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## License to grill in Gowanus

BY NOAH HUROWITZ

An outdoor barbecue joint slated to open on the banks of the Gowanus Canal this summer received a thumbs up from Community Board 6 last Wednesday, despite an opposition campaign by neighbors who fear the venue will bring rowdy drinkers, late-night noise, and hordes of vermin feasting on barbecue scraps.

“We’re taking a risk here, and I’m worried we are going to end up leaving behind us a wake of sleepless nights and neighbors who suffer,” said Glenn Kelly, a Community Board member.

The Community Board voted 26 to seven on May 12 to recommend approval of a seasonal li-

*Continued on page 8*

**SUPER-SLEUTH:** Bedford-Stuyvesant comedian and “Clue” superfan Peter Smith with Videology’s many copies of the classic board game.

Photo by Stefano Giovannini

# JOKE & DAGGER

## Comedians perform ‘Clue’ live

BY ALLEGRA HOBBS

This is a different kind of murder mystery party.

A group of improvisational comedians will turn cult-classic movie “Clue” — based on the beloved board game of the same name — into a live, interactive experience at Williamsburg bar-cinema Videology on May 30. The performers all came together through their mutual love of the surpris-

ingly funny film, which features a star-studded cast including Tim Curry and Michael McKean, said the show’s organizer.

“It’s a movie that people love so, so, so, so much, and especially comedians, because a lot of the cast are comedy idols and the entire movie consists of jokes,” said director Peter Smith, who lives in Bedford-Stuyvesant.

*Continued on page 6*

## Knife on Mars

BY MAX JAEGER

Talk about a Mars bar!

A pair of artists is challenging Earthlings to make the tastiest meals they can using only ingredients that could survive a trip to Mars in a test kitchen they have created at Williamsburg gallery the Boiler, which will open May 29.

After a month of experimentation, the duo will then vacuum-pack visitors’ creations and send them to the National Aeronautics and Space Administration so the world’s largest civilian space program can get a taste. The organizers say they doubt they will find a

*Continued on page 6*

**DANGER ZONE:** Ridge preservationist Victoria Hofmo is worried about historic buildings falling to new a upzone.

## City downsizes Ridge zone plan

BY MAX JAEGER

They’re taking a little off the top.

The city is dialing back an upzoning proposal that preservationists fear will put historic Ridge buildings in developers’ cross-hairs.

The Department of City Planning announced plans

to let developers build as much as an additional story above currently limits in order to spur the construction of more below-market-rate housing. But the department is now scaling back the proposal in the face of opposition from critics in areas like Bay Ridge, who said the plan would

encourage speculators to level historic buildings in favor of new development.

The proposal would affect Bay Ridge’s “contextual zones” — areas with hard-and-fast height limits meant to protect neighborhood character — by allowing new construction

*Continued on page 8*



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**BLAZE OF GLORY:** A Gowanus Circus performer warms up the crowd.

David Gonsier

# Ringmaster of fire

## Bushwick circus show brings the heat with fire-breathing performance

BY NOAH HUROWITZ

This circus won't be in tents — but it will be intense.

A Brooklyn circus troupe will celebrate its third birthday with a performance at Bushwick brick-and-mortar big-top the Muse on May 29, but instead of blowing out candles, it is going to light up the room with a performance of fire-breathing. And the performers have plenty more tricks up their sleeves, said the group's creator, including aerial contortion, trapeze, acrobatics, and classic side-show routines.

"We wanted a show that really brings together all these different art forms," said Noah Price, a fire-breather and the founder of the Gowanus Circus. "A lot of the shows these days have like five aerial people and nothing else, but circus is a lot bigger than that. We wanted to showcase many different types

of talents."

Price started the Gowanus Circus with six other performers in 2012, and the troupe has recruited more members over the years, now boasting alums from the likes of Ringling Bros. and Cirque du Soleil. The group started out practicing and performing at the Gowanus Ballroom, but Price says a risk-averse landlord soon gave them the boot, and the entertainers have been without a regular space since then, performing at parties and shows at different venues around the borough.

Now the troupe is finally able to put down roots at the newly-moved Muse, which Price helped rebuild in Bushwick after Vice Media displaced its original space in Williamsburg. So the May 29 performance will also be something of a homecoming, said Price, as well as a chance to show that Brooklyn circus is still

going strong.

"Our last set show was in January 2013, so this is sort of our return," he said. "It's also a chance to be like, 'Hey, look at all these great spaces being built.'"

The huge new venue, which offers classes to kids and adults during the day, will also allow the troupe to attempt new death-defying displays, said one performer.

"People can expect a really broad showcase," said trapeze artist Hanna Mandelbaum, who has been with the group since 2013. "The Muse is massive, so we have the capacity to do things that wouldn't work in other places."

*The Gowanus Circus Third Anniversary Show at the Muse (338 Moffat St. between Irving and Knickerbocker avenues in Bushwick, www.thegowanuscircus.com). May 29 at 7:30 pm. \$20 (\$15 advance).*

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# VIKINGS INVADE BAY RIDGE

Owl's Head Park hosts 15th-annual celebration of Scandinavian culture and history

BY MAX JAEGER

They took Bay Ridge by storm.

Norsemen invaded Owl's Head Park during the annual Viking Fest on May 16, bringing Nordic art, weapons demonstrations, and a giant Viking ship to the Ridge. And this year, the 15th-annual celebration of medieval Scandinavian explorers took on a special theme, one organizer said.

"We dedicated it to the end of World War II and Norwegian war sailors and merchant marines," said Victoria Hofmo of the Scandinavian East Coast Museum. "I really respect those guys and thought they should be honored. They lost half their fleet — nearly 4,000 men."

Re-enactors from three historical societies taught folks about medieval daily life, arts and crafts, and arms and armor — which was a crowd favorite, Hofmo said.

"Kids were trying on the armor and helmets," she said.

Folks also got to try their hand at spinning yarn, jewelry-making, and calligraphy.

These days, kids don't even learn cursive in school, but folks who tried their hand at calligraphy showed a definite flair for the artistic lettering, one re-enactor said.

"There were some really good ones — I could tell some of them did it before," said Eugena Pechenaya, a member of the Society for Creative Anachronism and a classified sales manager at this paper.

The yearly festival celebrates Bay Ridge and Brooklyn's Nordic heritage. Norwegians once dominated the borough's waterfront neighborhoods like Bay Ridge and Sunset Park, Hofmo said.

And of course, there were Swedish Meatballs — both the Nordic delicacy, and the guitar-and-accordion musical duo.



**NORDIC RIDGE:** (Above) Two gladiators duke it out in a demonstration of medieval arms and armor. The swords are blunted to prevent any flesh wounds — or worse. (Top right) Stephen Clarke mans a Viking boat on display in Owl's Head Park. (Below) A re-enactor gets ready for a mock bout.

Photos by Georgine Benvenuto



## Striking vikings

Miss Norway of Greater New York Lauren Benson and Miss Heritage Britt Henricksen enjoy the parade from a float at the Norwegian Day Parade in Bay Ridge on May 17.

Photo by Georgine Benvenuto

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**TOWERING:** Renderings of a proposed 44-story building and several smaller buildings for the former site of Long Island College Hospital. Williams New York

# Skyline dreams

## New towers may replace shuttered hospital

BY NOAH HUROWITZ

Skyscrapers are looming over Cobble Hill.

Developers of the former Long Island College Hospital complex unveiled two proposed designs for luxury housing on the property at a heated meeting of the Cobble Hill Association on Monday evening, both featuring a building of at least 40 stories, which many in the packed-to-capacity room vowed to fight to the bitter end.

"This is going to be a decade-long battle — this is war!" said one man during the presentation by Williamsburg developer Fortis Property Group and architecture firm FxFowle. "Eighty percent of the people in this room are attorneys and they will be up your a-- every step of the way."

Most of Cobble Hill lies within a historic district, where building height is restricted to 50 feet — or about four stories. But the Long Island College Hospital site is not restricted, allowing the developer to erect buildings that will tower over other residences in the neighborhood.

Fortis representatives first presented one so-called "as-of-right" plan — which means it complies with existing zoning for

the property — consisting of a 44-floor tower on the block bound by Atlantic Avenue and Hicks, Henry, and Pacific streets; a 19-floor building one block over bound by Amity and Pacific streets; a 14-floor building on Henry Street between Pacific and Amity streets; and another 14-floor building on Hicks Street at Atlantic Avenue, with lower residential buildings, medical facilities, and existing parks filling out the rest of the complex.

The reps then showed a second plan that they said the developer believes is more in line with community demands for the site, but is too dense to be built under current zoning. That plan calls for a 40-floor tower on Hicks Street at Atlantic Avenue; a pair of towers, one 30 floors and one 20 floors, on the block bound by Hicks, Henry, Amity, and Pacific streets; and a 16-floor tower at Henry and Pacific streets, as well as ground-floor retail, townhouses, medical facilities, and green space.

And with that extra density, Fortis promised extra "public benefits" — adding about 454 parking spaces, 220 below-market-rate units, and possibly building a school in the complex, the presenters said.

But the second plan would have to pass a land-use review process so the property could be rezoned. And the Fortis spokesperson warned that if the process drags on for years, the developer might just go ahead with the as-of-right plan that requires no community dialogue or rubber-stamp from elected officials.

But many of the neighbors, who poured into the Cobble Hill Health Center just hours after a Community Board official announced the meeting, did not seem to like either plan. The crowd frequently broke out into jeers as Fortis reps gave their presentation.

"Over my dead body!" one woman said in response to a rendering that showed the proposed 44-story building towering over the neighborhood, rivalled only by the Downtown skyline in the background.

The State University of New York agreed to sell Long Island College Hospital to Fortis for \$240 million in June last year. The two parties were scheduled to close the deal on April 30, but a Fortis representative said it hadn't happened yet. He refused to explain why, but said the company expected the deal to be sealed within a matter of weeks.

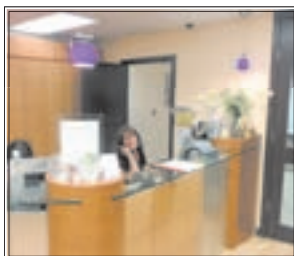
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# City yet to fix pool's slime

BY DANIELLE FURFARO

Indoor facilities at the McCarren Park Pool are slimy with water and salt damage because a contractor did a shoddy job when it renovated the construction before the 2012 reopening of the greenspace, a city-commissioned report charged.

The interestingly named engineering company Haks wrote the report in 2013 at the behest of the city, which was baffled as to why the bathhouses were weeping white grime just a year after the pool reopened.

But the city still has not fixed the bathhouses two years later, leaving the facilities covered with sticky stains, a situation park activists say is unacceptable.



**CATCHING A WAVE:** The McCarren Park Pool reopened in 2012 after being closed for nearly three decades. Photo by Stefano Giovannini

"This is a management issue plain and simple which the agency refuses to acknowledge much less address," said Geoffrey Croft of New York City Park Advocates. "The lack of addressing maintenance issues at the pool over the years is what caused it to be a \$50 million dollar renovation in the first place."

The city started construction on

the Depression-era pool, which had been shuttered since 1984, in 2008, allocating \$50 million to the renovation of the pool and its surrounding indoor facility. It added a new recreation center, office space, a gym, a community room, and multipurpose room.

But the contractors failed to prop-  
*Continued on page 10*

# Skates dead at McCarren

BY DANIELLE FURFARO  
McCarren Park Pool's ice is on ice.

The city and the Open Space Alliance cancelled the McCarren Park ice rink for this coming winter, citing lukewarm interest in the wintertime pastime.

Not many people actually showed up to skate, said the city, despite some initial excitement about the neighborhood ice rink.

"Due to limited use during the past two seasons, NYC parks and OSA mutually agreed to discontinue this concession," said city spokeswoman Maeri Ferguson.

The city first planned to ice down a space over the top

of the McCarren Park Pool three winters ago, but the OSA failed to get the contract and equipment in place in time in the chaos that ensued after former executive director Stephanie Thayer stepped down. It finally opened in the 2013-2014 season, but it only stayed open from mid-November until early January. In contrast, the outdoor rink at Prospect Park's LeFrak Center is open mid-November through late February. That rink will still be open this year.

The city said it will put out a request to see if anyone is interested in making a McCarren Park ice skating rink work in future cold seasons.

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# Whale hello there

## Writers pen erotic additions to 'Moby-Dick'

BY DANIELLE FURFARO

Call me, Ishmael.

A group of filthy-minded fiction writers is competing to pen the best erotic additions to the literary classic "Moby-Dick," and the results will be judged live at the Bell House in Gowanus on May 28. The evening of lewd lit is bound to be some good, unclean fun, said an organizer.

"It is a funny, raucous, people-doubled-over, not-pretentious way to hang out," said Amy Stephenson, the co-founder of Shipwreck, a series of live shows where writers skewer beloved books and battle it out in these "Competitive Erotic Fanfiction" tournaments. Stephenson hosts most of her events in California, but brings the show to Brooklyn a few times a year.

The competition started a month ago, when Stephenson assigned different characters to about half-a-dozen writers and they have been furiously scribbling their salacious supplements to the story ever since. On the day of the show, the authors will hand the forbidden fruits of their labors



**OH CAPTAIN:** Writer Nate Waggoner is working on a bawdy tale for a "Moby Dick"-themed erotic fanfiction competition.

Photo by Jason Speakman

to a professional actor, who will read each of the pieces so the writers can remain anonymous. Then, the audience will rank all of the works and crown one the winner.

One competitor said the night will be way more fun than a typical book reading.

"A lot of the time, literary events are very dull and dry, but this is jokey and outrageous, with people falling on the floor laughing," said Crown Heights writer Nate Waggoner.

This isn't Waggoner's first time competing. When Shipwreck took on "The Great Gatsby," he penned a bawdy tale about Gatsby's yellow car. For "The Hobbit," he wrote Smaug the dragon into an ill-fated affair with Yoshi from the "Super Mario Bros." video games. And for "The Catcher in the Rye," he had Holden Caulfield meet the cast of "Girls."

Stephenson said "The Catcher in the Rye" event was a particular favorite of hers.

"I hated that book in high school," she said. "I could not believe we were forced to read that crap, so it was a delight to wreck it."

*Competitive Erotic Fanfiction does "Moby-Dick" at the Bell House [149 Seventh St. between Second and Third streets in Gowanus, (718) 643-6510, www.thebellhouse.com]. May 28 at 8 pm. \$12.*

## 'CLUE'

Continued from page 1

"Clue Live!" will incorporate both on-screen and on-stage elements, Smith said. The ensemble will transform Videology's screening space into a makeshift study akin to the one in the movie, and every time the characters in the film find themselves in that room, the performers will take the stage to act out the scene. The cast won't steer too far from the original script, despite their pedigree as improv performers, Smith said, because you can't improve on perfection.

"Because it's so perfect, we're not going to add anything special," said Smith, who will be

playing the role of the Butler, portrayed in the film by Curry. "We're just creating another way to watch it."

The audience will also play along by taking a drink every time a character does — which is no small feat, he said.

"In the movie, there's a lot of drinking involved," said Smith. "Alcohol is the silent character in the movie."

"Clue" was a box-office flop when it hit screens for the first time in 1985, but has since developed a devout following thanks to its silly concept and stellar cast. The film has long been fan-favorite at Videology, which regularly hosts screenings where the audience can play the titular board games while they watch.

Film fanatics always pack those nights out, said a Videology staffer.

"There's always been a lot of people very excited about it," said programmer Austin Kim.

Smith and his cohort of "Clue"-loving comedians didn't even realize the film was already such a phenomenon at Videology when they approached the bar about doing "Clue Live!" But such is the film's underground popularity in Brooklyn, said Kim.

"It must be something that's just in the water," he said.

*"Clue Live!" at Videology [308 Bedford Ave. between S. First and S. Second streets in Williamsburg, (718) 782-3468, www.videology.info] on May 30 at 9:30 pm. \$10.*



**HERE'S SOME WE PREPARED EARLIER:** Artists Heidi Neilson and Douglas Paulson with some vacuum-sealed space food. Photo by Stefano Giovannini

## MARS FOOD

Continued from page 1

better way to deliver unspoiled nutrition than whatever the \$40 billion-budgeted space agency has already cooked up, but they're hoping to provide a closer look at the less tangible ingredients that go into a good meal.

"Obviously, NASA is doing tons of research on food and nutrition, but this is a way of really examining how food culture fits into the picture," said Heidi Neilson, co-creator of "The Menu for Mars Kitchen." "How would our experience of eating change on Mars? We're thinking of ourselves more as public outreach rather the scientific wing."

The test kitchen is the culinary culmination of a year-long collaboration between Neilson and artistic partner Douglas Paulson, who formed the Menu for Mars Supper Club last year, she said. The pair recruited a crew to join them on missions to New York City restaurants, where they dined and quizzed experts on topics such as nutrition, fire-free cooking, and astrophysics — all with an eye toward improving astronauts' dining experiences. Now they're hoping to put that research to use while also educating the general public by inviting ama-

teur chefs to whip up some deep-space delicacies.

But don't expect to work with a heritage pig or heirloom tomatoes when you enter the test kitchen — only ingredients that have been powdered, freeze-dried, or heat-treated can survive the expedition to the red planet, Neilson said.

"These are difficult-to-work-with foods — it's not really a farm-to-table thing," she said.

Culinary explorers can also learn what plants space explorers may be able to grow, as well as how millennia-old farming techniques like composting would change in the inhospitable, onyx yawn of space.

"There's nothing living there, which is obvious but profound," she said. "So, you can't just throw something outside and expect it to rot."

The ingredient list may be limited, but Neilson is encouraging people to get creative, she said.

"If you wanna try making Martian muffins, go for it" she said. "People can engage to the level they want, and they're welcome to bring their own ingredients."

*The Menu for Mars Kitchen at the Boiler [191 N. 14th St. between Wythe and Nassau avenues in Williamsburg, kitchen.menu4mars.net, (718) 599-2144]. Opens May 29 at 7 pm. Runs through June 20. Free.*



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## BARBECUE

Continued from page 1

quor license for Swan Dive, an open-air barbecue restaurant that local events venue mogul Akiva Reich plans to open for the summer in a lot next to his event space the Green Building on Union Street at Bond Street. But the green light came on the condition that Reich scale back hours, hire an extermination service, and provide his cellphone number to neighbors in the event of noise problems.

Reich told Community Board members last month that he planned to launch a 22-table, 157-person capacity alfresco eatery to be open through 2 am, six days a week, in a lot on Union Street between the Green Building and the Canal for the summer period through November, calling it a “trial run” to see if locals can stomach eating ribs on the banks of one of the most polluted waterways in the country, according to DNAInfo.

Neighbors balked at the plan almost immediately, launching a Twitter account and a now-defunct Facebook page to urge oth-



**DOCKSIDE:** Diners at Swan Dive will enjoy scenic vistas of the Gowanus Canal, Brooklyn's nautical purgatory.

ers to voice their objections to the Community Board.

Reich responded to the concerns by submitting an amended application — along with hundreds of signatures from neighbors in support of the restaurant — that addressed some of the major complaints, including agreeing to close by midnight, keep the area rat-free, and that he will not play amplified music.

Reich's promises and the Community Board's conditions are not legally binding, but the New York State Liquor Authority can opt to make them so if and when it grants the Swan Dive the permit to sell booze.

The effort to respond to neighbors' objections showed Reich's willingness to work with the community, according to one Com-

munity Board member and local business owner, who said it was a case of “better the devil you know.”

“What if he decides to sell the place and someone buys it who doesn't care what the Community Board thinks?” said Lance Pinn, founder of Brooklyn Boulders, an indoor rock-climbing facility on Degraw Street at Third Avenue.

Community Board members said they still have their reservations about the new venue, but even if opponents' worst fears are realized, at least the eatery will be closed by fall.

“We remain skeptical as to whether an outdoor space that accommodates 157 people can be successfully integrated into the community,” the Board wrote in its letter of recommendation to the liquor authority.

## ZONING

Continued from page 1

to rise 15 feet higher than current rules permit.

Now the city is tweaking the proposal by shaving a few feet off the new maximum heights it is pushing for, according to a letter the Department of City Planning issued on May 15. Under the revised plan, the height boost should be hardly noticeable, the letter states.

“With these changes, over 95 percent of medium- and high-density contextually zoned areas would experience height limit changes of five feet or less in all buildings,” the letter states.

Initially, the plan called for a height limit in R6B districts — including much of the Third and Fifth Avenue corridors — to grow from 50 feet to 65 feet. The revised proposal caps development at 55 feet, according to the letter.

Similarly, height limits in R7A districts along Shore Road between Third Avenue and 87th Street were set to grow from 80 feet to 95 feet. The revised proposal calls for an 85-foot cap in most structures, the letter states. It makes additional allowances for buildings constructed under the city's Inclusionary Housing Program, but Bay Ridge is not zoned for that program, so those allowances will not affect the neighborhood, a department spokesman said.

City Planning is also sending representatives to each community board over the next two months to outline how the massive proposal will affect each district, the letter states.

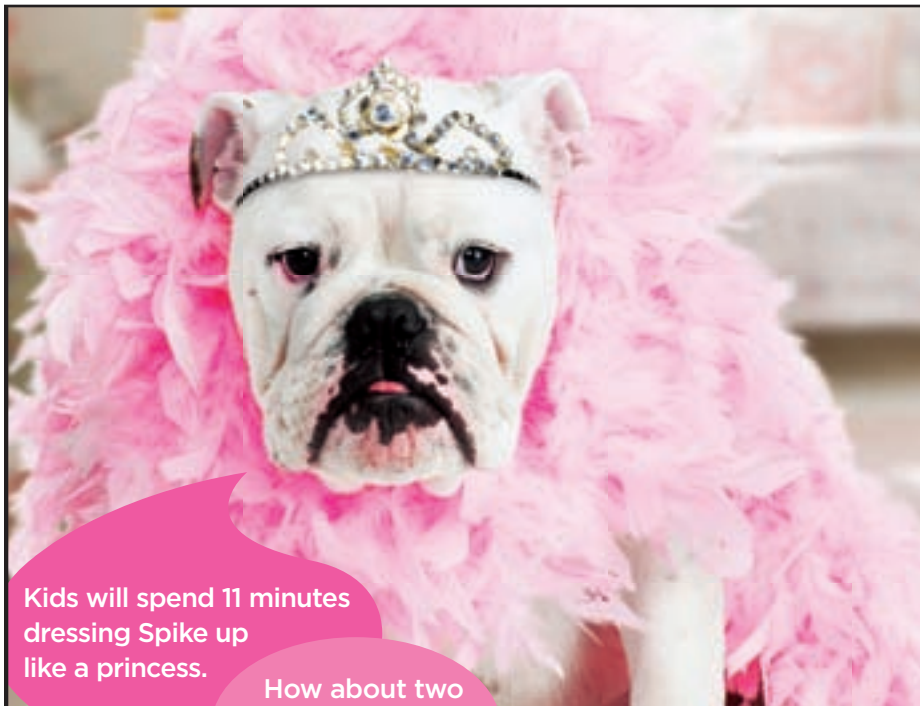
Ridge leaders got the city to create a “Bay Ridge Special Zoning District” that capped development height in 1978 — the first of its kind and a “precursor to the contextual zoning regulations,” according to

the city. Planners later relaxed the district's height restrictions in a 2005 zoning update, and height was a major sticking point for locals, according to the local district manager.

“Height and density were the two big concerns,” said Josephine Beckmann, district manager for Community Board 10. “So residents were upset going from — in the special Bay Ridge district — a 30-foot height requirement to [32] feet.”

The promised public outreach is a step in the right direction, but letting the developers go even five feet higher is the city's way of eroding the Ridge's special protections, a local preservationist said.

“I was very glad to hear they are trying to go neighborhood by neighborhood — that's a very important thing,” said Victoria Hofmo. “As far as I'm concerned, I want our old special district back.”



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# Century-old jeweler closing

Jewels by Satnick forced out by sale of building, national chains

BY NOAH HUROWITZ

A family-owned jewelry business with more than 100 years of history in and around Brooklyn Heights is closing and may be gone for good from the neighborhood if ownership can't find a location with reasonable rent.

The third generation owner of Jewels by Satnick, on State Street between Court Street and Boerum Place, said the building he is in now has been sold and he hasn't been offered a new lease, and even though he would like to keep designing jewelry to the community in which the business has been embedded for generations, the times they are a changin'.

"I'm trying to work it out, but you can't expect me to pay triple the rent I'm paying now," said Roger Satnick, whose



**FINER POINTS:** Roger Satnick, the third generation of Fine Jewels by Satnick, at work.

Photo by Georgine Benvenuto

grandfather opened Satnick and Sons in Williamsburg more than 100 years ago. "I'm part of a dying breed. With me will go a century of what this area used to be."

The younger Satnick blamed those rising rents and competition from national jewelry chains has made it difficult to relocate.

"You just can't compete with the big guys," he said.

That wasn't the case when his grandfather Max Satnick arrived from Riga, Latvia, in the early 1900s, and began the business as a jewelry peddler, selling his wares on the streets of Brooklyn. Before long he had bought a building in Williamsburg, where he opened the first brick and mortar iteration of the family business.

Satnick's father, Hartley — the only certified master watchmaker in New York City — moved the business to 50 Court St. in May of 1960, and it was on these neighborhood streets where Satnick grew up underfoot with the mischievous offspring of other shopkeepers. Standing in his State Street store, Roger re-

called another time, full of kids running around and beat cops tossing the troublemakers back into their parents' stores by the seats of their pants.

"We used to run these streets," he said, pointing beyond the walls. "Everybody watched out for each other."

Roger worked in his father's shop as a kid and returned in his late 20s after studying Jewelry Design at the Fashion Institute of Technology and apprenticing with other jewelry makers. He struck out on his own for about seven years in the late 1990s, but eventually returned to the family business around 2005 when his father was on the verge of closing up shop, then on Joralemon Street, and moving to Florida. It was then that Roger moved the shop to its State Street location.



**END OF AN ERA:** Roger Satnick will be forced to close his State Street jewelry store next month. Photo by Georgine Benvenuto

For now, Roger said he is focusing on selling inventory and locating an office space where he can set up a studio and continue providing custom gems to his loyal customers. The store will close on June 13.

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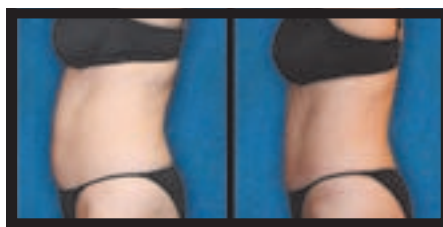
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# Parks to clear brambly slope

## Work to give Shore Road year-round harbor vista

BY MAX JAEGER

Hey, down in front!

The Parks Department wants to remove a bunch of overgrown, invasive plants along Shore Road between Third Avenue and 95th Street so folks on the promenade can have a better view of the harbor, officials told Community Board 10's parks committee on May 14. Committee members and several neighborhood gardeners gave the plan a green-thumbs up.

"I think it's spectacular — I wish we had [this] project along all Shore Road," said Linda Allegretti of the Shore Road Parks Conservancy.

When the first-of-its-kind project is completed, folks using the benches along Shore Road will be able to look out over the harbor any time of year — not just when leaves are

gone in the dead of winter, said parks official Martin Maher.

The year-round view will be a first, too, Allegetti said.

"It's always been overgrown," she said. "I'm living on Shore Road since 1972 and it was like that then."

The department will hand-clear small invasive species and take out some larger trees to create half a dozen "view corridors," according to parks planner Michele White. It will also fix the perimeter fence and install locked gates that will make it easier for volunteers to access the green area, she said.

White hasn't settled on which native species to sow in place of what they're taking out, but she plans to use low-standing plants like shrubs and ferns, she said.

The southern-facing slope gets a lot of sun and has no irrigation, but one longtime local gardener had a potential solution — Gray Dogwood, a hearty shrub native to New York.

"We've had a lot of success with that and it does great in dry conditions," said Narrows Botanical Garden founder Jimmy Johnson.

When Parks takes out the trees, it will have to leave stumps. Since the roots hold the soil on the hillside, removing them may cause the slope — and the project's budget — to suffer some serious erosion, officials said.

"If we start ripping away the stumps the hillside will go with it," White said.

"And you run out of money very quickly," Maher added.

State Sen. Martin



**VEGETATION VS. VISTAS:** The Parks Department plans to remove overgrown plants along Shore Road between Third Avenue and 95th Street so folks on the promenade can have a better view of the harbor.

Photo by Georgine Benvenuto

Golden (R-Bay Ridge) funded the \$1.6 million project in 2012. The long wait between allocation and the project's start is common, Maher said.

"It takes a while for state money to get into our budget," he said.

The planting won't get underway until spring of next year — possibly late spring, Maher said.

But earlier is better, Johnson said. Without

shade from the soon-to-be-removed trees, new plants will fry in the summer sun if they haven't had a few weeks to toughen up after being transplanted, he said.

"That area is unbelievably difficult," said Johnson said, referring to the intense sunlight that hits the slopes in summer. "If they don't plant by March or April, they're not gonna take."

# SLIME

Continued from page 5

erly seal the bond between the new mortar and the brick, reads the report.

"The masonry wall construction has many deficiencies which do not allow for proper drainage of the entrapped moisture," says the report.

The report put the blame for the problems squarely on the contractor and designer.

"These deficiencies were caused primarily by poor workmanship during construction, but many of them can be also attributed to a deficient design and detailing," it says.

The city refused to say if and when it will fix the bathhouse problem.

"When necessary, New York City Parks has worked quickly to make repairs to the pool," said Parks spokeswoman Maeri Ferguson. "The city commissioned the Haks report to better understand structural issues concerning the McCarren Pool complex."

The city said the issues will not delay the opening of the pool, which is scheduled for June 27 — and not on Memorial Day, which a lot of people think.

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