Landmark Reps Explain the Rules At Homeowners Meeting

by Mary Miller

A

h, spring, when homeowners’ fences turn to landscaping, sidewalk replacement, home repairs, and making sure those projects don’t run afoul of the Landmarks Preservation Commission (LPC). The beautifully restored and preserved homes in the Prospect Lefferts Gardens (PLG) Historic District rival not only from the love of proud homeowners, but also from a specialized set of city rules designed to keep the houses that way. Those rules are enforced by the LPC. In late February, LPC representatives met with residents of Rutland 2 to clarify, review and discuss the responsibilities of homeowners who live in the city’s various historic districts like ours. All 660 homes in Lefferts Manor are within the PLG Historic District. The meeting between Rutland 2’s neighbors and the LPC was one of a continuing series of informal exchanges that Ben Edwards, Lefferts Manor Association president, has been arranging with the Commission and homeowners on individual blocks in the Manor for the past couple of years. Maple 2 and Rutland I were previous hosts. Here’s some useful information detailing how the LPC’s renovation rules affect you.

Even worse than not notifying the LPC are those who are not required to obtain a permit, either. How do those projects impact the building, the neighborhood or the historic district? As a government agency, the LPC is not permitted to recommend specific contractors or provide a list of approved vendors, but it can give guidance on how to find a good contractor for a major job like painting, re-landscaping or roof repair. If you’re thinking of doing any work to the exterior of your home, you should call the LPC at 311 to make sure that it is allowed. The LPC is a great resource for homeowners who want to make your homes beautiful and maintain the proper condition.

Eric Adams is Brooklyn’s next mayor. Meet the candidate.

Eric Adams

“I’ve seen the future, and it’s us. It’s all of us,” he declared. “We want to make New York City a place where we can all thrive. That means making sure that everyone has access to affordable housing, quality education, and good jobs.”

Adams’ platform focuses on improving education, crime prevention, and economic growth. He has承诺ed to invest in affordable housing projects and increase the supply of affordable housing in the city. He also vowed to make New York City a safer place by hiring more police officers and implementing community-based policing strategies.

Adams has been a longtime advocate for progressive policies and social justice. He has supported measures to address income inequality, reduce the carbon footprint, and improve public schools. He is a strong proponent of criminal justice reform and has worked to reduce mandatory minimum sentences for non-violent offenses.

In his campaign, Adams has emphasized the need to address the ongoing pandemic and prioritize the health and safety of all New Yorkers. He has committed to ensuring that all residents have access to affordable healthcare and support for those affected by the crisis.

Adams is running for mayor of New York City in the 2021 election. He is a member of the Democratic Party and has the backing of many notable figures, including former President Barack Obama and civil rights activist Rev. Al Sharpton.
CIVIL RIGHTS DOCUMENTARIAN MADELINE ANDERSON

by Sandra M. Skolbe

Madeleine Anderson is a pioneering black film editor who has contributed greatly to the film industry. She is known for her work on several important documentaries that covered civil rights issues.

Anderson began her career in the film industry in the late 1960s and early 1970s. She was a member of the Women's Film Editor's Guild and worked on documentaries that focused on documenting events as they occurred. One of her most notable achievements was the breakthrough film editor who made some of the most important documentaries of the civil rights era of the 1960s and 1970s.

Anderson notes, “I identified with them as a black working woman, as a mother, and as a human being. Their goal and determination to succeed were evocative of my own efforts to become a member of the film editors’ union. Our obstacles were the same, those of gender, racial discrimination, and politics.”

In her documentary years, Anderson continued her robust career. She served as an in-house film editor at NET (now WNET, Channel 13) and was a member of the original staff of the program Black Journal.

Anderson later created films for both the Children’s Television Workshop and Infinity TV. Anderson taught at the University’s Graduate School of the Arts and was one of the pioneers of WHMM, Howard University’s public television station. Awards and honors include the Indie Award from the Association of Independent Video and Film-makers (a lifelong achievement award for contributions to the arts of film and television). She was inducted into the Black Filmmakers Hall of Fame in 1992.

Madeleine Anderson’s films may be found at the Black Film Archive at University of Arizona in Bloomington.

Sandra Skolbe is a technical writer and journalist who has lived for seven years with her husband on Sterling 1.

Eric Adams Sets Agenda

“I think he has a vision that brings us together and what better vision than to bring a project in on time and within budget. The kinship I felt toward the workers compelled me to translate the essence of their experiences to film as genuinely as I could,” Anderson notes. “I identified with them as a black working woman, as a human being. Their goal and determination to succeed were evocative of my own efforts to become a member of the film editors’ union. Our obstacles were the same, those of gender, racial discrimination, and politics.”

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MangoSeed: A Delicious Escape to The Islands, Right Here on Flatbush

by Dave Miss

Mango Seed restaurant offers a taste of the best Caribbean and West Indian cuisine and hospitality one can find under one roof this side of Negril or Miami. Located on Flatbush Avenue between Lenox Road and Woodruff Avenue, MangoSeed is a diamond in the rough squeezed between dollar stores and shuttered wearwe-rama shops. It is decorated in soothing wood, soft yellow and brown tones, with warm lighting. It displays framed archival black-and-white photographs of nearby Church Avenue, apparently taken back when Brooklyn was a cow pasture.

The music is loud but not overwhelming. The flat-screen TV was a big hit with the basketball fans who gathered themselves on chicken wings while I was there.

But it’s the food and the service staff—led by the cheerful bartender and hostess, Lala McCarden—that makes MangoSeed enticing.

She organizes an enthusiastic “hello” as I plug myself at the bar and instantly converts me into a regular. In fact, I’m surrounded by regulars. It seems like Lala’s on a first name basis with everyone. Well, their long-held secret is out. People don’t return to crummy restaurants and know the bartender’s name.

Zagar’s Guide gave MangoSeed 12 out of 30 points for its food rating.

Since I settle in, I notice the alluring aromas around me and check out what others have ordered. The most popular menu items are Mango Pico de Gallo Jerk Salmon (42), and Mac & Cheese with ostal gray (37). (Yes! You heard me right: ostal gray! Which means they also have Braised Ox tail, which is deeply spiced (37). The menu has a nice selection for a small restaurant but it’s far from large. I was ready for something filling but not so much that I would need a hammer to recover, so I ordered the Jerk Fish Tacos (32) and a Tropical House Salad of pineapple, mango, crunchy beet, red cabbage, red onion by balsamic vinaigrette to cry and have a cool dollop of guacamole on top. What Lala suggests in the future is the Coconut Fried Chicken with mashed potatoes (31). Everything is very good and arrives pretty quickly, even the delivery to my home about two blocks away.

Notable on the menu as well are some other Caribbean dishes like Jerk Chicken With Rice and peas and plantains (33)—which the Zagar Survey rates as about as the signature dish—and Curried Soy Chunks served with rice and peas and market vegetables (32). Talking to the guy next to me who is killing a burger like he’s going into the Navy the next day, I learn that the MangoSeed Island Burger with grilled pineapple and avocado is a house favorite (32).

I am told that chef-owner Paul Burrows is a proponent of using seasonal vegetables and it shows on the menu with market veggies accompanying many dishes. Lala, ever smiling, says these dishes combine well with her dishes while cracking out a Sugar Cane Lemondade, tells me about the spring month changes and says, “Just wait, you honey! Her bonhommie and the lures of their food remind me of New Orleans.

There is a specialty drink menu with such selections as Blackberry Mojito (33), Blue Orange Ginger Drop (33) and White Chocolate Martini (31). I pass on these because of the extensive rum selection. In particular, Barbancourt rum from Haiti is an old favorite of mine, so I hit it with soda and ginger here. The smoky vanilla with the bite of the ginger beer is life changing.

There are also rum flights that represent the Caribbean from such places as Guatemala, St. Lucia and Guyana, as well as the better known rum islands like Jamaica and Puerto Rico. They range from 318 to 833 depending on how obscure you want to get in your flavor trip.

Even though it looks like a small restaurant, it’s quite spacious. There are 32 seats in the restaurant and 12 seats at the bar. Lo and behold there is also a very large enclosed back porch, decorated equally as nicely with wood tables and modern black chairs and unassuming lighting. Lala tips me that the rest of the large backyard will open up when the weather gets warmer.

All I can think about is brunch on the back 40 with a bunch of friends. And what a brunch menu! Chicken and Waffles (33), Steak and Cheesy Eggs (33), Fish and Parmesan Grits (33) and Pan Seared Jerk Chicken Scrap (330) are all dishes I lined up in my mind for a future Sunday. Even the sides, like a warm croissant with fig butter and sweet plantains, are lined up on my imaginary brunch.

But it’s the service that takes the flavors to another level. The warmth of the staff and the spirit of the menu tell you you’re home here in the middle of PGL. Moments later a friend of a friend six down right next to me. He knows the bartender. I know him. He is a gimbo with a rum theme. It’s truly a neighborhood gem and Lala will see me as a hungry regular many more times.

MangoSeed is a cool and The Echos food aficionados. He lives with his wife on Ocean Avenue.
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