

**North Cambridge Stabilization Committee
Subcommittee on Ristorante Marino**

November 12, 1992

Mr. Lelio Marino, President
Modern Continental Enterprises, Inc.
2277 Massachusetts Avenue
Cambridge, MA 02140

Dear Les:

Your letter of October 21 misconstrues the position of the NCSC Ristorante Marino subcommittee in regard to the proposed expansion of licensed activities at the restaurant.

As we stated in our August 20 memo, "before the subcommittee can support the furtherance of any aspect of licensing regarding Ristorante Marino, the smoke emission problem shall be resolved to the abutters' satisfaction. Any nuisance (odor) and/or health-related complaint shall be satisfied."

You will recall that the subcommittee raised concerns about potential smoke and fume problems while the restaurant was still in the planning stages, even before you indicated that a rotisserie, a wood-burning oven, an open-flame grill, a pig roaster, and other cooking methods would all be employed. Modern Continental assured us that a "state-of-the art" ventilation-and-filtering system would prevent odors or emissions from reaching the neighborhood and pledged that any such problems suffered by the neighbors would be promptly resolved, even if it required the removal of the wood-burning devices.

After informally relaying to you repeated neighborhood complaints about smoke emissions, odors, and soot emanating from the smokestacks, we renewed formal discussions on this issue on July 17 of last year. Since then, you and Bob Shepard have assured us over and over again that you could eliminate the problem by altering the smokestacks, cleaning the air filters more frequently, and hiring consultants.

Unfortunately, the problem persists. At our last session together, more than three months ago, Bob Shepard announced that you had hired an environmental consultant to monitor and assess the ambient air quality near the restaurant (as described in the attached letter to him from Green Environmental). To date, despite our repeated inquiries, this preliminary evaluation still has not been performed.

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Mr. Lelio Marino
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As you can see from the attached summaries of recent news articles and from the enclosed complaints from neighbors—and as we have stressed during our discussions—the wood smoke and odors pouring from Ristorante Marino are not merely a nuisance to those who live in the vicinity but may very well constitute a major source of air pollution and a serious public health hazard.

In view of your often-expressed warnings about the dangers of chemical additives in foods and your personal convictions about the salutary effects of organic farming, and given Ristorante Marino's dedication to healthful eating habits and professed concern for the well-being of its customers and the community, we know that you will want to focus your organization's concerted efforts on eliminating any cooking or exhaust methods that might endanger the health or comfort of your patrons, employees, and neighbors.

Richard Scali of the License Commission has advised us that although you have not reached agreement with our subcommittee, you have again activated your official request to increase the legal capacity and obtain an annual entertainment license, despite our original pact.

Therefore, pursuant to our previously expressed position, the subcommittee on November 18 will be recommending that the full Stabilization Committee formally oppose your applications to expand, because you have not adequately addressed the emissions problem.

We hope that you will give this matter your immediate attention and that Ristorante Marino will continue to prosper in North Cambridge.

As always, we look forward to your written response and remain willing to meet with you and your staff to discuss and resolve our mutual concerns.

Sincerely,

Joseph Costello, Subcommittee Chairman
17 Gold Star Road
Cambridge, MA 02140

cc: Richard Clarey, NCSC Chairman
Richard Scali, Executive Officer, Cambridge License Commission
Richard Rossi, Assistant City Manager
Dr. Melvin Chalfen, Commissioner of Health and Hospitals
Cambridge City Council, c/o City Clerk

November 2, 1992

Tom Natario
Department of Environmental Protection
Division of Air Quality Control
10 Commerce Way
Woburn, MA 01801

Dear Mr. Natario,

I am writing to report a major problem currently involving Marino's Ristorante, Mass. Ave., Cambridge, 02140. Dave LaBrode, of the Division of Air Quality Control, suggested that I put this concern in writing to you. This complaint is about their negative impact on the ambient air quality in the vicinity of the restaurant and abutting neighbors. Neighbors have voiced concerns about this to Mr. Marino and although he has assured us that he is looking into it, it doesn't seem that he has really done anything about it.

Since they opened for business, those of us in the immediate area of the restaurant have experienced chronic health problems associated with increased air pollution due to wood-burning stoves and cooking fumes. A partial listing of some health problems:

- * Allergic conjunctivitis of the eyes
- * Increased respiratory distress, particularly for those with asthma and hay fever
- * Increased sore throats
- * Burning, itching eyes
- * Increased headaches

It should be noted that there are times when smoke is visible in the air and there are also acrid cooking smells permeating the immediate area. Our house, which abuts the restaurant, often has black soot on the inside windowsills when windows are left open in the summer. Mr. LaBrode advised me that these nuisance odor problems and problems of smoke coming out of the stack constitute real hazards.

We are asking that an independent, certified monitoring program assess the quality of the ambient air in the vicinity of the restaurant.

This problem is so serious that a number of residents have considered filing complaints with the Environmental Protection Agency and Cambridge City Board of Health.

I look forward to hearing from you and appreciate your efforts towards resolution of these problems.

Sincerely,

Beryl Minkle
21 Gold Star Road
Cambridge, MA 02140
(617) 491-4460

Lewis, Thomas A.

Where there's fire there's smoke (air pollution)
National Wildlife v26 p16-17 October/November '88
illustration(s)

SUBJECTS COVERED:

Smoke
Wood stoves
Wood as fuel

ABSTRACT: The wood fire has been coming under increasing attack as a source of air pollution. The proliferation of wood-burning stoves and fireplaces in some urban areas poses an environmental hazard. Wood fires produce carbon monoxide and, in the case of airtight, slow-burning wood stoves, microscopic motes of partially burned wood called polycyclic organic matter. Some of this material has been classified as carcinogenic by the Environmental Protection Agency. Because of these by-products, some western municipalities have outlawed the installation of new wood stoves, and the EPA has been phasing in stiff regulations governing particulate emissions. Most new wood stoves must now include catalytic combustors to help purify emissions. During the next four years, further regulations on wood fires will take effect.

Raloff, Janet

Cholesterol: up in smoke (Los Angeles air pollution from meat smoke; research by Glenn R. Cass; cover story)
Science News v140 p60-1 July 27 '91
illustration(s)

SUBJECTS COVERED:

Los Angeles (Calif.)/Air pollution
Barbecue cooking
Aerosols

ABSTRACT: In the June 1991 issue of Environmental Science & Technology, Glen R. Cass and colleagues at the California Institute of Technology in Pasadena report that meat smoke emitted from charbroiling grills may constitute "the dominant source" of the fine organic particles that pollute urban air. New regulations in the Los Angeles area, which will prohibit the use of standard, highly volatile charcoal lighter fluid to ignite backyard barbecues, focus only on emissions from the fuel. The Caltech researchers quantified 29 different sources of tiny organic particles in the air of Los Angeles and found that smoke from grilled meat appears to account for more than one-fifth of these particles. The minuscule size of the meat smoke particles makes them the most easily inhaled of all organic aerosols. The study shows that the amount of emissions depends on the type of meat used and the method of cooking it.

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About that warm glow . . .
Consumer Reports v55 p307 May '90

SUBJECTS COVERED:

Wood as fuel
Smoke
Wood stoves

ABSTRACT: The smoke produced by wood-burning stoves contains pollutants such as carbon monoxide, hydrocarbons, and toxic particulates that can aggravate cardiovascular diseases and increase the risk of lung cancer when inhaled. New stoves that burn more cleanly and extract heat from wood more efficiently can help alleviate this problem. Old stoves and fireplaces can be retrofitted to reduce the amount of harmful byproducts.

Woodstove pollution (reprints)
The Mother Earth News v100 p71-3 July/August '86
illustration(s)

SUBJECTS COVERED:

Wood stoves
Smoke

ABSTRACT: Part of a special 100th issue; condensed from articles in issues No. 67, No. 76, No. 90, and No. 97. Wood-burning stoves emit a variety of hazardous pollutants. The most dangerous are compounds called polycyclic organic matter, many of which are known to be mutagenic or carcinogenic. The Environmental Protection Agency plans to propose a wood-stove emissions rule by January 1, 1987, which means that the conventional airtight wood stove may soon be extinct. Since these dangers were realized, some manufacturers have begun to develop clean-burning stoves. Sidebars provide tips on burning wood cleanly and list wood stoves certified by Oregon's Department of Environmental Quality.

Maviglio, Steven
Regulating woodstoves
Blair & Ketchum's Country Journal v13 p14-15 March '86

SUBJECTS COVERED:

Wood stoves
Smoke

ABSTRACT: Every year, woodburning stoves produce about 8 billion tons of emissions--particulates, carbon monoxide, and "polycyclic organic matter." In its first move to regulate a consumer product since it established automobile emissions standards, the Environmental Protection Agency (EPA) announced in August that it will push for woodstove regulation by 1987. Several western states have already acknowledged the pollutant nature of woodsmoke: Oregon has banned "dirty" woodstoves as of June 1986 and Colorado will do likewise as of July 1987. The Wood Heating Alliance, the industry's trade association, will seek a delay and is already exploring technological solutions like the catalytic combustors that control auto emissions. The EPA does not plan to require retrofitting of the more than 10 million stoves now in use throughout the country.

Fackelmann, Kathy

The high and low of respiratory illness (wood smoke pollution in Seattle, Wash.)

Science News v137 p365 June 9 '90

SUBJECTS COVERED:

Respiratory organs/Diseases

Wood stoves

Smoke

Seattle (Wash.)/Air pollution

ABSTRACT: A study by a team at the University of Washington in Seattle provides evidence that links wood stove smoke to respiratory illness. In an analysis of air samples taken near two Seattle-area elementary schools, Jane Q. Koenig and coworkers found that air surrounding a school on a ridge was cleaner than air near a school in a valley. Lung function tests on 327 children attending the two schools revealed that asthmatic children attending the school in the valley showed a 9 percent drop in their breathing ability between September and December. Asthmatic children enrolled at the ridge school displayed a 2 percent increase in their breathing ability over that same period. Koenig explains that the valley forms a bowl that traps wood smoke, bathing the area with particulates that can trigger asthma attacks in children, particularly during cold months, when most wood stoves are being used.

Keough, James

Sins of emission (wood smoke pollution)

Sierra v71 p22-4+ January/February '85

11 map

SUBJECTS COVERED:

Smoke

Wood stoves

ABSTRACT: The growing use of wood stoves for home heating has cut down on national oil consumption but has also prompted serious concern about air pollution. Experts claim that with over 10 million wood stoves currently in use, the pollution problem is now serious. Wood smoke is composed of carbon monoxide, volatile organic gases, and tiny particles of polycyclic organic matter that can enter the lungs. New wood stoves are equipped with an airtight barrier that supports a longer-burning fire but also produces a smokier, cooler, and thus more pollution-throwing fire. The EPA would like to see a national emission control standard within the next two years, a schedule that does not please the Wood Heating Alliance. The technology to equip wood stoves with pollution control devices exists, but the industry is concerned that the EPA is not giving them enough time to produce the new stoves.

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Turbak, Gary
New technologies fight wood-stove pollution
Popular Science v225 p90-2 December '84
illustration(s)

SUBJECTS COVERED:

Wood stoves
Smoke

ABSTRACT: Smoke from wood stoves, containing particulates and noxious gases, can pollute the air 220 times more than oil and 460 times more than natural gas. Air-quality emergencies in the western mountain states caused by large clouds of such smoke have spurred the development of new technologies. One idea is a stove designed to burn wood pellets. The fires in the pellet stoves burn hot enough to consume the wood smoke and still provide household comfort. Another solution, the catalytic stove, involves a ceramic combustor that makes the smoke burn at lower temperatures. In a test, a catalytic stove produced 1.2 grams of particulate in an hour; a conventional airtight wood stove emitted 32 grams. Add-on units can convert standard stoves into pellet-burners or catalytic combustors. Wood-burning boilers can also be made to consume almost all emissions. Diagrams and explanations are provided.

Hamilton, Gene; Hamilton, Katie
Smoke signals (regulating wood smoke pollution)
Popular Science v239 p55+ October '91
illustration(s)

SUBJECTS COVERED:

Wood stoves
Smoke

ABSTRACT: A recent Environmental Protection Agency (EPA) summary study of more than a dozen wood stove tests conducted since 1985 reveals that these stoves do not perform as well in the real world as they did in laboratory tests. According to the EPA, smoke from wood that is burned for home heating is a major cause of air pollution during the winter in many western cities. To meet federal clean air standards, some communities have been regulating the use of wood stoves and fireplaces, and others have even banned fireplaces in new construction. Many highly populated areas in the Northwest ban the burning of wood on days when pollution levels are high.

Hunter, Beatrice Trum

Risky cooking practices: don't get burned (carcinogens and mutagenic substances found in barbecued or smoked food)

Consumers' Research Magazine v58 p29-31 May '85

illustration(s)

SUBJECTS COVERED:

Barbecue cooking

Food, Smoked

Cancer/Causes

ABSTRACT: Some popular cooking methods present serious health dangers. Meat broiled on a charcoal grill becomes coated with residue from rising smoke, including polycyclic aromatic hydrocarbons (PAHs), which contain known carcinogens. The effect can be minimized by cooking the meat below the source of heat and keeping it out of contact with the flame or by wrapping it in foil. Smoked foods also have PAHs and should be avoided. Mutagens, agents that can produce changes in genes, have been found in dark-roasted coffee, fast-food chain hamburgers, and starchy foods that have been browned. A researcher in Japan determined that heating the protein in food creates mutagens. Microwaved foods are safe, and eating cooked meat with green vegetables appears to lower the level of mutagens in the body. A study of the human diet and its relationship to cancer is underway at the State University in Buffalo, New York.

Lemonick, Michael D.

Scrub that smokestack

Time v134 p64 December 18 '89

illustration(s)

SUBJECTS COVERED:

Industry and the environment

ABSTRACT: Part of a special section on environmental issues. Many U.S. companies have considered the ecology movement bad for business, but cleanup efforts can eventually result in a healthier bottom line as well as overall goodwill. By investing in energy-efficient equipment, companies can cut pollution and lower fuel bills. A company that reduces its waste discharge can help preserve the surrounding environment while saving cleanup costs, and cutting back on elaborate packaging generates savings while reducing the amount of garbage produced. Government regulations or public pressure should be used to force companies to clean up their acts.

Look beyond the corporate smokestack

U.S. News & World Report v110 p52+ March 25 '91

illustration(s)

SUBJECTS COVERED:

Environment/Economic aspects

ABSTRACT: Part of a special section on business and environmentalism. Most of the smog in polluted cities like Los Angeles is not caused by industry but by scattered "nonpoint" sources, such as cars, bakeries, and even barbecue grills. For years, the corporate smokestack has symbolized America's pollution problem, but now that major industrial polluters are cleaning up, nonpoint, or less visible, sources of pollution are becoming more noticeable. Unfortunately, money is still being targeted at the more blatant sources of pollution. Economists warn that if the United States does not begin to focus on the nonpoint problem, both business and the environment will suffer.

Green Environmental, Inc., 216 Ricciuti Drive, Quincy, MA 02169
Telephone (617) 479-0550 Fax (617) 479-5150
Hazardous Waste Management—Consulting and Contracting Services

GREEN 
ENVIRONMENTAL

July 24, 1992
1533-PROP

Mr. Robert Shepard
Marino's Restaurant
2465 Massachusetts Avenue
Cambridge, Massachusetts 02146

RE: Ambient Air Quality Assessment
Marino's Restaurant
Cambridge, Massachusetts

Dear Mr. Shepard:

Green Environmental Inc. (GREEN) is pleased to present the following proposal outline for a monitoring program to assess the ambient air quality in the vicinity of Marino's Restaurant of Cambridge, Massachusetts (the site). The proposed monitoring program will include a visual reconnaissance of the site and its vicinity, ambient air sampling prior to and during operation of the restaurant, laboratory analysis, and a letter report documenting the monitoring program's findings.

GREEN will perform a visual reconnaissance of the restaurant in order to identify the cooking oils and cleaning solvents used, and to assess the design of the exhaust stack or fan for the oven/grill.

Air samples will be collected at five locations over a four hour time period both prior to and during operation of the restaurant. The first location will be established on the windward side of the restaurant to establish a background level during each sampling period. The second location will be established on the leeward side and adjacent to the restaurant to determine the concentrations of the parameters tested in the immediate vicinity of the restaurant. The remaining samples will be collected in the residential area on the leeward side of the restaurant.

Each of the air samples will be passed through a PVC filter and submitted to a Massachusetts Laboratory for analysis. The air samples will be tested for the presence of both total nuisance dust and the particular aerosol/cooking oil associated with the restaurant.

The analytical results will be presented in a letter report along with comparisons to appropriate NIOSH standards (Note OSHA standards were established for industrial personnel and are not necessarily applicable to residential settings).

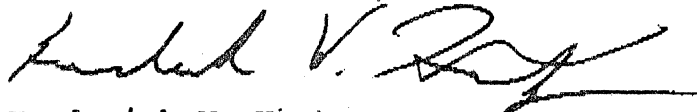
GREEN
ENVIRONMENTAL 

Cambridge, MA
Proposal #1534
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GREEN will begin the proposed project upon receipt of written authorization to proceed. GREEN is prepared to commence work on this project on 25 July 1992 with work to be completed by 12 August 1992 (Owing to two-three week laboratory analytical turnaround time).

If you have any questions concerning the content of this proposal, please feel free to contact the undersigned at your convenience. We look forward to working with you on this and future projects.

Sincerely,
GREEN ENVIRONMENTAL, INC.



Frederick W. Hostrop
Project Manager

Consent Comm. # 11

S-950

Comm. from Joseph Costello, subcommittee
Chairman of the North Cambridge
Stabilization Committee, transmitting
notification of the subcommittee on
Ristorante Marino's position opposing
the application of Marino's Restaurant
to expand due to emissions problem.

In City Council,

November 16, 1992

Placed on file