

Nov 1-15, 2011



Van Brunt Street Yesterday, REVERE SUGAR Ernest Porcelli, PARKING PERMITS Rottentoof Records Jobs, Red Hook Initiative, RED HOOK CIVIC ASSOCIATION, Heroin Factory on Van Brunt, CB 6, and of course RESTAURANT GUIDE, Classifieds, CALENDAR, ILA, All in color for not even a dime!



# Celebrating Columbia Waterfront District The Red Hook Star-Revue

SOUTH BROOKLYN'S COMMUNITY NEWSPAPER

## EXCLUSIVE INTERVIEW:

# ILA 1814 President Louis Pernice Says Shipping Continues Here for 20 Years

Louis Pernice, Summit Street native and president of the International Longshoremen's Union, Local 1814, speaks both with the language of the street and the erudition befitting a savvy CEO of a major corporation. Except the corporation that he heads is responsible to laboring members, rather than investing shareholders. These members are mainly well paid blue collar workers, many of whom have followed proudly in the footsteps of their parents and grandparents who settled here in South Brooklyn many years ago.

Mr. Pernice granted us a wide ranging interview covering both the recent past and his understanding of the future of shipping, both container and bulk shipping here in Red Hook and also further up in Sunset Park. He takes pride in the efficient pier operations he is able to provide the container lines and is optimistic that with the problems of American Stevedoring now in the past, the future here with Phoenix and their new stevedoring partner will bring more high paying jobs to the area, as well as income for both NYC and the Port Authority. The interview was conducted by George Fiala and begins with a comment from Mr. Pernice responding to outgoing PA Executive Director Chris Ward's remarks on Red Hook where he recommended the shuttering of the terminal operations:

"You know what I think they should do with Chris Ward's remark about Governor's Island, about building a bridge to it from Red Hook, you know what they should do... with all the development for housing that they want to do on the waterfront, they should turn Governors



Louis Pernice conducts business from a modest office between Red Hook and Bush Terminals (photo by George Fiala)

Island into a second Roosevelt Island."

**(RHRSR)What was the waterfront like in the '90s?**

(Pernice) Well, Universal left in '94 (Universal Maritime Service, which was the stevedore at Red Hook Terminal before they resigned the contract and it was won by Sal Catucci and his American Stevedoring company), and there were many, many services (services refer to contracts with carriers to load and unload their ships)... When Sal came in to Red Hook Terminal we had many many services, and continued to for a long time, and then it started to diminish. The big argument at the time was that when Sal took it over there was a subsidy provided to him by the Port Authority, and then later on Jerry Nadler fought like hell to get him a government subsidy which turned out to be hard to come by. Without the subsidy Sal started losing quite a bit of money.

**You mean for the barging?**

Yes, the cost of the barging. It was very expensive. And that's really why Sal fell behind on his payments, in addition to that, the many services that we had, started to diminish here on the Brooklyn side. Many of whom did not require the barge services. With the lack of subsidy on the barge it became a problem because now Sal was paying the barging. So he fell behind on his bills, he wasn't paying his rent for the longest time, he wasn't maintaining... while this is in

dispute. The argument was that in the lease the Port Authority was supposed to provide certain maintenance.

**What kind of maintenance?**

Well, capital improvements mostly... transformers, roadwork, putting in electrical lighting. What happened was they ended up going to court, but during that period of time, Sal withheld his rent pending a decision to force the Port Authority to ultimately do what he believed they ought to be doing. During this period of time the pier physically went downhill, it really did.

**Plus you had the lease renewal controversy...**

If you want to go back to EDC, I'll tell you. The plan with EDC came out at a hearing they had at City Hall, I was at that hearing, and I was shocked at what they said. Because,

previous to that hearing, we had a lot of cooperation from EDC to open up the Cruise Terminal, and the idea was to continue the operation in what is now the Cruise Terminal, to open it up and make it available for the cruise ships separate and apart from the container terminal. During the hearing, when Kate Ascher (at the time EDC Executive VP for EDC, was asked what did she envision for the future of the cruise terminal, she spoke about the cruise terminal taking over the container terminal in Red Hook. And I was absolutely shocked by it. And my position at that time and continues to be as follows: Brooklyn could be self-sustaining AND the barge service self-sustaining, with the addition of the cruise ships going in there. Red Hook, which now, by the way our members are working there every other week seven days with a ship, and 5-6 days without a ship, which we never had there with Sal for a long time, you understand...

**You're talking about now, after American Stevedoring left...**

Yes now, I figure that we could very easily support the cruise terminal, the container terminal, separate and apart from the cruise terminal, and opening up 39th Street for, at the time we were talking about bulk cargo. Red Hook terminal used to do a lot of bulk.

**That's not containers...**

That's right. Not containers. Then we lost all that business, it went elsewhere. We used to do a lot of

(continued on page 3)



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## Growing Up Red Hook

## Sunday is Marathon Day

by Danette Vigilante



“Slow and steady wins the race.” Not only did this work for the Tortoise in Aesop’s fable, *The Tortoise and the Hare*, it also worked for my husband when he decided to take up running. I spoke those very words to him. The outcome was a thirty pound loss.

You know how it is. After a relaxing vacation of food and fun you come home to immediately relive your time by going through the photos taken while away. That’s exactly what we were doing when my husband came across a photo of himself. “Who is *that*?” he asked. I knew it was quite possible that a stranger had accidentally wandered into the frame just as the photo was snapped but to be sure, I dug out my glasses in order to get a better look. It took a little repeating on my part but it finally sunk in, “that’s *you*!” Imagine here, if you will, the word *you* echoing through the air. Maybe even a close-up shot of my husband’s handsome, yet confused, face as he mumbled, “that can’t be me.”

And so began his love of running. At the time, I was running on the treadmill every morning. Keep in mind I was never a runner. Not even as a kid when I had a perfectly good track down at the Red Hook Stadium on Bay Street at my fingertips, or toetips as it were. The thought of actually running it never occurred to me. The only running I ever did was when I wore a new pair of sneakers bought at the Sneaker Factory and wanted to see if they made me run faster.

Now, while our basement is not dungeon like, it is still a basement. The treadmill sits in a corner, a low hanging ceiling ever threatening to bop me on the head if I got too wild with my sprints— which, surprise, I never did. A calm two miles, at best, was pretty usual for me. I huffed and puffed and used the time to contemplate life. For one, why fried things, otherwise known to me as, “Fried Goodness,” had to be so delicious yet so bad for you or why the minute a slice of chocolate cake is devoured, it sticks to my thighs as though it were some kind of weird magnet.

I did this deep, life changing thinking while staring out of our small basement window. The view is exactly as you would expect it to be; a clear view of ankles belonging to the random passerby and car tires. No matter though, thanks to Beyoncé, Kanye and some Timberlake, I actually was able to eke out a small amount of enjoyment.

My husband, on the other hand, didn’t take well to the treadmill or my sad two miles. Maybe his way of thinking isn’t as profound as mine. He needed to get outdoors, feel the breeze as it gently tussled his hair. He needed to wear out the rubber on a few pairs of running shoes while the rubber on mine remained new and thick, not to mention void of all things external.

When I gave my husband the slow and steady wins the race speech, I didn’t really mean for him to try and win *THE* race: *The New York City Marathon*. But that’s exactly what he set out to do. Well, maybe not win but at least make it to the finish. Last year’s race was his first and he’s running again this year. Yes, I’m very proud of him, and on November 6<sup>th</sup>, I will cheer him on like a mad woman as he runs over bridges and hills alongside the other brave and disciplined Marathoners. But me? I’d rather ... eat cake.

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.

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Celebrating Columbia Waterfront District

## The Red Hook Star-Revue

The News of South Brooklyn

Volume 2 No. 12, November 1-15, 2011

Founded in 2010 by Frank Galeano and George Fiala

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# Local ILA chief talks about Sal Catucci, Chris Ward and the future of our mixed use neighborhood

(continued from cover)

business with lumber... that continues to stay there, we had a lot of business with cocoa, with coffee, then coffee moved to Florida. A lot of that business went elsewhere. And 39th street, to me, at the time, I felt was a good opportunity to get back into that business. During the time we were discussing 39th Street, the automobile service came into play, that being Axis. They now have a lease with EDC and they currently, the last meeting I had with them, which was last week, I met the president, they are very hot on opening the facility to include automobiles and break bulk by the latter part of the first quarter of next year, and they'll be employing our people.

**Is there any way of holding them to that?** Well, they have a lease in place, it's only costing them money to have that lease... No, I can't hold them to that. But it would be foolish for them to come here and sit down with me, and discuss what they'd like to do, and what the position is as far as the work coming in, and then not follow through.

**Well, they had promised that before, right...**

Well, it was delayed. But there was a reason for that. The pier was in terrible shape. EDC didn't live up to their end of the deal on the construction that had to be completed before the facility was operational, and it took years. In fact, they were piss poor about anything they had to do there. Finally they got on track, they put in a new bulkhead, they cut off a good portion of the overhead on the shed, which will give them a good apron on the pier, which will give them more workability, and, availability for bulk cargo... that was a big thing.

**Changing the subject a bit - whose job is it to get the contracts on the pier. You spoke to me earlier about having steamship lines who were not doing business as long as Sal was at the pier all of a sudden calling you to do business now that Sal is gone...**

Here is how it works. We (the union) have a contract with the stevedore. The stevedore employs our people to do his work.. to do the work that is required to do the work to discharge the vessel. He, the stevedore, is placed there to do the work under competitive bidding by the leaseholder, in the case of 39th Street, Axis, who pays the stevedore, who pays us.

**What about Red Hook?**

Red Hook was different. Catucci was the stevedore as well as the leaseholder. His expenses included the rental of the pier as well as the operations including the labor. We are contract workers.

**So now the Port Authority is paying the bills.**

Yeah. And that will continue to be so until a couple of months until they wrinkle out a few things. Let me say something about the stevedoring license at Red Hook. A temporary license was granted to Phoenix, but Phoenix doesn't know anything about the operation. But, to clear up a couple of things that I keep hearing, it must have come from Matt Yates (Sal's flack) that the people that are there now don't know anything about the business, he's talking about I gather the Phoenix people,

but the truth of the matter is that the co-stevedore which is going to be granted a license along with Phoenix will be a professional operator.

**Changing the subject a bit again, let me ask what kind of work is done at the piers?**

We represent the deep sea workers who do the work on related services with the ships that come in - as well as individuals doing maintenance work at the pier, these sort of guys make sure that the equipment is in the shape so the longshoremen can fulfill whatever their obligations are and longshoreman, at the cruise terminal we have baggage handlers.

What is it that our guys do? A ship comes in. We have foremen on hand, they know exactly what has to be done. And what they do, the ship comes in and has to be discharged. We take all the cargo off, we lay it out on the pier, and then our drivers take it to designated areas, that's one operation, but the other operation is that if a ship comes in its discharged and then it's usually loaded. That same ship is loaded to go out. And most occasions, that ship, according to the size of the ship and the volume of the ship, that ship is in and out from 6 to 10 or 20 hours.

**And what is in those containers?**

Well, years ago before containers, the longshoremen were all very familiar with the cargo that was being delivered. But now, with containers, it's very rare, the only thing they are sure about, right now in Red Hook are those containers that are designated for Phoenix.

**Is there anything else that goes out here, or is everything else barged to New Jersey?**

No, we have both. And the barge, if it goes the way it's supposed to go, its currently operating under some subsistence coming from the Port Authority, but they have a plan in place to make the barging self-sustaining without any subsidy. Now, if that's the case that would be great. Great for us, because now we're in an ideal position, dealing with the tolls. These truckers pay huge huge tolls with the increase.

**Catucci's court case said that the Port Authority was only passing on government subsidies granted for pollution remediation but that they stopped applying for it.**

Well, if I get it correctly, and this is coming from Chris Ward (recent PA CEO just replaced by Governor Cuomo), this was coming from the Department of Transportation, and when the Republicans took over, everything was frozen. That's what it was.

**Ok - here's another question. What is it exactly that can be done in Red Hook that can't be done in New Jersey?**

Let me say this much. We get, by far, better productivity because of the layout of the pier. So what we're lacking in certain areas we make up in productivity. We really do. But right now, Jersey can do anything we do. We rely on Jersey with the barge service, but also, they rely on us for the stuff coming back here to Brooklyn on the barge... If the barge service continues, the way we feel



Lately they've been working both day and night at the Red Hook Container Terminal.

it should, because of the increase in the tolls, the barge service should be more viable for operators who want to ship across the river.

**Ok - as far as the actual workers - hopefully with your expectation of increased traffic at Red Hook you may need additional longshoremen... how does one get to be a longshoreman?**

Well, I have to give you some history... right now our books are closed by legislation. In order for us to reopen the books for new personnel coming into the industry, we have to show a need. In the past we would have a public hearing... now we along with the Waterfront Commission have introduced temporary longshoreman to deal with things such as vacations, and these people are chosen at random both by us and the Waterfront Commission. This was supposed to respond to the alleged problem we have with equal employment.

**Let's say that more permanent employment is needed at 39th Street if the break-bulk work happens. How would you hire new members.**

Well, applicants come right here to our office and we take their license, their social security number, and when and if we have the opportunity to open up the books, we call this individual. Everyone that's brought in to this local, who's attempting to be a longshoreman, we interview. Then public hearings would determine how many people we could hire, and we submit the results of our interviews.

**These are very good jobs, right?**

These are excellent jobs! But right now we can't do anything because the Waterfront Commission kind of took control over that now, pending change in the legislation giving union and management the right to fulfill the obligations of the work on the waterfront.

**So if there is more business, and the new stevedore is able to pay the rent to the Port Authority, and if more jobs become available - that's a win win situation for both the Port Authority and local employment. So wouldn't you say that the Port Authority wants this to work?**

Of course. Let me tell you, when this whole thing came about, and Chris Ward included, the lying bastard that he is, Chris Ward called me and we had a conversation about Red Hook, keeping in mind that he had worked there, he said to me, I said look, I hope you guys don't have in mind something that will disrupt the service in Brooklyn. Maybe you're looking to do something with the Cruise Terminal, I don't know, but if we could have a smooth transition.. he says Lou, I'm committed to come up with a plan that will replace American Stevedore in a seamless transaction, priority being that Red Hook Terminal will continue to function. That's what he said to me. And the fact is, in that conversation, I won't mention any names, but, in that conversation he asked me what stevedores did I feel would be worthwhile or proper to run the operation should the takeover take place. And I gave him two. And that's how we left off.

And it makes sense, cause it ended up that Phoenix was the linchpin. I never wanted Phoenix there to start off with, but because of their political influence - this wasn't supposed to happen but right under our nose it did happen. Not to say that we couldn't have prevented it, but it did happen. So now Phoenix comes into the picture and think about it, the linchpin being Phoenix because all their product comes in by water to a facility a short distance from the pier -

(continued on page 15)

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# News From the Street

written and collected by the Star-Revue writing staff



## News from the Carroll Gardens Library

We have a regular Saturday morning storytelling hour Story Time with Carol & Friends, Ages 4-6, every Saturday 10:30-11:30 at the Carroll Gardens Library - 396 Clinton St., corner of Union St. with Carol Troha of the Cobble Hill Playschool.

On Nov 5th, it will be a very special one with special guest, Mari Takabayashi (author of I LIVE IN BROOKLYN) will share her Halloween book published only in Japan and telling the story of Halloween in OUR NEIGHBORHOOD! Although Halloween will not come again until next year, feel free to bring your kids to the library in their Halloween finery!

The next general meeting of the Friends of the Carroll Gardens Library will be downstairs in the auditorium at 6:30 p.m. on November 16th. We welcome all new members to share their ideas and energy.

## Money Available For Gowanus but HURRY

Friends of Brooklyn CB6, Inc. is the recipient of a Brownfield Opportunity Area (BOA) grant from the State of New York. Grant funds will support a community-based planning process that seeks to reuse and redevelop properties along the Gowanus Canal for industrial use, economic development and/or environmental education purposes.

Friends of Brooklyn CB6 seeks an innovative and progressive consulting team that will acknowledge the canal's significance in a broader local and regional context. The consultant team will be required to work in partnership with community groups and government agencies to create an appropriate plan for contextual redevelopment and re-use of existing buildings along the canal corridor. It is strongly encouraged that responses include creative planning practices that acknowledge the challenges associated with industrial and mixed-use areas. Know any firms that might be interested and qualified to respond? Submission deadline

is November 14, 2011. Proposals in the range of \$220-240,000 will be considered.

The full Gowanus Canal BOA request for proposals is available at: <http://bit.ly/GowanusCanalRFP>. For additional information call Craig Hammerman at CB6 718.643.3027.

## Memory Lane Book Signing

John Koury will sign copies of his new book about growing up in Carroll Gardens "Go Sit On Your Own Stoop!"

The date is Thursday, November 3 from 7:00 PM to 10:00 PM at the social club at 520 Henry Street between Union and Sackett. Refreshments will be served.

## Community Calendar:

**The Red Hook Civic Association**, an eccentric neighborhood group, meets the last Wednesday of each month, which makes the next meeting November 30th 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 Marriott Hotel, 333 Adams Street. For more information you may call Vivian Hardison at 917-804-0797. The Rotary Club motto is "Service Above Self."

**CB 6 Meetings:** Nov. 9th, 6:30 - General Board Meeting, at the Pal Miccio Center, 110 West 9th Street (close to Hamilton Ave); Nov. 16th, Parks Committee meets at Cobble Hill Community Room 250 Baltic Street (between Court/Clinton Streets). The meeting where they check out liquor applications is on November 28th, but the place is still to be announced.

**76th Precinct Community Council:** these meetings are public and held the 1 Tuesday of each month, meaning the next two meetings are Tuesday November 2nd and then Tuesday, December 6th. Go to the basement of the 76th Precinct at 7 pm on those days. The precinct is on Union Street close to Henry bet. Henry and Hicks.

The Star-Revue is happy to publicize your neighborhood meeting free of charge - send info to [editor@redhookstar.com](mailto:editor@redhookstar.com)

## New Brooklyn Rotary Club Chartered at Borough Hall



On the snowy Saturday evening of October 29th, the first new Rotary Club in Brooklyn in many years held a gala event swearing in its new officers and members. Pictured above is Marty Markowitz speaking as Brooklyn Paper founder and social media consultant Ed Weintrob listens.

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# Revere Sugar Refinery lot remains fallow

by Elizabeth Graham



It's been about five years since Thor Equities razed the land between Ikea and the Beard Street Warehouses. Photo by Elizabeth Graham.

There's been no word on plans for the Revere Sugar refinery lot for the past couple of years, and the company that owns the site says it's going to stay that way for a while.

"It's sort of an open question at this point," said Stefan Freedman, a spokesman for Thor Equities.

The company, owned by Brooklyn developer Joseph Sitt, bought the Beard Street property in 2005 for \$40 million. After demolishing the 19th-century warehouse and the factory's huge conical silo, Sitt floated several proposals for the site, meeting with mixed reactions from locals and running up against zoning issues.

Tentative plans for a mall, including a BJ's Wholesale Club, were followed by a move toward converting the factory into housing, offices and stores. Another

**"I guess we would appreciate some development that would be beneficial to the community, preferably a mixed use," he said. "We would be very apprehensive of a big box store."**

**—John McGettrick**

er short-lived proposal suggested building college dorms on the waterfront site, which sits between Ikea and Fairway.

The property's location in an industrial zone presented an obstacle toward any plan including housing. Despite de-

bates several years ago by city officials over whether to remove the Revere site from the industrial zone, allowing Sitt to build housing there, no change was made, Freedman said.

Any plans for the Revere site will fall in with existing zoning requirements, he said.

"We're in discussion with folks who might lease the place," Freeman said. "Our plans have always been for a commercial use."

The land's future remains a source of concern to local residents.

It's been about two years since John McGettrick, co-chair of the Red Hook Civic Association, heard any talk of action at the site, but he isn't giving up hope that whatever ends up there will

be a positive addition to the waterfront.

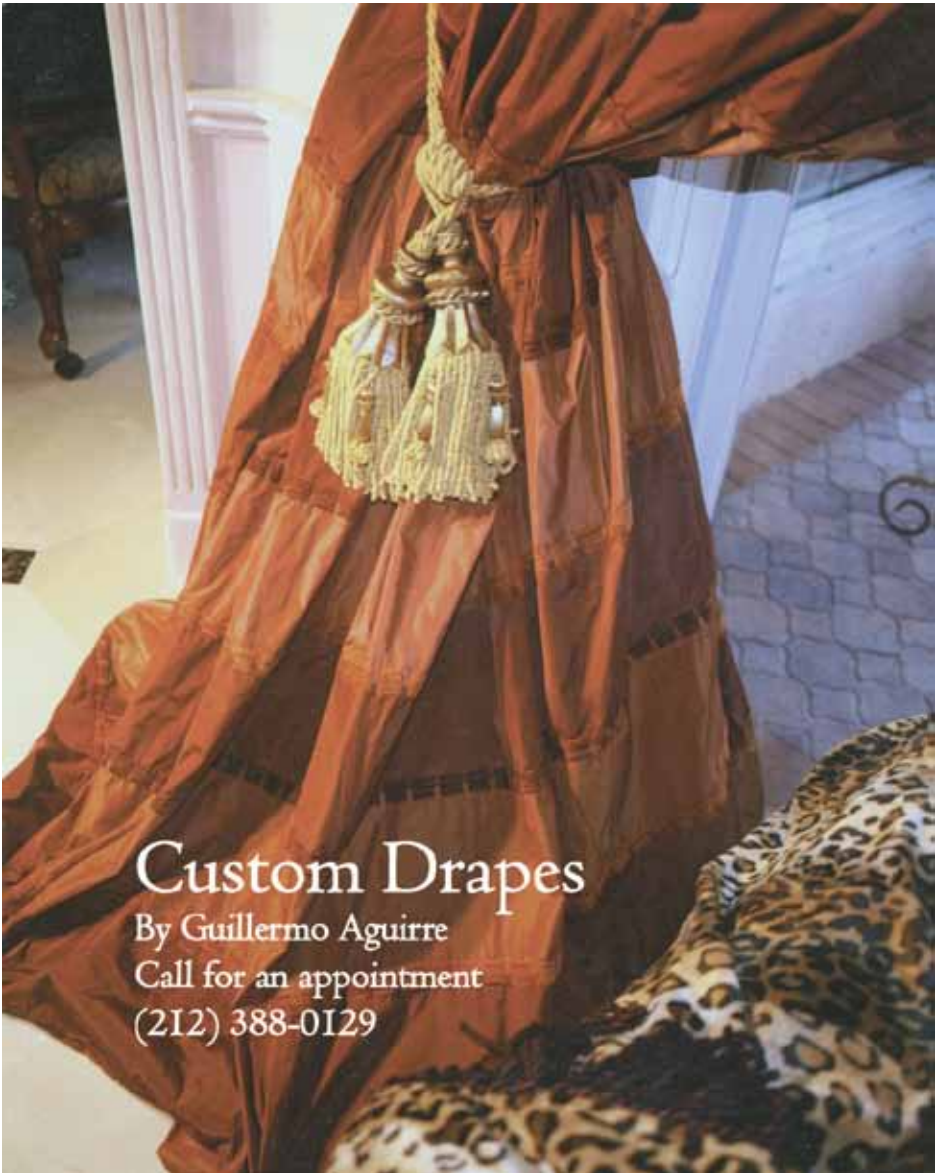
"I guess we would appreciate some development that would be beneficial to the community, preferably a mixed use," he said. "We would be very apprehensive of a big box store."

Keeping the integrity of the waterfront is foremost on many minds.

"It's situated at the mouth of the basin there, I think with whatever goes in, they have to understand there's a very strong and working waterfront there," said Craig Hammerman, District Manager of Community Board 6. "I think the people in the community are disappointed that the signature mill was demolished and nothing was put in its place ... We're keeping our ear to the ground on this one."



This is what Thor Equities tore down as soon as they could. Many thought the dome should have been declared a landmark. Archive photo by Thomas Rupolo



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Left to Right: John K. Avanzino  
Angélique Moreno  
"CHOSEN TO 2011 SUPER LAWYERS"





# Red Hook job training centers suffer from underfunding by Curtis Skinner

John Barryhill, 54, points towards one of the dilapidated brick buildings of the Red Hook Houses. He has lived on welfare in one or another of these rust-colored structures for the past three decades. It's been years since he has had a job—and not for a lack of trying, he says, but from a lack of resources. “They gotta give ‘em training so they can do something with their lives,” he said of the New York City Council’s refusal to increase funding for workforce development centers in Red Hook.

With the city suffering record unemployment and poverty rates demand for workforce development is on the rise. Many of the non-profits that provide these services are short of the funding required to meet the expanding needs in the communities they serve. To that end, community boards around the city have been largely successful in having their requests for money accommodated by the New York City Council. But Brooklyn’s Sixth Community District has not been so lucky.

## CB 6 turned down for funding

In the 2012 community board budget delivered to the council, the board twice requested aid to expand or create workforce development centers in the Red Hook area and was twice denied. One was rejected for being insufficiently detailed and the other because the board has made the exact same request annually for the past decade, according to the report.

“They’ve taken great pains to attract business and industry here,” said District Manager Craig Hammerman, referring to the recent relocations of businesses like Fairway Market and IKEA to the neighborhood. But he argues that the city hasn’t done enough to fill those new po-

sitions with residents of the community. IKEA in particular has been at the center of much of this debate since 2004, when the council approved its construction.

Many believed that the Swedish furniture store would hire primarily from Red Hook due to the “Red Hook Works” program the company implemented. Started in the fall of 2007 and ended at the store’s opening, the initiative trained 1,001 Red Hook residents in vital retail skills, according to IKEA’s human resource manager, Jason Johnson. Additionally, residents of the 11231 zip code were given a three-week head start in the application process.

Since then, many have asked that IKEA make public the number of people hired from the community, but to this day it has not.

“That is proprietary information that we just can’t release,” said Lorna Montalvo, local marketing specialist for the store. “But you’re free to walk around the store and ask people.”

An informal survey of 62 employees revealed 11 to be from Red Hook, around 18 percent. When IKEA’s doors opened in 2008, unemployment in the neighborhood was roughly 22 percent, according to the 2005-2009 estimate from the American Community Survey, a division of the U.S. Census Bureau.

## Job training centers suffer from underfunding

Numerous workforce training centers service the Red Hook area in attempts to reduce these figures, but often the number of unemployed looking for assistance cannot be helped by the short-handed and underfunded staffs.

For instance, the Red Hook Initiative in collaboration with the Brooklyn non-

profit 5<sup>th</sup> Avenue Committee, offer a GED certificate course—a degree crucial to being considered for many jobs—but the waiting list can stretch to as long as six months. Other certificate courses and hands on job-training programs around Red Hook have similar delays or just turn people away. Many who work in these job-training programs believe that extra funding is the answer.

“Things aren’t going to change until the city puts money in,” said Cheryl Nash-Chisholm, the job developer at Red Hook Initiative. The center primarily focuses on youth employment programs but partners with other centers that help adults.

An employee at one of Red Hook Initiative’s partner corporations, who requested anonymity for fear of retribution, remarked, “It makes you wonder what we are doing for our community.” To this end, Congresswoman Nydia M. Velazquez of New York’s 12<sup>th</sup> congressional district proposed the “Affordable Communities Employment” Act on Wednesday October 19. The act aims to shunt public housing funds into job training services for their residents.

“For New Yorkers to reenter the workforce, they need access to new, marketable skills,” Velazquez stated in a press release. “With this bill, we can create opportunity for Americans living in public housing, while helping our businesses find more talented, qualified workers,” she said. The bill is likely to face stiff opposition in the Republican-controlled house however.

The city council has not attempted to provide additional funding. A dozen phone calls and emails to Red Hook councilwoman Sara M. González’s office have yet to be returned.



Congresswoman Nydia Velazquez announces her new jobs bill last week at the Pal Miccio Center

The completion of the Barclays Center scheduled for September 2012 is likely to be the next big battleground for Red Hook jobs. Nash-Chisholm of the Red Hook Initiative discussed the center’s plans of getting 10 young adults from each housing project in Brooklyn to work at the center.

## Will Barclays Center hire?

“It would be great for the kids,” she said with an excited grin. She hopes that the efforts with the Barclays Center will meet with more long-term success than has been seen in the past.

In the meantime, Red Hook residents will continue struggling to find work in an overcrowded and ever-shrinking economy, and with no extra help from city government.

“It’s been five years and they ain’t done nothing yet,” said Eddie Soto Sr., 63, who moved to the houses five years ago. He spaced his hands a foot apart and said, “The waiting list numbers stack this high. People are never hiring.”

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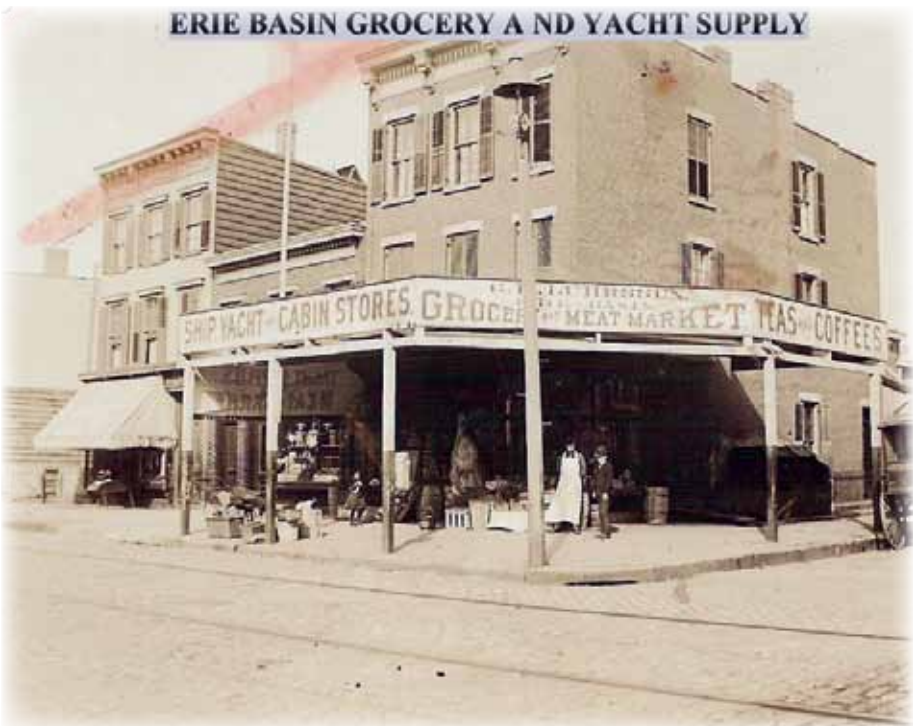
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# They All Came to Red Hook by Robert Geelan

The holiday known as veteran's day is held on November 11 every year. Some of us with longer memories recall it as Armistice Day. It was first begun to honor the veterans of WW1 which ended at the 11th hour of the 11th day of the 11th month. In 1954, President Eisenhower and Congress had the name changed in order to honor veterans of all wars. It is a fitting time to remember and honor three members of my family who had Red Hook connections. The first is Edward Dunn who came to Red Hook from Ireland. He married my grandfather's sister Elizabeth and together they Raised a family and my grandfather on Dullivan street in Red Hook. We don't know if Edward Dunn was drafted or if he enlisted in the Union army but he made the supreme sacrifice. He lost his life at that most bloodiest of encounters, the Battle of Antietam in Virginia. He is buried in the former battlefield. The next service member and family member was Charles Geelan, The older brother of my grandfather, Charles enlisted in the first New York cavalry regiment on August 25, 1861. Captain Abram Jones was his commanding officer and he served in company A. On January 1m 1864 Charles re-enlisted and was promoted to Corporal. In May of 1864, along with 150 other soldiers, Charles was captured by the rebel forces

at the battle of New Market, Virginia. The most notorious prison camp of the war was operated by the Confederate states at Andersonville, Georgia. Many of those sent there died in captivity. Charles Geelan was one of the fortunate ones. The Army of General Sherman was approaching Georgia and he was sent to Charleston and was released at the end of the war. We do know that he visited the family on Pioneer Street and left his discharge papers with them. The final family member that we honor on this Veteran's day was born on Van Dyk street in Red Hook and lost his life in WW 11. He was my cousin Lt. Col. Thomas Ronald Macmillan. May they rest in peace.



The accompanying photo shows Claus Lührssen with one of his helpers standing in front of his business establishment. The location is 424 van brunt street, on the north west corner of Van Brunt and Van Dyke. I believe the building is still standing, although much altered.

Claus Lührssen was my grandmother's older brother. In addition to the businesses enumerated on the signs of the store he was also a liquor dealer and a wealthy man who "Owned a surry with a fringe on top". This was an expensive vehicle of the day. In the family, Claus was known as "Uncle Charlie".

The Brooklyn Daily Eagle of July 30, 1891 reported that "the United grocers picnic had a great outing and a good time at Coney island". It was also reported that C. Lührssen was the Secretary of the association.

The photo shown was most likely taken by C. Lührssen's son William Lührssenwho became proficient with a camera at an early age.



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# A day in Red Hook

by Mary Ann Pietanza

I grew up in Red Hook. In fact, I have a lineage there - my grandmother settled there as a young immigrant in the early 1900s. She married an immigrant man from Red Hook and they had their children there, all seven of them - my mother included, who, in the late 1940s married a Molese immigrant from Red Hook. Molesi (from Mola di Bari) people made up a large population of the Italian immigrants and dockworkers there. Needless to say, we, her children, were raised there as well, from the fifties to the eighties, on Luquer Street, near Columbia St., home of the infamous Defonte's and around the corner from the Valentinos, whose son is named for the beautiful Valentino Pier on the waterfront. Life was good there, at first. As children we enjoyed street games, card flipping, hand ball, jump rope, going to Red Hook pool with our towels rolled under our arms and eating Defonte's sandwiches.

Sometime in the sixties, things went awry with our neighborhood. A build up of the demographic division of the BQE that renamed all the neighborhoods to separate themselves from us, and a shift of dock work to the Jersey shores started to create signs of unemployment and poverty and drug related crimes that led to a sharp change in lifestyle for us. We went from a thriving, walking neighborhood to one we had come to learn to fear in a matter of just a few short years it seemed.. We became the bad side of the highway. Yet, we spent our teenage years there and I even lived there after I got married in the early eighties. My parents lived there until the mid-nineties and while I never felt we abandoned our neighborhood, in our hearts, that is, our visits there were confined to their apartment, not exploring the neighborhood, not that side of it anyway. After my parents moved, I kept track of some of the turn of events happening there, and so, after ten years I decided I wanted to check out Red Hook for myself, on foot. My daughter's interest in the BWAC in 2007, finally brought me back to "The Hook"

It was a beautiful September morning, the sun was shining, not a cloud in the sky. Over the cobble stones we drove to the end of Van Brunt Street, passing a very busy Fairway-Sunday morning shopping seriously in progress, to the Brooklyn Waterfront Artists Coalition. Housed in a huge Civil War era warehouse, Amy and I got out of the car to walk to the gallery joining numerous other people, young and old, enjoying a leisurely Sunday morning walk around the waterfront. Some people were residents, others were tourists, and some were waiting for the Water Ferry to Manhattan. (Did I mention we were in Red Hook? Because already I am bewildered.) Upstairs in the BWAC, business was moving along rather professionally. They were serious when they said the upcoming art show was huge. It was. **Narratives** was to take place during October. Amy registered and her artwork was critiqued. Three pieces were selected for the show. She signed up for her volunteer hours, we took a quick peek at some of the work on display already and then we left. We went back in the direction we came from passing through the opening of the Beard Street Warehouse. To our left the sun was peacefully glistening on the water below without much regard to the pre World War II ruins that lay beneath it. In front of us we saw the old abandoned trolleys, which, again, were surrounded by onlookers.

## A great luncheon on Van Brunt Street

Along Van Brunt Street we walked and since we both had not had coffee, we stopped at a café whose name escapes me mainly because, well, there was no name that I could see anywhere inside or outside of the premise. It didn't much matter, though, because I was busy digesting the whole scene that was unfolding before my eyes. It was my first culinary experience in Red Hook, and it was a bit of a culture shock to see a restaurant like this here. Plus, the place was adorable. Bright, airy. White couch and aluminum chairs and stools. There was a counter filled with French croissants and other pastries. They were serving a simple menu of lemonade, organic iced

**When he learned I grew up on Luquer**

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**ciation "Lukear" or the more relaxed**

**version, "Luker," since the street was**

**named after a World War I Colonel.**

tea, coffee and a few specials for breakfast. I happened to notice a black door to the right of the counter (which I later realized was the door to the bathroom) that was very cleverly painted black and served as the specials-of-the-day menu board. Okay, we wasted no time reading this. They had some tasty treats listed. I opted for the St. Andre cheese, heated on a bed of arugula with glazed figs and grilled pieces of toasted rustic bread. Amy chose eggs with asparagus, and we shared a coffee, a pot of pressed coffee. In front of us on the wall above the big white couch was a huge triptych, a painting I assumed was from a local artist. To our right sat a foreign couple deeply emerged in conversation looking very status quo and content to be a part of this cutting edge neighborhood, and next to them a couple with their baby who was being fed from a container by her mom who casually mentioned to her friend at the table that the baby was eating pureed tilapia fish with cilantro! (I glanced quickly outside to remind myself that I was indeed in Red Hook, but nothing here was matching my old memories.)

The food was, not surprisingly, incredible and all I could think of was the article I read a couple of weeks earlier when a food critic had said of Red Hook restaurants, "How do such terribly dressed people manage to cook so well." Not my sentiments, necessarily, but an observation worth noting. Water was brought to us in an old fashioned milk bottle, as if they were saying, "We're new, but we want to maintain the flavor of the old neighborhood and an era gone by." My mother would have approved.

## A stop at Erie Basin

Because it was so beautiful, we decided to walk further along Van Brunt Street (unthinkable, or rather, not permissible to us when we were kids and as girls - Coffey Park was our border then). We came across a store called Erie Basin. Inside was a very uncluttered, warmly painted-mostly black decor - arrangement of display cases of antique and estate jewelry. The owner sat atop a stool pensively working on his lap top in his equally coordinating black shirt, jacket and pants, while we looked around at the jewelry and some early pieces of chairs, glasses and bone carved forks. The owner, who appeared to be in his mid- twenties and looked like a very clean shaven version of James Blunt to me, was very knowledgeable about each of his pieces. He told us he was from Chicago and lived nearby and enjoys living here. When he learned I grew up on Luquer St., and since Defonte's was a favorite of his, he asked , "Just how do you pronounce Luquer?" This is an age old question from outsiders. I explained most natives would say "Laqueer" emphasizing the long e sound, but that it probably really held the French pronunciation "Lukear" or the more relaxed version, "Luker," since the street was named after a World War I Colonel.(During WWI, Colonel Luquer

ordered the establishment of Army Day which was observed from 1928 to 1949.) He mentioned to us that the Good Fork was a must visit for good food. I thanked him for helping to revive Red Hook and bought something to show my support.

We went on to visit an antique shop where, interestingly enough, it seemed like the entire post World War II era of plastics, an accent in our home growing up and most of which was purchased in John's Bargain Store on Columbia St., gleamed colorfully for sale at ten times the cost. As were the blue mason canning jars, the kind I still keep in memory of our own jarring days when we spent endless hours as kids jarring tomatoes, roasted peppers and mushrooms. A stop at the Kentler International Drawing Space where Philadelphia artist Paul Santoleri's full room retro mural was exceptional. This space on the old days housed an Army Navy store which sold clothing and accessories to the dockworkers of yesteryear, We were greeted at the exhibit by a young gentleman who was born in Ireland, but lived in France most of his life and was more than willing to tell us the story of Kentler's creation.

A walk around Valentino Pier, sad because of Louie Valentino's tragic death as a fireman, eventually led us to key lime pies in another Civil War warehouse nestled comfortably among the huge potted shrubs and plants that the nearby Liberty Nursery seems to supply in abundance here and is quite effective at making the area so homey and inviting. The pie, by the way, was excellent, a direct reflection of their dress code, I amusingly presumed. Not really. On our way back to our car, we couldn't resist having a drink al fresco behind Fairway's waterfront eatery, an excellent way to enjoy the afternoon sun and silence of the calming current of the Buttermilk Channel.

In our car we drove by Red Hook Pool which I had not seen since I was at least ten years of age. It looked smaller, but then again, as a kid, everything looks taller. And I got a glimpse of the community farm I had heard so much about.

I was eager to stroll along Smith Street, another block I had read so much about and, again, one we had avoided for years. (Even when we had entered and exited the Carroll Street train station for work or school, Smith Street was a non-entity to us. From the station it was a brisk walk up to Court Street, and safe territory.) Our time there was highlighted first by a visit to Ceol's where we were entertained by a four piece Ceili band. Not my usual cup of tea, but the combined sounds of the guitars and fiddles were very uplifting. In the midst of the band playing and multiple screens airing both rugby and football, a mixture of Irish brogues, Brooklynese and geek lingo embraced our space there. A sign of the times? Maybe not..

Our other highlight was the Ohio Knitting Mills, an establishment whose inventory was 80% stocked with fully knitted clothing made from the Cleveland Ohio Knitting Mills Company between 1946 and 1978. This intrigued me as I learned that when the mill closed, all the unsold clothing was put into storage. Some years ago the idea to re-distribute the clothing was born and Red Hook became one of its new homes. What is this Ohio and Red Hook connection (Jane's Carousel) anyway? Once we learned that the cute caps we liked were knitted by a local Brooklyn woman, we purchased one and Amy later wore it for the opening day of the BWAC exhibit. Outside dusk was approaching and we began to head home. It felt so good re-visiting my old neighborhood with my daughter, who, like most people her age, thought Red Hook was so cool.

Weeks later on the second floor of the BWAC, standing upside a window where I was watching the Statue of Liberty standing erect holding its gaze on Red Hook, something she has done since she has arrived here, but something we never paid much attention to back then,

*(continued on page 14)*



# Editorial:

## Good News

We're happy that the footbridge over Hamilton Avenue is finished and open to the public including schoolchildren even before the November 1st date that was promised as we reported in a recent issue. We are also happy that work is proceeding apace on the sewer replacement project on Van Brunt in the Columbia Waterfront District area.

## Not so Good

We are not so happy about the public hearing taking place November 2nd regarding a bill sponsored by two of our local pols - Daniel Squadron and Joan Millman. This bill was introduced a couple of years ago and will probably come up for a vote next year.

What Millman and Squadron proposed, most probably urged on by the elitist Brooklyn Heights Association and the car unfriendly Mayor Bloomberg, is that parking be only permitted on residential streets to residents of that designated community, and only after they pay some fee for a sticker.

What this means is that if someone with a Red Hook permit goes to visit a friend in Fort Greene, they can't park on the street. If their friend has a driveway then it's ok. It also means yet another hidden and regressive tax.

To us that's is not only elitist but reflecting of a suburban mentality not befitting city residents who already know that parking is a pain before they get a car. It also strikes us as Big Brotherish and we're against it and embarrassed that our local pols introduced it.

# Letters:

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

## Will Phoenix stay a good neighbor?

To the editor: Thank you for the article, "Phoenix Rises Into Red Hook Container Port" (October 18, 2011).

The port is an environmental asset for New York. On balance, it pollutes less than other ways of transporting goods to our region. But the port is a dirty business for the Columbia Waterfront and Red Hook. One of our biggest problems is port truck pollution. Many port trucking companies misclassify their drivers as independent contractors and force them to buy their own vehicles. They pay the drivers so little that they can only afford the oldest and dirtiest trucks.

The Columbia Waterfront Neighborhood Association and our allies in the Coalition for Healthy Ports believe it is time to clean up the port trucking industry. Phoenix Beverages, the new port operator, could be another important ally in this fight. Or it could be an obstacle. The good news is that the company has a record of negotiating with the community and even committed to decreasing pollution from its private truck fleet. Here's hoping that Phoenix continues to be a good neighbor. Sincerely, Norman Cox, President Columbia Waterfront Neighborhood Association

## He will always have Red Hook in his heart!

Hello Red Star-Revue! Great publication! As a former Red Hook boy way back when in the 50s, now living Florida., I always have had Red Hook in my heart all these years. I am now past 60 years of age and my childhood was spent in the "Hook" as we used to call it back then.

I lived on 2nd Street between Hoyt Street and Bond Street. It was back then primarily an Italian enclave. I remember the men leaving for work at the "docks" with their "coffee bag hooks" hanging from their shoulders. All of us kids would always be outside playing something: marbles, cards, fistball, kick the can. So many games for all the seasons of the year.

Most of the families were blue-collar workers. My dad worked for the Department of Sanitation and my mom worked part-time as a courier in Chase Manhattan in the city. I remember taking the "D" train to the city to meet my mom and her friends for lunch. I was no more than 10 years of age and we never gave it a second thought about safety.

As for many people who are fortunate enough to have fond memories of their childhood you cherish them as you get older. For us kids in the Hook every day we did something with each other.

Some of the places that are still around but may have changed names like the Casa Rosa was the Gloria pizzeria. Back in the day, don't laugh, a whole pie was \$1.25, Calzones were 35¢. I don't know if Nino's pool hall on Court Street is still operational but that was a place to hang out on Sundays if you wanted to get into a game of "money ball".

The Red Hook pool where for 10¢ you can swim all day. People came from all over the area to go to the pool. Just bring your bathing suit wrapped in a towel and have a good time with your buddies. No parents watching us, really no need. In the summer, we took the "D" train to Coney Island and went to Bay 14. That was more or less, where you would see guys from your neighborhood. I remember Puerto Ricans playing the congas and bongos on the beach. We grew up listening to Tito Puente, Johnny Pacheco, Ray Barretto, Eddie Palmieri. I still love to listen to them.

There are so many things about the Hook to tell, and I know that there are many of us that feel the same way as I do about it.

I noticed a book signing by the author of "Get off My Stoop". Good for him and I wish him well. His memories come after mine but if he has taken the time to write a book about it, then it is obvious that he too has fond memories of the neighborhood.

Well lastly, I do want to say to all my childhood friends from 2nd Street, (there is only one left on the block, Patti Boy) and unfortunately, some have left this earth. You will always be part of me. Hey, Do they still make pimple balls? Love to play a game of fist ball! Yours truly, Lawrence Albano (better known as "Skip")

## Likes part of editorial but not all of it

Dear George, In your recent editorial, "The Shame of Our Cruise Terminal", you rightly point out what an embarrassment to our neighborhood the Brooklyn Cruise Terminal is. Aesthetically and practically, its presence gives nothing back to Red Hook, apart from the odd bit of busi-

ness that the longshoremen and ships' crews bring to some of our stores. Of course, there is potential, and I've offered a few ideas for its improvement in my blog over the years - comparing our terminal (BCT) to the one in my old home town of Sydney, Australia, for example, where the terminal is integrated into its historic neighborhood and is a destination itself on both cruise and non-cruise days, with diverse elements incorporated into the building and its surrounds, allowing uses ranging from conventions, restaurants, cafes, public waterfront walkways and parks. The EDC have promised some improvement to the BCT but have, so far, done little to make it more neighborhood friendly.

In your piece, you also state that "local activists, supported by local politicians claimed that the pollution", from the diesel burning of idling cruise ships, "was causing huge amounts of asthma and cancer among the residents of Red Hook" and that your paper has "not taken a position on this" as you have not seen any "scientific evidence one way or the other".

As someone who has spent the last 6 years researching this subject (after the Cruise Terminal was opened at the bottom of my young family's street), and as someone who has been fighting for the implementation of shore power at the Brooklyn Cruise Terminal, who has also advocated for the use of that life saving technology throughout the ports of New York and New Jersey (the 3rd largest port system in the US), I find it hard to see the logic in the position you have stated.

The "claims" that you say "activists" have made are actually statements made by the Port Authority themselves, who wrote in testimony to the Public Service Commission that the cruise ships were costing "Brooklyn residents" (not only Red Hook) an estimated amount "approaching \$9 Million" per year in monetized health costs, including asthma, cancer and premature mortality. It was also the EPA - our own Government agency - that stated that the "use of shore power at the Brooklyn Cruise

Terminal would annually eliminate 100 tons of NOx, 100 tons of SOx and 6 tons of particulates" ... "which are are harmful to the public generally, and especially to our children, the elderly, people with lung disease, those who exercise outside, and low-income and minority communities located near ports". These aren't just activists - they are experts stating scientific facts - and everyone from the EPA to the Port Authority, Friends of the Earth, NRDC, International Maritime Organization and more are saying it.

Now, you're right, there hasn't been any specific study done on Red Hook residents and the impact of cruise ship pollution on their health. Nor has there been any specific study on the impact of the smoke-stack emissions from the equally dirty container ships, or from truck emissions, or cars, or anything else. But to imply that the "science is out" on this issue is to be quite disingenuous.

In California and other places around the world the studies have been done. In Charleston, SC, recently, a comprehensive study was done showing the monetized health impact of port pollution (cancer, asthma, premature mortality) from an expanded port to be \$81 Million per year - from ships, trucks and other sources.

To say that we're not sure whether the scientifically proven impacts that have been shown in other locations apply to our location is not logical. Would we apply the same burden of proof to car emissions, or truck emissions or climate change? Would we say that we're not sure whether the proven pollution impact of cars in California applies to our residents in New York? Yes, it would be nice to have our own study - but studies are hard to get up and running (it was hard enough to get the politicians or even the press on board with this issue) and it's expensive to do such studies, especially in an under-resourced and poorly represented neighborhood such as Red Hook.





Red Hook Civic Association talks about buses, trucks, holiday lights and more

by Kiki Valentine

The monthly Red Hook Civic Association Meeting was held on October 26th in the auditorium of PS 15 in front of a smaller audience than is usual. Although the numbers were not as strong as last month, the talking points addressed still delivered plenty of information, news and miscellany for residents of Red Hook.

AM shuttle to lower manhattan needs your vote to take flight

For those who live in Red Hook and find the B61's deteriorating service a frustrating quality of life issue, a solution for morning commuters may be coming down the road in the form of a "Red Hook Jitney." With successful experimental runs providing hope for working Hookers, the proposed shuttle would begin at the library on Wolcott Street and make stops at PS 15, Pioneer Street, Summit/Columbia Streets and then take the Brooklyn Battery Tunnel to drop off passengers at Bowling Green, Wall Street, Fulton Street and at the base of the Brooklyn Bridge. The fare would be \$4 per trip, initially only available into Manhattan weekday mornings. During test runs the jitney made it from Dikeman and Van Brunt Streets to lower Manhattan in an astonishing 15 minutes: that's 15 minutes less than it takes for the B61 bus to arrive at the end of its route at Jay Street/Metrotech most mornings.

John McGettrick is urging any and all interested commuters to contact him directly at (917) 868-1835 as a guarantee of 20 to 30 people "on board" will get this transportation initiative underway sooner than you can swipe a Metrocard.

B61 route could once again terminate at ikea

Speaking of Red Hook transit, 2012 may bring the Mayan prediction of the end of the world, but not before the B61's route changes again. It turns out that the MTA's service cuts and changes back in June 2010 – including retiring the B77 and B75 buses – might have been a grave mistake. Community members were delighted to hear that the B61 could make an encore perfor-

mance of its former preferred route, beginning at Jay Street in Downtown Brooklyn and ending its route at Ikea. However seeing as the MTA board approved and then eliminated countless critical transit changes, this remains a "wait and see" for many excited residents. The unofficial rumors also include the 2012 resurrection of the B75, with the hopes of alleviating the B57's headway (that's MTA lingo for "tardiness") that's holding steady at around 20 minutes. In 2010 the B57's route was extended to follow the now-defunct B75's route at the same time the B77 - which headed "crosstown" through Brownstone Brooklyn all the way to 9th Avenue/Windsor Terrace by way of 9th Street - was eliminated. That's when the B61 picked up its long and winding route complete with traffic jams from not one, but two Gowanus draw bridges.

Truck study revised, routes may change

Efforts by community members to bring Red Hook's traffic problems to the attention of the Department of Transit seem to be working, but everyone this side of the BQE might not rejoice when all is said and done. Some proposals mentioned include:

- With the hopes of alleviating traffic, opening Richards Street from Verona Street to Hamilton Avenue, only allowing cars and restricting truck access.
- Revisiting the truck study and moving truck access from Van Brunt and instead to Imlay, Pioneer and Conover Streets. When asked how this might affect the quality of life for that portion of the neighborhood - already plagued with 24-hour bus and truck activity - McGettrick stated that the number of residents on Conover is "miniscule" compared to those living on Van Brunt, which has a higher number of "occupied homes" that would benefit from removed interactions with speeding Snapple, Haddad and 53-foot trucks.

Residents who would like to discuss off-route trucks, propose changes, make complaints or contest proposed route changes are urged to attend the Community Board 6 Transportation Meeting. Contact Tom Miskel at (718) 643-3027 for further information.

Other meeting highlights:

For the 22nd year, long time Red Hook residents John McGettrick and Phil Forbes will be stringing one dozen strands of holiday lights along the Van Brunt cor-

ridor. The lights should be up and aglow the week after Thanksgiving.

All canine-loving residents are being asked to be more mindful of the newly planted saplings on Van Brunt Street and curb their dogs, as opposed to allowing them to do their "business" in the wood chips at the foot of the trees.

Occupy Red Hook? Falconworks Artist Group's Reg Flowers is curious to determine how many residents might be interested in creating a "General Assembly" similar to that found at Occupy Wall Street (and in 1,000 cities) to "address critical needs in our community and become more aware of the depth and breadth of the movement". Interested parties should email him at regflowers@gmail.com.

Meetings are held the last Wednesday of each month at 7pm at PS 15 and is open to all interested citizens.

Viewing History! In Our own Back Yard...Only in Red Hook

by JJ Burkard

On October 28th Red Hook residents were stretching their necks to witness a sight that has been available to us day after day. Rain or shine, in sub zero temperatures and the brutal blistering heat of New York summers. Should anyone not be aware of it? That remarkable structure that greets everyone entering New York Harbor happened to be celebrating the fact it stood and greeted all entering for the past 125 years. Immigrants from abroad seeking a better life for themselves and families. Visitors from all over the world. Stars of stage and screen, heads of state, Kings and Queens, President's, and Dictator's alike. Everyone passing by our Village of Red Hook had the opportunity to view the largest sculptured statue in the world.

A robed figure representing "Libertas," the Roman Goddess of Freedom is what one can see from our shoreline. Standing 151 feet, ground to torch, with the pedestal, it rises to over 305 feet. In addition, while people do come from all over the globe to see this colossus, we in our Village of Red Hook can stroll down Coffey Street any time we fancy and view this marvelous wonder of the world. How very fortunate we must consider ourselves.

The statue was inspired by French law professor and politician Eduard Rene de Laboulaye who commented in 1865 that "Any monument raised to American Independence, would properly be a joint project of the French and American Peoples. And that it be a gift from the People of France, to the people of the United States....."

However, the related facts behind this huge gift from France become very interesting when really looked into.

Though an icon now, it was not as well received as some might have expected. Completed parts were placed on display through out major exhibitions. While waiting, the torch bearing arm was on display in Madison Square Park from 1876 to 1882. It seems the French had labor problems during the construction.

After nearly five years of uncertainty, it was proposed that the French would pay for the cost of the statue, and the United States would pay for the pedestal it was to be mounted on. This French proposal did not sit well with the American public. It was akin to pulling teeth, trying to amass the necessary funding to build the pedestal. Finally after much huffing and puffing, and the resourcefulness of publisher Joseph Pulitzer of the World newspaper who began a drive for donations. 120 thousand contributors gave less than one dollar. It was said that the Girl Scouts of America raised the most towards the statues erection. It was placed on Bedloe's Island, which was donated by the city of New York.

Finally after many delays and objections, America's monument to freedom was placed where anyone sailing into the harbor could witness this magnificent welcoming Icon erected by the people of the United State Of America.

It was dedicated on October 28, 1886, 125 years ago as a gift from the people of France to the People of the United States, commemorating the signing of the Declaration of Independence which launched our Nation on the road to freedom.....

America is a kaleidoscope of all colors. It is the very fabric of our existence. Every American citizen has a close or distant relative who entered this country as an immigrant in one form or another, at one location or another. Most came through Ellis Island. Not one of us is exempt from that reality, Something to think about....

It is an unfortunate reality, most Americans fail to echo that beautiful sentiment. That had raised our great Nation and its people to a pedestal of respect and honor throughout the civilized world. It is also realistically factual they do not want to see the golden door left even slightly ajar. All the freedoms America once stood for, religious, equal opportunity, speech, respect for each other's dignity, and life from conception to our last breath, are slowly eroding before our very eyes.

Perhaps it would benefit us all greatly if we strolled down to the end of Coffey Street and gaze across the water towards this symbol of freedom and safety while mentally acquainting ourselves with the true meaning of democracy.

After all, if anyone should know this, it would have to be the fortunate residents of our Village of Red Hook. We can view this miracle, any time we choose. What a wonderful neighborhood we live in..... What a wonderful country, God has blessed us with.

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# Heroin processing plant operated right under our noses!

By Elizabeth Graham

Unsuspecting business owners say they were surprised to find they'd been sharing a block with a heroin mill after cops busted the drug den on Van Brunt Street in early October.

"To find out there was a drug mill next door was a surprise to everybody," the owner of Fulla Shirts said. He remembers when a WIC clinic operated out of the low building on the corner of Van Brunt and Visitation Place, but doesn't recall anybody moving in after. "I thought it was the marshal, I thought they were getting evicted" because of the boxes stacked out on the sidewalk the night of the bust, he said.

The mill was operating out of a garage at 267 Van Brunt, where police seized enough heroin to fill about 3,000 glassine bags. The haul had a street value of about \$30,000.

The mill was apparently a one-man operation run by Hector Lorenzo, 46, of Sunset Park, said Kati Cornell, spokesperson for the city Special Narcotics Prosecutor. Lorenzo has been indicted on drug charges and will be arraigned in Supreme Court.

The heroin mill, despite its location on a block peppered with empty buildings, fits a growing pattern across the city, according to prosecutors.

"Heroin traffickers are increasingly seeking to locate their mills in neighborhoods where they think law enforcement won't be looking and where

rivals are less likely to rob them. Based on everything we have learned during this investigation, it fits a recent pattern of heroin operations in middle-class or upscale areas," city Special Narcotics Prosecutor Bridget Brennan said.

But the Fulla Shirts owner, a Red Hook native who declined to give his name, is leery of Red Hook's gentrification, pointing out that longtime residents are still coping with the havoc that drugs wreaked on the neighborhood after crack hit the streets here in the 1980s.

He saw homes lost and crime rates soar because there was no help for people struggling with addiction.

"People forget the sense of community that was here before the drugs," he said.

Officers with the Brooklyn South Narcotics Division raided the mill Oct. 6. It's still not clear how long heroin was being produced there, although investigators say it appeared to have been there for some time.

The operation was fairly small, although the amount of heroin seized was significant for a street dealer, investigators said. Scales, balances, a heat sealer, glassine bags, marijuana, cash and the anti-anxiety drug alprazolam were also seized, police said.

Joe Abutel, whose wife owns 18-11 Auto Repair across the street from the garage where the mill was located, said



267 Van Brunt, home of the heroin processor, is pretty much across the street from the Lobster Pound. Photo by Elizabeth Graham

the operation likely went unnoticed because of a lack of police presence on the street.

"This probably could have been caught a long time ago," if there was an officer walking through the neighborhood every day, he said. "If a car just drives through the neighborhood, people say 'no big deal.'"

He blames cuts to police programs for creating distance between law enforcement and residents, whose encounters with officers often only involve parking tickets or summonses. Police walking a beat used to foster communication, "so that when this type of instance was noticed, you had a one on one relationship with people who could take it to

the next level," he said.

Felix Hernandez, an employee of Red Hook Lobster Pound across the street from the mill, called the operation there "crazy."

During his late-night and early-morning shifts, he saw people coming and going at unusual hours at the garage. "We didn't say nothing to them, they didn't say nothing to us," Hernandez said.

Despite the arrest, Hernandez, who's lived in Red Hook for nine years, said he welcomes changes sweeping the area.

"If you'd seen this street four or five years ago, it was an empty street. This neighborhood is changing for the better."

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# Art:

## After 35 Years, Ernest Porcelli's glass work is all over the neighborhood

Photos and story by Elizabeth Graham



Porcelli is waiting for imported French crackle glass to arrive before he begins repairs on this skylight from a home in Bed-Stuy.

There's evidence of his craftsmanship across Brooklyn on windows, skylights and transoms. He's restored stained glass windows in churches, schools and businesses up and down the east coast, and his work ranges from creating a colorful glass project for a Virginia daycare to a bathroom window in Connecticut.

Ernest Porcelli's Gowanus studio is a busy place – he has projects waiting in the wings, spread out on tables and taking shape in his imagination.

Glass Art of Brooklyn takes up part of the third floor of a 19th century box factory

on Union Street. The dusty room is filled with tools, two kilns, glass sculptures and plants. Large windows look out over South Brooklyn, spilling light through the stained glass hanging from hooks on the window frames.

A striking late 19th century skylight from a home in Bed-Stuy leans against one studio wall, awaiting the arrival of French crackle glass from Europe so Porcelli can repair the damage inflicted on it by a storm. Several new pieces that Porcelli created between restoration projects sit on nearby tables. Red, yellow and orange stripes run through the rectangular sec-

tions of one sculpture, two curvy glass trees are graceful and delicate, and a row of angular wave-shaped pieces will soon be fused into an aquatic-colored sculpture.

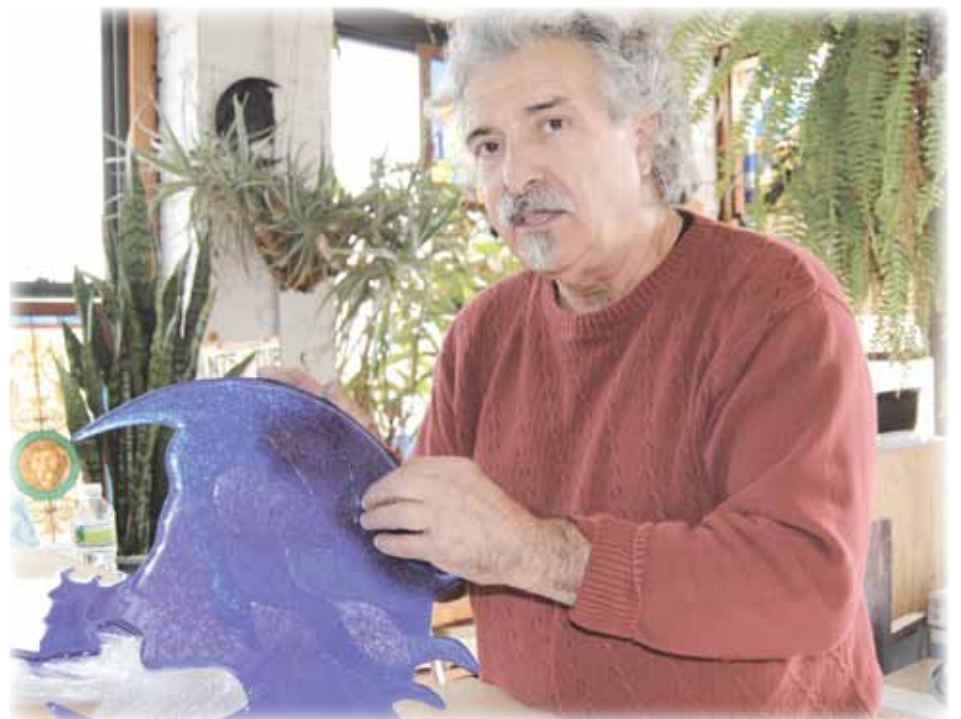
"My whole intention with the sculptures is the play of colors as you walk past them," Porcelli, 66, said, taking a break from repairing a broken stained glass window from a house in Ditmas Park. "Most people get from my work that I'm having fun."

After serving in Vietnam and spending some years as a commercial photographer, Porcelli, 66, turned to glass as his medium. In 1974, he rented a studio on Carroll Street and 7th Avenue for \$125 a month,

starting a career that's lasted 35 years.

He's repaired "100s and 100s and 100s of windows" in neighborhoods across Brooklyn, and his work has come full circle on a house on Clinton and Gates avenues. The home was one of his first glass restorations -now he's under contract to redo the windows there again.

Along with restoration work, Porcelli sells his work at art shows and teaches classes in his studio. He will host an open house on Dec. 3 and 4 from 10 a.m. to 6 p.m. Call 718-596-4353 or visit [www.Ernest-Porcelli.com](http://www.Ernest-Porcelli.com) for more details. The studio is at 543 Union Street at Nevins.



Porcelli poses with one of his first glass sculptures.



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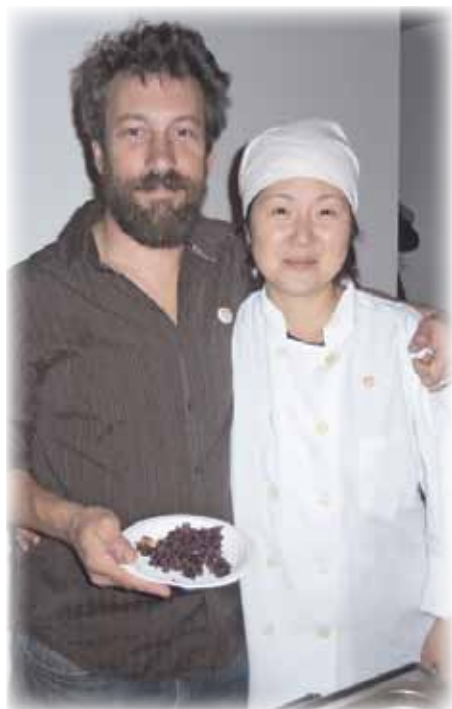
# Dining:

## 2011 Taste of Red Hook Gala better than ever for the palate as well as for Red Hook Initiative

by Erik Penney

I had, of course, intended to cover the 5<sup>th</sup> annual Taste of Red Hook primarily as a food event, which it ostensibly is. 40 different area restaurants, bars, cafes and wine shops, all showcasing interesting small bites and tasty samples makes this a kind of Super Bowl for a food writer like me. But I must confess that I was equally moved by what I saw and learned about the *Red Hook Initiative*, the organization that hosts the annual benefit, and from some of the kids involved in the program. This is good work that they do, and the poise, confidence and energy I saw in the faces of the student leaders I met validates the Initiative's purpose and tells me that these young adults have bright futures indeed.

The *Red Hook Initiative* (RHI) is a community-based organization that works primarily with middle school and high school aged boys and girls in Red Hook,



*Sohui Kim and Ben Schneider from the Good Fork bring the best food.*

providing education, employment and health services with the goal of giving young adults in the community the skills they'll need to do well in school and beyond (going to college was an aspiration that was almost universally mentioned by all the young people I spoke to). The RHI runs an array of programs including health and health education services, GED and college readiness classes, family counseling, but also things like dance classes and a youth radio program. I met Joycelyn Rivera, a high school student ambassador in the program who creates a radio podcast through the RHI, and who is happily planning on attending college after graduation. I also met LaQuasia Miller, Shaniqua Smith and Bribe Edwards, all three with diverse goals, dreams and success on their minds, and all three with the self-assurance and impressive bearing to accomplish anything. It's all very touching and inspiring, and meeting the kids in the program, seeing the community turn out to support their own validates my own decision to move to Red Hook earlier this year.

**Swanky this year at Kidd Yellin**

The event itself has grown from a small



*LaQuasia Miller, Shaniqua Smith and Bribe Edwards are all high school senior ambassadors from Red Hook Initiative*

handful of restaurants serving food on card tables in the home of an RHI boardmember into a rather swanky gala event in the Kidd Yellin art space on Imlay Street, with dozens of food participants. Events like these can be difficult to manage from a restaurant's perspective. Food must be prepared well in advance and held at temperature for hours, all without sacrificing taste and texture. It's catering, not restaurant dinner service, and it requires a completely different skill set. Food served this way often fails, and it's a testament to the high competence of the chefs in our neighborhood that their food at the Taste of Red Hook was as good as it was overall, with occasional flashes of brilliance.

Against the backdrop of some great, twangy, snarling slide dobro playing by *Smitty on Steel*, my first taste of the night came courtesy of the Lilla Café on Union Street. There were two different kinds of arancini (deep-fried rice balls) going around the room that night and the Lilla Café's were far and away the best. Theirs were made with butternut squash infused Arborio rice, coated with Japanese panko breadcrumbs and perfectly fried to a light, golden brown. The hyper-crunch of the panko provided a perfect counterpoint to the rich, buttery risotto within, and I could have eaten 4 or 5 of them had I not had a whole room left to sample. Chef Erling Berner described his menu as classic American with a nod towards the best of what Europe has to offer, and I resolved to go to Lilla as soon as I could to give his food a more thorough treatment.

I've written about Fort Defiance before, and one of my favorites of their small bites are the deviled eggs, so you can imagine my joy when I saw dozens of them lined up like soldiers in front of the Fort D table. Perfectly smooth and tangy, the light, airy deviled yolk mixture comes piped onto the egg white cup in a tall, boffo beehive shape. Few do cocktails as well as Fort Defiance does, and their King Bee was showcased tonight, made a la minute with the same care and balance you'd get had you ordered it in the restaurant itself.

Saxelby Cheesemongers showed that great food need not be complicated or overwrought, that simple food with excellent ingredients can be enough to

make something truly delicious. They had crostini on perfect crusty bread, smeared with beautiful young, artisanal ricotta and dotted with a pungent, peppery extra virgin olive oil. That's it, but it was amazing. The cheese was remarkably fresh and creamy, unlike the drippy mess you sometimes see, and I was instantly reminded that I could use a glass of wine to round out the experience.

**Nice selection of elegant wines**

Fortunately for me, the Dry Dock Wine and Spirits and Verity Wine Partners table was close at hand, and among the several wines I sampled that night, an organically produced Syrah from the Languedoc region of France was the best and most elegant, and paired perfectly well with nearly all the food I ate. I often dismiss wines like this as gimmicky. It was explained to me that Chateau Maris, the producer, is a very green operation and, in fact, uses hemp to power a lot of the biodynamic operation and has a negative carbon footprint, and it was at this point my eyes started to glaze over as I prepared to be underwhelmed by a trendy wine. Not so. The Chateau Maris Biodynamic Syrah was quite beautiful, actually, lighter and with better balance than you'd expect a varietal to be, with a restrained fruitiness. You can find this wine at Dry Dock, which is exactly what I suggest you do. Mile End, the wonderful amalgam of hipster Canadian Jewishness in Boerum Hill had two very tasty bites to offer, the first was a small ring of bagel with cream cheese, smoked salmon and pickled onions, the second added luxury to the deviled egg concept by topping it with salmon roe. Both were exceptionally good. I was hoping their smoked meat would make an appearance, the pastrami-like cured brisket that has given Mile End some measure of rock star fame, but it was not to be and I'll just have to visit their shop (again) to get my fix.

**Ikea supports with meatballs**

Kevin's, a café I have also written about, had a very tasty skewered shrimp ceviche, IKEA brought their hallmark Swedish meatballs and lingonberry preserves (a jar of which I must admit to having in my refrigerator), and the Country Boys, of Red Hook Ballfields food truck fame, brought their terrific tacos al pastor, fresh corn tortillas

wrapped around rustic style grilled pork and crumbled queso fresco. It should come as no surprise that the Country Boys truck always has one of the longest lines at the ballfields. The Red Hook Lobster Pound had their wonderful rolls, shrimp instead of lobster, and perfectly dressed in a tarragon mayonnaise. Again, simplicity and quality of ingredients wins over fussy complexity, the shrimp rolls were fantastic.

**Good Fork reigns as usual**

The best dish of the night, however, was the spicy braised squid over black rice, prepared and served by husband and wife team Sohui Kim and Ben Schneider from the Good Fork. I must admit to three helpings over the course of the evening, and the textures and flavors held throughout, which speaks to chef Kim's skill at her craft. Each bite reminded me of different dishes I've had. It was simultaneously reminiscent of bouillabaisse, cioppino, and Manhattan clam chowder. All great seafood cultures have a dish like this – a stew of fish in a tomato-based broth, and Kim's was like all of these and none of them at the same time. The squid had a perfectly squishy mouthfeel, carrots added sweetness to balance the briny braising liquor, and it was after a few bites that I started to feel the heat at the back of my mouth. This kind of successful marriage between something that would be utterly recognizable anywhere in the southern Mediterranean and spices that you'd typically find in Asian dishes highlights chef Kim's abilities at making exceptional and interesting food that's equal parts familiar and challenging. It made for a memorable coda to a wonderful evening. *The 5<sup>th</sup> Annual "A Taste of Red Hook" was held at the Kidd Yellin Gallery on Thursday, October 27th.*

*Recommended dishes: Lilla Café's butternut squash arancini, Saxelby Cheesemongers' Ricotta crostini, Red Hook Lobster Pound's shrimp rolls with tarragon mayo, Good Fork's spicy braised squid with black rice, Chateau Maris Biodynamic Syrah from Verity Wine Partners and Dry Dock*

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*Red Hook Lobster Pound featured shrimp rolls with tarragon mayo*



# 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.

**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.

**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/elegant 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,

**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 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.

**BAGEL BOY CAFE** 75 Hamilton Ave - next to Chase, (718) 855-0500. Breakfast lunch and dinner w/hot buffet food. Open 4 am - 9 pm Mon - Friday, closing at 6 on the weekend.

**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 7 days a week for dinner at 5, Friday for lunch at noon, Sunday Brunch at 11 am and Dinner at 4. 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 massaman 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

**BAR BRUNO**, 520 Henry St., 347-763-0850, Latin-influenced spot for classic and beer cocktails, burgers and big salads served in bowls.

**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'S** 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

## Looking at today's Red Hook

*(continued from page 10)*

my imagination ran with the thought that she was actually smiling at us from her sun drenched island. Meanwhile, inside, the three piece jazz band played old and new tunes to a new and old audience tapping their feet, sitting on mix-matched outdated couches and chairs making use of Red Hook's old abandoned furnishings. We were surrounded by many interpretable paintings of the Gowanus Canal, always distasteful to us, but a landscape much loved by the local artists here, I saw my smiling daughter with her knitted cap posing for a picture next to the empty spot where her first sold painting was displayed just minutes before.

I thought, growing up in Red Hook, we walked the streets to the aromas of freshly brewed coffee percolating on stove tops, aromatic back yard tomato vines and basil plants, homemade wines fermenting in basements, and we topped our tables with pesto, broccoli rabe and zucchini blossoms long before they became the delicacies they are now. It was a way of life for us carried over from our native country, but more than that, it was an economical way of living. We never ate in restaurants. We worked hard as families to survive, believing that while we were poor, we always ate well and we shared what we had. Art in Red Hook was confined to steel, not our imagination. Red Hook's new aromas of pressed coffee, artisan cheese and breads, crafted beers and Brooklyn oenology is in of itself an art form, all packaged and priced expensively because it is an expression of a new population's creativity. This population has many names under their

title of gentrification, but it's mostly narrowed to yuppies and hipsters by die hard Red Hook natives, but I can't say personally that I think of these people as yuppies. Whoever they are, through their culinary, artistic and entrepreneurial talents, they get a rare opportunity to exercise their independence and individuality in a place that bears deep historic qualities in an unbeatable waterfront location. They appreciate Red Hook for what it is and what it stood for. They entrust their fate to their own hustle, for their own gain, but ultimately for the betterment of Red Hook and the world, too, for that matter. Like it or not, Red Hook made the map again, but this time for the good, not the bad.

In its wonderful good ol' days era, something my mother had frequently reminded us of, Red Hook opened its doors to a nation of people who were worn from their country's poor economic conditions and gave them a chance to live the American dream. They went on to become the back bone of the shipping industry. Then, after decades of fighting many economic battles itself that eventually brought it to its knees, Red Hook opened yet another door to a population of people from all states and countries who welcomed its weary bones despite its criminal reputation. Its wonder skipped a generation, my generation, but looking at my daughter, I thought, that's okay, we can always pick up where we left off knowing that Red Hook is a nicer place to be in again, after all these years.



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# 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

**Facility Manager Wanted** Boiler, Plumbing, Carpentry, Electric, ceramic, plastering, painting desirable. Must be able to supervise a staff of 5. Fax Resume Attn: Lisa Baptiste to 718-243-2253 or email to lisa.baptiste@shindamgmtcorp.com

## TAG SALE

**Gate Sale** Place: 30th Street, 4th & 5th Avenues Date: Saturday, November 5th, 2011 Time: 10 AM - 4 PM Brick a brack Clothes/Shoes Dishes/Glasses Gadgets Home furnishings Come and bring a friend

## Neighborhood Services

### Glassblowing Classes

Glass Art of Brooklyn www.ernestporcelli.com 718-596-4353 Glass Fusing Workshop every Wednes-

day Evening 7 -9 Beginners to Advanced Students welcome. Maximum 6 students per class. Classes are ongoing. Monthly fee \$175, includes most materials, and firings.

## 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! Sheilas-avag75@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.**

**Ads for Tag Sales and Babysitters are free!**



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cat@bluebirdmidwifery.com

## Interview with ILA 1814 President

(continued from page 3)

or actually on the pier. They close down all the other distributing operations they had and they centralized everything here. So it's very important, they being the linchpin, and having political influence downtown, that Red Hook Terminal continue in its operation. Fact is, they have a twenty year lease!

**So do you think that it's possible that in the near future you will have to hire new people down here?**

Oh yes. Here in Red Hook we can shift people around from the Cruise Terminal to the container operation. So for a while we'll be ok. But if and when 39th Street opens, we won't have enough people to cover the operation.

**So basically the job of the union is to provide good jobs for its members.**

No, that's part of it but primarily in our operation it is to ensure the carrier that comes in will have enough people to ensure efficient productivity so that he can get out as quickly as possible, because, the longer they stay in port, the more it costs the carrier. And that's where Brooklyn is different. We have greater productivity than most of the other ports.

## ANNOUNCING THE RED HOOK STAR-REVUE WEBSITE!

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# THINGS TO DO NOV 1 - 15

If you have an event you would like listed in the Red Hook Star-Revue calendar, please email [redhook-starcalendar@gmail.com](mailto:redhook-starcalendar@gmail.com).

## CHILDREN

Kentler International Drawing Space—353 Van Brunt St. (718) 875-2098, [kentlergallery.org](http://kentlergallery.org). "Drawing Together" workshop on 11/13 from 10-11:30am. The program is designed for children aged 4 and up with their care-givers (no drop-offs). Teaching artist Meghan Keane will lead the workshop and the art lesson will be fall-themed. All interested parties can contact [sallie@kentlergallery.org](mailto:sallie@kentlergallery.org) with their name, child's name/age and contact information.

## CLASSES/WORKSHOPS

Brooklyn General—128 Union St., (718) 237-7753, [brooklyngeneral.com](http://brooklyngeneral.com). Beginning/Project Knitting (beginning level) Session D, Mondays November 7, 14, 21, 2011 at 7-9pm, \$130, Stitch Dictionary Sampler, November 1st and 8th at 9am-noon with Rebecca, \$150, Upholstery (Beginning Level) Session B, Tuesdays November 8, 15, 29, December 6 and 13 at 6:30-9pm with Becky, \$325, Quilting Workshop, Quilting by Hand: Tumbling Blocks

Session B, Tuesdays November 8, 15, 22, 29, and November 5 at 7pm-9 pm with Heather, \$190, Needle Felting for Teens-Session B, Thursdays, November 3, 10 and 17 at 4:30-6:30 pm with Nguyen, \$130, Spinning on a Spindle (beginning level) Session A, Sundays November 13, 20, and 27 at 5:30-7pm with Esther, \$130.

Yoga with Anna Mumford—[www.annamumford.com](http://www.annamumford.com). Saturdays 10-11:15am at the Dance Theater Etc space above Fairway, \$10 suggested donation. Wednesdays 10-11am at the Red Hook Rec Center, free.

## COMEDY

Littlefield—622 Degraw St., [littlefieldnyc.com](http://littlefieldnyc.com). Hot Tub with Kurt and Kristen, becky Yamamoto, Adam Lowitt, 11/7 at 7:30pm, \$5-8, The Rejection show, 11/9 at 7:30pm, \$5-8, Hot Tub with Kurt Kristen, Eliza Skinner, Ben Lerman, 11/14 at 7:30pm, \$5-8.

Union Hall—702 Union Street, [unionhallny.com](http://unionhallny.com). Cheap Date Comedy Show, with Colin Quinn, Tom Shillue, Ryan Hamilton, Giulia Rozzi, 11/8 at 7:30pm \$5, Mr Coconuts Comedy Show, 11/15 at 8pm, \$5.

## EXHIBITIONS

Invisible Dog—51 Bergen Street, [theinvisibledog.org](http://theinvisibledog.org). A Layer of The #1L, Chong Gon Byun Solo Show. "Acclaimed Korean-born mixed media artist Chong Gon Byun gives found and discarded objects new meaning by using them to create sculptures and assemblages that explore the clash between post-industrial civilization and the present consumerist culture." On View until 11/6.

Kentler International Drawing Space—353 Van Brunt St. (718) 875-2098, [kentlergallery.org](http://kentlergallery.org). Twenty-one artists from The Kentler Flatfiles. Opening Reception/party: Kentler International Drawing Space turns Twenty-One. Join Us for a birthday celebration Saturday afternoon 11/12, from 2-4pm. Enjoy art from the Kentler Flatfiles and specialty cakes from Baked! \$15 adults/\$5 kids. On view from 11/12 until 12/18.

Look North Inuit Art Gallery—275 Conover Street, Suite 4E, (347) 721-3995, [looknorthny.com](http://looknorthny.com). Polar Light: Greenland. The Greenland photography of Rena Bass Forman and the Greenland drawings of Zaria Forman. A climate change awareness exhibition held in conjunction with Al Gore's 'The Climate Project'.

## pedagogy of the oppressed the MUSICAL

Falconworks Artists Group, will present an inter-active theatrical event—Pedagogy of the Oppressed — THE MUSICAL. Based on work by Brazilian educator Paulo Freire this dramatizes the moments that influence our ideas about education. Think satire, smart mob, documentary drama, and a call for education reform, all wrapped up in an entertaining musical theater experience.

Seating is extremely limited. Admission is pay-what-you-can. Reservations required, tickets are pay-what-you-can. Visit [www.pedagogymusical.eventbrite.com](http://www.pedagogymusical.eventbrite.com) to reserve seats. Nov. 11 at 7:00 pm Nov. 12 & 13 at 3:00 pm Cora Dance Studio 201 Richards Street Brooklyn, NY

Gallery Small New York—416 Van Brunt, [small-newyork.com](http://small-newyork.com). The Flora and Fauna of New York. Berger, Brady, McCann. From 11/5 until 12/17.

## FOOD/DRINK

Botta di Vino—357 Van Brunt St., (347) 689-3664. Friday night candle light blind tasting. "Discuss what you smell, taste and feel with your own palate. a group forum for wanna be wine geeks" Admission requires one purchase.

Botanica—220 Conover St (at Coffey St), 347-225-0147. Fine cocktails, specialty liquors & Cacao Prieto Chocolate.

Dry Dock Wine + Spirits—424 Van Brunt St., (718) 852-3625, [drydockny.com](http://drydockny.com). Free whiskey tasting, Hirsch's American whiskey, 11/4 at 5-8:30pm, Free wine tasting, 11/5 at 4-7pm, "Hooker's Choice Day", every Sunday.

Park Slope Flea Market—Between 1st & 2nd street on 7th avenue, Brooklyn. "An urban adventure exploring diverse people's crafts and collectibles, fabrics and fashions, notes and notables, all at bargain prices" Every Saturday and Sunday.

## MUSEUM

Micro Museum—123 Smith Street, [micromuseum.com](http://micromuseum.com). Above and Beyond, a three-year retrospective of the art of William and Kathleen Laziza, every Saturday from 12-7pm, refreshments from 5-7pm, \$2 per person.

The Waterfront Museum—Lehigh Valley Barge No.79, 290 Conover Street. [www.waterfrontmuseum.org](http://www.waterfrontmuseum.org). Free boat tours & open hours Thursdays 4 - 8 pm and Saturdays 1 - 5 pm in Red Hook.

## MUSIC

Hope & Anchor—347 Van Brunt St., (718) 237-0276. Karaoke, Thursdays through Saturdays from 9 pm-1 am.

Bargemusic—Fulton Ferry Landing, 2 Old Fulton St., (718) 624-2083, [bargemusic.org](http://bargemusic.org). Here and Now Series, Music by Babbit, Rameau, Didkovsky, Hearne, Grabois, and Elgar Bennet Brass Quintet, 11/4 at 8pm, BargeMix Series with tango master Pablo Ziegler, 11/5 at 8pm, \$25 (\$20 senior \$15 student), Masterworks Series, Complete Beethoven Violin and Piano Sonatas, Part II, 11/6 at 3pm, here and now series, Works by Essa-Pekka Salonen, John Corigliano, John Musto, and Paul Moravec, 11/10 at 8pm, Masterworks Series, Music by Mozart, Bebusy, Brahams, 11/11 at 8pm, Masterworks Series, music by Mozart, Philipp Glass, Schumann, 11/12 at 8pm, Masterworks Series, with music by Haydn, Bartok, Schubert, 11/13 at 3pm. All concerts \$35 (\$30 senior, \$15 student) unless otherwise noted.

Bait & Tackle—320 Van Brunt St., (718) 797-4892, [redhookbaitandtackle.com](http://redhookbaitandtackle.com). Smitty on Steel, 11/2 at 8pm, Catweazle, 11/3, The Mast, 11/4 at 9pm, Shoe String Band, 11/5 at 9pm, Matt Parker and Max Johnson, 11/6 at 4pm, The Alarm Clocks, 11/11 at 9pm, Thye Cordouroy Suit, 11/12 at 9pm, Tin Roof Trio, 11/13 at 3pm, Joe Cantor, 11/13 at 9pm.

The Bell House—149 7th St., (718) 643-6510, [thebellhouseny.com](http://thebellhouseny.com). See a little light with Bob Mould, An evening of Reading and music, 11/3 at 8pm, \$20, Wasabasso Burlesque's 7th anniversary Extravaganza: Night one, 11/4 at 9pm, \$25 per night \$40/ both nights, Wasabasso Burlesque's 7th anniversary Extravaganza: Night two, 11/5 at 9pm, Sdalsa Slam 2011, 11/6 at 4pm, \$10 adv \$15 dos, Big Ten Inch 78 RPM, 11/6 at 7pm, Free, Abigail Washburn, Doug Paisley, 11/6 at 7:30pm, \$15, Rob Paravonian, 11/8 at 8pm, Free, The Sound of Music Sing Along, 11/15 at 8pm, \$8.

Jalopy Theatre and School of Music—315 Columbia St., (718) 395-3214, [jalopy.biz](http://jalopy.biz). Roots and Ruckus, 11/2 at 9pm, The Little Brothers, 11/3 at 8pm, Blind Boy Paxton, 11/3 at 9pm, Andy Cohen, 11/3 at 10pm, Free Music Friday's at the American Folk Art Museum, 11/4 at 5:30pm, Benyoro, 11/4 at 8pm, The Ukuladies, 11/5 at 8:30pm, M Shanghai String Band and Friends, 11/5 at 9:30pm, The Homemade Supper Show! 11/6 at 8pm, Michael Patrick Flanagan Smith, 11/6 at 8pm, Kelli Rae Powell, 11/6 at 9pm, Roots and Ruckus, 11/9 at 9pm, The Buddy Hollars 11/10 at 8pm, Trevor McSpadden, 11/10 at 9pm, Harid Allen, 11/10 at 10pm, The Maybelles, 11/11 at 9pm, Megan Palmer + The Top Flights, 11/11 at 10:30pm, Pat conte, 11/12 at 9pm, Pat Conte and Joe Bellulovich, 11/12 at 10pm, Mister Omuck and the Academy of Ancient Blues, 11/12 at 11pm, Occupy Wall Street Benefit, 11/13, Sideman Night with Joe Brent & Friends, 11/15 at 8:30pm.

Littlefield—622 Degraw St., [littlefieldnyc.com](http://littlefieldnyc.com). A Big Yes and a Small No, Plus/Minus, 11/4 at 8pm, \$10, Raggae Retro 1st Saturdays party, 11/5 at 11pm, \$15-20, Danny Fox Trio, Jermy Udden's Plainville, Opsvik and Jennings, 11/6 at 7pm, \$8-10, Coke Weed, A>G>E, Trummors, 11/8 at 8pm, \$6, Frontier Ruckus, 11/11 at 8pm, \$10-12, MC Frontalot, 11/12 at 8pm, \$10-12.

Rocky Sullivan's—34 Van Dyke St., (718) 246-8050. Free concert on 11/9 from 8-11pm. ROTTENTOOF RECORDS out of Sunset Park Brooklyn was founded by Michael Mand D.D.S and Bob Racioppo, bass player and founding member of the Bklyn New Wave band "THE SHIRTS". The label is celebrating the release of their 4th cd "ROTTENTOOF SMASH HITS VOL. 1". The concert will feature performances by 9 Rottentoof recording artists.

Union Hall—702 Union Street, [unionhallny.com](http://unionhallny.com). Caithlin De Marrais, Yellowbirds, Lindsay Sullivan, 11/2 at 7:30pm, \$8 adv \$10 dos, Laura Minor and the Talented Jailbirds, Sean Yox and The Streamers, Darren Decide, 11/3 at 7:30pm, \$8, The Brought Low, The Live Ones, The Pioneers Of Seduction, 11/4 at 8pm, \$8, Brooklyn Old-Time Dance Party Extravaganza, Union Street Preservation Society, Third Wheel Band, The Whistling Wolves, 11/5 at 8pm, \$8, Rage Against the Dying Of the Light, Her vanished Grace, Noveller, Field Mouse, DJ Russ, 11/9 at 8pm at \$8pm, I'm turning into, Conversion Party, The Thieves, 11/10 at 7:30pm, \$7pm, Luff, Quiet Loudly, Quiet Lights, 11/11 at 8pm, \$10, Hold YOur Horses, El Diablo Robotico, Denton, 11/12 at 2pm, \$8, Aislyn, Genghis Hans, Shapeless Shadow, 11/12 at 8pm, \$5.

## READING & LITERARY EVENTS

Union Hall—702 Union Street, [unionhallny.com](http://unionhallny.com). The How I learned Series Presents: "how I learned you can't go home again". Mike Albo, Andy Christie, Sara Schaffer, and more. 11/14 at 7:30pm, \$8.

## THEATER

Falconworks Artists Group—201 Richards st., [falconworks.com](http://falconworks.com). Falconworks Artists Group, will present an inter-active theatrical event—Pedagogy of the Oppressed — THE MUSICAL. Based on the famous work by Brazilian educator Paulo Freire this original work dramatizes the diverse experiences of students, teachers and parents in public schools and the moments that influence our ideas about education. Reservations required, tickets are pay-what-you-can. Visit [www.pedagogymusical.eventbrite.com](http://www.pedagogymusical.eventbrite.com) to reserve seats. 11/11 at 7pm, 11/12 and 11/13 at 3pm.



Don't miss a great free show at ROCKY SULLIVAN'S on Wednesday Nov 9th 8pm to 11 pm. ROTTENTOOF RECORDS out of Sunset Park Brooklyn was founded by Michael Mand D.D.S and Bob Racioppo, bass player and founding member of the Brooklyn New Wave band "THE SHIRTS".

The label is celebrating the release of their 4th cd "ROTTENTOOF SMASH HITS VOL. 1" The show will feature performances by nine Rottentoof recording artists.

Rocky Sullivan's is at 34 Van Dyke Street, not too far from Ikea.

