

WEST MIDWOOD NEWS



Autumn in West Midwood

This might be the most beautiful season of the year in our little corner of Brooklyn (except perhaps winter, spring or summer). The calendar is chock full of wonderful things to do. The Summer Schmooze Finale, porch concerts, art shows, the WMCA Block Party, our Annual Halloween Parade, plus back-to-school excitement, the Jewish holidays, Thanksgiving, and of course, a killer Yard Sale. There's something for everyone, and no reason not to stay right here in West Midwood and enjoy life.



The Stories Your House Could Tell: 1304 Glenwood Road

By Joe Enright

As 1908 dawned, the southern corners at the intersection of Glenwood and Argyle Roads were empty lots. Then the Germania Real Estate & Improvement Company gifted the southwest corner to a group that in 1913 erected the Wells Memorial Church (today's Church of the Latter Day Saints). And in February Germania sold the southeast corner to their favorite builder, John Corbin.

The first occupants of the new Corbin house were the Soulé Family, who moved in during that summer. Edward Davis Soulé was born in New Bedford, Massachusetts, to a German immigrant barber on the same day the first battle of the Civil War erupted, at Little Bull Run. He moved to Manhattan as a young man, clerked for a clothier and married Jeannette Brandy, a native New Yorker. He founded his own shop, Schlesinger & Soulé, near Broadway & Bleecker Street, where he invented a new sort of hat for women and children, securing a patent in the year before he and Jeannette moved to Glenwood Road.

With his wife and Albert, their 26-year-old son, helping out, Soulé opened a hat and clothing store on Flatbush Avenue between Newkirk



2019



1940 Tax Photo

and Foster. Financially secure, the Soulé's immediately hired a succession of three maids over the next decade. Frugal, they frequently advertised the availability of a furnished room or two for lodgers.

In 1917, a burglar lurking in their yard was arrested by a patrolman from the Lawrence Avenue station, and in 1919 their new store on Flatbush Avenue, across from Erasmus High Schol, was also burglarized, only weeks after it opened. The crime was front page news in the three major Brooklyn dailies of the time, given the brazen character of the break-in: a brick through the plate glass storefront window, followed by a complete ransacking of the shop, located next to the Flatbush Savings Bank and very near the Snyder Avenue precinct house.

In any event, the publicity might have helped, because Soulé's new venture – clothes on the 2nd floor and toys/stationery on the main floor – became a mainstay in the heart of the Flatbush shopping district for the next 20 years. Along the way, Edward lost his wife to illness in 1931 at the age of 70; he followed her in 1942, both dying



West Midwood Fall Calendar

September

- Sept 3 — Operation Gig Concert
- Sept 4 — Labor Day
- Sept 9-10 — Flatbush Art Show
- Sept 15-17 — Rosh Hashanah
- Sept 23 — Summer Schmooze Finale
- Sept 21-25 — Yom Kippur
- Sept 27 — Malwid (Muhammed's B'day)
- Sept 29- Oct 6.— Sukkot

October

- Oct 1 — WMCA Block Party
- Oct 15 — West Midwood Yard Sale
- Oct 21 — Omni Ensemble Concert
- Oct 31 — Halloween Parade

November

- Nov 5 — Daylight Savings Time Ends
- Nov 11 — Veteran's Day
- Nov 12 — Diwali
- Nov 23 — Thanksgiving

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President's Message Fall 2023



Attention: the below President's Message was authored entirely by Chat GPT with simple instructions (president's column for regular newsletter in Victorian Flatbush Brooklyn). This is the first version of the response, I made no changes – let's all see how well it did!

Greetings, neighbors!

As the vibrant tapestry of summer gradually gives way to the enchanting hues of autumn, I am thrilled to share my thoughts with you as we embark on this new season in our beloved Victorian Flatbush neighborhood. Our community has always radiated a special warmth, and this fall, I am excited to witness the beauty that will undoubtedly unfold around us.

Autumn, a time of transition and reflection, offers us a chance to slow down and savor the simple pleasures that surround us. The tree-lined streets that define our neighborhood will soon be adorned with leaves ablaze in red, orange, and gold, creating a picturesque scene that feels straight out of a storybook. I encourage each of you to take leisurely strolls, to marvel at the changing landscape, and to capture the essence of our historic streets through photographs that can be shared in the upcoming issues of our newsletter.

With the changing season comes a wonderful opportunity for us to come together once more. Our community association has always been a tight-knit family, and I believe that autumn's arrival should be celebrated in a way that captures the spirit of unity that defines us. Let's consider organizing a fall festival where we can share seasonal treats, stories, and laughter. It could be a delightful occasion to connect with new neighbors and rekindle old friendships.

Moreover, as proud homeowners in this charming corner of Brooklyn, we have a responsibility to maintain the integrity of our historic homes. As we prepare for the cooler months, it's essential to undertake the necessary maintenance and preservation tasks to ensure that our houses continue to stand strong for generations to come. Perhaps we can arrange a workshop where experts share tips on winterizing our homes while preserving their unique architectural character.

In closing, I invite all of you to embrace the magic of autumn in Victorian Flatbush. Let's revel in the crisp air, the rustling leaves, and the sense of community that makes our neighborhood truly exceptional. Together, we can make this season one to remember, full of cherished moments and meaningful connections.

Thank you for being the heartbeat of our community. I look forward to sharing the joys of autumn with each and every one of you. Warmly,
[Your Name] President, Victorian Flatbush Community Neighborhood Association.

EDITOR'S NOTE: Our esteemed President is allowed to use ChatGPT to write his column exactly once. This is that time. :-)

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West Midwood Cooks (and Bakes!) by Allidah Muller

It's that time of year when the grocery stores and farmers markets are filled with zucchini and summer squash. I know that some people find this vegetable to be a bit boring, but I love it. You can bake with it, eat it almost raw, saute it down with a little garlic and olive oil until it's almost jam-like... the possibilities are endless! So in honor of this ubiquitous late summer staple, here are a few recipes that allow it to shine.

Zucchini Quesadillas via *Smitten Kitchen* Makes 6 quesadillas

Ingredients:

3 Tbsp olive oil, plus more for frying quesadillas
2-3 garlic cloves, thinly sliced
½ tsp mid (aleppo) or hotter red pepper flakes
1 ½ pounds zucchini or other slim summer squash, halved and thinly sliced
Kosher salt
1 lime, halved
6 oz grated monterey jack cheese
12 6-inch corn tortillas
Sliced avocado, chopped fresh cilantro, additional lime, and thinly sliced jalapeño

1. Heat a large skillet over medium (I like to use my big cast iron for this). Once hot, add oil. Once oil is hot, add garlic and cook, stirring until just golden at the edges, about 1 minute. Add zucchini, 1 tsp kosher salt, and red pepper flakes and increase heat to medium-high. Cook, turning over occasionally, until zucchini becomes soft and starts to break down, about 5 minutes. Reduce heat slightly and cook 7-10 minutes more, at which point the zucchini will be jammy and very tender. Taste for seasoning - you might need ½ tsp more salt here. Add the juice of half your lime and scrape mixture into a wide bowl. Let cool slightly while you prepare any toppings or grate the cheese.
2. Add cheese to the zucchini mixture and mix. Lay out 6 of your tortillas and divide filling between them, going all the way to the edges. Place the remaining 6 tortillas on top.
3. While you could use your large skillet again, I prefer a nonstick for these quesadillas. Heat the skillet of your choice and add a drizzle of olive oil. Transfer your assembled quesadillas to the skillet and cook until deeply golden and crisp underneath, letting whatever cheese seeps out cook and crisp in the pan. Flip quesadilla(s) and

repeat on the second side. Try to take all of the lacy brown cheese with you when you remove your finished quesadilla from the pan. Squeeze the remaining lime half over them.

4. Serve halved or in triangles with additional lime wedges, avocado, cilantro, and jalapeno.

Allidah Note: I don't usually fry my quesadillas, but that's up to you. This recipe can be increased by half or doubled to feed a crowd, but it will take longer to sauté down the zucchini since you'll have so much. I often serve the quesadillas with a simple red cabbage coleslaw and/or a corn and tomato salad with lots of cilantro and lime juice. Also, if you're making these for kiddos or folks with sensitivity to spice, you could leave out the red pepper flakes altogether.

Zucchini Carpaccio Salad

I originally saw this recipe in *Gourmet* magazine over 20 years ago. I miss that magazine so much, and have recently enjoyed listening to Ruth Reichl read her various memoirs via the Libby app at the Brooklyn Public Library. I highly recommend her books and her audiobooks if food memoirs are your thing (they are mine). I've come back to this recipe again and again over the years. It's quick, easy and so very delicious.

Ingredients:

1 ½ pounds zucchini (about 3 large) or a mix of thin summer squash
1 ½ tsp kosher salt
½ pound baby arugula
1 oz parmesan, coarsely grated (on large holes of a box grater; about ½ cup) or shaved with vegetable peeler
3 Tbsp olive oil
Juice of 1 lemon
¼ tsp freshly ground black pepper

1. You can either cut the zucchini crosswise into paper-thin slices with an adjustable-blade slicer, or use a vegetable peeler (this works best if zucchini are thin, thinner than the length of the peeler blade) to shave the zucchini lengthwise into long ribbons. Toss zucchini slices or ribbons with 1 tsp salt in a large colander set over a bowl and let drain 20 minutes. (I prefer the vegetable peeler for this recipe.)



West Midwood Cooks (and Bakes!) *continued*

2. Rinse zucchini slices well, then drain, pressing gently on slices to extract any excess liquid. Pat zucchini slices dry with a kitchen towel.

(Do ahead: I often prepare these up to this point. Once drained well, they keep in the fridge for a few days in a container so you can use them for this or elsewhere.)

3. Put arugula in a large bowl. Sprinkle with $\frac{1}{4}$ cup parmesan and remaining $\frac{1}{4}$ tsp salt. Drizzle $1\frac{1}{2}$ Tbsp oil over greens and toss. Arrange zucchini over arugula greens, then drizzle with remaining oil, lemon juice and sprinkle with remaining $\frac{1}{4}$ cup parmesan and black pepper.

Superhero Muffins

A friend introduced me to these muffins about 5 years ago. They come from American marathoner Shalane Flanagan's cookbook *Run Fast, Eat Slow*. They're great for kids and adults, and freeze really well. Perfect as a snack or for those school mornings when breakfast has to be super quick but also filling.

Makes 12 muffins

Ingredients:

2 cups almond meal
1 cup old-fashioned rolled oats
 $\frac{1}{2}$ cup walnuts
 $\frac{1}{2}$ cup currants or raisins (optional)
2 tsp ground cinnamon
 $\frac{1}{2}$ tsp ground nutmeg
1 tsp baking soda
 $\frac{1}{2}$ tsp fine sea salt
3 eggs, beaten
1 cup grated zucchini (about 1 zucchini)
1 cup grated carrot (about 2 carrots)

6 Tbsp unsalted butter, melted
 $\frac{1}{2}$ cup Grade B maple syrup
1 tsp vanilla
Paper muffin cups

1. Arrange a rack in the center of the oven and preheat the oven to 350°F. Line a 12-cup standard muffin tin with paper muffin cups.

2. In a large bowl, combine the almond meal, oats, walnuts, currants or raisins (if using), cinnamon, nutmeg, baking soda and salt.

3. In a separate bowl, mix together the eggs, zucchini, carrot, butter, maple syrup, and vanilla.

4. Add the wet ingredients to the dry ingredients, mixing until just combined.

5. Spoon the batter into the muffin cups, filling each to the brim. Bake until the muffins are nicely browned on top and a toothpick inserted in the center of a muffin comes out clean, about 25-35 minutes.

Tip: Keep a batch in the freezer for a quick "grab-n-run" breakfast. Simply defrost on low power in the microwave.

Crispy Chicken on Potatoes

From Harriet Rhine:

1. Rinse cut up chicken and pat dry
2. Add salt and pepper, on both sides
3. Arrange on sheet pan in frig and air dry overnight
4. In roasting pan, arrange chicken skin side up, on top of potato slices, drizzle with olive oil, thyme,
5. Bake at 450 degrees for about 40 minutes, or until golden brown
6. Remove chicken when done, and continue to roast the potatoes until golden brown too
7. Re-combine chicken and potatoes and roast 2 minutes together

OMNI Ensemble Begins Its 41st Season With a Program of Baroque and Modern Music

The OMNI Ensemble is pleased to announce the beginning of its 41st season at the Brooklyn Conservatory of Music on Saturday evening, October 21, 2023 at 8:00 pm. Music Director/Flutist David Wechsler will host an evening of Baroque and Modern music featuring J.S. Bach's Suite in B minor for flute and strings, solo harpsichord works by William Byrd, movements of selected cantatas, and other repertoire TBA. Other musicians on the program are Jeffrey Reinhardt, oboe, and Rebecca Pechesky, harpsichord.

As the chamber music group in residence at the Brooklyn Conservatory, the OMNI Ensemble will continue to perform concerts of enormous variety, all

designed to provide their audience with a musical diversity not ordinarily encountered by one chamber music group. Throughout the season, they perform in the recital hall at the Brooklyn Conservatory of Music.

Tickets at the Brooklyn Conservatory of Music are \$25.00, \$15.00 for students and senior citizens and \$10.00 for the live stream. Tickets are available in advance on the OMNI Ensemble website or at the door prior to the performance. For reservations please call 718-859-8649. For direct purchase of tickets on line please visit: www.theomniensemble.org or go to <https://ioct2123.eventbrite.com>



School News — P.S.217 *by Eric S. Ost*

Last year was a renaissance year at PS 217 in the true “rebirth” meaning of the word. Everything (finally!) fully returned to in-person, including traditional school community events and celebrations: Family Movie Nights, 1st & 2nd Fridays class visits for all parents, Math Night, the STEM Science Fair, the annual Eid Celebration, Parent Engagement Breakfasts, the Spring Concerts in the Garden and more!

PS 217 also reestablished their partnership with the Brooklyn Conservatory of Music to restore instrument instruction to grades 1-5, while also forging NEW partnerships with organizations like KoKoNYC and Anja Dance Company to add in-school enrichment activities-- thanks to the support of Friends of PS 217, a non-profit that was originally started by intrepid parents in West Midwood over a decade ago to support the school.

By the time this edition goes to press, the August summer daze will be giving way to Back-to-School September excitement. For those PS 217 parents trying to figure out what to do in the after-school hours, there will be new options in addition to the wonderful work of the Flatbush Development Corporation: PS 217’s Chess Club, coached by the Impact Coaching Chess Network, will continue in its 2nd year. And most exciting, this fall there will be a new partnership with Brooklyn-based Trail Blazers to offer an additional affordable, high-quality after-school nature science program.

The summer is ending, but it’s gonna be a great year. If you have questions about things PS 217, I’ll be serving as co-President of the Parent Association this year, so feel free to shoot me an email at ericcottost@gmail.com.

Neighborhood News

What’s Happening in Your Life?

Let West Midwood News readers know about significant events in your life — a birth or a loss, a graduation, an engagement or a marriage, an anniversary, an honor or a promotion. Write editor.WestMidwoodNews@gmail.com.

Graduations:

Roy Nissan, son of Sam Nissan and Beth Dunfey, graduated from Stuyvesant High School and is now attending Lafayette College in Pennsylvania.

Atara Zivah Manglani, granddaughter of Florence and Arjun Manglani, graduated from Jewish Community Day School in June, and will be attending high school at the Gann Academy in Newton, Massachusetts this fall

Congratulations:

James Enright and Andre Bongiorno recently announced that they are engaged to be married. The two met when they were students at SUNY Delhi. James is the son of Joe Enright and Virginia Waters.

Benjamin Ewing (son of Jeff and Sue) announced his engagement to Casey Patterson and set a wedding date of June 1, 2024. Ben and Casey are living in San Francisco, but the wedding will be in New York.

What Is West Midwood Online?

Want to ask folks in the neighborhood whether they have any recommendations for a plumber or roofer or such? Or maybe what local eateries or merchants they like? Perhaps you’d like to be in the know about issues affecting our area? Then join the West Midwood Online email discussion group, aka The Lstserv.

Send an email to joe@enright.com with your street address, name, and the email address that you want to use to post and receive messages. He will add you to the group and send you the simple instructions. There are presently over 200 email subscribers representing about 125 households.

To join you must be a permanent resident of West Midwood and agree not to post messages of a religious, political, or spam nature. Insulting or crude language can also lead to revocation of the ability to post. Finally, new and existing members can also request a daily recap containing all of the activity within the previous 24 hours, rather than receive messages as they occur.



at 1304 Glenwood Road.

Some murky events ensued involving Albert, then age 62, who inherited the house. For reasons unknown, he secured a mortgage from the Ulster County Savings Bank together with Bertha, a younger woman who would feature four surnames by the end of her 90-year lifespan. The bank foreclosed on the mortgage in October 1946 and the house was bought by Edmund Preiss, a 34 year old attorney residing nearby in a \$55 a month apartment at 832 Ocean Avenue with his wife Pearl, a statistician.

Preiss arrived with his family in New York from Eastern Europe in the wake of the First World War at the age of nine. He became active in Jewish charities in high school and with the arrival of World War II, he enlisted in the Army. After his discharge, he successfully defended a G.I. locked up for engaging in Sgt. Bilko-like profiteering in Germany, a story widely reported by the Associated Press. Settling in on Glenwood Road with Pearl, Preiss became a realty attorney and by 1964, was serving as a Small Claims Court Arbitrator in Brooklyn, honored by the UJA that year for his decades-long volunteerism. Thereafter Preiss became the legal brains for the Computer Diode Corp, which issued an Initial Public Offering in 1967 and promptly patented a solid state temperature measuring device. Edmund & Pearl relocated to Sutton Place and in 1975 sold the house to native Brooklynites Nicholas Clemente and his wife, Ann Marie.

Clemente was a Korean War vet who served as a legal officer with the 101st Airborne Division. He earned his law degree thereafter with help from the GI Bill. In 1980, after working as the county attorney for the Democratic Party, he was elected as a judge to Brooklyn Supreme Court where he served for 21 years. After relocating to Sullivan County, he served three more years on the bench there and wrote novels about medical malpractice – his area of expertise on the bench – before passing away in 2009.

In 2002, the Clementes sold the house to Jerome and Maureen Weiner of Gerritsen Beach. According to neighbors, Jerome spent most of his time on Glenwood operating a printing press in the basement, churning out documents for late-night visitors, while Maureen tended to gardens in the side yard. With property values exploding, the Weiner's sold their house in 2009 to Christopher & Elizabeth Speed for \$999,999. (Jerome and Maureen passed away in 2014 and 2020, respectively.)

With a B.S. in biochemistry and a Master's degree in human nutrition from the University of Sydney "down under," Chris was a consultant to an array of food, wine, nutrition, health-wellness and public relations companies during his West Midwood days. Elizabeth, a graduate of U Mass Medical School in Worcester, completed her residency and became a faculty member at NYU, based at Bellevue. To be closer to home. Liz then moved to Methodist Hospital in the Slope as the Director of Patient Safety.

In the early morning of Thursday, September 3, 2015, just after 4:00am, Chris, Elizabeth and their children, Declan and

Maeve (ages 8 and 6), were awakened by a commotion on Glenwood Road. A fire had erupted in the front of the building next door at 1312 Glenwood, quickly engulfing that house and eventually spreading to the upper floors of the Speeds' house. There were no injuries, but some harrowing memories for all involved. The Speeds were forced to abandon their home and belongings and relocated to Park Slope for the next two years. After Herculean battles with the Buildings Department and their insurance company, the Speeds rebuilt their home and returned in 2018.

Worn out by their struggles, and anxious to take advantage of opportunities in Liz's native Massachusetts, the Speeds relocated to Cape Cod. Chris and Liz look back now with fondness for the diversity and closeness of the neighborhood, their kids thriving at PS 217, and concluded, "There will always be a special place in our hearts for 1304



Glenwood Road as the place where we started our family, and we can't think of anywhere else in New York we would live other than West Midwood." In June 2019, they sold their home to Robert Pavlacka and Jessica Pizzo, who arrived from Manhattan with 9-month old Vera in tow.

Jessica grew up in East Rockaway, Nassau County, and Bob in the Poughkeepsie area. Jess, an NYU (BA) and Columbia (MBA) grad, is a partner in a private equity growth investment firm, which infuses needed capital into small companies. Jess will be presenting at a prestigious private equity forum on Artificial Intelligence later this year.

Bob has a doctorate in Materials

Science from Penn State, worked for many years at the Army's Aberdeen Proving Grounds in Maryland, is an adjunct professor of physics, and owns a patent for a chemical synthesis that... well, it's complicated, OK? He's also continuing post-Doctoral work in Dad-ology when caring for Vera – and Lucie, who arrived in 2021.

Jess met Bob when he crashed her 30th birthday party. Marriage and a move to a Hell's Kitchen



apartment ensued. In January 2016 they got lost on the way to a friend's place in Kensington and were awed by the beautiful houses and tree-lined streets of Victorian Flatbush. "Bob is more of a suburbs/trees guy and I'm a city girl, so this area seemed like the perfect compromise."


Three and a half years of scouring listings from the Park to the LIRR cut followed before 1304 Glenwood came on the market. "We felt that 'special' connection to the property as soon as we toured it," Jess and Bob explained. "We both feel incredibly lucky to have found this place. Between the beautiful mall we see out of our front windows, to Jung's floral wonder-land next door, it feels like living in a secret garden in the middle of New York City. I don't think we fully appreciated the sense of community that we were walking into, either. Everyone knows each other and stops to say hi, kids play together on front lawns until the streetlights come on, we can just walk out into our backyard and people will stop by to say hello, share a juice box, jump on our trampoline, stay for a quick BBQ...It's been such an amazing surprise. Vera is fully convinced that she is the mayor of this quarter mile square, that she has dozens of adopted grandparents and aunts and uncles, little cousins to play with. We're very grateful for the community that's been built here over the decades and we look forward to carrying that torch forward."



*Above: The house today.
Right: Bob and Jess*




HALLOWEEN PARADE



West Midwood's Halloween Parade
Tuesday, October 31st @ 6:30

Gather @ 6PM @ End of Glenwood Rd. @ Q Train Cut off Rugby Rd
Bring cookies, donuts, cupcakes
Call Virginia Waters @ 718-421-3237

38th Annual Halloween Parade




West Midwood Community Association
Annual Block Party

Sunday, October 1, 2023 from 1:00 - 4:00 PM
Glenwood Road (at the dead end)

Come enjoy food, drinks, music, sports and fun in a safe way with the entire West Midwood neighborhood.
Meet your neighbors new and old.

Please contribute to the Potluck food table as you wish.
Food and drinks will also be provided by the West Midwood Community Association.



PUZZLE

By The West Midwood Puzzler

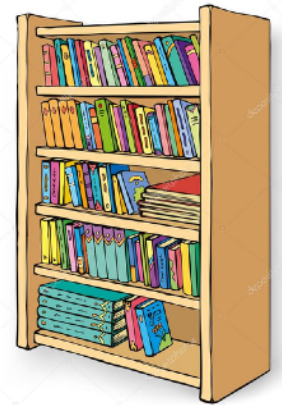
This puzzle is suitable for readers of all ages. It calls for creating a list of animals or animal breeds whose names all have exactly five letters. Shortened names, generic names, gender-specific names, and age-specific names are allowed. Your list may not include names of items that are derived from animals, such as broth, guano, gumbo, ivory, offal, or pearl. Answers to this puzzle may be found on page 14 of this issue.

RANK: 25=good; 50=excellent; 75=genius



West Midwood Bookshelf — *Joan Greenberg, librarian*

*Read any good books lately? Have a book recommendation for your neighbors?
Please send them to Joan Greenberg at joandaveyg@gmail.com.*



Recommended by, Harriet Rhine:

Some Luck, Early Warning, and Golden Age

by Jane Smiley

Over 100 years pass in the story of the people in this trilogy of novels. It is a wonderful story of life in America for an extended family.

Recommended by Howard Givener:

The Bad Food Bible: How and Why to Eat Sinfully

by Aaron Carroll, M.D.

The author promotes the idea, based on scientific evidence, that several demonized foods (e.g., butter, meat, eggs, salt, sugar, coffee, and alcohol) are okay to ingest in moderation. He also points out that their substitutes, such as margarine, are worse.

Recommended by Virginia Waters:

Atomic Duet - An FBI Story

by Joe Enright.

Self-published and available as paperback or e-book on Amazon. A fast-paced thriller about a terrorist threat of an atomic bomb going off in NYC. Parts based on a case Joe worked on while he was at the FBI, with scenes set in Little Pakistan.

Recommended by Joan Greenberg:

Take My Hand

by Dolen Perkins-Valdez

This heartbreaking story fictionalized a real historical case, one link in a chain of the shameful history of state-sanctioned abuses to the health and reproductive rights of Black Americans and other people of color. This and so much more are explored in this story, not only of the

aforementioned, but many of the experiences that shape us throughout our lives.

Recommended by David Rosen:

Cherokee America; Maud's Line; and When Two Feathers Fell from the Sky

By Margaret Verble,

These three novels are family stories embedded in the complexity of Cherokee culture and society in the period from just after the Civil War to the Great Depression. Verble a member of the Cherokee Nation. Maude's Line was a finalist for the Pulitzer Prize in 2016.

I am also re-reading the novels of Ursula K Le Guin, particularly the **EarthSea** series. Le Guin was the daughter of anthropologist Alfred Kroeber, and she has her father's ethnographer's eye for detail in creating this fantasy world.

Recommended by Tori Rosen:

The Well of Saint Nobody

by Neil Jordan

This lovely fable, set in County Cork in the west of Ireland, is full of love, compassion, and perhaps even magic. Jordan is a filmmaker, and his eye for close, lyrical description is evident in his prose.



West Midwood Architecture

By Nate Rogers

The last few installments have discussed weathertight envelopes, thermal insulation, wall and roof assemblies, and how our houses were designed to deal with rain or snowfall. As promised for this issue, I thought I would introduce the themes of climate, interior environment, and HVAC (shorthand for Heating, Ventilation, and Air Conditioning) in our historic homes. This topic deserves two parts, of which this is the first.

It may be hard to imagine with the summers' hot temperatures and humidity of recent memory, but for their first half-century our houses had no mechanical cooling or humidity control. Where technology didn't exist, design filled a void: several design features original to West Midwood homes were directly related to improving the comfort of occupants in warm weather – what designers call passive cooling strategies.

We often forget how much New Yorkers and Brooklynites lived their lives outdoors in the summers. For instance, the open-air covered porches fronting the sidewalks, standard on every West Midwood house originally, were places to find both shade and a breeze and interact with neighbors and passersby. Similarly, several houses in the neighborhood still have their original sleeping porches at the rear. These are second-story open-air rooms with insect screens where inhabitants could escape the stuffiness of the house interior. Often, people would sleep out here all summer, barring truly inclement weather.

Inside the home, the high ceilings of the first and second stories (9- or 10-ft clear to the ceilings) meant that hot air could accumulate in the higher zone of a room, offering some relief in the lower zone that humans and pets occupy. The large double-hung windows, besides bringing plentiful light into the interior in an era when artificial lighting was still primitive, incorporated a natural ventilation strategy called stack ventilation. It's a lost art today, and does require full height insect screens, but by opening both the top and bottom sashes a few inches, hot stale air in the upper part of a room is drawn outside through the opening at the top of the window. The escaping air creates a pressure differential and draws cool air through the bottom opening. It works because the two openings are far enough apart.



These days, most people only have insect screens on the bottom half of their windows, and many modern window retrofits are single-hung, meaning the top sash is inoperable. Lastly, the verticality of our 2-1/2 story homes meant that hot air, due to stack effect, would rise to the third floor, helping keep the first two stories cooler. It was not uncommon to abandon the third floor for the summer in those days.

Speaking for a moment about winter months, the heating systems in our homes have remained pretty simple. Traditionally, most heating systems could be categorized by what fuel is combusted (e.g., wood, coal, oil, or natural gas) and then by what medium the heat is delivered from the combustion element to the room (e.g., steam, hot water, or forced air). The most basic system, a fireplace, relies only on the transfer of radiant energy into the room but is counterintuitively quite poor at heating an entire house since the chimney creates an upward draft, pulling cold outdoor air into the home through cracks and crevices. Since the emergence of electric resistance heating at the turn of the century, there have also been heating systems which don't require combustion by the end-user. This non-combustion category also includes heat pump technology, but more on that later. Heating oil for homes wasn't widespread until the 1930s, so our homes were originally heated by

coal, delivered to the home and stored in the basement, and then burned either in boilers or coal stoves set in decorative fireplaces. The phase-out of coal and the adoption of heating oil in Brooklyn was also a fork in the road for West Midwood homeowners now that forced-air furnaces had become widely available. The single-pipe steam radiator system (where the condensate travels back down the same pipe the steam is delivered in) is much more space efficient than forced air. However, as many folks know today, steam radiators can be finicky, water droplets in pipes can clang, and forced air seemed like the future to some.

Many homes in the neighborhood still kept the boiler and steam radiator approach, switching the boiler over to burn oil, while some houses in the neighborhood (including ours) were converted to a ducted forced-air furnace system that also burned oil. Making the conversion in existing houses was tricky: ductwork had to be threaded up through the walls from the basement, and

West Midwood Architecture — con't.

floor registers had to be cut into parquet floors. Unlike steam or hot water radiator heating, which sets up good convective loops against the cold exterior wall and windows where you need heat the most, forced air registers were typically located toward the center of the house, since the chimney provided a convenient location to run the vertical ducts; this does little to offset the drafts at the windows.

While many West Midwood homeowners have opted over the years to convert to natural gas boilers or furnaces from oil, allowing them to avoid those pesky truck deliveries, the fundamental technology of burning one thing to heat up another thing (air or water) that can deliver heat hasn't changed in most homes.

Beginning in the midcentury, when cooling was introduced into these historic homes, it typically took the form of window-unit air conditioners or through-wall package units working on the same concept. Today, the landscape is entirely different, and worthy of its own column. In the next installment, I'll discuss air conditioning, heat pumps, and how the existence of ductwork versus radiators can lead to different decisions for heat pump and cooling system conversion.



Purple Yam: Gourmet Philippino Food Right in the Neighborhood *by Jan Castro*

Purple Yam (1314 Cortelyou Road) is the only restaurant in the Ditmas Midwood neighborhood on Michelin's BIB Gormand dining app and list. Romy Dorotan, the chef and owner, keeps track and tells me, "This is a lower category than a Michelin star. One Filipino restaurant in Chicago has one star."

Carina Evangelista described Romy cooking his famous Duck Adobo dish: "...Mulberry vinegar, fresh bay leaves and bird chilies, and garlic go into the pot..." (see <https://thefilam.net/archives/27533> for more) "When the Spanish colonized us, they named the dish Adobo. This cooking method originated in the Philippines," Romy notes. "The vinegars come from coconut trees, sugar cane, and rice ..."

Romy was born in Irosin, a town in the Sorsogon province of the Philippines, in 1950. He came to Philadelphia in 1975 and to Manhattan in 1980. From 1995-2007, he and his wife Amy Bess owned *Cendrillon* (French for Cinderella) on 45 Mercer Street in Soho that was a popular eatery for famous artists, writers, actors, and filmmakers. When the rent became

exorbitant, "A friend told us Cortelyou was an up-and-coming part of the Ditmas Park neighborhood," Romy told me. "We started construction on an empty storefront in 2008—plumbing, electricity, etc."

Purple Yam's menu offers traditional Asian recipes with new twists. At a recent dinner, we tried Halo Halo, an iced dessert with sweet beans, mutant coconut ("you need another article for that"), palm seed, coco gel, agar agar, jackfruit, flan, and purple yam ice cream. Romy's delicious white peach ice cream has a hint of yellow habanero. Buko pie is another famous dessert — young coconut served with makapuno ice cream. The Michelin Guide recommends sharing all dishes. My friends all rave about *Purple Yam*. In addition to great food, the ambiance, Philippine-inspired decor— and outdoor dining terrace are inviting.

Romy and his wife Amy Besa, also have published a cookbook *Memories of Philippine Kitchens*.



How John Corbin Built His Houses (Part I) *by Joe Enright*

Brooklyn-born John R. Corbin (1870-1937) was truly a pioneer among American manufacturers, fashioning complete, pre-cut houses in his factories for onsite assembly.

He erected 1,000 buildings in southern Brooklyn between 1902-1910, including most of the one family homes in West Midwood & Midwood Park.

ELEGANCE. DURABILITY. HIGHEST TYPE OF HOUSE BUILDING--AT A MODERATE PRICE.

WITH EVERY MODERN CONVENIENCE

MERELY DETAILS.

We would like to demonstrate why the Corbin type of house is superior to others. As well as being the most economical to buy. While most houses may be passed into service, you never learn the difference between a well constructed house and one built to sell, until you begin to test its "working qualities." It is the details that enter into a well built house that counts, but are usually hidden from view. A Corbin "one service" to show its goodness with its "one" a foundation of solid concrete blocks below grade and hollow concrete blocks above, all laid in portland cement mortar and neatly pointed both inside and out, the "pointing" excludes the water and dampness. That's why we do it. Detail No. 1.

Every foot of lumber that goes into a Corbin House is selected, well seasoned and selected for the particular part.

It will occupy in the building, cut, dressed and prepared at its own mill, under supervision of competent engineers. Well measured lumber stands the test--this is Detail No. 2.

All the fittings of the house are worked up by specially constructed machinery--ensuring accuracy--and when assembled each piece fits exactly in place, requiring no "jamming" to "square up." The use of nails is eliminated where unnecessary and replaced with groove and tenon work, making tighter joints, with greater stability.

The window frames are made on an entirely new principle in construction. All fully sash are hinged and grooved into the outside casing and the sub-sill slanting and grooved into the sill; this prevents water, wind or snow penetrating the house under the sash-casing. The trim is hand-worked cabinet finish, varnished and trimmed. All doors are hand-worked veneered, hung with Corbin's patent door jamb adjuster. Detail No. 4.

There are many other important details, always of interest to buyers of houses. The beams are all of one size, shaped up to leave uniformly in spanning the load, producing a smooth even ceiling, preventing cracking or falling ceilings.

In other work, Corbin houses building is reduced to a manufacturing production on scientific and systematic lines, whereby all the essential parts are manufactured in their own factory, then carried to the grounds and assembled, producing a substantial, artistic and modern structure. This is the first time in the history of architecture or house construction that all the operations of a house have been narrowed down to a machine-made proposition, making possible the employment of rough higher grade of timber, at the same time reducing cost and increasing the standard of the product.

All first class Real Estate Brokers are familiar with the superiority of Corbin houses and will tell you so. Our houses are worth big money to the hand-built houses, but sell at the competing price of A No. 1 houses.

PRICES \$8,600 to \$16,000--and Worth Every Dollar. FAIR TERMS. MAKE US PROVE IT.

Put up a convincing demonstration of the true value of our houses cheerfully furnished at the Sales Department of

JOHN R. CORBIN CO.

FOSTER AVE. AND BRIGHTON BEACH R. R.
NEWKIRK AVE. STATION. OPEN SUNDAY ALL DAY.

1908 Apr 12 - Brooklyn Daily Eagle

In addition to his work in Victorian Flatbush and points south, Corbin's company also built attached brick row houses (I grew up in one near the intersection of Flatbush and Rogers Avenue), but here we will discuss only his wood-frame structures, which, almost 120 years later, continue to thrive...with the proper love and care, of course.

In 1908 & 1909 Corbin published ads in the daily press providing the most thorough descriptions extant of how he built his houses. To begin, the John R.

Corbin Company would buy vacant plots from developers. Given that the vice president of his company, John F. Dreyer, was also the vice president of Germania Real Estate & Improvement Company, it is not surprising that Corbin bought over 500 empty building plots from Germania, most of them in the Flatbush-Flatlands area.

After Germania terraformed the land, removing trees, flattening the ground, creating roads, sidewalks and laying down gas, electrical, water and sewer lines to the plots, a City surveyor would map each plot created. Corbin and/or his architect – often Benjamin Driesler, whose fame would outstrip Corbin as the decades passed – would then file a “New Building” application in the Brooklyn office of the New York City Buildings Department. The paperwork would identify the plot on the surveyor’s map (since an address had yet to be assigned, it would indicate the exact distance from the nearest cross-street) and the footprint of the building, with diagrams for the structure and the anticipated cost of construction. Corbin and Driesler designed five basic house models, with a half-dozen interior/exterior options for each that could be selected by the buyer.

As the NYC Landmarks Commission pointed out in its marvelous report designating Fiske Terrace and Midwood Park, it is difficult to determine how much the design of these homes owe to the architect or to the builder: “[Architects] may have done little more than file already-prepared plans obtained from a book or [from] Ackerson [and] Corbin...Also puzzling is the relationship between architect Benjamin Driesler and the John R. Corbin Company. [S]ome new-building records for standard Corbin houses credit Driesler as the architect; the records for many houses constructed later by Corbin, but in exactly the same models, list the John R. Corbin Company as the architect. It is

A Description of these Model “B E” Corbin Houses

Listed and Sold Regularly at \$7300. Special Consolation Price \$6570

Houses contain nine rooms, reception hall and tiled bath, and will stand on large plot, with garage privilege.

FIRST FLOOR—Large covered porch. Double doors into tiled vestibule and heavy plate glass door to reception hall, which is finished in mission style, with high wainscoting, leatherette panels and beam ceiling; bay window seat; lighted from cathedral glass windows.

Parlor opening off reception hall (separated by massive Colonial pillars), finished in ivory white; large bay window, artistic console mantel; handsomely decorated.

Dining room in golden oak; plate shelf; high wainscoting with leatherette panels; beamed ceiling; massive, brick open fireplace; bay window, with cathedral glass.

Inlaid parquet flooring, with pattern border in hall, parlor and dining room.

Model Kitchen, heated by steam; large pot closet; vestibule for ice chest; gas range; Simplex hot water heater boiler connected with steam heating plant, perfecting the finest system of continuous hot water supply. Rear stairs to first landing, giving access to main hall. Large butler's pantry; plenty of closets and shelves for dishes.

Special Feature of All Corbin Houses Is the Insulation of Each House with Johns-Manville Co. Hair Insulator.

SECOND FLOOR—Large airy front bedroom, finished in mahogany, extending across the entire front of house; two large closets. Square bedroom over dining room, and another over kitchen, finished in natural hardwood; closet in each. Linen closet in hall. Exceptionally large tiled bathroom; standard fixtures; best sanitary, open nickel plumbing; medicine closet.

THIRD FLOOR—3 fine large rooms, with closet and heat in each; air space between ceiling and roof, insuring warmth in winter and coolness in summer.

CELLAR—Ceiled cellar, constructed of Portland cement, with Lally tubular iron supporting pillars; inclosed laundry and servants' toilet. Thatcher low pressure steam heating plant; two large coal bins.

House beautifully decorated and hardwood trim throughout. Koro-lock veneer doors. Corbin patent door jamb and adjuster. Bronze metal hardware. Speaking tubes from second and third floor to kitchen. All timber well seasoned, of first grades, the best that money can buy. Perfection cedar shingles. Atlantic Lead and linseed oil paint, and Murphy varnishes used exclusively.

Houses built by day's work under competent superintendents.



1908 John R. Corbin

1909 Nov 21 - Brooklyn Eagle

How John Corbin Built His Houses *continued from page 11*

unknown whether Driesler was filing plans prepared by the company, or whether these houses were original Driesler designs that the company might have later acquired the rights to, and filed for on its own.”

Corbin and Driesler’s designs had to adhere to strict covenants instituted by the Germania company for all of the South Midwood expanse stretching from Flatbush to Coney Island Avenues. They prohibited any structures higher than three stories and required “a roof of the character known as a peak roof such as is used in the construction of Queen Anne or Colonial cottages.”

Lawns were mandated by rules setting minimum lot sizes at 40 by 100 feet; front fences were prohibited, as well as closed-board fences and fences higher than four feet at the parcels’ sides and rears; and houses had to be less than 30 feet in width “exclusive of the eaves of the roof [and] bay windows.” These restrictions remained in force until 1940, when in West South Midwood and elsewhere, homeowner associations voted to let them lapse in favor of voluntary compliance.

Per the Landmarks report again: “[D]esigning and constructing suburban architecture during this period was largely a matter of ‘embellishing simple forms’ with ornament drawing upon a variety of styles, including the Colonial Revival, Arts and Crafts, and the fading Queen Anne. Their work often exhibited a whimsical eclecticism, with multiple styles freely mixed on the same house in a decidedly non-Academic way, and in a romantic manner inspired by the picturesque architecture of the previous era. Frequently defying traditional style classifications, the residences created by these architects and companies have been termed ‘Builder style’ houses... While not all of the houses in Fiske Terrace-Midwood Park fit this description, many do, particularly those constructed by the John R. Corbin Company.”

Corbin's houses incorporated three new styles (Foursquare, Homestead Temple, Bungalow) which had fully emerged at the turn of the century, along with older styles (Queen Anne, Colonial Revival and Dutch

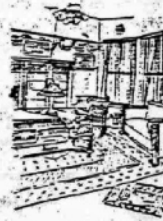


CORBIN HOUSE MODEL "G"

CORBIN MODELS are varied enough to suit the requirements of large or small families. They offer a choice of thirty distinctive models.

THE LIBRARY

The finish and decorations of the library in Corbin Houses are always quiet and harmonious, giving the home atmosphere which many houses lack.



Colonial Revival). Many of them featured gambrel roofs (roofs with a shallower slope above a steeper one) and gables. Although Corbin constructed most of the homes along Argyle and Rugby Roads, no two houses look alike. This is because of his use of models which altered the style for each. About the only thing these houses had in common, aside from being free-standing wooden frames sitting on massive, rough-faced concrete block foundations, were their rectangular footprints, peaked roofs, projecting bays on three sides and their simple elegance.

Once the new building was approved by the City, the plot would be excavated to a depth of about eleven feet. Then a foot of Portland cement would be poured to form the foundation for the main structure – no

foundation would exist for the front/back porches or the bays on each side. Solid concrete blocks would then be stacked on the perimeter of the cement floor to a height that reached grade level. Thereafter, hollow concrete blocks would be laid above grade for an additional three feet – to the level of the cellar’s roof. All the blocks would be set in place with Portland cement mortar and neatly pointed inside to waterproof the basement.

Next, well-seasoned yellow pine lumber – cut, dressed and prepared in Corbin’s mill – would be carted to the lot. Corbin’s mill was part of an enormous plant he built in 1904 at Avenue I and Flatbush Avenue, on a five hundred foot long tract alongside what was then Manhattan Beach Railroad, a locomotive-powered surface line (now the Bay Ridge freight line of the LIRR) where he employed 175 workers. The mill itself was 100x200 feet and used new electric gizmos (a technical term) to do all the framing and cutting.

Part II of this article will appear in the next issue of West Midwood News.

Who You Gonna Call?

When you need help, it's important to call the right number. Here's a list of useful phone numbers with an explanation of when to call which number. It's not a bad idea to cut out this list and stick in on your refrigerator or by your phone.

911—The number to call for emergencies, such as fire, medical emergencies, accidents of any type, a crime in progress, violent behavior, or a person in trouble. Remember to stay on the line until the operator tells you it is okay to hang up. The operator will also ask you your location, so note the nearest house number and street address.

311 — Call this number for non-emergencies such as noise complaints, animal control, air quality, blocked driveway, dangerous tree situation, or to find out where to get other information. For a complete list, see www.nyc.gov/311.

988 — Call this number for mental health crises or suicide prevention. For more information about this service, here is a link: <https://www.npr.org/sections/health-shots/2022/07/15/1111316589/988-suicide-hotline-number>

If you're unsure, call 911. The operator will either take your information or redirect you to 311. Remember to get a complaint number and write it down.

Air Quality This summer, this is a frequent concern. For up to date info on our AQI (Air Quality Index), you can go to <https://www.airnow.gov/?city=New%20York&state=NY&country=USA>

Neighborhood Coordination Officers (NCOs):

Noah Elrowmeim

noah.elrowmeim@nypd.org, 917-679-4587

Mohammad Zubair

mohammad.zubair@nypd.org

The NCOs are usually on duty Tuesdays to Saturdays from noon to 6:30 p.m. (Sometimes they are unavailable because they have been pulled for training or special duty.) Former West Midwood president Linda Howell reports that she relies on the NCOs for quality-of-life issues, especially situations “where I do not have complete details, only secondhand reports of events. I feel comfortable giving them as much information as I can and asking them to check into the potential problem.” Examples include gatherings at the dead ends, abandoned cars, chronic parking violations, and patterns of package theft from porches. You can also contact them if you feel a 911 or 311 call was not handled correctly. Note that while they will make every effort to assist, they may also be handling other more time-critical issues.

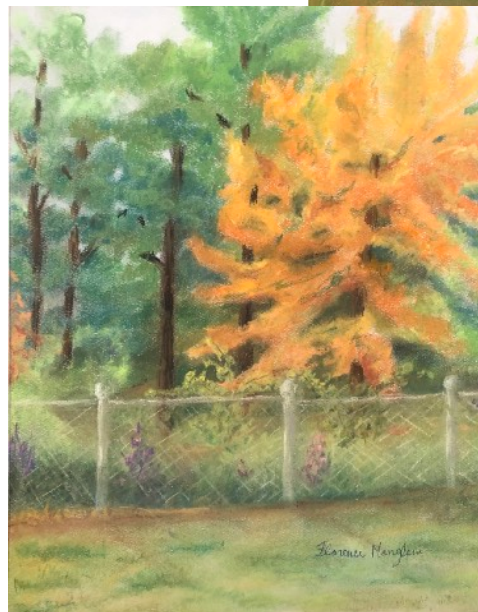
Community Board 14 (CB14), 718-859-6357

info@cb14brooklyn.com

This office and its staff are a valuable resource that can be contacted for a myriad of situations. Call them to find out the status of a 311 complaint, why your recycling wasn't picked up, how you can get a tree planted in front of your home or a dead one removed, or what's going on with construction (or lack of it) at a specific location. They can also help you get in touch with the local representative for a specific city agency. This is by no means a complete list. If you're unsure of how to handle an issue, call them and ask. They are there to help.

Artist's Notebook:

Florence Mangani



We know there are many talented artists in our neighborhood. Would you like to have your work featured in this newsletter? Let us know!

Editor. WestMidwoodNews@gmail.com

Flatbush Artists

Sat. Sept. 9, 2023 Noon to 6 pm
Sun. Sept. 10, 2023 Noon to 6 pm

works on paper
painting
photography
small sculptures
glass
ceramics
jewelry
prints and cards

Contemporary Artists in Victorian Flatbush

Artists in the Neighborhood
Meet them, see their work,
and buy unique items

Please support our sponsors and patrons:

West Midwood Community Association
www.westmidwood.org

Kings County Wines
kingscountywines.com
1420 Corchylou Rd

The Jan Rosenberg Erika Sackin team
at Douglas Elliman
rosenberg@elliman.com
1410 Corchylou Rd

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597 E 14th St

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718-785-1111

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flatbushframeworks.com
1807 Foster Ave.
Brooklyn, NY 11219
718-785-1111

Corchylou Market Key Food
1410 Corchylou Rd
Brooklyn, NY 11219
718-785-1111




https://www.flatbushartists.com

West Midwood ...

*Time to clean out the closets!
Time to empty the garage!
Time to find new treasures!*



Don't miss the West Midwood Yard Sale!
Sunday, October 15, 2023
(Rain Date: Sunday, October 22)

Please provide the information below if you want to participate. Bring the completed form, with a check for \$15, payable to **West Midwood Community Association** to Marilyn Cuff at 725 Rugby Road

Name: _____
Address: _____
Telephone: _____
Email: _____

Please register ASAP with \$15 to ensure a good turnout!

RSVP to Marilyn at artimis1947@hotmail.com or telephone 917-548-7799

Operation Gig Porch Concert on Argyle Road!

Singer-Songwriter Scott Stein and Friends

Kensington resident and pianist/singer-songwriter Scott Stein will perform as part of the Operation Gig Porch concert series, including songs from his latest album *Uphill*.
All ages, suggested donation \$10/person

Sunday, September 3, 4-6 pm
726 Argyle Road.

WEST MIDWOOD COMMUNITY ASSOCIATION PRESENTS

Summer Schmooze!

Finale

Come meet new and long-time neighbors

September 23rd
5:00 - 7:00 pm
765 Westminster Rd

Refreshments Provided - Children Welcome

Answers to puzzle from page 8

This list is not meant to be exhaustive.

adder, Akita, aphid, bison, bitch, bream, brill, camel, capon, chick, civet, coati, cobra, coley, conch, coral, crane, dingo, draft, eagle, egret, eider, eland, filly, finch, fluke, gecko, geese, goose, grebe, heron, horse, hound, human, husky, hyena, koala, krill, leech, llama, lemur, louse, macaw, moose, mouse, nanny, otter, panda, perch, porgy, prawn, quail, raven, rhino, roach, robin, sable, scrod, shark, sheep, skate, skunk, sloth, smelt, snail, snake, snipe, squid, steed, steer, stork, swine, tapir, tiger, trout, viper, vixen, whale, whelk, woman, women, zebra



The following are thanks to my wife:

On the entrance door of a West Midwood business:

“Due to Covid-19, walk-ins are not allowed without prior appointments.”

Sign outside a coffee shop near West Midwood:

“Look at all the hip young people who drink coffee.”

Seriously? OK. Maybe it’s a SpongeBob thing, but Baby Boomers are hip too. It’s in their DNA.

The following is thanks to my granddaughter, who was just starting to read when she saw the sign:

On the window of a Toronto cannabis shop:

“Have a Green Day.”

The following is thanks to one of my daughters, who received an appeal letter from Angie Craig so that she can be elected to Congress and improve the economy:

“Suggested donation amounts: \$27.75, \$41.625, or even \$55.5.”

I guess she intends to reintroduce the half-penny into U.S. currency. It was first minted in 1793 and last minted in 1857.

Clever or humorous signs:

At a sign painter’s shop:

“Without freedom of speech we would not know who the idiots are.”

On a plumber’s truck:

“I repair what your husband fixed.”

In a pizza shop:

“Buy my pizza. I knead the dough.”

In an optometrist’s office:

“If you don’t see what you’re looking for, you’ve come to the right place.”

In a podiatrist’s office:

“Time wounds all heals.”

In a funeral home:

“Drive carefully. I’ll wait.”

At a towing company:

“We don’t charge an arm and a leg; we just want toes.”

On a septic tank truck:

“Yesterday’s Meals on Wheels.”

On an establishment door:

“Notice, this is the back door. The front door is around the back.”

The following are thanks to Judy Fixler:

In a shoe repair store in Vancouver:

**“We will heel you,
We will save your sole,
We will even dye for you.”**

On a blinds and curtains truck:

“Blind man driving.”

Over a gynecologist’s office door:

“Dr. Jones, at your cervix.”

On a plumber’s truck:

“Don’t sleep with a drip. Call your plumber.”

At a Milwaukee tire shop:

“Invite us to your next blowout.”

On an electrician’s truck:

“Let us remove your shorts.”

In a nonsmoking area:

“If we see smoke, we will assume you are on fire and will take appropriate action.”

On a maternity room door:

“Push. Push. Push.”

At a car dealership:

“The best way to get back on your feet—miss a car payment.”

Outside a muffler shop:

“No appointment necessary. We hear you coming.”

In a veterinarian’s waiting room:

“Be back in 5 minutes. Sit! Stay!”

At the electric company:

“We would be delighted if you send in your payment on time. However, if you don’t, YOU will be de-lighted.”

In a restaurant window:

“Don’t stand there and be hungry; come on in and get fed up.”

At a propane filling station:

“Thank Heaven for little grills.”

In a Chicago radiator shop:

“Best place in town to take a leak.”

On the back of a septic tank truck:

“Caution—This Truck is full of Political Promises.”

At the entrance to a small business:

“If you choose not to wear a mask, then you must also remove all your clothes to enter.”

At a veterinarian’s office:

“Dinosaurs never had vaccines, and look at them now.”

In Noccalula Falls Park:

“Why are you littering?

— I am a jerk.

— I don’t care about natural areas.

— Mommy still cleans up after me.

— All of the above.”

Neighbors' Businesses and Services

To add, cancel, or update a listing,
contact **Tori Rosen** at editor.WestMidwoodNews@gmail.com

Education and Lessons

Danielle Buonaiuto *Private voice lessons* for high-school age and adult students in classical, musical theatre, and pop styles. Master of Music from Peabody Conservatory, and 10+ years' teaching experience.
danielle.buonaiuto@gmail.com.

Rob Garcia *Drum lessons.* I've been teaching private lessons to students of all ages for the past 25 years and have a well-equipped teaching studio at my home. More info www.robgarciamusic.com; Contact: robjgarcia@hotmail.com; 917-273-7875

Udi Hazan *Private table tennis and archery lessons.* Certified coach—level 1 in ping pong and level 2 in recurve bow archery. 718-859-8432.

Laura Campbell-Lui *Literacy Tutor* ELA help for reading strategies . Phonics/decoding help for kindergarten-grade 4. Spelling help with common rules and word root hints. Grammar help with punctuation, capitalization and conjugating. Writing help with sentence construction. New York State-certified Reading Specialist and Elementary School Teacher. Licensed in Reading, Common Branches and Early Childhood Education. 30 Years of teaching experience. Email Laura at literacytutor@aol.com

Florence Manglani Semi-retired *bilingual school psychologist* Still teaching at Brooklyn College, is available for consultations. 718-434-2134; florence@imagineblue.com.

David Picton *Music Lessons in Drums, Piano, and Composition.* 35 years teaching experience. Graduate of Mannes College of Music. All ages, beginner to advanced. 718-859-6313; davidpictonmusic@gmail.com.

Julian Rhine *Guitar lessons; SAT, SHSAT, and Regents tutoring.* BA in music and English from Vanderbilt University. 917-981-0675; julian.m.rhine@gmail.com

Amy Rowe *Tutoring and Medicare advising.* Tutoring for young people and adults in math, reading, writing, other academic subjects, and test prep, including SAT, Regents, and SHSAT. Advising on Medicare coverage and enrollment. Professional experience in writing, editing, research, and education helps me make complex topics clear. amyrowe.nyc@gmail.com, 917-723-0348

Melissa Scott *Yoga for Every Body!* Currently offering private or small class instruction. 718-781-6509; kettleandkame@gmail.com.



Jeannine Umrigar *Collectiv3 Fashion Portfolio Lab.* Individual mentorships for students to build fashion and art portfolios for college entrance and beyond. For more information see our website: www.collectiv3.nyc.

David Wechsler *Flute lessons.* Many years of teaching at all levels from beginner to professional. Long-time member of Brooklyn Philharmonic and many other groups in the NYC area, including Broadway, recordings, symphony, opera, ballet orchestras, and chamber music. 347-528-6318; davewechs@earthlink.net.

Health and Mental Health

Laura Campbell-Lui Shaklee Distributor household cleaning products; nutritional skin care; nutritional supplement products; appointments available. 917-767-3579; lauraclui@yahoo.com.

Jan Castro. De-stress with Swedish massage or Thai body work. Safe, clean, open space. I've had 3 vaccine shots. Credentials & references on request. 60–120 minute sessions, reasonable rates. Phone 314-323-9060.

Andrea Freshman, LCSW Specialty: trauma healing with emphasis on integrating the mind-body connection 718-434-6873.

Sara Hochman *Nutritionist, MS, RD, CDN.* Registered Dietitian specializing in chronic disease management and weight loss, nutrition therapy for all ages. Reasonable rates, in-person or televisit appointments. Sarahoch780@gmail.com

Pet Sitting

Nell Mendlinger and Lauren Sullivan, Owners, Abby on Argyle Pet Sitting & Dog Walking, LLC. Available 365 days a year for your pets. We have been in the neighborhood for 10+ years. Bonded and insured. Member of PetSitters International and an eco-friendly company. www.AbbyOnArgyle.com.

Real Estate

Miriam Hurwitz Associate real estate broker with Douglas Elliman on Cortelyou Road. 917-589-6717.

WEST MIDWOOD COMMUNITY ASSOCIATION BOARD OF DIRECTORS 2022 - 2023



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