



**Red Hook  
Star-Revue  
Music Festival  
Sunday  
September  
18th**, story page 18



**Williamsburg/  
Greenwich Village -  
Can you tell  
them apart?**  
photo essay and story starts page 11

**SEPTEMBER 2011**

**FREE**

*Celebrating Columbia*



*Waterfront District*

# The Red Hook Star-Revue

**SOUTH BROOKLYN'S COMMUNITY NEWSPAPER**

## Remembering Our Seven Lost Raiders

By Elizabeth Graham

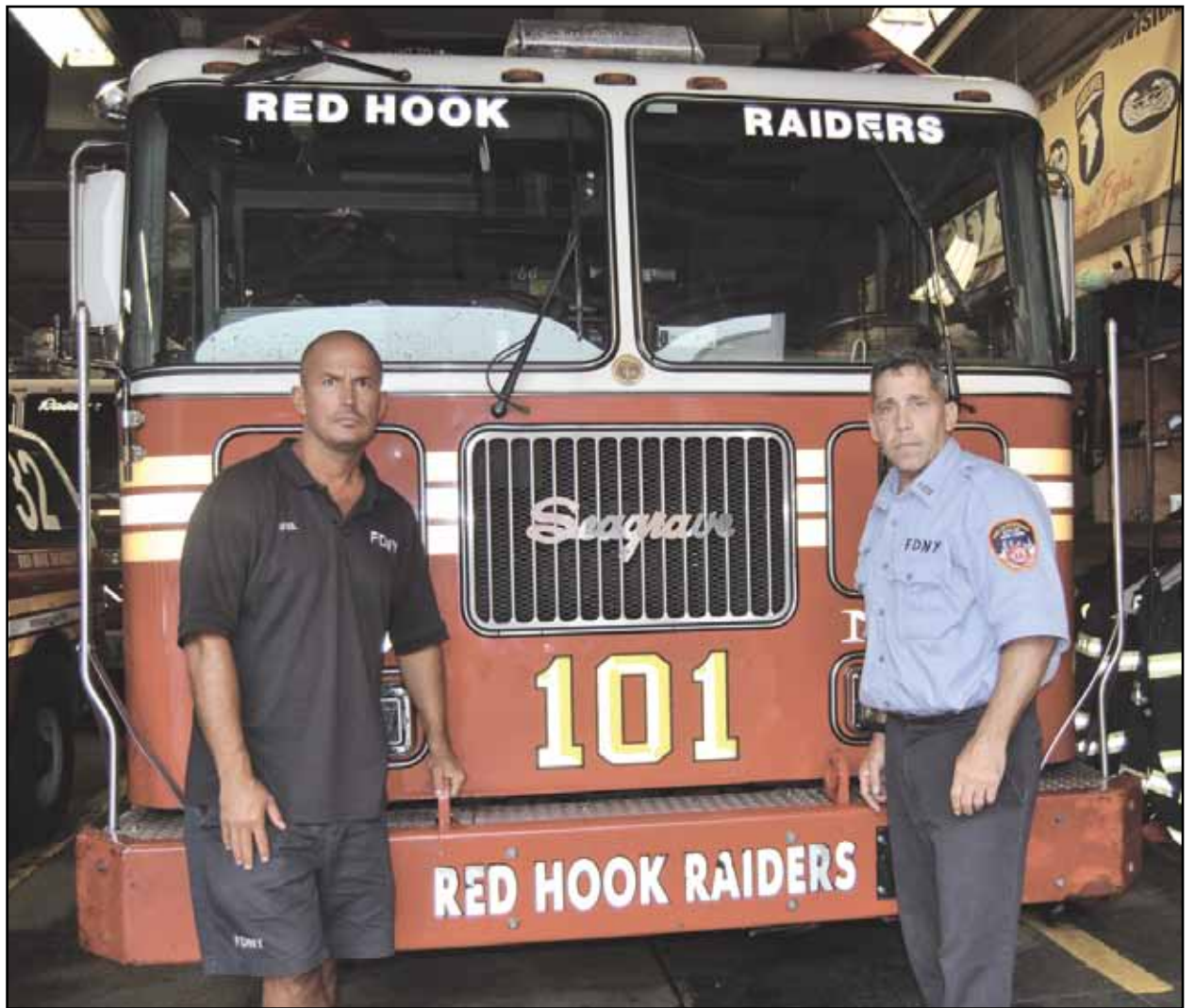
**T**here's been loss, grief, and a round of new faces here over the past decade. The terror attacks of Sept. 11, 2001 claimed seven of their number, and soon after that many firefighters at Engine 202, Ladder 101 in Red Hook began to retire, or were promoted and moved on.

Today at the station on Richards Street, three firefighters remain who were working in Red Hook when two hijacked jets slammed into the twin towers of the World Trade Center.

As the 10th anniversary of the attacks approaches this month, what they want is for people to remember what they can't forget.

"You still think about the guys literally like it was yesterday. You get caught in the moment, it's like a snapshot, you keep feeling it over and over and over again," firefighter Rob O'Neil said. "I just constantly

**Firefighters from Red Hook will be at ground zero for the tenth anniversary of 9/11, and they will host their own day of remembrance at the station, where family members of the fallen men have gathered each year since 2002.**



Firefighter Rob O'Neil, left, and Capt. Mike Kendall at the Red Hook firehouse. Kendall calls each Sept. 11 a "holy day of obligation" for New York City firefighters. Photo by Elizabeth Graham

remember them, you remember them always in your own way. I definitely don't need a 10-year to remember this stuff."

O'Neil, 46, Edward Davis and Edward Conroy make up the trio of remaining men who were working in Red Hook on 9/11. O'Neil was off duty the morning of the attacks, but was at ground zero almost every day afterward, both on duty and as a volunteer. There were still fires to put out a week later, and survivors to look for.

Days afterward, O'Neil and others at the station held onto hopes that their seven brothers on Ladder 101 were still alive, trapped in the rubble. The truck, racing through Battery Tunnel, had arrived at the scene five minutes after the first plane hit. Firefighters Joseph Gullickson, Terence McShane, Salvatore Calabro, Patrick Byrne, Brian Cannizzaro, Joseph Maffeo and Thomas Kennedy were aboard, and all died inside the South tower when it fell.

Of the 343 firefighters lost by the FDNY, 78 of those were from Brooklyn. Red Hook's casualties were among the worst in the borough, along with Ladder 118 in Brooklyn Heights, which also lost seven men.

Capt. Mike Kendall calls each Sept. 11 a "holy day of obligation" for New York firefighters.

"The big thing for us is that it's a day that doesn't get forgotten. For us it's a holy day of obligation, we keep it at a much higher level, whether you call it patriotism or pride in your city. We're never going to forget, and what we need is for the people to remember too," Kendall said.

Kendall, 51, was working at Ladder 148, Engine 282 in Borough Park in 2001. After a promotion, he came to Red Hook in 2006, when there were five men remaining who had responded to the terror attacks.

The 22-year FDNY veteran, who lives in Dyker Heights, found himself at a routine kitchen fire in the minutes between the first and second planes' impacts.

He thinks the delay, which was excruciating at the time, may have saved his life.

"If you were a fireman you pretty much wanted to be there," he said.

Firefighters from Red Hook will be at ground zero for the tenth anniversary of 9/11, and they will host their own day of remembrance at the station, where family members of the fallen men have gathered each year since 2002.

"Everyone spends the day and just kind of remembers, and heals," Kendall said.

In the firehouse, it seems, remembering is part of the healing process. Plaques and a memorial cover two walls, colorful Father's Day cards made by Gullickson's daughters sit on a shelf, and the names of the seven fallen men are painted on the side of the new Ladder 101. Outside, a portion of Richards Street was renamed Seven in Heaven Way in their honor in June.

*(continued on page 3)*

# IKEA Brooklyn

-Not just a home furnishings store!



## FREE BREAKFAST PLATE

Every Monday from 9:30am - 11am come enjoy one breakfast plate on us! \*Limit one plate per customer.



Includes scrambled eggs , 2 pieces of bacon and potatoes.

**Mondays**  
**PASTA MARINARA** reg. \$1<sup>99</sup> **99¢**  
Organic pasta with tomato marinara sauce.

**Tuesdays** \*11am - close

**KIDS EAT FREE!**



**Thursdays**  
**Quarter Roasted Chicken** **\$1<sup>99</sup>**  
Quarter roasted chicken with mashed potatoes & gravy.

**Fridays**  
**Wing Night!** **\$5<sup>99</sup>**  
Come enjoy one dozen barbecue chicken wings.

**IKEA Brooklyn**  
One Beard Street  
Brooklyn, NY 11231  
Open daily 10am-9pm

Restaurant Hours:  
9:30am-8:30pm

Visit us today at:  
[www.IKEA-USA.com/brooklyn](http://www.IKEA-USA.com/brooklyn)



© Inter IKEA Systems B.V. 2011

## Growing Up Red Hook

### Waiting for Three O'Clock by Danette Vigilante



Back to school. Those three words hold a lot of power, don't they? Either they'll give you a bellyache or if you're a parent, maybe give you sweet, sweet, freedom. It's also possible parents, that somehow, on the first day of school you'll be given the power to magically do a *Triple Backward Somersault* or, the inability to speak. It's anyone's guess, really. When my youngest started pre-school, she cried inside by her cubby while I blubbered incoherently on the curb outside. Yeah, that was me. But know, while she is currently busy gearing up to start her last year of high school, I'm preparing a perfect *Dive Roll* and when I'm done with that, I just might use the *Cartwheel* as a means of transportation.

Honestly, though? I can't imagine a time when 3 pm won't mean hurry home. I think about all those years ago when 3 pm ruled my mother's world how the Back to School commercials seemed to barge their way into my life earlier and earlier every year. How all of us kids groaned as though someone was poking us with a sharp stick. If the power of eye rolling could be seized and bottled and used as fuel, we'd be able to fly to the moon and back.

This brings my attention to the fact that I haven't seen many Back to School commercials this summer. It makes me wonder if it is due to some secret petition put together by smart school aged children. Perhaps they held covert meetings all over the world calling students to come to order and collectively put their feet down. Ah yes, my inner child applauds you! But, my adult senses, ever sensible and sometimes rather annoying, misses the bargain alerts but also admits to missing the images of dancing parents as they giggle their way down the school supply aisle. For this, I apologize.

Sadly, even without the commercials, you know it's time to get back to school by the scent September brings with it or the way the sky looks in the evening. There's just a feeling to the air that is truly undeniable. I've always dug my heels in not wanting the lazy-do-what-you-want-when-you-want- summer days to end. But, it was never any use. Not as a child, nor an adult. September is a bully who tries to squeeze itself into the last days of August. Oh, but dear August, please keep in mind for next year that you must hold on. For the masses love and need you to be strong!

Danette Vigilante is a children's author living in New York City with one husband, two daughters, Mr. Noodle, her love hog Yorkshire terrier and Daisy, a cat with a seriously bad attitude. Her newest book, *The Trouble with Half a Moon*, is in local bookstores and available for purchase online at Amazon and other booksellers.

Celebrating Columbia Waterfront District

## The Red Hook Star-Revue

The News of South Brooklyn

Volume 2 No. 9, September 2011

Founded in 2010 by Frank Galeano and George Fiala

Reporter Elizabeth Graham

Photographers Thomas Rupolo, Elizabeth Graham

Cartoons Vince Musacchia, Harold Shapiro

Contributors Danette Vigilante, Perry Crowe, James Pellegrino

Calendar Guy John Burkard, Carmella Manns, Macklin Veitor

Foodie Erik Penney

Supervisor for all the above George Fiala

The Red Hook Star-Revue is published by Select Mail.

We welcome letters to the editor as well as press advisories which can be mailed to:

**RED HOOK STAR-REVUE, 101 Union Street, Brooklyn, NY 11231**

**718 624-5568 - news tip line 917-652-9128 or emailed to [editor@redhookstar.com](mailto:editor@redhookstar.com)**

**TALK TO US ONLINE- WE ARE ON FACEBOOK**

# VISIT US ONLINE

You can read our back issues, check the ad rates and look at some of our past cartoons.  
**[www.RedHookStar.com](http://www.RedHookStar.com)**

# Red Hook Raiders Remember 9/11 every day

(continued from the cover)

The tributes are a constant in a job that has seen exceptionally high turnover since September 2001. O'Neil, a 13-year FDNY veteran and resident of Whitestone, said the most significant change in the decade since the attacks is that firefighters have gotten younger.

"The job went from being older guys in their 30s to guys in their 20s. A lot of senior guys just left the job. I think they left in droves," he said. "It's just different because the senior guys would pass on their experience and wisdom, and the younger guys really haven't seen anything yet."

According to the FDNY, 4,400 years of experience were lost with the 343 firefighters killed on 9/11.

Serious health issues like cancer, lung problems and blood diseases are plaguing many firefighters who worked at ground zero, and are contributing to a high retirement rate, Kendall said, pointing out that O'Neil developed *gastroesophageal reflux disease* as a result of the toxic dust.

Along with a heightened awareness of terrorist threats, Kendall says over the past decade there's been a sharper real-



Firefighter Rob O'Neil, one of three remaining men who were working in Red Hook on 9/11, says the memory of his fallen brothers remains vivid. Photos by Elizabeth Graham

ization of mortality among firefighters.

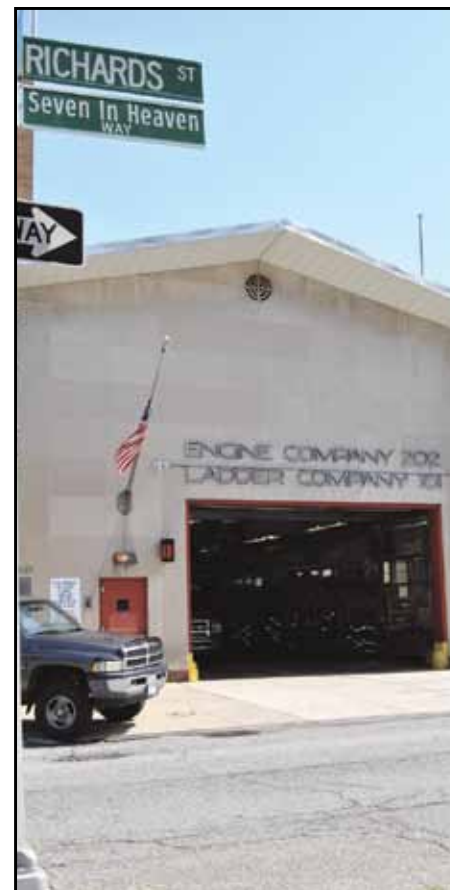
"That day brought that to light. Everyone who was on the job understands that," he said.

But what happened on 9/11 didn't shake anyone's dedication to their job at the Red Hook firehouse, nor could it serve to strengthen an already tight-knit group who considered themselves brothers.

"This is a job where men walked into

that lobby, saw guys they hadn't seen for a while, and they hugged, shook hands and walked up those stairs knowing they probably weren't coming back," Kendall said, recalling reports he'd heard from emergency responders who were inside the South tower before it collapsed.

Firefighter Ellis Williams, 35, who's been working in Red Hook for four and a half years after serving as a FDNY medic on 9/11, said the men lost that



A section of Richards Street was re-named Seven In Heaven Way in June in honor of the seven Red Hook firefighters on Ladder 101 who died on 9/11.

day were fulfilling their duty, something they'd expect their successors to continue doing.

"It's still the same because no matter how you look at it, we feel like we have to do what we have to do," Williams, of East New York, said. "I'm pretty sure they would not be happy if we changed how we are because of what happened to them. You know when you take this job it could be you."

**"I just constantly remember them, you remember them always in your own way. I definitely don't need a 10-year to remember this stuff."**

**Top 5% Nationally-Ranked Providers**

- Convenience
- Quality
- Accessibility

**“Joseph P. Addabbo is among the top 5% of nationally ranked providers.”**  
*J.R. Peter Nelson, Ph.D., Chief Executive Officer*

**“The Art of Good Patient Care is in the Caring for the Patient.”**  
*Alfonso Chan, M.D., Medical Director*

*It doesn't matter if you are undocumented, uninsured, or if your insurance doesn't cover enough... you can get health care with Addabbo's sliding fee scale.*

## Need an Appointment?

Call Us or Visit Us at  
**120 Richards Street, Brooklyn NY**  
 9am -5pm Mon. - Fri.  
**We are across from Coffey Park**  
 After Hours Emergency Call: (212) 517-1879  
 Check out our website for more information  
[www.addabbo.org](http://www.addabbo.org)

*A Federally Qualified Health Center*

### How are Services paid for?

*Our services are covered by most health insurance plans. We are affiliated with a growing number of managed care companies, and we accept many forms of traditional insurance. They include:*

- › Medicaid
- › Medicare
- › Private Care Plans
- › Managed care providers, including HMO's
- › Unions
- › Other third party payers
- › Private payment/ sliding fee scale

### About Our Medical Services

**ADULT MEDICINE**  
*Internal Medicine*

- › Your Own Personal Physician
- › Annual Physicals
- › Comprehensive Exams
- › Preventive Medicine/ Screenings
- › Gerontology Services (for seniors)

**PEDIATRIC SERVICES**  
*Infant to Adolescent Care*

- › Infant to Adolescent Care
- › Well Baby Care
- › Immunizations
- › Adolescent Medicine
- › School, Camp and Working Paper
- › Physicals

**OB/GYN SERVICES**  
*Free Pregnancy Testing*

- › Prenatal to Postpartum Care
- › Female OB/GYN'S
- › Birth Control/Family Planning
- › Breast Exams
- › Pap Smear
- › STD's
- › Teen Family Planning

**DENTAL SERVICES**  
*Free Dental Screening*

- › Free Dental Screening
- › Gentle Dental Exam
- › Preventive Dentistry
- › Cleaning, Fillings and Extractions
- › Caps, Crown and Bridges
- › Bonding
- › Root Canals
- › Periodontal Treatment
- › Prosthetic Dentures (removable and fixed)

# News From the Street

written and collected by the Star-Revue writing staff

## Columbia Street Festival Saturday September 10th

The Carroll Gardens Association is sponsoring this year's announce that it is sponsoring this year's Columbia Street fair.

Stretching from Union Street to De-Graw Street on Columbia Street and up to Hicks Street on Union, this year's fall festival features local food vendors such as House of Pizza and Calzone and Casel-nova, as well as several live bands that will play throughout the day, including Union and Rusted Hook. In addition, the North Shore Animal League Adoption Trailer will have a booth. For further information call Mike at (718) 243-9301.

## Van Brunt Construction Finish Now Promised for Spring

Work on the on-again, off-again Van Brunt Street construction is expected to finally wrap up in the spring, according to the city's latest timeline for the project, which is in its sixth year.

Workers at the site now are laying concrete to support the installation of a reconstructed sewer chamber, said Craig Chin, a Department of Design and Construction spokesman.

A significant amount of work remains to be done before Van Brunt Street can once again act as the two-way truck route in and out of Red Hook. The sewer chamber at the intersection of Van Brunt and President streets needs to be reconstructed, and a number of other sewers and two water mains will be installed, Chin said.

Once the underground construction is complete, the reconstruction of Van Brunt from Hamilton to DeGraw streets will include new curbs, sidewalks, drainage, repaving, a completed bike path and tree planting, Chin said. This leg of the project, which resumed in early August, will cost about \$7 million.

The work began in 2005 as part of a larger project extending to Columbia, DeGraw, Carroll and Woodhull streets. Van Brunt, which used to be the truck route through Red Hook, was pinched to a narrow one-way street southbound from Hamilton to DeGraw, creating a confusing detour onto Columbia Street and flooding it with large trucks.

The city blamed repeated delays at the work site on budget problems, and offered scant information to frustrated residents and local officials, who say the disrupted traffic flow on Van Brunt and Columbia is dangerous for drivers and pedestrians.

## First Annual Fall Flea Set For September 25 at PS 15

Red Hook's local community school PS 15 (Patrick F. Daly School) in conjunction with the Red Hook Economic Development Corporation (RHED) will be hosting the inaugural Red Hook Fall Flea on September 25th in PS 15's school yard from 10 am – 5 pm. The day promises to be a joy-filled celebration of the unique community of Red Hook and it's beloved local neighborhood elementary school PS 15, which despite economic challenges continues to be an A-rated, distinguished arts focused school for children from Pre-K through

grade 5. Music will be provided by Red Hook's own children's music fave Audra Rox. There will be a variety of exciting activities to engage kids, while their parents explore the diverse vendors and mix and mingle with the Red Hook's fun and funky finest. Red Hook's acclaimed Added Value Farm will be hosting a green-market and all of the neighborhood's dedicated, close-knit community groups will be represented.

The Red Hook Fall Flea is currently accepting applications for vendors of all kinds, from food to clothing, antiques to crafts & collectibles, services to organizations and the modest commercial vendor fee of \$40 to \$75 will go to benefit the PTA-sponsored programs at PS 15. Early confirmed vendors include the lauded local restaurant The Good Fork, hip boutiques Metal a2nd Thread, Tiburon and more! For more information, email PS-15flea@gmail.com or call 718-791-1968.

## Visitation Church Activities

September 6 - upper room- Ambit Energy – will present their energy saving cost for residential and Business owners – all are welcome; September 11 10 am Mass dedicated to 9/11 anniversary with visit to firehouse; September 21 Flea market 10 am to 3 pm; September 30 Healing Mass at 7 pm; September 1-17 Registration for Religious Education for children and adults; Call the office at 718 624-1572 Mon- Thu from 9-3pm;

## Beginner Italian at Visitation

Starting September 6th – September 29th Beginner Tue and Thu 6pm-7pm Advanced Tue and Thu 7:10-8:10 pm. To register call Rosanna 718 406 3670

## News from Captain Lewis of the 76th Precinct

There was a 28 year old male shot in the Red Hook Housing Development the evening of September 3rd at about 10:30 PM. The male was shot once in the knee and was treated at LICH and is in stable condition. BURGLARIES- there was a rash of burglaries in the Cobble Hill and Carroll Gardens communities during the month of August. There was one individual arrested on Sunday in regards to one of the burglaries. That individual spent the week in jail but was released due to problems with the identification. The detectives at the 76 are conducted follow-up on forensic evidence recovered from two of the crime scenes. Additionally there were two males arrested for a string of burglaries that occurred in the 84th Precinct early Tuesday morning. Both of those individuals are still incarcerated. We believe that there should be a substantial reduction in this type of crime due to these arrests. The most common point of entry was the front window next to the top brownstone step. Please remember to take the necessary steps to safeguard your home. If you would like a residential crime prevention survey conducted on your home please contact the 76 Precinct at 718-834-3211 and ask for Police Officer Bredy. If you would like an update on this or any other crime condition please attend our precinct Community Council Meeting Tuesday September 13 at 7:30



Councilwoman Gonzalez catches up with Borough Parks Commissioner, Kevin Jeffries and his trusted aide Portia

## Bigwigs Celebrate Red Hook Pool Anniversary

Councilwoman Sara M. González joined NYC Parks Commissioner Adrian Benepe, Borough President Marty Markowitz and other dignitaries to celebrate the 75th Anniversary of the opening of eleven pools throughout New York City which were completed by the WPA during the Depression. The ceremony was held at the Sol Goldman Recreational Center, home of the landmarked Red Hook Pool.

Entertainment and synchronized swimming added to everyone's enjoyment and the event helped launch the foundation of the NYC Swim Council which has been established to help teach water safety to every second grader in NYC public Schools.

"Two of the eleven pools citywide to have opened during that oppressively hot summer of 1936 are located here in District 38. Both Red Hook Pool and the beautiful Sunset Park Pool were projects implemented by Mayor Fiorello La Guardia and his then Parks Commissioner Robert Moses, Councilwoman González said. "We are all grateful for the respite from the heat that these pools provide. This summer in particular, they have served as vital oases during our record breaking heat waves," she added.

PM at the 76 Precinct.

FORCIBLE TOUCHING- There were two young woman groped in the Carroll Gardens/ Cobble hill communities during the past week. These incidents are being investigated by detectives at the 76 Precinct. The perpetrator has been described as a male Hispanic in his mid twenties.

Please be aware of your surroundings and report suspicious activity to 911. If you become the victim of a crime please report it as soon as possible as this greatly enhances our chance of apprehending the perpetrator and preventing others from being victimized. Hope to see you at the Community Council Meeting on September 13th.

## The Red Hook Star-Revue IS GROWING!

Beginning next month we will commence  
bi-monthly publication - meaning that  
you will get to read us twice a month!

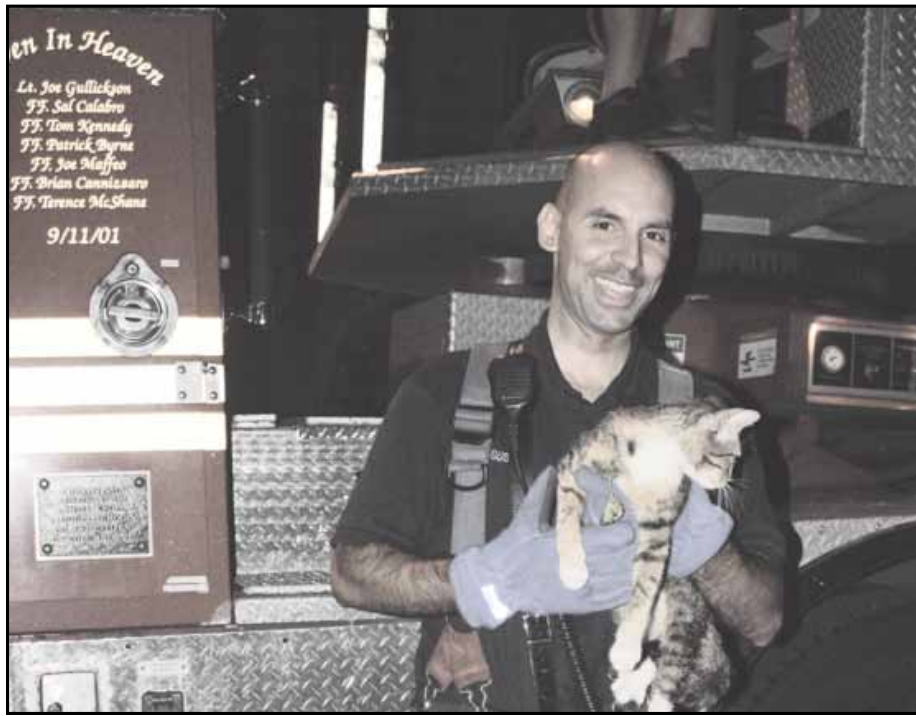
This means that we have  
openings for writers and  
advertising salespeople.

Experience is not as important  
as enthusiasm and love  
for your neighborhood,

Send inquiries to:

[George@RedHookStar.com](mailto:George@RedHookStar.com)

& we'll get back to you!



## A Reader sends us the classic Fireman Photo!

Hello Red Hook Star,

I thought you would like to know the fire department pulled the classic public service tonight and saved a kitty out of a HIGH tree on Pioneer St right off of Van Brunt. A crowd had actually developed into a classic and heart warming scene.

I attached a photo of the furry bugger....and the cat too.

Kirby Desmarais, Red Hook resident, Everything Independent Entertainment



## Associated Consulting Group



Representing



And All Your Other Insurance Needs

- Group Medical, Life, Disability, and Other Voluntary Products
- Life, Disability, Annuities, Long Term Care, Travel Insurance/Trip Interruption
- Homeowners, Renters, Auto, Business

**CALL US FOR A QUOTE!**

**Health Insurance As Low As \$284 Single/  
\$834 Family Per Month**

**Full Coverage Doctors, \$30 Co-Pay  
Hospital 100%, RX**

Stephen C. Demaria  
Joseph Pernice Jr.

**147 UNION STREET**

Brooklyn NY 11231

**Tel. 212-679-9807 Fax: 212-658-9662**

**Toll Free 800-564-2775**

## “No Comment” the theme of our follow-up to the BQE Enhancement and Red Hook Trolley Studies

by Elizabeth Graham



Last year Dan Wile (right) and Christopher Hrones (over Dan's right shoulder) were all excited to take part in the public session of the BQE Enhancement Study at Long Island College Hospital. This year they are on to other things.

Two studies involving improvements to Red Hook and surrounding neighborhoods seem to have vanished without a trace.

Repeated inquiries this month by the Red Hook Star-Revue on the status of the Brooklyn-Queens Expressway enhancement study and promised follow-ups to a trolley feasibility study were met with silence by the city's Department of Transportation and the Economic Development Corporation.

The BQE, or “fix the ditch” study, explored several ways of minimizing the pollution, noise and inconvenience caused by the highway cutting through Carroll Gardens and Cobble Hill, making access to Red Hook and the Columbia waterfront difficult for drivers and dangerous for pedestrians.

Suggested options included reconnecting streets severed by the trench, adding green spaces, and slowing traffic northbound on Hicks street. Other proposals included pedestrian-friendly street redesigns, and an acoustical barrier or “green wall,” a greenery-covered wall that would help block the sound of traffic while beautifying the area between Hamilton and Atlantic avenues.

The study was last publicly discussed in May 2010 in Cobble Hill.

Craig Hammerman, District Manager and member of Community Board 6, said the study was originally done with no firm expectation of work to follow.

“What we got was a report that reflected the ideas in the community to see what it would be like to have an enhanced BQE,” Hammerman said. “There was a parsing out of the issues, it was clear that there were some things that the DOT could do in-house, and those were the things they willingly took on. As far as future funding goes, it's clear that there was no commitment, the EDC was simply the conduit” for the study.

Hammerman added that he has heard nothing about when or if work might start on the proposed project.

The study was initiated by the Cobble Hill Association and funded by \$300,000 raised by Brooklyn Congresswoman Nydia Velazquez.

**Repeated calls and emails from the Star-Revue to the DOT were not returned, and local officials have heard little about any progress. The same goes for the BQE enhancement study.**

Velazquez was also behind the push for a trolley system connecting Red Hook to Downtown Brooklyn. That project weathered a series of stops and starts, progressing far enough in 2010 for Velazquez to request \$10 million in federal funds to start construction on a roughly mile-long trolley line.

The project was nixed last year after a study found the proposal too cumbersome and expensive. Instead, officials promised other transportation improvements here, including artwork on parts of Hamilton Avenue and changes in the B61 bus route around Commerce Street to make traveling through Red Hook on public transportation easier.

Since that time, there's been no word from the city on when those improvements might begin. Repeated calls and emails from the Star-Revue to the DOT were not returned, and local officials have heard little about any progress.

The same goes for the BQE enhancement study.

Michael Bay, a spokesman for Velazquez, said in late August that a meeting hosted by the DOT will take place in September. He had no further details, and calls to the DOT and the EDC, which facilitated the study, were not returned.

A spokesman for Councilman Brad Lander, one of the local officials who was involved with the BQE study, said the office was not aware of an upcoming meeting or new developments.



# IT'S BACK TO SCHOOL TIME

## WE ARE TEACHER AND STUDENT FRIENDLY...

### COPIES, SCHOOL SUPPLIES AND MORE!

**249 SMITH STREET**  
 Between Douglass & Degraw Streets  
 TELEPHONE: (718) 237-8267  
 Fax: (718) 237-6891 Email: copycottage@optonline.net

**REGULAR STORE HOURS:**  
 Monday - Friday: 9am - 7:00 pm  
 Saturday: 10:30am - 5:30pm  
 Sunday: Closed

Mention **The Red Hook Star-Revue** and receive a special gift!

# Remember Irene?

For a while there it looked as if the eye of the August hurricane was headed directly for Red Hook but it must have veered off as we were spared the worst of the winds and ended up with lots of rain that for the most part drained off by Sunday afternoon. But the city took no chances, going so far as to send buses to Red Hook Houses to transport residents to shelters, although it looked to us as they had few take NYCHA up on the offer.

On a Sunday stroll through the neighborhood it seemed that the biggest disasters were to many basements, judging by the amount of hoses disgorging water onto the sidewalk. There was flooding at the Cruise Terminal, at Van Brunt and Bowne, and most famously at the other end of Van Brunt, by Fairway, which made a dramatic Daily News cover. The only tree we saw that fell was a young one in Coffey Park.

Pictured below are some Red Hook housing residents getting ready to leave in their car before the storm, an uprooted sunflower that we saw on Van Brunt, the Cruise Terminal entrance flooded, and Elizabeth Graham's take on the Fairway flood.

The big fear was that water from the river would overflow its bank, but what ended up happening is what normally happens around here at the end of a big rainstorm, the sewers backing up for a while until the tide goes down. By Sunday afternoon the waters were already receding, and by Monday you could walk anywhere again.



**mona-lea's**  
 boutique

421 court street brooklyn, n.y. 11231  
 (p)917.699.4818 (p)201.741.8239  
 monaleaboutique.com

unique women's clothing

# Red Hook Old Timer's Day A Washout

## Community Calendar:



A highlight of Red Hook each summer is the annual Red Hook Old Timer's Day, held in Coffey Park. Literally thousands of people who grew up in the Red Hook Houses travel back to Red Hook from all parts of the country for this reunion weekend which has been held for over 20 years. It is always held the second Sunday of August, which this year featured a pouring rain storm, not even hurricane related.

Luckily, indoor events are planned around the weekend, including a Saturday get-together at the Red Hook pool. The Star-Revue was fortunate enough to get these photos, taken by old-timer Alberto Inle. The middle photo features our own Danette Vigilante, along with her sister Daniele and mother Louise. The photo below features State Senator Velmanette Montgomery (in the middle). In addition to the meet-n-greet Saturday there were parties Friday and Saturday evenings and a trip to Broadway. So it wasn't a total washout!



**The Red Hook Civic Association**, an eccentric neighborhood group, meets the last Wednesday of September, which makes it the 28th of September at 7 pm in the auditorium of PS 15, 71 Sullivan Street between Richards and Van Brunt. Led by John McGettrick, there is always an agenda plus a chance for residents to sound off on what's on their mind concerning the neighborhood. Representatives from local politicians are usually scattered throughout the audience.

**The Brooklyn Bridge Rotary Club** is a newly chartered chapter of this venerable national organization. Meetings take place every Thursday at 12:15 in the back of the Archives Restaurant at the Brooklyn Marriot Hotel, 333 Adams Street. For more information you may call Vivian Hardison at 917-804-0797. The Rotary Club motto is "Service Above Self."

*The Star-Revue will be happy to publicize your neighborhood meeting- send the info to [editor@redhookstar.com](mailto:editor@redhookstar.com)*

## Irony on Court Street



340 Court Street, once proud home of the International Longshoremen's Union health clinic, now a future condo development, was the subject of picketing last week by the Ironworkers Union protesting non-union workers on a job that was bid out as a union job.



**FOR CHILDREN**  
**2 MONTHS to 6 YEARS, WE ARE**  
**"THE VERY BEST PLACE TO START"**



Oooo...  
 I love Avalon



**our rating**  
 A+ by the Better Business Bureau  
 since we opened in 1997.



**our program**  
 Infants 2 months - 2 years, Toddlers,  
 Pre K, Kindergarten, and After School.



**our enrollment**  
 Open all year round.  
 Monday - Friday from 7am to 6:30 pm.



**we accept**  
 Private placement, all HRA/ACD  
 vouchers and

**RED HOOK: INFANT & TODDLER PROGRAM**  
 48 Sullivan Street, Red Hook

**FIFTH AVE: TODDLER PROGRAM**  
 552 Fifth Avenue, Park Slope

**FIFTH AVE: PRE-K, KINDERGARTEN & AFTER SCHOOL**  
 552 Fifth Avenue, Park Slope

**PARK SLOPE: INFANT PROGRAM**  
 204 15th Street, Park Slope

**Main # 718.768.4300**  
[avalonchildcarecenters.com](http://avalonchildcarecenters.com)

# Editorial: Flawed Methodology on Local Studies

Last year the big stories around here were two well publicized studies that were done, both of which were to improve access and transportation in our neighborhoods. The BQE Enhancement study had two goals - first to make it easier to cross over the highway, and secondly to make the crossover a more sightly and safe area. The Red Hook Trolley study was meant to see if perhaps a trolley is the best way to solve the lack of transportation in Red Hook on the other side of Hamilton Avenue.

Elsewhere in this issue you will see a follow-up on both these studies. We went back and asked the people who

conducted the respective studies to let us know the progress of implementation, if any.

The sober result is that nobody had anything to say, or if they did, they weren't interested in telling us, the community newspaper. What they will say in private is that there is no funding sources available to do much of anything that is not absolutely necessary to the local NYC economy anymore. When fire departments and school get threatened, who has money for things like the above - even though the sponsors of the study made some promises that at least the least costly things might be attempted, such as putting art under the Gowanus

to make the Hamilton Avenue crossing a bit less onerous, or redoing the paving on Hicks Street and add plants that would absorb some of the sound and pollution from the BQE below.

We guess that there will be no funding for these things in the foreseeable future coming from NYC, leaving these studies moldering on somebody's shelf and on the EDC and DOT websites.

What we think should be done the next time, if there is a next time for such studies, is to look first at the economic impact of such improvements. We're thinking that if the lack of jobs forces the federal government to finally create something like an infrastructure bank,

logic dictates that the projects that get selected will be the ones that will jump-start economic growth.

Meaning that what these studies are lacking is the economic impact, laid out in dollars, of these improvements to access and transportation. In other words, what any businessman would do before spending cash, see if there can be a return on it. Economic development leads to more business, a jobs multiplier, etc. Without a hard number to give to the federal agency that will give out these grants, or loans, or whatever it might end up becoming, ten million other projects will be considered before ours.

## Letters: (send yours to [letters@redhookstar.com](mailto:letters@redhookstar.com))

### She thinks we're right on!

Just wanted to let you know how much I enjoy reading the Red Hook Star-Revue. Loved the article on Brooklyn's Chinatown and all the pictures- what a smart idea to add "A Guide to Chinese Eating!" BTW, nice work on the front page w/ the rendering of the Smith & 9th St station-to-be. I will believe it when I see it, but yours is the only rendering I've seen published.

Thank your writer, Elizabeth Graham for the well-put together article on Proteus Gowanus, one of my favorite places- I particularly love the Houdini-encased Gowanus slime they have on display. Intelligent writing about interesting aspects of the neighborhood.

I look forward to each issue- you've got your finger on the pulse and I can feel the heartbeat. Nice work! Best, Maria Pagano **Editors Note - Thanks very much for this nice letter. We will try our hardest to keep earning your praise.**

### Reconstruction Extraneous

Dear Editor: It should be of no surprise that this project moved to the back burner when American Stevedoring got a ten year lease for the Red Hook Terminal and the conversion of the NY Dock Buildings was halted.

The only reason that the infrastructure was needed, was to support the grand schemes and dreams of Dan Doctoroff, the Mayor, and their developer cronies.

Don't expect movement on this project until a contributing developer needs the infrastructure to build. And if our leaders have any sense at all, that will never happen at our last maritime terminal in the city proper.

Waterfront jobs enjoy the highest support job ratio of 1 to 10. Waterfront pay comes from multinational corporations and foreign steamship lines, thus injecting "New" money into the community and increasing overall wealth, unlike retail that just passes around the very same dollars. Maritime transport is the most environmentally friendly mode.

Red Hook terminal facilitates tens of thousands less truck trips to East of Hudson destinations annually. Annual reduction of fossil fuel emissions by trucks can be measured in thousands of tons annually. Taxpayers enjoy great savings by being able to handle large infrastructure projects at Red Hook, rath-

er than having to transport cumbersome and expensive cargo long distances over roadways. **Editors Note: The author, who wishes to remain anonymous, is a member of our working waterfront.**

### How About an Elevator?

To The Editor, The perilous pedestrian crossing from the eastbound 61 bus to the train was not considered in the re-design of the 9th Street station! The "fancy" money would be better spent on an elevator to the platform from the south side of 9th street. Phil Forbes, Red Hook

### A Union Daughter Speaks

Dear Editor: Bravo! What a great concept to throw out the idea of having a labor museum in Red Hook. It makes absolute sense. When I read your article, I was surprised to learn how excluded Columbia Street feels from the rest of the restoration going on in the area. I would have thought that between the new IKEA and the beautiful re-making of the Brooklyn piers into recreational parks, that there would be enough cross-destination paths to bring exposure to Columbia Street, but I guess not.

I am one of the immigrants' daughter who lived in Red Hook for a great part of my childhood and young adult life. I worked on Wall Street for many years, then moved to Long Island in the early eighties, at a time when Red Hook was not the Red Hook you see today. Since the gentrification started, I was drawn back to my home area and have enjoyed visiting and patronizing some of the shops, galleries and restaurants that have sprung up everywhere from the BWAC to the Brooklyn Bridge Park. While I miss the old neighborhood, I applaud the new life that has been born to the area. When I saw Columbia Street about two years ago, I was surprised at how charming it seemed. Yes, I am guilty as charged because, I, too, decided to dine at Alma's because of the reviews I read (and let's be honest, the rooftop dining is a huge plus) and naturally, I tend to visit old establishments I knew as a young girl, like House of Pizza and Calzone and Ferdinando's, but I did opt to dine one evening with my sister (who has long lived in Connecticut) at the former Italian Restaurant that is now Caselnova. I was sorry to see it closed. But each time I drive though Columbia Street, I always think of the great potential the area has in store for itself.

A labor museum is so fitting and with

nearby Ellis Island to tie in the immigration and St. Stephen's who seems to have access to a treasure of historical photos and information of the area during that time period (like the great shift from the Irish population that once resided there to the mostly Molaese (Italian) population that settled in their place and was such a huge part of the Longshoreman's Union), it seems like a project that would be well received by all associated with it. The ILA, as we know it, was indeed an integral part of all of our lives. We frequented there for all our medical needs, glasses, dentists, medications that were filled as soon as you stepped out of the doctor's office, all for free until you were 18 if you were the child of a member, and all their lives as a union member. The open grounds in front of the ILA also served as a "piazza" if you will, a meeting area where social gatherings took place of the old folk who used this time as a way to catch up with other friends or acquaintances who also had doctor's appointments. Scholarships were given to children or grandchildren of members to use toward college. Even at the end of their lives, members' funerals were paid for by the ILA, a service the local funeral parlors provided and where everyone was treated like they were family.

The one big asset I always felt down-

town Brooklyn had was it's rich history. If ever this project becomes a reality, I would love to be a part of it's creation and planning in any way I can. It's a wonderful thing to think about, yes, I would agree with you, but it's also an even better thing to pursue. *Sincerely yours, Mary Ann Pietanza*

### Another Museum Booster

I was reminded of the time when they first announced that public place was going to be redeveloped and were looking for ideas. I wrote to somebody suggesting they build a museum of industry, utilizing the canal, the cement plant that is there, maybe some old tugs. Of course that was all a ruse and they planned on putting in condos the entire time....but I digress.

The same idea could work in Red Hook. They could use the pier sheds and fill them with old, interactive machinery, everything from old engines to switchboards, trains, drill presses, planes, whatever. In Erie basin they could moor the waterfront barge museum, the Capt Whelan, old tugs, wherever old workboats they can find. It would be loved by kids and adults alike. Baltimore has one already, and its 30 yrs strong. <http://www.thebmi.org/> Why not brooklyn? *Tom Rupolo, Urban Landscape Photography, and Background Music Brooklyn, NY*





# Op Ed: Back to School and Back to Work

By Michael Racioppo

As children in Red Hook and beyond return to their role as students this month, it is necessary to ask and understand what they are returning to school for. The answer is that we want education to provide them with the tools they need in life so that they're free to choose to do what they want. This is of course another way of saying we hope that students of today can have the American dream tomorrow, whether it involves a white picket fence, rewarding career, or something we can't yet envision.

If that's why they are going to school, the next question should be is our nation, State, City, and district doing enough to ensure schools prepare students to compete in the world, and is the world doing enough to give the prepared a chance? The answer is no, and the reasons are political, structural, and cultural.

On the political side, our elected officials tell us that we have no choice, that basic government functions — essential services such as after school programs and athletic teams that have been provided for generations — are no longer affordable. That wouldn't be true if our elected officials were willing to raise taxes on the wealthiest among us who, as studies show over and over, will not move out of a city, state or country due to a marginal tax increase. City councilman Brad Lander, who represents parts of Red Hook, has been brave enough to propose taxing the wealthiest New Yorkers, some of whom are billionaires, at the rate that Bill Clinton did nationwide. This would of course prevent the coming layoffs of over 700 school aides along with other city employees.

Luckily, here in Red Hook, and all of NYC, layoffs of teachers were avoided. But that doesn't mean, as our city's children head back to school this month, they will not be affected in dreadful ways. A city that once prized education — that was among the first to provide basic schooling to all its children — has been making it a habit of cutting back yearly. A prime example is teachers who resign or retire will not be replaced; approximately 2,600 teachers have done just that prior to the 2011-2012 school year.

I know my push for increased funding and taxes is not part of the "belt tightening" that elected officials, with rare exceptions such as Councilman Lander, say that we need. But more than anywhere else "belt tightening" cannot come from education because such cuts have negative consequences for the school children who did nothing to cause these budgetary issues. For this reason, education, to a great extent, must be expensive. Even in the age of austerity, the city's Department of Education's website lists 2011-2012 operating budget as \$19.2 billion. This includes a loss of billions of dollars from state and federal aid, a hole that is partially being plugged with increases in some property taxes, parking, and traffic tickets, parking meters and almost any fee one could think of paying to the city.

On the structural side, jobs that once provided middle and upper middle class incomes are being outsourced across the globe to both foreign people and foreign objects such as robots and computers. This past spring the *New York Times* reported about the growing use of software to perform legal research. Computers, it turns out, can quickly analyze millions of documents, cheaply performing a task that used to require teams of lawyers and paralegals and thus rendering many extremely educated people unemployed.

What can we do to prevent people getting an education for jobs that no longer exist? It will take a lot, but the first step should be to end the cultural resentment that anyone who has a pension, healthcare or job security is elite, and restore the power of the once great labor movement (as has been editorialized in this paper). I'm referring to people who think teachers, cops, sanitation workers, or anyone else who is employed by the city, is on easy street and that they are somehow exploiting the rest of us.

To many, the undeserving is a mythical creature of sorts, a former city or state worker down the street who's been collecting a pension for years after spending two decades writing tickets, giving road tests or whatever other task the city needs done and then retiring at 43. Seeing that guy lounging in his backyard that you paid for with your constantly rising property taxes is enough to anger anyone, which is why it's not hard to understand where a lot of that Tea Party anger is coming from. But it's misplaced.

Where should it be placed? How about we look across the river to Wall Street

**"What can we do to prevent people getting an education for jobs that no longer exist? It will take a lot, but the first step should be to end the cultural resentment that anyone who has a pension, healthcare or job security is elite, and restore the power of the once great labor movement. I'm referring to people who think teachers, cops, sanitation workers, or anyone else who is employed by the city, is on easy street and that they are somehow exploiting the rest of us."**

and focus on someone like Steve Schwarzman -- who is said to make \$400 million a year, and made \$600 million when his company went public -- who compared Barack Obama to Hitler for even considering rolling back his carried-interest exemption, which, again allows him to pay 15% taxes while some of the rest of us pay twice that or more. "It's a war," he said. "It's like when Hitler invaded Poland." (Ross, Sorkin. Dealbook.nytimes.com) Schwarzman later apologized for this remark, but what I'm trying to convey is that someone, who obviously has some awareness of the world we live in, and who has so much can get even a little angry about paying the same tax rate as a kindergarten teacher is disgraceful.

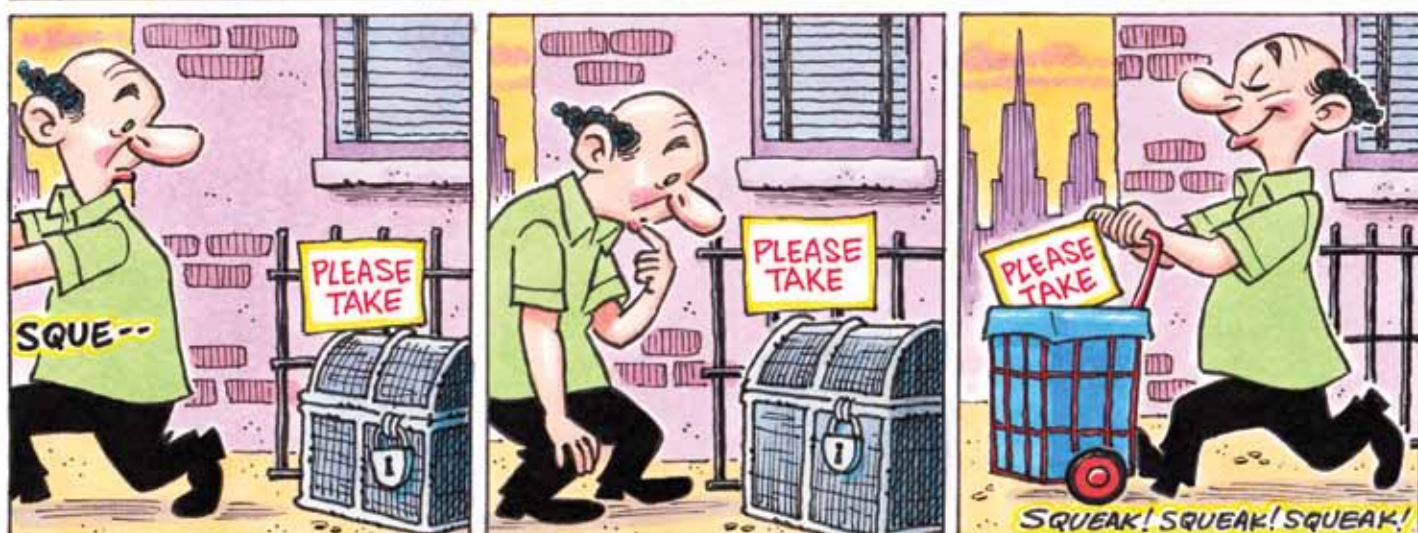
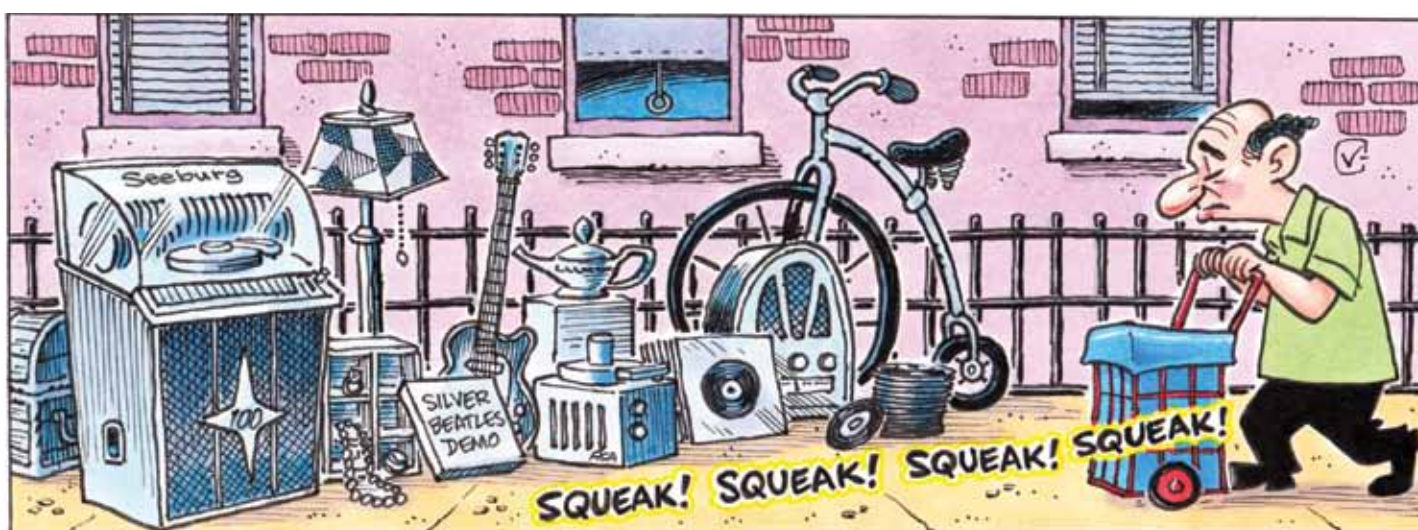
That's exploiting the rest of us. Not the retiree sitting his backyard. We can start to fight back against the exploitation by restoring bargaining power and voting for elected officials that refuse to waver in guaranteeing basics such as quality healthcare for those that are doing the

heavy lifting—whether it be literal or sitting in a cubicle, in the public or private sector. Brooklyn and Red Hook in particular is a great spot for such a movement to get going because it's been done before. I'm referring to the dockworkers who gave everything they had to fight for decent wages, benefits and a pension after years of "shaping up" without any guarantee of any income or security. It's what needs to be done for the students who, in less time than we may realize, will be out of school looking for jobs themselves.

(to see exactly what Steve Schwarzman said see <http://dealbook.nytimes.com/2010/08/16/schwarzmans-unfortunate-war-analogy/>)

Michael Racioppo is an Adjunct Professor in the Political Science department at Brooklyn College.

## Life in the Nabe by Vince Musacchia



---



*PLEASE JOIN US AT THE FIRST ANNUAL*  
**Red Hook Star-Revue**  
**MUSIC FESTIVAL!**

**RED HOOK ROCK**  
**RED HOOK BLUES**  
**RED HOOK COUNTRY**

featuring area musicians including  
Union, the Middle Eight, John Baab,  
Amanda Cole and Friends,  
Jay Tanner and more... 8 bands in all!

**SUNDAY, SEPTEMBER 18**  
**NOON - 6:30**

*URBAN MEADOW*

VAN BRUNT AND PRESIDENT STREETS, BROOKLYN NY

**\$10 ADMISSION INCLUDES**  
**HOT DOGS, PIZZA & SODA**

sponsored by *The Red Hook Star-Revue & The House of Pizza and Calzone*

# Two Neighborhoods - Can you tell them apart?

by George Fiala

While I haven't lived in all that many places during my lifetime, at different times I have called both the Village and Williamsburg my home. Greenwich Village hasn't changed all that much since those times, but Williamsburg sure has.

I lived in Williamsburg, in the South side actually, for three months in the early 1990's. At that time, the southside had absolutely no redeeming features - it was a gritty neighborhood, my car windows were smashed a bunch of times, including once with a NYC metal garbage can leaving me not only with a broken rear window, but garbage strewn over the back seat.

What brought me there was a friend of mine who has a coffee business and bought a building on Driggs so he could do his own roasting. I was able to live there from three months until the Brazilian who knew how to put the giant machine together could come up from Brazil and do it.

Despite the disadvantages, I was intrigued by the neighborhood (I'll tell you why below) and looked for a house to buy. What I found was that most of the housing stock on the southside was owned by absentee landlords who were holding on to cheaply made buildings for possible future gain, in the meantime renting them out cheaply so they would have to spend as little as possible to maintain them. I actually went so far as to have a home inspector check a building out for me on South 12th, which seemed nice enough and not far from Peter Lagers, and only \$80,000 - but the home inspector told me that the house had an incredible amount of violations, illegal work and he was scared to be in the basement thinking the whole thing would fall on him.

I should have jumped on it, knowing what we know now, but I have never really owned a building and the report scared me off.

What was intriguing about Williamsburg on those days was that it was at the beginning of cool. Of course, Teddy's, the great bar/restaurant on Berry and North 8th, has always been a cool place, with great food and a fun bar and an amazing decor unchanged from probably at least the 1920's, was always there. But Bedford Avenue had two other things going for it then - Planet Thai, a simple and cheap diner looking restaurant where you

could watch amazing looking chefs make simple and delicious food right in front of your eyes. Planet Thai eventually expanded geometrically nearby, turning into a half Thai, half Japanese restaurant extravaganza down the block, but last I looked I couldn't find it - probably eclipsed by today's super development of Williamsburg.

The next great place I remember was the "L Cafe." I'm not sure if "L Magazine" is a progeny of this little cafe that was across the street from Planet Thai, but it well could be. Back in 1992 my daughter was 10, and she would spend occasional weekends with me in Williamsburg and this was our favorite place, as the chocolate drinks were as delicious as the coffee drinks. This was the kind of place that is now taken over by Starbucks - you could sit and hang out and have good coffee and pastries and later meals I think, and eventually they added a great eating area in the backyard.

You would see lots of mohawk haircuts and cool looking people who were somewhat ahead of their time, as I guess maybe my daughter and I were.

Towards the end of my three months, and I admit to visiting often as the '90s wore on, the Vera Cruz restaurant was opened, also on Bedford Street, and this place is still there. Also a favorite of my daughter due to something we had never before encountered, corn on the cob, dipped in cheese and jalapeno, which I believe now is something you can find in many more places.

My point about Williamsburg and the Village is that once Williamsburg started to hit, due in part to the early coolness of places like I describe - it became a wild west for developers and now when I go there, I almost think I'm in Greenwich Village.

It has changed from being an ethnic neighborhood with a cool undercurrent of artist types, to a Las Vegas type area offering nightlife to suit anyone.

The reason I say Las Vegas is that Vegas was pretty much invented as a playground for America - I'm not sure it has any history before the casinos were built. I've never been in Las Vegas but my idea of it is that it is some kind of fantasy place built to make huge gobs of money for whoever, built with no holds barred - a paean to capitalistic hedonism.

I've spoken to some people who gave me some numbers about rents



## Williamsburg or Greenwich Village???

on Bedford Avenue that seemed hard to believe. And I've seen the Northside by the water which at one time sported similar types of industry as Red Hook completely changed over into monolithic pleasure palace condos, complete with gated swimming pools and giant CVS's. If you didn't know where you were, you could be in Tribeca or any modern waterfront area developed in the past ten years.

The Village, along with perhaps Harlem, were New York's original bohemian arts areas, and Bleecker Street has its own history, which is actually preserved as such due to the foresight of preservation laws.

But it seems to me that Williamsburg has morphed into some sort of Bizarro world Greenwich Village, keeping very little of its original character. This has proven to be a boon to real estate developers, property owners and restaurateurs, but something is lost.

The reason for this little essay and the accompanying photos is to show what can happen to a neighborhood, especially one near a waterfront of NYC. Of course there are other ways to develop an area that can still retain the aspects that made the area special in the first place, and you might already have guessed that this paper is in favor of folding in what

makes Red Hook unique into any future that might be in store. Last month we editorialized about a labor museum. In the future we will begin talking about the importance of having some sort of local impact into the space of the former Revere Sugar Factory, which is now a huge empty lot next to Ikea warehoused by *Thor Equities*.

I am sure that Joe Sitt's *Thor Equities* envisions some sort of big box store development that they specialize in, which would make that part of town look like a zillion other malls that have insinuated themselves throughout the country.

We can think of many other uses for the space that might bring us a more creative and unique future. If anything is worth making a study of, and involving community input, and having some sort of decision making weight - that would be it.

There are other undeveloped parcels that property owners are sitting on, much as property owners were sitting on southside slum buildings for so long, that deserve a better future than a generic one, and this paper will be writing about them as well as we move from a monthly feature-oriented publication into twice a month publication where we can be more of a community publication and more of an advocate for the great spot we live and work in.

# Williamsburg/Greenwich Village - Can you tell them apart?

photos by George Fiala



## RED HOOK HISTORY BY JJ BURKARD Red Hook Summer at Edison Beach

Today, for most people, when summer time occupies their thoughts, think travel brochures. Aruba, Mexico, the Virgin Islands. Practically any place in the world. Except Red Hook. We have the ability, and the means to do so. Despite the hype about our poor economy. Americans still have their automobiles, cable TV, and it's possible to run down to the corner grocer to stock our refrigerators with a favorite six pack to help us to enjoy the Mets or Yankees. The term Edison Beach comes to mind as I relate this story, and the memory of the year 1949, as well as the number 60. Let me explain, the 60 is because last month, August 11, I discovered my wife and I have been together for the outrageous term of that many years. As I absorbed this discovery it brought to mind reflections about Edison beach and Red Hook summers. The thoughts of Edison Beach bring many pleasant memories back to me. In 1949 I had my first date with my wife of 60 years, Lucille. In those days, a date wasn't as I described above, Aruba, or some foreign shore away from Red Hook. People during those blistering summers made do with what was close at hand. Pebble beach, tar beach, Prospect Park, and if you liked to travel the subways, Coney Island. But my favorite was Edison Beach. Located at the foot of Coffey Street, just opposite our beautiful Valentino Park and pier, was a vast open space behind a building. I'm not quite sure who occupied it, but it had big lettering on it viewable to boats from the water that read Edison. The rest was not legible perhaps some other old timer can tell us what it said? It was just a short walk from my house on Dikeman Street. Hundreds of residents and many non-residents visited this oasis in the city to lounge around, enjoy the breezes off the water. Many brave (or crazy) including myself would take a dip into the treacherous waters of the Buttermilk as it is called, between Red Hook and Governor's Island which was occupied by the U.S First Army Headquarters. There was even a fence obscuring the view of the people which closed off a dangerous part of the piers end. This was used by the skinny dippers who forgot to bring along their bathing trunks. Many of today's adults can remember being taught how to swim behind this fence. But no instructor was involved in these swimming lessons. No indeed, instead when a poor unsuspecting victim would lean over the side to view the schools of killies as we called the bait fish, some wise guy would come along and shove him into the water. There the victim splashed and shouted for help, but no one would heed his call. Until he decided to do the dog paddle and propel himself to the rocks and climb up from his predicament. Unhappy, but with a new knowledge of the art of swimming, and later that day, proudly proclaiming to all his friends, "Hey guy's I learned how to swim today." To which his friends would reply, "Who pushed you in?" My wife (then my girl friend) would bring along her portable radio which was making it's debut around that time, but it could hardly be called

**People during those blistering summers made do with what was close at hand. Pebble beach, tar beach, Prospect Park, and if you liked to travel the subways, Coney Island. But my favorite was Edison Beach.**

portable. The battery alone weighed about four times the radio itself did. And it took a rather strong person to lug it along. I would always get the job. But when we arrived and unpacked the sandwiches, turned on the ball game, it was pure heaven. If you did not have the luxury of sandwiches made by a girlfriend there was always the hotdog vendor. The one I most remember was Tony Delaporte who faithfully showed up each summer day at Edison Beach to serve the people with those delicious Sabrett hot dogs which by far have the imitation ones served at the ballparks beat hands down, no contest. And the longer they soaked in the water, the better they tasted. But one thing really stood out. The users of Edison Beach

did not litter, many smoked, but their butts were disposed of properly, they picked up after themselves too. Has there been much of a change in peoples habits then, compared to today? Once in a while, a tug would tie up at the place we were sitting for a lunch or supper break. If it was late afternoon, they would be cooking in their galley. The smell of cooking food was tempting and had the effect that you wanted to head home and have your own dinner. We used to converse with the crew, and if the tug was a new type we would get invited aboard for a tour. The crews were always very friendly. And the sightseeing tours were something you couldn't get anywhere else... Only in Red Hook, at Edison Beach, on a weekend..... As to Governors Island occupied by 1st Army, swimmers were warned Stay Away, and they meant it. Some of the hearty swimmers would try for a swim to Governors Island. But when they arrived tired but safe after bucking the strong current, a soldier on guard duty would order them "Stay Off The Rocks"!!! and you could hear the swimmers plea, please let us rest, then the click of the rifle, then all swimmers were gone as if a magician made them disappear. I have one funny story to relate with regards to the swift current. It was in the evening, and a bunch of us decided to go skinny dipping, a moonlight

swim we called it. The tide was coming in but we paid no attention to it. After we all jumped in about 11 of us, the swift tide was carrying us further and further away from Red Hook's Edison beach. Before we knew it, were approaching the Brooklyn Bridge. Frantically we decided to go ashore nearby, naked as a jaybird. It probably was comical, at the time we didn't think so. But you had 11 juveniles from Red Hook making their way from the Brooklyn Bridge, all the way back to Red Hook without clothes on, ducking into doorways, avoiding as best we could people, until we arrived some three hours later at Edison Beach and retrieved our clothes. Needless to say we never went for a moonlight swim again.. By the way, without prompting, I can tell you the exact date in 1949 I had that first date with my wife. It was June 12 1949 and on August 11, 1951 two years later we tied the knot as they say. In hind sight, if I had to do it all over again, I probably would.....

## Student Archaeologists Look to Prove Burkard's Burial Theory

Our Village of Red Hook has had for many years a presumed Revolutionary War Burial ground straight out of the Battle of Brooklyn. For those unfamiliar with that battle, it was the first and the most intense battle of Americas struggle for freedom. Though statistically we lost that battle, those men in their hearts and souls believed they really won. And in a sense they really did. On August 29th 1776, by safely evacuating his 10,000 hopelessly outnumbered, sick, wounded, tired, and hungry mass of defeated but determined men, George Washington was able to regroup to fight another day. A book written in 1824, "Towne Of Brooklyn " (Gabriel Furman) told about American soldiers hiding in trees nearby a lane that the British used to pursue them. They would wait and when the Red Coats came into view, fire their rifles at these British killing whoever was in their line of fire. Of course this meant exposing themselves to the British, and they were immediately executed. When I read this book, I was in a library in Norwich England, and spurred me on to dig deeper into this burial site, and with the help of a few people I was put in contact with Dr H. Arthur Bankoff, head of the Anthropology Department at CUNY Brooklyn College. Professor Bankoff and I soon set the wheels in motion to have an archaeological dig on this possible grave site. After two years in planning we finally were able to begin. On the property at Columbia and Nelson streets, a tri-



angular patch of land was avoided when they built the current building in 1932. Bankoff and his senior class of archaeologists' who conducted the research as a summer program began their work there in July. Bankoff had them excavate one large trial hole, about 6 ft x 6 ft x 6 ft deep. Nothing to connect to the Battle of Brooklyn, but the crew did ascertain no structure was ever built on the land in question. This fact alone is good news to most archaeologists, using the theory if nothing is found, nothing is disproved. Upon his return from vacation, Dr. Bankoff, once more set the wheels in motion by beginning a total of four more research holes. Bankoff uncovered another rumor to add to the many surrounding the site. He said while they

were working, and old timer stopped by and said he remembered when they were constructing the extension to PS 27 he remembered that a few tombstones were uncovered. So it would seem there's no shortage of rumors at least, surrounding our presumed burial site, and as of this writing, no confirmation to connect with our Revolutionary War Heroes. Not even evidence to disprove that it ever was such a burial site. Meanwhile, unless something is discovered, 299 Columbia Street will always remain the Village of Red Hook's, History Mystery. - JJ Burkard

# There was once a big hotel on Van Brunt Street

by Robert Geelan

*There were two factions of the Republican Party squabbling with one another. "Herman Struck kept modestly in the background and surveyed the proceedings with his usual sang-froid (cool and calm) which even the noise of half a score of orators talking together failed to disturb."*

This sounds like it could be a meeting of today's Republican party. In fact it took place in Red Hook's Twelfth Ward on April 17, 1889. The quote is taken from a report in the Brooklyn Daily Eagle and the person referred to in the article is my grandfather, Herman Struck

He came to Red Hook in 1870 from Holstein province in Germany when he was 21 years old and opened a restaurant on Henry Street. In 1875 he became a United States citizen and married the sister of his liquor supplier, Anna Luhrs-sen. Together they opened what was called the Erie Basin Hotel at 420-422 Van Brunt Street.

It was really a large boarding house rather than as that what we think of as a hotel today. The people who boarded there were dock workers and other laborers in the many industries in Red Hook. They also opened a restaurant on the premises which became a very popular establishment.

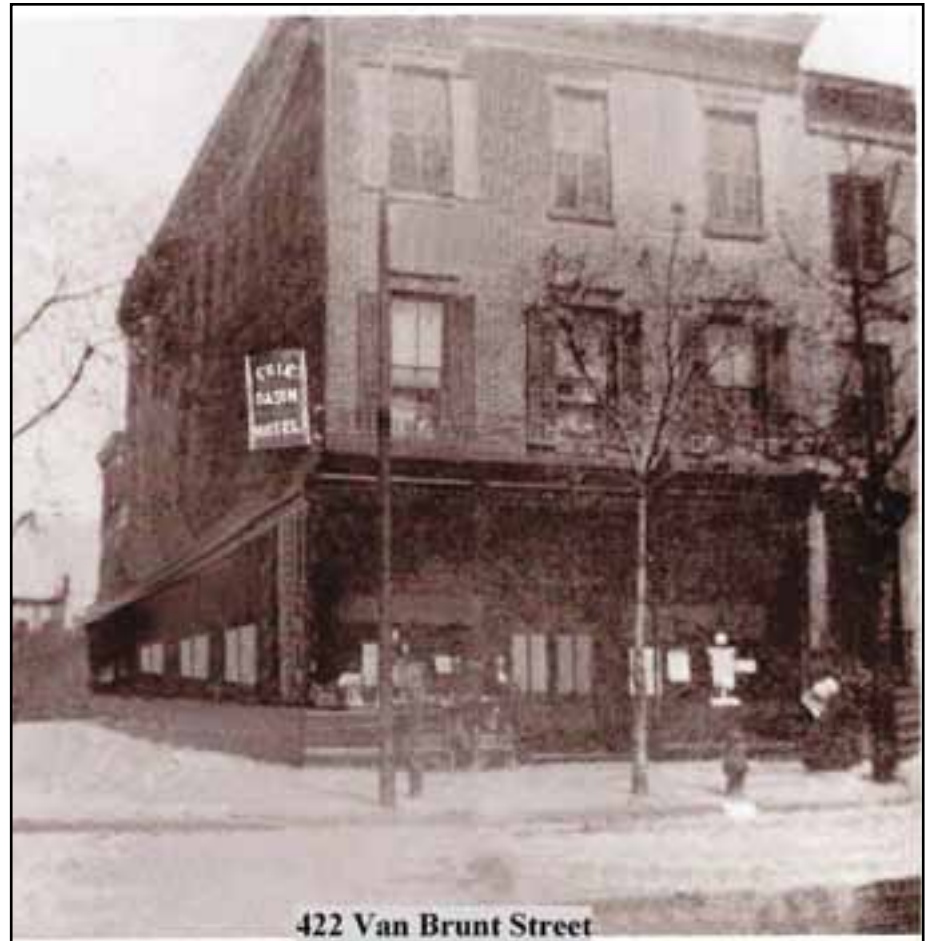
My grandfather had been raised at his father's beer garden in Keil which served the workers on Kiel Canal. He learned the business well and ran a successful establishment for a number of years. He was not only a man of cool and calm demeanor but one who liked to join things. He had a good singing voice and joined the local Saengerbund.

He also liked to shoot a gun and became a member of the Scheutzen Verein, shooting society. He also became a member of the local Allemania Lodge #740 F&A Masons rising to Vice-President of that organization.

But his greatest interest was in Republican politics. Many meetings of the Twelfth Ward party were held at his establishment and he eventually became party leader. He was also elected as a delegate to the state Republican conventions.

The population of Red Hook at this time was made up of immigrants from Germany and Ireland. The Twelfth ward, which covered most of Red Hook Point, was mainly a Democratic stronghold. Herman Struck, as the Republican party leader had made strong inroads in this mainly Democratic district. He was also the chairman of the local Harrison Club, which was organized to promote the election of Benjamin Harrison.

When Harrison won the election in 1888, Herman was invited to attend the



422 Van Brunt Street

Inauguration and subsequent White House Ball. The Inauguration was held on March 16, 1898 in a pouring rain. Herman contracted an illness from which he never recovered and died. His obituary in the February 16, 1891 edition of the Brooklyn Daily Eagle states that he "contracted an illness from which he never recovered at the Inauguration... and he did much to popularize the (Republican) party among the young people of the ward." The business of the hotel and restaurant was carried on until 1905 by my grandmother with the help of my uncle William Struck. William also had a bent for politics but of the Democratic Party and not that of his father. William married Elizabeth Robinson whom some of your readers may remember as the leader of the local Democratic Party.

## CORNELL PAPER

We are a proud Red Hook institution, doing business on Van Dyke Street since 1940!

**We are Packaging Specialists, Selling Wholesale and Retail**  
- You've Seen Our Trucks - Now see what's in them!



Small .45 ea. 10 x 10 x 10  
Medium 1.09 ea. 17 x 12 x  
12 Large 2.26 26 x 14 x 14

1000/cs Small \$20  
Large .45

Garbage Bags 100/cs  
20 gal \$34.35 33 gal  
\$34.35 40 gal \$35.56  
55 gal \$39.50

Gift Bags 100/cs small  
\$53.00 medium \$74.00  
large \$123.00

Bubble Wrap small  
\$31.61 medium \$31.73  
large \$43.05

View Our Complete Catalog on the Web,  
featuring an easy-to-use shopping cart!

[www.cornellpaper.com](http://www.cornellpaper.com)



Rolls of Poly Wrap:  
Blue, Green, Pink,  
Red, and Clear 20' roll

Bakery Twine Blue, Brown,  
Green, Red \$16.40 roll

Favor Boxes small 1.5  
x 2.5 \$1.50 medium 3 x  
5 \$4.50 large 5 x 8 \$7.50  
wrapping paper sheets available!

Tissue paper in  
tons of colors!! 480 sheets  
\$54.60 10 sheets \$2.00

Tape! in Colors!  
\$3.77/roll clear  
only \$1.40

We do not use thousands of new trees to make our cartons: we look for opportunities to reduce paper use. We have thousands of packaging-related items available and in stock. Over 1700 box sizes in stock and on the floor waiting to be shipped to you. A tremendous selection of tissue paper in various colors. Bubble protection, tapes, newsprint, cable ties and so much more. Our organization has continued to expand its product line which now includes white die-cut mailers, brown kraft rsc shipping boxes, bubble, tapes, envelopes, newsprint, tissue, dispensers, packaging supplies and much more.

**WE WANT YOUR BUSINESS!**

Pick-Ups Welcome, Office Open From 7 Am To 4 Pm Mon - Fri

**CORNELL PAPER**

162-168 Van Dyke Street, Brooklyn, NY 11231  
Office Entrance: 222 Conover Street: Green Door

**718 875-3202**

[www.cornellpaper.com](http://www.cornellpaper.com)

Tel: 718-643-9792  
Fax: 718-643-9791

KAREN SHAMOUN  
karen@millberntavel.com  
LEE REITER

**Millbern** Travel Waterfront



141 BEARD STREET  
BUILDING #15  
BROOKLYN, NY 11231

WE ARE RIGHT ACROSS THE STREET FROM FAIRWAY

**Select Mail**

Direct Marketing Services since 1988

\*\*\* \*\*

**101 UNION**

**STREET** Brook-

lyn, NY 11231 718 624-

5568 [www.selectmail.com](http://www.selectmail.com)

[george@selectmail.com](mailto:george@selectmail.com)

We have been serving Brooklyn Businesses since 1988. Our clients include St. Ann's Warehouse, Eastern Athletic Clubs, Brooklyn Friends School, BWAC & St. Francis College  
**Services Include: Let- tershop Bulk Mailing Non-Profit Appeal Letters Postcard Mail- ings Brochures & Newsletters First Class Presort**

**STAR-REVUE ADS WORK**  
call 718 624-5568 to place yours

# COBBLE HILL Coffee Shop



**HOME OF THE 1/2 LB. PURE BEEF BURGERS!!!**

**WE ARE OPEN EVERY DAY FROM  
7 AM TO 11 PM AND WE DELIVER!**

## A SAMPLING FROM OUR EXTENSIVE MENU

### For Breakfast

Eggs Benedict.....	\$8.95	Monte Christo .....	\$9.95
Corned Beef Hash and Eggs.....	6.95	Sliced Steak and Eggs .....	\$9.95
Cheese Omelette .....	\$7.95	Authentic Greek Omelette .....	\$9.95
Italian Omelette.....	\$8.95	2 Eggs w/ Ham, Bacon or Sausage	\$6.95

*All the above served with Home Fries and Toast. All our omelettes are made with 3 eggs.*

*We also serve Pancakes, French Toast, Challah French Toast and Waffle Sundaes*

### For Dinner

Shell Steak.....	\$15.95	Chopped Steak.....	\$10.95
Half Roast Chicken .....	\$10.95	Broiled Center Cut Pork Chops....	\$13.95
Eggplant Parmigiana.....	\$10.95	Fresh Roast Turkey Platter .....	\$12.95
Broiled Fresh Salmon Steak .....	\$15.95	Broiled Filet of Sole.....	\$15.95
Shrimp Scampi .....	\$15.95	Chicken Kabob .....	\$12.95

### Anytime Specialties:

16 ounce Smoothies - Blue Sky, Tropical, Island Rum, Four Seasons .....	\$3.95
Half Pound Charcoal Broiled Pure Beef Burgers \$4.95; Deluxe .....	\$6.95
HOME ROASTED MEAT SANDWICHES including Roast Beef, Fresh Turkey, Brisket, Pastrami, Corned Beef - your choice \$7.95, served with pickles and cole slaw	
Zucchini or Mozzarella Sticks.....	\$6.95
Homemade Chicken Fingers .....	\$6.95
Quesadilla.....	\$9.95
Baby Shrimp in the Basket.....	\$7.95
Buffalo Wings.....	\$6.95
Spinach Pie w/Greek Salad.....	\$8.95

**HOT OPEN SANDWICHES**, Virginia Ham, Fresh Turkey, Roast Beef, Brisket, your choice \$10.95  
*A full line of Cobble Hill Salads and Slim Line Specialties are available*

**PANINI GRILL SANDWICHES**, Vegetarian, Mexican or Texas  
**WRAPS** - Turkey BLT, Grilled Chicken, Texas Fajita - your choice \$9.95  
**GYRO**, Florentine, Grilled Chicken Caesar - your choice \$8.95

Coffee, Espresso, Hebal Teas, Ice Cream, Rice Pudding  
Cakes and Other scrumptious desserts available



**314 Court Street, bet Degraw & Sackett  
(718) 852-1162**

## Suite 352 HAIR BOUTIQUE



Spoil yourself in a fresh and modern salon. Expert in color, chemical service and organic products for all types of hair. Customized cuts for your lifestyle and personality. Walk-ins welcome.

*Open Tuesday - Friday 11 - 8,  
Saturday 10:30 - 6.*

*352 Van Brunt Street 718 935-0596*

UNDER NEW MANAGEMENT SINCE SEPTEMBER 2010

# MARK'S

PIZZA RISTORANTE

## RED HOOK

25 YEARS

Quality & Value in Every Bite

826 Van Brunt Street  
Brooklyn, New York

**718-624-0690**  
**718-624-1628**

**FREE DELIVERY!**

**OPEN 7 DAYS A WEEK!**  
Monday to Saturday 10am to 11pm  
Sunday 11am to 10pm

**CORPORATE ACCOUNTS WELCOME!**

**STAR-  
REVUE  
ADS**

**WORK**

**call**

**George**

**at**

**718**

**624-5568**

**to place yours**

# Black Gold brings Vinyl back to Court Street

By Elizabeth Graham

High atop a shelf, small colorful birds flit inside a glass dome. A hyena stands guard over the turntable on the floor, and a boar bares its fangs from a perch on the wall. The smell of coffee fills the room while an old Johnny Cash album spins on the record player.

The animals, all stuffed, are the products of Victorian-era taxidermy, but the smartly arranged combination of eclectic antiques, bins of vinyl records and gourmet coffee is the work of Sommer Xavier Santoro and Jeff Ogiba, co-owners of Black Gold.

The Court Street coffee shop has more than the usual share of atmosphere, allowing its visitors the chance to buy a piece of folk art or Motorhead or Adam and the Ants LP while sipping a gourmet brew. (But no espresso or syrupy, frothy drinks - the shop sticks to serving "just really good coffee," Santoro says.)

Santoro, 32, a former waitress, bartender and freelance sign painter, and Ogiba, 31, a former graphic designer, became business partners when their dissatisfaction with those jobs became the impetus to turn things they like into a business.

"We figured they were markets that could balance each other out," Ogiba said, pointing out that on a slow record or antique day, people still buy coffee.

Soul, funk, disco, punk, jazz, blues, avant garde, indie, and new wave records fill the bins along the walls.

"The only things we really don't mess with are classical and opera," Ogiba said. "It's all over the place, you can find anything from the Beatles to Captain Beefheart."

Santoro's husband, a fulltime tattoo artist and childhood friend of Ogiba's, supplies the antiques, scouring flea markets and estate sales for things that catch his eye. Years ago, the two haunted flea markets together, looking for "creepy toys" and old records, Ogiba said.

Today, staying true to their shared tastes is a big part of their business.

"We're not trying to find things just because we think a certain demographic is going to like them," Santoro said.

"We're not buying taxidermy because



it's kitschy or trendy, it's because we respect old science and the Victorian aesthetic. It's not so some hipster can hang a head on his wall."

While the walls of Black Gold don't reflect any one style or time period, the items they hold are mostly intriguing oddities sharing just the right amount of weirdness. Along with stuffed wildlife mounted in Victorian shadowboxes, there are a number of old Masonic ceremonial pieces such as a Goliath mask, folk art paintings like a portrait of the devil on the toilet, a wheel from an old Jersey Shore carnival game and a rubbing from the tomb of Shakespeare. Stuffed deer heads loom over the counter where coffee is served.

The store, which sits between Frankie's Restaurant and Prime Meats, opened last spring. Santoro, who lives nearby, had a feeling that the venture would be well-received in this fast-growing section of Carroll Gardens.

"This area just kind of blew up overnight, it gets a lot of foot traffic," she said.

*Black Gold co-owner Jeff Ogiba says customers won't find low quality or overpriced records at the Court Street shop. Photos on this page by Elizabeth Graham*

*An old carnival wheel is among the oddities for sale at Black Gold.*





**THE ART OF CONSCIOUS LIVING**



**\*Your successful system for improved health + weight loss. Developed by Pamela Warren, M.Sc. Nutrition, CNC - Holistic & Clinical Nutritionist working with clients to restore health by addressing the whole person, using mind-body aspects of healing. You will improve your health, lose weight, and reverse illness. Let Pamela help you achieve your best health through good nutrition.**

**Convenient neighborhood location, Carroll Gardens**  
**By appointment: 917.842.0177 [www.artofconsciousliving.com](http://www.artofconsciousliving.com)**



*Black Gold co-owners Sommer Santoro and Jeff Ogiba left unsatisfying jobs to merge their interest in antiques, records and good coffee into a thriving business in Carroll Gardens.*



# Music:

## The Red Hook Star-Revue Hosts a Music Festival

by George Fiala

Back in the old days of 2010, a restaurant called Buttermilk Channel was becoming a huge success on Court Street between Nelson and Huntington streets. Such a success on a formerly sleepy block is bound to raise rents and a casualty of that success was a sleepy company called Select Mail, which operated a direct mail company out of two storefronts on that block.

However, as a Richard Thompson song says, one door closing means another one opens. The day I was told that my rent was going up yet again, I took a ride around the neighborhood looking for available locations to move to, and was lucky enough to find a gem of a new space at 101 Union Street.

At the time, this old warehouse was being used as a place to cut marble countertops and was a dusty, dingy old place. Yet the old majesty of the place, which I was only later to find out had been an Italian Marionette Theater back in the day when Italian immigrants lived in the area and worked on the docks, shone through. Even before I found this out, I saw that not only was there enough room to house a complete lettershop, but there was also enough room to put in a stage and kitchen which would accommodate my big hobbies of playing music and having parties.

After two hectic months of renovation we ended up with an outstanding place both to do business and have fun. My garage band relocated its practice space and after a few practices I realized that the place was too nice to just play music in once a week, and I put up a few flyers announcing a local Thursday night music jam.

Almost immediately locals showed up to take part. Many of them were people around my age (upper middle), who had been in bands back in their youth but stopped playing to settle into more family pursuits. This was an ideal night out to get back to what they had once loved. As word spread of our little clubhouse, others came, including a large crew of younger musicians who all worked at the Guitar Center downtown, and our jams kept getting better and better.

After a year of once a week get-togethers on Thursday, I added a Monday night acoustic jam to further accommodate the players, especially some of the singer songwriters around.

The other epiphany that I had was Red Hook. I have lived and worked in South Brooklyn since the early 1980's, but never really understand Red Hook except as a place to get lost in. Moving to the first block of Union Street and making dozens of trips to Ikea during the building renovation made me realize that this is a great place to get lost in!

Before I started my own mailing business I helped run a downtown Brooklyn newspaper, the Phoenix. For various reasons, mostly financial, I left the newspaper business in 1986 for the slightly more

stable existence of providing services for others. However, I never lost the love of newspapers, and I soon realized that the one thing Red Hook never really had was a community newspaper. Seeing the opening, I took it and you're reading it.

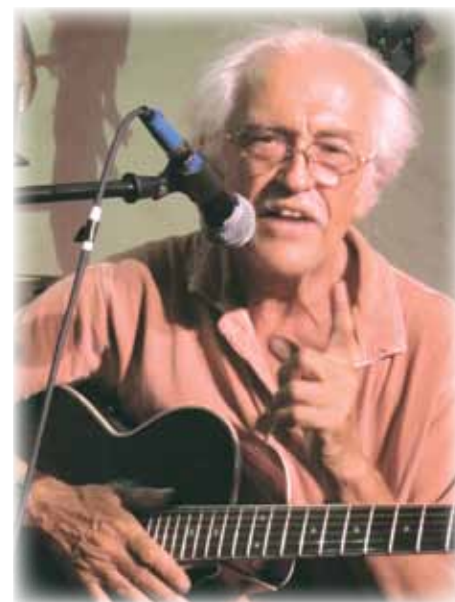
Nothing could make me happier than having my newspaper sponsor my music festival, featuring many of the wonderful artists that have graced our stage over the past year and a half, hence this first annual musical soiree in the nearby Urban Meadow.

On Sunday, the 18th of September, barring another earthquake or hurricane, The Red Hook Star-Revue will be presenting eight bands, all the hot dogs you can eat, sodas and pizza donated by the House of Pizza and Calzones, all the one price of \$10. The music will start at six and go until around 6:30, and include folk and country, blues, rock and roll covers and originals, topped off with a jazzy set from Amanda Cole, who connects us with the original Woodstock festival, which her dad played at.

Our one 'name' act is the one group that hasn't been part of the 101 Union Street jams, but includes the son of a friend of mine and I've seen them a bunch of times and I'm delighted that they agreed to perform. "The Middle Eight" plays all over the city including places like Arlene's Grocery, Spike Hill and Union Hall, and is an indie rock band that you can hear on MySpace and YouTube, as well as on their three cd's.

Another band playing originals is my band, formed out of people I met at 101 Union. We call ourselves 'Union' and play all originals written by our guitarist Stan Kosakowski. For a preview, catch us at Rocky Sullivan's on the roof at 10:30 the Friday night before the festival (September 16th).

John Baab is a young local guitarist who loves Jimi Hendrix and we can't wait to see which musical friends he brings to his set and what music he plays. His musicianship is top notch, and here at the jams he often shows up with his father who sits in on drums with him.



Red Hooker Jay Tanner will be opening the show at 12 noon as part of a group of friendly country-type guys known as the Rusty Hook, performing songs from the catalogue of Hank Williams, Jimmy Rodgers and the like....



A typical Thursday night at 101 Union Street.

# THE O'CONNELL ORGANIZATION™

## REAL ESTATE

Development/Preservation/Management



CALL • 718.624.0160 OR VISIT • [WWW.REDHOOKWATERFRONT.COM](http://WWW.REDHOOKWATERFRONT.COM)

# Dining: Michael and Ping's Risk Taking Takes You to the Next Level of Chinese by Erik Penney

Sometimes I have to step back a bit and remember what eating out used to be like. The restaurants of our parents' generation were frustratingly uniform in concept. They were dark places with old, stuffy waiters and menus that had mysterious things on them, like Steak Diane or Baked Alaska. There was no experimentation, no risk-taking. Italian food was, well, Italian food and consisted of the same pasta + red sauce formula that everyone had come to expect and rely on. They almost seem stereotypes today, like the wonderfully cliché restaurant scene in the William Friedkin classic film "The French Connection", where Gene Hackman and Roy Scheider wait outside in the cold while the two drug dealers enjoy a magnificent French meal in grand style with all the compliments of the house - escargots, crown rack of lamb with the paper feet on the bones, crepes Suzette for dessert prepared tableside, strong coffee sipped with pinkies extended. It's a French meal right out of central casting, and most cuisines were stuck in the same rut for decades.

Thankfully, mercifully, chefs today have recognized the benefits of moving past the formula. Fresher ingredients are sourced, and regional contributions are cherished. Calling a cuisine "Italian food", for example, is woefully incomplete, as incomplete as calling anything "American food", which is a topic that deserves its own lengthy treatment. Before I set foot inside Michael & Ping's, a self-described "Modern Chinese Take-out" restaurant on 8<sup>th</sup> St and 3<sup>rd</sup> Ave, I would have argued that of all the world's cuisines that exist today in the US, Chinese cuisine, possibly the most ancient on the planet, had failed to evolve in this way. For most of us, Chinese food still means the same underwhelming, order-by-number utility food that we might have phoned-in on a Sunday night 25 years ago in any city in the country. Michael & Ping's, by and large, does a very good job at changing that perception and certainly offers a fresher, more modern take on many Chinese favorites with a significant culinary nod towards the rest of the Pacific Rim.

You step inside and the room is clean, airy with exposed brick walls and bundles of bamboo sticks in large floor vases. Ceiling fans whirl slowly above and you feel a mildly French Indochine vibe. They call themselves a take-out restaurant, but I would offer that they seem more restaurant first, take-out joint second. You can certainly sit

at the tables quietly here and not be disturbed by local office and construction workers coming in to pick up their lunch, but it's definitely nice to know that the restaurant is well-designed to accommodate both.

The menu is a mix of the very recognizable Hunan, Cantonese or Szechuan Chinese dishes you've come to expect, like General Tso's Chicken or Beef with Broccoli, and augmented with several well-chosen entrees and appetizers that borrow extensively from the rich regional diversity that Asia can offer. In my mind, the latter is where you should focus, and it's with these dishes that Michael & Ping's truly distinguishes and elevates itself.

There are many fantastic appetizers to choose from, but I must begin, before my afterglow wears off, with the supremely excellent Roast Pork Bao Buns. These will be familiar to anyone who has been to one of the Momofuku outposts, the porky Chinese empire that David Chang built on top of a mountain of these buns. To the uninitiated, these are a version of a classic Cantonese dim sum item called *Cha Siu Bao*, and can best be described as a sandwich (taco?) made with slow-cooked barbeque pork which has first been marinated in a sweet mixture of oyster sauce, hoisin sauce, soy, sesame oil and a handful of other things, and then enveloped in a sticky, snow-white steamed bread pillow. A pickled cucumber cuts through the sweetness of the marinade and places the dish firmly on the Mount Rushmore of appetizers. I'm being serious here. These are wonderful to eat, and wonderful to think about. This is the kind of dish we have come to take for granted in almost every other style of cuisine other than Chinese - a classic regional dish that has existed in "the old country" for years, centuries even, and that American chefs have adopted and are just now introducing to American palettes. They're really spectacular and justify a trip to Michael & Ping's all by themselves. A shiitake mushroom version is also available, and is also very good, but it's really no match for the pork. Michael & Ping's actually has a very respectable list of vegetarian dishes, and further offers to substitute tofu into any of its regular beef, pork, chicken or seafood offerings, so there is really no reason not to enjoy anything on the menu.

Other standout appetizers include Thai Curry Chicken Samosas, which is the rare culinary cross-cultural marriage that actually succeeds, and Ping's Scal-



lion Pancakes. And though it might seem obvious to say about anything that comes from Michael & Ping's kitchen, the pancakes are made fresh daily. They come stuffed with deliciously tender mu-shu style chicken and adorned with chopped scallions for crunch. Tamarind glazed pork spare ribs come as either an appetizer or as an entrée, and are terrific as well. Lion's Head meatballs should also be ordered for the table, and come with a decidedly non-Chinese cumin dipping sauce. Like the Tamarind glaze on the ribs, the chef here is demonstrating the potential of such vast geography, as flavors can be shared, cuisines can be intertwined and the final result can be greater than the sum of its parts.

The entrees at Michael & Ping's are quite good also, though the success here lies more in superior execution of familiar dishes than in doing anything particularly unique. Vegetables are noticeably fresher, cooked with greater care. The marinades and sauces seem of more expert conception somehow, lighter, brighter... it's still Kung Pao Chicken, but it's clearly as good a Kung Pao Chicken as one could ever expect to get. The shortcoming might then be the recipe itself.

Much of what we as Americans know as "Chinese food" was either invented in the 19<sup>th</sup> or 20<sup>th</sup> century specifically for American tastes or is a heavily modified version of an older, traditional Chinese dish. General Tso's Chicken, it is believed, was invented in New York City in the 1970's. In my mind, many of those dishes just aren't all that interesting. They tend towards monochromatic sweetness, with heavily thickened, almost gelatinous sauces and varying levels of heat, but all the flavor and freshness we've come to love in Asian food seems to get lost. Michael & Ping's does a very good job with the list of standard Chinese/American favorites, plays a good hand with the cards they've been dealt, but they've still been dealt a weak hand. All the usual suspects are present and are basically good, though none particularly

stands out. Michael & Ping's makes all of their own component sauces in-house, which definitely puts a shot in the arm to everything they make. The two offerings with the house-made black bean sauce (shrimp or pork) both have a nice garlicky, sour tinge, and master sauce entrees are also good (beef or chicken with broccoli, pepper steak) and all of these are certainly better than their equivalents at your local delivery spot. Again, they do a fine job, points must be awarded and respect must be paid, I guess I just wish the same sense of newness, creativity and universality was as present in the entrees as it was in the appetizers.

Noodle and rice dishes, however, are exceptionally good. Chow Fun, wide rice noodles with either roast pork or beef with baby bok choy, are wonderfully textured and delicious, and the House Special Lo Mein is the finest of its kind, loaded with chicken, shrimp and pork, stir-fried with mixed vegetables and lightly sauced. Fried Rice is also deserves a look and is made to order as you wish, with either chicken, pork, beef or vegetable.

Michael & Ping's prides themselves on being the first and only Certified Green restaurant in Brooklyn. They work to reduce energy, water and waste consumption and production, use post-consumer recycled paper and take-out packaging, low-flow water spray valves in the kitchen and reusable tableware and flatware for sit-down customers. They also carefully source their meat and produce, and never use frozen ingredients. All of this should be applauded and all of this goes into making Michael & Ping's a far better Chinese restaurant than any I know of. Fresh ingredients do matter, sauces and marinades prepared daily do make for a better finished product and to that end, Michael & Ping's definitely succeeds. You can certainly feel the chef's prowess and creativity in the first few courses, my only wish is that I felt as tingly all the way through.

Michael & Ping's

ZANE TREIMANIS  
Made in Brooklyn

WOOD SCULPTURES

Sept. 17 - Oct. 16, 2011 weekends 1-6  
BWAC 499 Van Brunt St. Bklyn.NY 11231

zanetreimanis.com



# Star-Revue Restaurant Guide

## RED HOOK

**BAKED** 359 Van Brunt St., (718) 222-0345. Bakery serving cupcakes, cakes, coffee, pastries, lunch items. Free wi-fi. Open for breakfast, lunch and dinner daily. **THE BROOKLYN ICE HOUSE** 318 Van Brunt St., (718) 222-1865. Burgers, barbecue and pulled pork sandwiches. Open for lunch and dinner daily. Cash only.

**DEFONTE'S SANDWICH SHOP** 379 Columbia St., (718) 855-6982. Variety of large sandwiches, including roast beef and potato and egg. Open for breakfast and lunch Mon-Sat. Cash only.

**DIEGO'S RESTAURANT** 116 Sullivan St., (718) 625-1616. Mexican and Latin American cuisine. Open for lunch and dinner Mon-Sat. AE, DS, MC, V.

**F&M BAGELS** 383 Van Brunt St., (718) 855-2623. Bagels, sandwiches, wraps, chicken salad, breakfast plates, burgers, hot entrees and more. Open for breakfast and lunch daily 5 am-5 pm. AE, DS, MC, V. Delivery available.

**FORT DEFIANCE** 365 Van Brunt St., (347) 453-6672. Brunch, sandwiches and small plates. Open for breakfast Tue; breakfast, lunch and dinner Mon, Wed-Sun.

**THE GOOD FORK** 391 Van Brunt St., (718) 643-6636. Fare from Chef Sohui Kim in an unpretentious atmosphere; menu varies seasonally and can include pork dumplings, roast chicken, homemade gnocchi and steak and eggs Korean style. Open for dinner Tue-Sun. AE, MC, V.

**HOME/MADE** 293 Van Brunt St., (347) 223-4135. Seasonal, local and rustic/elephant cuisine, with an extensive wine list of 40 selections by the glass, and local brew and Kombucha on tap. Coffee and pastry Mon-Fri 7 am-2 pm, dinner Wed-Fri 5 pm to 11 pm, brunch Sat & Sun 10 am-4pm, dinner 4-11 pm.

**HOPE & ANCHOR** 347 Van Brunt St., (718) 237-0276. Large menu that includes burgers, entrees and all-day breakfast. Open for lunch and dinner Mon-Fri; breakfast, lunch and dinner Sat-Sun. AE, DS, MC, V.

**IKEA** One Beard St., (718) 246-4532. Swedish meatballs, pasta, wraps and sandwiches; breakfast items include eggs and cinnamon buns. Open for breakfast, lunch and dinner daily. AE, DS, MV, V.

**KEVIN'S** 277 Van Brunt St., (718) 596-8335. Seafood, seasonal and local fare. Open for dinner Thu-Sat, brunch Sat-Sun. AE, MC, V.

**MARK'S PIZZA** 326 Van Brunt St., (718) 624-0690. Open for lunch and dinner daily. AE, MC, V. Delivery available.

**RED HOOK CAFÉ & GRILL** 228 Van Brunt St. (718) 643-0166 or (718) 643-0199. Bagels, pancakes, omelettes, wraps,

salads, hot sandwiches, burgers and daily specials. Open for breakfast and lunch daily, Mon-Fri 5 am-5 pm, Sat-Sun 6 am-4 pm. Cash only. Delivery available.

**RED HOOK LOBSTER POUND** 284 Van Brunt St., (646) 326-7650. Maine lobster rolls, Connecticut rolls and whoopie pies. Open for lunch and dinner Tue-Sun.

**ROCKY SULLIVAN'S** 34 Van Dyke St., (718) 246-8050. Irish pub with brick-oven pizza, sandwiches; lobster feasts Fri 6-9 pm, Sat 5-8 pm. Open for lunch and dinner daily. AE, DS, MC, V.

## COLUMBIA WATERFRONT DISTRICT

**ALMA** 187 Columbia St., (718) 643-5400. Modern Mexican fare. Open for dinner Mon-Fri, brunch and dinner Sat-Sun. AE, DS, MC, V.

**BOTANICA** 220 Conover St (at Coffey St), (347) 225-0147. Fine Cocktails, Specialty Liquors & Cacao Prieto Chocolate. Open Tue-Sun 5pm-12am, Fri 5 pm-3am, Sat 2pm-3am, Sun 2pm -12am. In-house Distilled Cacao Rum Tastings. Tue: Poker night, Wed-Fri: Board game nights. Sat-Sun: Afternoon cocktails. Cash only. Free Wi-Fi. Available for private events.

**CALEXICO CARNE ASADA** 122 Union St., (718) 488-8226. Tex-Mex burritos, tacos, quesadillas and more. Open for lunch and dinner daily. Cash only. Delivery available.

**CASA DI CAMPAGNA** 117 Columbia Street (718) 237-4300. If you think that you've enjoyed all the best pizza in the world, try this new restaurant on the corner of Kane Street. Reasonably priced

**CASELNOVA** 214 Columbia St., (718) 522-7500. Traditional Northern and Southern Italian dishes, brick-oven pizza, pasta, lunch panini. Open for lunch and dinner Tue-Sun. Delivery available. AE, DS, MC, V.

**FERNANDO'S FOCACCERIA RESTAURANT** 151 Union St., (718) 855-1545. Southern Italian fare, including pasta and panelle. Open for lunch and dinner Mon-Sat. Cash only.

**HOUSE OF PIZZA & CALZONES** 132 Union St., (718) 624-9107. Pizza, calzones and sandwiches. Open for lunch and dinner daily. Cash only. Delivery available.

**JAKE'S BAR-B-QUE RESTAURANT** 189 Columbia St., (718) 522-4531. Kansas City-style barbecue.

**KOTOBUKI BISTRO** 192 Columbia St., (718) 246-7980. Japanese and Thai cuisine, including sushi, teriyaki, pad Thai and special maki named after area streets. Open for lunch Mon-Sat, dinner 7 days.



**LILLA CAFE** 126 Union St., (718) 855-5700. Seasonal fare, hormone and antibiotic-free meats, bread baked on premises and homemade pasta from Chef Erling Berner. BYOB. Open for dinner Tue-Sun, lunch Thu-Fri, brunch Sat-Sun. MC, V.

**MAZZAT** 208 Columbia St., (718) 852-1652. Mediterranean and Middle Eastern fare, including falafel sandwiches, kibbe, bronzini, lamb shank, baklava and small plates. Open for lunch and dinner daily.

**PETITE CREVETTE** 144 Union St., (718) 855-2632. Seafood, including corn-and-crab chowder, salmon burgers and cioppino, from Chef Neil Ganic. BYOB. Open for lunch and dinner Tue-Sat. Cash only.

**TEEDA THAI CUISINE** 218 Columbia St., (718) 643-2737. Thai dishes include papaya salad, dumplings and massamun curry. Open for lunch and dinner Mon-Sat, dinner Sun. MC, V. Delivery available.

## Carroll Gardens

**MARCO POLO RISTORANTE**, 345 Court Street, 718 852-5015, Italian, Sunday 1:00 pm - 10:30 pm, Monday CLOSED, Tues, Wed, Thurs 11:30 am - 11:00 pm, Friday 11:30 am - Midnight, Saturday 1:00pm - Midnight, All Major Cards

**CASA ROSA**, 384 Court Street, 718-797-1907, Italian noon -10:30 p.m daily, All cards

**VINZEE'S**, 412 Court Street, 718 855 1401, American , All Major Cards

**ABILENE**, 442 Court Street, 718-522-6900, American-bar-Mexican, 11 a.m - 4 a.m daily

**NINE-D**, 462 Court Street, 718-488-8998, Thai, Lunch Tue - Sun: 12 pm - 3pm Dinner Mon-Fri: 5pm - 11pm Sat-Sun: 3pm - 11pm, Visa MC

**PRIME MEATS**, 465 Court Street, 718-254-0327 or 0345, German, American,

Mon-Thurs 10 a.m-12 a.m , Fri 10a.m-1a.m, Sat 8 a.m-1 a.m Sun 8 a.m- 12 a.m , Visa Mastercard, AE

**VINO Y TAPAS**, 520 Court street, 718-407-0047, Spanish Tapas, 5 p.m-11 p.m daily, AE, palocortadobk.com

**MEZCAL** Restaurant, 522 Court Street, 718-783-3276 Mexican, Tequila Bar, 11a.m-11p.m daily, All Major Cards

**FIVE GUYS**, 266 Court street, 347-799-2902, American, 11-10 a.m - p.m daily, All cards

**BUDDY'S BURRITO & TACO BAR**, 260 Court street, 718-488-8695, Mexican, 11:30 a.m- 11 p.m, Visa, Mastercard

**GHANG**, 229 Court Street, 718-875-1369, Thai, Sun-Thurs 11:30 a.m, 11:30 p.m, Visa Mastercard

**DOWNTOWN BAR & GRILL**, 160 Court street, 718-625-2835, American, Mon-Sun 12p.m-2 a.m, All Major, Cards, downtownbarandgrill.com

**GOWANUS YACHT CLUB**, 323 Smith Street, New York - (718) 246-132, Beer, pierogies, hot dogs and more.

**CODY'S ALE HOUSE GRILL**, 154 Court Street, 718-852,6115, International Cuisine, 8a.m-10p.m daily, All Major Credit Cards

**NATURES GRILL**, 138 Court street, 718-852,5100, Gourmet Health food, Mon-Fri 10a.m-11 p.m, Sat 9 a.m, Sun 9 a.m- 9 p.m, All Major Cards, naturesgrillcafe.com

**PALMYRA**, 316 Court street, 718-797-1110, Mediterranean, 11a.m- 11 p.m daily, Visa Mastercard

**LING LING YOUNG**, 508 Henry Street, 260-9095, Chinese, eat in or take out. All cards.

**FRANKIES 457**, 457 Court Street, Italian, 718 403-0033, cash

**michael & ping's**  
MODERN CHINESE TAKE-OUT

think outside the box

Brooklyn's first Certified Green Restaurant... revolutionizing the Chinese take-out/eat-in experience.

Delivery - Catering - Private Events

437 3rd Avenue Brooklyn, NY 11215  
718.788.0017

Hours: Noon to 10:30 pm Tues. to Thurs. Noon to 11pm Friday. 4pm to 11pm Saturday & 4pm to 10:30pm Sunday.

Delivery area: Gowanus/Park Slope/Carroll Gardens/Cobble Hill

*Phil's Crummy Corner has surprisingly good lunch and dinners!*

**LUNCH**

- Cheeseburger \$8.00
- Fish & Chips \$6.00
- Phil's Crummy Salad \$7.00
- Roast Pork Sandwich \$6.00
- Steak Sandwich \$7.00

**ALL DINNER PLATES JUST \$10**  
includes your choice of rice or plaitain, and a healthy serving of delicious beans

**ROAST PORK; OVER BAKED CHICKEN; HOME STYLE OVEN BAKED RIBS; STEAK W. ONIONS; SAUSAGE & PEPPERS; ALCAPURRIAS; EMPANADAS: CHICKEN, BEEF, SHRIMP**

**YUM YUM!!**

**BUSINESS HOURS:**  
Mon. 4 PM to 2 AM  
Tues, Wed. & Sun Noon to 2 AM  
Thur, Fri, Sat Noon - 4 AM

323 Columbia Street, Brooklyn, NY 11231  
Tel. 718-246-1252 :Find Us on Facebook

# BWAC Plans Fall Show

BWAC's fall show, *Tales of Breukelen* opens on September 17th. Over 300 artists will exhibit over 1200 works. Included in the show are a special Sep 11 commemoration, iconic scenes of Brooklyn by the Brooklyn Watercolor Society (bws.org) and the work of three Featured Artists - photographer Richard Capuozzo, printmaker Richard Lubell and wood sculptor Zane Treimanis.



*Delores Wesnak's Day of Mourning is part of BWAC fall show*

*Tales* is a narrative show. Most artists have a written narrative as part of their presentation - a statement, a poem or book, one word or one page. Says Fritz Weiss, who, along with Bill and Linda Storoniak, is one of the show's co-chairs, "Once a Dutch colony, once a city, ever since a melting pot with waves of immigrants that still to this day are settling in Breukelen creating their own mini colonies and adding to the rich history, culture and flavors of this major city within a city. This show is the visual history, stories and tales of the people that made Breukelen one of the must places to live in and visit in the world.

Opening day's all-day Meet the Artists reception will have the old-time jazz, swing and blues of The Blue Vipers of Brooklyn, with their witty, bouncy songs, conjuring visions of flappers and men in straw-boater hats. And as part of the Sep 11 commemoration - a screening of the documentary *Parallel Lines*. Award-winning filmmaker Nina Davenport's drive from California to her New York City home in the sudden aftermath of 9/11, searching for the American identity within the people she meets and the points of intersec-

tion between loss and meaning, suffering and hope.

*Tales of Breukelen* is held *Tales* also commemorates the tenth anniversary of the 9/11 tragedy with the very moving World Trade Center pictures of photographer Richard Massie, photographed from a variety of viewpoints while the Towers were still under construction and from the observation deck after completion. And a 30 ft personal and emotional works-on-paper montage by BWAC artists will be assembled by the artists as part of a memorial ceremony on Sep 11th.

Another show highlight will be the 5th Annual *Red Hook Film Festival* (Oct 15/16), showcasing outstanding short films from around the world. Other special events are scheduled for most every day, with poetry readings, In the Screening Room programs most Saturday afternoons, and *UnPlugged in Red Hook* concerts on Sundays at 3PM.

*The show runs on weekends from September 17 to October 16, 2011, 1 - 6 PM. 499 Van Brunt Street, across from Fairway.*

# CASELNOVA

-the neighborhood trattoria-

## NEW GLUTEN FREE MENU

*This Menu contains items that are traditionally not Gluten Free. Items on our regular menu may be gluten free options as well.*

### ANTIPASTI

Baked Clams Oreganata .....10.50  
Fried Calamari .....13.50  
Zucchini Sticks .....10.00

### PRIMI

Penne a la vodka .....16  
Penne Filetto di pomodoro ....16  
Spaghetti Aglio e Olio .....15  
Penne Broccoli Rabe, Sausage, Kalamata Olive .....17  
Spaghetti Bolognese .....18  
Homemade Manicotti .....18 (gluten free flour)

### SECONDI

**Parmigiana** .....18.00 (\$20 for veal)  
(Chicken, Veal, Eggplant) Side of Gluten Free Spaghetti or Sauteed Vegetable

**Chicken Scarpa** - Chicken on the bone, Sausage, Red Pepper, Potato .....23

**Pesce** - St. Peter's Fish Oreganata with Lemon Sauce .....20

*\*Please note CASELNOVA is not a Gluten Free Kitchen. We do take care to prepare these dishes separately from our regular menu. Cross contamination, although unlikely, may occur.*

**Free Delivery/  
Take Out**

**We Also have a  
NEW LUNCH MENU  
Come'n get some!!!**

**215 Columbia Street** caselnova.com **(718) 522-7500**

## Need an Expert Physician in Brooklyn?

- Over 170 leading expert physicians
- All Specialty and Primary Care Services available
- State-of-the-art diagnostic imaging and technology
- Electronic Health Records
- Affiliations with leading hospitals in Brooklyn
- Most major insurances accepted

Preferred **HEALTH** Partners

QUALITY HEALTHCARE YOU CAN TRUST

**1-866-791-0993**

[www.brooklyndocs.com](http://www.brooklyndocs.com)

## The Red Hook Star-Revue IS GROWING!

**Beginning next month we will commence bi-monthly publication - meaning that you will get to read us twice a month!**

**This means that we have openings for writers and advertising salespeople.**

*Experience is not as important as enthusiasm and love for your neighborhood,*

**Send inquiries to:**

**[George@RedHookStar.com](mailto:George@RedHookStar.com)**

**& we'll get back to you!**

**PIZZA & CALZONE** Est. 1952

"BROOKLYN...LIKE IT USED TO BE!"

**FREE DELIVERY 12.00 MIN**

**718.624.9107**

Credit Cards Accepted with Online Orders Only!

Please go to [www.delivery.com](http://www.delivery.com) OR [www.grubhub.com](http://www.grubhub.com) to place your order

**Store Hours:**  
Monday thru Thursday : 11:00 am - 10:00 pm  
Friday & Saturday: 11 am - 11:00 pm  
Sunday: 11:30 am - 8:00 pm

*Home of the Original Deep - Fried Calzone*

**Making them the same way for over 50 Years!** 5.00/ea

POCKET-SHAPED DOUGH OVER-STUFFED WITH RICOTTA CHEESE, MOZZARELLA AND HAM. DEEP-FRIED UNTIL CRISPY GOLDEN BROWN

DUE TO LONG STANDING TRADITION, HAM WILL NOT BE SERVED ON FRIDAYS! SORRY, NO EXCEPTIONS!

**132 Union Street  
South Brooklyn**



# STAR-REVUE CLASSIFIEDS

## HELP WANTED

**Freelance Writers:** The Red Hook Star-Revue is looking for freelance writers for both the arts and news sections. We want to buttress our news as well as local theater and arts coverage. Email George@redhookstar.com

**Fundraiser:** Local artist/musician has an idea for a great documentary about the Carroll Gardens music scene of the 1970's and what has become of it, culminating in a live concert. Looking to have this project funded as a non-profit venture and we think that some foundations out there might be interested. One year timeline. If you think you could be part of this as a professional fundraiser, please email George@redhookstar.com

## Neighborhood Services

### Movers

**COOL HAND MOVERS** Friendly local guys that can relocate your life, or just shlep your new couch from Ikea. We'll show up on time, in a truck or van if necessary, and basically kick ass -- you might even have a good time! Call for a free estimate at (917) 584-0334 or email at coolhandmovers@gmail.com Customer reviews on YELP.COM

## Flooring/Carpets

**Union Street Carpet & Linoleum** - sales and service, commercial and residential. Expert carpet installation. Eric 347-356-0545

## Photo Digitizing

**Need your old family photos scanned, re-touched and archived?** Want your VHS tapes and home movies transferred to DVD? Would you like to digitize all your music CDs so you can get rid of the old discs? I'm a local mom with editing and archiving expertise and I'm available to HELP YOU! Sheilasavage75@gmail.com 646-591-5620.

**Real Estate Classified ads are \$8 per listing per month. Neighborhood Services are \$10 per month or \$100 the year. Display classifieds are also available. Call Matt for details, 718 624-5568. You may email your ads, or drop them in the mail. Ads@RedHookStar.com; 101 Union Street, Brooklyn, NY 11231 All other line ads are \$5 per listing per month.**



**No job too big or too small**  
Toilets, Boilers, Heating, Faucets,  
Hot Water Heaters, Pool Heaters.

**B & D HEATING**  
507 Court Street 718 625-1396

## SKYVIEW AIR CONDITIONING & HEATING CORP.

- **SALES**
- **SERVICE**
- **INSTALLATIONS**



- **Mechanical Maintenance**
- **Custom Engineering**
- **Computer Rooms**
- **Duct Work**
- **Boilers**

## SERVICE CONTRACTS



**DAIKIN AC** "ALL WORK GUARANTEED"  
**MITSUBISHI ELECTRIC** **Carrier** **YORK** **TRANE**  
AIR CONDITIONING SYSTEMS It's time to get comfortable. It's Hard To Stop A Trane.  
**Commercial • Residential • Institutional**  
51 4th Street, Brooklyn, NY 11231 email skyviewac@aol.com  
tel: 718 567-7445 fax: 718 439-8641

## STAR-REVUE

## ADS WORK

call 718 624-5568

to place yours



## Pro ELECTRIC CORP.

Licensed Electrical Contractors  
Commercial • Residential • Industrial  
Free Estimates

Violations Removed  
All Types of Wiring  
Emergency Service

## EMERGENCY SERVICE

137 King Street Brooklyn, NY 11231 Fax: (718) 935-0887  
Vito Liotine (718) 625-1995 (718) 625-0867 aliotine@aol.com



## Prudential

### Immacolata Giocoli

Lic. Real Estate Salesperson  
917 569-9881  
igiocoli@elliman.com

### Roseanne Degliuomini

Lic. Real Estate Salesperson  
718 710-1844  
rdegliuomini@elleman.com

### Douglas Elliman Real Estate

189 Court Street, Brooklyn, NY 11201  
Office: 718 935-6152 Cell: 718 710-1844  
www.prudentialelliman.com

An independently owned and operated member of Prudential Real Estate Affiliates, Inc.



# R & R REALTY



## R&R REALTY - THE BROOKLYN ADVANTAGE

When looking for Brooklyn commercial or residential real estate, you need expert advice. Brooklyn has become New York's art hub - home to musicians, artists and a host of emerging galleries. R&R has over 25 years specialized experience in the ever-growing and exciting landscape of Brooklyn. Whether you are seeking the best fit to house your business or looking to live in the next New York hotspot, R&R Realty is there with the answers you need. R&R can also handle all of your building management needs.

**Property Management of Commercial/Residential Rentals Music/Art Studio Spaces**

**386 Third Avenue Brooklyn, NY 11215**

**Phone: (718) 858-5555 Fax: (718) 858-5838**

**Website: www.2rrealty.com**

**Bluebird**  
midwifery

Gynecology  
Contraception  
Prenatal Care  
Labor & Birth  
Postpartum Care

Catherine Clark  
Midwife  
Tel: (718) 855-8885  
Fax: (718) 855-1880  
135 Union Street  
Brooklyn, NY 11231  
cat@bluebirdmidwifery.com

**STAR-REVUE**  
**ADS WORK**  
call 718 624-5568 to  
place yours

# 4th ANNUAL MOTORCYCLE RAFFLE

WHEN: SATURDAY SEPT. 24 2011

STARTS AT 12 NOON

WHERE: TAMAQUA BAR & MARINA

84 EBONY COURT

BROOKLYN N.Y. 11229

718-646-9212

WHY: TO WIN THIS BIKE AND PARTY!

RAFFLE PRICE IS \$100.00 PER TICKET

\$10.00 AT GATE W/O RAFFLE TICKET

400 TICKETS AVAILABLE



## WIN THIS BIKE

THE BIKE: 2005 CALIFORNIA CUSTOM, ONLY 2000mi. S&S MOTOR,

CUSTOM FLAME PAINT JOB, HARD TAIL & WIDE GLIDE FRONT END

A PORTION OF THE PROCEEDS TO BENEFIT HELPING HANDS

CHRISTIAN COMMUNITY CENTER

CHINESE AUCTION, VENDORS, PSYCHIC READINGS, 50/50 AND CARSHOW

ALL DAY BBQ, ENTERTAINMENT BY

ONE PINT DOWN CLASSIC ROCK BAND & THE DEADLYZ HARD ROCK

TICKETS CALL 917-577-3652

ALSO AVAILABLE AT

RENEGADE CLASSICS, DEER PARK

TAMAQUA BAR & MARINA, BROOKLYN

WYLD CHYLD TATTOO, LONG ISLAND

INFO AT: [WWW.MOTORCYCLESFORCHARITY.COM](http://WWW.MOTORCYCLESFORCHARITY.COM)

Your  
New York  
Area  
Moving  
Company

**Movers,  
Not Shakers!**

**We are NYC's  
Green Movers**

*No tape! No Cardboard! No assembly!  
No waste!*

Our GothamBoxes™ are reusable plastic bins we drop off in advance of your move. Our trucks use biodiesel.

Go to [moversnotshakers.com](http://moversnotshakers.com) to see our video about green moving | Based in Brooklyn