



The Red Hook Star-Revue

October 2010 FREE The Hook's Local Newspaper

Red Hook Court a Model for the Rest of the World

by Eliza Ronalds-Hannon

Just beyond the BQE and half a block west of Coffey Park, the Red Hook Center For Community Justice announces itself with a friendly wave of the banner bearing its name. The Center represents what is shaping up to be the most effective form of justice around: deep community involvement on the part of the long arm of the law.

As Alex Calabrese, the sole judge presiding over this one-room courthouse, explained it, "a community justice kind of approach decides to look at what brought that person to the back door - lets identify that, lets solve that, so that they don't keep recycling through the system."

He added that such an approach creates, "a better result for the defendant, but most importantly for the community, and for the court system."

The opportunity to break that cycle has proven compelling to courts all over the world - and their representatives have visited the Red Hook Center looking to imitate its model - because to do so would not only improve the quality of life for residents, but also save an enormous amount of money currently spent on criminal justice procedure. In a time of tighter and tighter budget cuts, that element is increasingly appealing.

At the Red Hook community court, the judge doesn't hand down sentences of jail time or probation. Instead, this court seeks to marry criminal justice with community need. "Conditions of release" often consist of job readiness training, addiction and/or trauma counseling, and community service.

With this mission, RHCJC arrives at a genuinely productive form of "criminal justice," rather than an essentially

retributive one. For instance: Instead of sending a man caught using cocaine to jail, which may very well push his family into poverty, desperation, and even crime, Judge Calabrese will send that man to drug treatment, and monitor his progress.

Even in an age when diversion programs and drug treatment are somewhat available in traditional district courts, several factors distinguish the Red Hook Center. First, it processes



Judge Calabrese at the September 76th Precinct Community Council meeting

please turn to page 3



This Month we expand our Arts Coverage...

Food!

Music!

Film!

Painting!

Sculpture!

Books!

Thought!

Hanging Out!



12 PAGES OF ARTS COVERAGE INSIDE!!!

Transportation Study for Red Hook Begins...

Can a Monorail be the Answer?

by Matt Graber

Red Hook's past, present, and future is inextricably bound to transportation. As politicians and transport experts consider the best ways to link our neighborhood with the rest of the city, it is important that as residents we inform ourselves of the various options so that we can actively participate in the decision process. This article looks at one particular mode of transportation: the monorail.

Monorail systems are commonly associated with amusement parks and airports - the Walt Disney World



Monorail has the highest ridership of any monorail in the country, and just across the Hudson is AirTrain Newark, linking sections of Newark

Liberty International Airport. But the use of monorail systems as urban "people movers" has been increasing in the United States and in countries around the world, most notably in Japan.

35,000 people ride the Yui Rail every day in Okinawa, 12,000 ride the Moscow Monorail, and the Seattle Monorail, which was built in 1962 to connect Seattle Center and Westlake Center Mall, boasts a ridership of 1.5 million per year.

The vast majority of "people mover" please turn to page 5

The Roaring 20's are in style with the Red Hook Ramblers p. 14



Krista Dragomer on Joes Boat p. 10

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Growing Up Red Hook

Remembering Sal's Jelly Apples

by Danette Vigilante



If you grew up in the Red Hook Projects in the seventies like I did, you know Sal's candy store. If you were unfortunate enough not to, and I say this with a heavy heart, you have missed out, my friend. However, I will try my best to fill you in on the magic of Sal's.

If you are in the camp of growing up in the projects, I am sure, even all these years later, your mouth is watering at this very moment as you remember that little place on the corner of Hicks and Mill street. A place where you ordered your goodies at the window because the store was no bigger than an average sized bedroom.

Sure, you could get the usual treats at Sal's like hot popcorn, Bon Ton potato chips, or bubble gum but the Italian ices and hot jelly apples were the best. They were why you came to Sal's. They were the reason we loved Sal's.

As you watched, Sal would insert a thin pointed stick into a crunchy apple then twirl it around in a vat full of gooey goodness, also known as the "jelly." He'd then hand it over to you with a warning to be careful because it was hot, but we knew that. It's why we were there. I imagine the warning must've been his fatherly instincts kicking in.

Of course, I've tried many Italian ices since Sal's and I can say that while I've sampled good ones, they've yet to top Sal's. Especially his cherry vanilla; pure bliss for sure.

As far as hot jelly apples go, I'm convinced they don't exist anymore. I believe the jelly apples of today are born hard and capable of breaking a tooth. Give me a hot jelly apple and I'll be your friend for life.

To this day I wonder about Sal, a man I remember to have white hair and blue eyes, and of the life he lived. I never saw him coming or going. For all I knew, he could've lived in that small place, watching life go by through the window we all knew so well. Was he aware of what he gave us, little kids and big kids alike? Did he know it was a gift we shared while sitting on the benches outside of our buildings or on our stoops telling secrets, making good times and having good laughs with our friends? Did he know how badly we'd miss him once it was all gone, once adulthood set in for us?

Sal's has gone down in our history books; engraved in both our memories and in our hearts. We didn't have much, but when it came to Sal's, we had enough.

Danette Vigilante is a children's author whose second book, *The Trouble with Half a Moon*, will be published by G.P. Putnam on Jan. 6, 2011. She blogs at DanetteVigilante.blogspot.com. We are honored to be publishing her monthly column here.

Celebrating Columbia Waterfront District
The Red Hook Star-Revue
 Serving the Brooklyn Communities of Red Hook, Carroll Gardens and Cobble Hill No. 5, October 2010

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The Red Hook Star-Revue is published monthly by Frank Galeano and George Fiala. It circulates by mail and on newsstands throughout the downtown Brooklyn area. Our mission is to be the tie that binds our dynamic communities together, by providing one place for local achievements, art and history to be celebrated, local problems to be identified and solutions discussed, and also by providing an affordable advertising medium for local shops and institutions.

Our offices are at 101 Union Street, where you can take an ad, buy a coffee mug, make copies or simply tell us what's on your mind in-person, and we can be reached by phone at 718 624-5568 and by email at editor@RedHookStar.com or info@RedHookStar.com.

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

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If you have story ideas or ideas in general of interest, please contact us by all means and methods outlined above or stop by our office. Next issue will be out the first week of November, 2010 - Advertising and Editorial Deadline is Friday, October 22.

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Community Justice Center Seeks Justice and Peace

continued from front page

recommendations for treatment at the time of arraignment instead of during sentencing. This means that a defendant need not wait in jail for days or weeks before learning he was granted a rehab program, at which point he can take "time served" instead. Second, their social work is done in an on-site clinic, which saves time and money, and keeps the process personal. Finally, the environment of the Justice Center is in itself conducive to treatment, Judge Calabrese believes.

"I think we get more people in treatment from the approach," he said. "Whether it's the Police Department treating people with respect or the Court Officers treating people with respect."

Court Officer Leroy Davis seemed to concur. "There's a warmness to what we do," he said.

The philosophy behind the Red Hook Community Justice Center is perhaps as simple as common sense. When Judge Calabrese and his team of social workers, teachers, coaches, and attorneys become familiar with the variety of issues affecting their community, they can offer a coordinated approach to solving the problems that lie behind each infraction. And their involvement reaches far beyond the courtroom.

To that end, the Center employs another unique strategy: it spans jurisdictions. In this courtroom the Judge hears Criminal, Family, and Housing cases, whereas almost every other

Judge in the country presides over only one of those, and often a particular subgroup within one. This is an important and consequential element of the Center's mission and its success, since becoming familiar with the various facets of a given defendant's case is key to formulating the best plan, or "sentence," for that defendant.

And the community involvement doesn't stop there. Officer Davis participates in a program called Red Hook Rise, founded by community members Earle and Ray Hall, which runs sports tournaments for over 100 neighborhood kids. For housing court, "the Judge actually goes out personally and inspects the houses," said David Werber, a Legal Aid defense attorney at the Red Hook Community Justice Center. And most of the services offered at the Center, such as GED classes and educational workshops, are free to community members on a walk-in basis.

As a result, members of the Red Hook community have personally credited Officer Davis and the Red Hook Community Justice Center for the decrease in crime in Red Hook. Regarding the way the community has addressed crime, they've said, "you guys had a lot to do with us confronting it, being able to talk to the Police Department, as opposed to running or just accepting it," Davis said.

Eliza Ronalds-Hannon is a Brooklyn freelance writer and blogs at www.bkrecessionist.com

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76th Precinct Community Council Welcomes the Fall at their September 14th Meeting at Union Street

by George Fiala



Captain John Lewis and 3 of the 4 cops cited as Policemen of the Month for their lifesaving efforts at a fire at 156 Union Street at Hicks

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Jerry Armer introduced the new police Captain at the September 14th Community Council Meeting of the 76th precinct, an event that is normally held the 1st Tuesday of each month, but in September religious holidays interfered. This is a meeting which gives our local police officers a chance to talk to us, and us to them. It was held in the basement of the station located on Union Street off of Henry. First off, there was a presentation of the Cops of the Month, which were given to four officer, three which were present and pictured above. The officers names are Lt. Canzoneri, Sgt. Nick Fury (a familiar name to Marvel Comics readers), Dave Darby and Dave Snow (although my notes are hazy on that last name, sorry). Next Captain Lewis told us that unfortunately, crime is up. However that's the bad news. He told us that it is up from very low numbers, so it is really not so bad. Most of the crimes he said were of people texting on the street and having their texting machines taken from them by young thieves, and also of people who have things taken from shopping carts while they were not paying attention to them. In other words, he was telling the small crowd to be careful, we're not exactly in Kansas.

A woman who in fact described herself as newly moved to Red Hook from suburbia complained

that she saw some shady characters in Coffey Park and tried to flag down a police car but they went roaring by. Captain Lewis explained that sometimes police cars have to get places very urgently, and a call to 911 or 311 will bring another. Judge Calabrese of the Community Justice Center happened to be sitting in the audience and was asked to stand and say hello, which he did and he spoke about how the Center is a model and has many foreign observers come by. It must be mentioned that at least two or three times Captain Lewis' cellphone gave off with a long chime. He explained that it was an alarm that he couldn't figure out how to shut off. He normally has it ring at 7:30 every day to remind him to go and lock the gates of Carroll Gardens Park, but since he was speaking at the meeting, he had made arrangements with someone else to lock the park. Unfortunately, he couldn't figure out how to lock the phone. The next meeting will be held on Tuesday October 5th and it was hoped that the meeting would be held at the Justice Center, however, at that point they couldn't be certain it would be available. Since I forgot to, a call to the precinct will inform you as to it's location. The phone number for the precinct is (718) 834-3207, and the address is 191 Union Street.



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The Monorail Can Be An Effective People Mover

continued from front page

systems in the United States are Light Rail Transit (LRT) systems (streetcars, tramways, and trolleys) and Heavy Rail systems which carry more passengers – such as our own subway system. Some of the features of the monorail that distinguish it from its two-track counterparts – other than the obvious difference in the number of tracks – are that monorails usually travel along concrete beams on rubber tires, reach higher speeds, and are always grade-separated, which means that they run on exclusive guide ways, usually elevated, eliminating the problems associated with having to mix with traffic.

An ongoing debate has been taking place in Miami for almost ten years over whether to build a monorail system or a street car system for the “BayLink” project connecting Miami and Miami Beach. The advocates at Miami/Miami Beach Monorail have urged Florida’s Governor and state and local representatives to direct \$200 million secured by the People’s Transportation Plan (through a small sales tax increase specifically for public transit) toward an 8.6 mile monorail line that they say is “the quickest, most cost-effective, and least disruptive solution.”

Monorail advocates like those in Miami tend to stress safety, speed, and cost-effectiveness. Because most monorail lines are elevated, they do not have to mix with street traffic. This has the benefit of making them faster, since the train does not have to stop at red lights, and safer, since there is almost no chance of an accident or collision.

Monorail systems tend to have fewer stops than LRT or trolley systems, allowing them to travel greater distances in less time. The Seattle Monorail can carry up to 200 passengers along its short one-mile route in just two minutes, reaching up to 50 miles per hour. The Las Vegas Monorail – which was built in the mid-nineties to link hotels and attractions along the Las Vegas Strip - has more stops on its 3.9 mile route, but can still run its entire length in under 15 minutes.

Since most monorails have rubber tires that roll on concrete beams, they are quieter than two-track systems, with their steel wheels screeching along steel tracks. This supports the argument that monorails are less disruptive, but critics of the monorail have pointed out that while the rubber tires are less noisy, they put up more physical resistance than steel on steel, causing them to be less energy



The Seattle Monorail, pictured above, is one of the success stories in the US.

efficient.

Yonah Freemark, contributor to the website Transport Politic, took last year’s incident in which two Walt Disney World Monorail trains crashed into one another, killing a conductor, to attack “the pervasive idea among virtually everyone other than transportation people that it [monorail] represents the ultimate in transit technology.”

But freak occurrences aside, most of the criticism that monorail systems draw has to do either with efficiency or cost. Monorails are notoriously bad at line-switching, for example, and their infrastructure tends to be incompatible with other transit systems. Since they are made by highly specialized manufacturers, they can be harder to maintain by local transportation authorities.

The costs of building, maintaining,

and operating a monorail is possibly the most highly disputed issue between advocates and critics. The JTA Skyway (the monorail system built in Jacksonville, Florida in the late 1980s) was dubbed the “\$200 Million Ride to Nowhere” by a local critic, referring to the fact that despite its sleek futuristic look and the expectation when it was built that it would stimulate the city’s downtown area, hardly anyone actually rides it.

The Skyway was one of three demonstration projects funded by the federal government in the late 80s-early 90s to see if “people mover” systems could stimulate business expansion in downtown centers. While it is wide-



Precinct Report

BQE Rage

On the Brooklyn Queens Expressway, just before the Hamilton Avenue exit, a man got out of his car and punched another driver who had allegedly cut him off, giving him a bloody nose, police said. Both drivers were traveling eastbound on Sunday, Sept. 19, at 4:40 p.m. Police are looking for a black man, bald and 160 pounds.

Two Against One

A woman’s phone was stolen while she was walking on Van Brunt Street near Dikeman Street on Thursday, Sept. 9. Two perps, both described as being about 14 years old, approached the 37-year-old woman just before 7:30 p.m., police said. When one perp hit her, she dropped the BlackBerry and he picked it up and ran. The second perp asked why she was yelling at him and said he would go get her phone back, police said, but never returned.

Don’t Leave it On The Floor

A woman’s purse was taken from the Pathmark on 12th Street near Hamilton Place on Saturday, Sept. 11, police said. The 27-year-old woman’s bag went missing after she left it on the floor at 7:30 p.m. The thief took \$110 in cash, among other things.

iPhone Robbery

A man robbed a woman of her iPhone on Smith Street on Sept. 13. The victim said she was texting on her phone near Degraw Street at 11:55 pm when she was struck in the back, forcing her to drop the device. The menace quickly snatched the 29-year-old victim’s Apple and ran off.

More iPhone Robberies

Two thugs robbed two men of their iPhones in Coffey Park on Sept. 1. The victims told cops that they were inside the greenspace, at Verona and Dwight streets, at around 3:15 pm when a man brandished a handgun and demanded money. At that point, his partner in crime chimed in, “Give up your phone.” The perps took the loot — two Apple phones, \$50 and credit cards — and quickly fled.

ly agreed that public transportation projects stimulate the economies in which they are built - raising property value, increasing tax revenue, bringing in business from other places - the JTA Skyway would appear an exception. It cost \$183 million to build and requires \$14 million per year in operating costs, but its projected ridership rates have fallen way short. As a result, its revenue return in 2009 was just \$431,000, four percent of its annual operation cost.

But the other two people mover systems built during that time (the Detroit People Mover and the Metro-mover in Miami) also failed to live up to expectations, and they were two-track systems. The advocates at Miami-Miami Beach Monorail might therefore claim that the failure of the JTA Skyway more accurately reflects a poorly-planned, politically motivated public policy than it does the unfeasibility of a successful monorail system as an urban people mover.

One only has to look at the cases of Seattle and Las Vegas to see that such a system is possible. Both are operated by private firms, in accordance with their public transportation authorities, and claim to not only make up the costs in revenue return, but exceed them, in effect turning a profit for the city.

Now that might be something to look into.

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Editorial:

Red Hook Doesn't Need a Dinosaur

Red Hook has seen more city-wide press than usual as a grant for a Red Hook transportation study was gotten for us by Congresswoman Nydia Velazquez. This is wonderful news, as we have been underserved by city transportation for many decades, if not centuries. We at the Star-Revue are especially aware of the lack of shoppers on Van Brunt and even Columbia Street and this has handicapped some of our more creative merchants. We envision a livelier and more happening shopping district someday as people from other parts of the city more easily travel to us and easily get home - especially at night when walking and bicycling and even driving can be a little rough.

It seems though that the reason for the media's momentary infatuation with this story is not about our specific needs, but more for the nostalgia of reviving a trolley car chugging up and down our streets. One newspaper went so far as to say that a "dinosaur" will return to Red Hook.

The fact is that we do not necessarily need a dinosaur. Dinosaurs became extinct for a reason. The reason trolley cars became mostly extinct in the US was because better alternatives appeared. Trolley cars are noisy and can be dangerous. Underground subways were much safer and less obtrusive. The automobile of course became our transportation of choice both for convenience and cost, not to mention the tremendous number of jobs created by the automobile industry in the first half of the twentieth century.

But automobiles are not mass transit. Trolley cars were, as are buses and subways. Another alternative to cars is the monorail. In this issue we write about the pros and cons of the monorail. We bring this up not as a fully formed idea, but an alternative to the trolley car. It needs to be studied. The fact is that it is 2.1 miles from the foot of Atlantic Avenue to Ikea. That is a perfect size for a small monorail system. Seattle has a monorail system that is run by a private company at a profit. We should learn from them.

We Got a Few Letters this month...

Style Issues:

I enjoyed the copy of your paper the found it's way to my apartment. For readability and clarity please consider the following; use... www.RedHookStar.com instead of www.redhookstar.com; editor@RedHookStar.com instead of editor@redhookstar.com; info@RedHookStar.com instead of info@redhookstar.com.

In most case all lowercase is more elegant, but multiple words without punctuation is akin to mumbling to the human eye.

Please also do this in your articles as it will make it much easier for the readers to transcribe and remember the websites and e-mail addresses.

Examples from issue August 2010... www.RedHookBoaters.com; www.BoerumHillJoinery.com; CharlesAnswers@RedHookStar.com. Something like www.heritagefoodsusa.com would be www.HeritageFoodsUSA.com, not www.HeritageFoodsUsa.com

Thanks, Todd

Editors Note - Good Idea! I know we didn't catch all of them this month but we will!

Likes our Yellow Boxes!

LOVE the paper! And as a side note, I LOVE the drop boxes in the hood!

Thanks so much!

- Kiki Valentine

Back Issues

To Whom It May Concern:

Someone told me about the Red Hook Star-Revue which I had not yet read. Then a friend passed on his copy to me. I found it very interesting to read. Could you please tell me how to obtain back copies of the newspaper that I have missed so far.

One more question, how often do you put these newspapers out?

Herman Collins, Hicks Street

Editor - Dear Herman, we did save some of the back issues and we are sending them to you. They can also be purchased at our offices at 101 Union Street.

A Real Fan!

Thank you for the Red Hook Star-Revue which I have recently begun receiving in the mail. I enjoy it so much I'd like to send 2 subscriptions to other interested parties.

Enclose please find check for both. Many Thanks,

Roberta Louise, Coffey Street.

The Star-Revue is Growing

The Red Hook Star-Revue began as a wild idea over the red table in the back of Galeano Real Estate last May. We actually had no idea how a community newspaper would be received in our neighborhoods of the Columbia Waterfront District and Red Hook proper. But we thought we'd give it a try. Much of the first four issues was written and produced by the two over-worked businessmen who scribbled down the original idea. But as in many projects, and especially with newspapers, the more ingredients, the better the stew. This is the one thing that separates a newspaper from most blogs - a newspaper staff is more than one.

With this issue of the Star-Revue, we are delighted to welcome some new staff members. We think that the quality of this issue reflects the hard work of these people. And we are especially delighted to tell you that all of these new people are residents of the area and came to us through ads in the paper, not some nationwide search for anonymous good writers.

Josie Rubio is our new Feature and Arts editor. This is how she described herself in her initial email to us:

Currently, I am an associate editor at VIVmag, a digital magazine for women, but I am interested in pursuing freelance work. Before moving to New York a few years ago to take the VIVmag position, I spent nearly 10 years at Columbus Monthly magazine in Columbus, Ohio, where I was the editor of the nightlife and

dining sections. I'm very familiar with local reporting and have written stories about a variety of subjects, including an annual guide to bar patios, restaurant-related news and coverage of shops and events.

I moved to Carroll Gardens/Red Hook/Columbia Waterfront District last October and I love this neighborhood. When I saw the Red Hook Star-Revue in my mailbox, I was really glad to see a newspaper specifically for this area! I'd love to contribute to the newspaper.

We hired her on the spot and you are the beneficiary of her hard work this

month covering Halloween, special events, music, restaurants and more.

Krista Dragomer is a visual and sound artist and we trust that she will let us all know about the good stuff that is happening that regular people like we the publishers wouldn't ordinarily find out about. The centerfold this month is composed of two of her artistic reviews.

Matt Graber, who wrote this month's monorail story, will be covering new features for the Revue, including schools, police and transportation. He is a graduate of SUNY Potsdam.

OUR YELLOW BOXES



We do try and mail everyone in the neighborhood a paper, but we have also started putting out news boxes and have been delighted that we've had to keep refilling them throughout the month. One is by Mazzola Bakery on Union Street and the other by Baked on Van Brunt. Watch out for more in the months ahead!

THE LONG WALK HOME BY ZEH



It's Local Business that Makes Our Community Happen



You may think that in this virtual age of online booking, there is little use for real travel agents. Not if you want your dream vacation. Karen and Lee (above) know all about the worldwide tours available and will book one for you based upon your interests, saving you hours of research and planning and often money too. They are across from Fairway at 141 Beard Street



Stephanie Cevallos will help you choose the wine you need at Union Street's Old Brooklyn Wine and Liquor Company. Special case discounts!

New Businesses are Opening!

Our photographer and our mailbox noticed some new businesses (and one moved one) getting ready to open. Caselnova is taking over 215 Columbia Street, Milea Truck Sales is reopening at 64 Union Street, The Brooklyn Collective moved up a few blocks across from Caselnova, and a brand new business, Everbrite Mercantile Co. is celebrating a grand opening on October 11th at 351 Van Brunt Street.



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CHARLES WHITE ON HOME IMPROVEMENT



Building a Roof Deck

This month a reader asked about the best way of building a roof deck on a not so straight roof

The most common way of installing a deck on a roof is to have the load carrying posts, sit on footings, that are larger than the posts

themselves. For example, if you are using 4" x 4" posts, which are actually 3 1/2" x 3 1/2", i would use a 5" x 5", or 6" x 6", footing to help distribute the load, and to avoid any sharp pressure points that might penetrate the roof membrane. I use 1/2" neoprene glued to a piece of 3/4" pressure treated plywood of the same size. As to the pitch of the roof, you can level the deck using the load carrying post. If the masonry that extends above the roof, surrounding the roof is not of sufficient height, and there is a danger of the deck being blown off, or sliding

off the roof, then you will have to have footings installed to the roof framing, and flashed, or weather-proofed, by al professional roofing contractor. Trying to skimp on the roofer could be an expensive mistake. the deck would then be anchored to these footings.

The deck should be built in manageable sections, that can be lifted, and moved by hand, should the need arise to gain access to the roof membrane for any reason An access panel should be framed into the deck, above the drain, so that a removable panel, made of the decking material, flush with the deck, will give you access to check the drain for any debris that might be blocking the drain can be removed.

The other option is to suspend the deck above the roof membrane on steel i beams anchored in the parapet walls (the masonry walls that extend above the roof, that are the tops of the left, and right walls of the building.) I should have mentioned that the sections need to be bolted together in such a way that the bolts are easily accessible. And a record of where the bolts are should be made, and kept with other important documents.

Charles will answer your question if you ask. Send your home improvement question to charles@RedHookStar.com. Mr. White operates Boerum Hill Joinery and his website is www.BoerumHillJoinery.com

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Shopping Red Hook

Van Brunt Street's Botta di Vino Green Blackout Blind Tastings: You Can't Judge a Wine by Its Label

by Josie Rubio

While concealing the identity of wines from people during "blind" wine tastings is a fairly common practice, the Green Blackout Blind Tastings on Friday nights at Botta di Vino, 357 Van Brunt Street., were inspired by a power outage. The day of the wine shop's grand opening in May, a thunderstorm blew out a few transformers and caused a blackout in Red Hook.

Triciann Botta, who owns the shop with husband Jeff, says she called her "Bohemian sister" and asked her to bring all of her candles. "She brought me every candle she could possibly get her hands on, and we lit the place up," Botta says. "It just looked so elegant and so Old World."

After compliments from customers about the candlelit atmosphere, the Bottas decided to have free candlelit tastings every Friday from 8:30 to 10 pm, when they shut off the electricity and even operate the cash register on battery power. The few hours the shop is open without using electricity also is a green practice, a way to thank Mother Nature for inspiring the idea.

During a recent tasting, as Jeff Botta lights the fireplace at the back of the shop, Triciann notes, "It's like you're in our living room." The relaxed atmosphere devoid of pretension does feel as if the Bottas have invited you over for some wine. The design doesn't hurt either; glass floors with a view to the wine cellar, home to about 400 Italian varietals (including the Di Mayo Norante Ramitello that the couple first met over). The Discovery Channel's Construction Intervention contacted the Bottas and offered to finish the construction of the wine shop for an episode of the show, which aired in May.

The interior of the store also includes a cozy seating area, with a small bar, several plush seats and a sizeable round table, topped during the tastings with a small selection of bread, meats and cheese. The gatherings usually range from two to 20 people, but usually fall somewhere in the middle, with some regular attendees. Jeff, a jazz musician, plays guitar as a subtle accompaniment to the tastings, with explanations provided by Triciann, as she pours wine from bottles wrapped in paper, their labels hidden.

Though she'll give a hint of basic information about the wine—whether it's an Italian white, for example—try as you might, she won't reveal the identity of the wines until the very end. As she makes the round with the pours, she'll participate in discussion

of the wine, as people share thoughts on the wine, guesses as to what it might be and stories involving wine—a trip to France or a hidden gem of a restaurant that has a great wine selection. The tasting typically includes four wines, with what Triciann Botta calls a "treat" at the end, a fifth wine that isn't disguised to sample. Then tasters can go back and revisit a favorite before the reveal, when she talks about the wines sampled. At this point, she says, "They find out a lot of things about their palate that they

"The relaxed atmosphere devoid of pretension does feel as if the Bottas have invited you over for some wine."

don't realize."

The hidden identity of the wines helps encourage people to try something new or to change their preconceived notions, Botta says. She re-



Triciann serves while husband Jeff entertains on guitar at a recent tasting

calls one man who, at the start of the tasting declared, "I hate Chardonnay, so I hope none of these are Chardonnay." He did like one white wine that was sampled, and was surprised to find out it was, in fact, Chardonnay. "He took home three bottles that night," Botta says. "He said, 'I can't believe I love Chardonnay.'"

Some places use blindfolds, but Botta thinks those are a distraction from the wine. She also ruled out glasses

to obscure the color of the wine, because, she says, "White wine can be made from red grapes and red wine can be made from white grapes. So in the end, color doesn't really matter." So she arrived at covering the labels, which she finds most influences people's opinions. "It comes down to your palate and that's it," she says. "Everything else is not a part of the equation when it comes to choosing wines."

Tiburon Lures Shoppers with Red Hook Souvenirs

by Josie Rubio



Even if it's not apparent that Tiburon, located at 392 Van Brunt Street, is a Red Hook souvenir shop, a minute or two of browsing should clue most people in. On a sunny Sunday afternoon, a shopper picks up a shot glass and utters, in a moment of realization, "Red Hook." It is adorned with—what else? A red hook.

Many neighborhood items play upon that obvious—yet irresistible—theme, notes Anne O'Neil, longtime Red Hook resident who co-owns the shop with Amy Sarisky. Yet the simple, tasteful glasses (made by Sarisky's husband and longtime area bartender "Whiskey" Dave Hill) don't scream "souvenir" quite the way Statue of Liberty foam crowns do.

Most of the items in the shop are made by local Brooklyn artisans: brass bracelets, handmade earrings and necklaces, letter press silk-screened cards—and even baby clothes made from vintage Dukes of Hazzard and Batman sheets. When in stock, you can also find Circle Candy hula hoops, which are handmade in Red Hook by Elaine Tian and are weighted to make even novice hoopers at ease. Vintage items, such as Hawaiian shirts, dresses and tie clips, also are for sale.

A chest holds wearable finds—T-shirts with the Kentile Floors sign visible over the Gowanus Canal, as well as the "R" sign, a remnant of the old E.J. TRUM sign on the corner of Richards and Verona streets that has become an unofficial neighborhood landmark. When the following building occupant tried to pull down the old sign in the late '70s, the stubborn R and a period remained. "If you look down from the 9th Street bridge, you can see all over Red Hook and there's the giant R that we think of as our R, even though it's just left over," says O'Neil.

The shop also is known for its dresses — Archibald Leach dresses, made by O'Neil in her studio at the back of the shop, as well as Red Hook designer Antoinette Indge's Cinderloop and Layla Delridge's Led Thread creations. You can also see O'Neils handiwork at Fort Defiance; she designed the women's aprons. Sarisky also sells cards and photographs in the store, and she is currently working on making Red Hook postcards, after the first batch sold out.

A case of writer's block led O'Neil, a fiction writer, to dressmaking, and eventually, to becoming Tiburon's co-owner. In December 2008, a friend who used the Van Brunt space as a painting studio at the time allowed O'Neil to use the storefront to display some dresses. When Sarisky told O'Neil about her dream of opening a store one day, the two decided to take over the space of the artist, who moved her studio to her home. Their shop opened in April 2009.

Tiburon, which means "shark" in Spanish, fits with the Red Hook nautical theme, from the door knocker

Krista Dragomer's ArtView



THE BOAT THAT JOE BUILT

Joe Zito has built a boat on Degraw Street. I first discovered the boat while working for the census. A good neighbor and a gentleman, Joe kindly offered me a seat when he spotted me hunkered on the steps of the neighbor house, shuffling through my paperwork. When I returned his chair I was surprised to be confronted with the keel of a large wooden vessel in process, suspended bottom-side-up on cables and filling the space.

Joe Zito is a sculptor. He has been making and showing work for over 20 years. He says that working on the boat was an obsession for a year and 9 months. It is a hulking, hollow hull, a pine boat, pine box, bare-bony, achingly augural and art historical. Halted before completion, it hovers between past and future, bones of an apocryphal dream, what has happened or what might be.

Joe Zito has beached his boat on West 25th Street. Again it appeared to me unexpected, ghost-boat in a window-front. Walking by I saw it, heaved and still overturned, haunting the rear exhibition space of the Lennon, Weinberg gallery.

Joe Zito has sounded a warning. Harbinger, docking rocking huge and heavy: the beached boat is a bell. It is upside down, tidal and tolling look listen look listen. It is sinking sea-sad in a sick world.

I am taking a ride on Joe's boat. To get inside, all I have to do is turn the world upside-down. It is tricky, this inverted navigation, but I heave ho and glide out of the gallery over the street, past old factory buildings and delivery trucks, heading north with the Hudson River glittering

above my head. It is peaceful here. All technology is benign when you are upside-down. Hand grenades turn back to gas, mineral, and earth on which children play with no threat of violence and war. Oil, deep and dark, rolls back down into fossils, into plants and animals, and the water and air I sail in are pristine.

Out into the open now, I see others sailing by. We call out to each other in a language we all share, sky-language. Time is different when you are upside down. Halfway between this harbor and that far-off shore the present wavers. Reality isn't firm and fixed, but is that which changes, responds, adapts. Legacies of oppression, like rivers emanating from a deathly-cold spring, turn directions and wash away their own source, never existing, never leaving the ruts and whip marks of the darker turns in our history.

My eyes drop half-mast as the waves of all that is possible in the upside-down world knock against the boat and rock me to a deep and tranquil sleep. Heal keel heal keel the boat bell tolls...

Joe Zito is not trying to escape. It is hard here but there is work to do, and there is love. Every surface he tempers, bolt he tightens and plank he bends betrays his love of the world, of what it can produce and permit, what is palpable and possible. He is angry and anguished because he is anchored to this world. Perhaps Joe's boat is not seaworthy because he has no intention to leave.

Joseph Zito is an artist living and working in Red Hook. His current show, 'Not Even the Saints Can Help' opened on September 9, 2010 at the Lennon, Weinberg Gallery located at 514 West 25th Street, New York 10001, and is on view through October 16, 2010.



FARM CITY STATE OF MIND

I am kind of a spacey person, living a lot of my life in my head. As a small child, my parents would often ask me where I went in those stretches of time I spent just staring off into the distance. I would answer: I took my mind to the park.

This quality makes for a rich imaginative internal life, but also means that I often fail to notice what is going on around me, hearing of events I'd like to attend way after the fact. So when I do find myself at an event like Farm City, one of the many interesting happenings at this year's Crossing the Line FIAF Fall Festival, I am doubly delighted both that it exists and that I haven't missed it.

If you, like me, tend to learn of the goings-on around town only after they've come and gone and didn't get a chance to wander through the celebration of arts and urban agriculture that took place on Bergen Street between Court and Smith, let me give you a sensorial tour.

Close your eyes. Imagine Bergen Street. What does it smell like? On a usual fall day, it probably smells like many streets in Brooklyn; a mix of decomposing leaves, car exhaust and tires, perhaps a waft of fabric softener, coffee, and baked goods from one of the nearby cafes, mixing with the faint scent of household garbage in sun-warmed plastic bags. On that rainy Sunday, it smelled of damp hay, warm pound cake, rhubarb, and roasted corn. Children carefully lifted fistfuls of worms out of compost bin demonstrations at the Brooklyn Urban Composting Project booth while their parents talked hydroponics with Boswick Farms, beekeeping with Brooklyn Honey, and community-supported agriculture with Just Food. Sounds of the Asphalt Orchestra punctuated the air, harmonizing with the bright colors of the produce and artisanal foods displayed on booths lining the street. Following the scent of citrus, I ambled over to the ScratchBread booth where I was served up a piece of caramel-glazed cinnamon bread with fresh ricotta and orange zest.

Farm City: Where Are You Growing? curated by Lili Chopra and Simon Dove in collaboration with Derek Denckla, combined visual art, music, and urban agriculture in a full schedule of events out on the street and inside the Invisible Dog, an old belt-factory-turned-gallery and studio space that hosts a variety of interdisciplinary art and community events year round. On the upper floors, people drifted in and out of the open studios, snacking their way through workspaces and projects in process. And when the day-long drizzle turned into a steady rain, many enjoyed drinks, sandwiches, and the company of neighbors in the warm, raw open space of the soon-to-be opened Public Space 61.

It makes sense, the blending of art and food. I enjoy involving more than just my eyes when I take in ideas or information. And find in my own life the boundaries between creating for art and creating for sustenance melt and mix. Likewise art and activism often go together, as many artists see their work as a way to bring people together and bring attention to social issues. Still chewing on bits of caramelized sugar, I wondered though, as I often do at events like these, what is the effect of these sorts of gatherings? Scanning the crowd clad in Toms or waterproof bike gear, and carrying canvas totes (myself one of them, with my thrift store jeans and Trader Joe's bag several times re-sewn) the question of preaching-to-the-eco-informed-choir played across my mind. Standing in front of Mathilde Roussel-Giraudy's falling grass figure in the group of works titled Ça pousse! I felt that deep sense of loss, anxiety, and helplessness that often comes over me when I'm listening to conversations about the environment. As a friend of mine astutely summed up: the questions we ask about the environment are not about whether the earth will survive, but whether we will be able to survive on it as it is changed by the impact of all we've done. Roussel-Giraudy's grass figure, already falling but suspended before impact, seemed to embody this tension. That the figure was still green, growing, and not already prone, gave me hope.

I like events like these. Beyond the little surges of warm neighborliness I feel when I walk around and see the familiar faces of my community, it is just heartening to see people enthusiastic about sharing ideas and resources in the service of living a life in cooperation with the little corner of the world they occupy, including the other people it. Effective or not, what I come back to each and every time I ask myself these what's-it-for questions is the feeling that we need the space to imagine, to take our minds to the park, to the farm, the open field where we can dream up, and even get a little taste of the sweetness of a life more in tune with what we value or hope for, and let that idea take root in the way we go about our days. Then again, I do tend to live much of my life in my head.

Farm City Fair took place on September 12, 2010 at the Invisible Dog Art Center. For more information about the participating organizations and artists, and for upcoming shows and events visit the Invisible Dog at www.theinvisibledog.org



A TASTE OF RED HOOK

by Josie Rubio

Red Hook has a lot to offer in terms of delicious fare, from the Red Hook Lobster Pound's rolls made with fresh Maine lobster to Steve's Authentic Key Lime Pies, baked right on Conover Street. A Taste of Red Hook, held Oct. 6 from 6 to 9 pm at Kidd Yellin Gallery, 133 Imlay Street, offers the chance to sample some of the area's best fare. And the event, which includes a silent auction and live music, also benefits a good cause, supporting Red Hook Initiative, a nonprofit that works with the Red Hook community to offer educational, employment, health and community development.

"This event is a win-win," says Jill Eisenhard, founder and executive director of Red Hook Initiative. "RHI raises money, neighborhood residents get to enjoy great food and music, and local restaurants get great publicity and are acknowledged for their cuisine."

The fourth annual event has various stations where people can taste food and drinks from various stations, while enjoying live music from local musician Smitty, as well as 41 Players and Adam Armstrong. Food and beverage donations this year come from the following area businesses: Kevin's, The Good Fork, Red Hook Lobster Pound, Fort Defiance, 5 Burro Cafe, Bait & Tackle, Stumptown Coffee Roasters, Steve's Key Lime Pies, Solber, Sixpoint Craft Ales, Baked, Birdie & Sage Foods, Blue Marble Ice Cream, Brooklyn Ice House, Margaret Palca Bakes, Country Boys, Dry Dock, IKEA, home/made, Nine Cakes, Mark's Pizza, Nunu Chocolates, Red Hook Winery, Rice, Tom Cat Bakery and Frankie's 457. Roquette Catering produces the event, which is sponsored in part by Phoenix Beverages.

The estimated 200 guests also can bid on items donated to the silent auction, which includes an iPad, an autographed photo of basketball great Lenny Wilkens and

a set of signed books by musician and bestselling novelist James McBride, as well as theater tickets and gift certificates for local restaurants.

Attendees will also have a chance to meet Red Hook Initiative participants and learn about their work. The program started as a health project in 2002 at a local hospital, and by 2006, evolved into a community-based nonprofit to assist residents of the Red Hook Houses, a community of about 10,000 people who often deal with poverty, unemployment and low levels of high school comple-

tion. After losing its Clinton Street space in late 2008, RHI had a temporary Richards Street office and held programs in local schools, churches and community centers. The organization moved into its new space at 767 Hicks Street in February 2010.

Tickets are \$100 in advance and \$125 at the door; visit rhicenter.org to purchase via PayPal or with a credit card. Proceeds go to RHI's 25 weekly community programs and services, which serve 350 people every month.



Red Hook Film Fest

The streets of Red Hook are popular film locations—from small indie projects to big productions, such as the scenes shot with Matt Damon on Imlay Street last October for *The Adjustment Bureau*. There's even a masters program at Long Island University's Brooklyn campus currently producing a project in Red Hook, led by Emmy-winning Hollywood writer/producer Norman Steinberg. This, combined with the relatively spacious and cheap space that has long drawn the artistic community to the area, creates the perfect environment for the Red Hook International Film and Video Festival, with screenings held October 16 and 17 from 1 to 6 pm at the Brooklyn Waterfront Artists Coalition, 499 Van Brunt Street.

Throughout the day, for a suggested donation of \$5, people can watch a series of mostly film shorts that include experimental videos, art films, animation and narrative films. The juried competition, held in conjunction with BWAC, was started four years ago by Daniel Durning, who had organized events with MetroCAF and SIGGRAPH. He's also a full-time assistant professor, who teaches at CUNY, NY TECH, Long Island University in Brooklyn, Stevens Institute in Hoboken and Pratt in Manhattan. "I know a lot of filmmakers in Brooklyn and it's a good opportunity for

them to show their work," Durning says.

But as the name implies, the event is not only for Brooklyn filmmakers; submissions arrive from as far away as Japan and Russia. As of late September, entries were being screened by a board of judges to select those for the festival—a total of about 25.

It's the audience, however, that selects the winners of the competition. Those who attend the screenings have the opportunity to vote for their favorites in categories that include best film and documentary, as well as an award for capturing the spirit of Brooklyn. Last year's winners included *Mr. Brooklyn*, a 14-minute narrative about a dockworker; *Brooklyn Boondoggle*, a 12-minute documentary about neighbors of the Atlantic Yards project, and a music video for "Put It Down" by Mike Doughty,

featuring a man wearing a boat and his journey to Red Hook.

For the event's organizers—including festival advisor Nathan Kensinger—it's a "labor of love," says Durning. "We try to show films about Brooklyn and the neighborhood."

Those who want a seat should get there early; last year's screenings were standing room only. Another incentive for early birds is the alternative to movie popcorn: individual Steve's Key Lime Pies, distributed on a first-come, first-serve basis.


Visitors to the film fest also can check out BWAC's Fall Art Exhibition, *Lineage*, on display through October 31.


The festival also is looking for volunteers. Those interested should inquire at info@redhookfilmfest.com.

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RED HOOK HALLOWEEN

Tricks and Treats: A Neighborhood Guide

By Josie Rubio

With its industrial buildings, old brick streets and shipping yards, Red Hook seems like it would be the perfect setting for a ghost story. But the area seems surprisingly free of otherworldly tales. Around Halloween time, however, there are plenty of current local haunts to keep residents busy. Here are a few suggestions of local events to celebrate.

Pick out a pumpkin from the patch at the **5th Annual Red Hook Community Farm Harvest Festival**, held from 10 am to 5 pm on October 16. The one-acre urban farm across from IKEA is maintained and run by volunteers and neighborhood teenagers from Added Value, a non-profit that promotes not only sustainable agriculture, but also sustainable futures for area kids.

Though the event was rained out last year, this year's announcement specifies the festival will go on, rain or shine. Children's activities include face-painting and live animals to pet. Foodies can delight in cooking demonstrations and the farmer's market, featuring locally grown produce and handmade products, as well as food from Brooklyn restaurant favorites Kevin's, the Good Fork, Rice and iCi. The festival also will have live music and a center for sustainable learning and living.

Once you have your pumpkin, it's time to carve. If you happen to have a taste for a variety of craft beers while you take a sharp object to a gourd, **Moonshine** at 317 Columbia Street is having a pumpkin carving event on October 30. Just make sure you don't have too many brews before your jack-o-lantern is complete. The bar also is having a costume party on October 31.



At Babybites the kids will be partying.

Other area bar bashes include a costume party at B61, 187 Columbia Street, with drink specials and prizes for best costumes. The party

starts around 10 pm, but don't fret if you show up early in costume. A recent trip turned up a bartender in a chicken mas; no one's likely to bat an eye at this relaxed neighborhood bar. Plans were also tentatively in the works for a party at the Brooklyn Ice House, 318 Van Brunt St.

For the much younger set, **Babybites Brooklyn** is having Baby's First Halloween Party on October 24 from 3 to 4:30 pm at Everyday Athlete, 136 Union Street. The event includes interactive children's entertainment by Music & Bubbles and food. The admission price of \$30 for parent and baby includes a free session with Hopscotch Photo, on hand to capture the babies dressed in their first Halloween costumes. Prints are available to purchase after the event. Additional adults are \$10. This is Babybites' first year having two Halloween



The Red Hook Community Garden harvest pumpkins in the shadow of Ikea.



Some of the seasonal items already on sale at Fairway.

parties; there's also an event in Park Slope at Bend & Bloom Yoga, 708 Sackett, October 26 from 1-2:30 pm, with entertainment by City Stomp. Prepayment is required, via PayPal at brooklyn.babybites.com.

The 9th annual **Columbia Waterfront Halloween Bash** on October 31 from 10 am to 2 pm has children's activities, including face-painting and treats donated by local businesses. The festivities are held at the Urban Meadow community garden and Mother Cabrini Playground at President and Van Brunt streets. At 11 am, a parade of area youngsters in costume kicks off on Van Brunt to Carroll Street, then to Columbia and back to the park on President Street.



A poster from the past...

MUSIC: **Red Hook Ramblers: Not Just Whistling Dixie**

by Stephen Slaybaugh

For all the modernization and tumult that the profession of making of music has experienced—not only in the last decade, but the last century—there’s something to be said about the fact that on a Friday night at Sunny’s Bar you can find a half-dozen folks playing tunes made popular decades before they were born. While the mere act of playing instruments without an on/off switch is beginning to seem antiquated, that the whole bar is enraptured by the works of Louis Armstrong, Bessie Smith, Hank Williams and others from the time before rock ’n’ roll indicates that this music has never really become outdated.

That music is being kept alive and played by the Red Hook Ramblers. “We are a New Orleans-style traditional jazz band,” trombone player and vocalist Chris Cortier says via email later in the week. “But we can’t help but bring a little bit of what could be called a rock ’n’ roll attitude to it. Honestly, though, it feels like it’s there already and we’re just tapping into it.”

The six-piece Ramblers have been playing in one form or another since 2005, and though they’ve traveled as far as Switzerland to perform, they can be found on a regular basis playing at area bars Sunny’s and Jalopy. While one might think that this style of music, made popular in the ’20s and ’30s, might attract an older crowd, Cortier says the opposite is true. “We typically play for younger audiences, who sometimes seem a bit skeptical as we set up. But we find that once people give us a chance—no matter what their age—they usually enjoy the music and have



a good time.”

As for the band—rounded out by Jason Benjamin (cornet), Curt Garey (drums), Joe Keady (tuba), Chris Johnson (banjo and piano) and Janelle Reichman (clarinet)—what attracts them to this style instead of the latest musical trends of their peers? “This music is full of life and love and wit and excitement,” Cortier says. “Within the confines of the genre, there is a lot of variety. There are simple tunes, sophisticated tunes, fast songs, slow ballads, spirituals, blues, show tunes, heartbreaking laments and silly novelty songs. Even though we’ve played many of these songs hundreds, if not thousands of times, it’s never boring because each performance is different.”

That enthusiasm is apparent when the band plays, running between the members like a contagious fever. The Ramblers tried to capture that energy on CD by recording live straight to digital in a Greenpoint church. “We used a small digital recording device

with a stereo pair of microphones, set them up near the piano, and started playing. If you needed to be louder, you moved closer. If you were too loud, you took a few steps back,” Cortier explains. “Everything was recorded with the whole band playing live, no overdubs. The process was pretty similar to how they did it back in the ’20s and ’30s, the primary difference being the recording medium. I think we successfully captured the energy we were looking for, and the church added some nice reverb.” Still, the band plans to try out recording in a studio for their next album, which they plan to start on this autumn.

Currently, the Ramblers are gearing up to play some jazz festivals in the States and abroad and will be performing at the New Meadowlands Stadium before the Jets’ game on October 11. They will also appear in the Village Halloween Parade in Manhattan on October 31. For other dates, information, and to hear the Red Hook Ramblers, visit the band’s website, redhookramblers.com.



Urban Meadow Hosts Sunday Jazz Fest

Red Hook Jazz Fest 2010 concludes on a high note. The final show of the Red Hook Jazz Festival’s 2010 season was a great success with one of the biggest crowds yet on a gorgeous day. Upwards of 250 people came to the Urban Meadow to enjoy six bands, who offered a wide range of jazz from avant garde to latin jazz to a beautiful jazz guitar duo. One thing we learned - crickets love music!



September 11th a Happening Place at IMadeAnArt



It was a birthday party for Charlie and we all made hats and looked at art and listened to Bone Gunn at 53 Richards Street. Their next event is October 8th when masks will be made.



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Red Hook for Sale on Van Brunt Street

please turn to page 15



This Kentile T graces Tiburon's store window

to the "Gone Fishin'" sign in the window for when the owners step out of the store. "We have a lot of pirate jokes and sharks and anchors," says O'Neil. Toy sharks also appear throughout the store. "Many a neighborhood toddler has pilfered one," she says.

But the namesake is actually a beloved, bodega that was in the space now occupied by F&M Bagels. "They sold sandwiches, they sold Charleston Chews," she says. "A lot of people in the neighborhood still refer to that corner as Tiburon."

Since Sarisky is in school at Hunter College for education and O'Neil spends her mornings working on her novel the store hours vary. On the weekends, the store is usually open from noon to 6 pm, and weekday hours vary, depending on when O'Neil is in her studio. She is now making flannel dresses and children's Halloween costumes, including pirates, mermaids and popcorn boxes.

A framed piece of paper on the wall reads, "GHOSTS?" with two columns—one for yes and no, with tallies underneath. But it has nothing to do with Halloween or any reported haunting of Tiburon. O'Neil explains that a discussion about ghosts at a store event led to local luthier Matt Rubendall to declare that not only do most people not believe in ghosts, but also that "only girls believe in ghosts." Sarisky set out to prove him wrong by creating a tally. "Amy won," O'Neil says. "There are more people who believe in ghosts than don't believe in ghosts. And it wasn't just girls." The results: 47 to 23.



Artichoke by Carlos Mateu



Orange and Copper Landscape by Ellie Winberg

BWAC's Fall Exhibition - Lineage, Shows Weekends Through October 31st

BWAC's fall show opened on the summery weekend of September 25 and 26th to large crowds. In addition to more than 300 artists who are exhibiting in the show, live music is also planned for each weekend. Also planned is a Nuyorican poetry reading.

As always, the BWAC show is at 499 Van Brunt (the end of it across from Fairway), tel: 718 596-2506. The weekend hours are 1-6 pm.

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South Brooklyn**

The Demise Of The Luxury Liner Normandie

by JJ Burkard

This is a sad story of what was once the largest and fastest ocean liner of its day. The French Liner Normandie Even today it is considered the most powerful steam turbo-electric propulsion ever built.

It was a beautiful day in November 1946. A group of Red Hook kids including yours truly, were practicing their scrimmage and passes for the upcoming football game on a field adjacent to the Grain Elevator. I had just come back from a visit with my Father to the small yacht basin just a short distance from the grain elevator. He was doing some work on our neighborhood undertaker's boat, Joe Redmond's "The Tantrum" and I was allowed to go aboard and help. Joe Redmond was the angel Red Hook, He gave people odd jobs to help them when the going was tough, It would be hard to tally just how many burials he performed for nothing because families couldn't pay the bill.

At football practice, one of the lads went out for the pass, and seemed about to catch the missile when he stopped and shouted, "Look!! He said their taking the old bathtub away." The old bathtub was what we kids called the huge steel hull and what was left of a once majestic French icon the Normandie. . As kids who seen so much of this ruin, we nicknamed it the big bathtub. The ship had been moored alongside the Grain Elevator since it caught fire and capsized at pier 88 NYC in 1942. This ruined hull a reminder of the tragedy which occurred almost 4 years before.

It was a Monday, February, 09, 1942 around 2:30 in the afternoon; the fire broke out as work of converting the ship to a troop carrier by the U. S. Government was progressing. This majestic pride of France had been recently seized by our government to prevent her from sailing back to France and into the hands of Nazi Germany who had just taken over and occupied the country of France. While declaring war on them. Later she was joined by the Queen Mary, and the Queen Elizabeth, in the Hudson River Piers.

The return journey was delayed because of a lack of passengers brought on by the uncertainty in France as the enemy began to occupy that country in just a matter of days. She remained moored at pier 88 and very soon the Queen Mary, and the Queen Elizabeth. Both Cunard Line ships did finally sail back to England for refitting as troop carriers. As predicted, France surrendered in June 1940. The Captain of the Normandie wanted to return to his home also, but the United States wouldn't allow him to do so.

The war powers act was put into effect, and the ship was taken over by our country and refitting to a troop ship began.

It was nearing completion when tragedy struck. Life preservers had been stored in the main dining room. These were filled with flammable material, and would not have passed U. S. Coast Guard inspection. Work to remove four steel vibration reducers in the main dining room was needed and sparks from the oxy/acetylene torch ignited the life jackets. By the way, my Father was working onboard the ship as an oxy/acetylene burner, but he assured his family he was in the engine room when the fire broke out. Though we did tease him for quite a while after.

A fire normally would be no problem for the great ship, but she was completely without any electric power and unable to use her own firefighting equipment, leaving her at the mercy of the New York City fire department whose fireboats poured tons and tons of water into the ships holds. In addition, New York was experiencing frigid arctic like weather conditions and ice formed throughout the ship. Within hours it rolled over on its side into the muddy bottom of the Hudson River. Pathetically it laid on its side for a long, long. Time.

Oh, there was talk about floating her, and completing the conversion. Some suggested it would be converted into an aircraft carrier. But after the dust settled, and it was floated, all the sug-

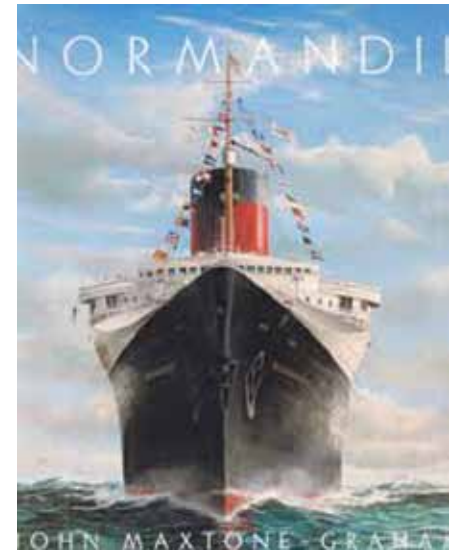
gestions were put aside as money (or un-willingness to spend it) became the prime motivator. The inside and exposed decks were removed until nothing but a shell remained. What do we do with an ugly hunk of steel that looked like a giant bathtub?

It wasn't long before the idea of stashing it in Red Hook was broached, after all isn't that where we dump all our junk? And it didn't take long to tow the once great liner over to the Grain Elevator in Red Hook. There it stayed, for well over 3 years.

Isn't strange, none of the stories in print today about the tragedy of the Normandie mention a word about this long layover in Red Hook Brooklyn. This is testimony to what people from other parts of the city thought about our neighborhood. It was nothing more than a dumping ground, for unwanted trash. Be it old truck tires, or burned out luxury liners.

We can be thankful today that with the increase in our Red Hook Population, and the home construction, underway, and the many other improvements, new waterfront parks etc. Red Hook is surely gaining the respect it always deserved and we will no longer play host to other people's garbage. But never let your guard down, there are still many who consider Red Hook a place to stay away from though they have never been here.

And so this once great ship lost its splendor, endured humiliation, and shameful maltreatment, was finally sold for scrap metal. It was towed to



her place of demise in Newark, New Jersey. There were no cheering crowds or horns or whistles or confetti. Just myself and a few other kids from Red Hook witnessing this sad ending of our big bathtub. As she left her berth alongside the Grain Elevator, one of our team was heard to remark, "You know, I got so used to seeing the darn thing, I'm really going to miss our big bathtub....."

Corrections to last months column – "Hoover City in Red Hook"

I've been advised that Mr. Lars Nilsen is not the head of the Norwegian Immigration Association, he is their Historian. The Norwegian Church was located on Woodhull Street, not Summit Street. Also they had an annex in Hoover City. The name of the church was Bethesda Mission. Mr. Nilsen has records of total population of Hoover City being 700 people. With more than half being Norwegian Seaman. The remainder other Nationalities.



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Drinks and Food to Go With It

CALEXICO: Mexican Carne Asada in Brooklyn By Way of California

By Josie Rubio

New York City can pride itself on being a place where one can find almost any cuisine, from Chinatown's restaurants and markets to the array of ethnic food in Jackson Heights, including Filipino and Himalayan fare. But the long-standing gripe has been a dearth of really great Mexican food. Recently, however, several restaurants have changed that trend and among these is Columbia Waterfront District's Calexico Carne Asada.

After developing a following with their SoHo food cart at Wooster and Prince streets, brothers Jesse, Brian and David Vendley opened the brick-and-mortar store at 122 Union Street in April 2009. The brothers also now operate two more carts—one at Broadway and Broome and one at the Brooklyn Bridge Park—with plans to open a cart at Carroll and Smith streets to catch weekday commuters on their way home from the F train, as well as weekend park-goers.

As the name suggests, the place prides itself on the grilled, marinated skirt steak, available in a burrito, taco, torta or rolled quesadilla, as well as atop a tostada or a salad. In their hometown of Calexico, California, grilling carne asada is a year-round tradition. "It's kind of like barbecue in the south, and everybody's really sort of obsessive about it," says Jesse Vendley.

So when Jesse moved to New York about 15 years ago to pursue a career in advertising, he brought his family recipe with him and cooked for his friends at barbecues. Though people suggested that he open a restaurant, he didn't take the thought seriously, having no knowledge of the restau-

rant business. When his brother, Brian, came to visit from California six years ago, the two self-professed foodies decided to attend the first Vendy Awards, a cook-off of street food vendors, and the idea of opening a food cart was planted.

In 2008, Jesse—along with Brian and David, who moved from California to launch the business with him—took home their own Vendy Award. The neighborhood store also won Time Out New York Readers' Choice pick for Best New Mexican Restaurant.

That the carne asada originated as street food, however, is why Calexico's is so flavorful. "Everything we make is sort of calibrated flavor-wise to be served on a street cart," Vendley says. While the restaurant has a salsa bar with options such as grilled jalapeño and raw salsa verde, the original cart couldn't offer an array of toppings to complement the meat. "That's why our food is not subtle," he says. "The flavor's dialed up to 11."

The pieces of skirt steak are best showcased in the burritos, tacos and tortas. The meat remains tender and juicy without being greasy, evenly browned and infused with flavor from the spices and lime marinade. The hefty burrito is also packed with Mexican rice, black or pinto beans, cheese and pico de gallo. In the taco, the flavorful beef arrives on a pair of soft corn tortillas and topped with pico de gallo and guacamole, as well as a lime wedge to squeeze over the taco for extra citrus flavor.

The torta, a Mexican sandwich, combines the best of a burrito and a hearty burger, pairing the carne asada on a grilled ciabatta bun, a hearty



Calexico's Union Street restaurant packs 'em in for lunch and dinner

bread that can support the meat, both structurally and in taste. The sandwich also holds tomato, lettuce and avocado for a rich, creamy element, as well as thin black bean spread.

And then there's the crack sauce—presumably named for its addictive quality. The crack sauce spread on the bun is just enough to not overpower the flavor balance of the torta. When it's alone, as a side container—as it is when served with the rolled quesadilla—it's too tempting not to root around for more chips to dip into the creamy sauce with a spicy kick. And if there aren't any chips and no one's around to see, then you'll probably use your fingers.

The inspiration for the sauce is the traditional chipotle cream sauce used to top fish tacos in the Gulf and Baja coasts of Mexico. "We just took that, and tinkered with it, modified it and made it more intense and a little more bright," Vendley says. Unlike a traditional sauce that you'd find on a fish taco, it also stands up to the stronger flavor of beef. Not an easy task—especially when paired with a

strongly flavored carne asada—but it succeeds.

It's more than just the amount of spices and citrus that makes for a successful carne asada—the meat itself must be a hearty cut of beef, like skirt or hangar steak, Vendley says. "Then you balance that rich, meaty flavor, with something that's got a lot of zing and punch to it, so a lot of brightness, and that comes from citrus."

Though carne asada is the signature item, there also are the choices of pollo asado—marinated, grilled chicken—as well as tender, delicious slow-cooked chipotle pork. Calexico offers marinated grilled tofu for vegetarians. The black and pinto bean options are especially tasty in the quesadillas filed with jack and cheddar cheese, then rolled and grilled, served with crack sauce for dipping. All fillings are offered in burritos, tortas, quesadillas, tostadas and tacos.

Aside from the soda selection, which includes the Jarritos Mexican soft drinks, Calexico recently got a beer and wine license, so there are san-

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The Star-Review Guide to Area Restaurants

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. AE, DS, MC, V.

THE BROOKLYN ICE HOUSE 318 Van Brunt St., (718) 222-1865. Burgers, barbecue and pulled pork sandwiches. Cash only. Open for lunch and dinner daily.

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.

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. AE, DS, MC, V.

THE GOOD FORK 391 Van Brunt St., (718) 643-6636. Menu varies; dishes often include pork dumplings, roast chicken, parpadelle with boar ragu and steak and eggs Korean style. Open for dinner Tue-Sun. AE, MC, V.

HOME/MADE 293 Van Brunt St., (347) 223-4135. Salads, sandwiches, cheese, charcuterie and brunch. Open for dinner Wed-Fri, brunch and dinner Sat-Sun. AE, DS, MC, V.

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

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

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

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

O'BARONE 360 Van Brunt St., (347) 599-2758. Northern Italian cuisine. Open for dinner daily. MC, V. Open for dinner daily.

RED HOOK BALL FIELDS—Clinton & Bay sts. Food trucks serving pupusas, tacos, huaraches and more. Open Sat-Sun 8 am-sundown, through October.

RED HOOK MERCADO, 410 Van Brunt St. Outdoor space with street food vendors. Open for lunch and dinner Sat-Sun through Oct. 31, weather permitting.

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

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

COLUMBIA WATERFRONT DISTRICT

5 BURRO CAFE 127 Columbia St., (718) 875-5515. Mexican. Open for lunch and dinner Tue-Fri, brunch and dinner Sat-Sun. AE, DS, MC, V.

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

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

THE COFFEE DEN, 144 Union St., (718) 875-8720. Sandwiches, pastries and coffee, with free wi-fi. Open for breakfast, lunch and dinner daily. Cash only.

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

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MUSIC & ARTS CALENDAR

CLASSES/WORKSHOPS

Brooklyn General—128 Union St., (718) 237-7753. Knitting Finishing Tips & Tricks (intermediate to advanced), 10/3 & 7 from 5-7 pm, \$80; Patternmaking Workshop Session A, shift dress, 10/10 from 10 am-noon, \$50; Crochet Workshop Session A (all levels), 10/12, 19 & 26 from 6:30-8:30 pm, \$120; Beginning Knitting Session B, 10/18 & 25, 11/1 from 7-9 pm, \$120; Project Knitting Session C (intermediate, advanced), 10/18 & 25, 11/1 from 7-9 pm, \$120; Fair Isle Knitting Session A (intermediate to advanced), 10/24 & 31, 11/7 & 14 from 5-7 pm, \$160; Sewing 102 Session A, 10/28, 11/4, 11 & 18 from 7-9 pm, \$160; Sewing 101 Session B, pajama bottoms and zippered pouch, 10/30, 11/6, 13 & 20 from 9:30-11:30 am, \$160. Registration for class must be completed 24 hours in advance.

Jalopy Theatre and School of Music—315 Columbia St., (718) 395-3214. The Elements of Songwriting, four-week workshop by Alex Battles, 10/3, 10, 17 & 24 at 2 pm, \$200 for workshop; Vocal Harmony Basics, with Emily Eagan, 10/17 at 1 pm, \$20; Vocal Harmony Duos and Trios, with Emily Eagan and Don Friedman, 10/17 at 3 pm, \$25; Elements of Vocal Harmony, 10/17 at 3:30 pm, \$25; David Bennett Cohen Blues Piano Workshop, 10/24 at noon, \$20.

The Miccio Center—110 W. 9th St., Brooklyn, (718) 395-3218. Acting Classes for Adults, from the Red Hook Theater Project, 10/6, 13, 20 & 27 from 6-8:30 pm, 5:30 pm registration. FREE.

CHILDREN

Baby's First Halloween Party—a babybites Brooklyn event for babies 1 year and under, with food, Hopscotch Photo and Music & Bubbles, 10/24 from 3-4:30 pm, Everyday Athlete Studio, 136 Union St., e-mail chana@babybites.com to RSVP. Adm \$30 for parent and child, \$10 per additional adult, prepayment required.

Columbia Waterfront Halloween Bash—children's activities, including treats and face-painting, and neighborhood parade, 10/31 from 10 am-noon, parade at 11 am, Urban Meadow and Mother Cabrini Playground, President & Van Brunt sts, jessievenecat@gmail.com. Free.

Storytelling and Face Painting Bake Sale—with artist Robin Bady, 10/30 from 2-4 pm, Cora Dance, 201 Richards St., Buzzer 5, (718) 858-2520. Adm \$10 or pay-what-you-can; proceeds benefit the pay-what-you-can dance programs offered by Cora Dance to the Red Hook community.

DANCE

Coffey Park—between Richards and Dwight sts and King and Verona sts. Prey by Shannon Hummel/Cora Dance, an informal showing of the company's latest work-in-progress, slated to debut in October 2011, with a guided tour of the mile-long site, 10/5 & 6 at 6:30 pm. FREE.

FOOD & DRINK

Botta di Vino—357 Van Brunt St., (347) 689-3664. Green Blackout Blind Tasting, candlelit tasting of wrapped bottles, with acoustic jazz guitar, 10/1, 8, 15, 22 & 29 from 8:30-10 pm; Cacio, Pasta e Vino All'Italia, cheese, pasta and wines of Italy, a tasting with Fairway Market, 10/28 from 7-9 pm. FREE.

Dry Dock—424 Van Brunt St., (718) 852-3625. Japanese Whiskey, 10/1 from 5:30-8:30 pm; Kings County Distillery Moonshine, 10/2 from 4-7 pm; Plantation Rum and Pierre Ferrand Cognac, 10/8 from 5:30-8:30 pm; Around the World with Verity, 10/9 from 4-7 pm; Domaine Select Wine Tasting, 10/15 from 5:30-8:30 pm; Domaine Select Spirits Tasting, 10/16 from 4-7 pm; St. Germain Elderflower liqueur, 10/22 from 5:30-8:30 pm; White Wines from New Zealand, 10/23 from 4-7 pm; Sake Selection, 10/29 from 5:30-8:30 pm. FREE.

Red Hook Community Farm—Columbia & Halleck sts, across from IKEA, (718) 855-5531. Added Value, learn about growing a just food system, 10/1, 8, 15, 22 & 29 from 9 am-1 pm. Added Value, learn about growing a healthy, edible garden, 10/2, 9, 16, 23 & 30 from 10 am-3 pm. Farmer's Market, 10/2, 9, 16, 23 & 30 at 10 am. Red Hook Community Farm Harvest Festival, pumpkin patch, children's activities, farmers' market, live music and more, with food from Good Fork iCi, Rice and Kevin's, 10/16 from 10 am-5 pm. FREE.

A Taste of Red Hook—133 Imlay St., (718) 858-6782. Food from Fort Defiance, Red Hook Lobster Pound, Rice, the Good Fork, Blue Marble Ice Cream, Baked, Frankie's 457, Six-point Craft Ales and more, plus live music and a silent auction with theater tickets, gift certificates and more, event benefits Red Hook Initiative, 10/6 from 6-9 pm. Tickets \$100 ad-

10/3 from 9-10 am, contact amy.haimerl@gmail.com for more info. FREE.

Gowanus Nursery—45 Summit St., (718) 852-3116. The Best of the Rest Perennial Auction, moving sale, including designed garden lots (selections of perennials and shrubs for specific sun exposures), 10/2 at 11 am.

Rocky Sullivan's—34 Van Dyke St., (718) 246-8050. O'Donovan Rossa Society meeting, 10/16 at 8:30 pm.

MUSEUM

The Waterfront Museum & Showboat Barge—290 Conover St. at Pier 44, (718) 624-4719. The last covered wooden barge of its kind, the Lehigh Valley Railroad Barge #79 is now a floating museum. Current exhibition: Tugboats & Waterfront Scenes: Encaustic Paintings by Rich Samuelson, on display through 10/30. Open Thursdays 4-8 pm, Saturdays 1-5 pm. FREE.



Austin-based Dobro and steel guitarist Cindy Cashdollar's career has taken some surprising twists and turns that have led her to work with many of the leading artists in contemporary music including Rod Stewart, Van Morrison, Ryan Adams, Bob Dylan, Asleep at the Wheel, Garrison Keillor, Marcia Ball, Jorma Kaukonen, Leon Redbone, BeauSoliel, Daniel Lanois, Redd Volkaert, and Dave Alvin. She will be appearing at Jalopy on Sunday, October 17.

vance, \$125 door.

FILM

Red Hook International Film & Video Festival—Brooklyn Waterfront Artist's Coalition Screening Room, 499 Van Brunt St., info@redhookfilmfest.com. Screening of film, video and animations in juried competition, 10/16 & 17 from 1-6 pm. Check redhookfilmfest.com for film summaries and times. Suggested \$5 donation.

MISC

Brooklyn General—128 Union St., (718) 237-7753. Second Annual NYC Yarn Crawl, participating shops throughout New York (including Brooklyn General) will have a fiber-themed scavenger hunt and will offer special discounts, promotions and chance to win one of 15 gift baskets, 10/9 through 11, hours vary by store. In conjunction with the Yarn Crawl: Brooklyn General Apple Pie-Baking Contest, (\$100, \$50 and \$25) store gift certificates for winners; non-bakers can knit or sew an apple for store display tree for 15 percent off, 10/10 from 11 am-5 pm. FREE.

Coffey Park—between Richards and Dwight sts and King and Verona sts. Invitation to garden, water and mulch with Coffey Park Gardeners, 10/2 & 9 from 9-11 am, contact coffeyparkgardeners@gmail.com for more info. FREE. Monthly Clean-Up with Red Hook Dog,

MUSIC

Bait & Tackle—320 Van Brunt St., (718) 797-4892. Smitty, 10/4. Call for time and admission info.

Jalopy Theatre and School of Music—315 Columbia St., (718) 395-3214. M. Shanghai String Band and Friends, 10/2 at 8:30 pm; Brooklyn Holler, 10/5 at 8:30 pm; Roots & Ruckus, 10/6, 13, 20 & 27 at 9 pm; Deni Bonet and Five Points Band, 10/7 at 9 pm; Sex Mob, 10/8 at 9 pm; Harry Bolick and Joel Wenne-rostrom, Emily Miller and Jesse Milnes of the Sweetback Sisters and Good Greasy & Baked, 10/11 at 7 pm; Tony Scherr Trio, 10/12 at 8:30 pm; Veveritise Brass Band, 10/14 at 10:30 pm; Brooklyn Django Fest Day 2010 with Hot Club from Hell's Kitchen, Hot Club thing, Luke Hendon Trio, Stephane Wrembel and Blue Plate Special, 10/15 at 8 pm; Brooklyn Django Fest 2010 Day 2 with Jack Soref, Hot Club of DC, Franglais Gypsy Jazz, Jason Anick and All Star Jam, 10/16 at 8 pm; Cindy Cashdollar and Steve James, 10/17 at 8 pm; Dean Olsher and Ragdoll Cannon, 10/19 at 9 pm; David Bennett Cohen and The Robert Ross Band, 10/21 at 9 pm; Jessy Carolina & The Hot Mess and Tik Tok, 10/22 at 9 pm; Radio Jarocho, 10/29 at 10:30 pm; The Jugman's Birthday Fiesta, the Little Brothers, the Dust Busters and Brotherhood of the Jug Band Blues, 10/30 at 9 pm. Call for cover info.

Rocky Sullivan's—34 Van Dyke St., (718) 246-8050. Michael on Fire, 10/1 at 9 pm; Seanchai and the Unity Squad, 10/2, 9, 16, 23 & 30 at 9:30 pm; Shantytown, traditional Irish music with Chris Byrne and Andrew Harkin, 10/4, 11, 18 & 25 at 8:45 pm; Safe Session with Matt Diaz and Dave Keener, traditional Irish music, 10/6, 13, 20 & 27 at 9 pm; Union, local rock and roll, 9:30 pm.

Sunny's Bar, 253 Conover St., (718) 625-8211. Acoustic jam every Saturday. FREE.

Union Street Star Theater—101 Union St. (between Columbia & Van Brunt), (718) 624-5568. Thursday Night Music Jam, open to musicians and listeners; stage, PA, bass amp, drums, mic and refreshments provided, 10/7, 14, 21 & 28 from 7-10 pm. FREE.

Imadeanart, 53 Richards Street, IMAA Masquerade—October 9, 2010. New artworks, live music and a masquerade! FREE; October 22, Union, local rock and roll 8 pm.

READINGS & LITERARY EVENTS

Freebird Books & Goods—123 Columbia St., (718) 643-8484. Book launch of The Hidden 1970s: Histories of Radicalism, with Dan Berger, Vikki Law, Andy Cornell and Matt Meyer, discussing the importance of prisoner support in left-wing social movements of the '70s, 10/13 at 7:30 pm. Bring a paperback dictionary or small contribution to Books Through Bars, which sends free books to prisoners throughout the country.

Rocky Sullivan's—34 Van Dyke St., (718) 246-8050. Reading and Open Mic, a showcase for published writers and a peer review event for new and upcoming writers, with Lisa McLaughlin, 10/27 at 7 pm.



Union, a brand new Red Hook band formed a few months ago from musicians who met at the Union Theaters Thursday night jams. They play original rock and roll with a southern tinge written by guitarist Stan Kosakowski. The rest of the band includes Greg D'Avola, singer, John Badioli, bass, George Fiala on drums and Thomas Ramirez playing lead guitar. Union is appearing this month at Rocky Sullivan's on the 15th and the following Friday at Imadeanart at

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The Brew Guide

What follows is a guide to what local establishments have on tap. Since taps are changed frequently, beer selections are subject to change. Cheers!

B61, 187 Columbia St., (718) 643-5400 Yvengling, Brooklyn Lager, Franziskaner, Sierra Nevada Pale Ale, Sixpoint Bengali Tiger IPA, Hoegaarden, Stella Artois, Anchor Liberty, Guinness. Open daily 4 pm-4 am.

BAIT & TACKLE, 320 Van Brunt St., (718) 797-4892. Six beers on tap that change frequently. Mon-Fri 4 pm-4 am, Sat-Sun 2 pm-4 am.

ICE HOUSE, 318 Van Brunt St., (718) 222-1865. On tap: Guinness, Lake Placid India Pale Ale, Smuttynose IPA, Anchor Steam, Stella Artois. Open Sun-Thu from noon-2 am, Fri & Sat till 4 am. *

FORT DEFIANCE, 365 Van Brunt St., (347) 453-6672. On tap: Reissdorf Kölsch, Abita Restoration Pale Ale, Sixpoint Bengali Tiger IPA, Hennepin. Open Mon, Wed, Thu & Sun from 8 am-midnight, Tue till 3 pm, Fri & Sat till 2 am. *

THE GOOD FORK, 391 Van Brunt St., (718) 643-6636. Sixpoint Righteous Rye, Captain Lawrence Kolsch, Hoegaarden. Open Tue-Sat 5:30-10:30 pm, Sun till 10 pm. *

MOONSHINE, 317 Columbia St., (718) 858-8088. Twenty craft beers on tap that change every two weeks. As of late September: Allagash White, Defiant Muddy Creek Lager, Erie Derailed Black Cherry Ale, Stella Artois, Founders Red Rye IPA, Cigar City Brewing Co Maduro Oatmeal Brown Ale, eight types of Kelso, Ommegang Hennepin, Sixpoint Sweet Action. Mon-Fri 4 pm-4 am, Sat 3 pm-4 am, Sun 3 pm-2 am.

ROCKY SULLIVAN'S, 34 Van Dyke St., (718) 246-8050. On tap: Bud, Stella, Guinness, Sixpoint Brownstone. Open Sun-Wed 11 am-2 am, Thu-Sat till 4 am. *

*Also see Restaurant Guide.



Restaurant Guide

(continued from page 17)

FULTUMMY'S 221 Columbia St., (347) 725-3129. Coffee shop with sandwiches and free wi-fi. Open for lunch and dinner Tue-Sat, lunch Sun. Cash only.

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

IRO 115 Columbia St., (718) 254-8040. Japanese cuisine, including sushi and noodle dishes. Open for lunch and dinner daily. AE, MC, V.

JAKE'S BARBECUE RESTAURANT 189 Columbia St., (718) 522-4531. Kansas City-style barbecue, including baby back ribs. Open for lunch and dinner daily. AE, MC, V.

LILLA CAFE 126 Union St., (718) 855-5700. Nouvelle cuisine. Open for dinner Tue-Sun, lunch Thu-Fri, brunch Sat-Sun. AE, DS, MV, V.

MAZZAT 208 Columbia St., (718) 852-1652. Mediterranean. Open for lunch and dinner daily. AE, MC, V.

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

SUGARLOUNGE 147 Columbia St., (718) 643-2880. Coffee bar, cocktails and breakfast. Open for breakfast Mon-Fri, bar open daily. AE.

TEEDA THAI CUISINE 218 Columbia St., (718) 855-1700. Thai dishes include

papaya salad, dumplings and massamun curry. Open for lunch and dinner Mon-Sat, dinner Sun. MC, V.

A New Union Street Eatery



Lilla Cafe opened last month and has already created an online buzz with their eclectic American cuisine. Owner/chef Erling Berner is pictured.

This month's Brew Guide is again sponsored by:

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Calexico

continued from page 17

grias, Tecates and assorted Mexican beers. The Tecate also is used to make Micheladas—hot sauce and tomato sauce or juice, served in a glass with ice and beer poured over the top. "It's kind of a Bloody Mary that's made with beer instead of liquor, but it's really delicious," Vendley says.

Sixpoint Brewery, located in Red Hook, is currently developing a proprietary brew for Calexico to serve exclusively. For those who yearn for margaritas, you'll have to head to the new Calexico with a full liquor license at 645 Manhattan Avenue in Greenpoint, slated to open some time in October. The Union Street location, with its hip, kitschy décor, is open daily for lunch and dinner.



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Red Hook's newest moving company offers low hourly rates for labor jobs and jobs requiring a truck or van. Check us out at Coolhandmovers.com

Houses for Sale

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Gerard Splendore, Halstead 718 613-2052

Coops

610 Sq ft on Beverly Road. 2 rms. full time doorman, cats yes but no dogs. \$180,000

Gerard Splendore, Halstead 718 613-2052

Rentals

3 BR, 2.5 bath. Condo quality! 2200 sq ft. Washer Dryer, State Street in downtown Brooklyn. Short walk to waterfront \$6,200.

Gerard Splendore, Halstead 718 613-2052

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We are looking for a news intern. This can be an after school position for a high school student and a chance to get some experience.

We are also looking for an advertising sales person. This is also a part time position but can grow to full-time. Persistence and friendliness are required. Flexible hours.

We are now on **FACEBOOK**. Search for Red Hook Star-Revue and click on the like button. This is an opportunity for you to join the discussion between issues.

The editorial and advertising deadline for our next issue is Fri., October 22nd. We now print 12,000 copies monthly. We send 6800 in the mail exclusively to Red Hook households, and distribute the rest for free in local newsstands, bars and stores. We are starting to put yellow news boxes in the neighborhood - if you are interested in having one near your store or building, call and tell us. Same thing with story ideas.

We are deeply appreciative of the interest and support of our neighborhood
RED HOOK STAR-REVUE, 101 Union St. 718 624-5568 info@redhookstar.com

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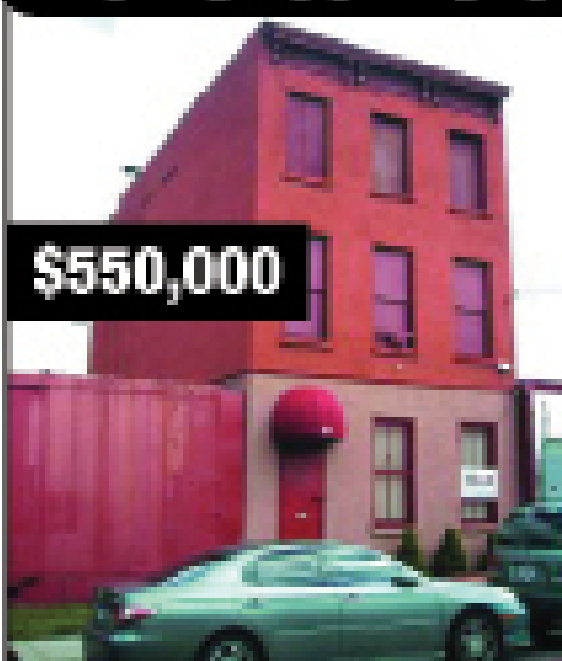
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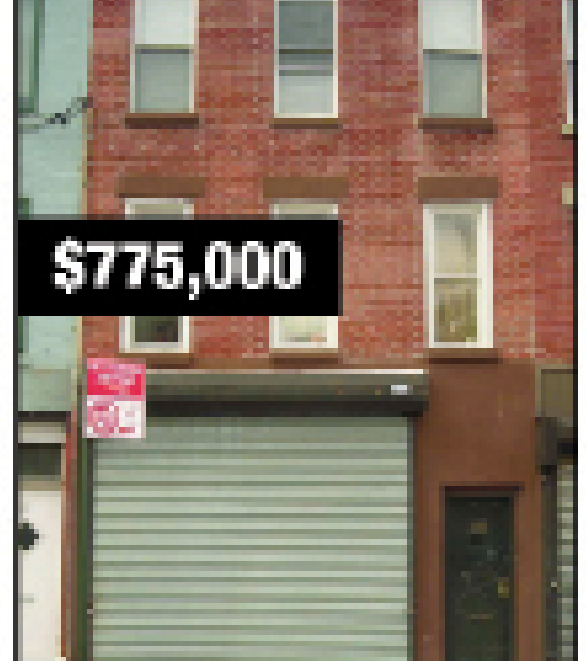
- 3 STORY COMMERCIAL BLDG
- 38' X 48' - NEEDS GUTT RENOVATION
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- 1,100-SQ FT - HEAT AND ELECTRIC INCL.
- NICE BATHROOMS & WARMING KITCHEN
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RED HOOK

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WOOD BUDD LIVING AREA AND BEDROOM.
BATH, KITCHEN & FULL BATH. HEAT INCL.

NEW 2BR ON VISITATION PLACE - \$2,100
TWO BEDROOM IN NEW BLK ON 3RD FL.
WOOD BUDD LIVING AREA AND LOTS OF CLOSET SPACE
CERAMIC KITCHEN & FULL BATH. WARMING STOVE

COLUMBIA WATERFRONT

1BR ON WOODHULL STREET - \$1,500
BUILT ONE BEDROOM ON TREE-LINED STREET
HARDWOOD FLOORS, BATH, BEDROOM.
BATH-KITCHEN & FULL BATH. HEAT INCL.

2BR CARROLL STREET GEN - \$2,200
TWO BEDROOM ON-ANGLE BLOCK, STAFF ROOMS
BATH, LIVING AREA AND 2 BATHS (2ND BEDROOM).
BATH-KITCHEN & FULL BATH. HEAT INCL.

CARROLL GARDENS

1BR & 2BR ON SACKETT & HENRY STS
TWO BR BEDROOMS ON 2ND FLOOR, ON 4TH FL.
WOOD FLOORS, BATHS, BATH, BATH, BATH
FULL BATH, HEAT INCL. \$2,900
LARGE 1BR, WOOD FLOORS, BATH INCL., GOOD LIGHT
FULL BATH, BATH-KITCHEN. \$2,200