfield Lands RT
Zerner, Henri
Al-Khatib, Malek

ADDRESS

204 Beacon St #4R
126 Commonwealth Ave #2
148 Commonwealth Ave #G2
2 Commonwealth Ave #11H
83 Dartmouth St #2
167 Marlborough St #1
296 Marlborough St
431 Beacon St
2 Commonwealth Ave #11H
400 Commonwealth Ave #103
405 Commonwealth Ave #10
466 Commonwealth Ave #204

2 Hawthorne Pl #4J
8 Joy St
13 Lindall Pl #1
112 Pinckney St #12
87 Pinckney St #3
6 Whittier Pl #12A

30 Worcester Sq #2
121 Portland St #701
45 Province St #2005
45 Province St #2202
45 Province St #2305
27 Rutland St #2
65 Rutland St #1
73 Rutland St #3
411 Shawmut Ave #4
448 Shawmut Ave #5
450 Shawmut Ave
110 Stuart St #19G
60 Temple St
40 Traveler St #406
99 Tremont St #110
180 W Canton St
88 Waltham St #3
167 Warren Ave #2
542 Massachusetts Ave #2
684 Massachusetts Ave #5
690 Massachusetts Ave #2
40 Montgomery St #B
1 Huntington Ave #702
7 Keswick St
20 Lawrence St
37 Lawrence St #12
220 Boylston St #1013
102 Chandler St
1 Charles St S #602
410 Columbus Ave #1

PRICE

\$610,000
\$1,475,000
\$399,000
\$4,100,000
\$1,200,000
\$4,550,000
\$5,200,000
\$3,575,000
\$4,100,000
\$1,900,000
\$725,000
\$430,000

\$515,000
\$2,000,000
\$529,000
\$689,000
\$1,380,000
\$575,000

\$429,000
\$767,000
\$2,400,000
\$1,315,000
\$2,530,000
\$2,100,000
\$1,767,950
\$635,000
\$840,000
\$540,000
\$2,550,000
\$2,530,000
\$1,785,000
\$880,000
\$277,100
\$3,875,000
\$325,000
\$670,000
\$805,000
\$649,000
\$1,450,000
\$1,895,000
\$2,150,000
\$2,100,000
\$2,324,500
\$530,000
\$2,800,000
\$5,450,000
\$935,000
\$1,399,000

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ANNUAL FENWAY FRIENDSGIVING CELEBRATION AT THE MORVILLE HOUSE

Photos by Derek Kouyoumjian

Fenway Community Development Corporation and HallKeen Property Management held its annual Friendsgiving Celebration at Fenway's Morville House event center. Participants got to spend some time with their neighbors in sharing a turkey feast, some arts and crafts, and getting to know each other better.



Fenway Community Development Corporation and HallKeen Management, who made Friendsgiving happen: Colleen Fitzpatrick, Helen Murphy, Paulina Tuy, Chris Anderson, and Emily Kribbs.



Marilyn Galloway and her daughter, Zaniab Givan.



An arts-and-crafts table was on hand for participation in making Thanksgiving jars.



Colleen Fitzpatrick chats with Rick Whittemore and Maria Ochiel.



Laura Kelley, Mary Howard, and Brenda Holland.

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Malka Schraga, community resident who teaches English at Fenway Community Center.

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CHRISTMAS TREE & WREATH SALE

Saturday, Dec. 1, 9 am – 1 p.m.
Blackstone Square, South End

Trees, Wreaths, Garlands & More
Special appearance by Santa Claus

Music and refreshments provided

Pre-order at www.blackstonefranklin.org

All proceeds support Blackstone/Franklin Square Neighborhood Association and the Friends of Blackstone & Franklin Squares and go toward neighborhood improvement and historical restoration of the parks.

SOUTH END ANNUAL

Holiday Stroll

Wednesday, December 5th, 4-9ish

SHOP LOCAL

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WOMEN OWNED BUSINESSES

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presented by South End Local

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The South End Holiday Stroll 12/5/18
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Cyan Magenta Yellow Black

CATHEDRAL OF THE HOLY CROSS HOLDS THANKSGIVING MEAL KIT GIVEAWAY

Photos by Derek Kouyoumjian

Cathedral of the Holy Cross clergy, parishioners, and Cathedral High School students got together to organize a Thanksgiving Meal Bag giveaway to those who were in need last Saturday, Nov. 17, at the South End church. Each bag consisted of a 15-pound turkey, a 5-pound bag of potatoes, boxes of Stove Top stuffing, canned vegetables, a Table Top apple pie, and a pan to roast the turkey in.

Cathedral of the Holy Cross Rector Father Kevin O'Leary's brother, Mike, in conjunction with Katsiroubas Provisions, provided the turkeys.

Foodies in the South End donated 100 boxes of Stove Top Stuffing, Table Top provided the pies, and the Holy Cross community contributed the rest.



Volunteer Liam Lenihan holds a turkey last Saturday, Nov. 17, at the Cathedral of the Holy Cross's Thanksgiving food distribution.



Cathedral of the Holy Cross Rector Father Kevin O'Leary with some of the gift bags.



The Thanksgiving Meal bags consisted of a 15-pound turkey, a 5-pound bag of potatoes, boxes of Stove Top stuffing, canned vegetables, a Table Top apple pie, and a pan to roast the turkey in.



Nichols House Museum's
**BEACON HILL
HOLIDAY HOUSE TOUR**
December 9, 2018

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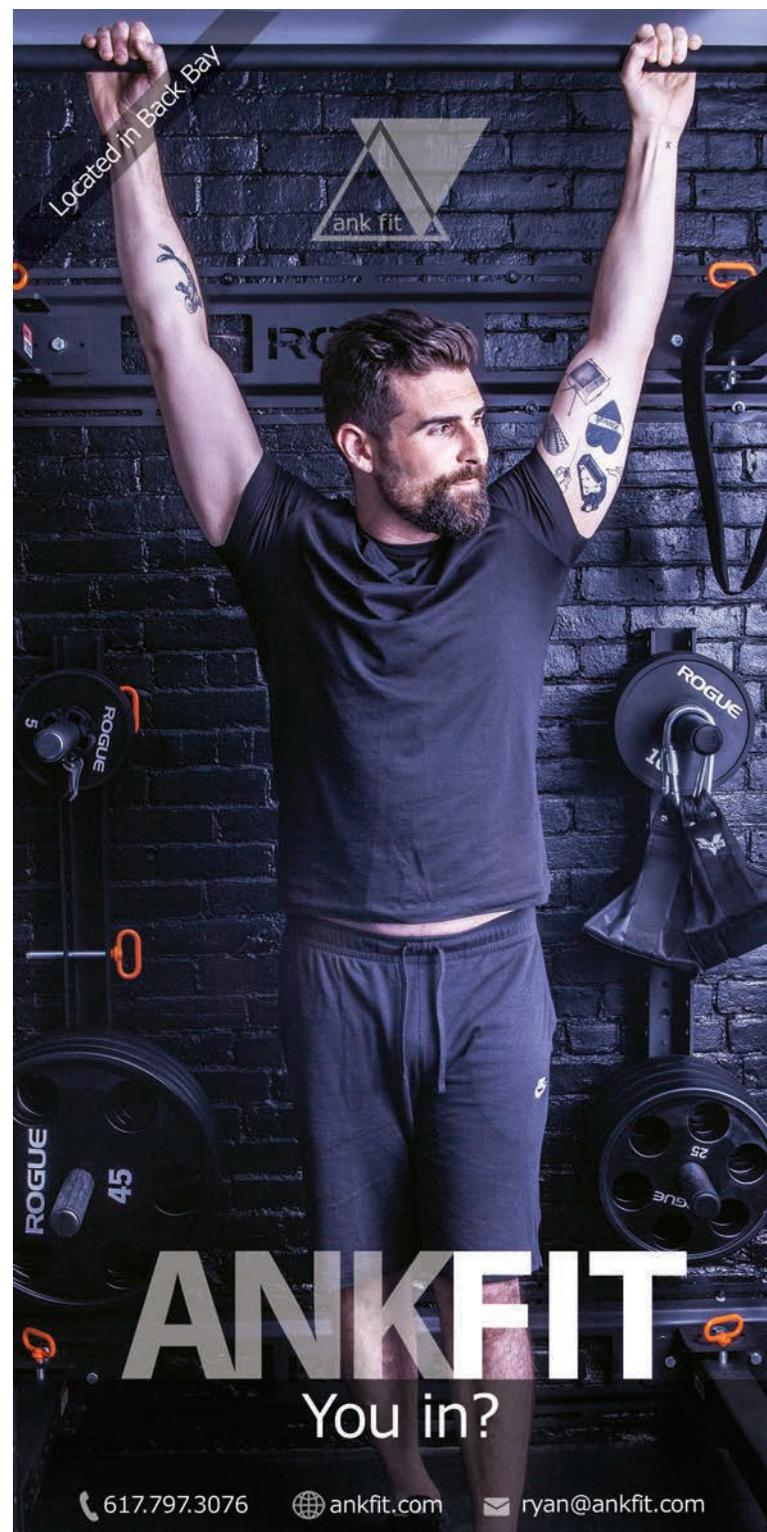
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NEWS BRIEFS

WOMEN'S LUNCH PLACE AND MFA

On Friday, Nov. 9, the Women's Lunch Place unveiled two large paintings created by local artist and SMFA at Tufts faculty member Nan Freeman. MFA director Matthew Teitelbaum and MFA Guardian Benefactor and longtime supporter of the arts in Boston Estrellita Karsh joined Women's Lunch Place executive director Elizabeth Keeley in celebrating the newly installed paintings. WLP proudly celebrates women's birthdays once a month with cake and a fresh floral arrangement. Freeman has created two large canvases depicting 12 floral arrangements—one for each month—continuing this heartfelt tradition.

BACK BAY, SOUTH END AND FENWAY TO GET FIOS

A new amendment to the City's cable contract will bring the Verizon fibre network Fios to the South End, Back Bay and Fenway in the coming year, Mayor Martin Walsh announced on Tuesday.

Building on the partnership formed in 2016, Verizon will expand its local wireless network speed and capacity to its local 4G LTE network, expand Fios Internet and cable television to all neighborhoods in Boston, and collaborate with Boston on Smart Communities solutions.

"Our partnership with Verizon reflects one goal: to make sure all of Boston's residents have access to the most advanced digital technology both now, and in the future,"

said Mayor Walsh. "We're making sure Boston is the best digital city in the nation, and through partnerships with companies like Verizon, residents will have better, more affordable options, as we work together to create inclusive growth for our city."

These technology enhancements are in addition to Verizon's original \$300 million investment to build a 100 percent fiber-optic network platform across Boston. Verizon and the City of Boston are amending the existing TV license agreement to expand Fios TV services. More than half the homes in Boston now have access to this all-fiber network, and Fios service is available in Dorchester, Hyde Park, Jamaica Plain, Mattapan, Roslindale, Roxbury, Seaport, South Boston and West Roxbury. The new amendment will enable Fios TV expansion as the fiber network is built in South Boston, South End, Allston, Brighton, Back Bay, Charlestown, East Boston, Fenway and Downtown.

ELLIS WINE GOES TO BERKLEE

The Ellis South End Neighborhood Association is pleased to announce its ninth Wine Tasting & Jazz Concert at Berklee College of Music on Wednesday, Dec. 5, at 6:15 p.m. The group will meet in the Davis VIP Room at the Berklee Performance Center before the concert to taste "Jazzy Wines" (chosen to match various jazz styles): big band, fusion, straight ahead, bebop, etc. The wines will be paired with a selection of appropriate jazzy cheeses, pates, fruit, etc. chosen to complement these wines.

Following the wine tasting Berklee has invited the group to join the "Berklee Concert Jazz Orchestra" performance held downstairs at the Berklee Performance Center.

(NEWS BRIEFS Pg. 10)

HOLIDAY HAPPENINGS

2018 SOWA WINTER FESTIVAL EXTENDS FOR TWO WEEKENDS

'Tis the season for the fourth annual SoWa Winter Festival. Now over two weekends, join SoWa for the biggest winter shopping village and holiday festival in Boston. You'll find the perfect handmade gifts, sip on winter cocktails, and discover the best of the SoWa Art + Design District.

-Weekend 1
 Fri., Nov. 30: 5-9 p.m.
 Sat., Dec. 1: 11 a.m.-7 p.m.
 Sun., Dec. 2: 11 a.m.-5 p.m.
-Weekend 2
 Fri., Dec. 7: 5-9 p.m.
 Sat., Dec. 8: 11 a.m.-7 p.m.
 Sun., Dec. 9: 11 a.m.-5 p.m.
 The SoWa Winter Festival is family friendly and free to attend.

COPLEY SQUARE TREE LIGHTING

Mayor Martin J. Walsh, the Boston Parks and Recreation Department, and The Friends of Copley Square welcome the holidays with the annual Copley Square Tree Lighting on Monday, Nov. 26, from 5-6 p.m.

The free event will feature appearances by Mayor Walsh, NECN's Jenny Johnson, Santa Claus, and Rudolph along with musical performances by vocalist Mark "Sing" Robertson, the Boston Children's Chorus, the Boston Pops Brass Quintet, and Berklee College of Music's own Natalie Daniela Castro Diaz.

Light refreshments will be provided by Drake's Cakes, KIND Snacks, HP Hood LLC, and the dairy farm families of New England and Must Be The Milk. The Fairmont Copley Plaza will host a family reception immediately following for all in attendance. The reception will include cookie decorating, photos with Santa and treats from the Fairmont Copley Plaza.

To learn more about The Friends of Copley Square, please visit www.friendsofcopleysquare.org.

MAYOR WALSH LIGHTS BOSTON COMMON CHRISTMAS TREE NOVEMBER 29

Mayor Martin J. Walsh and The Honourable Karen Casey, Deputy Premier of Nova Scotia, will celebrate the 77th Annual Tree Lighting on Boston Common on Thursday, Nov. 29, from 6-8 p.m.

The celebration is presented by the Boston Parks and Recreation Department, title sponsor The Province of Nova Scotia, Jumbotron sponsor JetBlue, and presenting sponsors Exelon Generation, the Coca-Cola Company, and Bank of America with additional support provided by WCVB Channel 5, Magic 106.7 FM, and the Boston Globe. The holiday lights throughout both parks will light up in sequence shortly before 8 p.m. when Mayor Walsh is joined onstage by Deputy Premier Casey, members of the Royal Canadian Mounted Police, and Santa Claus. The show will close with a pyrotechnic display by Atlas PyroVision.

The holiday decorations throughout Boston Common and the Public Garden include the City of Boston's official 2018 Christmas tree, a 46-foot white spruce tree donated by Ross McKellar and Teresa Simpson from Oxford, Nova Scotia. This marks the first time the annual Christmas tree gift to Boston has come from Cumberland County.

WCVB's Anthony Everett and Shayna Seymour will once again host Channel 5's live broadcast of the event beginning at 7 p.m. featuring multi-platinum pop star Andy Grammer, music from Nova Scotia's Hillsburn and

Makayla Lynn, local recording artist Phaedra, Willy Wonka from "Charlie and the Chocolate Factory," the cast of North Shore Music Theater's "A Christmas Carol," and the Morning Star Baptist Church Gospel Choir.

The lighting of the trees on the Common is made possible through the generosity of the Egan Family Foundation, the Lynch Foundation, the Massachusetts Convention Center Authority, John Moriarty & Associates, Berkshire Bank, the Herb Chambers Companies, the Greater Boston Convention & Visitors Bureau, and contributions from other individuals and insti-

(HOLIDAY HAPPENINGS Pg. 10)



Consumer Affairs and Licensing

Martin J. Walsh, Mayor

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LEGAL NOTICE

Notice is hereby given that the Mayor's Office of Consumer Affairs and Licensing has received the following application for an entertainment license to operate and maintain the categories of instrumental music and vocal music on the following dates and times*:

Saturday, June 15, 2019 from 4:00 p.m. until 10:30 p.m.
 Sunday, June 16, 2019 from 4:00 p.m. until 10:30 p.m.
 Monday, June 17, 2019 from 4:00 p.m. until 10:30 p.m.
 Tuesday, June 18, 2019 from 4:00 p.m. until 10:30 p.m.
 Wednesday, June 19, 2019 from 4:00 p.m. until 10:30 p.m.
 Friday, July 5, 2019 from 4:00 p.m. until 10:30 p.m.
 Saturday, July 6, 2019 from 4:00 p.m. until 10:30 p.m.
 Monday, July 8, 2019 from 4:00 p.m. until 10:30 p.m.
 Tuesday, July 9, 2019 from 4:00 p.m. until 10:30 p.m.
 Wednesday, July 10, 2019 from 4:00 p.m. until 10:30 p.m.
 Wednesday, August 28, 2019 from 4:00 p.m. until 10:30 p.m.
 Saturday, August 31, 2019 from 4:00 p.m. until 10:30 p.m.
 Sunday, September 1, 2019 from 4:00 p.m. until 10:30 p.m.
 Friday, September 13, 2019 from 4:00 p.m. until 10:30 p.m.
 Saturday, September 14, 2019 from 4:00 p.m. until 10:30 p.m.
 Sunday, September 15, 2019 from 4:00 p.m. until 10:30 p.m.

*Please note the maximum number of shows in 2019 from provided dates will not exceed 12 shows total.

At: 4 Jersey Street Boston, MA 02215
 Known as: Boston Red Sox
 The applicant is: Live Nation
 Manager of record is: Charlie Cellucci

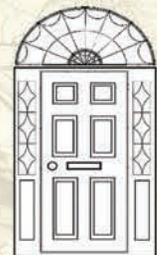
A public hearing on this application will be held at Boston City Hall, Room 809A, on **Wednesday, December 12, 2018 at 11:30 a.m.**

Anyone wishing to speak on this matter is invited to attend the hearing. Interpretation Services in Spanish, Mandarin, Cantonese, Vietnamese, Haitian Creole, Cape Verdean Creole and American Sign Language may be available upon request if the request is made two weeks prior to the public hearing. Call 617-635-4165 to request an interpreter. Written comments may be made prior to the hearing by writing to:

Kathleen M. Joyce, Esq., Executive Director
 Mayor's Office of Consumer Affairs and Licensing

APPLICANT'S SIGNATURE: 

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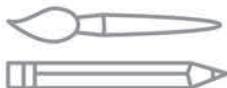
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NEWS BRIEFS (from pg. 8)

mance Center at 8 p.m. Guests will hear some inspired original jazz composition and arrangements by some of the most creative writers on campus, played by some of the most talented young performers in the country today. Hailing from all parts of the globe, the Berklee

Concert Jazz Orchestra is an international group that exemplifies the great melting pot that music can create, especially at Berklee. Come out and hear these young lions of the jazz world as they celebrate the spirit of creativity in jazz under the direction of trumpeter/compos-

er Greg Hopkins, a professor in the Jazz Composition Department. Space is limited, so reserve now by sending your check for \$30 (\$40 for non-ENA guests) by Dec. 3 payable to: "Ellis NA", c/o Bill Gregor, 92 Appleton St., Boston, 02116 or by paying on the

Ellis web-site: <http://www.ellisneighborhood.org/>. Please include the name(s) of those who will be attending. Questions? Contact Bill Gregor at el-liswine@mindspring.com or (617) 510-9534.

BACK BAY HAPPENINGS

•NABB's Annual Christmas Tree Sale. Get your Christmas tree locally on Saturday, Dec. 8 and Sunday, Dec. 9 from NABB.

(NEWS BRIEFS Pg. 11)

HOLIDAY HAPPENINGS (from pg. 8)

tutions.

The annual holiday display includes the official Christmas tree from Nova Scotia and trees throughout Boston Common. Refreshments and additional support will be provided by promotional sponsors Dunkin' Donuts, Capital One, Xfinity, KIND Snacks, H.P. Hood LLC, Power Crunch Bars, Drake's Cakes, Nature's Path, and an appearance by the L.L. Bean Bootmobile.

This is the 47th year that Nova Scotia has given a tree to the people of Boston as thanks for relief efforts following the Dec. 6, 1917, explosion of a munitions ship in Halifax Harbor. Within 24 hours of the disaster a train loaded with supplies and emergency personnel was making its way from Boston to Nova Scotia.

For more information please call (617) 635-4505, go to www.boston.gov/parks, or visit us on Facebook. For Boston Common parking information go to www.massconvention.com/bcg.html.

MASSACHUSETTS STATE HOUSE TREE LIGHTING

A giant Christmas tree in the Rotunda will be lit at the annual tree lighting at 5 p.m. on Tuesday,

Nov. 27, followed by an open house and visit from Santa in Doric Hall.

SOUTH END ENCHANTED TROLLEY STOP MOVES TO WORCESTER SQ.

Join friends and neighbors for the annual tree lighting ceremony. In partnership with the Worcester Square Area Neighborhood Association (WSANA), Mayor Martin Walsh and Santa will bring the trolley to a new South End location. There will be live music, holiday treats and a raffle. Meet the trolley in Worcester Square, between Harrison Avenue and Washington Street, on Saturday, Dec. 1, 4 p.m.

ELLIS SOUTH END HOLIDAY PARTY

The annual Ellis South End Neighborhood Association Holiday Party will take place on Sunday, Dec. 9, in the Elephant Walk on 1415 Washington St., 5:30 p.m. Please bring an unwrapped toy for an Ellis Memorial child in need this holiday season. \$60 per person, \$70 for non-members. R.S.V.P. by Nov. 30.

UNION PARK NEIGHBORHOOD ASSOCIATION HOLIDAY PARTY

The UPNA Holiday Party will be held on Friday, Nov. 30, from 6-8:30 p.m. at the Ben Franklin Institute of Technology. It will once again feature food prepared and contributed by a number of local restaurants. This year they will also have live music from Carl Eisman. Feel free to bring family and friends as guests are welcome.

PILOT BLOCK WREATH SALE

The Pilot Block Neighborhood Association (PBNA) Wreath Sale Annual Wreath Sale is officially open. Join PBNA neighbors for a wreath assembly and hanging party. There will be donuts, coffee, cider and holiday cheer. The event takes place on Dec. 1, 9 a.m. at K9 Strolls, 83 Pembroke St., South End.

BLACKSTONE FRANKLIN SQUARES TREE SALE

The annual Blackstone Franklin Squares (BFSNA) Tree Sale fea-

tures trees, wreaths, garlands and even a special appearance by Santa Claus. Pre-order by Nov. 26 at www.blackstonefranklin.org. Pickup will be on Saturday, Dec. 1, from 9 a.m. to 1 p.m. in Blackstone Square, Washington Street between West Brookline and West Newton streets.

CAROLING IN HAYES PARK

On Sunday, Dec. 9, at 3 p.m., join the Friends of Hayes Park for a caroling party in the park. Bring your family and friends for an old-fashioned gathering of seasonal singing. We'll bring hot cider, cookies and songbooks. And please bring a donation of canned or non-perishable goods for the South End Neighborhood Service Center Food Pantry.

COUNCILOR MICHELLE WU SOUTH END HOLIDAY PARTY

Councilor Michelle Wu and her campaign committee will host a holiday gathering at Slade's Bar and Grill in the South End (958 Tremont St.) on Dec. 11 at 6 p.m.

Please R.S.V.P. by Nov. 30 to Sharon at sharon@michelleforboston.com or call 617-334-5771.

Friends and guests are welcome.

SOUTH END HOLIDAY STROLL

Over 40 retailers in the South End will stay open late on Dec. 5 for shoppers to stroll through. There will be free dessert at participating retailers, as well as a chance to win a South End-themed gift basket.

BOSTON COMMONWEALTH AVENUE MALL LIGHTING

Mayor Martin J. Walsh and The Friends of the Public Garden will light up the Boston Commonwealth Avenue Mall on Nov. 29 at 8 p.m.

SANTA SPEEDO RUN

The annual Santa Speedo Run will take place on December 8 from 1 -1:30 p.m. It will start and end at Lir Tavern and Whiskey's at the corner of Gloucester St. and Boylston St. The run is limited to the first 700 registrants, and raises money for the Play Ball! Foundation which funds sports in Boston middle schools. Registration is \$30.

For the Record

From the Nov. 20 Conservation Commission meeting, City Hall:

Acceptance of the Order of Conditions

- CDM Smith on behalf of the Boston Parks and Recreation Department for phase 2 of the Muddy River flood damage reduction limited project located along the Muddy River.
- CDM Smith on behalf of the Boston Parks and Recreation Department for the landscape rehabilitation limited project located along the Muddy River.

CITY COUNCIL COMMITTEE ON WAYS AND MEANS (Setting of the Tax Rate):

Nov. 26, 12:30 p.m. A hearing regarding an order to adopt the residential factor and approve the residential exemption in the City of Boston for Fiscal Year 2019. The Chair of the Committee and the Sponsor of the Docket are Councilor Ciommo.

From the Nov. 27 Boston Landmarks Commission hearing, City Hall:

DESIGN REVIEW

- Massachusetts College of Art Applicant: Donna Cullen
Proposed work: Replacement of Souper Salad signage with Freshii signage
- Christian Science Complex Applicant: Brooke Ten Eyck
Proposed work: Installation of 21 bollards and three planters along Clearway and Belvidere Streets.
- Boston Public Library Applicant: Mary Silvera, Public Facilities Department
Proposed work: Replacement of roofing and skylights, and installation of roof stair.
- Emerald Necklace (Continued from previous hearing) Applicant: Margaret Dyson, BPRD
Proposed work: Phase 2 of Muddy River Flood Damage Reduction Project.
- Commonwealth Avenue Mall Applicant: Elizabeth Vizza, Friends of the Public Garden
Proposed work: Installation of lighting for three memorial statues.

ADMINISTRATIVE REVIEW

- Fenway Park Applicant: David Friedman
Proposed work: Interior clubhouse improvements and replacement of media level windows.
- Massachusetts Historical Society Applicant: William Tsoules

Proposed Work: Replacement of flag pole, installation of lighting.

- 706-712 Huntington Ave. Applicant: Michael E. Norman, Abbot Building Restoration

Proposed Work: Masonry repointing.

- 64-66 Bay State Road Applicant: Joshua Swasey, Baker|Wohl Architects

Proposed Work: Restoration of masonry stairs and iron handrails.

- Christian Science Complex Applicant: Brooke Ten Eyck

Proposed Work: Replacement in kind of two Northeastern University signs on the Belvidere building.

- Back Bay Fens Applicant: John Bailey, Emerald Necklace Conservancy

Proposed Work: Installation of water bottle filling station adjacent to Shattuck Visitors Center.

- Back Bay Fens Applicant: Michael S. Giaimo, Cellco Partnership

Proposed work: Installation of two DAS nodes.

CITY COUNCIL COMMITTEE ON WAYS AND MEANS HEARING:

Nov. 29, 1:30 p.m. A hearing regarding corporate tax break transparency in the City of Boston. The Chair of the Committee is Councilor Ciommo. The Sponsor of the Docket is Councilor Wu.

COMMITTEE ON PLANNING, DEVELOPMENT, AND TRANSPORTATION HEARING:

Nov. 29, 4 p.m. Message and order to declare surplus City-owned former Public Works Department parcels of vacant land and the transfer of the care, custody, management and control of said property to Public Facilities Commission. The land is located at 400 Frontage Rd. and 200 Frontage Rd. in South Boston.

From the Dec. 4 Licensed Premise Violations hearing, 10 a.m., City Hall:

- LANSLOWNE BOSTON RESTAURANT, LLC, D/B/A: HOUSE OF BLUES, 15 - 41 LANSLOWNE St., Fenway. Date: 08/31/2018

Two band members fighting inside, assault with dangerous weapon (bottle) & outside the establishment abutting premise.

South End Local expands Stroll, ready for Small Business Saturday

By Seth Daniel

It was only two years ago that small retailers throughout the South End began to feel a sense of unease about the future of the neighborhood's cozy business climate.

Uniting to bring attention to the cause, they awoke the South End, and then launched a new business partnership called South End Local.

Now, after coming through to the other side, retailers in South End Local are celebrating the success of their movement and are ready for a great holiday season.

"The community has really come together and rallied around its businesses," said Sofi Madison of Olives & Grace. "We have come together as a business community and we are seeing a real unification of businesses here. We launched our website and we're just trying to stay in our lane and talk about businesses in the community. It's not like the emergency it was for us now. We're at a point where we're really trying to step it up."

"It's just created this amazing ecosystem where the pieces were in place, but someone needed to put it all together," she continued. "We're just now seeing it happen

and that's exciting."

That was echoed by Megan Flynn of M.Flynn jewelry boutique, who recalled the first South End Holiday Stroll in 2009, when a monster storm hit and spoiled the event. However, the event persisted and this year is stronger than ever, following the trend for South End Local. She said the event will take place on Wednesday, Dec. 5, from 4 p.m. to around 9 p.m.

"It should be a really good event," she said. "When we first started the stroll, we did it because it was a good time, but we soon realize one of our strengths in this neighborhood is our businesses and our restaurants. Many of

our shoppers also go to dinner and we've aligned with many of the restaurants in the South End for the stroll."

Some of the restaurants that have special offers associated with the stroll include the South End Buttery, B + G Oysters, The Gallows, Butcher Shop, the entire Aquitaine Group, Myers + Chang, Stella and SRV – among others.

However even before the stroll, businesses are starting to ramp up this weekend, on Saturday, Nov. 24, for Small Business Saturday.

Madison said the South End is one of the best places for shoppers to come and experience the kind of business where the owner is

behind the counter. Many of the businesses are locally owned and there is a strong concentration of women-owned businesses as well.

"This is the most densely populated local retail area in the city," she said. "There are more female-owned businesses than any other neighborhood. The South End is also home to the largest population of art studios and galleries in Boston. It's a great place to come and shop for so many reasons."

The South End Holiday Stroll on Dec. 5 will feature free parking by GTI Properties at 540 Harrison Ave. Check their Instagram account (@Southendlocal) for more and more updates.

NEWS BRIEFS (from pg. 10)

The sale will take place at the Clarendon Street Playground from 9 a.m. to 5 p.m. The NABB sale will feature fresh-cut Balsam Fir trees from Maine. Local delivery is available.

All proceeds from the sale benefit the Friends of the Clarendon Street Playground and NABB.

For more information, visit www.nabbonline.com or call 617-247-3961.

•Save the Date! The Fausa Christmas Luncheon will take place on Tues., Dec. 11, at noon in The College Club, 44 Commonwealth Ave. It is hosted by Nancy Thornley.

•The next NABB Police Panel/Public Safety Forum will take place from 6 p.m. to 7 p.m. on Thursday, Nov. 29, in the sanctuary of the First Church of Boston, located at 66 Marlborough St. For more information, please feel free

to email Charles Neckyfarow at publicsafety@nabbonline.com.

SOUTH END DATES

•The South End Forum's Opiate Working Group will meet on Nov. 27, at 4 p.m., in the Hampton Inn & Suites in the Mass/Cass corner.

•The East Berkeley Neighborhood Association (EBNA) announced it will NOT have a November meeting next week due to a light agenda and it being Thanks-giving week. Plan now for a big meeting on Dec. 18 at the AC Hotel. Also, watch for more details on the Holiday Social next month.

•The next Worcester Square Area Neighborhood Association (WSANA) meeting will take place on Tuesday, Nov. 27, in a location to be determined.

•Award-winning author and Boston Globe Op-Ed contribu-

tor, Joan Wicker-sham, will talk about her short-story collection, *The News from Spain*, and her acclaimed memoir, "The Suicide Index: Putting My Father's Death in Order," Tuesday, Nov. 27, at 6:30 p.m. Earlier this year, Wickersham spoke with eloquence at the library about Megan Marshall's recent biography, 'Elizabeth Bishop: A Miracle for Breakfast.' The author will be introduced by her colleague, best-selling novelist, Sue Miller.

•Get you tree locally! The Blackstone/Franklin Annual Christmas Tree and Wreath Sale is here. Please pre-order before Nov. 26 for the best prices, great selection, and guaranteed availability. Orders can be picked up Dec. 1 in Blackstone Square from 9 a.m. to 1 p.m. Be sure to stay for the Association's Holiday Event featuring a visit from Santa Claus.

FENWAY TIMES

• KENMORE SQUARE REDEVELOPMENT IN FENWAY MOVES FORWARD

The BPDA approved the Kenmore Square Redevelopment at its November meeting. The proposed Kenmore Square

Redevelopment project presents two distinct developments on two separate parcels. The project entails new build-ings located at 533-541 Commonwealth Ave. and 650-660 Beacon St.

D-4 POLICE NEWS

HAVE HIS (CHEESE) CAKE AND EAT IT, TOO

On Monday, Nov. 12, at about 4:23 p.m., police responded to the Apple store at 815 Boylston St. to investigate a person.

On arrival, an employee told the responding officer that a male suspect entered the store and stated that it was going to be robbed. The suspect then left the store, only to come back a few minutes later. (The employee said she believes the suspect made a purchase on the second floor in the interim).

The suspect returned to the store yet again, at which time the officer asked him for ID. The suspect refused and left the store, although he remained standing outside the store and continued to deny the officer's request for his identification.

The suspect had a friend on the scene, who refused to provide the

officer with his name. The suspect's friend told the officer he believed the suspect was having a nervous breakdown, but declined an offer to dispatch an ambulance to assist the suspect. The suspect's friend said he would instead bring him home with him to South Boston and "give him cheese cake." The suspect's friend also told the officer that the suspect would be returning to San Francisco the following morning.

Both individuals then got into a vehicle and left the area without further incident.

UNPLEASANT DINNER CONVERSATION

On Monday, Nov. 12, police responded to Mistral restaurant at 223 Columbus Ave., at which time the manager told them that the suspect became belligerent and was asked to leave the establish-

ment.

The manager said the suspect was drinking at the bar seated next to a woman, who was unknown to him. While the woman was eating dinner, the suspect offered her a job in an unspecified industry. The suspect then began talking to woman in a sexually explicit nature, which caused her to cry. A staff member overheard the exchange and reported it to the manager.

When the manager asked the suspect to leave, he charged at her in an aggressive manner that put her in fear for her safety. The suspect then began yelling and throwing around U.S. currency.

A restaurant valet walked the suspect outside, and he left the area.

The manager said they didn't want the suspect to return to the area, and police advised her to call 9-1-1 if he returns.

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Magenta
Yellow
Black