



The Chat

A Whole New Place to Feed the Soul



The new store at West 96th & Columbus Ave

We Upper West Siders love our mom and pop shops – those great old non-chain places that make the neighborhood unique. But, once in a while, it's really nice to have a quality super store in our midst – a one-stop shopping Mecca where we can get exactly what we need. Whole Food on 97th and Columbus is one such place.

When Mikell's, the relatively famous jazz club, closed at that corner

in 1991, it was replaced by a neighborhood diner. A few years ago, that restaurant shuttered and the site became part of a large retail development called Columbus Square, which ranges from 97th street to 100th street on Columbus. Close your eyes for a second and you might assume you're in the suburbs, think Roosevelt Field or Short Hills Mall. The stores that populate those shopping centers are now or will shortly be in our

neighborhood: T.J. Max and Michaels to name two. The anchor tenant of Columbus Square, however, is Whole Foods, the huge, quintessential new age grocery store.

You're not going to find any hot dogs cooking in aging water in the deli section of this store or zeppole frying in grease in the bakery. The store is very clear about its mission.

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Done and Done

It's been quite a while since the last newsletter, but that doesn't mean that the Board hasn't had it's hands full. The past few months have seen the completion of several projects.

Most noticeably, scaffolding went up all around the perimeter of our lovely building and all the brick pointing and mortaring were done ensuring the continued soundness of our building and fulfilling our Local Law 11 obligations. When the work was at long last complete, the only residents who were sad to see the scaffolding

go were a few rain-hating pooches and their owners. The hallways were brightened up with some fresh, new paint, and our wobbling front steps were repaired.

The roof deck arrived in the nick of time to enjoy the July Fourth festivities. Indeed, with the Macy's Fireworks booming over the Hudson River for the first time since 1979, it seemed like all of Manhattan was celebrating our roof deck along with us. Our pot-luck party on the roof was fun and festive, with goodies such as homemade guacamole,

fruit salads, pizza, and cookies.

Other projects are still under way, including plans to bring Verizon Fios to the building, giving residents a second option when it comes to choosing their cable and phone service providers, a new Guard's desk for the lobby, replanting in the front of the building, and a fresh paint job and re-organization of our lending library. Stay tuned....

-T. Cicala





Prince Pancho and The Villainous Vizula

Pancho Villa, a.k.a. Grace Jeffers' Chihuahua, has led a regal life. There are the airplane rides (50 of them); the hotels of which The Rittenhouse in Philadelphia and the Red Lion in of Stockbridge, Mass are favorites; the yoga lessons where he excels at doggie down; the unneutered ladies-man demeanor; and the cashmere blankets he insists on. Like a lion, he's self-possessed, haughty with humans, and well, just plain royal.

Panchito does not crave Mexican food, he leans more towards lamb chops, grilled (never smoked) salmon, fresh -- no-left-overs-please -- turkey, homemade meals and the bacon that Lewis hands him. The willful, expressive little dynamo has strong likes and dislikes. He dislikes being touched by strangers -- he's been known to bite, also on his list of pet peeves are skateboards, running, flailing hands, people

with sunglasses and baseball caps, rain, and especially vizula's. One vizula named Jesse knocked Pancho over when he was young, and the Chihuahua never forgot, or forgave. All vizulas are suspect and with Jesse, it's like

new second-floor neighbor Lionel a lot. Although the Chihuahua is his own person, when caught in a downpour he shows his softer side (he cries like a baby). When his paws are the slightest bit wet, he shakes the water off his fur as if he is soaked.

"One vizula named Jesse knocked Pancho over when he was young, and the Chihuahua never forgot, or forgave."



Superman vs Lex Luthor.

Nicknamed "bug" and "pussycat", Pancho really likes to sun bathe and it's reported that he smells like a baked potato when he's been out in the sunshine for a while. He loves the park across the street and has a very active social life with the canine crew in the neighborhood. While Barcelona was his best friend, he really likes his

On November 4th, Pancho will be 14 years-old. Grace originally bought the dog from a pet shop in Vernon Hills, Illinois for her brother. After five years, her sibling moved to Montana, where Grizzly's and not Chihuahuas rule the roost. Pancho was then passed to Grace six months after her gorgeous greyhound Mojo passed away.

Today the senior citizen walks at least 1.5-miles daily and has acupuncture and energy work done on him to keep him spry. So, if you're a vizula, watch out because the prince still got it going on.

- Lori Greene

Greene on Green

It pays to be green for your health, your wallet, and our planet. Below are some easy tips from the green committee:

- Unplug appliances, cell phones, televisions and more when not in use. One tenant we know is saving close to \$50 a month doing this.

- Take the stairs to save electricity. Your heart,

your waistline, and your elevator repairman will thank you.

- Run washing machines and dishwashers only when they're full. You'll save on detergent and if you line dry some clothes on Bounce as well.

- Don't run the water when you brush your teeth. I know the sound is soothing but

meditation is a more proven method of lowering your blood pressure.

- Get your energy from alternate power sources through Con Ed. It might cost you a bit more but it will be less than the money you save unplugging your outlets. Either way, it should all even out in the very full wash. - Lori Greene



A Whole New Place To Feed The Soul

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We think these elements all play a huge role in our success:

Whole Foods – We search for the highest quality, least processed, most flavorful and natural foods possible because we believe that food in its purest state –

unadulterated by artificial additives, sweeteners, colorings and preservatives – is the best tasting and most nutritious food there is.

In other words, Whole People – Our people are our company. They are passionate about healthy food and a healthy planet. They take full advantage of our decentralized, self-directed team culture and create a respectful workplace where people are treated fairly and are highly motivated to succeed.

That may be true but when asked at the information desk if the manager was available to speak to a writer for the 214 RSD newsletter, she was referred to the regional Whole Foods press office. So much for decentralization.

Whole Planet – We are committed to helping take care of the world around us, and our active support of organic farming and sustainable agriculture helps protect our planet.

This commitment is evident everywhere, from the store's inventory to the literature in the café

and "take action" brochures available throughout the store. It seems very authentic and important, but it's also good marketing as is the free jazz concerts on Friday nights.

The store is enormous and beautifully stocked and appointed. At this point, until several high rises are completed on the east side of Columbus, it is relatively underutilized during the week, especially compared to its lower upper west side sister store at Columbus Circle, which is packed all the time with locals and hordes of tourists.

However, preparing for the future onslaught of resourced residents and weekend shoppers seems to be part of Whole Foods strategy as there are no less than 32 check-out registers!

The prices at Whole Foods seem to be very uneven – some items are extremely over-priced, a box of miniature black and white cookies costs \$5.99, while others are a bargain, a small container of tuna salad and a small container of chicken salad sold together cost \$5.00.

Whole Food's commitment to natural and organic foods suggests that prices will be higher but the store seems also to be committed to providing good price value and publicizes "weekly buys," such as fresh wild-caught

flounder for \$8.99 a pound and bone-in beef steaks for \$9.99 a pound. Smart shoppers will do well here. Impulse shoppers may not.

Aside from products to take out and cook yourself, there are several stations where you can mix and match items at "salad" bars and eat in or take home.

Next door to the Whole Foods grocery store is the Whole Foods wine market. It too offers a vast array of products with a vast array of price points. The selection is impressive and the prices seemed typical of other local wine merchant's prices.

Whole Foods grocery is open daily from 8 am to 11 pm. The wine store hours are Monday through Saturday 9 am – 10 pm and Sunday noon thru 9:00 pm. Delivery is available, too – for a price.

It would be interesting to know what Mike Mikell would think of the entity that ultimately replaced his funky and indigenous jazz club, but, that will never happen. Sadly, Mike died Friday September 25th at age 80.

- C. Bailey



Smart shoppers will do well here. Impulse shoppers may not.





A FAMILY AFFAIR

You know her. The dark-haired woman in signature glasses examining our facade closely, engrossed in meetings with board members, or inspecting a slant in one of our steps. She is Lisa Gorelli, Senior Management Executive at Lawrence Properties -- so self-effacing that she needs to check her business card for her title. But really, Lisa is our Managing Agent, a job she's held at 214 for 17 years.

Translation -- she manages the day-to-day business of our coop. That could be coordinating bids on projects, overseeing Richard and his staff, or working with contractors to make sure they get their work done on time and on budget. She fields calls from shareholders (oh the stories she could tell, but is too discreet to disclose), manages our work with architects, helps with budgeting, and in general, she makes sure all the trains run on time.

Lisa has been in the managing agent business for 23 years

and finds the most rewarding part of her job saving her six buildings money or getting a big thank you and appreciation for a job well done. And the hardest part? It's managing some 30 people under her and trying to please everyone. A sense of humor helps.

She talks to her supers every day -- when it snows she's on the phone, and during wind gusts she's warning buildings to batten down the hatches. Whatever time day or night she makes sure her buildings are OK.

An ideal building to manage is one with a great super. He's like "one of your arms -- your eyes and ears in the building." If he has the building's best interests foremost in his mind, then Lisa's job is in the background. These days the economy is causing everyone to work harder and try to save money. The heating system is one of a building's biggest expense, so the super has to watch the boiler

and not put the heat on too soon. "Too much heat is like ripping up \$100 bills."

Of course, the Chatillion is one of her favorites because she's had it so long and done so much with it. In her time there's been a modernized elevator, a new boiler, a new oil tank, the hallways have been done more than once, and she has overseen at least three Local Law 11 projects.

She's a babysitter and psychiatrist and she's always there in an emergency. People recognize her and stop to say hello, and when shareholders pass away or give birth she "feels it." "It's like a family."

- Lori Green

She's a babysitter and psychiatrist and she's always there in an emergency.



On the Block:

We lost the Battle but the War Rages On

At the end of August our Block Association's (Neighborhood in the Nineties) petition to prevent the Lantern Group from commencing construction on 319 West 94th Street was dismissed. That battle was lost but it spurred on a new battle – the appeal.

It was touch and go for

a few weeks as the Block Association scrambled to find the needed resources to launch the appeal. Through negotiations with the Attorney and a lot of ground-level fund raising the Block Association did file an appeal just in the nick of time.

This new battle has just begun, and it's an

important one. The Block Association needs volunteers and donations to keep this appeal in court.

If you can help please visit

<http://www.n90s.org>

and sign up to be a volunteer or donate what you can. You can also learn more about the issue by visiting the website.

- J. Judd

IN MEMORIUM: Two Grande Dames

On October 15th, 214 Riverside lost the matriarch of its canine population. Prinnie Judd, who lived to age 17, was a sweet and expressive German Sheppard who loved to take long walks with her companion, Judy, no matter how inclement the weather or how inconvenient the time. She was especially fond of the 105th street dog run and, until fairly recently, would insist on going there – dragging Judy behind her.

Prinnie was patient and kind to the younger dogs in the building, recognizing they were just learning the neighborhood traditions and rituals that she knew so well. In the end, Prinnie was very compromised but she kept looking forward to her "treats" and her time with Judy.

Our hearts go out to Judy and everyone in the neighborhood who loved gentle Prinnie. May she rest in peace.

The second floor lost one of it's most vocal of tenants on July 1, 2009, when Hope passed away.

Hope was a special girl, who always had a bounce in her step and a devilish glint in her eyes, especially when she wanted to 'yell' at her arch nemesis across the hall. (But of course she always forgave her mom and dad for fraternizing with 'the enemy'.")

She is missed. Our hearts go out to Aris and Carol.



"Just this side of heaven is a place called Rainbow Bridge..." (www.rainbowsbridge.com/Poem.htm).



NEW FACES

One characteristic of the upper west side that makes this neighborhood special is the concentration of talented artists and academics. Joyce Silberstang, who just moved into #109, fits squarely into the academic model. She has a PhD in Industrial/Organizational Psychology and is a professor at Adelphi University. But Joyce is no ordinary academic.



Joyce Silberstang
#109

She is working with colleagues to create a new developing field which explores how complexity theory can be used by researchers and practitioners to improve social problems. They seek to entrepreneurial ventures. (Social entrepreneurs work to create social change by addressing society's most pressing social improve the lives of the poor through projects such as micro-lending, job training, and educational programs.)

Joyce has recently co-edited and contributed to

a book on the subject, Complexity Science and Social Entrepreneurship: Applying Social Value Through Systems Thinking. She is clearly a thought leader in this evolving and important discipline.

Aside from research, writing, and teaching, Joyce enjoys weaving, taking long walks in the city and spending time with friends, many of whom live in the immediate neighborhood. A Brooklyn native and NYU alumnus, Joyce lived in the DC area for 20 years but now is very pleased to once again call New York City home. She loves the diversity of the upper west side, its architecture and Riverside Park.

Being an author herself, Joyce is thrilled she is living in the building where John Dos Passo once lived – not to mention the building that is currently home to other writers, artists, and teachers who are carrying on the rich intellectual tradition for which the upper west side is known.

When Douglas Figueurado was looking for a place to live with his sweet little dachshund, Teaka, he was drawn to our beautiful columns, great Upper West Side location and, most of all,

our dog-friendliness. His decision was made when his parents visited our website and said to him "That's the building for you."

Douglas has deep Southern roots. He grew up in an Orlando, Florida that was mostly orange groves and farmland. His interest and talent in singing took him from the balmy South to the frigid campus of the Eastman School of Music. From there he made it to New York, to the Manhattan school of music and to a flourishing singing career.



Douglas & Teaka
Figueurado, #111

Douglas gave up touring in 2001 and switched to a career in IT. He's a vice president and project manager at Lazard Bank.

- C. Bailey and
J. Judd

"That's the building for you."



Halloween Party!!

FALL RECIPES

Thursday, Oct 29th
in the Lobby

6:30 pm – 8:30 pm

Refreshments will
be served.

**WEAR
YOUR
COSTUME!**

We're on the Web!

See us at:

www.214RiversideDrive.com



Amazing Apple Cake

INGREDIENTS

- 1 1/4 cups white sugar
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 2 eggs
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts
- 5 1/2 cups chopped apples



PREP TIME 30 Min
COOK TIME 45 Min
READY IN 1 Hr 15 Min

DIRECTIONS

*Preheat oven to 325 degrees F (165 degrees C)

*In a medium bowl, stir together the sugar, flour, cinnamon, and baking soda. Add the eggs, oil and vanilla, mix well. Add the nuts and apple, mix until all of the apples are evenly coated. Pour into a 9x9 inch pan.

Bake for 45 to 50 minutes. Serve warm or cool.



Crispy Corn Fritters

INGREDIENTS

- 3 cups oil for frying
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon white sugar
- 1 egg, lightly beaten
- 1/2 cup milk
- 1 tablespoon shortening, melted
- 1 (12 ounce) can whole kernel corn, drained

PREP TIME 10 Min
COOK TIME 20 Min
READY IN 30 Min
yields 1 dozen fritters

DIRECTIONS

*Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).

*In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels.

*Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

- Recipes courtesy of Allrecipes.com

Reminder: WEB PASSWORDS:

The Green Committee:
214treehugger

The Garden Committee:
planting94