



New York Beckons, Years Ago

By Barbara Reed Earnest

There were three of us who came up from New Orleans to New York City in 1961, a move we'd been dreaming of for years. It was fueled by things like Leonard Bernstein's *West Side Story* that we played endlessly and would slip onto the turntable at the staid Napoleon House in the French Quarter, shocking everyone with our New York state of mind.

My husband came first, with a friend, to scout out a place to live. They took a walk up Riverside Drive and fell in love with the Upper West Side. It had an old-world, European charm, he said, with its beaux arts buildings along Riverside Drive and its meandering park lit by curved iron-work lamps and peppered with benches that invited you to enjoy spectacular sunsets along the Hudson River. It was as wide as the Mississippi, he said.

They found just the place to live: a little brick boarding house right off the park at 314 West 103rd Street, run by an eccentric, elderly woman, a former ballerina called Mrs. Kavanaugh. She welcomed them to a small, one-bedroom apartment, with bath and W.C.

Continued on Page 7

The West 102nd & 103rd Streets Block Association *NEWSLETTER*

Emergency Preparedness Discussed at Annual Meeting

By David L. Reich

With the August blackout still fresh in our memories, City Council member Bill Perkins and State Assemblyman Daniel O'Donnell addressed the annual meeting of the West 102nd & 103rd Streets Block Association about preparing for the next crisis and other topics of concern to the community. The meeting was held in the Community Room of the Marseilles (230 W. 103rd St.) on November 18, 2003. Block Association Board member Cynthia Doty introduced the speakers and moderated the question-and-answer session that followed the presentations.

Assemblyman O'Donnell spoke about efforts, or lack of them, in Albany to monitor and improve New York's electric power system. Suggestions were made from the audience about organizing, in the larger buildings in our district, to identify and help residents at risk in a crisis such as a blackout. Members interested in getting involved should contact the Block Association (see box on page 2).

Councilman Perkins talked about the liaison his office has provided with Con Ed and encouraged the audience to alert him to problems with the pow-

er system. During the discussion, he responded to concerns about snow in subway entrances, flooded street corners and non-functioning street lights. He encouraged district residents to call his office at (212) 662-4440 to report such problems.

Several pamphlets on preparedness from the Red Cross and the New York City Office of Emergency Management were available at the meeting. If you were unable to attend and would like to have these pamphlets, please call Cynthia Doty at (212) 749-4085 or send email to cldoty@aol.com.

During the business session that began the annual meeting, our Treasurer, Maura Gouck, reviewed the income and expenses for the past year. The major details of Maura's 2002-2003 fiscal year report are given in an article on page 4. Maura also reviewed

Continued on Page 10

BLOCK ASSOCIATION MEETINGS

Regular Block Association meetings are held twelve times a year, usually on the second Tuesday of every month.

TIME: 8:00 p.m.
PLACE: 306 W. 102nd St.

The next three meetings are scheduled for Dec. 9, Jan. 13 and Feb. 10.

Restaurant Review: Ana's

By Hedy Campbell

Since I first ate at Ana's (on the east side of Broadway between 102nd and 103rd Streets, in the space most recently occupied by Villa Toscana), right after it opened in mid-October, I've been trying to figure out how to describe the food. It's delicious, to be sure, and freshly prepared. But how to categorize the cuisine? Chatting with Spanish-born owner Antonio Maroto, a former resident of W. 103rd Street, revealed the answer: contemporary American with a Mediterranean flair.

The menu maintains a good balance between the two sides of the Atlantic. The appetizers mainly represent our

shores. You'll find Maine crab cake with horseradish mustard, a wonderful pairing, as well as oysters from both the east and west coasts. There is also cioppino, a seafood stew popularized in San Francisco. The Caesar salad was excellent, as was the grilled shrimp salad; just to keep things interesting, the "secret" ingredient in the vinaigrette that dresses the greens (miso) is of neither American nor European origin, instead drawing a little bit of Asia into the culinary mix.

Crusty Italian peasant bread is served with olive oil, a European touch that keeps American health-consciousness in mind. In fact, Maroto says, he uses very little butter in his cooking.

Among the main courses, hailing from European shores, you'll find a more perfectly executed paella than I've had in any of the several Spanish restaurants I've patronized. You can choose from several varieties of pasta dressed with any of five sauces. The peppered tuna, which was perfectly cooked, i. e., very rare in the middle, is served with mushroom and artichoke couscous, enriched by a Portobello mushroom broth. Grilled chicken, steak, pork loin and rack of lamb round out the list.

Daily specials are offered in all of the menu categories. Maroto uses seasonal produce and fish to good advantage. On one of my visits, I sampled the braised lamb shanks, two large ones, served with saffron risotto. It was the perfect meal on a chilly, damp night. On another, the roast duck breast in port sauce with wild rice was delectable. A friend who has dined at Ana's twice was well pleased with the monkfish he'd ordered off the blackboard.

Continued on Page 4

A Howling Hoot of a Halloween

By Hedy Campbell

Perhaps it was the particularly fine weather. Or maybe it was that Halloween fell on a Friday this year so nobody was thinking about getting up early the next day. Whatever the reason, the crowd at the annual Block Association Halloween party seemed even larger than usual. To stand on my stepstool and discover a river of skeletons, ghosts, fairies, princesses, mummies, Sponge Bobs and all manner of other creatures (and their parents) stretching the entire length of the block along West End Ave. from 102nd to 103rd Streets is an amazing sight. Looking up from a book to find a crowd of kids sitting at my feet listening so raptly to the story I'm reading continues to be a wonderful, rewarding moment no matter how many times I've done it before.

First among those responsible for making the party happen this year is my daughter **Rosalie**, who talked me

into it again. On behalf of the entire neighborhood, thank you, Rosalie.

Others who made the party happen include: **Cherie Tredanari, St. Luke's Halfway House, the residents of 865 and 875 West End, Jill Chase, the Becker-Cope family, Lisa Berger, the Daly family, the Fishman family, Susan Gurman, the Hanrahan family, the Hasenpusch-Feldman family, Elizabeth Kaiden, Jennifer Lenn, the Rappaport-Hall family, and Block Association board members David Reich, Maura Gouck, Rosalyn Cherry, and Ginger Lief.** Thanks to every one of you for making the effort to help.

To accommodate the growing attendance, we are considering changing the parade scene next year, perhaps by trying to close the blocks of our route so we could use the middle of the streets for our activities. If you have ideas or can help with the organizing, please call (212) 865-8524 now so we'll be ready to roll come fall.

The West 102nd & 103rd Streets Block Association Newsletter

Published four times a year. **David L. Reich**, editor. Comments and questions related to the Association or Newsletter welcomed. Send US Mail to Newsletter Editor, P.O. Box 1940, New York, NY 10025 or email to dlreich@earthlink.net. Phone messages may be left at (212) 866-5769 or faxes may be directed to (212) 866-5916. Recent issues of the Newsletter may be seen at [//www.bloomingdale.org/newsletter102-103.htm](http://www.bloomingdale.org/newsletter102-103.htm)

Brownstone Renovation Cheered But Owners Won't Be Moving In

By David L. Reich

For months, neighbors on W. 102nd Street have looked on with approval as the brownstone at number 311 has been undergoing a major renovation aimed at restoring much of its original appearance. The house, on the north side of the street between West End Avenue and Riverside Drive, has been swathed in scaffolding and, earlier in the year, blue plastic sheeting since the former owner, Joe Hussey, a longtime member of the Block Association, sold it to a Manhattan couple.

Prior to the sale, the house had several apartments and was lacking a stoop which had been removed in the conversion to multifamily use.

The new owners set about returning the building to a family home where they expected to live with their three young sons. The copper roof was replaced and, to the delight of onlookers, the stoop was restored. As the owner reports, "Manny (who works for Adami restoration) rebuilt the stoop and is an amazing mason; it's been a pleasure watching him work and I know several people in the neighborhood have stopped, chatted and watched him work."

The interior had been gutted in the 1960s so there were no original floor plan or details to be restored. The owners decided to put an office and den/family room on the ground floor, the living room, kitchen and dining room on the parlor floor, and two bedrooms per floor on the top two floors. Placing the kitchen on the parlor floor was a modern variation from the original that better fit their lifestyle.

A lifestyle that will not be: the family has decided to sell the house and move instead to a townhouse that is

only a block-and-a-half from the boys' school.

"It's been a trying decision," the husband of the couple said, "as the work on the house is progressing so nicely and we are very invested in the design and finishes, plus we absolutely love the neighborhood. In the end, however, the convenience of living virtually next door to school overrode our attraction to 311 West 102."

Construction should be completed in December and the final scaffolding should be coming down soon.

In this case, the old real estate maxim—"location, location, location"—has proven true. We thank our almost-but-not-quite neighbors for their contribution of an attractive new (old) facade to our blocks. Here's hoping the buyers will be similarly inclined, restoration-minded owners who choose to take up residence in their new house.



Banner Day: West Side Federation Gives Grant to Block Association

The West Side Federation of Neighborhood & Block Associations recently approved a grant of \$500 to our Block Association for the purchase of a banner displaying our name and logo.

Block associations and other community groups whose representatives regularly attend Federation meetings may apply for grants to be used for the benefit of the organization's activities. Recent grantees have included a senior center, two community gardens, Friends of Straus Park, two police precinct community councils and several neighboring block associations. Our representative at the meetings of the Federation is Marlene Lee.

The banner will be used for events such as the Halloween parade, the annual meeting, winter caroling and a street fair planned for spring.

PAN ASIAN REPERTORY
T H E A T R E

Working with you for a better neighborhood with professional theatre on the Upper West Side

THE WEST END THEATRE
263 West 86th Street (2nd floor)

Coming March 2004

KWATZ! THE TIBETAN PROJECT

By acclaimed actor/playwright
ERNEST ABUBA

Voice of the Dalai Lama on the audio book "THE ART OF HAPPINESS, VOL. 1"

For advance ticket information
call 212-868-4030

Become a subscriber... enjoy the benefits!

www.panasianrep.org

Anthony Bellov

Video Productions



Special Life Events
Industrials - Performances
Features and Documentaries

Let us do your video with state-of-the-art digital equipment

*Special Rates for
Block Association Residents*

Anthony Bellov, principal partner
(212) 663-6748

Block Association Finances Reported

At the Annual Meeting on November 18, Maura Gouck, Block Association Treasurer, presented the financial picture of the past fiscal year (November 1, 2002 - October 31, 2003). In addition to correcting the previous fiscal year's numbers as published in last December's Newsletter, her report included the following details:

2002-2003 Fiscal Year (just ended):

Income:

Residents:	\$24,449.00
Co-ops & Landlords:	11,267.00
Advertising:	<u>5,725.00</u>
Total:	\$41,441.00

Expenses:

Security guard:	\$34,216.31
Printing:	3,158.17
Contributions:	750.00
Miscellaneous:	<u>813.62</u>
Total:	\$38,938.10

The balance in our account on November 1, 2002 was \$14,688.31 (corrected from last year's published number). On October 31, 2003 the balance was \$17,191.21. Income exceeded expenses by \$2,502.90.

This fiscal year's income appears high compared to the previous one because of a bookkeeping anomaly: the annual contributions for several build-

ings came in late in 2002 and are thus reported in the fiscal year just ended rather than the previous one. Also, some major annual Newsletter advertising revenue was paid early so it appears twice in the 2002-2003 fiscal year. Adjusting for the shift of about \$5,200 out of the past fiscal year leaves a nominal income of \$36,161.00 in FY2002-2003.

The Newsletter has been self-sustaining in the past two fiscal years as a result of increased advertising revenue.

Overall, there was about a 5% increase in participation and contributions from district residents, a positive sign for the financial health of our Block Association.

Nonetheless, our participation rate of about 15% falls far short of the 40% achieved by our neighboring Block Association. As we suggested last year, we need greater participation by our residents. Check the list on page 10. If you are a contributor, please recruit your neighbors. If you are not, join us now! Then, recruit your neighbors!

Restaurant Review: Ana's

Continued from Page 2

I often select an entree according to the side dishes that accompany it. There are eight to choose from at Ana's including both risotto and couscous as described above, the now ubiquitous garlic mashed potatoes, and *strangolapreti* ("priest stranglers"), a form of spinach gnocchi, which I haven't tried yet, but surely will. The intriguing name for the light potato dumplings derives from their being so delicious that the town priest could not stop eating them.

There is an ample wine list of well-chosen varieties from California, Spain, Australia and Argentina; order by the bottle or by the glass. The only French selection is, *bien sur*; Champagne. Perhaps in a little nod to the owner's roots, the Spanish selections seem to be particularly good values. Foreign and domestic beer is available as well.

Although the first time I ate at Ana's (named, incidentally, for the owner's daughter) I was absolutely positively too full for dessert, on my second visit

I managed to keep a corner available. I happily consumed half of the lemon curd tart, nicely garnished with chopped pistachios, but less lemony than I expected. Other tempting choices included warm chocolate cake, pumpkin pie (a special), and both fruit and cheese plates.

Ana's is open only for dinner, and is closed on Mondays. There is a prix fixe menu (offered between 5:30 and 7 p.m.) that gives you your choice of four appetizers, four entrees, and three desserts for just under \$20. The a la carte menu prices range from \$5 to \$10 for appetizers, between \$12 and \$18 for entrees. Wines cost between \$5 and \$7 per glass. Despite the claim printed on the menu, there is no children's menu per se; Maroto is, however, willing to do whatever he can to fashion a meal acceptable to a younger palate (read chicken fingers and French fries, pasta with butter or simple tomato sauce, and the like).

With all this going for it, I'm predicting—and hoping—that Ana's will be with us far longer than was its predecessor.

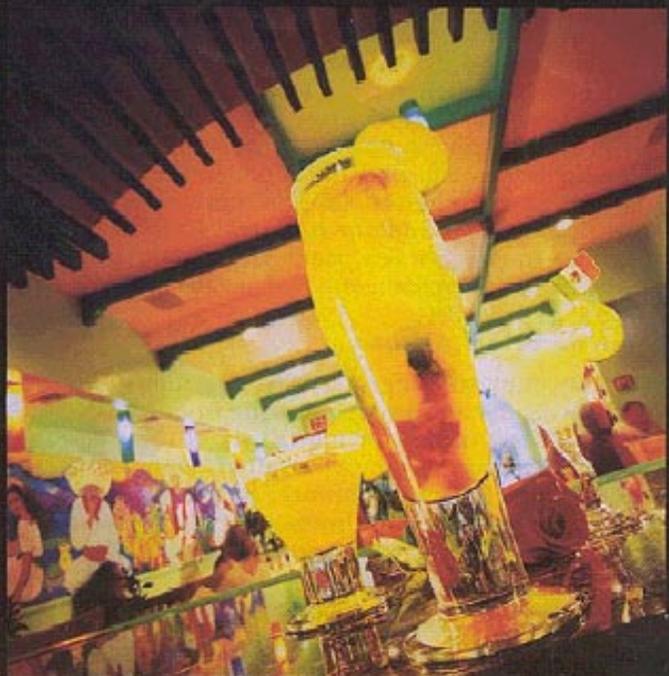
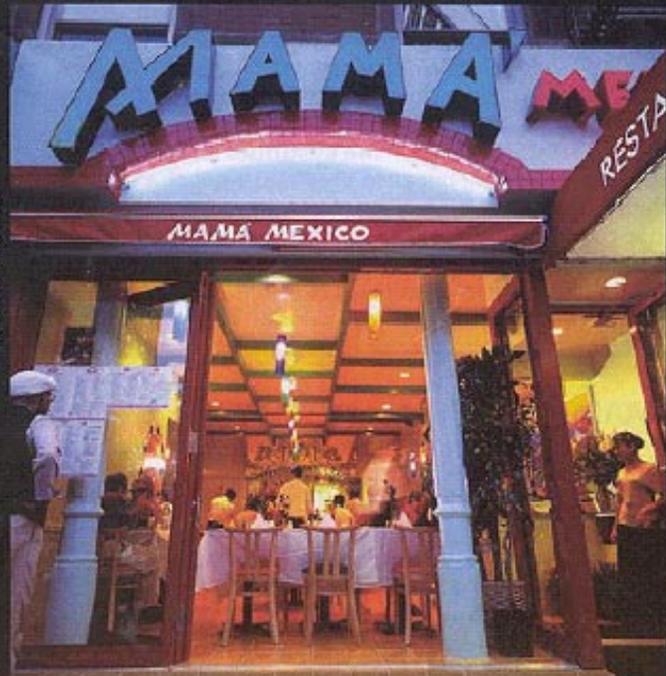
Shelters Seek Donations of Toys, Books, Clothing

The Henry Street shelter for victims of domestic violence and the Doe Fund men's shelter would welcome gifts of new or very good used items for the women, children and men they serve. The recipients are people trying hard to put their lives together. Block Association board member Camille Colon asks anyone who can contribute for the holidays to contact her at (212) 620-8970 to arrange for pickup of the gifts. There will be a gift wrapping session on December 15 so please contact Camille before that date.

NEW YORK

THE MOST BEAUTIFUL MEXICAN RESTAURANT IN THE U.S.A.

M. Kavira Architect



Photographs by Walter Satow

EXTRACT FROM NEW YORK MAGAZINE DATED SEPT-15-97

BEST MARGARITAS OUTSIDE OF MEXICO

NEW YORK

Mama's Boys
 Juan Rojas Campos and his brother Bernabe grew up with six brothers in a tiny Mexican village, where their mother taught them to cook. Now, with their mother taught, the hermanos have opened Mama Mexico, a festive cantina with a roster of frozen margaritas, a colorful mural of Mexican village life, and a strolling mariachi singer. The extensive menu ranges from the traditional (trachos, burritos) to the less familiar (grilled marinated rack of lamb and red-snapper soup). (2672 Broadway, near 102nd Street.) Extract from New York magazine dated September 15, 1997.

DAILY NEWS VIVA

"Incredible Array of Yummy Dishes"

NEW YORK POST

Cheep Eats
 The Mama of All Fiestas
 Mariachis - Three Stars and More

EatOut

WE GIVE BEST RECOMMENDATIONS. ONLY 6 CUISINES WIN.
 Mexican dishes according to the recipes passed down from Campos' mother

el diario LA PRENSA

El mas autentico sabor poblano

MANHATTAN SPIRITS

Margarita Heaven

CRAIN'S

NEW YORK BUSINESS Mexican network takes fresh root in northern climates

ZAGAT SURVEY 2000

"Strong, full margaritas" and huge sangres fuel the "feels" feel of the winning Upper West Side Mexican that also showcases an "over-the-top" mariachi band on Fridays. Commentators commend the "Five Star" and city "wish the place weren't so popular."

The New York Times

Friendly and Likable... Spicing is Tame but Drinks are Potent



MAMA' MEXICO

RESTAURANT BAR



COMIDAS Y BEBIDAS CON AMOR

JUAN ROJAS CAMPOS OWNER
 TIRSO HERRERA CHEF
 BERNABE ROJAS CAMPOS CHEF

MAMA' MEXICO MIDTOWN
 214 East 49th St., NY, NY 10017 • 212-935-1316

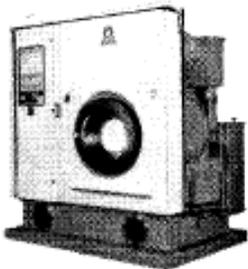
MAMA' MEXICO UPTOWN
 2672 Broadway, NY, NY 10025 • 212-864-2323
www.mamamexico.com

NOW WITH LIVE MARIACHI BAND EVERY DAY

Kay French Cleaners

We are different from your ordinary cleaners...
we care about your family and environment...

That's why we choose to use DF-2000 Fluid (Hydrocarbon)...



DF-2000 Fluid (Hydrocarbon)

Hydrocarbon is a new generation dry-cleaning fluid that provides more cleaning power is very gentle on fabrics and less dye fading than traditional solvents. Besides being an effective dry-cleaning solvent, it offers many health and safety advantages over the solvents typically used today in dry-cleaning. It gives you more environmental benefits and better service than before.

**We are invested in our customers and becoming
"Environmentally Friendly" to serve you better.**

We have the first installed Hydrocarbon Machine in Manhattan.

Kay French Cleaners, 2675 Broadway 102 St, Tel. 212. 666. 7234 Fax. 662.7708

Timely Advice From Our Fire Captain

By Capt. Paul Jirak, NYFD

There are volumes of material dealing with fire prevention and fire safety. Sometimes it's too much to digest. Based on 22 years as a New York City firefighter I have condensed that material into what I consider to be the major points a typical urban homeowner/apartment dweller should know.

Kitchen Safety – Most residential fires begin in the kitchen. Use common sense in the kitchen and be prepared by observing the following tips:

- **Never** leave your stove on unattended. Yes, it's tempting – just don't do it. If you leave your apartment, shut the stove and oven down.

- **Do not use your oven for storage.**

I know storage space is at a premium in NYC. But the oven is no place to put those rattan placemats and spare dish towels – believe me, no good can come of it.

- **Hot oil** can do an awful lot of damage. Do not leave pot handles sticking over the stove's edge and clean up

spilled oil and grease immediately.

- **Nightgowns** and sleeping apparel are rarely fireproofed and are easily ignited when you lean over the stovetop. **BE CAREFUL!!**

- **Put a box of baking soda** and a large pot lid next to your stove. Get a kitchen fire extinguisher and know how to use it.

General Fire Prevention – There are plenty of opportunities to put good fire prevention practices to use by looking out for these items:

- **Overloaded electric outlets** are becoming more of an issue. Don't overload electric outlets. Remove electrical cords from under rugs, those nailed to walls and behind radiators. Replace old damaged cords.

- **Candles** are beautiful, yes. Candles are also potentially deadly. Make sure they are placed atop a firm, non-combustible surface away from furnishings and drapery. Pay particular attention to what is above the candle and whether there are drapes/curtains that can be blown into the candle.

- **General housekeeping** is a major problem when you have a lifetime's worth of possessions stashed in an apartment. The material itself is usually combustible and a one-foot wide corridor through stacks of newspapers, magazines, clothes, etc. makes it practically impossible for firefighters to make their way through an apartment.

What Do I Do If A Fire Starts In My Apartment or Home?

- **Close the Door.** If possible, close the door to whatever room the fire is discovered in. Then call 911.

- **Call 911.** It's amazing how many people make that their second call after speaking to a doorman or superintendent. Those guys may be very helpful but they are neither trained nor equipped to deal with fires. Call 911, that's what it's there for. Then get out.

- **Get Out.** Do not search your apartment/home for valuables, sentimental items, etc. Your life is worth more than all that. When you leave, close the door.

Continued on Page 10

New York Beckons, Years Ago

Continued from Page 1

down the hall, for the just-affordable sum of \$22 a week. I could come join them now, and we'd get an additional room upstairs in the peaked-roofed top floor for \$18 a week. And so we came to W. 103rd Street over 40 years ago, starting a new life in an old place that was full of New York charm.

Our room at the top had old-fashioned wallpaper and real, but worn, linoleum patterned to look like a rug, a dining table, a hot plate and a high-riser, the first I'd ever seen. A small extension included an alcove with an amazing oval-shaped marble sink on silver legs. Mrs. Kavanaugh would haul her bucket up the stairs and clean the house herself, sometimes flinging

her long legs amazingly high up on a banister to show us how limber she still was.

We had lovely wooden shutters that folded out from their window cases and dappled the light. With the soft trees outside, they gave us a sense of privacy and of home. I remember standing at the window at night, looking out at the curved brownstones across the street, with their windows full of life, and hearing the mellifluous announcer on WNYC radio saying, "New York City, where over 7 million people live together in peace and harmony," and thinking I'm as happy as a person ever could be.

We eventually moved up to 107th Street in the same block off Riverside Drive, into a parlor floor, one-bed-

room apartment for \$125 a month. A couple of years later we heard that Mrs. Kavanaugh had finally sold her house and moved, along with a man who was one of her long-time renters, to the W. 103rd Street block next to Central Park. We went to see her, but she wasn't the same. She missed running her house and the Riverside block she'd left behind. And so did we.

Barbara Reed Earnest is with the Nonprofit Coordinating Committee of NY and is the former Director of the Green Guerillas and the Horticultural Society of NY. She lives in Park West Village, is a member of the PWV Neighborhood History Group, and is the Borough President's History Representative for Community Board 7.

Sculpture Planned for Broadway Malls

At a sparsely attended meeting of Community Board 7's Parks, Cultural Affairs and Libraries Committee, Patricia Hamilton, Public Art Coordinator for the City's Parks and Recreation Department, presented a plan to display more than 20 pieces of sculpture in the Broadway Malls from 60th Street to 168th Street. All the work is by New York artist Tom Otterness who may be best known to subway riders for his small bronze figures and coins placed throughout the 14th Street A, C and L line stations. Otterness attended the Committee meeting and spoke about his interest in placing his work in public settings.

Several examples of the artist's sculpture can be seen on the Internet at www.marlboroughgallery.com/artists/otterness/artwork.htm. Otterness and the Marlborough Gallery will fund the fabrication and installation of the works.

The proposal includes one piece, titled "King and Queen," consisting of two bronze figures, each about 6 1/2 feet tall and two feet in diameter, slated for the Mall at W. 103rd Street on the south side of the intersection. It would be set back from the crosswalk in space currently occupied by trees in concrete containers and would be accessible for close examination. The entire exhibit is planned for installation in September, 2004 and would remain on display for three to six months.

At the end of the presentation, the three members of the Committee voted unanimously to recommend the project. At the monthly CB7 Board meeting in November the full Board also voted its approval.

Holiday Caroling Set for December 22

Anthony Bello will again lead our seasonal sing, which this year coincides with the Winter Solstice. Plan to meet in front of 865 West End Avenue at 7 pm on December 22, the shortest day of the year, to raise your voices in song and celebrate the holiday season and the beginning of a new cycle of lengthening days. Bring a lantern, candle or flashlight, jingle bells or a tambourine, or just yourselves. Refreshments to follow.



WOHLFARTH & ASSOCIATES, INC.
REAL ESTATE

Rick Wohlfarth

890 West End Avenue
New York, NY 10025-3526

Office: 212-666-1600, ext. 10
Fax: 212-662-5865
Cellular: 917-882-0815
Residence: 212-316-9128
e-mail: fpwohlfarth@wohlfarth.com



Columbia Building at W. 103rd Street Enters New Phase

By David L. Reich

At a lightly attended meeting in September, Columbia University officials and a representative of Columbia's contractor, Gotham Construction, described the progress being made on the new faculty residence at Broadway and W. 103rd Street.

Warren Whitlock, Columbia's representative to the community for this project, stated that demolition at the site would be completed in the first week of October and would be followed by about 18 weeks of excavation and foundation work. Occupancy is slated for February 2005.

Ambrose Scarimbolo, Gotham Construction's Project Superintendent, described changes to the site that would occur in the following weeks. There would be drilling as part of the foundation work but Mr. Scarimbolo assured neighbors in the audience that it would be quieter than the jackhammers that were used during demolition. Normal hours of operation would be 8 am to 4:30 pm. Once the structure starts to go up, the starting time will be moved to 7:00 am, the earliest allowed by City regulations.

An exception to this schedule was stated in an email that Columbia sent in early October. It described movement of heavy equipment to the site at 5:30 in the morning of October 7 that was arranged to comply with Department of Transportation regulations.

Columbia's Director of Commercial Leasing and Development, Carol Shuchman, fielded several questions about the possibility of including a supermarket in the ground or basement floors of the building. This has long been a demand of Westsiders for a Viable Neighborhood, the organization that fought the CVS drugstore that ousted the low-cost Associated Super-

market several years ago on Broadway. Shuchman stated that there was nothing new to report as no leases were yet in the works for the one to three stores Columbia hopes to have signed up by the end of next year.

There are about 13,000 square feet of space available on the ground floor and somewhat less in the basement. In comparison, the D'Agostino Supermarket, in the building housing Columbia's private elementary school on Broadway at 110th Street, occupies about 7,000 square feet.

Shuchman assured several questioners that Columbia was "looking hard at putting in a supermarket" but she pointed out the difficulties in doing so since Columbia did not intend to subsidize any commercial tenants.

In order to build on the site, Columbia agreed to a condominium arrangement that leaves ownership of the retail space with the owner of the former building. Columbia will lease the retail space and is obliged to pay "market rates" to the owner.

An audience member asked whether the D'Agostino Supermarket was subsidized by Columbia. Shuchman said no. Cynthia Doty and Steve Strauss, community activists and former candidates for the Democratic nomination for State Assembly, suggested that this would be a good opportunity for Columbia to give something back to the community by providing a subsidy.

Columbia's new sensitivity to community concerns can be seen in their use of email, a web site ([//www.neighbors.columbia.edu/index.php](http://www.neighbors.columbia.edu/index.php)) and community meetings to communicate about its projects. Just a few

years ago, huge battles erupted between the University and community activists over local development.

Anyone with Internet access wishing to get on Columbia's email list can go to the web site (see above), select "Registration" and "Sign Up" and fill out a brief form indicating method of contact and areas of interest.

Neighborhood Environmental Survey Proposed

The Fund for the City of New York (FCNY) is sponsoring the Computerized Neighborhood Tracking System (ComNET) as a means for collecting data on street-level problems such as nonworking street or traffic lights, rodents, potholes, broken sidewalks or street corner flooding (see <http://www.fcny.org/cmgp/comnet.htm>).

FCNY would provide hand-held computers and training of our volunteers who would collect this information. The data is placed in an online database where results from city agencies would be tracked. Reports from the database can be useful in dealing with these agencies.

We need volunteers to participate. Please contact the Block Association (see the box on page 2) if you have a few hours to devote to this survey.

James Perez

Director/Associate Broker

Brown Harris Stevens Residential Sales, LLC

2112 Broadway, New York, NY 10023

Tel 212.588.5656 Cell 917.902.7193 Fax 212.418.9763

Email jperez@bhsusa.com

On Broadway

Openings and closings: ♦♦ Just as your editor was about to assign a review of the restaurant **Villa Toscana** which was located between W. 102nd and W. 103rd Streets on the east side of Broadway, it closed. In almost no time it was replaced by **Ana's Restaurant**, under new management. See page 2 of this issue for a review. On Halloween, the eponymous Ana was seen handing out treats to neighborhood children as they stopped by the restaurant. ♦♦ The ground floor space on the southeast corner of W. 100th Street and Broadway is being renovated once again. Walnut panelling inside and out will soon enclose **Indus Valley**, a northern Indian restaurant. According to the manager, Shekhar, it is expected to open early in December. The menu will include vegetarian, fish, chicken, lamb and goat dishes. There will be a full bar and seating for about 60. ♦♦ The kosher restaurant, **Josh's Place**, on the west side of Broadway between W. 101st and W. 102nd Streets has closed. Its owners will be moving their catering business to another location where they will have more kitchen space. ♦♦ The painting on display in **Kay French Cleaners** on the west side of Broadway between W. 101st and W. 102nd Streets is by local artist **Billy Sims**. It is called "Sunday Rain" and is for sale. More of his art can be seen on his web site at www.billysimsgallery.com. ♦♦ Neighbor **Jimmy Roberts** has composed the music for **The Thing About Men**, which opened in August to rave reviews in *The New Yorker* and elsewhere. It's playing at the **Promenade Theater** on Broadway at 76th Street.

Going down, going up: ♦♦ The construction of **Columbia Universi-**

ty's faculty residence building on the northeast corner of W. 103rd Street and Broadway has moved into the excavation and foundation phase, which should be completed in February. See the article on page 6 for more details. ♦♦ In a move toward medieval iconography (or the computer desktop), the old **Walk/Don't Walk** pedestrian signals at street corners are giving way to the bright white walking "person" (well, it really looks like a man, doesn't it?) and the equally startling red hand. The only signal in our neighborhood that had not been converted as of this writing was at the southeast corner of Broadway and W. 110th Street, but that oversight appeared related to the recent scaffolding around Columbia's newly constructed school building. Now that the scaffolding is gone this reminder of olden, more literate, days will probably soon be gone too. ♦♦ A request to Community Board 7 by **Hot & Crusty** on the east side of Broadway north of W. 104th Street for a two-year consent to

have an unenclosed sidewalk café with 12 tables and 30 seats was approved by the full board. This was the second time the restaurant/take-out establishment had asked for the permission since opening this summer. ♦♦ With demolition completed and excavation about to start on the southeast corner of Broadway and W. 107th Street, the Clarett Group appeared before the Land Use Committee of Community Board 7 to present the plans for their as-of-right (no further approvals needed) development to be called "**Opus Condominiums at Straus Park**." The 20-story, 210-foot-high building was described as being set back more than required to allow extra light around the site. Nonetheless, several community members raised questions about the effect of the structure's shadow on Straus Park, just to the west on Broadway. Construction is expected to take about 18 months.

Creative Carpentry

Custom cabinets
Bookcases - Shelving
Radiator covers

Renovations and repairs
Kitchens - Bathrooms
Doors - Closets

30 years experience

212-962-1378

Marc Sorkin
Block Association Member

klara madlin
real estate, inc

125 W 72nd St NY, NY 10023

Klara Madlin
President

office: 212 580 3180 ext. 200
facsimile: 212 580 3959
email: klara@klaramadlin.com

www.klaramadlin.com

Licensed Real Estate Broker



Thank You, Members!

To all of our contributors, heartfelt thanks. Your donations keep the Block Association going and the guard on the street. Names of those who are “paid up” through the *previous* quarter (approximately) appear below; please let us know of errors. We ask that you

New donors and continuing donors: please use the enclosed envelope to send in your contribution as soon as possible.

please fill out the envelope stub completely (including your apartment number) and legibly when making your contribution (the stubs are the basis of our record-keeping) and indicate if you prefer anonymity.

235 W. 102 St.: Broderick, Crosby/Jakobsen, Daniel/Zawistowski, Einhorn/Futterman, Green, Knight, Kostelanetz, Larson/Overby, Lyman, Mallow, Meese, Mitchell, Nelson, Purrington, Timperley
240 W. 102 St.: Eisenstadt, Field, Fish/Davis, Fishman, Kalish, Weber, Workman/Miller
247 W. 102 St.: Dunn, Pierson/Robbins
251 W. 102 St.: Mirsky/Bommarito
252 W. 102 St.: Carroll/Musk
304 W. 102 St.: Plummer/Repoli
308 W. 102 St.: Goerl
309 W. 102 St.: Papo
311 W. 102 St.: Brumbach
315 W. 102 St.: Hansen, Weil
318 W. 102 St.: Erselcuk
250 W. 103 St.: Hatcher, Kater, Lee, Pogany, Rahmani, Soskin, Sue/Lin, Wall
254 W. 103 St.: Feldman/Hasenpusch
303 W. 103 St.: Frishauf
305 W. 103 St.: Lang/Bertin
307 W. 103 St.: Tredanari
315 W. 103 St.: Tuttle
316 W. 103 St.: Kleindon/Ahmed
321 W. 103 St.: Mendelow/Cardona
855 West End Ave.: Ausubel, Pezzullo, Rotenbach/McKenna, Solomon, Solowiejczyk/Porjesz
860 West End Ave.: Marchal
862 West End Ave.: Hewitt
865 West End Ave.: Beels, Carroll/Bartlik, Chase, Cushman/Sorkin, Davidge/Lott, Gurman, Hanrahan, Higgins/Lyon, MacGregor, McCormack, Nye, Perchanok, Rosenberg, Sands
870 West End

Ave.: Wuorinen
875 West End Ave.: Babush, Batterman, Benderly, Browning, Canin, Canin/Sauer, DeCurtis/MacDowell, Eisen, Felton, Freeman/Norwalk, Fricke/Klimley, Fuerstein, Garbers, Gillman, Grosf/Fisch, Hocham-Reid, Hyatt, Keane, Leiman, Leon, Levine, Lohr/Trucco, Manley, March/Laferrère, McDermott, McKitrick, Monderer, Perez, Rando-Chanon, Reich, Roberts, Rogers, Rosenfeld/Stein, Rubel, Seaman, Smith, Smith/Chibnik, Ward, Williamson, Yahr
878 West End Ave.: Chapman, Foreman, Fujinaka, Gross/Ochshorn, Hoos/Nossel, Lansdale, Stearns
884 West End Ave.: Aronow/Adler, Cutler/Young, Davis, Juhl, Lombardo/Leeper, Pines, Yin
885 West End Ave.: Baker/Albright, Browning, Cryer, Sanders, Sherman/Chafetz, Tympanick/Gilman, Weiss
299 Riverside Dr.: Dane/Rabinowitz, Evans/Adams, Fell, Ferber, Field/Seidel, Kastanis, Kaufman, Leidner/Ruden, Levin, Reich/Dessel, Tedoff, Toub/Pagano, Wagner/Cecil
300 Riverside Dr.: Abramski, Alfonso/Gouck, Blumberg/Targownik, Caggiano, Clarke, Cummins, Defiosa/Margold, Eisler, Fain/Hodapp, Faux/Willig, Flint, Forbes, Fox, Frank, Frizell, Greenwald/Struhl, Halberstam/Cohen, Hall, Hinzman, Kowal/Dean, Krassner, Larned, Lassiter, Larse, Livingstone, Meer, Mills, Paul, Plum/Rocks, Rack, Rapp/Zycherman, Rehberg/Greenman, Schiff, Serra, Simon, Sinaiko, Stone, Taus, Themm/Clevenger, Vaz, Vinnicor, Weissberg
305 Riverside Dr.: Avidon, Brown, Chang, Colon, Doty, Hoffman, Jacoby, Meyer, Minerva, Steinberger, Stengel
310 Riverside Dr.: Bien, DeCurtis, Gorelik, Hagiwara, Huber, Hugas, Kelly, Liles, Maffei, Miller/Tambini, Podrasky, Ralph, Turnock, Wiener
Landlords/Co-ops: 247 W. 102 St., 315 W. 102 St., 250 W. 103 St., 308 W. 103 St., 317 W. 103 St., 878 West End Ave., 885 West End Ave., 299 Riverside Dr., 300 Riverside Dr., 310 Riverside Dr.
Commercial: Bellov, Kay French Cleaners, Klara Madlin Real Estate, Mamà Mexico, Pan-Asian Repertory Theatre, Perez, Sorkin, Wohlfarth & Associates

Emergency Preparedness Discussed at Annual Meeting

Continued from Page 1

the performance of the guard service noting that the guards were generally punctual though not on the street as much as we would like. She has been consulting with Starr, the security company, to try to increase the number of rounds made by the guard during his tour.

Thirteen continuing members and one new member were elected to the Board for one-year terms when the members present voted unanimously for the Nominating Committee's slate. The reelected members are Paul Arnts, Hedy Campbell, Alan Cary, Rosalyn Cherry, Camille Colon, Jock Davenport, Cynthia Doty, Maura Gouck, Marlene Lee, Ginger Lief, Kathy Ralph, David Reich and Alan Seget. The new member is Larry Ferber.

Advice From Our Fire Captain

Continued from Page 6

- **Close the door.** Closing the apartment door helps confine the fire and reduce smoke spread.
- **Use the stairs.** Stairs are the safest means of egress. If you are unable to walk down 12 flights, simply exit your floor, go down a flight or two and wait until it is safe to use the elevators.

Paul Jirak is Captain of Engine Company 76 located at the firehouse on W. 100th Street between Amsterdam and Columbus Avenues.