

**HEART OF THE CITY** by Mark Tatulli

OK, DEAN, WE'VE GOT A BUNCH OF COLORS AND WE CAN PROBABLY MIX ANY COLOR WE DON'T HAVE!

YA KNOW, IF THIS WORKS, WE CAN OPEN OUR OWN HAIR COLORING STAND AND CHARGE KIDS!

BEFORE WE START TALKING BUSINESS MODELS AND EXPANSION, LET'S GET THROUGH THE TESTING PHASE.

ROGER THAT!

© 2016 Mark Tatulli. Dist. by Universal Uclick

**FOR BETTER OR FOR WORSE** by Lynn Johnston

HERE TAKE THESE ASPIRINS AND SLEEP FOR A WHILE. DON'T FEEL LIKE SLEEPING.

AT LEAST LIE DOWN, THEN! AND PUT SOMETHING WARM ON YOUR FEET! YOU'RE GOING TO CATCH SOMETHING ELSE IF YOU KEEP WANDERING AROUND THE HOUSE LIKE THAT!!

I KNOW... (HACK, HACK, WHEEZE)

... I THINK I JUST PICKED UP A "NAGGING" COUGH!

© 2016 Lynn Johnston. Dist. by Universal Uclick

**THE PAJAMA DIARIES** by Terri Libenson

**THE VENN DIAGRAM OF GROCERY SHOPPING:**

- will need to go back in two days
- have teenagers
- bought two of everything
- haven't grocery shopped in two weeks
- grocery shopping on an empty stomach
- need to take out second mortgage
- bought entire bakery aisle

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**PRICKLY CITY** by Scott Stantis

WHY DON'T WE MOVE TO FRANCE NOW THAT THE ELECTION IS OVER, CARMEN?

FRANCE? WHY FRANCE, WINSLOW?

I LIKE CHEESE AND SHORT WORK-WEEKS.

YOU KNOW FRANCE IS FULL OF FRENCH PEOPLE, RIGHT?

YIKES! WHEN DID THAT HAPPEN??!

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**DUSTIN** by Steve Kelley & Jeff Parker

HELLO, KIRK.

HELLO, KIRK.

HELLO, FRECKLE-FACE. HELLO, FOUR-EYES.

YOU'RE JUST GOING TO LET HIM GET AWAY WITH THAT?

WHY ADD INJURY TO INSULT?

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**ZITS** by Jerry Scott & Jim Borgman

TYPHOON?

HOODIE HAIR.

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**MOTHER GOOSE & GRIMM** by Mike Peters

I AM ATTILA THE MAGNIFICENT. MY MAGIC BALL OF YARN SEES ALL AND KNOWS ALL...

DOES YOUR MAGIC BALL OF YARN KNOW WHERE MY DOG BOWL IS?

YEAH, IT'S HOLDING MY MAGIC BALL OF YARN TOGETHER

© 2016 Mike Peters. Dist. by Universal Uclick

**RHYMES WITH ORANGE** by Hilary Price

**THE FOREST**

Shoot... my parts smell like acorns.

NOPE--HAVEN'T SEEN HIM.

© 2016 Hilary Price. Dist. by Universal Uclick

**ROSE IS ROSE** by Pat Brady & Don Wimmer

CLOSER!

LOWER!

"THE ENVELOPE DROP" A TEAM-BUILDING CHALLENGE THAT REQUIRES STRENGTH, BALANCE AND PROPER POSTAGE.

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**NON SEQUITUR** by Wiley

FIRST, THE GOOD NEWS IS, YOUR ACCOUNTANT SAYS YOU STILL WON'T HAVE TO PAY ANY TAXES...

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**CORNERED** by Baldwin

11-16 © 2016 Mike Baldwin. Dist. by Universal Uclick

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**PLUGGERS** by Gary Brookins

Write to: Pluggers  
P. O. Box 29347  
Henrico, VA 23242

SHOOT! ... I NEED ANOTHER ERASER.

Thanks to Mary Heisel Pittsburgh

Every time a plugger gets her address book up to date, someone either moves or passes away.

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**JUMPSTART** by Robb Armstrong

POP, DID YOU HEAR THAT CLARENCE CANCELED THANKSGIVING AT HIS PLACE?

HIS DAD TOLD ME...

THEN, HE INVITED YOUR MOM AND ME TO JOIN HIM AND MAUREEN AT GUSTINE LAKE FOR THE HOLIDAY!

SO, THE OLDER GENERATION IS GOING TO ABANDON MY GENERATION?!

ACTUALLY, WE'RE HOPING YOU'LL LET US TAKE YOUR KIDS AND YOUR DOG.

© 2016 Robb Armstrong. Dist. by Universal Uclick

**ARLO & JANIS** by Jimmy Johnson

WE DO ALL THE COOKING AT HOME, MARK! IN A COMMERCIAL KITCHEN!

AND IT'S INSPECTED! WE'RE SET UP FOR CATERING, YOU KNOW!

THAT'S GOOD, BUT...

THE PROBLEM IS HERE! YOU HAVE A LOT OF OBVIOUS TIME/TEMPERATURE ISSUES, AMONG OTHER THINGS.

DO YOU TRANSPORT THE FOOD IN THESE COOLERS?

NO, WE TAKE THE DIRTY DISHES HOME IN THOSE!

© 2016 Jimmy Johnson. Dist. by Universal Uclick



# Names

MARK SHANAHAN & MEREDITH GOLDSTEIN  
with EMILY SWEENEY

## Aerosmith tour could be beginning of end

Calling it their “Aero-Vederici” tour, Aerosmith has announced a slew of European dates that could be the band’s last hurrah. The bad boys of Boston rock say the 18 shows, which begin in Tel Aviv in May and conclude July 5 in Zurich, will be their last in Europe. At the moment, no US shows are scheduled in the new year. **Steven Tyler, Joe Perry, Brad Whitford, Tom Hamilton, and Joey Kramer** have been making noises about a “farewell” tour for a few years. “Starting a tour that says ‘the final tour’ is OK, but to think there’s going to be a last Aerosmith gig? That’s a little tough for me to wrap my head around,” Perry told Bill-

board earlier this year. “I mean, we all know our age is creeping up on us, but, man, we’ve tried to follow the lead of the original blues guys and the early rockers and just keep playing ‘til we drop, y’know? We all have different feelings about it. I do have a feeling that there’ll be a tour that we’ll call the final tour — but when will it end? That I can’t say.” Tyler has been spending a lot of time in Nashville, where he recorded a country record, and Perry recorded and toured this year with **Alice Cooper** and **Johnny Depp** in Hollywood Vampires. Aerosmith’s last album of original tunes was 2012’s “Music From Another Dimension.”

## New Kids returning to Fenway Park

New Kids on the Block, Boyz II Men, and **Paula Abdul** will be hangin’ tough at Fenway on July 8. It’ll be the only Massachusetts stop for the “Total Package” tour, for which tickets go on sale Saturday. NKOTB — you know them as **Jordan Knight, Jonathan Knight, Joey McIntyre, Donnie Wahlberg, and Danny Wood** — performed once before at Fenway, in a full-on

downpour in 2011. The band, which formed in the later ’80s, has toured regularly in recent years and has been playing cruise concerts since 2010. Nostalgia tours are all the rage: The “I Love the ’90s” tour, featuring **Salt N Pepa** and **Vanilla Ice**, made a stop in Worcester last month. No other Fenway shows have been announced for 2017.



CHRIS PIZZELLO/INVISION/AP

## Are ‘Manchester’ costars an item?

They costar in the film, so maybe it’s nothing, but it didn’t go unnoticed that **Casey Affleck** and **Michelle Williams** were holding hands on the red carpet at Monday’s premiere of “Manchester by the Sea” in Los Angeles. Affleck separated last spring from his wife of 10 years, **Summer Phoenix**, while Williams was most recently linked to author **Jonathan Safran Foer**. Directed by **Kenneth Lonergan**, “Manchester by the Sea,” opens in select theaters Friday and is already getting Oscar buzz. The film, shot on the North Shore last year, is about a janitor, played by Affleck, who returns home to look after his nephew after his brother’s death. Affleck’s older brother **Ben** and good buddy **Matt Damon** also attended the premiere.

## Damon may join female cast of ‘Ocean’s’

As one of the film’s producers, **Matt Damon** is all about “Manchester by the Sea” at the moment. (Homeboy even appears in an ad for the movie, which is odd because he’s not actually *in* the movie.) But it was a different movie that Damon was touting at Monday’s LA premiere of “Manchester by the Sea.” The Cambridge-bred actor said he’s excited about “Ocean’s Eight,” the all-female heist comedy, and he may have a small role in the film.

“I haven’t read it yet, but the cast is phenomenal and I’m excited to see what those women do with it. It’s going to be fun,” he told Entertainment Tonight. A continuation of the “Ocean’s” franchise that starred Damon, **Brad Pitt**, and **George Clooney**, “Ocean’s Eight” will star **Anne Hathaway, Sandra Bullock, Helena Bonham Carter, Cate Blanchett, Sarah Paulson, Rihanna, Mindy Kaling, and Awkwafina**.

## Arsenal Center renamed for Mosesians

The Arsenal Center for the Arts in Wattertown has been officially renamed the **Dorothy and Charles Mosesian Center for the Arts**, in honor of the family who has long supported the community arts venue. The new name will be rolled out over the course of the next few months. “With great pride in what we have accomplished over the last ten years, we are invigorated by this opportunity to continue opening doors to excite and inspire diverse audiences and artists to create, appreci-

ate, participate and grow through the arts” said executive director **Roberta Miller**, in a press release. The late Charles Mosesian, a successful local businessman and philanthropist, helped launch the center’s building campaign in 2000 with a gift of \$1 million. In addition to the Charles Mosesian Theatre, the facility at 321 Arsenal St. features a 100-seat black box theater, exhibition gallery, rehearsal halls, educational classrooms, and artist studio spaces.



PHOTOS BY JOHN BLANDING/GLOBE STAFF

## ‘Marathon’ documentary gets red carpet treatment

“Marathon: The Patriots Day Bombing” — a documentary about the aftermath of the 2013 terrorist attack and the recovery of some of the victims — had a red carpet premiere at the Wang Theatre on Tuesday evening. The guest list included directors **Ricki Stern** and **Annie Sundberg**, producers **Jake Abraham** and **Jameka Autry**, as well as film subjects **Jessica Kensky** and **Patrick Downes; Celeste, Sydney, Kevin, and Tyler Corcoran; and J.P. and Liz Norden**. The film, produced in association with the Boston Globe, will air Nov. 21 on HBO. Pictured: (top, from left) Stern and Sydney Corcoran; (at right, from left): Tyler, Kevin, Celeste, and Sydney Corcoran, Liz and J.P. Norden, and Downes.



## VNA honors three at anniversary gala

The Visiting Nurse Association of Boston held its annual Heroes in Health Care gala in the Mandarin Oriental’s grand ballroom over the weekend, celebrating the VNA’s 130th anniversary as well as honoring three community health care leaders. Over the years, the black-tie event has raised about \$2.5 million to benefit the VNA of Boston’s Maternal Child Health Program and Charitable Care Fund. The three honorees of the evening were **Diane Bergeron**, former vice president of hospice and advanced illness management for VNA Hospice and Palliative Care; **Michael Minogue**, president and chairman of Abiomed; and Mutual of America, represented by president and CEO **John R. Greed**. Attendees included gala co-chairs **Linda Hope-Springer** and



ROGER FARRINGTON

**Loriann Meagher** and honorary chairs **Belinda** and **Henri Termeer; Ronald Walker**, Massachusetts secretary of labor and workforce development, and his wife, **Shawnda Walker; Mary Ann O’Connor**, VNA Care presi-

dent; **Steven Strongwater**, president and CEO of Atrius Health; and **Dr. Mallika Marshall**, WBZ-TV medical reporter. Pictured above are Minogue with Meagher (left) and Hope-Springer.



BRIAN BABINEAU

## Aly and teammates wrap up tour

TD Garden hosted the 2016 Kellogg’s Tour of Gymnastics Champions on Sunday. It was the last stop on the gymnasts’ 36-city tour, and as a token of appreciation TD Garden execs **Amy Latimer** and **Steve Nazro** gifted the entire team and crew with customized bathrobes. Prior to the 1 p.m. show on Sunday, Latimer and Nazro presented the robes to Olympic gold medalists (from left) **Aly Raisman** of Needham, **Simone Biles**, and **Madison Kocian** and congratulated them on their successful tour run. The gymnasts also took time to participate in the wildly viral “mannequin challenge,” and as you can expect, they nailed it perfectly. If you don’t believe us, check out the video Biles posted on her Instagram account on Sunday. And Biles didn’t stop: She joined **Mindy Kaling** (at right) at Glamour’s Women of the Year Awards in LA on Monday. Kaling, the Cambridge-bred actress/writer/



FRAZER HARRISON/GETTY IMAGES

producer, introduced Biles, who won five medals at the Summer Olympics in Rio de Janeiro.

*Globe correspondent Eryn Carlson contributed.*

## Songs of love

‘It tickled me that someone of her age was so devoted to my music.’

TONY BENNETT, on how he met his wife, Susan, who’s 40 years his junior



## Putnam cuts jobs, changes top staff

Active money managers taking hit

By Beth Healy  
GLOBE STAFF

Putnam Investments said Tuesday it will eliminate 115 jobs, or about 8 percent of its workforce, and is shaking up top staff as the Boston company deals with a bruising period for active money managers.

The cuts, which will affect technology, operations, and some investment workers, will reduce costs by \$65 million, the firm said. Putnam is the latest in a string of companies to face declines in business as a result of customers flocking to lower-cost index funds.

“Putnam continues to see strong, ongoing opportunity for active management in the marketplace,” chief executive Robert Reynolds said in a statement.

But investors are fleeing many active funds as managers who pick investments fail to outperform index funds, which passively track market indexes. Industrywide, \$216 billion has flowed out of actively managed mutual funds this year, while investors have poured \$358 billion into lower-cost index funds and exchange-traded funds, or ETFs, according to Morningstar.

As part of the Putnam overhaul, the firm’s chief investment officer since 2009, Walter Donovan, will leave the firm. In his place, three executives are being promoted to oversee stocks, bonds, and global asset allocation.

Reynolds named Aaron Cooper investment chief for equities and William Kohli investment chief for fixed income. Robert Schoen will oversee

PUTNAM, Page C2

## Bid to redevelop Volpe Center site awarded to MIT

By Tim Logan  
GLOBE STAFF

One of the biggest prizes in Boston-area real estate went Tuesday to the Massachusetts Institute of Technology, when US officials tapped the university to redevelop the Volpe Transportation Center in Kendall Square.

MIT beat out a half-dozen major real estate firms for the 14-acre site, which is one of the last remaining big properties that can be redeveloped in one of the hottest real estate markets in the country.

It’s unclear what exactly MIT would build there; the US General Services Administration released few details with its announcement and has refused to make public the proposals it received earlier this year. The school itself declined to reveal what it proposed to the GSA.

But the university will first have to build a roughly 400,000-square-foot replacement for the existing government transportation research building on Broadway before receiving the rest of the campus to redevelop. The full project, which will probably include a

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### INSIDE



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JOHN BLANDING, BOSTON GLOBE STAFF/FILE 2016

## NOT SO FAST

The path from Election Day success to a full-blown marijuana industry in Massachusetts is long and uncertain

## Pot industry sees long road ahead, not a gold rush

By Dan Adams and Adam Vaccaro  
GLOBE STAFF

‘Big Pot’ is not coming to Massachusetts.

Though voters approved recreational marijuana last week, don’t expect a land rush to Massachusetts by out-of-state corporate profiteers who can quickly throw up a weed store on every corner.

Instead, cannabis companies anticipate the retail market for legal marijuana here will be slow to develop and fragmented among numerous small firms, most of them homegrown startups or locally-owned partnerships with boutique pot companies from states such as Colorado.

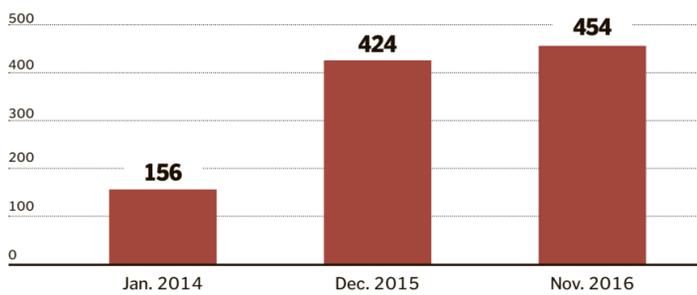
“There isn’t some megalithic industry that exists today,” said Kris Krane, the Boston-based president of marijuana investment and consulting firm 4Front Ventures. “The notion that there are these gigantic, big-money players running in to take this whole thing over is just a fiction. There’s no Philip Morris, no Anheuser-Busch, no cannabis division at Bank of America. Even the most successful company is still barely in the growth stage.”

The absence of such conglomerates is due in large part to marijuana’s status as an illegal drug under federal law, which makes it very difficult

### Pot in Colorado

A look at the marijuana business in Colorado, where the first recreational shops opened in January 2014.

#### Retail outlets



SOURCE: Colorado Department of Revenue

#### Tax and fees collected

(From sales of recreational and medical marijuana)  
**\$34.9 million**  
FY 2014-15

**\$102.4 million**  
FY 2015-16

GEORGE PATISTEAS/GLOBE STAFF

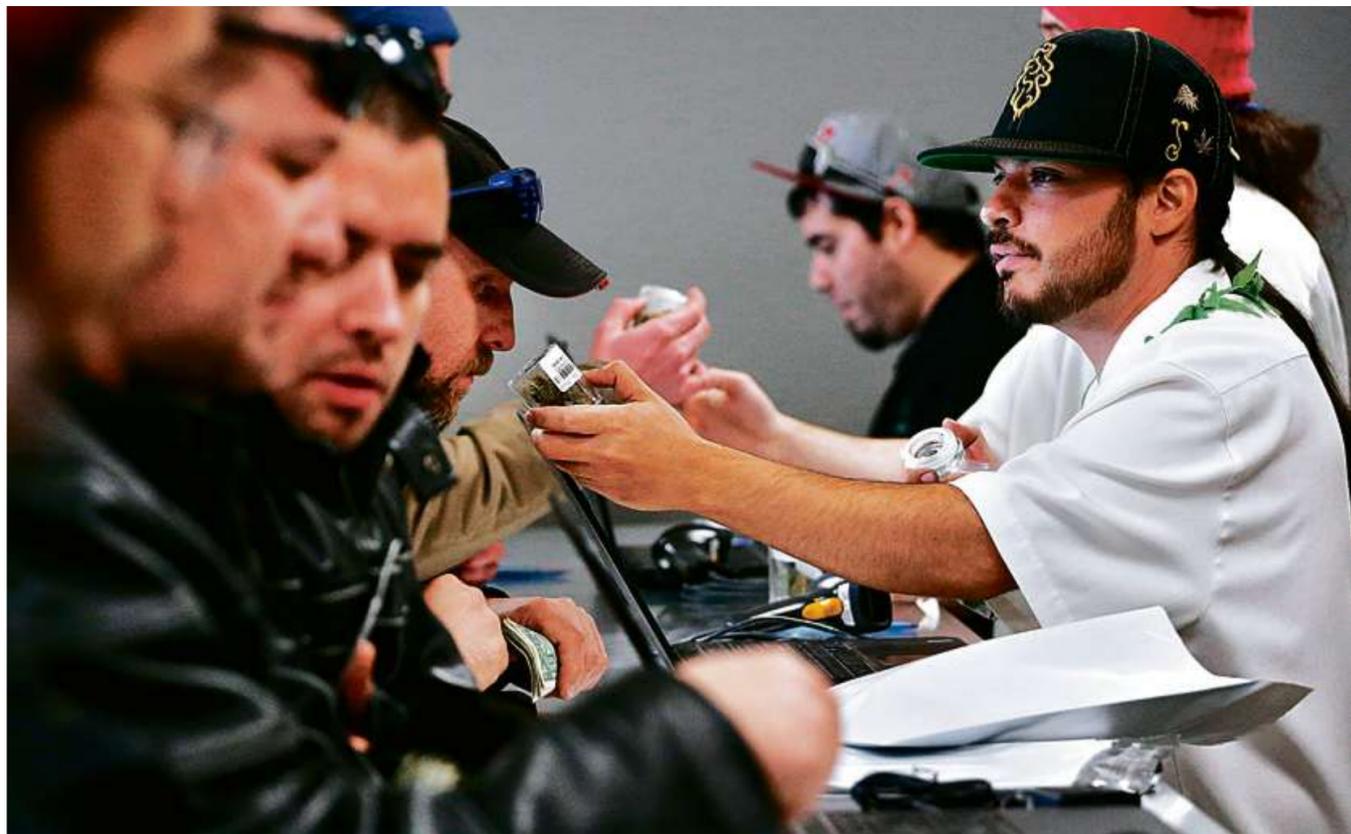
for a single company to operate in multiple states and enjoy the economies of scale available to more conventional retailers. Colorado pot retailers that wanted to move into Massachusetts, for example, would essentially have to start from scratch here, building new growing and processing centers or partnering with a local cultivator.

And despite pot’s much-touted upside — investment and research firm Arcview Group fore-

casts a \$1.1 billion marijuana market in Massachusetts by 2020 — capital can be surprisingly hard to come by, again thanks to the federal prohibition, which scares off institutional investors.

As a result, experts predicted most marijuana storefronts — the most visible public sign of the drug’s legality — will be run by small companies with local ties and funding from boutique invest-

MARIJUANA, Page C5



BRENNAN LINSLEY/ASSOCIATED PRESS

Colorado began retail marijuana sales on Jan. 1, 2014. The marijuana industry in Massachusetts will face many of the same challenges.

SHIRLEY LEUNG



## Ways to salvage marijuana law

Congratulations Massachusetts, we just passed one of the worst pot bills in the country.

Now what? Plenty.

Our Beacon Hill leaders should do what they didn’t do in the first place, which is steer this runaway train down the right track. The Yes on 4 campaign successfully tapped into voter sentiment on legalizing recreational marijuana, and the ballot measure passed comfortably with about 54 percent in support. Voters in three other states — Maine, California, and Nevada — also legalized pot by ballot initiative last week.

Here’s the problem, which my colleague Joan Vennoch also warned about:

This is a law written by the marijuana industry, and it’s got their best interests, not ours, in mind.

Lawmakers now have the ability to go back and make amendments without undoing the will of the people. Proponents will tell you the Legislature had its shot to craft marijuana legislation and now it’s up to a new Cannabis Control Commission to come up with regulations.

Jim Borghesani, the spokesman for the Yes on 4 campaign, sums up the group’s position this way: “The Legislature would be wise to wait and see what legislative actions are identified by and requested by the CCC in due course of their deliberations rather than leaping to action before the CCC is even appointed, much less

started on their tasks.”

But why wait? This law, says Kevin Hill, a McLean Hospital doctor and author of “Marijuana: The Unbiased Truth about the World’s Most Popular Weed,” should be treated like a living document.

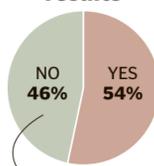
“We should expect to have excellent marijuana policy,” said Dr. Hill, who specializes in substance abuse issues. “We have the brainpower in the Commonwealth to give people what they want while limiting risk.”

So here are five ways to fix the law we just passed:

**1. Local control — opt in.** In Colorado, the first state in the country to legalize marijuana, individual communities could vote on whether to allow retail marijuana businesses in their backyard. Seventy percent of towns voted to ban weed shops, while 30 percent, including the city of Denver, opted in.

The Massachusetts law automatically allows pot shops, which are expected to start opening in 2018, in every town. Communities must now vote by referendum to keep marijuana shops out, and some mayors are already gearing up to do that.

### Question 4 results



Communities where legalization was least popular:

**39.1%**  
LYNNFIELD

**41.5%**  
HANOVER

**41.5%**  
WESTWOOD

**41.7%**  
HINGHAM

LEUNG, Page C5

# Harvard, janitors go down to the wire on contract talks

## 700 threatening to walk off the job

By **Katheleen Conti**  
GLOBE STAFF

Harvard University was facing another strike Tuesday evening as negotiators for the university and 700 union janitors worked to reach a new contract before a midnight deadline.

The janitors overwhelmingly voted last week to authorize union leaders to call for a work stoppage if an agreement isn't reached when their contract expires.

Officials for 32BJ of the Service Employees International Union, which represents the maintenance workers, did not announce a possible

strike date, so janitors may not walk out immediately after the midnight deadline. Negotiators may choose to continue talks with the university if they feel progress is being made.

If the janitors do walk out, it will be Harvard's second labor strike in less than a month. In October, a strike by about 750 dining hall workers disrupted food service and attracted national attention. The dining hall workers' strike was the school's first labor strike in more than 30 years. It settled after three weeks, with Harvard agreeing to pay full-time workers a minimum annual salary of \$35,000 and absorbing health insurance cost increases.

The janitors, who have been

negotiating a new contract since Oct. 7, are asking for cost of living wage increases, affordable health care benefits, and an increase in the number of full-time jobs. About 70 percent of the janitors who clean Harvard's campuses in Cambridge and Boston work full time. The workers make an average wage of \$21.87 an hour, according to the union, which did not disclose how much of an increase it is seeking.

Harvard administrators have said that the janitors' salaries are "highly competitive in the local markets." The average tenure of Harvard janitors is 10 years, administrators said, adding that counting the longer-tenured workers, the average hourly wage is \$22.07.

If the janitors do walk out, it will be Harvard's second labor strike in less than a month.

Workers are eligible for health care benefits if they work at least 16 hours per week, the lowest threshold for eligibility, Harvard said. Those who work more than 20 hours per week are eligible for pension and retiree health insurance benefits.

Harvard's is the latest group of janitors negotiating contracts under 32BJ SEIU representation. The union, which represents about 18,000 property service workers in the Boston area, negotiated a four-year agreement last month for about 200 Tufts University janitors that will increase their wages to \$21.55 an hour by the end of the contract.

In September, the union reached a deal with a consortium

of contractors that employs about 13,000 commercial janitors who clean several thousand office buildings in the Boston area, netting the workers \$20 an hour in four years.

In both those instances, the deals were reached at the 11th hour, averting threatened strikes.

In June, the union also negotiated a 9 percent wage increase over the course of three years for 650 MIT custodians, electricians, groundskeepers and other service workers. The janitors' pay will increase to \$23.67 an hour in the life of the contract.

*Katheleen Conti can be reached at [kconti@globe.com](mailto:kconti@globe.com). Follow her on Twitter @GlobeKConti.*



RICHARD DREW/ASSOCIATED PRESS/FILE 2016

# Twitter tries to clamp down on abuse

## More blocking tools added to service

By **Katie Benner**  
NEW YORK TIMES

SAN FRANCISCO — Social media companies are under increasing scrutiny for the amount of hate speech that thrives on their platforms, especially since the presidential election.

Now, Twitter has unveiled several new measures to curb the online abuse, although the changes are unlikely to be far-reaching enough to quiet the company's critics.

On Tuesday, Twitter said it was making it easier for its users to hide content they do not wish to see on the service and to report abusive posts, even when those messages are directed at other users. The company has given its support teams training to better identify mistreatment on Twitter.

"There's a fine line between free expression and abuse, and this launch is another step on the path toward getting rid of abuse," said Del Harvey, Twitter's vice president of trust and security. "We've been launching new products to address this, and the cadence of product releases is picking up. We have a lot planned on this path."

Online harassment and hate speech have long festered on Twitter, but the incidents appeared to rise during the presidential campaign. Exchanges between supporters of President-elect Donald Trump and Hillary Clinton grew personal and acrimonious. Many of Trump's supporters also relied on a series of images — some anti-Semitic and others quietly coded as racist — to circulate hate speech on Twitter.

Since Trump's victory last week, Twitter has been filled with reports of racist and derogatory taunts against minorities. Many users have expressed

fear and concern about the escalation of such behavior. When asked about harassment of minorities, Trump told "60 Minutes" that his supporters should "stop it."

Twitter has not had a comprehensive response for dealing with hate speech, largely because the company did not want to limit freedom of expression on the service. But over time, Twitter has rolled out measures to tackle the problem. It has let people mute the accounts of other users, effectively

'Unlike other sites with anonymity, Twitter lets users broadcast to the world.'

MARK S. LUCKIE  
Former Twitter manager

tively making their content disappear from view. Last year, it issued an explicit prohibition against hateful conduct.

The company is now taking more action. It is letting people more specifically block out what they do not want to see on the service, including muting words, phrases, and even entire conversations. Twitter is also making it easier for people to report abusive behavior, even if they are only bystanders to the abuse, and for the company to evaluate those reports. And it has overhauled its approach to training support teams, holding special sessions on cultural and historical context for hateful conduct.

"Someone looking at user complaints in Asia may not recognize something happening in the EU or the US as hateful," Harvey said. "We need to make sure there is a universal famil-

arity with the most common trends and themes we're seeing that are abusive, but may not seem so at first glance."

Critics said that while the steps are positive, they will not eliminate hate speech.

Twitter's changes "don't stop the problem of posting abusive content," said Mark S. Luckie, a former Twitter manager who now runs a digest of the topics trending among Twitter's African-American users called Today in #BlackTwitter. "People will find a way to abuse others online, but these changes may put users at ease and curb the perception of abuse on Twitter."

Part of the reason abuse has thrived on Twitter is because the company allows anonymity, Luckie said.

"But unlike other sites with anonymity, Twitter lets users broadcast to the world — so their abuse has a huge potential impact," he said. "If you fight with a celebrity and the celebrity fights back, then you have potentially reached a global audience with your abuse."

Harvey acknowledged that Twitter has not always moved fast enough to clamp down on abusive behavior. She said that the problem would probably never be entirely solved, but that the company was doing more to identify repeat offenders who create new accounts when Twitter shuts them down or who incite users to gang up on others.

"When I hear that Twitter only cares about this now, that we're only going through the motions, I understand where that perception comes from," Harvey said. "But this is important to us because people are experiencing these abusive things, and we need to make sure they know what options they have and that we're taking action to make things better."

Twitter, long criticized as a hotbed for online harassment, is expanding ways to curb the amount of abuse users see and making it easier to report such conduct.

# Buoyed by Trump, newspapers get a subscriber boost

By **Gerry Smith**  
BLOOMBERG NEWS

NEW YORK — The nonprofit news organization ProPublica typically receives about 10 donations a day. On Monday, its website was deluged with about three every minute.

ProPublica is one of several outlets, including The New York Times and Wall Street Journal, witnessing a swell in donations or subscriptions since Donald Trump's victory on Election Day. ProPublica, the Times, and the Washington Post got a boost Sunday from HBO comic John Oliver, who lamented "fake facts" that circulated on social media during the campaign and urged viewers to "support actual journalism."

"A lot of people after the election feel compelled to respond in one civic way or another, and journalism is an important part of that," said Richard Tofel, ProPublica's president.

The support is a hopeful sign for an industry looking to answer how so many journalists missed the Trump surge. Hurt by the loss of readers and advertisers over many years, newspaper publishers have had to cut their staffs and pare their coverage. The Wall Street Journal cut at least 50 positions this month.

At the Times, new print and digital subscriptions have risen at four times their normal rate since Election Day, according to spokeswoman Eileen Murphy. The company saw record traffic on its website Tuesday through Thursday, the newspaper said in a statement Monday.

In a letter to readers on Sunday, publisher Arthur Sulzberger Jr. and executive editor Dean Baquet vowed to rededicate the newspaper "to the fundamental mission of Times journalism."



MICHAEL REYNOLDS/EUROPEAN PRESSPHOTO AGENCY

The New York Times and Wall Street Journal are among those seeing an increase in subscriptions.

While the two said they believed their coverage of both presidential candidates was fair, they also asked, "Did Donald Trump's sheer unconventionality lead us and other news outlets to underestimate his support among American voters?" Baquet also said separately in a Times story that journalists have "to do a much better job of being on the road, out in the country, talking to different kinds of people than the people we talk to."

The letter prompted Trump to write on Twitter Sunday that the Times was "apologizing for their bad coverage of me." In another post that day he said, "Wow, the @nytimes is losing thousands of subscribers because of their very poor and highly inaccurate coverage of the 'Trump phenomena.'" His tweets spurred several journalists, including some at rival newspapers, to tweet back that more people should subscribe to the Times.

At the Wall Street Journal, owned by Rupert Murdoch's News Corp., new subscriber volume spiked 300 percent on the day after the election, spokeswoman Colleen Schwartz said.

Investors have taken notice. Publicly traded newspaper stocks have marched higher since Election Day, with the largest publisher, Gannett Co., up 18 percent to lead the group. The Standard & Poor's 500 Media Index, which includes TV, advertising, and cable, has gained 3.7 percent.

Newsrooms are girding for battle with a president who pushed hard to discredit journalists in the eyes of his supporters. Trump dismissed critical stories as lies, barred reporters from his rallies, called for tougher libel laws, and threatened to sue the Times for reporting on women who said they'd been groped and kissed by him without their consent.

Tofel said he "got a little heads-up" from Oliver's staff that the HBO host would call on viewers to donate to ProPublica. The producers asked if his website could handle the traffic that would likely result.

"We first saw a very substantial uptick, late Tuesday night when elections results were clear," Tofel said. "Then it went to a very different level after the John Oliver broadcast."

The public show of support for news organizations has also extended to public radio. KCRW, one of two outlets in the Los Angeles area associated with National Public Radio, experienced a doubling of donations in the week after the election, according to Jennifer Ferro, president of the Santa Monica, California-based station.

"We weren't asking, so obviously this was spontaneous," Ferro said in an e-mail.

# Putnam cutting jobs, changing top staff

► **PUTNAM**  
Continued from Page C1

global asset allocation. Reynolds said the three are "at the top of their game."

In addition, the firm said Steven Krichmar would step down as chief of operations. He'll be replaced by Michael Woodall.

Putnam, with \$154 billion in assets, is the latest in a string of financial services firms to announce cutbacks in recent months.

Boston's Grantham, Mayo, Van Otterloo & Co. cut 10 percent of its 650-person staff, and Pacific Investment Management Co., the West Coast firm best known for its bond management, has also shed jobs.

State Street Corp., the Boston-based custody banker and investment manager, is in the midst of a multiyear cost-cutting program affecting thousands of workers globally.

In 2016 alone, investors have so far

withdrawn about \$7.7 billion from Putnam mutual funds, leaving \$61.7 billion, according to Morningstar Inc., the Chicago fund research firm.

Putnam is part of Great West Lifeco, which is owned by Power Corp. of Canada, a diversified holding company based in Montreal.

*Beth Healy can be reached at [beth.healy@globe.com](mailto:beth.healy@globe.com). Follow her on Twitter @HealyBeth.*

# TALKING POINTS

## RIDE-HAILING

### LYFT OPENS FIRST OFFICE IN BOSTON

Ride-hailing company Lyft opened its first office in Boston on Tuesday, setting up shop at a 4,000-square-foot space in Charlestown. The California-based Uber competitor will staff the office with 15 employees to start. Lyft's Boston general manager, Tyler George, said he expects the number to grow over time. Eight of the employees will provide walk-in assistance to drivers on the Lyft platform, something the company has not previously offered in Boston. Others work in marketing and operational roles. The new office's location near the Charlestown-Somerville border is optimal because it is near the highway and has parking, facilitating travel for the company's drivers, George said. Lyft's local employees had previously worked out of the Cambridge Innovation Center, a shared workspace in Kendall Square. Uber has a Boston office near North Station with more than 50 employees.

— ADAM VACCARO

## PHARMACEUTICALS

### UNIQUIRE TO EXPAND LEXINGTON SITE

Gene therapy developer uniQure NV will expand its Lexington site by an unspecified number of jobs following a strategic review aimed at refocusing the Amsterdam-based company. UniQure, which sells a gene therapy in Europe to treat a type of inflammation of the pancreas, is also developing treatments for hemophilia B, Huntington's disease, and other conditions. It doesn't yet have any drugs on the market in the United States. While uniQure has about 175 employees in Amsterdam and 70 in Lexington, a spokeswoman said it will cut back operations in the Netherlands and add staff in Massachusetts as a result of its review. The company has administrative and research operations in Lexington, where it also manufactures experimental drugs for use in clinical trials.

— ROBERT WEISMAN

## RETAIL

### HURRICANE MEANT \$100M IN ADDED SALES AT HOME DEPOT

No storm is perfect, but for Home Depot they're all pretty good, at least financially. On Tuesday the retail giant said Hurricane Matthew and its subsequent flooding poured an additional \$100 million into sales coffers in the quarter ended Oct. 30. The retailer rung up big transactions on both ends of the October storm, the country's first Category 5 hurricane since 2007. Before the winds hit, residents across the Southeast streamed into Home Depot for plywood, flashlights, tarps, and generators. After it passed, they stocked up on drywall, chain saws, sump pumps, and lots and lots of trash bags.

— BLOOMBERG NEWS



## TOYS

### CHILD SAFETY GROUP RELEASES ANNUAL LIST OF TOYS IT SAYS ARE DANGEROUS



A plush elephant pillow that could suffocate a baby, a plastic hammer with the potential to cause head injuries, and a slingshot-like device that shoots balls of slime that could cause eye injuries were singled out Tuesday by a child safety group as among 10 dangerous toys for sale this holiday season. The list issued by Boston-based World Against Toys Causing Harm, or WATCH, includes toys with small pieces that pose a choking hazard and pointy parts that it says could cause puncture wounds. It was released ahead of the 2016 holiday shopping season, which accounts for almost two-thirds of all US toy sales, according to WATCH. The Toy Industry Association, a trade group representing toy makers and sellers, countered that the United States has among the strictest toy-safety standards in the world that must be met before a toy can be marketed in the country.

— ASSOCIATED PRESS

## SOCIAL MEDIA

### SNAPCHAT SAID TO FILE CONFIDENTIALLY FOR IPO

Snap Inc., the parent company of Snapchat, has filed confidentially for an initial public offering, according to people familiar with the matter. Snapchat filed papers with the Securities and Exchange Commission before last week's presidential election, one of the people said, asking not to be identified as the details are private. The company is targeting a valuation of about \$20 billion to \$25 billion in a listing that could come as early as March, the person said. Los Angeles-based Snapchat makes an application for sharing selfies and videos, watching news videos, and chatting with friends. Last week it added a physical product to its lineup, selling \$130 Snapchat Spectacles, which come with a built-in camera for shooting video.

— BLOOMBERG NEWS

## RETAIL

### IVANKA TRUMP'S BRAND CRITICIZED FOR CAPITALIZING ON HER FATHER'S ELECTION

Ivanka Trump's fashion brand is revamping its policies in the wake of criticism that the business is trying to profit from her father's rise to the White House. Her company drew flak after sending a "style alert" to journalists on Monday promoting a gold bracelet that Ivanka Trump wore during an interview on CBS Corp.'s "60 Minutes." The piece is part of the Ivanka Trump Fine Jewelry collection. "This notification was sent by a well-intentioned marketing employee at one of our companies who was following customary protocol, and who, like many of us, is still making adjustments postelection," Abigail Klem, president of the brand, said in an e-mailed statement.

— BLOOMBERG NEWS

## ONLINE DATING

### TINDER TO LET USERS CHOOSE GENDER OTHER THAN MALE AND FEMALE

Tinder has started giving users the option to select a gender other than man or woman. The online dating app has announced that its latest update allows users to type a word that describes their gender identity. The West Hollywood, Calif.-based company said in a blog post Tuesday that users also can choose to be shown in searches that best reflect that identity. The app was set up with input from GLAAD, an organization that monitors media and advocates for lesbian, gay, bisexual, and transgender people.

— ASSOCIATED PRESS

## RETAIL

### TJX REPORTS THIRD-QUARTER PROFIT OF \$549.8 MILLION

Framingham-based TJX Cos. (TJX) on Tuesday reported fiscal third-quarter profit of \$549.8 million. On a per-share basis, the Framingham-based company said it had profit of 83 cents. Earnings, adjusted to extinguish debt, were 91 cents per share. The results surpassed Wall Street expectations. The average estimate of 12 analysts surveyed by Zacks Investment Research was for earnings of 87 cents per share. The parent of T.J. Maxx, Marshalls, and other stores posted revenue of \$8.29 billion in the period, also surpassing Wall Street forecasts. Nine analysts surveyed by Zacks expected \$8.27 billion.

— ASSOCIATED PRESS

## COSMETICS

### GRAND DAME ESTEE LAUDER BUYS COSMETICS COMPANY POPULAR WITH MILLENNIALS

Estee Lauder Cos., making the biggest acquisition in its history, agreed to buy cosmetics company Too Faced for about \$1.45 billion, scooping up a makeup brand that's popular with millennials. Too Faced, which is expected to top \$270 million in net sales this year, will help Estee Lauder expand in e-commerce and specialty stores, according to a statement Monday. The purchase would let Estee Lauder reach a younger shopper and will be complementary to MAC, the parent company's biggest makeup brand. Too Faced, based in Los Angeles, has 7.3 million Instagram followers and sells makeup for the eyes, face, and lips in quirky packaging.

— BLOOMBERG NEWS

## AUTOMOTIVE

### MAZDA TO RECALL 70,000 CARS OVER POSSIBLE FUEL LEAKS

Mazda is recalling almost 70,000 RX-8 sports cars in the United States to fix possible fuel leaks that can cause fires. The recall covers RX-8s from the 2004 through 2008 model years. Mazda says the cars have fuel pump sealing rings that can crack when exposed to engine or exhaust heat. That can allow gasoline to escape, increasing the risk of a fire. Documents filed with the government did not mention any fires or injuries.

— ASSOCIATED PRESS

## Agenda



### → PANEL

#### Food tech for health

Entrepreneurs and students in food programs are invited to a panel focused on innovations in food tech to improve our health. Discussion topics include consumer trends in health and food tech, products to promote healthy lifestyles, and environments that encourage wellness. The evening features a Q&A, food tasting, and networking. Wednesday, 6:15 to 8:30 p.m., Perkins+Will, 225 Franklin St., 11th floor, Boston. \$15 to \$20.

### → CLASS

#### Better design decisions

Learn how to make faster and better design decisions by putting the customer first in this design thinking crash course. Attendees will be introduced to the design thinking methods developed by David Kelly at Stanford d.school and learn how to embrace failure and use it as an opportunity to learn. Wednesday, 6:30 to 8:30 p.m., General Assembly Boston Downtown, 125 Summer St., Boston. \$45.

### → NETWORKING

#### Tech party

Startup Institute is hosting an open door party to bring together members of Boston's tech community. Alumni, current students, and hiring partners are invited to reunite and make new connections. Drinks will be served. Wednesday, 7 to 10 p.m., The Brahmin, 33 Stanhope St., Boston. Free.



### → DISCUSSION

#### How to be a good leader

The Greater Boston Chamber of Commerce is having a forum featuring Mark Casady, chief executive of LPL Financial, to talk about what executive leaders can do to set their teams up for success. He will speak about fostering an accepting workplace culture, retaining talent, and closing the gender gap for women in business. Thursday, 7:45 to 9 a.m., Taj Boston, 15 Arlington St., Boston. \$55 for members, \$100 for nonmembers.

### → EVENT

#### Pitch please

Come out to the Accelerate Startup Challenge Fall 2016 PitchRound to hear startups pitch their ideas for a chance to win seed funding. Each startup team will have five minutes to pitch and five minutes for questions from the judges. A winner will be announced at the end of the night. Appetizers will be served. Thursday, 5:30 to 8:30 p.m., Wentworth Institute of Technology, 550 Huntington Ave., Willson Hall, second floor, Boston. Free.

Events of note? E-mail us at [agenda@globe.com](mailto:agenda@globe.com)

## Economy

### Rosengren still backing Dec. rate increase

→ Fears waiting too long to act may disrupt economic recovery

By Deirdre Fernandes

GLOBE STAFF

The election of Donald Trump as president may have taken many business leaders by surprise, but it apparently hasn't changed the minds of the federal government's central bankers about a likely interest rate increase in December.

With the economy nearing what is considered full employment, and inflation still low, Eric Rosengren, the Federal Reserve Bank of Boston president, on Tuesday restated his concerns that waiting too long to raise rates could disrupt the economic recovery.

Investors are pegging the probability of the Fed raising rates next month at 75 percent and Rosengren, during a speech before the Portland Regional Chamber of Commerce, suggested they may be on target.

"Absent significant negative economic news over the next month, the market's assessment of the likelihood of tightening in December seems plausible," he was expected to say during his breakfast speech.

In September, Rosengren joined two other members of the Fed's rate-setting committee in dissenting with the central bank's decision to keep rates unchanged. He voted earlier

this month to keep current rates, he said, only because he expects them to go up in December.

The Federal Reserve has kept a benchmark rate historically low since the 2008 financial crisis in an effort to jump-start the economy by spurring lending and hiring. The central bank raised rates for the first time last December by 0.25 percent, but shelved plans for several more incremental increases this year following mixed economic news.

Rosengren on Tuesday said he would like to see the Fed raise rates gradually to sustain the recovery. He added that waiting too long for unemployment to fall even further could risk overheating the economy, requiring more rapid rate hikes that could rock the ongoing recovery.

The December meeting will be Rosengren's last opportunity for a while to have such an influential role in setting monetary policy. His one-year rotating term on the Federal Open Market Committee, the board that sets rates, is coming to an end.

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## Banking

### Mass. faults Texas broker tied to state banks

→ Firm's aggressive tactics allegedly targeted older investors

By Deirdre Fernandes

GLOBE STAFF

A Texas brokerage firm that provides investment services to several Massachusetts banks allegedly engaged in dishonest and unethical practices, including aggressive sales tactics that included cash rewards, ski trips, and Caribbean vacations, according to Secretary of State William Galvin.

San Antonio-based Investment Professionals Inc. did little to supervise its brokers in Massachusetts, who in some instances sold older investors, including a woman with terminal cancer, inappropriate and risky products to boost their commissions and win contests, according to the administrative complaint filed by Galvin's office.

"Aggressive sales contests run contrary to investor protection," Galvin said. "And contests impacting senior investors on bank premises magnify the problems and concerns. These sales gimmicks — especially as they relate to seniors — are an unacceptable practice."

IPI officials said Tuesday that the company is reviewing the complaint.

IPI "will actively engage the Commonwealth to answer and address this matter," said Amy Watson, a company spokeswoman.

IPI markets itself as a leading provider of investment services and products to community banks and has relationships with more than 140 banks and credit unions nationwide. In Massachusetts, it works out of bank branches and provides services to six financial institutions, including Eastern Bank — the state's largest community bank — as well as Mutual

Bank, East Boston Savings Bank, Edgartown National Bank, The Cooperative Bank, and Homefield Credit Union.

IPI partners with banks to get customer referrals, and in exchange the banks get a percentage of the broker's commissions at the branch, according to the complaint.

Eastern Bank, for example, earned a 40 percent cut of commissions.

Bank employees also received cash payments and gift cards for referring customers to the brokers, according to Galvin.

Massachusetts banks referred more than 2,200 customers to IPI's top 10 representatives in the state between the beginning of 2014 and the end of June. Most of the top-producing IPI brokers worked at Eastern and many of the consumers referred by banks to the investment firm were over the age of 65, according to the complaint.

Galvin's office is investigating two brokers who worked at Eastern branches and has not ruled out taking action against them and the banks or regulating the banks' contracts with investment firms.

"The banks bear responsibility for this also. They know what they're doing, and they're getting a kickback out of it," Galvin said. "They set their customers up. . . . It's very despicable."

Eastern Bank received numerous complaints about one of the IPI representatives at its branches, according to the administrative complaint.

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## Real Estate

### Big housing complex pitched for Hyde Park

→ Noannet files plans for four apartment buildings, 521 units

By Tim Logan

GLOBE STAFF

In the latest sign of large-scale development pushing to the farthest edges of Boston, a developer this week filed plans with the city for a 521-unit apartment complex in the Hyde Park's Readville section.

The Noannet Group told the Boston Planning & Development Agency it wants to tear down several industrial buildings along Sprague Street near the city line with Dedham and put up four new apartment buildings along with a restaurant and underground parking.

In a letter to the BPDA, Noannet principal Jordan Warshaw touted the project as a chance to build "much-needed middle-class workforce housing" and to improve road-

ways in a corner of the city known for frequent truck traffic. The project is very near the Readville Commuter Rail Station and would include Zipcar and bike-sharing, Warshaw wrote.

Warshaw did not immediately respond to messages Tuesday. More detailed plans will be filed in the next few months.

The project would be the biggest in Hyde Park — the city's southernmost neighborhood — in some time and comes as builders are proposing larger housing developments outside central Boston, especially along transit lines.

*Tim Logan can be reached at [tim.logan@globe.com](mailto:tim.logan@globe.com). Follow him on Twitter at @bytimlogan.*

# Clash of priorities in infrastructure

## Deportations would reduce workforce

By Beth Healy

GLOBE STAFF

If President-elect Donald Trump moves forward with plans to rebuild the country's aging roads, bridges, airports, and transit systems, they may collide with another of his stated agenda items — curbing immigration.

With the US unemployment rate at 4.9 percent, many construction firms across the country are having trouble finding enough workers. In Massachusetts, the labor market is even tighter, with the jobless rate about as low as it gets, at 3.6 percent.

"There would be severe labor shortages in dozens of industries if he were to go on a mass deportation spree," Mark Erlich, executive secretary-treasurer of the New England Regional Council of Carpenters, said of Trump.

Trump has said his administration will "prioritize the jobs, wages and security of the American people" and allow immigrants into the country based on their "likelihood of success."

Over the weekend, he said he would seek to deport up to 3 million undocumented immigrants with criminal records. Later, he said, the administration would look harder at millions of other unauthorized foreign workers who are in the country. If that resulted in huge numbers of deportations, the impact would be felt at restaurants and hotels in the Boston area, as well as by families who hire immigrants to care for their homes and children.

In construction, too — particularly in residential housing and apartment projects — Massachusetts builders rely on thousands of immigrant workers, many of whom are undocumented. While such workers made up 5 percent of the total US workforce in 2014, they represented 13 percent of the construction industry, according to the Pew Research Center in Washington. That was second only to agriculture, at 17 percent.

John M. Pourbaix Jr., executive director of Construction Industries of Massachusetts in Norwood, said infrastructure spending of any scale would be welcomed by the 60,000 to 85,000 people in Massachusetts who work on highways, bridges, transit systems, and other related jobs.

He said critics in the past have raised concerns about the state taking on more work than it could handle, such as during planning for the Central Artery project. But firms outside of Boston can use the additional business, Pourbaix said.

"It would be great for Massachusetts," he said. "People are busy right now within Boston and [Route] 128.



KIERAN KESNER FOR THE BOSTON GLOBE

President-elect Donald Trump has made ambitious plans to rebuild US infrastructure, but many construction workers are here illegally.

You go outside 128 and there's still a lot of unused capacity."

Nationally, Trump and his transition team are pledging to invest \$550 billion in infrastructure projects to boost economic growth and put more people to work. While it's so far unclear how that spending might be funded — or whether Massachusetts will be able to win any of the money — some parts of the country may be short of workers as they try to staff up for new projects.

'There would be severe labor shortages . . . if he were to go on a mass deportation spree.'

MARK ERLICH, *New England Regional Council of Carpenters*

Just days ahead of the election, the Associated General Contractors of America — a Washington group that represents the construction industry — reported "worker scarcity" in many markets, and said companies are struggling to find enough skilled employees.

The group also said public funding for big projects has been drying up in some areas, and that it would welcome new spending.

"We're eager to work with the new Congress to get a measure passed as quickly as possible" on infrastructure, said Brian Turmail, spokesman for the Associated General Contractors.

But what happens with immigration policy also will likely factor into how the infrastructure work gets done in busy metropolitan areas.

# MIT to redevelop Kendall Square site

► VOLPE  
Continued from Page C1

mix of office and lab space, housing, and retail across at least 1 million square feet, is expected to take a decade or more, and billions of dollars, to finish.

In a statement, MIT executive vice president Israel Ruiz said the university was "delighted" to win the project and looks forward to working with federal officials, the city, and its Kendall Square neighbors on a detailed plan.

"Naturally, MIT is interested in the future of the site, given its proximity to campus and the important role it plays in supporting the evolution of the innovative, mixed-use community in Kendall Square," Ruiz said. "The proposed revitalization of the Volpe parcel is a tremendous opportunity."

A GSA spokesman declined to comment Tuesday on why the agency chose MIT. Last year, as part of a broader push to partner with private developers to rebuild aging federal buildings, it launched a nationwide competition for the Volpe Site, with the goal of naming a developer before the end of the Obama administration.

The university has deep experience developing in Kendall Square. Its real estate arm owns a number of office and lab buildings in and around the neighborhood and its nonacademic holdings make it the largest taxpayer in Cambridge.

MIT is already deep into a major building plan in Kendall, just a few blocks from the Volpe Center and almost as large. The \$1.2 billion project includes six buildings on Main Street that will include new offices, housing, and a "gateway" to MIT's campus at the Kendall Red Line Station. The university expects to begin construction in the coming months after winning final approval from Cambridge in May.

Planning for the Main Street effort involved eight years of careful conversations with neighbors and the city, said Iram Farooq, Cambridge assistant city manager for community development. The deep relationships that MIT built from that process should help



JOHN TLUMACKI/GLOBE STAFF 2015 FILES

Redeveloping at least 1 million square feet at the Volpe Transportation Center is expected to take a decade or more, and cost billions of dollars.

MIT understands 'how to work in Cambridge. With something this big and intricate, that can really pay off.'

GREG VASIL

make the Volpe project a success, she said, and perhaps more quickly.

"They had to work hard over a number of years with residents and other businesses in the neighborhood," she said. "That's good. They've done this before. They have a track record."

The university is also deeply invested in the neighborhood, according to Alexandra Lee, executive director of the Kendall Square Association, who said MIT officials have been able to propose high-quality developments without pricing out the growing, innovative companies that help drive Kendall's economy.

"There's a bit of a missing piece right now between the startups and the global companies. How do we al-

"There's been so much rhetoric over immigration," Turmail said. "Like a lot of folks, we're trying to parse through the rhetoric and get through to what President-elect Trump is proposing."

In separate news interviews last weekend, Trump and House Speaker Paul Ryan appeared to back away from Republican campaign promises to deport some 11 million undocumented workers. While construction workers could benefit short-term from higher wages if there are fewer immigrants competing for jobs, longer-term, Turmail said, there's an immediate need in many areas for more construction workers.

"We have long championed allowing more people with construction skills to legally enter this country," Turmail said. "We have championed a path to legal status. What that path is, we're open to discussing."

The group supports stronger border enforcement, he said, to protect employers from hiring undocumented workers.

"That's a business risk that's not worth whatever savings would come out of that," Turmail said.

Erlich, the Massachusetts union official, is in the position of wanting to protect his members, and have the opportunity to organize immigrants who are here legally.

Undocumented workers can be subject to exploitation in construction. They are often paid below-market wages, without benefits or insurance, and sometimes are subjected to greater safety risks.

"Employers want that labor because it's cheaper," often undercutting union wages, Erlich said.

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low for midsize firms to thrive here," said Lee, whose business group includes MIT among its members. "They're really smart about that stuff."

Affordable space for growing companies is probably just one of many priorities that Cambridge officials will require of MIT at the Volpe project as they consider new zoning for the site.

Several City Council members have pushed for large-scale housing development there, while others want a large portion of the property set aside as open space.

Although several other big Kendall Square developers pursued the Volpe, no one can match MIT's century of experience at building in Cambridge, said Greg Vasil, chief executive of the Greater Boston Real Estate Board. That will fare them well as the complex project moves forward. Indeed, Vasil said, that history may well be why they won it.

"They understand how to work in Cambridge," he said. "With something this big and intricate, that can really pay off."

*Tim Logan can be reached at [tim.logan@globe.com](mailto:tim.logan@globe.com).*

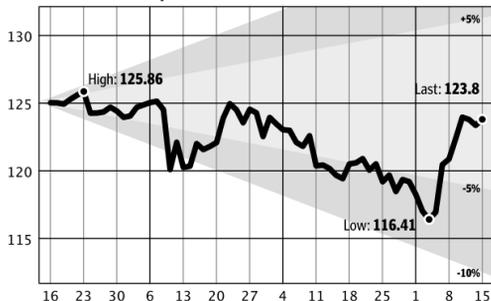
THE BOSTON GLOBE

25

Index of publicly traded companies in Massachusetts

Globe 25 index

Total market cap: \$503.8b



Yesterday 123.80 ▲ 0.44 ▲ 0.4% ▲ YTD 4.9%

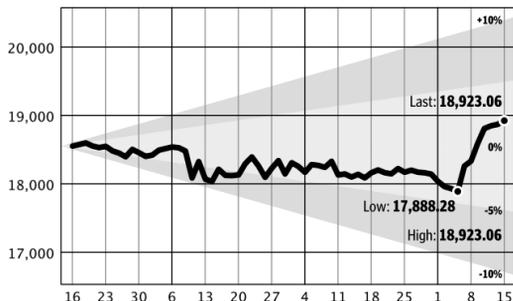
	Price	Chg	% chg	Market cap (bil.)
General Electric Co (GE)	30.75	+0.24	+0.8	272.0
Biogen (BIIB)	322.58	+1.09	+0.3	70.2
Thermo Fisher Sci (TMO)	148.66	+0.64	+0.4	58.7
TJX Cos. (TJX)	73.49	-0.73	-1.0	48.3
American Tower Corp. (AMT)	103.49	+0.92	+0.9	44.1
Raytheon (RTN)	147.29	-2.44	-1.6	43.3
State Street Corp. (STT)	79.25	+0.74	+0.9	30.6
Boston Scientific (BSX)	21.14	+0.35	+1.7	28.8
Vertex Pharma (VRTX)	93.06	-1.36	-1.4	23.1
Analog Devices (ADI)	68.21	+1.75	+2.6	21.0
Boston Properties (BXP)	124.52	-1.55	-1.2	19.1
Eversource Energy (ES)	52.43	+0.74	+1.4	16.6
Skyworks Solutions (SWKS)	75.93	+1.89	+2.6	14.2
Waters Corp. (WAT)	141.47	+1.29	+0.9	11.4
Akamai Tech (AKAM)	65.47	+0.03	+0.0	11.3
Hologic (HOLX)	37.60	+1.15	+3.2	10.4
Iron Mountain (IRM)	31.82	+0.15	+0.5	8.4
TripAdvisor (TRIP)	50.02	+1.22	+2.5	7.3
Tesaro (TSRO)	131.04	-17.46	-11.8	7.0
Staples (SPLS)	8.85	-0.04	-0.4	5.8
PerkinElmer (PKI)	50.92	+0.65	+1.3	5.6
PTC (PTC)	47.53	-0.06	-0.1	5.5
Abiomed (ABMD)	111.59	+1.58	+1.4	4.8
Senior Housing (SNH)	18.22	-0.15	-0.8	4.3
Alnylam Pharma (ALNY)	48.23	-1.81	-3.6	4.1

Markets

Oil surges on possible OPEC cuts

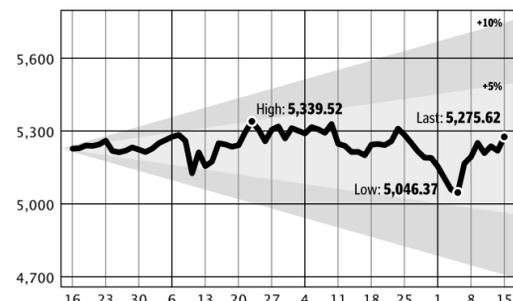
US stocks climbed Tuesday as the price of oil made its biggest jump in seven months and energy companies rose with it. Technology stocks like Microsoft and Google's parent Alphabet traded higher and bond yields slipped, a break with the pattern since last week's election. Oil rose almost 6 percent as investors once again grew hopeful that the OPEC cartel will agree to cut fuel production in a few weeks. Companies like utilities and telecom service providers climbed as bond yields fell slightly after a week of large gains. Airlines rose after Warren Buffett made a surprise investment in three carriers. Energy companies like Exxon Mobil and Occidental Petroleum made large gains as the price of oil rose by the largest amount since early April. Benchmark US crude gained \$2.49, or 5.7 percent, to \$45.81 per barrel in New York. Brent crude, used to price international oils, rose \$2.52, or 5.7 percent, to \$46.95 a barrel in London. Exxon rose \$1.54, or 1.8 percent, and Apache added \$4.46, or 7.6 percent. Tuesday's trading was a partial reversal of the moves investors have made since the presidential election one week ago.

DOW JONES industrial average



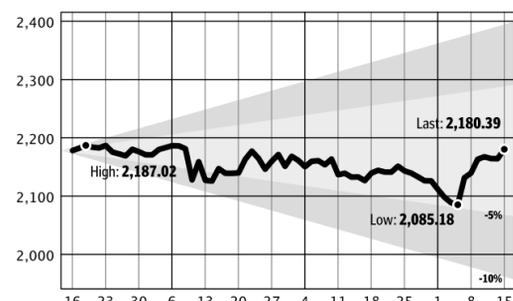
Yesterday 18,923.06 ▲ 54.37 ▲ 0.3% ▲ YTD 8.6%

NASDAQ Composite index



Yesterday 5,275.62 ▲ 57.23 ▲ 1.1% ▲ YTD 5.4%

S&P 500 index



Yesterday 2,180.39 ▲ 16.19 ▲ 0.7% ▲ YTD 6.7%

SOURCE: Bloomberg News

Marijuana won't be a quick boom

► MARIJUANA  
Continued from Page C1

ment firms or even friends and family. Existing medical marijuana facilities will also likely play a role. Some retailers may partner with experienced operators from Colorado or Oregon, but a Walmart of Weed? There's no such thing.

"Unless you're extremely well-capitalized and have a large workforce and are willing to re-create your business, jumping to a new state is extremely challenging," Krane said.

Massachusetts was one of four states to legalize marijuana last week, bringing the total nationwide to eight. That means companies that do have national ambitions have a pick of where to open next.

The biggest companies in the US pot business so far are not retailers — Colorado's largest chain, Native Roots, has just 14 stores — but rather product companies that license their brands and recipes to dispensaries.

One of the largest such firms, Denver-based Organa Brands, has licensed its "OpenVAPE" brand of liquid marijuana concentrates to a medical dispensary in Salem. Organa makes concentrates for medical and recreational uses that are consumed through a vaporizer.

Organa Brands is planning an advertising push in advance of entering the Massachusetts recreational market, though president Chris Driessen said he would keep the tone of his marketing low key, to match the state's somewhat more reserved attitude about marijuana.

"I'm not going to have billboards blasting cannabis things all over the place," he said. "We're not the party crowd from Colorado trying to shove it down your throat."

But Organa and other cannabis companies are bracing for complications as regulators and state legislators consider changes to the ballot measure that could make any business decisions they make now moot. Among the proposals in play: raising marijuana taxes to offset regulatory costs, and extending the January 2018 timeline for the first pot shops to open.

Businesses also expect some municipalities will try to ban or limit marijuana activity; in Colorado, just 75 of 321 local jurisdictions allow both medical and recreational pot shops.



JOHN BLANDING/GLOBE STAFF

The immediate factor that will keep the recreational marijuana business from exploding overnight is Question 4 itself. Shops can't open until January 2018 at the earliest.

Those in the business said the tight government control and regulatory uncertainty recalls the troubled and prolonged roll-out of the state's medical marijuana program.

"It's dynamic. You've got to be flexible and patient. It's not for the faint of heart," said Tim Keogh, whose Colorado company is raising money for a large marijuana greenhouse and processing center in Freetown.

The possibility of higher taxes is especially concerning for marijuana firms. They fear high rates will drive users back to the black market. Companies are also anxious about President-elect Donald Trump, who has sent mixed signals about whether he'll continue the Obama administration's hands-off approach to federal oversight.

But the most immediate factor that will keep the recreational marijuana business from exploding overnight is the language of Question 4 itself. Under the new law, residents can consume and grow their own marijuana beginning Dec. 15, but shops can't open until January 2018 at the earliest.

Moreover, the law gives existing medical marijuana licenses, or a company they designate, the first shot at recreational licenses for potentially

'You've got to be flexible and patient. It's not for the faint of heart'

TIM KEOGH  
Colorado marijuana grower

as long as one year before other firms can apply.

However, some medical dispensaries aren't sure they even want to sell to the recreational market, given the uncertainty surrounding the law's final form.

One medical dispensary, New England Treatment Access, has told patients it will seek a recreational license. But another, Beacon Compassion Center, which is opening a medical dispensary in Framingham, might not apply for a recreational license, even though it donated \$5,000 to the legalization campaign, said director Steve Angelo.

Columbia Care, a national medical marijuana company operating two dispensaries in Massachusetts under the Patriot Care brand, has a more complex outlook. It is only interested in the medical side of the business, yet it is considering

seeking recreational licenses in order to serve patients who are wary of registering with the state as medical marijuana users.

"If someone comes to us and they want additional privacy, I don't want to be in a position where we can't help them," said Columbia Care chief executive Nicholas Vita.

Despite the long road ahead, cannabis companies are hopeful they'll eventually be rewarded in Massachusetts.

Driessen envisions the state becoming a major center of so-called "canna-tourism" that draws people from all around the populous Northeast region, as it and Maine are the only East Coast states to have legalized pot.

"We came to the Massachusetts medical market knowing that, one day, recreational was going to come, even if the return was going to be a bit slower," he said. "We're always skating where the puck is going, not where it's at."

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Five ways to fix a bad marijuana measure

► LEUNG  
Continued from Page C1

It's local control, but not the kind we are used to. Even our medical marijuana law was more empowering, requiring a letter of support or of non-opposition from a town leader or governing body.

The Legislature should rewrite the recreational marijuana law to mirror Colorado's opt-in concept. It's also what we do with casinos in Massachusetts and allow each community to vote on whether to legalize gambling in their backyard. Boston Mayor Marty Walsh, who campaigned against Question 4, worries the pot law as written doesn't do enough to protect neighborhoods.

"My concern is that people in Boston voted to support it by a pretty big margin," Walsh told me, but "now when it comes to siting these pot shops, they are not going to want it in their neighborhood."

2. **Ban home-grown plants.** The Massachusetts law allows each individual to grow up to six marijuana plants at home for personal use. Colorado also allows for home growing, but Washington state, which also legalized marijuana, does not.

Massachusetts Treasurer Deb Goldberg, whose office will regulate marijuana, is urging lawmakers to get rid of the home-grow provision because it could hurt the retail market and it's difficult to enforce.

Here's another reason: organized crime. In a recent "60 Minutes" segment on the impact of legalized marijuana in Colorado, the sheriff of Pueblo County detailed how criminals are moving into the state and setting up sophisticated opera-

tions known as "illegal home-grows."

In the last six months, law enforcement in Pueblo recorded 36 busts, up from one or two a year prior to marijuana legalization. The groups are taking advantage of the home-grow rule and then selling the marijuana illegally out of state.

"No this is not a Mom and Pop — 'let's grow a little weed.' This is organized crime," Sheriff Kirk Taylor told the show. "Who's behind the illegal grows? Different groups of folks. Cuban nationals from Florida. We've busted Russians from New York. The pattern that they've shown here in the last six months is they'll come in and buy a home or rent a home or a series of homes. And they'll set up grows in those homes whether it be in the garages, in the out-buildings, very sophisticated."

3. **Double the tax rate.** Proponents of Question 4 kept the tax on marijuana on the low side — up to 12 percent — to discourage the black market. Sales are subject to an excise tax of 3.75 percent, plus the general sales tax of 6.25 percent. Cities and towns can apply an additional sales tax of 2 percent.

But our rate seems out of whack with Colorado and Washington, where effective tax rates range from 25 percent to 44 percent.

I've called for a higher tax rate to ensure that we can cover the cost of regulating this new industry — from inspectors to additional law enforcement.

State Senator Jason Lewis, who chaired the Special Senate Committee on Marijuana, has described the ballot measure as a "bad deal for taxpayers" and

doesn't think as written the tax revenues will cover what could be tens of millions of dollars in expenses to regulate weed.

Dr. Hill, the McLean doctor who is an expert on marijuana policy, believes an effective rate of 25 percent feels right. "That makes sense," said Hill. "You are in the range of other states."

Borghesani, of the Yes on 4 campaign, wants to leave the issue of the higher tax rate to the Cannabis Control Commission. "If the regulators say we think the tax rate has to go up, it would be fine with us," he said.

The better model is the Gaming Commission. To reduce the potential for undue influence on one office, the Legislature should create a commission with one appointment each from the treasurer, the governor, and the attorney general.

Lawmakers should also consider increasing the size of the commission to five members to reflect the complex nature of managing marijuana. You'll likely need to draw expertise from the following fields: marijuana industry, public health, law enforcement, agriculture, and policy.

5. **Invest in data and set up a public health trust fund.** Even though Colorado has years into legalizing recreation-

al marijuana, it still feels like one big experiment. Some data points show no impact on youth marijuana usage; others show a spike. Initially, state officials found that marijuana-related traffic incidents declined after legalization, but now there's an uptick.

Massachusetts lawmakers should invest in collecting baseline data to fully understand the social, economic, public health, and public safety impacts of marijuana legalization. The data can be used to help mitigate problems such as addiction and drug driving.

I once again point to our gaming statute, which set up a public health trust funded by casino tax revenue. When all the casinos are open, about \$15 million to \$20 million a year will be set aside to fund research and remediation to offset the negative impact of legalized gambling. A similar trust fund should be set up for marijuana.

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**NHL:** Penguins-Capitals, 7:30 p.m., NBCSN  
**NBA:** Grizzlies-Clippers, 10:30 p.m., ESPN  
**Listings, D7**

# Sports

THE BOSTON GLOBE WEDNESDAY, NOVEMBER 16, 2016 | BOSTONGLOBE.COM/SPORTS

**BEN VOLIN**  
**ON FOOTBALL**

## Patriots defense? They had no rush

The Patriots had one of their worst defensive performances of the season in Sunday's 31-24 loss to the Seahawks. Coincidentally (or maybe not), it came in their first game following the Jamie Collins trade.

After breaking down the All-22 film Tuesday, we identified several reasons for the Patriots' poor performance:

1. Zero pass rush — This, in our estimation, was by far the biggest issue with the defense. Russell Wilson had clean pockets and a ton of time to

throw, and made the Patriots pay. Some of it was by design, with the Patriots rushing three and even two defenders to try to keep Wilson contained and flood the coverage lanes.

It didn't work. Against a three-man rush, Wilson was 5 for 6 for 96 yards and Doug Baldwin's 18-yard touchdown right before halftime. On that play, Baldwin was initially covered, and gave up on the play. But he kept flowing across the field, Wilson had all day in the pocket, the Patriots' coverage

**ON FOOTBALL, Page D2**



Chris Long (left) grabs Russell Wilson, one of the few times the Patriots were able to get a piece of him.

CHARLES KRUPA/ASSOCIATED PRESS

## No turnovers on the horizon

Coaches refuse to pile on defense

By Nora Princiotti  
 GLOBE CORRESPONDENT

By now, the decision-making in the closing moments of the Patriots' 31-24 loss to the Seahawks has been beaten to a pulp, a dead horse that surely has a week's worth of thrashing left to endure.

Bill Belichick and Josh McDaniels could have run the ball on fourth down at the 1, or opted for a higher-percentage play than a fade route to Rob Gronkowski. But the first line

in the game's postmortem comes from the other side of the ball, which, as it turns out, was influencing the offense in those final seconds.

On first and goal with 43 seconds remaining, the Patriots went with a quarterback keeper in order to advance the ball but not, as Brady said after the game, to score. It could be simplistic to say the Patriots didn't trust their defense to stop Seattle from getting into field goal range in less time than it takes to fry an egg, but the Patriots had four chances to score and chose to use one of them to

**PATRIOTS, Page D3**

# BEST TO COME

**24**  
AGE  
**.315**  
BA  
**.441**  
OBP  
**29-100**  
HR-RBI

**24**  
AGE  
**.318**  
BA  
**359**  
TOTAL BASES  
**31-113**  
HR-RBI

**5-6**  
HEIGHT  
**216**  
HITS  
**.338**  
BA  
**24-96**  
HR-RBI

SEAN M. HAFEEY/GETTY IMAGES (TROUT); WINSLOW TOWNSON/ASSOCIATED PRESS (BETTS); KELVIN KUO/ASSOCIATED PRESS (ALTUVE)

(From left, the AL MVP finalists) Mike Trout led the AL in WAR; Gold Glover Mookie Betts hit .318 with 113 RBIs; and mighty mite Jose Altuve led the AL with a .338 batting average.

## Betts, Porcello might be big winners for Sox

By Peter Abraham  
 GLOBE STAFF

The Red Sox have had a long-distance relationship with the Cy Young Award over the years.

Only three Sox pitchers have won the award since it was first given in 1956: Jim Lonborg (1967), Roger Clemens (1986-87, '91), and Pedro Martinez (1999-2000). Not

since 2007, when Josh Beckett finished second, has a Sox pitcher received a first-place vote.

An unlikely ace, righthander Rick Porcello, could change that history on Wednesday.

Porcello is one of three finalists for the Cy Young, along with Cleveland's Corey Kluber and Detroit's Justin Verlander. In conjunction

with the Baseball Writers' Association of America, the winner will be announced on MLB Network at 6 p.m.

Porcello was 22-4 with a 3.15 earned run average in 33 starts for the Sox. He also led the majors with a 5.91 strikeout-to-walk ratio and had a WHIP of 1.009 that was just a shade behind Verlander's 1.001.

Porcello also went at least six innings in 30 starts, including 18 in a row to end the season. That he was the ace of a team that won 93 games will work in his favor.

One negative for some voters will be that the Red Sox averaged 6.83 runs in the games Porcello started.

**RED SOX, Page D6**

**CY YOUNG AWARDS**  
 Wednesday, 6 p.m., MLB

**MVP AWARDS**  
 Thursday, 6 p.m., MLB

**18-9**  
W-L  
**1.056**  
WHIP  
**3.14**  
ERA  
**2014**  
CY YOUNG WINNER

**22-4**  
W-L  
**1.009**  
WHIP  
**3.15**  
ERA  
**5.91**  
SO-W RATIO

**16-9**  
W-L  
**1.001**  
WHIP  
**3.04**  
ERA  
**2011**  
CY YOUNG WINNER

JAMIE SQUIRE/GETTY IMAGES (KLUBER); MADDIE MEYER/GETTY IMAGES (PORCELLO); DANIEL SHIREY/GETTY IMAGES (VERLANDER)

(From left, AL Cy Young finalists) Starter Corey Kluber was a stopper for the Indians; Rick Porcello led the AL in victories; and Detroit's Justin Verlander had an AL-high 254 strikeouts.

**INSIDE**

**Winning is one thing . . .**  
 Yes, the Bruins are getting points, but goals have been tough to come by. **D4**

**Horford recuperating**  
 Overcoming a concussion has been a long process for the Celtics star. **D5**

**Manager of the Year**  
 It's Cleveland's Francona (right) in the AL, LA's Roberts in the NL. **D6**



**BC wins in basketball**  
 Eagles top Maryland-Eastern Shore to snap a 20-game losing streak. **D6**

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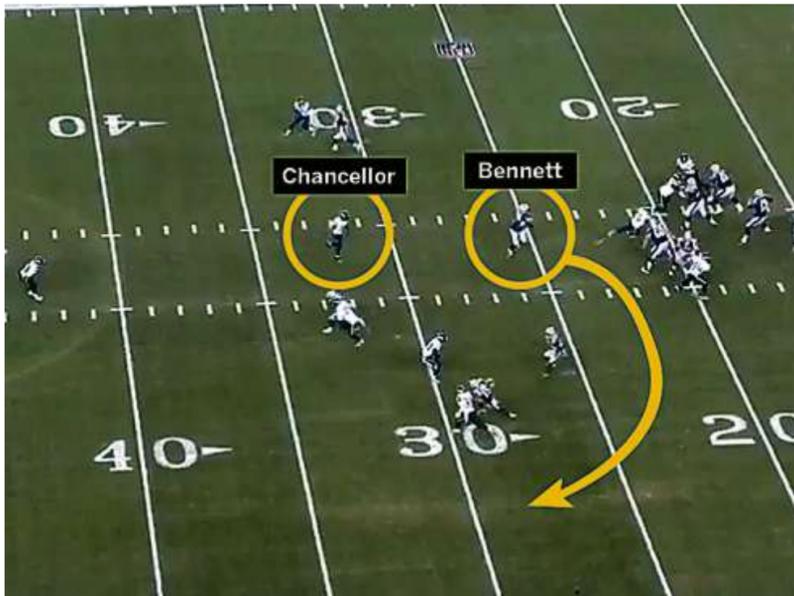
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# PATRIOTS REPLAY

BY BEN VOLIN | GLOBE STAFF

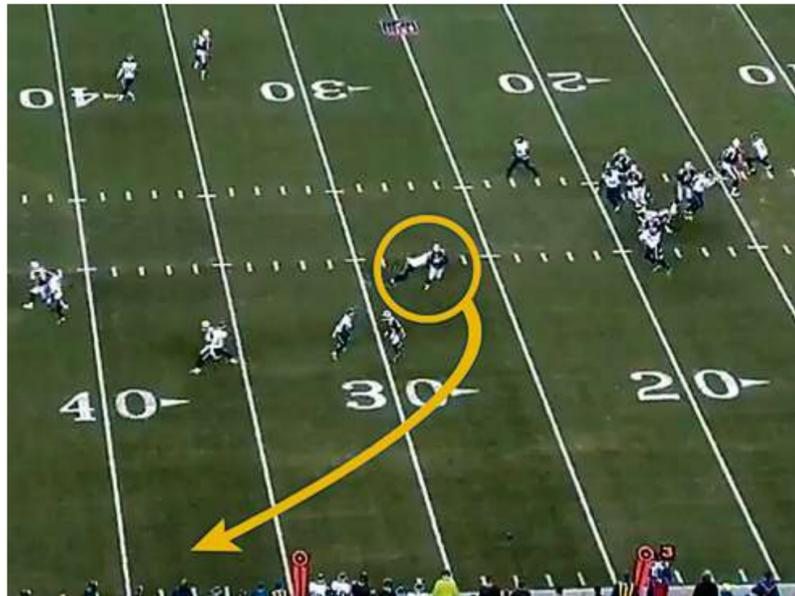
## Seahawks defense: Fast and furious



The Seahawks' defense on Sunday night proved to be a much faster, much tougher unit than any other that the Patriots had faced this season.

(Left) Martellus Bennett should have been in line for a big gain, as he streaks open across the middle, while James White sets up in position to set a legal pick . . .

(Right) . . . but Kam Chancellor shows great recognition in jumping the route and tackling the Patriots tight end before he can reach the open lane.



## Trying to contain Wilson and the big play



The Patriots were worried about the Seahawks going deep all game, at times playing seven defenders at least 10 yards off the line of scrimmage.



With so many defenders back in coverage, the Patriots' pass rush suffered.



Without the threat of a Patriots pass rush, quarterback Russell Wilson and his receivers had plenty of time to work free from coverage, like on this throw to Doug Baldwin.

## Patriots' defense couldn't rush QB; oh, and they couldn't stop the run

► ON FOOTBALL  
Continued from Page D1

eventually broke down, and Baldwin slipped behind the defense for an 18-yard touchdown.

Wilson was able to wait for his receivers to work their way open when they were initially covered, like on a 10-yard pass to Baldwin on a comeback. The Patriots also blitzed six on the opening drive, couldn't get home, and Wilson found Tyler Lockett for a 36-yard gain.

The Patriots' three sacks came on one three-man zone blitz and two regular four-man rushes. But they only hit Wilson five times on 43 dropbacks. Unacceptable.

2. Complicated scheme — The Patriots' defense seemed to have a lot going on Sunday night. They rushed from two to six defenders. They played Cover 2, Cover 3, Cover 4, and man-to-man. There was lots of presnap shifting and pointing and waving. On some snaps, it appeared as if some defenders were in man and others in zone.

They lost track of Baldwin on his second touchdown. Logan Ryan thought he had safety help on Baldwin's third touchdown. Jimmy Graham got wide open for 19 yards across the formation as either Patrick Chung or Elandon Roberts forgot to cover him. C.J. Prosise got open for a 10-yard swing pass in which Roberts forgot to cover for a blitzing Dont'a Hightower.

It just seemed like a little too much for the defense to handle, especially with Roberts, a rookie, playing a significant role (58 of 70 snaps).

3. Run defense was awful — The official numbers look respectable (96 yards on 3.7 yards per carry), but the Seahawks' woeful offensive line created some nice holes for Prosise (66 yards) and Christine Michael (22 yards).

In the second quarter, the Seahawks faced first and 15, yet ran for 10 yards, then 8, then 9 yards on three consecutive plays, with huge lanes to run. Hightower and Roberts each had a difficult time get-

ting off blocks, and Jabaal Sheard got dominated. The Patriots then overplayed the run in the second half, and got hit hard with some play-action passes.

Would Collins have made a difference? Who knows. But the defense didn't improve without him.

4. Couldn't cover the running back on passing plays — This was Collins's specialty, and his replacements struggled, as Prosise caught all seven of his targets for 87 yards.

Shea McClellin had his ankles broken on a zig cut by Prosise for 18 yards. Hightower allowed a 6-yard catch to Prosise to convert a third down. Roberts allowed a 10-yard catch to Prosise for a first down, then got burned for a 38-yarder in the fourth quarter.

5. The Seahawks made plays — Have to give credit to the opponent. Lockett made a real nifty grab over Justin Coleman for 36 yards in the first quarter. So did Prosise, on his 38-yarder over Roberts. Baldwin's first touchdown, a 6-yard catch, was a perfect back-shoulder throw from Wilson and was virtually unstoppable.

The defense should look a lot better the next three weeks when the Patriots play the 49ers, Jets, and Rams, but their inability to rush the passer is disconcerting.

Other observations after reviewing the tape:

**When the Patriots had the ball**

■ The offensive game plan was interesting — not necessarily good or bad, but interesting. The Patriots attacked the flats and the middle of the field on the first drive, as you'd expect, and the result was a touchdown drive. But as the game wore on, the Patriots ran a lot of routes down the field, which is not what I expected against this defense.

In the Super Bowl two years ago, the Patriots specifically didn't run vertical routes, instead running crossers, zigs, and pick plays to take advantage of their quickness. This time, the Patriots ran a lot of deep, time-consuming routes,

often two or three on the same play — Julian Edelman and Chris Hogan down the sidelines, Rob Gronkowski and Martellus Bennett down the middle.

Tom Brady's interception came on a play with three vertical routes. The initial reads weren't open, Brady scrambled and saw Malcolm Mitchell break free, but it took Brady too long to re-set his feet and fire, and by the time the ball got to Mitchell he was double-covered.

But Brady also hit two deep shots to Edelman on third down, including a third-and-25 conversion, so obviously the Patriots saw something on film to give them the impression that they would hit the deep ball.

■ Brady missed one read that is probably causing him to lose sleep. In the second quarter, Brady stared down Gronkowski as he ran down the right seam, and not only was Gronkowski tightly covered, Earl Thomas read Brady the whole way and crushed Gronkowski with a 100 percent legal hit. Had Brady opened his periphery, he would have seen Bennett streaking wide open down the left seam, for what could have been a big gain and possibly a touchdown.

Brady came back to Bennett on the very next play and picked up 16 yards. And the Patriots did score a touchdown on that drive.

■ The Seahawks showed how much better they are than the other defenses the Patriots have faced.

Linebacker K.J. Wright showed impressive athleticism and intuition throughout the game. The Patriots had a big play set up in the first quarter — Bennett streaking across the middle, and James White in position to make a legal pick after the catch. But Wright recognized the play, exploded to the ball, and wrapped up Bennett for a short gain before he could reach White's pick. And Wright stuffed the Patriots run successfully against the Bengals' and Steelers' zone de-

fense — Gronkowski runs a clear-out route up the seam, and White leaks out into the flat for a swing pass and run. The Patriots scored three times against the Bengals on this very play, but Wright snuffed it out for a 3-yard gain.

It was no surprise that two of the Patriots' three touchdowns came on 1-yard runs from LeGarrette Blount. The Seahawks made the Patriots gain every inch of that field.

■ What an awesome game for Bennett, catching all seven of his targets for 102 yards. He showed tremendous athleticism on a jump-ball back-shoulder catch, he beat Wright on a crosser and then broke two tackles on a 26-yard gain, and had a great 14-yard catch and run to set up the second touchdown. That play was a thing of beauty — a play-action throwback, with the linemen and Blount doing a great job of selling the run, and Bennett running across the formation completely uncovered.

■ The offensive line held up pretty well, although the Seahawks only blitzed three times all game. Nate Solder had an up-and-down night, allowing a pressure, a run stuff, and a sack that was an incredible display by Frank Clark, who overran Brady but reached back with his left hand and dragged Brady to the ground. Shaq Mason got pulverized by Jarran Reed for a sack, and Marcus Cannon allowed a pressure and a QB hit to Kam Chancellor, though Cannon did pretty well against Cliff Avril most of the night.

■ The Seahawks also were consistently stacking eight and nine in the box, but the Patriots stuck with their run game, and eventually started to hit some nice stretch runs in the second and third quarters. They had two straight runs to the left side for 23 yards and a touchdown in the third quarter, with some nice seal blocks from James Develin.

■ On the final, ill-fated goal line possession, Blount missed the hole created by Solder and Joe Thuney. He chose to jump over the pile instead.

Didn't have an issue with the Brady sneak on first down or the Blount run on second down. The Patriots had to run off some clock to make sure the Seahawks didn't have enough time to score. But on third and fourth downs, the Patriots got too cute, with another Brady sneak and then the lob to Gronkowski. Just give the ball to Blount twice and let him ram it home.

■ Uncharacteristically poor execution from the Patriots in the fourth quarter. Their first drive sputtered out at the 9 and they settled for a short field goal. Their second drive started at the Seattle 43, but Edelman fumbled it away two plays later. And their third drive ended with an inability to punch the ball in from the 1.

**When the Seahawks had the ball**

■ The Patriots had a lot of trouble winning 1-on-1 battles up front, but not Trey Flowers. The second-year player beat left tackle George Fant cleanly around the edge for one sack, then powered through left guard Mark Glowinski for his second sack. Flowers also made a great play in the run game to set the edge and cut down a potential touchdown run for Prosise into no gain.

■ The Patriots' other sack was the result of deception. They showed a five-man blitz but only rushed three. Right tackle George Gilliam stood around blocking nobody while Rob Ninkovich came around the edge, plowed through Prosise, and brought down Wilson.

■ Wilson against zone coverage: 11 of 16, 132 yards, TD, five first downs, a defensive pass interference, and a sack. Wilson against man coverage: 14 of 21, 216 yards, two TDs, 13 first downs, two sacks, a pass interference, and an intentional grounding.

The Patriots' zone kept Wilson contained somewhat — he only had three runs for 6 yards — but he did a great job of buying time behind the line of scrimmage and finding his receivers.

■ Another awesome game

from Malcolm Butler. In man coverage, he allowed only three catches on four targets to Baldwin for 22 yards, one first down, and one touchdown. But Butler also was the Patriots' best run defender Sunday, making four excellent open-field tackles, plus another stop on a swing pass for 0 yards.

■ Weird to see Sheard barely play, and Bill Belichick's run-around on the questions Tuesday makes me wonder if this was some sort of bye week discipline. Sheard sat out the entire first quarter and only played 16 snaps thereafter. He had entered the game playing 70 percent of the snaps this season, and no fewer than 35 in a game.

■ Ryan was better than I expected, but still wasn't great. He allowed only one catch in five targets to Jermaine Kearse while making three stops on third down. But he allowed a 12-yarder to Lockett for a first down and Baldwin's final touchdown. Coleman only allowed that 36-yard catch to Lockett, but also was busted 20 yards for pass interference.

■ Not only did Roberts seem a step slow in recognizing plays, but his size was a big disadvantage. At 5 feet 11 inches and 235 pounds, he was giving up about 6 inches and 80-100 pounds to the Seattle offensive linemen, and he really struggled to get off his blocks. Center Justin Britt destroyed him a couple of times, and Roberts either picked the wrong gap or whiffed on the tackle a few other times.

**Special teams**  
■ McClellin replaced Collins in the middle of the field goal block unit, and to his credit, he did block an extra point in the second quarter.

■ Cyrus Jones showed some incredible moves on his 43-yard kickoff return, but he continues to hurt his stock with negative plays. This time it was a fumble at the end of the 43-yarder. Thankfully, Nate Ebner saved the day.

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# No update on Gronkowski

## Coach will wait for next practice

By **Nora Princiotti**  
GLOBE CORRESPONDENT

Patriots coach **Bill Belichick** would not clarify conflicting reports about the health of star tight end **Rob Gronkowski** on a Tuesday morning conference call with reporters.

“Yeah, no, I don’t have anything to add,” Belichick said. “The players aren’t in today so we’ll put a report out Wednesday after we practice and see what happens on Wednesday.”

On Monday, NFL Network reported that Gronkowski had suffered a punctured lung Sunday night during New England’s loss to Seattle. Shortly thereafter, ESPN reported that Gronkowski had only a chest injury.

Neither report claimed that Gronkowski would be out of commission for long. The NFL Network report stated that he “could miss just one game” while ESPN said the injury was “not overly serious.”

The injury likely occurred during a hit Gronkowski took from Seahawks safety **Earl Thomas** while going up for a pass in the middle of the field.

Thomas’s shoulder collided with Gronkowski’s chest. Gronkowski got up slowly and went to the sideline to get attention from trainers. He eventually returned to the game.

Afterward, Gronkowski said the hit was one of the hardest of his career and that it “knocked the wind out of me.”

### No to no-huddle

One side effect of the Patriots having a deep stable of play-makers on offense is a decrease in the amount of no-huddle played. They can gain advantages by constantly switching looks and formations, but often have to substitute to do so.

“If we feel like we can gain



WINSLOW TOWNSON/AP

**Rob Gronkowski endured the hardest hit of his career against the Seahawks.**

an advantage doing something, then we do it, and if we don’t, then we won’t, or we’ll do something else,” said Belichick. “The tradeoff between going no-huddle and basically not substituting, leaving the same people on the field versus changing personnel is — it’s really hard to do both.”

**Rob Gronkowski** and **Martellus Bennett** can line up almost anywhere and give the Patriots options without requiring substitutes, but players such as **James White** or **James Develin** have been another matter.

“We seem to have a lot of guys right now that have roles in the game and that are performing those roles well, so that’s another factor in there,” said offensive coordinator **Josh McDaniels**. “When you’re playing no-huddle, you don’t sub a lot.”

Both Belichick and McDaniels said they weren’t shying away from going no-huddle in order to extend the Patriots’ time of possession and keep the defense off the field.

“I think offensively you try to score points and defensively you try to play defense, so when we start trying to play offense on defense and defense on offense, it’s a hard way to play,” Belichick said.

### Expert in the field

The turf at Levi’s Stadium in Santa Clara, Calif., where the Patriots play Sunday, has a rep-

utation for being slippery, even after it was replaced before Super Bowl 50. So Belichick said they will head west with enough equipment to prepare them for any field conditions, and that team staff will make sure they know which equipment to use.

“**Dave Schoenfeld**, our equipment manager, has a lot of experience and he’s very good at that — identifying what type of footwear we would need on a particular field,” Belichick said. “Particularly, when he gets to the field the day before a game and sets up the locker room and so forth, he’ll let me know what the conditions are.”

Belichick said conditions sometimes are varied even within one field.

“Pittsburgh used to play in Three Rivers Stadium and the way that field, the sunlight hit the field, it was shaded on about a third of the field from one sideline to kind of the opposite end zone, so there was a slice of the field that really wouldn’t thaw out,” Belichick said. “It was hard, it was frozen, but the way the sun hit it, which was kind of the other two-thirds of the field if you will, played kind of normally, unless the conditions were just frigid.”

### Custom-made play

An end zone fade is not a high-percentage play, but Gronkowski is a high-percentage player. McDaniels said the decision to throw a fade to Gronkowski in the end zone on fourth down is different than it would be were Gronkowski a lesser player.

“You have a lot of different variables and options,” he said, “and we’ve had success throwing fades, we’ve had success throwing slants, we’ve had success with a lot of things with that player because of what he can do and his skill set and the way that **Tom [Brady]** can get him the ball. They made a better play than we did at the end.”

### School pride

McDaniels was at Gillette Stadium for meetings Saturday while his alma mater, John Carroll University, was ending rival Mount Union’s 112-game regular-season winning streak.

But McDaniels said there was “no question” that he was following along.

“We were keeping an ear and eye to it and hopeful that what happened would happen,” McDaniels said. “They’ve been close. We were close when we were there.

“What a great day for John Carroll, and the program, and Coach [**Tom**] Arth and the university to be able to finally kind of get over the hump and beat such a great program like Mount Union and end that streak.”

### Watch and learn

Even though **Jacoby Brissett** is on injured reserve, the rookie quarterback has been around Gillette Stadium a lot lately, and has watched his team’s last two games from the sidelines. Brissett went on IR after having surgery on his thumb. While it surely helps that Brissett doesn’t have to drag crutches around, Belichick said his presence is more about helping a young quarterback learn the ropes than the nature of his injury. “He’s only been in four regular-season games, so I think the experience that he gets from being able to see the things that go on during the game are valuable for him,” Belichick said. “Might be valuable for some other players, too; I’m not saying that. But the quarterback position, in particular, I’d say it’s a little bit different.” . . . The Patriots released tight end **Kennard Backman** from the practice squad. Backman, who entered the league as a sixth-round pick of the Packers in 2015, had just been signed Saturday.

Follow **Nora Princiotti** on Twitter at **@NoraPrinciotti**.

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# Coaches won’t pile on

► **PATRIOTS**  
Continued from Page D1

burn the clock.

Given the way their defense had played, it’s hard to blame them. Earlier in the season, the Patriots didn’t allow a lot of points but also didn’t play many good quarterbacks. It played a good one Sunday, and gave up 31 points. The Patriots are now in the lower half of the NFL, ranked No. 18 in total defense.

Defensive coordinator **Matt Patricia** wouldn’t offer any wholesale evaluation of his unit on a Tuesday morning conference call with reporters, shying away from saying big changes were needed.

“You’re always going to look at stuff that works well or doesn’t work well and try to put the stuff that you’re doing well out on the field,” Patricia said. “But for us, a lot of that changes week in and week out, so there might be something we run one particular week that isn’t really applicable to the next team because of the changes in offenses that we see week in and week out.”

One of the Patriots’ weaknesses has come in the form of forcing turnovers. They are tied for 13th in the NFL in turnover margin at plus-1. They are in the black only because their quarterbacks have done a fantastic job of not throwing interceptions and because they’ve been lucky enough to lose only seven of 18 fumbles. The Patriots rank 26th in total takeaways with nine.

Patricia said those paltry figures were not the product of scheme, but of playmaking.

“I don’t know if I’d really go with the scheme part of it as much as just, you know, there are definitely opportunities in the game where those turnover opportunities come up, whether the ball is out, in the air, or whatever the particular case may be,” he said. “We just have to make sure we come up with those opportunities.”

“I think you’ve got to give credit to certainly the teams we’ve played. I don’t think you can go as many years in a row



FILE/WINSLOW TOWNSON/AP

**The Patriots’ Matt Patricia was even-keeled when talking about Sunday’s loss.**

as we’ve gone with high turnover numbers and [not] have an opponent look at you and say, ‘We’ve got to do a really good job of protecting the ball.’”

The Seahawks, like the Patriots, put a premium on ball security, so Patricia’s words are likely true. Still, losing the turnover battle because the other team really, really wanted to win it is unlikely to be a satisfactory answer for fans or coaches, particularly when the Patriots often sent only three rushers against an offensive line that has been the Seahawks’ worst unit.

Defensive end **Trey Flowers** had two sacks, but the pass rush otherwise didn’t force **Russell Wilson** into errant throws that could have been picked off. Wilson had time to throw and delivered long passes with pinpoint accuracy. Defensive backs got lost on some big plays but, often, Wilson’s throws were so spot-on that it wouldn’t have mattered.

Including a 20-yard pass interference call on **Justin Coleman**, Wilson was 6 for 8 throwing deep balls, and the Patriots allowed 10 plays of 15 or more yards.

Five of those big plays — including the 38-yard completion to **C.J. Prosise** that left **Elandon Roberts** (the replacement for **Jamie Collins**) in the dust and brought the Seahawks to the 2-yard line — came on third downs, where the Seahawks went 6 for 12 overall.

And even though **Flowers** played well, his playing time came at the expense of **Jabaal Sheard**, who played a season-low 16 snaps. If Sheard has fallen out of favor because of poor play, it’s a bad sign for a front seven that just said goodbye to **Collins**, though **Bill Belichick** would not say that was the reason.

“To a point, play time is based on performance, but it’s also affected by situations and the type of game and type of matchups that particular game, that are particular to the characteristics of that game,” Belichick said.

Patricia also said that matchups had determined the Patriots’ choices in the second cornerback spot opposite **Malcolm Butler**, and bristled at the idea that the position is unsettled.

**Eric Rowe** had started the previous two games over **Logan Ryan** but was a healthy scratch Sunday night. **Coleman** served as the slot corner and **Cyrus Jones** played on special teams while Patricia often utilized three safeties in **Duron Harmon**, **Devin McCourty**, and **Patrick Chung**.

“I think the truth is that we’re always trying to put the best people out there that give us a chance to be successful on that particular play,” said Patricia. “A lot of the times, it’s going to be dictated by the offense, because we’re on the defensive side of the ball so we react to what they do.”

While that much is true within games, the Patriots defense is now below average, and, eventually, they’ll have to react to that, too.

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NFL NOTEBOOK

# Rams give ball to Goff

ASSOCIATED PRESS

Nine games was long enough. **Jared Goff** is ready to show the Los Angeles Rams he was worth the wait.

Goff will make his NFL debut Sunday when the No. 1 pick faces the Miami Dolphins as the Rams' starting quarterback.

"I think it's time," Goff said after practice Tuesday. "I'm ready to move forward and play. I'm just going to work hard and hopefully win."

Goff, who turned 22 last month, watched the first nine games of his rookie season on the sideline for the Rams, who have scored an NFL-worst 15.4 points per game with one of the league's least productive offenses.

Veteran **Case Keenum** has started every game, passing for 2,169 yards with 11 interceptions and nine TDs.

The Rams' offense is 31st in the NFL with just 308.0 yards per game. Their passing game is ranked 25th with 225.4 yards per game, increasing in recent weeks because of Los Angeles' profound struggles running the ball.

## Romo concedes job

**Tony Romo**, in his first meeting with the media since August, conceded the starting job to **Dak Prescott**, who has led the Cowboys (8-1) to the best record in the NFL.

Romo, who is coming off his fourth back injury in less than four years, didn't hide his disappointment while reading the five-minute statement.

"He's earned the right to be our quarterback," the 36-year-old quarterback said of the 23-year-old rookie. "As hard as that is for me to say, he's earned that right. He's guided our team to an 8-1 record and that's hard to do."

Romo, who broke a bone in his back in a preseason game, is expected to be Prescott's backup Sunday at home against Baltimore (5-4). It should be the first time Romo is active since Thanksgiving last year, and the first time in 10 years he isn't the Dallas starter.

"We all know something magical is happening to our team," Romo said. "I'm not going to allow this situation to negatively affect Dak or this football team by becoming a constant distraction. I think Dak knows that I have his back. And I think I know that he has mine."

## Seahawks release RB

The Seahawks released running back **Christine Michael** after the former second-round draft pick lost his starting job to rookie **C.J. Prosise**. Seattle also released veteran defensive tackle **Sealver Siliga** and signed defensive tackle **John Jenkins**.

The move by Seattle came as a surprise if for nothing else than depth concerns, but that worry is mitigated by the expected return of **Thomas Rawls** this week.

Rawls has been out since he suffered a hairline fracture in his shin in Week 2 against Los Angeles and the performance of Proise on Sunday against New England likely spelled the end for Michael's time with the team.

## Bears lose Long

The Bears placed star right guard **Kyle Long** on injured reserve because of an ankle injury. The announcement came two days after the three-time Pro Bowl lineman was taken from the field on a cart during a loss at Tampa Bay . . . The Steelers will have to stop their four-game losing streak without defensive end **Cam Heyward**, who is out for the rest of the season with an upper-body injury suffered in Sunday's loss to Dallas . . . Minnesota cut kicker **Blair Walsh**, two days after he missed his league-leading fourth extra point in a 26-20 loss to the Redskins. Walsh was 12 of 16 on field goals and 15 of 19 on extra points this season . . . The Cardinals switched punters, re-signing **Drew Butler** and releasing **Ryan Quigley** . . . The Bills signed veteran safety **James Ibedigbo**. The 32-year-old UMass product has played for four teams in eight seasons, starting 52 games, including eight for the Lions last season . . . Jets wide receiver **Eric Decker** had surgery to repair a torn rotator cuff in his right shoulder. Decker, on injured reserve because of his shoulder, also had hip surgery Oct. 18.



PETER POWER/THE CANADIAN PRESS VIA AP

**James van Riemsdyk (left) celebrates with Tyler Bozak after van Riemsdyk scored one of his three goals in Toronto's 6-2 victory.**

# NHL

## EASTERN CONFERENCE

ATLANTIC	GP	W	L	OL	Pts.	ROW	GF	GA
Montreal	17	13	2	2	28	13	56	38
Ottawa	16	10	5	1	21	7	38	37
Tampa Bay	17	10	6	1	21	9	54	45
BOSTON	16	10	6	0	20	9	41	38
Florida	16	8	7	1	17	8	44	42
Toronto	16	7	6	3	17	7	50	57
Detroit	17	8	8	1	17	6	44	47
Buffalo	16	5	7	4	14	5	30	41

METROPOLITAN	GP	W	L	OL	Pts.	ROW	GF	GA
*NY Rangers	16	12	4	0	24	12	65	36
Pittsburgh	15	10	3	2	22	9	47	39
New Jersey	15	9	3	3	21	8	37	31
Washington	15	9	4	2	20	8	38	36
Columbus	14	8	4	2	18	8	47	33
Philadelphia	17	7	7	3	17	5	57	62
Carolina	15	5	6	4	14	4	39	46
NY Islanders	16	5	8	3	13	5	40	51

## WESTERN CONFERENCE

CENTRAL	GP	W	L	OL	Pts.	ROW	GF	GA
Chicago	17	11	4	2	24	10	54	43
Winnipeg	18	9	7	2	20	8	54	50
St. Louis	17	8	6	3	19	8	41	48
Minnesota	15	8	6	1	17	8	41	29
Dallas	17	6	6	5	17	6	45	57
Nashville	15	6	6	3	15	6	41	43
Colorado	15	7	8	0	14	7	31	42

PACIFIC	GP	W	L	OL	Pts.	ROW	GF	GA
*Edmonton	16	9	6	1	19	8	46	41
San Jose	16	9	7	0	18	9	37	36
*Anaheim	16	7	6	3	17	7	41	40
Los Angeles	17	7	9	1	15	6	40	45
*Vancouver	16	6	9	1	13	5	33	48
Calgary	17	6	10	1	13	5	40	59
Arizona	14	5	9	0	10	4	38	49

\* - Not including late game; ROW - Regulation plus overtime wins

## TUESDAY'S RESULTS

Ottawa 3	at Philadelphia	3	(SO)	Calgary 1	at Minnesota	0
At Carolina 1	San Jose 0	At St. Louis 4	Buffalo 1			
At Columbus 2	Wash. 1 (OT)	New Jersey 2	at Dallas 1 (OT)			
At Toronto 6	Nashville 2	At Colorado 4	Los Angeles 1			
Florida 4	at Montreal 3 (OT)	NY Rangers	at Vancouver			
Tampa Bay 4	at Detroit 3	Edmonton	at Anaheim			
At Winnipeg 4	Chicago 0					

## WEDNESDAY'S GAMES

Pittsburgh	at Washington	7:30	Arizona	at Calgary	10
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## MONDAY'S RESULT

Tampa Bay 4	at NY Islanders	0
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## SENATORS 3, FLYERS 2

Ottawa	0	1	1	0	-3
Philadelphia	1	1	0	-2	

### Senators win shootout, 1-0

First period - 1. Philadelphia, Cousins 2, 5:14. Penalties - Ryan, Ott (goaltender interference), 19:36.

Second period - 2. Ottawa, Stone 3 (Methot), 7:09. 3. Philadelphia, Raffi 2 (Weise, Del Zotto), 13:16. Penalties - Streit, Phi (interference), 21:11. Pageau, Ott (face-off violation), 18:50.

Third period - 4. Ottawa, Turris 8 (Karlsson), 18:01. Penalties - Hoffman, Ott (hooking), 1:41. Ott, served by Puempel (too many men), 4:57. Schenn, Phi (high-sticking), 14:05.

Overtime - None. Penalties - None.

Shootout - Ottawa 1 (Turris NG, Ryan NG, Dzingel NG, Stone NG, Karlsson G), Philadelphia 0 (Cousins NG, Giroux NG, Voracek NG, Konecny NG, Schenn NG).

Shots on goal - Ottawa 9-9-0 - 26. Philadelphia 10-16-8-1 - 35.

Power plays - Ottawa 0-2; Philadelphia 0-4.

Goalsies - Ottawa, Anderson 8-3-1 (35 shots-33 saves), Philadelphia, Mason 3-5-3 (26 shots-24 saves).

Referees - Kelly Sutherland, TJ Luxmore. Linesmen - Jonny Murray, Brandon Gawryletz.

A - 19,358 (19,543). T - 2:49.

## BLUE JACKETS 2, CAPITALS 1

Washington	0	1	0	-1
Columbus	0	0	1	-2

### First period - None. Penalties - None.

Second period - 1. Washington, Backstrom 2 (Orpik, Chorney), 15:43. Penalties - Orpik, Was (tripping), 6:47. Murray, Cls (tripping), 8:18. Eller, Was (hooking), 19:15.

Third period - 2. Columbus, Werenski 5 (Karlsson, Savard), 13:02. Penalties - Winnik, Was (tripping), 8:06. Murray, Cls (tripping), 14:25.

Overtime - 3. Columbus, Atkinson 5 (Dubinsky), 0:37. Penalties - None.

Shots on goal - Washington 6-13-3-0 - 22. Columbus 5-7-13-2 - 27.

Power plays - Washington 0-2; Columbus 0-3.

Goalsies - Washington, Grubauer 2-1-1 (27 shots-25 saves), Columbus, Bobrovsky 8-4-1 (22 shots-21 saves).

Referees - Chris Lee, Tom Chmielewski. Linesmen - Mark Shewchuk, Bryan Panich.

A - 11,738 (18,144). T - 2:30.

## HURRICANES 1, SHARKS 0

San Jose	0	0	0	-0
Carolina	0	0	1	-1

### First period - None. Penalties - Hanfin, Car (hooking), 6:36.

Second period - None. Penalties - Dillon, SJ (hooking), 1:30.

Third period - 1. Carolina, Nordstrom 1 (Stalberg), 10:48. Penalties - None.

Shots on goal - San Jose 12-2-8 - 22. Carolina 13-10-10 - 33.

Power plays - San Jose 0-1; Carolina 0-1.

Goalsies - San Jose, Dell 1-1-0 (33 shots-32 saves), Carolina, Ward 4-4-3 (22 shots-22 saves).

Referees - Eric Furlatt, Frederick L'Eucyer. Linesmen - Tim Nowak, Brian Murphy.

A - 8,932 (18,680). T - 2:18.

## PANTHERS 4, CANADIENS 3

Florida	2	1	0	1	-4
Montreal	1	1	1	0	-3

### First period - 1. Montreal, Pacioretty 4 (Beaulieu, Desharnais), 2:12 (pp). 2. Florida, Petrovic 1, 5:04. 3. Florida, Rau 2 (Matheson), 15:22.

Penalties - Jagr, Fla (hooking), 0:24. Markov, Mon (delay of game), 6:55. Trocheck, Fla (hooking), 10:44. Plekanec, Mon (holding), 17:12.

Second period - 4. Montreal, Desharnais 3 (Markov, Terry), 4:22. 5. Florida, Malign 4 (Griffith, Sceviour), 17:42. Penalties - Jokinen, Fla (tripping), 4:56.

Third period - 6. Montreal, Byron 6 (Gallagher, Galchenyuk), 5:46. Penalties - Terry, Mon (high-sticking), 1:25.

Overtime - 7. Florida, Ekblad 3 (Jokinen, Trocheck), 2:59. Penalties - None.

Shots on goal - Florida 12-6-3-3 - 24. Montreal 6-21-9-1 - 37.

Power plays - Florida 0-3; Montreal 1-3.

Goalsies - Florida, Luongo 6-5-0 (37 shots-34 saves), Montreal, Price 10-0-1 (24 shots-20 saves).

Referees - Dave Lewis, Brad Meier. Linesmen - Michel Cormier, Brad Kovachik.

A - 21,288 (21,288). T - 2:29.

## AVALANCHE 4, KINGS 1

Los Angeles	0	1	0	-1
Colorado	0	2	2	-4

### First period - None. Penalties - Lewis, LA (high-sticking), 1:38. Col, served by Iginla (too many men), 3:25. Setoguchi, LA (hooking), 8:06. Comeau, Col (hooking), 10:56. Forbort, LA (holding), 15:20. Gravel, LA (delay of game), 16:41.

Second period - 1. Colorado, Wiercioch 2 (Soderberg), 1:10. 2. Colorado, RBourque 5 (Rantanen, Wiercioch), 1:32. 3. Los Angeles, Brown 3 (Dowd, Setoguchi), 19:29 (pp). Penalties - Barrie, Col (hooking), 18:03.

Third period - 4. Colorado, Comeau 2 (Iginla), 11:32. 5. Colorado, Landeskog 4 (Martinsen), 18:23 (en). Penalties - Mitchell, Col (high-sticking), 1:47. Melendy, Col (roughing), 8:25. Gravel, LA (roughing), 8:25.

Shots on goal - Los Angeles 12-11-10 - 33. Colorado 12-10-8 - 30.

Power plays - Los Angeles 1-4; Colorado 0-4.

Goalsies - Los Angeles, Budaj 7-6-1 (29 shots-26 saves), Colorado, Varlamov 4-7-0 (33 shots-32 saves).

Referees - Marc Joannette, Francois St-Laurent. Linesmen - Derek Amell, Brian Mach.

A - 14,805 (18,007). T - 2:35.

## DEVILS 2, STARS 1

New Jersey	1	0	0	1	-2
Dallas	1	0	0	0	-1

### First period - 1. New Jersey, Severson 3 (Parenteau, Bennett), 7:40. 2. Dallas, Eaves 7 (Rousseil), 10:33. Penalties - Parenteau, NJ (interference), 18:56.

Second period - None. Penalties - None.

Third period - None. Penalties - Johns, Dal (hooking), 2:05. Zajac, NJ (boarding), 15:13.

Overtime - 3. New Jersey, Henrique 3 (Paterson, O'Neil), 18:41. Penalties - None.

Shots on goal - New Jersey 8-16-8-1 - 33. Dallas 9-7-8-0 - 24.

Power plays - New Jersey 0-1; Dallas 0-2.

Goalsies - New Jersey, Schneider 7-3-2 (24 shots-23 saves), Dallas, Niemi 3-2-2 (33 shots-31 saves).

Referees - Tim Peel, Mike Leggo. Linesmen - Darren Gibbs, Pierre Racicot.

A - 18,039 (18,532). T - 2:24.

## LIGHTNING 4, RED WINGS 3

Tampa Bay	2	0	2	-4
Detroit	1	0	2	-3

### First period - 1. Tampa Bay, Kucherov 7 (Nesterov, Namestnikov), 3:30. 2. Tampa Bay, Stamkos 9 (Hedman, Kucherov), 6:09. 3. Detroit, Nielsen 3 (Glendening), 18:41. Penalties - Koekkoek, B (interference), 7:36.

Second period - None. Penalties - BSmith, Det (tripping), 6:28. Green, Det (delay of game), 8:09. Boyle, TB, served by Point (instigator), 13:34. Boyle, TB, major (fighting), 13:34. Ott, Det, major (interference), 13:34. Ott, Det, major (fighting), 13:34. Abdelkader, Det (roughing), 20:00.

Third period - 4. Tampa Bay, Nestorov 1 (Filippula, Namestnikov), 1:29 (pp). 5. Detroit, Sproul 1 (Green, Nyquist), 7:12 (pp). 6. Detroit, Zetterberg 3 (Mantha, Sproul, 9:38) (pp). 7. Tampa Bay, Kucherov 8 (Coburn, Johnson), 18:50. Penalties - Point, TB (hooking), 7:06. Hedman, TB (interference), 8:01. Abdelkader, Det (embellishment), 8:01. Johnson, TB (tripping), 8:28.

Shots on goal - Tampa Bay 11-5-6 - 22. Detroit 9-8-11 - 28.

Power plays - Tampa Bay 1-3; Detroit 0-2.

Goalsies - Tampa Bay, Bishop 6-5-0 (28 shots-25 saves), Detroit, Marzek 4-5-1 (22 shots-18 saves).

Referees - Dan O'Rourke, Garrett Rank. Linesmen - Scott Cherrey, Scott Driscoll.

A - 20,027 (20,027). T - 2:33.

## LEAFS 6, PREDATORS 2

Nashville	1	0	0	-2
Toronto	2	1	3	-6

### First period - 1. Toronto, Marnier 6 (van Riemsdyk, Bozak), 1:04. 2. Toronto, van Riemsdyk 5 (Bozak, Alarner), 14:04. 3. Nashville, Neal 7 (Johansen, Ekholm), 17:53. Penalties - None.

Second period - 4. Toronto, van Riemsdyk 6 (Bozak, Hunwick), 7:52. 5. Nashville, Arvidsson 5 (Wilson), 16:09. Penalties - Fisher, TB (interference), 1:00. Ribeiro (instigator), 2:25. Fisher, Nsh, major (fighting), 2:25. Fisher, Nsh (misconduct), 2:25. Polak, Tor, major (fighting), 2:25. Komarov, Tor (interference), 3:47.

Third period - 6. Toronto, Komarov 2 (Marincin, Brown), 7:18. 7. Toronto, van Riemsdyk 7 (Marnier, Bozak), 13:38

# Horford recovery long, slow process

By Adam Himmelsbach

GLOBE STAFF

WALTHAM — The Celtics returned from New Orleans late Monday night after their disheartening loss to the Pelicans, and with a game against the Mavericks looming Wednesday, their schedule Tuesday was light.

They reviewed some film, did some five-on-zero drills, and had what coach Brad Stevens called a light “jog-through.” Although it was hardly an intense session, it was encouraging that forward Al Horford took part in all of it.

Horford continues to recover from a concussion that has now sidelined him for seven games. Still, it was unclear whether he would return to face Dallas, and he did not sound especially optimistic.

“Just not where I want to be right now, but trying to work through it,” Horford said. “This is something very new to me, so it’s just trying to get used to this.”

Horford, who signed a four-year, \$113 million free agent contract with the Celtics in July, suffered the concussion when he was inadvertently struck in the head by one of his teammates during practice Oct. 31.

He did not experience symptoms until the following day, when he left practice early and began the NBA’s concussion protocol. The return time from a concussion can vary greatly, and with increased awareness about potential long-term effects, the Celtics are being understandably cautious.

“I’m a competitor,” Horford said. “I want to be out helping my team and us growing together. But the last thing I want to do is have a setback, come in when I’m not supposed to, and setting myself back for a longer period of time.”

“We’re trying to be as smart as we can about this. I just want to make sure that when I’m ready to go, I’m good to go.”

Stevens had said last week that Horford would not accompany the team on its two-game road trip to Indiana and New Orleans unless there was a good chance he could play in at least one of the games. But Horford sat out the win over the Pacers, and after taking part in shootaround Monday in New Orleans, he returned to Boston prior to the game.

“We need him,” Celtics point guard Isaiah Thomas said. “We want him back, and hopefully he’ll be back sooner rather than later. You can’t mess with the brain; you can’t mess with the head. If he’s not feeling like himself, then he has to wait until he is.”

Horford said there have been times when he has felt good during his workouts, but as of Tuesday, he was not quite ready to play in an actual game. He said he did not want to get his hopes up about facing the Mavericks.

## Mavericks thumbnails

■ **When, where:** Wednesday, 7:30 p.m., at TD Garden.

■ **TV, radio:** CSN, WBZ-FM (98.5)

■ **Scoring:** Harrison Barnes 22.3, J.J. Barea 17.3, Deron Williams 15.0.

■ **Rebounding:** Andrew Bogut 10.6, Dirk Nowitzki 6.7, Barnes 5.9.

■ **Assists:** Williams 5.8, Barea 5.4, Seth Curry 2.7.

■ **Head to head:** This is the first of two meetings. Dallas won both games last season.

■ **Miscellany:** Dallas is shooting 41.9 percent from the field, second-worst in the NBA . . . The Mavericks were 5 for 28 on 3-pointers in a 93-77 loss to New York Monday.

“I’ve been very motivated to come back,” Horford said. “This is just something very different. Like I’ve said, I haven’t dealt with anything like this before. So we’re really taking it day by day. That’s just all I can do right now.”

The Celtics have been out rebounded by an average of 6.2 per game in Horford’s absence. For six of those games, they also have been without starting small forward Jae Crowder, who is recovering from a sprained left ankle.

Crowder watched practices last week while wearing flip-flops. Although he did not take part in Tuesday’s session, he wore sneakers and shorts and completed some shooting drills with assistant coaches afterward. Stevens said Crowder would not play against Dallas, and he was unsure whether Crowder would return to face the Warriors Friday night.

Thomas, meanwhile, continues to play despite having a sprained middle finger on his shooting hand. He erupted for 37 points in the loss to New Orleans but said the injury causes some of his shots to come off of his hand wrong.

“I’ve messed my fingers up a little bit every now and then, but not like this one,” Thomas said. “This one swelled on me a lot. Bigger than usual. It’s just something you’ve got to figure out.”

On Tuesday, Thomas’s finger was wrapped in medical tape. He said the medical staff has been focused on reducing the swelling with ice and massage.

After practice, Thomas and children from the Bridging the Gap program assembled Thanksgiving food kits for more than 300 Massachusetts families.

*Adam Himmelsbach can be reached at adam.himmelsbach@globe.com. Follow him on Twitter @adamhimmelsbach.*



MATT MARTON/ASSOCIATED PRESS

The Celtics have missed the defense of Al Horford (right), who has been out the past seven games.

## Pelicans 106, Celtics 105

Monday night game  
At Smoothie King Center, New Orleans

	BOSTON		NEW ORLEANS		F	A	P	PPG
	Min	FG	FT	Reb				
Johnson	27	3-7	2-2	2-5	4	6	9	8.1
Smart	37	6-12	0-0	2-6	3	1	15	12.9
Olynyk	35	1-8	2-2	0-8	1	6	5	10.5
Bradley	34	7-17	2-2	1-10	1	4	19	18.5
Thms	36	13-29	8-10	0-3	7	3	37	26.9
Young	6	0-0	0-0	0-0	0	0	0	1.7
Mickey	9	0-2	1-2	1-4	1	2	1	2.6
Brown	17	3-5	2-2	4-4	1	1	8	7.1
Jeretko	19	2-6	0-0	0-2	2	2	4	4.0
Rozier	13	3-7	0-0	1-2	0	2	7	6.5
Zeller	5	0-2	0-0	0-0	1	0	0	7.3
Totals	38-95	17-20	11-44	19	27	105		

FG%: .400, FT%: .850. 3-pt. goals: 12-41. 293 (Johnson 1-3, Smart 3-6, Olynyk 1-7, Bradley 3-8, Thomas 3-10, Jeretko 0-3, Rozier 1-4). Team rebounds: 9. Team turnovers: 12 (16 pts.). Blocks: 0 Turnovers: 10 (Smart 2, Olynyk 2, Bradley 2, Thomas, Mickey 2, Brown). Steals: 9 (Smart 4, Thomas, Mickey, Brown 3).

	NEW ORLEANS		BOSTON		F	A	P	PPG
	Min	FG	FT	Reb				
Cnngm	23	2-4	0-0	0-1	0	1	5	5.6
Davis	38	7-22	11-13	1-16	0	2	25	30.5
Asik	12	2-2	0-0	1-4	0	0	4	3.5
Hield	21	2-7	0-0	2-2	2	5	9.7	
Frazier	30	2-5	6-8	1-3	6	0	10	11.4
Jones	30	7-12	1-3	3-10	1	2	15	8.5
Hill	32	2-5	4-4	1-7	1	5	9	5.4
Galway	32	8-14	2-2	0-1	3	3	21	8.5
Goodwin	15	1-4	6-6	0-0	1	1	8	7.5
Ajncs	6	2-4	0-0	1-2	1	1	4	3.5
Totals	35-79	30-36	8-46	16	17	106		

FG%: .443, FT%: .833. 3-pt. goals: 6-21. 286 (Cunningham 1-3, Davis 0-1, Hield 1-4, Frazier 0-2, Jones 0-1, Hill 1-4, Galloway 3-5, Goodwin 0-1). Team rebounds: 11. Team turnovers: 17 (19 pts.). Blocks: 4 (Davis 2, Jones 2). Turnovers: 16 (Cunningham, Davis 7, Frazier 3, Hill 2, Galloway 2, Ajncs). Steals: 9 (Davis 4, Frazier, Jones, Hill, Galloway 2).

Boston.....26 25 23 31 — 105  
New Orleans.....27 29 28 22 — 106

A — 15,001 (16,867). T — 2-27. Officials — John Gobie, Marat Kogut, Leon Wood.

## NBA ROUNDUP

# James, Cavs outmuscle Raptors

ASSOCIATED PRESS

LeBron James had 28 points and 14 assists, Kyrie Irving scored 24 points and the Cavaliers beat the Toronto Raptors, 121-117, at Cleveland on Tuesday night to match the best start in franchise history after 10 games.

It was another tense matchup between the teams who met in last season’s Eastern Conference finals and could get there again.

Channing Frye’s 3-pointer from the top of the key with 59 seconds left put the Cavs up by 1. Cleveland then buckled down on defense, holding the Raptors scoreless until letting Kyle Lowry make a layup with 2.8 seconds left.

Kevin Love added 19 points and 13 rebounds for the Cavs, who are 9-1 for the first time since 1976-77.

Lowry scored 28 and DeMar DeRozan added 26 for the Raptors, who complained about fouls called against Lowry and Jonas Valanciunas in the final two minutes and a possible goaltending violation against the Cavs that wasn’t called in the closing seconds. Toronto came in 5-0 in games where Lowry and DeRozan combined for more than 50 points.

The Cavs made 13 3-pointers and have dropped at least 10 in all 10 games, extending their league record to start a season.

**Hornets 115, Timberwolves 108** — Kemba Walker scored 30 points and Charlotte blitzed host Minnesota in the third quarter on its way to victory.

Frank Kaminsky scored 12 of his 20 points in the fourth quarter for the Hornets (7-3), who snapped a two-game skid. Nicolas Batum had 16 points and seven assists, and Charlotte outscored Minnesota, 36-17, in the third quarter to wipe out a 12-point halftime deficit.

Andrew Wiggins scored 29 points and Karl-Anthony Towns had 21 points and eight rebounds for the Timberwolves, who fell to 1-2 on their four-game homestand. Minnesota turned the ball over 18 times, which led to 20 points for Charlotte.

**Heat 93, Hawks 90** — Dennis Schroder scored 18 points, Paul Millsap and Tim Hardaway Jr. each had 15 and visiting Atlanta pushed its winning streak to five games.

Dwight Howard had 11 points and 11 rebounds for the Hawks before leaving in the third quarter with a bruised left thigh.

# NBA

EASTERN CONFERENCE							
ATLANTIC	W	L	Pct.	GB	Streak	Home	Conf.
Toronto	7	3	.700	—	L 1	4-2	5-2
BOSTON	5	5	.500	2	L 1	3-1	5-3
New York	4	6	.400	3	W 1	3-2	2-4
*Brooklyn	4	6	.400	3	L 1	3-2	2-5
Philadelphia	1	9	.100	6	L 2	1-5	1-6
CENTRAL	W	L	Pct.	GB	Streak	Home	Conf.
Cleveland	9	1	.900	—	W 3	6-1	8-1
*Chicago	6	4	.600	3	W 2	4-1	6-4
Milwaukee	5	4	.556	3½	W 1	4-2	2-2
Detroit	6	5	.545	3½	W 2	5-0	3-2
Indiana	5	6	.455	4½	W 1	5-1	3-6
SOUTHEAST	W	L	Pct.	GB	Streak	Home	Conf.
Atlanta	8	2	.800	—	W 5	5-1	6-1
Charlotte	7	3	.700	1	W 1	3-2	5-3
Orlando	4	7	.364	4½	L 1	2-3	2-5
Washington	2	7	.222	5½	L 2	2-3	2-5
Miami	2	8	.200	6	L 6	1-5	1-4
WESTERN CONFERENCE							
PACIFIC	W	L	Pct.	GB	Streak	Home	Conf.
LA Clippers	10	1	.909	—	W 7	5-1	8-1
Golden State	8	2	.800	1½	W 4	4-1	8-2
*LA Lakers	6	5	.545	4	L 1	3-1	5-4
Sacramento	4	7	.364	6	L 2	2-2	3-3
Phoenix	3	8	.273	7	L 2	2-3	2-7
SOUTHWEST	W	L	Pct.	GB	Streak	Home	Conf.
San Antonio	8	3	.727	—	W 3	3-3	5-3
Houston	6	4	.600	1½	W 1	2-1	3-2
Memphis	5	5	.500	2½	W 1	4-2	4-3
Dallas	2	7	.222	5	L 2	1-2	1-5
New Orleans	2	9	.182	6	W 1	1-5	0-8
NORTHWEST	W	L	Pct.	GB	Streak	Home	Conf.
*Portland	7	4	.636	—	W 2	4-2	7-4
Utah	7	5	.583	½	L 1	2-2	3-4
Oklahoma City	6	5	.545	1	L 4	4-3	4-2
Denver	3	7	.300	3½	L 4	0-3	2-4
Minnesota	3	7	.300	3½	L 1	2-3	2-5

\* — Not including late game

TUESDAY’S RESULTS			
At Cleveland 121	Toronto 117	Chicago	at Portland
Atlanta 93	at Miami 90	Brooklyn	at LA Lakers
Charlotte 115	at Minnesota 108		

WEDNESDAY’S GAMES			
Dallas at BOSTON	7:30	Houston at Okla. City	8
Cleveland at Indiana	7	Golden St. at Toronto	8
New Orleans at Orlando	7	Phoenix at Denver	9
Washington at Philadelphia	7	Memphis at LA Clippers	10:30
Detroit at New York	7:30	San Antonio at Sacramento	10:30
Milwaukee at Atlanta	7:30		

MONDAY’S RESULTS			
At New Orleans 106	BOSTON 105	At Houston 115	Philadelphia 88
At Indiana 88	Orlando 69	At San Antonio 94	Miami 90
At Detroit 104	Okla. City 88	Memphis 102	at Utah 96
At New York 93	Dallas 77	At LA Clippers 127	Brooklyn 95

## CAVS 121, RAPTORS 117

TORONTO		FG		FT		Reb		A		F		P	
Min	M-A	M-A	O-T	A	F	P	Pt						
Siakam..16	4-5	0-0	2-3	2	5	8							
Powell...29	4-7	1-2	0-3	3	5	12							
Valincus..34	5-9	4-4	3-9	2	1	14							
DeRzn...34	10-27	4-8	4-6	4	26								
Lowry...40	11-23	2-2	3-5	9	32								
Patrsn...34	1-6	0-0	2-6	3	4	2							
Joseph...18	4-7	1-2	0-1	1	1	9							
Ross...25	7-12	0-0	0-3	0	0	8							
Ngura...10	0-0	0-0	1-4	0	5	0							
Totals	46-96	12-18	12-40	24	25	117							

FG%: .479, FT%: .667. 3-pt. goals: 13-29. 448 (Powell 3-5, DeRozan 2-5, Lowry 4-8, Patterson 0-3, Joseph 0-1, Ross 4-7). Team rebounds: 9. Team turnovers: 8 (7 pts.). Blocks: 5 (Siakam 3, Powell, Nogueira). Turnovers: 8 (Siakam, Powell, Valanciunas 2, DeRozan 2, Lowry, Nogueira). Steals: 11 (DeRozan 3, Lowry 4, Patterson 2, Ross 2). Technicals: def. 3-second, 7:26/4th, Lowry, 1:39/4th.

CLEVELAND		FG		FT		Reb		A		F		P	
Min	M-A	M-A	O-T	A	F	Pt							
Love.....35	5-16	8-9	4-13	1	19								
James...38	10-15	6-10	0-9	14	2	28							
Tompson 30	7-8	1-1	3-11	0	2	15							
Iffrrn...26	2-5	0-0	0-0	1	5	5							
Jrving...35	10-20	2-4	2-5	4	3	24							
McRae...10	0-1	0-0	0-1	2	0	2							
Shmptr..27	1-5	1-2	0-2	3	1	4							
Dnlvy...19	2-3	0-0	0-2	0	0	5							
Frye.....20	7-10	2-2	1-3	1	2	21							
Totals	44-83	20-28	10-46	26	18	121							

FG%: .530, FT%: .714. 3-pt. goals: 13-33. 394 (Love 1-7, James 2-5, R.Jefferson 1-2, Irving 2-4, Shumpert 1-5, Dunleavy 1-2, Frye 5-8). Team rebounds: 8. Team turnovers: 17 (26 pts.). Blocks: 7 (Love 3, Thompson, Shumpert 2, Frye). Turnovers: 17 (Love 3, James 5, Thompson, R.Jefferson, Irving 5, McRae, Shumpert). Steals: 4 (James, Irving 2, McRae).

Toronto.....25 32 27 33 — 117  
Cleveland.....30 31 30 30 — 121

A — 20,562 (20,562). T — 2-22. Officials — Tom Washington, Steve Anderson, Brent Barnaky.



JAMIE SQUIRE/GETTY IMAGES (FRANCONA); TANNEN MAURY/EPA

Forever intertwined with the 2004 Red Sox, Terry Francona (left) and Dave Roberts have gone on to more great success.

## Links for Francona, Roberts

They are named managers of year

By Ben Walker  
ASSOCIATED PRESS

NEW YORK — Long before they were honored for guiding teams with depleted rosters to first-place finishes, Dave Roberts and Terry Francona were forever linked.

Fans in Boston and beyond will always remember that signature stolen base.

It was Roberts's daring swipe as a pinch runner in the bottom of the ninth inning that helped the Red Sox — managed by Francona — rally from the brink of being swept in the 2004 AL Championship Series and sped them toward ending their 86-year World Series curse.

Francona went on to win two titles with Boston, and on Tuesday he earned his second AL Manager of the Year award with Cleveland.

But what if Roberts had been thrown out, could that have altered a path that might someday land Francona in the Hall of Fame?

"The truth of it is, it probably would've been completely

### Managers of the year voting

As selected by the Baseball Writers' Association of America:

AMERICAN LEAGUE (Tabulated on a 5-3-1 basis)				
Manager, team	1st	2nd	3rd	Tot
Terry Francona, Cleveland	22	5	3	128
Jeff Banister, Texas	4	12	8	64
Buck Showalter, Baltimore	2	9	7	44
John Farrell, Boston	2	3	9	28
Joe Girardi, New York	—	1	2	5
Scott Servais, Seattle	—	—	1	1
NATIONAL LEAGUE				
Manager, team	1st	2nd	3rd	Tot
Dave Roberts, Los Angeles	16	7	7	108
Joe Maddon, Chicago	8	8	6	70
Dusty Baker, Washington	4	12	10	66
Terry Collins, New York	2	3	5	24
Don Mattingly, Miami	—	—	2	2

different," Francona said on a conference call.

"There's always a Dave Roberts-being-out from being the other way," he said.

The 44-year-old Roberts won the NL Manager of the Year honor in his first season as a skipper, leading the Los Angeles Dodgers to the NL West crown.

Roberts and Francona each won handily. The voting figures to be much closer Wednesday for the Cy Young awards.

The Red Sox' Rick Porcello (majors-leading 22 wins), Detroit's Justin Verlander (league-

high 254 strikeouts, best wins above replacement for pitchers by baseballreference.com), and Cleveland's Corey Kluber (second among pitchers in WAR) are up for the AL prize.

Cubs teammates Kyle Hendricks (majors-best 2.13 ERA, 16-8) and Jon Lester (2.44, 19-5) and Washington's Max Scherzer (20-7, majors-most 284 strikeouts) are competing for the NL honor.

Roberts didn't bat in the 2004 postseason and didn't even play in the World Series sweep over St. Louis. But to just "play a small part" in his only

season in Boston was rewarding, and he still retains lessons taught by Francona.

Being unselfish and playing "for the right reasons . . . the game honors you," he said.

Known for that one slide into second base, Roberts certainly had to scramble this season.

The Dodgers put 28 different players on the disabled list, more than any team in the last 30 years. An injury to ace Clayton Kershaw was among the reasons they employed a franchise record-tying 55 players, including 31 pitchers.

Among the Dodgers who managed to stay healthy: shortstop Corey Seager, chosen NL Rookie of the Year on Monday.

Roberts said he was particularly proud of "the way our guys battled adversity all year."

Roberts made a record 606 pitching changes while going 91-71.

Francona drew 22 first-place votes and was the only manager chosen on all 30 ballots.

Banister was second and got four firsts. Baltimore's Buck Showalter, who was third, and John Farrell of the Red Sox both drew a pair of firsts.

### COLLEGE BASKETBALL ROUNDUP

## Eagles snap losing streak

BC finally ends skid at 20 games

ASSOCIATED PRESS

Boston College snapped a 20-game losing streak on Tuesday night, getting 16 points from Jerome Robinson and 13 rebounds from Mo Jeffers to beat Maryland-Eastern Shore, 73-57, at Conte Forum.

The Eagles (1-1) had not won since Dec. 30, 2015.

Bakari Copeland scored 14 points for the Hawks (0-3).

The Eagles lost 19 games to end the 2015-16 season — the entire Atlantic Coast Conference schedule and then one more game in the league tournament. They opened this season with a loss to Nicholls State on Friday night.

Copeland made the first basket of the game for the Hawks' only lead. It was tied 5-all before BC scored 8 straight points.

The Eagles went on an 8-1 run near the end of the first half to open a 39-27 lead.

A.J. Turner scored 13 points, and Connor Tava had 10 rebounds for BC.

Dontae Caldwell had 10 rebounds for the Hawks.

**Syracuse 90, Holy Cross 46** — Andrew White scored 19 points, Tyler Lydon had 17, and the 18th-ranked Orangemen went on a 14-0 run in the first half to take control and overpower the Crusaders at Syracuse, N.Y.

Syracuse (2-0) shot 61 percent from the field and was 13 for 23 on 3-pointers. White, a fifth-year transfer from Nebraska, went 5 of 12 from beyond the arc after going 2 of 7 in the Orange's season opener against Colgate.

Tyus Battle was 3 of 5 from long range, and John Gillon made two while adding 15 points, 9 assists and just 1 turnover off the bench.

Anthony Thompson had 12 points, and Robert Champion and Malachi Alexander had 8 apiece for the Crusaders (0-2). The Crusaders shot just 31 percent for the game.

**Kentucky 69, Michigan State 48** — Freshman Malik Monk



ADRIAN KRAUS/ASSOCIATED PRESS

Andrew White rises up for two of his 19 points in Syracuse's victory.

scored 23 points on 7-for-11 shooting from 3-point range and Isaiah Briscoe added 21 to lead the second-ranked Wildcats over the 13th-ranked Spartans in the State Farm Champions Classic at Madison Square Garden.

The Wildcats (3-0) averaged 90 points in their first two games but this time it was defense that did it. The Spartans (0-2) shot 32.8 percent from the field (20 of 61), including 5 for 26 (19.2 percent) from beyond the arc.

Relying on another talented freshman class, Kentucky was able to up the tempo enough and keep the tenacious defense going that the Spartans committed 21 turnovers, which the Wildcats turned into 24 points.

Freshman De'Aaron Fox added 12 points for Kentucky, which snapped Michigan State's two-game winning streak in the series that the Wildcats lead, 13-11.

**Virginia 73, St. Francis Brooklyn 32** — Austin Nichols scored 11 points in his debut for the eighth-ranked Cavaliers at Charlottesville, Va.

The Cavaliers (2-0) held the Terriers scoreless for a stretch of more than 10 minutes in the first half and scored 20 consecutive points to open a 35-11 lead.

The Terriers (0-2) ended the drought on two free throws by Yunus Hopkinson with 7.8 seconds left in the half.

## Buckeyes vault to No. 2 in poll

Alabama stays atop rankings

FROM STAFF AND WIRE REPORTS

A Saturday full of upsets led to a reshuffling of the College Football Playoff rankings, with Ohio State being the biggest beneficiary.

The Buckeyes (9-1), runaway winners over Maryland last Saturday, moved up from fifth to second in the latest CFP rankings as they made the most out of losses by Clemson, Michigan and Washington.

Despite the losses, the trio didn't wind up completely out in the cold.

Michigan (9-1), losers on the road against Iowa, fared the best of the fallen, as they remained at No. 3.

Clemson (9-1), which lost at home to unranked Pitt, dropped from No. 2 to No. 4, while Washington's home loss to USC cost the Huskies (9-1) two spots, going from fourth to sixth — putting them outside of a playoff bowl.

Louisville (9-1), which could've made a case for a spot in the top four, instead had to settle for a one-spot move, going from No. 6 to No. 5 after pulling out a win over Wake Forest that was much tighter than the 44-12 final score would suggest.

Staying above the fray was Alabama (10-0), which is still locked into the top spot thanks to being one of just two remaining unbeaten teams in FBS.

The Big Ten placed four teams in the top 10 this week

as Wisconsin (8-2) and Penn State (8-2) checked in at Nos. 7 and 8, respectively, as the Badgers held steady while the Nittany Lions continued their climb, jumping up from tenth.

Oklahoma (8-2) is the highest ranked Big 12 team at No. 9, and Colorado (8-2) rounds out the top 10. They are followed by Oklahoma State (8-2), Utah (8-2), USC (7-3) and West Virginia (8-1), all of which moved up in the rankings this week.

Auburn (7-3) dropped from No. 9 to No. 15 after a 13-7 loss to unranked Georgia that handed the Crimson Tide the SEC West title.

Speaking of the SEC West, LSU (6-3) made a large leap forward by moving from No. 24 to No. 16 after a road win over previously ranked Arkansas.

No. 17 Florida State (7-3) and No. 18 Nebraska (8-2) each moved up one spot, taking advantage of North Carolina's loss to rival Duke. As a result, the Tar Heels fell out of the CFP rankings altogether.

A win over Kentucky propelled Tennessee (7-3) back into the rankings as the Vols wind up at No. 19.

At Nos. 20 and 21 are Boise State (9-1) and Western Michigan in a battle to a New Year's Six bowl berth. Though behind Boise State, Western Michigan (10-0) joins Alabama as the only undefeated FBS teams.

Washington State (8-2), Florida (7-2), Stanford (7-3) and Texas A&M (7-3) rounded out the top 25.



FILE/MATTHEW J. LEE/GLOBE STAFF

Mookie Betts, robbing Seattle's Kendry Morales with this diving catch, is hoping to cap his season by snaring the AL MVP.

## Betts, Porcello might win big

► RED SOX  
Continued from Page D1

Porcello was 9-15 with a 4.92 ERA in 2015. He then had a 12.00 ERA in spring training and was dropped to fourth in the rotation to start the season. That was all forgotten when he went 5-0 with a 2.76 ERA in April.

Verlander, Porcello's former teammate in Detroit, led the American League with 254 strikeouts and, for pitchers, in Wins Above Replacement. He also went 8-3 with a 1.96 ERA in the second half. He was 16-9 with a 3.04 ERA for the season.

Verlander won the Cy Young in 2011 and received votes in five other seasons. This is the first time Porcello received any votes.

Kluber (18-9, 3.14 ERA) had a fine season but could finish third.

The National League finalists are Kyle Hendricks and Jon Lester of the Cubs and Max Scherzer of the Nationals. Lester finished fourth in the voting in 2014 and 2010.

A panel of 30 BBWAA mem-

bers, two from each American League city, vote for the AL award. The votes were due after the regular season.

The MVP awards will be announced Thursday. Red Sox right fielder Mookie Betts is a finalist, along with Jose Altuve of the Astros and Mike Trout of the Angels.

Betts, 24, already has won a Gold Glove and Silver Slugger this season. He hit .318 with an .897 OPS and 113 RBIs. Betts

### Ortiz's retirement official

By Peter Abraham  
GLOBE STAFF

There was no fanfare beyond one sentence on Major League Baseball's official transaction list on Tuesday.

"DH David Ortiz retired." So that makes it official. After 20 seasons, three World Series championships, and 541 home runs, Big Papi has shut it down.

As a formality, the Red Sox picked up Ortiz's option for

had 78 extra-base hits, 31 of them home runs. He also scored 122 runs and stole 26 bases in 30 attempts.

The Red Sox have not had an MVP since Dustin Pedroia in 2008. The last Red Sox outfielder to win the award was Jim Rice in 1978 but he started 49 games as the DH that season.

The case for Betts is that he was a tremendous all-around player for a team that won its

2017 this month and he remained on the 40-man roster. But now that Ortiz has filed his retirement papers, he is off the roster.

Ortiz turns 41 on Friday. If he does not play again, Ortiz will first appear on the Hall of Fame ballot in 2021.

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division. Voters weighed that against the excellence of Trout, who led the league with a 10.6 WAR and an adjusted OPS of 174.

Trout led the league with a .441 on-base percentage. Josh Donaldson of the Blue Jays was second at .404. Trout also scored 123 runs and drove in 100 despite being regularly pitched around.

Trout's only "mistake" was playing for a team that finished 74-88 and 21 games out of first place. Given his dominance, it's a surprise Trout has only one MVP in his career.

Altuve led the AL with 216 hits and a .338 batting average. How the voters defined value will be interesting to evaluate when the results are announced.

The NL finalists are Kris Bryant of the Cubs, Daniel Murphy of the Nationals, and Corey Seager of the Dodgers.

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Follow him on Twitter @PeteAbe.



JIM DAVIS/GLOBE STAFF

Case's Hailey Armburg (1) puts the ball past Lynnfield's Melissa Morelli (7) and Emory Caswell (19) during the Division 3 state semifinals at Algonquin Regional. Case swept its way into the MIAA finals, 3-0.

MIAA VOLLEYBALL TOURNAMENT ROUNDUP

Notre Dame grinds out win

Scrappy Case to play for Division 3 title

By Jeremy Rellosa GLOBE CORRESPONDENT

NORTHBOROUGH — Notre Dame Academy grinded out a five-set victory Tuesday night, coming back from 7 points down in the final set to beat Bishop Fenwick and advance to the Division 2 state volleyball final for the second straight year.

The Cougars, the South sectional champs, moved on by winning, 3-2 (16-25, 25-19, 25-22, 20-25, 15-13), at Algonquin Regional.

The Cougars (22-1) will play for the state title Saturday in Shrewsbury, facing the winner of Wednesday's other semifinal between Hopkinton and Amherst.

Bishop Fenwick was only 3 points away from victory, leading 12-5 in the fifth set. But Notre Dame fought back to make the tally 12-12. After a few high-energy rallies, the Cougars closed out the match, 15-13.

Afterward, Notre Dame coach Joshua Shepherd celebrated his team's journey to the state championship match for the third time in four years.

"These seniors have been around for the first state championship this program has ever had, so I think they showed a lot of guts and grit down the stretch," he said.

"It certainly speaks volumes in terms of the footprint that they're trying to accomplish. This was a fantastic match for us. Saturday will be no different."

At times throughout Tuesday's match, the front lines were in gridlock. Long rallies were common in the match, and they were fueled by the crowd's energy.

"It's the type of defenses where the crowd starts cheering even though the point's not over," said Bishop Fenwick coach Adam DeBaggis.

The first set went to the Crusaders (20-6), who proved strong at the net. Crusaders junior Jennie Meagher led the team with eight blocks, and senior Samantha Macinelli registered 16 kills and 42 assists.

Notre Dame's Alexandra Mullen and Fenwick's Mary O'Brien traded kills and blocks in the first set. Their net play set the tone for the rest of the



JIM DAVIS/GLOBE STAFF

Julia McLintock sets her sights on executing this set for Case during its straight-set win over Lynnfield.

match.

Notre Dame bounced back in the second set, with the help of senior Kathryn Howley, who delivered 17 kills and two blocks. The Cougars kept their momentum going in the third set until they went point for point and were tied at 22.

Mullen finished it with a kill, as the Cougars claimed the third set.

The fourth set featured the same back-and-forth play. Each team exchanged runs until Bishop Fenwick won by 5 points, catching a second wind en route to the final set.

The same drama throughout the match carried all the way to the final points.

"Notre Dame was hitting harder than any girls we've seen this year," DeBaggis said. "I feel like we did everything we could do, and lost the game."

Division 3 state semifinals — Case High School made quick work of Lynnfield night to secure a spot in the Division 3 finals.

Case (24-2), the South sectional champs, took down the Pioneers (19-5) in three sets, winning, 25-14,

25-17, and 25-16.

The Cardinals will play in the Division 3 state final on Saturday at Shrewsbury High, playing the winner of Wednesday's semifinal between Millbury and Frontier.

After a display of tact and defense by the Cardinals in the first two sets, the Pioneers came back in the third to fight to 13-13.

But the North sectional champs would stop at 16 as the Pioneers were overwhelmed by Case's solid defense.

Case's Julia Bushell served out the match. It was the same position she was in last year.

"It was almost like deja vu," Bushell said. "Last year when we played here in this gym, I served the last few points as well.

"I was used to the pressure, the whole season has been a buildup to this point, so it was just like serving any other point."

Lynnfield coach Michelle Perrone said it wasn't her team's day:

"I think Case did a fantastic job," Perrone said.

"We just weren't really moving our feet today. We were just kinda stuck in one place and couldn't really get out of our funk.

"Outstanding job by Case to find the holes and to hit when to hit, they knew when to hit, they knew when to tip. And I wish them the best in the finals."

In a tournament where many teams rely on heavy firepower in the front line, the Cardinals proved that finding holes in their opponents' lineup would lead to victory.

Their approach: Play smart and scrappy.

That's the syle of play preached by Case coach Michaela Goncalves.

"If you're smart, you're gonna keep your opponents guessing, and if you're scrappy, you're gonna annoy your opponents, because you're gonna be tough to put away," she said.

Bushell led the Cardinals with 14 kills and three blocks, and fellow captain Samantha Borges shined on defense with 14 digs.

Looking to the state final, Goncalves is set on keeping her team's momentum.

"We just want to do what we've been doing all along and not change anything," Goncalves said.

Reeling US thumped by Costa Rica

By Ronald Blum ASSOCIATED PRESS

COSTA RICA 4 US 0 SAN JOSE, Costa Rica — The United States put itself in a deep hole in World Cup qualifying with one of its worst performances in decades.

Taking advantage of defensive mistakes, Costa Rica routed the US, 4-0, Tuesday night to drop the Americans to 0-2 for the first time in the final round of the North and Central American and Caribbean region.

Johan Venegas scored in the 43rd minute, Cristian Bolanos doubled the lead in the 69th, and second-half substitute Joel Campbell beat beleaguered goalkeeper Brad Guzan in the 74th and 77th minutes in the worst margin of defeat for the US in a qualifier since a 5-1 defeat at Mexico in November 1980.

Mexico at Columbus, Ohio, the US finds itself in a quick deficit in the hexagonal, which resumes in March.

Ticos fans sounded air horns at the end of a match that reignited questioning of coach Jurgen Klinsmann's tactics. The US dropped to 0-9-1 in qualifiers at Costa Rica.

The Americans, who had not lost a home qualifier in 15 years before last week, figure they will win their four remaining home games and pick up points on the road.

The top three teams qualify for the 2018 tournament in Russia, and the No. 4 finisher advances to a playoff against Asia's fifth-place nation.

Central defenders John Brooks and Omar Gonzalez, and right back Timmy Chandler had particularly poor games.

Costa Rica, which won its opener, 2-0, at Trinidad and Tobago, went ahead after a Brooks giveaway.

Randall Azofeifa took a short pass from Jose Salvatierra in the center circle and played a long ball into the corner, where Cristian Bolanos ran it down on its third bounce. Gonzalez was slow to close on Bolanos, who crossed for Venegas just outside the 6-yard box. Bolanos beat Brooks to the ball and sent a header across Guzan for his seventh goal in 30 international appearances.

Bolanos scored after a turnover by 18-year-old midfielder Christian Pulisic near midfield. Salvatierra sent a pass down the flank to Venegas, and his cross found Bolanos in front, with Chandler a step late.

Ronald Matarrilla created the final two goals by Campbell. On the last goal, Campbell took the ball over Brooks's right foot as the American defender stabbed to make a play to no avail. He was a step behind all night on the slick, chunked-up turf.

Scoreboard

Table with columns for days of the week (WED, THU, FRI, SAT, SUN, MON, TUE) and corresponding times and channels for various sports events.

Home games shaded On the radio, unless noted: Patriots, Bruins, and Celtics, WBZ-FM 98.5 For updated scores: bostonglobe.com/sports

ON THE AIR

COLLEGE BASKETBALL

7 p.m. Northwestern at Butler FS1
PRO BASKETBALL
7:30 p.m. Dallas at Boston CSN
8 p.m. Golden State at Toronto ESPN
10:30 p.m. Memphis at LA Clippers ESPN

COLLEGE FOOTBALL

7 p.m. Ball State at Toledo ESPN2
8 p.m. Northern Illinois at Eastern Michigan ESPNU

PRO HOCKEY

7:30 p.m. Pittsburgh at Washington NBCSN

Schools

FOOTBALL

MIAA tourney

DIVISION 1 STATE

Sat., Dec. 3 — Championship
Everett at Xaverian, TBA.

SUPER 8

Sat., Dec. 3 — Championship
Reading vs. King Philip at Gillette Stadium, Foxborough, TBA.

DIVISION 2 STATE

Sat., Nov. 19 — Semifinals
Shrewsbury vs. Westfield at Westfield State University, Westfield, 2; Beverly vs. Duxbury at Cawley Stadium, Lowell, 2:45.

DIVISION 2 STATE A

Sat., Nov. 19 — Semifinals
Falmouth vs. Marlborough at Doyle Field, Leominster, 12.

DIVISION 3 STATE

Sat., Nov. 19 — Semifinals
Triton vs. Hanover at Brockton High School, Brockton, 2:30; Taconic vs. Grafton at Doyle Field, Leominster, 3.

DIVISION 3 STATE A

Sat., Nov. 19 — Semifinals
Nipmuc vs. East Bridgewater at Brockton High School, Brockton, 11a.

DIVISION 4 STATE

Sat., Nov. 19 — Semifinals
West Boylston vs. Wachuset at Westfield State University, Westfield, 11a; Brighton vs. Mashpee at Cawley Stadium, Lowell, 12:30.

DIVISION 4 STATE A

Fri., Nov. 18 — Semifinals
Latin Academy vs. Mills at Brockton High School, Brockton, 6.

Sat., Nov. 19 — Semifinals

Turners Falls vs. Maynard at Doyle Field, Leominster, 6.

SOCCER

MIAA tourney

BOYS

DIVISION 1 STATE

Wed., Nov. 16 — Semifinals
Amherst-Pelham vs. Westborough at Nashoba Regional, Bolton, 4:15; Lexington vs. Braintree at Manning Field, Lynn, 7:15.

DIVISION 2 STATE

TBA — Final
Masconomet at Nauset, TBA.

DIVISION 3 STATE

Wed., Nov. 16 — Semifinals
Medway vs. Wayland at Westwood High School, Westwood, 5; Nipmuc vs. Frontier at Westfield State University, Westfield, 7:15.

DIVISION 4 STATE

Wed., Nov. 16 — Semifinals
Boston International vs. Cohasset at Norwell High School, Norwell, 7:15.

Thu., Nov. 17 — Semifinals

Sutton vs. Monsn at Westfield State University, Westfield, 7:15.

GIRLS

DIVISION 1 STATE

Wed., Nov. 16 — Semifinals
Central Catholic vs. Whitman-Hanson at Manning Field, Lynn, 5; West Springfield vs. Nashoba at Nashoba Regional, Bolton, 6:15.

DIVISION 2 STATE

TBA — Final
Arlington at Hingham, TBA.

DIVISION 3 STATE

Wed., Nov. 16 — Semifinals
Millbury vs. Granby at Westfield State University, Westfield, 5; Newburyport vs. Medway at Westwood High School, Westwood, 7.

DIVISION 4 STATE

Wed., Nov. 16 — Semifinals
East Bridgewater vs. Amesbury at Norwell High School, Norwell, 5.

Thu., Nov. 17 — Semifinals

Sutton vs. Monsn at Westfield State University, Westfield, 5.

NEPSAC tourney

BOYS

NEPSAC CLASS A

Wed., Nov. 16 — Quarterfinals
Belmont Hill at Worcester Academy, 2; Phillips Andover at Northfield Mt. Hermon, 2; Loomis Chaffee at Taft, 2; Milton Academy at Berkshire, 2.

NEPSAC CLASS B

Wed., Nov. 16 — Quarterfinals
Canterbury at South Kent, 2; Middlesex at Kimball Union, 2; St. Mark's at Nobles, 2; Cushing at Brooks, 2.

NEPSAC CLASS C

Wed., Nov. 16 — Quarterfinals
Greens Farm at Wheeler (R.I.), 2; Masters (N.Y.) at Vermont Academy, 2; Holderness at Portsmouth Abbey, 2; Concord Academy at Hebron (Maine), 2.

NEPSAC CLASS D

Wed., Nov. 16 — Quarterfinals
Gann Academy at St. Andrew's, 2; Lexington Christian at Fordham, 2; Master's (Conn.) at Wooster, 2; Brimmer & May at Storm King, 2.

GIRLS

NEPSAC CLASS A

Wed., Nov. 16 — Quarterfinals
Milton Academy at Worcester Academy, 2; Nobles at Taft, 2; BB&N at Loomis Chaffee, 2; Phillips Andover at Choate, 2.

NEPSAC CLASS B

Wed., Nov. 16 — Quarterfinals
Governor's Academy at Miss Porter's, 2; Kingswood-Oxford at St. Mark's, 2; Rivers at Pomfret, 2; Middlesex at Pingree, 2.

NEPSAC CLASS C

Wed., Nov. 16 — Quarterfinals
Millbrook (N.Y.) at MacDuffie, 2; Rye Country Day at Kimball Union, 2; Greens Farm at St. Luke's, 2; Marianapolis at Brewster Academy, 2.

NEPSAC CLASS D

Wed., Nov. 16 — Quarterfinals
Hebron (Maine) at Brimmer & May, TBA; St. Andrew's at Vermont Academy, 2; Watkinson vs. Gould at Berkwick Academy, South Berwick, Maine, 2; Hebron (Maine) at Brimmer & May, 2; Storm King at Christian Heritage, 2.

FIELD HOCKEY

MIAA tourney

DIVISION 1 STATE

Wed., Nov. 16 — Semifinals
Marlborough vs. Longmeadow at West Springfield High School, West Springfield, 7; Acton-Boxborough vs. Walpole at Reading High School, Reading, 7.

DIVISION 2 STATE

Wed., Nov. 16 — Semifinals
Oakmont vs. Greenfield at West Springfield High School, West Springfield, 5; Foxborough vs. Watertown at Reading High School, Reading, 5.

NEPSAC tourney

NEPSAC CLASS A

Wed., Nov. 16 — Quarterfinals
Phillips Andover at St. Paul's, 2:15; Nobles at Hotchkiss, 2:15; Choate at Kent, 2:15; Sacred Heart at Greenwich Academy, 2:15.

NEPSAC CLASS B

Wed., Nov. 16 — Quarterfinals
Brooks at Rivers, 2:15; BB&N at Middlesex, 2:15; St. Mark's at Berkshire, 2:15; Hopkins (Conn.) at Governor's Academy, 2:15.

NEPSAC CLASS C

Wed., Nov. 16 — Quarterfinals
Canterbury at Newton Country Day, 2:15; Brewster Academy at New Hampton, 2:15; Tilton at Holderness, 2:15; King at Ethel Walker, 2:15.

VOLLEYBALL

MIAA tourney

GIRLS

DIVISION 1 STATE

Wed., Nov. 16 — Semifinals
Central Catholic vs. Barnstable at Taunton High School, Taunton, 5; Newton North vs. Acton-Boxborough at Taunton High School, Taunton, 7:30.

DIVISION 2 STATE

Tue., Nov. 15 — Semifinals
Bp. Fenwick vs. Notre Dame (H)
Wed., Nov. 16 — Semifinals
Hopkinton vs. Amherst-Pelham at Holyoke Community College, Holyoke, 7:30.

DIVISION 3 STATE

Tue., Nov. 15 — Semifinals
Case vs. Lynnfield
Wed., Nov. 16 — Semifinals
Millbury vs. Frontier at Holyoke Community College, Holyoke, 5.

NEPSAC tourney

GIRLS

NEPSAC CLASS A

Wed., Nov. 16 — Quarterfinals
Sacred Heart vs. Barnstable at the Rosemary Hall, Wallingford, Conn., TBA; Loomis Chaffee vs. Phillips Exeter at Phillips Exter Academy, Exeter, N.H., TBA; Nobles vs. St. Paul's at St. Paul's School, Concord, N.H.; Phillips Andover vs. Taft at Taft School, Water-town, Conn., TBA.

NEPSAC CLASS B

Wed., Nov. 16 — Quarterfinals
Cheshire Academy vs. Suffield at Suffield Academy, Suffield, Conn., TBA; Dana Hall vs. Pomfret at Pomfret School, Pomfret, Conn., TBA; Wilbraham & Monson at Newton Country Day, TBA; Lawrence Academy vs. Middlesex at Middlesex School, Concord, TBA.

NEPSAC CLASS C

Wed., Nov. 16 — Quarterfinals
Storm King at King, TBA; Miss Hall's at St. Luke's, TBA; Hamden Hall Country Day at MacDuffie, TBA; Bancroft vs. Gann Academy at Gann Academy, Waltham, 4:30.

For updated scores and highlights, go to bostonglobe.com/sports/highschools.

Colleges

BASKETBALL

Men

Babson 101.....Albertus Magnus 81
Becker 83.....Anna Maria 72
Fairfield 79.....Dartmouth 62
MassBay C.C. 96.....Northern Essex 74
MIT 69.....Roxbury C.C. 57
MIT 69.....Bridgewater St. 57
N.E. College 99.....Mount Ida 84
Roger Williams 77.....Coast Guard 69
Salpi 76.....UMass-Dartmouth 73
WV 76.....Eastern Conn. 62

Women

Becker 59.....Anna Maria 49
Harvard 69.....Maine 62
Johnson St. 77.....Nichols 68
Plattsburgh 61.....Nowick 47
Plymouth St. 71.....Rivier 61
Western Conn. 69.....Sage 67
Worcester St. 63.....Mt. Holyoke 24

VOLLEYBALL

Women

American International 3.....Bentley 1

COLLEGE FOOTBALL

FCS Playoff Rankings

1. Alabama.....10-0
2. Ohio State.....2-0 1613 1
3. Michigan.....9-1
4. Clemson.....9-1
5. Louisville.....9-1
6. Washington.....9-1
7. Wisconsin.....1-0 1092 2
8. Penn State.....8-2
9. Oklahoma.....8-2
10. Colorado.....8-2
11. Oklahoma State.....8-2
12. Utah.....8-2
13. Southern California.....7-3
14. West Virginia.....8-1
15. Auburn.....7-3
16. LSU.....1-0 1097 9
17. Florida.....1-0 1092 2
18. Nebraska.....7-3
19. Tennessee.....7-3
20. Boise State.....9-1
21. Western Michigan.....10-0
22. Washington State.....8-2
23. Florida.....1-0 700 15
24. Stanford.....7-3
25. Texas A&M.....7-3

COLLEGE BASKETBALL

Men's Div. 1 Associated Press Poll

1. Duke (58).....2-0 1613 1
2. Kentucky (1).....2-0 1508 2
3. Villanova (5).....1-0 1492 4
4. Oregon.....1-0 1349 5
5. North Carolina.....1-0 1347 6
6. Indiana (1).....1-0 1322 11
7. Kansas.....0-1 1206 3
8. Virginia.....1-0 1121 8
9. Wisconsin.....1-0 1097 9
10. Arizona.....1-0 1092 7
11. Xavier.....1-0 1025 7
12. Louisville.....1-0 811 13
13. Michigan St.....0-1 729 12
14. Gonzaga.....1-0 725 14
15. Purdue.....1-0 700 15
16. UCLA.....2-0 622 16
17. St. Mary's (Cal).....1-0 593 17
18. Syracuse.....1-0 551 19
19. West Virginia.....1-0 352 20
20. Iowa St.....1-0 254 24

Latest Line

COLLEGE FOOTBALL

Favorite Pts. Underdog
At Toledo.....20½.....Ball State
No. Illinois.....3.....at E. Michigan

Thursday

At Troy.....9.....Arkansas St.
Memphis.....7.....at Cincinnati
At Boise St.....28.....UNLV

Friday

Iowa.....9.....at Illinois
Kansas St.....2½.....at Baylor
At Georgia.....23.....La.-Lafayette
At Nebraska.....14½.....Maryland
Ohio State.....21½.....at Michigan St.
At TCU.....4½.....Oklahoma St.
At Rice.....2.....UTEP
At Texas A&M.....27.....UTSA
Wisconsin.....27½.....at Purdue
Miami.....3.....at N.C. State
At Georgia Tech 10½.....Virginia
At LSU.....14.....Florida
At BC.....7.....UConn

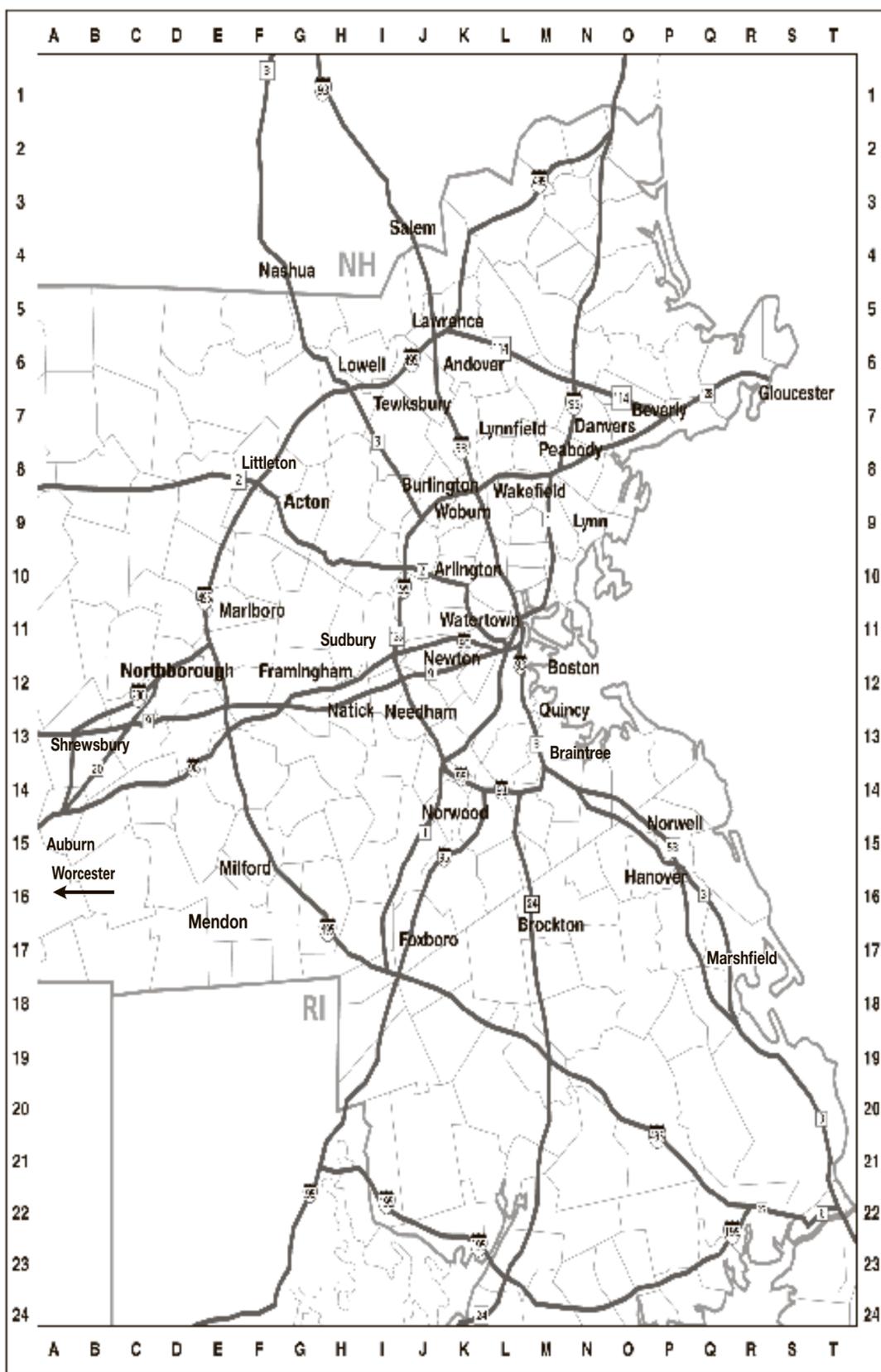
Saturday

At Appalchn. St. 25½.....La.-Monroe
At Pittsburgh.....8.....Duke
At W. Michigan.....34½.....Buffalo
Florida St.....21.....at Syracuse
At Michigan.....23.....Indiana
At Tennessee.....16.....Missouri
Northwestern.....1.....at Minnesota
San Diego St.....10.....at Wyoming
Temple.....15½.....at Tulane
Texas.....23½.....at Kansas
Texas Tech.....3.....at Iowa State
At Notre Dame.....1.....Virginia Tech
At Colorado.....4.....Wash. St.
Navy.....7.....at E. Carolina
At New Mex. St. 9½.....Texas State
Utah State.....3½.....at Nevada
At Stanford.....10½.....California
Old Dominion.....8.....at Fla. Atlantic
At Miss. St.....2.....Arkansas
Clemson.....21½.....at Wake Forest
Hawaii.....1.....at Fresno St.
Marshall.....2½.....at FIU
S. Florida.....13.....at SMU
At Washington.....26½.....Arizona St.
Mississippi.....9½.....at Vanderbilt
Oklahoma.....1.....at West Virginia
Penn State.....27½.....at Rutgers
Tulsa.....2.....at UCF
At Colorado St. 4½.....New Mexico
Air Force.....10.....at San Jose St.
At Oregon St.....6½.....Arizona
USC.....10½.....at UCLA

NBA

Favorite Pts. Underdog
At Indiana.....NL.....Cleveland
At Orlando.....NL.....New Orleans
At Philadelphia.....NL.....Washington
At Boston.....NL.....Dallas
At New York.....NL.....Detroit
At Atlanta.....NL.....Milwaukee
At Toronto.....NL.....Golden State
At Okla. City.....NL.....Houston
At Denver.....NL.....Phoenix
At LA Clippers.....NL.....Memphis
At Sacramento.....NL.....San Antonio

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N7

## MERCEDES-BENZ



PHOTOS BY ARAM BOGHOSIAN FOR THE BOSTON GLOBE

Top (from left): Turkey and quahog stuffing, chef Sherry Pocknett. Above (from left): ingredients and preparation of stuffed pumpkin.

## Inside



### THANKSGIVING RECIPES BIG DAY BOUNTY

Kale salad with cranberries, cornbread and sausage stuffing, chocolate chess pie, and more

G4-G5



### WINES

#### BEAUTIFUL BALANCE

Suggestions for what to pair with holiday turkey and all the trimmings

G3



### CHEAP EATS

#### QUITE A DRAW

Sample everything from eggrolls to entrails from Sichuan Taste in Malden

G7

# Giving thanks, in every season

Sherry Pocknett of the Pequot Museum celebrates Native American fare — and reminds us that gratitude belongs at the table year-round

BY MICHAEL FLOREAK  
GLOBE CORRESPONDENT

MASHANTUCKET, Conn. — As Sherry Pocknett prepares a Native American thanksgiving meal, she tells a story about the bird central to the feast: the crow.

Pocknett, a member of the Mashpee Wampanoag Tribe, is making pumpkin stuffed with corn, squash, and beans, a trio of ingredients known by Native Americans as the Three Sisters. “It was a gift from the bird, the crow. They are sacred to us,” Pocknett says of the staple foods. The story goes they have been grown together since they were given to Native Americans by the crow after the Ice Age.

Pocknett directs the food and beverage program at the Mashantucket Pequot Museum and Research Center. She looks for every opportunity to educate visitors on the native foods she has been eating her whole life and cooking for some 40 years. Her next big opportunity to do so comes Nov. 19, when she will be serving a Native American thanksgiving dinner at the museum.

According to Pocknett, Native American days of thanksgiving are celebrated not just in November, but year-round. They are distinct from the national Thanksgiving holiday — a day that is commemorated by many Native people as a National Day of Mourning. Native thanksgiving celebrations begin at the new year, which is observed in March when the herring return and the first trees begin to show buds. “You just eat and give your thanks like everybody else. You’re celebrating family. You’re celebrating that we’re still here,” Pocknett says.

“We give thanks to the rain for cleansing. The trees. The ocean. We celebrate all those things and we give offerings,” she says. Those offerings include dance, tobacco, and songs. “We’ll

NATIVE AMERICAN FARE, Page G2

## DINING OUT

# Generosity wins the day at Heritage of Sherborn

BY TED WEESNER  
GLOBE CORRESPONDENT

Just a permanent move to the suburbs, and for the first months your soundtrack might see heavy rotation of Chaka Khan’s “Tell Me Something Good.” It’s just the song to accompany the hopeful, sometimes desperate feeling that comes when contemplating your dining options.

True, you now have easy parking. True, the kids have a yard. True, Family Night at Bertucci’s is starting to look like a culinary pinnacle.

And no disrespect to Bertucci’s. The chain fills a precise need. Yet there remains a hunger for local dining that’s more ambitious.

This chasm must have struck Jen and Josh Ziskin, owners of much-loved La Morra in Brookline. Because in June 2015, they took over what had been the Sherborn Inn, which dates back to 1762, and replaced it with their second restaurant, Heritage of Sherborn.

From the start, an evening at Heritage comes lit with warm and capacious generosity. The hosts are effusive, the plates brim, pours run deep, the wait



BARRY CHIN/GLOBE STAFF

## Maple-brined turkey

Serves 6 to 10

Chef Sherry Pocknett of the Pequot Museum brines a heritage breed turkey overnight in a maple syrup mixture, then roasts the bird in a pan covered completely with brown paper bags. It keeps the bird juicy and the skin turns golden. The bag does not burn in the oven.

- 8 quarts water
- 2 cups kosher salt
- 2 cups maple syrup
- 4 sprigs fresh thyme
- 4 cedar needle fronds (optional)
- 1 bulb garlic, cloves peeled and halved
- ¼ cup whole black peppercorns
- 1 whole turkey (14 to 20 pounds), giblets removed
- Salt and pepper, to taste
- Vegetable oil (for rubbing turkey)

1. Have on hand a clean 5-gallon bucket.
  2. In a soup pot, combine the water, salt, maple syrup, thyme, cedar needles (if using), half the garlic, and peppercorns. Bring to a boil slowly so the salt dissolves. Set aside to cool.
  3. Place the turkey in the bucket. Add the brine, cover tightly, and refrigerate overnight.
  4. Set the oven at 350 degrees. Have on hand a roasting pan large enough to hold the turkey. You also need 2 brown paper bags large enough to go over the pan and bird.
  5. Remove the turkey from the brine. Drain it and pat dry. Set the turkey in the roasting pan. Sprinkle the inside with the remaining garlic, salt, and pepper. Rub the bird all over with oil and sprinkle with salt and pepper.
  6. Slide 1 of the brown bags over one side of the turkey and pan. Use the other bag to slide over the opposite end of the turkey and pan. You may need to cut the second bag to fit over the first bag. (The brown bags should go over both the turkey and the pan, not over the turkey alone.)
  7. Roast the turkey for 3¾ to 4¼ hours, or until a meat thermometer inserted into the thickest part of the thigh registers 165 degrees.
  8. Use scissors to cut the bags and pull them open. Let the turkey rest for 15 to 20 minutes before carving (the internal temperature will rise at least 5 degrees).
- Adapted from the Pequot Museum*



ARAM BOGHOSIAN FOR THE BOSTON GLOBE

**Chef Sherry Pocknett prepares her roast turkey, which she brined with native cedar and maple.**

# Giving thanks, in every season

## ► NATIVE AMERICAN FARE *Continued from Page G1*

give smoke and the smoke carries our prayers.”

The celebrations also include plenty of indigenous food.

The spring thanksgiving honoring the herring return is followed by celebrations of striped bass, bluefish, strawberries, raspberries, corn, squash, beans, and blueberries. Shellfish are an important part of the fall harvest thanksgiving.

November is when colder water begins producing sweet shellfish. Pocknett is using quahogs as stuffing for turkey, a bird that was found in abundance but was not necessarily a focus of Native American thanksgiving feasts. Pocknett's turkey is brined with native cedar and maple. For the quahog stuffing, she roughly chops the clams and combines them with onions, celery, and bread. “It is fabulous. When you put it in that bird, the brininess of the quahog mixes with all those juices. . . Oh my God,” she says. While not made exclusively from native ingredients, the stuffing is the kind of food that Pocknett has eaten her whole life — seasonal and local.

Pocknett eats indigenous foods as frequently as possible, and she brought that sensibility with her when she became chef at the Pequot Cafe a year ago. Museum director Jason Mancini approached her to join the staff when he recognized a disconnect between the museum exhibits and its restaurant. “These exhibits have transported and transformed you. People would then go to the restaurant and find food you could get anywhere,” Mancini says. The director knew Pocknett from years of attending powwows where he saw people wait in line for 45 minutes or more for her food. He was also a fan, particularly of her turtle soup. “The most incredible thing I’d ever had,” he says. After multiple visits to Pocknett’s home in Mashpee, Mancini convinced her to join the museum. Since then chicken fingers and hot dogs have been replaced with bison burgers, corn nuggets, venison skewers, and that turtle soup.

Both the chef and director are looking to spread the message that Native Americans live and eat by the seasons, both historically and in the present. “We want to get back that sense of rhythm to people’s lives. We’ve become such a Walmart and Super Stop & Shop society that we forget about those things that are right at our doorsteps,” Mancini says. His goal is to increase

awareness of many issues related to contemporary Native American foodways, including food sovereignty and health.

The thanksgiving feast is one more opportunity to get the message out. Pocknett’s recipe for stuffed pumpkin represents the complete fall bounty of the region: squash, corn, beans, sunflower and pumpkin seeds, cranberries, and wild rice. The last once grew extensively in the area, and Pocknett says a few spots of wild rice remain south of Boston.

The corn cakes with cranberry chutney she makes are a take on Native American “journey cakes” — which became known as Johnny cakes. As she tells it, Native people moved inland for the winter and needed a food that would sustain them and travel well as they scouted for cold-weather homes in the fall. Ground corn was mixed with water and formed into a cake that could be carried in a pouch. Pocknett sought to glorify the simple cake with a recipe that includes scallions, sun-dried cranberries, and pepper. It is cooked on a griddle and topped with cranberry chutney. “We just put all this good stuff in here,” she says. Noticeably absent from the recipes are ingredients like eggs and milk. “We didn’t have chickens,” she says.

The chef is passionate about native foods, but eating food caught or foraged locally wasn’t always easy when she was growing up on Cape Cod in the 1960s. Pocknett’s parents sought to teach her self-reliance and the ability to live from the land from an early age. At age 7 she learned to shuck scallops and bake beans, a Saturday tradition for her family. At age 5, she began sneaking foods from the family fridge to try in her Easy Bake Oven — eels, venison, scallops, whatever was available. “I was a little embarrassed going to school. I went to a predominantly white school. I wanted to be like the other kids. I wanted to have turkey from the store and roast from the store. I had a leg of deer or eels or raccoon,” she says. Pocknett began pursuing a career in food as a young teenager when she worked at The Flume, a Native American restaurant in Mashpee owned by her uncle Earl Mills. She went on to begin Sly Fox Den Catering, which specializes in Native American powwows.

Timing of the museum dinner can’t help but lead to comparisons with the Plymouth Thanksgiving, a holiday Pocknett says she never observed. “We celebrated thanksgiving many different ways. This particular thanksgiving, we ate. It’s a National Day of Mourning for us. But we all have to live together. So you go with the flow. You go with the flow,” she says.

Mancini believes it’s important to broaden the understanding about thanksgiving traditions. “There are a lot of sad stories and angry stories about colonization, but there are also lots of opportunities to come together and learn about one another and to respect one another’s traditions,” Mancini said. He was introduced to Native American traditions when he visited community thanksgivings in Mashpee. He says the generosity he experienced made a lasting impression.

“We are very thankful people,” Pocknett says. “All seasons, every month, we have something to be thankful for.”

*Michael Floreak can be reached at michaelfloreak@gmail.com*



## Cornmeal cakes with cranberry chutney

Makes 20 3-inch cakes

Very crisp and crunchy, these cornmeal cakes are studded with scallions, dried cranberries, and corn. The batter should be the consistency of hot cereal; it thickens on standing, so keep adding water a spoonful at a time, if necessary. Although you make them like pancakes, they take much longer to cook on the inside, so allow time. You can make them in advance and reheat them in one layer in a 375-degree oven for 5 minutes.

### CORNMEAL CAKES

- 2 cups yellow cornmeal
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1½ teaspoons salt
- 1 teaspoon ground black pepper
- 1 bunch scallions, chopped
- 1 cup dried cranberries
- 1 cup frozen corn kernels, defrosted
- ¾ cup vegetable oil
- 1½ cups water
- Extra vegetable oil (for frying)



1. In a bowl, combine the cornmeal, flour, baking powder, baking soda, salt, and pepper.
2. Stir in the scallions, cranberries, and corn. Add the oil and stir well. Add 1 cup of the water and stir to form a mixture the thickness of hot cereal. Add more water, 2 tablespoons at a time, if necessary. Add more of the remaining water as the mixture sits to maintain the loose consistency.
3. In a large nonstick skillet, heat enough oil to barely coat the bottom. When it is hot, add the batter in 4 mounds. Cook over medium-low heat for 5 minutes, or until you see tiny bubbles around the top edge of the cakes. Turn and continue cooking for 5 minutes more, or until the cakes are golden on both sides. Cook the remaining corn cakes in the same way, adding more oil to the pan, if necessary. Serve with cranberry chutney.



## Stuffed pumpkin

Serves 8

Make this stuffed pumpkin with an 8-pound sugar pumpkin or a large turban squash. Remove the top as you would for a Halloween pumpkin and cut out the seeds. Chef Sherry Pocknett of the Pequot Museum fills the pumpkin with brown, white, and wild rice. Use the rice you prefer (start with 1½ cups); this version calls for long-grain white rice. Bake the pumpkin or squash first, then fill it and bake again. If you prep it for the next day, bake the pumpkin or squash but do not fill it until right before baking the second time. The internal temperature of the filling should be 165 degrees.

- 1 whole sugar pumpkin or turban squash (7-8 pounds)
- Vegetable oil (for the pumpkin or squash)
- Salt and pepper, to taste
- 3 cups water
- 1½ cups long-grain white rice
- 1 cup frozen corn kernels, thawed
- 1 cup canned kidney beans
- 1 cup dried cranberries
- 2 tablespoons vegetable oil
- 1 large onion, chopped
- 4 scallions, chopped
- 2 cups coarsely chopped kale, spinach, or other greens
- 2 tablespoons maple syrup

1. Set the oven at 375 degrees. Line a 12-inch baking dish with parchment paper.
2. Use a small, sharp knife to cut a cone-shaped “lid” from the top of the pumpkin or squash. Remove the seeds. Rub the inside and outside of the pumpkin or squash with oil. Sprinkle the inside with salt and pepper. Set the pumpkin or squash on the paper. Set the lid beside it. Roast the pumpkin or squash for 1 hour, or until it is tender when the skin is pierced with a small knife. Cut off enough flesh from the walls of the pumpkin or squash to make 1½ cups chopped squash; chop it coarsely. Leave the oven on.
3. Meanwhile, in a saucepan bring the water and a large pinch of salt to a boil. Add the rice and return just to a simmer. Lower the heat, cover the pan, and simmer for 18 minutes, or until the rice is tender. If all the water has not evaporated from the pan, leave the heat on low and cook, uncovered, for 3 minutes more. Transfer the rice to a large bowl. Stir in the corn, kidney beans, and cranberries; set aside.
4. In a skillet, heat the 2 tablespoons vegetable oil. Add the onion, scallions, chopped pumpkin or squash, salt, and pepper. Cook, stirring often, for 10 minutes, or until the onions soften. Add the kale or spinach and cook, stirring occasionally, for 2 minutes more, or until the greens are tender but still bright.
5. Stir the onion mixture and maple syrup into the rice mixture. Pack it into the pumpkin or squash, mounding it with your hand.
6. Return the pumpkin or squash to the oven and continue baking for 50 to 60 minutes, or until a thermometer inserted into the middle of the stuffing registers 165 degrees. Cover loosely with foil if the rice mixture on top is browning.
7. To serve: Scoop the rice mixture from the center of the pumpkin or squash with a large spoon, cutting pieces from the inside walls to serve with it. *Adapted from the Pequot Museum*

### CRANBERRY CHUTNEY

- 12 ounces fresh cranberries
- 12 ounces fresh strawberries, hulled, or 2 boxes (6 ounces each) fresh raspberries
- Juice of 1 lemon
- Pinch of salt
- ½ cup sugar

1. In a saucepan, combine the cranberries, strawberries or raspberries, lemon juice, salt, and sugar. Cook over low heat, stirring often, for 3 minutes, or until the sugar melts.
2. Let the mixture bubble steadily for 15 minutes, stirring often, or until it reduces and thickens. *Adapted from the Pequot Museum*



ELLEN BHANG FOR THE BOSTON GLOBE

The St. Innocent is a beautifully balanced style of chardonnay, perfect with the traditional buttery dishes of the holiday.

Chardonnay, a barrel-fermented pour made from grapes grown southwest of Salem, Ore. Veteran winemaker Mark Vlossak says that the winery gets its name from his father, John Innocent Vlossak. This lovely white, also crafted with indigenous yeast, undergoes malolactic fermentation to achieve suave acidity, and is aged on the lees to promote textural richness. It's a beautifully balanced style of chardonnay, perfect with traditional buttery dishes.

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**St. Innocent "Freedom Hill Vineyard" Chardonnay 2014** Aromas of stone fruit and a whiff of dried pineapple combine with light oak spiciness. Offers appetizing body and poise in the glass. Around \$26. At Whole Foods River Street, Cambridge, 617-876-6990; Wollaston Wine & Spirits, Wollaston, 617-479-4433.

Ellen Bhang can be reached at [bytheglass@globe.com](mailto:bytheglass@globe.com).

# What to pair with turkey and all the trimmings

By Ellen Bhang  
GLOBE CORRESPONDENT

A legendary knight slaying a dragon might seem like a fearsome image for your Thanksgiving table. So the producers of a 2014 Birichino "Saint Georges" Central Coast Pinot Noir are quick to talk about the art on the label. Winemakers Alex Krause and John Locke explain that they avoid making "fire-breathing pinots" — highly ex-

tracted, big-with-alcohol bottles easily found in the Golden State. Rather, the duo aims for a style that is lithe and buoyant, crafted from fruit cultivated at the southern edge of the Santa Cruz Mountains. This unfiltered red, fermented by ambient yeast, offers ripe varietal character with all of the good stuff left in — a natural with roast turkey and all the trimmings.

Also well suited to the big feast is a 2014 St. Innocent "Freedom Hill Vineyard"

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The Boston Globe

# Thanksgiving Recipes

WHAT TO COOK FOR THE HOLIDAY



SHERYL JULIAN FOR THE BOSTON GLOBE

## CORNBREAD AND SAUSAGE CASSEROLE STUFFING



CLAUDIA CATALANO FOR THE BOSTON GLOBE

## DECONSTRUCTED STUFFED MUSHROOMS



SALLY PASLEY VARGAS FOR THE BOSTON GLOBE

## ROASTED CARROTS AND CRANBERRIES WITH MAPLE GLAZE



KAROLINE BOEHM GOODNICK FOR THE BOSTON GLOBE

## KALE SALAD WITH BUTTERNUT SQUASH, CRANBERRIES, AND GOAT CHEESE

### Cornbread and sausage casserole stuffing

Serves 8

When you bake stuffing in a casserole instead of inside the turkey, it allows the bird to roast more quickly and you get to have stuffing with a crusty top and sides. This one is made with commercially prepared cornbread (buy an 8-inch square or use a mix such as the one available at Trader Joe's, which bakes in an 8-inch pan). Brown sweet Italian sausage until it forms large crumbles, saute lots of celery and onions, and mix them with cubes of cornbread, sage, and golden raisins. It's OK to make the stuffing and chill it the night before. Bake with foil, moisten it with chicken stock, and continue baking without foil until it's golden.

#### Olive oil (for the dish)

- 1½ pounds sweet Italian pork sausage, loose or removed from casing
- 6 stalks celery, finely chopped
- 2 large onions, finely chopped
- Salt and pepper, to taste
- ¼ cup chopped fresh sage
- ¾ cup golden raisins
- 1 prepared 8-inch cornbread, cut into 1-inch cubes
- ¾ cup chicken stock
- Extra sprigs fresh sage (for garnish)

1. Set the oven at 375 degrees. Oil a 9-by-13-inch baking dish.
2. In a large skillet over medium heat, brown the sausage, stirring often, for 8 minutes, or until it forms large clumps. Remove the sausage from the pan and transfer to a large bowl that will hold all the ingredients later.
3. Discard all but 2 tablespoons of fat from the pan. Add the celery, onions, salt, and pepper. Cook, stirring often, for 8 minutes, or until the vegetables soften.
4. Add the celery mixture to the sausage mixture with the sage and raisins. Stir well. Fold in the cornbread. Transfer the mixture to the baking dish. Cover with foil.
5. Bake the cornbread, covered, for 30 minutes. Discard the foil and pour the chicken stock evenly all over the stuffing. Return the dish to the oven, uncovered, and continue baking for 25 to 30 minutes or until it is browned in spots on the top and along the sides. Garnish with sage leaves. *Sheryl Julian*

### Roasted carrots and cranberries with maple glaze

Serves 4

For a novel presentation, roast whole, slender carrots. Seasoned with crushed coriander and fresh ginger, these rise to a new level with roasted cranberries. You could include other root vegetables, too; just don't leave out the cranberries, which impart perky little bites of flavor. This amount will make six smaller servings as part of a large meal with many other vegetables.

#### Olive oil (for the sheet pan and baking dish)

- 1 2-inch piece fresh ginger, finely chopped
- 1 tablespoon coarsely crushed coriander seed
- 1½ pounds slender carrots, trimmed and peeled
- 2 tablespoons plus 1 teaspoon olive oil
- Salt and pepper, to taste
- 1 cup fresh or frozen cranberries
- 2 tablespoons water
- 2 tablespoons maple syrup
- 2 tablespoons unsalted butter, cut into slices
- 2 tablespoons chopped fresh parsley (for garnish)

1. Set the oven at 425 degrees. Oil a rimmed baking sheet and an 8-inch square glass or ceramic baking dish.
2. In a small bowl, stir together the ginger and coriander seed.
3. On the baking sheet, spread the carrots. Drizzle with 2 tablespoons of the oil. With your hands, spread the oil over the carrots so that they are well coated. Sprinkle with salt, pepper, and the spice mixture. Roast for 20 to 25 minutes, or until tender and golden.
4. Meanwhile, in the baking dish, spread the cranberries in one layer. Drizzle with the remaining 1 teaspoon of oil, and toss to coat them. Sprinkle with salt and pepper, and stir in the water and maple syrup. Roast for 4 to 5 minutes, or until the cranberries are lightly softened but still hold their shape. With a slotted spoon, transfer them to a small bowl.
5. Add the butter to the cranberry juices in the baking dish. Stir to melt the butter. (Pop the dish back in the oven for 30 seconds if the butter doesn't melt.)
6. Scatter the roasted cranberries over the carrots on the baking sheet. Drizzle with the maple butter. Transfer to a serving dish and sprinkle with parsley. *Sally Pasley Vargas*

### Deconstructed stuffed mushrooms

Serves 6

A riff on the classic hors d'oeuvres, sautéed mushrooms are combined with garlicky fresh breadcrumbs and a crunchy, nutty topping. This dish can be made in advance and reheated — add the garnish just before serving.

- 4 thick slices day-old French or Italian bread, torn into pieces
- ¼ cup walnuts
- 1 tablespoon butter
- 1 clove garlic
- ½ cup flat-leaf parsley leaves
- 2 tablespoons olive oil
- 2 pounds cremini or baby bella mushrooms, sliced
- ½ cup dry white wine
- Salt and pepper, to taste
- ¼ cup grated Parmesan

1. In a food processor, pulse half the torn bread into crumbs. Add walnuts and pulse until chopped.
2. In a large heavy skillet over medium heat, melt the butter until foamy. Add the breadcrumb mixture and toast, stirring frequently, until golden brown. Set aside in a small bowl. Keep the skillet handy.
3. In the food processor, combine the remaining torn bread, garlic, and parsley and pulse until finely chopped.
4. Return the skillet to medium-high heat and add one tablespoon of the olive oil. Add half the sliced mushrooms and sauté, stirring occasionally, until all the natural juices evaporate and mushrooms begin to brown, about 15 minutes. Transfer to a bowl and repeat with the remaining olive oil and mushrooms.
5. Add all the mushrooms back to the skillet, turn heat to high, and add the wine. Allow the liquid to reduce by half, then add the breadcrumb-parsley mixture. Reduce the heat and cook until all the liquid has been absorbed. Season with salt and pepper. Transfer to a serving dish and garnish with toasted breadcrumb mixture and Parmesan. *Claudia Catalano*

### Kale salad with butternut squash, cranberries, and goat cheese

Serves 6

This makes a wonderful first course: It adds some needed greenery to the holiday table and feels like Thanksgiving with cranberries and roast squash. Or top it with leftover turkey and a sprinkle of nuts for lunch the day after.

- 3 tablespoons cider vinegar
- 1 tablespoon mustard
- 2 tablespoons maple syrup
- 6 tablespoons olive oil
- 1 shallot, finely chopped
- ½ large butternut squash, diced small (about 2 cups)
- ½ cup pepitas
- 1½ bunches kale, shredded (about 8 cups)
- ½ cup dried cranberries
- Salt and pepper, to taste
- 4 ounces goat cheese, crumbled

1. Set the oven at 400 degrees. In a small bowl, whisk together cider vinegar, mustard, maple syrup, olive oil, and shallots.
2. Place butternut squash on a rimmed baking sheet. Toss butternut squash with 2 tablespoons dressing. Roast for 25 minutes, stirring twice, or until squash is tender. Cool to room temperature.
3. Spread pepitas on another rimmed baking sheet. Toast for 3-4 minutes. Cool to room temperature.
4. In a large bowl, toss kale with remaining dressing, squash, pepitas, dried cranberries, salt, and pepper.
5. Divide among 6 plates and sprinkle with goat cheese. *Karoline Boehm Goodnick*

## Nut and seed rolls

Makes 10

Studded with walnuts and sunflower seeds and dusted with oatmeal, these sturdy, tender rolls can accompany the Thanksgiving meal or (maybe even better) be filled later with leftover turkey for little sandwiches. “White whole-wheat flour” is made by King Arthur, a lighter whole wheat than regular whole-wheat flour.

**2½ cups all-purpose flour**  
**1½ cups white whole-wheat flour**  
**2¼ teaspoons baking soda**  
**½ teaspoon baking powder**  
**½ teaspoon salt**  
**¼ cup sugar**  
**8 tablespoons (1 stick) cold unsalted butter, cut into teaspoon-size chunks**  
**1½ cups buttermilk**  
**1 egg yolk**  
**1 cup walnuts, coarsely chopped**  
**½ cup raw sunflower seeds**  
**Extra all-purpose flour (for sprinkling)**  
**About ¾ cup old-fashioned rolled oats (to finish)**

1. Set the oven at 375 degrees. Line a baking sheet with parchment paper.
2. In a large bowl, whisk the all-purpose and whole-wheat flours, baking soda, baking powder, salt, and sugar to blend them.
3. Scatter the butter on top. Using a pastry blender or two blunt knives, cut the fat into the flour until it reduces to pearl-size bits. With your fingertips, very lightly rub the mixture together to reduce the fat to smaller flakes.
4. In another bowl, whisk the buttermilk and egg yolk. Pour it over the flour mixture and add the walnuts and sunflower seeds. Stir with a rubber spatula to form a rough dough. With your fingers, work the mixture to form a cohesive dough. Knead it lightly in the bowl, giving it 10 to 12 quick turns. Let the dough rest in the bowl, uncovered, for 5 minutes.
5. On a lightly floured counter, divide the dough into 10 pieces. Roll each piece into a ball.
6. Place the oats in a shallow bowl. One at a time, roll the dough balls in the oats, pressing them lightly with your hand to help them adhere to the tops. Set the rolls 3 inches apart on the baking sheet.
7. Bake the rolls for 25 to 30 minutes, or until they are firm and set. Transfer to a wire rack. Serve warm or at room temperature. *Lisa Yockelson*

## Chocolate chess pie

Makes one 9-inch pie

Pumpkin and pecan are classic, but it's nice to mix things up a little. Chess pie is a Southern tradition that involves little more than a flaky crust filled with eggs, sugar, and melted butter. There are as many variations as there are kitchens. Here, add cocoa powder for an extra-indulgent slice. The only trick to this easy dessert is to choose the right pie dish. The filling is very scant, so select a plate that is no deeper than 1½ inches, though 1¼ inches is ideal. Once the pie has cooled, dust with powdered sugar or cocoa powder and serve with whipped cream, if you like.

### DOUGH

**1 cup flour, plus more for sprinkling**  
**1 pinch salt**  
**¼ teaspoon baking powder**  
**2 teaspoons sugar**  
**5 tablespoons cold butter, cut into small pieces**  
**¾ teaspoon white vinegar**  
**2 tablespoons ice water**

1. Have on hand a 9-inch pie plate. In a food processor, pulse flour with salt, baking powder, and sugar. Add butter and pulse until the mixture resembles coarse crumbs.
2. Add vinegar and ice water. Pulse a few times. Turn out on a lightly floured counter. Knead just until the dough comes together. Shape into a flat disk. Wrap in aluminum foil and refrigerate for 20 minutes.
3. On a lightly floured counter, roll dough to a 12-inch circle. Lift it onto the rolling pin and into the pan. Fold the dough overhang like a hem, and press the rim so it is ¼ inch high. Crimp the edge decoratively.
4. Freeze for 20 minutes.

### FILLING

**¼ cup cocoa powder**  
**1½ cups brown sugar**  
**¼ teaspoon salt**  
**1 teaspoon espresso powder**  
**10 tablespoons melted butter**  
**1 egg yolk**  
**3 eggs**  
**1 teaspoon vanilla**

1. Set the oven at 325 degrees. In a large bowl, mix cocoa powder, brown sugar, salt, and espresso powder.
2. Add melted butter, yolk and eggs, and vanilla. Whisk until combined.
3. Pour filling into the pie pan. Bake for 60-75 minutes or until the filling has souffled slightly and the center is set.
4. Set the pie on a wire rack to cool. Serve at room temperature. *Karoline Boehm Goodnick*

## Cranberry-pear sorbet

Makes about 1 quart

A subtle pear essence underlies the tangy cranberry flavor in this stunning-looking dessert. The cranberries don't overpower the pears, and the color is spectacular. And if you don't have an ice cream maker, you're not out of luck.

**1 orange**  
**Water**  
**2 cups (8 ounces) fresh or frozen cranberries**  
**3 ripe Bartlett pears, peeled, cored, and cut into large dice**  
**1¼ cups sugar**  
**¼ cup light corn syrup**

1. With a vegetable peeler, remove 3 wide strips of orange rind from the orange. Halve the orange and extract the juice. Pour it into a measuring cup and add



SHERYL JULIAN FOR THE BOSTON GLOBE

## NUT AND SEED ROLLS



KAROLINE BOEHM GOODNICK FOR THE BOSTON GLOBE

## CHOCOLATE CHESS PIE



SALLY PASLEY VARGAS FOR THE BOSTON GLOBE

## CRANBERRY-PEAR SORBET



SHERYL JULIAN FOR THE BOSTON GLOBE

## OPEN-FACED APPLE SHEET-PAN PIE

enough water to measure 1½ cups.

2. In a large saucepan over medium heat, bring the orange juice and water mixture, the orange rind, cranberries, pears, sugar, and corn syrup to a boil. Lower the heat and simmer for 5 to 6 minutes, or until the cranberries soften and pop. Remove from the heat and let cool for 10 minutes.

3. Remove the orange rind. In a food processor, puree half the cranberry-pear mixture until smooth. Repeat with the other half.

4. Fill a large bowl with ice water. Pour the sorbet mix into a gallon zipper bag, close the bag, and submerge it in the ice water. Leave for 30 minutes, or until the mixture is cold, adding ice as necessary. Alternately, refrigerate overnight.

5. If you have an ice cream maker: Pour the sorbet mix into a frozen bowl and churn until it has the consistency of soft-serve ice cream. Transfer to a container, press the top with a piece of parchment paper, and cover. Freeze for at least 4 hours. If the sorbet becomes too hard in the freezer, refrigerate it for about 15 minutes to soften it, or carefully soften it in the microwave for a few seconds at a time.

6. If you don't have an ice cream maker: Once the sorbet mix has chilled, place the bag on a flat tray and freeze for 3 to 4 hours, or until hard. Remove from the freezer and leave at room temperature for about 10 minutes to soften slightly. Cut the bag open with scissors and peel back the top of the bag. With a heavy knife, cut the frozen slab into 1-inch chunks. One-third at a time, process in a food processor until the sorbet looks creamy and no chunks of ice remain.

Pack in a container and continue until all the sorbet is used. Press the top with a piece of parchment paper and cover. Freeze for at least 4 hours. *Sally Pasley Vargas*

## Open-faced apple sheet-pan pie

Serves 12

Open-faced pies are half the work of enclosed pies because you don't need to roll out a second round of pastry. This large pie is all apples without a crumb topping. You need a quarter sheet pan, a useful size for home kitchens. As its name suggests, the pan is one-quarter of a large rimmed sheet pan common in professional kitchens. Line the bottom with a rich cream-cheese dough, fill it with sauteed apples, then more apples tossed in cinnamon and sugar. Cut the pie into squares and pass whipped cream or ice cream.

### PASTRY

**2 cups flour**  
**¼ teaspoon baking powder**  
**¼ teaspoon salt**  
**3 tablespoons sugar**  
**4 tablespoons (½ stick) unsalted butter, cut up**  
**1 small package (3 ounces) cream cheese, cut up**  
**1 egg, lightly beaten**  
**1 teaspoon white or distilled vinegar**  
**4 tablespoons ice water**  
**Extra flour (for sprinkling)**

1. Have on hand a quarter sheet pan (9-inches-by-13-inches). Line the bottom with parchment paper. You also need a large rimmed baking sheet that the quarter-sheet will fit in.
2. In a food processor, combine the flour, baking powder, salt, and sugar. Pulse to blend them. Add the butter and cream cheese and pulse until the mixture forms crumbs.
3. In a bowl, stir together the egg, vinegar, and water. Remove the processor lid, sprinkle the mixture all over with the liquids, and return the lid. Pulse just until the mixture forms large, moist clumps. Sprinkle with more ice water, if necessary, adding it 1 tablespoon at a time. The mixture should not come together to form a ball.
4. Turn the clumps out onto a lightly floured counter. Cut through the clumps with a pastry scraper or bench knife until they form a dough. Shape into flat rectangle, wrap in foil, and refrigerate for 1 hour.
5. Roll the pastry on a lightly floured counter to make a 10-inch-by-14-inch rectangle. Turn the dough often while rolling to keep the rectangular shape. Lift the dough onto the rolling pin and ease it into the lined sheet pan. Press it into the edges and up the sides of the pan. Fold the excess dough around the rim under itself like a hem. With a fork dipped often into flour, press the tines around the pan, holding the fork almost perpendicular to the counter. Refrigerate or freeze the pan.

### APPLES

**9 large baking apples (Cortland, Ida Red, Mutsu, Baldwin, Jonagold, Northern Spy, Rhode Island Greening, Rome Beauty)**  
**3 tablespoons butter, cut up**  
**¼ cup sugar**  
**Pinch of salt**  
**4 tablespoons flour**  
**Cinnamon sugar mixed with 3 tablespoons sugar and 1½ teaspoons ground cinnamon**

1. Set the oven at 450 degrees.
2. Peel, core, and thinly slice 3 of the apples. In a large nonstick skillet over medium-low heat, heat 2 tablespoons of the butter. When it melts, add the sliced apples and sprinkle with the ¼ cup sugar and salt. Cook, stirring gently with a heatproof rubber spatula, until the sugar melts. Lower the heat and cook, stirring occasionally, for 5 minutes. Spread the apples on a plate; cool.
3. Gradually fold 3 tablespoons of the flour into the mixture. Spread the apples in the pastry to make a bare layer. Sprinkle with the remaining 1 tablespoon flour.
4. Peel, core, and thickly slice the remaining 6 apples.
5. In a bowl, toss the apples with all but 1 tablespoon of the cinnamon-sugar mixture. Arrange the apples, rounded sides up, on the sauteed apples. Dot with the remaining 1 tablespoon butter and sprinkle with the remaining 1 tablespoon cinnamon sugar.
6. Bake the pie on the bottom rack of the oven for 40 to 45 minutes, or until the apples are tender when pierced with a skewer and the pastry is golden at the edges. Set on a wire rack to cool slightly. Serve warm, cut into squares. *Sheryl Julian*



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# Finding a deep-fried oasis amid the Thanksgiving scrum

By Nestor Ramos

GLOBE STAFF

The problem with Thanksgiving turkey is that it's just not very good.

Admit it: Nobody actually looks forward to a few slices of mealy breast meat — except that you can slather them in gravy and surround them with stuffing and mashed butter made with real potatoes. Even the caveman appeal of a drumstick gives way to a mess of weird, wiry tendons and sinew.

But while a few noble pilgrim families have set out in search of a more delicious holiday — a lamb leg, say, or a standing rib roast — the turkey gobbles up most of the real estate on the typical Thanksgiving table.

Fed up, I finally decided to give in to the only thing said to solve this problem, at the very reasonable cost of possibly burning down your house: I deep-fried the damn thing.

How-tos on deep-frying a turkey are easy to find, and the how-not-tos — featuring frozen 20-pound projectiles dropped into vats of oil, rickety setups collapsing onto flammable decks — are at least as plentiful. These days, area police departments routinely issue cautions on Facebook.

Between all the fryer fear-mongering and the sheer volume of kits for sale at the local hardware store, it's a miracle the suburbs haven't turned into the smoldering, ash-flecked hellscape of "The Road" yet.

But even for a first-time fryer, the actual process is not nearly as scary as it seems. And it has some very real ancillary benefits. Football is awful this year. And were you really looking forward to an Election Day debrief with your extended family and/or in-laws this year? Me neither. This November, several hours alone in the yard is something to be thankful for indeed.

Even so, resist the urge to set your house on fire. I set up on some patchy grass rather than on the driveway, so any spills wouldn't run toward the house or the storm drain.

I made sure the burner — I bought one of the Bayou Classic models recommended by consumer review website [thesweethome.com](http://thesweethome.com), which has never steered me wrong — was level and stable, which meant kicking and tamping a little dirt first. I connected the burner to the propane tank from my gas grill and tested the flame; you're looking for hot and blue.

Once you know how to work your burner, get your bird ready. I brined mine overnight in a small cooler, dissolving about a half-cup of salt and a half-cup of dark brown sugar in



PHOTOS BY SCOTT LAPIERRE/GLOBE STAFF



For Globe reporter Nestor Ramos, deep-frying a 14-pound turkey in his backyard takes a little patience, a little precaution — and a little bourbon.

just enough water to submerge the turkey.

A couple of hours before cooking, I dried it like I was waxing my first new car, then realized I'd forgotten to do a displacement test to figure out how much oil to pour in the pot. This means assembling the apparatus you'll use to lower and lift the bird, setting the whole thing in the empty pot, and filling it with water until it's covered. Once you pull everything out, make a mark at the water line. That's how much oil you'll need.

For my turkey, which was right at the stated 14-pound size limit for my cooker, the line was a good inch above the max fill line marked on the pot. This was concerning: Either hot oil would be spilling onto my feet, or my turkey's legs would be poking up from the oil like a big kid doing a handstand in the pool. (Fourteen pounds isn't much of a turkey — when I dropped the carcass off at Michael Dukakis's house later, he deemed it "kind of small" — and there are larger models that can accommodate a more robust bird.)

I chose cooking my own feet over leaving my turkey's feet raw. Reaching the mark took more than the 3 gallons of oil that come in those strange cardboard-encased plastic frying-oil cubes, so I dumped in another gallon or so of straight peanut oil.

Now comes the fun part: sweet, sweet solitude. I lit the fire and sat in a camp chair as the oil slowly heated, the turkey drying on a rack in the kitchen. You want to carefully massage the liver — yours, not the turkey's — so I opted for two fingers of Old Grand-Dad 114, neat. Depending on the

weather, it can take up to 4 ounces of bourbon to reach frying temperature.

This is where many how-tos go off the rails. No matter how well you've dried the turkey, you can't just drop her in. Once the oil passed 350 degrees, I turned off the flame. Then I lowered the turkey in very slowly. Wearing heat-proof gloves and with a solid grip on the hook that holds the turkey, I dipped it in a few inches at a time, waiting for the roiling of the oil to subside before lowering it slightly more.

Once the turkey was submerged, I relit the fire and adjusted the air intake to get as hot a flame as I could — 14 pounds of cool turkey meat had brought the oil's temperature below 300 degrees.

After about 45 minutes — 3 minutes per pound — and another bourbon, I killed the flame again and hoisted the turkey out of the oil, which would cool in the pot before being ladled back into its container for the next fry day.

After letting the turkey rest a few minutes on a rack, I removed the legs and breast meat, then sliced them into meaty hunks draped with skin so thick and crisp it recalled pork cracklins. The meat was moist and faintly sweet from the brine. It was, by a wide margin, the best turkey I've ever had — a suitable Thanksgiving centerpiece, for once.

And if the dinner conversation turns political? Well, that vat of oil sitting out in the darkening yard isn't going to ladle itself.

Nestor Ramos can be reached at [nestor.ramos@globe.com](mailto:nestor.ramos@globe.com). Follow him on Twitter @NestorARamos.

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# Highs, lows, and charm at Heritage

## ► DINING OUT

Continued from Page G1

staff is sweet enough to make you forgive the occasional lapse.

Yet when it comes to the food itself, serious lapses surface — though they're often followed quickly by serious triumphs.

It's tempting to lay blame on the anodyne suburbs. Because at Heritage, like at many restaurants beyond the urban fray, you come up against the sort of catch-all menu that tries unabashedly to be everything to everyone. Which means that occasionally you feel bashed by its scattershot approach. Unlike at La Morra, where a tight and sophisticated Italian focus maintains, Heritage offers up the following hodgepodge: chicken fingers and hot dogs, semolina-crusted halibut cheeks and monkfish saltimbocca, smoked beef pozole, nachos, grilled cheeses, and quinoa burgers.

Young, old, north, south, low, high, east, west. Does the kitchen staff take a shot of Dramamine to start the shift?

But before avoiding what may sound like a palate pig pile, consider two things. First, and importantly, there are excellent things to eat at Heritage. You just have to find them. And equally critical, the ambience here is beguilingly Colonial — more "Inne" than "Inn" — the sort of place that feels like you've tunneled into history.

Heritage may be an Inne, but it's also a compound. To one side sits the main gastropub, which features a vaulted ceiling, dangling chandelier, glowing candles, and a long bar with a television hearth. On a Saturday night, it feels church-like, a boisterous midnight Mass out-



Top: meatballs topped with braised mushrooms and Fontina (left) and grilled flat iron steak. Above: pumpkin mousse.

fitted with pints instead of Bibles. Beyond, there are four rooms where one can lodge for the night, also a considerable wine shop plus several peripheral dining rooms. Here the vibe is quiet, perfect for a low-key dinner next to a fireplace or a conversation under a low ceiling ribbed with wooden beams.

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**Noise level** Gastro pub: spirited. Colonial side rooms: hushed  
**What to order** Meatballs, roasted squash pizza, burger, monkfish saltimbocca, flat iron steak, pumpkin mousse.

Unfortunately, the first dish to hit our table also leads off Heritage's menu, and it is dispiritingly bad. Fried oysters with chile, ginger, cilantro, and seaweed: Sounds tasty, right? Well, the oysters taste like some kind of generic food putty — no brine, no ocean, no nothing — and they're thickly breaded, without a trace of the crispness that's the very reason things are fried. On top of which they're bedded on a sweet and slithery supermarket seaweed salad. Say what?

But the meatballs are as fantastic as the oysters are disappointing. Supple and beefy, topped with braised mushrooms and shredded Fontina, sitting in a broth of mushroom essence — it's hard to believe this was the work of the same guiding hand.



PHOTOS BY BARRY CHIN/GLOBE STAFF

dressed.

Entrees are similarly hit or miss. The monkfish saltimbocca is nicely cooked, moist and flavorful, with good sides — roasted celery root and broccoli rabe — yet with nothing to bind them together. Then another oyster-style disaster hits the table hard. Billed as "semolina crusted halibut cheeks" and described as "bouillabaisse," what arrives is neither. It appears to be scallops heaped on roasted vegetables. I ask our server. She checks with the kitchen. Yes, this is the bouillabaisse. They ran out of halibut cheeks. (Thanks for the heads up.) But is the melange of roasted carrots, fennel, and leeks a substitution for fish broth? I never find out.

The braised orange beef with shiitakes — did we blink and land in Chinatown? —

tastes more like a respectable pot roast. There's enough here to feed three Dover-Sherborn lacrosse players. The grilled flat iron steak, however, is well executed and deeply satisfying, as is the world-class burger with copious fries.

Again and again, the generosity at Heritage is keyed to win you over. A glass of wine here is half again deeper than its city sister. The cocktails are equally outside. And if the desserts are straight-shooting — apple crisp, pumpkin mousse, homemade ice creams, and the like — they're also large and satisfying and sweetly shareable.

So I'll tell you something good. I'll tell you that I like it. Even with the missteps, it's true.

Ted Weesner can be reached at [tedweesner@gmail.com](mailto:tedweesner@gmail.com).

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# At Sichuan Taste, eggrolls, entrails, and everything in between



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Sichuan cold noodles (top) and dry cooked lamb at Sichuan Taste in Malden.

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**What to order** Cold Sichuan noodles, mini soup dumplings, salt and pepper crab, Chengdu chicken, water spinach

By Catherine Smart  
GLOBE CORRESPONDENT

Looking for good Chinese food? You'll be drawn to Malden's Sichuan Taste. On a Tuesday evening, the place is lively. There are couples on dates, friends sipping cocktails, and big tables full of families, with babies being soothed to sleep in their strollers. Many guests are speaking Mandarin. All are digging into big platters of food served family style, and the aroma of garlic and ginger makes our mouths water before we get to our seats.

The restaurant opened six months ago, from the same team that runs L&C Asian Restaurant in Quincy. It's all spread out among two white-tablecloth dining rooms, and a separate bar area filled with dark wood. On the menu, you'll find Sichuan specialties — including intestines, frog legs, and an assortment of cold appetizers — alongside the likes of pupu platters and chicken fingers.

Our meals land somewhere between entrails and eggrolls. Slippery cold noodles (\$6) are served in a tasty slick of fire engine-red chile oil, topped with ground peanuts. If you prefer your pasta warm, try the dan dan noodles (\$6) — essentially the same dish, but with ground pork in place of peanuts. Steamed chicken in chile oil (\$9) is a starter big enough to feed a crowd, with chunks of bone-in chicken swimming in the fiery fat. These traditional appetizers vary in heat depending on the day, so be sure to ask the kitchen to amp up the chile if you like things hot. We were a bit disappointed in the sparing use of Sichuan peppercorns, which usually lend their numbing quality to many regional dishes.

Cooler weather ushers in the season for mini soup dumplings (\$7), although we'd happily eat them in August. A half-dozen little pouches arrive in a bamboo steamer, each stuffed with savory broth and porky filling. Scoop up some of the

Continued on next page

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ARAM BOGHOSIAN FOR THE BOSTON GLOBE

Zongkun Dou (left) and Yunxin Li at Sichuan Taste.

*Continued from preceding page*  
black vinegar sauce, top with a dumpling, and nibble off a corner before you bite in to avoid steam burns while you slurp.

We can't resist ordering something from the restaurant's live tanks, which greet you at the door with an assortment of fish and crustaceans. We wrestle with a plate of two huge crabs (\$18). Getting through the hard shells to reach the sweet meat is a daunting task made appealing by the compelling salt-and-pepper coating.

Chengdu chicken (\$13) is drinking food — crispy, salty, juicy little cubes of meat. It's billed as spicy, but despite being sprinkled with dried chiles, the dish is fairly mild.

The expansive menu can be overwhelming. We try to sample classic Sichuan preparations. There is a whole section devoted to dry-cooked dishes, and we order the lamb (\$17). Bone-in pieces — capped with fat — can be tricky to eat, but they are tender and flavorful, if a bit gamey. The meat comes bathed in a spicy sauce and

topped with fresh cilantro. It's unclear if this is, in fact, the “dry-cooked” version, or if something got lost in translation.

If you've never tried water spinach (\$11), order it here. The tender leaves and crisp stems sautéed with garlic are a bright foil to all that rich chile oil we've been soaking up.

Other good foils include icy Tsingtao beer (\$4) and a Millionaires Margarita, with silver tequila, fresh lime and orange juice, and a sugar rim (\$12). A manager tells us the staff is ex-

cited about the evolving bar program. Although cocktails can be on the weak side, with its house-infused spirits and easy-sipping tiki drinks like the Best Mai Tai (\$9), the bar seems like a destination for college kids home for Thanksgiving and neighbors nibbling after-work dumplings with drinks.

But it's the search for good Chinese food that draws you here. Sichuan Taste doesn't disappoint.

*Catherine Smart can be reached at cathysmart@gmail.com.*

# MOVIE THEATER DIRECTORY

SHOWTIMES AND LISTINGS FOR AREA THEATERS

**INFO VALID 11/16/16 ONLY**

( ) Bargain show times are shown in parentheses  
 \* Restrictions apply/No Passes  
 ♿ Handicapped accessible  
 🏟 Stadium Seating  
 👂 Hearing Impaired  
 🗣 Rear Window Captioning  
 🎧 Dolby Stereo  
 📺 Digital Sound  
 🎧 Dolby Surround Sound  
 📺 Descriptive Video Service

The Boston Globe Movie Directory is a paid advertisement. Listing appear at the sole discretion of each cinema. Towns may appear out of alphabetical order so that listings will remain unbroken from column to column

## ARLINGTON

### CAPITOL THEATRE

204 Massachusetts Ave. 781-648-4340

🗣

www.capitoltheatreusa.com

**THE GIRL ON THE TRAIN (R)** 5:00, 7:30

**INFERNO (PG-13)** 7:15

**A MAN CALLED OVE (PG-13)** 4:45, 7:20

**QUEEN OF KATWE (PG)** 4:15, 7:00

**THE ACCOUNTANT (R)** 4:30

**TROLLS (PG)** 5:00, 7:10

## BELLINGHAM

### REGAL BELLINGHAM STADIUM 14

259 Hartford Ave. 844-462-7342-443

♿ 🗣 DIG

www.REGmovies.com

**SPACE JAM 20TH ANNIVERSARY (NR)** 2:00, 7:00

**ALMOST CHRISTMAS (PG-13)** (2:00, 4:50) 7:45

**ARRIVAL (PG-13)** (12:40, 3:40) 6:45, 9:50

**ROCK ON 2 (NR)** (12:50, 4:25) 8:05

**SHUT IN (PG-13)** (2:25, 5:00) 7:35

**DOCTOR STRANGE (PG-13)** (1:30, 2:30, 5:30) 8:30

**DOCTOR STRANGE 3D (PG-13) \*** (12:30, 3:30, 4:30) 6:30, 7:30, 9:30

**HACKSAW RIDGE (R)** (12:35, 3:50) 7:00

**TROLLS (PG)** (1:15, 2:15, 5:15) 7:15, 8:15

**TROLLS 3D (PG) \*** (12:45, 3:45, 4:15) 6:15, 9:45

**INFERNO (PG-13)** 10:00

**THE ACCOUNTANT (R)** (1:45, 4:45) 8:00

**THE GIRL ON THE TRAIN (R)** (1:20, 4:20) 7:20

## BELMONT

### STUDIO CINEMA BELMONT

376 Trapelo Rd. 617-484-1706

www.studiocinema.com

**THE ACCOUNTANT (R)** 6:00, 8:20

## BERLIN

### REGAL SOLOMON POND STADIUM 15

591 Donald Lynch Blvd. 844-462-7342-448

♿ 🗣 DIG

www.REGmovies.com

**SPACE JAM 20TH ANNIVERSARY (NR)** 7:00

**ALMOST CHRISTMAS (PG-13)** (1:10) 4:10, 7:20, 10:05

**ARRIVAL (PG-13)** (1:00) 4:00, 7:00, 10:00

**SHUT IN (PG-13)** (1:15) 4:05, 6:45, 10:15

**DOCTOR STRANGE (PG-13) \*** (1:20, 2:10) 4:20, 7:15, 8:15, 10:10

**DOCTOR STRANGE 3D (PG-13) \*** (12:20, 3:20) 5:20, 6:15, 9:10

**HACKSAW RIDGE (R)** (12:10, 3:30) 7:05, 9:30

**TROLLS (PG) \*** (1:30, 2:25) 4:15, 6:50, 7:35, 9:25

**TROLLS 3D (PG) \*** (12:40, 3:15) 5:00, 6:00, 8:35, 10:20

**INFERNO (PG-13)** (1:25) 4:40, 7:45

**JACK REACHER: NEVER GO BACK (PG-13)** 4:25, 9:55

**THE ACCOUNTANT (R)** (2:00) 5:15, 8:30

**THE GIRL ON THE TRAIN (R)** (12:30, 3:35) 6:30, 9:20

**MISS PEREGRINE'S HOME FOR PECULIAR CHILDREN (PG-13)** (12:35, 3:40) 9:40

**SULLY (PG-13)** (1:40) 7:30

## BOSTON

### ARTSEMERSON: PARAMOUNT CENTER

559 Washington St. 617-824-8000

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www.artsemerson.org

**NO FILMS SHOWING TODAY**

### AMC LOEWS BOSTON COMMON 19

175 Tremont St. 617-423-3499

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www.amctheatres.com

**TROLLS (PG)** 2:10, 4:30, 7:10, 10:00

**TROLLS 3D (PG)** RealD 3D 1:00, 3:20, 6:10, 9:10

**DOCTOR STRANGE (PG-13)** 2:00, 3:00, 6:00, 9:00

**DOCTOR STRANGE: AN IMAX 3D EXPERIENCE (PG-13)** 1:00, 4:00, 7:00, 10:00

**DOCTOR STRANGE 3D (PG-13)** RealD 3D 1:45, 10:30

**DOCTOR STRANGE 3D (PG-13)** RealD 3D 4:30, 5:00, 7:30, 8:00

**INFERNO (PG-13)** 2:15, 8:45

**OUIJA: ORIGIN OF EVIL (PG-13)** 10:20

**SHUT IN (PG-13)** 1:00, 3:25, 5:50, 8:10, 10:30

**ALMOST CHRISTMAS (PG-13)** 2:15, 5:00, 7:45, 10:30

**THE ACCOUNTANT (R)** 4:40, 7:35, 10:30

**JACK REACHER: NEVER GO BACK (PG-13)** 9:35

**THE GIRL ON THE TRAIN (R)** 1:00, 3:40

**TYLER PERRY'S BOO! A MADEA HALLOWEEN (PG-13)** 1:05, 10:15

**LOVING (PG-13)** AMC Independent 1:20, 3:15, 4:15, 6:15, 7:15, 9:15, 10:15

**HACKSAW RIDGE (R)** 3:10, 6:40, 9:50

**ARRIVAL (PG-13)** 1:00, 2:00, 3:45, 4:45, 6:30, 7:30, 9:30, 10:15

**MOONLIGHT (R)** AMC Independent 1:30, 4:20, 7:20, 10:20

**SPACE JAM 20TH ANNIVERSARY (NR)** 2:00, 7:00

**MR. DONKEY (NR)** AMC Independent 4:20

### MUSEUM OF FINE ARTS FILM SCREENINGS

465 Huntington Ave. 617-369-3907

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http://www.mfa.org/programs/film

**DO NOT RESIST (NR)** 5:00

**KEEP QUIET (NR)** 7:00

**HOLOCAUST (NR)**

### SIMONS IMAX THEATRE

New England Aquarium, Central Wharf 617-973-5200

♿ 🗣 DIG

www.neaq.org

**HUMPBAC WHALES 3D (NR)** 10:00, 4:00

**GREAT WHITE SHARK 3D (NR)** 11:00, 1:00, 3:00

**GALAPAGOS 3D: NATURE'S WONDERLAND (NR)** 12:00, 2:00, 5:00

### REGAL FENWAY STADIUM 13 & RPX

201 Brookline Ave 844-462-7342-1761

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www.REGmovies.com

**SPACE JAM 20TH ANNIVERSARY (NR)** 7:00

**ALMOST CHRISTMAS (PG-13)** (1:05) 4:15, 7:20, 10:20

**ARRIVAL (PG-13)** (12:35, 3:40) 7:00, 10:05

**SHUT IN (PG-13)** (1:30) 4:00, 6:55, 10:25

**DOCTOR STRANGE 3D (PG-13) \*** (12:00, 1:15) 4:40, 8:15

**HACKSAW RIDGE (R)** (11:30, 2:50) 6:20, 9:50

**DOCTOR STRANGE (PG-13)** (3:00) 6:15, 9:30

**DOCTOR STRANGE (PG-13)** RPX \* (1:00) 7:15

**DOCTOR STRANGE 3D (PG-13)** RPX \* 4:00, 10:15

**TROLLS 3D (PG) \*** (11:25, 2:05) 5:00, 8:00, 10:40

**AE DIL HAI MUSHKIL (NR)** (12:45) 4:45, 8:30

**TROLLS (PG) \*** (12:05, 3:50) 6:35, 10:00

**INFERNO (PG-13)** (12:25, 3:35) 6:45, 9:55

**THE ACCOUNTANT (R)** (12:05, 3:20) 10:00

**THE GIRL ON THE TRAIN (R)** (12:50, 3:55) 7:05, 10:10

## BRAINTREE

### AMC BRAINTREE 10

121 Grandview Rd.

♿ 🗣 DIG

www.amctheatres.com

**TROLLS (PG)** 11:30, 4:15, 9:15

**TROLLS 3D (PG)** RealD 3D 1:50, 6:45

**DOCTOR STRANGE (PG-13)** 11:00, 2:00, 3:15, 5:00, 7:45, 9:00, 10:30

**DOCTOR STRANGE 3D (PG-13)** RealD 3D 12:30, 6:15

**DOCTOR STRANGE 3D (PG-13) \*** RealD 3D 1:30, 4:30, 7:15, 10:00

**INFERNO (PG-13)** 1:00, 4:00, 7:00, 10:30

**ALMOST CHRISTMAS (PG-13) \*** 11:20, 2:10, 5:00, 7:40, 10:20

**THE ACCOUNTANT (R)** 12:40, 3:45, 6:40, 9:40

**TYLER PERRY'S BOO! A MADEA HALLOWEEN (PG-13)** 11:40, 2:20, 5:00, 7:30, 10:15

**HACKSAW RIDGE (R)** 11:50, 3:00, 6:30, 9:45

**ARRIVAL (PG-13) \*** 11:00, 1:45, 4:30, 7:20, 10:10

## BROOKLINE

### COOLIDGE CORNER THEATRE

290 Harvard St. 617-734-2500

♿ 🗣

www.coolidge.org

**MOONLIGHT (R)** 11:15, 2:15, 4:15, 7:00, 9:30

**CERTAIN WOMEN (R)** 11:00, 2:00, 4:30, 6:45

**THE HANDMAIDEN (NR)** 2:30, 6:30, 9:45

**DENIAL (PG-13)** 11:30, 9:15

**GIMME DANGER (R)** 4:45, 7:30, 10:00

## BURLINGTON

### AMC BURLINGTON CINEMA 10

20 South Ave.

♿ 🗣 DIG

www.amctheatres.com

**TROLLS (PG) \*** 12:35, 1:20, 3:35, 6:30

**TROLLS 3D (PG) \*** RealD 3D 2:25, 5:00, 6:55, 10:10

**DOCTOR STRANGE (PG-13) \*** 12:30, 3:25, 4:45, 7:00, 9:00, 9:50

**DOCTOR STRANGE 3D (PG-13) \*** RealD 3D 1:00, 2:00, 4:00, 6:50, 7:30, 9:35

**INFERNO (PG-13)** 6:45

**SHUT IN (PG-13) \*** 2:00, 4:30, 10:00

**THE ACCOUNTANT (R)** 1:00, 4:00, 6:55, 9:35

**JACK REACHER: NEVER GO BACK (PG-13)** 4:10, 9:55

**HACKSAW RIDGE (R) \*** 12:50, 3:35, 6:40, 9:35

**ARRIVAL (PG-13) \*** 12:30, 3:45, 6:45, 9:30

## CAMBRIDGE

### APPLE CINEMAS CAMBRIDGE

168 Alewife Brook Parkway.

♿ 🗣 DOL DIG DSS

www.applecinemas.com

**DOCTOR STRANGE (PG-13)** 1:30, 3:00, 4:10, 6:00, 7:00, 8:35, 9:30

**TROLLS (PG)** 2:30, 3:45, 4:45, 6:00, 7:00, 9:15

**TROLLS 3D (PG)** 1:30, 8:15

**SHUT IN (PG-13)** 2:45, 5:00, 7:15, 9:30

**AACHAM YENBADHU MADAMAIYADA (NR)** 6:30

**SAHASAM SWASAGA SAGIPO (NR)** 9:30

**INFERNO (PG-13)** 4:15, 9:30

**STORKS (R)** 4:30

**THE ACCOUNTANT (R)** 1:30, 6:50

**AE DIL HAI MUSHKIL (NR)** 3:00

**AE DIL HAI MUSHKIL (NR)** 6:15

**AE DIL HAI MUSHKIL (NR)** 9:30

**ALMOST CHRISTMAS (PG-13)** 1:45, 4:20, 6:55, 9:30

**HACKSAW RIDGE (R)** 1:30, 3:30, 6:30, 9:30

### KENDALL SQUARE CINEMA