



SOCIETY HILL CIVIC ASSOCIATION

THE RESIDENT NEWSLETTER

Box 3, Philadelphia, Pennsylvania 19105

May, 1981

Society Hill Town Watch Wants Ya

The Crime Prevention Committee, under the chairmanship of Tom Gould and Joy Lindy, has held one large community-wide meeting at which time representatives from the Police Department, the District Attorney's Office, the Mayor's Committee on Crime, Town Watch and citizens at large discussed the crime problems we all face and what might be done about them.

One preventive measure endorsed by everyone is the block-by-block Town Watch. One hundred and fifty-five residents have already signed up to help watch over the neighborhood. Tom and Joy have had several meetings with the following organizers: Tom Byrne, Louise Polis, Lisa and Roger Halterman, Ken Cundy, Cathy Lipkin.

If you are interested, don't wait to be contacted. JOIN!

Give Lisa Halterman a call at 923-3159.

This is *not* a dangerous task—you will *not* be confronted by a criminal. You will simply be notifying the police of any suspicious happening. (As a matter of fact, it can be great fun - you'll find out everything that's going on in the neighborhood!). This is an excellent way to help your community, hinder the criminal element and foster neighborliness all at the same time.

Mark Your Calendars . . .

Abbott's: The next General Membership Meeting will be held on Wednesday, May 6th to introduce the candidates who are running for the 1981-82 year, as well as to hear from the developer of the Abbott's site at 2nd and Lombard, Jack Blumenfeld. A major residential development with 40,000 square feet of commercial space is planned, so come and give us your views.

Also, on the May 6th agenda are: resident sticker parking, the A-4 hotel site (Bookbinder's), Independence Place, low-income housing, development of Penn's Landing, traffic and parking, trash and I-95.

Election: The election of officers and directors for 1981-1982 will take place at a general membership meeting of the Association on Wednesday, May 20, 1981, from 7 p.m. to 9 p.m. at the Old Pine Community Center, 4th and Lombard Streets.

Members of the Association in good standing, as of March 31, 1981, are eligible to be nominated and to vote. Members wishing to be considered by the Nominating Committee submitted their resumes and nominating petitions to Nominating Committee co-chairpersons Marsha Perelman and Tony Schneider.

Nominations for board directorships are by quadrant and by petition and the Nominating Committee

nominates only in the event that fewer nominees present themselves by petition than there are positions in that quadrant to be filled. The Nominating Committee nominates for all officerships (President, Vice President, Corresponding Secretary, Recording Secretary and Treasurer). In addition, nominees for officerships may also be made by petition containing ten signatures. The Nominating Committee met on Monday, April 20th and thereafter, but had not completed its work when this issue of the *Newsletter* went to press. Nominating petitions have been submitted by the following incumbents: President Michael Willmann, NE quadrant director Steve Miller, SE quadrant director Fred Edelstein and NW quadrant director Aaron Beyer.

A list of candidates and brief biographical sketches will be available prior to the election from the Nominating Committee.

The boundaries of the quadrants are as follows: NE: south side of Spruce Street north to Walnut, middle of 4th east to the river; NW: south side of Spruce north to Walnut, middle of 4th west to the middle of 8th; S.E.: middle of Lombard to south of the south side of Spruce, middle of 4th east to the river; S.W.: middle of Lombard to south of the south side of Spruce, middle of 4th west to 8th.

More Than You Want To Know About?

Independence Place: A meeting between representatives of neighbors (Washington Sq. East condominiums 1 and 2 and the SHCA) and Independence Place took place on March 6th. The committee prepared a list of concerns which were to be considered and resolved by the next meeting on March 27th. They included the following: developer's insurance policy, copies of correspondence from the developer to Shoemaker Construction Company, contents and effects of "Noxcrete" spray, response from developer to condominiums' ejection of Pennoni Parking Study, a garage use study, a garage safety study, debris problems,

signs, leases between Empire Associates and Penn Mutual and Independence Place for the garage, Manning Walk concrete repair warranty in writing, T.V. tie-in for condominiums 1 and 2, status of Locust Walk during construction of North Tower, the one percent art fund, garage leakage, construction starting time, Saturday construction, status of revised agreement with the developer, and additional lighting on Manning Walk.

The following items were not resolved at the March 27th meeting: garage use and safety studies, debris, signs, garage leases, concrete repair warranty, T.V. tie-in, Locust Walk, art

fund, Manning Walk lighting.

In between the two meetings, the SHCA scheduled a special membership meeting concerning Independence Place on March 24th. The most salient points discussed were: a concern about possible use of toxic substances on the site, concern with the effects of the North and South Tower on traffic and parking and the necessity of an *environmental impact study in this area especially since Independence Place is allowing only one half parking space for each tower unit*, a clarification of what the term "affected neighbors" means since the document titled, *Declaration*

(Continued on page 6)

On the Ramp Age

A new traffic study will be undertaken in the mid-city riverfront communities to assess the impact of additional I-95 ramps upon these neighborhoods. Not to be confused with the Access Needs study agreed upon in the I-95 Consent Decree, this survey will undoubtedly confirm the opinion of Philadelphia officials who ordered it and who appear bent on making every city street a corridor to Someplace Else.

A Reminder

You should have received your Membership Form and return envelope by mail this week.

Remember, the Society Hill Civic Association membership year runs from May 1981 to May 1982.

GET A QUEEN ANNE CHAIR FOR 80 CENTS

Old Pine Church will hold its annual Flea Market from 10 to 4 on Saturday, May 16th. In addition to the white elephants, you can partake of refreshments and listen to an informal entertainment program.

DAY CAMP, ANYONE?

A few vacancies in some age groups remain open for Summercity Day Camp. For information call Old Pine Community Center, 627-2493.

Zoning (Continued from page 4)

530 Spruce: Variance has been requested to erect a single family dwelling in the rear with two car parking. Rear of lot is now used for parking two cars. Zoning Committee is recommending opposition by the SHCA because density would be doubled with no commensurate increase in off-street parking.



The lady wears many hats... but specializes in just one.



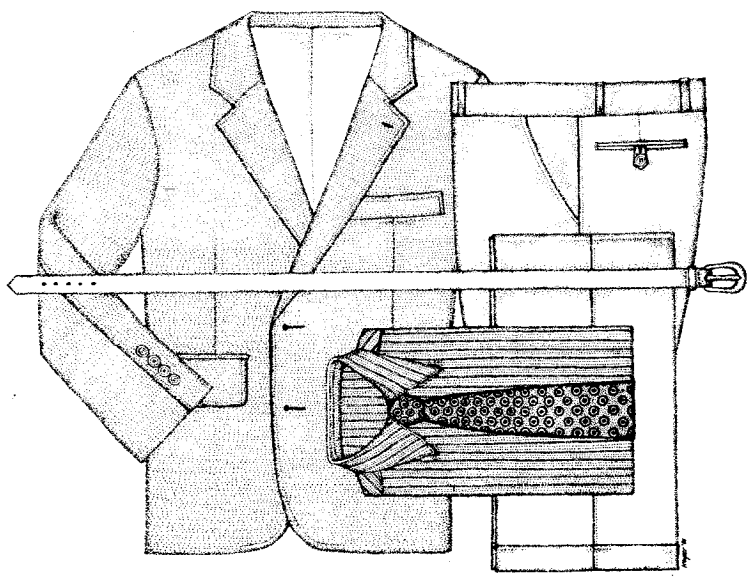
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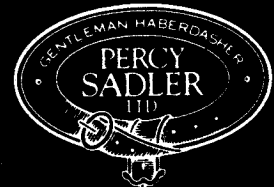
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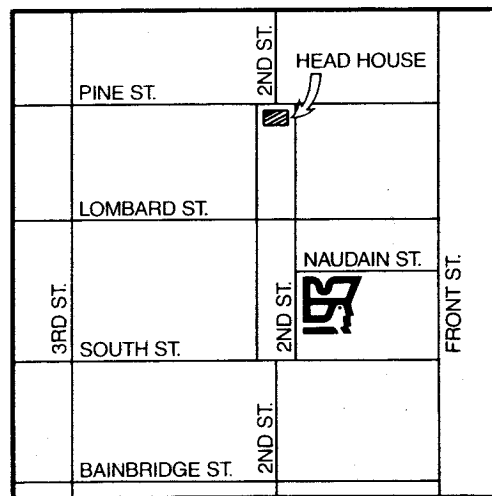
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Low Income Housing Update

The Society Hill Housing Foundation reports progress in funding the continuing legal battle against the proposed low income housing project near 6th & Pine Streets. Over 40 contributor/donors have pledged or donated upwards of \$8,000 to date.

The other side of the picture is that more than double that amount is apt to be needed this year as expenses mount quickly with accelerated preparations for our next date in court sometime this summer.

Persons interested in helping can use the form printed here. More information is available from SHHF trustee Dick Ostrander, 922-6179.

To: SOCIETY HILL HOUSING FOUNDATION

Name _____

Address _____

Phone _____

I pledge \$ _____ (monthly/one time only) to support the anti-low income housing litigation. (Monthly pledges are for 9 months, 3/1/81—12/1/81)

Checks should be made to SOCIETY HILL HOUSING FOUNDATION and delivered or mailed to:

R.W. Ostrander, Trustee (phone: 922-6179)
408 South Sixth Street
Phila., PA 19147

Please check if you'd like monthly pledge envelopes _____ yes _____ no

Zoning Update

712 Locust: The long-defaulted developers, Aquaro and Fantasio Associates, sued Redevelopment for their deposit and the right to be the developer and lost; however they plan to appeal. In the meantime, the present developer Pesot cannot proceed with construction while there is a cloud on the title.

Dock Street Site: The eight hotel developers are down to two—Radisson and Stouffers. By the end of May schematic drawings will be submitted and a winner will be chosen. The board has invited the two developers to discuss their plans at a board and a general membership meeting. However, Stouffers is the only one to come before the board, to date. Both developers are within the height limitations of the Urban Renewal Plan and both have received the suggested guidelines from the neighbors directly affected by their construction. Redevelopment's Ned Meitinger says they should pick a winner by summer.

732 Pine: Zoning variance has been requested to put in a office for two doctors and reduce six apartments into three luxury apartments. Tony Schneider will poll immediate neighbors and look into the status of the purchase.

(Continued on page 2)

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Around the neighborhood . . .

You would not have recognized her on the streets of Moscow. She dressed like Russian women do—a bulky coat, boots and a babushka on her head. And in her hand the mark of a true Muscovite—a plastic bag.

Her clothing—and her fluent Russian—served to lessen her conspicuousness as a foreigner and opened up a seldom-observed world of Soviet life to her eye and ear.

Sitting in her spacious living room on Pine Street last week, Dr. Erika Freiberger, slim in beige slacks, recounted some of her experiences in the eight months she lived and worked in Moscow and briefly in Leningrad.

With an IREX (International Research and Exchanges)—Fulbright grant under a Soviet-American Cultural Agreement, the Austrian-born associate professor of foreign languages and literatures at Glassboro State College, New Jersey, took off for the USSR in August, 1979.

But she did not go alone. Accompanying her was her little girl, Sheku, then three years old. Her husband, an architect and planner at Temple University, remained at home with their older daughter, Shirin, soon to be 16.

Erika's special interest is the writings of Boris Pasternak, eminent Russian novelist (*Dr. Zhivago*), poet and translator. She was given access to his private archives by the Pasternak family and has published a large number of scholarly papers as a result of her research. Among her assignments at Glassboro, she teaches a seminar—"The Nature and Role of Intellectuals and Intelligentsia in

Various Modern Societies"—to which only students in the top 10 per cent of the senior class are admitted.

Russian poets Joseph Brodsky and Andrey Voznensky came as guest speakers to Erika's seminar. She has met Voznensky in Moscow, he took her to lunch at the Writers Club. "The Club is located in the house that used to belong to the Rostov family—the same Rostovs made famous in Tolstoy's *War and Peace*. The food and the appointments were exquisite. Not like anything I had had before in Moscow. But then the Russian elite—ballet stars, writers and high government officials, for example—have access to special food stores and other privileges," she said.

I asked Erika if her Russian colleagues and friends were critical of her having left half her family behind while she pursued her studies. On the contrary, she said, they most often expressed admiration for her courage in bringing a small child to the Soviet Union. There is little or no infant food and fresh vegetables are non-existent during the long winter months. Most babies are raised on kasha (cereal) and milk which has turned sour because it is not kept refrigerated.

If anything, Erika had an easier time of it than her Russian counterparts. She had a small suite—two tiny rooms—in the dormitory of Moscow University. Her floor had a communal kitchen where she prepared their evening meal.

Sheku, after endless physical examina-

tions and testing, was admitted to a kindergarten where she spent her daytime hours. When she entered she knew no Russian at all and reported to her mother after the first day that she and her classmates "touched each other and giggled a lot." It was not long before Sheku was speaking Russian easily.

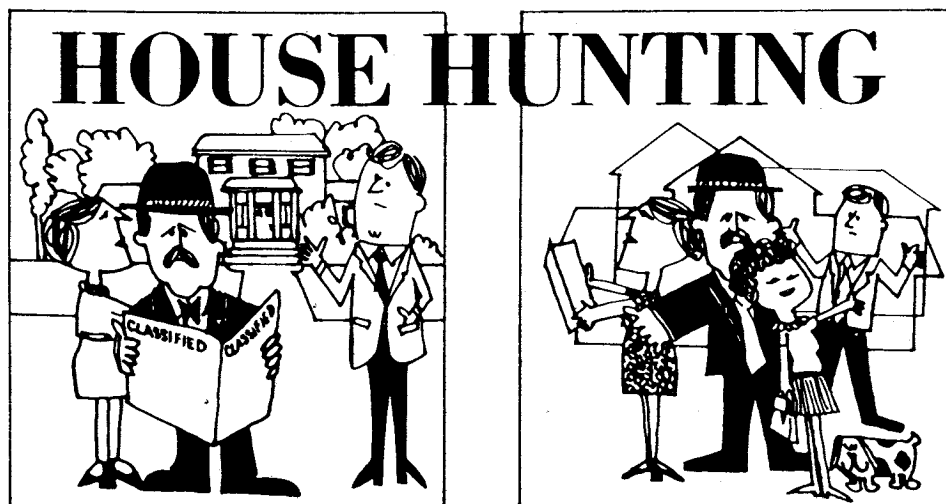
The Society Hill professor noted, "Young people are not permitted to get away with rowdy behavior and you don't see it except sometimes after football (soccer) games. And exotic dress is frowned upon. On the other hand, there is a great deal of alcoholism and vandalism.

"People were gloomy and depressed during the time I spent there. It was an especially hard time for dissent. Sakharov had been arrested and exiled to Gorki (a city in Central Russia). And there was little the Russian intelligentsia could do about it."

—Fran Israel

THANKS TO . . .

Contributors Joy Lindy, Fran Israel and Liz Ostrander for copy in this issue and a welcome on board to the *Newsletter* staff of old-timers Tim Lemmer, and Ruth Dugan.



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Darts/Laurels

Darts—to those slip-sliding plastic bags from our old friends at the A & P who don't seem to care what happens to the groceries once they've passed the check-out counter. Bring back the paper bags and give us a choice, please?

Darts—to the unknown person or persons who destroyed the saplings planted by Central Penn at 2nd and Pine and

Laurel—to Central Penn for replacing the trees for a second time,—Now that's a good neighbor!

Laurel—to the neighborhood churches and synagogues which organized the Bloodmobile visit.

Laurels—to the Clean-up Day people for their campaign on April 25.

Laurels—to Ellen Miller and the Horticultural crew for the lovely May basket competition—another fine community effort.

Darts—to the thoughtless people who convert Stamper St. from one-lane to no-lane by parking across the end of the street on Third.

Dart—to Captain Fireplug—who despite the drought, still makes his regular visits with his wrench to the Hydrant at Fourth and Pine and floods the neighborhood. Somebody buy him a Teddy bear.

Laurel—to J. McK. who epitomizes the Society Hill Good Neighbor—ties his trash, is alert for neighborhood security and safety, sweeps his walk as well as the Lawrence Court walkway and always has a friendly smile.

Dart—to the bad neighbor who cut off the tulip heads in Lawrence Court, then stole the bulbs. Next year, poison ivy.

Poison Dart—to PennDot—Better watch out—you're going to lose a bus in one of those potholes.

Laurels—to all the interested neighbors, over 155 thus far, who promised to participate in the Town Watch.

Dart—to the owner of the two properties in the 500 block of Pine Street whose steps and sidewalks look like a trash heap.

Laurels—to dog owners who carry a plastic bag and pick up their pet's poop.

Laurel—to Liz Ostrander, Southwest Quadrant Director, for making a valiant effort to stem the rising tide of trash in our neighborhood. She's put pressure in the right place, and she needs *all* our support to make it work.

(Continued from page 1)

Independence Place

and Agreement Imposing Restrictions states that *no proceeding to enforce or to collect damages for violation of the agreement may be obtained without the written approval of not less than 50 percent of the "affected neighbors"*.

Other matters discussed concerned temporary lighting on Sixth Street for security and a clearance at the garage ramp entrance at Sixth Street so that cars entering and exiting can see oncoming traffic. If this is not "more than you want to know", please contact your neighborhood representative: Bert Blicher, Condominium 1, Nancy Frenze, Condominium 2, Michael Willmann, SHCA.

The next meeting with Independence Place representatives took place on April 24th and will be reported in the next *Newsletter*.

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Recipe Corner

Here are some recipes to add zest to your meals. Featured are three more of our great neighborhood cooks. From the kitchen of **Miffy Bright** comes one of her favorite soup recipes. *Celeriac Soup*: 4 T butter; 2 lge. onions sliced; 3 medium potatoes peeled and cubed; 4 celeriac knobs peeled and cubed; 2 parsnips peeled and cubed; 8 cups chicken stock; 1 lge. bouquet garni; 1 cup heavy cream. Melt butter, add onions without browning and cook for a few minutes; add potatoes, celeriac, parsnips, season with salt and pepper, cover with chicken stock; add bouquet garni; bring to boil; cover partially and simmer for 45 minutes; let cook; puree in food processor or food mill; thin with cream up to one cup. To make a bouquet garni: 4 sprigs parsley; 1 bay leaf; ½ celery stalk; ½ t dry thyme. (All ingredients can be purchased at South Side Produce, between 2nd and 3rd on South.)

From the soup pot at **Bertha vonMoschzisker's** kitchen comes her recipe for *Lettuce Soup*: 8 oz. lettuce leaves (romaine) and salt; 1 small onion chopped; 1½ oz. butter; 2 cups chicken stock; salt, pepper, sugar and grated nutmeg; 2 cups milk; 2 egg yolks; 2 T cream. Wash lettuce and boil 5 min. in salted water; drain and rinse; chop and fry onion in butter for 5 min.; add lettuce; add stock, salt, pepper, sugar and nutmeg and bring to a boil; allow to cool then liquefy in a blender; add milk to puree and reheat gently;

simmer 5 min.; beat egg yolks and cream together, then spoon into soup; simmer gently but do not boil.

For an unusual dessert try G.G.'s fudge (stands for Great Grandmother—**Joann Buller's** that is) ingredients: 3½ cups granulated sugar; 3 t cocoa; 1 cup evaporated milk. In a large pot boil, stirring constantly until thick—about 25 minutes; test in ice-cold water until it forms a soft ball and holds together; mixture will be crusty around edges of pot. Have the following ready to add quickly: approximately 1 (7 oz.) jar of peanut butter; 7 oz. jar of marshmallow whip; 1 T vanilla; 1 rounded T butter. Beat these into boiled mixture quickly until blended, using an electric mixer. Beat hard for about 3 minutes until mixture looks like thick cake batter; pour immediately into buttered pan (8 x 10); cool thoroughly, about 6 hours, before cutting into squares.

GETTING PUNCHY

The Resident Newsletter is sponsoring its first annual recipe contest. This year we invite our readers to send in their favorite Fishhouse Punch recipe. This nectar of the gods has been enjoyed by local connoisseurs at least since the days of King George II. Send your recipe, or preferably a small specimen of your elixir, to: The Editors, Resident Newsletter, P.O. Box 3, Philadelphia 19105.

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EATING OUT/Cafe Nola

Creole creativity thrives on South

BY SUSAN GREATOREX
Of The Bulletin Staff

There may be some Philadelphiaans who'd like to forget they've been in New Orleans recently. That's just as well, because Philadelphia's new New Orleans-style restaurant couldn't accommodate the entire Eagles entourage, anyway.

Cafe Nola, a pink-and-green gem of a place, has seats for fewer than 50 diners. It doesn't take reservations, either, leaving you with three options: 1) wait; 2) don't; 3) fly to New Orleans.

We waited and it was worth it — even on a Friday night when the bar crowd was four deep, overflowing onto South st., and the fellow at the door said it would be at least 35 minutes before we'd get a table for two. It was actually longer but there were

enough diversions to keep us from being annoyed. A raw bar — oysters, clams and shrimp — makes it possible to have a plate of hors d'oeuvres while waiting. The bar itself is entertaining, with a full complement of cocktails that originated in New Orleans, like Pat O'Brien's famous hurricane.

We settled in with an order of shrimp remoulade (\$5.75), which was more than enough for two, with a Scarlett O'Hara and a Rhett Butler. The menu describes them respectively as "one drink and you're gone with the wind" and "frankly, my dear, you won't give a damn." Actually, Scarlett is Southern Comfort and cranberry juice. Rhett is the same, plus lime juice, to relieve the sweetness. They're two of the dozen specialty cocktails in the \$2.75-\$3.50 range that'll make you think you're by the bayou. Dinner will make you believe you left Philadelphia.

Chef F.X. Bege has made a diligent study of New Orleans cuisine, from the Southern city's top restaurants to the cookbooks put out by church groups.

Creole cooking, he says, is basically a combination of French and Spanish cuisine, with a few misinterpretations that make the taste distinctive. He's working to make it as authentic as possible and, from what I fondly recall from a recent visit to New Orleans, is succeeding.

The oyster, you might say, is Bege's world. It appears everywhere on the menu, except in the dessert listings. As an appetizer, we split the "2x2x2" for \$6.25. Hiding in three little ramekins were two plump oysters Iberville in gruyere sauce; two oysters Bienville with shrimp, mushrooms, cream and wine; and two a la Rockefeller in spinach with Pernod. We also sampled the hearty and spicy creole seafood gumbo soup (\$2.75) that would be fine as a light meal.

At the top of the entree list was jambalaya (\$8.50), the Creole version of paella. My companion looked no further. It was a fine choice with its ham, sausage, chicken, shrimp, oysters (of course) and a sauce of "at least 40 spices" over rice. Other good "taste test" choices would have been the Cajun combination (\$8.50) of shrimp creole, jambalaya, and



Bulletin Photo by Jack Tinney

Cafe Nola serves New Orleans food with southern charm.

red beans and rice — really typical — fried catfish (\$8.25), fried oysters (\$8.50) or "Big Daddy's fish fry" combination of shrimp, oysters and catfish (\$8.75), all served with hush puppies of fried cornmeal.

The menu's sole meat entree is barbecued ribs Lady Bird Johnson (\$7.95). The seasoning was terrific but the ribs fatty. Next time I'll stick with the oysters or the the redfish courtbouillon (pronounced coo-by-yong). It amuses Bege to think that the Creoles turned the bouillion the French use to poach fish into a hearty stew, with *everything* in it.

Additions to the menu, now offered as specials, will be crayfish as often as it's available; a boneless breast of chicken stuffed with shrimp, butter and served with a creole sauce (\$8.50) and duck Beauregard (\$9.50), laced with Southern Comfort and a peach glaze.

Cafe Nola, in the making for more than a year, isn't named after a woman or the song. "Nola" is, Bege revealed, an abbreviation for the city and state of its food: N O, La. It's owned by Judy De Vicaris and Bill Curry, who are also partners in Copabanana a few doors away and

Le Corner Store at 15th and Locust sts.

The decor of Cafe Nola is just plumb pretty. Above a chair rail, walls are covered in pink moire; below, it's a colorful print based on dark green. The print fabric reappears on chair cushions and lampshades, while the dark green theme is continued on the real tin ceiling and the table linens. Lazy fans rotate overhead, adding visually to the relaxed, southern atmosphere. Despite the crush of the crowd, we were not rushed through dinner or dessert, a shared piece of pecan pie with real whipped cream for \$1.75.

The finale is the one place Bege is willing to let authenticity slip. Bananas Foster, a New Orleans specialty, just didn't work because there isn't room to flambe at table-side. Alternate choices are praline sundaes (\$2.50) and the soon-to-be added grasshopper pie and cheese-cake.

Cafe Nola also serves a salad-raw bar kind of lunch, Wednesday through Friday and a Sunday brunch menu featuring eggs and — what else? — oysters.

Cafe Nola

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NOLA
CAFE

Thank you,
Bulletin!

P.S.

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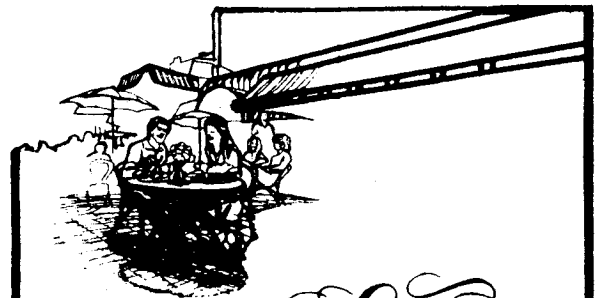
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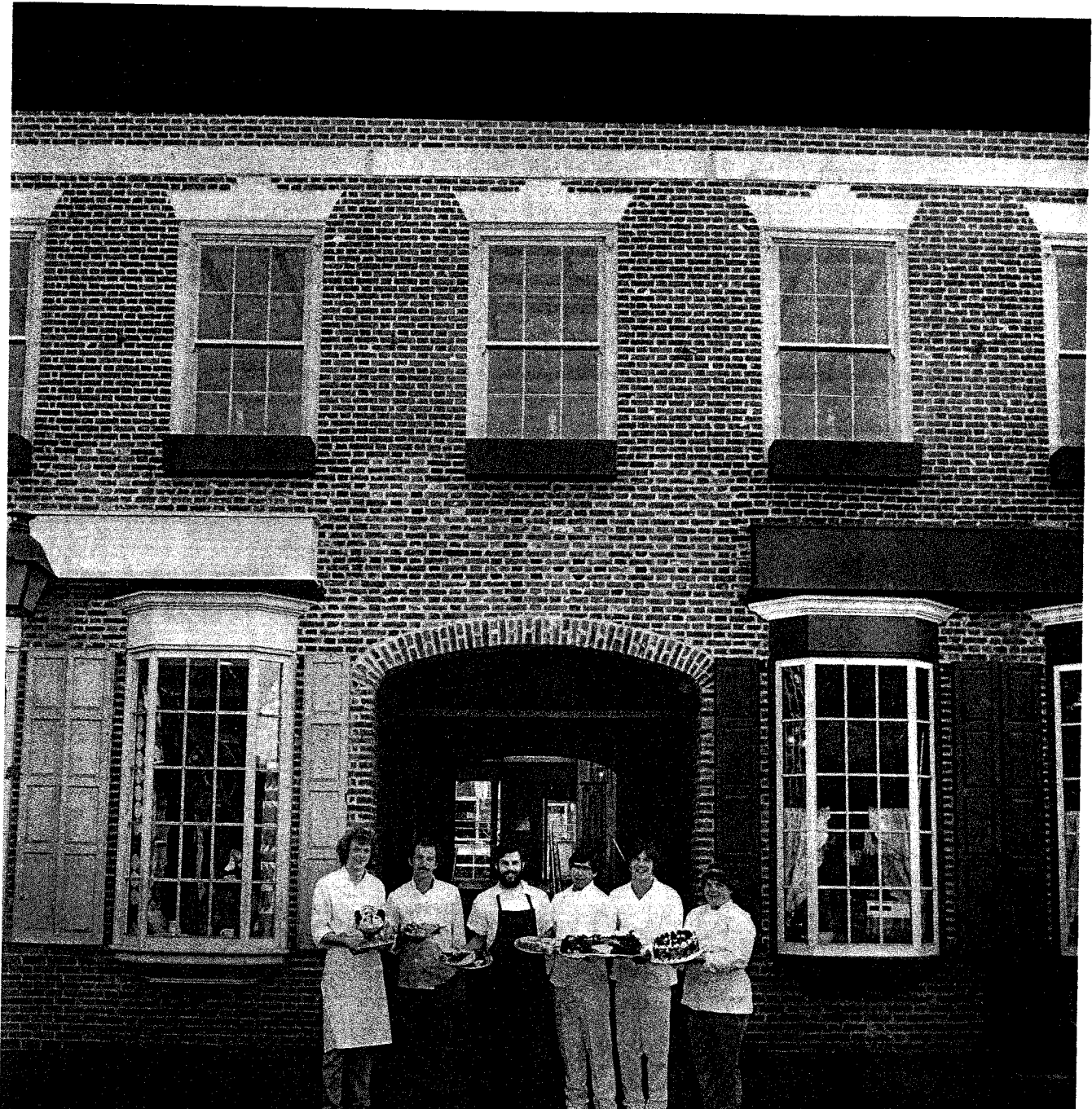
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