

Lefferts Manor

{AUTUMN 2019}

100

Come On Down and Party!

Join your neighbors for the LMA's 100th Anniversary Gala

by Bette Cunningham and Carlene Braithwaite

A special neighborhood deserves a special celebration when it turns 100 and you are invited to share in the centennial merriment.

The Lefferts Manor Association is extending an invitation to neighbors new and long-rooted—and everyone throughout Prospect Lefferts Gardens—to celebrate the association's century mark on Saturday, September 14, at 7:30 p.m. at BKLYN Commons on Flatbush Avenue just north of Lefferts Avenue.

Little could the founders of the LMA have envisioned a hundred years ago that this organization would survive and thrive to present a few celebratory activities.

Along with the 49th Annual House & Garden Tour last June and the Centennial Yearbook you will be able to order later this year, the gala is where we will celebrate the neighborhood's good fortune.

The night's agenda features rooftop hors d'oeuvres, live music, wine, beer, and a "signature cocktail" to commemorate the event.

The rooftop space at BKLYN Commons has a panoramic views of the neighborhood and is the perfect perch for the jazz musicians who will be performing to fill the atmosphere with sounds to delight.

Then the party will move indoors for a buffet dinner and where the jazz will continue.

Several merchants will be helping out with the food and drinks. They include veteran local restaurateur Jim Mamary, owner and operator of a few restaurants in the neighborhood since the late 1990s, who will provide the food for the main courses from his current restaurant, Bluebird. Howard Gibbons and Randy Berger, the co-owners of DRINK, will provide the wines for the evening. And Mark Schwartz, owner of Little Mo Wine & Spirits on Nostrand Avenue will create the evening's signature cocktail.

After dinner, the band is going to go up-tempo and play some dance music. An exhibit of neighborhood photos and memorabilia of Lefferts Manor—including many items archived from a 1993 historical neighborhood tribute—will be on display.

But the true goal of the evening is to offer all a time to socialize with old friends, meet new neighbors and reflect on our collective good fortune to live in this wonderfully unique neighborhood we call home.

We want to boost our turnout by encouraging all to mention the event to friends, family and surrounding neighbors. (But please note that this event is for adults only.)

The invitation is reprinted below. Tickets are \$75 per person. Here are the ways you can get them:

- Tickets are available from Eventbrite.com. Go directly to our event listing by visiting: <http://leffertsmanor.org/gala-tickets>.
- Or you can go to eventbrite.com and put "LMA Centennial" in the Looking For box.
- Or send a check (payable to The Lefferts Manor Association) together with the coupon at the bottom of this page.

Building a Community Since 1919

LMA at 100: Same as It Ever Was

by CARLENE BRAITHWAITE and MILFORD PREWITT

Right from its very beginnings 100 years ago, the Lefferts Manor Association's original mission has been an enduring one.

The "improvement, general upkeep and betterment of neighborhood conditions" summed up a hundred-year resolve whose engines are already gearing into the next 100 years: to preserve and protect the eight-block Manor area with its 660 homes built between 1896 and 1952.

As longtime resident and former board member of the association Mary Miller put it: "The Manor Association itself, since its founding in 1919, has given our neighborhood a history of residents working together for the common good."

At the end of the nineteenth century, Lefferts Manor shared a common evolution with many surrounding neighborhoods in Brooklyn. Spurred on by construction of the Brooklyn Bridge, the continuing extension of mass transit, and the increasing industrialization of the city, many areas changed from rural farmlands into suburban residential communities.

In order to promote and preserve the residential character of the neighborhood, these developments often contained prohibitions against certain 'incompatible' uses such as stables, factories and foundries.

The Lefferts family, however, also placed a single-family covenant in the deeds for the property being developed in order to further shape the type of community which was being created from their farmland.

As stated in the city's landmark designation report for Prospect Lefferts Gardens, by "restricting the area for fairly substantial, although not exorbitantly expensive or excessively grand houses, Lefferts hoped to attract a stable middle-class population that would give the newly developing area an aura of respectability."

It was the enforcement of that single-family covenant which sparked the creation of the Lefferts Manor Association, when, on September 25, 1919, a group of Lefferts Manor residents from Midwood Street, met to discuss a reported covenant violation by a property owner on their street.

Through the years, the association, communicating

with new residents, negotiating with homeowners who might choose to ignore the single-family restrictions, and through court action, took on the role of enforcing the covenant. Those "efforts of the Lefferts Manor Association" have been credited with giving much of the eight-block area defined as Lefferts Manor "a special cohesiveness," the landmarks designation concluded.

Despite such a weighty mission, the association in those early years did not limit its activities just to the covenant. Records reveal the association took on a number of quality-of-life issues in the neighborhood. Tree conservation, traffic regulation, street repairs, removal of refuse, parking and postal issues were but a few of them.

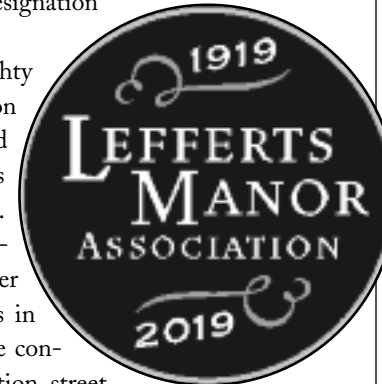
Even the neighborhood's transition from gas street-lamps to modern electric ones came under the organization's purview. Gaslights were replaced with electric ones in 1930 after the association's long collaboration with the utility companies. Not everyone was pleased about the switch, however, as some neighbors favored the "quaint appearance" that gas streetlights lent to the neighborhood. It's a dinner party debate that continues today.

The association also worked with the city Parks Department to fund a project to preserve trees.

Perhaps its most assiduous and time-consuming endeavor was working with local police on the enforcement of new traffic regulations.

It's no surprise that by and large these issues have not changed. Oral histories and reports from the neighborhood's centennial in 1993 show a close collaboration with the city agencies on tree preservation and traffic control.

Wrought iron tree guards were installed throughout the district with help from the Brooklyn borough president's office. And more recently, through the efforts of the late association president Ben



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Souvenir LMA Centennial Yearbook Coming This Fall

by Mary Miller

The Lefferts Manor Association is celebrating its centennial founding in a number of ways. What may be the most lasting and exciting is the project to produce a souvenir Centennial Yearbook.

LMA has published yearbooks in the past—surviving examples from 1930-31 and 1938 are nicely printed time capsules listing the officers, committees, and activities of the association.

The 1938 edition includes photo-

graphs of Manor streetscapes as well as the Brooklyn Botanic Garden and Lefferts Homestead.

The past yearbooks give us a sense of the concerns of the times, many of which remain familiar today: street cleaning, parking, trees and postal service.

Some homeowners passed these yearbooks along to new owners, and the LMA showcased them in the 1993 exhibit for the centennial of the founding of the Manor. The value of such a publication in bringing for-

ward the history and unique character of the neighborhood is clear.

So the LMA is preparing to publish a centennial edition and looks forward to your cooperation.

The Centennial Yearbook will reproduce the two older yearbooks and incorporate a time line of important events since the Lefferts family arrived in Brooklyn in 1661.

The LMA has funded Dominique Carson, a young journalist from Brooklyn College who, with the guidance of

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LMA 100 GALA

SEPTEMBER 14, 2019

The Lefferts Manor Association invites you to its Centennial Gala for an evening of fellowship, food and music with friends, neighbors and supporters.

at BKLYN COMMONS
Event Hall and Rooftop
495 Flatbush Avenue / PLG
7:30 – 11:00 p.m.
Cocktails from 7:30 - 8:45, followed by
buffet dinner.

Tickets are \$75. Adults only.
Please respond by August 31.
Order with the form below or online at
<http://leffertsmanor.org/gala-tickets> or at
eventbrite.com (for "LMA Centennial")

To order tickets by check, use the form at right. Check is payable to The Lefferts Manor Association.

Mail form with payment to:
Lefferts Manor Association
PO Box 250780
Brooklyn, NY 11225-0780

TICKETS \$75 x _____ ATTENDEES TOTAL: \$ _____

NAME _____

ADDRESS _____

CITY / STATE / ZIP _____

PHONE _____ E-MAIL _____

NAMES OF ADDITIONAL ATTENDEES _____

House Tour 2019: Beautiful Homes, Perfect Weather

by Roberta Woelfling

The forecast was not looking great the night before and the morning of the 49th Annual PLG House & Garden Tour. Afternoon thundershowers were predicted on all the weather apps, so to be prepared, two rain/shade structures were delivered to the refreshment stop which also served as the command post for volunteer manager, Allyson Hightower.

Organizers wanted this to be a special event since it was the 100th anniversary year of the Lefferts Manor Association. Organizers were hoping that a great event would also do honor to Ben Edwards, the long-serving president of the LMA who passed away in December.

A lot of work went into researching and preparing for the tour.

But the weather forecasts held us in suspense.

Instead of clouds rolling in, the sun shone and stayed for the duration of the tour. Many folks suggested that former, longtime tour organizer Carole Schaffer, who passed away a few years ago, must have had a hand in this weather miracle.

It was an easy assumption to make. The Midwood I home that served as the tour's refreshment stop was not only directly opposite Carole's house, but the block had been co-named "Carole Schaffer Way" in 2018.

Smooth Sailing

With the weather taken care of, the tour went smoothly with only one hiccup: The supply of booties ran out rather early to the surprise of organizers. There were about 575 pairs of feet that visited the tour but luckily homeowners and (most) tour-goers adapted readily and went with the flow.



Volunteer tour guides make it all possible.

Tour day is a great opportunity to catch up with neighbors, such as this meet-up on Midwood.

Tour-goers putting on protective booties before entering a Maple Street gem.



A typical compliment of the PLG house tour is that it's a very accessible and friendly affair. Everyone chats and mingles like it's one large neighborhood party. This year was no exception. To reinforce this, food and wine were plentiful at the fabulous refreshment stop on Midwood Street. The venue was stellar and hosts, Emma and Ted Colgate, outdid themselves in preparation. Credit is also due to the group that once again ran the refreshment stop, the Rutland Readers book group. This was their final year of participation. After many years of service, they are retiring and the Lefferts Manor Association is grateful for their diligence and service. (This means the search is on for a new refreshment team. Any takers? Contact Roberta Woelfling if you or your group is interested. Contact info is at the end of this article.)

Big thanks as well to Rina Kleege of PLG Arts, who coordinated the refreshment site's fantastic live jazz performed by the Marvin Dolly Duo.

Tour Highlights LMA Centennial

Different this year was that the entire Lefferts Manor was featured in honor of LMA's 100th anniversary.

The tour's guidebook included historical write-ups on all of the stops on tour. The aim was to have one house on each of the ten Lefferts Manor blocks. The tour got close with nine, and exterior features were highlighted on the tenth block, Fenimore I.

The tour booklet was designed to be a keepsake item full of history and old real estate ads. Its cover was a map of the area from 1915, the closest to the founding year of LMA, 1919.



A group of women marveling at a home featuring an impressive collection of paintings.

The Marvin Dolly Duo performed at the refreshment stop.



It was fun to speak with several local tour-goers who were looking for their properties on that map. (If you didn't make it to the tour and you'd be interested in obtaining a booklet, there will be a stack at the LMA Centennial Gala on September 14 at BKLYN Commons. Get your tickets now!)

To augment the historical nature of the tour, a collection of vintage PLG House Tour posters from the 1970s and '80s were on display at the Chameleon BK café on Flatbush Avenue.

Visitors learned more about the people who make up this neighborhood at the Voices of Lefferts exhibit at DRINK. Thanks to all parties involved for making these happen!

Architectural Styles Praised

The tour featured freestanding homes, row houses, and mini-mansions whose interior designs and furnishings ranged from Victorian Age traditional to smart, modern contemporary. Tour-goers were overwhelmingly complimentary about the diverse architectural styles of this year's stops.

Tour-goers, many of them recent home buyers from other neighborhoods or veteran homeowners looking for decorating ideas, marveled at the unique details that make up Lefferts Manor's architecture and interior styling and the broad approaches homeowners take despite having the same footprints and structural limitations.

Speaking of homeowners, there would be no tour without those willing to open their homes to hundreds of interested house tour fans. Nor would there be a tour without the MANY tour guides who volunteer their time to watch these beautiful homes. As they say, "It takes a village," and we've got a great one!

Roberta Woelfling is LMA board secretary and the house tour's co-organizer; rwoelfling@optonline.net

Rutland Block Co-Named for Late UN Ambassador Dr. Stanislaus

The first block of Rutland Road at Flatbush Avenue was co-named "Dr. Lamuel A. Stanislaus Way" in June during a special co-naming ceremony to honor the man that many considered a giant in human rights and Caribbean islands economic development.

Dr. Stanislaus, who died at age 95 three years ago this September, lived with his wife, Beryl, on Rutland I for 63 years. They raised five children and had seven grandchildren.

He was a dentist for more than 30 years, a United Nations Ambassador from Grenada—the island of his birth—and internationally recognized for his human rights activism and advocacy for the freedom and economic empowerment of the Caribbean islands.

In 1985, the prime minister of Grenada named him the island nation's ambassador to the UN, which he used as a perch to deliver several trenchant and illuminating speeches concerning European and American benign neglect of the Caribbean islands.

Despite his criticisms, the queen of England nonetheless named him a Commander of the British Empire in 2013. In February 2016, Dr. Stanislaus would be anointed a Knight Commander, earning the title, "Sir Lamuel."

Closer to home, he was a confidant and friend of Shirley Chisholm, the first black woman elected to Congress and the first black person to launch a mainstream bid to become president.

Later he and Gov. Mario Cuomo became political allies and friends.



With friends and family looking on, the sign designating Rutland 1 as "Lamuel A. Stanislaus Way" was unveiled.

Active locally in Brooklyn's Caribbean community, Dr. Stanislaus would become one of the three men in the 1960s credited with starting the West Indian Day American Carnival Association, organizers of the West Indian Day Parade.

Just five months before his passing, President Barack Obama and First Lady Michelle Obama hailed Dr. Stanislaus's life as "part of our great American story."

A few dozen relatives, neighbors and other well-wishers—including a few political leaders, current and retired—gathered on Rutland I for the ceremony.

The event was co-sponsored by City Councilmember Mathieu Eugene who praised the honoree's contributions and hard work.

"Dr. Stanislaus meant a great deal to this community for so many years, not only as a proud son of Grenada, but also as someone who wanted to make a difference.

"[His] work contributed to the betterment of New York as well as many countries in the Caribbean."

Former Brooklyn Borough President Marty Markowitz praised Dr. Stanislaus's eloquence.

"No one had a better command of the English language than Dr. Stanislaus," he said. "During the challenges of the 1970s and '80s, he was the voice of the Caribbean [in New York] He was truly a very, very special person."

U.S. Rep. Yvette Clarke expressed in a letter how proud she was having someone of his stature, public service ethic and achievements live in her district.

Clarke's Brooklyn district manager, Anita Taylor, read in part: "Dr. Stanislaus' life demonstrated a love of God, humankind, love of country, love of his birthplace and its people as well as the Caribbean community at large.

"Dr. Stanislaus was and will remain an inspiration to us all."

The Stanislaus family wishes to thank all who supported and helped them and all who attended the ceremony.

Ix Mayan Café Thrives on Authentic Cuisine and Media Buzz

by MILFORD PREWITT

When it opened two and a half years ago, Ix café operated from breakfast until late afternoon and it didn't have a liquor license.

Now the 30-seat eatery goes from sunrise to late night, it has a liquor license, and chef-owner Jorge Cárdenas is growing a loyal fan base thanks to mainstream media buzz and the authentic cooking practices of his ancestral roots, the Mayan culture of Guatemala.

Located on Lincoln Road near Flatbush Avenue, in the same space once occupied by the cozy coffee shop, Tip of the Tongue, Ix café is about as close to an all-day restaurant one is likely to encounter in Prospect Lefferts Gardens.

So much of its recent forward progress is due to a glowing profile in *The New York Times* earlier this summer and diner reviews in the blogosphere.

Ix (a Mayan word pronounced "eesch," which means jaguar, Cárdenas's sign in Mayan astrology)—is one of the neighborhood's most distinctive gastronomic excursions.

The menu blends both centuries-old cooking traditions with interpretive updates Cárdenas created for modern gourmands.

Soups and stews make up the heart of the menu and many are prepared using the traditional cooking techniques Cárdenas learned at home. His stocks are stewed for as long as 18 hours and they are thickened not with flour, but crushed pumpkin, sunflower and sesame seeds.

Even on the hottest days, the stews are comforting meals.

Among the classic Mayan soups is one called pepian, a rich, multi-vegetable, seeds and chicken soup. Another crowd favorite is the jocon—chicken, tomatillo, cilantro, rice and diced vegetables. Both soups are \$13.

A soup of his own interpretation is the kimchi, a slightly Asian flavored taste sensation that features a poached egg in a spicy and tangy broth with chicken, sesame, cilantro and noodles.

About a dozen sandwiches—all offspring of Cárdenas's creativity—and several captivating omelets, round out the menu.

The menu also features Mayan coffee, chocolate and teas, which allows Ix to enjoy a busy breakfast service and like its à la carte menu, desserts are true to Mayan culture.

Cárdenas is multi-talented and his creativity extends to other fields. He has studied architecture, been a musician, a drum maker and painted for several years.

In fact, at the back of the restaurant, two accomplished painters who are friends and colleagues of Cárdenas—T'zutu Kan and Mche—painted a mural featuring a larger-than-life jaguar that looks as if it's about to pounce out of the wall.

Some years ago, Cárdenas thought he was going to be an architect and had moved to Berlin to study and pursue his passion.

"I loved architecture and drawing, but I guess I loved cooking a little bit more and someone suggested that I go to culinary school," he explains.

He ended up attending culinary school in Berlin, earning a degree in a little more than three years and then opened a global fusion restaurant.

Although he liked working in Berlin, he says business was very slow and so he moved back to New York City three years ago.

A few German dishes also are on the menu. Two of them are the shrimp sliders with chimichurri and lime juice on a ciabatta bun and pork sliders with red wine, plum rosemary cornichons on ciabatta.

His cousins Brenda Castellanos and Ana Prince, co-partners at El

Patron Mexican Grill, the neighboring business, approached him about opening a restaurant next door in the vacant Tip of the Tongue location.

"I had an idea to open a restaurant in New York, but after Brenda and Ana encouraged me to open next door, things went so fast," he says. "I guess the only problem we had was that it took almost two years to get a liquor license."

He says PLG reminds him of Berlin.

"I love this neighborhood and being on Flatbush," Cárdenas says. "It reminds me so much of Berlin with its diversity."

"I guess the biggest difference though is they speak more languages in Berlin. Here it's just Spanish and English."

Cárdenas lives with his wife, Hanna Cárdenas, an international human rights lawyer, on Manhattan's Upper West Side.

Ix is open seven days a week, 7 a.m. to 9 p.m.



For those looking to raise a glass, Grüit features a large outdoor beer garden.

Grüit Diversifies PLG's Booming Dining Scene with Kosher Gastropub

by RICH PETRAS

Prospect Lefferts Gardens is in the midst of a restaurant boom. Among the most recent to diversify the restaurant scene is Grüit. It has the enviable distinction of not only being one of the newest eateries, but it debuted in one of the oldest—if not *the* oldest—tenured restaurant locations in PLG.

Grüit (pronounced "grew-it") opened back in June in the same iconic building where Toomey's Diner did business for decades, at Empire Boulevard and Rogers Avenue.

Up until it closed around 2011-12 and sat vacant, Toomey's boasted that it had played host to the Brooklyn Dodgers and other borough royalty over its long reign.

"We fell in love with the location, iconic past and history of Toomey's," said Zalman

Skoblo, one of the owners. "When we were looking for a place to open Grüit, we knew the neighborhood and saw the incredible potential.

"Toomey's is a place that brought everyone together. We want to bring that feeling back."

Named after an herb mixture used for bittering and flavoring beer, Grüit is a beer garden / gastropub that serves an eclectic mix of Jewish- and German-inspired dishes and beers.

The restaurant came into shape after a total renovation that preserved the building's charm. The bar and seating areas are new and modern, but it still emits that classic diner vibe from the steel tables, chairs and leather booth backs.

The silhouettes of the namesake herb that adorn the wallpaper are a nod to the staple of Germany's beer making traditions. The combination is an inviting blend of past and present that the partners at Grüit hope will keep them in Lefferts Gardens long into the future.

The owners aspire to serve high-quality food and eclectic cocktails and rotating local beers at affordable prices to people of all beliefs and backgrounds.

"It was important to us to be in line with what is in and around Lefferts Gardens," Skoblo says. "We also wanted to bring back the old charm of Toomey's and bring a 'melting pot' philosophy to our business through the menu."

The choices range from schmaltz herring—a mainstay in Jewish dining—served with grilled sourdough bread, farm fresh pickled vegetables and horseradish aioli.

Another beguiling dish is the stuffed cabbage with beef cheeks wrapped in no-pork bacon, making it sweet and savory.

Other popular dishes include spaetzle with chicken confit, beef bacon stuffed with medjool dates and Grüit's daily-ground signature burger with a house made bacon jam.

There is also breaded chicken wiener schnitzel and beer-battered fish and chips served with mashed peas and mint.

The gastropub part of Grüit—the beer service and garden that sits behind decorative fencing on Empire—boasts brews that are regional and regularly rotated.

Patrons can choose from neighborhood-inspired spirits like a "Toomey's" with tequila, muddled blueberries, crème de violette, and lime juice or the "The Empire Blvd.," which is bourbon, muddled basil and blackberries with lemon and lime juice and elderflower.

One of the largest dining venues in PLG, Grüit has two floors, a ground floor and a downstairs space, both measuring 1,500 square feet. The restaurant currently seats about 150 guests, between the indoor dining hall and the outdoor *biergarten*.

"There really is nothing like this around, as far as an outdoor beer garden or gastropub, so the space and the neighborhood made sense," Skoblo said, "When you add the proximity to Crown Heights, home to many Orthodox Jewish people that share our faith, we wanted to offer kosher food, but give it a twist that everyone could enjoy."

"Now, we have a mix of customers from all backgrounds and cultures enjoying our food."

Hours: Sunday through Thursday, 6 p.m. to midnight

For more information, go to www.gruitbk.com or call 347-846-0622. You can also follow Grüit on Instagram at @gruitbk.

Newcomer Edie Jo's Aims to Become the Neighborhood's Favorite

by MILFORD PREWITT

The staff at the new Edie Jo's restaurant on Flatbush Avenue at Fenimore can't blame bad weather or lousy subway service for being tardy or absent from work. With all but one staff member living within walking distance, those standard excuses are out.

Having a staff that can walk to work was not a hiring qualification but a quirky coincidence that will go a long way in fulfilling first-time restaurant owners and entrepreneurs Ben Toro's and Douglas Friedman's dream to make Edie Jo's the neighborhood's kitchen away from home.

"We are here for the neighborhood," says Toro, who has lived on Fenimore Street for five years. "Doug and I had been talking about doing something like this for years and now we've done it. Now we want to be the local favorite."

Located next door to Greenlight Bookstore, Edie Jo's boasts a small but enticing menu of American classic comfort foods. All of the dishes, wines and beer are sourced from vendors or farms that use sustainable methods and respect the environment. In addition, much of the food and beer are regionally sourced.

While the restaurant is not the largest in the neighborhood on a square footage basis, it has 72 seats, 21 of them located at the large L-shaped bar that allows guests to watch the cooks in action in the open kitchen.

The bar employs four veteran bartenders who honed their talents at some of Manhattan's hippest cocktail lounges and it features a specialty cocktail menu bound to titillate the taste buds.

Toro says there will be no televisions. Instead, he hopes guests will enjoy the music system and find the kitchen frenzy an entertaining "focal point."

Toro and Friedman, who have 30 years combined experience in food service and who took each other's measure over the years, first met as co-workers at the perennially hip gastropub, the Spotted Pig.



Edie Jo's principals are, left to right, Ben Toro, co-owner; Jonathan Short, chef; and Douglas Friedman, co-owner.

They divide their labors on-site with Friedman responsible for the entire administration of the business while Toro is a jack-of-all-trades, serving as host, handyman, bar manager, and beverage director.

Friedman says his partner's knowledge and hands-on experience is without peer.

"I remember when I started in the restaurant business here in New York and the answer to every question was 'Ask Ben Toro,'" Friedman says. "Ben has done it all: bar manager, server, scheduling and bartender. Anyone with a question, 'Ask Ben Toro.'"

With chef Jonathan Short at the helm of the kitchen, Edie Jo's joins a tiny but growing number of neighborhood restaurants that are truly chef driven.

A non-culinary-schooled professional who earned his experience and honed his talents as a line cook in a few esteemed restaurants, Short was referred to Toro and Friedman as a very talented chef who who was the best candidate to lead their kitchen. The partners arranged a tasting audition and were won over by his culinary skills.

"We tasted some of his food and thought it was pretty great," Toro recalls.

A few dishes that are bound to become house signatures are the pork shoulder steak with buttermilk kimchi; the chicken and dumplings with spring onion and carrots; and for \$12, the 6-ounce, grass-fed cheeseburger.

With the exception of Guinness, all of the beer and the preponderance of the food ingredients are grown locally in the New York region. Toro says the restaurant procures its inventory from small vendors and farmers who process meats from grass-fed, free-range animals, vegetables are organically grown and flat fish is line caught.

"That's the root of everything we serve," Toro stresses, "sustainable and organic."

The arrival of Edie Jo's, which opened in July, is also a David and Goliath story. Toro explains that Starbucks had been rumored to be vying to open a unit at the site. But the owners of the property refused to do business with a large chain operator.

Edie Jo's derives its name from Friedman's daughter, Edie, and Toro's daughter, Johanna.

Open daily, from 5 p.m. until midnight. The kitchen is open until 10 p.m.

Coffee, breakfast, lunch, brunch and late-night menus are coming soon.



Jorge Cárdenas, the chef-owner of Ix café, brings his Mayan-influenced flavors to PLG.

Milford Prewitt

Rich Petras

Milford Prewitt

Same as It Ever Was (continued from page 1)

Edwards, government funding was secured for yet another replacement of streetlights, this time with historically attractive bishop's crook lampposts.

Edwards was no fly-by-night community leader. He led the LMA effectively and productively from the mid-1990s until his death in 2018. (See the *Echo* tribute issue at Echo Online at www.leffertsmanor.org.)

Indeed, while the single-family covenant is the foundation of the association, neighborhood preservation, community togetherness, assuring government services and public safety are never-ending goals.

Improvements for All of PLG

Over the decades, many of the physical improvements the LMA oversaw benefited all of Prospect Lefferts Gardens and not just the Manor.

Even the annual house and garden tour, which was started by the Prospect Lefferts Gardens Neighborhood Association and briefly co-sponsored with the LMA before the latter became the sole sponsor, features homes not just from the Manor, but throughout the neighborhood.

Bob Marvin, a deep-rooted resident and longtime LMA board member, penned an article in the latest house tour issue of the *Echo* in which he recalled some neighbors were resistant to the LMA becoming a co-sponsor of the event.

Ironically, the house tour came during a period of white flight, racial steering and block-busting. For neighbors to open their homes to each other and strangers was a bold move for a community in racial tension. Celebrating diversity—not gathering interior design tips or finding good contractors—was the prime objective in the early days of the house tour.

The *Echo*, whose origins are lost in the mists of time, has evolved, too, into a neighborhood-wide newspaper that covers community events, profiles neighborhood entrepreneurs, reports on social and economic trends impacting the area, and liaises with police and elected officials.

More recently the LMA became a supporter of the Voices of Lefferts Community Writing/Publishing Project, which through workshops, photographs and the publication of writing journals has given voice to the stories of a diverse group of people in Prospect Lefferts Gardens, including those living in Lefferts Manor.

And so, a century after its founding, the Lefferts Manor Association is celebrating the continuation of its mission to work for the improvement of the community.

Having held its 49th annual house tour this year, the association looks forward to publishing a Centennial Yearbook and invites you to the Centennial Gala at BKLYN Commons on September 14, to celebrate with neighbors.

All of those who have supported the LMA's efforts through the years can take some credit and pride for this 100-year milestone.

With its beautiful homes, diverse population and vibrant surrounding community in close proximity to some of the most attractive amenities in Brooklyn, it's no wonder our neighborhood is one of the best places to call home in the city of New York.



Publication of the LMA Centennial Yearbook is planned for the fall. Keep an eye on the website, leffertsmanor.org, for information on ordering your copy.

Centennial Yearbook (continued from page 1)

Professor Ron Howell of Midwood I, has researched the history of the area and conducted interviews with longtime residents with a focus on the significance of the single-family covenant in forming the unique character of the area.

Copies of the Centennial Yearbook will be printed to order, and are expected to be available this fall. Look for flyers and information on leffertsmanor.org to order your copy.

As much as we are celebrating the last one hundred years, we hope the Centennial Yearbook will convey to future generations our understanding of why Lefferts Manor is such a special place to live.



Looking north on Flatbush Avenue near Maple Street. The clocktower, now part of BKLYN Commons, can be seen in the distance.

YOUR WIFE WILL Like This House

These are some things about our "EASY" and "KEEPING" houses in Prospect Park East, Brooklyn, that appeal strongly to women who are looking for an easy house-keeping home.

AN EASY HOUSE-KEEPING HOME

In our prospective lease buyers, these houses solve the usual "house-keeping" problem because they do not have the usual "house-keeping" problems.

These houses are located in the adjacent area—Lincoln Road, Woodside and Midwood North, Rutland Road and Prospect Street (all between Flatbush and Hester Avenues).

\$7,950 to \$8,500; \$950 to \$1,200 Cash

\$50 to \$55 Monthly Pays Principal and Interest

For more information on the properties, please contact the sales office at 176 Remsen Street, Brooklyn, N.Y. 11211. We will be glad to help you in any way possible.

REalty ASSOCIATES 176 REMSEN ST. BROOKLYN

Manor Memories



Maple Street's unattached homes in 1962.

A newspaper ad for new homes in "Prospect Park East."



The Patio Theatre on Flatbush in 1940. The feature was "Virginia City," starring Errol Flynn.



Homes on Midwood 2 in 1924.



October 2012: the aftermath of Sandy on Lincoln Road.



508-514 Flatbush Avenue, as it was 1925. The new Lincoln Apartments are now on the site.

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: \$25.00 per household or \$15.00 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 cover January through December 2019. Make checks payable to **Lefferts Manor Association**. Send payment and form to: Martin Friedman, 214 Rutland Rd., Brooklyn, NY 11225 or drop in the mail slot at 214 Rutland Rd.

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- www.leffertsmanor.org
- LEFFERTS MANOR ECHO**
Milford Prewitt, Editor 718-287-3392
milfordprewitt@aol.com
Ken Diamond, Designer, artpatrol@aol.com
Bill Butts, Webmaster,
LeffertsSupport@gmail.com

Setting It Straight
The spring special issue dedicated to the legacy of longtime LMA president Ben Edwards erroneously reported that he played a supporting role in the co-naming of Midwood 1, "Carole Schaffer Way." In fact, he was the originator of the idea, enlisted the support of local elected leaders, and saw the project become a reality. The *Echo* regrets the misunderstanding.