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3	COMMONWEALTH OF MASSACHUSETTS
4	CITY OF CAMBRIDGE
5	
6	IN RE: LICENSE COMMISSION GENERAL HEARINGS
7	
8	Michael Gardner, Acting Chairman
9	Robert C. Haas, Police Commissioner Gerald Reardon, Fire Chief
10	CTAFF.
11	<u>STAFF</u> :
12	Elizabeth Y. Lint, Executive Officer
	held at
13	Michael J. Lombardi Municipal Building
14	831 Massachusetts Ävenue Basement Conference Room
15	Cambri dge, Massachusetts
16	Tuesday, May 17, 2011
17	6: 20 p.m.
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19	
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PROCEEDINGS 1 2 ELIZABETH LINT: This is the 3 Licensing Commission General Hearing. It's 4 Tuesday, May 17th, it's 6:20 p.m. We're in 5 the Michael J. Lombardi Municipal Building, 6 831 Mass. Ave. basement conference room. 7 Before you, the Commissioners, Chairman Michael Gardner, Commissioner Robert Haas, 8 9 and Chief Gerald Reardon. 10 We need to accept the minutes from 11 March 29th, April 12th and I'm not sure if we 12 have April 26th so maybe we should hold that 13 one. 14 MI CHAEL GARDNER: Suggestion from 15 Ms. Lint that we accept the minutes from --16 say that again? 17 ELIZABETH LINT: March 29th and 18 April 12th. 19 ROBERT HAAS: Make a motion to 20 accept the minutes from March 29th. 21 MI CHAEL GARDNER: And?

1	GERALD REARDON: Do you want to do
2	them separately?
3	ROBERT HAAS: Doesn't matter.
4	MICHAEL GARDNER: Let's do them
5	separatel y.
6	ROBERT HAAS: I make a motion to
7	accept the minutes from March 29th.
8	GERALD REARDON: Second.
9	MICHAEL GARDNER: Motion having been
10	made and seconded to accept the minutes from
11	March 29th, all those in favor signify any by
12	sayi ng "Aye".
13	ROBERT HAAS: Aye.
14	GERALD REARDON: Aye.
15	MI CHAEL GARDNER: Aye.
16	None opposed, so the minutes are
17	accepted.
18	ROBERT HAAS: I make a motion to
19	approve the minutes from April 12th.
20	GERALD REARDON: Second.
21	MICHAEL GARDNER: Motion having been

1 been made and seconded to accept the minutes 2 from April 12th, all those in favor signify 3 by saying "Aye". 4 ROBERT HAAS: Aye. 5 GERALD REARDON: Aye. 6 MI CHAEL GARDNER: Aye. 7 None opposed. The Ayes have it. 8 And the minutes, as I understand it, 9 are posted on our website? 10 ELIZABETH LINT: Yes. 11 * * * * * 12 Well, our MI CHAEL GARDNER: 13 apologies for starting the hearing late. 14 had an unavoidable delay and we'll try to 15 move through the agenda as quickly as we can. 16 Thank you. 17 ELI ZABETH LI NT: Disciplinary matter 18 Afkor, Incorporated doing business as Cafe 19 Anatolia, Alp Hocagil, manager, holder of a 20 common victualer license at 251 Cambridge 21 Street due to a report from the Traffic,

Parking and Transportation Department regarding outstanding parking tickets and Afkor, Incorporated's failure to adhere to the payment plan with the Traffic, Parking and Transportation Department.

MICHAEL GARDNER: Good evening, it would be helpful for us if you could state your name and then spell it so we have it for the record, please.

ALP HOCAGIL: Sure. My name Alp
Hocagil. A-I-p, first name. The last name
is H-o-c-a-g-i-l and I'm here for the traffic
failure payments. And I actually make the
payments today, and I have the receipts with
me. And last few months I couldn't make the
payments because I got two levy from the DOR.

ROBERT HAAS: Say that again?

ALP HOCAGIL: I got a two levy on my account from the Department of Revenue. And starting first one is on March and the second one is on I think ten days ago. So that's

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why I couldn't -- I have the second letter from the bank if you want, I can show it to you.

MI CHAEL GARDNER: Okay. You can give it to Mrs. Lint.

ELIZABETH LINT: If I could bring you up to date so perhaps you can understand I'm sure better what's going on. Commissioner Haas recalls, this is not the first time that Afkor has been before us. The first incident with the Parking and Transportation Department, they owe the city in the vicinity of \$3500 for outstanding parking tickets. I have spoken with Ms. Lawrence in Traffic several times. worked out a payment plan with them, with the Law Department. That didn't work. Then they came back before us, another plan was worked He was making some payments, and then out. she tells me that that stopped several months He currently owes \$1610 for unpaid ago.

parking tickets. She's able to traffic the plates, and it appears what he does is will take a car off the road, take a car of the road for a while, take the plate off and then put a new plate on so that one starts racking up additional fines. And he'll come in and make a payment when he's about to be on the boot list so that he's not on the boot list, which just happened the other day.

She tells me that he came in today and made a \$250 payment. But it's very clear that when he's under the gun, that he comes in and does what he's supposed to do. But he continues to rack up parking tickets.

ALP HOCAGIL: Well, as I explained before I had a very hard time on the business the last three years, so that's why it's happened. And the last plates what I have is I don't have it anymore. And now I'm using my brother's car actually to go and come back. And I'm, I'm planning to out of the

1	business probably in a few months.
2	ROBERT HAAS: Say that again.
3	ALP HOCAGIL: I'm planning to get
4	out of the business in a few months.
5	ROBERT HAAS: You're going to sell
6	i t?
7	ALP HOCAGIL: Yes. If you can give
8	me one more date on the hearing next hearing
9	in a months or so or whatever, then I can
10	bring the clear the receipts from the city
11	to pay all the parking tickets.
12	ROBERT HAAS: So, what guarantee are
13	we going to have that if you do in fact sell
14	your business that you will take care of
15	these unpaid tickets?
16	ALP HOCAGIL: Well, I'm gonna if
17	you can give me another hearing for the
18	license, I will bring you the clearing paper
19	from the city of Traffic and
20	ROBERT HAAS: But the problem is
21	you've made a number of representations to us

1	and you don't follow through and that's the
2	thing I think that we're all kind of
3	concerned about.
4	ALP HOCAGIL: Well, the last time I
5	made the payments on February. And after
6	that I would follow through, it's okay. And
7	as I promise to last time. But last March
8	8th I had a first levy come from DOR. So
9	that's why I got a very hard time to pay the
10	bills here even, and work my own right now
11	for all week.
12	ROBERT HAAS: So what's the status
13	of your plate that's associated with the
14	busi ness, has that been suspended or have you
15	just taken the vehicle off the road?
16	ALP HOCAGIL: My car, I just turn it
17	back to the deal er.
18	ROBERT HAAS: And it's your
19	brother's car that you're driving?
20	ALP HOCAGIL: Yeah, I'm driving my
21	brother's car.

1	ROBERT HAAS: And it's personally
2	registered to him?
3	ALP HOCAGIL: Yeah, that's his car.
4	ROBERT HAAS: And he knows your
5	history with parking tickets? Because he's
6	going to be responsible for those parking
7	tickets at this point. Does he know that?
8	ALP HOCAGIL: Yeah. And I was on
9	the boot list. They told me that. And I
10	told him and he make some payments.
11	ROBERT HAAS: So your brother is
12	making the payments?
13	ALP HOCAGIL: Yes. Those are his
14	tickets, not mine, because he's driving most
15	of the time. We are coming to work together,
16	and then he's taking car and going to the
17	school, he's a student, and coming back and
18	help me out sometimes for the work.
19	MICHAEL GARDNER: So don't you need
20	a different model of how to handle your
21	transportation needs or deal with parking

whatever vehicle you use? I mean, it doesn't sound very viable for you to just simply rack up parking tickets as part of the operation of your business on an ongoing basis.

ALP HOCAGIL: Well, the location that I have is really tough. And during the lunchtime I was using the car for the delivery orders, and I'm parking across the street which is the loading zone area. On my car I have a commercial license. Then right now this car what I have is not have a commercial license. Right now I hired a driver to do it. And when I get the car, I'm parking down the McGrath Highway, there's a parking space I have. That's where I'm doing the disciplinary, more than a year.

ROBERT HAAS: When as the last time you got a parking ticket? What's the most recent parking ticket you got?

ALP HOCAGIL: Well, I don't have a car since March actually.

1 ROBERT HAAS: When was the last time 2 a parking ticket was placed on the car that 3 you were using? 4 My car? ALP HOCAGIL: 5 ROBERT HAAS: The car you're using 6 for the business. 7 ALP HOCAGIL: I don't know. M_V 8 brother, he's driving most of the time, not 9 me. 10 Well, is it fair MI CHAEL GARDNER: 11 to say you're continuing to get parking 12 tickets on a regular basis since March? 13 ALP HOCAGIL: Well, he told me he 14 had a few tickets last month, but I don't 15 really know exactly, and he paid it. 16 ELIZABETH LINT: I have some of that 17 information. Ms. Lawrence sent over a 18 printout of several parking tickets since 19 November of 2010; 1, 2, 3, 4, 5, 6, 7, 8, 20 9 -- ten of them were for expired meter 21 basically right in front of the restaurant.

1 And one was for being double parked. Most 2 recently was May 6th and May 4. 3 ALP HOCAGIL: And he paid some of 4 the tickets already, I think last week. 5 MI CHAEL GARDNER: Are you on a 6 payment plan with the city now? 7 ALP HOCAGIL: We used to until 8 February. Until I got the levy on my 9 I have to make one or two time account. 10 payments a month that's why we did deal. 11 MI CHAEL GARDNER: Was there any 12 reason we shouldn't expect you to begin 13 following the same payment plan that you'd 14 agreed to previously now? 15 ALP HOCAGIL: Well, I have to -- I 16 have to clear this problem anyhow before I 17 sign to sell the business, because I was --18 they won't get the license. So I have to 19 clear this up as soon as I can. That's the 20 only things I can sell, because I have a 21 somebody right now. So if he has to come

1	over here in front of the Commissioners to
2	get the license, to apply for license
3	GERALD REARDON: So you already have
4	a perspective buyer?
5	ALP HOCAGIL: I have somebody
6	interested to buy.
7	GERALD REARDON: Okay. And you were
8	well aware that all of this stuff has to be
9	completely clean before you came in here?
10	ALP HOCAGIL: Yes. That's why I
11	said give me one more date of hearing and
12	then I can bring the clearance, the paper
13	from the city.
14	MI CHAEL GARDNER: And do you know
15	how much money you owe now?
16	ALP HOCAGIL: As today they told me
17	1610, and I paid 250, so it became like a
18	1360.
19	MICHAEL GARDNER: And I assume that
20	will continue to grow with fines; is that
21	ri ght?

1	ELI ZABETH LI NT: Yes.
2	MI CHAEL GARDNER: So, what date are
3	you offering to us as when the obligation
4	will be paid?
5	ALP HOCAGIL: Right now I have a
6	levy, it's half of them is paid off, and the
7	other half I have to pay, it was like 6900.
8	Now it's like thirty three-thousand, five
9	or six hundred, something like that. It's
10	going to be clear off in two weeks, probably,
11	hopefully, and then I'm going to work on this
12	right away. For at least
13	MICHAEL GARDNER: What is it you're
14	going to work on?
15	ALP HOCAGIL: For at least a month
16	that I can clear this up.
17	MI CHAEL GARDNER: The closest
18	meeting to about a month from now is June the
19	14th?
20	ELIZABETH LINT: Yes.
21	MICHAEL GARDNER: Is that the

scheduled meeting?

Is there any reason for us to expect you will not have your obligations to the city paid by June the 14th?

ALP HOCAGIL: No. So I can clear it up before that. And if it's before the hearing, I already -- I can talk to Ms. Lint.

ROBERT HAAS: So, this is probably, if I recall, my third warning to you that if you came back with an unpaid ticket, we're going to suspend your license to operate.

Now you're asking me now a fourth time --

ALP HOCAGIL: This is my third or fourth, yes, you're right.

ROBERT HAAS: Right. Now, you're asking me a fourth time you're asking me -- and I don't want you thinking that this is a bluff on my part. At some point in time we're going to have to take some action. I mean, this is repeatedly happening over and over again. And, you know, the Chair's new

1 to this, but like I said, you've been before 2 us three times now. You've made some 3 assurances to us, and each time you came back 4 and having followed through with the payment 5 plan and the fines continued to grow. 6 mean, granted when you first came to us, it 7 was like \$3600. You're down to 1610, but --8 ALP HOCAGIL: That was \$2900 and it 9 came down. 10 Right. So I need to ROBERT HAAS: 11 be very clear with you that if you come back 12 on June 14th and this obligation is not paid, 13 I'm prepared to vote to suspend your license. 14 All right? I just want to make it very 15 clear. I don't know what the other two 16 members of the Commission are going to do, 17 but I think we've been more than I enient with 18 you as far as trying to get this done. 19 ALP HOCAGIL: I will definitely get 20 it cleared up before that. 21 MI CHAEL GARDNER: I wonder, Ms.

1 Lint, have we ever had the experience of 2 voting to suspend a license in a conditional 3 sense? That is, if by June the 14th the 4 outstanding levies are not paid, then the 5 license will be suspended? Have you ever 6 done that? 7 ELIZABETH LINT: No. I think the 8 statute tells us that we have to do it at 9 that time with fair notice. 10 ROBERT HAAS: I'm going to defer to 11 the Chief to make a motion. 12 GERALD REARDON: Okay. I'll make a 13 motion that we continue to June 14th with the 14 stipulation that the owner comes in with all 15 arrears, bills, taxes, DOR, clear and free. 16 And if you don't, there will be a motion that 17 night to suspend your license. And/or 18 revocate your license depending on what the 19 situation is, just to let you know. 20 ALP HOCAGIL: I will definitely 21 clear that before June 14th.

1 ROBERT HAAS: Second that motion. 2 Motion having been MI CHAEL GARDNER: 3 made and seconded -- I guess I should offer 4 the general public an opportunity to comment. 5 If there's anybody here who'd like to be 6 heard on this matter before we vote on this, 7 this would be the time to come forward. 8 (No Response.) 9 MI CHAEL GARDNER: Seeing no one, the 10 motion having been made and seconded to 11 continue the matter until June 14th, with 12 notice to the manager that failure to have 13 met all of his financial obligations to the 14 city before then would result in a motion for 15 suspension of revocation of your license. 16 All those in favor signify by saying 17 "Aye". 18 GERALD REARDON: Aye. 19 ROBERT HAAS: Aye. 20 MI CHAEL GARDNER: Aye. 21 None opposed. Good Luck. Something

1	that seems doable. I hope you get it done.
2	ALP HOCAGIL: Thank you very much.
3	* * * *
4	ELIZABETH LINT: Disciplinary matter
5	continued from March 29, 2011. El Coloso
6	Market, Mohammed Aktsf, owner, at 102
7	Columbia Street due to complaints received by
8	the License Commission alleging that El
9	Coloso is in violation of the City of
10	Cambri dge Noi se Ordi nance.
11	MICHAEL GARDNER: Good evening. If
12	could just state your name for the record and
13	spell it, please.
14	ANDREA BOYER: Andrea Boyer
15	B-o-y-e-r. I'm an investigator for the City
16	of Cambridge License Commission.
17	MOHAMMED AKADAR: Mohammed
18	M-o-h-a-m-m-e-d. Last name A-k-a-d-a-r.
19	MI CHAEL GARDNER: Could you
20	summarize the matter for us, Ms. Boyer,
21	pl ease?

ANDREA BOYER: Yes, sir.

Previously we were here based on a violation of the noise ordinance with compressor units that are located at the top of El Coloso Market. At that hearing the Commission had asked me to do more readings at nighttime based on the levels at that time being below 60. Daytime levels from, excuse me, the noise ordinance states that anything above 50 at nighttime from six p.m. to seven a.m. is a violation. But during the daytime from seven a.m. to six p.m. it must be over 60 to be a violation of the daytime.

At that time the readings had been below 60. So the Commission asked me to do evening readings to decipher or to see if the readings were above 50 for the nighttime noise ordinance. I was asked to perform two readings. I actually performed three readings. The three readings that I performed, one was the evening of the hearing

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actually on March 29th at 9:06 p.m. the readings that evening were 60.1 and 60.3 DBA from the second floor of the Complainant's address which is right next-door.

The second reading that I performed was on April 20th at 7:05 p.m. The readings on that evening were also 60.1 to 60.3 DBA. that time I'm not sure if the Commissioners remember, but the gentleman, the owner was on vacation at that time frame and he did not attend the hearing.

> MI CHAEL GARDNER: Yes.

ROBERT HAAS: Yes.

ANDREA BOYER: I hand delivered the letter upon his return to let him know to come to this hearing and explained to him that the noise on the roof was still a violation. So he had put new enclosures on over the old units. I'd like to pass those to the Commissioners so they can see, before and after pictures.

1 ROBERT HAAS: So this is since the 2 April 20th readings? 3 ANDREA BOYER: Correct. Based on 4 the enclosures, the neighbors telling me that 5 the enclosures had been put on, I performed 6 readings on Friday during the daytime, 7 because it had been over 60 at the evening 8 time. But I wanted to see since it was a 9 warm day, what it would be like with the HVAC 10 units on also, because the other readings 11 earlier were just of the compressor units. 12 At 12:10 p.m. on the 13th on the second floor 13 the readings actually came in at 64.8 to 65.3 14 DBA. So the enclosures do not seem to be 15 working and they're still in violation of the 16 noi se ordi nance. 17 ROBERT HAAS: 64.8 to? 18 ANDREA BOYER: To 65. 3. Kind of a 19 fluctuation based on that. 20 MI CHAEL GARDNER: And those readings 21 were done when, I'm sorry?

1 On Friday at 12:10 ANDREA BOYER: 2 p.m., the 13th. 3 So the units -- that is the compressors 4 and the HVAC units combined. I explained to 5 the owner to come this evening at that same 6 time right after the readings and explained 7 that they were still in violation even though 8 he had some work on the boxing of the units.

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Have you given him MI CHAEL GARDNER: any information about any other options that he might pursue?

Well, I'm not ANDREA BOYER: actually an engineer, but I know that he has an HVAC gentleman. It's sometimes a communication barrier of trying to explain that it was still a violation, that it still needed to be worked on. I'm sure that he can give his version of the story, but financially it's expensive. I'm not sure if just surrounding them with a box, in my experience, not being an engineer, is

1	actually the correct avenue to take.
2	Sometimes that just kind of holds the and
3	brings it out whatever openings are
4	allowable. I think that's I think that
5	the compressors are old. I'm not sure what
6	can be done to change out. But 64 to 65 is a
7	very significant violation day and night that
8	that's what that is when the units are on to
9	give kind of a comparison Idenix is 54, 55.
10	So it's pretty loud.
11	MI CHAEL GARDNER: Do you understand
12	the problem that you and we are facing here,
13	si r?
14	MOHAMMED AKADAR: Yes, sir. I'm
15	understanding. I put the enclosure all the
16	way. I show him last week everything is, and
17	I don't know what else to do right now. I
18	put all the cover I put all this panel
19	outside of the cover. I put the cover
20	MI CHAEL GARDNER: You put the cover
21	on?

1	MOHAMMED AKADAR: Yes, sir. All the
2	way.
3	MICHAEL GARDNER: All the way around
4	and on the top?
5	MOHAMMED AKADAR: Yes, sir. And
6	some lady, she tell me you try to put the
7	cover like this and I put on the cover
8	everythi ng.
9	MI CHAEL GARDNER: Do you have a
10	consultant or a specialist or an expert who's
11	now working with you to help you solve the
12	probl em?
13	MOHAMMED AKADAR: Somebody help me?
14	I don't understand too many things, yes, sir.
15	MI CHAEL GARDNER: Sure. Have you
16	hired someone to help you
17	MOHAMMED AKADAR: Yes, sir.
18	MI CHAEL GARDNER: fix this?
19	MOHAMMED AKADAR: Okay, sir.
20	MI CHAEL GARDNER: Have you done
21	that?

1 MOHAMMED AKADAR: Yeah, I hire 2 somebody to fix. And he take the piece, and 3 I don't allow noises more. But I think the 4 noi se has gone down. 5 GERALD REARDON: More. 6 MOHAMMED AKADAR: More? Okay. How 7 can I do -- I asking about a carpenter, he 8 making -- I asking, you know, to coming noise 9 outside to make everything nice. And he make 10 it nice, and he said, I can't do more, I 11 He -- I don't know. He cover don't know. 12 everythi ng. 13 So the person you MI CHAEL GARDNER: 14 hired --15 Yes, sir. MOHAMMED AKADAR: 16 MI CHAEL GARDNER: -- told you 17 there's nothing more he can do? 18 MOHAMMED AKADAR: He say this is --19 I do everything, and I put -- you know, 20 there's some back side something. He said, I 21 close this back side, it's no working that

1	pi ece like this.
2	GERALD REARDON: So you hired a
3	carpenter?
4	MOHAMMED AKADAR: Yes. He said like
5	this. And I said no coming noise outside
6	under cover everything. Is what he said.
7	Back side is some opening because coming for
8	air. And no coming inside, it stop. It's
9	like this. This carpenter, he said the noise
10	is go down and little back side. Little back
11	side, you know, coming in the rear. And he
12	said closed air and it's no working.
13	GERALD REARDON: Right. You can't
14	close it all in. It won't work.
15	MOHAMMED AKADAR: Yes, yes.
16	GERALD REARDON: But Ms. Boyer's
17	explained to you that since you've put the
18	cover on, it's actually worse. Higher, not
19	lower.
20	MOHAMMED AKADAR: Yes, sir.
21	GERALD REARDON: So that's not the

solution.

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MICHAEL GARDNER: This is partly because of the air conditioning was also running, is that it?

ANDREA BOYER: It went up from the 61 to the 64 probably because of that. But also when boxing mechanisms have been constructed in the past, usually someone with more experience can make it a little bit wider and put absorption material on the i nsi de. Unfortunately with this, this is just a box. So it's just -- in some ways it could actually be amplifying it through those two holes for the allowability for the air. This wasn't the solution. I don't think that the person that was working for him has that But also I'm not sure if it's sol uti on. financially feasible. An acoustical engineer is very expensive to hire to talk about the absorption of material that could be put on the inside of a box even.

1 GERALD REARDON: The other issue L 2 can tell from the pictures that those 3 compressors are very, very old. And that's 4 probably part of the issue with the noise 5 factor as well. 6 ANDREA BOYER: And through our 7 communication, maybe this will be helpful as 8 well by listening to him, and say yes or no 9 for the stenographer and for the board. 10 of the things is that he's the -- he leases, 11 he's not the owner of the building. 12 owner of the building is not willing to give 13 any money towards new equipment; is that 14 correct? 15 MOHAMMED AKADAR: Yes. 16 ANDREA BOYER: So he's kind of at a 17 point where I'm not sure affordability -- but 18 it's also so loud. 19 MI CHAEL GARDNER: And the ordinance 20 has penalties or fines involved for 21 vi ol ati ons?

ANDREA BOYER: Yes. That penal ty
could be up to \$300 per day per of violation
time, yes.
MI CHAEL GARDNER: Do you understand
that you are in violation of the ordinance?
MOHAMMED AKADAR: Yes, sir.
MICHAEL GARDNER: Your equipment is
too loud?
MOHAMMED AKADAR: Yes, sir.
MICHAEL GARDNER: And there are very
large fines for being in violation of the
ordi nance. You understand that?
MOHAMMED AKADAR: (I naudi bl e.) I
did go to the carpenter and put everything
nice, no coming noise. He put on already,
and he said back side is close, no working.
And back side cover and Loud going down.
Little loud. Little. All sound go down
because all cover on outside cover. And back
side is a little bit. He only go little bit
is air. And I said everything is close is

1	like this. And I don't know how to try to
2	maybe somebody calling (inaudible).
3	GERALD REARDON: You have to get
4	somebody else, right. You can't close all
5	four sides or the units won't work. They'll
6	overheat and they'll fail.
7	MOHAMMED AKADAR: Yes, yes. And
8	also no work.
9	GERALD REARDON: Right. You can't
10	close them all in.
11	MOHAMMED AKADAR: And I try to call
12	do another some guy, maybe hire how can
13	knock the noise out again tonight.
14	GERALD REARDON: You need someone
15	who has some knowledge about sound?
16	MOHAMMED AKADAR: Yes, yes, right.
17	GERALD REARDON: Versus carpenter.
18	MOHAMMED AKADAR: Two carpenter
19	coming already. Two carpenters, they come.
20	They all look and back side and no close. I
21	ask them to close back side, because I no

1 understand. I said close back side. 2 close, another carpenter say no, everything 3 And he cut it. He cut a box. stop. 4 GERALD REARDON: He is correct. 5 won't work if you close it all in. It will 6 overheat and then you'll have a fire it if it 7 overheats. MOHAMMED AKADAR: 8 Carpenter keep it 9 Close like this, no working. open. 10 GERALD REARDON: Who is responsible 11 -- I mean, he has the license, but is the 12 noise ordinance on the owner of the property 13 or is it the licensee and/or both or which? 14 ANDREA BOYER: To clarify first of 15 all, this isn't a licensee. This is a 16 convenience store. He's a business license. 17 MOHAMMED AKADAR: I show them letter 18 building owner. He no tell me anything. 19 Well, do we know GERALD REARDON: 20 who would be responsible, is it the property 21 owner?

1 ANDREA BOYER: Well, it depends on 2 what his lease says, you know, whether it's 3 AAA, or if he's paying for anything or if 4 it's any sort of mechanisms and stuff is 5 usually how the lease is written up, the 6 owner --7 GERALD REARDON: And the equipment 8 isn't his though? 9 ANDREA BOYER: True. But they still 10 can be -- we would have to read the lease to 11 know. 12 GERALD REARDON: I mean, we should 13 probably look at that, too. 14 ANDREA BOYER: I'd gladly look at 15 the lease to help him to see if there's any 16 responsibility on the owners. But this has 17 been a, you know, a long process for the 18 residents, too. I think there are some 19 residents in the audience, too. 20 MICHAEL GARDNER: Is it completely 21 unviable to run the compressor and not the

1 air conditioning and see whether or not that makes, with the box, makes the sound below 2 3 the Level? Well, the two 4 ANDREA BOYER: 5 compressors that we had were already a 6 violation of 61. So that was 61. 7 That was before MI CHAEL GARDNER: 8 the box, though, right? 9 ANDREA BOYER: Yes. And now the two 10 I mean, where I was standing the uni ts. 11 dominating source of the noise seems to be 12 where the compressors are boxed now to 63. 13 So even though the air conditioning unit is 14 on now, the dominating source was still the 15 closest units where the window is which is 16 the compressor. 17 MOHAMMED AKADAR: (I naudi bl e). 18 already send out because the sound I stop. 19 already I have the machine up side. 20 machine I shut down. The cooler, I have 21 coolers because I don't need, so I stop.

1 ANDREA BOYER: He shut the air 2 cooler down. One of the three units, one's 3 the air cooler, he turned it off. 4 MOHAMMED AKADAR: I only have two. 5 It's no working, I lose everything, work out. 6 Do you know is it GERALD REARDON: 7 possibly can he use an internal refrigerator? 8 Unless he's got a freezer, I mean, he can 9 probably do something local in the store 10 versus the rooftops potentially. 11 That possible ANDREA BOYER: 12 potentially. Depending on who is responsible 13 fi nanci al I y. 14 These people MOHAMMED AKADAR: 15 (inaudible) like this one before, some law 16 something and nobody company in there. 17 coming you guy in their house and anybody 18 coming and his company. Same thing. Same 19 thi na. Same machine, same working. And the 20 owner outside he's complaining like this. 21 The older they get GERALD REARDON:

1 the noisier they get, too. 2 MOHAMMED AKADAR: And I put the 3 cover, everything, I try to close. And 4 there's nothing else I can do. Only back 5 Back side is open. Back side coming si de. 6 little sound. 7 MI CHAEL GARDNER: Could I have a 8 little historical perspective on our 9 enforcement of the noise ordinance in terms 10 of the levying of fines in the past for what 11 appear to be continuing violations like this? 12 ANDREA BOYER: Basically I think 13 that we have found that most people have 14 fixed them within the time frame of -- found 15 a solution. So we have not -- I think the 16 only people we have had to fine are garbage 17 or disposal companies for pick ups. 18 ELI ZABETH LI NT: No, I think we 19 actually had assessed some fines against 20 I deni x. 21 But I thought they ANDREA BOYER:

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were changed because of the whole law, the law thing.

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ELIZABETH LINT: Well, yes, but the Board did vote to impose the fines. That's the only one that I'm aware of.

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ANDREA BOYER: I know that the Board has also worked with establishments to find solutions to allow a second, possibly more experienced, person to come in and try to find the noise. And though, I know that the residents are discomforted by this, and especially with spring coming, there has been an effort that was made to at least fix it since the letter. I think we have a communication problem where, you know, the last hearing without showing up, has been So I know we were -- I was problematic. pushing for a time at a time at based on not showing up at all, but I do think that an effort was made, not the best effort, but we need someone with more experience to try to

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find a solution for these units. Maybe look at the lease to see if someone else can take responsibility to fix it. Ultimately regardless of whether I think if a tenant is in, if there's a problem, a violation, an owner has to take some sort of responsibility just like with Idenix who owns the business or owns the building, so they were all brought in to discuss it. So, maybe that's something we can do.

MI CHAEL GARDNER: Are you prepared to try to find someone else with more experience to help solve the problem?

MOHAMMED AKADAR: Yes, sir, I try another person maybe to, you know, try to help fix the sound. I will have somebody else soon.

GERALD REARDON: I mean, the other option is to investigate whether or not he can buy an internal chest to do this stuff, that would be cheaper than spending money and

1 to shut these things off. 2 No busy, nothing. MOHAMMED AKADAR: 3 There's not enough money, you know. 4 GERALD REARDON: Well, I mean --5 MI CHAEL GARDNER: Do you understand 6 the fire chief is saying maybe you don't use 7 these outside units, but you get an inside 8 machine to cool the food? 9 MOHAMMED AKADAR: Yes, sir. 10 Buy a used GERALD REARDON: 11 refrigerator chest that has everything inside 12 the building, and you don't need the outside 13 at all. I mean, because you start -- I don't 14 want to discourage him, but if you start 15 getting acoustic people in, it gets very, 16 very expensive quickly. That may be a 17 cheaper alternative than running the rooftop 18 units and trying to come up with a solution 19 where they're so old. I'm making 20 suggestions. I'm not telling you what to do. 21 I'm trying to be he helpful, that's all.

don't have to do anything I'm telling you
toni ght.
MOHAMMED AKADAR: Yes.
MICHAEL GARDNER: But meanwhile we
have the problem with the neighbors and the
continuing violation.
MOHAMMED AKADAR: Yes, sir.
MICHAEL GARDNER: And the warm
weather coming sometime.
MOHAMMED AKADAR: Yes.
MI CHAEL GARDNER: Do you have
anything else you want to add now? Anything
more to say?
MOHAMMED AKADAR: I've tried to
(inaudible) bring a compressor for the noise.
ROBERT HAAS: The only problem
you're going to have is that if you keep on
trying to experiment, it's going to keep on
costing you more and more money. That's not
going to help you in the long run I don't
think, especially if you find out that it's

not going to fix the problem.

ANDREA BOYER: I have a little bit of concern, also, by looking at the boxes from the roof level when I was out there, I mean, having people who just don't have any experience wrapping something with wood, where it does get hot, fire hazards, is a little bit of a concern also.

ROBERT HAAS: Right, that's what I'm concerned about.

another person -- I would like to, if possible, if there's a condition placed, meet with whomever he hires just to be there to see if they're even going in the right direction. Not to say yea or nay to what should be put on there, but just to see what kind of experience the person has to safety-wise to address it.

MICHAEL GARDNER: Are there any members of the public who'd like to be heard

1 on this matter? Would you please come up and 2 take a seat. If somebody would like to 3 speak, please step up. MATTHEW GILLEN: Hi, I'm --4 5 MI CHAEL GARDNER: Could you please 6 come up. 7 GERALD REARDON: And you can 8 summarize, if you wish, or you can do 9 individual, whichever you choose. 10 MATTHEW GILLEN: My name is Matthew 11 Gillen G-i-l-l-e-n, 81 Pine Street. Just 12 from a frame of reference, this June starts 13 the ninth month that we've been going through 14 this process with Andrea, and we understand 15 that things take time to resolve, but we feel 16 that nine months is a bit excessive knowing 17 that he's been made aware of the issue. 18 Whether or not it's the obligation of him or 19 the owner, the neighbors feel that some 20 action needs to take place in order for this 21 to be resolved in a timely manner. We don't

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want it to go on any further than it has to.

We understand that it's expensive, but it

costs money to run a business and run a

responsible business in the neighborhood

where people are trying to invest and make a

place liveable. That's it.

MI CHAEL GARDNER: Anyone else who would like to be heard?

My name is Meghan MEGHAN SHAW: It's M-e-g-h-a-n S-h-a-w. Shaw. Matt summarized pretty well. I also live at 81 Pine Street, and this is a whole street removed from the actual building. My bedroom actually faces 81 -- actually faces Pine Street, so I'm pretty far away from the building itself, but during the summer I actually am woken up in the middle of the night due to the cycling of the units. don't cycle regularly. It's not like they're on for an hour and off for an hour. click on for five minutes, click back off for

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1	ten, click on for three minutes. So it's
2	very disruptive because it's not even like a
3	sort of steady constant buzz. It's just this
4	thing that kind of like interrupts the peace
5	of the neighborhood.
6	And then just as another personal
7	experience, I have shopped at the market and
8	unfortunately what I bought was in the
9	freezer section and it had gone bad. So I
10	actually had to return it. So I also
11	question whether the units are even kind of
12	doing what they're supposed to be doing for
13	him from just a, from a food safety
14	perspective. It doesn't seem like they're
15	actually keeping the food at the right
16	temperature. So, I think from a lot of
17	different perspectives it's really important
18	that this gets addressed quickly.
19	MI CHAEL GARDNER: Thank you.
20	PHILIPPE LUDEEI: Hi, my name is
21	Philippe Ludeei, P-h-i-l-i-p-p-e L-u-d-e-e-i.

I live at 96-98 Columbia Street. I want to second Matthew's comment that we first filed a complaint back in September, and then I understand the owner was given three months until a fine was going to be issued. That was in December.

I also want to comment on the intensity level of the noise. Our impression is that the measurements were typically taken around the medium range of the level, and there are bursts of very high intensity where it sounds like a jet engine which I don't think Andrea was able to capture on her device.

Furthermore, even in a room that's windowless and well insulated on a different part of the building, you can still hear the noise.

My last comment is that the boxes were initially constructed on a Sunday in violation of Cambridge City Noise Ordinance, and I saw police show up to ask him to stop it. And I don't know if a Building Permit is

required or if the city building inspector was able to view plans or make sure they're not a fire hazard. These would be my comments.

MI CHAEL GARDNER: Thank you very much.

Did the License Commission hear this matter in September or with respect to the reference to three months before fines would be issued?

ANDREA BOYER: The reason we had the last hearing was based on fact that a letter was given about the violation stating it must be fixed within three months, and then we scheduled a hearing. That was in March based on nothing being done. This did start nine months ago.

The one thing I did want to mention also is that when those are not on, because during the time frame that it was during very cold, there was no HVAC unit on, and it would

1	cycle while I was there, the background
2	levels in that area is 40.6 to 41.3. So it's
3	a significant rise of over 20 decibels when
4	those units go on when they're not on.
5	ROBERT HAAS: Is this the same store
6	that was closed for a period of time also?
7	ANDREA BOYER: Yes. But while it
8	was closed it still cycled, but it was off at
9	least more frequently. So the residents had
10	asked me to mention that previously and I
11	forgot.
12	MI CHAEL GARDNER: And can anybody
13	inform me with respect to the issue of the
14	food safety and whether from the comment of
15	one of the members of the public, is that an
16	Inspectional Services responsibility?
17	ELIZABETH LINT: Yes, it is.
18	GERALD REARDON: Yes.
19	MICHAEL GARDNER: And do we know if
20	they
21	ELIZABETH LINT: This is the first

I've heard of it. So if I had known that, I 1 2 would have asked somebody to go down. 3 MI CHAEL GARDNER: I quess I'm 4 wondering why we shouldn't start imposing 5 some level of fine. And I'm sort of 6 interested in terms of how that would work is 7 if the fine is per day violation, does that 8 require a new reading every day to confirm 9 the violation? 10 Yes, it would. ANDREA BOYER: 11 MI CHAEL GARDNER: What kind of 12 capacity have you got to do readings on a 13 regul ar basi s? 14 ANDREA BOYER: Physical or mental? 15 Obviously it's something we would schedule. 16 It would be -- I know for Idenix what we had 17 was to do it a couple times a week just to 18 show that there's still a violation, it 19 wasn't every day. So it's up to the Board of 20 how frequently they would want me to test and 21 the availability of the neighbors to do so.

1 MI CHAEL GARDNER: And do we have any 2 discretion with respect to the level of the 3 fine per violation? 4 ELIZABETH LINT: Yes. 5 ANDREA BOYER: Up to 300. 6 ELIZABETH LINT: Up to \$300. But I 7 think it's also important to find out what 8 the lease says, because it sounds like the 9 landlord's taking absolutely no 10 responsibility when in fact the landlord may 11 be the responsible party. 12 I guess I'm MI CHAEL GARDNER: Yes. 13 not so sure why we need to know in the end 14 who is the responsible party before we take 15 action with respect to whether or not there's 16 a violation. 17 ELI ZABETH LI NT: Because if we're 18 fining this gentleman, it may not be the 19 right person to be fining. 20 The Lease says the GERALD REARDON: 21 owner is, we may directing the fine towards

1 the owner versus the tenant, if in fact it is 2 the owner's equipment. 3 Ri ght. MI CHAEL GARDNER: But I 4 mean --5 ANDREA BOYER: And in fact, the 6 owner can say he doesn't know anything about 7 this because we don't know if he's in fact been notified. We're taking the word of.... 8 9 Sort of wondering MI CHAEL GARDNER: 10 if whether or not if we begin fining the 11 operator, it's the responsibility of the 12 operator to see if there's someone else who's 13 in fact responsible. 14 ELIZABETH LINT: I can --15 ROBERT HAAS: It seems to me there's 16 some preparatory steps we have to take first. 17 There are a couple issues that I'm concerned 18 First of all, I am concerned about about. 19 whether these units are keeping the food at 20 an appropriate temperature. I think there's 21 got to be an inspection taken place. I think

1 somebody's gonna have to take a look at the 2 lease and make a determination of who is 3 ultimately responsible with respect to the And, you know, to Ms. Boyer's point, 4 fi nes. 5 if in fact it is the landlord, we have to 6 give him adequate notice to either make 7 preparations or be subject to the fines. 8 You understand, though, if you're 9 ultimately determined to be responsible, that 10 you could be subject to fines? Do you 11 understand that? 12 MOHAMMED AKADAR: Yes. 13 Well, your other GERALD REARDON: 14 al ternative is to shut them off. 15 MOHAMMED AKADAR: Yes, and the food 16 will go bad. 17 GERALD REARDON: You have to make 18 that decision whether you shut them off or 19 you start to incur the fines. I don't know 20 which is going to be worse. But it can't 21 keep going on.

1	MOHAMMED AKADAR: I find somebody to
2	help me.
3	ROBERT HAAS: I think our hesitation
4	is that you find the right person, because as
5	I said before, if you continue to just to
6	kind of work your way through this blindly,
7	you could find out that it's not going to fix
8	the problem. Do you know what I'm saying?
9	MOHAMMED AKADAR: Yes, when I hire a
10	person
11	GERALD REARDON: When's the next
12	one?
13	ROBERT HAAS: Do you have access to
14	the Lease?
15	MOHAMMED AKADAR: Yes.
16	ROBERT HAAS: You have a copy of the
17	I ease?
18	MOHAMMED AKADAR: Yes.
19	MI CHAEL GARDNER: Can you bring a
20	copy of the lease to Ms. Lint tomorrow?
21	MOHAMMED AKADAR: Okay, sir. Okay,

1	si r.
2	ROBERT HAAS: And would your office
3	notify Inspectional Services?
4	ELIZABETH LINT: Yes.
5	MICHAEL GARDNER: So, in terms of
6	the level of delay so far and in trying to
7	resolve this matter, is it possible for us to
8	both assess the lease on relatively short
9	notice and then continue the matter for the
10	31st of May
11	ELI ZABETH LI NT: Yes.
12	MICHAEL GARDNER: meeting with
13	the appropriate notice
14	ELI ZABETH LI NT: Yes.
15	MI CHAEL GARDNER: to the owner as
16	well?
17	ELIZABETH LINT: I could do that.
18	MI CHAEL GARDNER: And is there any
19	value in getting any additional readings
20	between now and then?
21	ANDREA BOYER: Only if there's a

change to the equipment.

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GERALD REARDON: Only if there's a I don't see any reason right now. change. mean, obviously that is not working and it's simply plywood and two-by-fours and, you know, I don't even think the right spacings They're very old machines. there. would tend to agree we continue to the 31st, at such time we indicate that either they're shut off in totality at that point if there's nothing corrective. If they can get something ahead of time that we can look at prior to then, I don't know if that's possible or not, but imposition of fines to whomever is responsible.

MICHAEL GARDNER: I can't speak for my fellow commissioners, but I'm of the view that as of May 31st once we know the proper parties, the imposition of some fines for any violations after May 31st would be a possible action of this Board without waiting any

1 additional time for you to make additional 2 You have these two weeks, modi fi cati ons. 3 plus what other options you might have, but 4 it sounds like this is not a tolerable 5 situation in the neighborhood. Do you 6 understand that, sir? 7 MOHAMMED AKADAR: Yes, understand 8 (i naudi bl e). 9 So the first thing you ROBERT HAAS: 10 have to do is bring the lease in tomorrow, 11 ri ght? 12 MOHAMMED AKADAR: Okay, sir. 13 ROBERT HAAS: You're probably go to 14 have an inspector come to your establishment 15 to inspect to make sure you're keeping your 16 refrigeration units at the proper 17 temperature. And you could run the risk that 18 if you're not, you might have to cease 19 operations as well. But the first thing I 20 think you need to do is bring the lease in to 21 the License Commission tomorrow.

1	MOHAMMED AKADAR: Yes, sir.
2	ROBERT HAAS: Okay.
3	MOHAMMED AKADAR: What time tomorrow
4	do I bring?
5	ELIZABETH LINT: Any time.
6	MICHAEL GARDNER: Before five p.m.
7	ROBERT HAAS: After 8: 30.
8	MOHAMMED AKADAR: I bring it here,
9	ri ght?
10	ELIZABETH LINT: Upstairs.
11	MOHAMMED AKADAR: Okay.
12	MICHAEL GARDNER: I think a motion
13	would be in order.
14	GERALD REARDON: I make a motion to
15	continue this case until
16	ROBERT HAAS: I think somebody
17	wanted to you're all set? Sorry.
18	GERALD REARDON: to the May 31st
19	meeting, at such time we'll find out who the
20	responsible party is. And at such time we
21	will consider imposing fines for any

violation above the level of the city ordinance. And I guess we also could consider a revocation -- they don't have a license.

ELIZABETH LINT: We don't have a license.

GERALD REARDON: Okay.

ROBERT HAAS: So the only thing I'd add to the Chief's motion is that once we make a determination who is the ultimate responsible party, then we put them on notice in writing as quickly as possible so that we give them adequate notice.

MICHAEL GARDNER: The motion having been made and seconded to continue the matter to the 31st with notice to the appropriate parties with respect to responsibility in coming in for a hearing on the possible imposition of noise ordinance violation fines for any future violations, all those in favor signify by saying "Aye".

1	ROBERT HAAS: Aye.
2	GERALD REARDON: Aye.
3	MI CHAEL GARDNER: Aye. None
4	opposed.
5	I guess the other thing that I would
6	suggest is that if in the next two weeks you
7	are going to take steps to try to rectify the
8	situation, it would be a good idea to be in
9	touch with Ms. Boyer so Ms. Boyer can be
10	there to give any observations she may have
11	about the useful ness of the changes. And you
12	need to make sure that you are complying with
13	all the city building code procedures and
14	construction procedures before you begin.
15	MOHAMMED AKADAR: Okay, sir.
16	MI CHAEL GARDNER: Do you understand
17	that, sir?
18	MOHAMMED AKADAR: Yes.
19	MICHAEL GARDNER: All right.
20	Ms. Lint may be able to help you.
21	MOHAMMED AKADAR: (I naudi bl e.)

1 MI CHAEL GARDNER: All right. Thank 2 you very much. Appreciate it. 3 appreciate the participation of the members 4 of the public. 5 6 ELIZABETH LINT: Disciplinary matter 7 continued from March 29, 2011. Panja Sasirat 8 2008, Incorporated doing business as Conga, 9 Sasirat Wyckoff, manager, holder of an all 10 alcoholic beverages as a restaurant license 11 at 104 Mount Auburn Street due to an 12 investigation conducted by the License 13 Commission regarding the operating hours of 14 the restaurant and operating as a nightclub. 15 MI CHAEL GARDNER: Good evening. ATTORNEY JAMES RAFFERTY: 16 Good 17 evening, Mr. Chairman. 18 Just a minute, this ANDREA BOYER: 19 is my case. I'm sorry. 20 Yes, if yu can MI CHAEL GARDNER: 21 just wait, Ms. Boyer will be with us in just

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1 a minute. 2 Okay, so if you could just state your 3 names for the record for the stenographer, 4 pl ease. 5 PANJA LYMSWAM: Hello. My name is 6 Panja Lymswam. 7 ATTORNEY JAMES RAFFERTY: 8 Rafferty, 130 Bishop Allen Drive, Cambridge. 9 Andrea Boyer. ANDREA BOYER: 10 Investigator for the City of Cambridge 11 Li cense Commi ssi on. 12 Hello, Jim, Panja. 13 So, we're here based on a report that 14 was written on March 11, 2011. It was 15 already submitted to the Board for your 16 Conga Restaurant had been revi ew. 17 investigated based on allegedly not being 18 open during the hours that they were granted 19 to them for their liquor license and their 20 common victualer license, and also that the

establishment had been open for dancing on

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1 Thursday, Friday and Saturdays at nine p.m. 2 and not serving food. More being an 3 atmosphere for dancing. There were 4 investigations had taken place, that was in 5 the report, to determine whether food was 6 being served. That was in the report. 7 spoke with Panja on a few occasions about the 8 change of hours of operation. He said that 9 he had been losing a lot of money at that 10 time in March, and that he had submitted 11 hours of operation to help at that time 12 frame, which Elizabeth Lint had approved, so 13 he didn't necessarily have to be open for 14 lunchtime. So, he did that for a while. And 15 we were still having problems with a 16 corporate situation that there was gonna be a 17 change of that. So I spoke with him again 18 and asked him to speak with Christopher 19 O'Neil for an application for transfer or 20 about the status of the business. 21 basically at that time we were going to have

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the hearing in March based on the hours of operation. And there was still no food being served. And also implied that the establishment had more of a nightclub atmosphere.

Also, at that time, in March there had been an article about change of manager and/or ownership of the establishment. that an Abram Ozack (phonetic) was now the general manager of the establishment. The person who did the article, David Harris, had questioned about the overcapacity issue that we were in front of the Board in January, and the alleged new manager or owner has stated that there would be feature of club nights on Thursday, Friday and Saturdays, and that things like the overcapacity wouldn't happen That opened up another investigation agai n. for me to speak with Panja. And at that time he had stated that there was no new ownership, there was no new manager, and that

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there was going to be a transfer just of the business or, excuse me, just have new corporate stock options had been given. There had been conversations back and forth between the License Commission, Panja and also the attorney, James Rafferty, and also the attorney Sean Hope. At that time on March 31st the paperwork was submitted that Conga would only maintain the active restaurant hours that they were approved for, and that there would be no DJ license -- I mean, there would be no DJ'ing because that was one of the issues that we were having. And that they would only have the background music or television on.

It was actually at that time on March 31st that the establishment had closed. I'm not sure of those reasons, and it has not been open since then. So we're trying to get some clarity of what had happened and what is going to happen.

1 MI CHAEL GARDNER: Thank you. 2 Mr. Rafferty. 3 ATTORNEY JAMES RAFFERTY: Thank you, 4 Mr. Chairman. Essentially I think 5 Investigator Boyer's chronology is fairly 6 The licensee has operated this accurate. 7 location for a little more than a year. Had 8 initially opened without benefit of an 9 alcoholic beverage license under one concept and did not fair well. Ceased operations, 10 11 sought a transfer of a pocket license that 12 was a shine license you might recall from One 13 Kendal I. Was transferred to this location. 14 and he, he opened as Conga's which was a Latin-themed restaurant. His initial concept 15 16 involved -- what do you call that? Shabu 17 Shabu? 18 The first one is a PANJA LYMSWAM: 19 Shabu Shabu. 20 ATTORNEY JAMES RAFFERTY: Shabu 21 Shabu which is an Asian cooking where you had

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Chief Reardon's department under inspection raised objections to that concept. So that never really took off. So that led to the

little pots with flames at the table.

saying that he faced a number of financial

second concept, Conga's. A long way of

setbacks along the way.

Conga's did open, had some moderate success, and then this winter, particularly during the month of January, days on end of literally no business. So, the kitchen help did -- there was attrition there to the point where there was only one or two people there. So, the management made the decision, acted unilaterally unaware that they were limited to do so, simply not to be open for lunch. That there was no lunch business, they couldn't sustain it, they couldn't afford to be open.

The follow on from that is January turned into February, was a similar problem

in the kitchen in the evening, preparing meals and all that. So that, that business also atrophied, and I think it's fair to say that they remained open in the evening, but food was not being served. There was not kitchen help. And Mr. Lymswam sought out a buyer, because it was very clear, based with the mounting financial problems he had with the landlord, with the vendors, and the like that he could not survive at this location.

He has identified a buyer, and Attorney Hope is representing that buyer. A transfer application has been filed, and it's scheduled for hearing in two weeks. Around the time that this notice was provided in late March, the ability to even remain open became not possible because the -- after meeting with Ms. Boyer, as she said, that the agreement to allow him to proceed and remain open would be that he would have -- he would have limited use of his entertainment

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license, only for background music and Now the entertainment license tel evi si on. had other portions to it. He used to have a salsa night and a few other things, but when the reality of that sunk in, the decision was made not to operate the restaurant. The License Commission was notified of that fact. And the restaurant has not been in operation since March 29th, in that range. significant amount of time has been spent with the landlord on issues involving assignment of the existing lease. As you might imagine, there are arrearage issues that need to be addressed, and they have all reached a satisfactory conclusion that will allow them to go forward in two weeks. the status of the license now is the licensee is awaiting transfer and the business is not open and has not been open for several months, and there is no expectation that this operator will reopen the business. Hopefully

I was

1 the transfer will be approved locally, and 2 ABCC will approve it and at some point the 3 new operator will step forward. MI CHAEL GARDNER: And under such a 4 5 circumstance do we have a history of what we would call the license? Is the license just 6 7 being held or deemed as --8 ELI ZABETH LI NT: I nacti ve. 9 MI CHAEL GARDNER: I nacti ve. 10 looking for a word. 11 ATTORNEY JAMES RAFFERTY: It's 12 probably -- inactive in the license pallet 13 could often be the building's not even there 14 There's a range of inactive. anymore. 15 think this is an active, not operational, if 16 there's such a term. I mean, it has been a cessation of business. There's nothing that 17 18 would -- I shouldn't say there's nothing. 19 There's a financial impediment to prevent him 20 from reopening, but the status of the license 21 is somewhat active. But the pocket license

is I think one would have to come back to petition to be reactivated. It may be a difference with another distinction, but I think at the moment the licensee has notified the Commission pursuant to the regulations that is he not open for business, and the license is the subject of a transfer application.

ROBERT HAAS: So the transfer would also include the transfer of the liquor license as well with the premise, right, no?

ATTORNEY JAMES RAFFERTY: Oh, yes, that's what the application would be, to transfer the existing license. I think it's about a 99 capacity license. There are challenges with the location. This was the former Cafe Paradiso for many years. Very limited cooking facility. Doesn't have an exhaust. Doesn't have an ansul system, and the landlord isn't interested in one being installed. It's largely an office building.

So the new owner has a food concept, it doesn't require much in the way of cooking.

It's an established sushi restaurant. So it, without going into the specifics of that, and Mr. Hope will handle that in two weeks. But finding the right successor here has been a bit of a challenge, but it's been clear for sometime now that that seems to be the only logical way to conclude this.

MICHAEL GARDNER: I guess with respect to trying to understand what the License Commission's interest is today before the transfer matter is concerned or considered, I'm sort of thinking perhaps all we care about is that given the history of apparent or possible violations in the past, and the tenuous circumstances that we simply be assured that there won't be an effort to reopen on the record before the matter is considered by the License Commission again? I'm just speculating. That sounds like a --

1	ATTORNEY JAMES RAFFERTY: I think
2	that's very prudent. I think the history, as
3	I said, I don't think we have much of a
4	factual dispute. So, the licensee would most
5	definitely be happy to make such a
6	recommendation. I don't think at this point
7	they could unilaterally open, but we
8	certainly would not, would not make any
9	attempt to open for business prior to the
10	hearing and any action on the transfer
11	application. I think we can say that with
12	the utmost of confidence.
13	MI CHAEL GARDNER: So you can
14	stipulate to that?
15	ATTORNEY JAMES RAFFERTY: No
16	questi on.
17	GERALD REARDON: Obviously there
18	will be, whether the transfer tries to occur
19	on the same location on the hearing, a
20	completely different hearing on whether or
21	not the new proposal meets guidelines and

1 transfer so on and so forth --2 ATTORNEY JAMES RAFFERTY: Agreed. 3 GERALD REARDON: -- that starts 4 anew. 5 ATTORNEY JAMES RAFFERTY: Ri ght. 6 And that application starts -- that 7 application has been filed, and I think the 8 advertisements have run on that and notice 9 has gone out and that's scheduled two weeks 10 And, yes, it would be a whole new from now. 11 l i cense. There had been, as you might have 12 heard, there had been some attempts about 13 maybe people would come in and be part of 14 something else. The decision, frankly, to 15 close down was this one really needs to 16 conclude, and the best thing to do is get a 17 new entity. There was some thinking, well 18 maybe if we brought in some new shareholders

and we could stay open and we wouldn't have

this period of darkness where we don't have

any revenue, but the conclusion was that that

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was an inevitability, that this business doesn't have the resources to remain open and, the license is for sale and it is under contract, the purchase and sale agreement has been negotiated, and an application has been filed.

MICHAEL GARDNER: Any more your client would like to say to us at this point?

ATTORNEY JAMES RAFFERTY: Without conferring with him, I can assure you he has nothing more he wishes to say.

MICHAEL GARDNER: Are there any members of the public who would like to be heard on this matter? Please come forward and state your name and spell it for the record, please.

PAUL OVERGAAG: Paul Overgaag

O-v-e-r-g-a-a-g. I'm the owner of the Red

House and Charlie's Kitchen in Cambridge.

I'm an abutter of the restaurant in question,

and I strongly support a transfer of the

1 license to a new reputable owner who wants to 2 be part of a restaurant community, and I wish 3 him the best of luck. And that's all I have 4 to say. 5 MI CHAEL GARDNER: Thank you very 6 Just so everyone's clear that the much. 7 matter of the transfer is not before us this 8 eveni ng. 9 I'm not sure if we need any action of 10 We've heard the stipulation from the Board. 11 the owner's representative that they will not 12 reopen pending view by the License Commission 13 agai n. 14 ROBERT HAAS: So, I make a motion 15 that we hold any consideration for any 16 penalty relative to this by a hearing pending 17 that this application for transfer of the 18 license, and if there's a breach I think we 19 would consider bringing action at that point. 20 GERALD REARDON: Second. 21 Motion having been MI CHAEL GARDNER:

1 made and seconded to hold open the matter of 2 any possible disciplinary action for prior 3 allegations -- prior alleged violations. AΠ 4 those in favor signify by saying "Aye". 5 ROBERT HAAS: Aye. 6 GERALD REARDON: Aye. 7 MI CHAEL GARDNER: Aye. None 8 opposed. So thank you very much. 9 Ms. Boyer, thank you for your succinct 10 summati on. 11 * * * * * 12 ELIZABETH LINT: Application 13 Atwood's Corner, LLC doing business as 14 Atwood's, Ryan McGee, manager, holder of an 15 all alcoholic beverages as a restaurant 16 license at 877 Cambridge Street has applied 17 for an alteration of premises description to 18 include a seasonal outdoor patio for 40 seats 19 on pri vate property. 20 ATTORNEY JAMES RAFFERTY: Good 21 evening, Mr. Chairman. For the record,

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again, James Rafferty, law firm of Adams and Rafferty, 130 Bishop Allen Drive in Cambridge. Seated to my immediate left is Ryan McGee, the manager of record. And to Mr. McGee's left is his brother Patrick McGee who is also a full-time employee of the premises.

Mr. Chairman, the McGee brothers, about five years ago, opened Atwood's Tavern at a Location on Cambridge Street pretty much opposite what's called the Harrington School, I any it's the King School now. And it's really been a very successful and neighborhood-oriented establishment. The owners have the -- close proximity to the business, they live in the same building. They literally live above the store. work there full time. They've built a strong clientele in the community. In five years they have never had a complaint or been before the Commission for any proposed

disciplinary action.

They're here this evening to seek approval for a change in premises that would allow them to create an outdoor patio in the rear of their premises. The patio would be similar to some recent patios, I think, of the patio on Prospect Street at The Field where an opportunity was created in what was a parking lot, and it's proven to be a nice place to go outside. Mr. Overgaag has had great success in Harvard Square, the prior speaker, in creating his beer garden. It seems to be a strong interest and demand in having an opportunity to sit outside.

So this, this is a seasonal request.

It does involve an increase of seasonal seating and an expansion of the premises to allow for the patio. I know the McGees have been engaged in extensive outreach with their abutters, and we have a number of items. The first is -- do you have your petitions?

RYAN McGEE: Yes.

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addition to the signatures, there are also a

ATTORNEY JAMES RAFFERTY:

Ιn

ATTORNEY JAMES RAFFERTY: Maybe you can tell the Commission how many signatures.

And there's actually a coding system to these petitions. And maybe you can just explain what that is.

RYAN McGEE: 278 total signatures of Cambridge residents. 13 signatures, I believe, they have the red dot next to them, are direct abutters of the property. There are nine signatures on there that have a blue dot. Those are people that live on either Hunting Street or Willow Street, the two roads that Atwoods is right in the middle of. So all those people actually have a clear view of the proposed patio space. And there are 70 signatures with black dots, and those are people that live within 500 yards of the restaurant.

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series of Letters from abutters that we would offer to file as well. As I said, I think the application is straight forward. seeks to create an outdoor patio. The floor plan details that it's a rather modest expansion. It will have control points. You can only access the patio through the There's a second means of egress, but that is only for exit purposes that comes out to Cambridge Street. You can see it on The rationale being no one could go directly to the patio. They'd have to come through the premises, be met by a hostess and be led to a table. You coul dn' t simply come directly into the patio. It's totally secured but has accessibility.

MI CHAEL GARDNER: Are there any

ATTORNEY JAMES RAFFERTY: Mr. McGee informs me, no. And he's prepared to provide a handicap ramp for access. Do you know the

1 di mensi ons? 2 RYAN McGEE: There's a six-foot 3 handicap ramp that goes six inches down on 4 grade. But there is the side alleyway of the 5 restaurant is actually our handicap access 6 al ready for the restaurant. 7 MI CHAEL GARDNER: And one can get to 8 the patio? 9 Ryan di rect straight RYAN McGEE: 10 path down the alleyway direct to the patio. 11 ATTORNEY JAMES RAFFERTY: In fact 12 that is the point in which you -- thank you 13 for pointing that out. If you look at the 14 floor plan, the handicap access area where 15 the ramp is now is the door by which you go 16 from the premises to the patio. So it serves 17 both functions. 18 MI CHAEL GARDNER: And what's the 19 increase in seating that's requested? 20 ATTORNEY JAMES RAFFERTY: Ten tables 21 with four seats per table. So it's a total

1	of 40 increased seats.
2	MICHAEL GARDNER: So is the standard
3	license for 57? Am I just understanding it
4	ri ght?
5	ATTORNEY JAMES RAFFERTY: The
6	standard meaning the existing license?
7	MICHAEL GARDNER: Yes, the existing
8	license. This says the total occupancy of
9	97.
10	ATTORNEY JAMES RAFFERTY: And the
11	numbers are the current occupancy is 70 seats
12	with 15 standing. So this would be 40 in
13	addition to that, seasonal, all outside.
14	GERALD REARDON: Is the floor layout
15	there?
16	ROBERT HAAS: The hours of operation
17	for your patio?
18	ATTORNEY JAMES RAFFERTY: I presume
19	it's the same as
20	PATRICK McGEE: Until ten o'clock.
21	ROBERT HAAS: Until ten o'clock?

1 PATRICK McGEE: We're going to shut 2 it down. Do last call by nine or 3 nine-fifteen and then pull everyone back 4 inside or send them on their way. Obviously 5 leaving space for -- when we're open and the 6 patio's at capacity, leaving space in the 7 restaurant if all those people want to come 8 i nsi de. 9 ROBERT HAAS: What's the closing 10 time now for the restaurant? 11 PATRICK McGEE: We have a two 12 o'clock license, Thursday, Friday, Saturday. 13 Yes. 14 RYAN McGEE: And that's primarily 15 because we do live music and noise concerns 16 are an issue, but we try to be very --17 MI CHAEL GARDNER: So to the extent 18 that the notice says five p.m. to one a.m., 19 seven days a week, that's -- you're planning 20 the hours you would have the patio open would 21 be?

RYAN McGEE: We'd like to actually serve for both lunch and brunch on the weekends, and also during the week and then have the patio stay open until -- we would clear everybody off the patio by ten o'clock at night seven days a week.

MICHAEL GARDNER: So something like eleven a.m. to ten?

RYAN McGEE: Yes.

ATTORNEY JAMES RAFFERTY: I think it might make sense to suggest that the patio hours would be consistent with the restaurant hours, however, the patio closing would be limited not to go beyond ten p.m., but when the restaurant is open for lunch or brunch, the patio would be open for the season. But I had not caught, I apologize, a limitation which I imagine which is geared toward addressing -- so you -- the door remains open when the patio is open obviously on a warm night. But if entertainment is going on, the

1	i dea would be that they would keep the door
2	closed which is their practice when there's
3	entertai nment.
4	GERALD REARDON: The alleyway
5	between the two buildings is that a regular
6	easement you both share?
7	RYAN McGEE: That's essentially
8	ours.
9	GERALD REARDON: And there's no
10	storage in there at all?
11	RYAN McGEE: No.
12	ATTORNEY JAMES RAFFERTY: And that
13	alleyway represents the handicap access into
14	the current premises.
15	GERALD REARDON: It's 4.5. It's
16	more than adequate.
17	RYAN McGEE: That's at narrowest
18	poi nt.
19	MI CHAEL GARDNER: Anything else you
20	have to add?
21	ATTORNEY JAMES RAFFERTY: No, thank

1 you.

2 ELIZABETH LINT: I have a little

3 bi t.

4 MI CHAEL GARDNER: Okay.

support from Councilor Toomey who says he's in support of the application for an alteration of premises to include a seasonal patio. Outdoor seating continues to grow in popularity and factors into the decision that patrons make when choosing a place to eat allowing the patio on the present property would be a great addition to the neighborhood and help improve local business that has been a conscientious neighbor.

And I also have a letter from the East
Cambridge Business Association also in
support of the application. They say that in
East Cambridge we have limited options when
it comes to outdoor dining. By creating a
patio on private property Atwood will create

1	a pleasant dining experience for their
2	patrons and add to the outdoor seating
3	options in East Cambridge. The owners of
4	Atwoods are known to be good neighbors and
5	responsi bl e busi ness owners and we are
6	confident that they will continue to put the
7	needs of the neighbors at the forefront.
8	MI CHAEL GARDNER: And are there any
9	members of the public who would like to be
10	heard on this matter?
11	(No Response.)
12	ROBERT HAAS: I make a motion to
13	approve the application.
14	GERALD REARDON: Second.
15	MICHAEL GARDNER: And in terms of
16	approving the application, that is to have it
17	open during the hours the restaurant is open
18	with the closure at ten?
19	ROBERT HAAS: That's correct.
20	GERALD REARDON: So it would be 40
21	seats of a patio on private property,

1	seasonal, and the patio area open to the
2	hours of ten p.m.
3	ATTORNEY JAMES RAFFERTY: Right.
4	MICHAEL GARDNER: Motion having been
5	made and seconded, all those in favor signify
6	by saying "Aye".
7	ROBERT HAAS: Aye.
8	GERALD REARDON: Aye.
9	MI CHAEL GARDNER: Aye. None
10	opposed.
11	Very supportive distillation of
12	nei ghborhood support.
13	ELIZABETH LINT: If I can indulge
14	you for a moment. I did not announce at the
15	beginning of the meeting that the Red House
16	was withdrawing their application
17	Mr. Overgaag is here and would like to
18	address the Board briefly.
19	MICHAEL GARDNER: All right.
20	PAUL OVERGAAG: Good evening. Thank
21	you for your time. I'm Paul Overgaag for the

Red House Restaurant in Cambridge. I withdrew my application because I did not get permission from the DPW to do the chairs and tables as were planned. I would like to offer my apology to the Board for not showing up at the decision hearing. I also would like to offer my apology, and hopefully get a confusion out of the way of why I set up the tables that were proposed, and totally not approved by any department of the city.

I set them up to take the picture for some clarification for the decision hearing which I didn't show up at. So, there was a little bit misunderstanding. I got a call from Andrea, and within two hours everything was gone and everything is back to what is approved by the License Commission. I never done anything like this. I thought at the end of the last hearing I said that I was going to set it up to take a picture, which I did, and I thought that was understood. But

1 a little confusion. It was totally done 2 without any deliberation of trying to get 3 away with anything. I've been in Cambridge 4 for 25 years, and I respect whatever need to 5 be done, whatever I get handed down from the 6 License Commission or any Inspectional 7 So hereby my apology. Please Servi ces. 8 accept it. 9 Well, we very much MI CHAEL GARDNER: 10 appreciate your coming forward and providing 11 the explanation. I must say at one point I 12 was wondering whether or not it was a 13 digitally enhanced photograph as opposed to 14 being set up. 15 PAUL OVERGAAG: No, it was an 16 actual. 17 MI CHAEL GARDNER: We appreciate your 18 coming forward and wish you well. 19 PAUL OVERGAAG: Thank you. 20 ROBERT HAAS: So with respect to the 21 umbrellas, they've been taken care of as

1 well? 2 The umbrellas have PAUL OVERGAAG: 3 been taken care of. They're now Red Bull 4 umbrellas. I am working on a new application 5 so we'll work it out somewhere, and I hope to 6 see you soon. Thank you. 7 8 ELIZABETH LINT: Application 9 Gillypad, LLC, doing business as Lily Pad, 10 Gill Aharon, manager, has applied for a new 11 wine and malt beverages as a restaurant 12 license at 1353 Cambridge Street with an 13 occupancy of 97; 36 seats and 61 standing. 14 The hours of operation would be five p.m. to 15 one a.m. seven days per week. 16 ATTORNEY JAMES RAFFERTY: Good 17 evening, Mr. Chairman. For the record, James 18 Rafferty on behalf of the applicant, Lily 19 Pad -- Gillypad? 20 Gillypad. GIL AHARON: 21 ATTORNEY JAMES RAFFERTY: Gillypad

1 is the corporation that does business as Lily 2 Seated to my little is Pad. 3 Gill Aharon A-h-a-r-o-n. 4 GILL AHARON: Yes. Gill with two 5 L's. 6 ATTORNEY JAMES RAFFERTY: Gentlemen, 7 what I asked Mr. Aharon to do -- I've known 8 him for many years -- he runs a unique 9 establishment in Inman Square, some of you 10 may be familiar with it, but it's a cross 11 between a performance venue and a rehearsal 12 studio and it's -- this license isn't 13 traditional. I would suggest it's more like 14 the recent licenses at the Brattle Theatre 15 and at the Improv where the Applicant is 16 really looking to allow patrons that are 17 attending performances to be able to have a 18 dri nk. It's not the core nature of the 19 business, but it's an amenity. And 20 Mr. Aharon is a real entrepreneur, and I said 21 why don't you gather your thoughts, and he

put them on a few paragraphs. And I said, if you pass them out, but maybe you can just sort of read them and you can hear the story of the Lily Pad.

GILL AHARON: Dear License

Commission: My name is Gill Aharon. I would like to take this opportunity to provide you with some background on the Lily Pad. Since the place is so unique, I could forget something, so I wanted to make sure I had it down.

So I've lived in Cambridge continuously since 2002. I lived here before that as well. And then I've been in the Boston area since 1993. I came here to attend Berklee College of Music, and I decided to stay here for many reasons, but the biggest one was the desire to create a place for new music. I grew up just outside of New York City, and with my family we went to concerts all the time, and you get a feeling that art is

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living. And I'm deviating from the letter.

ATTORNEY JAMES RAFFERTY: Stick to

the script.

GILL AHARON: I'll stick to it.

So when I moved here, I would still end up going to New York to perform. Mai nl y because there were no pianos that are on a smaller scale club -- in a smaller scale So I thought this is not great. This cl ub. is silly, I should open a venue that focuses on the piano, but the goal is to present the most interesting and sincere performances where the sound is great, where there's a beautiful piano, a room that is small enough that there isn't pressure to succumb to the mainstream or to whatever is going to fill I realized that in 1996. the room. And it took me ten years to open the Lily Pad and another five to be here today.

Lily Pad is filled with all kinds of activities in both afternoons and evenings.

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There are four yoga classes -- actually, five yoga classes distributed throughout the week. There are kids concerts on weekends during the summer. There's Spanish classes, music classes, martial arts classes, flower arranging classes, drum workshops, dance lessons, music school recitals of all kinds ranging from young classical performances to the School of Rock, who does monthly shows there in the afternoons on Fridays. To New England Conservatory, Berklee, Longi School of Music performances. The Berklee Global Jazz Institute alone which is their premier flagship ensemble teaching group run by Daniella Perez -- I don't know if you know -anyway, had 13 concerts this year there, and they plan to continue to do those concerts There's also plays, independent next year. film screenings and dance performances, and anything that really doesn't have another place to go and thrive in a small room.

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Also, we are an art gallery. We have different artists hang work in the space, rotates approximately each month, and the curators is Joey Saul (phonetic). And he wrote a letter, and it elaborates his idea of what's happening with the art.

And I'll give you a little background about myself. I grew up really loving music. Started playing piano at the age of three, continued studying music through college and I went to school at Duke University, beyond. right here and got in a Bachelor's Degree in mechanical engineering, and I've always kind of had my feet in two places, musician and Researcher. At Duke I worked engi neeri ng. in an acoustics lab. And I would have been able to help that guy with the thing on his roof. I'm working on a principal called alternate resonate tuning to reduce interior aircraft noise, specifically on turboprop My experience in that lab really ai rpl anes.

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helps me when I think about the acoustics of the Lily Pad trying to make sure that the sound stays inside and it stays great outsi de. While at Duke I received a scholarship for piano accompaniment. Studi ed with a guy named Tibor Szasz. And more recently I studied with Charlie Banacos who was an iconic teacher who passed away in December of 2009. He stopped performing in his twenties because he said people behaved badly. And when I had this idea in '96 to open a venue, I said to him, I want to open a venue where you could come and play. And he said, "Stranger things have happened." But I think that place is the Lily Pad. I have a lot of gear in there. A lot of very expensive gear. It never gets -- I mean, in the whole time nothing is left the place, and it always stays in good shape. Somethi ng that -- if there's a drum head that's broken, a drummer will come and replace the head.

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And really people respect this room. I feel like I'm going on about myself a little too much here, but I'll continue to read.

I was working as an engineer in an office in Denver, Colorado, and I realized I wanted to make my life about music. I decided to go to Berklee, find a teacher, become full-time musician. In order to do that do that -- I already said this, didn't I say this already? I worked at the Mass. Eye -- oh, no, I didn't. I worked as a research assistant at the vestibular lab at Mass. Eye and Ear Infirmary studying balance in the inner ear until I had enough piano students to survive. Today my life is about music.

In the mornings I work on booking it and on the web site for Lily Pad, and then I go practice, tune the piano, and then I head out and I teach -- I teach about 40 lessons a week, mostly kids. I've been doing that for about ten years. And in the evenings I'm

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home at the Lily Pad where I live, live upstairs with my fiancee.

Since January I've been buying one day liquor licenses on Friday nights for something called a Parlor Night, and then I've also gotten two a month on Thursday nights, the second and fourth Thursdays. And the idea behind these was to curate music that I thought was really interesting and not being represented.

And so we started on Friday nights, we have -- on the second and fourth Friday nights we have these guys that came from New England Conservatory, they're grads and graduate students, and they call themselves the Lily Pad String Quartet. They're actually playing other places besides the Lily Pad now, but we started at the Lily Pad. And so I wanted to bring classical music back to the neighborhood rather than to just be in the Conservatory or the Ivory Tower of either

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the Conservatory or the, you know, the big halls. And it's, you know, it's really going well. I only had one requirement of the performance which was not to get too dressed up, because I don't want it to be fancy.

Also, while I was in college, I worked And in that bar we just as a bartender. served beer and wine. It was a pool hall. And thinking back on it, I realize that's all that the Lily Pad really needs. People are coming here, they're coming to the Lily Pad to experience a performance. The drink is only to support that experience. The Lily Pad's not a destination to get a drink. It's a destination for culture. I set out to create a place where Charlie, my teacher, would have been happy to come listen or play, and where sincere trumps the commercial. I really believe I've succeeded in doing that.

The next step is to make it a viable business. Selling drinks during performances

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will make the business sustainable by allowing me to continue to promote art and culture in Inman Square. I formed a relationship with Tupelo, and chef Rembs which has provided food on parlor nights. And in addition, I plan to provide packaged snacks, like nuts and stuff like that so that we have food there during performances.

Thank you.

thank you for the time on that, and I appreciate allowing Mr. Aharon to give you a little bit of flavor here. I think some members of the Commission might recall we've been here a few times in the past. He's had to put a certain amount of capital into the building. Like many people who focus on their dream, the technical niceties sometimes don't get focussed on, and it was discovered that Mr. Aharon really didn't have entertainment licenses at one point, and for

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all these wonderful things that he's doing. So that was addressed. And we had to go to the Zoning Board to get approval to have that, and we got that done a few years ago. Had to work with the Fire Department and ISD to put in bathrooms and code-compliant egress. So it's been a work in progress for And he has worked a number of years now. very cooperatively with all city agencies that regulate space of this nature, and it has been a success, but it has been a desire for sometime to think about some of these performances, being able to supplement this If you look at the floor plan, the them. proposed bar is actually on wheels which is what has happened the last few times. used an interesting phrase, he has bought licenses. It sounds a little unusual. think what has happened, he's applied for and received one day beer and wine licenses, and that's what he's served as a model and a

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pilot program to see how this might work. Because many times the activity that goes on here would not be something that he would be serving beer and wine. Certainly I'm guessing yoga and a lot of the classes around music, there would be no need for this. But there is a steady -- particularly on the weekend evenings, a steady performance And as we saw with Passim, and a schedul e. few places like that, to really make these things succeed in the competitive entertainment environment today, this little addition can really make the difference. I would hope the Commission might recognize the unique nature of this. And I think it's relevant because as the Commission knows, the whole regulatory framework around licensing is around public need, and I would suggest that what's being provided here to the public, that Lily Pad is not something that's easily replicated in other venues or other

1 licensed establishments in the city. It's on 2 that basis that we're asking for the 3 Commission to grant this. I know in the past 4 it's a common practice for the Commission, if 5 they look favorable on such things, to do a 6 review in six months and see if things are 7 proceeding at the level that was anticipated, 8 and we would certainly welcome and understand 9 the appropriateness of such a review 10 condition if the Commission saw fit to act 11 favorably on the application. 12 Do you have any other letters? 13 GILL AHARON: They're mostly 14 e-mails, because I didn't want to -- last 15 time I think we clogged up the inbox with 16 letters of support. So I kind of toned it 17 down a bit. 18 ELI ZABETH LI NT: There were about a 19 thousand last time. 20 So, the standing MI CHAEL GARDNER: 21 room during the performances you have people

1 who are both standing and sitting now? 2 That's not a change? 3 Ri ght. GILL AHARON: I don't want to add any stools or tables or anything like 4 5 I mean, like, I don't know what the -that. 6 I mean, the idea is to just be able to sit 7 and listen in a quiet environment to the 8 performance, or watch the performance. 9 not a -- it's not a traditional bar where 10 people are talking and there's a lot of background noise. It's really focussed on 11 12 the performance. 13 MI CHAEL GARDNER: And this is not 14 like a theatre where the purchases are just 15 made during intermission or at the beginning? 16 The purchases could go on throughout the 17 performance, is that how it would work? 18 Yeah, I mean, it's GILL AHARON: 19 just generally I think people just buy at the 20 beginning or at intermission or at the end. 21 It's just one room. It would feel a little

1 unnatural to close the bar while people are 2 playing, and then open it again when they 3 It's just -- the performances are not 4 so scripted often that it's -- there's no 5 program. I think people come and they play 6 and they get a sense for what's happening. 7 If it's -- if the vibe is really happening, 8 people will often just continue to play. 9 Most, the way that I do the booking, things 10 work in three-hour slots. So a three-hour 11 performance would be really tedious I think 12 no matter how good the music is or how good 13 the performance is. But sometimes people 14 will play for three hours. So I think an 15 audience member being able to get up and go 16 get a cold beverage would be nice for them. MI CHAEL GARDNER: 17 And do you have 18 enough bookings to fill all these hours from five to one, seven days a week? 19 20 There's only --GILL AHARON: Yes. 21 I think there's one open slot including

1 afternoons in May. Not including 2 cancellations. Occasionally people cancel. 3 But there's more desire for musicians to play 4 and performances to occur than I have room. 5 GERALD REARDON: So what is your 6 experience with the days that you had the one 7 day alcohol licenses just in terms of fit and 8 feel and everything in terms of you know --9 GILL AHARON: It was wonderful. 10 People were so happy. I mean, they were 11 like, I can't believe you got a beer and wine 12 license. And I said, I didn't yet. This is 13 a test run, I want to make sure -- I mean, I 14 resisted for a long -- there was a lot --15 like my family, in particular, was very much 16 pushing me to do this a long time ago. And I 17 resisted because I didn't want to change. 18 like how the Lily Pad is. It's quiet and 19 people are there to listen, and I don't want 20 to change that. That's why if you look at 21 the floor plan, the bar is really small and

1 it's kind out of a way. I do not want to 2 make it a place where people coming to drink. 3 I'm not a person who drinks, really. I mean, 4 I'll have a beer here and there. It's not my 5 I'm much more about playing music. 6 GERALD REARDON: But you probably 7 had what, maybe half a dozen times to do this 8 and it hasn't changed the atmosphere? 9 ATTORNEY JAMES RAFFERTY: It's 10 manageable. 11 GERALD REARDON: It's worked out 12 well with everyone with the musicians? 13 GILL AHARON: Yes, it's great. It's 14 really great. The clientele hasn't changed. 15 So it's basically the same people that have 16 been coming or coming, but they maybe buy a 17 beer instead of leaving and going somewhere 18 else or going home. It also adds to the kind 19 of the festive nature of the performance so 20 that once the performance is finished, the 21 performers will come out and sit and then

have a conversation with the audience, and have and share a glass of wine or beer. And I mean, it really, I think it was a very positive effect on the whole thing and made it even more intimate because people were sharing something besides the performance.

MICHAEL GARDNER: And what about the restaurant aspect of this? I've heard you mentioned nuts and also relationship with Tupelo. I'm not sure I understand the food you'll be serving.

GILL AHARON: Well, I -- excuse me.

ATTORNEY JAMES RAFFERTY: I think
it's fair to say it's very limited. It's
recognized as a requirement as typically
associated with the license, so there has
been a historic relationship. We had
discussed the fact that something would need
to be offered. I know at the Brattle they
have good popcorn and Juju Beads, and I think
that this could -- Inman Square -- to be

1 honest, Inman Square is a thriving place and 2 most of the patrons are either coming from or 3 go to another restaurant in Inman Square. 4 he's certainly not looking to go compete with 5 the restaurants in Inman Square. So the food 6 offering is admittedly limited in place to 7 satisfy, frankly, the requirements typically 8 associated with the license. 9 MI CHAEL GARDNER: Otherwise it would 10 sound like a nightclub, right? 11 ATTORNEY JAMES RAFFERTY: Well, I 12 can't imagine having listened to that 13 description, a nightclub that quite matches 14 that type of ambience. But it might 15 otherwise be a place where people have a 16 drink and don't eat food. In some people's 17 mind that might be a nightclub, but I don't 18 think that's what this is in any case. 19 MI CHAEL GARDNER: And what's the 20 nature of the license being sought? 21 ATTORNEY JAMES RAFFERTY: It's been

and wine.

MICHAEL GARDNER: Is it a no value, no transfer license, or are you asking for something else?

ATTORNEY JAMES RAFFERTY: I would leave those classifications to the wisdom of the Board. My understanding, the practice of the Board, that a license of this nature applied for, and not transferred, would be, would qualify as a no value. I'm not convinced as to what no transfer means, and I'm not being cute. I just don't know at the moment whether -- I think that's a new, not new but a more recent category?

goes back to when the roles surrounding cap policy were laxed a little bit, that the Chairman -- it was the Chairman's decision that it was appropriate if we were issuing new licenses, that they would have no value and be non-transferable. So that if the

1	place closed, the license died. If someone
2	else went into the establishment, then
3	applied for a restaurant, then they would
4	start all over again.
5	MICHAEL GARDNER: And is that
6	satisfactory? If that's the Board's
7	decision, I mean, you said I understood
8	you to say it was up to the Board in terms of
9	what you were applying for, and you're really
10	applying for a no value license.
11	ATTORNEY JAMES RAFFERTY: Yes,
12	that's my understanding. But I don't think
13	the standard is whether I'm satisfied. I
14	think if that's the
15	MICHAEL GARDNER: I'm trying to
16	figure out what you're asking for.
17	ATTORNEY JAMES RAFFERTY: And I
18	appreciate the inquiry. We're applying for a
19	new license to be issued consistent with the
20	Board's policy in issuing these licenses.
21	They're clearly called no value licenses, but

1 I'm being honest when I say I don't know what 2 it means -- what the current status of no 3 transfer is. If Tory Row goes to sell some day, can they transfer their license? 4 5 ELI ZABETH LI NT: They cannot. 6 ATTORNEY JAMES RAFFERTY: Okay, so 7 maybe that means that the same thing would 8 happen here. 9 MICHAEL GARDNER: I guess if it has 10 no value it's not transferable, but 11 perhaps --12 ATTORNEY JAMES RAFFERTY: Well, now 13 that's interesting. It may not be saleable, 14 but and I only say this, and we shouldn't 15 have this -- well, I'm not sure what the ABCC's view is of once a license is issued to 16 whether or not it's transferable. 17 But I 18 don't think Mr. Aharon is in this to flip it 19 and make a profit. I think it's fair to say 20 that if the license were to be granted here, 21 it's based on a very specialized business

1 And I would suspect that anyone model. 2 following in his footsteps -- I mean, if he 3 were to somehow succeed and his brother 4 wanted to take over, if he ran that, but I 5 would think if someone came in and thought 6 well, I'm just going to open up a restaurant 7 or a barroom here and try to transfer a 8 license, it would be a very different 9 I would think it wouldn't carry operati on. 10 any of the presumptions that a typical 11 license carries when one operator switches to 12 another. I think when you ask for such a 13 unique venue, just like the Improv or the 14 Brattle or some of these places that it's 15 pretty tied to that concept, and I would 16 anticipate that successors would need to make 17 the same case to yourselves or your 18 successors. 19 MI CHAEL GARDNER: Thank you. Well. 20 I appreciate your explanation of that.

Always helpful to me as I'm trying to find my

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1	way.
2	Your experience with serving alcohol,
3	you mentioned that you had worked a bar
4	before and you've had some one day licenses.
5	You have all of the trainings that are
6	required to serve for Cambridge?
7	ELIZABETH LINT: He would be
8	required to do the 21-proof training.
9	GILL AHARON: I would be happy to do
10	that.
11	ELIZABETH LINT: And we have not had
12	any complaints or issues with the one days
13	that were issued.
14	ATTORNEY JAMES RAFFERTY: How many
15	have you had 15?
16	GILL AHARON: Something like that.
17	Almost six a month. So it's been five
18	months, so al most three
19	MICHAEL GARDNER: Anything you'd
20	like to add before we open it to the floor?
21	ATTORNEY JAMES RAFFERTY: No, thank

you.

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MICHAEL GARDNER: Are there any members of the public who would like to be heard on this matter? Just please come forward and take a seat at the table. If you would state, your name and spell it for the record.

My name is GAUTAM SHAH: Hello. Gautam Shah. Spelled G-a-u-t-a-m. Last name is S-h-a-h. I'm a, you know, patron of the Lily Pad and, you know, wanted to voice my support. It's a really unique place as he's mentioned, but, you know, what I really wanted to express is how it is different to me than any other place that I've been to in Massachusetts. It's a really creative, intimate space, you know, in terms of square footage perhaps no bigger than this That when you enter, you conference room. feel like you've entered somebody's home. And Gill often treats it that way to the

1 artists that come to perform there. And he. 2 his objective is to keep it open to, to all 3 nature of artists really. And the point is 4 that they get the exposure that they 5 otherwise wouldn't get. And in order for 6 that to happen, the artists have little or no 7 cost to perform there. And the patrons, like myself, who go to see these artists, that I 8 9 otherwise wouldn't be able to see, would have 10 little or no cost. But of course Gill's 11 overhead remains. And so really what this 12 license serves as a means to an end. 13 order to maintain these, the ability of these 14 up and coming artists to come and perform, 15 for patrons like myself to come and enjoy, he 16 needs to make a buck. And if that means that 17 I decide to buy a beer, then great, you know, 18 and we can keep the lights on. Otherwi se 19 I'll leave. 20 All right. MI CHAEL GARDNER: Thank 21

you.

1 Any other members who would like to be 2 heard? 3 MI CHAEL CRAWFORD: Hi my name is 4 Michael Crawford. I live next-door, part 5 owner of the Drew. I've known Gill since 6 2004, and he runs a great place, great music 7 and clientele are really nice people. I just 8 wanted to speak in favor. 9 Thank you very MI CHAEL GARDNER: 10 much. 11 Anyone else who would like to be heard? 12 Hi. I'm Kelley KELLEY FOLEY: 13 Foley, K-e-I-I-e-y F-o-I-e-y and I run the 14 operations for 1369 Coffeehouse. I've worked 15 there for four years, and in that time I've 16 gotten to know Gill, and he's been nothing 17 but an outstanding neighbor, really cares 18 about furthering the community. A lot of 19 people come to visit the Lily Pad, and in 20 doing so, they frequent the businesses in 21 Inman Square, and I don't know, anything to

1 keep the Lily Pad alive and bring Gill some 2 extra revenue kind of helps us all out. 3 just wanted to speak in favor of this. 4 MI CHAEL GARDNER: Thank you, very 5 much. 6 ALICE HUNTER: Hi . I'm Alice Hunter 7 and I'm a nervous public speaker, so I wrote 8 it down. 9 I'd like to talk in great support of 10 the liquor license for the Lily Pad. 11 known the Lily Pad for quite sometime from 12 its beginning to be an independent business, 13 to going through its renovations to its 14 current state of beauty, and I think of it as 15 one of the treasures of this area. I'm a 16 recent homeowner, and it's things like this 17 that keep me in this area. 18 I think that it's a really important 19 place for artists -- or the liquor license is 20 really important for artists, the audience,

and the community as a whole. For artists

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it's -- there are so many really excellent artists who are struggling financially, and just a small amount of increased revenue for them makes a really big difference. For the audience, I love going to the Lily Pad. love hearing all the ups and downs and the musical. It's so exciting to listen to the composition that happens right there. And I -- but I like to be able to talk to people afterwards. And I find that when there's alcohol, then in between the sets, then people talk to each other more than when there's not. People still don't talk during the concert because that's not -- that's You're right there, they're rude. performing, you know. And I'm not, I'm not a big drinker, and it's not -- but I find that a little bit of alcohol helps in making it more of a community.

For the community I'm a, I'm a member.

I'm a Member of the Board of the Boston Dance

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Alliance, and I'm also the Director of Leadership in Motion which is a non-profit that helps refugee youth through the performing arts, and Gill has supported so many community organizations through hosting fundraisers for them, and to have a space where we can have a fundrai ser for the Leadership in Motion Refugee Youth Project. I have a young girl who's a refugee from Iraq who's been -- I mean, she was hidden away for many years in an apartment and is just now getting to school. And she is this gorgeous artist. And if we were to put her artwork on a place there and to have a full celebration and to be able to also raise money for a program, I don't know anywhere else that that could possibly happen.

And for Gill he's, he's a really good man. He's -- he works 40 hours a week teaching music to support his business. So he teaches for 40 hours every -- going from

1 house to house. And some people come to the 2 Lily Pad. But mostly it's all over, to 3 support the community. To support the artists, the audience, all these community 4 5 groups. He, for years all his work that he's 6 been working -- like his other, his full job, 7 like this is always underemphasized, but all 8 his work has been going straight into the 9 Lily Pad. The Lily Pad hasn't fed him any 10 income. It's taken income. And I think as a 11 recent homeowner, I would really like things 12 like this to go forever, for a long time, and 13 I don't see how that as a business model 14 could go. 15 MICHAEL GARDNER: I think we have 16 it. Thank you very much. 17 Anyone else who would like to be heard 18 on this matter? Please. 19 ATTORNEY JOHN GRECO: Good evening. 20 My name is John Greco, I'm an attorney 21 representing Julie Burnes and owns a property

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at 7-9 Springfield street, she resides there. And Julie's own the property for about 20 And prior to that it was the family vears. property, and they've been there for about 80 years. And although Julie certainly recognizes the need to -- how difficult it is to run a business and the need to get increased revenue, I think she's quite concerned that the additional use is somewhat of a change in use by adding the liquor, is going to create more problems. There are a number of problems there now with parking. Not all, you know, of Gill's fault. there is a parking problem there. There is a mice and/or rat problem there that they have to do regular extermination, because the more food that will come in there, and there are other establishments that have food, the more of a problem is going to be. Additionally, the hours of five p.m. to one a.m. are going to create additional problems. It's very

difficult for Julie to rent that apartment. She has a three-family house there, and it's difficult for her to rent those apartments. Again, not putting the blame on Gill. I'm sure Gill is a fine man, and I think they get along reasonably well, but the noise is inevitable, and it's a very crowded space. One of the speakers talked about room is no bigger than this conference room. And when you put 97 people in a room this size, you're going to inevitably have noise now matter how hard Gill tries.

Additionally, I think that it's -- it
was once a commercial area when the family
first bought the property many years ago, but
now it's become an entertainment area. I
think between the parking problems, the mice
and rat problem that they're having now,
noise problem, additional hours, I think it's
going to create almost a taking of the
property. So although she doesn't wish Gill

1 any harm and she wishes him well, she just 2 feels it would be a hardship on her property. 3 MI CHAEL GARDNER: I wonder, sir, if 4 you could, if you know, are the hours of 5 operation currently going until one a.m. and 6 is the capacity currently 97? I'm trying to 7 understand what the difference about having 8 the beer and alcohol is to the problems that 9 seem as if they relate to the operation of 10 the business even as it is now. 11 ATTORNEY JOHN GRECO: Sure. I don't 12 know what the current hours are. Perhaps Jim 13 Rafferty may know that? 14 MI CHAEL GARDNER: Well, just 15 anything else you want to add. 16 ATTORNEY JOHN GRECO: No. The only 17 other thing is that Gill did say, and I think 18 justifiably so that for a long time he didn't want to change the business. He liked it the 19 20 way it is. But this is really a change in 21 business by adding liquor, so that's our

concern.

Brady.

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MI CHAEL GARDNER: Thank you.

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would like to be heard and then we'll give

Any other members of the public that

I reside at Nine Springfield Street

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Mr. Rafferty a chance.

6 My name is Robert ROBERT BRADY:

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which is right behind the Lily Pad. And on

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several occasions the noise level from the

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Lily Pad has been so loud I can hear it on my

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third story apartment. I've gone to Gill and

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asked him to lower the volume down, which

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sometimes he has and sometimes he hasn't.

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And just the noise is ridiculous because, you

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know, I get up very early in the morning.

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I've got to sleep early. I can't get to

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sleep with banging of the drums at eleven,

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twelve o'clock at night. And then with the

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liquor license and, you know, people hang out

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in the back door. He opens the back door

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several times a night. People hang out there

and smoke and they have conversations back And they stand out in front of the there. place and you can hear the people from the front of the place. There's constantly people out there. So the noise level is really bad. And, you know, just with the alcohol it's going to make it even more noi sy. The people are going to be drinking, they're going to getting louder, they'll be going out behind the building which is my back yard. And they'll be talking louder. They're out there now 1:30 in the morning on the weekends talking. And people take their cars back there to unload their vehicles to play there. I tell them not to do that, but they continue to do it. And, you know, it's just going to be a real mess if they have al cohol.

That's all I have to say.

MICHAEL GARDNER: Okay, thank you.

Any other members of the public who

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would like to be heard?

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My name is MATTHEW MELLOW: Yes. Matthew Mellow (phonetic). I'm actually a tenant in the very same building of the Lily Pad on the third floor. I've been living there for the last four months, and in previous times I've resided there for a month And I would say that the noise at a time. level of the Lily Pad never bothers my sleeping habits and I'm a construction worker and I have to wake up at 5:30 every morning, and I always get a sufficient amount of And I also have attended both the sl eep. events without a liquor license and events with the temporary liquor license, and have not seen a change in the participants there or a rise in the noise level.

And in regards to the parking issue, I don't see how that applies to this whatsoever. It is an urban environment, and there is businesses everywhere. And everyone

1	needs to park. And that's all I have to say.
2	MI CHAEL GARDNER: Thank you.
3	Any other members of the public who
4	would like to be heard?
5	(No Response.)
6	MICHAEL GARDNER: Is there a
7	complaint history with the operation so far,
8	Ms. Lint?
9	ELIZABETH LINT: I have absolutely
10	no complaints.
11	MI CHAEL GARDNER: Mr. Rafferty,
12	would you care to address any of the
13	concerns?
14	ATTORNEY JAMES RAFFERTY: Yes, thank
15	you just briefly, to the point raised by the
16	Chai r.
17	The entertainment license here was
18	approved in January of '07. And that license
19	is the current license which is a one a.m.
20	license. So, I have great respect for
21	Mr. Greco and understand his advocacy for his

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client, but I think the question before the Commission is whether it's reasonable to assume that the introduction of beer and wine in the manner in which it's been described here would have an appreciable change in the operation or impact that this establishment would have on its abutters. I would respectfully suggest that the evidence is to There have been numerous one the contrary. day licenses without incident, and the concerns expressed about noise and drums and the like, those exist under the current entertainment license and I don't think there's any evidence to suggest they would become aggravated or increased by allowing someone to have a glass of wine as they watched a performance.

Thank you.

MICHAEL GARDNER: The introduction of food into the premises and the issues about rodents, and just give us a description

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of how you'll be handling whatever trash and food waste would be generated?

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Well, currently I have GILL AHARON: three big trash containers on wheels. haven't had any issues with rodents in my The inspector was there last week. bui I di ng. I was cleaning out the basement and made a pile of stuff in the back of the building, and had somebody coming to take it away. And I'm not sure who called, but I'm assuming somebody called Inspectional Services to say that there was a pile of stuff. Which was all dry stuff. Which was stuff in the basement. And when the inspector came, we were loading it up into a guy who takes the stuff away, a disposal service. And he looked around the property and actually cited my neighbor for the trash in his yard, which I think really greatly contributes to the rodent problem. I don't know -- there's restaurants on either side that have a lot of

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food in the basement and so on, and that's natural for the restaurants to do that. I don't intend to do that. Everything that I will serve will either be catered and brought in already prepared or will be packaged. So I don't think that there would be a lot of just food waste around.

ATTORNEY JAMES RAFFERTY: And I would offer the observation that the locus is on a commercial strip with a range of food and retail uses and all that, which is not to suggest that any one of those uses aren't diligent in their efforts, but I think between the residential trash being generated as multi-family apartments, it's commercial on the ground floor with many apartments I don't think the nature of the food above. here would at all have a discernable impact on whatever the current conditions are. requires vigilance, and there is a process in place with inspections from food handlers of

1	Inspectional Services and other ways to
2	ensure. So in some ways this license would
3	involve an added level of inspection because
4	currently without the CV or the alcohol
5	license, it does not get inspected for that
6	purpose.
7	MI CHAEL GARDNER: Thank you.
8	Mr. Rafferty, I believe had mentioned
9	the possibility that if this were approved,
10	of a six-month review. I'm just raising the
11	question generally of those who have more
12	experience than I, have we on occasion or do
13	we have the authority to, if it were
14	approved, to schedule it for three months
15	revi ew
16	ELI ZABETH LI NT: Your pl easure.
17	MICHAEL GARDNER: the level of
18	concerns expressed by neighbors?
19	ELIZABETH LINT: Whatever you see
20	fit.
21	ATTORNEY JAMES RAFFERTY: Define one

of the attractions of the job here,
Mr. Chairman, you can do whatever you want.
There's not too many places you can do that.
GERALD REARDON: Maybe.
ATTORNEY JAMES RAFFERTY: With two
votes I should say.
GERALD REARDON: Could I just ask
so, you have two rear egresses, one on the
side and one to the rear behind the stage
i tsel f?
GILL AHARON: It's really just the
one that's to the rear. The one to the side
is just a door of convenience because I live
upstairs and so that I can especially when
the place is closed and it's winter or
something, I can just go down the back stairs
and it's
GERALD REARDON: Okay. So, that's
kind of a land locked area?
GILL AHARON: Exactly. It doesn't

1 even open the right way to be an egress. 2 It's just to allow me not to have to go 3 outsi de. 4 GERALD REARDON: And the door to 5 this side closes that off, so you can't see 6 that egress door from the inside? 7 Right. It doesn't GILL AHARON: 8 even look like there's anything there. 9 There's no knob. It's just a lock. 10 ROBERT HAAS: So in terms of the 11 activity in the back of the establishment, 12 how often does that happen? 13 GILL AHARON: In my experience it 14 doesn't happen very often. And when I notice 15 that the performers are not on the -- in the 16 performance area and not in the room, I go 17 look and make sure that they're not in the 18 back. I will certainly put up any kind of 19 signage that would greatly discourage people 20 from going out the back door. I already do 21 do that. I ask people not to load in from

Even though when we went to this hearing last time, we, it was determined that we have the right to load in during business hours from behind, but I don't do that, you know, out of respect for my neighbors. I ask the bands to load in from the front. And to my knowledge people don't really hang out in the back, but I will make sure in the future to be more vigilant, and make sure that people are not bothering Bob. I really do not want to disturb his sleep. It's not in my interest to do that. We get along very well when the snow is deep and we have to shovel the driveway together or anything like that, we're cool. But it's these sorts of things where we disagree on the nature of life in Inman Square. I think Inman Square is a very active place. I think that that's not to the liking of those of 7-9 Springfield, and it's just -- I think that's just -- it's a very, it's a wonderful place

1	to live. I mean, it's my favorite place to
2	live that I've ever lived. I've lived all
3	over the place. I mean, I'm staying. The
4	whole point of doing this is to grow roots
5	here. I'm getting married in August. I
6	don't want to go anywhere. I want to stay
7	here and do this.
8	GERALD REARDON: Is that rear door a
9	fire exit door?
10	GILL AHARON: Yes.
11	GERALD REARDON: Does it have a
12	panic bar on it?
13	GILL AHARON: Yes.
14	ROBERT HAAS: Do you prop it open?
15	GILL AHARON: No, absolutely not.
16	GERALD REARDON: Is it possible you
17	could put a tamper alarm on it so that if the
18	door opens, it has a low level buzzer on it?
19	GILL AHARON: Sure.
20	GERALD REARDON: Sign it that it's
21	an emergency use only, not for, you know, for

a emergency use only.

GILL AHARON: With people going in and stuff, is it easy to turn that off? Is there a way I can --

GERALD REARDON: You can put a key on it. But I mean, you would know when someone is doing -- you're not standing there physically, you can shut those things on and off with a key.

GILL AHARON: Okay.

evening -- I just know in other places the back doors on other places are very problematic in that, you know, people open it up. People who still like to smoke, go out there and you can't be there, you know, constantly watching that back door, but those tend to be, you know, the crux of a lot of problems with a lot of locations. That the door gets propped open because it's warm in there and, you know, the sound gets out the

door and so forth. So, you know, I think 1 2 we'd like to try to put some sort of a, you 3 know, language in there that would control 4 that a little bit better maybe. 5 GILL AHARON: Okay. I mean, I'm 6 happy to do that if that's what's necessary. 7 When we had the hearing last time, there were 8 some neighbors that had complained about 9 noise in the back, and since then I've taken 10 care of that noise. I don't think that this 11 is a legitimate issue. I think it's just 12 something that he's bringing here to try to 13 make my life difficult. But I'm happy to do 14 it. 15 GERALD REARDON: If it's not 16 legitimate, it won't be a problem to further 17 ensue that it's not going to happen. 18 ATTORNEY JAMES RAFFERTY: Just for 19 the record, Mr. Aharon is referring to the 20 January '07 hearing on the entertainment 21 license because some of the same speakers,

their attorney were here then and expressing concerns about noise. I think there's been a three plus year operational history here and we're not aware of any complaints of noise.

But I think the suggestion can certainly be incorporated into the plan.

GILL AHARON: Absolutely.

ROBERT HAAS: So in terms of revenue, what do you charge admission fee for folks to come in for the show.

\$10. And, you know, now that money goes to keep the Lily Pad open. It would be nice to be able to have all or a portion of that money go to the performers if I'm generating money at the bar.

ROBERT HAAS: So a technical question for Ms. Lint, on the few occasions that the performance gets canceled, what's the implications for a license that's being advertised to be held seven days a week from

1	five to one?
2	ELIZABETH LINT: Well, I think if
3	you look at it in terms of what Mr. Rafferty
4	was saying, in terms of the Improv and
5	Brattle Theatre and so forth, it's really a
6	concert venue and not a place where I don't
7	think that Mr. Aharon would be open serving
8	food and alcohol because that's not what he's
9	designed to do. And I don't think it's a
10	problem if he's closed if something's
11	canceled if that's what your
12	ROBERT HAAS: Yes.
13	ELIZABETH LINT: Because I think the
14	people that frequent it are going there as a
15	destination for a concert. They know that
16	i t's cancel ed.
17	ROBERT HAAS: No other questions,
18	Mr. Chai r.
19	MI CHAEL GARDNER: PI easure of the
20	Commi ssi oners?
21	ROBERT HAAS: I make a motion to

1	approve the application for a new wine and
2	malt license for the hours of five to one,
3	seven days a week, with the stipulation that
4	the persons, including the owner, participate
5	in the 21-proof training, and that they be
6	subject to a three-month review.
7	MI CHAEL GARDNER: No value, no
8	transfer.
9	ROBERT HAAS: No value, no transfer
10	license.
11	GERALD REARDON: I'd just like to
12	amend that to add some language in as far as
13	control over the rear door, and not just
14	just the language that the control of the
15	rear door be due diligence on the owner's
16	behal f.
17	MI CHAEL GARDNER: And was that an
18	amendment and a second?
19	GERALD REARDON: Amendment and a
20	second, yes.
21	MI CHAEL GARDNER: Right.

1 So the motion having been made, and 2 amended and seconded, all those in favor 3 signify by saying "Aye". 4 GERALD REARDON: Aye. 5 ROBERT HAAS: Aye. 6 MI CHAEL GARDNER: Aye. None 7 opposed. And we wish you well and we wish 8 you well in working with your neighbors. 9 ATTORNEY JAMES RAFFERTY: Thank you 10 very much. 11 * * * * * 12 MI CHAEL GARDNER: The Chair and one 13 of the Commissioners had a colloquy about the 14 time of the evening. And we have had a 15 number of complicated issues. We are trying 16 to be respectful of the time of all of the 17 members of the public and applicants who are 18 here, and would like to move things along as 19 best we can. 20 ELIZABETH LINT: Application Jack 21 Markarian, landlord, has applied for a garage

1 license with additional flammable storage at 2 48-Rear New Street, HW Auto Repair. 3 Applicant is seeking a permit for storage of 4 100 gallons of Class 1 and 250 cubic feet of 5 flammable gases. 6 MICHAEL GARDNER: If you could just 7 please state and spell your names for the 8 record. 9 ATTORNEY ANTHONY GALLUCCIO: Anthony 10 Galluccio, attorney for Galluccio, Watson and G-a-I-I-u-c-c-i-o and it's 1498 11 Webb. 12 Cambridge Street, Cambridge, Mass., and I'm 13 accompanied by the applicant Wendell Georges 14 is who is the operator of H&W Auto Repair. 15 MI CHAEL GARDNER: Mr. Galluccio. ATTORNEY ANTHONY GALLUCCIO: 16 17 application as is stated, is for gasoline 18 storage, also for a small amount of 19 acetylene. It's basically a garage with two 20 bays, so it's two lifts and then two cars, so 21 it's a total of four car storage, and it's a

1	basic auto repair set up. The application
2	has been approved by the Fire Department, and
3	I think all the appropriate documents have
4	been filed.
5	MI CHAEL GARDNER: Thank you.
6	GERALD REARDON: The report from
7	Captain Cahill, some of the storage and
8	issues have been taken care of in terms of
9	some of the empty drums that were no longer
10	needed and housekeeping issues?
11	ATTORNEY ANTHONY GALLUCCIO: That's
12	right, yes. Mr. Commissioner, there was a
13	little cleanliness issue which I have seen to
14	have been addressed. It is an auto body
15	shop. So I think it was busy at the time of
16	inspection, but Mr. Georges has assured me
17	that it's going to be a well-kept premises
18	and he will deal continue to deal with
19	those issues.
20	GERALD REARDON: All right.
21	ELIZABETH LINT: I have all the

1	si gnoffs.
2	MI CHAEL GARDNER: What's that?
3	ELIZABETH LINT: I have all the
4	appropri ate si gnoffs.
5	ATTORNEY ANTHONY GALLUCCIO: The
6	property is abutted by two other garage
7	spaces. I think it's an appropriate use.
8	It's actually in the rear of the building.
9	So, it's not on New Street itself. It's in
10	the back hidden from public view. It was a
11	former, sort of a storage operation. So it's
12	not a, not a significant change, but there
13	will be four cars inside for repair purposes.
14	And I just wanted to present the notice
15	documents to the two, two abutters that
16	exist. Both were signed as noticed.
17	MI CHAEL GARDNER: If you have
18	nothing else, Mr. Galluccio, are there any
19	members of the public who'd like to be heard
20	on this matter?
21	(No Response.)

1	ROBERT HAAS: So there's no issues
2	with parking as far as your client's cars are
3	concerned outsi de?
4	ATTORNEY ANTHONY GALLUCCIO: No,
5	there's, there's ample parking in the back so
6	there is plenty of parking. And the repairs
7	will all the repairs will be conducted
8	inside the garage.
9	GERALD REARDON: I make a motion to
10	approve the application.
11	ROBERT HAAS: Second.
12	MICHAEL GARDNER: Motion having been
13	made and seconded to approve the application,
14	all those in favor signify by saying "Aye".
15	ROBERT HAAS: Aye.
16	GERALD REARDON: Aye.
17	MI CHAEL GARDNER: Aye. None
18	opposed.
19	We wish you well, sir. Good luck.
20	ATTORNEY ANTHONY GALLUCCIO: Thank
21	you.

I	* * * * *
2	ELIZABETH LINT: Application Lanes
3	and Games, Incorporated, Joseph Martignetti,
4	manager, holder of an all alcoholic beverages
5	as a restaurant license at 195 Concord
6	Turnpike has applied for a change of manager
7	from Joseph Martignetti to C. Anthony
8	Martignetti; change of officers/directors;
9	transfer of stock; and, pledge of license.
10	MICHAEL GARDNER: Good evening. If
11	you could just state and spell your name for
12	the record.
13	ATTORNEY JOSEPH HANLEY: Good
14	evening, Mr. Chairman. Attorney Joe Hanley,
15	McDermott, Quilty and Miller, H-a-n-l-e-y.
16	With me is C. Anthony Martignetti who is the
17	proposed new manager and the long-time
18	existing part owner of the establishment.
19	MICHAEL GARDNER: And could you just
20	tell us about the plans.
71	ATTORNEY JOSEPH HANLEY: Just to

give you some background here, this is a kind of a three-part request. Essentially the Martignetti brothers have owned the establishment since 1983. The proposal is a buyout of the -- two of the brothers' interests. So Tony and his brother Dan are buying out the remaining 50 percent of Joe and Ron which you'll see in the materials before you, and they're also becoming the Treasurer and President and Secretary respectively which you'll also see in the transfer petition. So that's the first part of the transaction we're seeking approval on.

The second is to pledge the license to Cambridge Trust. This by way of background is both the Martignetti owns the real estate, subject real estate as well as the licensed business for Lanes and Games. So there's a loan for 3.6 million over ten years at 5.25 percent interest, and we're looking to secure that by pledge of the liquor license.

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Obviously that 3.6 million doesn't go just for the buyout of the liquor license entity, but also goes for the real estate as well.

And, again, we're -- the end result would be to have Tony and his brother Dan to be the remaining 50 percent owners of the licensed entity.

A third part is to change the manager to Tony from his brother Joe who's also purchased -- interest was also bought out as part of the underlying transaction. have before you as well Mr. Martignetti has been working at the establishment since 1983, has had a significant amount of experience in serving alcoholic beverages in a responsible No record of any incidents before this way. This is a very well run events and facility, obviously in Cambridge that has a very good capacity and a very strong following. Your approval of these three cases will allow the establishment to

1	continue to remain a vibrant part of the
2	community and to continue into the future
3	with the two remaining brothers as the 50
4	percent owners. So that's sort of the
5	transaction in a nutshell.
6	And I think you have before you all of
7	the financial documents. These will be
8	executed at the closing which will happen
9	subject to the approval of this Board and the
10	ABCC upon final approval.
11	MI CHAEL GARDNER: Thank you.
12	Any history of complaints, Ms. Lint?
13	ELIZABETH LINT: None at all.
14	GERALD REARDON: How many seats is
15	this license? Is it four-something.
16	C. ANTHONY MARTIGNETTI: Well, the
17	entire building probably has a capacity close
18	to 400. However, the lounge itself where the
19	liquor license where liquor will be served
20	has a capacity for about 110.
21	ATTORNEY JOSEPH HANLEY: Yes, and I

1 should mention there's no changes whatsoever 2 to floor plan or the operations as it's 3 licensed and inspected currently. This is just a financial disclosure and exercise. 4 5 MI CHAEL GARDNER: Okay. 6 Commissioner? 7 ROBERT HAAS: It's an amicable 8 transfer? 9 ATTORNEY JOSEPH HANLEY: Yes, 10 financial. You have before you the -- I 11 think it was 142,000. It's in the 12 application materials for the acquisition of 13 the two brothers' interest in the liquor 14 licensed entity. And unrelated to this is 15 the remaining piece that is for the purchase 16 of that interest in the real estate which is held by a different entity obviously than the 17 18 liquor license business, but it's always a 19 financial transaction. Again, that's all 20 documented in the documents that were 21 provided to you.

1	MI CHAEL GARDNER: Are there any
2	members of the public who'd like to be heard
3	on this matter?
4	(No Response.)
5	ROBERT HAAS: Mr. Chair, would you
6	prefer to handle this as three separate
7	transactions or do you want to handle this as
8	one vote?
9	MICHAEL GARDNER: Ms. Lint, I am
10	sort of satisfied to handle it in one vote.
11	ELIZABETH LINT: You can.
12	ROBERT HAAS: Make a motion to
13	approve the application as applied for.
14	GERALD REARDON: Second.
15	MICHAEL GARDNER: Motion having been
16	made and seconded to approve the see if I
17	have it right, the transfer of the license to
18	the no?
19	ELI ZABETH LI NT: No.
20	ATTORNEY JOSEPH HANLEY: Transfer of
21	stock ownership.

1	MICHAEL GARDNER: I'm sorry. Of the
2	stock and ownership to the two brothers; the
3	pledge of the license; and the change of the
4	manager.
5	ATTORNEY JOSEPH HANLEY: Correct.
6	It is part of the first piece, they're
7	technically new officers and directors in the
8	company because it's been settled, so shifted
9	accordi ngl y.
10	MI CHAEL GARDNER: Thank you.
11	Having been made and seconded, all
12	those in favor signify by saying "Aye".
13	GERALD REARDON: Aye.
14	ROBERT HAAS: Aye.
15	MI CHAEL GARDNER: Aye. None
16	opposed.
17	We wish you well.
18	C. ANTHONY MARTIGNETTI: We hope to
19	keep Lanes and Games an important part of the
20	community for a long time. We have a new
21	generation coming in

1	* * * *
2	ELIZABETH LINT: Application Legal
3	Seafoods, LLC, Myles Eason, manager, holder
4	of an all alcoholic beverages as a restaurant
5	license at Five Cambridge Center has applied
6	for a change of manager from Myles Eason to
7	Peter Barker. Applicant is also applying for
8	a change of managers of the LLC.
9	MI CHAEL GARDNER: Good evening.
10	Again, if you could state and spell your name
11	for the record.
12	BARBARA TUTT: Yes, my name is
13	Barbara Tutt T-u-t-t.
14	PETER BARKER: Peter Barker
15	B-a-r-k-e-r.
16	MICHAEL GARDNER: If you could just
17	explain what's proposed.
18	BARBARA TUTT: This is Mr. Barker
19	who is going to be the manager there. I'm
20	here to explain the LLC change.
21	MI CHAEL GARDNER: Okay. So, why

1	don't you go ahead.
2	BARBARA TUTT: Okay. The LLC
3	change, we two of the board of managers
4	resigned and they were replaced by three
5	people from outside. There was no change of
6	ownership, no change of officers.
7	MI CHAEL GARDNER: Okay. And,
8	Mr. Barker, could you describe your
9	experi ence, pl ease?
10	PETER BARKER: I've been with the
11	company for about three years now. Started
12	off as a server at the Prudential Location.
13	I did that for almost two years, and then was
14	promoted and trained as a manager and I've
15	been the manager in Kendall Square now for
16	just over a year.
17	MI CHAEL GARDNER: Thank you.
18	BARBARA TUTT: Excuse me, I was
19	asked by Chris O'Neil to bring in a
20	revi sed
21	ELIZABETH LINT: I'II take that.

1	I would just advise the Commissioners
2	that this has been already to the ABCC. It's
3	an inverse application, and has been approved
4	by the ABCC already. So it's just a
5	formal i ty.
6	GERALD REARDON: That was my
7	questi on, okay. Thank you.
8	ELIZABETH LINT: The change of
9	manager has not.
10	BARBARA TUTT: That's right.
11	GERALD REARDON: So, Mr. Barker, are
12	you current with the present TIPS training
13	and everything that's required?
14	PETER BARKER: Yes.
15	ROBERT HAAS: 21-proof.
16	ELIZABETH LINT: Cambridge requires
17	21-proof training. That's our own training.
18	GERALD REARDON: That's right.
19	MI CHAEL GARDNER: Have you gone
20	through the 21-proof training?
21	PETER BARKER: No, I have not.

1	BARBARA TUTT: No, but you will be.
2	MICHAEL GARDNER: Any members of the
3	public who would like to be heard on this
4	matter?
5	(No Response.)
6	ROBERT HAAS: So I make a motion to
7	approve the application with the stipulation
8	that the manager go through the 21-proof
9	trai ni ng.
10	GERALD REARDON: Second.
11	MICHAEL GARDNER: Motion having been
12	made and seconded for approval of the change
13	in manager and the change in managers on the
14	LLC, made and seconded. All those in favor
15	signify by saying "Aye".
16	ROBERT HAAS: Aye.
17	GERALD REARDON: Aye.
18	MI CHAEL GARDNER: Aye. None
19	opposed.
20	Wish you well.
21	BARBARA TUTT: Thank you very much.

1	* * * *
2	ELIZABETH LINT: Application
3	continued from April 26, 2011, The Upper
4	Crust Harvard Square, LLC, doing business as
5	The Upper Crust, Jordan Tobins, manager,
6	holder of a wine and malt beverages as a
7	restaurant license at 49B Brattle Street has
8	applied for a transfer of stock. Applicant
9	is also applying for a change of manager from
10	Jordan Tobins to Maura Smith.
11	MICHAEL GARDNER: Good evening. If
12	you could just state your name, spell it and
13	expl ain the pl an.
14	ATTORNEY JEFFREY BLUM: Good
15	evening, my name is Jeffrey Blum,
16	J-e-f-f-r-e-y B-l-u-m. I'm an attorney for
17	Upper Crust and with me I have Maura Smith.
18	MAURA SMITH: Maura M-a-u-r-a, last
19	name Smith S-m-i-t-h.
20	ATTORNEY JEFFREY BLUM: Two parts
21	this evening. The first is a transfer of
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stock on paper, and I'm going to put that in quotes, and it's really to correct a mistake that was made by my clients when they didn't ask me about applying for a license. this license was applied for, the question was who owns The Upper Crust-Harvard Square, LLC? Their answer incorrectly was Brendon Higgins, Joshua Huggard and Jordan Tobins. This gets a little bit complicated. called The Upper Crust, LLC. There are a number of Upper Crust restaurants. They are all The Upper Crust hyphen whatever the city is, LLC, here, here, here, here, here. Every one of these owned at this level is owned up top by The Upper Crust, LLC. It is a single member LLC. But up here, which is called The Upper Crust, LLC, that is owned by the three i ndi vi dual s.

So on the original license application, the answer should have been, to the question Who owns The Upper Crust-Harvard Square, LLC?

1 It is a hundred percent owned by The Upper 2 Crust, which is then in turn owned by the 3 same three people that it was said down here. 4 So this is my seventh hearing in seven 5 different locations trying to correct eight 6 mi stakes. There is no transfer. Itisa 7 correcti on. 8 All right, thank MI CHAEL GARDNER: 9 you. 10 And then with respect to the change of 11 manager? 12 ATTORNEY JEFFREY BLUM: And we have 13 a change of managers from Jordan Tobins to 14 Maura Smith. And I'll hand it over to Maura. 15 MAURA SMITH: I'm presently the 16 manager at the Harvard Square Location. I 17 have done Serve Safe for alcohol and food. I 18 have not yet done the Cambridge class, but I 19 will be doing that as soon as possible. I've 20 been with the company since last August. 21 started just part time, and then liked what I

1	was doing, so I then pursued management and
2	I've been managing the Harvard Square for
3	three months.
4	MI CHAEL GARDNER: And pri or to
5	coming to this company had you experienced in
6	the restaurant and
7	MAURA SMITH: Absolutely.
8	MI CHAEL GARDNER: al cohol
9	busi ness before?
10	MAURA SMITH: Sure.
11	MICHAEL GARDNER: Can you just
12	expl ai n that?
13	MAURA SMITH: I've been in the
14	industry since I was 18. I bar tended and
15	served at a few locations. And l've done
16	alcohol safety classes at every one of those
17	locations. That's been about I'm almost
18	26 now, so, it's been a number of years. And
19	l've been serving alcohol in Massachusetts
20	for five years.
21	MI CHAEL GARDNER: Thank you.

1	Questi ons?
2	GERALD REARDON: No questions.
3	ROBERT HAAS: No questions.
4	MICHAEL GARDNER: Any members of the
5	audience who would like to be heard on this
6	matter?
7	(No Response.)
8	MICHAEL GARDNER: Seeing none
9	ELIZABETH LINT: I have a there
10	may be an issue with a background check. I
11	know that this was not something that we ran.
12	We were provided with something from out of
13	state, but it raises a question and perhaps
14	this applicant should be provided an
15	opportunity to provide me with an explanation
16	because I don't know what the ABCC would do
17	with that. You have to go to the last page
18	to figure out what really happened.
19	MICHAEL GARDNER: When is our
20	decision hearing scheduled? June 9th, is it,
21	it's not the 2nd?

1	ELIZABETH LINT: It's June 9th.
2	MI CHAEL GARDNER: June 9th.
3	We could vote on these two matters
4	separatel y?
5	ELIZABETH LINT: You could. We
6	won't but we wouldn't send one to the ABCC
7	without the other because it's one
8	application. So it's one check. If we send
9	it separately, it's two.
10	GERALD REARDON: Does counsel have
11	an opinion on whether you want it separate or
12	not in terms of that part of it?
13	ATTORNEY JEFFREY BLUM: I was not
14	aware of this, so I'm thinking on my feet at
15	the moment.
16	MI CHAEL GARDNER: Sure.
17	ATTORNEY JEFFREY BLUM: Would you be
18	deferring a decision on the second part?
19	Would you be rejecting? What might you be
20	doing that I can make my decision?
21	MICHAEL GARDNER: I think in terms

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of the way we would typically proceed, if there's a question, particularly a question where Ms. Lint would like the opportunity to do -- have further conversation with the applicant with respect to the management transfer, we would defer that decision into what we call a decision hearing which typically takes place at ten a.m., and would be -- the next one is scheduled for June the We don't generally take additional 9th. testimony at those, but having had the opportunity to consider the matter and review the records further, and any additional supplements to the records, we would deal with the issue of the manager question.

ATTORNEY JEFFREY BLUM: understand.

MICHAEL GARDNER: We can potentially deal with the issue of the stock transfer or the correction separately from that and could do that this evening.

1	ATTORNEY JEFFREY BLUM: I'm not
2	fully aware I'll make a suggestion, I
3	don't know if you're capable of doing it. It
4	seems like you will be approving the first
5	part, the stock transfer and deferring to the
6	June meeting, the second part.
7	MICHAEL GARDNER: That's we don't
8	have any motions. That's a potential action
9	we might take.
10	ATTORNEY JEFFREY BLUM: I would say
11	leave it as it is. Let's go into June. And
12	could we bifurcate it in June if there's a
13	problem?
14	ELI ZABETH LI NT: Absol utel y.
15	ATTORNEY JEFFREY BLUM: And then
16	give you another check, send it upstairs to
17	the ABCC on part one, and then go about part
18	two?
19	ELI ZABETH LI NT: Sure.
20	ATTORNEY JEFFREY BLUM: That's what
21	I would do. I don't think we're in a rush on

1	part one since there's no pledge before the
2	Commission tonight.
3	ROBERT HAAS: So, Mr. Chair, I make
4	a motion to take the matter under advisement
5	to give the individual an opportunity to
6	provide further clarification on the matter
7	that's brought to our attention.
8	GERALD REARDON: Second.
9	MICHAEL GARDNER: Motion having been
10	made and seconded to take the matter under
11	advisement until the June decision hearing on
12	June the 9th, all those in favor of signify
13	by saying "Aye".
14	ROBERT HAAS: Aye.
15	GERALD REARDON: Aye.
16	MI CHAEL GARDNER: Aye.
17	ATTORNEY JEFFREY BLUM: Does that
18	mean you've passed part one and we're just
19	deferring two?
20	ELI ZABETH LI NT: No.
21	ATTORNEY JEFFREY BLUM: Okay. Will

1	I have to re-appear for one in June?
2	ROBERT HAAS: Not necessarily.
3	ATTORNEY JEFFREY BLUM: Okay. Thank
4	you.
5	MICHAEL GARDNER: If there are
6	concerns, we'll let you know.
7	ATTORNEY JEFFREY BLUM: Okay.
8	MICHAEL GARDNER: Wish you well.
9	* * * *
10	ELIZABETH LINT: Application
11	continued from April 26, 2011, Panera, LLC
12	doi ng busi ness as Panera Bread, Gregg
13	Godfrey, manager, has applied for a common
14	victualer license to be exercised at Five
15	White Street. Said license, if granted,
16	would allow food and non-alcoholic beverages
17	to be sold, served, and consumed on said
18	premises with a seating capacity of 106 seats
19	inside and 18 outdoor patio seats on private
20	property. The hours of operation will be six
21	a.m. to nine p.m. seven days per week.

1	MICHAEL GARDNER: Hello. If you
2	could identify yourselves.
3	KEVIN McMAHON: My name is Kevin
4	McMahon M-c-M-a-h-o-n. I represent Panera.
5	I'm here with Gregg Godfrey, he's the
6	operator. And we're applying for the CV
7	license at the Old Qdoba space. And as
8	Ms. Lint said, 106 seats, 18 outside.
9	MI CHAEL GARDNER: And could you
10	describe your experience for us, sir.
11	GREGG GODFREY: Yes. I've been in
12	the restaurant busi ness for over 20 years.
13	Four years most recently with Panera Bread.
14	We joint venture area director for the market
15	and Greater Boston area.
16	MI CHAEL GARDNER: Okay.
17	GERALD REARDON: Do you have many
18	modifications to make on the premises in
19	terms of before you occupy it?
20	GREGG GODFREY: Uhm.
21	GERALD REARDON: Kitchen or anything

1	kind of renovation you need to accomplish
2	ahead of time?
3	KEVIN McMAHON: There's a
4	substantial renovation. We're due to open on
5	June 21st.
6	GERALD REARDON: And you're going to
7	do the cooking there as well?
8	GREGG GODFREY: We don't have
9	fryolators or, you know, those type of
10	thi ngs.
11	GERALD REARDON: Just ovens?
12	GREGG GODFREY: So, yeah, we have
13	the ovens to bake the bread. We bake the
14	bread fresh every night, and everything else
15	is on a refrigerated line. And we have a
16	panini press. It's basically just soup,
17	sandwiches and salads.
18	GERALD REARDON: Okay.
19	ROBERT HAAS: No questions.
20	MI CHAEL GARDNER: Anything else
21	you'd like to add?

1	KEVIN McMAHON: No, sir.
2	MI CHAEL GARDNER: Are there any
3	members of the public who would like to be
4	heard on this matter?
5	(No Response.)
6	ELIZABETH LINT: I'm just wondering
7	if there were abutter notifications or if
8	because the numbers and the hours were the
9	same, if there were no abutters?
10	KEVIN McMAHON: It was our
11	understanding from Mr. O'Neil.
12	ELIZABETH LINT: Okay. I just
13	wanted to check.
14	I do have Zoning signoff as a
15	pre-existing use with 94 seats. 94 occupants
16	I should say.
17	GERALD REARDON: I make a motion to
18	approve, obviously contingent on all the
19	necessary inspections from ISD, Health and
20	Fire, etcetera, prior to the opening for 106
21	seats inside, 18 outdoor patio seats, private

1	property, and the hours of operation from six
2	a.m. to nine p.m. seven days a week.
3	ROBERT HAAS: Second that motion.
4	MICHAEL GARDNER: The motion having
5	been made and seconded to approve the
6	application as stated, all those in no?
7	ELIZABETH LINT: Mr. Chair, the
8	signoff I have from Zoning is for 94
9	occupants not 106.
10	MI CHAEL GARDNER: Are you aware of
11	that discrepancy?
12	KEVIN McMAHON: I am not.
13	GREGG GODFREY: No.
14	ELIZABETH LINT: And this was
15	received by and signed on April 21st by Sean
16	0' Grady.
17	MICHAEL GARDNER: Are all your
18	drawings and plans based on 106?
19	KEVIN McMAHON: I'm actually
20	checking the exhibit to see if it had any
21	numbers on it. And it does not, the exhibit

1	I have.
2	MI CHAEL GARDNER: Thank you for
3	catching that, Ms. Lint.
4	Well, I guess the question would be
5	what's your pleasure? I'll speak out loud
6	here and say at least one option is for you
7	to agree to the change as approved by Zoning.
8	Another would be for us to defer the matter
9	until June 9th and give you the opportunity
10	to attempt to clarify the matter.
11	GREGG GODFREY: What was the what
12	did you have there?
13	ELI ZABETH LI NT: 94.
14	GREGG GODFREY: 94 versus the
15	GERALD REARDON: Around 12.
16	MICHAEL GARDNER: Is that 94 plus
17	the outsi de?
18	ELIZABETH LINT: It does not include
19	the outdoor property on private property.
20	It's the interior capacity.
21	GREGG GODFREY: 94 is that's

1	sufficient. We would be good with that.
2	MICHAEL GARDNER: So you would amend
3	your application let me see if I have this
4	right, for 94 indoor and the 18 outdoor patio
5	seats?
6	ELIZABETH LINT: Yes.
7	GREGG GODFREY: Yes.
8	MI CHAEL GARDNER: That's correct?
9	GREGG GODFREY: Yes.
10	MI CHAEL GARDNER: Thank you.
11	GERALD REARDON: I'll amend my
12	motion to reflect the 94 seats.
13	ROBERT HAAS: Second it.
14	MICHAEL GARDNER: So the motion's
15	been made and seconded to approve an
16	application for the license for 94 seats, the
17	rest of the hours as stated. All those in
18	favor si gni fy by sayi ng "Aye".
19	GERALD REARDON: Aye.
20	ROBERT HAAS: Aye.
21	MI CHAEL GARDNER: Aye. None

1	opposed.
2	Wish you well.
3	KEVIN McMAHON: Thank you very much.
4	GREGG GODFREY: Thank you.
5	* * * *
6	ELIZABETH LINT: Application Cafe
7	Dilara, LLC, Ragip Osman, manager, has
8	applied for a common victualer license to be
9	exercised at 645 Cambridge Street. Said
10	license, if granted, would allow food and
11	non-alcoholic beverages to be sold, served,
12	and consumed on said premises with a seating
13	capacity of 19. The hours of operation will
14	be Sunday through Wednesday from eleven a.m.
15	to twelve a.m. and eleven a.m. to two a.m.
16	Thursday through Sunday.
17	RAGIP OSMAN: Hi, Mr. Chairman,
18	Commi ssi oner, Chi ef.
19	ELIZABETH LINT: This is an existing
20	establishment. It's just a change of
21	ownershi p.

1	RAGIP OSMAN: Ragip Osman.
2	R-a-g-i-p. Last name's O-s-m-a-n.
3	MI CHAEL GARDNER: And are the
4	current hours of the establishment the same
5	as are listed here?
6	RAGIP OSMAN: They're not.
7	MI CHAEL GARDNER: They' re not?
8	RAGIP OSMAN: If I could help.
9	ELIZABETH LINT: They're not.
10	MICHAEL GARDNER: All right. So
11	would you describe just a little bit what
12	your role is going to be, what your
13	experience has been, and the issue of hours.
14	RAGIP OSMAN: I have been experience
15	in restaurant business with my father in the
16	Tampa, Florida. It was an Italian
17	restaurant. And I've been experienced with
18	pizza places in the neighborhood in Boston,
19	Brighton. My friends own the pizza stores,
20	and I work there as a manager. And also a
21	pizza maker, sub maker. I worked and I have

1	a pretty good experience.
2	ROBERT HAAS: How many years?
3	RAGIP OSMAN: Total of three.
4	ROBERT HAAS: Three years.
5	RAGIP OSMAN: Total of three years,
6	yes, experi ence.
7	MI CHAEL GARDNER: Three as a manager
8	or three in the food handling business
9	al together.
10	RAGIP OSMAN: Altogether, eight.
11	MI CHAEL GARDNER: As a manager?
12	RAGIP OSMAN: As a manager, yes.
13	And a work with my father for five years in
14	Tampa, Florida.
15	MI CHAEL GARDNER: How are the hours
16	goi ng to change?
17	RAGIP OSMAN: Well, I worked two
18	weeks there to experience the financial
19	revenue that it's generating. And I did
20	notice that there's a lot of demand for
21	delivery after hours. After eleven, twelve

1	o'clock. And I noticed that the owner just
2	rejecting that, you know, not really we're
3	closed, I found. And I'm hoping to generate
4	revenue and deliver at those hours.
5	GERALD REARDON: What is the closing
6	time now, is it midnight?
7	ELIZABETH LINT: It's eleven. They
8	open at ten and close at eleven.
9	Did you notify abutters?
10	RAGIP OSMAN: Yes.
11	ELIZABETH LINT: Because it's an
12	increase in hours to the two a.m. and the
13	mailing. May I have that?
14	RAGI P OSMAN: Sure.
15	MI CHAEL GARDNER: So what's the kind
16	of foot traffic you anticipate after
17	mi dni ght?
18	RAGIP OSMAN: Not a whole lot. But
19	lots of on-line orders. And once there is a
20	food well known company, on-line company
21	that if you were to change the hours, that

1	you would get a lot of on-line fax orders for
2	delivery. The foot traffic I don't
3	anticipate a whole lot.
4	MI CHAEL GARDNER: And so you would
5	be making deliveries?
6	RAGIP OSMAN: Until 1:30. My
7	cut-off time would be 1:30 a.m. So after
8	1:30 a.m. I wouldn't accept delivery calls.
9	Pick-ups, I could accept pick-ups.
10	ROBERT HAAS: What do you mean by
11	pi ck-ups?
12	RAGIP OSMAN: Because until two
13	a.m., they can pick-up. They could pick up.
14	MICHAEL GARDNER: People coming to
15	the store to pick up?
16	RAGIP OSMAN: Yes. They can call.
17	MICHAEL GARDNER: And what's the
18	nature of the menu?
19	RAGIP OSMAN: Oh, it's extended.
20	It's we have salmon that's for the
21	different than most of the other pizza

1	places. We do offer salmon. And lobster
2	roll-ups. Lots of calzones and pizza. And
3	also toppings. And kabobs. Special from the
4	gri I I .
5	ROBERT HAAS: What's the first thing
6	you said you offer?
7	RAGIP OSMAN: Salmon, fish.
8	ROBERT HAAS: Oh, sal mon? Okay.
9	RAGIP OSMAN: You don't find that in
10	whole lot of pizza places.
11	MICHAEL GARDNER: And in terms of
12	renovation do you need to do anything
13	internally with the structure?
14	RAGIP OSMAN: I need to paint, you
15	know, paint the inside a little bit. Change
16	the color. But as far as huge renovation,
17	no, I'm not planning to do huge renovations.
18	GERALD REARDON: You have a
19	fryol ator?
20	RAGIP OSMAN: Yes.
21	GERALD REARDON: And you're all up

1	to date with your hood and inspections?
2	RAGIP OSMAN: Ansul system, yes,
3	everything is all up to date.
4	MICHAEL GARDNER: Anything else
5	you'd
6	GERALD REARDON: They'll probably be
7	in so FYI.
8	MICHAEL GARDNER: Anything else
9	you'd like to add?
10	RAGIP OSMAN: Well, I never worked
11	in the Cambridge area and I'm hoping to be,
12	you know, your neighbors and hope to bring
13	you good business and good food to all the
14	community.
15	MICHAEL GARDNER: Any members of the
16	public who would like to be heard on this
17	matter?
18	(No Response.)
19	MICHAEL GARDNER: And in the area is
20	two o'clock a common closing time?
21	ELIZABETH LINT: I'm not sure what's

1	down there.
2	RAGIP OSMAN: Pugsley's.
3	ELIZABETH LINT: Yes, Pugsley's is
4	open to two.
5	GERALD REARDON: Joey Mac's is on
6	the corner.
7	ELI ZABETH LI NT: Okay. And
8	Eastsi de.
9	GERALD REARDON: Eastsi de.
10	ELIZABETH LINT: Yes, I don't hear
11	any complaints about anything down there. It
12	kind of just goes.
13	MI CHAEL GARDNER: And your sense is
14	that there's interest or the demand for the
15	later hours?
16	RAGIP OSMAN: For the delivery. I
17	sense the strong delivery time.
18	ROBERT HAAS: So why the fish?
19	RAGIP OSMAN: Why the fish? The
20	sal mon?
21	ROBERT HAAS: Yes.

1	RAGIP OSMAN: It's different.
2	MICHAEL GARDNER: It's good for you.
3	ROBERT HAAS: I know it's good for
4	you. I'm just trying to figure out why
5	you're including fish in the menu.
6	RAGIP OSMAN: It's already on the
7	menu.
8	ROBERT HAAS: Oh, it's already on
9	the menu?
10	RAGIP OSMAN: As you can see.
11	ELIZABETH LINT: Why not?
12	ROBERT HAAS: What goes with the
13	fi sh?
14	RAGIP OSMAN: It's a dinner. It's a
15	platter actually. You could have it with
16	rice or tartar sauce.
17	ROBERT HAAS: You have sides to go
18	with it?
19	RAGIP OSMAN: Si des, yeah.
20	GERALD REARDON: So you contract
21	with an on-line company that gives those

1	hours for them, for you to get that extra
2	busi ness?
3	RAGIP OSMAN: Yeah. If I were to
4	contact them and extend my hours, then they
5	would advertise that, those hours.
6	GERALD REARDON: Understood.
7	RAGIP OSMAN: Thank you. If you
8	approve of course.
9	MICHAEL GARDNER: And this is
10	delivery? I mean, you're doing deliveries to
11	people's homes and making the orders, is that
12	what I got it as?
13	RAGIP OSMAN: Yes, yes, orders made.
14	Cooked to order.
15	MICHAEL GARDNER: This is all done
16	by vehicles and sort of what's the, I'm
17	trying to envision what the vehicular traffic
18	is for you to handle the deliveries.
19	RAGIP OSMAN: By vehicles. By cars.
20	Could be mopeds. Small mopeds I guess.
21	Scooters.

1	MICHAEL GARDNER: Is there delivery
2	now by the
3	RAGIP OSMAN: Yes, there is.
4	MICHAEL GARDNER: the existing
5	operati on?
6	RAGIP OSMAN: Yes, there is
7	del i very.
8	ROBERT HAAS: I make a motion to
9	approve the application.
10	GERALD REARDON: Second.
11	MI CHAEL GARDNER: There's been a
12	motion made and seconded to approve the
13	application as stated. All those in favor,
14	si gni fy by sayi ng "Aye".
15	ROBERT HAAS: Aye.
16	GERALD REARDON: Aye.
17	MI CHAEL GARDNER: Aye. None
18	opposed.
19	So we wish you well.
20	RAGIP OSMAN: Thank you very much.
21	Thank you for wel coming me. Thank you.

1 Thank you very much. 2 3 4 5

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ELIZABETH LINT: Application Greta Shehaj doing business as Christine's Breakfast and Lunch, has applied for a common victualer license to be exercised at 91 First Said license, if granted, would Street. allow food and non-alcoholic beverages to be sold, served, and consumed on said premises with a seating capacity of 46. The hours of operation will be Sunday through Friday from six a.m. to five p.m., Saturday from six a.m. to twelve p.m., and Sunday from eight a.m. to twelve p.m.

MI CHAEL GARDNER: If you could identify yourselves for the record and then describe your plans.

ATTORNEY DANIEL TERPOLLARI: Good evening, Mr. Chairman, Commissioners, my name is Daniel Terpollari, attorney. Terpollari T-e-r-p-o-l-l-a-r-i of Terpollari and

Terpollari, LLC representing the applicant Greta Shehaj, G-r-e-t-a S-h-e-h-a-j.

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We are applying today for a CV license

for the business known as Christine's

Breakfast and Lunch Located at 91 First

Street. Greta Shehaj has extensive knowledge

and experience in the food industry. She

comes from Albania. She had worked there in

a kitchen in a restaurant for ten years.

She's been working here for two years since

she came to United States. Owned a

headquarters in Wakefield and Brothers Roast

Beef in Quincy, same nature of restaurant

business. Very tough lady. She's worked two

jobs, you know, trying to get everything

understanding of the business. Now she's

ready to take over the opportunity. So

everything is done, including the P&S. We're

just waiting the blessing from the Commission

and also the permit and also all other

inspections that come with it. And, you

1	know, basically the only thing that remaining
2	on the application is everything is
3	included in the application is a consent from
4	the landlord. I have a copy of that.
5	ELIZABETH LINT: I also need abutter
6	noti fi cati ons.
7	ANTHONY DANIEL TERPOLLARI:
8	Currently we're not changing the
9	ELIZABETH LINT: Currently we're not
10	open on Sunday.
11	ATTORNEY DANIEL TERPOLLARI: I'm
12	sorry, maybe we have been misunderstood about
13	this. If there is no operation on Sunday
14	then, you know, that will be fine.
15	ELIZABETH LINT: The current hours
16	are Monday through Friday, six a.m to five
17	p.m. and Saturday, six a.m. to two p.m.
18	ATTORNEY DANIEL TERPOLLARI: Six to
19	two, right. Okay.
20	ROBERT HAAS: So you have six to
21	twelve on your application. Are you going to

1	change it six to two on Saturday?
2	ATTORNEY DANIEL TERPOLLARI: Sure.
3	ROBERT HAAS: And you're going to
4	strike out Sunday?
5	ATTORNEY DANIEL TERPOLLARI: Yes.
6	MICHAEL GARDNER: And in what other
7	ways would the business be changed in terms
8	of menu or philosophy?
9	ATTORNEY DANIEL TERPOLLARI:
10	Basically it's going to be the same menu.
11	It's a breakfast and Lunch. As I said, Greta
12	has extensive knowledge and is going to get
13	training from the current owners, Milo's.
14	And basically nothing's going to change. You
15	know, she's ready to take over and, you know,
16	concerning the operation and the menus, it
17	will stand as it is currently.
18	MI CHAEL GARDNER: And you have a
19	staffing plan in place with respect to who
20	the help is going to be?
21	ATTORNEY DANIEL TERPOLLARI:

1	Exactly. Greta is actually trying to get
2	another lady in the business to help her
3	with, you know, the waitressing and other
4	things. And also her husband is going to
5	help her. He does the same thing, basically
6	works in the same industry. He's worked for
7	years. So, you know, we've got staff. It's
8	more than enough, I think, as a start because
9	it's not really a, you know, really, you
10	know, busy place with the current staff and
11	current clients, you know, it's projected
12	that this will cover more than enough. If
13	the need will ask for it, then probably my
14	clients will definitely hire more people.
15	ELIZABETH LINT: I have a letter
16	from Councilor Toomey in support of the
17	appl i cati on.
18	MI CHAEL GARDNER: Okay.
19	GERALD REARDON: Any renovation,
20	major renovations?
21	ATTORNEY DANIEL TERPOLLARI: No.

GERALD REARDON: Okay.
ROBERT HAAS: I make a motion to
approve the
MICHAEL GARDNER: Can we just see in
the public to would like to speak on it
first?
ROBERT HAAS: Go ahead.
MI CHAEL GARDNER: Are there any
members of the public who would like to speak
on this matter?
(No Response.)
MI CHAEL GARDNER: Seeing none,
Commi ssi oner?
ROBERT HAAS: I make a motion to
approve the application for the hours of
Monday through Friday, six a.m. five p.m.,
Saturday, six a.m. to two p.m.
GERALD REARDON: Second.
MICHAEL GARDNER: The motion having
been made and seconded to approve the
application for the time and hours stated,

1	all those in favor signify by saying "Aye."
2	ROBERT HAAS: Aye.
3	GERALD REARDON: Aye.
4	MI CHAEL GARDNER: Aye. None
5	opposed.
6	And do I understand it, Ms. Lint, that
7	if at some point in the future they would
8	like to do Sunday hours, then they need to do
9	a separate application for that with the
10	abutter notice?
11	ELIZABETH LINT: Absolutely.
12	ATTORNEY DANIEL TERPOLLARI:
13	Defi ni tel y.
14	MI CHAEL GARDNER: So you understand
15	the procedure for that?
16	ATTORNEY DANIEL TERPOLLARI: Yes, I
17	will inform my client.
18	GRETA SHEHAJ: Thank you very much.
19	MICHAEL GARDNER: All right. Good
20	luck. Wish you well.
21	* * * *

1	ELIZABETH LINT: Application
2	Lexington Consulting Group, Incorporated
3	doing business as Turtle Creek Winery, Kip
4	Kumler, manager, has applied for a Farmer's
5	Winery license for the Charles Square
6	Farmer's Market, Central Square Farmer's
7	Market, and Cambridgeport Farmer's Market.
8	KIPTON KUMLER: Good evening,
9	gentlemen. If I might, I'd like to give you
10	a little bit of background for this.
11	MI CHAEL GARDNER: But first could
12	you please state your name for the record?
13	KIPTON KUMLER: Sorry. My name is
14	Kipton Kumler. That's K-i-p, as in Peter,
15	t-o-n. Last name K-u-m-l-e-r.
16	MI CHAEL GARDNER: Thank you.
17	KIPTON KUMLER: She mentioned three
18	applications. There's actually a fourth that
19	just was completed today, but you don't have
20	as a packet and, I wonder if it might be
21	possible to include that in your

1 consi derati on. 2 MICHAEL GARDNER: I don't think we 3 can because of the lack of notice to the 4 public. 5 ELI ZABETH LI NT: Correct. 6 KIPTON KUMLER: Okay. Of the, three 7 then, that are outstanding, one, we've 8 declined to pursue which is Central Square. 9 And the Cambridgeport we received unfavorable 10 response from Sergeant Crowley and we defer 11 to them. I think he was concerned that this 12 was a school parking lot even though it was 13 on a Saturday. So the only one before us 14 then is Charles Square. 15 MI CHAEL GARDNER: So do we 16 understand you're withdrawing Central Square 17 and Cambri dgeport? 18 KIPTON KUMLER: Yes, sir. 19 ELIZABETH LINT: If I could, I did 20 contact Mr. Rossi in regard to what the 21 city's position might be on having alcohol

1	sal es on city property, such as the parking
2	lot in Central Square and the school. That
3	was sent up to the Law Department, and I did
4	get a response from Ms. Glowa if you're
5	interested. I could read it to you. So it
6	would be up to you to, it could open the door
7	for him potentially.
8	MICHAEL GARDNER: Yes, well, I don't
9	know. If you're coming back with another one
10	later, I would say he's withdrawn these two
11	applications now. He can explore with you
12	whether or not there's anything else to be
13	done.
14	ELIZABETH LINT: Well, I would need
15	direction from the three of you to proceed
16	with what Mrs. Glowa recommends.
17	MI CHAEL GARDNER: Well, okay, I
18	guess we should hear what Ms. Glowa
19	recommends then.
20	ELIZABETH LINT: She believes that
21	these licenses could be issued if the City

1 Manager's office wants to issue a license for 2 such use on city-owned property. Because it 3 is city owned, it would require a license 4 issued to directly abut city manager's owner 5 of the property similar to the sidewalk 6 They would have to al cohol li cense. 7 investigate whether the city would need approval from the ABCC. We know that it 8 9 doesn't need ABCC approval. They would need 10 to develop a new license form to be used, 11 which would require indemnification and 12 insurance in an amount to be determined, 13 together with a fee for that license, which 14 actually is capped by the statute by \$50. 15 And then it's whatever process the License 16 Commission has. 17 MI CHAEL GARDNER: Well, I Okay. 18 mean, you know, we don't really know about 19 Sergeant Crowley's report. I feel most --20 ROBERT HAAS: I'm just trying to 21 figure out why Sergeant Crowley was even

1 involved in this. 2 KIPTON KUMLER: The application that 3 Cambridge developed for this particular venue 4 requires the police to signoff. 5 ELIZABETH LINT: It's -- this 6 obviously new. ROBERT HAAS: 7 Okay. I designed an 8 ELI ZABETH LI NT: 9 application based on several other cities and 10 towns that have just started doing this. 11 It's always been the License Commission 12 policy that if alcohol is going to be sold 13 outdoors anywhere, that we send applicants to 14 the Police Department. 15 ROBERT HAAS: Okay. 16 MI CHAEL GARDNER: Given the number 17 of conditions that Ms. Glowa, who is the 18 Deputy City Solicitor, included in her e-mail 19 to Ms. Lint, may suggest to you again that we 20 proceed with respect to the Charles Square 21 farmer's market application. You can explore

1 with Ms. Lint the logistical and approval 2 issues that would be necessary for the two 3 farmers markets which are on city property. 4 And if you want to pursue them and it's 5 ready, it could perhaps be considered when 6 the fourth farmer's market, which I 7 understand, you will be proceeding with is 8 done. 9 KIPTON KUMLER: Yes, sir. 10 MI CHAEL GARDNER: Is that acceptable 11 to you? 12 KIPTON KUMLER: Yes, sir. 13 MI CHAEL GARDNER: All right. So 14 could you tell us about selling wine at a 15 farmer's market? KIPTON KUMLER: 16 Yes. This is, as 17 Ms. Lint already said, is new legislation, it 18 was passed last year. Prior to this it was 19 not legal to have wine for sale by the bottle 20 or to be offered for taste at a farmer's 21 market. The new legislation says that

1 although this is ultimately a local 2 jurisdictional decision, even the application 3 has to be approved by the Mass. Department of 4 AG Resources which certifies individual 5 markets for the purpose of offering of 6 And that has been, we've done that. al cohol . 7 That was an extensive --8 MICHAEL GARDNER: For all four? 9 KIPTON KUMLER: Yes, sir. Those are 10 complete. 11 MI CHAEL GARDNER: Okay. And just if 12 you could describe a little more. 13 And so these have KIPTON KUMLER: 14 They have the defined location. hours. The 15 location of the winery, which is a ten-by-ten 16 canopy with a table, is specified. 17 market manager has to invite the winery to 18 participate. All of that was part of the 19 application for MDAR. 20 We, in some cases, provide -- and we 21 certainly are willing to provide certificates

1 of insurance. I don't think -- and I don't 2 think Cambridge had that. We have TIPS 3 certification for everyone that's involved. 4 I have experience as the owner and wine maker 5 of Turtle Creek Winery, which is in Lincoln, 6 Mass. of 13 years as a farm winery. We have 7 experience, it's very recent with respect to 8 farmer's markets in winter markets in the 9 Armory in Somerville and at Wayland which 10 I've been involved in, and in addition to 11 that in Attleboro which other wineries have 12 been in. There have been no problems at 13 anyone that I'm aware of is raised. I think 14 people are excited about this. What we hear 15 from other vendors who are selling produce or 16 meat is that they are selling more of their 17 product because more people come to the 18 market. 19 MI CHAEL GARDNER: Questi ons? 20 GERALD REARDON: I'm curious what is

the fourth location that's not being heard

21

1	toni ght?
2	KIPTON KUMLER: Kendall Square, sir.
3	GERALD REARDON: Who's property
4	would that be on?
5	ELIZABETH LINT: Private property.
6	GERALD REARDON: Okay.
7	KIPTON KUMLER: We also have been
8	approved recently for Prudential and for
9	Uni on Square.
10	MI CHAEL GARDNER: And the idea here
11	I take it is to encourage local agricultural
12	efforts through the farmer's markets and has
13	now been extended to, as you said, wine
14	farmi ng?
15	KIPTON KUMLER: Yes. And we, you
16	know, say wi ne growi ng.
17	MI CHAEL GARDNER: Okay.
18	KIPTON KUMLER: And I think the
19	legislation is I'm also Chairman of the
20	Mass. Farmer's Winery Association. It's
21	important for small wineries I mean, we

produce only about 12,000 bottles. We don't have a tasting room. We're not located in a tourist area, so the farmer's market is potentially a very important source of direct sales to the consumer which is you can imagine carries a full margin as opposed to -- I mean, we're presently in about 50 stores in Boston that specialize in selling wine.

MICHAEL GARDNER: And are the rules under which you plan to operate such that you're selling sealed bottles without tastings or open containers?

KIPTON KUMLER: No. The permit, the special license is for the sale of sealed --well, corked bottles for consumption off premises. Not there. There is tastings included. They're limited to -- and these would fit the ABCC standards, of one ounce. In fact, we offer people half ounce of up to five different wines. And that tasting is free.

1	ELIZABETH LINT: That's why we send
2	them to the police department.
3	ROBERT HAAS: I got that.
4	MI CHAEL GARDNER: Any other
5	questi ons?
6	ROBERT HAAS: No other questions.
7	GERALD REARDON: No.
8	MICHAEL GARDNER: Anything else
9	you'd like to add?
10	KIPTON KUMLER: No, sir.
11	MI CHAEL GARDNER: Are there any
12	members of the public who would like to be
13	heard on this matter.
14	UNIDENTIFIED MALE: I'm going to
15	come and taste it.
16	ROBERT HAAS: So, Mr. Chairman,
17	seeing as this is a new concept, what I would
18	recommend is an approval for the one
19	location, that being Charles Square Farmer's
20	Market with a review of six months.
21	MICHAEL GARDNER: Is that I would

1	just question whether or not three month
2	review would be helpful. I don't know.
3	KIPTON KUMLER: I think we might be
4	fi ni shed.
5	ELIZABETH LINT: In six months I
6	think they'll be closed.
7	ROBERT HAAS: They'll be out of
8	busi ness? 0kay.
9	KIPTON KUMLER: The markets go to
10	the end of October and in a few cases into
11	November.
12	ROBERT HAAS: I'd modify my motion
13	at the end of three months.
14	KIPTON KUMLER: May I ask what a
15	review, does that require me to come back?
16	ROBERT HAAS: Well, I'm trying to
17	figure out how quickly you can do this other
18	stuff.
19	ELIZABETH LINT: Well, that's my
20	next question. Do you want me to contact the
21	City Manger's office in regard to

1 ROBERT HAAS: See if there's an 2 appetite to see what Ms. Glowa is 3 recommending. 4 ELIZABETH LINT: My concern is I 5 don't think that she realized that the 6 license fee is \$50. It cannot be any more 7 than that. And the statute's pretty clear on 8 what the parameters are. 9 Well, I mean MI CHAEL GARDNER: 10 the --11 \$50 per location. KIPTON KUMLER: 12 ELIZABETH LINT: Right. 13 MI CHAEL GARDNER: The matter of the 14 -- well, we have a motion for which we don't 15 have a second yet on the one spot with the 16 three-month review. The question of a 17 three-month review we would be in touch with 18 you as to whether or not we wanted you to 19 appear. 20 Is there a second for the motion? 21 Second for that. GERALD REARDON:

MICHAEL GARDNER: Motion having been
made and seconded to approve the Charles
Square Location, subject to a three-month
review, all those in favor signify by saying
"Aye".
ROBERT HAAS: Aye.
GERALD REARDON: Aye.
MI CHAEL GARDNER: Aye. None
opposed.
So, good luck with that.
KI PTON KUMLER: Thank you.
MICHAEL GARDNER: And when do you
expect or when, Ms. Lint, would you expect
that the Kendall application would be ripe
for our review?
ELIZABETH LINT: I believe it's on
the 31st.
MICHAEL GARDNER: So we'll have this
two weeks from now on May 31st.
KIPTON KUMLER: And I believe you
have several other wineries who will appear

1	before you then.
2	ELIZABETH LINT: We do.
3	MICHAEL GARDNER: So, then I would
4	then suggest that the extent to which you
5	want to explore the matter further with
6	Mrs. Lint as to whether or not you're
7	interested in the other two publicly owned
8	l ocati ons.
9	KIPTON KUMLER: All right. Thank
10	you very much.
11	MICHAEL GARDNER: All right?
12	KIPTON KUMLER: Yes, sir.
13	MICHAEL GARDNER: All right. Thank
14	you very much. Good Lump.
15	KI PTON KUMLER: Thank you.
16	* * * *
17	ELIZABETH LINT: Application
18	continued from April 12, 2011, Petals Foods,
19	LLC, doing business as Sepal, Walid Masoud,
20	manager, has applied for a common victualer
21	license to be exercised at 100 CambridgeSide

Place, CambridgeSide Galleria Mall Food
Court. Said license, if granted, would allow
food and non-alcoholic beverages to be sold,
served, and consumed on said premises
operating during Galleria Mall hours.

WALID MASOUD: My name is Walid

Masoud. W-a-I-i-d M-a-s-o-u-d. Good

evening, Gentlemen. I hope the saying says

the good for last. Let's see if that's true.

I have a concept which I acted on, and that is healthy fast food, which was unknown to the food malls. I started my concept in Watertown back in 1992, and it took a while to build. It succeeded in Watertown. And I moved from the small outlet where I tried my concept, was a small place, right on Mount Auburn Street. And actually I had the line that went way passed my neighbor's. And it succeeded. So, I was there for eight years, then and then the landlord -- we had a -- I had a dispute with the landlord, he wanted to

1 double my rent which I thought was unfair. 2 brought the business to that area, it was no 3 foot traffic over there where I was. 4 created that. So I decided to move out and I 5 went into a restaurant. And that was right 6 behind the same area. I was there for about 7 four years. And then I decided that it was 8 time to take the concept and expand. 9 cannot expand with a restaurant. So I went 10 back to my fast food concept. I approached 11 Harvard. I approached MIT and BU. And MIT 12 responded, and I had a deal -- actually, I 13 was -- I almost had -- I almost licensed my 14 food to Sodexho, the great food provider, you 15 That did not -- that fell through. know. 16 ended up signing contract with MIT. I been 17 there since 2005 until today. We are 18 operating and we have a very strong 19 following. At one time back in 1997 I had a 20 visit --21 GERALD REARDON: Are you in the

student center at MIT?

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WALID MASOUD: Yes, second floor

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I had a visit in 1997 in my small place. I had the president of the American

Cancer Society came to my very humble place

just to thank me for what I'm offering. And

I'm specializing in Middle Eastern food. I'm

Palestinian. I group up in Jerusalem. I did

my schooling here. And I worked overseas for

a while, and then I decided to come back and

settle. I love Boston, especially Cambridge.

And I settled here.

and I we're there.

An opportunity came. I brought in a partner of mine who was sitting with me here, but he had to go attend to business. And I decided to take it farther. So we approached, I approached the Galleria Mall. They loved my concept. Actually, they made it as easy as possible for us to go in there,

We are successful.

We

have one of the main comments that I got from a customer, if I can just convey that, from a customer, she said thank you for making it possible for me to eat in the mall. And as I said, I specialize in Middle Eastern food. I develop -- my specialty is falafel. We have the best falafel there is in the state. No one makes it the way I do. I even developed a baked falafel which is much healthier. We sell 50/50. Fifty percent fried and 50 percent along with other authentic Middle Eastern food.

My motivation for this is two -- two or three folds. One is to offer something good to people.

Second, to change the image of the Middle East. Because the Middle East has been negatively portrayed as through the Middle Eastern people, and I wanted to change that. And I decided to take that farther, and through food, you know, you can really

1	get to people to know who you are, what you
2	eat as part of the culture and been having a
3	lot of success. And that's us.
4	MICHAEL GARDNER: So do I understand
5	that you're already there and operating?
6	WALID MASOUD: Yes, sir.
7	MICHAEL GARDNER: How I ong have you
8	been operating?
9	WALID MASOUD: Five months.
10	MICHAEL GARDNER: I always get
11	confused about this.
12	ELIZABETH LINT: Well, when I
13	learned that they were already there, l
14	contacted Peter DeVito at the mall who was
15	extremely apologetic. I think that they were
16	looking at it as a trial to see if it would
17	work. And once they discovered that it
18	worked, the application came in. This was
19	supposed to be heard on
20	MICHAEL GARDNER: April 12th?
21	ELIZABETH LINT: April 12th. And

1	there was an issue with the notice that
2	wasn' t recei ved.
3	WALID MASOUD: I wouldn't miss this
4	for anything. I love to talk about my food.
5	ROBERT HAAS: Does he know he can't
6	do trial basis anymore without a license?
7	WALID MASOUD: I didn't know about
8	that. When I came to Cambridge, MIT they
9	didn't require us also to get the common
10	victualer license. So, that wasn't that
11	was never brought to my attention.
12	ROBERT HAAS: So do you have a CV
13	license for MIT?
14	WALID MASOUD: No.
15	ROBERT HAAS: You don't.
16	WALID MASOUD: Well, the campus food
17	dining has the license.
18	MI CHAEL GARDNER: You're operating
19	under MIT's campus food license, is your
20	bel i ef?
21	WALID MASOUD: That's what I

1	believe, yes.
2	MICHAEL GARDNER: That may be a
3	matter for review.
4	ELIZABETH LINT: That's absolutely a
5	matter for review. Because I know there are
6	other establishments down there and they have
7	i ndi vi dual CV's.
8	ROBERT HAAS: And your restaurant's
9	not in Cambridge, right?
10	WALID MASOUD: No, I don't have
11	restaurant anymore.
12	ROBERT HAAS: You got rid of the
13	restaurant?
14	WALID MASOUD: Actually, I was just
15	approached by the Longwood Food Court, the
16	medical center. They heard about what we
17	have, they came, they checked it out, and
18	they offered us to give us a very generous
19	offer to go and open up over there. And I'm
20	looking forward for that, to expand.
21	ROBERT HAAS: We're not a forgi vi ng

1	as Cambridge. Get your license ahead of
2	time.
3	ELIZABETH LINT: I'II call Rich
4	Berlin tomorrow to check on that.
5	MI CHAEL GARDNER: Any further
6	questions from the Commissioners?
7	GERALD REARDON: No.
8	MI CHAEL GARDNER: None.
9	Any members of the public who would
10	like to be heard?
11	(No Response.)
12	MI CHAEL GARDNER: Seeing none. The
13	pleasure of the Commission?
14	ROBERT HAAS: I make a motion to
15	approve the application for the CambridgeSide
16	Galleria Mall operation.
17	GERALD REARDON: Second.
18	MICHAEL GARDNER: Motion having been
19	made and seconded. All those in favor
20	si gni fy by sayi ng "Aye".
21	ROBERT HAAS: Aye.

1	GERALD REARDON: Aye.
2	MI CHAEL GARDNER: Aye. None
3	opposed.
4	So it's approved. We wish you well.
5	WALID MASOUD: Thank you very much.
6	MI CHAEL GARDNER: And understand
7	that the bureaucracy can be complicated, but
8	it's not great for us to hear that we first
9	see you after you've been in business for
10	five months.
11	ROBERT HAAS: Or five years.
12	WALID MASOUD: I can say sorry, but
13	it wasn't my hands. And I'm really happy to
14	be part of the community here. We're doing
15	something good.
16	MICHAEL GARDNER: All right.
17	WALID MASOUD: You'll hear about us.
18	You'll read about us.
19	ROBERT HAAS: You may have to come
20	back for your MIT operation after we do our
21	revi ew.

1	WALID MASOUD: Sure, I would love to
2	be back. This time give me some at the
3	beginning so I can bring some publicity.
4	Thank you very much.
5	* * * *
6	ELIZABETH LINT: We have
7	ratifications. 198 was a sale. And then 198
8	was a finance.
9	Then refinance 184, 03 and 36.
10	And then a sale of 192 and finance of
11	192. All the paperwork was in order.
12	ROBERT HAAS: I make a motion to
13	accept.
14	GERALD REARDON: Second.
15	MI CHAEL GARDNER: Motions having
16	been made and seconded to approve the sale,
17	transfers, financing and refinancing, all
18	those in favor signify by saying "Aye".
19	ROBERT HAAS: Aye.
20	GERALD REARDON: Aye.
21	MI CHAEL GARDNER: Aye. None

1	opposed.
2	A motion to adjourn is always in order.
3	ROBERT HAAS: Motion to adjourn.
4	GERALD REARDON: Second.
5	MICHAEL GARDNER: All those in favor
6	si gni fy by sayi ng "Aye".
7	ROBERT HAAS: Aye.
8	GERALD REARDON: Aye.
9	MICHAEL GARDNER: Aye. And we will
10	adjourn at approximately 9:26.
11	(Whereupon, at 9:26 p.m., the
12	Li cense Commi ssi on adj ourned.)
13	
14	
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1	CERTIFICATE
2	
3	COMMONWEALTH OF MASSACHUSETTS BRI STOL, SS.
4	I, Catherine Lawson Zelinski, a
5	Certi fi ed Shorthand Reporter, the undersi gned Notary Public, certi fy that:
6	I am not related to any of the parties
7	in this matter by blood or marriage and that I am in no way interested in the outcome of
8	this matter.
9	I further certify that the testimony hereinbefore set forth is a true and accurate
10	transcription of my stenographic notes to the best of my knowledge, skill and ability.
11	IN WITNESS WHEREOF, I have hereunto set my hand this 27th day of May 2011.
12	illy Hand this 27th day of May 2011.
13	
14	Catherine L. Zelinski Notary Public
15	Certi fi ed Shorthand Reporter Li cense No. 147703
16	My Commission Expires:
17	April 23, 2015
18	
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