

## Old folks home sold for \$84M

BY COLIN MIXSON

It is “out with the old” in more ways than one.

The long and sordid saga of Park Slope’s Prospect Park Residence finally came to an end this week, when the landlord closed the sale of the tony Prospect Park West old folks home building for \$84 million, according to broker Terra CRG — more than two years after he first tried to clear out and offload the property but was instead met with a fierce legal battle from some of his elderly tenants.

Deitsch sold the ritzy nine-story, 134-unit building near Grand Army Plaza to investment firm Sugar Hill Capital Partners, according to a Real Deal report.

The sale comes just days after the five remaining elders moved out in exchange for a \$3.35 million settlement reached in June. The funds are finally in the oldsters’ attorneys’ hands after months of delays while Deitsch and Sugar Hill squabbled over who would cough up the cash, and comes as a great relief to the oldsters and their loved ones, who feared the landlord would somehow weasel out of

*Continued on page 12*

# FATHER 'HOODS



**LIFE LESSONS:** The new series “Dad Day” follows 5-year-old Henry, his dad James, and Craig as they have adventures in different Brooklyn neighborhoods, and the adults try to pass on their meager wisdom.

Matt Grady

## ‘Dad’ series explores Bklyn

BY JULIANNE CUBA

It’s a look back in humor.

A new comedy series debuting this month looks at the changing culture of Brooklyn neighborhoods through the eyes of a pair of modern day Honeymooners. “Dad Day,” which launches online and on Bric TV on Oct. 24, features free spirit Craig and family man James, as they have adventures around the borough and try to pass their wisdom on to the next generation, according to the show’s director.

“While you’re following the adventures of these two buffoons, hopefully they are revealing the culture of these various neighborhoods,” said Craig Butta, who lives in Fort Greene. “We wanted to create something people can watch on Monday mornings on their commute to work, to give them a few laughs, something to talk about that day — and give them something to reminisce about.”

*Continued on page 6*

## Grim fairy tales

BY LAUREN GILL

Call them scary tales!

A group of old-timey musicians will try to creep out audiences with a macabre musical take on Grimm’s fairy tales at Williamsburg’s National Sawdust on Oct. 21. The 12-musician strong crew, made up of members of the band

New Vintage Baroque and composer-performer group Oracle Hysterical, will perform 10 songs based on the classic tales. The original Grimm stories are actually much creepier than the cartoon and kiddie book incarnations that most people know, according to one

*Continued on page 6*



**PLAIN BUT PERFECT:** Loufi Fares says artichokes have no business being on pizza.

## Ridgites: Toss fancy pie

BY CAROLINE SPIVACK

This pizza is slicing Bay Ridge in two!

Locals are divided over news that artisanal pizza mini-chain Artichoke Basil’s is cooking up a storefront on the corner of 91st Street and Fourth Avenue. A few are already

feening for the eatery’s butter-and-cream-laden, artichoke-topped pies — but crusty purists are cheesed off that cooks are trying to pass anything with vegetables off as pizza, one said.

“Vegetables should be nowhere near my pizza. If you’re going to do pizza,

do pizza — get it dripping with cheese and sauce and grease,” said Ridgite Michael Marotto, who argued Nino’s on Third Avenue and 91st Street is the real deal. “To me a real slice of pizza is plain or pepperoni. When people start

*Continued on page 14*





## Have a party to remember at Sirico's

BY CAMILLE SPERRAZZA

When you've got 90 years of experience, you know how to throw awesome parties.

Their grandparents may have started Sirico's Catering, but two cousins, Hercules and Jim Sirico, are the ones that keep these parties going every night.

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**Decorations:** Select from in-house designs and decorations, tailored to teens. Balloon center pieces are always a hit.

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# SOD THIS!

## Residents demand Bridge Park replace dog run's stony surface with grass

BY LAUREN GILL

Life is ruff for these dogs!

The gravel at the Pier 6 dog run in Brooklyn Bridge Park is ruining pooches' playtime because it is so uncomfortable to frolic on, according to local canine owners, who are demanding the park replace it with a pricey artificial grass made especially for four-legged furballs.

"There's an opportunity to put in a material that's safe for pets," said Sandy Balboza, who sits on the park's volunteer Community Advisory Council and is the mother of 5-year-old poodle-mix Bodie. "There are a lot of dogs who don't like to walk on the gravel so they don't come here, and some of them who do come might sit up on the concrete and not play."

The play pen is currently covered in a material called "pea gravel," which gets stuck between dogs' claws, can harbor bacteria and mold, and becomes very muddy when wet, according to Balboza. To make matters worse, the lining under the run is torn and now sharp stones are making their way into the mix and cutting the pups' paw pads, she said.

Bodie steers clear when it gets muddy, but some dogs refuse to run on the uneven surface at all and stick to a narrow paved area encircling the pooch park, another human said.

"She would rather run laps around the outside on the concrete rather than be on the gravel," said Downtowner Stephanie Rodriguez of her 2-year-old mixed-breed Thea, who she brings to the park when she plays volleyball. "It's not comfortable for her."

Park honchos asked Balboza and 11 others to come up with a report last year suggesting a replacement surface, and Balboza has



**DREAM TEAM:** Sandy Balboza and her dog Bodie want the Brooklyn Bridge Park honchos to install artificial dog grass at the Pier 6 dog run so the pooches can play in comfort.

Photo by Stefano Giovannini

since collected 200 signatures supporting a special dog turf called K9 Grass. But the bigwigs rejected the idea, saying the sod hasn't been proven at other public parks in the city and it would be a pain to maintain, anyway.

"It has no track record in highly-trafficked public dog runs in New York City, and its maintenance requirements are extremely labor intensive," said park spokeswoman Belinda Cape, adding that the park instead intends to just replace the dog run's lining and then pour more pea gravel on top.

But those who have used the dog grass say it is actually very easy to care for once it is in.

"We love it — it requires very little maintenance and it's very durable," said Sean O'Rourke, who is the president of Friends of Schuylkill River Park in Philadelphia, which installed K9 Grass five years ago. "I don't know how someone can say there's any maintenance involved."

K9 Grass costs around

\$14-\$19 per square foot, according to Susan Fox of New York synthetic grass company Tech Grass, though she says she would cover the entire dog run with it for a neighborly rate of around \$79,800. Meanwhile, half a cubic foot of pea gravel, or around half a milk crate's worth, costs \$4.27 from Home Depot.

Councilman Steve Levin (D-Boerum Hill) has joined Balboza's side of the artificial turf war and says he told park officials they should at least explore the idea.

"At the very least it deserves to be looked at thoroughly," said Levin, who sits on the Brooklyn Bridge Park board. "We want the best possible experience for dogs and their people."

The dog run is located right next to luxury condo building One Brooklyn Bridge Park and the site of two forthcoming Pier 6 apartment towers. Cape wouldn't say whether the dog run will remain open during the construction.





**BLOCKED:** This fallen tree blocked a path in Shore Road Park for two months because of a tree-removal backlog. Kenny Hamilton

# Stuck in limbo

## Dead trees abound because city's trucks are broken

BY CAROLINE SPIVACK

Talk about a backlog!

Brooklyn is buried under tree trunks, because the trio of vehicles that haul off the borough's felled boughs is breaking down too fast to keep pace with tumbling timber, according to a Parks Department spokesman.

"These vehicles are worked very heavily," he said. "And of the three log loaders in Brooklyn's fleet, we have had two or three out of service for much of the past three months."

Parks officials say busted "log loaders" — tractor-trailers with trunk-gripping cranes — are typically repaired and back in action within a few days, but local leaders say the machines just cannot hack it.

It took more than two months

for the agency to clear away three fallen fauna in Shore Road Park that blocked a stretch of pathway between 85th and 88th streets, according to Community Board 10 district manager Josephine Beckmann, who said the department's log loader troubles have deep roots.

The agency should be ashamed over delays in removing landbound Linden trees and toppled Turkish filberts, a frequent park-goer said.

"What am I suppose to do when a tree blocks my path? Stand there for two months and wait for them to remove it?" said Gretchen Mueller, 93, who often strolls through Shore Road Park. "A week or two, okay, but two months? I can't hop over a tree, that ship has sailed in my life. It sounds like they really need to buy more equipment."

The loaders' hefty price tags can easily exceed \$250,000 — a big reason the city does not have more of them, the parks spokesman said.

Meantime, Brooklyn's municipal arborists make do by borrowing other boroughs' trunk trucks, sending crews to cut the timber into pieces small enough to be hauled away by hand, and teaming container trucks with log loaders to increase the amount of wood they can haul at once.

Brooklyn's three tree haulers carried off 316 plants after just two particularly violent thunderstorms on July 18 and July 25, but the city doesn't have numbers on how many downed trees are still awaiting removal, because that figure is constantly in flux, the Parks Department spokesmen said.

# DA Thompson dies of cancer at 50

BY RUTH BROWN

Brooklyn District Attorney Ken Thompson died on Oct. 9 after losing a battle with cancer, according to his office. He was 50 years old.

The borough's top prosecutor passed away at Memorial Sloan Kettering Hospital surrounded by his loved ones, who announced the death on Sunday evening.

"With a heavy heart, the family of Brooklyn District Attorney Ken Thompson announced that the district attorney passed away today after a hard-fought battle with cancer," his office said in a release.

Thompson only revealed that he was sick last week, announcing that Chief Assistant Eric Gonzalez would act in his stead while he was undergoing treatment. His office would not say what type of cancer he had or when he was diagnosed, although Thompson said at the time that he intended to "fight and win" against the disease.

The son of one of the first female police officers to go out on patrol in New York City, Thompson grew up in the Bronx and graduated from New York University School of Law then worked as an attorney for the U.S. Treasury Department and as a federal prosecutor.

The Clinton Hill resident became the borough's first African-American district attorney in 2014 after defeat-



Ken Thompson

**TOO SOON:** District Attorney Ken Thompson died just a few days after announcing he had cancer.

ing Charles Hynes, who held the post for 22 years.

Thompson ran on platform of reform and police accountability, and set up a special unit to comb through wrongful convictions from his predecessor's tenure, ultimately exonerating 20 people, according to a New York Times report.

But he also came under fire earlier this year for recommending former police officer and Bensonhurst resident Peter Liang serve no jail time after a jury found the rookie cop guilty of shooting and killing unarmed Red Hook man Akai Gurley in 2014.

Gov. Cuomo is now able to appoint a successor, although he may leave Gonzalez to cover things until the next election.

Thompson leaves behind his wife Lu-Shawn and his two kids Kennedy and Kenny, as well as his own parents and two siblings.

# Mayor DeBlasio drops by Brooklyn Chamber's annual gala

BY CAROLINE SPIVACK

Mayor DeBlasio came to Coney Island for the Brooklyn Chamber of Commerce's annual membership meeting and trade show on Oct. 5.

More than 500 business leaders and local pols packed into Gargiulo's Restaurant to celebrate the borough and to hear the mayor's keynote address. Hizzoner applauded the chamber's accomplishments and touted Brooklyn's booming popular-

ity as a boon for the city's economy — even if the fact makes it tough for locals to pay their rents.

"What's good for Brooklyn is good for New York City," said DeBlasio. "This place has become one of the centers of the universe. People all over the world are talking about Brooklyn — it costs too much, I know — but the spirit of Brooklyn is a place for everyone."

The chamber announced plans to build an "economic



Photo by Georgine Benvenuto

**YOU'RE IN!:** The chamber made Mayor DeBlasio an honorary member.

development hub" by 2021 — though it has not settled on a location. The space

could feature a store selling only Brooklyn-made products, a health insurance center, events spaces, and a business incubator to help startups grow. Chamber members hope the building will centralize business op-

erations in the borough. "You are from all over Brooklyn, you can't be

everywhere," said Carlo Scissura, president of the Brooklyn Chamber of Commerce. "We want a home for you that you can come and make your own."

More than 14 million tourists flocked to the Borough of Kings last year — chamber members recognize that they spend a majority of their time and money only in certain neighborhoods but they hope the increased attention will boost less-

frequented areas such as Brownsville and East New York, said the chair of the chamber's board of directors.

"It's not all about Brooklyn Heights, Cobble Hill, Bensonhurst, right?" said Denise Arbesu. "There's certain parts that you have to bring people up, have good schools, good opportunities. We're one Brooklyn and it has to be for everyone. It's not perfect but we're on our way up."



# Celebrating Comic Con-ukkah!

## A Crown Heights synagogue hosts Jewish cartoon celebration

**BY COLIN MIXSON**

It's a bird! It's a plane! It's super-mensch!

More than a dozen of God's Chosen comic book artists will converge at Congregation Kol Israel in Crown Heights on Nov. 13 to present and discuss their work at the first ever Jewish Comic Con. But the event isn't exclusively for Jews — gentiles are most welcome to come and learn about the Semitic roots of the graphic literary medium, according to organizers.

"I'm not interested in doing a Jew-centric comic con," said comic book artist and convention organizer Fabrice Sapolsky. "This industry was created by Jews for everyone, and we have to keep that message alive."

Fifteen contempo-

rary Jewish comic artists — including "The Red Hook" creator and Carroll Gardens resident Dean Haspiel and veteran New York cartoonist Mort Gerberg — will appear at the St. John's Place synagogue.

Many of the attending artists are practicing Jews, though some say they can't tell their mezuzahs from their menorahs.

"I'm Jewish with a side of bacon," said Josh Neufeld, who's best known for his work of graphic journalism "AD: New Orleans After the Deluge."

Convention patrons will be able to chat with artists and purchase books on Kol Israel's upper floor, before shuffling downstairs for panels that deal with a number of mainstream

topics given a Jewish twist, said Sapolsky.

"It was very important for me to keep it mainstream, because that's what people read," Sapolsky said. "We have a panel on the Batman universe, called 'The Jewishness of Batman,' whose creator, Bob Kane, was Jewish."

Cos-players are encouraged to attend the event dressed as their favorite hero or heroine, although they should be careful of showing too much skin at the con, which is, after all, being hosted by a house of worship.

"Do not try to come dressed as Conan or Witchblade, we'd be very sad but we couldn't let you in," the event website reads, referencing two particularly scantily-clad characters.

Many of the artists were skeptical of the event before signing on, according to Sapolsky, but that just goes to show the lack of recognition of Jews for their role in pioneering the industry and its legions of spandex-clad superheroes — including Superman, Batman, the Fantastic Four, the X-Men, and the Hulk, among many, many others — he said.

"At first I got some strange reactions, like 'is there a Comic Con for religion now?'" he said. "And I said 'you don't get it. Ninety percent of the people who started the industry were Jewish.'"

*Wear tasteful spandex and buy comics at Jewish Comic Con at Congregation Kol Israel [603 St. Johns Pl. between*



**DYNAMIC DUO:** Congregation Kol Israel president Fred Polaniecki and comic artist Fabrice Sapolsky are joining forces to create the first ever Jewish Comic Con. Photo by Caleb Caldwell

*Classon and Franklin avenues in Crown Heights, (718) 638-6583, www.jewishcomiccon.org] Nov. 13. Passes begin at \$15.*

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# The camera of Cthulhu

## The dark secrets of adapting Lovecraft revealed!

BY CAROLINE SPIVACK

He knows the craft of Lovecraft films.

An expert movie-maker will reveal his secrets for adapting writer H.P. Lovecraft's tales of ghoulish fish-men and faceless flying devils for the silver screen during a talk at the Morbid Anatomy Museum on Oct. 21. The instructor of "Adapting Lovecraft For The Screen," part of a lecture series from the Mis-katonic Institute of Horror Studies, says that Lovecraft's eldritch tales pose unique challenges for a visual medium.

"His work is highly suggestive. He's very good at shadowing things and the horror is almost imagined in some cases," said Dennis Paoli, whose teenage love for Lovecraft's work matured into a lifelong fascination. "But for film you have to show that horror, show that creature, create that monster."

Howard Phillips Love-



**FOR THE LOVE OF LOVECRAFT:** Dennis Paoli will host a class on the challenges of adapting the stories of horror writer H.P. Lovecraft to film.

Photo by Caleb Caldwell

craft — who once lived in Brooklyn Heights — was one of America's most influential horror writers, and helped invent the genre of cosmic horror, which emphasizes the fear of the unknown. His protagonists

often encounter terrifying otherworldly beings that drive them to insanity or death — which makes a difficult fit for film's traditional hero versus villain narrative.

"You're not going on

some fantastic adventures in his stories — it's a grim set of possibilities you're faced with," said Paoli. "You get tossed in his world and it is a truly frightening world. It's a world where man is part of a number of equal, and equally vulnerable, forms of life."

Paoli, who teaches Gothic literature at Hunter College, has written the screenplays for several film adaptations of Lovecraft's eerie novellas for director Stuart Gordon, including the movies "Re-Animator," "From Beyond," and "Dagon." The two-hour class will discuss his collaboration with Gordon, along with their techniques for turning haunting prose into gripping film, an overview of genre conventions, and tips for adapting narrative structure.

While remaining true to the stories, the filmmakers have had to take some liberties with original tales

*Continued on page 14*



**SCARY TALES:** Members of New Vintage Baroque and Oracle Hysterical will play antique instruments during their show of creepy takes on Grimm's Fairy Tales at National Sawdust on Oct. 21.

Photo by Caleb Caldwell

## TALES

*Continued from page 1*

of the show's creators.

"Whenever we perform these songs for people, I don't think they realize that they were that dark, and they come up to us and say 'I can't believe you would tell kids a story like that,'" said Doug Balliet, who plays the viola d'gamba, a sort of fretted cello that was popular from the 15th to the 18th century. The members of New Vintage Baroque and Oracle Hysterical mix modern and vintage instruments for a unique creaky sound, he said, which makes a good match for the eerie stories.

The group decided to transform the tales into music after some members found a translation of the tales — originally written in German — and noticed small details of the spooky fantasies that would work well in song.

"The ones that speak to me usually speak to me because of some beautiful detail that catches my attention," said Balliet. "So I usually start by picking just a couple of words from the story whenever I get that feeling and try to spin out the rest of the songs from there."

The pieces — which are sung by two vocalists — tell some truly eerie tales. For instance, "The Children that Played Butcher" tells the story of a meat cutter's kid who murders his sibling, then gets killed by his mother, who is knifed to death by her husband, who ends up killing himself. Another story is titled "The Poor Boy in his Grave."

The National Sawdust show is the American debut for the fairy tale songs, which the musicians played in slightly different form in Switzerland a few years ago.

For this performance, a graphic artist and animator has created special imagery for each tale, which will be projected onto a screen behind the musicians as they play their haunting tunes.

The show will certainly be sinister, said the band members, but it is nothing that Halloween-loving kids haven't seen before. One of Oracle Hysterical's vocalists encourages parents to bring along their youngsters.

"Grimm's Fairytales" at National Sawdust 180 N. Sixth St. at Wythe Avenue in Williamsburg, (646) 779-8455, [www.nationalsawdust.org](http://www.nationalsawdust.org). Oct. 21 at 7 pm. \$29.

## DADS

*Continued from page 1*

Butta and co-writer James Mennella, from Crown Heights, based the six-episode series on a moment in their own lives, when the two would meet up once a week, along with Mennella's son Henry. Butta was bartending at the time, and three would meet up early on Sunday mornings, he recalled, after he got off a very late-night shift, he said.

"I'd work Saturday until 6 or 7 in the morning,

and when I would get off work, James would go to the park with his kid, so it was the only time in the week where our lives intersect," he recalled.

Their very different lives made for some good stories, as Mennella pushed the bachelor to take advantage of his freedom, said Butta.

"James is the meddler — he works 60 hours a week and has two kids, he can't do things the way he wants. So he tries to meddle and live vicariously through me," he said.

Butta plays himself in

the show, while actor Artie Brennan portrays James, and 5-year-old Henry Mennella plays himself. In each roughly 15-minute episode, the trio have an adventure in a different neighborhood in Brooklyn, after which James and Craig teach young Henry an important life lesson. During the first episode, Craig drags the gang to a kid's dance party at a Gowanus warehouse, where the two men have very different reactions, said Butta.

"James is resistant because it feels like a very Park Slope, yuppie thing,

and I'm trying to hit on a nanny," he said.

And another episode follows them to gentrified Franklin Avenue in Crown Heights, where James used to buy weed.

*Watch "Dad Day" starting on Oct. 24 at 10 pm on BRIC TV (Channel 756 on Time Warner Cable; Channel 46 on Verizon; Channel 70 on Cable Vision, or Oct. 24 at noon at the Bric Arts Media site: [www.bricarts-media.org/community-media/bric-tv](http://www.bricarts-media.org/community-media/bric-tv)), or on YouTube at [www.youtube.com/user/BKIndependentTV](http://www.youtube.com/user/BKIndependentTV).*



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# Early Detection of Breast Cancer at BRMI

BY DR. JOSEPH ABRAMS

October is National Breast Cancer Awareness Month. One of every eight women will be diagnosed with breast cancer in her lifetime, making breast cancer the most commonly diagnosed cancer in women, and the second leading cause of death among women. The aim of Breast Cancer Awareness Month is to promote screening as the most effective weapon in the fight against breast cancer.

Too many people wait until they experience symptoms, like a palpable lump or nipple discharge, before they get a mammogram. By then, the cancer may be more difficult to treat and cure. That's why it is so important to have a screening mammogram once a year. When breast cancer is detected through annual screening,

the vast majority of women are cured.

Mammography is the primary modality used to detect breast cancer. The American Cancer Society and the American College of Radiology recommend yearly mammography screening after the age of 40. Additionally, screening may include breast ultrasound in women with dense breasts, and breast MRI in women at increased risk for breast cancer (e.g., family history, genetic predisposition, past breast cancer).

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layer using very low dose images. With the addition of 3D tomosynthesis to the traditional mammogram, BRMI improves breast cancer detection while decreasing the number of patients called back for additional testing.

When a suspicious abnormality is detected, BRMI performs breast biopsies to diagnose the abnormality as benign or malignant. Biopsies can be performed under ultrasound, mammogram, or MRI guidance. Often bi-

opsies are performed on the same day as imaging. In patients with biopsy-proven breast cancer, BRMI offers breast MRI and PET/CT for staging.

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# It's half-hearted

## Love-lock crackdown more pun than punishment

BY RUTH BROWN

This is a bit fishy!

City and police brass claim they're cracking down on the scourge of tourists who secure so-called love locks and other pieces of junk to the Brooklyn Bridge by installing signs along the span saying "No locks, yes lox" — complete with images of a crossed-out latch and a gleaming smoked-salmon-stuffed bagel — and warning that there is a \$100 fine for the infraction.

But the Police Department isn't actually adding any extra patrolmen to the bridge, and the handful who are there aren't looking to hand out tickets, according to the cop in charge — they'll just try to lock-block love-birds before they can seal the deal and hope the puny placards deter the rest.

"The point of this is

education so tourists and individuals do not place locks on the bridge — we're not looking to issue summonses to individuals and collect the \$100 fine, we'd much prefer they follow the sign," said Transportation Bureau Chief Thomas Chan, who helped launch the new signs last Friday. "If it looks like they're going to place a lock, we're going to tell them that they cannot place that particular item on the bridge."

The padlock plague has been growing unabated since around 2009, and workers have snipped off 35,000 of the seals since 2013, according to officials — although people are now also tying on decidedly less romantic items including earphones, socks, and tissues.

In all that time, police have not issued a single summons for leaving a lock

or other junk on the bridge, Chan said.

But the city is now taking a more offensive approach before it all ends in heartbreak, officials said — a lock-laden lamppost broke off the pedestrian path and plummeted to the roadway below last month, mercifully missing any Brooklyn-bound cars.

In addition to placing 16 of the warning signs along the walkway and instructing New York's Finest to spring into action whenever they see a tourist threatening to latch on, Department of Transportation honcho Polly Trottenberg says she recently asked the editors of major New York guidebooks to discourage their readers from leaving a lasting symbol of their amore on the bridge — but Chan says he thinks "99.99 percent" of people who see a sign or experience a police



**CRIME AND PUN-ISHMENT:** The city is taking a page out of this paper's style guide and employing puns to get its message across.

Community News Group / Ruth Brown

officer's stern words will fall into line.

But local cops say they aren't just scolding sweethearts — they recently stamped out an illicit lock-selling enterprise on the cross-borough thoroughfare.

"You had somebody ac-

tually selling the locks on the bridge, so we had to nip that in the bud," said 84th Precinct Officer Donovan Hunt, who was strolling the span with fellow Officer John Condon on Friday. "It's a process."

The precinct has

around 6–8 officers there at any given time, according to the award-winning crime-fighting duo, though they don't patrol the bridge themselves.

The city will never be able to stop the fad com-

*Continued on page 12*



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But more than this, now is a wondrous time to discover or re-discover this exceptional catering hall. After a stunning re-modeling of their grand ballroom, management recently spared no expense when they completely re-did the facility's grand lobby as well as the luxuriously appointed bridal suite, now done up with marble and granite accents for a look of timeless elegance.

They match the walls of marble and granite in the ballroom — which itself sports one of the largest chandeliers in all of Brooklyn — giving you just a brief inkling into what they have in store for you and your guests. Come and see the grandeur for yourself.

But this is only one reason to choose Paradise. Here, they accept only a single function at any one time. There's no splitting of the resources between two or three or even more affairs. When you book Paradise, you get the skills and expertise of every person there, on scene and behind the scenes to assure that your event runs flawlessly.

This sort of ultimate personalized attention starts the very minute you discover Paradise. At this facility, you don't deal with some salesman. You deal directly with one of the owners, Hercules, or his son, Mike. And why is this so essential?

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longevity and of their success.

The lavish party room, which can be made intimate enough for parties of 100, or grand enough to host a spectacular of up to 400, is marked by a central chandelier that will take your breath away. It is the focal point for a magnificent space done up in sophisticated pinks and reds, with mirrored accents that lend a touch of infinity to the already expansive area.

The re-done, picture perfect bridal room is large, romantic and very feminine, accommodating up to 15 in easy comfort, with wall-to-wall mirrors.

Ideal photographic locales are assured in this world of environments, which also includes an intimate private garden area, a uniquely designed water fountain, as well as a host of fine, white wrought-iron work.

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# An info dump!

## Locals demand answers from the city on the Coney Island Creek sewage spill

BY CAROLINE SPIVACK

They've had enough of this s---

People who fish, swim in, and care for Coney Island Creek are demanding that the city explain why it did not alert them after discovering that an apartment complex was dumping 200,000 gallons of sewage per day into the water.

"Why were we kept in the dark?" said Councilman Mark Treyger (D-Coney Island). "They need to explain to this community what is going on and what they're doing to keep people safe, because if it was not for ordinary residents that helped expose this, we would not have found out, and we have major problems with that."

The city's Department of Environmental Protection learned on Sept. 7 that workers from nearby Beach Haven Apartments diverted sewage from clogged pipes into a storm drain that spills into the creek, according to e-mails between regulators and harbor-quality advocates at NYC Water Trail Association. The city told the state's Department of Environmental Conservation, but neither agency publicly announced the news to people who actually use the tributary. State officials said it is the city's job to sound the alarm. Reps from the city did not respond to multiple requests for comment.

Treyger and members of clean-water group

Making Waves held a rally at creek-adjacent Kaiser Park on Oct. 7, entreating the city to come clean about how long the vile flow lasted, why it did not tell locals, and how it is punishing those responsible.

Volunteers were planning a blowout clean-up that day — aiming to haul trash from the stream, hold marine-education seminars, and even explore its depths with aquatic robots as they have in the past — but they moved the event off the water after news of the dumping broke last week.

The whole thing was crappy news — and a setback for people who have worked to improve the



**RAISING A STINK:** Activist Pamela Pettyjohn and Councilman Mark Treyger demand the city alert locals when it discovers unsanctioned dumping in Coney Island Creek. Photo by Jon Farina

water, according to one do-gooder who came from East New York.

"I feel very mad, because people in the company are just being selfish," 12-year-old Elijah Ducasse said of the apartment complex that regulators are blaming. "There are a lot of people who are dedicating their life and their time to cleaning Coney Island Creek — now they have to start from the bottom."

## Casting no doubts

Fishermen are okay with poop-filled creek

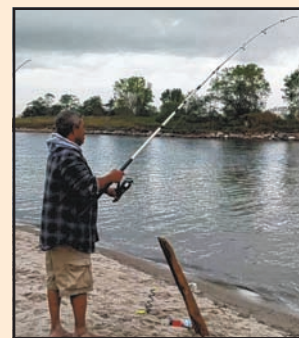
BY CAROLINE SPIVACK

They don't give a fluke.

Fishermen who drop their lines in Coney Island Creek are unfazed by news that a nearby apartment complex was recently caught dumping 200,000 gallons of raw sewage per day into the stream — and they aren't going to stop eating their catches just because there's a little extra seasoning in the water, one angler said.

"We've been coming here to fish and eating the fish for about 20 years, and nothing's happened — why stop?" said Arlen Wagner, a Bushwickian who was plucking striped bass, fluke, and bluefish from the brook with his brother and nephew on Saturday.

Regulators discovered on Sept. 7 that roughly 1,000 apartments in 16 buildings were dousing



**HE'S GONNA CATCH SOMETHING:** An angler reels in dinner from the polluted creek.

the creek with waste water via an unsanctioned hook-up to an emergency storm drain. Officials say the problem is fixed, but they are not saying how long it was going on.

Four of six rodsman in Kaiser Park on Saturday said they'd keep fishing there — the other two were only unsure whether they'd keep casting lines.

### BUSINESS, BROOKLYN STYLE - ADVERTISEMENT

## BurgerFi's creative menu and fresh ingredients can't be beat

BY CAMILLE SPERRAZZA

There are no hormones, steroids, or antibiotics, so this is the burger you won't have a beef with.

Yes, Brooklyn has a BurgerFi!

The Florida-based restaurant chain opened its Dyker Heights location on July 18, and there's nothing else like it in our area, says John Di Leo, who owns the franchise with his brother Nick.

Everything served is made from scratch every day so there are no added chemicals or preservatives.

"Meat is 100 percent Angus, and is sourced from some of the best ranches in the world," he says. "It's free-range, grass-fed, never-frozen beef."

The need to bring food like this to the borough is what inspired the Di Leo brothers to open the franchise. The chain started in Florida in February 2011, and quickly became the hot spot at which custom-



ers enjoyed eating.

The reaction in Brooklyn was just as positive. For the first few weeks, the shop was overwhelmed with customers, and they continue to come back.

The menu is simple — burgers, hot dogs, fries, and custards. But what makes it unique is that the gourmet chefs are committed to serving the freshest food of the

highest caliber; therefore, re-inventing the term "fast food." It's all about utilizing classic American recipes and quality ingredients. That's what their motto is, "Natural, and proud of it."

The burger details:

**BurgerFi Cheeseburger:** double natural Angus burger, double American cheese, lettuce, tomato, BurgerFi sauce.

**BurgerFi Bacon Cheese-**

**burger:** double bacon, double natural Angus Beef, American cheese.

**The CEO:** double Wagyu and Brisket blend burger, homemade candied bacon-tomato jam, truffle aioli, aged Swiss cheese.

**Conflicted Burger:** natural Angus burger, veggie burger, American and white cheddar cheese, lettuce, tomato, BurgerFi sauce.

**Vegefi Burger:** crispy Quinoa and fresh-cut veggie burger, white cheddar cheese, lettuce, tomato, BurgerFi sauce on a multigrain bun. Or, have it served "green style," on lettuce, rather than a bun.

**Breakfast All Day Burger:** natural Angus burger, American cheese, bacon, maple syrup, fried egg, hash brown, grilled onions, ketchup.

**BurgerFi Burger:** natural Angus burger, lettuce, tomato, BurgerFi sauce.

Natural Vienna beef dogs are served "New York Style"

(with mustard and sauerkraut) or "Texas style" (with chili, cheese, and hot sauce).

Enjoy sides of fries, onion rings, or the "cry + fry," a combination of both.

For dessert, there are chocolate, red velvet, and key lime custards.

Craft beer, wine, shakes, and sodas are served.

The company is environmentally friendly in its packaging and décor. Lighting is energy efficient.

BurgerFi was named, "Top 50 Movers and Shakers" by Fast Casual and "#1 Fastest Growing Company" by Technomic. In addition, it was listed in "Top Brands of 2014" by Fast Casual.com, and named "Franchise of the Year" by QSR Magazine.

*BurgerFi [719 86th St. at the corner of Seventh Avenue in Dyker Heights, (718) 836-0836, www.BurgerFi.com]. Open Sundays through Thursdays, 11 am-10 pm; Fridays and Saturdays, 11 am-11 pm.*





**SMASHING STEREOTYPES:** Park Slope resident Samantha Rapoport is in her first season as the National Football League's director of football development, working to help hire more female coaches, scouts, and front office personnel. National Football League

# Tackling expectations

## Park Sloper connecting women to NFL jobs

BY LAURA AMATO

She's got game and, now she's making sure other women do too.

Park Slope resident Samantha Rapoport — a former professional tackle football player in Canada — was named the National Football League's director of football development earlier this year. And, a few weeks into her inaugural season, Rapoport is doing her best to address the league's lack of women in coaching and scouting roles.

"My job really is to create a pipeline and development process for females looking to get into the football side of the business — coaching, scouting, officiating, and athletic-training roles," Rapoport said. "I've known I wanted to work for the NFL since I was really young, probably high-school age. All I wanted to do was work for the NFL. I am absolutely enamored with the sport, and I have been since a young game."

Opportunities for women and minorities have been a league-wide focus for years, but it wasn't until last year that commissioner Roger Goodell announced that the league had interviewed a woman for every open managerial position.

And it's Rapoport's job to make sure that there are women to be interviewed.

"We've focused on general managers in the [league], and they're all open to it," Rapoport said. "They just have a hard time finding female candidates. That's a role that I can play — introducing them, developing them, training them, and connecting. That's the kind of missing piece right now."

Rapoport said the biggest issue this season is combating the age-old idea that women don't belong in the league simply because they don't play in the league.

She's determined, however, to change that. Rapoport may be one of the most experienced female football players around, she's certain that playing the game is not necessary to understand it.

"We have a lot of coaches that haven't played or scouts that haven't played," Rapoport said. "I think people don't know of the females in this country who are very well-versed in football or have extensive backgrounds in both playing and administering the sport. So my job is to really connect both of those worlds

and connect those females with the sport."

As of this season, 30 percent of the league's front-office employees are women. However, football operations jobs are an entirely different story. Sarah Thomas became the first woman hired as a full-time referee last year, and Kathryn Smith was named a quality-control coach for the Bills.

Rapoport knows she can add more names to that list. She's connected to a large network of qualified women and has plans for two recruiting events this year — including a forum at the Pro Bowl.

Rapoport's job isn't easy. She knows there will be plenty of detractors and critics, but hers is the perfect job for someone who has dreamed of working in the league. And, she knows that — sooner rather than later — women and football are going to be the norm.

"We don't want it to be, 'Well, if she succeeds, then women belong,'" Rapoport said. "No one wants that correlation, so we need to filter more women into the pipeline so it becomes more commonplace. Then we can really start to shift the culture."

## RESIDENCE

*Continued from page 1*

paying.

"At least it worked," said Nancy Richardson, whose 93-year-old friend Annemarie Mogil lived in the building until recently. "They moved. They've gotten the money."

Deitsch — the son-in-law of controversial developer Shaya Boymelgreen — cut a deal to sell the property to Sugar Hill in 2014, but the sale stalled after a handful of seniors in the then-unlicensed nursing home sued over his efforts to hastily evict them, and a judge ordered him to keep the facility open for them throughout what ended up being a lengthy court battle.

Throughout the high-profile case, the tenants and their loved ones accused Deitsch of trying to harass them out — and thus end the case — by raising the rent, serving moldy food, and refusing to turn on the central air conditioning in summer.

Deitsch's attorneys maintained throughout the proceedings that he was just trying to keep the business solvent while having to keep the massive building open for just nine people — which



**SOLD!:** The building that housed Prospect Park Residence has been sold for \$84 million. Photo by Jason Speakman

eventually dwindled down to five as some died and others moved out. The judge nevertheless ripped the reins out of Deitsch's hands and placed a professional nursing-home caretaker in charge in May last year.

Earlier this year, Deitsch defaulted on the \$33.4 million mortgage he took out to buy the Prospect Park Residence building in 2006, and a real-estate investment firm — Madison Realty Capital, according to the Real Deal — tried to foreclose on the property.

The property also has \$10 million in liens on it in connection to separate lawsuits filed by the families of former tenants over the alleged wrongful deaths of their loved ones. That money will be placed in escrow until that case is resolved.

## LOCKS

*Continued from page 8*

pletely, former Borough President Marty Markowitz said, but he thinks most people will sour on the idea once they realize the physical manifestation of their everlasting love will be severed in a matter of days.

"Of course you're always going to get a percentage, but hopefully it dramatically reduces," said the one-time Beep, a noted lover of funny signs who came out to support the city's efforts.

"If people eventually get the idea they're being cut off, they'll think, 'What's the point?'"

But the threats don't seem to have killed the romance for many tourists, who think it looks great and say city bigwigs need to lighten up and see the beauty behind the gesture.

"It's a message, it's a nice idea," said Israeli

Moshe Aviran. "I would not try [it], but I think the city has to let people express themselves. This is expression with love."

The precinct has around six to eight officers there at any given time, according to the award-winning crime-fighting duo, though they don't patrol the bridge themselves.

The city will never be able to stop the fad completely, former Borough President Marty Markowitz said, but he thinks most people will sour on the idea once they realize the physical manifestation of their everlasting love will be severed in a matter of days.

"Of course you're always going to get a percentage, but hopefully it dramatically reduces," said the one-time Beep, a noted lover of funny signs who came out to support the city's efforts. "If people eventually get the idea they're being cut off, they'll think, 'What's the point?'"





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# ARTICHOKE

Continued from page 1

adding all these fancy toppings, they lose me. Artichokes belong in salads, not pizza.”

Rumors have simmered since springtime that the restaurant — contentious among New York pizza aficionados — was eyeing Bay Ridge.

Of seven locals surveyed, two were warm to an Artichoke opening, and five said the restaurant was a crime against chewmanity — none had eaten there before.

The notion of any toppings at all is too much to swallow, another gastronome said.

“Artichokes? No thanks. Plain is all I need,” said Loutfi Fares, who regularly buys pies from Pizza Wagon for family dinners with his nine children and 23 grandchildren. “Nothing beats a plain slice.”

Artichoke has six kitchens peppered across the city — and another in California — and serves up crab, meatball, and margherita pizzas in addition to its eponymous artichoke pie. Co-owner Francis Garcia, a Staten Island native, understands the personal attachment to the plain slice but feels his menu has a lot of offer Bay Ridgites.

“Pizza is a very personal



**MOVING IN:** Manhattan mini-chain Artichoke Basille's Pizza is opening a new location on the corner of 91st Street and Fourth Avenue in Bay Ridge. CNG / Caroline Spivack

thing,” said Garcia. “We’re native New Yorkers, we’re not trying to hurt anybody. We just hope to bring a little bit of variety. I hope that everybody comes out and gives it a try.”

Garcia and his cousin opened the first Artichoke in Manhattan in 2008 after working in their family’s Staten Island restaurant Basille’s for years. The 91st

Street location replaces Verrazano Pizza and will be the borough’s second Artichoke — the first is in Park Slope. Garcia plans to open before the month is out, he said.

Picky pizza eaters aside there are still those in the nabe excited to sink their teeth into an artichoke pie — after all, how many red-sauce-and-cheese slices does

one neighborhood need, another eater said.

“I definitely plan on coming over and trying a slice,” said Christine Bravermen, who usually goes to Luigi’s on Third Avenue and 85th Street. “I’ve heard they’re really good, and I’m a sucker for those speciality slices. It’s nice to have something different in the neighborhood.”

# LOVECRAFT

Continued from page 6

in order to fill character gaps, said Paoli.

“Many of his stories are in the first-person narrative,” he said. “They’re investigations of psychology. We stay in the character’s mind, in their voice, we’re always close to their actions. But a lot of other things may happen in the stories, so we try to expand the range of characters while still telling the central story.”

And to appeal to modern audiences, the film adaptations often add female characters, who rarely appeared in the original stories, and invent dialogue that incorporates Lovecraft’s arcane, sesquipedalian vocabulary.

The Miskatonic Institute of Horror Studies — named for the fictional university in Lovecraft’s literary mythos — approached Paoli to teach the class.

“Adapting Lovecraft For The Screen” at the Brooklyn Morbid Anatomy Museum [424-A Third Ave. at Sixth Street in Gowanus, (347) 799-1017, [www.morbidanatomy-museum.org](http://www.morbidanatomy-museum.org)]. Oct. 22 at 7 pm.

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