



# Park Tower News

December 1995/January 1996

## UNDER OUR ROOF

\*\* FIRE! FIRE!...oops, sorry. I guess not. On a lovely autumn afternoon, a Park Tower resident returning from Dominick's at 4:45 PM was horrified to see fire engines roaring up Sheridan and stopping in front of Park Tower. As firemen leaped off the truck and rushed toward the building and as smoke appeared to be billowing out of the front of the mall, a grinding sense of deja vu descended as she remembered last January 5. Arms loaded with groceries, and knowing that if there were a fire in the building all elevators would be shut down and she would have to walk up, if indeed she were allowed in the building, she approached a policeman and asked him where the fire was. "No fire," he responded quickly. "That's just dust blowing out of the garage. They're doing some kind of work in there. A neighbor saw the dust and thought it was smoke so she called the fire department."

\*\* On that subject, we need to say that we stand in awe of the perseverance of the entire garage staff. When we go down there to get our car and are in the garage less than five minutes, we leave choking on dust, half-deafened from the noise, and more than half-crazy from the horrible conditions. How in the world the Park Tower Garage staff has stood that mess for eight hour shifts, let alone

how they have kept track of the cars on a base of ever-shifting sands, astounds us. Let's all give them a special "thank you." Garage repairs are scheduled to be completed before Thanksgiving. Hopefully, by the time you read this the Great Garage Nightmare will be history.

\*\* The PTCA Garage Sale was held in the mall on September 17. Once again it was fun to mill around and see all our neighbors, to prowl through their junk, and to unload some of our own. Let's expect the sale to be an annual event.

\*\* Have you seen this invitation on our bulletin board: The Artisans of A Building (5455 N. Sheridan) are meeting in that building's third floor party room at 2 PM every Monday for a Needlepoint Workshop. All needlework and craft persons are welcome and all instruction is free, including instruction in knitting and crocheting.

\*\* Persons wishing to get together to share the problems and challenges of computer work are invited to leave a note in the Park Tower Newsletter Box on the Doorman's desk.

\*\*The Park Tower Health Club is now under the management of Tracy Smith. Welcome, Tracy.

\*\* A Park Tower resident wishes to announce that the Chicago Waldorf School, an independent school, has opened in a new location at 1300 W. Loyola Avenue in the former St. Ignatius School. Private and non-sectarian, the Waldorf School offers a balanced curriculum to youngsters from pre-kindergarten through grade 11. As of the beginning of the present school year, openings were available in some classes. For information call 312-465-2662.

\*\*Pinochle will be offered on the first Thursday of the month to all interested individuals at Park Tower. Games will take place in the Party Room from 12 Noon- 3 PM.

\*\*The Board of Directors has approved a policy change to state that any individual caught throwing anything out of a window will be prosecuted to the fullest extent of the law and may also be fined by the Park Tower Condominium Association the minimum amount of \$400. Additionally, in the event that the person(s) throwing objects out of a window cannot be identified but the unit from which objects were thrown can be identified, the unit owner may be fined a minimum amount of \$400.

## **COMMUNITY NEWS**

\*\* Have you been wondering about the new construction that replaces the recently-razed auto dealership at the corner of Broadway & Foster? It will be a Del-Ray Farms produce and grocery market. Attractive landscaping is promised. A second Del-Ray Farms market for our neighborhood is now nearing completion at Broadway & Granville and will open soon.

\*\* Bryn Mawr Avenue from Lake Shore Drive to Broadway has been named a National Historic District because of its architecture. Plans are being made to improve the appearance of the street and (because of the new designation) developers will qualify for tax credits.

\*\* You may have noticed the new traffic circles in nearby Lakewood-Balmoral, the first in the city of Chicago. Their purpose is to "calm" the traffic in this residential neighborhood from an estimated 85,000 commuter vehicles each day. The traffic circles were agreed to by 60% of residents in blocks adjacent to the circles. At the end of one year's trial the circles may be removed if 60% of residents so petition. The circles are located at Wayne & Catalpa, Magnolia & Catalpa, Glenwood & Balmoral, Glenwood & Berwyn, Magnolia & Berwyn, and Lakewood & Berwyn. If you have driven around England you are already well-acquainted with traffic circles, or "roundabouts," which, in out-of-town regions, are generally used there instead of four-way intersections.

\*\* Free prostate screening for men over 50 years of age is being offered by Dr. Garlovsky at 2320 W. Peterson. Call 973-0188.

\*\* New coffee shops have appeared at Broadway & Foster and at Balmoral & Clark (the latter on the former site of the Bad Boys clothing shop).

\*\* Renovation of the Berwyn and Bryn Mawr EL stations is pretty much complete. Notice the clean-up and new shops.

\*\* Volunteer tutors are requested by: 1) Immanuel Lutheran Church, 1500 W. Elmdale, call Sally Wright at 728-9850; and, 2) Chinese Mutual Aid Association, for newly-arrived Chinese immigrants and refugees, call Qi (Chee) Wang at 784-2900.



*HAPPY HOLIDAYS*

Dear Homeowner/Resident:

As the Holiday Season approaches, we once again invite you to join with us in expressing our appreciation to the loyal and dedicated staff of Park Tower.

One of our traditions has been the Employee's Holiday Fund. This gives us all the opportunity to make one contribution to a fund for distribution among our 30 employees (which includes the Doormen and Security Guards as well as Maintenance employees) who perform services for us throughout the year. The garage employees and mailmen are not included in this fund.

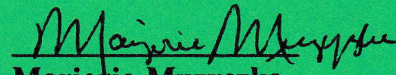
Your check payable to the PTCA Holiday Fund may be dropped off or mailed to the management office; or placed in the lobby lock box, by December 20TH. **Please do not include with your assessment.**

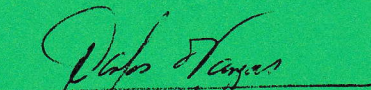
We would like to take this opportunity to wish you and your family Best Wishes for a Happy and Joyful Holiday Season.

Sincerely,

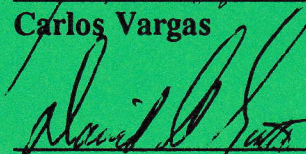
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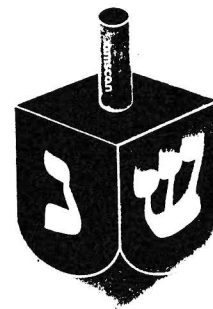
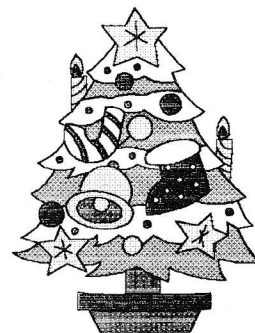
  
David Gantt



\*\* Alcoholics Anonymous meets every Saturday at 4 PM and every Wednesday at 8 PM at the North Shore Baptist Church, 5244 N. Lakewood. Al-Anon also meets. Call 728-4200 for details.

\*\* A Holiday Marketplace at the Chicago Cultural Center, 78 E. Washington, will be open through December 23 for your gift-shopping convenience. Items offered are from the city's multi-ethnic cultural centers. Artisan demonstrations will be held on Wednesday afternoons.

\*\* Have you seen the new Music Mart at De Paul University's downtown campus (the old Goldblatt's Department Store building on State Street across from the main Chicago Public Library)? The street level and the Concourse Level below it have opened as a really lovely new indoor mall which is devoted 100% to music. In addition to retail stores selling every kind of instrument from harpsichord to tuba there are several large emporia stocking merchandise related to music: guitar strings and straps, sheet music, metronomes, pitchpipes, and gift items with a musical motif (ties, shirts, stationery, jewelry, etc.) There are also vast offerings of tapes and CD's. There is a stage where every Monday through Friday at noon is offered a free concert which could be classical music, jazz, folk music, or show tunes. With tables in the open part of the mall, you can pick up your lunch at the new Wall Street Deli or Sbarro's and enjoy an inexpensive lunch with a free show. The whole mall is brand shining new and has nice rest rooms and public phones (which are getting harder to find, thanks to the drug dealers). Best of all, the 147 to bring you home stops right outside the door. Even if you're not a musician don't miss this new mall as a) a good place to have lunch and b) a good place to buy a present for your brother, the musician.



## HOLIDAY SEASON NEWS

Count Your Blessings Department: Here's a number puzzle---what are \$325, \$255, \$169, \$185, and \$465? Believe it or not, those are the per night prices that visitors to Chicago are paying for special Holiday Shopping Packages at our downtown hotels. The announcement of these packages in a recent Tribune makes interesting reading. Folks from around and beyond are invited to come to the big city to do their holiday shopping on the Magnificent Mile while putting up at local hostleries which offer special enticements in the form of "Holiday Shopping Packages." While the average per-night rate seems to run around \$125, some go to over \$500 per night, double. Included are various goodies, and this is where the reading gets really fascinating. One place promises that "chestnuts will be roasting in the lobby," while another offers "a special greeting by our Friendly Doorman." But we are ahead of our story. First you check into your "Room with Expansive Lake or City View" and are "whisked upstairs by our high-speed elevators." Some hotels give a "welcome package of discounts" but one is more generous, bidding you welcome with "milk and cookies upon arrival and videos on request." Many packages include a free dinner. Often guests receive "unlimited access to swimming pool" but one goes so far as to



suggest a "Massage for Two and Fitness Evaluation."

Once you become physically fit to undertake the trip, you may go holiday shopping via either a horse and buggy, a limousine, a free shuttle bus, or a "genuine Austin taxi." When you return to your hotel, exhausted from the rigors of shopping, you will be greeted, variously, with "hot cider and gingerbread cookies in the lobby," "hot chocolate in the lobby," or "two hours of free cocktails in the lobby" (after which, presumably, the Friendly Doorman may have to assist you to your Room with Expansive etc. View). The hotel will then provide "Free Holiday Gift-Wrapping and Holiday Music in the Lobby" (one place also has "Tea for Two in the Lobby" but charges \$29 extra for it). At the end of such a full and happy day you will doubtless be fairly knocked out and will be glad to retire. When you do, you'll find a surprise on your pillow, depending on which hotel you have chosen: European chocolates, a chocolate-covered Oreo, chocolate-chip cookies, or a "special holiday turn-down message" (which does invite speculation---possibly "For a good time call Rudolph the Reindeer," or what?).

Well, now, let's think about this. Those of us who have chosen to live at Park Tower aren't exactly stupid, right? We know that we already enjoy many of these luxuries and benefits just by living here and we don't have to pay \$400 a night to get them, either. Go right ahead and shop on the Magnificent Mile and, when you're done, let the 147 be your limousine home. At the 85 m.p.h. they drive you'll be here in no time, definitely faster than in a horse and buggy, although who knows about the genuine Austin taxi. Enter our building (sorry, no chestnuts will be roasting in the lobby). After a greeting from our Friendly Doorman and after being whisked upstairs by our high-speed elevators, you can enjoy your expansive lake and city view and

wrap your own damn presents while listening to the radio. You can even have Cocktails on Arrival, and if you want to drink for two hours, who cares, you're already home. "Videos on request" are available either downstairs or next door, after which the store will demand "payment on request" but, hey, that's reality. While dinner won't be free, you can pick up some chili downstairs or a pizza at Tedino's so at least dinner's easy. Or put some chicken in the oven and go down to the second floor for an unlimited swim (but you're strictly on your own when it comes to arranging a Massage for Two). When bedtime rolls around, you can put a Hershey bar on your pillow and go to sleep content that you enjoy big-city pleasures every day, no special occasion needed. Have a nice holiday.

**\*\*TO ENTERTAIN YOUR HOLIDAY GUESTS (AND YOU TOO) DON'T FORGET:** Special holiday events at Navy Pier...take the 147 or 151 or the EL and transfer at Grand to the Grand bus. The lights on the Magnificent Mile. The fairytale windows at Marshall Field's State Street, and lunch under the huge Christmas tree at Field's. Ice-skating at Skate on State. The wreaths around the lions' necks at the Art Institute. The international Christmas tree display at the Museum of Science and Industry. Carolers on Oak Street. Hot chocolate at the new Ghirardelli's just around the corner from Michigan sort of nestled under Borders Books. The Nutcracker for as little as \$15 at the Arie Crown Theater of McCormick Place, call 902-1500 for tickets. **FOR INFORMATION ON CITY-SPONSORED EVENTS CALL 312-642-3570.**

**HOLIDAY SHOPPING INFORMATION:** In addition to State Street, the Magnificent Mile, and the suburban malls, consider other possibilities. Museum shops are excellent sources of tasteful costume jewelry, games, books, good toys, statuary, and silk scarves.



Many publish their own catalogs. Don't overlook catalogs (as if anyone could, with nine pounds of them in every mailbox every single day). Reputable mail-order houses can save you a lot of time and they offer a much wider selection of everything imaginable than you'll find locally, even with the advantages of city shopping. If you charge items on your credit card, be careful to destroy invoices that will come in the box with the shipped merchandise as thieves have been known to plunder our neighborhood garbage dumpsters looking for numerical avenues to your bank account. Consider also: magazine subscriptions, gift certificates for AMTRAK travel, flowers- or plants- or fruit-of-the-month clubs, gift certificates for hotel stays or restaurant dinners, gift certificates for book or video stores or catalogs---none of these choices requires any shopping at all and can be arranged with a phone call.

The enormous discount malls just north of here may be worth the trip for you. Gurnee Mills Mall, about a 45-minute drive from Park Tower, has nearly 300 stores, all discount. With outlets for Lees, Bugle Boy, Guess, Saks Fifth Avenue, Penney's, Bally, Ann Taylor, Corning, Maidenform, Lands End, and dozens of others, plus Syms, Marshall's, Value City, Sports Authority, and more, you may find this to be one-stop shopping. Ten minutes north of Gurnee Mills Mall, just across the Wisconsin border on I-94, you'll find Kenosha Outlet Shopping. Here are outlets for Company Store (down bedding and clothing), Farberware, Pfaltzgraff, Hanes, Vanity Fair/Jantzen, Eddie Bauer, Carter (children's wear), L'eggs, Fuller Brush, Barbizon, and others. Some of these stores don't offer such dramatic bargains, but some do. For example, lingerie items retailing for \$20-\$25 sell at the Vanity Fair outlet for \$1 or \$2. A \$200 Whitney's of Early (fine English) wool blanket sold for \$29.95 at Marshall's, where \$30 Liberty ties were selling for \$4.95. A telephone outlet at Gurnee recently was

selling AT&T princess telephones for \$9.95 if you could use either grey or beige.

If you need electrical appliances wired for 220 volts (to take or send to another country as gifts) you will find them in a number of small stores around the intersection of Western and Devon. Prices there are not firm: be prepared to bargain. Another neighborhood for 220 volts would be along Milwaukee Avenue for the first six blocks below Belmont.

On Belmont about four blocks west of Milwaukee on the north side of the street there is a sort of outlet mall in which a major player is the Lorraine lingerie outlet. This is a true outlet (the factory is directly behind the outlet store). Robes and nities with this label sell at Marshall Field's for \$50-\$60, here for more like \$15. They also make Cuddleskins winter lingerie, and prices are very favorable.

**BUY YOURSELF A PRESENT:** Have you ever had an Entertainment book? This reliable company puts out every year a book of twofers ("two for the price of one" coupons) that is two inches thick and weighs two pounds! The over 650 twofers it contains are divided into categories, listed here with examples: Fine Dining (Trader Vic's at the Palmer House; Spirit of Chicago dinner cruise on Lake Michigan; Allgauer's; Blue Iris); Casual and International Dining (at least half a dozen Greektown restaurants; Reza's; Mexico Lindo); Lunch/Brunch (the Spirit of Chicago luncheon cruise on Lake Michigan; ); Informal Dining/Carry Out (dozens and dozens of fast food twofers); Travel Values (50% off at approximately 1500 hotels nationwide, plus discounted car rentals and airline travel); Arts/Leisure/Sports (twofers for dozens of movie tickets, live theater, dinner theater, comedy clubs including Second City and Zanies, sports events such as White Sox games, bowling, golf and miniature golf, Shrine circus, classical concerts) and



Merchandise/Services (carwash, videos, clothing stores). An Entertainment book is valid for an entire calendar year and this year is an especially good buy as a bonus is included: by registering your Visa or Master card with the company, you are entitled to a straight 25% discount, regardless of the size of your party up to \$125 total, on your initial visit to an additional list of participating restaurants. To order an Entertainment '96 book mail your check for \$38.50 (\$35 plus \$3.50 postage) to Entertainment Publications, Inc., 1161-A Lake Cook Road, Deerfield IL 60015 or call 1-800-374-4464. The company offers the book not only for Chicago but for 125 other major cities in the United States and Canada, so that it makes a nice gift for friends and relations in other places.

**HAVE A WONDERFUL HOLIDAY. YOU DESERVE IT.**

**FIRESIDE RESTAURANT**

Whether you go in the wintertime to sit indoors by the roaring fire or in the summertime to sit on the outdoor terrace---no, wait, that's wrong, because at the Fireside Restaurant you can sit on the outdoor terrace in the wintertime too,

Really? Yes, because they put amazingly effective heaters on the terrace on cooler days. Just an example of how Fireside does everything possible to make you comfortable---and to feed you wonderfully. They smoke their own meat, fish, and fowl. They feature low-saturated fat cooking, using extra-virgin olive oil or canola oil rather than animal fats. Fireside's creative and extensive menu has a slightly Southwestern and Cajun flavor but excels in other accents as well.

Starters are tempting and include smoked chicken quesadillas, baked oysters, and pesto-shrimp pizza. Entrees feature such

house specialties as Cajun meatloaf made with beef and smoked andouille sausage, and chicken breast marinated in citrus and garlic, then flame-broiled and served with melted jack cheese, shredded cheddar cheese, diced tomatoes, and sliced green onions. Other entrees include house-smoked ribs and lovely pastas (imagine "our popular Cajun-spiced shrimp over pasta in a simple sauce of garlic and extra-virgin olive oil"). From the broiler there can be steak (peppercorn, filet mignon, or New York), chicken breast, pork chops, catfish, and many other choices. Be sure to ask your waitperson about other specials not on the menu; on one recent evening these included flame-grilled tuna steak and beef Wellington (a gigantic slab of beef tenderloin baked in a pastry crust). All entrees come with soup or salad, vegetable, and potato---and the potatoes can be home-made mashed. You'll find yourself saying, "But this is really good!"

For a lighter meal Fireside offers 10 kinds of sandwiches (samples: BBQ pork, flank steak), pizzas, and salads (from a nicely-dressed house salad of spinach, Romaine lettuce, and apple slices to "citrus-marinated swordfish flame-broiled and served over mixed greens." Desserts, if you are still on your feet, include home-baked apple pie and an unbelievable pie of "creamy Kahlua-laced mousse in a crust made of chocolate Oreo cookies."

The Fireside is located at 5739 N. Ravenwood and has adjacent parking and excellent access for disabled customers. Restaurant hours are Sunday through Thursday 11 AM-10 PM, Friday and Saturday 11 AM-Midnight. The bar-lounge is open 11 AM-4 AM Saturday through Friday and 11 AM Saturday until 5 AM Sunday. Brunch, served on Sunday from 11-3, features omelettes, eggs Benedict, pecan waffles, and asparagus quiche. The Fireside also caters parties. When the weather is halfway cooperative there is a flowery two-level outdoor terrace with roll-back



canvas roof awnings and heaters as needed. In the wintertime there is a large REAL indoor fireplace. Prices are moderate. Phone is 878-5942.

## FIFTY YEARS AGO IN CHICAGO

A Park Tower resident was reminiscing that exactly fifty years ago she visited Chicago for the first time, once for Thanksgiving and then six months later in the springtime. She recalls being taken on a bus ride up North Sheridan Road to see the lovely big old mansions that then lined the street. Just as now, the bus then was the 151 Sheridan, but it was a double-decker bus and people could sit on the top in the front seat for a perfect view.

She remembers also the Toffenetti's Restaurant on Randolph just west of State Street, where hot baked Idaho potatoes were being prepared in the window. She recalls arriving in Chicago by train at the Dearborn Street Station and taking a taxi to the LaSalle Hotel (which shortly after that burned down and is now recalled only by the LaSalle Hotel Garage, still in business today on W. Washington). And she (having then been eleven years old) has not forgotten the Marshall Field's toy department of those times, a full floor and stocked with such delights as life-size stuffed animals.

When she returned to Chicago the following spring, there were new things to add to her memory. Toffenetti's was now concocting strawberry shortcakes in its front window. This time she stayed at the largest hotel in the world, the Stevens (now the Hilton). Her mother raved at the expense of the room: \$20 per night. The two were entertained at the Ivanhoe Club, a spooky nightclub on North Clark with a Medieval castle motif, creaky doors, knights in armor, and dungeons. The building still stands today, and now is a liquor store. Another day there was a trip to the

Lincoln Park Zoo to see Bushman, the world's largest gorilla (today he is stuffed and lives at the Field Museum). Nice restaurants were mostly on Rush Street; people went there in taxis to "the Near North Side." There wasn't much of anything interesting on North Michigan Avenue, since the Magnificent Mile would not be developed as a shopping street for another twenty or thirty years (but State Street had a half-dozen big department stores and was bustling). South Michigan was lined with small jewelry stores selling silver charms for the charm bracelets that were then fashionable. The Wrigley Building was one of the tallest buildings in the city. Although World War II had recently ended, many uniformed soldiers and sailors still filled the streets. The big movie houses downtown (like the Chicago Theater) had live shows between movies in which big stars appeared---like Hildegarde, and Spike Jones and his City Slickers.

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How many other Park Tower dwellers have memories to share of the way Chicago used to be? Do you remember Riverside Park, or the busy old days downtown, or restaurants now long gone, or neighborhoods vastly changed? Would you be willing to share your memories with the Newsletter? If so, please leave a note in the Park Tower Newsletter box on the Doorman's desk in the front lobby and someone will call you to talk at your convenience. Your name need not appear.

Tel: 275-8520

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## **HOLIDAY COOKIE RECIPES**

**CHOCOLATE BISCOTTI** (like the ones in coffee houses)

**1 1/2 cups flour**  
**1/2 cup unsweetened cocoa**  
**2/3 cup sugar**  
**3 tablespoons soft butter**  
**2 eggs**  
**1/2 tsp. almond extract**  
**1 1/2 tsps. baking powder**  
**1/2 tsp. baking soda**  
**1/2 coarsely chopped almonds**

Cream butter and sugar. Stir in the eggs and almond extract and beat well. Stir in all dry ingredients sifted together. Add almonds. Shape dough into two 12-inch-long loaves. Flatten slightly. Bake on greased cookie sheet 25 minutes at 350\*. Cool 5 minutes. Cut into 1/2 inch-thick slices.. Return to pan, laid out flat, and bake another 20 minutes. Cool. Keep in airtight tin. Use to dunk in coffee. Note: if you toast the almonds in the oven before using them you will improve their flavor.

### **BACHELOR BARS**

**4 oz. (1/2 stick) butter**  
**1/3 lb. graham crackers**  
**1 6-oz. can condensed milk**  
**12-oz. pkg. chocolate chips**  
**4 oz. grated coconut**  
**1 cup chopped walnuts**

Put butter in 7 x 11 glass baking dish and melt butter by placing dish in microwave for a minute. Put the graham crackers in a plastic bag and crush them, then spread the crumbs over the melted butter but don't mix. Pour the condensed milk over the crumbs. Sprinkle the chocolate chips on top of the condensed milk. Sprinkle the coconut on top of the chocolate. Sprinkle the nuts on top of all. Gently pat down with the palm of your hand but don't mix

things up. Bake at 350\* for 25 minutes. Cool. Slice.

**GINGER COOKIES** (these are rolling-out cookies that you can actually roll out without going crazy)

**1 cup white sugar**  
**1/2 cup water**  
**1/2 cup dark Karo syrup**  
**1 tablespoon ginger**  
**2 tsps. cloves**

Bring this mixture to a boil in a saucepan to melt everything. Remove from stove. Drop in 2 sticks (1/2 lb.) real butter. Stir until butter is melted. When nearly cool add 4 cups flour and 1 1/2 tsps. baking powder. Work the dough until it is smooth. Form it into 4 rolls. Wrap them in plastic wrap and put them in the refrigerator for any period of time ranging from 6 hours to 2 weeks. When you want cookies, take a roll from the refrigerator and let it warm up a bit. Take about a third of a roll in your hands and work it like modeling clay until it is pliable. Place it directly on an ungreased cookie sheet and roll it as thin as possible. Cut out cookies. Remove extra dough (which you will recycle to roll out again). Bake the cookies at 375\* for 7 minutes by the clock. Remove promptly with spatula.

### **BROWNIES (Very good ones)**

Melt 4 squares unsweetened baking chocolate in microwave with 1 stick (1/4 lb.) butter. Beat 4 eggs for several minutes then slowly beat in 2 cups sugar. Stir in melted chocolate/butter and add 1 tsp vanilla. Add 1 cup sifted flour and 1 cup nuts. Bake in greased 9 x 13 pan at 350\* for about 25 minutes or until toothpick comes out clean. Cool. Slice.