Special thanks to Corner Garden Contributors: Lisa Audi, Ben Ranney, Denise Gawlinski, Jennifer & Jeremy Cozad, Margaret Kelly & Cathy Taylor

Chicago Alderman Ameya Pawar will be at the March 5th GRO Meeting

Special thanks to Mr. Lee and Westwood Liquors for continuous and generous support of GRO

March 2013 Vol. 32 No. 3

Recent Speakers for Local Utility Issues & Programs

The February GRO meeting had three speakers visit with information and resources regarding utilities. Presentations were made on changes with the newly voted municipal aggregation agreement on behalf of the city of Chicago, available consumer resource and advocacy group and specific programs to help people with energy efficiency to lower their utility costs.

The new collective bargaining

How to get results from 311 calls.

If you call the city for a repair or issue, it is best to get a ticket number. You can call 311 back and check on the progress of your complaint or issue.

power is aimed to drive down the kilowatt hour price of electricity. The basic fee is for the power supply itself but does not include the delivery or taxes reflected on bills. The current rate is .0832 kWh which will become an estimated .0542 kWh through 2015. The average household is estimated to save \$135-\$165 in the first sixteen months of this agreement. Figures were supplied by the Citizens Utility Board [CUB].

CUB is a non-profit, non-partisan group that to help people understand the various fees of their utility bills, review different kinds of pricing programs, help consumers contest errors in billing, advise low income families on lowering their bills, and help people review options in service providers. It has been clarified that no utility

Utilities cont. page 3

March Fundraiser Event to Create Local Food Pantry

The Lincoln Square Friendship Center local food pantry non-profit will be hosting a ticketed fundraising event March 23rd. "Jam for Bread: Fighting Hunger with Music" will open at 6:00 pm at Borelli's, 2124 W. Lawrence Ave. The event will feature bands, a \$5 raffle, and free food. Advance tickets can be purchased online at www.pinkee.com - \$20 for adults, \$10 for children age 12 & younger.

Meghan Gutierrez, the Project Coordinator of LSFC, is working to raise funds for a permanent food pantry location near transit by Lawrence & Western. The organization has a goal to have one year's worth of rent available before they secure a location and are still in the

LSFC cont. page 3

Lincoln Square Lanes Re-Opens with Bowling and More

Lincoln Square Lanes at 4874 N. Lincoln Ave. (above Matty K's Hardware Store) has re-opened with many improvements to the location. General Manager Ryan Drehobl is the grandson of the founder. It is believed to be the oldest bowling alley in Chicago, dating from 1918, and is a family business spanning three generations. The nearly four month closure has brought a number of changes.

"We pretty much tore this whole place down!" said Ryan Drehobl. "We now have windows, a kitchen, a stage, two pool tables, shuffle-board, Foosball, pinball, darts, a Golden Tee and Pac-Man [video] games. We added televisions, a state of the art surround sound system for bands, a brand new bar with 18 draft beers and 30 types of bottled beers, premium and top shelf liquors. The only thing that is original is the Lincoln Square Recreation mural memorial painting and the ceiling."

The family was grateful for receiving assistance with the renovations and improvements. "We had a lot of help. A lot of distributors donated things to help the place out," said Dehobl.

The remodeled space now allows for a wider array of live entertainment. Bands will be booked from Wednesday through Sunday, DJs will be coming onboard along with various sponsored events. Public reaction has been favorable. "Everyone's jaw is dropping about how great the renovation is," he said.

Regular bowling leagues meet

Tuesday and Sunday. Open bowling is available every night for \$5 per game, \$4 for shoe rentals. Hourly lane rentals are Thursday - Saturday at \$30 an hour and bowlers can play as many games as they want during their time. Hourly rentals are a first come, first served basis or advance reservations can be made with a deposit.

Game Shop Welcomes Six Month Anniversary

In a day of handheld, PC, console, and and online network video games, a shop has ditched digital and gone old school.

Wander's Refuge at 4546 N. Western Ave. specializes in face-to-face, table top fames. There are sales for card games, miniatures games, role-playing games and board games. The shop hosts regular playing times and events for people to meet up, play games and socialize.

Co-owner Aileen Bishop opened the shop with her husband in October 2012. "We both are avid gamers," she said. "We wanted to put together a spot, not just as a place to buy things, but as a place for people to feel comfortable, welcomed and to meet people -get a sense of community, some good nerd culture in Lincoln Square. We said, let's build the place we want to hang out, attract people who we want to hang out with," she said. Bishop feels that table top gaming has gone into a renaissance.

"I have lived in this neighborhood for 9 years and it's great to be able to share gaming with the neighbors and the local community. I'm suddenly in a position after 22 years of



professional work where I'm surrounded by people having fun and I'm having fun at work. It's great! I have great customers and a great community," said Bishop.

"We're so excited to have been embraced by Lincoln Square and the GRO communities," she continued. "People have been fantastic from Queen of Angels, Waters Elementary and all the families in between. It means a lot to us that people have embraced the shop and that keeps us going every day. I'm doing things I love and I can share that with other people." The shop is supported by its sales, yet wants to welcome people to visit socially and hang out.

Hours of operation and events can be found on the Wander's Refuge website at www.wanderersrefuge.com or call 773-661-4440. If you can't find your old dice, they have some for sale. If you want to try out a new board or card game, there are loaner copies.

"Everyone should stop by and learn to play a new game!" said Bishop.

Utilities continued

company or representative from the city is contacting the public on foot door to door. If you see anyone with clipboards, send them away. CUB can be contacted via: www.CitizensUtilityBoard.org or 800-669-5556.

The Community Investment Corporation presented information on its Energy Savers program. They offer a free energy assessment whereby an engineer will inspect your property with thermal cameras, equipment and expertise to make a report and recommend improvements. Improvements with insulation, air-sealing, windows, doors, plumbing fixtures and hot water heaters have been found to provide substantial improvements in efficiency. Energy Savers has resources for financing needs to building improvements and information of home improvement rebates. The program is available to home owners and apartment buildings with at least five units.

Learn more at www.cicChicago. com (312-258-0070), free energy assessment information appointments at www.cntEnergySavers.org (800-372-8377) and Energy Impact Illinois www.EnergyImpactIllinois. org (855-946-7228).



Where can you recycle CFL light bulbs?

Locations accepting CFLs are Matty K's Hardware, Menards, Home Depot & IKEA.



Food Pantry continued

process of selecting a site. "We hope to open in the summer but it really depends on the amount of money we raise. It is really is on a monetary timeline," said Gutierrez.

"According to a city website about 6500+ individuals in the general area of Lincoln Square & Ravenwood are food insecure," said Gutierrez.

"Food insecurity is when someone does have the means to pay for food and does not have the money to get food. It is kind of the last thing they are able to pay for after healthcare, rent. When you run out of money, that is what their major need is," said Meghan Gutierrez. Food insecurity is its worst when there is "an individual who does not know where their next meal is coming from."

"It is important to realize there is need in this underserved area," she said. "These people work jobs but everything here is so expensive. We have been talking to local businesses and clergy for the past year. There have been a few [nearby] food pantries that have closed down. We have been looking at ways to open a new pantry and using their expertise and knowledge to do that. We just recently started fundraising and getting the word

out to our neighbors."

LSFC has been actively meeting needs through different churches and existing food pantries. They hope to increase the number of people they can help when they establish a permanent location. Ongoing donations of food, monetary donations and volunteers will be needed when the space opens. The group is requesting raffle items at this time for the ticketed event. If you want to contact LSFC, join their email list or learn about ways to get involved go online at www.npfriendshipcenter.org or email lincolnsquarefc@gmail.com.

March Museum Free Days

Taken from ChicagoParent.com, the site recommends you check in advance in case free day dates change or are canceled.

- Adler Planetarium, Mar. 5-6
- Art Institute Museum, Thursdays 5-8 pm
- Chicago Children's Museums at Navy Pier, always free
- Chicago History Museum, 5/4
- Field Museum, Mar. 6-7
- Museum of Contemporary Art, Tuesdays 10 am-8 pm
- Museum of Science & Industry, Mar. 4 & April 22
- Peggy Notebaert Nature Museum, Thursdays
- Shedd Aquarium, March 4, 5, 11, 12, 18, 19, 25, 26

Low-Fat Pie Crust Recipe

This is a reduced calorie pie crust recipe that is great with pies and quiches. The average pie crust recipe has at least triple the amount of fat, usually using a full cup or shortening or lard. You can double this recipe for a thicker crust or to make two at a time. The recipe works when by combining a wet slurry into the dry ingredients.

1 cup all-purpose flour [unbleached]
3-4 tablespoons ice water
1/2 teaspoon apple cider vinegar
1 tablespoon powdered sugar
1/4 teaspoon salt
1/4 cup vegetable shortening

Preheat the oven to 400°F. Line a measuring cup with plastic wrap, so it is easy to pop out the shortening when you measure it. Whisk together 1/4 cup flour, ice water and vinegar until it is well blended in one bowl.

Combine 3/4 cup flour, powdered sugar and salt in a second bowl. Cut in the shortening with a pastry blender

March Calendar

- Horner Park Advisory Council @ Horner Park Fieldhouse, Montrose & California, 7:00 pm
- 5 GRO Meeting @ Luther Memorial Church on the (corner of Campbell & Wilson), 7:30 pm Alderman Ameya Pawar will be attending the meeting.
- 10 Daylight Savings Time begins Spring Forward!
- 13 Gross Park Advisory Council @ Horner Park Fieldhouse, Montrose & California, 6:00 pm
- 18 Manor Garden Club @ Luther Memorial Church (corner of Campbell & Wilson), 7:30 pm
- 20 First Day of Spring
- 31 Easter

Future events: GRO Potluck April 5th. Neighborhood Yard & Garage Sales June 8th & 9th.

or 2 knives until it is a coarse meal. Mix together the wet slurry with the dry mix until it is well blended. You can roll out the dough now for a 9" pie plate or tart pan. Be sure to dust the surface you are rolling with and your rolling pin with some flour. If it too soft and difficult to roll, make a dough round and place it between two sheets of plastic wrap. Chill the dough round in the freezer for 10 minutes, then leave it in the plastic sheets, take it out for a minute and roll it out.

Press the dough into the pan and lightly prick it with a fork. Arrange

pie weights or a pie chain to prevent it from bubbling, a sheet of aluminum foil and a cup of dry beans on top also work. (This will bake the beans. Save the beans in a clean jar for future use.)

Bake at 400°F for 20 minutes or until it is lightly browned. Remove the pie weights and cool on a wire rack. I like to prepare my quiche ingredients ahead of time so they can go into the finished crust and back into the oven. Top crusts can be added with the filling and baked. Brush a beaten egg mix with a dash of water over the top for a golden-brown, glazed look.

Shellie Lewis

GROnews is published by the Greater Rockwell Organization

(GRO), a community group dedicated to making our neighborhood a safe and pleasant place in which to live. Tenants, homeowners, landlords, and business owners are welcome to join us in improving our community.

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