

Brazilian National serving time for New Bedford murder charged with illegally reentering the United States after deportation

A Brazilian national was indicted and charged with illegally reentering the United States after deportation.

Walter Gomes DaSilva, 47, was indicted on one count of illegal reentry after deportation. He appeared in federal court in Boston today.

According to court records, DaSilva was first encountered by law enforcement in 1998 while an inmate at the Bristol House of Corrections. At that time, DaSilva was serving a two-year sentence for domestic assault and battery. Upon completion of his sentence, he was placed in removal proceedings, and on Nov. 29, 1999, he was deported to Brazil.

Sometime thereafter, DaSilva illegally reentered the United States. In 2003, DaSilva was convicted in Middlesex Superior Court of assault and battery with a dangerous weapon and assault to kill and was sentenced to 8-10 years in prison. After completing his sentence, DaSilva was placed into removal proceedings, and on March 27, 2012, he was deported to Brazil.

DaSilva again illegally reentered the United States, and in 2016, he was charged in Bristol County with illegal possession of a firearm and the murder of his daughter. In 2018, DaSilva was convicted of murder and sentenced to 25-years-to-life in prison.

The charging statute provides for a sentence of no greater

than 20 years in prison, up to three years of supervised release, and a fine of \$250,000. Sentences are imposed by a federal district court judge based upon the U.S. Sentencing Guidelines and other statutory factors.

United States Attorney Andrew E. Lelling and Todd M. Lyons, Acting Field Office Director, Boston, U.S. Immigration and Customs Enforcement's Enforcement and Removal Operations. Assistant U.S. Attorney Kenneth G. Shine of Lelling's Major Crimes Unit is prosecuting the case.

Spotlight: Acoreana MFG – Linguica production in Fall River

MADE IN FALL RIVER: Acoreana MFG (210 Alden St) produces some of the best Linguica and Chouriço in the world right here in Fall River. Here's a behind the scenes look at the Acoreana's Linguica and Chouriço production and grocery store.

Spotlight: Seaport Inn Grill – Fairhaven, Massachusetts

Have you had a chance to visit the Seaport Inn Grill (110 Middle St., Fairhaven) near the New Bedford/Fairhaven bridge? Here's a look at the beautiful restaurant/bar and a few of

their meals to include scallops risotto, seared tuna, and fried brussel sprouts appetizer.

Restaurante Algarve – Carne Assada and Guisada

Joe, a New Bedford fisherman and owner of Restaurante Algarve (128 County St., New Bedford), shows us how they make their Portuguese Pot Roast (Carne Assada) and Portuguese Beef Stew (Carne Guisada).

Check out more on their website: [restaurantji.com/ma/new-bedford/restaurante-algarve-/](http://restaurantji.com/ma/new-bedford/restaurante-algarve/)

Bolivian gray titi monkey born at Buttonwood Park Zoo

The Buttonwood Park Zoo is celebrating the second birth of a Bolivian gray titi monkey (*Callicebus donacophilus*). The baby was born on December 19, 2018 to parents, Madeira and Crumpet. Baby's gender is unknown at this time. Crumpet, 4 years-old, and Madeira, 10 years-old, became first-time parents back in 2017 with the birth of their first offspring. Biscuit, named by the Zoo's social media followers, is now 1 $\frac{1}{2}$ years-old. Biscuit has assumed his role as big brother and has started to carry his sibling from time to time. The baby is active and starting to explore the habitat more each day.

There are less than 55 Bolivian gray titi monkeys at 18 Association of Zoos and Aquariums (AZA) accredited institutions in North America. Bolivian gray titi monkeys weigh around two to three pounds as adults and have a lifespan of 20-25 years. They are diurnal, meaning active during the day, and are an arboreal species. Members of the group exhibit social bonding by sitting side by side and twining their tails. There is a strong bond between adult mating pairs; they stay close and carry out activities together, including infant care. The baby will remain on the back of one parent for several months; about 80% of that time will be with dad, Crumpet.

According to Zoo Director, Keith Lovett, "Since opening Rainforest, Rivers & Reefs in 2017, the Buttonwood Park Zoo has been actively involved in collaborative breeding programs based on maximizing the genetic diversity of New World primates, including titi monkeys. These programs, combined with efforts to conserve primate habitats in South America, are core to the Zoo's mission of saving wildlife."

The Bolivian gray titi monkeys join five other species of small South American primates inside Rainforests, Rivers & Reefs sponsored by Stoico/FIRSTFED. Opened in July 2017, Rainforests, Rivers & Reefs focuses on the conservation of endangered and threatened species from South America and the health of the world's oceans while connecting guests with small, endangered primates from regions of South America and ocean dwelling species from around the world. Interpretive signage and on-site education inspires visitors to take small, tangible actions to reduce their impact on habitats and oceans, furthering the Zoo's conservation mission to protect wildlife from extinction.

In the wild, this species is found in the tropical forests throughout central Bolivia and into Rondônia in eastern Brazil. Although their population in the wild is decreasing and agricultural activities have resulted in considerable

habitat loss, Bolivian gray titi monkeys are reasonably tolerant of habitat disturbance and are adaptable to a variety of environments throughout its relatively wide range. Bolivian gray titi monkeys are listed as a species of Least Concern according to the IUCN Red List.

Veterans Transition House earns a \$300,000 grant in honor of New Bedford brothers Salvatore and Anthony Alfiero

The Veterans Transition House has received a \$300,000 grant from the Alfiero Family Charitable Foundation in support of its \$1.3 million Building Hope for Heroes Capital Campaign to renovate two New Bedford properties. With only \$300,000 left to raise, the Veterans Transition House will move forward with plans to renovate a historic building, located at 1060 Pleasant Street, in partnership with the nonprofit, Waterfront Historic Area League (WHALE) for ten units of transitional housing for veterans. The second building, located at 1311 Purchase Street, will become a new outreach center for veterans seeking services and referrals.

“This is an incredibly generous contribution from the Alfiero family. We are honored to earn their support. We are also proud to recognize the Alfiero’s connection to their hometown and their remarkable service as American military veterans,” stated William R. Eccles, Jr., President and CEO of BankFive and chairman of the Veterans Transition House fundraising campaign. When completed, the Purchase Street building will be

dedicated as the "Anthony and Salvatore Alfiero Veterans Outreach Center," which will also include the "Charles and Ann Alfiero Conference Room."

"Serving veterans is a major part of the mission of the Alfiero Family Charitable Foundation," stated Sal Alfiero, Chairman of the foundation. "Any person willing to don a uniform and support the ideals of this country deserves respect and gratitude. The new facilities will help ensure those that willingly put it all on the line will have resources available to them to ease whatever shocks might come their way."

Salvatore and Anthony Alfiero were born in Westerly, Rhode Island but claim New Bedford as their hometown having moved there at very young ages. Salvatore served in the U.S. Marine Corps as a fighter pilot while Anthony served in the U.S. Air Force, topping off a twenty-year career with service in Korea in 1950 and Vietnam in 1969. Four years of his service was with the Central Intelligence Agency. Subsequently, Salvatore went on to establish Mark IV Industries, a Buffalo, New York-based publicly held company, which helped to fuel the foundation. In addition to the various veteran-based support, the foundation has been integral in the continuing support of the medical community in and around Western New York and a major contributor to the Marine Corps Heritage Museum in Triangle, Virginia.

The Veterans Transition House was founded in 1990 and has provided over 3,000 formerly homeless or at-risk veterans with a combination of housing, programs and collaborations to enable them to gain independence. "We provide hope for homeless veterans in a safe, sober and supportive residence and assist those who desire to achieve rehabilitation, self-sufficiency, and community reintegration," stated James Reid, Veterans Transition House executive director and a retired U.S. Army helicopter pilot. Owning seven properties throughout New Bedford, Veterans Transition House is the largest veterans

organization in Southeastern Massachusetts providing those in crisis with comprehensive resources to rise above homelessness, poverty and health challenges.

“Now that we are so close to reaching the campaign goal, our hope is that many more families, companies and foundations will support the Veterans Transition House. These renovated buildings will be important resources for local veterans so we need to make them available as soon as possible,” said Wayne Carvalho, board president of Veterans Transition House.

For more information about naming opportunities or to discuss a contribution to the Veterans Transition House, please contact Jim Reid, Executive Director, at 508-992-5313 x 111 or jim@vetshouse.org. Contributions can also be made online at www.vetshouse.org/donate.

Massachusetts Man Arrested for Child Pornography Offense

A Marstons Mills man was arrested today and charged in federal court in Boston with receipt and possession of child pornography.

Steven Carme, 30, was charged with one count of receipt and one count of possession of child pornography. He appeared in federal court in Boston and was ordered detained pending a detention hearing.

According to court documents, law enforcement learned that an individual whose IP address was traced to Carme's Marstons Mills residence had shared child pornography over the internet using peer-to-peer sharing software. A search at the residence

resulted in the seizure of a laptop computer, an external hard drive and an iPhone X. The external hard drive contained hundreds of images and videos of children, including some that depict the rape of children as young as five-years-old.

The charge of receipt of child pornography provides for a mandatory minimum sentence of five years and up to 20 years in prison. The charge of possession of child pornography provides for a sentence of no greater than 10 years in prison. Each charge also provides for a mandatory minimum of five years and up to a lifetime of supervised release and a fine of up to \$250,000. Sentences are imposed by a federal district court judge based on the U.S. Sentencing Guidelines and other statutory factors.

United States Attorney Andrew E. Lelling; Joseph R. Bonavolonta, Special Agent in Charge of the Federal Bureau of Investigation, Boston Field Division; and Barnstable Police Chief Matthew Sonnabend made the announcement today. Assistant U.S. Attorney Elianna Nuzum of Lelling's Major Crimes Unit is prosecuting the case.

The case was brought as part of Project Safe Childhood. In 2006, the Department of Justice created Project Safe Childhood, a nationwide initiative designed to protect children from exploitation and abuse. Led by the U.S. Attorneys' Offices and the DOJ's Child Exploitation and Obscenity Section, Project Safe Childhood marshals federal, state, and local resources to locate, apprehend, and prosecute individuals who exploit children, as well as identify and rescue victims. For more information about Project Safe Childhood, please visit www.projectsafechildhood.gov/.

The details contained in the charging document are allegations. The defendant is presumed innocent unless and until proven guilty beyond a reasonable doubt in a court of law.

Fall River man arrested with 39 grams of cocaine in Bedford Towers

New Bedford police were called to a Bedford Towers apartment on 231 Middle Street regarding a man that building management believed was staying in one of their apartments and was not the lease. The identity of this male was known to police and had an outstanding warrant for his arrest.

Upon arrival, officers were able to confirm the warrant with the information provided. They proceeded to the apartment with personnel from the apartment building.

Police officers knocked and announced, "the police" and a male voice responded, but did not open door. With the assistance of building management, police officers gained access.

42-year old Marco Perez of Fall River was placed under arrest for the warrant and the subsequent search yielded over 28 grams of suspected cocaine on this person and an additional 11 grams in plain view.

Former Massachusetts Police Officer Found Guilty of Using

Excessive Force

A former Hadley Police Department Officer was found guilty today of using unreasonable force during an arrest and then falsifying a police report of the incident.

Christopher M. Roeder, 49, of Agawam, was convicted by a federal jury after a seven-day trial of one count of deprivation of rights under color of law and one count of falsification of a document.

Evidence presented at trial established that, on April 3, 2017, Roeder struck an arrestee in the face without legal justification, while the arrestee was seated on a bench in the Hadley Police Department booking area. The strike fractured the arrestee's nose in multiple places and required plastic surgery to repair. Roeder subsequently attempted to obstruct the investigation into his assault of the arrestee by falsifying his police report describing the incident.

"Police officers put themselves at risk for the public good every day. The defendant, however, diminished the sacrifices of his fellow officers by violating the constitutional rights of an arrestee," said United States Attorney Andrew E. Lelling. "Law enforcement officers are rightfully held to a higher standard and, on the very rare occasions when officers refuse to meet that standard, they will be held to account."

"Law enforcement officers are sworn to uphold and defend the laws of our nation," said Assistant Attorney General Eric Dreiband. "When they abuse their power to violate those very laws, they not only deprive citizens of their individual rights, but they also compromise the public's trust in law enforcement. The Department of Justice will continue to hold officers accountable for their actions."

"With today's conviction, Mr. Roeder finds himself on the opposite end of the very laws he was sworn to uphold. Wearing

a badge is a privilege and honor that most law enforcement officers take seriously. It's not a license to corrupt the administration of justice, but Mr. Roeder clearly forgot that when he broke a man's nose and tried to cover it up by falsifying his police report. His actions undermined the hard work of the entire law enforcement community," said Joseph R. Bonavolonta, Special Agent in Charge of the FBI Boston Division.

The charge of deprivation of civil rights under color of law resulting in injury provides for a sentence of no greater than 10 years in prison, three years of supervised release and a fine of up to \$250,000. The charge of falsifying a police report provides for a sentence of no greater than 20 years in prison, three years of supervised release, and a fine of up to \$250,000. Sentences are imposed by a federal district court judge based on the U.S. Sentencing Guidelines and other statutory factors.

U.S. Attorney Lelling; Assistant Attorney General Dreiband; and FBI SAC Bonavolonta made the announcement today. Assistant U.S. Attorney Deepika Bains Shukla of Lelling's Springfield Branch Office and Trial Attorney Timothy Visser of the Department of Justice's Civil Rights Division are prosecuting the case.

Foodie's Guide to Regional Gastronomy: The Tourtière or French Meat Pie

Series Introduction (Move down if you're familiar with the thread or don't care)

In this series, we hope to highlight and showcase in as interesting a way as possible, the stories behind our favorite, mouth-watering local dishes. While we'll focus on greater New Bedford and the South Coast, we will occasionally "travel" to places like Plymouth, Providence or even Boston. I will attempt to keep it light-hearted, fun and easy to read. While I can't promise to keep you compelled and pull you along with prose – that would take a professional writer – I will promise to be liberal with the drool-inducing images of these dishes.

I grew up in a Sicilian household where everyone – man, woman, child – was participating in preparing meals. It was a "trick" to get everyone together, talking, laughing and of course, the occasional heated debate. Food was a huge part of our identity, where we came from, who we were. There was something special about the atmosphere that revolved around a meal that we prepared.



This is certainly not unique to an Italian or Sicilian household. Every ethnic group in the country has a proud culinary tradition that they grew up around. You can easily replace "Sicilian" with Irish, Vietnamese, Portuguese,

Ethiopian, Greek or anything else. This is why food as a topic is always so popular. We humans love our food and that passion goes beyond the gustatory or taste – we crave the aromas, delight in the presentation, are fueled by the atmosphere, and relish – pardon the pun – discussion about our favorite dishes, restaurants or cuisines.

One thing that is often not discussed – is glossed over, or barely touched upon – is the history or background of these dishes. Now, to some, this conjures up the voice of the guy from the “dry eyes” commercial. The terms, for many, are synonymous with “boring,” “dull,” or “It’s time to go.” However, the background can be interesting, fun, or funny and it can be so without being facetious, dumbed-down or popular. I will make every attempt to maintain a fresh balance with those elements in this series.

As always, feedback is encouraged. Anecdotes are wanted. Discussion is paramount. **Please** join in!

Since the past few installments in this series highlighted Portuguese and Hispanic cuisine, I figured we’d switch gears and tackle a different ethnic community: the French Canadians. Thanks to them we have glorious, glorious French Meat Pie a favorite dish certainly not limited to the holidays or after church on Sunday – any day of the year is a good day for some meat pie!

As is the case with most of a specific heritage’s favorite dishes, this is a dish that appears to be quite simple on the outside. However, as we all know what is in a dish is a small factor in its deliciousness – other factors include freshness and quality of ingredients, how each ingredient is treated, and the all-important ingredient: love.



French Meat Pie has its roots in the festive Réveillon at end of the year festivities.

Traditionally made by mémère for end of the year festivities, after special religious events like baptism, communion or after Midnight Mass, or specifically when it comes to Canada, as part of a *réveillon* the long Christmas Eve dinner or on New Year's Day. The name means "waking" which refers to staying up super late to get our grubby hands on the savory, loaded with Umami, meat pie with a flaky, buttery double-crust. My mouth is watering just thinking of it.

We call it a French Meat Pie in our neck of the woods because of the area's history and large French-Canadian population, but the meat pie actually traces back to the Mesopotamians in the 16th century B.C.E. Even the Romans had a love affair with it and showing up in their cookbooks as "La Patina." Throughout most of the world, you will find some version of the meat pie whether variations of a proper pie like the

British *cipaille* or Sea-Pie, tarts, or smaller versions like the Indian *samosa* or hand-held like *empenadas*. Modern variations include Meat Pie Triangle using the super thin Phyllo dough and even Spring Rolls.

Well, who cares about them?! We're discussing the contemporary version from our friends up north! There's no telling how old the French Meat Pie was when it comes to Canada but it started showing up in historical documents in the 1600s and originating in Quebec with the earliest settlers celebrating the aforementioned *réveillon* before spreading all over Canada. *Réveillon* itself traces back to France where it was a veritable feast on Christmas Eve that included many dishes, sweets, and wine, naturally.

While we immediately think of pork or even beef as the primary filling, in Canada there are many regional variations which can be veal, pigeon, moose, rabbit, pheasant, mutton, game, salmon, or a mix of seafood. Some recipes call for the filling to be solely meat, others include potatoes. All these variations have added fuel to the fire when it comes to claims of authenticity or originality but in reality, there is no such thing as an authentic version. About the only thing, people can agree on or not debate over is that the dish used to bake the pie is typically deep and ceramic.



There are variations of the French Meat Pie all over the world including the British Cipaille or Sea-Pie.

The debate doesn't stop at the filling and extends itself to the seasoning, crust, gravy and what should accompany it. Some say keep it safe with salt, pepper and sage. Others recommend herbs and/or spices like sage, allspice, nutmeg, clover, and cinnamon. With the crust would it be safe to say that a bad crust can ruin the whole pie no matter what meat is chosen to fill it? That crust **will** make or break that pie and playing around with that is a good way to place a dark cloud over festivities and have everyone pointing the finger at the communist who baked it.

Like we Italians and our red sauce recipes (please, it's not gravy – people who call it that are *goombas* or watch too much *The Sopranos*) the French-Canadians and the French-Canadian...um, Americans, have recipes that have been passed down as heirlooms through generations. Generations where it has been perfected. Hard to believe in the day and age of pre-made

packets of gravy, but traditionally it was made from scratch – just as some people still do today.

There are rumors of communist activities in the area: people who don't put gravy on their French Meat Pie, but ketchup. For this sort of behavior the the corrective and curative remedy is ostracization or banishment from the community **after** they spend the larger portion of the day in stockades or a pillory in a public square.

The final aspect that causes argument is what should be served with it? Mashed potatoes so you have an excuse to smother something with gravy even more? Peas?

In my opinion, the best way to end these debates is to have an annual New Bedford French Meat Pie Fest as we have with Chowder. We can have categories like the best traditional, most innovative, and best gravy as we eat ourselves into foodie bliss.



One French-Canadian dish that I wish would catch on locally is poutine. While I have seen it served locally no one is doing anything remotely close to authentic. Some Americans apparently think cheese is the same as curds – it's not.

There have been a number of retail producers and one that comes to mind immediately is Antil's that used to be at 249 Adams Street in Fairhaven next to the Oxford Pub. While that business closed I have seen their pies show up in supermarkets.

Not that it matters, because everyone knows that mémère makes the best. If you don't have a mémère you likely know someone who does or know someone who has a golden recipe since the French Meat Pie has become so popular that it has been assimilated into local culture and Americana. In this area, it's almost as American as Apple pie.

Now that I'm thinking about it, we should change that saying "As American as French Meat Pie." I'd take a French Meat Pie with gravy over and Apple Pie and day of the week.

What do you think is the most important part of the pie? Filling? Crust? Gravy? Sides? How about the easiest part to ruin?

Enjoy this type of article? You can read the other ones in the series [here](#).