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5	CAMBRIDGE LICENSE COMMISSION
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7	Li cense Commissi on General Heari ng
8	in the
	Michael J. Lombardi Building
9	Basement Conference Room 831 Massachusetts Avenue
10	Cambri dge, Massachusetts
11	6: 13 p.m.
12	
13	Mi chael P. Gardner, Chair Chi ef Gerald R. Reardon, Fi re Department,
14	Commi ssi oner Robert C. Haas, Police Department
15	
16	Elizabeth Y. Lint, Executive Director
17	
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1	I NDEX
2	Page
3	Application: Grangusto, LLC d/b/a Grangusto at the Brickyard 5
4	Application: Wagamama Boston One, LLC d/b/a Wagamama 18
5	Application: J.H. Restaurant Cambridge, LLC
6	d/b/a John Harvard's Brew House 26
7	Application: Legal Sea Foods, LLC d/b/a Legal Sea Foods 36
8	
9	Application: Legal Sea Foods, LLC d/b/a Legal Sea Food 40
10	Application: Legal Sea Foods, LLC d/b/a Legal Sea Food 44
11	
12	Application: P.F. Chang's China Bistro, Inc., d/b/a P.F. Chang's 50
13	Application: Royal Punjab Enterprises, Inc., d/b/a Ultimate Pizza and Grill 62
14	
15	Application: Sweet Lily Corporation 88
16	Application: Annapurna, Inc., d/b/a Annapurna Restaurant 114
17	Application: Trader Joe's East, Inc., d/b/a Trader Joe's 54
18	u/b/a Hauel Jue 5
19	Application: DJD Restaurant Group, LLC, d/b/a Toscano Squared 122
20	Application: Marsh Post #442 The American Legion, Inc. 128
21	(Continued on the Following Page)

1	INDEX (Continued)
2	Page
3	Application: Tone Broker Guitars, Inc.
4	Application: Tone Broker dartars, The.  143  Application: Charbel Salameh
5	d/b/a Cafe Barada 151
6	Application: Diciples, LLC d/b/a Bull BBQ 177
7	Application: Family Business Association,
8	Inc. At 101 Huntington Avenue 180
9	Application: South Africa Partners, Inc. at 89 South Street 184
10	
11	Application: Windrush Farm Therapeutic Equitation, Inc 190
12	Approval of Mosting Migutos
13	Approval of Meeting Minutes 3
14	
15	
16	
17	
18	
19	
20	
21	

1 PROCEEDINGS 2 ELIZABETH LINT: It's License 3 Commission general hearing, Tuesday, October, 9, 2012. It's 6:13 p.m. We're in the 4 5 Michael J. Lombardi Municipal Building, 831 6 Mass. Ave., basement conference room. Before 7 you are the Commissioners, Chairman Michael 8 Gardner, Chief Gerald Reardon, and 9 Commissioner Robert Haas. 10 The Minutes? We need to approve the 11 Minutes. I think just September 11th are the 12 only ones outstanding? 13 MI CHAEL GARDNER: So September 11th 14 is the day that you and I were here, 15 Commissioner, along with Assistant Chief 16 Mahoney. I make the motion to approve those 17 mi nutes. 18 ROBERT HAAS: Second that motion. 19 MI CHAEL GARDNER: Motion having been made and seconded, all those in favor signify 20 21 by saying "Aye."

1	ROBERT HAAS: Aye.
2	MI CHAEL GARDNER: Aye.
3	So, Commissioner Haas and I voted to
4	approve the Minutes of September 11th.
5	APPLI CATI ON: GRANGUSTO, LLC
6	ELIZABETH LINT: First matter is the
7	application continued from September 11,
8	2012, Grangusto, LLC, doi ng busi ness as
9	Grangusto at the Brickyard. Marilena
10	Locilento, manager, holder of a wine and malt
11	beverages as a restaurant license at 84
12	Sherman Street has applied to upgrade their
13	existing license to all alcoholic beverages
14	l i cense.
15	MICHAEL GARDNER: Good evening. If
16	you would be so kind as to state and spell
17	your names for the record please.
18	MARILENA LOCILENTO: Marilena
19	Locilento, M-a-r-i-l-e-n-a L-o-c-i-l-e-n-t-o,
20	manager at Grangusto.
21	ATTORNEY JAMES RAFFERTY: Good

1 evening, Mr. Chairman. For the record, James 2 Rafferty, R-a-f-f-e-r-t-y, appearing on 3 behalf of the licensee. 4 MICHAEL GARDNER: Was this continued 5 because for some reason we didn't hear 6 anything on the 11th? 7 ATTORNEY JAMES RAFFERTY: Yes. We. 8 had requested -- it was a scheduling 9 conflict. 10 MI CHAEL GARDNER: It was on the 11 agenda, but we this is the first we're 12 hearing of this? 13 ATTORNEY JAMES RAFFERTY: That's 14 correct. 15 And this is an application on behalf of 16 Grangusto which is a very popular, well 17 operate Italian restaurant located at 84 18 Sherman Street across from the entrance to 19 Danehy Park. The licensee and her family 20 have operated the restaurant for 21 approximately five years. It's a modest

1 sized restaurant, about 65 --2 MARILENA LOCILENTO: 64 seats. 3 ATTORNEY JAMES RAFFERTY: 4 seats. It is proven to be very popular. 5 is -- it is very much a dining destination. 6 There is no bar. There is -- currently they 7 have operated with a beer and wine license, 8 but for a period of time now they have been 9 receiving requests from patrons to see if 10 particularly, given the time of cuisine, 11 there's a high interest in some after 12 apertifs for after dinner, and -- what do you 13 call them? 14 MARILENA LOCILENTO: Peritivos 15 peri ti fs. 16 ATTORNEY JAMES RAFFERTY: Peri ti vos. 17 the pre-dinner liqueurs, and the after dinner 18 luquers, as well as the typical cocktail that 19 a diner might typically request when they go 20 out. 21 So, the applicant or the licensee

maintained a petition in the restaurant for a few weeks, and over 100 patrons, all of whom who are from Cambridge, and the vast majority are in close proximity to the restaurant have signed in support. And it's a reflection really of the restaurant's standing within the community. It enjoys a strong reputation in the five years that the applicant has operated the restaurant. There's never been a disciplinary question. They're in full compliance with all of the rules and regulations around the service of alcohol. And it is very much a dining establishment. And this is a request, having established themselves now for five years, for this licensee to seek an upgrade. And consistent with the practice I know the Commission has employed on other occasions, we recognize the beer and wine license has value. purchased it from the prior operator. understand the Commission's practice might be

that if an upgrade were considered here, that it would not fall within the full value category. It really is an opportunity in a competitive restaurant environment for this operator to be able to better serve their clientele, and also be able to expand the offerings that they provide. So, we're here to answer any questions.

As I said, the waiters are all trained. The owner is the operator. It's a family run business. There's very close attention to detail, and there has not been any complaint or discord since the restaurant opened five years ago.

MICHAEL GARDNER: How is it that it looks like all of the signatories are from Cambridge? Did you maintain separate titles or separate lists? Ore how do that work?

ATTORNEY JAMES RAFFERTY: Well, frankly, I advised them about in terms of signatures if people are willing to sign,

We

1 they should place a priority on Cambridge 2 residents signing. 3 MARILENA LOCILENTO: And we draw 4 from the gen -- right from the proximity. 5 draw -- have a lot of people that live right 6 there within walking distance that come in on 7 a daily basis. 8 MI CHAEL GARDNER: And what's the --9 I know it's right across from the park. 10 What's the residential component around you? MARILENA LOCILENTO: It's in a 11 12 residential area. There's the ball field 13 across the street and it's, it's apartment 14 buildings on each side of us. So it's -- we 15 draw right from there. 16 ATTORNEY JAMES RAFFERTY: There are 17 a few licensees in reasonable proximity at 18 the Sherman Street address. I'd say the most 19 proximate would be the Jose's Mexican Grill 20 right at the railroad tracks on Sherman 21 Street, which is a few hundred yards away.

1	There's a more Irish-style restaurant on
2	Walden Street, Paddy's, and they have an all
3	al cohol license. It has a neighborhood
4	ambience to it. It is a location that
5	Sherman Street as you know, is an active
6	street, carries a lot of traffic, but the
7	restaurant itself is located in an office
8	building so many of the patrons at the
9	busi ness are al so office workers. So it has
10	proven to be a good mix of residential and
11	commercial abutters that are supporting the
12	busi ness.
13	MI CHAEL GARDNER: And what are the
14	hours of operation now?
15	MARILENA LOCILENTO: We're open for
16	lunch and dinner. Open till the kitchen
17	closes at ten.
18	MICHAEL GARDNER: And there's no
19	proposal to change the hours of operation.
20	MARILENA LOCILENTO: No.
21	ATTORNEY JAMES RAFFERTY: No

1	proposal to change the premises. It would be
2	a service bar. There's no bar with seating
3	being requested. It would simply be a
4	service bar where a waiter could bring an
5	al coholic beverage to a patron. There
6	wouldn't be any change, barstools or bar
7	visible, so that's why the premises
8	description is unchanged. The hours of
9	operation are unchanged. The capacity is
10	unchanged.
11	MARILENA LOCILENTO: Right.
12	MI CHAEL GARDNER: Thank you.
13	Other questions?
14	ROBERT HAAS: What days of the week
15	are you open?
16	MARI LENA LOCI LENTO: Seven days.
17	ROBERT HAAS: Seven days a week?
18	MARILENA LOCILENTO: All seven days.
19	ROBERT HAAS: And you close at ten
20	o'clock those seven days?
21	MARILENA LOCILENTO: Yes.

1	MI CHAEL GARDNER: Anything else?
2	GERALD REARDON: No, I'm familiar
3	with the location. I don't have any
4	questi ons.
5	MICHAEL GARDNER: Are there members
6	of the public who would like to be heard on
7	this matter?
8	(No Response.)
9	MI CHAEL GARDNER: Seeing none,
10	Ms. Lint, a representation was made no
11	disciplinary action; is that correct, as far
12	as you know?
13	ELIZABETH LINT: That is correct.
14	MI CHAEL GARDNER: PI easure of the
15	Commi ssi on?
16	GERALD REARDON: Make a motion to
17	approve the application for Grangusto, same
18	hours, same location, same premise
19	description, and same number of seats.
20	ROBERT HAAS: So this is an upgrade
21	of a for value license, correct?

ELIZABETH LINT: Yes.
ROBERT HAAS: So this license will
retain value?
ELIZABETH LINT: It would not. I
think traditionally what we have done is if
the restaurant were to close, that the beer
and wine portion would hold its value and
they would be able to sell that, but the all
al cohol porti on would di sappear.
ROBERT HAAS: So if you would,
Mr. Chair so are you planning to put this
license up for sale?
MARILENA LOCILENTO: No.
ATTORNEY JAMES RAFFERTY: No. I
mean
ROBERT HAAS: So you're going to
hold the beer and wine license in abeyance?
ATTORNEY JAMES RAFFERTY: No. As I
understood it, the license itself would be
upgraded but for purposes of value the
upgrade would not carry value. So in a

1	subsequent transfer
2	ROBERT HAAS: So it would revert
3	back?
4	ATTORNEY JAMES RAFFERTY: That's
5	what I understand.
6	ROBERT HAAS: So it would revert
7	back to a beer and wine license at the time
8	it came to sell it?
9	ATTORNEY JAMES RAFFERTY: Correct.
10	ELIZABETH LINT: Correct.
11	ATTORNEY JAMES RAFFERTY: And I
12	think a subsequent licensee would have to
13	make a case before the Commission regarding
14	the upgrade.
15	GERALD REARDON: Clarification on
16	the motion was going to be that the beer and
17	wine license is no value, but has to be
18	concurrent with the addition of the all
19	alcohol. So if you don't have the beer and
20	wine, you don't have the all alcohol. So you
21	couldn't sell the beer and wine portion and

1	maintain the no value?
2	ELI ZABETH LI NT: No, no, no, no.
3	ATTORNEY JAMES RAFFERTY: Right, but
4	what I think what the ABCC would do is to
5	simply approve the upgrade and then you would
6	carry it here with an asterisk.
7	GERALD REARDON: I think what the
8	Commissioner is pointing to is that someone
9	could possibly think they could maintain the
10	no value license and then somehow sell the
11	beer and wine license.
12	ATTORNEY JAMES RAFFERTY: Right.
13	No, that would I would that would not
14	be our intention. In fact, we there would
15	be a lot of reasons not to do that, because l
16	think then you have an asset with no value.
17	Right. I think that
18	GERALD REARDON: Just for clarity.
19	ELIZABETH LINT: It would also mean
20	that you had two licenses attached to one
21	property.

1	ATTORNEY JAMES RAFFERTY: Right.
2	ROBERT HAAS: That's what I didn't
3	understand.
4	GERALD REARDON: It's never been the
5	case, but I guess just after the
6	Commissioner's questions, it's a point of
7	clarification that's all.
8	MI CHAEL GARDNER: So, Chi ef, your
9	motion is to approve the upgrade but to
10	designate the upgraded portion as of no value
11	maintaining the beer and wine as a for value
12	l i cense?
13	GERALD REARDON: Correct.
14	MICHAEL GARDNER: I'll second the
15	moti on.
16	Any further di scussi on?
17	All those in favor signify by saying
18	"Aye. "
19	ROBERT HAAS: Aye.
20	MI CHAEL GARDNER: Aye.
21	GERALD REARDON: Aye.

1	MI CHAEL GARDNER: None opposed.
2	Good luck with the procedure.
3	When are they able to do this?
4	ELIZABETH LINT: It has to go to the
5	ABCC. However Long they take.
6	ATTORNEY JAMES RAFFERTY: Thank you
7	very much.
8	MARI LENA LOCI LENTO: Thank you very
9	much.
10	APPLICATION: WAGAMAMA BOSTON ONE, LLC
11	ELIZABETH LINT: Application,
12	Wagamama Boston One, LLC doing business as
13	Wagamama, Victoria Oellers, manager, holder
14	of an alcohol beverages as a restaurant
15	license at 57 JFK Street has applied for a
16	change of manager to Dan Drugge.
17	MICHAEL GARDNER: Good evening. If
18	both of you would be so kind as to state and
19	spell your names for the record.
20	ATTORNEY BERNARD GOLDBERG: Bernard
21	Goldberg, 620 Massachusetts Avenue in

1 Cambridge representing the Petitioner 2 Wagamama and the proposed manager of the 3 restaurant. 4 DANI EL DRUGGE: Dani el Drugge, 5 D-r-u-g-g-e. 6 MI CHAEL GARDNER: Go ahead, 7 Mr. Goldberg. 8 ATTORNEY BERNARD GOLDBERG: Yes, 9 Daniel has been working for Wagamama in the 10 various locations that exist presently in 11 Harvard Square, Prudential, and Faneuil 12 Market. He's been with them for 13 approximately four years, and now there has 14 been a change in manager shift at the Harvard 15 Square and he has been selected as the 16 He's experienced so far as all of manager. 17 the liquor laws are concerned, and he is 18 familiar with the rules and regulations of 19 the laws concerning the service of liquor to 20 minors and the like. And at this moment in 21 time he is available for any questions you

1 may have concerning his experience and 2 concerning his operation of the restaurants 3 in the various localities where he's been 4 worki ng. 5 MI CHAEL GARDNER: Thank you. 6 So Mr. Drugge, have you been the 7 manager of record in any of the locations 8 that you've worked either for Wagamama or 9 previously? 10 Not a manager of DANI EL DRUGGE: 11 record on a license, no. 12 MI CHAEL GARDNER: Okay. 13 And what's your understanding of the 14 sort of change in both your responsibility 15 and obligations if your name is on the 16 Li cense? 17 DANI EL DRUGGE: My understanding is 18 that if there is a violation, then I'm the 19 one who needs to take account and correct any 20 sort of violation that would occur and also 21 that I need to maintain good training

1 operations to not have a violation and to 2 adhere to all the laws of the state. 3 MI CHAEL GARDNER: And so in the 4 prior positions that you've held either at 5 Wagamama or earlier, how frequently have you 6 been the senior person on-site at the 7 location? So there's nobody else besides you 8 to answer for operations at a given time? 9 DANI EL DRUGGE: This is -- I was 10 recently promoted to general manager at this 11 location, so this would be my first time to 12 be the senior manager in charge of the 13 Location. 14 MI CHAEL GARDNER: Okay. 15 Have you had the experience of working 16 shifts where you were the senior person 17 there? 18 DANI EL DRUGGE: Oh, absolutely. 19 I've been the senior person at Wagamama for 20 five shifts a week for four years now. 21 to coming to Massachusetts I also worked in

1	California in restaurants with a beer and
2	wine license where again, I would be the
3	senior manager on shift for day-to-day
4	operati ons.
5	MI CHAEL GARDNER: And how many years
6	total would you estimate you've been had
7	responsibility level like that?
8	DANI EL DRUGGE: Approxi matel y ei ght
9	years.
10	MI CHAEL GARDNER: Okay.
11	And have you taken the required
12	training in Cambridge yet?
13	DANIEL DRUGGE: I have not taken the
14	required Cambridge. I believe there is
15	similar to a TIPS class. I am TIPS
16	certified, but I have not taken the class
17	yet.
18	MICHAEL GARDNER: And how long de
19	facto, if at all, have you been functioning
20	as the general manager at the Cambridge
21	l ocati on?

1	DANI EL DRUGGE: Si nce Jul y.
2	MI CHAEL GARDNER: Any reason you
3	haven't come forward since then or prior to
4	now?
5	DANIEL DRUGGE: As far as the
6	MICHAEL GARDNER: To make the
7	appl i cati on?
8	DANIEL DRUGGE: To make the
9	application? Once I got the promotion, the
10	head office went and put everything in motion
11	and I was got into contact with Bernie and we
12	went through the process together. I
13	apologize if I haven't done so sooner.
14	MI CHAEL GARDNER: Just asking.
15	DANI EL DRUGGE: Okay.
16	MI CHAEL GARDNER: Other questions?
17	ROBERT HAAS: So how long did you
18	work for Wagamama corporation?
19	DANIEL DRUGGE: I worked for four
20	years.
21	ROBERT HAAS: Four years?

1	DANI EL DRUGGE: Four years. I
2	started at the Harvard Square Location.
3	ROBERT HAAS: Right.
4	DANIEL DRUGGE: And I helped open up
5	the location at the Prudential Center, which
6	is the main reason for me coming on to
7	Wagamama. And then I worked over at the
8	Faneuil Hall location most recently where l
9	was the assistant general manager over there,
10	and in July I was promoted to Harvard Square.
11	MI CHAEL GARDNER: Any other
12	questi ons?
13	ROBERT HAAS: No other questions.
14	GERALD REARDON: No further
15	questi ons.
16	MI CHAEL GARDNER: Are there any
17	members of the public who would like to be
18	heard on this matter?
19	(No Response.)
20	MICHAEL GARDNER: Seeing none, I'II
21	make the motion to approve Daniel Drugge as

1	the manager of record for the Wagamama at 57
2	JFK Street subject to completion of the
3	Cambri dge requi red trai ni ng and any other
4	requirements established by the staff and the
5	Commi ssi on.
6	ROBERT HAAS: Second.
7	MICHAEL GARDNER: 21-Proof is what
8	we call it; right?
9	ELIZABETH LINT: Yes.
10	ROBERT HAAS: 21-Proof.
11	Second.
12	MICHAEL GARDNER: Motion having been
13	made and seconded, all those in favor signify
14	by saying "Aye."
15	ROBERT HAAS: Aye.
16	GERALD REARDON: Aye.
17	MI CHAEL GARDNER: Aye.
18	None opposed.
19	So good Luck and welcome to Cambridge.
20	DANIEL DRUGGE: Thank you very much.
21	MICHAEL GARDNER: Good Luck to you

1	and the operation.
2	APPLICATION: J. H. RESTAURANT, CAMBRIDGE, LLC
3	ELIZABETH LINT: Application, J. H.
4	Restaurant, Cambridge, LLC doing business as
5	John Harvard's Brew House, Steen Sawyer,
6	manager, holder of an all alcoholic beverages
7	as a restaurant license at 33 Dunster Street
8	has applied for a change of manager to
9	Mi chael McBri de.
10	MICHAEL McBRIDE: That's me.
11	MICHAEL GARDNER: Good evening. If
12	you'd be so kind to spell and state your name
13	for the record.
14	MICHAEL McBRIDE: My name is Michael
15	S. McBride, M-i-c-h-a-e-I S. M-c-B-R-I-D-E.
16	MI CHAEL GARDNER: And could you
17	describe your experience in the industry,
18	pl ease?
19	MICHAEL McBRIDE: It's a long one.
20	It's been about 30 years. Liquor license, l
21	think the first one I was on was Avalon in

1	Boston on Landsdowne Street.
2	Louie's Capitol Grille in Providence, I
3	was a partner down there. And I spent three
4	years as an area director for Ruby Tuesday in
5	Central New England. So I've been on the
6	Attleboro license, the Worcester license, and
7	the Salem, New Hampshire, license.
8	MI CHAEL GARDNER: So you're a
9	manager of record in
10	MICHAEL McBRIDE: In all those
11	locations that I mentioned.
12	MICHAEL GARDNER: in all those
13	l ocati ons.
14	MI CHAEL McBRI DE: And maybe, maybe
15	some more.
16	MICHAEL GARDNER: All right. And
17	have you been serving de facto as the manager
18	at John Harvard's Brew House in Cambridge
19	prior to this evening?
20	MICHAEL McBRIDE: I started on June
21	1st.

1 MI CHAEL GARDNER: And any reason you 2 haven't come in earlier? 3 We actually closed MI CHAEL McBRI DE: 4 down two weeks after for a major remodel and 5 reopened on September 8th. So a lot of --6 anything that was being fixed and cleaned up 7 with the company was done during the time 8 that we were closed. 9 MI CHAEL GARDNER: And so in June was 10 that the first time you started to work for 11 this organization? 12 MI CHAEL MCBRI DE: Yes. 13 MI CHAEL GARDNER: As part of your 14 orientation or training to the job, were you 15 made familiar with the disciplinary dispute 16 that occurred involving the Brew House and 17 the Cambridge License Commission I guess 18 within the last two years? 19 MICHAEL McBRIDE: I came across 20 those records myself on the premises. 21 Can you give us MI CHAEL GARDNER:

some sense of your own approach to control of underaged drinking?

MICHAEL McBRIDE: It is definitely a policy for anyone who looks to be 30 or younger to be ID'd. We do have the ID books behind the bar and at the hosting and servers to look at, too. I know that the team was ServSafe certified before -- I'm just learning about the 21 --

MI CHAEL GARDNER: Proof.

MICHAEL McBRIDE: 21-Proof program, too. We were talking about certifying ServSafe all the team members, and maybe we should be doing 21-Proof since we're in Cambridge. I wasn't clear on that. But as part of the training, all the, all the books go through the process of how you ID, how you take care of people, the responsibility we have to their well-being. And the teams so far have displayed a really positive approach to enforcing that.

One of the

representations made at the hearing by the representative of the licensee were that the system was, as I recall it, saying essentially foolproof and it was impossible for an underaged person to be served. That was an assertion I thought a little too bold and far reaching to actually be believable, but I wonder if you describe what you see as the principal risks or vulnerabilities that could make an organization subject to actually experiencing underage consumption.

MI CHAEL GARDNER:

always the human part in that if someone's going to let you down or they're looking the other way, not following the responsibility that they have, it -- the managers have to be in the dining room and we have to keep an eye on the clientele. What I do if I'm up front, and I'm teaching my managers to do this, too, is that you're identifying somebody who

1 should not be drinking or somebody that is 2 not of age and you share that knowledge with 3 the servers or the bartenders. Or you're 4 watching somebody move from one place or 5 another, it's just diligence. I'm sure that 6 there are people that let people drink in 7 anywhere. I agree with you. I'm not going 8 to sit here and say nothing's ever going to 9 happen on my watch, but I'm going to do my 10 best to make sure it doesn't happen and my 11 team knows that, too. I just think it's a 12 matter of us being in the dining room and 13 being the enforcers. We can't leave it to 14 anybody to do it on their own. 15 Thank you. MI CHAEL GARDNER: 16 Any questions? 17 ROBERT HAAS: What brought you to 18 John Harvard's. 19 MI CHAEL McBRI DE: The traveling to 20 Ruby Tuesday was killing me. I was always on 21 the road and I put 60,000 miles on my car in

one year. When I met the Central Plate

Company, the people who represented it, I saw
a lot of genuine concern for John Harvard's,
the 20-year-old unit and the love for it.

Because when I went down the stairs, there
was no way I was going to work there. It was
old and it was dirty and it needed to be
redone. And when he said \$2 million remodel,
I couldn't resist the project.

ROBERT HAAS: So you were the one that spurred on the remodeling?

already had it in the workings. But I had done something like this previously after I had done Capitol Grille and they liked my resume and they really wanted me to come work for them. I thought settling down again in one restaurant would be good for me. But there's also a great growth opportunity with them if we open more than one John Harvard's and we'll see what happens in the next year

1	in Cambridge.
2	ROBERT HAAS: Okay. Any more plans
3	in Cambridge?
4	MICHAEL McBRIDE: Well, they hope to
5	expand the concept is what they'd like to do.
6	ROBERT HAAS: Okay. No other
7	questi ons.
8	MI CHAEL GARDNER: Chi ef?
9	GERALD REARDON: Any issues in any
10	other locations where you've held manager of
11	record?
12	MICHAEL McBRIDE: I have not
13	actually. Aside from the ongoing physical
14	conflicts in the Avalon days, I've had a
15	pretty good run at my locations.
16	GERALD REARDON: Probably Capitol
17	Grille has different kinds of challenges.
18	MI CHAEL McBRI DE: Exactl y. But, you
19	know, I'm finding people in Cambridge to be
20	really there's an awe about John Harvard's
21	and the age and the remodel and people coming

1	in, they're very respectful of what we've
2	done. And for me I'm trying to teach them,
3	too, a lot of this is confidence. If they
4	know I'm not a big guy, but they know they
5	can't mess with me, and I'm concerned about
6	their well-being it seems to work. It's got
7	to be sincere.
8	GERALD REARDON: I know John
9	Harvard's since it been the Spaghetti
10	Empori um.
11	MICHAEL McBRIDE: That's before 33
12	Dunster.
13	ELIZABETH LINT: I was going to say
14	I remember 33 Dunster.
15	MICHAEL GARDNER: I ate at Spaghetti
16	Emporium. I found the price was right.
17	GERALD REARDON: No further
18	questi ons.
19	MI CHAEL GARDNER: Are there any
20	members of the public who'd like to be heard
21	on this matter?
	1

1	(No Response.)
2	MICHAEL GARDNER: Seeing none, I'll
3	make the motion to approve the change of
4	manager to Mi chael McBri de.
5	GERALD REARDON: So moved.
6	MICHAEL GARDNER: Subject to the
7	requiring the 21-Proof.
8	ELIZABETH LINT: And just for the
9	record, background check is in order as it
10	was on the last one.
11	MICHAEL GARDNER: Okay, I'm sorry.
12	If you haven't completed a background check
13	yet, then we'll
14	ELIZABETH LINT: No, it's all set.
15	MICHAEL McBRIDE: Oh, I'm with you.
16	MICHAEL GARDNER: So, the motion is
17	approval subject to 21-Proof and any other
18	requi rements.
19	ROBERT HAAS: Second.
20	MICHAEL GARDNER: All those in favor
21	si gni fy by sayi ng "Aye."

1	GERALD REARDON: Aye.
2	ROBERT HAAS: Aye.
3	MI CHAEL GARDNER: Aye.
4	So the change is approved and good
5	l uck.
6	MI CHAEL McBRI DE: Thank you.
7	MI CHAEL GARDNER: Appreciate what I
8	would at least regard as your realistic
9	approach to the job.
10	MI CHAEL McBRI DE: Absol utel y. Thank
11	you.
12	APPLICATION: LEGAL SEA FOODS
13	ELIZABETH LINT: Application, Legal
14	Sea Foods, LLC, doing business as Legal Sea
15	Foods, holder of an all alcoholic beverages
16	as restaurant license at 5 Cambridge Center,
17	5 Bennett Street, and at 20 University Road
18	has applied for a change of members in the
19	LLC.
20	MICHAEL GARDNER: Good evening. If
21	you would be so kind to state and spell your

1	name for the record.
2	BARBARA TUTT: My name is Barbara
3	Tutt and that's spelled T-u-t-t.
4	MI CHAEL GARDNER: And your role,
5	Ma'am?
6	BARBARA TUTT: I'm a paralegal.
7	MICHAEL GARDNER: Tell us about the
8	pl ans.
9	BARBARA TUTT: In this, in May of
10	this year, the board of managers of LLC went
11	from five to six and they elected Paul Levy
12	as the new manager and the others are still
13	there.
14	MICHAEL GARDNER: As a new member of
15	the Board?
16	BARBARA TUTT: As a new member of
17	the Board, yes.
18	MICHAEL GARDNER: And if you could
19	describe his background for us briefly.
20	BARBARA TUTT: Absolutely. He's now
21	self-employed. He was, for many years,

1	president of a major hospital. I can't
2	remember which one. I think it was Beth
3	I srael .
4	MI CHAEL GARDNER: Okay. That Paul
5	Levy?
6	BARBARA TUTT: Yes.
7	MI CHAEL GARDNER: And just for
8	clarification, Ms. Lint, when there's a
9	change like this this is something that we
10	need to be notified to and act to approve?
11	ELI ZABETH LI NT: Yes, absolutel y.
12	It also required a background check and it
13	goes to the ABCC as well.
14	MI CHAEL GARDNER: So if, you know,
15	Ma'am, is this a process you're going through
16	with Legal Sea Foods in other jurisdictions?
17	BARBARA TUTT: Yes, all of them.
18	MI CHAEL GARDNER: And when did the
19	change take place?
20	BARBARA TUTT: May 14th.
21	MI CHAEL GARDNER: Other questions?

1	ROBERT HAAS: No other questions.
2	GERALD REARDON: No further
3	questi ons.
4	MICHAEL GARDNER: Any members of the
5	public who would like to be heard on this
6	matter?
7	(No Response.)
8	MICHAEL GARDNER: Seeing none, I'II
9	make
10	ROBERT HAAS: Background check?
11	ELIZABETH LINT: All set.
12	MI CHAEL GARDNER: The background's
13	checks been completed?
14	ELIZABETH LINT: Yes.
15	MICHAEL GARDNER: All right.
16	On the basis of that I'll make the
17	motion to approve the change in members of
18	the LLC to add the name of Paul Levy to the
19	list of members.
20	ROBERT HAAS: Second.
21	MICHAEL GARDNER: Motion having been

1	made and seconded, all those in favor signify
2	by saying "Aye."
3	ROBERT HAAS: Aye.
4	GERALD REARDON: Aye.
5	MI CHAEL GARDNER: Aye.
6	None opposed.
7	Thank you, Ms. Tutt.
8	BARBARA TUTT: I'll stay here.
9	ELIZABETH LINT: There's three more.
10	APPLICATION: LEGAL SEA FOODS, LLC.
11	ELIZABETH LINT: Application Legal
12	Sea Foods, LLC, doing business as Legal Sea
13	Foods, Peter Barker, manager, holder of an
14	all alcoholic beverages as a restaurant
15	license at 5 Cambridge Center has applied for
16	a change of manager to Joseph Deagle.
17	MI CHAEL GARDNER: Good evening.
18	Could just state and spell your name for the
19	record, si r.
20	JOSEPH DEAGLE: Joseph Deagle,
21	J-o-s-e-p-h Deagle, D-e-a-g-l-e.

1	MI CHAEL GARDNER: And you may have
2	been here for some other actions like this.
3	I'd like you, if you could, please, briefly
4	summarize your experience in the industry and
5	if at any time you've been the manager of
6	record.
7	JOSEPH DEAGLE: Okay. I've been in
8	the culinary industry with restaurants for
9	about 15 years now. Recently with Legal Sea
10	Foods for the past three years as chef.
11	Before that I was in California for eight
12	years as chef and manager on duty at most
13	times at establishments. And this would be
14	the first time on record.
15	MI CHAEL GARDNER: Have you been
16	serving in the role prior to this evening?
17	JOSEPH DEAGLE: I have.
18	MICHAEL GARDNER: And for how long?
19	JOSEPH DEAGLE: I've been at this
20	location since February.
21	MI CHAEL GARDNER: And any reason

1 you're just coming to us now? 2 JOSEPH DEAGLE: Yes. There was a 3 transfer of in front of the house management 4 from our location to another location, but I 5 have always been the chef at that location 6 since February, and then this has been the 7 process since August. 8 So when did you MI CHAEL GARDNER: 9 essentially become functioning as the manager 10 of record de facto? 11 JOSEPH DEAGLE: Yeah, I believe he 12 maybe left three months ago. 13 MI CHAEL GARDNER: Any particular 14 challenges or issues you faced or things 15 you've learned that you didn't know about 16 before you became responsible? 17 JOSEPH DEAGLE: No. We make sure 18 that all bartenders are ServSafe certified in 19 alcohol as well as all our servers as well. 20 It's required as a company to make sure that 21 they are ServSafe certified before they start

1	servi ng.
2	MI CHAEL GARDNER: As part of the
3	transition, were you told that Cambridge has
4	a 21-Proof training with somewhat different
5	than other places?
6	JOSEPH DEAGLE: Yes, I have.
7	MI CHAEL GARDNER: And have you made
8	arrangements to have that training yet?
9	JOSEPH DEAGLE: I'm in the process
10	of it right now. I have not taken it yet.
11	MI CHAEL GARDNER: Other questions?
12	ROBERT HAAS: No other questions.
13	GERALD REARDON: No further
14	questi ons.
15	MI CHAEL GARDNER: Are there any
16	members of the public who would like to be
17	heard on this matter?
18	(No Response.)
19	MICHAEL GARDNER: I'll try to learn
20	here, has the background check been
21	completed?
	1

1	ELIZABETH LINT: It's fine.
2	MI CHAEL GARDNER: Okay.
3	On the basis of that I'll make the
4	motion to approve Joseph Deagle as the
5	manager of record for the Legal Sea Foods at
6	5 Cambridge Center, subject to completion of
7	the 21-Proof training and any other
8	administrative requirements of the staff and
9	the Commission.
10	GERALD REARDON: Second.
11	MICHAEL GARDNER: Motion having been
12	made and seconded, all those in favor signify
13	by saying "Aye."
14	ROBERT HAAS: Aye.
15	GERALD REARDON: Aye.
16	MI CHAEL GARDNER: Aye.
17	Welcome to Cambridge. Wish you luck.
18	JOSEPH DEAGLE: Thank you very much.
19	APPLICATION: LEGAL SEA FOODS, LLC
20	ELIZABETH LINT: I think we can take
21	the next two together. Application Legal Sea

1	Foods, LLC, doing business as Legal Sea
2	Foods, Jenni fer Echevarria, manager, holder
3	of an all alcoholic beverages as a restaurant
4	license at 5 Bennett Street has applied for a
5	change of manager to Layne Copell.
6	Legal Sea Foods, LLC, doing business as
7	Legal Sea Foods, Jenni fer Echevarria,
8	manager, holder of an all alcoholic beverages
9	as a restaurant license at 20 University Road
10	has applied for a change of manager to Layne
11	Copel I.
12	MICHAEL GARDNER: If you would be so
13	kind, sir, to spell and state your name for
14	the record.
14 15	the record.  LAYNE COPELL: Layne Copell,
15	LAYNE COPELL: Layne Copell,
15 16	LAYNE COPELL: Layne Copell, L-a-y-n-e C-o-p-e-l-l.
15 16 17	LAYNE COPELL: Layne Copell, L-a-y-n-e C-o-p-e-l-l. MI CHAEL GARDNER: Could you just
15 16 17 18	LAYNE COPELL: Layne Copell, L-a-y-n-e C-o-p-e-l-l. MI CHAEL GARDNER: Could you just previously describe your experience with the

1	record at the Copley Location in Boston for
2	two years. Previous to that I was a resident
3	of Louisiana for 18 years, and I've been a
4	chef for 21 years.
5	MICHAEL GARDNER: Any issues or
6	challenges at the Copley Location that you
7	had while you were there?
8	LAYNE COPELL: No, sir.
9	MI CHAEL GARDNER: And have you been
10	de facto functioning as the manager at these
11	two locations prior this evening?
12	LAYNE COPELL: Yes, sir.
13	MICHAEL GARDNER: And for how I ong?
14	LAYNE COPELL: Since August.
15	MICHAEL GARDNER: Any issues or
16	concerns that have arisen during that time?
17	LAYNE COPELL: No, sir.
18	MI CHAEL GARDNER: And are you
19	familiar with the 21-Proof requirement?
20	LAYNE COPELL: I am.
21	MI CHAEL GARDNER: Have you completed

1	it yet?
2	LAYNE COPELL: I have not.
3	MICHAEL GARDNER: Is there a reason
4	for that? I'm not just my own interest.
5	I mean if you know it's there, I'm just
6	wondering why you didn't move before now.
7	LAYNE COPELL: Yeah. Generally
8	Legal Sea Foods only holds one manager.
9	Whoever the manager is on record in that
10	position to get the training.
11	MI CHAEL GARDNER: You have no
12	problems then completing it?
13	LAYNE COPELL: No, sir.
14	MI CHAEL GARDNER: And we have two
15	separate licenses here as I understand it;
16	one is for the indoors and one is for the
17	outdoor patio?
18	LAYNE COPELL: Yes, sir.
19	MICHAEL GARDNER: Which is the patio
20	if you know?
21	LAYNE COPELL: 5 Bennett Street.

1	MICHAEL GARDNER: I'm unfamiliar
2	with that. I don't know, is there either
3	to you or you, Ma'am, or Ms. Lint know a
4	reason why it's been split this way or what
5	the effect, if any, of this is?
6	ELIZABETH LINT: Well, it's clearly
7	two separate locations and the addresses are
8	designated by the assessor's so it's where
9	they front I guess.
10	MICHAEL GARDNER: So you think it
11	was our wanting separate licenses because of
12	the physical layout?
13	ELIZABETH LINT: They would have to
14	have two separate licenses.
15	GERALD REARDON: It was two parcels
16	at the time.
17	MI CHAEL GARDNER: Other questions?
18	ROBERT HAAS: So just one question
19	out of curiosity, is it just coincidence that
20	you changed your LLC and all of a sudden
21	you've changed your managers?

1	BARBARA TUTT: Oh, no, no. It's
2	coi nci dence.
3	ROBERT HAAS: Coi nci dence?
4	MI CHAEL GARDNER: Economy of scales
5	for you to come this evening as opposed to
6	many times?
7	BARBARA TUTT: Yes.
8	MI CHAEL GARDNER: Other questions?
9	ROBERT HAAS: No other questions.
10	GERALD REARDON: No further
11	questi ons.
12	MI CHAEL GARDNER: Are there any
13	members of the public who would like to be
14	heard on this matter?
15	(No Response.)
16	MICHAEL GARDNER: Seeing none, I'II
17	make the motion to approve the change in
18	managers for 5 Bennett Street and 20
19	University Road Legal Sea Foods to the new
20	manager Layne Copell subject to completion of
21	21-Proof training and any other

1	administrative requirements required by the	
2	staff or the Commission.	
3	ROBERT HAAS: Seconded.	
4	MICHAEL GARDNER: Motion having been	
5	made and seconded, all those in favor signify	
6	by saying "Aye."	
7	GERALD REARDON: Aye.	
8	ROBERT HAAS: Aye.	
9	MI CHAEL GARDNER: Aye.	
10	None opposed.	
11	Wish you well and welcome to Cambridge.	
12	APPLICATION. P.F. CHANG'S CHINA BISTRO, INC.	
13	ELIZABETH LINT: Application P.F.	
14	Chang's Chi na Bistro, Incorporated, doing	
15	busi ness as P. F. Chang's, Stephen Dray,	
16	manager, holder of an alcoholic beverages as	
17	a restaurant license at 100 Cambridgeside	
18	Place has applied for a change of	
19	officers/directors In the operation.	
20	MICHAEL GARDNER: And if you would	
21	be so kind to state and spell your name for	

1 the record and your affiliation. 2 ATTORNEY ANDREW UPTON: Andrew 3 Upton, U-p-t-o-n with Dinicola, Seligson and Upton, representing P.F. Chang China Bistro, 4 5 Inc. 6 MI CHAEL GARDNER: Tell us about the 7 proposed change, sir, or the change. 8 ATTORNEY ANDREW UPTON: We have the 9 addition of three new members to the 10 corporate board of directors. This will take 11 effect in Scottsdale, Arizona. There will be 12 no impact on the restaurant in Cambridge, on 13 the menu, on the management, or on any 14 facility in Massachusetts, but the ABCC 15 requires full disclosure of these new 16 managers. 17 MI CHAEL GARDNER: And do you know 18 their names? 19 ATTORNEY ANDREW UPTON: Yes. They 20 are there Mr. Long, Mr. Doschi, 21 Mr. Mozingo.

1	MI CHAEL GARDNER: Do you have any
2	summary of their experience or
3	qual i fi cati ons?
4	ATTORNEY ANDREW UPTON: I believe
5	their experience and qualifications involve
6	being successful businessmen and venture
7	capitalists who have invested in the
8	corporation as a whole.
9	MICHAEL GARDNER: Is this subject to
10	a background check by us?
11	ELIZABETH LINT: Yes.
12	MI CHAEL GARDNER: Okay. And has
13	that been done yet?
14	ELIZABETH LINT: Yes, it has. It's
15	sati sfactory.
16	MI CHAEL GARDNER: And you're
17	representing to us, Mr. Upton, that this
18	should have no impact on the Cambridge
19	operati on?
20	ATTORNEY ANDREW UPTON: No, not at
21	all.

1	MI CHAEL GARDNER: Other questions?
2	GERALD REARDON: No questions.
3	ROBERT HAAS: No questions.
4	MI CHAEL GARDNER: Are there any
5	members of the public who would like to be
6	heard on this matter?
7	(No Response.)
8	MICHAEL GARDNER: Seeing none, I
9	will make the motion to approve the change of
10	managers/directors in the corporation of P.F.
11	Chang's Chi na Bi stro, Inc. as descri bed this
12	eveni ng.
13	ROBERT HAAS: Second.
14	MICHAEL GARDNER: Motion having been
15	made and seconded, all those in favor signify
16	by saying "Aye."
17	GERALD REARDON: Aye.
18	ROBERT HAAS: Aye.
19	MI CHAEL GARDNER: Aye.
20	None opposed.
21	Glad we could take care of that.

1	ATTORNEY ANDREW UPTON: Thank you
2	very much.
3	MICHAEL GARDNER: You're welcome.
4	ELIZABETH LINT: And, Mr. Chair, I
5	if I may. I know Mr. Upton has an engagement
6	elsewhere, but he does have one other matter
7	on the agenda if you wouldn't mind taking out
8	of order?
9	MICHAEL GARDNER: Where is it?
10	ELIZABETH LINT: Trader Joe's. Top
11	of the third page.
12	APPLICATION: TRADER JOE'S EAST, INC.
13	MICHAEL GARDNER: So, Mr. Upton, on
14	the
15	ELIZABETH LINT: I have to announce
16	it.
17	Application Trader Joe's East,
18	Incorporated, doing business as Trader Joe's,
19	Jennifer Ballbach, manager, holder of a wine
20	and malt license as a package store at 748
21	memorial Drive has applied for a change of

1 manager to Melanie Chesley and a change of 2 officer/director in the corporation. 3 MI CHAEL GARDNER: If you could 4 please state and spell your name for the 5 record? 6 MELANI E CHESLEY: Mel ani e Chesl ey, 7 M-e-I-a-n-i-e, Chesley, C-h-e-s-I-e-y. 8 MI CHAEL GARDNER: Thank you. 9 Mr. Upton, do you want to briefly 10 summarize this? ATTORNEY ANDREW UPTON: 11 Thank you, 12 Mr. Chairman. For the record again, Andrew 13 Upton representing Trader Joe's East, 14 Incorporated, the licensee at 748 Memorial 15 Dri ve. We have both a change of director and 16 a change of officer in this application. The 17 addition of a new director is to satisfy the 18 statutory requirement that a majority of 19 directors be Massachusetts' residents. So we 20 are attempting to add a Edward Seeker 21 (phonetic) as a new director.

1 MI CHAEL GARDNER: Say the name 2 agai n. 3 ATTORNEY ANDREW UPTON: **Edward** 4 Seeker and Melanie Chesley will be the new 5 She is a Cambridge resident. She manager. 6 has been working for Trader Joe's in two 7 separate locations in Cambridge and has solid 8 experience there. She has already taken and 9 successfully completed the 21-Proof course, 10 and we're here to answer any further 11 questions you have. 12 MI CHAEL GARDNER: Any prior 13 experience as a manager of record? 14 MELANIE CHESLEY: I've been a 15 manager of record for Trader Joe's in 16 Burlington, but it's not an alcohol store. 17 So I was there for a year before coming. 18 ROBERT HAAS: It is or is not? 19 MELANI E CHESLEY: What's that? 20 ROBERT HAAS: It is or is not? 21 MELANI E CHESLEY: It's not.

1	ROBERT HAAS: Is not.
2	MELANIE CHESLEY: So this is my
3	first al cohol store.
4	MI CHAEL GARDNER: What's your sense
5	of the additional challenges of your 745
6	Memorial Drive Location, if any?
7	MELANIE CHESLEY: Well, I definitely
8	feel an added sense of responsibility to the
9	community in making sure that I, you know,
10	training people really adequately to make
11	sure that we're keeping people safe. So
12	there's, you know, a little more pressure in
13	that for sure.
14	MI CHAEL GARDNER: What's your
15	general policy with respect to ID checks?
16	MELISSA CHESLEY: We check anyone 35
17	and younger in that store.
18	MI CHAEL GARDNER: And have you been
19	de facto functioning in this role for any
20	time prior to this evening?
21	MELISSA CHESLEY: Yes, I started

1	there on July 30th. And I think we applied
2	for the about a month later. So, it's
3	MI CHAEL GARDNER: And any incidents
4	or challenges since you've taken on the job?
5	MELISSA CHESLEY: Nothing to speak
6	of, no.
7	MICHAEL GARDNER: Other questions?
8	ROBERT HAAS: What's your total
9	experience with Trader Joe's, years?
10	MELISSA CHESLEY: Three years.
11	ROBERT HAAS: Three years?
12	MELISSA CHESLEY: Uh-huh.
13	ROBERT HAAS: Did you work in any
14	stores that served alcohol?
15	MELISSA CHESLEY: In Las Vegas.
16	ROBERT HAAS: Were you the manager?
17	MELISSA CHESLEY: I wasn't the head
18	manager, but I did serve as manager, you
19	know, frequently in each of those stores, but
20	I was not the general manager.
21	ROBERT HAAS: What was your

1	responsibility with respect to serving
2	al cohol?
3	MELISSA CHESLEY: Very similar.
4	Very similar to here. In some of the stores
5	there all of the employees have to be to
6	go through a training, you know, city
7	training and get TAM cards and so, you know,
8	it's different in each location, you know.
9	ROBERT HAAS: Okay. No other
10	questi ons.
11	GERALD REARDON: How Long have you
12	been working in the Memorial Drive Location?
13	MELISSA CHESLEY: Since July 30th.
14	GERALD REARDON: And before that you
15	were where?
16	MELISSA CHESLEY: Before that I was
17	in Burlington.
18	GERALD REARDON: Burlington.
19	MELISSA CHESLEY: And then before
20	that at Fresh Pond.
21	GERALD REARDON: Okay.

1 MI CHAEL GARDNER: So, Mr. Upton, the 2 I think it's Mr. Seeker is being added to the 3 board of directors as a director of the 4 corporation; is that correct? 5 ATTORNEY ANDREW UPTON: Yes, that is 6 correct. 7 MI CHAEL GARDNER: And did L 8 understand you to say there was a separate 9 action with respect to officers or he's a --10 ATTORNEY ANDREW UPTON: No, he is 11 a -- the new director and that's it. 12 MI CHAEL GARDNER: All right. Thank 13 you for clarifying that. 14 So are there members of the public who 15 would like to be heard on this matter? 16 (No Response.) 17 MI CHAEL GARDNER: Seeing none, I'll 18 make the motion to approve the addition of 19 Mr. Seeker as a director of the Trader Joe's 20 East, Inc. corporation and to change the 21 manager of record for the package store to

1	Melanie is the Chel	
2	MELANI E CHESLEY: Chesl ey.	
3	MI CHAEL GARDNER: Chesl ey?	
4	MELANIE CHESLEY: Yes.	
5	MI CHAEL GARDNER: Subject to any	
6	other having already completed 21-Proof.	
7	The background check satisfactory, Mrs.	
8	Li nt?	
9	ELIZABETH LINT: It is.	
10	MICHAEL GARDNER: And then just	
11	subject to any other administrative	
12	requirements the Commission staff may have.	
13	GERALD REARDON: Second that.	
14	MICHAEL GARDNER: Motion having been	
15	made and seconded, all those in favor signify	
16	by saying "Aye."	
17	ROBERT HAAS: Aye.	
18	GERALD REARDON: Aye.	
19	MI CHAEL GARDNER: Aye.	
20	None opposed.	
21	Thank you. Good Luck with the	

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operati on.

ATTORNEY ANDREW UPTON: Thank you very much, Mr. Chairman. Thank you.

APPLICATION: ROYAL PUNJAB ENTERPRISES, INC.

ELIZABETH LINT: Application Royal Punjab Enterprises, Incorporated, doing business as Ultimate Pizza and Grill, Gurcharan Gill, manager, has applied for a common victualer license to be exercised at 251 Cambridge Street. Said License, if granted, would allow food and non-alcoholic beverages to be sold, served, and consumed on said premises with seating capacity of 21. The hours of operation will be eleven a.m. to el even p. m. seven days per week. Appl i cant is also applying for an entertainment license to include an audio tape machine/CD playing music below, at, or above conversation level.

MICHAEL GARDNER: Good evening.

Again, I'd ask each of you to state and spell your names for the record.

1	ATTORNEY WILLIAM GOLDBERG: Attorney
2	William Goldberg, 620 Massachusetts Avenue,
3	Cambridge, representing Royal Punjab
4	Enterpri ses, Inc.
5	GURCHARAN GILL: My name is
6	Gurcharan Gill and I have been couple
7	times
8	ATTORNEY WILLIAM GOLDBERG: Just
9	tell them your address.
10	GURCHARAN GLLL: And the address is
11	251 Cambri dge Street, Cambri dge, Mass.
12	ATTORNEY WILLIAM GOLDBERG: We have
13	the spelling if you'd like the spelling. You
14	have it?
15	We're seeking before you, Mr. Chairman,
16	a common victualer's license at the address
17	of 241 Cambridge.
18	MICHAEL GARDNER: 251 I think?
19	ATTORNEY WILLIAM GOLDBERG: Sorry.
20	The Mr. Gill has extensive experience in
21	the making, selling, and preparing of pizza

1 which is on the site which is the main menu 2 of this restaurant. He owns New York Pizza 3 at 421 Main Street in Malden 2005 to June 4 2012, and he was in Cambridge at Tom's House 5 of Pizza at Mount Auburn Street, Cambridge, 6 from 2002 to 2005. So he has an extensive 7 experience in preparation, sale of this menu. 8 He's now wants to come back to Cambridge and 9 show his experience and wears, and he's 10 seeking your approval for the transfer of 11 this -- for the issuance of a common 12 victualers license at this address. 13 MI CHAEL GARDNER: And at the prior 14 Cambridge Location were you the owner, 15 manager, what was the role in Cambridge 16 previ ousl y? 17 ATTORNEY WILLIAM GOLDBERG: At Tom's 18 House of Pizza? 19 MI CHAEL GARDNER: At Tom's. 20 ATTORNEY WILLIAM GOLDBERG: What was 21 your role at Tom's House of Pizza?

1	GURCHARAN GILL: I was the owner and
2	the manager, both.
3	MICHAEL GARDNER: All right. So you
4	owned Tom's?
5	GURCHARAN GILL: Yeah.
6	MI CHAEL GARDNER: That closed or
7	that was sold?
8	GURCHARAN GILL: That was sold.
9	MI CHAEL GARDNER: Okay. And then
10	you opened another restaurant or operation in
11	Mal den?
12	GURCHARAN GILL: In Malden, sir.
13	MI CHAEL GARDNER: Okay. And are you
14	maintaining that or that's been sold now?
15	GURCHARAN GILL: No, that's been
16	sold. That's been sold in June this year.
17	MICHAEL GARDNER: And if I could,
18	how many seats in those two other locations?
19	GURCHARAN GILL: In Malden was 26.
20	And in Tom's Pizza I think was 21.
21	MI CHAEL GARDNER: Okay. So about

1	approximately the same size as
2	GURCHARAN GILL: Yeah, same size.
3	MI CHAEL GARDNER: as you're
4	proposi ng here?
5	GURCHARAN GILL: Yes, sir.
6	MI CHAEL GARDNER: Any change in
7	emphasis or operation here compared to the
8	other two that you owned and operated?
9	GURCHARAN GILL: No, the same.
10	MICHAEL GARDNER: And what if any
11	business was in this location previously if
12	either of you know?
13	ATTORNEY WILLIAM GOLDBERG: There
14	has been a continuity of the same type of
15	business in this location.
16	MI CHAEL GARDNER: So previously a
17	pizza and grill?
18	ATTORNEY WILLIAM GOLDBERG: Pizza
19	and grill, and previous to that it was pizza
20	and grill.
21	MI CHAEL GARDNER: Okay.

1	GERALD REARDON: Do you know what
2	the present location is?
3	ATTORNEY WILLIAM GOLDBERG: I'm
4	sorry?
5	GERALD REARDON: Do you know the
6	present, the name of the present location
7	that's there?
8	ATTORNEY WILLIAM GOLDBERG: Yes, 251
9	Cambri dge Street.
10	GURCHARAN GILL: Antoni o's Pizza.
11	GERALD REARDON: Antoni o's Pi zza?
12	Thank you.
13	MI CHAEL GARDNER: And have they
14	closed down?
15	ATTORNEY WILLIAM GOLDBERG: No,
16	they're still operating.
17	MICHAEL GARDNER: They're still in
18	operati on?
19	ATTORNEY WILLIAM GOLDBERG: Yes.
20	MI CHAEL GARDNER: So are you
21	essentially buying that business and going to

1	take it over?
2	GURCHARAN GILL: Yes, please.
3	MI CHAEL GARDNER: And your hours of
4	operation currently, are they the same as are
5	proposed here?
6	ATTORNEY WILLIAM GOLDBERG: El even
7	to eleven. Eleven a.m. to eleven p.m.
8	MICHAEL GARDNER: Any issues with
9	that location that you're aware of, Ms. Lint?
10	ELIZABETH LINT: That was the one
11	that had the issue with unpaid parking
12	tickets and that was ultimately paid off and
13	then it was sold to someone else and then
14	this is the third. The issue that we do have
15	holds for Mr. Mule.
16	MI CHAEL GARDNER: Any other
17	questi ons?
18	ROBERT HAAS: Did you serve al cohol
19	in the last two locations that you owned?
20	GURCHARAN GILL: No sir.
21	ROBERT HAAS: Do you tend to sell

1	al cohol here?
2	GURCHARAN GILL: Not yet. I don't
3	know about the future, but right now, no.
4	ROBERT HAAS: You're aware of some
5	of the logistical issues that were associated
6	with the prior owner, right, as far as
7	parking, limited parking, and not being able
8	to park legally and things like that? How
9	are you going to overcome those issues?
10	GURCHARAN GILL: What do you say,
11	si r?
12	ROBERT HAAS: So the pri or owner had
13	a series of issues around parking, and that's
14	part of why he had a problem.
15	GURCHARAN GILL: Oh, okay.
16	ROBERT HAAS: I'm just trying to
17	make sure that you understood what those
18	issues were and how you're going to deal with
19	those issues so you don't find yourselfin
20	the same situation.
21	GURCHARAN GILL: No, sir. No, no,

1 no. 2 ROBERT HAAS: So you need to tell me 3 a little bit. 4 GURCHARAN GILL: He has the parking 5 ticket for double parking. 6 ROBERT HAAS: Well, it is more for 7 his delivery truck. He couldn't find a legal 8 parking space for his delivery truck so he 9 was parking illegally. And then when he was 10 making deliveries he was parking illegally 11 and he acquired a lot of parking tickets. 12 what are you going to be doing to make sure 13 -- are you going to be making deliveries? 14 GURCHARAN GILL: Yes, sir. 15 ROBERT HAAS: So what are you going 16 to do with your delivery truck? 17 GURCHARAN GILL: We're not going to 18 double park. We're going to try to find the 19 park and put a -- use on the meter. 20 here I put it on the meter and on 49 Mount

Auburn Street. And we have not any parking

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1 tickets over there. So I will try to -- we 2 will try to put on the meter. 3 ROBERT HAAS: That's only for a 4 short period of time. 5 ATTORNEY WILLIAM GOLDBERG: I think 6 what he's saying is number one, when he was 7 in Mount Auburn Street he had no problem with 8 regard to parking and over parking even if he 9 was at a meter. And he didn't have any 10 traffic considerations. And he was aware of 11 the fact that, from the prior owner, that he 12 had some tickets. I was aware of it as well. 13 And he would attempt to avoid that by seeking 14 some space that may be more available in the 15 evening when there's not that much traffic 16 during the day -- as there would be during 17 the day. 18 MI CHAEL GARDNER: You mean 19 deliveries at night or in the evening? 20 ATTORNEY WILLIAM GOLDBERG: Oh, he 21 would have delivery at night, but he will try

1 to avoid deliveries during the day by jamming 2 up the parking, the meters and double 3 parking. And at night he's seeking to avoid 4 any further problems by trying to lease some 5 of the space in the back of the building 6 which tenancy is closed at night. 7 No other questions. ROBERT HAAS: 8 Anythi ng? MI CHAEL GARDNER: 9 No questi ons. GERALD REARDON: 10 MI CHAEL GARDNER: So, Mr. Goldberg, 11 we have a communication signed by Michael 12 Muehe, the Executive Director of the 13 Commission on Persons For Disabilities and 14 also the ADA Coordinator for the city. And 15 have you been apprised of this letter? Have 16 you seen it? 17 ATTORNEY WILLIAM GOLDBERG: No. I have not been appri sed. 18 19 MI CHAEL GARDNER: Well, briefly, 20 Mr. Muehe and staff from the Commission, 21 understanding that this matter was before us

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for hearing this evening, did a site visit to the location and I'll -- for your purposes I think I'll just read it into the record and then we'll -- obviously make a copy of it available to you.

And Mr. Muehe says the current condition is that the entrance includes a So it's not accessible to six-inch step. people with mobility impairments. Mr. Muehe makes a recommended, what he calls readily achievable accommodation. And I'll just read what he says: (Reading) Given that a permanent ramp may not be readily achievable at this time, the recommended solution is a non-structural alteration. Procure a portable ramp for the entrance that can be offered to customers with disabilities upon request, provide appropriate signage notifying customers with disabilities of the availability of a portable ramp, provide a buzzer or bell at front entrance that will

effectively notify employees of a customer's need for a ramp.

So as I understand it, Mr. Muehe has identified that there's a six-inch lip or barrier at the entrance which would prevent a mobility challenged individual perhaps in a wheelchair to actually enter, and he's suggesting that a reasonably achievable accommodation would be to have a portable ramp that could be placed so someone could achieve the six-inch incline.

interpret that, you have to No. 1, install a bell. And then if the customer is handicapped, then he would advise the owner of the restaurant to bring out a portable ramp to allow this disabled customer then to enter the restaurant. And once that customer leaves the restaurant, the owner is to pick up the portable ramp and put it back inside?

MICHAEL GARDNER: Well, it's

portable so there's no requirement that it be permanently installed. I think how frequently it's moved is a matter of apparent safety and operational procedures. I think that the essence of what you've said is correct. I think he's -- Mr. Muche is also suggesting that there be appropriate signage to alert anyone who would have a mobility challenge of the availability of such a ramp.

ATTORNEY WILLIAM GOLDBERG: Is his authority based on the overall recognition of disabled persons or is it based on the number of people that the city capacity of the whole restaurant?

MICHAEL GARDNER: I cannot tell you what that the American for Disabilities Act requirements are with respect to whether or not as a federal matter a business of this size is technically required to meet ADA requirements. I think that Mr. Muehe has stated here that he believes the ADA does

1	apply. He is the dual role of the
2	Executive Director of the Commission For
3	Persons With Disabilities for the city, which
4	has the city having its own general policy
5	of encouraging accessibility, and he is the
6	ADA Coordinator for the city. So he has
7	responsibility both with respect to city
8	facilities and private facilities within the
9	city in terms of promoting accessibility.
10	GERALD REARDON: Do you have a copy
11	of the letter? Could you share it with
12	Mr. Goldberg?
13	ELIZABETH LINT: Can I send one? I
14	just have the one.
15	ATTORNEY WILLIAM GOLDBERG: That's
16	fine. I can pick it up tomorrow.
17	And the person in charge, what's his
18	name again, please?
19	MICHAEL GARDNER: His name is
20	Michael Muehe. Spelled M-i-c-h-a-e-l
21	M-u-e-h-e. Mr. Muehe's a long time Executive

Director of the Commission.

I think, you know, a question that we have can we act on this evening? Do you feel comfortable on making a representation? If you need to consult with your client as to whether or not a condition like this is perceived as acceptable and doable, or do we have to defer? The Commission I suppose is always free to act, not withstanding the recommendations of the persons with disabilities. I think in this sense it, it seems like a relatively modest, and as he describes it, readily achievable accommodation.

attorney William Goldberg: I understand. I don't know that I'll ask you to make a decision tonight. I want to check whether Mr. Muehe is acting as an individual without the understanding that this may not be subject to Americans with Disabilities.

Act. And if it's not, then will the Board,

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its party, take his recommendation and despite the fact that it's not covered because of the seating capacity or the disabilities, because the seating capacity --I just want to understand the Commission's role in the event that a decision by Mr. Muehe is not in accord with the Americans with Disabilities Act. Is the city now going to assume that because Mr. Muehe said it and the person's disabled, that it's something he has to do before he gets a victual er's license? That's, you know, I'll have to defer to -- ask you to defer the decision because he was not aware of the fact of what his recommendation is, I'm not, you know, I'm not really prepared to accept his decision or yours at this point in time.

MICHAEL GARDNER: Well, I think that's fair and we can't ask for anything other than that.

Our decision hearing is scheduled for

1	November 1st, and I believe did we agree to
2	move that to two p.m.?
3	ELIZABETH LINT: Yes.
4	MICHAEL GARDNER: We typically have
5	the decision hearings on ten a.m. on
6	Thursdays. The Last Thursday of the month.
7	In this case it's scheduled for November 1st
8	and it is scheduled for two p.m.
9	ATTORNEY WILLIAM GOLDBERG: Thank
10	you.
11	MICHAEL GARDNER: You'll have a
12	chance to both see what Mr. Muehe has written
13	and to do your own research.
14	ATTORNEY WILLIAM GOLDBERG: Okay,
15	fi ne. Thank you.
16	MI CHAEL GARDNER: For sure. Thank
17	you.
18	So, let me
19	ROBERT HAAS: Do you want public
20	comments just in case?
21	MI CHAEL GARDNER: Yes. We're not

1 quite done. We do want to give the 2 opportunity for public comment. 3 Are there any members of the public who 4 would like to be heard on this matter? 5 Okay, so why don't you just come 6 forward, state and spell your names for the 7 record. 8 George Thomas, GEORGE THOMAS: 9 G-e-o-r-g-e T-h-o-m-a-s. 10 Candace Meddal o: Candace Meddal o, 11 C-a-n-d-a-c-e M-e-d-d-a-l -o. 12 GEORGE THOMAS: We run the building 13 at 265-271 Cambridge Street. We're not 14 opposed to the license and the pizza and the 15 seating, but we are opposed to the 16 entertainment license, because we did an 17 entertainment license and you guys can look 18 back in your records, Mr. Chairman, eight, 19 nine years ago we had a big problem there 20 with the loud music all night long. 21 like a bar and a restaurant combined. And we

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were renting to the bar. We wound up not renting to them anymore which dissolved the business, and it went into the pizza business and we wound up closing in the building and putting in a firewall and separating them from us.

CANDACE MEDDALO: The problem is the two buildings touch each other and our tenants already said if there's going to be entertainment there, because we have people that work as teachers, EMTs, students, post-graduate students, professional people, and they don't want to stay if there's going to be noise from eleven in the morning and eleven at night. They want quiet time and go home and eat and do their homework. The EMT says he doesn't know his hours. He rests all times of days, and he doesn't want music above speaking levels. The buildings are so close you can hear everything as it is. we've had problems with our tenants already

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complaining because we approached them once they got the letter. Do you have a problem? All nine of them had a problem with it. I run my own business out of there. I have a problem with it hearing music above speaking level for 12 hours a day. Parking is a pain in the neck anyway.

The other thing is GEORGE THOMAS: their door for their kitchen opens up into our backyard, and 90 percent of the time when they're open, their door is open also to get -- because it's very hot in the kitchen, and we don't mind that. We even allowed them to put a screen on the outside so they could get fresh air in the kitchen. But with the music -- the kitchen noise we put up with. Not a problem, clanging dishes, etcetera, not a big deal. But with the music, I got a problem with that. Because I have a tenant that's no more than 20 -- 15, 20 feet from their back door. I have pictures here if you

1 want to see them. 2 MICHAEL GARDNER: Well, if you have 3 pictures, you can give them to Ms. Lint and 4 we'll take a look at them. 5 GEORGE THOMAS: Okay. 6 MICHAEL GARDNER: I guess the 7 question I have to you, Ms. Lint, if the 8 entertainment license is for tape or CD 9 machines playing music below -- at or above 10 conversation level, do we often have them 11 below or at? Is that a different --12 ELIZABETH LINT: That's just our 13 category. So, I think it would be 14 appropriate to ask the applicant what their 15 intention was, because on our application you 16 just have to check one. It doesn't specify 17 what level it's at. 18 MI CHAEL GARDNER: So we don't have a 19 specification of at or below? 20 ELIZABETH LINT: No. 21 MI CHAEL GARDNER: It's always at?

1	ELIZABETH LINT: That's what it says
2	on the application.
3	MI CHAEL GARDNER: Below, at or
4	above?
5	ELIZABETH LINT: Yes. Below, at or
6	above.
7	MI CHAEL GARDNER: So, Mr. Goldberg,
8	through you you've heard the concerns
9	expressed by the neighbors, what
10	representations can you give us, sir?
11	ATTORNEY WILLIAM GOLDBERG: The
12	intent was to provide entertainment below
13	conversation level just to have a rhythm of
14	music to accommodate the employees and the
15	customers that sit there. I hear what
16	they're saying. I note that most of the
17	noise that was their complaint was when there
18	was a bar and a restaurant. I don't know
19	that there was any music in the prior owner
20	that could disturb them.
21	CANDACE MEDDALO: It was until eight

o'clock at night and they tried to go to eleven or twelve, and we were already having the problems with the eight o'clock at night and we opposed it and they didn't give it to them.

MICHAEL GARDNER: For clarification, are you talking about when it was not a bar and only got a --

GEORGE THOMAS: We've had two pizza places since the bar was there. And this guy will be the third one since we've been there. And the other pizza places didn't have any kind of entertainment or anything like that. Just a regular you go in and eat pizza and that's it.

CANDACE MEDDALO: One was a restaurant. The other side served pizza.

ATTORNEY WILLIAM GOLDBERG: Excuse me, Mr. Chairman, I appreciate the neighbor's concern. Because of the closeness of the buildings, he'll withdraw his application for

1	entertai nment license.
2	CANDACE MEDDALO: So just pizza and
3	stuff? That's fine.
4	GEORGE THOMAS: That's fine. We're
5	not opposed to that at all.
6	ATTORNEY WILLIAM GOLDBERG: We'll
7	withdraw it.
8	CANDACE MEDDALO: We're tenants
9	al so.
10	ATTORNEY WILLIAM GOLDBERG: It was
11	available and we checked it off.
12	MI CHAEL GARDNER: Thank you very
13	much. I appreciate your responsiveness.
14	Are there any other members of the
15	public who would like to be heard?
16	(No Response.)
17	MICHAEL GARDNER: Seeing none, I
18	make the motion that we defer action on this
19	application until our decision hearing two
20	p.m. on November the 1st, 2012, to give the
21	applicant the opportunity to study, evaluate

1	the concerns expressed by the Executive
2	Director of the Commission For Persons With
3	Disabilities and encourage written
4	communication back to the Commission by the
5	applicant with respect to the recommendations
6	pri or to our decision hearing.
7	GERALD REARDON: Second.
8	MICHAEL GARDNER: Motion having been
9	made and seconded, all those signify by
10	sayi ng "Aye."
11	ROBERT HAAS: Aye.
12	GERALD REARDON: Aye.
13	MI CHAEL GARDNER: Aye.
14	None opposed.
15	And that's what we'll do. We
16	understand, and I don't think it takes any
17	action on our part that you've in fact
18	withdrawn the request for the entertainment
19	license so that won't be before us again.
20	Thank you.
21	ATTORNEY WILLIAM GOLDBERG: Thank

1 you. 2 APPLI CATI ON: SWEET LILY CORPORATION 3 ELIZABETH LINT: Application Sweet 4 Lily Corporation, Veeraded Kridaratikorn, 5 manager, holder of an all alcoholic beverages 6 as a restaurant license at 1172-1178 7 Cambridge Street has applied to transfer said 8 license to TON Venture Group, LLC, doing 9 busi ness as Hi t Wicket, Nada Heredia, 10 The hours of operation would be manager. 11 10:30 a.m. to 12:00 a.m., seven days per week 12 with a seating capacity of 95. Applicant is 13 also applying to the pledge the license to 14 Cambridge Savings Bank. 15 MICHAEL GARDNER: If you would be so 16 kind as to state and spell your names for the 17 record and identify your role, please. 18 ATTORNEY TRISH FARNSWORTH: Good 19 Attorney Trish Farnsworth, eveni ng. 20 F-a-r-n-s-w-o-r-t-h with the Lawson and 21 Weitzen is Wei tzen, L-a-w-s-o-n.

1	W-e-i-t-z-e-n. I represent the proposed
2	l i censee.
3	SHUBAHA RAMASHKUR: I'm Shubaha
4	Ramashkur, S-h-u-b-a-h-a R-a-m-a-s-h-k-u-r.
5	I'm the manager of the TON Venture Group,
6	LLC.
7	NADA HEREDIA: Nada Heredia, N-a-d-a
8	H-e-r-e-d-i-a, manager.
9	MICHAEL GARDNER: So tell us about
10	the pl ans, pl ease.
11	ATTORNEY TRISH FARNSWORTH: Yes,
12	Mr. Chairman. This is a new concept that
13	Nada and Shubaha have come up with their
14	husbands, and it's they're going to take
15	over an existing restaurant in Spice and Rice
16	Restaurant.
17	MI CHAEL GARDNER: Spi ce and Ri ce?
18	ATTORNEY TRI SH FARNSWORTH: Spi ce
19	and Rice Restaurant on Cambridge Street,
20	where there is an existing all alcohol
21	license.

1	So this concept is the sport cricket,
2	if you're familiar with that? The it's
3	going to introduce people that don't know
4	about cricket to cricket, and people that do
5	know about cricket, you know, they'll show it
6	and have some other, you know, items in the
7	restaurant. And then also more importantly,
8	the food is going to be from places where
9	cricket is popular. So England, Pakistan,
10	India, all of those places. And we have a
11	couple of menus here.
12	ROBERT HAAS: Are you saying
13	cri cket?
14	ATTORNEY TRISH FARNSWORTH: Like the
15	sport, cricket.
16	ROBERT HAAS: Oh, okay. I thought
17	you were talking about the insect.
18	ATTORNEY TRISH FARNSWORTH: Not
19	cricket the insect.
20	ROBERT HAAS: You had me concerned
21	there.

1 MI CHAEL GARDNER: Well, let me say 2 for the record that I have actually been 3 interested in Learning about cricket for many 4 years. I have friends who are fans, and I 5 have decided that it is beyond my 6 intellectual capacity to understand the game 7 SO. . . . 8 So if you know SHUBAHA RAMASHKUR: 9 baseball, cricket would be pretty easy to 10 It's pretty similar. understand. 11 ATTORNEY TRISH FARNSWORTH: So 12 Shubaha is, you know, a lawyer and she's from 13 And her husband here, they live in India. 14 Wakefi el d. 15 SHUBAHA RAMASHKUR: Wilmington. 16 ATTORNEY TRISH FARNSWORTH: 17 Wilmington. 18 And Nada is a teacher, Boston school, 19 you know, trained teacher. Lives with her 20 husband and child in Canton, and the two 21 families have known each other for a while,

1	nine years, and they decided to, you know,
2	pull together their resources and try to open
3	this up. So they also have some investors,
4	family, two members, brother-in-laws in
5	India. So they're putting in some money.
6	These folks have, you know, put in their
7	savings. And there's also going to be a loan
8	from Cambridge Savings Bank which of course
9	is a pledge that we are seeking to, you know,
10	for approval of the license for that to
11	secure.
12	MICHAEL GARDNER: This is a full
13	value license?
14	ELIZABETH LINT: That's correct.
15	MICHAEL GARDNER: Is that correct?
16	And how long has the Spice and Rice
17	been in operation?
18	ELIZABETH LINT: Before I was here.
19	GERALD REARDON: (I naudi bl e).
20	ELIZABETH LINT: No, Ionger.
21	Longer, over ei ght years.

Okay.

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MICHAEL GARDNER: And if you could describe any experience, either or both of you have had in the owning, running, managing a restaurant, and also being a manager of record for location which serves alcohol.

ATTORNEY TRISH FARNSWORTH:

They don't -- they do not have experience running a restaurant. This is a new, a new venture for them. But they do have, you know, experience with cooking. They have taken ServSafe training or will take ServSafe training. And Nada is actually on the application to be the manager on the license. But the goal here is actually to come back once they hire an experienced, you know, someone, a bar manager type person, someone like that, even though these folks are going to be working there, they will have someone come back, we'll submit an application for your approval obviously. But what's going to happen is, you know, we're putting in this

1	application now. As you know, it takes a few
2	months. And in that few months, you know, we
3	just want to get things going. Then we would
4	close with the Spice and Rice folks.
5	These folks have hired architects.
6	They have lots of professionals helping them
7	with this. You know, restaurant concept
8	people. Michael Staub here in Cambridge.
9	And so the plan is then they're gonna do a
10	pretty significant construction, you know,
11	build out to, you know, make it their
12	concept, about \$75,000.
13	SHUBAHA RAMASHKUR: Yes.
14	ATTORNEY TRISH FARNSWORTH: So they
15	think that with permitting and all of that is
16	going to take a few months. So this place is
17	not going to be open until I think March is
18	the target?
19	SHUBAHA RAMASHKUR: Yes, late
20	February, early March.
21	ATTORNEY TRI SH FARNSWORTH: So I

1	know you're probably thinking why don't you
2	have, you know, an experienced manager now?
3	Well, you can't hire someone now if, you
4	know, if they're not open and ready to pay
5	someone now. So that's, that's the plan how
6	we're trying to line things up and just get
7	everything just right.
8	MICHAEL GARDNER: So, I see that the
9	application proposes hours of operation of
10	10: 30 a.m. to 12:00 a.m. or midnight, seven
11	days a week with a seating capacity of 95.
12	Is 95 the current capacity if you know?
13	ELI ZABETH LI NT: 96.
14	SHUBAHA RAMASHKUR: Yes.
15	MI CHAEL GARDNER: 96 is the current
16	capaci ty?
17	ATTORNEY TRISH FARNSWORTH: And I
18	may be wrong but they may be open later.
19	ELIZABETH LINT: They are open
20	later.
21	MI CHAEL GARDNER: But you're

proposing an application for twelve a.m. 1 2 cl ose? 3 ATTORNEY TRISH FARNSWORTH: Twel ve 4 a.m. close, yes. This is really --5 MI CHAEL GARDNER: Okay. 6 ATTORNEY TRISH FARNSWORTH: I'm 7 sorry, I didn't mean to interrupt you. 8 MI CHAEL GARDNER: Go ahead. 9 ATTORNEY TRISH FARNSWORTH: But it's 10 really a -- it's going to be a family run 11 restaurant. Focus on food, and you know, 12 this cricket sport. They will have TV 13 showing the cricket, you know, and then other 14 sports. Obviously if the Bruins were in the 15 Stanley Cup, I suppose they'd have to have 16 that on there otherwise they would be crazy. 17 But, you know, it's not, it's not a sports 18 bar in that sense. It's not a bar. It's not 19 It's really, you know, going to be a a club. 20 well run, nice concept. I think it would be 21 great addition to the city here.

1 MI CHAEL GARDNER: So does this 2 require an entertainment license as well, 3 Ms. Lint, given how they've described what they intend? 4 5 ELIZABETH LINT: It certainly would. 6 ATTORNEY TRISH FARNSWORTH: Yes, it 7 And they will come back. will. And I'm 8 suggesting what's going to happen is they'll 9 come back with the manager application and 10 the application for the entertainment 11 Because once they have their plans l i cense. 12 done with the architect, they want to make 13 sure it's clear, you know, there's one TV or 14 two TV's, and it would just be a TV and 15 There's no live background musi c. 16 entertainment or nothing like that, no 17 amplification or anything like that along 18 those lines. They want to do it right and do 19 it, again, the most efficient way. 20 MI CHAEL GARDNER: Let me ask 21 Ms. Lint for some guidance here in terms of

1 whether or not the Commission has ever dealt 2 with contingent approvals I suppose to --3 this would involve an approval of the 4 transfer of the license I take it? 5 ELIZABETH LINT: Correct. 6 MICHAEL GARDNER: With new operating 7 And can we do something like an hours. 8 initial or a provisional approval of the 9 transfer but somehow make final 10 implementation of the transfer subject to the 11 hiring of an experienced manager? I'm not 12 sure I can --13 ELI ZABETH LI NT: We wouldn't be able 14 to forward that to the ABCC. So that would 15 hold up anything that they wanted to do. 16 ATTORNEY TRISH FARNSWORTH: They 17 need a manager on the license, and Nada 18 will -- I mean she is taking ServSafe and she 19 is going to take the 21, even though she's 20 not going to be the licensed manager, and the 21 licensed manager will take the 21, but you

1	know, for purposes of transferring, you know,
2	with the Spice and Rice, we really need to
3	close with them. And we will not be open. I
4	mean, we can represent I'd have to ask
5	that we would represent that we wouldn't open
6	without coming back.
7	SHUBAHA RAMASHKUR: Right.
8	MI CHAEL GARDNER: Wi thout?
9	ATTORNEY TRISH FARNSWORTH: Without
10	coming back before you with the manager. I
11	guess we can do that.
12	SHUBAHA RAMASHKUR: Yes, we can do
13	that.
14	MICHAEL GARDNER: And is it your
15	intent to try to hire somebody who actually
16	has experience in both running a restaurant
17	and also managing a liquor license?
18	SHUBAHA RAMASHKUR: Yes.
19	NADIA HEREDIA: Most with the bar
20	end of it.
21	SHUBAHA RAMASHKUR: The bar end,

1	yes.
2	MICHAEL GARDNER: So from the
3	personal experience you have, you feel
4	comfortable in being able to deal with the
5	multiple issues and challenges of running a
6	restaurant which have a lot to do with both
7	ordering food and controlling costs?
8	NADI A HEREDI A: Yes.
9	SHUBAHA RAMASHKUR: Yes.
10	MI CHAEL GARDNER: Managing staff as
11	well as cooking.
12	SHUBAHA RAMASHKUR: Yes.
13	MI CHAEL GARDNER: Other questions?
14	ROBERT HAAS: So, what will your
15	roles be in the restaurant once you open?
16	SHUBAHA RAMASHKUR: I would be the
17	manager. I would be on the premises and I
18	would take care of the overall running of the
19	operation of the restaurant. So we would
20	have expert to we will have manager. We
21	have a chef. We will have everybody else

1	doing the things, but I will be there to
2	oversee the whole thing and I will be on
3	premi ses.
4	ROBERT HAAS: Say that again?
5	SHUBAHA RAMASHKUR: I will be on the
6	premi ses.
7	ROBERT HAAS: Okay.
8	NADIA HEREDIA: And then I would
9	also be on the premises, but not committed to
10	a certain number of hours. You know, if we
11	have someone who is there for the 40 hours as
12	bar manager, but certainly sort of in a
13	sportive role to Shubaha. And in terms of
14	working together with her as we, as things
15	move forward.
16	ROBERT HAAS: Is there a bar in the
17	restaurant now?
18	SHUBAHA RAMASHKUR: Yes, there is.
19	ROBERT HAAS: Are you changing the
20	seating capacity of the bar?
21	SHUBAHA RAMASHKUR: No, we are not.

1	ROBERT HAAS: So you are going to
2	keep it the way it is now?
3	SHUBAHA RAMASHKUR: Yes, it is.
4	ROBERT HAAS: I assume you're going
5	to change the configuration?
6	SHUBAHA RAMASHKUR: That's right,
7	yes. So we're not going to change it.
8	ROBERT HAAS: So no additional
9	seating at the bar?
10	SHUBAHA RAMASHKUR: No.
11	ATTORNEY TRISH FARNSWORTH: I
12	believe there is a sushi bar there now.
13	SHUBAHA RAMASHKUR: There is a sushi
14	bar, but we are not going to have a sushi
15	bar.
16	ATTORNEY TRI SH FARNSWORTH: A
17	separate sushi bar from the bar, service bar.
18	ROBERT HAAS: From the alcohol bar?
19	ATTORNEY TRISH FARNSWORTH: Right,
20	correct.
21	ROBERT HAAS: But you're not

1 changing the capacity of the alcohol bar at 2 all? 3 No, we're not SHUBAHA RAMASHKUR: 4 changi ng. 5 MICHAEL GARDNER: How many seats is 6 it now, if you know? 7 SHUBAHA RAMASHKUR: I'm not sure. 8 think about 15. It's a small one. 9 GERALD REARDON: We were talking 10 about renovations, what kind of renovation? 11 Are we talking about the kitchen area, the 12 general --13 No, just the SHUBAHA RAMASHKUR: 14 seating area, and just the general outlook to 15 make it more presentable and to give more, 16 you know, the project more ideas about the 17 And we have some memorabilia and some game. 18 posters and things which would familiarize 19 the audience with the game cricket. So just 20 those kinds of things. Nothing structural, 21 nothing in the kitchen.

1	GERALD REARDON: Spi ce and Ri ce has
2	Fryolaters on the premises now? Deep fryer?
3	SHUBAHA RAMASHKUR: Yes.
4	GERALD REARDON: Are you going to
5	use those in the future?
6	SHUBAHA RAMASHKUR: Yes.
7	GERALD REARDON: Okay. You need to
8	make sure they're up to date on the kitchen
9	with the new laws that came out two years ago
10	and be in compliance with all that. So you
11	still need a full inspection prior to
12	opening. You're going to get permits to do
13	this work and so forth. And what was it
14	again, you're looking spring potentially?
15	SHUBAHA RAMASHKUR: Yes, March.
16	GERALD REARDON: Okay.
17	MI CHAEL GARDNER: Are there any
18	members of the public who would like to be
19	heard on this matter?
20	(No Response.)
21	MICHAEL GARDNER: We did get an

1 e-mail today from --2 We did. ELI ZABETH LI NT: 3 MI CHAEL GARDNER: -- from a 4 neighbor. I don't know if that has been 5 shared with you. 6 ATTORNEY TRISH FARNSWORTH: No. 7 SHUBAHA RAMASHKUR: No. 8 ELI ZABETH LI NT: This came in this 9 They -- the neighbors are afternoon. 10 concerned that they have not been approached 11 by TON Venture Group as to their intentions 12 for the space or their need to extend the 13 operating hours. Behavior is not consistent 14 to that of the other restauranteurs that have 15 entered Inman Square, and are looking to be 16 good neighbors to the residents that live 17 They're mostly concerned with the there. 18 operating hours. They've -- it's their 19 belief that they would be opening later than 20 the other restaurants in the immediate area, 21 including its predecessor Spice and Rice. So

they indicated that Spice and Rice, Tupelo, and Casa Portugal are opened to ten p.m. on weekends and eleven p.m. weekends.

I checked the Spice and Rice file, and they have a one a.m. on the weekends. Clover is open until nine everyday. Midwest Grill is open until eleven everyday. All Star Pizza Bar is open until nine weekdays and ten weekends.

They have questions regarding the expected noise level, entertainment usage, parking impact on the residential streets, outdoor smoking areas, and trash maintenance. And they're asking that you delay making the decision on this so that they can meet with the proposed operators and have their questions answered.

MICHAEL GARDNER: And we'll certainly give you access to the e-mail for that.

ATTORNEY TRI SH FARNSWORTH:

1	appreciate that.
2	MICHAEL GARDNER: So I take it it's
3	possible that Sweet Lily's, although they
4	have a one o'clock license, aren't operating
5	to the full level of their license even
6	though they're supposed to?
7	ELIZABETH LINT: It's possible.
8	MI CHAEL GARDNER: Do you happen to
9	know what time Sweet Lily's closes now?
10	SHUBAHA RAMASHKUR: No. No.
11	MI CHAEL GARDNER: Okay.
12	And do you regard midnight as necessary
13	to your business plan as opposed to eleven?
14	SHUBAHA RAMASHKUR: So far that's
15	what we're looking at. But if it's necessary
16	to close earlier, we can do that.
17	ATTORNEY TRISH FARNSWORTH: I mean,
18	they would be happy to meet with these folks,
19	you know
20	SHUBAHA RAMASHKUR: We can meet with
21	them at the earliest

1	ATTORNEY TRISH FARNSWORTH: to
2	speak about any concerns. We ask you not
3	defer any action. But, you know, they would
4	be happy to meet with them. And they're not
5	going to be open right away or anything like
6	that. So we could work on things. I mean,
7	they really want it work. They've put a lot
8	of private, you know, personal funds in this.
9	SHUBAHA RAMASHKUR: Savi ngs, yeah.
10	So we would be very happy to meet them and
11	address their concerns and see how things
12	will go.
13	MICHAEL GARDNER: So in terms of
14	your business plan, if we delayed a decision
15	on this until November the 1st, that's
16	something you could live with? Or not?
17	ATTORNEY TRISH FARNSWORTH: Well,
18	that's when you vote anyway. So
19	MICHAEL GARDNER: Yes. Well, you
20	know, we sometimes vote on things the night
21	we hear them.

1	ATTORNEY TRISH FARNSWORTH: Right.
2	Tonight but then you vote then again if
3	you voted tonight, it wouldn't go to the ABCC
4	or am I wrong about that? We still would
5	have to wait until November 1st?
6	MICHAEL GARDNER: No, it would go
7	right after we took the final vote.
8	I think if you can manage the delay in
9	terms of your own plan, it might behoove you
10	to consider the concerns and meet with the
11	residents. I'm not sure were abutter
12	notices done?
13	ATTORNEY TRISH FARNSWORTH: Yes,
14	they were. And I actually have them.
15	MICHAEL GARDNER: These people may
16	not be abutters, but I think their claim was
17	they only heard about it on-line.
18	ATTORNEY TRI SH FARNSWORTH: No,
19	there were abutter notices, and it was posted
20	in the paper as well, too. Is this an
21	organized group, Ms. Lint, or is it

1	ELIZABETH LINT: Not really.
2	MICHAEL GARDNER: Just Local
3	residents who said they couldn't make it.
4	They were unavailable to come this evening.
5	Commissioners have had access to the
6	e-mail?
7	ROBERT HAAS: I did.
8	GERALD REARDON: Yes.
9	MI CHAEL GARDNER: So your pl easure?
10	I guess either we acted on it tonight or we
11	del ay.
12	GERALD REARDON: I guess my thought
13	was I was under the assumption that Spice and
14	Rice had a one a.m. and that is the case?
15	ELIZABETH LINT: Yes.
16	GERALD REARDON: So I originally
17	thought this was an hour less than what was
18	presently there.
19	ELIZABETH LINT: That's correct.
20	ROBERT HAAS: So who's advising on
21	your busi ness pl an?

1	SHUBAHA RAMASHKUR: On the busi ness
2	plan, yes, we have a Real Food Consultants.
3	ROBERT HAAS: Oh, so you have
4	somebody?
5	ATTORNEY TRI SH FARNSWORTH: Oh,
6	yeah, Real Food Consultant. Michael Staub.
7	ROBERT HAAS: I just wanted to make
8	sure you weren't going on this venture on
9	your own with no experience.
10	SHUBAHA RAMASHKUR: No. We have
11	been going on this since November.
12	ATTORNEY TRI SH FARNSWORTH: A
13	business plan was submitted. I don't know if
14	you've had an opportunity to read that.
15	ROBERT HAAS: No, I just wanted to
16	make sure you were consulting with somebody
17	since this is your first entree into the
18	restaurant busi ness.
19	SHUBAHA RAMASHKUR: No, obvi ously we
20	wouldn't do too
21	ROBERT HAAS: And you weren't just

1	trying to do this on your own. When you say
2	you will reduce the hours, I want to make
3	sure you understand what the impact is going
4	to be.
5	SHUBAHA RAMASHKUR: We do.
6	ROBERT HAAS: Okay.
7	It seems to me if there's a desire on
8	the part of the neighbors to have a
9	conversation with you and this is going to be
10	open in March 2013, that it might be
11	beneficial for everybody involved to consult
12	with the neighbors and then see and address
13	their concerns and issues, and then the
14	normal course of action would be to take it
15	under advisement to November 1st for the
16	Board to take a vote on it.
17	ATTORNEY TRISH FARNSWORTH: Is that
18	okay with you?
19	SHUBAHA RAMASHKUR: Yeah.
20	ATTORNEY TRISH FARNSWORTH: I mean,
21	they're fine with that if that's the way you

1	want to handle it.
2	MICHAEL GARDNER: I believe I've
3	already asked if there are members of the
4	public, other members of the public who would
5	like to be heard.
6	(No Response.)
7	MICHAEL GARDNER: Seeing none. So
8	I'll make the motion that we defer action on
9	this application until our decision hearing
10	on November the 1st and encourage the
11	applicant to review the concerns which have
12	been e-mailed to us and address them with the
13	resi dents and/or the nei ghborhood.
14	GERALD REARDON: Second.
15	ELIZABETH LINT: I'll have Chris get
16	a copy of that to you.
17	ATTORNEY TRI SH FARNSWORTH: Okay.
18	Appreciate it.
19	MICHAEL GARDNER: Motion having been
20	accepted and seconded, all those in favor
21	si gni fy by sayi ng "Aye."

1	GERALD REARDON: Aye.
2	ROBERT HAAS: Aye.
3	MI CHAEL GARDNER: Aye.
4	None opposed.
5	Wish you well.
6	ATTORNEY TRI SH FARNSWORTH: Thanks
7	very much.
8	MICHAEL GARDNER: Interested in
9	seeing if anybody can teach me about cricket.
10	SHUBAHA RAMASHKUR: We'd love to.
11	Thank you so much.
12	APPLICATION: ANNAPURNA, INC.
13	ELIZABETH LINT: Application
14	Annapurna, Incorporated, doing business as
15	and Annapurna Restaurant, Shaheen Pirzada,
16	manager, holder of a wine and malt beverages
17	as a restaurant license at 2088 Massachusetts
18	Avenue has applied for a change of manager of
19	Tashi Lama Ngarba formerly known as
20	Brihaspati Lama, and a change of
21	offi cers/di rectors.

1	MICHAEL GARDNER: Good evening. If
2	you would be so kind as to state and spell
3	your name for the record and identify your
4	roll in this matter.
5	TASHI LAMA NGARBA: Tashi, T-a-s-h-i
6	Lama, L-a-m-a Ngarba, N-g-a-r-b-a.
7	MI CHAEL GARDNER: And your role
8	here, sir?
9	TASHI LAMA NGARBA: I'm a manager
10	and supervisor, whatever.
11	MI CHAEL GARDNER: So you're the
12	proposed new manager?
13	TASHI LAMA NGARBA: Yes.
14	MICHAEL GARDNER: And can you tell
15	us about your experience both in restaurant
16	management and in working in an establishment
17	with an alcohol license?
18	TASHI LAMA NGARBA: Almost I working
19	15 years. And in this place I went another
20	al most seven years. For seven years.
21	MI CHAEL GARDNER: So you've been

1	working in the current location for seven
2	years?
3	TASHI LAMA NGARBA: Yes.
4	MI CHAEL GARDNER: And what's your
5	role been in those seven years?
6	TASHI LAMA NGARBA: But the manager
7	shift, everything is very slow. Business, we
8	didn't have a lot of people, that's why l'm
9	working with four or five people and that's
10	i t.
11	MI CHAEL GARDNER: So you've been
12	acting as the manager even though you're not
13	the manager of record on the license?
14	TASHI LAMA NGARBA: Because I am,
15	you know, the, you know, the owner. I need
16	to take because when I hire somebody, I
17	need to bring money. Business is really slow
18	that's why I did everything.
19	GERALD REARDON: Is this the
20	establishment on the corner of Walden Street?
21	TASHI LAMA NGARBA: Yes, yes.

1	MI CHAEL GARDNER: And what was the
2	pri or experi ence, you said to the seven years
3	you've had here?
4	TASHI LAMA NGARBA: Yeah.
5	MI CHAEL GARDNER: What was that
6	experience, what did you do?
7	TASHI LAMA NGARBA: Cooking.
8	Morning time I'm cooking. Evening time I'm
9	the manager, outside dining hall.
10	GERALD REARDON: What I ocation?
11	TASHI LAWA NGARBA: 2088 Mass.
12	Avenue. And I'm working downtown, the
13	Squealing Pig, the pub.
14	GERALD REARDON: So you were at 238
15	Mass. Avenue?
16	TASHI LAMA NGARBA: 2088 Mass. Ave.
17	GERALD REARDON: Okay, the current
18	I ocati on?
19	TASHI LAMA NGARBA: Yes.
20	MICHAEL GARDNER: Okay, all right.
21	For the last seven years?

1	TASHI LAMA NGARBA: Yes.
2	MI CHAEL GARDNER: And pri or to that
3	you were in downtown Boston?
4	TASHI LAMA NGARBA: Yeah, before
5	it's downtown Boston, the Squealing Pig.
6	MI CHAEL GARDNER: And what was your
7	role there?
8	TASHI LAMA NGARBA: Chef.
9	MICHAEL GARDNER: The same?
10	TASHI LAMA NGARBA: Chef, chef.
11	Cooking. Chef.
12	MICHAEL GARDNER: I'm sorry.
13	ROBERT HAAS: Chef.
14	TASHI LAMA NGARBA: Yeah.
15	ELIZABETH LINT: Mr. Chair, if I
16	may. He's been involved with the restaurant
17	since the beginning. He could not have been
18	the manager before because he was not
19	naturalized. He is now so he can.
20	MI CHAEL GARDNER: Okay, thank you
21	for that.

1	And what's the change in officers or
2	di rectors that's being proposed?
3	TASHI LAMA NGARBA: It's just
4	myself. (I naudi bl e).
5	MICHAEL GARDNER: So someone el se
6	was on the paperwork as an officer or a
7	director and they're going off and it's going
8	to be you alone?
9	TASHI LAMA NGARBA: Yes.
10	MI CHAEL GARDNER: Background check
11	completed?
12	ELIZABETH LINT: Yes.
13	MI CHAEL GARDNER: Any other
14	questi ons?
15	ROBERT HAAS: You were before the
16	Commission not too long ago; right? I
17	remember seeing you here not too long ago.
18	I'm just trying to remember what it was for.
19	TASHI LAMA NGARBA: I seen before
20	you. I came here.
21	ROBERT HAAS: Yes. What was it for

1	though?
2	GERALD REARDON: The establishment
3	across the street.
4	ELI ZABETH LI NT: Exactl y.
5	ROBERT HAAS: Oh, okay. No, I
6	remember you being here before. I'm just
7	trying to figure, if you've been in this
8	place for seven years, it's longer than l've
9	been here. I know you were here since then.
10	I'm all set.
11	MI CHAEL GARDNER: Are there any
12	members of the public who would like to be
13	heard on this matter?
14	(No Response.)
15	MICHAEL GARDNER: Seeing none, I'll
16	make the motion for the change in officers
17	and directors as described here and to
18	approve the change of managers to Tashi Lama
19	Ngarba.
20	TASHI LAMA NGARBA: Ngarba.
21	MI CHAEL GARDNER: Ngarba?

1	TASHI LAMA NGARBA: Yeah.
2	MI CHAEL GARDNER: At 2088 Mass. Ave.
3	Have you taken our 21-Proof training
4	yet?
5	TASHI LAMA NGARBA: Yes, I did in
6	Cambridge, City of Cambridge.
7	MI CHAEL GARDNER: Okay. So I'll
8	just amend my motion to say subject to any
9	other administrative requirements that the
10	Commission staff may have.
11	GERALD REARDON: Second.
12	MICHAEL GARDNER: Motion having been
13	made and seconded, all those in favor signify
14	by saying "Aye."
15	GERALD REARDON: Aye.
16	ROBERT HAAS: Aye.
17	MI CHAEL GARDNER: None opposed.
18	So, congratulations on both achieving
19	ci ti zenshi p here.
20	TASHI LAMA NGARBA: Thank you very
21	much.

MI CHAEL GARDNER: And also on being
able to regularize this relationship to be
the manager. Sounds like you've been
managing for a long time and good to have the
paperwork squared away.
TASHI LAMA NGARBA: Thank you very
much.
MICHAEL GARDNER: Good Luck to you.
APPLICATION: DJD RESTAURANT GROUP, LLC
ELIZABETH LINT: Application DJD
Restaurant Group, LLC, doing business as
Toscano Squared, Richard Cacci agrani,
manager, holder of an all alcoholic beverages
as a restaurant license at 52-52A-52B Brattle
Street has applied for a change of d/b/a to
Toscano Harvard Square.
MI CHAEL GARDNER: Good evening.
ATTORNEY KEVIN CRANE: Good evening.
MICHAEL GARDNER: Would you bes o
kind as to state and spell your names for the
record.

1 ATTORNEY KEVIN CRANE: Attorney 2 Kevin Crane, C-r-a-n-e, 104 Mount Auburn 3 Street, Cambridge, and I represent the 4 Peti ti oner. 5 RI CHARD CACCI AGRANI: Ri chard 6 Cacci agrani, C-a-c-c-i -a-g-r-a-n-i, 150 7 Dorchester Ave., Boston, Mass. 8 And if you would MI CHAEL GARDNER: 9 be so kind as to explain the change that 10 you're seeking and the reasons for it. 11 ATTORNEY KEVIN CRANE: Initially the 12 name Toscano Squared was a little bit of a 13 takeoff on -- they thought they were closer 14 to MIT, and that the squared with squared 15 root, with the second restaurant would be 16 But they decided marketing wise that cute. it wasn't so cute. So that they have the 17 18 restaurant in Boston, and by identifying this 19 location as Toscano Harvard Square, it will 20 distinguish it from the location on Charles 21 Street and also take advantage of the

1	brandi ng of Harvard Square.
2	MI CHAEL GARDNER: Okay.
3	And how long has the restaurant been in
4	operati on?
5	ATTORNEY KEVIN CRANE: It's under
6	construction right now.
7	MI CHAEL GARDNER: Under
8	constructi on?
9	RI CHARD CACCI AGRANI: Yeah, we're
10	under construction.
11	MI CHAEL GARDNER: So this is brand
12	new?
13	RI CHARD CACCI AGRANI: Yes.
14	MICHAEL GARDNER: Other questions?
15	ROBERT HAAS: So I just want to
16	you own another restaurant in Boston?
17	RI CHARD CACCI AGRANI: Toscano Beacon
18	Hill on Charles Street.
19	ROBERT HAAS: Okay. And you
20	maintain that operation as well?
21	RI CHARD CACCI AGRANI: Yes.

1 GERALD REARDON: Were these always 2 the same three addresses; 52 -- this is not 3 an expansion of the space that's there now. 4 ATTORNEY KEVIN CRANE: It's not an 5 expansion of what was approved by the Board. 6 I mean, this is -- we did take over the space 7 at the corner that was a clothing store 8 before that. And that is combined with the 9 Cafe of India Location. 10 MICHAEL GARDNER: I guess I'm just 11 generally ask Ms. Lint or anyone, I assume 12 it's because the license needs to be changed 13 but I'm not so sure what issues we would have 14 with respect to an applicant making marketing 15 decisions about what to call themselves. 16 particular experience or thoughts about 17 anything here that's of concern to us? 18 ELIZABETH LINT: I wouldn't think 19 I mean, they certainly can call it SO. 20 whatever they want to call it. 21 RICHARD CACCIAGRANI: We just want

1 to clear it up before we actually open. You 2 know, it's a legality thing. 3 ELIZABETH LINT: Yes, I actually 4 thought it was changing because there had 5 been another establishment in the square that 6 didn't succeed that was squared. 7 RICHARD CACCIAGRANI: Oh, really? 8 ELIZABETH LINT: So. . . . 9 ATTORNEY KEVIN CRANE: I'll keep 10 that in mind. 11 GERALD REARDON: It's far cheaper to 12 change it now before you get into signs and 13 menus. 14 RI CHARD CACCI AGRANI: Yes. 15 ROBERT HAAS: When do you plan on 16 openi ng? 17 RI CHARD CACCI AGRANI: We're hoping 18 probably the second week of December right 19 We're getting ready for our rough now. 20 inspection coming up. So, we just -- we did 21 a lot more infrastructure than originally was

1	thought when we initially gutted the place
2	out and all the old piping and everything.
3	So we we're at square one.
4	GERALD REARDON: That makes me very
5	happy.
6	MICHAEL GARDNER: That's not a pun I
7	take it.
8	ATTORNEY KEVIN CRANE: They've
9	installed fire sprinklers as well, Chief.
10	GERALD REARDON: Yes.
11	MI CHAEL GARDNER: Are there any
12	members of the public who would like to be
13	heard on this matter?
14	(No Response.)
15	MICHAEL GARDNER: Seeing none, I'll
16	make the motion to approve the d/b/a to
17	Toscano Harvard Square from the currently
18	approved Toscano Squared.
19	ROBERT HAAS: Second.
20	MICHAEL GARDNER: Motion having been
21	made and seconded, all those in favor,

1	si gni fy by sayi ng "Aye."
2	GERALD REARDON: Aye.
3	ROBERT HAAS: Aye.
4	MI CHAEL GARDNER: Aye.
5	None opposed.
6	So good luck with the new marketing
7	plan and completion of your work and a
8	successful Launch.
9	ATTORNEY KEVIN CRANE: Thank you
10	very much.
11	APPLICATION: MARSH POST #442 THE AMERICAN
12	LEGI ON, I NC.
13	ELIZABETH LINT: Application Marsh
14	Post No. 442, The American Legion,
15	Incorporated, Diane Gray, manager, holder of
16	an all alcoholic beverages as a club license
17	at 1 Gerry's Landing, has applied for a
18	change of manager to Charles Linehan III.
19	MICHAEL GARDNER: Good evening. If
20	you'd be so kind to state and spell your name
21	for the record and identify your role.

1 CHARLES LINEHAN: Yes. My name is 2 Charles Linehan, L-i-n-e-h-a-n. 3 MI CHAEL GARDNER: And are you the 4 Charles Linehan who is the third? 5 CHARLES LINEHAN: I am. And I am 6 the one who will be possibly taking over the 7 Marsh Post. And could you tell 8 MI CHAEL GARDNER: 9 us, Mr. Linehan, appropriate public 10 disclosure -- l've done this Mr. Linehan in a 11 prior role when he was an employee for the 12 City of Cambridge for a long time, but could 13 you tell us about your experience in managing 14 an operation like this? 15 CHARLES LINEHAN: Okay. Yeah, my 16 experience in managing this operation is very 17 limited. However, if I just take you back 40 18 years, I've had a lot of experience tending 19 bars, tending bars in Cambridge, bars such as 20 Charlie's Kitchen, the Rendezvous, OD's 21 Plantation, J. A. Chalet. I'm sure the fire

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chief is familiar with both bars.

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GERALD REARDON: Boston history

3 here.

CHARLES LINEHAN: Yeah. And then just to fast forward up until most recently, past couple years I've been on the board of directors at the American Legion in the Marsh Post. And subsequently it had been run by Jim Gray who was the bar manager. And he ran it for several years, he's a former commander there, and he has decided to step down. when the -- in the interim, probably the past year, six months to a year, I have been like an -- as well as being on the board of directors, it was like an assistant bar And the functions there would be manager. to, I would assist him in the procurement or the purchasing of alcoholic beverages, managing the bar, the daily functions of the bar, collecting the receipts, seeing that the treasurer gets the money and the bills get

paid. And also running our charitable functions which we do, we do -- in fact, there's a wounded warriors functions and different things, and we work with the community as well. So I've been involved in that for the past, you know, year and a half. Close to a year and a half.

MICHAEL GARDNER: And what do you see are the principal challenges you have in managing or running an operation like this and having your name on the record?

CHARLES LINEHAN: Well, in this particular spot I think that, you know, not like the old places 40 years ago, the challenges are completely different. Our principal challenges would be to keep the place alive and vibrant and to, you know, continue to do what we do contributing, you know, in these charitable organizations. And I think one of the difficult parts we have, and this is only so during the summer, if we

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were to have a problem or a complaint, and I don't think we've had any in a long while, it would be nothing more than loud noises. And by that I just mean there would be music. There would be a function, if the place was rented and there would be a function, sometimes with the doors open or the outside patio, the music in the summertime outside, it travels down the river. In the past we've had like minor complaints which, you know, we've worked out with the complainers if you will. You know, we work with them to keep the music down or try not to have functions when they have their scheduled functions on the other side of the river. These actually are complaints that come in like from You know, over the other side, Bri ghton. the Shakespearian festival sometimes if we have a -- you know, like that. So that would be somewhat of a challenge. Other than that, it's a pretty, you know, low key place and

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there aren't many challenges. That's one of the reasons I'm considering, you know, becoming the manager. If there were, I might consider something else.

MICHAEL GARDNER: So what are the rules with respect to non-members coming?

CHARLES LINEHAN: Well, we're mostly We really don't allow non-members. members. The non-members that are allowed in there are -- well, not so much, we'll sometimes have the place like open or the doors will be It's usually locked. It's in lock open. You need a key and you have to be a down. member to get in. But, however, we occasionally get people that will come by, people just, you know, jogging or walking the river just enjoying the DCR facilities, and we allow them in primarily to use the -- our facilities, the restrooms if you will. You know, just being like that. But other than that, the general public, you know, they

1	don't come, no. You can come in with a
2	member.
3	MICHAEL GARDNER: So guests of
4	members?
5	CHARLES LINEHAN: Exactly, yeah.
6	But other than that, it's, you know, other
7	than that we have approximately 125 members
8	there now. And, you know, it's like most of
9	the veteran's organization, you know, they're
10	pretty slow. Things are kind of slow.
11	So
12	MI CHAEL GARDNER: So you may have
13	alluded to it, but is there in fact a
14	challenge to the economic viability of an
15	operation like this going forward?
16	CHARLES LINEHAN: A challenge to it?
17	MICHAEL GARDNER: Right.
18	CHARLES LINEHAN: Oh, well.
19	MI CHAEL GARDNER: Busi ness being too
20	slow or not enough members?
21	CHARLES LI NEHAN: Yeah, absolutely.

1	Yeah, business is slow. And, you know, it is
2	what it is. You know, fortunately, you know,
3	we have an agreement with DCR and everything
4	else which is I guess not really relevant to
5	this proceedings that, you know, without,
6	without it, you know, we'd be have real
7	challenges, difficulties.
8	MICHAEL GARDNER: And so do you rent
9	out the space to non-member affiliates?
10	CHARLES LINEHAN: No, not as a rule.
11	It has to be a member, family member or
12	someone associated to the member. Just to
13	the general public as a rule, we don't.
14	MI CHAEL GARDNER: But you might have
15	a special function
16	CHARLES LINEHAN: Absolutely.
17	MI CHAEL GARDNER: sponsored by a
18	member?
19	CHARLES LINEHAN: Yeah. And then we
20	have like a road race. We have like five of
21	them a year. There's a racing club. I mean,

1	some of them are members. I mean, many of
2	them are. But, you know, I mean we do that.
3	And, you know, that's five a year. We use
4	detail officers, mostly the state police, not
5	Cambridge police, but that's, you know and
6	we just abide by, you know, all the rules and
7	regulations that the City of Cambridge and
8	the Licensing Board.
9	MI CHAEL GARDNER: Other questions?
10	ROBERT HAAS: So at one point I
11	think it was prior to your term there, there
12	was a period of time when they were hiring
13	promotors to come in and try to raise some
14	funds for the Marsh. That no longer takes
15	pl ace?
16	CHARLES LINEHAN: No. I'm not
17	familiar. They were hiring promotors?
18	ROBERT HAAS: Promotors from New
19	Hampshire to attract money to keep the post
20	al i ve.
21	CHARLES LINEHAN: Not to my

1	knowledge, Commissioner. I'm not familiar
2	with that.
3	ROBERT HAAS: Am I mixing it up with
4	the other place?
5	ELIZABETH LINT: Yes. It was not
6	the Marsh Post. The Marsh Post, no, they had
7	two Local Cambridge residents that were in
8	the music industry that were doing some
9	events there. And I believe one of them
10	became a member.
11	ROBERT HAAS: Was he a promotor?
12	ELIZABETH LINT: I don't believe so.
13	ROBERT HAAS: All right.
14	ELIZABETH LINT: I do know what
15	you're speaking of, but I can't remember
16	which establishment it was. I think it might
17	have been the Y.
18	ROBERT HAAS: I thought it was the
19	Marsh Post. It was like one or two events
20	and there was a promoter out of New
21	Hampshi re.

ELIZABETH LINT: I don't believe so.
ROBERT HAAS: It was more like a
concert or something like that. It was
several years ago.
CHARLES LINEHAN: Right. I remember
something, but you said there was some
people, something there was something they
were advertising on the computer?
ELIZABETH LINT: Yes.
CHARLES LINEHAN: That was shut down
immediately. I know what you're referring
to.
ROBERT HAAS: It didn't go on for a
long period of time. Because as soon as they
had the first event
CHARLES LINEHAN: I'm not familiar
with the one out of New Hampshire. But the
one the lady said.
GERALD REARDON: They might have had
one that attracted some underage people I
think locally.

1	CHARLES LINEHAN: Well, unaware to
2	me, but there's
3	GERALD REARDON: That's a long time
4	ago.
5	ELIZABETH LINT: They were doing
6	dance parties.
7	CHARLES LINEHAN: You know, people
8	appear to be, you know, ID's will be checked
9	and then, you know, I've been around. I
10	understand the rules and, you know, we want
11	to keep this place alive and they will adhere
12	to it or they won't be there.
13	MI CHAEL GARDNER: Have you done
14	21-Proof training?
15	CHARLES LINEHAN: I have not.
16	MI CHAEL GARDNER: You obviously
17	you'll be willing to and you will? That's a
18	questi on.
19	CHARLES LINEHAN: I'm unfamiliar
20	with that. So if I, I'd like to know before
21	about it before I make my commitment.

1	MICHAEL GARDNER: Ms. Lint, do you
2	want to give him a 30 second summary?
3	ELIZABETH LINT: It's very similar
4	to TIPS training only it's specific to
5	Cambridge. So any person who is a manager of
6	record in any alcohol establishment has no
7	choice but to take it.
8	CHARLES LINEHAN: That's fine.
9	Looks like l'll be taking it, Mr. Gardner.
10	MI CHAEL GARDNER: And you understand
11	that as the manager, if in fact for some
12	reason an outside group or the group
13	affiliated with a member comes in and has an
14	event or activity there, as the manager
15	you're still responsible?
16	CHARLES LINEHAN: Exactly. I
17	understand that, I do.
18	ELIZABETH LINT: Mr. Chair, there is
19	just one other issue. We just recently,
20	within the last week, had an issue with one
21	of the other veteran's posts going to New

1	Hampshi re to purchase their alcohol to save
2	money and having an illegal gambling machine
3	on premise. So we want to make sure that you
4	understand you have to purchase from an
5	approved Massachusetts retailer.
6	CHARLES LINEHAN: I understand that.
7	That's what we do. And we have no illegal
8	gambling machines in there. The machines
9	there are actually, there's one machine
10	and it's not a gambling machine. I'm very
11	well aware of the gambling machines. And we
12	do not have that and we understand that, and
13	we don't intend to have anything.
14	MI CHAEL GARDNER: Are there any
15	members of the public who would like to be
16	heard on this matter?
17	(No Response.)
18	MI CHAEL GARDNER: Seeing none, any
19	further questions?
20	ROBERT HAAS: No further questions.
21	ELI ZABETH LI NT: Background done.

1	MI CHAEL GARDNER: The background has
2	been completed?
3	ELIZABETH LINT: Yes.
4	GERALD REARDON: I make a motion to
5	approve the transfer from Diane Gray to
6	Charles Linehan, III for the American Legion
7	Marsh Post at 1 Gerry's Landing Road.
8	MICHAEL GARDNER: I'll second the
9	moti on.
10	All those in favor?
11	GERALD REARDON: Subject to the
12	conditional 21-Proof and anything else
13	admi ni strati vel y.
14	ELIZABETH LINT: We'll send you the
15	i nformati on.
16	CHARLES LI NEHAN: Thank you.
17	MI CHAEL GARDNER: We haven't voted
18	yet.
19	CHARLES LINEHAN: Pardon me?
20	MI CHAEL GARDNER: We haven't voted
21	yet.

1	CHARLES LI NEHAN: Oh.
2	MICHAEL GARDNER: The motion's been
3	made and seconded.
4	All those in favor signify by saying
5	"Aye. "
6	CHARLES REARDON: Aye.
7	ROBERT HAAS: Aye.
8	MI CHAEL GARDNER: Aye.
9	None opposed.
10	Now you can get up and leave.
11	CHARLES LINEHAN: Have a good
12	evening, gentlemen. Ma'am.
13	APPLICATION: TONE BROKER GUITARS, INC.
14	ELIZABETH LINT: Application Tone
15	Brokers Guitar, Incorporated, William Fiora,
16	manager, has applied for a secondhand goods
17	dealer license at 14 Cushing Street. Said
18	license, if granted, would allow dealing of
19	rags, junk, old metals, and secondhand
20	arti cl es.
21	MICHAEL GARDNER: Good evening. If

1	you would be so kind as to state and spell
2	your names for the arrested and identify your
3	rol es.
4	WILLIAM FIORA: William Fiora,
5	W-i-I-I-i-a-m, Fiora, F-i-o-r-a.
6	MI CHAEL GOODMAN: And Mi chael
7	Goodman. M-i-c-h-a-e-l G-o-o-d-m-a-n.
8	WILLIAM FIORA: I am the applicant
9	here. We are running about to open a
10	guitar store that will sell both new
11	instruments but also used instruments.
12	MI CHAEL GARDNER: And your role,
13	si r?
14	MI CHAEL GOODMAN: Partner.
15	MICHAEL GARDNER: But you're the
16	manager of record, Mr. Fiora?
17	WILLIAM FIORA: Yes.
18	MICHAEL GARDNER: So the way the
19	application reads, the license, if granted,
20	would allow dealing of rags, junk, old
21	metals, and secondhand articles. Do you have

any plans to sell anything besides guitars,
new and used?
WILLIAM FIORA: No, we don't.
Guitars, perhaps some amplifiers. But no
rags, no bones, no scrap metal.
GERALD REARDON: Under the Archean
law you can if you want to.
MICHAEL GOODMAN: I don't think it
fits the business model.
MICHAEL GARDNER: And what kind of
experience do you have as in the retail
trades today?
WILLIAM FIORA: For both of us this
is our first retail endeavor. Both of us
have started and run businesses on our own.
I ran a management consulting company.
MICHAEL GOODMAN: I ran a production
company many years ago, but I've just spent
16 years working for Tribune Broadcast out in
Seattle, but I worked for Brazen Guitars
which was a company manufacturing in China

1	and was headquartered in Covina, California,
2	and I was helping them with sales out on the
3	West Coast for three years. We're both very
4	active musicians. This is a passion and a
5	love. So it's sort of like getting out of
6	our other businesses and getting into
7	something else.
8	GERALD REARDON: So this is the
9	store on the rear on Cushing Street on the
10	corner?
11	MICHAEL GOODMAN: Yes, sir. The
12	little tiny one on the corner.
13	MICHAEL GARDNER: And what was the
14	business in the space before?
15	WILLIAM FIORA: The most recent
16	tenant was called Mad Closet. I believe it
17	was secondhand clothing.
18	MICHAEL GARDNER: So the same, same
19	location, same model business, same type
20	license?
21	ELIZABETH LINT: That one's not

1	familiar to me. It could be one that slipped
2	under the radar.
3	MI CHAEL GARDNER: Other questions?
4	ROBERT HAAS: No other questions.
5	MI CHAEL GARDNER: Are there any
6	members of the public who would like to be
7	heard?
8	(No Response.)
9	ELIZABETH LINT: You have the
10	abutter noti fi cati ons?
11	MI CHAEL GOODMAN: The abutters.
12	WILLIAM FIORA: Oh, yeah. Well, I
13	did send in
14	ELIZABETH LINT: I need the green
15	cards.
16	WILLIAM FIORA: Well, you know, I
17	wish I had more. We did not get any green
18	cards back. We got two refused letters, but
19	none of the green cards have made their way
20	back.
21	ELI ZABETH LI NT: And background

1 sati sfi ed. 2 3 4 5 Cambri dge here? 6 WILLIAM FIORA: 7 8 9 10 11 12 13 14 MI CHAEL GOODMAN: 15 16 17 18 19 inventories started from.

upscale kind of store.

MICHAEL GARDNER: And so I take it it's your view that there's an economic role for a guitar store, new and used, in We do. There was previously a well regarded store, Cambridge Music, Massachusetts Avenue, that went out of business for non-business related issues. The Music Emporium which is now located in Lexington, is doing quite well. That used to be based in Cambridge. So we think there's a gap that's opened up in the marketplace. And we're selling new American handmade boutique quitars and amps and very rare and vintage equipment. Both Bill and I are collectors, long time collectors. So that's where the started So it's sort of an MI CHAEL GARDNER:

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1	WILLIAM FIORA: Yes, sir.
2	MI CHAEL GARDNER: So the rags
3	wouldn't go.
4	WILLIAM FIORA: No, sir.
5	MI CHAEL GARDNER: Are there any
6	members of the public who would like to be
7	heard on this matter?
8	(No Response.)
9	GERALD REARDON: Are you selling
10	some of the are they still popular, the
11	actual two amplifiers?
12	WILLIAM FIORA: Oh, very.
13	MI CHAEL GOODMAN: Two amps are very,
14	very popular. Very popular.
15	GERALD REARDON: Yeah? They selling
16	Leslies in there?
17	MI CHAEL GOODMAN: You know, I
18	haven't seen any Leslie speakers around, but
19	you never know.
20	WILLIAM FIORA: That's Michael's
21	parti cul ar experti se. He's an el ectri cal

1	engi neer.
2	MI CHAEL GOODMAN: Engineer, right.
3	I've been doing a lot of maintenance, too,
4	and we have lines to support the parts.
5	GERALD REARDON: I don't think you
6	can master the sounds of that.
7	MICHAEL GOODMAN: I'm sorry?
8	GERALD REARDON: I don't think you
9	can master the sounds of that.
10	MICHAEL GOODMAN: Of the Leslie?
11	GERALD REARDON: Yes.
12	MICHAEL GOODMAN: It's nice that you
13	know about it. Play the keyboard?
14	GERALD REARDON: Used to. I just
15	like the sound now.
16	MI CHAEL GARDNER: Any other
17	questi ons?
18	ROBERT HAAS: No.
19	GERALD REARDON: None.
20	MICHAEL GARDNER: So I'll make the
21	motion to approve the application for a

1	secondhand goods dealer license for 14
2	Cushing Street for the business purpose as
3	descri bed.
4	GERALD REARDON: Second.
5	MICHAEL GARDNER: Motion having been
6	made and seconded, all those in favor signify
7	by saying "Aye."
8	GERALD REARDON: Aye.
9	ROBERT HAAS: Aye.
10	MI CHAEL GARDNER: Aye.
11	None opposed.
12	Good Luck with your new endeavor.
13	WILLIAM FIORA: Thank you, sir. Is
14	there some requirements we need to know
15	about?
16	ELIZABETH LINT: We will send you a
17	letter and tell you what to do.
18	WILLIAM FIORA: Excellent.
19	APPLICATION: CHARBEL SALAMEH d/b/a CAFE
20	BARADA
21	ELIZABETH LINT: Application Charbel

1	Salameh d/b/a Cafe Barada, holder of a wine
2	and malt beverages as a restaurant license at
3	2269 Massachusetts Avenue has applied for an
4	alteration of premise to add seasonal outdoor
5	patio seating on private property and to
6	upgrade the existing license to all alcohol.
7	MICHAEL GARDNER: Good evening. If
8	you would be so kind as to state and spell
9	your name for the record and also describe
10	your role.
11	CHARBEL SALAMEH: Charbel Salameh.
12	C-h-a-r-b-e-l, last name S-a-l-a-m-e-h. And
13	I'm the owner and manager of Cafe Barada.
14	MI CHAEL GARDNER: And how I ong have
15	you held that role?
16	CHARBEL SALAMEH: Eight years.
17	MICHAEL GARDNER: And is that the
18	entire life of the restaurant?
19	CHARBEL SALAMEH: No.
20	MI CHAEL GARDNER: Okay. So you've
21	been the manager for eight years?

1	CHARBEL SALAMEH: Yes.
2	MICHAEL GARDNER: And tell us first
3	about the seasonal outdoor patio.
4	CHARBEL SALAMEH: Yep. So we I
5	guess I don't know because we I just
6	want to make sure we got it right. We
7	increased the inside seating capacity to 49,
8	and we filed everything with ISD and the
9	state based on that. The seasonal seating
10	outdoor will be taken from the seats inside
11	to be used outside on the patio.
12	MI CHAEL GARDNER: So di d we approve
13	an increase to 49?
14	ELIZABETH LINT: Quite a while ago.
15	MI CHAEL GARDNER: So how many
16	outdoor seats do you expect?
17	CHARBEL SALAMEH: I believe we're
18	going to go with 24. I know in the past City
19	Council approved it for 10 to 12 tables with
20	30 seats. I think just to begin we're going
21	to do 24. And then we've put nine tables

1	with the 24.
2	GERALD REARDON: Are any of these on
3	your property?
4	CHARBEL SALAMEH: They're all on the
5	building's property. So nothing will be on
6	city sidewalk.
7	GERALD REARDON: Okay.
8	ELIZABETH LINT: And then it
9	wouldn't have even needed City Council
10	approval .
11	GERALD REARDON: That's what I was
12	wonderi ng.
13	CHARBEL SALAMEH: We've it was a
14	very long process and we got a lot of go
15	here, go there, and that's how it kind of
16	ended up. Honestly I don't know, we were
17	kind of sent back and forth in a lot of
18	different places, but it's completely on the
19	property of the building. And I think that
20	you guys should have copies of all that if
21	needed.

1	MI CHAEL GARDNER: And what are your
2	plans with respect to the season or when do
3	you what do you envision having outdoors?
4	CHARBEL SALAMEH: Probably end of
5	April assume this area doesn't beginning
6	of May, and then although we had some nice
7	days in October, probably the beginning of
8	October, maybe first week in October, but
9	actually we're in October, I'm sorry,
10	September. Probably the beginning of
11	October.
12	MICHAEL GARDNER: And then you'll
13	have fewer seats indoors?
14	CHARBEL SALAMEH: During the
15	MICHAEL GARDNER: During, when the
16	outdoor season is over?
17	CHARBEL SALAMEH: During when the
18	seats are outside. I believe that's how it
19	was set up through everything we did not
20	knowing that we could have done it the other
21	way around and just left kind of did both

1	seats.
2	ELIZABETH LINT: I might be able to
3	shed a little light on that. There was an
4	issue with parking and through Zoning
5	Regulations they couldn't have any additional
6	seats based on the size with the proportion
7	to parking.
8	MI CHAEL GARDNER: Do you understand
9	that?
10	CHARBEL SALAMEH: Yes, yes. 0h,
11	yes, we went through it.
12	ELIZABETH LINT: We've been through
13	it a couple of years now.
14	CHARBEL SALAMEH: Yeah.
15	MICHAEL GARDNER: And what's the
16	thinking about upgrading the existing license
17	now?
18	CHARBEL SALAMEH: A lot of I guess
19	asked for it. I don't know if you're
20	familiar with the Arak, some of the Greek
21	ouzo kind of a clear beverage. You mix it

1 with water. Very popular in Lebanon, you 2 know, and that falls under the all alcohol 3 portion of it. It makes a great add to your 4 kind of kabobs and different things like 5 that. So a lot of people have been asking 6 for it. You know, and currently because we 7 only have the malt and wine, it is not a 8 malt, you know, obviously it is not a wine. 9 So we're kind of looking to expand on that a 10 little bit. And I have a lot of experience 11 in the alcohol field. I work at Fenway Park 12 as well. I do mixed drinks there. So kind 13 of seen the full end aspect of it. It took 14 21-Proof when we received our last license 15 with Frank, and then Bar Code Certified and 16 TIPS certified as well. 17 MI CHAEL GARDNER: And are you the 18 current manager of record on the wine and 19 mal t? 20 Yes, yeah. CHARBEL SALAMEH: 21 MI CHAEL GARDNER: And, I mean, this

1 license will allow you to serve all spirits 2 including cocktails? 3 CHARBEL SALAMEH: Yeah. 4 MI CHAEL GARDNER: But do I 5 understand your intention is to focus on arak 6 or --7 CHARBEL SALAMEH: That's -- I mean, 8 no, we will still do everything else along 9 with it, but that kind of -- you know, it 10 goes great with Middle Eastern food. You 11 know, as with our beer and wine license, most 12 people go Lebanese wine, Lebanese beer, and 13 they do, I think it's just the type of 14 restaurant you're in. You traditionally 15 wouldn't find a Lebanese wine in a regular 16 Italian restaurant or something. So people 17 kind of like trying that new, new item I 18 guess that you have added. 19 GERALD REARDON: So is your 20 intention just to have a service bar and add 21 a bar?

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CHARBEL SALAMEH: Just a service

We won't -- the only thing that we'll bar. be renovating the inside, but, you know, not to the extent of gutting it out. We have two counters and I believe -- I don't know if you guys are familiar with our floor plan. bigger counter of the two is going to be torn out to create more floor space to add in the The second counter will just be extra seats. reshaped to just kind of narrow it a little bit more, you know. And then we will be, I believe, knocking out a small wall closet type piece to open up and put a little more kind of seating in there which that area will be used primarily in the summer as a waiting We'll just remove the tables to get it area. to make sure it's the right number of chairs and tables and seats. But no bar, no --

MICHAEL GARDNER: So when you said you're demolishing or taking out the big counter for additional seating, that is to be

1	able to get to the 49 which was additional
2	seating?
3	CHARBEL SALAMEH: Yes, because we
4	currently have
5	MICHAEL GARDNER: Because you're not
6	going to have more people in the restaurant
7	in the winter than your license calls for and
8	in the summer you'll have less; right?
9	CHARBEL SALAMEH: Yes. Yeah.
10	MICHAEL GARDNER: But this requires
11	now a change to take out the counter?
12	CHARBEL SALAMEH: Yes.
13	MICHAEL GARDNER: In order to fully
14	implement the 49?
15	CHARBEL SALAMEH: Yes.
16	MICHAEL GARDNER: Which you have not
17	implemented yet?
18	CHARBEL SALAMEH: No, we couldn't do
19	that until we received approval from you
20	guys.
21	ELIZABETH LINT: Everything in here

1	I'm looking at says there's only 19 seats.
2	ROBERT HAAS: Outside or inside?
3	ELIZABETH LINT: Inside.
4	Did you have a BZA hearing?
5	CHARBEL SALAMEH: We did, yes.
6	ELIZABETH LINT: And they
7	approved
8	CHARBEL SALAMEH: Yes.
9	ELIZABETH LINT: Okay, what needed
10	to happen is that you needed to do was apply
11	here for an increase seating to 49.
12	CHARBEL SALAMEH: Do you need the
13	BZA paper?
14	ELI ZABETH LI NT: No. But
15	CHARBEL SALAMEH: Okay.
16	MICHAEL GARDNER: I think we need a
17	new application.
18	CHARBEL SALAMEH: Okay.
19	MICHAEL GARDNER: So, I'll just on
20	behalf of the city, apologize if there's been
21	a miscommunication or in terms of procedural

1 There are a Lot of different complexities. 2 organizations or institutions within the city 3 But just getting the BZA is not i tsel f. 4 enough. 5 CHARBEL SALAMEH: No. but I feel 6 like when I dropped everything off with 7 Chris, everything was updated because he.... 8 MI CHAEL GARDNER: Well, Chrisis 9 responsible for the preparation of the 10 agenda. 11 ELIZABETH LINT: Yes, he is. lt's 12 our mistake. 13 So, but that still MI CHAEL GARDNER: 14 creates problems with respect to abutter 15 notices and all of that. 16 ELIZABETH LINT: Yes, it sure does. 17 MI CHAEL GARDNER: So my double 18 apologies to you, sir. It appears the 19 mistake is ours. We only have it on the 20 agenda for the alteration of the premises, to 21 add seasonal outdoor patio seating, and

1	upgrade the license to all alcohol. We don't
2	have an indication of an increase in the
3	number of seats from 19 to 49.
4	CHARBEL SALAMEH: Okay.
5	MICHAEL GARDNER: And I regret that
6	error.
7	l will also
8	CHARBEL SALAMEH: I believe in our
9	abutter notices we did put we were
10	increasing. I wrote a letter.
11	ELIZABETH LINT: Do you have a copy
12	of it?
13	CHARBEL SALAMEH: You know, I don't.
14	And I don't think I did. It might be on my
15	computer.
16	ELIZABETH LINT: Can you bring that
17	in because then he wouldn't be required to
18	re-notice all the abutters. If they have
19	ROBERT HAAS: Do you still have to
20	do the public advertisement for the increase?
21	ELIZABETH LINT: Yes, we'll do that.

1 CHARBEL SALAMEH: I'll give you 2 those two actually. 3 MI CHAEL GARDNER: So there is an 4 addition, sir, similar to an earlier 5 conversation we had this evening, a 6 recommendation from Michael Muehe who is the 7 Executive Director of the Commission for 8 Persons With Disabilities and also our 9 Americans with Disabilities Act Coordinator 10 for the city and he's our -- I'll just read 11 into the record the comments that he made. 12 It's a letter dated today so I'm assuming you 13 don't have a copy of it. 14 CHARBEL SALAMEH: No. MI CHAEL GARDNER: We'll certainly 15 16 make a copy available to you. But his 17 indication is that the current condition, the 18 ramp to the front entrance has a variable 19 slope up to 10.5 l think degrees or 20 percentage which is significantly greater 21

than the allowable maximum slope of 8.33

percent or degrees under the ADA. 1 There is 2 no level platform in front of the door. 3 door handle at the front door is a round 4 doorknob which is inaccessible to people with 5 disabilities who have limited hand dexterity. 6 The recommend readily achievable 7 accommodations which is the standard for 8 Mr. Muehe indicates -- he's encouraging us to 9 follow here, is to regrade or otherwise 10 modify the existing entrance so as to provide 11 a level platform in front door, as well as a 12 ramp to the platform with a slope no greater 13 than 8.33 percent. Include handrails on both 14 sides of the ramp, replace the round doorknob 15 with a lever door handle, include wheelchair 16 accessible seating throughout the proposed 17 outdoor seating area. So I understand this 18 is being sprung on you this evening. 19 CHARBEL SALAMEH: Yeah. 20 MICHAEL GARDNER: I wonder if from 21 just my reading it you have a sense that you

understand what the request is or not?

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CHARBEL SALAMEH: Yes -- no, we do. You know, to be honest for -- in the eight years I've been there, and I know we've been in that location I believe a little over ten years now, it's always been how it is. know, you come up to look at something and say it's 10.5 or 8.3, I don't know, I don't know if your eyes, but I know I can't tell that it's -- what the difference, you know, would be. We've never had problems with it in the past, but we knew we would make to -we've got to fixit or not fixit. It needs to be repayed a little bit. That we knew -that was coming up when we were going to do everything that we're doing to repave it on Now, based on that, I'm the outsi de. assuming he's saying to add a flat platform and then have a ramp going up to that Because currently right now you go pl atform. up the ramp to the door -- you open the door

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and you essentially enter right into the restaurant which is flat when you go in. So I guess I'm just not a hundred percent sure as to what exactly he would want out there or I guess how it would, you know, need to be done or if there's -- but, you know, it's not something we're opposed to working on. added bars in the bathrooms over the years when people have asked, you know, so -- and the outside should all pretty much be accessible in any way except I believe for the booths as long as they, or if they could step out of the wheel chair, they should be able to get into the booth. Otherwi se the booths will be stationary so they won't move.

MICHAEL GARDNER: Okay, well, why don't we make arrangements for you to get a chance to get a copy of this, take a look at this, because I think we're not going to be able to finally act on the whole application this evening in any event. We'll give you

the chance to confer with Mr. Muehe if you choose to talk about it further, and then you can report back to Ms. Lint on any final elaboration that you have.

CHARBEL SALAMEH: Okay.

MICHAEL GARDNER: With respect to the all alcohol license, we have any evidence of public need or on the service?

e-mails from two from people that live in the neighborhood, one from outside the neighborhood who indicate they've been dining there since the nineties, that they think it's a terrific place. It's clear that he did send them a letter saying that he wanted to increase the seating because one of them mentions that, and they're very much in favor of the upgrade to the alcohol as well as the seating: It's a family warm kind of welcoming environment. And we have never had a problem.

happened this evening seen instances where a restaurant which is seeking to change, upgrade or add to its alcohol capacity has encouraged patrons to make their preference or wishes known in terms of signing a petition in support of the change. That has been a way in which the Commission has felt it could assess that in fact there was an underserved need here or demand. And we like to see such petitions.

CHARBEL SALAMEH: Actually, to be honest, it didn't cross my mind, but I know I ast time when we did it, we did do one and then it was actually when you were talking earlier to the people who just had them from Cambridge, back then we were told that we had too many people who weren't from Cambridge signing it rather than, you know -- honestly to me, I'm not going to sit there and oh, where do you -- you're going to sign it, not

1 going to know you don't live in Cambridge, 2 don't sign it. But it honestly didn't cross 3 my mind to submit something. 4 ELIZABETH LINT: There's not a whole 5 lot of restaurants up in that area. 6 GERALD REARDON: No. 7 MI CHAEL GARDNER: Do you have any 8 recommendations? I'm sorry, I didn't mean to 9 interrupt. 10 GERALD REARDON: No, there's the 11 Italian restaurant just on the other side. 12 CHARBEL SALAMEH: To be honest, the 13 two restaurants right on that block right 14 next to each other have changed over I 15 believe three times each in the years we've 16 been there. You know, we want to stay where 17 We don't want to move. You know. we are. 18 that's something that -- we like the 19 neighborhood. You know, just trying to add a 20 little bit more to continue to be able to 21 stay where we are rather than, you know A,

Honestly, no.

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end up moving or B, end up leaving the city. You know, you don't know where.

MI CHAEL GARDNER: Moving from 19 to 49 sounds like a pretty big deal to me. Does is strike you as scaling up the business in any way that's going to cause you challenges?

CHARBEL SALAMEH:

Last winter we did a group-on and I will tell you that at the end of December when it expired, it was probably the craziest I have ever seen it. I mean, people were waiting obviously because there was no space to eat, and it was kind of after that moment we really realized that we need more space, you Does it mean that we're going to hire know. someone? Yes. It will create -- I will probably hire somewhere from two to four people in that time from now until -- if it's all approved and what not. Until then, you know, we've looked at everything involved, the garbage and we do our regular garbage

1 pick up three times a week. If we need to 2 add a fourth, we add a fourth. But I think, 3 you know, so we've looked at a lot of when it's family and truly family, you invest a 4 5 lot of time and everything that goes into it, 6 you know, whereas you know, you have a 7 waiter, a waitress who is not family and it's 8 a big restaurant, they don't care as much, 9 you know. So I think we've looked at every 10 aspect. You know, we wouldn't have gone as far as we went to get the 49 if we didn't 11 12 think we could handle it. You know, will 13 there always be 49 people at one time in the 14 restaurant? No, probably not. I mean, you 15 hope there is, but.... 16 Okay, thank you. MI CHAEL GARDNER: 17 Other questions? 18 No other questions. GERALD REARDON: 19 It's been there for he said well over ten 20 years or so. 21 Ten, el even years. CHARBEL SALAMEH:

1	GERALD REARDON: It's very well run.
2	I go by there all the time. It has a good
3	reputation in the neighborhood. We never had
4	an issue there. It's well kept up. I'm
5	inclined to help them move forward to stay
6	there.
7	MI CHAEL GARDNER: Are there any
8	members of the public who would like to be
9	heard on this matter?
10	(No Response.)
11	MICHAEL GARDNER: Ms. Lint, given
12	the way our agenda reads this evening, do you
13	have a recommendation as to what steps we can
14	take here?
15	ELIZABETH LINT: You can vote on the
16	things that were properly advertised and then
17	we will just have to re-advertise the
18	increase of seats.
19	ROBERT HAAS: Will that be done in
20	time for the November 1st hearing?
21	ELIZABETH LINT: Yes.

1	MI CHAEL GARDNER: That would require
2	that hearing to actually take testimony which
3	is all right with me.
4	ROBERT HAAS: Yes.
5	ELIZABETH LINT: I think we can do
6	it.
7	ROBERT HAAS: It would be helpful I
8	think in the meantime if you could acquire,
9	you know, some demonstration.
10	CHARBEL SALAMEH: Yeah, I'll get it.
11	MICHAEL GARDNER: Yes, so I don't
12	really see the need to myself to bifurcate
13	it. I would like to see more evidence of the
14	public need or the public interest in
15	support.
16	And is this current license not for
17	val ue?
18	CHARBEL SALAMEH: No value.
19	MICHAEL GARDNER: It's a no value
20	license. You understand you would be
21	applying for an upgrade to a no value all

1	al cohol li cense?
2	CHARBEL SALAMEH: Yes.
3	MICHAEL GARDNER: Okay, so I'll make
4	the motion that we defer action on the
5	seating, and the all alcohol to the November
6	1st decision hearing allowing the applicant
7	to both supply more information should he
8	choose to do so about the public need and
9	demand, also to address the concerns outlying
10	in Mr. Muehe's letter. And that at the
11	November 1st hearing proper notice be given
12	so that we can take any testimony and
13	consider the issue of the increase of seats
14	from 19 to 49. And at the same time deal
15	with the question of the outdoor patio.
16	CHARBEL SALAMEH: Okay.
17	MICHAEL GARDNER: So that's the
18	moti on.
19	GERALD REARDON: Second.
20	MICHAEL GARDNER: Motion having been
21	made and seconded, all those in favor signify

1	by saying "Aye."
2	GERALD REARDON: Aye.
3	ROBERT HAAS: Aye.
4	MI CHAEL GARDNER: Aye.
5	None opposed.
6	So, again I apologize for whatever
7	confusion and complication we may have
8	contributed to this, but I think we'd like to
9	deal with it as expeditiously as possible.
10	CHARBEL SALAMEH: Thank you.
11	ROBERT HAAS: So it means you may
12	have to come back to the November 1st
13	meeting.
14	MI CHAEL GARDNER: Yes, at November
15	1st at two p.m. Among the things we will be
16	considering essentially for the first time is
17	the increase of seats from 19 to 49. So
18	you'll need to prepared to talk about that.
19	CHARBEL SALAMEH: All right.
20	MICHAEL GARDNER: Even though we
21	talked about it, it hasn't really been

1	something that we've felt that we can
2	normally take action on this evening.
3	CHARBEL SALAMEH: Okay, all right.
4	MI CHAEL GARDNER: Thank you for
5	cl ari fyi ng that.
6	CHARBEL SALAMEH: And you'll send a
7	letter on that hearing?
8	ELIZABETH LINT: Yes, of course.
9	CHARBEL SALAMEH: All right, thanks.
10	MI CHAEL GARDNER: And are you
11	satisfied that there's no need for additional
12	abutter notices? That's something you'll
13	need to look at.
14	CHARBEL SALAMEH: I'll get you a
15	copy.
16	APPLICATION: DICIPLES, LLC D/B/A BULL BBQ
17	ELIZABETH LINT: Disciples, LLC,
18	doing business as Bull BBQ, Peter Ahn,
19	manager, holder of a common victualer
20	license, not yet issued, at 57 JFK Street,
21	basement level, has applied for a change of

1	d/b/a Bonchon.
2	MI CHAEL GARDNER: Anybody here to
3	speak to that issue this evening?
4	(No Response.)
5	MICHAEL GARDNER: I just ask the two
6	Commissioners and Ms. Lint on this parens in
7	the statement that the common victualer
8	license has not yet been issued, I certainly
9	understood that we had voted a common
10	victualer license now several meetings ago,
11	so I'm not sure what the reference is. Does
12	anybody know whether they happen to be open?
13	ELIZABETH LINT: I thought they were
14	open. I thought it was several months ago we
15	sent Andrea down and the fire department had
16	been there.
17	GERALD REARDON: That was for the
18	inspection after the construction to get a
19	C-O.
20	ELIZABETH LINT: Right. And I
21	thought they opened.
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1	GERALD REARDON: That was my
2	assumption. They were clear to open.
3	MICHAEL GARDNER: Yes, we don't
4	know. I think they made the representation
5	that they were all set to open.
6	ROBERT HAAS: How do you open
7	without a CV license?
8	ELIZABETH LINT: You can't.
9	MI CHAEL GARDNER: We voted a CV
10	license.
11	ROBERT HAAS: But you said it's not
12	issued. What's that mean that it's not
13	i ssued?
14	ELIZABETH LINT: They hadn't picked
15	it up.
16	ROBERT HAAS: So they can operate
17	without picking up their license?
18	ELI ZABETH LI NT: No.
19	ROBERT HAAS: What?
20	ELI ZABETH LI NT: No.
21	MICHAEL GARDNER: So it's possible

1	we voted it but they didn't pick it up?
2	ELIZABETH LINT: I'm going to find
3	out.
4	MICHAEL GARDNER: All right. Well,
5	some things don't change.
6	ELIZABETH LINT: That's right.
7	MICHAEL GARDNER: All right. Well,
8	we will take no action on that.
9	Next item.
10	APPLICATION: FAMILY BUSINESS ASSOCIATION,
11	I NCORPORATED
12	ELIZABETH LINT: Application Family
13	Business Association, Inc., at 101 Huntington
14	Avenue. Sui te 500, Boston, Mass., has
15	applied for a charity wine license at 40
16	Edwin Land Boulevard, Royal Sonesta Hotel,
17	for an event on October 25, 2012.
18	MI CHAEL GARDNER: Thank you very
19	much for your patience this evening. If you
20	could please state and spell your name for
21	the record and identify your role.

CATHY WATSON: My name is Cathy

Watson, C-a-t-h-y W-a-t-s-o-n and I'm the vice president of the Family Business Association.

MICHAEL GARDNER: So tell us a little bit about this plan and also any experience you've had in doing similar things in Cambridge prior to this.

the sixth year that we've held the award program through the Family Business
Association. We try to throughout the year honor and educate family businesses throughout Massachusetts, and this is our annual award program that we have to do just that. So, this is -- I actually think this is the sixth year as well that we've held it at the Royal Sonesta in Cambridge, and I think the third year -- I think it's the third year we've applied for the charity wine pouring license and we're thrilled to be back

1	at the Royal Sonesta again.
2	MICHAEL GARDNER: So I do remember
3	last year's application. The event go okay?
4	CATHY WATSON: It went very well.
5	Thank you for asking. We've had a lot of
6	wonderful family businesses, and l've heard a
7	lot about tonight that I think we need to
8	follow up on to see if they want to apply
9	next year. We had this year over 60
10	applicants and over 400 nominations for the
11	awards.
12	MICHAEL GARDNER: And the way this
13	works the Royal Sonesta is in fact
14	responsible for all of the control of serving
15	and
16	CATHY WATSON: Yes. We apply using
17	their license number and then we just use the
18	wine that's donated during dinner inside the
19	main ballroom.
20	MICHAEL GARDNER: And then wine is
21	or other al cohol available prior?

1	CATHY WATSON: There's a cash bar
2	that we have at a pre-reception to the
3	dinner, and then that bar stays open during
4	the dinner as well but out in the foyer.
5	MICHAEL GARDNER: And that's all
6	consistent with the Sonesta's license,
7	Ms. Lint?
8	ELIZABETH LINT: Yes.
9	MI CHAEL GARDNER: Other questions?
10	GERALD REARDON: No.
11	ROBERT HAAS: No questions.
12	MICHAEL GARDNER: Any members of the
13	public who would like to be heard on this
14	matter?
15	(No Response.)
16	MICHAEL GARDNER: Seeing none, I'II
17	make the motion to approve the charity wine
18	license for the event on October the 25th,
19	2012, as described and explained here this
20	eveni ng.
21	GERALD REARDON: Second.

1	MI CHAEL GARDNER: Do I need anything
2	el se?
3	ELI ZABETH LI NT: No.
4	MICHAEL GARDNER: Motion having been
5	made and seconded, all those in favor signify
6	by saying "Aye."
7	GERALD REARDON: Aye.
8	ROBERT HAAS: Aye.
9	MI CHAEL GARDNER: Aye.
10	Motion carries and good luck with your
11	event.
12	CATHY WATSON: Thank you very much.
13	APPLICATION: SOUTH AFRICA PARTNERS, INC.
14	ELIZABETH LINT: South Africa
15	Partners, Incorporated, 89 South Street,
16	suite 701, Boston, Mass., has applied for a
17	charity wine license at 2 Cambridge Center,
18	Cambridge Center Marriott, for an event on
19	October 13, 2012.
20	MI CHAEL GARDNER: Good evening.
21	MARY TI SEO: Good evening.

MICHAEL GARDNER: Would you be so kind to state and spell your name for the record and identify your role.

MARY TISEO: Certainly. Mary Tiseo,
T-i-s-e-o. And I am the executive director
of South Africa Partners.

MICHAEL GARDNER: And so could you tell us a little bit about this event and any experience you've had in running similar events in Cambridge in the past?

MARY TISEO: We have been holding an annual event for the last four years, but the three years prior to this they were in Boston and they were run by a company that had its own license, and we basically didn't have to deal with it. This year we're at the Marriott in Kendall Square and we went back and forth with them around wine being donated, and we didn't realize actually until just about two weeks ago that we had to come and get this license. So, we apologize if

1	we're rushing this, because our event is on
2	Saturday, and I appreciate very much your
3	letting me be here tonight.
4	And so we have wine that's donated that
5	is going to go directly to the Marriott, and
6	it will be served at a reception prior to the
7	dinner and then during dinner itself.
8	MICHAEL GARDNER: And will there be
9	a cash bar as well?
10	MARY TISEO: No, there will not. We
11	will only have wine and water that will be
12	avai I abl e.
13	MICHAEL GARDNER: In your experience
14	were there any particular challenges or
15	difficulties with the event that you've run l
16	think in the last three years?
17	MARY TI SEO: Yeah. No, we've
18	actually had no problems. We have a great
19	crowd. We'll have about 350 people coming.
20	But it's quite a we're honoring Harry
21	Belafonte this year and Carol Fulp who now

1	runs the partnership in Boston. You know,
2	it's people who are used to going to charity
3	events. And so, it will be from seven to
4	nine-thirty is our time frame.
5	MICHAEL GARDNER: And I just ask
6	Ms. Lint do you know if the Marriott's had
7	experience in running events like this in the
8	past?
9	ELIZABETH LINT: Yes, they have.
10	MI CHAEL GARDNER: Other questions?
11	GERALD REARDON: None.
12	ROBERT HAAS: So, the last four
13	years this was handled by a separate entity
14	in Boston?
15	MARY TISEO: Well, we didn't doit
16	at a hotel.
17	ROBERT HAAS: You di dn' t?
18	MARY TISEO: We did it at the fish
19	pier one year. We were at the Moakley
20	Courthouse another year. So this is actually
21	our first year in a hotel.

1	ROBERT HAAS: Oh, okay.
2	MARY TISEO: It's a learning curve
3	for us. We didn't understand about the
4	licensing. We get wine donated South
5	African wine donated every year and we just
6	didn't realize the process of going through
7	thi s.
8	ROBERT HAAS: And it's the Marriott
9	staff that's going to manage the distribution
10	of the wines?
11	MARY TI SEO: They are. The wine's
12	going to be dropped off by Martinetti,
13	Martinetti's company and then they'll pick up
14	whatever is left over. So we actually don't
15	handle the wine at all.
16	ROBERT HAAS: Okay.
17	MI CHAEL GARDNER: Are there any
18	members of the public who would like to be
19	heard on this matter?
20	(No Response.)
21	MICHAEL GARDNER: Seeing none, I'II

1	make the motion to approve the charity wine
2	license for the event on October the 13th at
3	2012 at the Cambridge Center Marriott under
4	the terms and conditions as described in the
5	agenda and as discussed here this evening.
6	GERALD REARDON: Second.
7	MICHAEL GARDNER: Motion having been
8	made and seconded, all those in favor signify
9	by saying "Aye."
10	GERALD REARDON: Aye.
11	ROBERT HAAS: Aye.
12	MI CHAEL GARDNER: Aye.
13	None opposed.
14	Welcome to Cambridge. We're glad
15	you've chosen to have it here.
16	MARY TISEO: May I ask one question?
17	Do we get a copy of this so that we can
18	ELIZABETH LINT: Mrs. Watson will
19	fax the decision and the form to the ABCC
20	tomorrow. They'll fax back their approval,
21	usually the same day. So she'll be in touch.

1	MARY TISEO: Thank you so much. I
2	appreciate it.
3	MI CHAEL GARDNER: Okay, good I uck.
4	APPLICATION: WINDRUSH FARM THERAPEUTIC
5	EQUITATION, INC.
6	ELIZABETH LINT: Application
7	Windrush Farm Therapeutic Equitation,
8	Incorporated, at 30 Brookview Road, Boxford,
9	has applied for a charity wine license at 40
10	Edwin Land Boulevard, Royal Sonesta Hotel for
11	an event on November 3, 2012.
12	MI CHAEL GARDNER: Good evening.
13	Again, if you would be so kind as to state
14	and spell your name for the record.
15	JENNIFER TARTAGILIA: Sure. It's
16	Jenni fer Tartagilia, T-a-r-t-a-g-i-l-i-a.
17	MICHAEL GARDNER: And your role in
18	this matter?
19	JENNIFER TARTAGILIA: I'm the
20	marketing di rector at Windrush.
21	MI CHAEL GARDNER: Okay. Can you

1	tell us a little bit more about this event
2	and also whether or not you've had any
3	experience running similar events in the past
4	in Cambridge.
5	JENNIFER TARTAGILIA: This is our
6	sixth year at the Sonesta, our eleventh year
7	running the event, third time appearing
8	before you guys for this license. It's
9	donated wine from Cappy's and Commonwealth
10	and it's our largest fundraiser.
11	MICHAEL GARDNER: And could you tell
12	us a little bit about the organization?
13	JENNI FER TARTAGI LI A: We are a
14	equi ne therapy organi zati on. We servi ce
15	disabled kids, adults, and veterans up in
16	Boxford.
17	MI CHAEL GARDNER: Okay. And that
18	means in connection with horses?
19	JENNI FER TARTAGI LI A: Yeah, worki ng
20	around, with, riding, farm activities.
21	MICHAEL GARDNER: Well, then I

1	remember your application from last year as
2	well.
3	JENNI FER TARTAGI LI A: Yeah.
4	MICHAEL GARDNER: And how did it go
5	last year?
6	JENNIFER TARTAGILIA: It was okay.
7	We had a professional auctioneer. He wasn't
8	the greatest. We're kind of going back to
9	we're doing Jim Browning this year, so
10	hopefully he'll be better. We'll see.
11	MICHAEL GARDNER: And the Sonesta is
12	responsible for all the wine handling?
13	JENNI FER TARTAGI LI A: Yes.
14	MI CHAEL GARDNER: Other questions?
15	ROBERT HAAS: No other questions.
16	GERALD REARDON: No questions.
17	MICHAEL GARDNER: Any members of the
18	public who would like to be heard on this
19	matter?
20	(No Response.)
21	MICHAEL GARDNER: Seeing none, I'll

1	make the motion to approve the application
2	for the charity wine license for the Sonesta
3	for the event on November the 3rd, 2012,
4	according to the terms described in the
5	agenda and as discussed this evening.
6	GERALD REARDON: Second.
7	ROBERT HAAS: Motion have been made
8	and seconded, all those in favor signify by
9	sayi ng "Aye."
10	GERALD REARDON: Aye.
11	ROBERT HAAS: Aye.
12	MI CHAEL GARDNER: Aye.
13	None opposed.
14	So welcome back to Cambridge. Good
15	luck with the event.
16	JENNI FER TARTAGI LI A: Thank you very
17	much.
18	GERALD REARDON: Hopefully you're
19	higher on the agenda.
20	ELIZABETH LINT: The agenda was done
21	and then they came in.

1	ROBERT HAAS: First come, first
2	serve.
3	ELIZABETH LINT: Pretty much.
4	MI CHAEL GARDNER: Are there any
5	other items business before us?
6	ELIZABETH LINT: Yes, what are we
7	going to do about the hotel issue? Do we
8	have a decision of what we're going to do?
9	MICHAEL GARDNER: Well, we're going
10	to hold a new hearing.
11	ELIZABETH LINT: I know that. When?
12	MICHAEL GARDNER: Right.
13	So I understand that the fire chief is
14	not available on October the 23rd. But you
15	are available on November the 8th, correct?
16	GERALD REARDON: November the 8th.
17	I have to check that.
18	MI CHAEL GARDNER: And, Commissioner,
19	you're available November the 8th?
20	ROBERT HAAS: Yes.
21	GERALD REARDON: Yes.

MICHAEL GARDNER: So I would make the recommendation that we put the matter on for November the 8th as part of the hearing scheduled for six o'clock. And do any of the Commissioners have any other issues or concerns with respect to taking the matter up again on November 8th?

GERALD REARDON: I'm not sure if we need another clarification from our Law

Department on recent information that's come forward. It seems to cloud some of the original. I just want to be sure.

it, the fire chief is suggesting at the minimum that we have additional communication with the Law Department and see if they are prepared to provide any further advice with respect to communications received from interested parties since the last time we met with the Law Department which was, as I recall, in Executive Session in January of

1	2012; right? Fair to summarize?
2	GERALD REARDON: That's correct.
3	MICHAEL GARDNER: All right. So,
4	without objection Ms. Lint and I will take it
5	upon ourselves to be in touch with the Law
6	Department to see if they have any additional
7	i nformati on.
8	ELIZABETH LINT: Well, I know I
9	would have to contact the City Manager.
10	MI CHAEL GARDNER: Okay. So, well
11	ELIZABETH LINT: Unless you want to
12	handle it.
13	MICHAEL GARDNER: I'll take it upon
14	myself to make sure that that's done
15	according to city procedure. Contact the Law
16	Department.
17	Are there any so I don't know, do
18	you want to vote on this or just simply take
19	administrative note that it will be on the
20	record for the 8th? Be on the agenda for the
21	8th?

1	ROBERT HAAS: I think that's it.
2	GERALD REARDON: I think.
3	MI CHAEL GARDNER: Are there any
4	other business before the Commission?
5	ELIZABETH LINT: There is not.
6	MI CHAEL GARDNER: We approved all
7	the minutes that are subject to approval?
8	ELIZABETH LINT: Yes.
9	MI CHAEL GARDNER: Okay. Motion to
10	adjourn is always in order.
11	ROBERT HAAS: I make a motion to
12	adj ourn.
13	GERALD REARDON: Second.
14	MI CHAEL GARDNER: Motion to adjourn
15	having been made and seconded, all those in
16	favor of adj ourni ng, say "Aye."
17	ROBERT HAAS: Aye.
18	GERALD REARDON: Aye.
19	MI CHAEL GARDNER: Aye.
20	None opposed.
21	We've adjourned, at least by my watch,

1	at 8: 45 on the evening of the October the
2	9th. Thank you very much.
3	(Whereupon, at 8:45 p.m., the
4	Li cense Commi ssi on Adj ourned.)
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21	statements made. 

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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
12	my hand this 29th day of October 2012.
13	
14	Catherine L. Zelinski Notary Public
15	Certi fi ed Shorthand Reporter Li cense No. 147703
16	My Commission Expires:
17	Apri I 23, 2015
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