

KELLY'S CORNER



the passing of the Golden Key

by Jan Kelly

(Provincetown) Each leaf has a longer shadow. The sand of the steeped and shadowed beach is another tone. July is gone; August is gone. It was mid-August when I began missing the things of summer. A moment of sadness and missing is the first preparation for endings. The mind must pass through that before it can accept the new.

The migrations continue: people, birds, butterflies and the seeds of plants moving with them. One of the interesting aspects of the shore study this year is the abundance of Bonaparte gulls. They can be occasional or a few but this year clusters of Bonaparte gulls can be spotted at the pier and the east end stretch of flats. I have not noted these groupings in the west end flats.

The Bonaparte gull is particularly attractive. This gull is tern-like in flight, partially in call and could be dubbed the "dainty" gull in one observation. The ring-billed gull is so much more skillful at the turn and twist of flying that it can steal the food easily and swiftly from our populous Herring gull. But the Bonaparte gull is delicate. They group together, they like each other's company. They are ethnic, clannish, unto themselves. That's why you know if and where they are. Most of the Bonaparte gulls I am seeing are immature. They lack the diagnostic black head. But they do have the chattering bird talk, and the dark spot behind the eye. When the Bonaparte gull takes flight, that tern-like flight, note the white wedge in the wing. Immature or mature, this gull is drama. They are a small gull, 12-13 inches. They breed in the interior of Canada or Alaska but winters are coastal.

They have earned the name Bonaparte, not from the mature black head looking like Napoleon's hat, but from Charles Lucien Bonaparte, a nephew of Napoleon and a distinguished ornithologist of Europe and America in the nineteenth century. Go to the beach and seek his namesake.

Nute Reeves has been keeping the Provincetown Tennis Club active and smooth all season. The busy schedule of tournaments, daily games and fundraisers

have tested every aspect of his talent. The variegated personalities test his psychiatric talents. Though many members work in this field, Nute is the one who has to listen to it all. He's picked up the method of answering a question with a question or if possible, a non-committal positive response. He needs his own kind of abracadabra to keep the facets of the jewels polished and the lines straight. He's so clever at handling all of us, sometimes he makes you feel that he's Wayland Flowers and you are Madame. Thank you, Nute, for another great season of tennis.

At the range at Sal's Restaurant, you'll see a young man of balance and good cooking. It's nothing new to see Tom DeCarlo at the stove serving up one great dinner after another; he has been working in this restaurant since its first year when he was nine years old. The difference now is that Tom runs the kitchen and has for three years. Tom's father, Victor, cheffed with Sal, his mother Sybil was pastry cook and his sister Sybil is now the hostess. Only Sybil's twin sister Madeleine did not get involved. Like a surrogate son.

When the time came for Sal to get away from the stove in order to spend more time on his painting and wife Josephine on her writing, the transition was natural. Tom explains it as driving without your Driver's Ed teacher for the first time. The cooking, the ordering, the managerial aspects were rote and routine mostly. Personnel problems were different, individual and emotional, that was the hardest part. You can't call Sal and tell him, you've got to handle it then and there. The unexpected is a little different each year, but Tom is dealing with it all. The team sense at Sal's is a great part of the secret to 24 years of continued successful cooking and operation. The social aspect of Sal's is different. It is family oriented. One tradition is using 12, 13, and 14 year olds as prep cooks. This year Richard Flores and Jamie Meads are in that role. Jeremy Meads started at 12 and is now 15 and is washing dishes. When Tom asked Jeremy which does he want to do when he will be of age, the floor or the kitchen, in his newly-found husky voice, Jeremy



Pat DeBello playing her harp



Tom De Carlo manning the stove at Sal's

grunts "kitchen." That makes Tom smile that the seeds have been planted and one in the ranks will take the tougher job at less money. As a waiter, the work would be easier and the money better. Another social aspect of Sal's is the crew dinner. It may be the only restaurant in town that provides this mutual meal.

Tom is in at 8 am getting all in order for the evening menu. He has three main cooks working with him. Steve Toomey who has cheffed 13 years at Sal's, Vico Fabbris who has been there 8 years, on the floor and kitchen but for the past three is cooking. These young men love their kitchen. It's well set up, spotless and open to the public. They have a view and a breeze of the Bay and when the tide's up, they can jump in.

Tom realizes that Sal's years of pioneering dishes like squid, Scampi Adriatico, mussels and Foriana, an Ischian pasta dish of raisins and nuts was a stroke of culinary courage and creativity.

Adriatico and Foriana were "different" and squid and mussels were "trash fish." Now it's regular fare in the fish section of menus. Tom respects the 24 year old menu and keeps lovingly to it. Some minor additions are a scallop dish and a new Pizza Rustica. Tom prefers a cheese Rusticato and escarole.

The restaurant will close the third week in September and Tom goes on with his own life. Tom De Carlo has been involved with Outward Bound since 1978. For 6 winters he was an instructor both on coastal and interior Maine. The Outward Bound courses take from 10 to 24 days, people from 16-60 years of age. It is an impact course, a catalyst for change. You are taken from your normal life and are able to evaluate your own behavior in a setting far different than you could develop by yourself.

Tom is a runner; he won the 1982 Rotary Race. As he said in the *Advocate* then, "With a little help from Sal's chicken livers." But closer to Tom's fit heart is biking. He has three bikes: a specialized expedition of 15 speeds which can "go up a wall," a Univega for training and short tuns to Wellfleet and his "errand

bike," same old three-speeder most of Provincetown relies on for daily transportation. Tom took the specialized expedition to Italy this year and toured Tuscany and Sardinia. He was able to cycle to and through, and to visit some of the vineyards represented on Sal's wine list. Of Badia a Coltibuono, Tom said the view was spectacular. He also visited Trebbio, the wine of which Sal is the only American importer. Tom cycled to Villa Cafagio after that. First-hand knowledge to guide you to a good glass of wine and enhance your Provincetown summer.

This young red-haired man behind the range at Sal's has some life, some imagination you say—yes, he has. He has developed his own life and lives his dreams. His dream to perform next? Tom De Carlo gets suddenly energetic when he tells you, "I want to go to New Zealand." It's like a prayer and suddenly you can see this strong and willful human being cycling with purpose past a waterfall of matchless beauty. Going out to life, that's what Tom is doing. Let him cook for you, you'll get inspiration.

Did you hear that wonderful harpist in front of Town Hall on Sunday? Quite a street musician. Her name is Pat De Bello and she is from Fairhaven. I hope she'll play here more often. Notes being plucked from harp strings can make the whole day right.

I received a card from Howie Schneider today. He's in Ireland for the summer. He wrote, "I looked all over Ireland and couldn't find anyone who looks like you. Hope you're well! See you soon!" It reminded me of a card Phil Malicoat sent to me from Ireland about 10 years ago: "I saw your double today." Howie had better get back soon. I'm asked 2 or 3 times a day, "Are we going to have a Year Rounders' Festival this year?" Some people are looking forward to winter.

I want to thank all of you who attended and assisted at the dedication of Maushope, Housing for Senior citizens and Families. The Golden Key was passed and now it is ours. Your support these six years has been needed regularly. Your presence at the dedication made it more joyous.