

## Memorial Celebration of "Lawrence P. Dorsey Way" Draws a Passionate Crowd



Embracing the new sign are from left: Joseph Fatal, artist; Otto Neals, artist and Dorsey Art Club member; Jennifer Stewart-Hutchinson, art club board member; Laurette Jackson, Dorsey's daughter; Donald Jackson, Laurette's husband; Councilman Mathieu Eugene; Dominique Volcy, artist; Therese Lorenceau, art club supporter and PLG resident; Clifford Jackson, art club member; Pearl Miles, Mathieu's assistant; and Duna Menos, of the art club. Photo: Frieda Menos

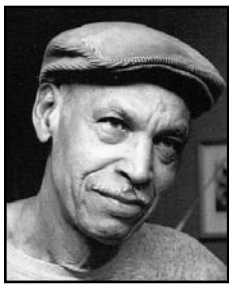
BY JENNIFER STEWART-HUTCHINSON

An array of community members turned out on October 26, 2011, to celebrate the official designation of "Lawrence P. Dorsey Way," an enduring memorial to the beloved owner and picture framer of Dorsey's Art Gallery, who passed away four years ago. A morning of tributes marked the new identity at the intersection of Rogers Avenue and Fenimore Street, a stone's throw from Dorsey's, the oldest black-owned establishment of its kind in New York City, if not the nation.

On behalf of the Dorsey Art Club that now runs the gallery and as a member of the board, I was honored to emcee the street co-naming service held at St. Marks Baptist Church, next door to the gallery. I was overwhelmed by the turn out and participation. With fans of the gallery, community members, artists, friends and family—about 150 all told—there were so many people in attendance that the church could not hold them all and eventually the standing room only crowd spilled out onto the sidewalk.

Guest speakers included Dorsey's daughter, Laurette Jackson, who travelled from Atlanta with her husband, Donald Jackson to be present for the momentous tribute to her father; Elizabeth Koch, attending as a representative of Borough President Marty Markowitz; former Councilwoman Una Clarke representing her daughter Congresswoman Yvette Clarke; and notable artist Emmett Wigglesworth. Councilman Mathieu Eugene also spoke. "I did not know Mr. Dorsey," he said, "but whether you knew him or not, no one will forget his legacy. This landmark on Rogers Avenue ensures that his contributions will be remembered."

But Ms. Clarke did know Dorsey and reminisced about her daughter's childhood experiences growing up in the gallery, learning to paint and performing odd jobs for the gallery owner. Listening to her inspired me. It reminded me of my sons Travis and Kameron talking about the wonderful days spent in the gallery playing Tic-Tac-Toe, eating candy, meeting the many artists who would become family friends and spending time with Mr. Dorsey. Their only regret was that he never fulfilled his promise to teach them how to play golf, a game he loved to play and watch. *(continued on page 4)*



## SPRING CALENDAR

**March 24** Lefferts Manor Association Spring Meeting Church of the Evangel, 1950 Bedford Ave. Saturday, 10am–Noon

**April 28** Flower Barrel Planting. 9am–Noon. Please contact Mary Miller at mary.h.miller@gmail.com.

**June 3** The 42nd Annual House & Garden Tour, Sunday, Noon–5pm

## Notorious Dollar Vans Become Needed Alternative to B41 Bus

BY MILFORD PREWITT

On the same January day that Mayor Bloomberg delivered his annual state of the city address, WNYC radio talk-show host Brian Lehrer invited his listeners to phone in and evaluate the state of their neighborhoods.

Thomas, the first caller up and an apparent neighbor of ours, fumed "the bad thing about the neighborhood is the dollar vans. They've got to go! They don't respect the laws, they cut people off dangerously, and when you combine them with the MTA buses on Flatbush, they just create a lot of congestion."

Thomas's loathing of the ragtag, loose knit, legal and illegal passenger vans that shuttle people along the roughly eight-mile long Flatbush Avenue is a common one among motorists.

But hate them or love them, use them or shun them, dollar vans, a quaint name that has stuck even though the fare is now twice that amount, have evolved over a bumpy 32-year run into a vital transportation alternative to the B41 bus. Countless riders from Prospect Lefferts Gardens grant them their blessings.

"If it wasn't for the dollar vans, I doubt if I'd have a job," said Eula Michel, a 42-year-old single mom who lives in a Maple 1 apartment building, while waiting for a van between Midwood and Maple Streets.

### "Dollar vans have got to go!" a caller tells a talk-show host



Dollar Van discharging passengers on Flatbush Avenue near Empire Boulevard. Photo: Milford Prewitt

A government office worker in Camden Plaza, Michel confesses catching a dollar van at least twice a day during the workweek and perhaps as many as four times a day on the weekends. She once avoided the vans for fear of her personal safety, as too many drivers seemed reckless. But when threatened with termination for being too late to work too many times, she turned to the dollar vans.

"It's just so aggravating waiting on the 41, never knowing if it is going to arrive or not," Michel says. "Then they run the Limited, sometimes two and three at a time and [it doesn't] stop" between Midwood and Maple Streets.

Some pretty hard evidence backs up Michel's personal anecdote about the snail's pace of the B41. Last summer, the bus line won a runner-up slot for the Pokey Award from the Straphangers Campaign, the citizen interest group that critiques public transportation. Cited by the Straphangers as one of the slowest bus rides in the system, the B41 averages about 6.5 miles per hour during non-rush hours.

By contrast, Albert, a thirty-something-year-old dollar van driver who has plied his trade off and on since the age of 15 and Ras, a driver in the business for 12 years, both attest that they can cover the eight miles from King's Plaza to the Livingston and Smith Streets "terminal" in just 35 to 40 minutes, roughly 12 miles an hour.

The industry has even attracted national attention. In its October 2011 issue, *The Atlantic* gives the dollar van business a generally positive review. "A private bus system that works," it reports. A "tantalizing demonstration of how we might supplement mass transit with privately-owned mini-transit entrepreneurs," it continues.

Dollar vans began in 1980 when workers of the former New York City Transit Authority staged a 12-day strike and left millions of people without a means of getting around. The city begrudgingly approved the service during the strike, later licensing the drivers under the Taxi and Limousine Commission, whose rules and regulations—along with traffic laws—are enforced by the Police Department.

In addition to Flatbush Avenue, busy dollar van routes exist along Church Avenue, and in parts of Queens. The Chinese communities in Flushing, Brooklyn and Manhattan also run active commuter van services.

The TLC reports that the dollar vans generally have a pretty good safety record despite the minority of daredevils and stunt drivers who generate the negative public perception about the business.

Police say they cannot tally the number of accidents specific to dollar vans during the course of a year, but records indicate that there has not been a fatality linked to any vans since 1994, and that death was actually a homicide when a gunman shot and killed a driver during a robbery.

Contrary to common public assumption, all legitimate dollar van drivers carry the same kinds of insurance as yellow cabs, says Allan Fromberg, the spokesman for the TLC. In addition to having a state driver's license and a van driver's license, the van companies—even if a self-employed entrepreneur—must have and display a secondary "commuter van authority" license. Both licenses are stenciled on the side of the vans, often above or near the passenger side rear wheel. But *The Atlantic* estimates that there are dozens of daring dollar van drivers who carry no licenses at all.

Ironically, the vans—according to the 25-page regulation that gives the TLC authority over them—are not supposed to follow bus routes or pick-up passengers from bus stops. But drivers and the police say that rule is minimally enforced as police focus on more serious infractions like speeding, reckless driving, running red lights and blocking traffic.

For their part, van drivers say a tiny minority of their peers is giving their industry a bad name with unsafe driving habits and unfriendly attitudes. The drivers say the industry was far more unified and cooperative years ago and that younger or newer drivers to the business respected certain rules of conduct, such as not cutting off another driver just to get a fare.

Dollar van driver Ras, who notes that he is fully insured and has all of the proper licenses, supports police efforts to weed out drivers who give the business a bad image.

### One resident says dollar vans helped her save her job.

Although a minority of "old-timers" has been driving on-and-off since the late 1980s, younger drivers tend to be part-timers or are doing it temporarily until the economy improves.

Van driver Albert, says he drives only when the economy forces him to as he shuffles between the ebb-and-flow of construction work or retailing jobs.

Both men concur that on a good day they put about \$500 to \$600 in their pockets which happens just a few times a month. More typical, they say, is a mediocre-to-bad day, which brings them less than \$300. It cost about \$130 to fill their gas tanks once every three-to-four days and they estimate that they sit behind the wheel from eight-to-ten hours a day.

## MEET YOUR NEIGHBORS

### Kendall Christiansen Takes On Big Social, Economic Challenges

Kendall Christiansen plays an active role making a difference in three distinct but challenging quality of life issues: improving the environment, advancing Brooklyn's economic well-being and bringing leadership to the nursing home industry.

The 23-year-resident of Maple 2 sits on the boards of the Brooklyn Chamber of Commerce and the New York Congregational Nursing Home (NYCNH) on Linden Boulevard between Bedford and Rogers Avenues, which has played a vital but quiet role providing long- and short-term comfort and care to Brooklyn's frail and elderly for more than 100 years.

At the Chamber of Commerce, Christiansen is involved in efforts to help small businesses grow and attract new business.

His consulting practice—Gaia Strategies—helps environmentally-related businesses shape their policies, practices and public profiles. He crisscrosses the U.S. and Canada on behalf of InSinkErator, the world's leading manufacturer of food waste disposers, engaging cities, environmental groups and trade associations in the compelling issue of diverting food scraps from landfills to produce renewable energy and compost. "I help Mayors answer the 'banana peel' question: throw it away, compost it, or send it down the sink disposer?"

During his 25 year tenure on the NYCNH board, 20 of which he served as chair, he oversaw its \$25 million expansion from 67 beds to 200 beds. The Nursing Home enjoys a reputation as one of the best long-term care facilities in the city.

The stately-looking building's roots in PLG are deepened even further in that it houses district offices for U.S. Rep. Yvette Clarke and City Councilman Mathieu Eugene, where they host a steady stream of constituents. And the Maple Street School operated there temporarily while transitioning to Lincoln Road.

Christiansen is married to his wife of 25 years, Carol Shuchman, a senior manager of real estate for the Federal Reserve Bank. They raised three children in their Maple 2 home: Ben, 23; Rachel, 21; and Noah, 17.

#### When did you move to the Manor?

Our contract arrived on Black Monday in October 1987, which made us catch our breath. Serendipity brought us here: the late Paul Skrobela (a broker on Lincoln Road) brought us to the door and I recognized the owners—Larry and Maude Frost, residents for 56 years. Larry and I served together on the Congregational Home board, which he chaired for 25 years. They were thrilled to sell to a friend, and trusted us to clean it out.

#### What exactly is your profession?

I'm a public affairs geek who knows a lot about urban issues, especially environmental challenges like solid waste, recycling, wastewater and green buildings. I began my career in the Chancellor's Office at the Board of Education as a Mayor's Urban Fellow, followed by a year at the Port Authority; I've worked in city government, for foundations and companies, as well as on my own for more than 10 years, and I've been a registered lobbyist much of the time.

#### Where are you from originally?

I love to tell New Yorkers I was born in Manhattan...Kansas, but raised almost entirely throughout the state of Illinois, ending up in grad school in Chicago. Later I emigrated to New York City in 1980 for a fellowship, lived in Park Slope and Prospect Heights, met Carol and never looked back.

#### What do you like about PLG?

Carol and I moved frequently as kids, so we both appreciate being grounded in the "heart of Brooklyn" and building relationships with people and institutions that make us feel connected. From day one, we've made such wonderful life-long friends here, and the diversity of people and professions is a special cause of delight.

#### What are some community involvements that bring you the most pride?

At the New York Community Trust I led the launch of Leadership/New York and the Fund for New Citizens, after which I helped launch the City's landmark recycling program—shaping the rest of my career. Leading the Congregational Home into its second century is especially rewarding.



#### And Another?

Although it was an enormously demanding and miserable experience for eight years, I am proud to have led the relocation of the Maple Street School to its Lincoln Road home.

#### What do you do for recreation?

Avid theater-goers, we love BAM and its café and cinema. Prospect Park, Brooklyn Botanical Garden and the Brooklyn Museum are spectacular reminders of the legacy of Brooklyn's planners. When not traveling, I can be found early mornings at the Prospect Park Tennis Center, having out-grown coaching youth soccer and basketball. I used to enjoy woodworking and home improvements, building our kitchen and backyard deck 20 years ago. But now I can't imagine where I found the time.

*Interview by Milford Prewitt*

## NATURAL HEALER AND PLG NATIVE APRIL EPPS GETS YOUR CHI FLOWING

BY RENEE MICHAEL-PREWITT

When it comes to neighborhood tenure, few Lefferts Manor residents have more of it than acupuncturist and reflexologist, April Epps.

Back in 1959, her parents Richard and Clara Epps purchased their home on Rutland 1 where they raised April and her sister, Sandra. Her parents passed away in 2000 and 2001, but April has lived in the house off and on for more than five decades—the last 15 years with her husband Al.



April holds fond memories of attending school at P.S. 92 on Parkside Avenue where the racial diversity she found in her classrooms reflected the diversity of the neighborhood in general.

"As a child growing up in the hood, I had no fear," she says. "We kids were a tight group and we looked out for each other. It takes a village... Our parents taught us good manners, respect for our elders and our surroundings. We put garbage in garbage cans."

The Lefferts Manor of her youth, Epps recalls, was also bustling with businesses including a candy store called Babaloo. And there was Goldberg's soda shop, on the corner of Rutland and Flatbush: "French fries in a greasy brown paper bag, egg creams and yummy cheeseburgers. Oh yeah!" she swoons.

Epps has found the influx of newcomers to Lefferts Manor over the years to be, in a word, "amazing."

"We're a magnet for good people because we have good people here," she says. "Anyone that might appear stand-offish, may not be used to a 'neighborhood.' I have heard some people say that they never knew their neighbors in other places they have lived. Diversity comes in many forms. I think it makes us all students. There's something new to learn everyday!"

Epps, trained in reflexology, certified in Reiki and a licensed New York State acupuncturist, recently took time out to respond to *The Echo's* questions about the ever-expanding practice she has been running from her home since 2006.

#### Your company's name is Chi Flow. What does that mean?

In traditional Chinese Medicine "Qi" or "Chi" (pronounced "CHEE") is considered to be the life force that flows through us. It is likened to the blood that flows through our veins. When your Chi is stuck or stagnant, disease occurs. I help get your Chi flowing.

#### What is Reiki?

Reiki is a spiritual healing practice that returns the

body back to balance, mentally, physically and emotionally. A Reiki practitioner uses a light touch, which reduces stress, pain and anxiety. It creates a sense of well being. It does not treat disease, it strengthens our natural ability to heal and regain balance.

#### What is reflexology based on? How does it work?

It is based on the theory that our hands and feet reflect the organs and body parts. The reflexologist uses thumb and finger walking techniques to apply pressure along reflex points of the feet. This has a stimulating effect on specific parts of the body by improving nerve function and blood supply throughout the body. It addresses chronic and acute health problems, reduces tension and promotes wellbeing. It is NOT a foot massage!

#### How does reflexology differ from acupuncture?

Both encourage the natural healing process to work. Acupuncture is the insertion of fine needles that are placed in specific points on meridians or lines of the body. Reflexology is pressure applied to the feet.

#### Is acupuncture just for pain relief?

Acupuncture addresses many health challenges, stress, respiratory, circulatory and musculoskeletal to name a few.

#### The room you treat your clients is very soothing and cozy.

It was my bedroom growing up. I have to say that I do love my treatment room. It's quite comfy.

#### If you had the power to create something that would be a major improvement in the quality of life in PLG, what would it be?

I would like to see a center for wellness in a space like Phat Albert's, or even the old Caledonian campus, on Parkside Avenue, with affordable classes in nutrition, yoga, acupuncture and reflexology, of course.

April Epps can be reached at (347) 262-4099 or [april@chiflowacupuncture.com](mailto:april@chiflowacupuncture.com). Visit her website at [www.chiflowacupuncture.com](http://www.chiflowacupuncture.com).

*Renee Michael-Prewitt is a New York Times research editor who lives with her husband on Sterling 2.*

# PLG DINING OPTIONS GROW

## DELROY'S PANINI SHOP PAIRS WITH 65 FEN AND FULFILLS A LATE FRIEND'S DREAM

By JEFFREY F. HORNE

Blissfully, our entrepreneurial neighbor Michael Campbell has contributed to the expansion of eating and drinking options in Prospect Lefferts Gardens with the opening of Delroy's on Fenimore Street. He has also fulfilled a late friend's dream.

On December 18th, Campbell quietly celebrated the second anniversary of his wine store 65 Fen, and just as quietly, opened Delroy's, a quaint panini, soup and salad spot directly adjacent to his popular wine shop.



One of Delroy's chefs is Stephen Sardinha, who learned to cook at his family's restaurant in Trinidad & Tobago. Photo: Milford Prewitt

The new venture is named after Michael's close friend, the late Delroy "Fatty Boo" Wilson, a hefty neighborhood character who owned a mini-bodega in the space Delroy's now occupies. He could be found Memorial Day through Halloween sitting outside the store cooking jerk chicken in his trusty, converted oil-barrel

grill and selling it to passersby to supplement his income.

Through the years—he died prematurely at the age of 53 on New Years Day in 2011—"Fatty Boo" often told Michael of his intention to convert the mini-mart into an eatery. So in addition to creating a food establishment to complement his wine endeavor, Campbell has also fulfilled his friend's ambition with an apt culinary tribute.

Delroy's will pair paninis with wine, of course, but for now it is BYOB. Fresh bread is delivered daily to create a variety of sandwiches that can be stuffed with such traditional fillings as prosciutto, fontina cheese or fresh vegetables enhanced with gourmet mustard or high-quality mayonnaise.

Stephen Sardinha, a chef who learned to cook in Trinidad and Tobago while working in his family's restaurant, the Blue Crab, will operate the kitchen along with Ashante, the neighborhood's gifted lounge singer who is pursuing a professional singing career. Ashante will also occasionally perform in the restaurant.

Delroy's looks nothing like the mini-mart it used to be. With its cream-colored walls, a large fan with dark wood blades mounted in the high tin ceiling, and an old-fashioned wooden bar dividing the cozy 20-seat dining room from the kitchen, the place is airy, open and relaxing.

"My patrons are diverse, including local photographers, musicians, and artists as well as old and new neighbors from all walks of life," says Campbell, who although born and cradled in Jamaica, has lived his entire life in PLG growing up mostly on Fenimore Street. The service is going to be community-minded and friendly, he says.

Campbell looks forward to hosting special events for local artists, musicians and poets, having wine lectures and tastings and booking the facility, which can accommodate up to 35 people, for private parties.

In time, Delroy's may also do off-site catering in the neighborhood and both in-house and catering menus will ultimately expand to include appetizers and desserts. Delroy's manager Jamika Mack says future plans also include serving international beer and wine and a "visiting chef night" may be in the making, too.

While Delroy "Fatty Boo" Wilson will never have the honor of cooking in his namesake's kitchen, he may be gazing upon his former bodega pleased that both his name and his custom of serving food to his neighbors carries on.

*Besides being friends with Campbell since childhood, Jeffrey Horne is also an educator and location scout who lives with his wife on Midwood 1.*

## High School Friends Partner to Revive Café Exhale

By MELBA WINSLOW

A high school friendship and a lifelong dream are the winds of change powering the revival of Café Exhale.

Longtime PLG resident Michelle Davis, who heretofore worked in payroll administration in the hospital industry, says she was only answering an inner voice that had long compelled her to pursue a career in hospitality when she decided to partner with Paul Delapenha, an old high school friend and the owner of Café Exhale.

Delapenha opened the place about two and a half years ago smack dab in the middle of the block between Rutland Road and Midwood Street on Flatbush Avenue. Michelle says she was actually pained to walk by the place most nights and see it empty while her soon to be partner struggled to make it more inviting and hospitable.

After four or five months of explaining her vision and plans to Delapenha—and investing in the café financially—Michelle welcomed her friend's offer to make her a partner. Now a lifelong dream to own and operate a restaurant and bar of her own is helping to breathe new life into the ailing business.

"Since June, I've been doing it all," she says, beaming. "I'm co-owner, hostess, purchasing agent, labor scheduler and digital marketer.

"I just saw this as a great business opportunity for myself. This is something I've wanted to do since I was 19 or 20."

Michelle says one of the first orders of business was to work on Café Exhale's image, which, rightly or wrongly, was viewed by many residents as a hangout for young hip hoppers.

"We're hip without the hop," she says. "We want all people to come here, all ages, all races, new neighbors, old neighbors. Just come on in, this is your spot."

The restaurant serves up a Caribbean-accented continental menu and claims to have the best fish and chips and chicken wings in the neighborhood. With its minimalist décor, Café Exhale is distinguished by its tall, black-and-white leather bar chairs with backs shaped like cat ears.

The attractive and cheery hostess with the winning smile says she hopes to use her engaging personality and fondness for people as one of Café Exhale's marketing plusses, a kind of Queen of Charm greeting new customers and old friends.

"Come by to have a drink, come by to get some food, come by to see me," she says invitingly. "Come by to talk. You might be able to give me some business ideas."

Unlike many other eating establishments in the neighborhood that are close to subway stations, on corners or more brilliantly lit with neon and thus enjoy more robust pedestrian exposure, Café Exhale is in the middle of the block and too many people dash by without noticing it. But Michelle says she is soon to launch a website and is making active use of digital marketing and social networks to reach a wider audience who may have taken the place for granted.

Moreover, she has started a weekly karaoke night on Thursdays that has turned out to be very popular.

"The neighborhood could be more supportive," Michelle says, noting that many of the more affluent newcomers hardly ever come into the restaurant. "Unfortunately, I'm not getting that support and I understand because we had a certain image problem in the past.

"But I'm encouraged by the changes we put in place and I'm very optimistic. As my Dad would always say, 'Nothing worth value comes easily. You've got to work hard,' and I'm willing to do that."

Café Exhale is open Sunday through Tuesday from 4 p.m. to 1 a.m., Wednesday from 4 p.m. to 1 a.m. and Thursday through Saturday from 5 p.m. to 3 a.m.

*Ocean Avenue resident Melba Winslow is pursuing a journalism degree in digital content management at Columbia University.*



Michelle Davis, co-owner of Café Exhale. Photo: Milford Prewitt

## Blue Roost Moves Its Comfort Foods & Homey Ambience to K-Dog's Former Location

By ROBERTA WOEFLING

Linda Billings has moved her Blue Roost Café from its problem-plagued spot on Flatbush Avenue to the former Lincoln Road home of the beloved K-Dog and Dunebuggy café once owned by Gabby Lowe. There, six years ago, Gabby planted the seed that would spawn a mini-Restaurant Row. Now the community spirit continues with Billings' homey hospitality and down-home food.

On a chilly Friday in mid-January, Linda gave The Echo a behind-the-scenes peak at her new and much larger cafe and told the back-story of her bumpy move from 539 Flatbush Avenue to 43 Lincoln Road.

Linda was eager to leave the tiny 288-square-foot Flatbush Avenue space almost from the day she opened the Blue Roost there a little more than a year ago.

From the get-go there were a host of issues, she says, not the least of which were unresolved building repair problems that made operating difficult. The landlord made minimal "band aid" type fixes or none at all. In early December this neglect culminated in a huge flood that brought down the ceiling.

When the old K-Dog and Dunebuggy space became available last October—a closure instigated by Lowe's fatigue from a difficult relationship with the landlord—the decision to move to the prime Lincoln Road location was a no-brainer. It had four times as much square footage and storefront exposure to a much larger customer base from the foot traffic of subway and bus riders, joggers, walkers and tourists going to and from the park and the two large apartment buildings across the street.

But as Linda began to explore taking over the space and communicating her intent to the appropriate real estate interests, she became aware of rumors that there was friction between her and Gabby. For the record, Linda makes it clear that nothing was farther from the truth.

"Everything is good between Gabby and I," Linda insists. "In fact, she has been super helpful and willing to answer all of my questions."

When asked about her dealings with her new landlord, Linda says that she went into the new lease with her eyes wide open. She had heard Lowe's stories and knew the potential difficulties, much of which was reported in the Autumn 2010 issue of *The Echo*.

Linda says that she was honest from the beginning with the landlord and felt that the landlord was honest with her.

She is grateful that thus far the landlord has done everything promised. A positive difference, Linda says, is that there a management company is now handling the property, which wasn't the case in Gabby's situation.

The restaurant had a bumpy opening first month and offered only coffee, bagels and pastries. The city dragged its feet issuing necessary permits, inspectors failed to show on scheduled dates, and there were delays installing and rehabbing some kitchen equipment. Worst of all, the flood that damaged the first Blue Roost forced Linda to shutter the place sooner than planned and the cash flow that could have been diverted to renovation at the new location dried up.

But many of those problems are now behind the new Blue Roost and it is now and offering a full menu from 7:30 a.m. to 8:30 p.m. weekdays and 8:30 a.m. to 8 p.m. weekends. Linda says it's been heartwarming how supportive the neighborhood has been to her come-back and she's grateful to her loyal employees who have put in their own time to help out.

Despite a much larger kitchen, she says the menu choices of "simple, homemade, goodness...comfort food from different cultures" will be about the same as before. House favorites like Brunswick stew, pulled pork sandwiches, homemade grits, biscuits and gravy will remain on the menu.

Growing up in North Carolina Linda learned her way around the kitchen from her mother and grandmothers who were really good cooks. When she went off to college

the food available on campus dismayed her and prompted a revisit to her mom's and grandmas' culinary lessons. She cooked for herself and friends, too. They were so impressed that they often told her she should open her own restaurant.

Years after that seed was planted, the Blue Roost opened and is now in full swing at its new "French country shabby chic" location. Linda confesses it's the only style she knows.

Patrons can dine at the Blue Roost or order online at [www.seamlessweb.com/bluroostcafe](http://www.seamlessweb.com/bluroostcafe).

*An architect who lives with her family on Rutland, Woelfling is also a member of the LMA board.*



## Sterling St. Block Assn. Tributes Etta James, Whitney Houston at Inkwell

The Sterling Street Block Association will celebrate the music and lives of recently departed blues/jazz singer Etta James and rhythm and blues songstress Whitney Houston over two nights at the Inkwell on Rogers Ave. at Sterling St., April 13th and April 14th.

Live music will be performed by R/B singer Stephanie Bates and Co. from 7 p.m. to 9 p.m. both nights. There is a music charge of \$20 and a cash bar.



## Dorsey Way *(continued from page 1)*

At a ceremony following the church service, Councilman Mathieu Eugene unveiled the street sign with Laurette Jackson at his side. The festivities continued with the "Street Renaming Exhibition" to commemorate the event and a reception at the gallery. The work in the exhibit included works by notable artists Joseph Bell-Bey, James Brown, Karl McIntosh, Otto Neals, Donovan Nelson, Ann Tanksley and Emmet Wigglesworth.

I chatted with James Brown about his first show at the Gallery some 37 years ago and what it meant to him to witness the ceremony that day. "Well deserved," he said, as he shook his head.

"People just loved Dorsey," said renowned sculptor and painter Otto Neals. "Anytime you came by, he was here, and you could have some wine and cheese and just talk about art." I, too, share these sentiments and always found the Dorsey Gallery to be a welcoming and friendly place.

My family and I know the importance Mr. Dorsey played in our lives, but I did not comprehend the extent to which he touched so many others in our Brooklyn community. The depth of passion displayed by the community at last October's events memorializing a neighborhood treasure reinforced in my mind the rich legacy of Lawrence P. Dorsey. A wondrous time was had by all in attendance. It was a fabulous day!

The effort to establish Lawrence P. Dorsey Way started shortly after his death when board members of the Dorsey Art Club began a campaign to get the city to rename the block where the gallery has operated since 1970. Through community outreach and government networking, board member Duna Menos took the bull by the horns and steered the campaign. Hundreds of area residents, artists and art lovers who signed petitions, the unanimous support of Community Board 9 and the backing of Councilman Eugene and his City Council colleagues all played an indispensable role in making the street renaming and celebratory tributes happen. Bravo to Duna for spearheading the project and seeing it through to completion! Now, Lawrence P. Dorsey's name will be a permanent fixture in Prospect Lefferts Gardens.

You can drop by the gallery at 553 Rogers Avenue between Hawthorne and Fenimore Streets or call (718) 771-3803 to arrange a visit.

## Enduro Retires Name as Lincoln Park Tavern Takes Over

Big change is coming to the neighborhood's most popular restaurants and bars, Enduro and Lincoln Park Tavern.

James Mamary has finished a modest remodeling and completed a brighter paint job to the dining room of the Tex-Mex joint on Lincoln Road. But Enduro's name will be dropped and Lincoln Park Tavern will become the official trade name for both adjoining eateries.

The establishment will also begin home delivery through the website [www.seamless.com](http://www.seamless.com). Enduro's kitchen will continue to offer selections to LPT patrons, but in a recent service change the menu will be scaled back to include only customer favorites.

The convenient door in the wall between the two places will remain.

## The Flowers that Bloom in the Spring, Tra-La

BY MARY MILLER

Get ready for the annual planting of the flower barrels that line Manor Streets! The spring planting will be held on Saturday, April 28. Lefferts Manor Association Board members will be recruiting residents of their blocks to help with this project, which is a wonderful opportunity for young, old, and in-between to join in beautifying our neighborhood.

You can help by cleaning out your barrel and topping off the soil. Barrels that are holding water should have a hole drilled near the bottom to help them drain. The classic whiskey barrels last a long time, especially if the metal straps are kept in good shape, but they don't last forever. Need to replace one or want another one? Our friend Joe Merola at Kings County Nursery, which supplies the impatiens for the barrels, notes that he will be carrying the whiskey barrels this spring.

To get a bargain on this often hard-to-find item, go to [www.kingscountynurseries.com](http://www.kingscountynurseries.com). 10% off coupon can be found at bottom right of home page.

## State Senator Moves District Office to Medgar Evers College

State Senator Eric Adams's new district office at 1669 Bedford Avenue at Montgomery Street opened for business Feb 6. Located right across the street from the Medgar Evers College main classroom building, the office phone number remains the same: (718) 284-4700. The old location at 572 Flatbush Avenue at Midwood Street housed the 20th District's State Senators for more than 20 years.

## IN MEMORIAM

### Dr. Jorge Suarez, Retired Pathologist and Generous Book Donor: A Neighbor's Reminiscence

BY MARY MILLER

As a long-time admirer of the charitable work of Dr. Jorge Suarez, I would like to share the legacy of this wonderful neighbor who passed away last November at the age of 83.

Some of us already knew of his efforts to bring books to remote areas of his native Philippines, but his life story and largesse is even more remarkable.

Dr. Suarez was one of twelve children born to an educated couple in a small town in the Philippines. His father, a land surveyor, could read and write English.

His mother, who ran a dry goods store, could also read and write, but only in the local language.

The Suarez family valued education, and all twelve children went to college. Some of Jorge's siblings went on to become architects, military men and nurses. Jorge's parents also saw to educating the children of those who worked for them. Reading materials were scarce in the Philippines so the young Jorge, a devoted reader, would read the pieces of newspaper used as packing material for the dry goods shipped from Manila. He never forgot how much he craved something to read.

He attended medical school in the Philippines and came to the U.S. for his internship and residency, intending to return to the Philippines. But love, marriage, and children altered those plans, and he got a green card and then his American citizenship. His family settled in the house on Rutland 2 where his wife, Nina, had grown up, making her one of the truly long-term residents of the neighborhood.

As a pathologist at Brooklyn Hospital, Dr. Suarez trained many residents, and Nina reports that their Thanksgiving and Christmas tables were a mini-U.N. with doctors from distant countries gathered around. Dr. Suarez always encouraged them to remember those they had left at home.

During his sixteen years of retirement Dr. Suarez devoted his efforts to providing his hometown with the reading material he had longed for in his youth. Soliciting used books, especially children's books, from friends and neighbors, the Suarez family packed shipping carton after shipping carton, and sent them off to Manila where his sister would deliver them to the small community library on the second floor above his mother's store.

Soon there were enough books to stock a school library, with the proviso that adults have access to the

materials, too. Then letters came from other schools, begging for books for their children. Over the years the Suarez family has provided books for eight grammar schools, two day care centers, one junior college, one church school and one four-year college—all in the Philippines.

They also responded to specific requests, like raising money to help a village install a water pump and providing religious statues for a small chapel. With medical missions into the mountain areas, they modeled for the local population the idea that those with little could share with those with less.

Now this years-long project has come to an end with Dr. Suarez's death. Those who gathered are no longer able to continue, those who received will not benefit anew. But Suarez's legacy is really the understanding that we all have the potential to share what we have with those who have less.

Nina points out that women's shelters, day care centers, and many other entities accept books. Indian reservations in this country are also underserved. And for those of us with roots in other countries, Dr. Suarez would always want us to remember the people and their needs back home.

Mary Miller is a board member of the Lefferts Manor Association and a longtime resident of Rutland 2.



### Carmen Maloney Welch, Longtime PLG Resident, Dies at 85

Carmen Maloney Welch, a decades-long resident of Fenimore 1, died of natural causes at the age of 85 in October 2011. Only six months earlier her 93-year-old husband, Dr. Arnold Fitzgerald Welch preceded her in death.

"Carmen was intelligent, witty, and eager to learn," states the obituary program from her funeral service at the House of Hills on Sterling Street.

"She was a central figure in the Lefferts Manor community who was well beloved by all," it continues.

Friends say Mrs. Welch was obsessed with education.

Born in Port of Spain, Trinidad in 1926, she had four children from a previous marriage to Wilfred Maloney. She instilled the value of education in her children and inspired them to work hard and achieve college degrees.

In addition to Dr. Welch, a popular, community-active dentist who ran a medical practice with his physician-brother on Franklin Avenue, three of her children preceded her in death.

Her beloved daughter, Dr. Jacqueline Johnson Maloney and a host of grandchildren, great-grandchildren, nieces, nephews, friends and neighbors, survive her.



For a stronger community, join the

## Lefferts Manor Association

MANOR RESIDENTS:

- I (we) subscribe to LMA's efforts to improve our neighborhood as a community of historic, landmarked, single-family homes.  
Dues: \$20.00 per household or \$10.00 per senior citizen household

NON-RESIDENT FRIENDS:

- I (we) support the work of the LMA and would like to contribute to their efforts.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

TELEPHONE \_\_\_\_\_

E-MAIL \_\_\_\_\_

Enclosed is my check for \$ \_\_\_\_\_ + \$ \_\_\_\_\_ = \$ \_\_\_\_\_  
DUES ADD'L CONTRIBUTION TOTAL

Dues from January through December 2011. Checks payable to Lefferts Manor Association. Send payment and form to: P.O. Box 250-640 / Brooklyn, NY 11225 or drop in the mail slot at 214 Rutland Road, 163 Rutland Road or 25 Maple Street.

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