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MAY 9, 2024

# THE BEACON HILL TIMES

T H E R E A R E N O T I M E S L I K E T H E S E T I M E S

Happy Mother's Day! 

## BEACON HILL NURSERY SCHOOL HOLDS AUCTION GALA



COURTESY PHOTO

Beacon Hill Nursery School hosted its annual auction gala at the Four Seasons on Friday, April 26. Shown are Beacon Hill residents and Beacon Hill Nursery School parents, Andy and Chelsea O'Brien and Katie and Aaron Norris. Chelsea and Katie served as Co-Chairs for the 2024 BHNS Auction Gala. See Page 7 for more photos.

## Uniquely named donut shop opens pop-up at DeLuca's on Charles Street

By Dan Murphy

A donut shop with a uniquely local name has set up shop as a pop-up inside DeLuca's Market on Charles Street.

Mass Hole Donuts, which has a brick-and-mortar location in

Somerville's Teele Square, took over the small space inside the store on Friday, May 3, which was previously the temporary home to Teuscher Chocolates.

The company bakes six different donut-hole selections each day in its Somerville kitchen from

more than 100 different options. Many are locally themed, such as the Green Monster, a filled brioche donut topped with emerald, vanilla glaze, toasted coconut, and lime custard; or the Copley Cheesecake

(DONUT Pg. 4)

## Antonio's turns 30

By Dan Murphy

Antonio's Cucina Italiana marked a major milestone on Thursday, May 2, as the long-standing restaurant celebrated 30 years in business at 288 Cambridge St.

"We were slammed from the day we opened. We were so busy trying to get organized that we had to take some tables out to get thing under control, but we eventually put the tables back in," recalled Steven Colarusso, the restaurant's owner and a North End native, of the restaurant's opening day on Thursday, May 2, 1994.

While Antonio's continues to offer daily veal, chicken, and seafood specials for both lunch and dinner, its regular menu has

remained largely the same.

"We've added a few things here and there [to the regular menu], but not much has changed, besides the specials," said Steven. "If it's working, don't change it."

Besides attributing the restaurant's continuing success to its 'consistency,' Steven said, "The food has to come out hot, with smoke coming off it. It goes from the pan to the dish. And if you see the same people coming back, you know you're doing something right. We try to give them a lot of food and keep the prices reasonable."

The restaurant underwent an extensive renovation that wrapped in early February. Besides refresh-

(ANTONIO'S Pg. 6)

## Azita Bina-Seibel reflects on her career ahead of imminent closing of Bin 26 Enoteca

By Dan Murphy

Saturday, June 1, will mark the end of an era when Bin 26 Enoteca closes after nearly two decades in business due to the retirement of co-owner and chef, Azita Bina-Seibel, who credits much of her success to the loyal support she has received from the Beacon Hill community.

"It's a good neighborhood for relationships," she said. "For me, it's a neighborhood where there's true community and one of the few places where everyone welcomes new neighbors in by gatherings and getting to know everyone."

When Bina-Seibel first arrived in Boston, many of the city's residents didn't know what dishes like focaccia, prosciutto, or risotto even were. But all that changed in 1983 when she opened the area's



COURTESY OF BINA FAMILY HOSPITALITY  
Azita Bina-Seibel.

first Northern Italian restaurant, Ristorante Toscano, on Charles Street.

On Beacon Hill, some neighborhood residents were already famil-

(BIN Pg. 3)

## BEACON HILL CIVIC ASSOCIATION COMMUNITY CORNER

### Cruise on the Valiant (A Members Only Event!)

Join us for an exclusive BHCA Members Only reception aboard the luxurious Valiant! This is an opportunity to reconnect with

your community and enjoy the stunning beauty of Boston Harbor! Step aboard the Valiant, the most opulent vessel of the Charles Riverboat Company, and experience its traditional salon area

with light bites (drinks available for purchase). With its extended bow, the yacht offers an unparalleled view of Boston Harbor. The large canopy deck will provide the

(BHCA Pg. 5)

## NEIGHBORHOOD ROUNDUP

### SCHÖN FAMILY ART SHOW MOTHER'S DAY WEEKEND

Nancy Schön, the sculptor whose works includes the iconic 'Make Way for Ducklings' statue in the Public Garden, will join six other female artists from her kin for a Schön Family Art Show over Mother's Day Weekend, from Friday, May 10, through Sunday, May 12, at 291 Otis St. in West Newton.

Besides Nancy, the art show will feature works by two of her daughters, Ellen Schön and Susan Schön, a ceramic artist and a designer, respectively. The art show will also feature four of Nancy's artist granddaughters, including Jackie Schon, a painter and photographer; Mia Schon, a mosaic muralist; Hannah Schön, a photographer; and Charlie Dov Schön, a mixed media artist. Each artist will display a few pieces from their particular medium at the art show.

An opening reception for the Schön Family Art Show will take place on Friday, May 10, from 5 to 8 p.m., and gallery hours are on Saturday and Sunday, May 11 and 12, from noon to 5 p.m.

### UPCOMING WEST END BRANCH LIBRARY OFFERINGS

The West End Branch of the Boston Public Library at 151 Cambridge St. will offer Line Dance Classes for Older Adults on Saturdays from May 11 through June 29 from 10 to 11 a.m.

Also, the West End Branch Library presents Alex Minasian Jazz Trio for an evening of jazz on Thursday, May 30, from 6 to 7 p.m. at 151 Cambridge St. Their musical selections will honor the legends of jazz music, including Charlie Parker and Thelonious Monk, as well as music from the Great American Songbook.

### UPCOMING UPSTAIRS DOWNSTAIRS EVENTS

Upstairs Downstairs Home at 69 Charles St. will also hold its first annual Celebrating Moms Flower Scavenger Hunt on Saturday and Sunday, May 11 and 12. For this two-day event, any item in the store with a flower in it receives a 10-percent discount off that item.

Upstairs Downstairs will then be featured as a ribbon garden on the Beacon Hill Garden Club's 'Hidden Gardens of Beacon Hill' tour, which takes place on Thursday, May 16. Stop by to celebrate this milestone with Upstairs Downstairs and "some bubbles."

The shop will also hold its Memorial Day Event on Monday, May 27. This 'Sail into Summer Sale' will offer special, in-store prices.

### MAY AT THE VILNA

The Vilna Shul at 18 Phillips St. presents 'Israel Through the Filmmaker's Lens' through May 29, from 6:30 to 8:30 p.m.

This course will explore questions about Israeli life and identity in a global context. Dr. Shayna Weiss will lead the conversation in examining contemporary Israeli film and what these movies teach about Israel today, covering timely topics including the Israeli-Palestinian conflict, Mizrahi-Ashkenazi relations, ultra-Orthodoxy, Holocaust memory, and more.

Each week, participants will screen one film at home in preparation for class discussion and learning. No knowledge of Hebrew necessary; all films are available with English subtitles.

Admission is \$120 for five sessions, including dinner.

Also, The Vilna presents 'Studio Israel Live: The Multilingual Music of Jaffa' on Thursday, May 2, from 6:30 to 8:30 p.m.

Explore the diversity of Israel – the beauty and the challenges

– through a funky and beautiful blend of music, dance, and conversation.

Meet Stav Marin and Neta Weiner, co-founders of System Ali, a one-of-a-kind Jaffa, Israel-based hip hop band that uses music to connect across languages, cultures, and beliefs. Now, you can hear their music and stories in conversation with Yuval Evri, Brandeis University Assistant Professor of Near Eastern and Judaic Studies.

This event is the first live iteration of the Studio Israel series which began online in 2020 to connect people with Israeli culture through artists during the pandemic. Studio Israel is presented in collaboration with Hadassah Brandeis Institute, the Jewish Arts Collaborative, the Schusterman Center for Israel Studies at Brandeis University, and The Vilna Shul, and is made possible with support from CJP.

Tickets for this event are \$18 each.

The Vilna will offer a book talk on Judy Rakowsky's 'Jews in the Garden' on Monday, May 6, from 6:30 to 8:30 p.m.

'Jews in the Garden,' is Renowned local author and investigative journalist Rakowsky's story of her father's cousin who was hidden in a Polish village for 18 months and survived the war. Together with an elderly relative, she travels to rural Poland to unravel the mystery of their family's past. As the number of survivors diminishes with time, telling these stories is the only way to keep their memories alive. This event is co-sponsored by the Jewish Book Council.

Tickets are \$18 each.

The Vilna will also offer a hybrid event, 'Lifesavers: Preventing the End of the World,' with Jason Weiner and Dr. Nancy Chabot in conversation, on Thursday, May 9, from 6:30 to 8:30 p.m.

Join Dr. Chabot, who led NASA's Double Asteroid Redirec-

tion Test (DART), in conversation with Jason Weiner, to learn more about planetary defense. The DART mission successfully demonstrated a method of asteroid deflection by kinetic impact which could help to protect Earth from potential asteroid impacts in the future.

Admission for this event is \$10 online or \$18 each in person.

The Vilna will offer 'A Whiskey Tour of Israel' (Yom HaAtzmaut) on Thursday, May 16, from 6:30 to 8:30 p.m.

Join The Vilna for an Israeli whiskey tasting with Josh Mann, an expert from Jews and Booze, a company that embraces community and puts the SIMCHA (happiness) in spirits.

Enjoy pours of nine different exclusive Israeli whiskies along with a fun and interactive tour of the whiskies, with information about each pour, distillery, and master distiller. Kosher charcuterie will accompany the tasting. Participants will be entered in a raffle to win a bottle of J&B "Kings of Kiddush" straight rye whiskey.

Admission for this event is \$50 per person.

The Vilna will also offer 'Yom HaAtzmaut with Bakey' - an evening for young professionals - on Thursday, May 23, from 6:30 to 8:30 p.m.

Celebrate Israel's Independence Day and gather with the Vilna community, IPF Atid, and the Consulate General of Israel. Enjoy treats from Bakey, Israeli wines, music and more. Make new friends and strengthen your community with good food and great conversation. Yallah! Tickets are \$18 each for this event.

Also, The Vilna will present the U.S. premiere of 'The Dybbuk,' a mystical Yiddish folk tale about love, family, displacement, and the restless Jewish soul performed by Arlekin Players Theater, from June 3-23. Previews take place from May 30 through June 2. Tickets range from \$29 to \$72 each.

The Vilna will offer 'Havurah on the Hill: Dinner and a Night at the Theater' on Friday, March 31, from 6 to 10 p.m.

Join The Vilna for a Friday night Shabbat experience for young professionals, where we bring you good food and great company on the fourth Shabbat of each month. Ticketwts are \$18 to \$36 each.

After a short service and Vegan BBQ Dinner from Rhythm & Wraps, you have the option to join us for the U.S. premiere of 'The Dybbuk.'

For more information on The Vilna Shul's programming, visit [vlnashul.org](http://vlnashul.org).

### WEST END BRANCH LIBRARY'S 'MINDFULNESS FOR OLDER ADULTS' PROGRAM CONTINUES

The West End Branch Library at 151 Cambridge St. will offer 'Mindfulness for Older Adults' on Fridays from 11 a.m. to noon on Fridays.

The ongoing program includes: 'Creating Healthy Sleep Habits' on May 10; 'Mindfulness Tools for Chronic Pain' on May 17; 'Yoga Breathing for Relaxation' on May 24; and 'Loving Kindness and Gratitude' on June 7.

Bob Linscott, MTS, Certified Mindfulness Based Stress Reduction (MBSR) Teacher and Behavioral Health Manager for the city's Age Strong Commission, will lead the program, which will help participants learn to reduce stress and anxiety; enhance their attention and memory; improve their mood and sleep; and strengthens their cognition in aging.

To register for the program, contact Wesley Fiorentino at [wfiorentino@bpl.org](mailto:wfiorentino@bpl.org) or call the West End Branch Library at 617-523-3957.

### CONVERSATION WITH BPL PRESIDENT DAVID LEONARD SET FOR MAY 20

Beacon Hill Village will host a Conversation with David Leonard, president of the Boston Public Library, on Monday, May 20, from 5:30 to 7:30 p.m. in the first-floor Orientation Room of the McKim Building at the Central the Copley Branch of the BPL at 700 Boylston St. (Light refreshments will be served from 5:30-6 p.m., and the speaker will begin closer to 6 p.m.)

Leonard, whose background spans academia, the non-profit sector, and more than a decade of private IT consulting, was instrumental in helping the West End and Beacon Hill add affordable housing, pairing the Boston Public Library's new, two-story West End Branch Library with 12 stories above containing 119 new apartments.

This event is free for all to attend, but attendance is capped at 51; register at [https://beaconhill.helpfulvillage.com/events/490-conversations-w\\_david--leonard--bpl-president/event\\_participations/](https://beaconhill.helpfulvillage.com/events/490-conversations-w_david--leonard--bpl-president/event_participations/).

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**Bin** (from pg. 2)

iar with these food items from traveling to Italy, as Bina-Seibel recalled, so they welcomed the restaurant's Tuscan culinary style.

(A second location of Ristorante Toscano opened in 1987 in Providence, R.I., followed by AZITA Ristorante, the first trattoria in Boston's South End, in 1990.)

In 1995, Bina-Seibel opened Lala Rokh – the area's first Persian restaurant - at 97 Mt. Vernon St. As was the case with the original Ristorante Toscano, Beacon Hill similarly embraced the new cuisine as many residents were already acquainted with Persian culture through Persian friends, or they had already traveled to Iran and experienced some of the dishes there themselves.

“Not to mention we love the neighborhood, and the neighborhood loves us,” said Babak Bina, who, together with his sister, Bina-Seibel, founded and own BINA Family Hospitality, of their decision to open another restaurant on Beacon Hill.

(Lala Rokh ultimately closed in August of 2018.)

In 2006, Bina-Seibel opened Bin 26 Enoteca, an Italian restaurant with a seasonal menu and extensive wine list, at 26 Charles St., which proved to be another hit with Beacon Hill diners.

Reflecting on her career, Bina-Seibel thanks the Beacon Hill neighborhood for its years of unwavering support, as well as for “being our good friends and our good neighbors.”

Bina added, “Our commitment to the neighborhood and this reciprocal relationship we've enjoyed with them for over three decades really puts the onus on us to make sure that whoever takes over the space is understanding of

what Beacon Hill is as a village.”

Bina also credits the hard-working staff at Bin 26 and their other restaurants for BINA Family Hospitality's continued success over the years.

“We couldn't have done it without our incredible staff in the kitchen, as well as in the dining room who have been an extension of our family for years,” he said.

Looking back at some of the lessons he has learned in the restaurant industry, Bina said, “The most important thing is to stay limber, and it's important to be malleable to the outside world. Nobody planned for the pandemic, but it happened. The most important thing is to stay true to your principles and the ethos of the restaurant you operate. The most successful restaurants put their heart and soul into it, and that's extremely exhausting while still being exhilarating.”

For her part, Bina-Seibel likens owning and operating a restaurant to hosting a party at your house, seven days a week, where you're expected to plan for the event and also provide all the entertainment, food, and drink for the guests.

“There comes a point where you say, ‘entertain me now,’” she said, adding that after spending more than 40 years at the helm of some of Beacon Hill's most popular and successful restaurants, she's now looking forward to traveling and “enjoying my family without being tied down to one place.”

Besides, Bina-Seibel thinks the time is now right for her to step aside and make way for the next generation of Boston chefs.

“I'd also like to give the baton to the young, imaginative chefs coming up,” she said.



COURTESY OF BINA FAMILY HOSPITALITY

A glimpse inside the dining room at Bin 26 Enoteca.

**ROUNDUP** (from pg. 2)

**NICHOLS HOUSE MUSEUM TO OFFER MAY 25 TOUR FOCUSED ON ROSE NICHOLS' CAREER AS A DESIGNER.**

The Nichols House Museum at 55 Mount Vernon St. will offer ‘Rose Standish Nichols: Garden Architect’ - a special tour focused on Rose Nichols' career as a designer. A pioneering woman landscape architect - on Saturday, May 25, at 10 a.m.

Rose aimed for “harmonious discord” in her historically inspired gardens. She also authored three books of garden history, as well as numerous articles about landscapes and design. Explore the

home Rose curated to be a museum, learn about her career, and experience her aesthetic sense.

Visit [nicholshousemuseum.org](http://nicholshousemuseum.org) for more information and to register.

**WEST END MUSEUM'S BOSTON TRIVIA NIGHT RETURNS MAY 30**

The West End Museum's next Boston Trivia Night takes place on Thursday, May 30, from 6:30 to 8 p.m. at the museum, located at 150 Staniford St. Suite 7 (on Lomasney Way).

Admission is \$10 per person; visit <https://www.eventbrite.com/e/boston-trivia-night-tickets> to reserve your spot.

**FREE LESSONS IN AMERICAN MAHJONG OFFERED AT WEST END BRANCH LIBRARY**

The Friends of the West End Library will be offering lessons in American Mahjong to new and experienced players at no cost.

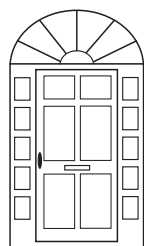
The group meets on Wednesdays at 1:30 p.m., on the second and fourth Wednesdays of each month in the Community Room of the West End Branch Library, 151 Cambridge St.

To sign up or for more information, email Audrey Tedeman ([artedeman@gmail.com](mailto:artedeman@gmail.com)) or Julia Forbes ([jmaforbes@gmail.com](mailto:jmaforbes@gmail.com)).

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# EDITORIAL

## CHANGE IN MARIJUANA SCHEDULING WAS LONG OVERDUE

The decision by the Biden administration last week to reclassify marijuana from a Schedule I drug to a Schedule III drug came as welcome (though long overdue) news for all Americans who have been aware for decades of the absurdity and injustice of that classification.

Marijuana became classified as a Schedule I drug, reserved for dangerous drugs such as heroin and LSD, during the administration of President Richard M. Nixon in 1970. Research into Nixon's presidential papers about 10 years ago revealed that Nixon's sole motivation for doing so was to provide a pretext to arrest, prosecute, and incarcerate Black and brown Americans, whom Nixon saw as political opponents during a time of political upheaval in our country.

That Nixonian policy of the past five decades has resulted in a disgraceful legacy of vast discrepancies in the enforcement of the drug laws by law enforcement at all levels, federal, state and local, to target Black and brown Americans at rates far greater than whites.

Countless lives -- and families -- in minority communities have been ruined because of racially-selective enforcement policies regarding the laws on marijuana.

Marijuana's classification as a Schedule I drug never had any basis in medical fact. Compared to just about any drug, both legal and illegal, marijuana has the least amount of harm and side-effects. No one ever has died from a marijuana overdose. By contrast, almost all commonly-available, over-the-counter drugs can cause a fatal overdose. (Even plain-old water can kill you if you drink too much of it.)

In addition, the common perception of marijuana as a so-called gateway drug, which became fashionable during the era of Nancy Reagan's "Just Say No to Drugs" campaign, was a myth. The only correlation that ever has been shown between a drug used early in life and hard-drug use later in life has been between cigarettes and opioid addiction.

On the other hand, we wish to emphasize strongly that marijuana should not be used by those under the age of 21, for whom marijuana use can have a lasting and deleterious effect on the still-developing human brain. (The same also can be said for nicotine, alcohol, high-sugar drinks, and ultra-processed foods.)

Hopefully, now that marijuana will be classified as a Schedule III drug (which is defined as a drug with a moderate to low potential for physical and psychological dependence, such as Tylenol with codeine), researchers in this country finally will be able to unlock how it affects the human body, which has THC (the active ingredient in marijuana) receptors throughout.

THC already has been shown to have a number of possible therapeutic uses, including treatment for glaucoma, pain, depression, and nausea for those undergoing chemotherapy.

Lastly, government regulation will ensure that dosage amounts are accurately labeled on available products. Just as alcohol content is indicated on beer, wine, and hard liquor, marijuana products, especially edibles, need to be labeled to provide consumers with needed-information about the potency of what they're ingesting.

The rescheduling of marijuana by the federal government is 50 years too late. But, as the saying goes, it's better late than never.



### DONUT (from pg. 1)

Crunch, a poppyseed cake donut garnished with cream cheese frosting, butter cookie crumbs, and a cherry on top. All of the toppings used are premium ingredients, including Belgian chocolate sprinkles, real pistachios, and even apple chunks in their Johnny Appleseed cider donut holes.

"It's all about variety," said Peter Gladstone, the company's co-owner. "You just want one or two bites -- you don't want the whole donut."

And with a business name like 'Mass Hole Donuts,' Gladstone said they also have to deliver a quality product to avoid being dismissed as a just half-serious company with a farcical name.

"We're fanatical about the quality of our donuts," he said. "We throw batches out if they don't meet our expectations because we have a very powerful brand name that's enough to pull people in."

Gladstone, a longtime Arlington resident, now splits his time between his regular job as a senior advisor at Harvard Innovation Labs in Cambridge, where he mentors students on their start-up ventures, and Mass Hole Donuts, which he describes as his "passion project." While he isn't a baker, Gladstone said he pitches in anywhere else he can at Mass Hole Donuts, from running the cash register to washing dishes.

Mass Hole Donuts was operating a pop-up location in the Seaport earlier this year, and when it closed in April, the business was looking for a new location for a pop-up. Gladstone credits some close relatives who live on Beacon Hill for suggesting the neighborhood, specifically DeLuca's on Charles Street, as a prime spot for their next pop-up.



D. MURPHY PHOTO

Pictured, left to right, are Mass Hole Donuts employees Kevin Paquette and Shane Dooley; Peter Gladstone, the company's co-owner; and Caroline Aiello, co-owner of DeLuca's Market, inside the donut shop's pop-up location at DeLuca's on Charles Street.

"The neighborhood has been so welcoming, not only the residents but also other shop owners," Gladstone said of the warm reception they've received so far on Beacon Hill. "We've already become a destination, even though it's not like Charles Street needs any more people, but we're attracting a foodie crowd."

Gladstone said the pop-up has also allowed Mass Hole Donuts to move into a coveted neighborhood, like Beacon Hill, which otherwise might not be out of reach for them.

"This is a desirable location for us that we'd never be able to afford otherwise," he said. "Charles Street is one of the most iconic streets in Boston that normally wouldn't be attainable for a one-stop bakery in Somerville."

At DeLuca's, Mass Hole Deliveries is still working on logistics, but ideally, they'd be receiving donuts by 9 a.m. Tuesday through Sunday. (The pop-up is closed on Mondays.) They typically receive two deliveries from Somerville each day, with the donuts often selling out before their targeted 7 p.m. closing time.

"We never sell day-old donuts," said Gladstone. "They always have to be fresh."

Mass Hole Donut's pop-up at DeLuca's is now set to run through mid-summer, but that timeline could also be extended.

"If it makes sense for both of us, we'll keep it going," said Gladstone.

Visit [massholedonuts.com](http://massholedonuts.com) to learn more about the company.

## THE BEACON HILL TIMES

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### BHCA (from pg. 1)

perfect setting for an unforgettable evening. Light bites and non-hosted bar.

Book your tickets now for this special members event by visiting <https://bhcivic.charityproud.org/EventRegistration/Index/15961>

Capacity is limited.

When: Thursday, June 6, 2024\*

Dockage: Rowes Wharf Gate A (70 Rowes Wharf, in front of the Boston Harbor Hotel Rotunda)

Boarding Time: 5:45 pm (Please arrive no later than 5:30pm)

Cruise Time: 6:00-8:00 pm

\*This event will be held rain or shine as the Valiant is covered and heated if need be. 21+

Did You Know?

The Beacon Hill Civic Association is a 501(c)(3) nonprofit organization dedicated to community building, civic engagement, and historic preservation on Beacon Hill. Your membership donations allow us to continue our efforts to preserve and protect our historic neighborhood. As a member, your

voice adds strength to our numbers and credibility to our purpose as advocates for Beacon Hill residents and businesses. Join, renew, or donate today at [bhcivic.org](http://bhcivic.org) to support the work we do for you!

Upcoming BHCA Meetings & Events

Beacon Hill Meet & Greet – Monday May 6th, 6pm, 75 Chestnut

Architecture Committee Meeting – Monday May 13th, 5:30pm via Zoom

Board of Directors Meeting – Monday, May 13th, 7pm via Zoom

Annual Meeting of Members - Monday, May 20th, Somerset Club

Valiant Cruise (members only) - Thursday, June 6th

Visit the Beacon Hill Civic Association website [www.bhcivic.org](http://www.bhcivic.org) or call the office (617-227-1922) for more information on any of these meetings or events.



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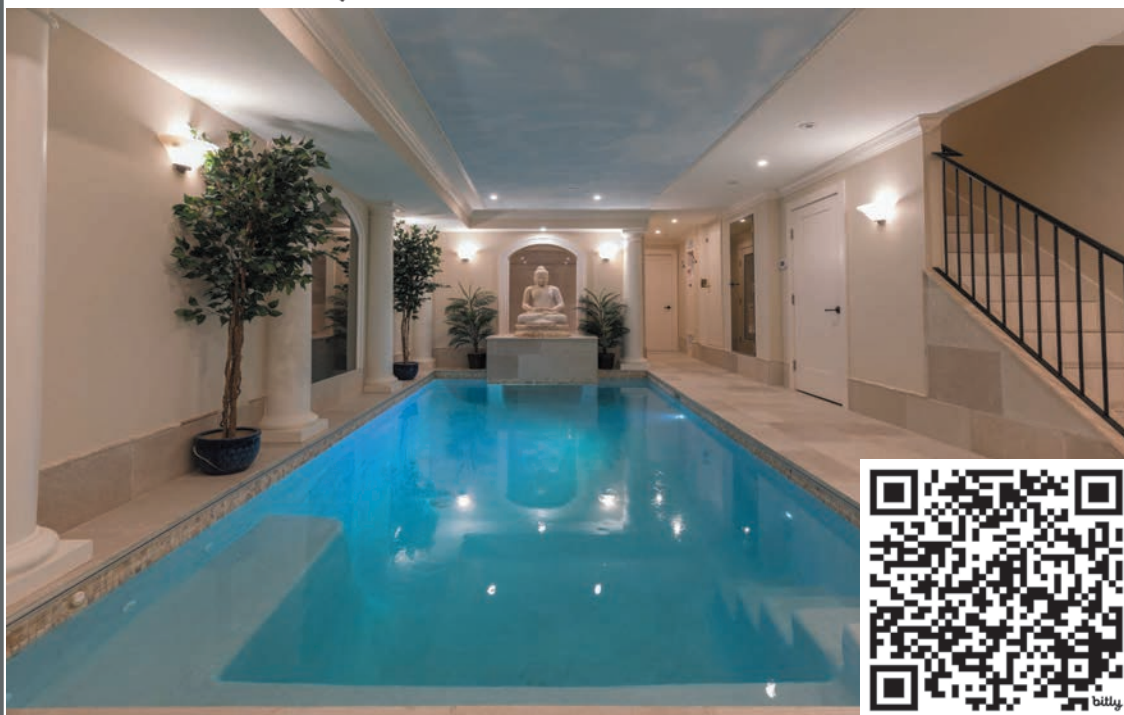
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# ANTONIO'S (from pg. 1)

ing the interior space itself with a fresh paint job; new ceilings and floors; and new furniture, the re-

talized Antonio's now boasts a new surround-sound system; new lighting; and a new service bar,

as well as several images of Boston landmarks and locales taken by award-winning photographer Matt Conti, which now adorn the walls.

Steven's son, Michael, works alongside his father at the restaurant every day in preparation of one day running Antonio's himself. "The faster, the better," said Steven of handing off the reins to Michael.

Looking back over the past 30 years, Steven is most appreciative of the faithful patrons and long-time employees who've helped make Antonio's such a longstanding success.

"We want to thank everyone for coming over the past 30 years," said Steven, singling out the Beacon Hill and Mass General Hospital communities for their unwavering support over the years.

Steven also thanked the kitchen staff, servers, the hostesses and the "whole crew" who've helped contribute to the restaurant's ongoing success, adding that nearly every member of his family has worked



D. MURPHY PHOTOS

Antonio's Cucina Italiana is seen on Thursday, May 2, its 30-year anniversary in business on Cambridge Street.



A look inside Antonio's Cucina Italiana on its 30th anniversary, May 2.

or helped out at Antonio's at one time or another. He also singled out two longtime servers, Steven

La Rocca and Ralph Ruzzo, for particular praise..

"We've been doing the same thing her for 30 years," he said. "It's like Groundhog Day."

Visit Antonio's Cucina Italiana online at [antoniosbeaconhill.com](http://antoniosbeaconhill.com), or call the restaurant at 617-367-3310.



May 9th thru 12th

## Celebrating Mothers

with our Annual Flower Scavenger Hunt!

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### The Courts at Hawthorne Place

Tennis memberships are available for the Courts at Hawthorne Place.

Conveniently located in the West End. The courts offer two har-tru surfaces in a beautiful, park-like setting. For membership information, please email [management@hawthorneplace.com](mailto:management@hawthorneplace.com) or call 617-723-4937



Steven Colarusso and his son, Michael, of Antonio's Cucina Italiana.



## Framing Freedom: The Harriet Hayden Albums

On view through June 22  
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# ANTONIO'S (from pg. 1)

ing the interior space itself with a fresh paint job; new ceilings and floors; and new furniture, the re-

talized Antonio's now boasts a new surround-sound system; new lighting; and a new service bar,

as well as several images of Boston landmarks and locales taken by award-winning photographer Matt Conti, which now adorn the walls.

Steven's son, Michael, works alongside his father at the restaurant every day in preparation of one day running Antonio's himself. "The faster, the better," said Steven of handing off the reins to Michael.

Looking back over the past 30 years, Steven is most appreciative of the faithful patrons and long-time employees who've helped make Antonio's such a longstanding success.

"We want to thank everyone for coming over the past 30 years," said Steven, singling out the Beacon Hill and Mass General Hospital communities for their unwavering support over the years.

Steven also thanked the kitchen staff, servers, the hostesses and the "whole crew" who've helped contribute to the restaurant's ongoing success, adding that nearly every member of his family has worked



D. MURPHY PHOTOS

Antonio's Cucina Italiana is seen on Thursday, May 2, its 30-year anniversary in business on Cambridge Street.

or helped out at Antonio's at one time or another. He also singled out two longtime servers, Steven

La Rocca and Ralph Ruzzo, for particular praise..

"We've been doing the same thing her for 30 years," he said. "It's like Groundhog Day."

Visit Antonio's Cucina Italiana online at [antoniosbeaconhill.com](http://antoniosbeaconhill.com), or call the restaurant at 617-367-3310.



A look inside Antonio's Cucina Italiano on its 30th anniversary, May 2.



May 11th & 12th

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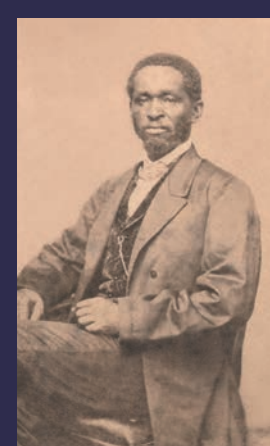
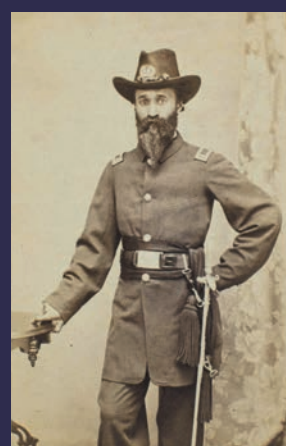
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Looking to purchase one item to entire estates.

# BEACON HILL NURSERY SCHOOL HOLDS ANNUAL AUCTION GALA

COURTESY PHOTOS

Beacon Hill Nursery School hosted its annual auction gala at the Four Seasons on Friday, April 26. Co-Chairs, Katie Norris and Chelsea O'Brien, were joined by school administrators, teachers, and current, incoming, and alumni BHNS parents. This community highlight of the year at BHNS provides essential support for financial aid, the purchase of classroom materials, and teacher professional development opportunities. Huge thanks to all attendees, auction volunteers, and the over 50 sponsors whose support made the event such a success.



Alumni parent, John Dooley, on the left with Alumni Parent and Board Member, Heidi Dooley, on the right.



A group of current parents from the Clementine Room. From left, back row: Nick Keches, Ryan Mullins, Michael Rosenstein, Erika Rosenstein, Dave Currey, Amanda Currey, Devlin Jackson, and Brett Jackson. From left, front row: Katy Keches, Laura Mullins, Elisabeth Proffitt, and Nick Proffitt.



Incoming BHNS parents, Danny and Alex Biega.



Current and Alumni BHNS Parent and Board Chair, Kate Lakin (left) with BHNS Executive Director, Deb Sullivan.



BHNS Alumnus, current BHNS parent, and Board Member, Ben Clapp (left) with his wife and current BHNS parent, Caroline Howe.



Alumni and Incoming BHNS Parents, Rox Anderson and Fernanda Sakamoto.




Current BHNS parents, Anna Yerang Lee (left) and Chris and Eileen Devor.

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TUESDAY, MAY 21, 2024

6:30PM ~ COCKTAILS  
7:00PM ~ MEETING

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[KKECHES@HILLHOUSEBOSTON.ORG](mailto:KKECHES@HILLHOUSEBOSTON.ORG)



We hope you will join us



# Spirit of Boston holds ribbon-cutting ceremony

Photos & Story by Marianne Salza

Boston Harbor City Cruises' signature dining vessel, the Spirit of Boston, has returned to Commonwealth Pier, beside the Seaport World Trade Center, after year-long interior renovations following an onboard fire. Executives, corporate clients, members of the Boston Fire Department, and friends explored the ship over cocktails and hors d'oeuvres during a Dockside Showcase on April 24.

"This is an exciting moment for us. We lost the Spirit last year due to a small fire. We took the opportunity to have a renovation," said Kelley Yelle, City Experiences/City Cruises General Manager. "We're proud of it. It's our wonderful icon of all of our ships in Boston."

Vice President and General Manager of Boston Harbor City Cruises Bob Lawlyer, who designed the interior of the Spirit, explained that visitors can expect a fully modern finish.

"There was no damage to the hull or the vessel's structure," said Lawlyer. "We did renovations to just about everything our guests can see or touch, so we are excited. It's like a brand new boat inside. It was a team effort. We wanted to make sure she was in great shape for our guests. I love the second deck bar."

Although the bar itself was not renovated, the section below the bar, where the steel buckled, was replaced. A new fire-suppression system was also installed in the engine room and gally spaces.

The Spirit of Boston's demolition process began in the Charlestown Navy Yard immediately after the fire in late March 2023. The Spirit was then relocated to a ship-



Thuy-Linh Phan, of Fall River.

yard in Bridgeport, Connecticut, where the reconstruction project took place.

Nearly every soft surface of the 34-year-old vessel – such as the carpets, wall coverings, and ceilings -- was remodeled to ensure there was no water damage or lingering smoke odor.

"The ship looks better than it ever has. The interior is what passengers notice. There are maps and décor on the walls. Things have been brightened and refreshed. It looks brand new," said Deck Hand Jacob Deck, of Arlington, who is serving in his fourth season on the Spirit. "I love it here. My colleagues are amazing. It's the best working environment in Boston."

The four-level, 192-foot-long yacht can accommodate 600 passengers. The Spirit of Boston features two exterior observation decks, and three interior, climate-controlled dining areas. Guests can enjoy buffet-style dinners, and musical entertainment on a new sound system presented by an onboard DJ.



Kelley Yelle, City Experiences/City Cruises General Manager, cutting the ribbon for the introduction of the newly renovated Spirit of Boston, with Captain Thayer Harris, James Lonergan, Deputy Fire Chief, Fire Commissioner Paul Burke, and Bob Lawlyer, Vice President/General Manager, Boston Harbor City Cruises.



Boston residents, Camille McDermott and Francese Garrett, drinking raspberry tequila lime rickeys and enjoying the buffet table of cheeses.



Taylor Farnsworth, Kaylie Heilig, and Anne Schreiner, of The Westin Boston Seaport, enjoying drinks at the bar on Deck 2.



Debbie Knowlton and Lindsay Kosel, of Boston Consulting Group, enjoying Boston Pop Bellini Chambord Champagne on Deck 3.



Julia Hill, Saphira Lasseur, and Suzee Vincente, of a Seaport pharmaceutical company, were excited to see the remodeled interior of the Spirit in anticipation of an upcoming June team-building event on the ship.



The Spirit of Boston, docked at Commonwealth Pier, in South Boston.

VISIT [WWW.BEACONHILLTIMES.COM](http://WWW.BEACONHILLTIMES.COM)

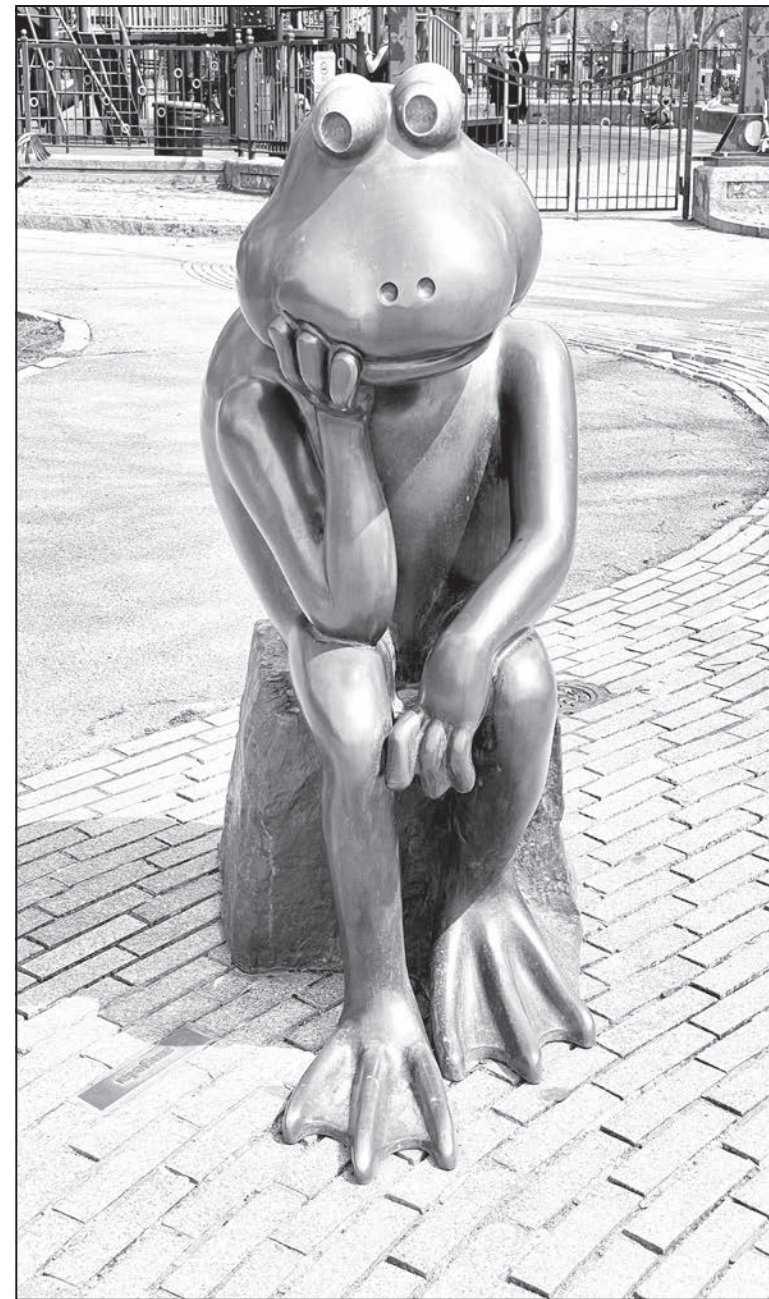
# Real Estate Transfers

BUYER 1	SELLER 1	ADDRESS	PRICE
<b>BOSTON</b>			
Houser, Katelyn F	Narayan, Raghav K	3 Appleton St #303	\$560,000
Curley, Karen M	Goldman, Joseph H	236 Beacon St #2A	\$1,075,000
Zhang, Pu	Li, Jinyan	275 Beacon St #2B	\$759,000
Gd Mercantile T	290 Beacon LLC	290 Beacon St #1	\$1,250,000
Gd Mercantile T	290 Beacon LLC	290 Beacon St #1	\$1,250,000
Tweedy, Robin	Thayer, Carolyn	1 Charles St S #708	\$712,000
Goutopoulos, Bridget R	Fpg Lagrange Owner One L	55 Lagrange St #1610	\$710,000
Saini, Puneet S	Fpg Lagrange Owner One L	55 Lagrange St #6J	\$655,000
Anmar 2024 RET	Ts Residences Hld LLC	430 Stuart St #30D	\$4,900,000
Meissner, Karl J	Isaac, Thomas	478 Beacon St #2	\$849,000
Wu, Xiang	Sheila F Oneill 2023 RET	64 Charlesgate E #62	\$470,000
Nicholson, Rachel W	Alfonso Delgado Muerza T	500 Columbus Ave #1	\$2,499,000
Sarwal, Parul	Meredith Pramer Gift T	521 Columbus Ave #5	\$789,000
Millen, Jonathan D	Jim Lieb T	390 Commonwealth Ave #809	\$725,000
Epstein, Lindsey	Gregory D Sheehan Irt	1 Cumston St	\$2,725,000
42 Garden 2 LLC	Gokce, Taner H	44 Garden St #2	\$750,000
Perrotti, Madison R	Cacace 3rd, John A	55 Irving St #55	\$350,000
Maria Anderson Richmond T	Tchen, Jordan	416 Marlborough St #603	\$865,000
Najera, Isabel	Luo, Hong	31 Mount Vernon St #4	\$2,575,000
Rado, Brett N	Crow, Cassandra A	59 Phillips St #4	\$600,000
Keefe, James G	Clay H Rives RET 2017	81 Revere St	\$3,750,000
Smith, Brian C	Li, Siyun	40 Traveler St #602	\$1,160,000
Ade, Cynthia	Mary L Gillis T	12 Upton St	\$2,099,900
Le, Simone R	Ade, Cynthia N	96 W Concord St #3	\$1,430,000
Kelsey, Christi G	Muehlberger, Michael	86 Waltham St #1	\$2,850,000
Mccann, Thomas E	Pacheco, Sofia	100 Fulton St #4N	\$750,000

# Attention to Detail

PHOTOS AND TEXT BY PENNY CHERUBINO

## THIS WEEK'S ANSWER



The "paw" in the last clue is on Angela, one of the six playful Frog Pond sculptures by David Philipps, who have entertained visitors to the Boston Common since 2002. Angela is in her "Thinker" pose, while her pal Tommy sits nearby fishing. Try to find all six frogs in this area.

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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## FRESH AND LOCAL

# The seasoning triangle

By Penny & Ed Cherubino

You often see the instruction “season to taste” at the end of a recipe. This phrase means more than salt and pepper since we learned to use the seasoning triangle to enhance whatever we make. That triangle is traditionally considered to be the addition of salt, sweet, and acid to a dish to achieve a balance that brings out the flavor of the ingredients. We also like to add umami to this equation.

You already season to taste when you squeeze a wedge of lemon on a piece of fish. Some of you may reach for the salt shaker automatically at the start of a meal, ready to adjust the salinity to your preference. Cranberry sauce on your turkey sandwich is welcome to balance savory and sweet in that traditional favorite.

It takes practice to do this as your final meal preparation step. However, mastering the triangle will improve your results and refine your ability to taste. The two of us have different takes on the perfect balance. Ed prefers more salt, and Penny likes more acid. She keeps this in mind when she cooks and will season with salt to her taste and acid to Ed’s. That way, we can both make the final

adjustment to our portion.

### Learning to Balance

To learn to balance flavor and see what each component adds to the mix, we suggest you make a simple oil and vinegar salad dressing. Your base mix of 1/3 vinegar and 2/3 oil already has the acid from the vinegar. Add salt or a salty ingredient like soy sauce or fish sauce bit-by-bit until it tastes good to you. Next, dribble in a few drops of honey or agave syrup until you like the balance of the triangle flavors.

### Tips for Finding Balance

Until you become comfortable with your flavor-balancing skills, remove a portion of the food from the pot and experiment with it. If you make a minor mistake on a small scale, you can add that back into the pot and see how it tastes. The lemon added to a small dish of soup may be enough for the whole pot.

Penny has learned to always put her additions in a spoon rather than pouring from the bottle or carton. It is far too easy to slip and add more than is needed from a larger container. Moreover, seeing the addition will help you estimate how much you should add to the



*We are experimenting with licorice salt and briny capers to enhance the flavor of our favorite spring salad of shaved fennel and asparagus.*

main supply if you like what you tasted in the sample bowl.

We keep a variety of flavor enhancers on hand in each of the triangle’s classes. Often, we choose an acid based on the dish’s cultural origins. We use rice vinegar for Chinese and Southeast Asian dishes. Lemon, lime, and yogurt (yes, yogurt is acidic) go into Indian and Middle Eastern cuisines. Some vinegar, including balsamic, rasp-

berry, and seasoned rice vinegar, adds sweetness and acidity simultaneously.

We even have a collection of salt that will add a second helping of taste to a dish. Smoked salt is a great way to enliven a piece of steamed fish. We are experimenting with licorice salt to double down on the anise flavor in our favorite spring salad of shaved fennel and asparagus.

Choose your salt component from salty or fermented foods like MSG, miso, seaweeds, parmesan cheese, miso paste, anchovies, Worcestershire, or fish sauce and you’ll also ramp up the dish’s savory, umami appeal.

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

# Planned closure of Sumner Tunnel this summer reduced to one month

The Massachusetts Department of Transportation (MassDOT) is announcing the schedule for the upcoming full closure of the Sumner Tunnel as its multi-restoration project continues. What was originally scheduled as a two-month 24/7 closure similar to last year has now been significantly reduced. The tunnel

will be closed for work on Friday, July 5 and is expected to be reopened no later than Monday, August 5. There will be additional weekend closures both before and after this month-long closure.

The closure is the next phase of a project that began in April of 2022 and includes work on the tunnel ceiling, roadway, walls, lighting, and additional improvements which will increase safety and climate resiliency. The project is a \$160 million investment in the Commonwealth’s infrastructure.

Last summer’s work focused primarily on replacing and reha-

bilitating the ceiling of the tunnel as well as work on the walls, light fixtures, conduit, and wiring. The upcoming work will primarily be on the road deck and associated elements.

“This is a vitally important infrastructure project that will ensure the Sumner Tunnel remains safe and structurally sound for generations,” said Transportation Secretary and CEO Monica Tibbits-Nutt. “We want to thank the people of Massachusetts and especially East Boston residents for their patience as we get closer to completing this very important work.”

Drivers are encouraged to use public transit and will have many discounted or free public transportation options during the full closure of the Sumner Tunnel Restoration

Project. This year’s full closure will mirror, in many ways, the successful offerings of 2023, pro-

viding travelers with a range of services:

**Free MBTA Blue Line rides:** Riders can enjoy convenient travel.

**Free and reduced cost MBTA water ferry options:** Riders can take advantage of alternative water transportation at no or minimal cost.

**Reduced MBTA Commuter Rail fares on the Newburyport-Rockport line:** Save on your commute during the closure.

**Fare-free service for customers boarding key Chelsea bus routes, including the Silver Line 3.**

**Discounted parking at select MBTA and Commuter Rail lots and garages:** Park at reduced rate while the closure is in effect.

**On the RIDE, trips that begin and end within ¾ of a mile of the MBTA modes that are free will also be free from July 5 to August 5.**

**Discounted tolls for Resident Discount Program participants:**

**Benefit from lower tolls if you’re enrolled in the program.**

**Additional options for travelers to and from Logan Airport:** Stay informed about alternative transportation choices for airport travel.

“As MassDOT and the Highway Division tackles critical infrastructure projects like the Sumner Tunnel Restoration Project, the importance of a multimodal transportation system is front and center,” said General Manager Phillip Eng. “I’m proud of the MBTA workforce for what we were able to do last year during the tunnel closure and we are ready to support our partners at MassDOT again. With enhanced ferry service and the Blue Line now operating at full speed, along with our other modes, we are pleased to welcome all that choose to use mass transportation. Thank you to our riders for continuing to utilize the MBTA as we encourage motorists to leave

the driving to us again this year during the tunnel closure and even after it reopens.”

The full schedule of remaining weekend closures can be found on our project website.

Weekend closures will take place from 11:00 p.m. on Friday until 5:00 a.m. on the following Monday. Weekend closures will not take place during holiday weekends.

“It is a credit to the work and engineering of our MassDOT colleagues and the contractor that we’re able to significantly cut the extended closure in half for this summer.”

said State Highway Administrator Jonathan Gulliver. “Our ultimate goal remains for the Sumner Tunnel to remain safe and in service for years to come.”

Additional information can be found on [mass.gov/sumner-tunnel](http://mass.gov/sumner-tunnel).

For MBTA service information, please visit: [www.mbta.com](http://www.mbta.com).

## BEACON HILL ARCHITECTURAL COMMISSION

The Beacon Hill Architectural Commission will hold its monthly public hearing on Thursday May 16, at 5 p.m.

Attention: This hearing will only be held virtually and NOT in person. You can participate in this hearing by going to our Zoom Hearing or calling 1-929-205-6099 and entering meeting id # 941 0920 2898. You can also submit written comments or questions to BeaconHillAC@boston.gov.

The public can offer testimony.

Discussion Topics

Violation Review

APP # 24.0995 BH 80 Beacon Street

Proposed Work: Ratification of unapproved paint color change.

APP # 24.0888 BH 147-149 Charles Street

Proposed Work: Ratification of unapproved removal of party wall, roof, chimney, unapproved addition of mechanical headhouse visible from Charles Street, incorrect windows on upper level with 6 over 6 grid pattern, unapproved expansion of upper level windows, removal of non-historic awning and removal of decorative frieze.

Design Review

APP # 23.1199 BH 83 Mount Vernon Street

Proposed Work: Repaint front door and surround.

APP # 24.0979 BH 15 Charles Street

Proposed Work: New signage.

APP # 24.0975 BH 27 Chestnut Street

Proposed Work: Replace non-historic windows.

APP # 24.0977 BH 17 West Cedar Street

Proposed Work: Enlarge window for egress.

APP # 24.0348 BH 54 Pinckney Street

Proposed Work: New roof deck.

APP # 24.0976 BH 46 Chestnut Street

Proposed Work: Paint shutters deep gray color to match Brattle Spruce: Benjamin Moore "Flint", paint lintels and sills gray: Benjamin Moore "Ashley Gray, paint entry door, sidelites, transom, and entry portico off-white: Benjamin Moore "Classic Gray". Paint door deep gray color to match Brattle Spruce, Benjamin Moore "Flint", Install new decorative lantern pendant at entry door head, Replace eight historic double-hung windows in brick façade with new wood windows. Paint off-white: Benjamin Moore "Classic Gray", replace three historic windows in the granite base with new wood windows, paint deep gray color to match Brattle Spruce: Benjamin Moore "Flint." At mansard level, replace four non-historic windows in mansard dormers with new wood windows to match historic grid pattern, all wood, double hung, true divided lights with no low-e glass, paint off-white: Benjamin Moore "Classic Gray", add decorative wood cornice above stepped brick cornice, paint deep gray color to match Brattle Spruce: Benjamin Moore "Flint", extend sloped mansard roof and add copper flashing/cap

at top of slate roof, new natural slate as needed to match existing, enlarge two dormers (width to remain, lower sill) and add pediment detailing to top of dormers. At the rear facade, replace historic windows on Branch Street façade (six in wood oriel, two in brick) with new wood windows. Paint off-white: Benjamin Moore "Classic Gray", replace garage door in enlarged opening with new wood garage door, paint deep gray color to match Brattle Spruce: Benjamin Moore "Flint", widen opening ±4" to the east to align with existing stone base. Re-set granite curb as needed, replace existing service door and transom in kind with new wood door and transom, paint deep gray color to match Brattle Spruce: Benjamin Moore "Flint", At courtyard, rear and side facades, replace windows in new and modified openings with new wood windows, paint deep gray color to match Brattle Spruce: Benjamin Moore "Flint" New sills and lintels at all masonry openings, paint gray: Benjamin Moore "Ashley Gray", remove all fire escapes, remove existing stairs connecting 3rd floor and 4th floor rear decks and 4th floor and roof deck, replace existing third and fourth floor rear deck railings with black metal rail, install roof deck with black metal railings and wood decking, install roof hatch. At the mansard level, install new windows and a pair of doors in modified openings. New standing seam metal roof, at wood-framed addition on top of brick ell, install

new wood windows and doors in modified openings, re-side addition with wood panels and trim, paint windows, doors, cladding, and trim deep gray color to match Brattle Spruce: Benjamin Moore "Flint". (See Additional Items Under Administrative Review).

Administrative Review

APP # 24.0950 BH 13 Byron Street: Repaint deck railing black.

APP # 24.0925 BH 19 Charles River Square: Restore all single glazed windows. Repaint to match existing. Remove all storm windows and replace them in kind.

APP # 24.0976 BH 46 Chestnut Street: At front facade, repair and repoint existing brick masonry and granite base and stoop as required using historic mixture, tooling, and profile. Infill and tooth-in brick to match existing where obsolete exhaust grilles are located and to be removed, replace shutters and install new shutter hardware. Repair as needed copper downspout and flashing, repair, restore, and paint existing window sills and headers as required, restore window grilles at sidewalk level, grill at egress casement window to be hinged, restore and paint entry door, sidelites, transom, and entry portico. Clean, patch/repair, and paint decorative railing and boot-scraper at front façade, paint black. Restore door hardware: handleset, door knocker, mail slot, and house numbers, new "door-bird" door buzzer in brass finish, at mansard level, add copper gutter, add copper flashing/cap at top of slate roof. Re-set granite curb as

needed, repair and re-paint window grill (See Additional Items Under Design Review).

APP # 24.0957 BH 15 Revere Street: Repair broken concrete surrounding entryway in kind.

APP # 24.0964 BH 59 River Street: Re-point brick as required with an approved mortar mix and color to match the existing one part cement, two-part lime, and seven to nine-part sand. Clean masonry with water and gentle detergent.

APP # 24.0846 BH 21 West Cedar Street: Replace seven total sash sets at front elevation. First floor has two total 6 over 6 windows. Second floor has three 6 over 6 and two total 2 over 2. The existing windows are non-historic. The new sash sets will keep the existing wood sills, jambs & brick moldings. The new sash will be fabricated from wood, and true divided lite, double hung, with no low-e glass and painted semi-gloss black to match the existing. All existing aluminum storm windows to be removed upon installation of new sash.

APP # 24.0908 BH 72 West Cedar Street: At level three and dormer level, replace five, 2 over 2, non-historic windows with five, 2 over 2, wood, double hung, true divided light, no low-e glass, with a dark spacer bar in-between the panes of glass.

Annual Vote For Chair/Vice Chair

Ratification Of 4/18/2024 Public Hearing Minutes

Staff Updates

## Guidelines for safe electrical vehicle charging at home

As electric vehicles (EV) enter our roadways, the National Fire Protection Association® (NFPA®) has introduced a series of free resources, guidelines, and information to help raise awareness about EV fires and safe EV charging practices at home.

According to the International Energy Agency, global sales of electric vehicles exceeded 10 million in 2022 and are expected to grow in the coming years. At the same time, consumer concerns about the fire safety risk of EVs are increasing. Lithium-ion batteries, the most widely used and reliable source of energy for electric vehicles, are central to questions about safety.

The new online resources from NFPA feature more detailed information about lithium-ion batteries, EV maintenance, and what tips consumers can follow to stay safe when charging their electric

vehicle at home. Resources for safety educators and consumers, including a safety tip sheet and social media cards, are all free and downloadable. A free training course is also available to the public that helps address some of the common concerns and myths about owning an electrical vehicle, including safety features, charge types, and battery life.

NFPA recommends these tips when charging electric vehicles at home to help prevent fires:

- Before charging an electric vehicle at home, have a qualified electrician check your electrical system to see if it can handle charging.

- Install charging equipment in safe locations. Keep away from busy areas and things that could catch fire.

- Use devices that are listed by a qualified testing laboratory.

- Read and follow all manufac-

turer directions.

- Check chargers and cords for damage before using. Never use if damaged.

- Do not use more than one plug or extension cords with the charger.

- Keep charging items out of reach of children and animals when not in use.

- Cover charging station outlet to keep water out.

Learn more about electric vehicle fire safety, find training information, and download the free safety tip sheet at [nfpa.org/evsafetyinfo](https://nfpa.org/evsafetyinfo).

Information on the safe use of smaller devices that use lithium-ion batteries such as computers, smart phones, e-bikes and e-scooters, can be found at [nfpa.org/lithiumionsafety](https://nfpa.org/lithiumionsafety) and [nfpa.org/ebikes](https://nfpa.org/ebikes).

## LEGAL NOTICES

### LEGAL NOTICE

COMMONWEALTH OF MASSACHUSETTS THE TRIAL COURT PROBATE AND FAMILY COURT

Suffolk Probate And Family Court  
24 New Chardon St.  
Boston, MA 02114  
CITATION GIVING NOTICE OF PETITION FOR APPOINTMENT OF CONSERVATOR OR OTHER PROTECTIVE ORDER PURSUANT TO G.L. c. 190B, § 5-304 & § 5-405  
Docket No. SU24P0823PM

In the matter of: Geri Wirth  
Of: Boston, MA  
To the named Respondent and all other interested persons, a petition has been filed by Massachusetts General Hospital of Boston, MA in the above captioned matter alleging

that Geri Wirth is in need of a Conservator or other protective order and requesting that Leah Weinrich of Gloucester, MA (or some other suitable person) be appointed as Conservator to serve Without Surety on the bond.

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

You have the right to object to this proceeding. If you wish to do so, you or your attorney must file a written appearance at this court on or before 10:00 A.M. on the return date of 06/13/2024. This is NOT a hearing date, but a deadline date by which you have to file the written appearance if you object to the petition. If you fail to file the written appearance by the return date, action may be taken in

this matter without further notice to you. In addition to filing the written appearance, you or your attorney must file a written affidavit stating the specific facts and grounds of your objection within 30 days after the return date.

### IMPORTANT NOTICE

The outcome of this proceeding may limit or completely take away the above-named person's right to make decisions about personal affairs or financial affairs or both. The above-named person has the right to ask for a lawyer. Anyone may make this request on behalf of the above-named person. If the above-named person cannot afford a lawyer, one may be appointed at State expense. WITNESS, Hon. Brian J. Dunn, First Justice of this Court. Date: April 19, 2024  
Stephanie Everett, Register of Probate

# Upstairs Downstairs hosts fifth annual Derby Day

Special to Times

On Saturday, May 4, for the fifth consecutive year, Upstairs Downstairs hosted its popular Kentucky Derby Game Day.

Dozens of happy customers attended resplendent in colorful bonnets and hats of their own or provided by staff to take advantage of store specials and, of course, try their luck racing little horses, Fritter, Glitter and Frack racing down the 1/1000 furlong of everyone's favorite "Charles Downs Derby Track" Post Time was noon and ended around 4 p.m. A lot of excitement, picture-taking, prizes, and light beverages were on hand all day down the straightaway, the far turn, the backstretch, around the clubhouse turn, and down the homestretch to the thrill packed photo finish and the winner was.... well... everybody won and had a great time.

Upstairs Downstairs owner

Laura Cousineau and 'racing commissioner' said, "We so enjoy doing this every year and providing yet another fun venue for our valued customers, families and friends who have so generously supported our efforts for so many years. Thanks to all of you we were able to be recognized by these organizations. Thank you!"

Upstairs Downstairs has been interviewed on WCVB-TV Channel 5; selected by Boston Insider as one of Boston's best vintage stores; featured on American Dream TV's 'Selling Boston'; appeared on an episode of 'Storage Wars'; was listed in Boston Common Magazine as one of the best antique stores in Boston; and appeared in Veranda Magazine as a "place to go" for vintage and antique items.

For more information on Upstairs Downstairs, contact Laura Cousineau at 617-367-1950, or via email at [lauraupstairsdownstairs@gmail.com](mailto:lauraupstairsdownstairs@gmail.com).



Jay Bergeron and Joanne Crawly.



Brian and Madeline Fulginiti.



Lizz Ramires and Jeff Guinee.

COURTESY PHOTOS



Caleigh Lampersberger and Mark Duffield.



Pictured, left to right, are James Eline, Sarah Murphy, and Charlotte Allard.



Chloe Lee and Hilary Gridley.



Pete Scaramuzzi and Bob Cousineau.



Amy Gonzales and Collett Small.

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